

12-15-82



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

DEC 13 1982

MEMORANDUM

OFFICE OF
PESTICIDES AND TOXIC SUBSTANCES

SUBJECT: 677-EUP-20. Chlorothalonil on citrus. Request
for expansion of experimental use permit in Florida.

FROM: Linda S. Propst, Chemist *Linda S. Propst*
Residue Chemistry Branch
Hazard Evaluation Division (TS-769)

THRU: Charles L. Trichilo, Chief *CT*
Residue Chemistry Branch
Hazard Evaluation Division (TS-769)

TO: Henry M. Jacoby, Product Manager #21
Fungicide-Herbicide Branch
Registration Division (TS-767)

and
Toxicology Branch
Hazard Evaluation Division (TS-769)

Diamond Shamrock Corporation is requesting an expansion of
Experimental Use Permit No. 677-EUP-20 which allows for the
application of chlorothalonil (Tradename, Bravo[®] 500) on citrus.

A temporary tolerance of 0.1 ppm on citrus and a temporary
food additive tolerance of 10 ppm in citrus oil have been
granted for residues of 2,4,5,6-tetrachloroisophthalonitrile
(chlorothalonil) and its metabolite 4-hydroxy-2,5,6-
trichloroisophthalonitrile.

The acreage to be treated in Florida would increase from 50
acres during 1982 to 5000 acres in 1983 and would involve an
increase from 1449 lbs active) (904 used in Florida) in 1982
to 16,342 lbs (15,796 targeted for Florida) to be used in 1983).

The reasons given for requesting this increase are to test:

1. Differing application methods involving equipment used in
commercial citrus production.

2. Differing spray volumes, ranging from 25 to 500 gallons of total spray preparation per acre by ground equipment and from 10 to 20 gallons per acre by aerial application techniques.

3. Differing conditions of disease severity comparing efficacy of Bravo® 500 with varying numbers of applications ranging from one to five per season as recommended on the label. These varying numbers of applications may be tested side-by-side in commercial groves, using differing rates of application per acre.

No additional data are submitted. The pertinent labeling for this expansion contains the same application rates and restriction as the original request.

We reiterate our previous conclusions that the 0.1 ppm temporary tolerance for citrus and the 10 ppm food additive tolerance for citrus oil will not be exceeded as a result of this expanded program.

Petitions (PP#0F2405/FAP#0H5272) for chlorothalonil tolerances in or on oranges and grapefruit at 0.1 ppm and citrus oil at 10 ppm recently received a favorable recommendation from RCB (see memo of Dr. K. Arne, 12/3/82).

Recommendations

Toxicological considerations permitting, we recommend for the expansion of this EUP.

cc: PP#1G2428, PP#0F2405, RF, Chlorothalonil SF, LSP, Circu, TOX
RDI:Section Head:RJH>Date:12/8/82:
TS-769:RCB:Reviewer:LSPpropst:LDT:X77324:CM#2:RM:810>Date:12/9/82