

Proposed Revision of the Specifications and Standards for Foods and Food Additives under the Food Sanitation Act

Background

Regarding the use of additives in foods, the standards on the use of additives are established based on the Food Sanitation Act. In addition, the use of additives in individual food may be regulated by processing or manufacturing standards, considering the necessity of the use of additives for the certain food.

Currently, the processing standards of fresh fish and shellfish to be eaten raw, oysters to be eaten raw, and frozen foods (limited to frozen fish and shellfish to be eaten raw) prohibit the use of chemically-synthesized food additives, except for sodium hypochlorite. The manufacturing standard of food packed in containers and sterilized by pressurization and heating also prohibits the use of chemically-synthesized food additives used as preservatives and disinfectant, except for sodium hypochlorite.

Outline of the proposed revision

The current standards will be revised as follows to allow the use of already designated additives, such as disinfectant. The standards on the use of additives will be applied to these additives.

The revision is outlined below.

1. During processing of fresh fish and shellfish to be eaten raw, oysters to be eaten raw, and frozen foods (limited to frozen fish and shellfish to be eaten raw), the use of chlorous acid water, hypochlorous acid water, and hydrochloric acid used as a concentration of hydrogen ions adjuster will be allowed, in addition to sodium hypochlorite.
2. During manufacturing of food packed in containers and sterilized by pressurization and heating, the use of chlorous acid water and hypochlorous acid water will be allowed, in addition to sodium hypochlorite.

(Reference)

The standards on the use of additives of chlorous acid water, hypochlorous acid water, and hydrochloric acid

| Additives | Target foods | Maximum Limits | Limitation for Use |
|-------------------------|---|---|---|
| Chlorous acid water | Polished rice, Legumes/pulses, Vegetables (excluding mushrooms), Fruits, Seaweeds, Fresh fish/ shellfish (including fresh whale meat), Fresh meat, Processed meat, Processed whale meat . Preserved products of foods listed above (foods produced by adding appropriate treatments such as salting or drying). | 0.40g/kg dipping solution or spray liquid | Shall be decomposed or removed before the completion of the finished product. |
| Hypochlorous acid water | — | — | Shall be removed before the completion of the finished food. |
| Hydrochloric acid | — | — | Shall be neutralized or removed before the completion of the finished food. |