# Handbook for Agricultural and Fishery Products Import Regulations

December 2005



#### **CONTENTS**

1. Products	
1. Live Animals	1
2. Meat and Prepared Products	6
3. Other Animal Products	13
4. Fishery Products and Prepared Products	18
5. Dairy Products, etc.	23
6. Plants, Resins and Vegetable Juices, etc	28
7. Vegetables, Fruits and Prepared Products	32
8. Cereals and Prepared Products	38
9. Sugars, Cocoa, and Prepared Products	44
10. Spices	46
11. Oil Seeds and Prepared Products	48
12. Various Prepared Foods	51
13. Beverages and Spirits, etc	55
II. Relevant Information	
1. Import Examination and Inspection for Agricultural	
and Fishery Products	58
2. Domestic Animal Infectious Disease Control Law	60
3. The Rabies Prevention Law	64
4. Washington Convention	66
5. Quarantine Law	70
6. Plant Protection Law	72
7. Staple Foods Law	86
8. Food Sanitation Law	89
9. The Law Concerning Standardization and Proper Labelin	g of
Agriculture and Forestry Products (Law for JAS)	97
10. Liquor Tax Law	101
11. Pharmaceutical Affairs Law	106
12. Poisonous and Deleterious Substance Control Law	111
13. Organic Agricultural Products	117
14. Genetically Modified Agricultural Products	155
15. Agricultural Chemicals Regulation Law	
16. Food Safety Basic Law	166
17. The Fundamental Law of Food Education (Shokuiku)	169

## I. Products

Live Animals: A-01

HS Numbers	Items	Relevant Regulations	
01-01	live horse, donkey, mule, pony	Domestic Animal Infectious	
01-02	live cattle	Diseases Control Law	
01-03	live swine		
01-04	live sheep, goat		
01-05	live poultry		
01-06	Other live animals	Domestic Animal Infectious	
		<u>Diseases Control Law</u>	
		The Rabies Prevention Law	
		The Wildlife Protection and Hunting	
		Law	
		The Law Concerning the Prevention	
		of Infections and Medical Care for	
		Patients of Infection	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Notes 1: Import of whales in 0106-00 needs No.2 Approval or Advance Confirmation.

2:Import of some animals in 01-06 (other live animals) may be regulated under <u>Washington Convention</u>.

3: Live fishes are classified into 03-01 (P10).

#### < Animal Quarantine under the Domestic Animal Infectious Disease Control Law >

- a. The objects of <u>animal quarantine</u> are cloven-hoofed animals (cattle, pigs, sheep, goats, etc.), horses, chickens, quail, turkeys, ducks, geese, rabbits, dogs and honeybees.
- b. The import of cloven-hoofed animals is permitted only from the specified overseas countries.
- c. Designated inspection items exported to Japan must be accompanied by an inspection certificate issued by the appropriate government agency, stating that the items are found after inspection in the exporting country to be free of any causative agent that may spread infectious diseases affecting domestic animals.
- d. Among designated quarantine animals, anyone who imports animals designated

- by the Ministry of Agriculture, Forestry and Fisheries (cloven-hoofed animals, horses, chickens, ducks, turkeys, quail, geese, and dogs) shall notify the <u>Animal Quarantine</u> Station beforehand.
- e. Anyone who imports designated quarantine animals must, after submitting an application for import inspection to the <u>Animal Quarantine</u> Station, be able to prove to the inspector that the animals are free of any causative agent that may spread infectious diseases affecting domestic animals.
- f. An import quarantine certificate is issued after the inspection when it is confirmed that the designated quarantine articles are free of any causative agent that may spread infectious diseases affecting domestic animals.

#### < Import Quarantine of Dogs and Others under the Rabies Prevention Law >

- a. Cats, raccoons, foxes and skunks became subject to quarantine on January 1, 2000 by the revision of the <u>Rabies Prevention Law</u>.
- b. A certificate of health and rabies inoculation certificate issued by an appropriate government agency of the exporting country must be attached.
- c. No areas are designated for import prohibition. However, the quarantine period is different depending on the content of the certificate or the areas designated by the Minister of Agriculture, Forestry and Fisheries (11 regions)

Note: Reptiles and fishes are not subject to <u>animal quarantine</u>.

#### < Import of Animals designated by Washington Convention >

- a. Animals classified in Appendix I: Endangered species of flora and fauna. Generally, no commercial trade is permitted. (About 450 species, including orangutans, tigers, etc.)
- b. Animals classified in Appendix II: Flora and fauna endangered unless international trade is strictly restricted.
  - Commercial trades are possible. An export license issued by an appropriate agency of the exporting country with consent from scientific authorities is required.
  - Moreover, Advance Confirmation of the Ministry of Economy, Trade and Industry (METI) is required. (About 26,000 species, including parrots, lions, etc.)

#### c. Animals classified in Appendix III:

An export license issued by the exporting country is required (of a specific species from a specific country). In addition, a certificate of origin is required (About 300 species, including sea elephants (Canada), hippopotamus (Ghana) etc.).

Commercial trades are possible.

d. When importing species enumerated in Appendices II and III from designated countries, an export license from such countries is required; when importing from other countries, the certificate of origin shall be submitted to the customs house. Moreover, Advance Confirmation of METI is required.

(Note) See the METI Gazette (March 31, 1998) for animals designated by <u>Washington Convention</u>.

#### < Import of Birds and Beasts restricted by Wildlife Protection and Hunting Law >

a. Birds and beasts included in the Ministry of the Environment Ordinance are the subject of this law.

**Birds:** Copper pheasant, Japanese grosbeak, Chinese grosbeak, bullfinch, oriental greenfinch, siskin, crossbill, yellow-throated bunting, Japanese yellow bunting, bunting, lark, Japanese white eye, varied tit, willow tit, coal tit, narcissus fly-catcher, blue-and-white flycatcher, bush warbler, dusky thrush, Siberian ruby-throat, robin, Siberian blue robin and mandarin duck (all of the above are live birds), and the stuffed, specimens and feather products of copper pheasant and mandarin duck.

**Beasts:** Fox, Asian raccoon, badger, marten, weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope (all of the above are live beasts), the stuffed, specimens of fox and badger, and fur, fur products, stuffed specimens of Asian raccoon, marten weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope.

(Note) Bird eggs: When importing any bird eggs other than domestic rare wild flora and fauna species (excluding specified domestic rare wild flora and fauna species) provided under Article 4, Paragraph 3 of the Seed Preservation Law, no procedures under the Wildlife Law are necessary. Instead, the procedure for permission under the Seed Preservation Law is required.

b. Import of the above-mentioned birds and beasts (and their processed products) provided in the Ministry of the Environment Ordinance shall be accompanied by a certificate issued by the country of origin, showing these birds and beasts were properly captured or that their exportation is permitted. This procedure shall not be applied to countries without such legal systems.

#### < Import of animals under Infectious Disease Prevention Law >

Since January 2000, the import quarantine of monkeys is regulated under the

Infectious Disease Prevention Law, which shall include the infectious diseases of Ebola virus and Marburg disease, and shall permit the import only from U.S.A., China, Indonesia, Philippines, Vietnam, Guyana and Suriname. In case of these imports, a certificate of the export country authority is required for indicating free from Ebola virus and Marburg disease. Infectious diseases such as SARS and variola (smallpox) were added as the subject of the preventive law and the import restriction, etc. on the animal that is a source of infectious disease attributable to animal in October, 2003

Only two airports of New Tokyo International Airport (Narita) and Kansai International Airport are qualified to import. Application documents, including the certificate of species, sex, age and birthplace of monkey, loaded aircraft and the expected arrival date should be submitted to the chief of <u>Animal Quarantine</u> Station in advance of 40 to 70 days before the expected arrival. After an inspection on board by the <u>animal quarantine</u> inspector at the airport, the monkeys shall be moored for inspection for 30 days in principle at the facility of the <u>animal quarantine</u> station. Should Ebola virus or Marburg disease be proven in the quarantine inspection, a systematic notice is established to go to the Minister of Health, Labour and Welfare through a public health center from the chief of <u>animal quarantine</u> station.

#### < Authority concerned >

The Domestic Animal Infectious Diseases Control Law

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

#### The Rabies Prevention Law

Tuberculosis and Infectious Diseases Control Division, Health Service Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

Convention on International Trade In Endangered Spices of Wild Fauna & Flora (Washington Convention)

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of

Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

Wildlife Protection and Hunting Law
Wildlife Division, Nature Conservation Bureau, Ministry of the Environment
<a href="http://www.env.go.jp/en/index.html">http://www.env.go.jp/en/index.html</a>

#### Meat and Prepared Products: A-02

HS	Items	Relevant
Numbers		Regulations
02-01	meat of bovine animals (fresh, chilled)	The Domestic Animal
02-02	meat of bovine animals (frozen)	<u>Infectious</u> <u>Diseases</u>
02-03	meat of swine (fresh, chilled, frozen)	Control Law
02-04	meat of sheep or goats	
	(fresh, chilled, frozen)	Food Sanitation Law
02-05	meat of horses, donkeys, mules,	
	(fresh, chilled, frozen)	
02-06	edible meat offal (fresh, chilled, frozen)	
02-07	meat and edible meat offal of poultry	
	(fresh, chilled, frozen)	
02-08	meat and edible offal of others	
	(fresh, chilled, frozen)	
02-09	pig fat, poultry fat	
	(fresh, chilled, frozen, salted)	
02-10	meat and edible meat offal	
	(salted, dried, smoked, etc)	
16-01	sausage, ham, bacon	
16-02	other prepared meat	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Notes 1:Import of meat of whales in 0210-90 needs No.2 Approval or Advance Confirmation.

2 Prepared foods containing meat, vegetables and grains such as pilaf and stew are classified into 16-02 (other prepared meat).

#### < Animal Quarantine >

- (1) Meat and edible meat offal
- a. Meat of cloven-hoofed animals, meat and viscera of horses and fowl designated by the <u>Domestic Animal Infectious Disease Control Law</u> are subject to quarantine.
- b. The import from regions other than those listed in Article 43 of this law is allowed. Moreover, heat processed meat satisfying Japanese standards shall be imported from the regions of Article 43 of this law.
- c. When importing meat or edible meat offal, an application for import inspection

- and an inspection certificate issued by an appropriate government agency of the exporting country shall be submitted to the <u>Animal Quarantine</u> Station.
- d. The <u>Animal Quarantine</u> Station, after confirming that the product is not contraband and that the appropriate inspection certificate is attached, implements the inspection of the items to be imported and issues an import quarantine certificate after the items are found to be free of any causative agent that may spread infectious diseases affecting domestic animals.

#### (2) Prepared meat products, including sausages, etc.

- a. Prepared meat products using meat and viscera of cloven-hoofed animals, horses, or fowl designated by the <u>Domestic Animal Infectious Disease Control Law</u> shall be the subject.
- b. Ham, sausage and bacon may be imported from the regions other than those listed in Articles 43 and also those in list No.1 in Article 43 (8 regions).

#### (3) Animal Quarantine Procedures

- a. Importers shall submit an application for import inspection and inspection certificates issued by the government agency to the <u>Animal Quarantine</u> Station for meats and prepared products imported as cargo, which shall be inspected in the <u>Animal Quarantine</u> Station or in specified bonded warehouses within the ports or airports. Articles brought by foreign travelers shall be inspected at the <u>animal quarantine</u> counter in the airport.
- b. After confirmation that goods are not contraband and are accompanied by an inspection certificate from a government agency of the exporting country, such goods shall be inspected. If the inspection finds that there is no possibility of spreading any causative agent of infectious diseases affecting domestic animals, the <u>animal quarantine</u> officer shall issue an import quarantine certificate.

#### < Inspection Procedures under the Food Sanitation Law >

Meats or prepared meat product shall be imported without an attached health certificate from a government agency of the exporting country, stating that there is no possibility of spreading any causative agent of infectious diseases affecting domestic animals.

#### < Regulations on Food Additives >

a. Food additives are regulated in the <u>Food Sanitation Law</u>. Under the provisions of

Article 6 of this law, only individually designated food additives are permitted.

- b. Food additives are divided into those with (a) limited food use, (b) limited purpose use and (c) limited ingredients use.
- c. The food additives used shall not remain in the finished products. It is necessary, with some exceptions, to label all food additives.
- d. In addition, the name of the food, manufacturer (importer) and the address of manufacturer's (importer's) factories as well as the manufacture date/year and the preservation method for any food in containers/packages shall be described under Article 11 of this law.

#### < Allergy Labeling under <u>Food Sanitation Law</u> >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained meats of cattle, pig and chicken as raw materials are recommended to display. Refer to Appendix for details and label samples.

#### < JAS (Japanese Agricultural Standard) System >

#### (1) Quality Labeling

The food name and countries of origin of meats, and the food name, ingredients, amount of contents, manufacturers, open date, and preservation methods for prepared meat products, including hams and sausages, are required on the label in accordance with the revision of <u>JAS law</u> in July, 1999.

#### (2) Bearing JAS mark

- a. A JAS mark may be affixed by applying to the JAS registered certification organizations after customs clearance for the prepared meat products, including ham, sausage and bacon. However, affixing the JAS mark is at the discretion of the manufacturer (importer) and not mandatory. At present, 12 prepared meat product items, such as ham, sausage, etc., are eligible for the JAS mark.
- b. Moreover, JAS Law was revised in June, 2005 to abolish the requirements for foreign countries to have the equal system with the JAS system by reviewing the Registered Foreign Certification Organization System under which manufacturers in the foreign countries was required to apply for the acquisition of JAS Mark
- (3) A concrete mechanism of JAS Standards of beef with a public disclosure of manufacturing information

"The Law for Special Measures Concerning the Management and Relay of

Information for Individual Identification of Cattle" specifies to display the manufacturing information for the species and the slaughter date etc of domestic beef.

The JAS Standards under the preceding law require the public disclosure of the information for feeding and administering on the animal drug in addition to the manufacturing information for domestic beef.

Moreover, the same public disclosure as the domestic beef is required for imported beef.

a. Recording, maintenance and public disclosure of the manufacturing information by a Certified production process manager

Producers certified as a "Certified production process manager" by a third party certification organization and registered to the Minister of Agriculture, Forestry and Fisheries shall sell beef affixed with JAS Mark. They must record, maintain and disclosure the manufacturing information publicly for individual cattle to comply with the JAS Standards.

b. Sub-dividing and packaging of beef publicly disclosed its manufacturing information by a certified sub-divider

Distributors certified as a "Certified sub-divider" by a registered certification organization shall divide beef of publicly disclosed manufacturing information and package beef obtained from tow or more cattalos into one package in the sub-dividing procedures. Sub-divided or packaged beef shall be publicly disclosed it's manufacturing information for each package and sold affixing JAS marks. Consumers may obtain an individual manufacturing information for any beef affixed with JAS Marks through the label of manufacturing information at stores or Fax or the Internet. They obtain a publicly disclosed information by an individual identification number or a package number.

c. Moreover, JAS Standards of pork with a public disclosure of manufacturing information has been established in June 2004.

