

US EPA ARCHIVE DOCUMENT

7-19-96



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

OFFICE OF
PREVENTION, PESTICIDES AND
TOXIC SUBSTANCES

JUL 19 1996

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Danielle Larochelle
Rhone-Poulenc AG Company
P.O. Box 12014
2 T.W. Alexander Drive
Research Triangle Park, N.C. 27709-2014

Re: Iprodione

Dear Ms. Larochelle:

We have completed our review of the peach processing study that you submitted in May 1996. A copy of this review is enclosed. EPA found that the data are insufficient to indicate the distribution of tolerance residues between peel and pulp in fresh peaches or to indicate the nature of the residue in the pulp of lye processed peaches. EPA also found that some peaches (i.e., freestone peaches) are peeled by steam. Accordingly, EPA cannot modify the anticipated residue value previously determined for peaches.

FDA has informed us that the high residue level reported in a single red wine monitoring sample was most likely due to a clerical error and we have concluded that this sample should not be included in the monitoring data base for wine. We have therefore revised the anticipated residue value for iprodione in red wine. The new anticipated residue value for wine is 0.128 ppm.



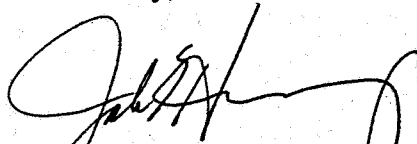
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EPA has recalculated the lifetime cancer risk from iprodione residues in food. The results are shown in the enclosed memorandum dated July 18, 1996.

If you have any questions, please call Vivian Prunier, the Review Manager for iprodione, at 703-308-8034.

Sincerely,



Jack E. Housenger, Chief
Special Review Branch
Special Review and
Reregistration Division

Enclosure

