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part, the total residues of inorganic bromides (calculated as Br) shall not exceed the following levels:

(A) 400 parts per million in or on dried egg and processed herbs and spices.

(B) 325 parts per million in or on parmesan cheese and roquefort cheese.

(C) 250 parts per million in or on concentrated tomato products and dried fig.

(D) 125 parts per million in or on processed foods other than those listed above.

(ii) When inorganic bromide residues are present in fermented malt beverages in accordance with 21 CFR 172.730(a)(2), the amount shall not exceed 25 parts per million (calculated as Br).

(iii) Where tolerances are established on both the raw agricultural commodities and processed foods made therefrom, the total residues of inorganic bromides in or on the processed food shall not be greater than those designated in paragraph (a)(2) of this section, unless a higher level is established elsewhere in this part.

(3) Tolerances are established for residues of inorganic bromides (calculated as Br) as follows:

(i) 400 parts per million for residues in or on dog food, resulting from fumigation with methyl bromide.

(ii) 125 parts per million for residues in or on milled fractions for animal feed from barley, corn, grain sorghum (milo), oats, rice, rye, and wheat, resulting directly from fumigation with methyl bromide or from carryover and concentration of residues of inorganic bromides from fumigation of the grains with methyl bromide.

(b) *Section 18 emergency exemptions.* [Reserved]

(c) *Tolerances with regional registrations.* A tolerance with regional registration, as defined in §180.1(n), is established for residues of inorganic bromides (calculated as Br) in or on the following food commodity grown in soil fumigated with methyl bromide.

Commodity	Parts per million
Ginger, roots, postharvest	100

(d) *Indirect or inadvertent residues.* [Reserved]

[65 FR 33705, May 24, 2000]

§ 180.123a Inorganic bromide residues in peanut hay and peanut hulls; statement of policy.

(a) Investigations by the Food and Drug Administration show that peanut hay and peanut shells have been used as feed for meat and dairy animals. While many growers now harvest peanuts with combines and leave the hay on the ground to be incorporated into the soil, some growers follow the practice of curing peanuts on the vines in a stack and save the hay for animal feed. Peanut shells or hulls have been used to a minor extent as roughage for cattle feed. It has been established that the feeding to cattle of peanut hay and peanut hulls containing residues of inorganic bromides will contribute considerable residues of inorganic bromides to the meat and milk.

(b) There are no tolerances for inorganic bromides in meat and milk to cover residues from use of such peanut hulls as animal feed. Peanut hulls containing residues of inorganic bromides from the use of methyl bromide are unsuitable as an ingredient in the feed of meat and dairy animals and should not be represented, sold, or used for that purpose.

[58 FR 65555, Dec. 15, 1993]

§ 180.127 Piperonyl butoxide; tolerances for residues.

(a) *General.* (1) Tolerances for residues of the insecticide piperonyl butoxide [(butyl carbityl)(6-propyl piperonyl)ether] are established in or on the following food commodities:

Commodity	Parts per million
Almond, postharvest	8
Apple, postharvest	8
Barley, postharvest	20
Bean, postharvest	8
Birdseed, mixtures, postharvest	20
Blackberry, postharvest	8
Blueberry (huckleberry), postharvest	8
Boysenberry, postharvest	8
Buckwheat, grain, postharvest	20
Cattle, fat	0.1(N)
Cattle, meat byproducts	0.1(N)
Cattle, meat	0.1(N)
Cherry, postharvest	8
Cocoa bean, postharvest	8
Coconut, copra, postharvest	8

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Commodity	Parts per million
Corn (including popcorn), postharvest	20
Cottonseed, postharvest	8
Crabapple, postharvest	8
Currant, postharvest	8
Dewberry, postharvest	8
Egg	1
Fig, postharvest	8
Flaxseed, postharvest	8
Goat, fat	0.1(N)
Goat, meat byproducts	0.1(N)
Goat, meat	0.1(N)
Gooseberry, postharvest	8
Grape, postharvest	8
Guava, postharvest	8
Hog, fat	0.1(N)
Hog, meat byproducts	0.1(N)
Hog, meat	0.1(N)
Horse, fat	0.1(N)
Horse, meat byproducts	0.1(N)
Horse, meat	0.1(N)
Loganberry, postharvest	8
Mango, postharvest	8
Milk fat (reflecting negligible residues in milk)	0.25
Muskmelon, postharvest	8
Oat, postharvest	8
Oranges, postharvest	8
Peach, postharvest	8
Peanut (with shell removed), postharvest	8
Pear, postharvest	8
Pea, postharvest	8
Pineapple, postharvest	8
Plum, prune, fresh, postharvest	8
Potato, postharvest	0.25
Poultry, fat	3
Poultry, meat byproducts	3
Poultry, meat	3
Raspberry, postharvest	8
Rice, postharvest	20
Rye, postharvest	20
Sheep, fat	0.1(N)
Sheep, meat byproducts	0.1(N)
Sheep, meat	0.1(N)
Sorghum, grain, postharvest	8
Sweet potato, postharvest	0.25
Tomato, postharvest	8
Walnut, postharvest	8
Wheat, postharvest	20

(2) Piperonyl butoxide may be safely used in accordance with the following prescribed conditions:

(i) It is used or intended for use in combination with pyrethrins for control of insects:

(A) In cereal grain mills and in storage areas for milled cereal grain products, whereby the amount of piperonyl butoxide is at least equal to but not more than 10 times the amount of pyrethrins in the formulation.

(B) On the outer ply of multiwall paper bags of 50 pounds or more capacity in amounts not exceeding 60 milligrams per square foot, whereby the amount of piperonyl butoxide is equal to 10 times the amount of pyrethrins in the formulation. Such treated bags are to be used only for dried foods.

