

**Environmental Protection Agency**

**§ 180.492**

Commodities	Parts per million
Peanut nutmeat .....	0.1

(b) *Section 18 emergency exemptions.* Time-limited tolerances are established for combined residues of the herbicide imazapic-ammonium, (+)-2-[4,5-dihydro-4-methyl-4-(1-methylethyl)-5-oxo-1H-imidazol-2-yl]-5-methyl-3-pyridinecarboxylic acid, applied as its ammonium salt and its metabolite (+)-2-[4,5-dihydro-4-methyl-4-(1-methylethyl)-5-oxo-1H-imidazol-2-yl]-5-hydromethyl-3-pyridinecarboxylic acid both free and conjugated in connection with use of the pesticide under section 18 emergency exemptions granted by EPA. The tolerances are specified in the table.

Commodity	Parts per million	Expiration/revocation date
Cattle, fat .....	0.10	12/31/01
Cattle, kidney .....	1.0	12/31/01
Cattle, mbyp (except kidney) .....	0.1	12/31/01
Cattle, meat .....	0.1	12/31/01
Goats, fat .....	0.1	12/31/01
Goats, kidney .....	1.0	12/31/01
Goats, mbyp (except kidney) .....	0.1	12/31/01
Goats, meat .....	0.1	12/31/01
Grass, forage .....	30	12/31/01
Grass, hay .....	15	12/31/01
Hogs, fat .....	0.1	12/31/01
Hogs, kidney .....	1.0	12/31/01
Hogs, mbyp (except kidney) .....	0.1	12/31/01
Hogs, meat .....	0.1	12/31/01
Horses, fat .....	0.1	12/31/01
Horses, kidney .....	1.0	12/31/01
Horses, mbyp (except kidney) .....	0.1	12/31/01
Horses, meat .....	0.1	12/31/01
Sheep, fat .....	0.1	12/31/01
Sheep, kidney .....	1.0	12/31/01
Sheep, mbyp (except kidney) .....	0.1	12/31/01
Sheep, meat .....	0.1	12/31/01

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

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

[64 FR 54224, Oct. 6, 1999]

**§ 180.491 Propylene oxide; tolerances for residues.**

(a) *General.* Propylene oxide may be safely used in or on foods in accordance with the following prescribed conditions:

(1) It is intended as a fumigant in or on bulk quantities of cocoa, gums, processed spices, and processed

nutmeats (except peanuts) when such bulk foods are to be further processed into a final food form.

(2) It is applied in fumigation chambers not more than one time at a temperature not in excess of 125 °F. The maximum period of fumigation shall not exceed 4 hours for cocoa, processed nutmeats (except peanuts), and processed spices. For edible gums, the maximum duration shall be 24 hours.

(3) When used as described in paragraphs (a)(1) and (2) of this section, residues shall not exceed the following limitations:

Food	Limitations <sup>1</sup>
Cocoa .....	300
Gums .....	300
Processed nutmeats (except peanuts) .....	300
Spices, processed .....	300

<sup>1</sup> Expressed as parts per million of propylene oxide.

(4) When used as a mixture with carbon dioxide (92 parts of carbon dioxide to 8 parts of propylene oxide on a weight/weight basis), all commodities listed in paragraph (a)(3) of this section may be processed not more than one time for a period not to exceed 48 hours and at a temperature not to exceed 125 °F.

(5) To assure safe use of the pesticide, the label and labeling of the pesticide formulation shall conform to the label an labeling registered by the U. S. Environmental Protection Agency.

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

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

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

[65 FR 33702, May 24, 2000]

**§ 180.492 Triflurosulfuron methyl; tolerances for residues**

Tolerances to expire as shown in the table below are established for residues of the herbicide, triflurosulfuron methyl, methyl 2-[[[4-(dimethylamino)-6-(2,2,2-trifluoroethoxy)-1,3,5-triazin-2-yl]amino]carbonyl]amino]sulfonyl]-3-methylbenzoate, in or on the raw agricultural commodities:

Commodity	Parts per million	Expiration date
Sugar beet, root .....	0.05	6/14/99