## $Specification \ Standards \ of \ Meat \ and \ Prepared \ Products \\ under the \ \underline{Food \ Sanitation \ Law} \ (abstract)$

Items	Standards	
< Edible bird eggs >	Salmonella: Negative (after enrichment culture in	
Sterilization egg pulp	25g with BPW, TT medium and RV medium,	
(Chicken egg)	Salmonella is separated and cultured by a medium	
	distinguished by production of H2S (MLCB, DHL,	
	and XDL, etc.) and a medium that is H2L	
	non-productive and	
	distinguishable from Salmonella < BGS, BGM	
	(improved BGA), runback medium and SMlD and the	
	like >, and then is identified by vaccinating to TSI ,	
	LIM or LIA mediums.	
Unsterilization egg pulp	Bacterial count 1,000,000/g or less (standard surface	
(Chicken egg)	plate method)	
(1) General standard	Potassium nitrate: 0.070g/kg or less	
< Meat products >		
(2) Individual standard	E co1i: Negative (EC culture medium method in	
< Dried meat products >	0.1gx5).	
	Water activity: Less than 0.87	
< Unheated meat products	Most probable number of Eco1i: 100/g (EC medium)	
>	Yellow staphylococcus: 1000g or less (Yolk added	
	mannitol salt agar media method)	
	Salmonella belonging bacterium: Negative	
	(EEM bouillon enrichment method +MLCB or DHL	
	culture medium method in 25g)	
< Specific heated meat Most probable number of E.co1i: 100/g (EC mediu		
products >	Yellow staphylococcus: 1000g or less (Yolk added	
	mannitol salt agar media method)	
Clostridium belonging bacterium: 1,000/g or		
	(Clostridium culture medium method)	
	Salmonella belonging bacterium: Negative	

	(EEM bouillon enrichment method + MLCB or DHL	
	culture medium method in 25g)	
< Heated meat products >	Coliform group: Negative (B.G.L. B culture medium	
Sterilized after putting into	method in 1gx3).	
containers/packages	Clostridium belonging bacterium: 1,000/g or less	
	(Clostridium culture medium method)	
	Put in wrapping container after heat sterilization	
	E.Coli: Negative (EC culture medium method in	
	0.1gx5)	
	Yellow staphylococcus: 1,000/g or less (yolk added	
	mannitol salt agar media method)	
	Salmonella belonging bacterium: Negative	
	(EEM bouillon enrichment method + MLCB or DHL	
	culture medium method of in 25g)	
Whale meat products	Coliform group: Negative (B.G.L. B culture medium	
	method in 1gx3)	
	Potassium Nitrate: 0.070g or less (whale meat	
	bacon)	

#### < Authorities concerned >

The Domestic Animal Infectious Diseases Control Law

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries <a href="http://www.lin.go.jp/maff/maff.htm">http://www.lin.go.jp/maff/maff.htm</a> (Japanese only)

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

#### Japan Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Agricultural Standard Association

http://www.jasnet.or.jp/ (Japanese only)

Japan Meet Processors Association
<a href="http://www.niku-kakou.or.jp">http://www.niku-kakou.or.jp</a> (Japanese only)

#### Other Animal Products: A-03

HS Numbers	Items	Relevant Regulations
05-01	human hair	
05-02	pigs' and wild boars' bristles and hair	The Domestic Animal Infectious Disease Control Law
05-03	horsehair	The Domestic Animal Infectious Disease Control Law
05-04	guts and bladders of animals (fresh, chilled, frozen, salted, etc)	The Domestic Animal Infectious Disease Control Law Food Sanitation Law
05-05	skins of birds with feather	The Domestic Animal Infectious Disease Control Law Wildlife Protection and Hunting Law
05-06	bone, horn core	The Domestic Animal Infectious Disease Control Law Wildlife Protection and Hunting Law
05-07	ivory, tortoise shell, etc	Wildlife Protection and Hunting Law
05-10	ambergris, etc	The Domestic Animal Infectious Disease Control Law Pharmaceutical Affairs Law
05-11	other animal products	The Domestic Animal Infectious Disease Control Law Food Sanitation Law
15-01 15-02	pig fat and poultry fat fats of bovine, sheep or goats	Food Sanitation Law The Domestic Animal Infectious Disease Control Law
15-03 15-04	lard stearin, lard oil oils and fats of fish and sea mammals	Food Sanitation Law
15-05 15-06	wool grease and fatty substances derived therefrom other animal fats and oils	
41-01	raw hides and skins of bovine or equine animals	
41-02 41-03 41-04	raw skins of sheep or lambs other raw hides and skins leather of bovine or equine	
41-05	animals without hair on sheep or lamb skin leather	The Domestic Animal Infectious Disease Control Law
41-06	(without wool on) goat or kid skin leather (without hair on)	
41-07	leather of other animals (without hair on)	
43-01	raw furskins (except 41-01 through 41-03)	The Domestic Animal Infectious Disease Control Law Wildlife Protection and Hunting Law

43-02	tanned or dressed furskins	Wildlife Protection and Hunting
		Law

Rate of Customs Duties http://www.apectariff.org/

Note 1: Import of some animal products in 05-06, 05-07, 41-07, 43-01 and 43-02 may be regulated by Washington Convention.

#### < Animal Quarantine >

- a. The subjects of the <u>animal quarantine</u> are bone, skin, hair, and hooves of the above-mentioned animals (cloven-hoofed animals, horses, and fowl). However, finished processed skin products are not subject to <u>animal quarantine</u>.
- b. Animal products for food may be imported from the areas other than those listed in Article 43.
  - Nonedible animal products may be imported from any areas.
- c. It is necessary to submit an inspection certificate issued by the government of the exporting country to the <u>Animal Quarantine</u> Station at the time of inspection whether the products are for food or not.
- d. The <u>Animal Quarantine</u> Station, which confirms that importation of the product is not prohibited and that the proper inspection certificate is attached, carries out the inspection of the products to be imported and issues an import quarantine certificate if the quarantine officer agrees that there is no possibility of spreading any causative agent of infectious diseases affecting domestic animals.

#### < Parts of Animals and Processed Products designated by Washington Convention >

- a. Animals classified in Appendix I: Endangered species of flora and fauna.
   Generally, no commercial trade is permitted, stuffing, hide and bone, including orangutans, tigers etc.)
- b. Animals classified in Appendix II Flora and fauna which are endangered unless international trade is strictly restricted. Commercial trade is possible. It is necessary to obtain an export license issued by the controlling agency of the exporting country with approval by scientific authorities. Moreover, an Advance Confirmation of METI is required (stuffing, hide and bone, including parrots and lions).
- c. Animals classified in Appendix III: It is necessary to obtain an export license from the exporting country (import of a specific species from a specific country). In addition, a certificate of origin is required (stuffing, hide and bone, including sea

elephants [Canada] and hippopotamus [Ghana]). Commercial trade is possible.

d. When importing species listed under Appendices II and III from designated countries, an export license from such countries or a certificate of origin from other countries shall be submitted to the customs house. Moreover, Advance Confirmation of METI is required.

#### < Import of Birds and Beasts restricted by Wildlife Protection and Hunting Law >

a. Birds and beasts included in the Ministry of the Environment Ordinance are the subject of this law.

**Birds:** Copper pheasant, Japanese grosbeak, Chinese grosbeak, bullfinch, oriental greenfinch, siskin, crossbill, yellow-throated bunting, Japanese yellow bunting, bunting, lark, Japanese white eye, varied tit, willow tit, coal tit, narcissus fly-catcher, blue-and-white flycatcher, bush warbler, dusky thrush, Siberian ruby-throat, robin, Siberian blue robin and mandarin duck (all of the above are live birds), and the stuffed, specimens and feather products of copper pheasant and mandarin duck.

**Beasts:** Fox, Asian raccoon, badger, marten, weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope (all of the above are live beasts), the stuffed, specimens of fox and badger, and fur, fur products, stuffed specimens of Asian raccoon, marten weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope.

(Note) Bird eggs: When importing any bird eggs other than domestic rare wild flora and fauna species (excluding specified domestic rare wild flora and fauna species) provided by Article 4 Paragraph 3 of the Seed Preservation Law, no procedures under the Birds and Beasts Law are necessary. Instead, permission procedures based on the preservation of the species are required.)

b. Import of the above-mentioned birds and beasts (and their processed products) provided in the Ministry of the Environment Ordinance shall be accompanied by a certificate issued by the country of origin, showing these birds and beasts were properly captured, or that exportation is permitted. This procedure shall not apply in countries without such legal systems.

#### < Inspection Procedures under the Food Sanitation Law >

a. No meat or prepared products shall be imported without an accompanying inspection certificate issued by a government agency of the exporting country stating that there is no possibility of spreading the causative agent of infectious disease affecting domestic animals.

b. See related materials for import procedures including meat, etc.

#### < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained meats of cattle, pig and chicken as raw materials are recommended to display. Refer to Appendix for details and label samples.

The internal organs classified separately from meat in the Japanese Standard of Food Classification should be labeled in case of the true skins such as ear, nose, skin, etc. Likewise, animal fats and oils (lard, head) should be labeled. No labeling is required for the internal organs except for these of the abovementioned (including casing), the skins (excluding the true skins) and bones (without meat). Refer to Appendix for details and the label sample.

#### < Authorities concerned >

The <u>Domestic Animal Infectious Diseases Control Law</u>

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

<a href="http://www.lin.go.jp/maff/maff.htm">http://www.lin.go.jp/maff/maff.htm</a>
(Japanese only)

Convention on International Trade In Endangered Spices of Wild Fauna & Flora (Washington Convention)

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

Wildlife Protection and Hunting Law

Wildlife Division, Nature Conservation Bureau, Ministry of the Environment http://www.env.go.jp/en/index.html

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

#### Pharmaceutical Affairs Law

General Affairs Division, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

Fishery Products and Prepared Products: A-04

HS Numbers	Items	Relevant Regulations
03-01	fish, (live)	Food Sanitation Law
03-02	fish, (fresh or chilled, except	Quarantine Law
03-03	fillet)	
03-04	fish, (frozen, except fillet)	
	fish fillets	
03-05	fish, (dried, salted, or smoked) or	Food Sanitation Law
	fish flour and meal	
03-06	crustaceans, (live, fresh, frozen,	Food Sanitation Law
	dried, or salted,)	Quarantine Law
03-07	molluscs,(live, fresh, chilled,	
	frozen, dried, salted, or smoked)	
16-03	extracts of fish, crustaceans and	Food Sanitation Law
	molluscs,	
16-04	prepared fish, caviar and caviar	
	substitutes prepared from fish	
16-05	egg	
	prepared crustaceans and	
	molluscs,	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Notes 1:Herring, codfish, sardine, horse mackerel, saury, scallop, adductors of shellfish, cuttlefish and squid (except *mongo-ika*) are Import Quota (IQ) items.

2:Fish (live) in 03-01 include those fish whose import is controlled by Washington Convention.

#### < Quarantine >

No prohibited area is designated for the import of marine products. However, marine products from areas contaminated by cholera or from suspected areas shall be subject to inspection under the <u>quarantine law</u>.

#### < Fish designated by Washington Convention >

a. Fish classified in Appendix I:

Endangered species of flora and fauna. Generally, no commercial trade is permitted. Eight species, including coelacanths, etc.

#### b. Animals classified in Appendix II:

Flora and fauna endangered unless international trade is severely restricted. Commercial trade is possible. An export license issued by the controlling agency of the exporting country with the consent of scientific authorities is required. Six species of sturgeons, etc.

c. Animals classified in Appendix III:

An export license from the exporting country is required. (Import of the specific species from the specific country) In addition, a certificate of origin is required.

d. When importing species included in Appendices II and III from designated countries, an export license from such countries or a certificate of origin from other countries shall be submitted to the customs house. Moreover, Advance Confirmation of METI is required.

(Note) See the Ministry of Economy, Trade and Industry's Gazette (March 31, 1998) for animals designated by <u>Washington Convention</u>.

#### < Regulation on Additives >

- a. Fresh fish including tuna, yellowtail, etc., may not have carbon dioxide added under the <u>Food Sanitation Law</u>.
- b. Cultivated marine products are sometimes allowed to contain antibiotic or antimicrobial substances used to increase production, which use shall be confirmed as meeting the specification standard in Japan. For instance, only 0.10ppm of the antibiotic oxytetracycline is allowed to remain.
- c. Among marine products, globefish must have an attached health certificate issued by the government agency of the exporting country, which must include the species and area of collection as part of the import notification.
- d Moreover, if after examination it is found that an inspection is necessary, an inspector will conduct an on-site inspection. On the successful completion of inspection, the food import notification will be stamped "Passed"; if rejected, the importers will be instructed to take measures to either destroy or reship.
- e. The specification for frozen foods shall be applied for frozen fillets of fish and stripped shellfish for sashimi, which stipulates the number of bacillus per specimen of 1gram as 100,000 or less and colon bacillus as negative.
- f. Moreover, processed marine products frozen after heat processing (frozen foods

processed after heating) shall have 3,000,000 or fewer bacilli per 1(one) gram of specimen and Escherichia-Coli (E-coli) must be negative.

g. Other dried, salted, processed marine products must comply with additive standards, including preservation materials, etc.

#### < Inspection Procedures under the Food Sanitation Law >

Importers are required to submit two copies of the import notification to the Food Sanitation Inspections division of the Quarantine Station for the import site under the <u>Food Sanitation Law</u>. If no problem is found after the examination and inspection at the quarantine station, the notification will be stamped "Passed" and a copy will be returned to the importer.

#### < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained abalone, cuttlefish, salmon roe, shrimp, crab, salmon and mackerel as raw materials are recommended to display. Refer to Appendix for details and label samples.

#### < JAS Standard System >

#### (1) Quality Labeling

The names of foods and country of origin for fresh fish and the names of foods, raw materials, content quantity, manufacturer, open date, and preservation method for processed marine products shall be contained on the label.

#### (2) Affixation of JAS mark

- a. A JAS mark may be affixed by applying to the JAS registered certification organizations after the customs clearance for marine products including fish, meat, hams, sausages, etc. Using a JAS mark is at the discretion of the manufacturer (importer) and not mandatory. Processed marine products include specially packaged boiled fish pastes, processed sea urchin, flavor seasonings, mixed and dressed sea urchin, Kezuribushi (shavings of dried bonito), fish ham and sausage, kamaboko (flavored boiled fish paste), dried small sardines, etc.
- b. Moreover, in June 2005 the JAS standard has been revised. The system that Registered Foreign Certification Organization certifies foreign operators in order to

obtain JAS label has been reviewed, and the condition that foreign countries' organic standards must be equal to JAS standards has been abolished.

