AGP:CP/312

FAO SPECIFICATIONS FOR PLANT PROTECTION PRODUCTS

MCPA

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

Rome, 1994
Group on Pesticide Specifications

FAO Panel of Experts on Pesticide Specifications, Registration Requirements and Application Standards

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Compliance with the specifications does not constitute an endorsement or warranty of the fitness of a particular pesticide for a particular purpose, including its suitability for the control of any given pest, or its suitability for use in a particular area. Owing to the complexity of the problems involved, the suitability of pesticides for a particular purpose and the content of the labelling instructions must be decided at the national or provincial level.

Furthermore, pesticides which are manufactured to comply with these specifications are not exempted from any safety regulation or other legal or administrative provision applicable to their manufacture, sale, transportation, storage, handling, preparation and/or use.

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Additionally, FAO wishes to alert users to the fact that improper storage, handling, preparation and/or use of pesticides can result in either a lowering or complete loss of safety and/or efficacy.

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¹ This disclaimer applies to all specifications published by FAO.
INTRODUCTION TO FAO SPECIFICATIONS
DEVELOPED UNDER THE OLD PROCEDURE


This manual contained detailed definitions and other essential background information on basic procedures and technical principles adopted by the group on Pesticide Specifications of the FAO Panel of Experts on Pesticide Specifications, Registration Requirements, Application Standards and Prior Informed Consent, such as:

1. Categories of Specifications (Section 3.1 of the Manual)

FAO Tentative Specifications (Code ‘S/T’, formerly ‘TS’) are those which have been recommended by FAO as preliminary specifications and which are based on minimum requirements. The methods of analysis cited are normally supplied by the manufacturer or may already have been published or be the subject of collaborative work.

FAO Provisional Specifications [Code ‘S/P’, formerly (‘S’)]] are those for which more evidence of the necessary parameters is available and where some collaborative study of the methods of analysis has been carried out.

FAO (full) Specifications (Code ‘S/F’, formerly ‘S’).
Specifications that have all necessary requirements together with CIPAC (full) methods, or other collaboratively studied (proven) methods.\(^2,3\)

Wherever possible, standards for apparatus and common names for pesticides are those approved by the International Organization for Standardization (ISO).

2. Expression of active ingredient content (Section 4.2.5 of the Manual)

- for solids, liquid technical materials, volatile liquids (of maximum boiling point 50°C) and viscous liquids (with minimum kinematic viscosity of 1 \(10^3\) m²/s at 20°C) the FAO Specification shall be based on expression of the content as g/kg;
- for all other liquids the active ingredient content of the product shall be declared in terms of g/kg or g/l at 20°C. If the customer requires both g/kg and g/l at 20°C, then in case of dispute the analytical results shall be calculated as g/kg.

3. Tolerance on content (Section 4.2.7 of the Manual)

A declared content of active ingredient must be included in all specifications, and one of the problems immediately arising is the level of tolerance acceptable about the nominal figure. The tolerance is influenced by (a) the reproducibility of the method of analysis, (b) the sampling error and (c) the manufacturing variance.

Allowable variations in analytical results (i.e. tolerances in content of active ingredient) with respect to specific pesticide consignments are intended to cover reasonable variations in the contents of active ingredients. For examples of such tolerances, see the table in Section 4.2.7 of the Manual.

4. Containers/packaging

FAO guidelines are in preparation.

Containers shall comply with pertinent national and international transport and safety regulations.

Technical materials, dustable powders and granules

Containers shall be suitable, clean, dry and as specified, and shall not adversely affect, or be affected by, the contents, but shall adequately protect them against external conditions.

Wettable powders

The product shall be packed in suitable, clean, dry containers as specified in the order. The container shall provide all necessary protection against compaction, atmospheric moisture, loss by vaporization and/or contamination to ensure that the product suffers no deterioration under normal transit and storage conditions.

The product shall be protected by an adequate moisture barrier. This may be a suitable bag of polyethylene or alternative means of giving equal or better protection.

Solutions and emulsifiable concentrates

Containers shall be lined, where necessary, with a suitable material, or the interior surfaces shall be treated to prevent corrosion and/or deterioration of the contents.

Additional information should be given in all specifications where particular pesticides present problems in packaging.
5. Biological information

Phytotoxicity

No test can be specified to cover the possible phytotoxicity of a formulation to all crops. When a crop is not mentioned in the instructions for use, purchasers should check with the supplier that the material is suitable, always provided that such a use is not restricted or legally forbidden.