(C) On cotton bags of 50 pounds or more capacity in amounts not exceeding 55 milligrams per square foot of cloth, whereby the amount of piperonyl butoxide is equal to 10 times the amount of pyrethrins in the formulation. Such treated bags are constructed with waxed paperliners and are to be used only for dried foods that contain 4 percent fat or less.

(D) In two-ply bags consisting of cellophane/polyolefin sheets bound together by an adhesive layer when it is incorporated in the adhesive. The treated sheets shall contain not more than 50 milligrams of piperonyl butoxide per square foot (538 milligrams per square meter). Such treated bags are to be used only for packaging prunes, raisins, and other dried fruit and are to have a maximum ratio of 3.12 milligrams of piperonyl butoxide per ounce of fruit (0.10 milligram of piperonyl butoxide per gram of product).

(E) In food processing and food storage areas: Provided, That the food is removed or covered prior to such use.

(ii) It is used or intended for use in combination with pyrethrins and N-octylbicycloheptene dicarboximide for insect control in accordance with 21 CFR 178.3730.

(iii) A tolerance of 10 parts per million is established for residues of piperonyl butoxide in or on:

(A) Milled fractions derived from Grain, cereal when present therein as a result of its use in cereal grain mills and in storage areas for milled cereal grain products.

(B) Dried foods when present as a result of migration from its use on the outer ply of multiwall paper bags of 50 pounds or more capacity.

(C) Foods treated in accordance with 21 CFR 178.3730.

(D) Dried foods that contain 4 percent fat, or less, when present as a result of migration from its use on the cloth of cotton bags of 50 pounds or more capacity constructed with waxed paper liners.

(E) Foods treated in accordance with paragraph (a)(2)(i)(D) and (E) of this section.

(iv) To assure safe use of the pesticide, its label and labeling shall conform to that registered with the U.S.

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(v) Where tolerances are established on both raw agricultural commodities and processed foods made therefrom, the total residues of piperonyl butoxide in or on the processed food shall not be greater than that permitted by the larger of the two tolerances.

(3) Piperonyl butoxide may be safely used in accordance with the following prescribed conditions:

(i) It is used or intended for use in combination with pyrethrins for control of insects:

(A) On the outer ply of multiwall paper bags of 50 pounds or more capacity in amounts not exceeding 60 milligrams per square foot.

(B) On cotton bags of 50 pounds or more capacity in amounts not exceeding 55 milligrams per square foot of cloth. Such treated bags are constructed with waxed paper liners and are to be used only for dried feeds that contain 4 percent fat or less.

(ii) It is used in combination with pyrethrins, whereby the amount of piperonyl butoxide is equal to 10 times the amount of pyrethrins in the formulation. Such treated bags are to be used only for dried feeds.

(iii) A tolerance of 10 parts per million is established for residues of piperonyl butoxide when present as the result of migration:

(A) In or on dried feeds from its use on the outer ply of multiwall paper bags of 50 pounds or more capacity.

(B) In or on dried feeds that contain 4 percent fat, or less, from its use on cotton bags of 50 pounds or more capacity constructed with waxed paper liners.

(iv) To assure safe use of the pesticide, its label and labeling shall conform to that registered with the U.S. Environmental Protection Agency.

(v) Where tolerances are established on both the raw agricultural commodities and processed foods made therefrom, the total residues of piperonyl butoxide in or on the processed food shall not be greater than that permitted by the larger of the two tolerances.

(b) *Section 18 emergency exemptions.* [Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.* [Reserved]

[65 FR 33706, May 24, 2000]

§ 180.128 **Pyrethrins; tolerances for residues.**

(a) *General.* (1) Tolerances for residues of the insecticide pyrethrins (insecticidally active principles of *Chrysanthemum cinerariaefolium*) are established in or on the following food commodities:

Commodity	Parts per million
Almond, postharvest	1
Apple, postharvest	1
Barley, postharvest	3
Bean, postharvest	1
Birdseed, mixtures, postharvest	3
Blackberry, postharvest	1
Blueberry (huckleberry), postharvest	1
Boysenberry, postharvest	1
Buckwheat, grain, postharvest	3
Cattle, fat	0.1(N)
Cattle, meat byproducts	0.1(N)
Cattle, meat	0.1(N)
Cherry, postharvest	1
Cocoa bean, postharvest	1
Coconut, copra, postharvest	1
Corn (including popcorn), postharvest	3
Cottonseed, postharvest	1
Crabapple, postharvest	1
Currant, postharvest	1
Dewberry, postharvest	1
Egg	0.1(N)
Fig, postharvest	1
Flaxseed, postharvest	1
Goat, fat	0.1(N)
Goat, meat byproducts	0.1(N)
Goat, meat	0.1(N)
Gooseberry, postharvest	1
Grape, postharvest	1
Guava, postharvest	1
Hog, fat	0.1(N)
Hog, meat byproducts	0.1(N)
Hog, meat	0.1(N)
Horse, fat	0.1(N)
Horse, meat byproducts	0.1(N)
Horse, meat	0.1(N)
Loganberry, postharvest	1
Mango, postharvest	1
Milk fat (reflecting negligible residues in milk)	0.5
Muskmelon, postharvest	1
Oat, postharvest	1
Oranges, postharvest	1
Peach, postharvest	1
Peanut (with shell removed), postharvest	1
Pear, postharvest	1
Pea, postharvest	1
Pineapple, postharvest	1
Plum, prune, fresh, postharvest	1
Potato, postharvest	0.05
Poultry, fat	0.2
Poultry, meat byproducts	0.2
Poultry, meat	0.2
Raspberry, postharvest	1
Rice, postharvest	3
Rye, postharvest	3