

Draft Overview of Revisions to the Japanese Agricultural Standards for Organic Processed Foods

Prepared by the Ministry of Agriculture, Forestry and Fisheries of Japan

I. Objective for revisions

To reflect practice in the production of organic agricultural products and the international standards.

II. Major points of revisions

(Article 4)

To limit the permitted case of using non-organic plants and livestock products etc. (weight of them shall be no more than 5% of the processed foods) as ingredients, only in case of a difficulty to obtain organic plants and livestock products etc.

(Attached table 1)

As permitted substances for food additives:

- i) To add ozone.
- ii) To revoke DL-tartaric acid, DL-sodium tartrate, DL-potassium hydrogen tartrate, Enzyme-treated lecithin and Enzyme-degraded lecithin.
- iii) To add or revoke foods which lactic acid, sodium bicarbonate, potassium carbonate, wood ash and hypochlorite solution are added to.

(Attached table 2)

As permitted substances for chemical agents:

- i) To add capsaicin (repellent).
- ii) To revoke plant and animal oils, gelatine, casein, fermented products from aspergillus, extract from mushroom (shiitake fungus), extract from chlorella, chitin, beeswax, silicate mineral, bentonite and edible plant extract.

III. Document subject to revisions

The document below is subject to revisions, which is provided by the Law Concerning Standardization and Proper Labeling of Agricultural and Forestry products (Law No.175 of 1950):

- Japanese Agricultural Standards for Organic Processed Foods (Notification No.1606 of the Ministry of Agriculture, Forestry and Fisheries dated 27 October 2005)