Wetting of crops

The dilute spray should satisfactorily wet the leaves of the specified crops when used in accordance with the instructions. Test method MT 53.2, CIPAC F, p.162, may be useful.

1 Should national pesticide specifications developed from these approved FAO specifications deviate from them, the National Authority responsible for making such changes is requested to inform the FAO Plant Protection Service of the nature of, and the reasons for, the modifications.


3 Information on standard waters for laboratory evaluation of pesticidal formulations will be found in CIPAC Monograph 1, Standard Waters and an FAO Survey on Naturally Occurring Waters (1972), Black Bear Press Limited, King's Hedges Road, Cambridge CB4 2PQ, England.
SUBMISSION OF DRAFT SPECIFICATIONS TO FAO

Any organization, commercial firm or interested individual is encouraged to submit relevant specifications, or proposals for revision of existing specifications, for pesticide products for consideration and possible adoption by FAO. Correspondence should be addressed to the Pesticide Management Group, Plant Production and Protection Division, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy.


Specifications which are considered suitable for further processing are assigned priorities and circulated to appropriate organizations and specialists to comment. Comments, together with other relevant information, are then reviewed in detail by the Group on Specifications of the FAO Panel of Experts on Pesticide Specifications, Registration Requirements, Application Standards and Prior Informed Consent. The drafts are converted into FAO Provisional Specifications, or full FAO Specifications.
MCPA

4-chloro-\textit{o}-tolyloxyacetic acid
INFORMATION

COMMON NAME: MCPA (ISO)

STRUCTURAL FORMULA:

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Cl   O   CH₂   C\text{OH}
     \   \     \    
\CH₃
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EMPIRICAL FORMULA: \( \text{C}_9\text{H}_9\text{ClO}_3 \)

RMM: 200.6

CAS REGISTRY NUMBER: 94-74-6

CIPAC CODE NUMBER: 2

CHEMICAL NAMES:

- 4-chloro-\( o \)-tolyloxyacetic acid (IUPAC)
- (4-chloro-2-methylphenoxy)acetic acid (CA)
MCPA TECHNICAL

.1 DESCRIPTION

The material shall consist of MCPA together with related manufacturing impurities and shall be white to brown crystals, granules, flakes or powder, with not more than slight odour. It shall be free from visible extraneous matter and added modifying agents.

.2 ACTIVE INGREDIENT

.2.1 Identity tests (2/TC/M3/2, CIPAC 1C, p.2137) (Note 1)

An identity test is required if the identity of the active ingredient is in doubt.

.2.2 MCPA (2/TC/M3/4.3, GLC method, CIPAC 1C, p.2138, or 2/TC/M3/4.4, HPLC as referee method, p.2139)

The MCPA content of the material shall be declared (not less than 930 g/kg) and, when determined, the content obtained shall not differ from that declared by more than ± 15 g/kg.

.3 IMPURITIES

.3.1 Water (MT 30.1, CIPAC 1, p.897 as referee method or MT 30)

Maximum: 15 g/kg.

.3.2 Free phenols (MT 69.2, CIPAC 1, p.1000) (Note 2)

Maximum: 10 g/kg, calculated as 4-chloro-2-methylphenol.

.3.3 Sulphated ash (MT 29.1, CIPAC 1A, p.1562) (Note 3)

Maximum: 10 g/kg.
3.4 **Triethanolamine insolubles**

A triethanolamine solution of the material shall leave not more than 1 g/kg residue on a 105 µm test sieve and the sieved solution shall be clear or opalescent and shall contain not more than a trace of sediment.

**Note 1** The melting point (116 to 118 °C) could be used to identify the material.

**Note 2** The content of free phenols is limited to avoid possible taint of neighbouring crops and foodstuffs. Moreover, free phenols are a potential source for generating chlorinated micro-contaminants.

**Note 3** The mass of sample to be used should be 10 g.

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2 The analytical method for determination of the relevant impurity is available from the Pesticide Management Group of the FAO Plant Protection Service, or can be [downloaded here](#).
MCPA ALKALI METAL SALTS TECHNICAL


.1 DESCRIPTION

The material shall consist of MCPA alkali metal salts together with related manufacturing impurities. It shall be a white to brown crystalline powder with not more than slight odour and shall be free from visible extraneous matter and added modifying agents.

