

Ag 51

STATE OF WISCONSIN
STATE DEPARTMENT OF AGRICULTURE

I, D. N. McDowell, Director of the State Department of Agriculture of the State of Wisconsin, hereby certify that the attached copy of an order of the State Department of Agriculture adopting and amending rules relating to pesticide residues on foods (Wis. Adm. Code ch. Ag 51) is a full, true and correct copy of said order and of the whole thereof.

Dated: June 4, 1957.



Director, State Department
of Agriculture

Docket No. 519.
G. O. 181.

ORDER OF THE STATE DEPARTMENT OF AGRICULTURE
ADOPTING AND AMENDING RULES

Pursuant to authority vested in the State Department of Agriculture by sections 93.07 (1) and 97.25 (2) (h) 2, Wis. Stats., the State Department of Agriculture hereby adopts and amends rules as follows:

SECTION 1. Section Ag 51.02 (1) (b) of the Wisconsin administrative code is amended by deleting the term "diethyl diphenyl dichloroethane" and by inserting the term "1,1-dichloro-2,2-bis (p-ethylphenyl) ethane" after the term "DDT".

SECTION 2. Section Ag 51.08 (12) (b) of the Wisconsin administrative code is amended by inserting "(post-harvest use)" after the words "sweet potatoes".

SECTION 3. Section Ag 51.08 (12) (c) of the Wisconsin administrative code is adopted to read:

Ag 51.08 (12) (c) The fat of meat from cattle, hogs and sheep.

SECTION 4. Section Ag 51.08 (14) of the Wisconsin administrative code is amended to read:

Ag 51.08 (14) Diuron (3-(3,4-dichlorophenyl)-1,1-dimethyl-urea). Tolerance is 1 p. p. m. for cottonseed, grapes, pineapples, potatoes and sugarcane.

SECTION 5. Sections Ag 51.08 (20) (b) and (c) of the Wisconsin administrative code are adopted to read:

Ag 51.08 (20) (b) The tolerance for residues of inorganic bromides (calculated as Br) resulting from fumigation with ethylene dibromide is 50 p. p. m. for the following grains: barley, corn, oats, popcorn, rice, rye, sorghum (milo), wheat.

(c) The tolerance for residues of inorganic bromides is 10 p. p. m. for the following commodities that have been fumigated with ethylene dibromide in accordance with the Mediterranean Fruit Fly Control Program or the Quarantine Program of the U. S. Department of Agriculture: beans (string), bitter melon (*Mormodica charantia*), Cavendish bananas, citrus fruits, cucumbers, guavas, mangoes, papayas, peppers (bell), pineapples, Zucchini squash.

SECTION 6. Section Ag 51.08 (25) of the Wisconsin administrative code is amended to read:

Ag 51.08 (25) Hydrogen cyanide. The tolerances for residues from post-harvest fumigation are:

(a) 25 p. p. m. for the following:

1. Vegetables: beans (dried), cocoa beans, peanuts, peas (dried), sesame.

2. Grains: barley, buckwheat, corn, oats, popcorn, rice, rye, sorghum, wheat.

3. Nuts: almonds, cashews, pecans, walnuts.

(b) 250 p. p. m. for the following spices: allspice, anise, basil, bay, black pepper, caraway, cassia, celery seed, chili, cinnamon, cloves, coriander, cumin, dill, ginger, mace, marjoram, nutmeg, oregano, paprika, poppy, red pepper, rosemary, sage, savory, thyme, turmeric, white pepper.

SECTION 7. Section Ag 51.08 (30) (b) 1 of the Wisconsin administrative code is amended by inserting the word "apricots" after the word "apples".

SECTION 8. Section Ag 51.08 (37) of the Wisconsin administrative code is amended to read:

Ag 51.08 (37) Monuron (3-(p-chlorophenyl)-1,1-dimethylurea).

The tolerances are:

(a) 1 p. p. m. for citrus fruits, cottonseed, grapes, onions (dry bulbs), pineapples, spinach, sugarcane.

