

commodities results in residues of 0.34 ppm in the juice, 1.18 ppm in wet pomace, 3.31 ppm in dry pomace, 0.80 ppm in raisins, and 9.25 ppm in raisin waste. No concentration of the residue occurs in the juice, a 2.3 fold concentration occurs in the wet pomace, a 6.5 fold concentration occurs in the dry pomace, a 1.6 fold concentration occurs in the raisins, and an 18.1 fold concentration occurs in raisin waste.

iv. *Stone fruits (apricots, nectarines, peaches, plums, chickasaw plums, damson plums, japanese plums, plumcots, and prunes) (except cherries)*. Five RAC residue trials were established on apricots, four in California, and one in Washington. Pyrimethanil was applied to the apricot trees three times prior to harvest. Applications were made at a nominal rate of 0.71 lb active ingredient/acre, approximately 69, 9, and 2 days prior to normal harvest. Mean pyrimethanil residue levels found in or on the apricot fruit from the non-decline trials ranged from 0.60 ppm to 1.66 ppm. Mean pyrimethanil residue levels found in or on the fruit from the decline trial ranged, from 1.39 ppm at 0 day PHI to 0.74 ppm at 21 days PHI. In addition, RAC residue trials were established on peaches in Pennsylvania, Georgia, South Carolina, North Carolina, Virginia, Arkansas, Michigan, Oklahoma, and California (four trials). Pyrimethanil was applied to the peach trees times times prior to harvest. Applications were made at a nominal rate of 0.71 lb ai/acre, 69, 9, and 2 days prior to normal harvest. Mean pyrimethanil residue levels found in or on the peach fruit from the non-decline trials ranged from 0.38 ppm to 1.63 ppm. At the decline trial mean pyrimethanil residue levels found in or on the peach fruit ranged from 2.61 ppm at 2 days to 0.95 at 21 days PHI. The apricot and peach trials are sufficient to support registrations on all stone fruits with the exception of cherries.

v. *Pome fruit (apples, pears, oriental pears, crabapples, loquats, mayhew, and quince)*. Twelve trials were established for this study, 3 in Washington, 2 in New York, and 1 each in Pennsylvania, Virginia, Michigan, Ohio, Colorado, California, and Idaho. Pyrimethanil was applied to the apple trees four times prior to harvest. Applications were made at a nominal rate of 0.40 lb ai, with 7 days between applications. Mean pyrimethanil residue levels found in or on the apple fruit ranged from less than the 0.05 ppm LOQ to 0.16 ppm. No decline of the residue was seen between 65 and 93 days PHI at the decline trial. A single trial was established in Washington as a processing study. Pyrimethanil was

applied to apple trees four times prior to harvest. Applications were made at a nominal rate of 2.0 lb ai/acre, with 7 days between applications. This rate is approximately five times the proposed label application rate. Mean pyrimethanil residue levels found in or on the samples were: Whole apple fruit 0.17 ppm, wet pomace 0.69 ppm, and juice 0.06 ppm. No pyrimethanil-derived residue concentrated from the whole fruit into the apple juice. However, the pyrimethanil residues concentrated from the whole apples into the wet pomace by a factor of 4.

vi. *Tuberous and corm vegetables (potatoes, sweet potatoes, arracacha, arrowroot, artichokes, Chinese artichokes, Jerusalem artichokes, edible canna, cassava, bitter cassava, sweet cassava, chayote root, chufa, dasheen, ginger, leren, tanier, tumeric, yam bean, true yam)*. Sixteen trials were established for the study, 4 in Idaho, 2 in Washington, and 1 each in New York, Pennsylvania, North Carolina, Wisconsin, Ohio, Michigan, Minnesota, California, Florida, and Colorado. Pyrimethanil was applied to potato plants five times prior to harvest. Applications were made at a nominal rate of 0.27 lb active ingredient/acre, with 7 days between applications. No pyrimethanil residues at or above the 0.05 ppm LOQ of the analytical method were found in or on any samples in the study. Thus, no decline could be determined from the samples taken from the decline trials. A single trial was established in Idaho for the purposes of conducting a potato processing study. Pyrimethanil was applied to the potato plants five times prior to harvest. Applications were made at a nominal rate of 1.34 lb active ingredient/acre, with 7 days between applications. This rate is approximately five times the proposed label application rate. It is also the theoretical concentration factor for potatoes. No pyrimethanil-derived residues (0.05 ppm LOQ) were detected in or on the whole tuber samples. Therefore, it can be stated that no concentration of residues would occur into the processed fractions. For this reason, the processed fractions were not analyzed. According to the crop subgrouping 1C, potatoes will support the use of this product on additional minor crops mentioned above.

vii. *Strawberries*. Eight trials were established for the strawberries RAC residue study. Three trials in California, and one each in Pennsylvania, Wisconsin, Oregon, New Jersey, and Florida. Pyrimethanil was applied to strawberry plants three times prior to harvest. Applications were made at a nominal rate of 0.80 kg active

ingredient/hectare (approximately 0.71 lb active ingredient/acre) with 7 days between applications, the last application being made 1-day prior to harvest. Mean pyrimethanil residue levels found in or on the non-decline trial samples ranged from 0.36 ppm (3 days PHI) to 2.33 ppm (1-day PHI). Mean pyrimethanil residue levels in or on samples from the decline trial ranged from 1.33 ppm (1 day PHI) to 0.19 ppm (21 days PHI).

viii. *Tomatoes*. Sixteen trials were established for the tomato RAC residue study, 11 in California, 2 in Florida, and 1 each in Pennsylvania, North Carolina, and Ohio. Pyrimethanil was applied to tomato plants five times prior to harvest, with 7 days between applications. Applications were made at a nominal rate of 0.27 lb active ingredient/acre, the last application being made 1 day prior to harvest. Mean pyrimethanil residue levels found in or on samples from the non-decline trials ranged from less than the 0.05 ppm LOQ of the analytical method to 0.37 ppm. Mean pyrimethanil residue levels found in or on samples from the decline trials ranged from less than the 0.05 ppm LOQ of the analytical method to 0.37 ppm. One trial was conducted in California for the purposes of establishing tomato processing commodities residues. Pyrimethanil was applied to the tomato plants five times prior to harvest. Applications were made at a nominal rate of 1.34 lbs ai/acre, with 7 days between applications, the last application being made 1-day prior to harvest. The mean uncorrected pyrimethanil derived residue in or on the unwashed tomatoes from the trial was 1.35 ppm. The mean uncorrected pyrimethanil derived residue in the tomato puree was 0.45 ppm and 1.57 ppm in the tomato paste. Concentration factors relative to the unwashed tomatoes were 0.33 and 1.16 for the puree and paste respectively. These factors are significantly less than the theoretical concentration factors of 1.4 for the puree and 5.5 for the paste.

ix. *Magnitude of residue trials were conducted on bananas using aerial application equipment that would result in the highest possible residues*. Residues in whole fruit, edible pulp and peel fractions from bagged banana samples were all below the method LOQ. In one unbagged sample, a residue of 0.09 ppm was reported. The proposed tolerance of 0.10 ppm will adequately cover any potential residues in/on banana.

B. Toxicological Profile

1. *Acute toxicity*. Pyrimethanil is of low acute toxicity placing the active