.2 ACTIVE INGREDIENT

.2.1 Salt(s)

The name(s) of the salt(s) of MCPA present shall be declared and, in the case of mixed salts, the approximate content of each shall be stated.

.2.2 Identity tests (2.1/TC/M/2, CIPAC 1C, p.2141) (Note 1)

An identity test is required if the identity of the active ingredient is in doubt.

.2.3 MCPA (2.1/TC/M/4.3, GLC method, CIPAC 1C, p.2141, or 2.1/TC/M/4.4, HPLC as referee method, CIPAC 1C, p.2141)

The MCPA content shall be declared in g/kg acid equivalent, and this content shall not be lower than the quantity calculated using the formula:

\[
\text{M. Wt. of MCPA} = \frac{200.6 \times 930}{\text{M. Wt. of MCPA metal salt}} \text{ g/kg}
\]

Permitted tolerance: ± 2.5% of the declared content.

.3 IMPURITIES

.3.1 Water (MT 30.1, CIPAC 1, p.897 as referee method or MT 30.2, p.899)

Maximum: 15 g/kg.

.3.2 Free phenols (MT 69.2, CIPAC 1, p.1000) (Note 2)

Maximum: 10 g/kg, calculated as 4-chloro-2-methylphenol, of the MCPA content found under .2.3.
.3.3 Water insolubles (MT 10.3 B, CIPAC 1, p.844)

An aqueous solution of the material shall pass completely through a 250 µm test sieve, not more than 1 g/kg shall remain on a 150 µm test sieve, and the sieved solution shall be clear or opalescent and shall contain not more than a trace of sediment.

.4 PHYSICAL PROPERTIES

.4.1 Rate of solution (MT 60, CIPAC 1, p.983)

All the product, other than the insoluble material content found under .3.3, shall dissolve in 5 min in distilled water and the solution, after standing for 18 h, shall have not more than a trace of additional sediment.

Note 1 The melting point (116 to 118 °C) of the extracted MCPA acid could be used to identify the material.

Note 2 The content of free phenols is limited to avoid possible taint of neighbouring crops and foodstuffs. Moreover, free phenols are a potential source for generating chlorinated micro-contaminants.
MCPA TECHNICAL ESTERS


.1 DESCRIPTION

The material shall consist of MCPA technical ester(s) together with related manufacturing impurities. It shall be free from visible water and suspended matter.

.2 ACTIVE INGREDIENT

.2.1 Ester(s)

The MCPA ester(s) present shall be declared, and in the case of mixed esters the approximate content of each shall be stated.

.2.2 Identity tests (2.3/TC/M2/2, CIPAC 1C, p.2144) (Note 1)

An identity test is required if the identity of the active ingredient is in doubt.

.2.3 MCPA (2.3/TC/M2.4.3, GLC method, CIPAC 1C, p.2145, or 2.3/TC/M2/4.4, HPLC as referee method, p.2146)

.2.3.1 Purity of ester

The ester purity shall be determined by HPLC by reference to analytical standard MCPA ester. The purity of the ester shall not be below 920 g/kg calculated on technical grade ester.

The nature of the alcohol shall be clearly declared.

Mixed esters shall be determined by direct HPLC analysis or acid equivalent analyzed after the acid has been cleaved.

.2.3.2 MCPA content

The MCPA content shall be declared in g/kg of MCPA acid equivalent and shall not be lower than the quantity calculated using the formula:

\[
\text{M. Wt. of MCPA} = \frac{200.6 \times 930}{\text{M. Wt. of MCPA ester}} \text{ g/kg}
\]
.3 IMPURITIES

.3.1 Free phenols (MT 69.2, CIPAC 1, p.1000) (Note 2)

Maximum: 10 g/kg, calculated as 4-chloro-2-methylphenol, of the MCPA content found under .2.3.

.3.2 Free acidity (MT 66, CIPAC 1, p.995)

Maximum: 30 g/kg expressed as MCPA calculated from the total ester sample.

.3.3 Suspended solids (MT 40.2, CIPAC 1, p.932)

Maximum: 1 g/kg.

.3.4 Water (MT 30.1, CIPAC 1, p.897)

Maximum: 10 g/kg.

Note 1 The melting point (116 to 118 °C) of the extracted MCPA acid could be used to identify the material.