(b) 7 p. p. m. for asparagus.

SECTION 9. Sections Ag 51.08 (40) (b) and (41) (b) of the Wisconsin administrative code are adopted to read:

Ag 51.08 (40) (b) 8 p. p. m. for the following:

1. Fruits: apples, blackberries, blueberries, boysenberries, cherries, copra, crabapples, currants, dewberries, figs, gooseberries, grapes, guavas, huckleberries, loganberries, mangoes, oranges, peaches, pears, pineapples, plums (fresh prunes), raspberries.

2. Vegetables: beans, cocoa beans, cottonseed, flaxseed, muskmelons, peanuts, peas, tomatoes.

3. Grains: grain sorghum, oats.

4. Nuts: almonds, walnuts.

(41) (b) 1 p. p. m. for the following:

1. Fruits: apples, blackberries, blueberries, boysenberries, cherries, copra, crabapples, currants, dewberries, figs, gooseberries, grapes, guavas, huckleberries, loganberries, mangoes, oranges, peaches, pears, pineapples, plums (fresh prunes), raspberries.

2. Vegetables: beans, cocoa beans, cottonseed, flaxseed, muskmelons, peanuts, peas, tomatoes.

3. Grains: grain sorghum, oats.

4. Nuts: almonds, walnuts.

SECTION 10. Section Ag 51.08 (50) of the Wisconsin administrative code is amended to read:

Ag 51.08 (50) Toxaphene (chlorinated camphene). Tolerance is 7 p. p. m. for the following:

(a) Fruits: apples, apricots, blackberries, citrus fruits, cranberries, loganberries, nectarines, peaches, pears, quinces, raspberries, strawberries.

(b) Vegetables: beans, black-eyed peas, broccoli, brussels sprouts, cabbage, carrots (including tops), cauliflower, celery, corn, cucumbers, eggplant, horseradish, kohlrabi, lettuce, okra, onions, parsnips, peanuts, peas, peppers, pimentos, radishes (including tops), rutabagas, tomatoes.

(c) Nuts: hazelnuts, hickory nuts, pecans, walnuts.

SECTION 11. Sections Ag 51.08 (53), (54), (55), (56), (57) and (58) of the Wisconsin administrative code are adopted to read:

Ag 51.08 (53) Allethrin (allyl homolog of cinerin I). Tolerance is 4 p. p. m. for residues from post-harvest use for the

following:

(a) Fruits: apples, blackberries, blueberries, boysenberries, cherries, crabapples, currants, dewberries, figs, gooseberries, grapes, guavas, huckleberries, loganberries, mangoes, oranges, peaches, pears, pineapples, plums (fresh prunes), raspberries.

(b) Vegetables: muskmelons, tomatoes.

(54) 1,1-dichloro-2,2-bis (p-ethylphenyl) ethane. Tolerance is 15 p. p. m. for the following:

(a) Fruits: cherries.

(b) Vegetables: broccoli, brussels sprouts, cabbage, cauliflower, kohlrabi, lettuce, spinach.

(55) Diphenyl (biphenyl). Tolerance is 110 p. p. m. for grapefruit, lemons, oranges.

(56) Oxytetracycline. Tolerance is 7 p. p. m. for uncooked poultry. This tolerance level shall not be exceeded in any part of the poultry.

(57) Sodium 2,2-dichloropropionate. The tolerances for residues of sodium 2,2-dichloropropionate as 2,2-dichloropropionic acid are:

(a) 5 p. p. m. for sugar beets and sugar beet tops.

(b) 35 p. p. m. for cottonseed.

(58) Ethylene oxide. Tolerance is 50 p. p. m. for whole spices and copra.

SECTION 12. The rules and amendments contained herein shall take effect on July 1, 1957.

Dated: June 4, 1957.

STATE DEPARTMENT OF AGRICULTURE

By D. N. McDowell

Director