#### Element Standards of Marine Products (abstract) under the Food Sanitation Law

Items	Standards	
Fish cake	Coliform group: Negative (excluding fish cake) (B.G.L.B	
	culture medium method in 1gx 3)	
	Potassium nitrate: 0.050g/kg or less (However, fish	
	sausage and fish ham)	
Salmon roe, Salted	Potassium nitrate :0. 050g/kg or less	
salmon roe		
Cod roe		
Frozen boiled octopus	Bacterial count: 100,000/g or less (standard surface plate	
	method)	
	Coliform group: Negative (desokishicorrat culture medium	
	method in 0.01gx2)	
Oyster for eating raw	Bacterial count: 50,000/g or less (standard surface plate	
	method)	
	Most probable number of E.Coli:	
	230/100g or less (EC culture medium method)	
Frozen seafood for	or Bacterial count: 100,000/g or less (standard surface plate	
eating raw	method)	
	Coliform group: Negative (desokishicorrat culture medium	
	method in 0.01gx2)	

#### < Authorities concerned >

#### Quarantine Law

Tuberculosis and Infectious Diseases Control Division, Health Service Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

Convention on International Trade in Endangered Spices of Wild Fauna & Flora (Washington Convention)

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

#### Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau,

Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standards Association

http://www.jasnet.or.jp/ (Japanese only)

Japan Frozen Food Inspection Corporation

http://www.jffic.or.jp/pages\_e/index2.html

Dairy Products, etc.: A-05

HS Numbers	Items	Relevant Regulations
04-01	milk and cream	The Domestic Animal
		<u>Infectious Disease Control</u>
		<u>Law</u>
		Food Sanitation Law
04-02	milk and cream (concentrated	
	or dried or containing added	
	sugar or other sweetening	
04-03	matter)	Food Sanitation Law
04-04	fermented or acidified milk	
04-05	and cream	
04-06	whey	
	butter and dairy spreads	
	cheese and curd	
04-07	birds' egg (in shell, fresh,	Food Sanitation Law
	preserved or cooked)	The Domestic Animal
		<u>Infectious Disease Control</u>
		Law
04-08	birds' egg not in shell	Food Sanitation Law
		The Domestic Animal
		<u>Infectious Disease Control</u>
		Law
		Wildlife Protection and
		Hunting Law
04-09	natural honey	Food Sanitation Law
04-10	other edible animal products	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

#### < Animal Quarantine >

Fresh milk is subject to animal quarantine.

Processed products, including cheese, are not subject to animal quarantine.

a. Importers of fresh milk are required to submit to the <u>Animal Quarantine</u> Station an application for import inspection and an inspection certificate issued by an appropriate government agency of the exporting country under the <u>Domestic Animal Infectious Disease Law</u> and the <u>Food Sanitation Law</u>.

b. When the properly issued inspection certificate is confirmed and it is found by inspection that none of the products may spread any causative agent of animal infectious diseases, an import quarantine certificate is issued.

#### < Inspection Procedure under the Food Sanitation Law >

- a. Importers of dairy products shall submit two sets of "Import notifications of foods" to the Food Sanitation Inspection division of the Quarantine Station at the import site under the <u>Food Sanitation Law</u>.
  - If no problem is found after the examination at the quarantine station, the notification will be stamped "Passed" and a copy will be returned to the importer.
- b. Furthermore, if as a result of the examination it is deemed necessary to inspect the products, the inspector will carry out an on-site inspection.
  - If inspection results are accepted, the food import notification will be stamped "Passed"; if rejected, the director of the quarantine station will issue instructions to destroy or reship.
- c. The <u>Food Sanitation Law</u> establishes composition specifications for milk and dairy products as provided for by Ministry ordinances, and in some cases sets standards for manufacturing and preservation methods.
- d. Listeria contamination of natural cheese has recently become a problem. Therefore, natural soft and semi-soft cheese types imported from all countries are subject to inspection.
- e. Specifications for composition of fermented milk (yogurt) and ice cream are established for non-fat solid content, level of lactic acid bacteria and coliform bacillus groups.

#### Specifications of Dairy Products under <u>Food Sanitation Law</u> (Abstract)

Items	Specifications	
	Solid non-fat milk	8. 0% or more
	Fat content of milk	0.5%
	Specific gravity (at 15-degree	1.032-1.038
Non-fat milk	centigrade)	18% or less
Non-iat miik	Acidity (as a lactic acid)	50,000 or less
	Bacterial count (per 1ml by standard	
	surface plate method)	Negative
	Coliform group	

	Solid non-fat milk	8. 0% or more
Processed	Acidity (as a lactic acid)	0.18% or less
	Bacterial count (per 1ml by standard	50,000 or less
milk	surface plate method)	
	Coliform group	Negative
	Fat content of milk	18.0% or more
	Acidity (As a lactic acid)	0.20% or less
Cream	Bacterial count (per 1ml by standard	100,000 or less
	surface plate method)	
	Coliform group	Negative
	Fat content of milk	80.0% or more
Butter	Moisture	17.0% or less
	Coliform group	Negative
	Fat content of milk	99.3% or more
Butter oil	Moisture	0.5% or less
	Coliform group	Negative
Processed	Milk solid	40.0% or more
cheese	Coliform group	Negative
Concentrated	Milk solid	25.0% or more
whey	Coliform group	Negative

#### < Regulations on Labeling >

The Cheese Fair Trade Council has prepared "Fair competition rules concerning representation of cheese" as the industry's self-regulation under the <u>Act against Unjustifiable Premiums and Misleading Representation</u>

For fermented milk and lactic acid bacteria beverage, the Fair Trade Council for fermented milk and lactic acid bacteria beverage prepared the "Fair competition rule concerning the labeling of fermented milk and lactic acid bacteria beverage" under the unjustifiable premiums and misleading representation control acts

## < Import of Birds and Beasts regulated by the Wildlife Protection and Hunting Law >

a. Birds and beasts subject to the Ministry of the Environment Ordinance.

Birds: Copper pheasant, Japanese grosbeak, Chinese grosbeak, bullfinch, oriental greenfinch, siskin, crossbill, yellow-throated bunting, Japanese yellow bunting, bunting, lark, Japanese white eye, varied tit, willow tit, coal tit,

narcissus fly-catcher, blue-and-white flycatcher, bush warbler, dusky thrush, Siberian ruby-throat, robin, Siberian blue robin and mandarin duck (the above are live birds), and the stuffing, specimens and feather products of copper pheasant and mandarin duck.

**Beasts:** Fox, Asian raccoon, badger, marten, weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope (all of the above are live beasts), the stuffed, specimens of fox and badger, and fur, fur products, stuffed specimens of Asian raccoon, marten weasel, Korean weasel, red squirrel, Japanese squirrel, giant flying squirrel and Japanese antelope.

(Note) Bird eggs: When importing any bird eggs other than domestic rare wild flora and fauna species (excluding specified domestic rare wild flora and fauna species) provided by Article 4, Paragraph 3 of the Seed Preservation Law, no procedures under the Birds and Beasts Law is necessary. Instead, permission procedures for the preservation of the species are required.

b. Import of the above-mentioned birds and beasts (and their processed products) provided in the Ministry of the Environment Ordinance shall be accompanied by a certificate issued by the country of origin, showing these birds and beasts were properly captured, or that exportation is permitted. This procedure shall not be applied to countries without such legal systems.

#### < JAS Standard System >

#### (1) Quality Labeling

In accordance with the revision of the <u>JAS law</u> in July 1999, dairy products are subject to including on the label the name of the product, ingredients, content quantity, manufacturers, date, and preservation methods.

- (2) Bearing of JAS mark
- a. It is possible to affix the JAS mark by applying to the grading organizations. However, use of the JAS mark is at the discretion of the manufacturer (importer) and not mandatory.
- b. Moreover, the JAS standard grading is available by using the inspection data from "a designated foreign testing organization (FTO)", a foreign testing organization accepted by the Ministry of Agriculture, Forestry and Fisheries.
- c. Dairy products may obtain the JAS standard from the JAS standard registration organization. The following dairy products are specified JAS standard items: ice cream, raw milk for commercial use, butter, non-sugared condensed milk, non-fat sweetened condensed milk, full powdered milk, sweetened milk powder and

non-fat dry milk.

#### < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained milk and daily products as raw materials are regulated or recommended to display. Refer to Appendix for details and label samples.

#### < Authorities concerned >

#### The Domestic Animal Infectious Diseases Control Law

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries http://www.lin.go.jp/maff/maff.htm (Japanese only)

#### Wildlife Protection and Hunting Law

Wildlife Division, Nature Conservation Bureau, Ministry of the Environment <a href="http://www.env.go.jp/en/index.html">http://www.env.go.jp/en/index.html</a>

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

#### Japanese Agricultural Standard

http://www.jffic.or.jp/pages\_e/index2.html

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau,
Ministry of Agriculture, Forestry and Fisheries
<a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>
Japanese Agricultural Standard Association
<a href="http://www.jasnet.or.jp">http://www.jasnet.or.jp</a> (Japanese only)
Japan Frozen Food Inspection Corporation

Plants, Resins and Vegetable Juices, etc: A-06

HS Numbers	Items	Relevant Regulations	
06-01	bulbs, roots, etc		
06-02	other live plants		
06-03	cut flowers	Plant Protection Law	
06-04	leaf, branch and other parts of		
12-09	plants, etc		
	seeds for seeding		
12-10	hop cones		
12-11	plants for medicine and for	Plant Protection Law	
	insecticide	Poisonous & Deleterious	
		Substances Control Law	
		Pharmaceutical Affairs Law	
12-12	seaweed, other algae, sugar	Plant Protection Law	
	beet, etc	Food Sanitation Law	
12-13	cereal straw and husks	Plant Protection Law	
12-14	beat, other hay, etc for	The Domestic Animal Infectious	
	manure,	<u>Disease Control Law</u>	
13-01 lac, natural gums, resins, etc <u>I</u>		Food Sanitation Law	
		Pharmaceutical Affairs Law	
		Cannabis Control Law	
13-02	vegetable saps and extracts,	Poisonous & Deleterious	
	etc	Substances Control Law	
		Pharmaceutical Affairs Law	
		Food Sanitation Law	
		<u>Liquor Tax Law</u>	
		Cannabis Control Law	
		Opium Law	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Notes 1: The following items. are subject to Import Quota (IQ)

- (1) Edible seaweeds formed into rectangular (including square) papery sheets not more than  $430\ cm2/piece$ .
- (2) Edible seaweed, *amanori* (Porphyra spp.), and other seaweeds mixed with Porphyra spp.
- (3) Other edible seaweeds (limited to aonori (Enteromorpha spp.), hitoegusa

(Monostroma spp.), *torokombu* (Kjellmaniella spp.), *kombu* (Laminaria spp.) (4) Cannabis resins

Note 2 Plants in 06-01 through 06-04 include those plants whose import is controlled by Washington Convention.

#### < Plant Quarantine >

(1) Plants imported under the plant trade law are divided roughly into a) contraband, b) items requiring import inspection and c) items not requiring import inspection.

#### Contraband:

The import from areas known for harmful insects which have caused damage in other parts of the world, but not yet in Japan; parasitic insect plant hosts, the insects themselves, and the soil of those area are prohibited in Japan.

Items subject to import inspection:

Plants not falling under the import ban, including saplings, ornamental plants, cut flowers, bulbs, seeds, fruit, vegetables, grain, beans, wood, spices, and raw materials for Chinese medicine.

Articles not subject to import inspection:

Highly processed lumber and processed tea, though they belong to plants, do not fall under items to be inspected. The following are also not subject to inspection: (a) lumber, woodwork, (b) wisteria, cork, (c) jute bags, cotton, (d) processed tea, dried hop flowers, dried bamboo shoots, (e) fermentation-processed vanilla beans, (f) plants processed with sulfuric acid or alcohol, etc., (g) dried fruits such as apricots, figs, persimmons, yangtao (shinasarunasi), plums, pears, jujubes, dates, pineapples, bananas, papayas, grapes, mangos, peaches and longans, (h) granulated inner pericarp of coconut, and (i) dried spices closely packed in retail containers.

#### (2) Procedure for Prevention of Plant Epidemics

- a. Plants which do not fall under the import prohibition shall be subject to procedures for the prevention of plant epidemics. Saplings, ornamental plants, cut flowers, bulbs, seeds, fruits, vegetables, cereals, beans, wood, spices and raw materials for Chinese medicines shall be subject to inspection.
- b. The inspection certificate issued by an appropriate government agency of the exporting country must be attached at the quarantine site.
- c. After inspection, an import quarantine certificate will be issued when it is

established that there is no possibility of infestation by noxious insects in the specified quarantine items.

See the attached Table 1 of Article 9 for the rules for damage by noxious insects, and the areas and plants prohibited.

However, for import from countries with a complete disinfection system, a "<u>plant quarantine</u> certificate" or its copy, issued by an appropriate government agency of the exporting country, stating that there is no threat of damage from the adhesion of noxious insects shall be submitted.

#### (3) Overseas quarantine

Some contraband items may be imported on condition that the products comply with standards stipulated by the Ministry of Agriculture, Forestry and Fisheries. This standard stipulates the kinds, varieties, production locations, disinfection procedures, transportation methods, etc. of the plants, and confirms the export quarantine conducted by the government agency of the exporting country by sending a plant quarantine officer to these countries (areas) before exporting.

#### < Plants specified by Washington Convention >

Plants falling under Appendix I: About 10 kinds, including cycads and orchids Plants falling under Appendix II: About 60 kinds, including cactuses.

Plants falling under Appendix III: About 10 kinds, including magnolias

In addition, an import allocation and approval of the Ministry of Economy, Trade and Industry are necessary for the varieties listed in Appendix I.

When importing varieties listed in Appendices II and III from certain countries, an export license from those countries, or, when varieties are imported from other countries, importers shall submit a certificate of origin to the customs house.

#### < Pharmaceutical Affairs Law >

Because some herbs are subject to inspection for their medical effects, under the law it is necessary to ascertain beforehand from the person in charge of herbal medicine in the municipality or from an individual in the Inspection and Guidance Division of the Ministry of Health, Labour and Welfare, Pharmaceutical and Medical Safety Bureau whether or not these articles conflict with the Pharmaceutical Affairs Law.

