

§ 180.151

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(iv) Color 2 maximum by standards of the American Society for Testing Materials.

(v) Boiling point between 480 °F and 960 °F.

(vi) Viscosity at 100 °F of 100 to 200 seconds Saybolt.

(vii) Unsulfonated residue of 90 percent minimum.

(viii) No sulfur compounds according to the United States Pharmacopeia test under Liquid Petrolatum.

(2) Tolerances for residues of mineral oil as specified in paragraph (a)(1) of this section are established in or on the following food commodities:

Commodity	Parts per million
Corn, grain, postharvest	200
Sorghum, grain, grain, postharvest	200

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

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

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

[68 FR 39438, July 1, 2003]

§ 180.151 Ethylene oxide; tolerances for residues.

(a) *General.* (1) Tolerances are established for residues of the antimicrobial agent and insecticide ethylene oxide, when used as a postharvest fumigant in or on the following food commodities:

Commodity	Parts per million
Coconut, copra	50
Spices, whole	50
Walnut, black	50

(2) Ethylene oxide may be safely used as a fumigant for the control of microorganisms and insect infestation in ground spices and other processed natural seasoning materials, except mixtures to which salt has been added, in accordance with the following prescribed conditions:

(i) Ethylene oxide, either alone or admixed with carbon dioxide or dichlorodifluoromethane, shall be used in amounts not to exceed that required to accomplish the intended technical effects. If used with dichlorodifluoromethane, the dichlorodifluoromethane shall conform with the requirements

prescribed by 21 CFR 173.355 of this chapter.

(ii) To assure safe use of the fumigant, its label and labeling shall conform to that registered with the U.S. Environmental Protection Agency and it shall be used in accordance with such label or labeling.

(iii) Residues of ethylene oxide in ground spices from both postharvest application to whole spices and application to the ground spices shall not exceed the established tolerance of 50 parts per million for residues in whole spices in paragraph (a)(1) of this section.

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

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

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

[65 FR 33695, May 24, 2000]

§ 180.152 Sodium dimethyldithiocarbamate; tolerance for residues.

A tolerance of 25 parts per million is established for residues of the fungicide sodium dimethyldithiocarbamate, calculated as zinc ethylene-bisdithiocarbamate, in or on melon.

§ 180.153 Diazinon; tolerances for residues.

(a) *General.* (1) Tolerances are established for residues of the insecticide diazinon (*O,O*-diethyl *O*-[6-methyl-2-(1-methylethyl)-4-pyrimidinyl]phosphorothioate; CAS Reg. No. 333-41-5) in or on the following raw agricultural commodities:

Commodity	Parts per million
Alfalfa, fresh	40.0
Alfalfa, hay	10.0
Almond	0.5
Almond, hulls	3.0
Apple	0.5
Apricot	0.5
Banana (NMT 0.1 ppm shall be present in the pulp after peel is removed)	0.2
Bean, lima	0.5
Bean, snap, succulent	0.5
Beet, garden, roots	0.75
Beet, sugar, roots	0.5
Beet, sugar, tops	10.0
Beet, garden, tops	0.7
Blackberry	0.5
Blueberry	0.5
Carrot, roots	0.75
Cattle, fat	0.7