Note 2 The content of free phenols is limited to avoid possible taint of neighbouring crops and foodstuffs. Moreover, free phenols are a potential source for generating chlorinated micro-contaminants.
MCPA ESTER EMULSIFIABLE CONCENTRATES


.1 DESCRIPTION

The material shall consist of an emulsifiable concentrate based on MCPA ester(s), complying with the requirements of FAO specification 2.3/TC/S/F (1992), as the active ingredient(s) together with any necessary formulants. It shall be in the form of a stable liquid, free from visible suspended matter and sediment.

.2 ACTIVE INGREDIENT

.2.1 Ester(s)

The name(s) of the MCPA ester(s) present shall be declared and the approximate content of each ester shall be stated.

.2.2 Identity tests (2.3/EC/M2/2, CIPAC 1C, p.2146) (Note 1)

An identity test is required if the identity of the active ingredient is in doubt.

.2.3 MCPA (2.3/EC/M2/4.3, GLC method, CIPAC 1C, p.2147, or 2.3/EC/M2/4.4, HPLC as referee method, CIPAC 1C, p.2148)

The 4-chloro-2-methylphenoxyacetic acid equivalent content shall be declared (g/kg or g/l at 20 °C Note 2) and, when determined, the content obtained shall not differ from that declared by more than the following amounts:

<table>
<thead>
<tr>
<th>Declared content</th>
<th>Permitted tolerance</th>
</tr>
</thead>
<tbody>
<tr>
<td>up to 500 g/kg or g/l</td>
<td>± 4% of the declared content</td>
</tr>
<tr>
<td>above 500 g/kg or g/l</td>
<td>± 20 g/kg or g/l</td>
</tr>
</tbody>
</table>

.3 IMPURITIES

.3.1 Free phenols (MT 69.2, CIPAC 1, p.1000) (Note 3)

Maximum: 10 g/kg, calculated as 4-chloro-2-methylphenol, of the MCPA acid equivalent content found under .2.3.
.3.2 Oil insoluble material (MT 35, CIPAC 1, p.910)

The product shall give a clear, or opalescent, homogeneous solution which shall leave not more than 1 g/kg residue on a 150 µm test sieve, and the sieved solution shall contain not more than a trace of sediment.

.3.3 Water (MT 30.1, CIPAC 1, p.897)

Maximum: 5 g/kg.

.4 PHYSICAL PROPERTIES

.4.1 Emulsion stability and re-emulsification (MT 36.1.1, CIPAC 1, p.910) (Note 4)

The product, when diluted at 30 °C (Notes 5 and 6) with CIPAC Standard Waters A and C, shall comply with the following:

<table>
<thead>
<tr>
<th>Time after dilution</th>
<th>Limits of stability</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 h</td>
<td>Initial emulsification: complete</td>
</tr>
<tr>
<td>0.5 h</td>
<td>&quot;cream&quot;, maximum: 2 ml</td>
</tr>
<tr>
<td>2.0 h</td>
<td>&quot;cream&quot;, maximum: 4 ml</td>
</tr>
<tr>
<td></td>
<td>&quot;free oil&quot;: nil</td>
</tr>
<tr>
<td>24 h (Note 7)</td>
<td>Re-emulsification: complete</td>
</tr>
<tr>
<td>24.5 h (Note 7)</td>
<td>&quot;cream&quot;, maximum: 4 ml</td>
</tr>
<tr>
<td></td>
<td>&quot;free oil&quot;, maximum: 0.5 ml</td>
</tr>
</tbody>
</table>

Alternatively, if the buyer requires other CIPAC Standard Waters to be used, then this shall be specified when ordering.

.4.2 Flash point (MT 12, CIPAC 1, p.846) (Note 8)

If required, the flash point of the product shall not be lower than the minimum declared flash point. A closed cup method shall be used and the method stated.

.4.3 Volatility (MT 13, CIPAC 1, p.858)

It shall be stated whether the "volatility" of the product is high or low.

.5 STORAGE STABILITY

.5.1 Stability at 0 °C (MT 39.1, CIPAC 1, p.930)

After storage at 0 ± 1 °C for 7 days, the volume of solid and/or liquid which separates shall not be more than 3 ml/l.