#### < Authorities concerned >

Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Plants Quarantine Association

http://www.zenshoku-kyo.or.jp/

Convention on International Trade In Endangered Spices of Wild Fauna & Flora (Washington Convention)

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

\_

Poisonous & Deleterious Substances Control Law

Office of Chemical Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

The Pharmaceutical Affairs Law

General Affairs Division, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

### Vegetables, Fruits and Prepared products: A-07

LIC Nameda a n	I to an	Delevent Demulation
HS Number	Item	Relevant Regulation
07-01	potatoes	Plant Protection Law
07-02	tomatoes	Food Sanitation Law
07-03	onions, garlic	
07-04	cabbages, cauliflowers	
07-05	lettuce, etc	
07-06	carrots, turnips, radishes, etc	
07-07	cucumbers, etc	
07-08	peas and beans	
07-09	other vegetables	Plant Protection Law
		Food Sanitation Law
		Pharmaceutical Affairs
		<u>Law</u>
07-10	frozen vegetables	Plant Protection Law
		Food Sanitation Law
07-11	vegetables provisionally preserved	Food Sanitation Law
07-12	dried vegetables	
07-13	dried peas and beans	Plant Protection Law
07-14	taroes	Food Sanitation Law
08-01	coconuts, Brazil nuts and cashew nuts	
08-02	other nuts	
08-03	bananas	
08-04	dates, figs, pineapples, etc	
08-05	citrus fruits (fresh, dried)	
08-06	grapes (fresh, dried)	
08-07	papayas, melons, water melons (fresh, dried)	
08-08	apples, pears and quinces (fresh)	
08-09	cherries, apricots, peaches and plums sloes (fresh)	
08-10	other fruits (fresh)	
08-11	frozen fruits, frozen nuts	
08-12	fruits and nuts, provisionally	
08-13	preserved	
08-14	dried fruits (others)	
	peel of fruits	
20-01	vegetables, fruit and nuts prepared or	Food Sanitation Law
20-02	preserved by vinegar or acetic acid	
	tomatoes, prepared or preserved	
20-03	mushrooms, prepared or preserved	
20-04	other vegetables, prepared or preserved	
20-05	(limited to frozen)	
20-06	other vegetables, prepared or preserved (limited to non-frozen) vegetables, fruits or nuts preserved by	
20-07	sugar	
20-07	jams, marmalades, etc	
~U-UU	fruits, nuts and other edible parts of	
20-09	plants	
£0-0∂	fruit juices and vegetable juices	
	in uni juices and vegetable juices	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

#### < Prevention of Plant Epidemics >

- a. The import of fruit and vegetables from areas known for significant damage by noxious insects is prohibited.
  - Importation from other areas requires the quarantine under the <u>Plant Protection</u> Law.
- b. However, dried fruits and fresh fruits which have been soaked in sugar, sub-sulfuric acid, acetic acid, alcohol, etc., including apricots, figs, persimmons, yangtao (shinasarunashi), plums, pears, jujubes, dates, pineapples, bananas, papayas, grapes, mangos, peaches and longans are not subject to quarantine for the prevention of plant epidemics.
- c. When importing fruits and vegetables, importers shall apply for inspection to the <a href="Plant Quarantine">Plant Quarantine</a> Station by attaching the related documents such as the "Plant import inspection application" accompanied by the plant epidemic prevention certificate issued by the plant epidemic prevention agency of the exporting country.
  - When any adhesions or damage by noxious insects are found as a result of the inspection, measures such as fumigation and disinfection will be necessary.
- d. Fumigation must be carried out by a special agent for the prevention of epidemics at the expense of the importer in a specified fumigation warehouse on the wharf of the import port.

#### < Inspection Procedures under the Food Sanitation Law >

- a. After the plant inspection, two copies of a "Food Import Notification" shall be submitted to the section in charge of food inspection in the Quarantine Station under the jurisdiction of the Ministry of Health, Labour and Welfare. If no problem is found under the <u>Food Sanitation Law</u> after the examination and inspection at the quarantine station, the notification will be stamped "notified" and a copy will be returned to the importer.
- b. Note that a standard for agricultural chemical residues is provided for both fruits and vegetables. Refer to the <u>Food Sanitation Law</u> and other relevant laws concerning the standards for agricultural chemical residues.
- c. Importers of processed products which are imported for the first time are required to submit reference materials showing a detailed ingredients list and the manufacturing process.
- d. Nuts, which may be contaminated with aflatoxin, must be inspected for aflatoxin.
- e. Food additives for preservation, coloring, and sweeteners used for fruit juice

beverages must comply with the requirements of the <u>Food Sanitation Law</u>.

## < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained orange, kiwi fruit, peach, apples and banana as raw materials are recommended to display. Refer to Appendix for details and label samples.

#### < JAS Standard >

#### (1) Quality Labeling

In accordance with the revision of the <u>JAS law</u> in July of 1999, fresh fruit and vegetables shall be labeled as to the name of food and country of origin, and processed products must be labeled with the name of the food, ingredients, amount of contents, manufacturers, open date, preservation methods, etc.

- (2) Affixation of JAS mark
- a. A JAS mark may be affixed by applying to a JAS grading organization. However, this is at the discretion of the manufacturer (importer) and not mandatory. At present, sugared cherries, jam, canned agricultural products, bottled agricultural products, processed tomatoes, carrot juice, carrot juice mix, jams, etc. are designated JAS items.
- b. Moreover, JAS Law was revised in June, 2005 to abolish the requirements for foreign countries to have the equal system with the JAS system by reviewing the Registered Foreign Certification Organization System under which manufacturers in the foreign countries was required to apply for the acquisition of JAS Mark

#### < Labeling on Genetically Modified Foods>

Labeling on the genetically modified foods is regulated in April 2001 in conformity with a partial amendment of "the Ministerial Ordinance on Partial Amendment of Enforcement Regulations of the Japanese Agricultural Standard and Food Sanitation Law, and Ministerial Ordinance on Composition Specifications for Milk and Dairy Products (the Ministerial Ordinance No.23 of The Ministry of Health, Labour and Welfare, 2001). As the results, the processed foods with the raw materials of genetically modified plants are regulated to display. Refer to Appendix for details.

## **Quality Standards of Jam (standard) under JAS Standard (abstract)**

Quality Standards of Jam (standard) under JAS Standard (abstract)		
Classification	Standards	
Soluble solid	Must be 40% or more.	
Percentage of	Standard:	
fruits content.	1. 33% or more for jam	
	2. 20% or more for marmalade	
	High grade:	
	1. 45% or more for jam	
	2. 30% or more for marmalade	
Quality of	Standard:	
ingredients	1. The flavor and color and gloss are acceptable.	
	2. The level of gel is generally suitable with little damage by	
	harmful insects trace, calyx, and other contaminants.	
	3. The shapes and amounts of fruits and fleshes are generally	
	suitable with generally uniform sizes for preserved styles.	
	4. The distribution of pericarp is generally uniform for	
	marmalade.	
	High grade:	
	1. The flavor, and the color and gloss are excellent.	
	2. The level of gel is suitable with no damage by harmful	
	insects trace, calyx, and other contaminants.	
	3. The shapes and amounts of fruits and fleshes are suitable	
	with uniform sizes for preserved styles.	
	4. The distribution of pericarp is uniform for marmalade.	
Raw materials	Special grade, Standard grade:	
other than food	Raw materials other than those listed in the followings must	
additives	not be used.	
	1.Fruits etc.	
	2. Saccharide	
	3. Sugar alcohol	
	4. Honey	
	5. Liquors	

## 6. Sour agent citrus juice (content 4% or less)

#### Food additives

Special grade:

Additives other than those listed in the followings must not be used.

1. Sour agent

Citric acid, DL- tartaric acid, L-tartaric acid and DL -malic acid

2. PH adjustment medicine

(Limited to usage for raw materials originated from citrus, prune, plum, apricot, blackcurrant, redcurrant, cranberry, blackberry, blueberry, raspberry and passion fruits)

Sodium citrate

3. Antioxidant

(Limited to usage for raw materials originated from carrot, pumpkin, melon, citrus, apple, pear, loquat, quince, peach, plum, apricot, chestnut, pineapple and banana.

L-ascorbic acid

4. Gelling agent pectin

5. Spices

(Limited to usage for marmalade and extraction from same varieties as raw material fruits)

#### Standard grade:

1. Sour agent

(Same as special grade)

2. PH adjustment medicine

(Same as special grade)

3. Antioxidant

(Same as special grade)

4. Gelling agent

(Same as special grade)

5. Spices

(Limited to extraction from same varieties fruits as raw material fruits)

#### < Authorities concerned >

#### Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Plants Quarantine Association

http://www.zenshoku-kyo.or.jp/

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,

Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp/ (Japanese only)

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau,

Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp/ (Japanese only)

#### The Pharmaceutical Affairs Law

General Affairs Division, Pharmaceutical and Food Safety Bureau,

Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

## **Cereals and Prepared Products: A-08**

HS Numbers	Items	Relative Regulations
10-01	wheat, meslin	Plant Protection Law
		Food Sanitation Law
		Staple Food Law
10-02	rye	Plant Protection Law
		Food Sanitation Law
10-03	barley	Plant Protection Law
		Food Sanitation Law
		Staple Food Law
10-04	oats	Plant Protection Law
10-05	corn	Food Sanitation Law
10-06	rice	Plant Protection Law
		Food Sanitation Law
		Staple Food Law
10-07	grain sorghum	Plant Protection Law
		Food Sanitation Law
10-08	buck wheat, millet and other	Plant Protection Law
	cereals	Food Sanitation Law
		Staple Food Law
11-01	wheat or meslin flour	Food Sanitation Law
		Staple Food Law
11-02	cereal flours other than of	
	wheat or meslin	Food Sanitation Law
		Staple Food Law
11-03	cereal groats, meal and pellets	Food Sanitation Law
11-04	cereal grains otherwise worked	Staple Food Law
11-05	flour of potatoes	Food Sanitation Law
11-06	dried beans	
11-07	malt	Plant Protection Law
		Food Sanitation Law
11-08	starches, inulin	Plant Protection Law
		Staple Food Law
11-09	wheat gluten	Food Sanitation Law
19-01	malt extract, food preparations	Food Sanitation Law
	of cereal flour, meal and starch	Staple Food Law
19-02	spaghetti and macaroni	Food Sanitation Law
19-03	tapioca and tapioca substitutes	
19-04	cereal prepared foods	Food Sanitation Law
	• • •	Staple Food Law
19-05	bread, biscuits, cakes, etc	Food Sanitation Law

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Note: The following are Import Quota (IQ) items.

- (1) Rice in grain, rice flour, rice groat, rice meal, rice pellet, and rice rolled, flaked or otherwise worked;
- (2) Food preparations, containing flour, groats, meal, pellets or starch of rice, wheat, rye, barley with a total weight not less than 85 % of the items and mostly containing rice preparations (excluding cake mixes and a kind used as baby food or diet purpose);
  - (3) Doughs for rice cake, (excluding those used as baby food and diet purpose);
- (4) *Mochi* (rice cake), *Dango* (dumpling), and other similar prepared rice products (excluding those used as baby food or for diet purpose);
- (5) Prepared foods obtained by the swelling or roasting of cereals or cereal products and containing rice not less than 50 % by weight of the food;
- (6) Products containing mixture of non-roasted grain flake and roasted grain flakes or expanded grain not less than 50 % by weight of the product;
  - (7) Rice in grain, cooked by heating or otherwise prepared.

#### < Staple Food Law >

- a. When rice, wheat, etc., are imported, taxes other than customs duties shall be paid to the government. (However, such tax payment is not required if the payment for the customs duty is exempted by the <u>Customs Tariff Law</u> or others.
- b. Importers shall notify the Ministry of Agriculture, Forestry and Fisheries of the import amount beforehand when importing rice other than that with required custom duties and other taxes.

#### < Prevention of Plant Epidemics >

- a. Import from areas where significant noxious insects are found is prohibited and quarantine under the <u>Plant Protection Law</u> is required for the import from other areas
- b. When plants and plant products are imported, importers shall apply for inspection to the <u>Plant Quarantine</u> Station, submitting the documents including a "Plant import inspection application" accompanied by <u>plant protection law</u> certificates issued by the plant epidemic prevention agency of the exporting country. When any adhesions or damage by noxious insects are found as a result of the inspection, measures such as fumigation and disinfection will be necessary.

## < Inspection Procedures under the Food Sanitation Law >

- a. Two copies of import notifications shall be submitted to the section in charge of food inspection of the Quarantine Station at the import site for plants for food.
- b. Importers of processed products which are imported for the first time are required to submit reference materials showing a detailed ingredients list and the manufacturing process.

Element Standards of Cereals and Beans under the <u>Foods Sanitation Law</u> (abstract)		
Items	Element Standards	
Agar-agar	Boron compound: 1g/kg or less (as H3BO3)	
Rice (brown	Cadmium and cadmium compound: Less than 1.0ppm(as Cd)	
	Cyanide: Negative (However, butter bean, white bean, sultaniya	
	bean, Saltan-Pya bean, Peyin bean, and Lima bean are permitted to	
Beans	500ppm or less (as HCN))  Cyanide: Negative	
	Oil and fat contents: Acid value 3 or less or peroxide 30 or less.	
Uncooked bean		
jam		
Instant noodle		

## <Additives and Agricultural Chemical Residue Standards >

- a. Agricultural chemicals are sometimes used for pest control during cultivation, storage and transportation. Stipulations of the agricultural chemical residue standards of the <u>Food Sanitation Law</u> require confirmation of residue levels.
- b. Sulfur dioxide may be used to bleach and preserve biscuits. Importers should note that a maximum residue level is stipulated and that coloring materials must not be other than those specified in the standards.

#### < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained wheat, buckwheat, soybean and gelatin as raw materials are obligated or recommended to display. Refer to Appendix for details and label samples.

#### < JAS Standard >

#### (1) Quality labeling

In accordance with the revision of the <u>JAS Law</u> in July 1999, wheat, buckwheat and peanuts products among cereal/bean products shall be labeled with the name, ingredients, amount of contents, names of manufacturers, open date, and preservation methods.

#### (2) Affixation of JAS mark

a. A JAS mark may be affixed by applying to the JAS standard grading organizations. However, this is at the discretion of the manufacturer (importer) and not mandatory.

At present, five items of instant noodles, non-dried instant noodles, dried noodles, hand-made somen(thin wheat noodles) and macaroni are eligible for the JAS mark. b. Moreover, JAS Law was revised in June, 2005 to abolish the requirements for foreign countries to have the equal system with the JAS system by reviewing the Registered Foreign Certification Organization System under which manufacturers in the foreign countries was required to apply for the acquisition of JAS Mark

#### (3) Labeling on Genetically Modified Foods

Labeling on the genetically modified foods is regulated in April 2001 in conformity with a partial amendment of "the Ministerial Ordinance on Partial Amendment of Enforcement Regulations of the Japanese Agricultural Standard and Food Sanitation Law, and Ministerial Ordinance on Composition Specifications for Milk and Dairy Products (the Ministerial Ordinance No.23 of The Ministry of Health, Labour and Welfare, 2001). As the results, the processed foods with the raw materials of genetically modified plants are regulated to display. Refer to Appendix for details.

