

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

Background

Any food or food additive for which compositional specifications or standards are established based on Article 11, Paragraph 1 of the Food Sanitation Law of Japan and published in the Ministry of Health, Labour and Welfare Notification (Ministry of Health and Welfare Notification No. 370, 1959) shall not be used or marketed unless it meets the standards or specifications.

Non-alcoholic beverages are classified into four categories: 1) mineral waters (non-alcoholic beverages consisting only of water), 2) frozen fruit beverages, 3) fruit juices for ingredients, and 4) beverages other than those listed in 1) through 3). Compositional specifications and standards are established for individual categories.

In the exiting standards for manufacturing, beverages listed in 4) are permitted to be sterilized by not only heating but also a non-heating treatment, such as filtration. In the case of products of which the pH is 4.6 or higher and the water activity exceeds 0.94, when they have been heat sterilized by a method having a sufficient sterilization effect, the products are allowed to be stored at a temperature higher than 10°C. However, when they have been sterilized by a method having a sufficient viable microorganism removal effect (usually by filtration), they must be stored at a temperature of 10°C or lower.

Outline of revision

Non-alcoholic beverages other than mineral waters, frozen fruit beverages, and fruit juices for ingredients—beverages listed in 4) above—will be exempted from the requirement of storage temperature (not more than 10°C), when they are sterilized by a method having a sufficient effect to remove viable microorganisms that are derived from their raw ingredients, exist in them, and may grow in them.