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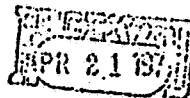
April 17, 1975

Subject: PP No. 5G1604 and P/P 5H5081
Temporary Permit No. 239-EXP-71G
ORTHENE 75 S Soluble Powder -
Grapes

File No: 773.21

Hand-Carried

Mr. Charles L. Smith
Special Registration Officer
Registration Division (WH-567)
Environmental Protection Agency
Washington, D.C. 20460



Dear Mr. Smith:

RECEIVED APR 20 1975

The following comments refer to similarly numbered paragraphs in your letter of April 10, 1975:

1. Residue test TE-1155 conducted by our French company showed essentially the same residue levels in whole grapes, crushed grapes and red wine. This is sound evidence that the residues are generally well distributed in the fruit. Residue test TE-1081 also conducted by our French company showed lower residues in wine than in the whole grapes but there was an interval of 11 days from sampling of the whole grapes to the end of the fermentation period when the fresh wine was sampled.

Even if there is a 2X concentration of residues in wet pomace, the residue level in wet pomace would not exceed 8 ppm. Pomace is usually dried to 10% moisture in normal commercial practice. Since wet pomace averages about 60% moisture, it is not likely that residues in dry pomace would exceed 50 ppm.

Pomace is used as a carrier for such food additives as vitamins for cattle. At most, it constitutes 5% of the diet of cattle; therefore, a maximum of 2.5 ppm of residues would appear in the total diet. At this feeding level the cow feeding study shows no expectation of residues in meat or milk.

We, therefore, believe that there is no hazardous public health exposure from grape pomace from tests being conducted in 1975 under Temporary Permit No. 239-EXP-71G. This program involves the treatment of only about 7 acres of grapes (not 70 acres as mentioned on page 2 of your letter of April 10, 1975) with 70 pounds of product. This program includes at least four tests on wine grapes in California from which grape pomace samples are scheduled to be taken. We request that we not be required to label these 70 pounds for use for fresh fruit market only. We also hope that the temporary tolerances will be established in time to utilize the grapes from this program for wine or fresh fruit, depending on the variety.

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Mr. Charles L. Smith

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April 17, 1975

2. On April 3, 1975 we submitted a Confidential Statement of Formula for ORTHENE 75 S Soluble Powder (239-2418-AA)(FM-16) together with a copy of our letter to [redacted] the manufacturer of [redacted] requesting that they properly identify this ingredient.

We appreciate your advice that our tolerance requests will be considered in conjunction with the temporary permit now in effect. We also understand that we will be required to request extension of the temporary tolerance and the amended permit to cover the second year's (1976) test program.

Very truly yours,

J. N. Ospenson
J. N. Ospenson, Manager
Research & Development

JPT:sag

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