#### < Authorities concerned >

#### Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>
Japan <a href="Plants Quarantine">Plants Quarantine</a> Association <a href="http://www.zenshoku-kyo.or.jp/">http://www.zenshoku-kyo.or.jp/</a>

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

### Staple Food Law

Plant Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forest and Fisheries

http://www.syokuryo.maff.go.jp/english/index2.htm

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp (Japanese only)

## Quality Standards of Macaronis (abstract) under JAS Standard

Classification	Standards	
General state	Color and shape must be excellent.	
	With firm tissue that has glass luster at the folded section.	
Extraneous	Must not be mixed.	
materials		
Taste	Flavor after cooks must be excellent without a nasty smell	
	or taste.	
Specific gravity of	1.40 or more.	
appearance		
Crude protein	11.0% or more. However, 12.0% or more when egg is added.	
Ash content	0.90% or less. (excluding the one that egg or vegetable is	
	added)	

Hydrogen ion	5.5 or more.
concentration	
Raw materials	Must not use the ones other than those listed as follows.
Raw materials other	(a) Semolina of durum wheat, common wheat powder of
Than food additives	durum wheat,
	(b) Egg
	(c) Vegetables (tomato and spinach)
Content weight	Must conform to the labeled weight.

Sugars, Cocoa and Prepared Products: A-09

HS Numbers	Items	Relevant Regulations
17-01	cane or beet sugar and	Food Sanitation Law
	chemically pure sucrose, in	Sugar Price Stabilization Law
	solid form	
17-02	other sugars, sugar syrup and	Food Sanitation Law
	artificial honey	Pharmaceutical Affairs Law
		Sugar Price Stabilization Law
17-03	mollasses (resulting from the	Food Sanitation Law
	extraction or purification of sugar)	
18-01	cocoa beans,	Food Sanitation Law
		Plant Protection Law
18-02	cocoa shells	
18-03	cocoa paste	Food Sanitation Law
18-04	cocoa butter, fat and oil	
18-05	cocoa powder	

Rate of Customs Duties http://www.apectariff.org/

## < Prevention of Plant Epidemics >

- a. The import from the areas where significant noxious insects are known is prohibited and quarantine under the Plant Epidemic Prevention Law is required for import from other areas .
- b. When plants and plant products are imported, importers shall apply for inspection to the <u>Plant Quarantine</u> Station by submitting the documents including a "Plant import inspection application" accompanied by plant epidemic prevention certificates issued by the plant epidemic prevention agency of the exporting country. When any adhesions or damage by noxious insects are found as a result of the inspection, measures such as fumigation and disinfection will be necessary.
- c. Dried spices closely sealed in containers for retail are not subject to the <u>Plant</u> Protection Law.

#### < Inspection Procedures under the Food Sanitation Law >

- a. Two copies of the import notification shall be submitted to the section in charge of food inspection of the Quarantine Station at the import site.
- b. Importers of processed products which are imported for the first time are

required to submit reference materials showing a detailed ingredients list and the manufacturing process.

#### < JAS Standard >

Labeling of the name, ingredients, amount of contents, name of manufacturer, open date and preservation methods is regulated on cereals

#### < Authorities concerned >

#### Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Plants Quarantine Association

http://www.zenshoku-kyo.or.jp/

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
http://www.mhlw.go.jp/english/index.html

#### Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp/ (Japanese only)

#### The Pharmaceutical Affairs Law

General Affairs Division, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare <a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

Spices: A-10

HS Numbers	Items	Relevant
		Regulations
09-01	coffee	Plant Protection Law
09-02	tea	Food Sanitation Law
09-03	mate	
09-04	Red pepper	
09-05	vanilla	
09-06	cinnamons	
09-07	cloves	
09-08	nutmeg, cardamoms	
09-09	seeds of anise, fennel	
09-10	ginger, saffron and other spices	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Note: Dried spices packaged for retailing are not subject to the <u>Plant Protection</u> Law.

#### < Prevention of Plant Epidemics >

- a. Import from areas where significant noxious insects are found is prohibited and quarantine under the <u>Plant Protection Law</u> is required for import from other areas.
- b. When plants and plant products are imported, importers shall apply for inspection to the <u>Plant Quarantine</u> Station by submitting the documents including the "Plant import inspection application" accompanied by plant epidemic prevention certificates issued by the plant epidemic prevention agency of the exporting country. When any adhesions or damage by noxious insects are found as a result of the inspection, measures such as fumigation and disinfection will be necessary.
- c. Dried spices closely sealed in containers for retail are not subject to the <u>Plant</u> <u>Protection Law</u>.

## < Inspection Procedures under the Food Sanitation Law >

- a. Two copies of an import notification shall be submitted to the section in charge of food inspection of the Quarantine Station at the import site.
- b Importers of processed products which are imported for the first time are required

- to submit reference materials showing a detailed ingredient list and the manufacturing process.
- c When importing cayenne peppers, etc., an inspection for aflatoxin is required because of the possibility of contamination by aflatoxin.

## < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained nutmeg as raw materials are recommended to display. Refer to Appendix for details and label samples.

#### < JAS Standard >

## (1) Quality Labeling

In accordance with the revision of the <u>JAS Law</u> in July of 1999, spices must bear on their label the name, ingredients, content quantity, names of manufacturers, open date, and preservation methods.

#### < Authorities concerned >

#### Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Plants Quarantine Association

http://www.zenshoku-kyo.or.jp/

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp/ (Japanese only)

Oil Seeds and Prepared Products: A-11

HS Numbers	Items	Relevant Regulations
12-01	soya beans	Plant Protection Law
12-02	peanuts	Food Sanitation Law
12-03	copra	
12-04	linseed	
12-05	rape-seeds	
12-06	sunflower seeds	
12-07	other oil seeds	
15-07	soya bean oil	
15-08	peanut	
15-09	olive oil	
15-10	other oils obtained from olive	
15-11	palm oil	
15-12	sunflower seed and safflower oil	
15-13	coconut oil and palm kernel oil	
15-14	rape-seed oil ,mustard oil	
15-15	other vegetable oils	

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Note: Prepared oil seeds, when imported for use for medical or cosmetic purposes, are subject to the <u>Pharmaceutical Affairs Law</u>.

#### < Plant Quarantine >

" A <u>plant quarantine</u> certificate" issued by an appropriate government agency of the exporting country, stating that there is no damage by noxious insects shall be submitted to the <u>Plant Quarantine</u> Station together with an application for import plant inspection. The inspection is carried out at a place designated by the <u>plant quarantine</u> officer, and fumigation and disinfection will be conducted when any bacteria or noxious insects are found.

## < Inspection Procedures under the Food Sanitation Law >

- a. Import notification under the <u>Food Sanitation Law</u> is required for all food items.
- b. Two copies of a "food import notification" shall be submitted to the food inspection section of the Quarantine Station at the import site after the <u>plant quarantine</u>. After examination and inspection, the notification will be returned stamped with "passed" if there is no problem.

c Refer to "Food Sanitation Law and Relevant Laws" for agricultural chemical residue standards.

## < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002. Furthermore, foods contained peanut as raw materials are obligated to display. Refer to Appendix for details and label samples.

#### < JAS Standard >

## (1) Quality Labeling

Labeling of the name, ingredients, amount of contents, name of manufacturer, open date and preservation methods is regulated on oil and prepared products.

## (2) Labeling on <u>Genetically Modified Foods</u>

Labeling on the genetically modified foods is regulated in April 2001 in conformity with a partial amendment of "the Ministerial Ordinance on Partial Amendment of Enforcement Regulations of the Japanese Agricultural Standard and Food Sanitation Law, and Ministerial Ordinance on Composition Specifications for Milk and Dairy Products (the Ministerial Ordinance No.23 of The Ministry of Health, Labour and Welfare, 2001). As the results, the processed foods with the raw materials of genetically modified plants are regulated to display. Refer to Appendix for details.

Quality Standards of Olive of for Food Oil under Japanese Agricultural Standard (abstract)

Items	Specification	
Olive oil	Ordinary condition	Unique flavor of olive and generally
		clear.
	Color	A unique color.
	Moisture and impurities	0. 30% or less.
	Specific gravity	0.908-0.914.
	(25/25 centigrade)	
	Refractive index	
	(25centigrade)	1.466-1.469.
	Acid value	
	Saponification value	2.0 or less.
	lodine number	184-196.

	Unsaponifiable material	75-94.
		1.5% or less.
Refined	General state	Generally clear with excellent flavor.
olive oil	Color	A unique color.
	Moisture and impurities	0.15% or less.
	Specific gravity	0.908-0.914.
	(25/25 centigrade)	
	Refractive index	1.466-1.469.
	(25 centigrade)	
	Acid value	0.60% or less.
	Saponification value	184-196.
	Iodine number	75-94.
	Unsaponifiable material	1.5% or less.

#### < Authorities concerned >

#### Plant Protection Law

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of

Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japan Plants Quarantine Association

http://www.zenshoku-kyo.or.jp/

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau,

Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standards Association

http://www.jasnet.or.jp/ (Japanese only)

#### Various Prepared Foods: A-12

HS Numbers	Items	Relevant Regulations
17-04	sugar confectionery	Food Sanitation Law
18-06	chocolate	
21-01	coffee and coffee substitutes	Food Sanitation Law
		Staple Food Law
21-02	yeast and baking powder	
21-03	sauce and mixed seasoning	Food Sanitation Law
21-04	soups	
21-05	ice cream	
21-06	other prepared foods	Food Sanitation Law
		Staple Food Law

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

Note: The followings are Import Quota (IQ) items.

- (1) Prepared foods containing ice cream mix or natural milk as the main component (20-06-90);
- (2) Prepared foods containing rice of more than 30 % of total weight (21-06-90-2-E ex).

## < Inspection Procedures under the Food Sanitation Law >

- a. Import notification under the Food Sanitation Law is required for all food items.
- b. Two copies of a "food import notification" shall be submitted to the food inspection section of the Quarantine Station at the import site after the <u>plant quarantine</u>. After examination and inspection, the notification will be returned stamped with "passed" if there is no problem.

## Specification Standards under the Food Sanitation Law (abstract)

Classification	Element standards	
Foods in general	Must not contain antibiotic substances. However, the	
	substances falling under the followings are excluded. (a)The	
	substances that conform to the paragraphs in each article of D	
	of Specification standards for food and additives, and the	
	specifications for milks in the attached table 2 in the	
	ministerial ordinance for milk etc., together with a general	
	specifications for milk etc. of the standards (1) of the method of	

manufacturing, cooking and preservation, and the specifications provided by Article (6) of the standards of the manufacturing method. (b) Any foods that are manufactured or processed from raw materials (a)

Ice cream

Milk solid: 15.0% or more
Fat content of milk: 8.0% or more
Bacterial count: 100,000 or less

(However, as for ice-cream using the fermentation milk or lactic acid bacteria beverage as a raw material, bacterial count other than lactic acid bacterium or yeast must be 100,000 or less.)

#### < Regulations on Additives >

a. It is necessary to confirm the existence of any additives such as benzoic acid or polysorbate (an undesignated additive used as an emulsifier stabilizer), or quinoline yellow or azorubine (coloring materials), which are often included but not allowed in Japan for making sauces.

Coliform group: Negative

- b. Note that for preventing deoxidants and enhancing the effect of emusification stabilization and preservation in mayonnaise and dressing, TBHG (antioxidant) or polysorbate (emulsifier stabilizer) are used. Also note that benzoic acid or sorbic acid is used, but both of which are prohibited in such processed products.
- c. Milk solids, milk fat content, bacilli number and coliform bacilli groups are regulated for standard ingredients in ice cream. The standard for the manufacturing method is also provided.

#### < Staple Food Law >

- a. When rice and wheat are imported, the payment of taxes other than customs duties to the government is required. (However, such tax payment is not required when the payment of the customs duties is exempted by <u>Customs Tariff Law</u>.)
- b. When intending to import rice other than that which requires the payment of customs duties and taxes, importers shall notify the Ministry of Agriculture, Forestry and Fisheries beforehand of the amount.

## < Allergy Labeling under Food Sanitation Law >

Labeling of foods containing allergenic substances was regulated in April 2002.

Furthermore, foods contained five items including egg, milk, peanut, buckwheat and wheat as raw materials are obligated to display. In addition to this, other 20 items including the possible allergenic substances are recommended to display. Refer to Appendix for details and label samples.

#### < JAS Standard System >

## (1) Quality Labeling

In accordance with the revision of the <u>JAS Law</u> in July of 1999, diary products must include on the label the name, ingredients, content quantity, names of manufacturers, open date, and preservation methods.

#### (2) Affixation of JAS mark

- a. A JAS mark may be affixed by applying to the JAS registered certification organization. However, use of the JAS mark is at the discretion of the manufacturer (importer) and not mandatory.
- b. Moreover, JAS Law was revised in June, 2005 to abolish the requirements for foreign countries to have the equal system with the JAS system by reviewing the Registered Foreign Certification Organization System under which manufacturers in the foreign countries was required to apply for the acquisition of JAS Mark
- c. The JAS standard for prepared foods can be obtained from the JAS JAS registered organization. The following dairy products are subject to the JAS Standard: ice cream, soy sauce, Worcestershire sauce, flavor seasonings and dressings

#### (3) Labeling on Genetically Modified Foods

Labeling on the genetically modified foods is regulated in April 2001 in conformity with a partial amendment of "the Ministerial Ordinance on Partial Amendment of Enforcement Regulations of the Japanese Agricultural Standard and Food Sanitation Law, and Ministerial Ordinance on Composition Specifications for Milk and Dairy Products (the Ministerial Ordinance No.23 of The Ministry of Health, Labour and Welfare, 2001). As the results, the processed foods with the raw materials of genetically modified plants are regulated to display. Refer to Appendix for details.

#### < Authorities concerned >

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

Japanese Agricultural Standard Association <a href="http://www.jasnet.or.jp/">http://www.jasnet.or.jp/</a> (Japanese only)

## Staple Food Law

Plant Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forest and Fisheries

http://www.syokuryo.maff.go.jp/english/index2.htm

## Beverages and Spirits, etc.: A-13

HS Numbers	Items	Relevant Regulations		
22-01	water	Food Sanitation Law		
22-02	water (containing added sugar or			
	flavored)			
22-03	beer			
22-04	wine and grape must	Food Sanitation Law		
22-05	vermouth and other wine	<u>Liquor Tax Law</u>		
22-06	other fermented beverages			
22-07	ethyl alcohol	Food Sanitation Law		
		<u>Liquor Tax Law</u>		
		Alcohol Monopoly Law		
22-08	ethyl alcohol and Spirits	Food Sanitation Law		
		<u>Liquor Tax Law</u>		
22-09	vinegar and vinegar substitutes produced	Food Sanitation Law		
	from acetic acid			

Rate of Customs Duties <a href="http://www.apectariff.org/">http://www.apectariff.org/</a>

## < Import Notification under the Food Sanitation Law >

- a. Importers shall submit import certification under the Food Sanitation Law.
- b. An "import notification of food" shall be submitted to the food inspection section of the Quarantine Station of the Ministry of Health, Labour and Welfare. After examination and inspection, the notification will be returned stamped with "passed" if there is no problem under the <u>Food Sanitation Law</u>.
- c. Importers of processed products which are imported for the first time are required to submit reference materials showing a detailed ingredients list and the manufacturing process.

