



## JAPAN ADVISORY - MRLs

**December 4, 2009**

The California Citrus Quality Council (CCQC) is contacting you to draw your attention to pesticide maximum residue limit (MRL) issues affecting citrus exports to Japan. Special attention should be given to pesticide residue levels on fruit exported to Japan, because of Japan's rigid MRL implementation policy. A single pesticide violation could trigger a test and hold requirement not just for the packing house implicated in a violation, but for the entire industry.

Please be advised that there are no MRLs in Japan for the insecticides **spirotetramat (Movento™)** or **spinetoram (DELEGATE™)**. CCQC recommends exporters consult spray records for fruit exported to Japan to see if Movento or DELEGATE was used. If either were used, CCQC recommends the fruit be tested for detectable residues before exporting to Japan.

Two years ago, there were violations in Japan for the herbicide **pendimethalin (Prowl® H2O)**, because a label change resulted in higher residues than expected. Since herbicide applications this season could have been made on fruit or foliage that is close to the ground residues could be higher than anticipated. The MRL for Prowl in the United States is 0.1 ppm while the MRL in Japan is 0.05 ppm. Since the Japanese MRL is one half of the United States MRL, special care should be taken to make sure residues are within legal limits before exporting to Japan.

Japan is the only country in the world that classifies post harvest fungicides as food additives. This designation requires a lengthy review process in Japan to gain approval for food additive tolerances for post harvest fungicides. Please note that some post harvest fungicides may have MRLs in Japan, because they have a preharvest use in the United States or Japan. However, that fungicide may not have the required food additive tolerance needed for postharvest fungicides.

**Imazalil, thiabendazole (TBZ) and SOPP** have food additive tolerances in Japan. However, **pyrimethanil (Penbotec®)**, **azoxystrobin (Abound®)** and **fludioxinil (Scholar®)** do not have food additive tolerances in Japan. If Japanese officials detect residues of pyrimethanil, azoxystrobin or fludioxinil from postharvest treatments the fruit will be rejected. Any MRL violation may trigger a test and hold requirement for the entire California citrus industry. Although the registrants of these three new postharvest fungicides have requested food additive MRLs for these pesticides, the timing for their approval is currently unknown.

Please contact me by telephone at (530) 885-1894 or via e-mail at [jcranney@calcitrusquality.org](mailto:jcranney@calcitrusquality.org) if you have comments or questions.