.5.2 Stability at 54 °C (MT 46.1.3, CIPAC 1, p.952)

After storage at 54 ± 2 °C for 14 days, the determined average active ingredient content must not be lower than 97% relative to the determined average content
found before storage (Note 9) and the product shall continue to comply with .3.2 and .4.1.

Note 1 The melting point (116 to 118 °C) of the extracted MCPA acid could be used to identify the material.

Note 2 If the buyer requires both g/kg and g/l at 20 °C then in case of dispute the analytical results shall be calculated as g/kg.

Note 3 The content of free phenols is limited to avoid possible taint of neighbouring crops and foodstuffs. Moreover, free phenols are a potential source for generating chlorinated micro-contaminants.

Note 4 This test will normally only be carried out after the heat stability test .5.2.

Note 5 Unless another temperature is specified.

Note 6 The product should be tested at the highest and lowest rates of use recommended by the supplier.

Note 7 These tests need only be carried out in case of doubt as to the result of the 2-hour emulsion stability test.

Note 8 Attention is drawn to the appropriate national and/or international regulations on the handling and transport of flammable materials.

Note 9 Samples of the product taken before and after the storage stability test should be analysed together after the test in order to reduce the analytical error.
MCPA SALT AQUEOUS SOLUTIONS

.1 DESCRIPTION

The product shall consist of technical MCPA complying with the requirements of FAO specification 2/TC/S/F (1992) or 2.1/TC/S/F (1992) as the active ingredient, formulated as an MCPA salt aqueous solution. It shall be free from visible suspended matter and sediment.

.2 ACTIVE INGREDIENT

.2.1 Salt(s)

The name(s) of the MCPA salt(s) present shall be declared and the approximate content of each shall be stated.

.2.2 Identity tests (2.1 or 2.4/SL/M2/2, CIPAC 1C, p.2142) (Note 1)

An identity test is required if the identity of the active ingredient is in doubt.

.2.3 MCPA (2.1 or 2.4/SL/M2/4.3, GLC method, CIPAC 1C, p.2143, or 2.1 or 2.4/SL/M2/4.4, HPLC as referee method, p.2143)

The MCPA acid equivalent content shall be declared (g/kg or g/l at 20 °C Note 2) and, when determined, the content obtained shall not differ from that declared by more than the following amounts:

<table>
<thead>
<tr>
<th>Declared content</th>
<th>Permitted tolerance</th>
</tr>
</thead>
<tbody>
<tr>
<td>up to 500 g/kg or g/l</td>
<td>± 4% of the declared content</td>
</tr>
<tr>
<td>above 500 g/kg or g/l</td>
<td>± 20 g/kg or g/l</td>
</tr>
</tbody>
</table>

.3 IMPURITIES

.3.1 Free phenols (MT 69.2, CIPAC 1, p.1000) (Note 3)

Maximum: 10 g/kg, calculated as 4-chloro-2-methylphenol, of the MCPA acid equivalent content found under .2.3.
.3.2 Water insolubles (MT 10.3 B, CIPAC 1, p.844)

The product shall pass through a 250 µm test sieve and not more than 1 g/kg shall remain on a 150 µm test sieve.

.4 PHYSICAL PROPERTIES

.4.1 Stability on dilution (MT 41, CIPAC 1, p.933)

The product, after dilution with CIPAC Standard Water C (Note 4), shall give a clear or opalescent solution at 20 °C. After standing for 1 h, any visible particles should pass through a 45 µm test sieve (Note 5).

.5 STORAGE STABILITY

.5.1 Stability at 54 °C (MT 46.1.3, CIPAC 1, p.952)

After storage at 54 ± 2 °C for 14 days, the determined average active ingredient content must not be lower than 97% relative to the determined average content found before storage (Note 6) and the product shall continue to comply with .3.2 and .4.1.

Note 1 The melting point (116 to 118 °C) of the extracted MCPA acid could be used to identify the material.

Note 2 If the buyer requires both g/kg and g/l at 20 °C then in case of dispute the analytical results shall be calculated as g/kg.

Note 3 The content of free phenols is limited to avoid possible taint of neighbouring crops and foodstuffs. Moreover, free phenols are a potential source for generating chlorinated micro-contaminants.

Note 4 The dilution rate should be maximum 5% v/v.

Note 5 Unless other temperatures, times and/or CIPAC Standard Waters are specified for particular products.

Note 6 Samples of the product taken before and after the storage stability test should be analysed together after the test in order to reduce the analytical error.