## Specifications of Beverage under the Food Sanitation Law (abstract)

Classification	Specifications					
Soft drink	Turbid: Not admitted.					
	Precipitape: Not admitted.					
	Arsenic, lead or cadmium: Not detectable.					
	Coliform group: Negative (in 11.1ml, L. B. culture medium					
Mineral	method).					
water	Enterococcus: Negative (in 11.1ml, L.B.culture medium method).					
	Pseudomonas aeruginosa :Negative. (In 11.1ml, asparagine					
	broth medium method).					

## < Regulation on Additives >

- a. Mineral water must meet specified standards under the <u>Food Sanitation Law</u> (ingredients, manufacturing, and preservation standards).
- b. When importing fruit wines such as wine, champagne and sherry, it is necessary to confirm beforehand whether they contain any additives other than those specified and the standard for usage, if any. These wines often use additives for preservation, coloring and sweetening which are not permitted or which are limited in amount under the <u>Food Sanitation Law</u> of Japan.
- c. Importers of carbonated drinks containing any plant or animal materials in their ingredients are required to conduct different heat treatments depending on the pH level of the water.
- d. Container-packaged beverages must be labeled (name, ingredients, additives, preservation method, year/month/day of manufacture, place of manufacture, name of manufacturer), in a designated manner and place as required under the Food Sanitation Law.
- e. Compliance with the fair competition rule against unjustifiable premiums and misleading representation for whisky and beer is recommended under the Act, although not always a legal obligation.

#### < Liquor Tax Law >

A license system applies to liquor sales, and anyone who intends to obtain a sales license must apply to the head of the tax office covering that area for each sales shop. When sales shops already having retail liquor licenses sell imported

liquor, no additional license is necessary. Wholesale licenses for imported liquors require a wholesale minimum of roughly 6kl per year.

#### < Authorities concerned >

#### Food Sanitation Law

Policy Planning and Communication Division, Department of Food Safety,
Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare
<a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

## Liquor Tax Law

Liquor Tax and Industry Division, Taxation Department, The National Tax Agency <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

## Japanese Agricultural Standard

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Japanese Agricultural Standard Association

http://www.jasnet.or.jp (Japanese only)

Japan Wines & Spirits Importers Association

## II. Relevant Information

# 1. Import Examination and Inspection for Agricultural and Fishery Products

Following laws shall be deeply concerned with the import of agricultural and fishery products.

### 1. Plant Protection Law

Import of the plants such as fruits and vegetables are subject to the inspection as provided by Plant Inspection Law at the Plant Quarantine Station of the Ministry of Agricultural, Forestry and Fisheries to prevent invasion of the noxious insects in company with these plants to Japan. Prior consultation is recommended with the nearest Plant Quarantine Station, since imports of the specific plants or from the specific countries are prohibited.

#### 2. The Domestic Animal Infectious Diseases Control Law

Import of animals such as the domestic animals, or these processed products are subject to the inspection as provided by the Domestic Animal Infectious Diseases Control Law at the Animal Quarantine Station of the Ministry of Agricultural, Forestry and Fisheries to prevent invasion of the domestic animal infectious diseases in company with these commodities to Japan. Prior consultation with the nearest Animal Quarantine Station is recommended, since import of the specific animals, domestic animals and these processed products are prohibited by countries.

#### 3. Food Sanitation Law

Agricultural products, agricultural processed products, fishery products, and livestock products are subject to the inspection as provided by Food Sanitation Law to prevent the sanitary harm caused by the chemical substances residuals, such as agricultural chemicals, antibiotic, or post-harvest agricultural chemicals in the agricultural and fishery products. In addition to this, quarantine, observation and guidance for the imported foods are allowed as provided by this law at the quarantine stations of sea-and air- ports.

#### 4. Customs Law

Customs duties on the agricultural and fishery products and observation of the agricultural and fishery products under import ban are controlled as provided by this law by the Financial Affairs. This law shall lead to the propriety judgment on import. In this connection, permission or approval on the concerned agricultural and fishery products are confirmed in accordance with not only Customs law, but also other relevant regulations on import of the agricultural and fishery products, such as Plant Protection Law, The Domestic Animal Infectious Disease Control Law, Food Sanitation Law, etc.

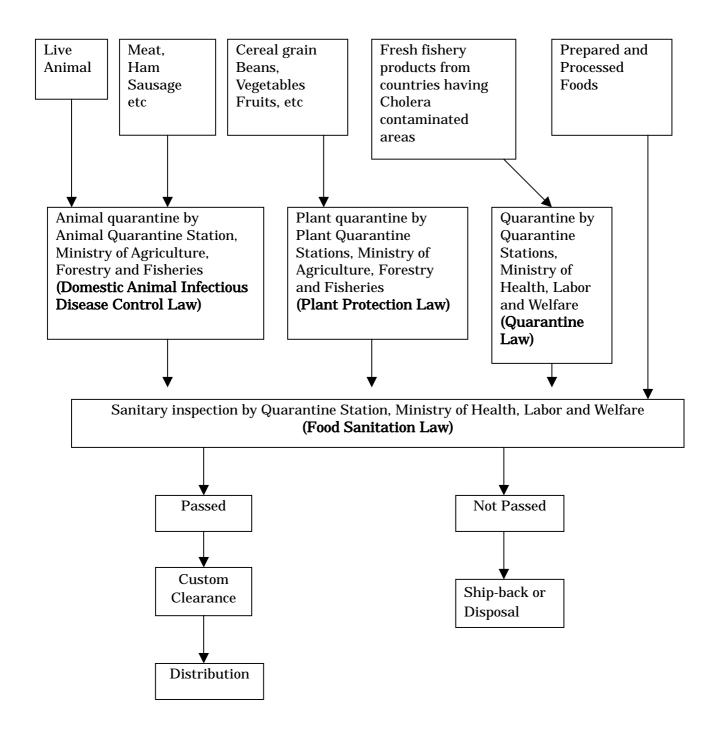
#### 5. Quarantine Law

The quarantine station shall fulfill their duties of inspection as provided by Food Sanitation Law, and also inspection on the imported agricultural and fishery products from the countries or territories under being prevalent in the specific diseases like Cholera.

#### 6. Others

Appropriate labeling of quality should be of importance as provided by Law Concerning Standardization and Proper Labeling of Agricultural and Forest Products. (JAS Law). Refer to the relevant attachments for other laws.

## Flow of Examination and Inspection for Foods, Agricultural and Fisheries Products



## 2. Domestic Animal Infectious Disease Control Law

## <Purpose of Law >

This law aims to promote the livestock industry by preventing the occurrence and spread of infectious diseases in domestic animals.

#### < Outline of Law >

The law provides for preventive measures against the occurrence and spreading of infectious diseases in domestic animals in Japan, establishing export-import systems to protect our country from infectious diseases as the result of the international trade and distribution of animals and animal products.

## < Items subject to This Law (designated quarantine items)>

- (1) Cloven-hoofed animals, horses, chickens, ducks, turkeys, quail, geese, dogs, rabbits and honeybees
- (2) Eggs of chickens, ducks, turkeys, quail and geese
- (3) Bones, meat, fat, blood, hair, skin, horns, feather, hooves, tendons and viscera of animals listed in above (1)
- (4) Fresh milk, semen, fertilized eggs, unfertilized eggs, blood meal, excrement and urine of animals listed in (1)
- (5) Bone powder, meat meal, meat and bone meal, blood meal, skin powder, feather meal, hoof and horn powder, and viscera powder of animals listed in (1)
- (6) Sausage, ham and bacon made from ingredients listed in (3)
- (7) Straws of grain dispatched from or via prohibited areas of import (excluding those processed or fabricated to be served for other purposes than fodder) and dried grass for fodder
- (8) Products under import ban but imported into Japan with the Ministry's approval: imports for testing and research purposes; imports for other special purposes.

## < Inspection under Law >

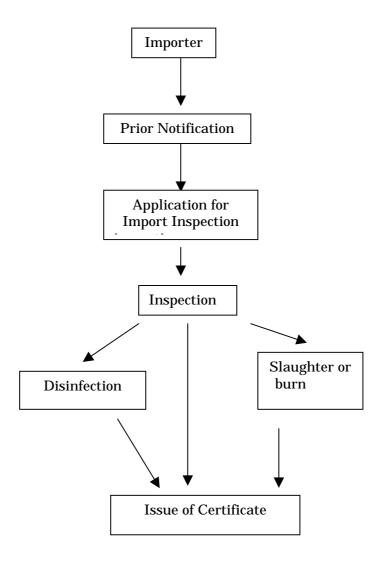
- (1) The animal quarantine officer of the Animal Quarantine Station carries out the inspection of the designated import quarantine items to determine whether or not they are contraband, if inspection certificates are attached, and if there is any possibility of spreading any causative agent of infectious disease affecting domestic animals.
- (2) If the inspection finds that there is no possibility of spreading any causative agent of infectious diseases affecting domestic animals, the animal quarantine officer issues an import quarantine certificate.

#### < Authorities concerned >

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/eindex.html

Figure: Flow Chart of Animal Quarantine



## Classification of Import-prohibition Areas for Cloven-Hoofed Animals and their Meat, etc. (Summary) (Domestic Animal Infectious Disease Control Law Article 43)

	Classific ation		Import Ban Articles				
No.	under Article 43 of the Regulati ons	Area	Cloven- Hoofed Animals	Semen, unfertili zed embryos and embryos	Ham, sausage and bacon	Meat and viscera	Grain straw etc.
0	Areas other than those listed	Korea, Finland, Sweden, Norway, Hungary, Germany, Denmark, Italy (except Sardinia island),, Netherlands, Belgium, France, Austria, U.K. (limited to Great Britain and North Ireland) Spain, Ireland, Island, Canada, U.S.A., Mexico, Belize, Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Panama, The Dominican Republic, Chile, Northem Mariana, New Zealand, Vanuatu, New Caledonia, and Australia (33 countries/area)	Importable subjecting to submission of inspection certificate issued by governmental organization of export country			Quarantine is not required	
1	Areas in Table l	Singapore, Poland, Romania, Slovenia, Croatia, Bosnia Herzegovina, Switzerland (7 countries/area)	Importable subjecting to submission of inspection certificate issued by governmental organization of export country		Import Ban except for Heat processed products under the standards set forth by the Minister of Agricultur e, Forestry and Fisheries	Import Ban except for Heat processed products under the standards set forth by the Minister of Agriculture, Forestry and Fisheries	
2	Areas in Table 2	Areas other than those mentioned above	<u>Impor</u>	t Ban	Import Ban except for Heat processed products under the standards set forth by the Minister of Agriculture, Forestry and Fisheries		Import Ban except for Heat processed products under the standards set forth by the Minister of Agriculture, Forestry and Fisheries

As of October 6, 2003

#### (Remarks)

1) The areas of "0" are recognized nothing or the slightest opportunity in outbreak of the pernicious domestic animal infectious disease such as foot and mouth disease, etc. for a considerable term supported by an established preventive system.

The areas of "1" are recognized to have established a preventive system and no chance of outbreak of foot and mouth disease, etc. for the time being, nevertheless still undeniable opportunity in outbreak.

The areas of "2" are recognized outbreak of the pernicious domestic animal infectious disease such as foot and mouth disease, etc. or the insufficient preventive system.

- 2) An inspection certificate issued by the competent government agency of the exporting country is required for import.
- 3) Even for the importable articles listed in the previous table, a temporary import ban shall be in force due to the local condition in occurrence of disease. Details are available at the Animal Quarantine Service.

## 3. The Rabies Prevention Law

#### <Purpose of Law >

This Law aims to improve public health and enhance public welfare by preventing the generation or spread of rabies.

#### <Outline of Law >

No one shall export or import dogs and cats etc without quarantine (Article 7). The Ministry of Agriculture, Forestry and Fisheries shall work for quarantine and the general procedures are regulated in the Ministerial Ordinance.

#### <Inspection Procedures for Dog Import>

1) Import Inspection of Dog

A dog is required to submit an inspection certificate issued by the governmental institution of the exporting country that certifies the dog is not infected with leptospirosis and is not allowed to import when there is no certificate by any chance.

#### 2) Acceptable Airports and Seaports

Import of dogs is accepted only through the following ports.

Seaports: Tomakomai, Keihin, Nagoya, Osaka, Kobe, Hakata, Kagoshima and Naha Airports: New Chitose, Narita International, New Tokyo International, Central Japan International, Kansai International, Fukuoka, Kagoshima and Naha

#### 3) Prior Notification

When dogs, etc., are imported in to Japan, a written application for the arrival time and numbers shall be submitted to the animal quarantine office that controls the location of the arriving airport or port 40 days before arrival. This notification shall be accepted at the animal quarantine station where controls the arrival port, subject to change of the arrival port or date due to accommodation capacity.

#### 4) Submitting an import application

When importing dogs, etc., importers shall submit an application to the animal quarantine office without delay after arrival and be subject to the inspection of the domestic animal epidemic prevention commissioner.

## 5) The place and the reservation period for quarantine.

To examine the presence of epidemic by isolating the animal with other animals or people, the reservation inspection is implemented in the reservation facilities in the animal quarantine station.

The reservation period at the time of import shall principally be for 180 days in consideration of the incubation period of rabies.

However, the reservation period shall be for 12 hour or less in the following cases:

- (1) Dogs, imported from areas specified as no rabies, satisfy following requirements: a A sure identification by way of microchip, etc.
  - b. A certificate prescribing that the dog is bred in no Rabies region since the birth or
- for the recent 180 days
  (2) Dogs or cats, imported from non-clean countries or regions, satisfy the following requirements:
  - a Sure identification by way of microchip, etc.
  - b. A certificate proving that an effective vaccination is made.

(A vaccination certificate of twice or more at intervals of 30 days or more after 91 age in days since its birth)

- c. Confirmation of a sufficient antibody titer
- d. Waiting period for 180 days
- (3) Dogs and cats for the purpose of experimental study imported from the facilities specified by the Minister of Agriculture, Forestry and Fisheries

#### 6) The breeding management for the reservation period

There are 11 reservation facilities in Japan. Ask in advance the animal quarantine station controlling the scheduled importation about the facilities where the trader who has been entrusted to the breeding management resides.

The animal quarantine station bears the inspection expense for the reservation period; however, necessary expenditures for the transportation, breeding management, veterinarian's visit, and sending back or disposal, etc., of the animal shall be born by the importer.

Animals, if infected with disease, are not allowed to get out from the reservation facilities during the reservation period.

There are 11 reservation facilities in Japan. Ask in advance the animal quarantine station controlling the scheduled importation about the facilities where the trader who has been entrusted to the breeding management resides.

