

## State-mandated Chloride (Salt) Limit for the Santa Clarita Valley

### Summary of Scientific Review Process (Literature Review Evaluation (LRE), 2005)

- Over 200 scientific studies reviewed
- A panel of six experts evaluated findings
- The Regional Water Board oversaw the process under which the SCV Sanitation District hired a consultant to review the available scientific literature on salinity, chloride and salt-sensitive agriculture.
- The Regional Water Board also oversaw the process to appoint a panel of six experts, the Technical Advisory Panel, to review and comment on the consultant's work.
- The Consultant reviewed:
  - Over 200 scientific studies
    - 58 were on avocados
    - 40 were experimental studies
    - 10 were field studies
- Based on the information from the scientific studies, the Consultant set the protective range for Mexican rootstock avocados at 100 to 120 mg/L.
- The Technical Advisory Panel of six experts then reviewed the consultant's work and concluded as follows:
  - Four of the experts agreed with the LRE protective range 100 mg/L to 120 mg/L for avocado, but lowered the upper chloride (salt) limit to 117 mg/L. One expert said the chloride (salt) limit should not be higher than 100 mg/L, and one expert said that the upper range chloride (salt) limit could be higher than 120 mg/L.
  - Three members of the Technical Advisory Panel stated that additional field studies would not be helpful in further refining the protective range for avocado.
- **Regional Water Board Chloride (Salt) limit of 100 mg/L was confirmed by this review,** and the basis was established for a Site Specific Objective (SSO) of 117 mg/L.
- **The Regional Water Board determined no further scientific studies were warranted or necessary** and that the TMDL implementation schedule would be shortened by two years.