## 7) Delivery of Import Quarantine Certificate

When the quarantine finishes, the domestic animal epidemics prevention commissioner issues an "Import quarantine certificate." In case that registration of dog has not been made, the registration of dog may be made at the municipalities where the breeding station is by the importer by submitting "Import quarantine certificate of dog" within 30 days after import.

#### < Authorities Concerned >

Animal Health and Animal Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries http://www.maff.go.jp/eindex.html

## 4. Washington Convention

#### <Purpose of the Convention>

This Convention is aimed at establishing worldwide cooperation to protect endangered wildlife and plant species, which constitute a most precious part of the earth, and is intended to prevent certain species from being subjected to excessive international trade.

#### < Regulatory Subjects>

Flora and fauna or their derivatives enumerated in the appendix of the convention (eggs, species, bulbs, fruit, stuffed or processed products)

1. Classification of restriction of flora and fauna species

In this convention, the species are classified into the following three areas:

- (1) Flora and fauna and their derivatives classified in Appendix I
  - These are the endangered species that are tightly restricted and generally prohibited from commercial trade. However, trade for the scientific research may be permitted exceptionally when both of the export and import licenses are presented.
  - <Examples and utilization of the fauna classified in Appendix I>
  - orangutan (pet), elephant (ivory for seal and accessories), tiger(bone for herbal medicine and tonic, skins for ornament), rhinoceros(horn for herbal medicine), Japanese bear(gallbladder for herbal medicine), wheal(food), macaw(pet), sea turtles including hawksbill(tortoiseshell works, stuffed animal), crocodile (leather works), great salamander(pet), sturgeon(caviar for food), green arowana(pet), cactus(appreciation), orchid(appreciation), aloe(appreciation)
- (2) Flora and fauna and their derivatives classified in Appendix II
  - Those species which are not now facing extinction but which may face extinction unless trade is restricted, which may be imported for commercial purposes if an export license from the exporting country is issued.
  - < Examples and utilization of the fauna classified in Appendix II>
  - hippopotamus(tusk for ornament and accessories), polar bear(stuffed animal), all kinds of monkeys except for these listed in Appendix (experiment, pet), all kinds of cats except for these listed in Appendix(skin, pet), all kinds of parrots except for these listed in Appendix (pet), all kinds of Asia cuora(pet, food), chameleon etc.
- (3) Flora and fauna and their derivatives classified in Appendix III

  Those species which the parties to the convention agree to restrict in their jurisdictions with the cooperation of other parties. A certificate of origin (an export

license is required in the case of countries enumerated in Appendix III) is required for export and import.

Note: The parties to the convention, when dealing with species in Appendix I, may be treated as non-parties to the convention for the trade of those species.

At present, Japan is abstaining on six species (sperm whale, Baird's beaked whale, minke whale, sei whale, Bryde's whale and fin whale)

<Examples and utilization of fauna classified in Appendix III>

walrus in Canada(tusk for ornament and accessories), many kinds of inhabitants in Ghana

#### <Import Procedures>

## (1) Flora and fauna and their derivatives in Appendix I

These fall under the items allocated for import and importers shall submit the respective documents attached to the application for import allocation to:

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

and obtain import allocation certificates for the following classifications.

#### a. For scientific research:

A written oath stating the purpose for scientific research.

Importers shall possess appropriate facilities to accommodate the flora and fauna to be imported.

b. Species for breeding and reproduction:

The certificate issued by the controlling authorities of the exporting country stating the species are for breeding and reproduction.

c. Species acquired prior to the execution of this convention:

A certificate issued by the controlling authorities of the exporting country stating that the species were acquired prior to the date this convention took effect.

Based on the application for allocation, METI confirms whether the species falls under Appendix I, is for breeding and reproduction, or was acquired prior to the execution of the Convention, and further confirms the validity of the export license. After such confirmation, METI issues an import allocation certificate (import application).

Then, the importer must submit an import declaration to the customs house, attaching the import allocation certificate and approval to the import application, together with the export license issued by the controlling authorities of the exporting country.

#### (2) Flora and Fauna and their derivatives in Appendix III

a. Shipment from the convention member country.

For prior confirmation species:

An application for prior confirmation and export license issued by the controlling authorities of the exporting country

METI confirms whether the species corresponds to Appendix III or not, confirms the validity of the export license, and issues the prior confirmation.

The importer submits an import declaration to the customs house together with the prior confirmation, attaching the export license (export certificate) issued by the controlling authority of the exporting county and sent by the exporter.

For other than prior confirmation

An export license or export certificate is issued by the controlling authority of the exporting country

b. Shipment from the non- convention member country.

Before the species is shipped from such countries, the approval of the METI (No.2 approval) is required; such approval is rarely granted.

- (3) Flora and fauna and their derivatives in Appendix III
- a. Shipment from the convention member country.

For prior confirmation species:

METI confirms the prior confirmation of application, validity of the certificate of origin issued by the controlling authority of the exporting country, and then issues the prior confirmation.

The importer submits an import declaration to the customs house together with the prior confirmation, attaching the certificate of origin sent from the exporter and issued by the controlling authority of the exporting country.

- For other than prior confirmation

Certificate of origin issued by the controlling authority of the exporting country.

b. Shipment from the non- convention member country.

Before the species is shipped from such countries, the approval of the METI (No.2 approval) is required; such approval is rarely granted.

## < Authorities concerned >

## (Washington Convention)

Agricultural and Marine Products Office, Trade and Licensing division, Ministry of Economy, Trade and Industry (Except for staffed specimens and manufactured goods, regardless alive or dead)

Trade and Licensing Division, Ministry of Economy, Trade and Industry (Except for above and animals for circus)

http://www.meti.go.jp/english/index.html

## 5. Quarantine Law

#### <Purpose of Law >

This Law aims to prevent the causative agents of infectious diseases which do not ordinarily exist within the territory of this country from entering by way of ships or aircraft, and also to take necessary measures to prevent other infectious diseases carried by ships and aircraft.

(Note)

Quarantine infectious diseases include;

- a. Ebola haemorrhagic fever, Crimean-Congo haemorrhagic fever, Severe Acute Respiratory Syndrome (limited to the one whose causal organism is a SARS corona virus), smallpox, plague, Marburg disease and Lassa fever) prescribed by the Law Concerning the Prevention of Infectious Disease and Medical Care for Patients of infections
- b. cholera
- c. yellow fever.
- d. Other diseases than those listed in the above that are prescribed by the government ordinance requiring the inspection concerning the presence of such causal organisms among infectious diseases not existing within the country in order to prevent such causal organisms from invading the country.

## <Application of the Law>

- 1. The application of this Law to persons of suspected infections or carriers of pathogen with no symptom
- a. This law shall be applied to those who present these infectious diseases or a false symptom of cholera as they are deemed to be patients of these diseases.
- b. This law shall be applied to those who present no symptoms despite they carry the above-mentioned pathogen as they are deemed to be patients of these diseases.
- 2. Quarantine ports etc

In this Law, "Quarantine ports" or "Quarantine airports" mean any ports or airports defined by the respective government ordinances.

### <Prohibition of entering ports>

Regarding vessels or aircraft having left or visited a foreign country and arriving at Japan, or vessels or aircraft encountered or embarked persons or material from other vessels or aircraft having left or visited a foreign country during navigation, their entry into Japan, by land and sea,

will be forbidden unless such vessel or aircraft receives a Free Pratique, or a Provisory Free Pratique, except for case where enter into designated area such as quarantine area or persons or material on board have already been confirmed by the Chief of the Quarantine Station to the effect that they are not contaminated by pathogenic microorganism causing quarantine infection diseases.

## <Outline of Specifications, Standards and Inspections, etc.>

### 1) Procedure for application>

The captains of vessels, etc. intending to receive quarantine procedures must preliminarily inform the Chief of Quarantine Station through any adequate method matters prescribed in the ministerial ordinances of the Minister of Health, Labour and Welfare, such as whether or not patients suffering from or who have died from quarantine infectious diseases are on board the vessel, etc. Captains of vessels, etc. applying for quarantine procedures must file with the Chief of the Quarantine Station, a General Declaration stating the name or registration number of his vessel, etc., the name of place of passage, the name of place of registration or port of call, or other matters ministerial ordinance prescribes.

#### 2) Implementation of quarantine

When vessels etc enter the quarantine area or an area designated by the Chief of Quarantine Station, the Chief must commence quarantine, except if unavoidable circumstances such as poor weather conditions exist.

#### 3) Certification

The Chief of Quarantine Station delivers a Free Pratique when he admits from the results of quarantine or notification prior to entry that no risk of quarantine infectious diseases entering Japan brought by vessels etc exists.

When the Chief of Quarantine Station may not deliver a Free Pratique, a Provisory Free Pratique valid for a fixed period shall be delivered if it is deemed that little risk of pathogenic microorganism causing quarantine infectious diseases spreading into Japan exists.

#### < Authorities concerned >

Tuberculosis and Infectious Diseases Control Division, Health Service Bureau, Ministry of Health, Labour and Welfare http://www.mhlw.go.jp/english/index.html

## 6. Plant Protection Law

## < Purpose of Law >

The objectives of this law are to inspect the exporting, importing and domestic plant, to control the pests, and to prevent the outbreak and/or spreading thereof, thereby to ensure the stabilization and development of agricultural production.

#### < Outline of Law >

(Import Plant Quarantine outlined)

There are many plant pests in overseas countries which are potentially hazardous to our agriculture. Plant quarantine is conducted under the Plant Protection Law to prevent the introduction and spread of these pests into Japan by enforcing inspection of imported plants by means of cargo, hand luggage, foreign mail matter, etc. at the seaports or airports of entry.

Imported plants and their container packages shall be inspected, whether or not the inspection certificate issued by an appropriate organization of the exporting country or its copy is attached, whether the plants are prohibited or whether any harmful flora and fauna adheres or not (Article 8, Clause 1).

#### < Objective Articles >

Imported plants are classified to three groups, i.e. import prohibited articles, articles subject to import inspection and commodities not subject to import inspection.

#### 1.Import prohibited Articles

Some of the quarantine pests have a high risk of generating great economic losses to our agricultural production if they invade Japan. When they are technically difficult to intercept by the point-of-entry inspection and no practical control measures are available to combat them, there will be no means to prevent their introduction other than banning entry of the plants (and/or plant products) which can be the host of these pests. For these reasons, the importation of certain kinds of plants is prohibited under the Plant Protection Law.

Pest distribution differs with countries (regions). A species of pest may be present in one country (region) but not in other countries. Consequently, the same kind of plants may be prohibited from one country but admissible from another country.

Some of wild plants shall be ban with countries (regions).

In addition, articles such as quarantine pests, parasitic plants, soil or plants attached with soil are prohibited entry into Japan. Please refer to the separate table for details. The conditional import of the import prohibited articles shall be permitted for the limited uses for test and display at the laboratories, museums, etc. after permission of the Minister of Agriculture, Forestry and Fisheries. Separating from Minister's approved plants, concerning import prohibited plants, there are some plants that are able to import subjecting to that sterilization standards regulated by the Minister is done in export country

## 2.Articles subject to Import Inspection

All the plant articles other than the prohibited items are subject to plant quarantine inspection. They can be imported if they pass the import inspection.

This category involves an extremely wide range of plants (and/or plant products) such as seeds, nursery stocks (including scions) and flower bulbs, cut-flowers, fruits and vegetables, grains and cereals, beans and legumes, dried flowers, timber (excluding sawn timber), spices, medicinal plants, etc. If no quarantine pest is detected on your plants by import inspection, they will be passed for entry into our country. If any quarantine pest is found, their entry is refused. However, if any disinfection treatment is available, they can be passed for entry after the completion of the treatment.

#### <Inspection of Import Cargo>

Import inspection of bulk cargoes such as cereal grains or beans, etc. is routinely carried out on board the vessels prior to unloading operation. Shipments of fruits and vegetables are inspected in chilled warehouses specially designed for accommodation of these perishable products. Timber and logs are inspected either aboard the vessels or at the log pools after discharge. Containerized cargo shipments are inspected at the container terminal of the port of entry. Air cargo shipments are inspected at the inspection facilities of the Plant Protection Station of the airport.

#### <Application of Import Inspection>

For the inspection of import plants, you are requested to submit 'Application for Import Plant Inspection 'to the Plant Protection Stations supervising the seaport or airport of entry, which are distributed over 139 sites in Japan as of January 2004.

Application will be accepted from seven days ahead of the date of arrival.

Application and acceptance shall be also made with a computer system for import plant inspection procedure: PQ-NETWORK.

#### <Documents required for Inspection>

When you import plants, you are required to present an official phytosanitary certificate issued by the government of exporting country. The certificate is issued on the basis of export phytosanitary inspection undertaken by plant protection authorities of exporting country in conformity with the stipulation of the International Plant Protection Convention. You are required to submit 'Application for Import Plant Inspection' together with the Phytosanitary Certificate.

For the need of identifying the specific contents of the consignment for inspection, you may also be required to present Bill of Lading (B/L), Invoice, Packing List, Airway Bill, etc.

## <Inspection Method>

For each species of plant materials and the size of the consignment, necessary amount of sample is drawn and closely inspected for the presence of quarantine pest or soil attached. Final decision on the inspection will be given as far as possible at the site of inspection. When a closer examination is necessary, samples are taken into laboratories of the plant protection station and subjected to precise indexing by using microscope and/or other sophisticated inspection devices. Tree fruit nursery stocks and flower bulbs are accommodated into the national post-entry quarantine facilities to inspect for virus and viruslike diseases for a prolonged period.

#### <Inspection Site and Contact Point>

Inspection is carried out at the designated places within the areas of seaports or airports. Application for import inspection should be made to the Plant Protection Station responsible for the port of entry.

## 3. Commodities not subject to Import Inspection

A certain category of plant products can be imported without plant quarantine inspection

All the plants are, as a rule, subject to import inspection. However, some plant products are exempted from import inspection. They are, for example, highly processed products such as wooden furniture, tea, canned or bottled products packed in sealed

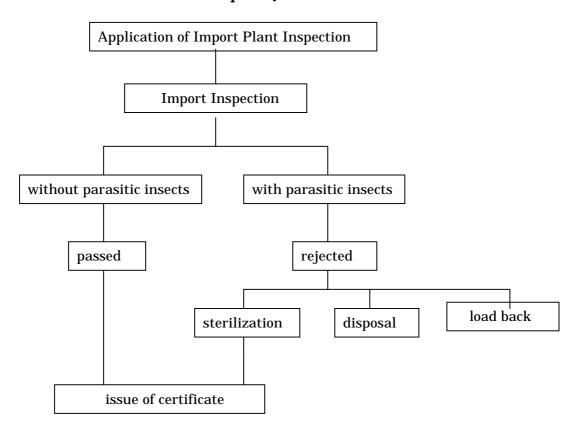
container, which is free from the risk of recontamination. In any case, not all the 'processed plant products' are exempted from import inspection. Details are available at the Plant Protection Station.

#### < Authorities concerned >

Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forest and Fisheries

http://www.maff.go.jp/eindex.html

## Flow of Plant Import Quarantine



## List of Prohibited Plants for Import (Plant Protection Law Enforcement Regulations Annexed Tables 2)

(As of December 26, 2003)

Districts	Prohibited Plants	Quarantine Pests
1.Israel, Cyprus, Jordan, Syria,	Fresh fruits (excluding appendix 9.) of	Mediterranean fruit fly
Turkey, Lebanon, Albania, Italy,	akee, avocado, star berry, allspice,	(Ceratitis capitara)
Austria, Netherlands, Greece,	v ·	(Ocialitis Capitara)
Switzerland, Spain, Germany,	olive, cashew nut, kiwi fruit, <i>Thevetia</i>	
Hungary, France, Belgium, Portugal, Malta, United Kingdom	peruviana, carambola, pomegranate,	
(Great Britain and Northern	jaboticaba, broad bean, alexandrian	
Ireland, hereinafter referred to as	laurel, date palm, <i>Muntingia</i>	
"United Kingdom"), Former	calabura, feijoa, pawpaw, mammee	
Yugoslavia, Africa, El Salvador,	apple, longan, litchi, and of plants of	
Guatemala, Costa Rica, Nicaragua, Panama, Honduras,	the genera Ficus, Mediterranean fruit	
Argentina, Uruguay, Ecuador,	fly (Ceratitis capitata) Phaseolus,	
Colombia, Chile, Brazil, Peru,	Diospyros, Carissa, Juglans, Morus,	
Bolivia, Bermuda, West Indies	Coccoloba, Coffea, Ribes, Passifl~a,	
(excluding Cuba), Australia (excluding Tasmania), Hawaiian	Dovyalis, Ziziphus, Spondias, Musa	
Island	(excluding immature banana), Carica	
	(excluding appendix 1 .), <i>Psidium</i> ,	
	Artocarpus, Annona, Malpighia,	
	Santalum, Garcinia, Vitis (excluding	
	appendix 3.), Syzygium, Mangifera	
	(excludmg appendix 2.), hex,	
	Terminalia and Gossypium, and of	
	plants of the family Sapotaceae,	
	Cucurbitaceae (excluding appendix	
	3.), Cactaceae, Solanaceae (excluding	
	appendix 3.), Rosaceae (excludmg	
	appendix 3 and 3 1 .) and Rutaceae	
	(excluding from appendix 4. to 8.)	
2.India, Indonesia, Vietnam,	Fresh fruits of citrus (excluding	Bctrocera dorsalis
Cam-bodia, Singapore, Sri Lanka,	appendix 10.), barbados cherry,	Species complex
Thai-land, Taiwan, China	avocado, apricot, fig, <i>Baccaurea</i>	
(excluding Hong Kong, hereinafter	sapida, strawberry, olive, indian	
refered to as "China"), Pakistan,	laurel, <i>Arenga englei</i> , carambola,	

Bangladesh, East Timor,	pomegranate, santol, plum, tahiti	
Philippines, Brunei, Hong Kong,	chest-nut, alexandrian laurel,	
Malaysia, Myanmar, Laos, Papua	tomato,pear, date palm, papaya	
New Guinea Hawaiian Is-lands,	(excluding appendix 1 ., 11. and 12.,	
Micronesia	the same shall apply for item 4.),	
	loquat, betel nut, grape (excluding	
	appendix 32.), <i>peach, Terminalia</i>	
	catappa, Myrica rubra, rambutan,	
	longan, apple, litchi (excluding	
	appendix 1 3.and 14.), wampi, and of	
	plants of the genera <i>Bouea</i> ,	
	Diospyros, Coffea, Capsicum,	
	Passiflora, Solanum, Zizyphus,	
	Spondias, Psidium, Artocarpus,	
	Annona, Hylocere us, Garcinia,	
	Eugenia, Mangifera (excluding from	
	appendix 15.to 17., and 36, the same	
	shall apply for item 4.) and	
	Lansium, and of plants of the family	
	Sapotaceae, and mature banana	
	•	
Districts	Prohibited Plants	Quarantine Pests
3.Easter Island, Australia	Fresh fruits of citrus (excluding	Qeensland fruit fly
(excluding Tasmania), Society	appendix 7.), avocado, apricot, fig,	(Bactrocera tryoni)
Islands, Tubuai Islands, New	olive, kiwi fruit, carambola, cherry,	
Caledonia, Papua New Guinea	pomegranate, red pep-per, white	
	sapote, plum, tomato, pear, date palm,	
	papaya, guava, loquat, grape, quince,	
	peach, apple, and of plants of the	
	genera <i>Diospyros, Rubus, Morus,</i>	
	Coffea, Passiflora, Zizyphus, Annona,	
	Eugenia and Mangifera (excluding	
	appendix 2.), and mature banana	

4.India, Indonesia, Vietnam,	Live vines, leaves and fresh fruits of	Melon fly ( <i>Bactorcera</i>
Cambodia, Singapore, Sri Lanka,	plants of the familly Cucurbitaceae	cucurbitae)
Thai-land, Taiwan, China,	(excluding appendix 18.), and fresh	
Pakistan, Bangladesh, East Timor,	fruits of kidney bean, pigeon pea,	
Philippines, Brunei, Hong Kong,	cowpea, red pepper, tomato, eggplant,	
Malaysia, Myanmar, Laos, Kenya,	papaya, and of plants of genera	
Tanzania, Papua New Guinea,	Hylocereus and Mangifera	
Hawaiian Islands, Micronesia		
5.Afghanistan, Israel, Iraq, Iran,	Fresh fruits of apricot, cherry	Codling moth
India, Cyprus, Jordan, Syria,	(excluding from appendix 19.to 21.),	(Cydia pomonella)
China, Turkey, Pakistan,	plum, pear, quince, peach (excluding	
Myanmar, Lebanon, Europe,	appendix 22.and 23.),apple (excluding	
Former Soviet Union, Africa,	appendix 24., 25., 31.and 34.), fresh	
United States of America	fruits and nuts in shell of walnut	
(excluding Hawaiian Islands,	(excluding appendix 26.)	
hereinafter referred to as United		
States of America), Canada,		
Argentina, Uruguay, Colombia,		
Chile, Brazil, Peru, Bolivia,		
Australia, New Zealand		
6.India,Indonesia,Vietnam,Cambo	Live vines, leaves, tuberous roots, and	Sweet potato weevil
dia, Singapore, Sri Lanka,	other underground portions of plants	(Cylas formicarius)
Thailand, Taiwan, China,	of the genera <i>Ipomoea, Pharbitis,</i> and	
Bangladesh, EastTimor,	Colystegia, live tuberous roots and	
Philippines, Brunei, Hong Kong,	other underground portions of	
Malaysia, Myanmar, Laos, Africa,	cassava	
North America (excluding Canada		
but including West Indies), South		
America, Australia, New Zealand,		
Papua New Guinea, Hawaiian		
Islands, Polynesia, Micronesia,		
Melanesia		
7.China, North America (excluding	Live vines, leaves, tuberous roots, and	West indian sweet
Canada but including West	other underground portions of plants	potato weevil
Indies), South America, New	of the genera <i>Ipomoea, Phabitis,</i> and	(Euscepes

Zealand,	Hawaiian	Islands,	Calystegia	postfasciatus)
Polynesia, M	Polynesia, Micronesia, Melanesia			
8.India, Eu	rope (excludin	g Albania	Live halms, leaves, tubers, and other	Synchytrium
and Greece), Former Soviet Union,		et Union,	underground portions of plants of the	endobioticum
Republic of	South Africa,	United	family Solanaceae	
States of	America,	Canada,		
Uruguay, E	cuador, Chile,	Falkland		
Islands, Per	ru, Bolivia			

Districts	Prohibited Plants	Quarantine Pests
9.Turkey, Italy, Austria,	Live halms and leaves of cabbage, and	Colorado potato beetle
Nether-lands, Greece, Switzerland,	of plant of the genera Cirsium and	(Leptinotarsa
Spain, Denmark, Germany,	Verbascum, and of plants of the family	decemlineata)
Hungary, France, Belgium,	Solanaceae	
Portugal, Luxembourg, United		
Kingdom, Former Czechoslovakia,		
Former Yugoslavia, United States		
of America, Canada, Mexico		
10.Israel, India, Iceland, Ireland,	Live tubers and other underground	Potato cyst nematode
Italy, Austria, Netherlands Greece,	portions of plants of the genus	(Globodera
Switzerland, Sweden, Spain,	Chenopodium, and of plants of the	rostochiensis)
Denmark, Germany, Norway,	family Solanaceae	
Finland, France, Belgium, Poland,		
Luxembourg, United Kingdom,		
Former Soviet Union, Algeria,		
North America (excluding West		
Indies), Argentina, Peru. Bolivia		
11.India, Iceland, Italy, Austria,	Live tubers and other underground	White potato cyst
Netherlands, Greece, Switzerland,	portions of plants of the family	nematode
Sweden, Spain, Denmark,	Solanaceae	(Globodera pallida)
Germany, Norway, France, United		
Kingdom, Former Soviet Union,		
Canada, Panama, Peru, Bolivia		

12.Iceland Iraq, Iran, Syria, Turkey, Lebanon, Europe (excluding Netherlands), Former Soviet Union, Algeria, Tunisia, Morocco, United States of America, Canada, Cuba, Guatemala, Jamaica, Nicaragua, Mexico, Argentina, Brazil, Australia	Live halms, leaves, and fresh fruits of plants of the family Solanaceae (excluding appendix 27. and 30.)	Peronospora tabacina
(excluding Tasmania)  13.United States of America, Hawaiian Islands	Under ground portions of live plants of avocado, alfalfa, kidney bean, indigofera hirsuta, okra, pepper, sweet potato, sugarcane, watermelon, radish, soybean, loblolly pine, red pepper, corn, tomato, balsam pear, pineapple, Pinus elliotii, summer squash, melon, peanut (excluding seeds without pod), leek and litchi, and of plants of the genera Anthurium, Musa and Beta, and of plants of the family Rutaceae	Citrus burrowing nematode (Radopholus citrophilus)
14.Iran, Turkey, Europe, Former Soviet Union, North America (excluding West Indies), New Zealand	Culms and leaves of plants of the genera <i>Hodeurn, Triticum,</i> and <i>Secale</i> (including straw packing materials and straw goods similar thereof), and culms and leaves of plants of thegenus <i>Agroj)yron</i> (excluding appendix 28 and 33.)	Hessian fly (Mayetiola destructor)

Districts	Prohibited Plants	Quarantine Pests
15.Foreign countries excluding	Rice plants, rice straw (including rice	Rice stem nematode
North Korea, Korea and Taiwan	straw bags, mats, and other rice straw	(Ditylenchusangustus)
	goods similar thereof (excluding	,

	appendix 29)), unhulled rice hull	Trichoconis caudata,
		Balansia oryzae, and
		other quarntine pests
		not existing in Japan
16.Israel, Iran, Cyprus, Jordan,	Live plants and parts (including	Erwinia anylovora
Turkey, Lebanon, Ireland, Italy,	fruits, flower and pollen, other than	
Austria, Netherlands, Greece,	seed) of <i>Pseudocydonia sinensis</i> ,	
Switzerland, Sweden, Denmark,	Mespilus germanica, Eriobotrya	
Germany, Norway, Hungary,	japonica, Cydonia oblonga and of	
France, Bulgaria, Belgium,	plants of the genera Aronia, Photinia,	
Poland, Luxembourg, Romania,	Crataego-mespilus, Amelanchier,	
United Kingdom, Former	Crataegus, Cotoneaster,	
Czechoslovakia, Former	Raphiolepis, Stranvaesia, Osteomeles,	
Yugoslavia, Egypt, United States	Dichotomanthes, Pyracantha,	
of America, Canada, Guatemala,	Docynia, Pyrus, Sorbus, Heteromeles,	
Bermuda, Mexico, New Zealand	Peraphyllum, Choenomeles, and	
	Malus (excluding appendix 24,25 and	
	31.)	

## In relation to Enforcement Regulation Article 9 of Plant Protection Law Appendix (Conditional Import)

- 1 Solo type of papaya which is shipped from the Hawaiian Islands directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 2 R2E2 variety, Keitt variety, Kensington variety, Kent variety and Palmer variety of mango which is shipped from Australia directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 3 Strawberry, cucumber, pepper(capsicum), tomato, eggplant, grape, summer squash and melon which are shipped from the Netherlands directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 4 Valencia variety, Washington Nevel variety, Tomango variety and Protea variety of sweet orange, lemon and grapefruit which are shipped from the Republic of South Africa directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.

- Valencia variety, Washington Nevel variety, Tomango variety and Protea variety of sweet orange and grapefruit which are shipped through the Republic of South Africa from the Kingdom of Swaziland to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 6 Shamouti variety and Valencia variety of sweet orange, grapefruit, sweetie and pomelo which are shipped from Israel directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Valencia variety and Washington Navel variety of sweet orange, lemon, imperial, ellendale, marcott and minneola which are shipped from Australia directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Navel variety, Valencia variety and Salustiana variety of sweet orange, lemon and Clementine which are shipped from Spain directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 9 Deleted
- Ponkan orange, Tankan orange and Liutin variety of sweet orange and pomelo which are shipped from Taiwan directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 11 Solo type of papaya which is shipped from Taiwan directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 12 Solo type of papaya which is shipped from the Republic of the Philippines directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 13 Litchi which is shipped from Taiwan directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 14 Litchi which is shipped from the People's Republic of China directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.

- Manila Super variety of mango which are shipped from the Republic of the Philippines directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 16 Irwin variety, Keitt variety and Haden variety of mango which are shipped from Taiwan directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Nan Klarngwun variety, Nam Dorkmai variety, Pimsen Daeng variety and Rad variety of mango which are shipped from the Kingdom of Thailand directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Melon which is shipped from the People's Republic of China directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 19 Cherry which are shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 20 Lambert variety of cherry which is shipped from Canada directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Summite variety, Sam variety, Stella variety, Dowson variety, Burlat variety, Bing variety, Lambert variety and Rainier variety of cherry which are shipped from New Zealand directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 22 Nectarine which is shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Firebrite variety, Fantasia variety and Red Gold variety of nectarine which are shipped from New Zealand directly to

  Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry
  and Fisheries.
- Gala variety, Granny Smith variety, Fuji variety, Braeburn variety, Red Delicious variety and Royal Gala variety of apple which are shipped from New Zealand directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.

- Apple which are shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Hartley variety, Payne variety and Franquette variety of inshell walnut which are shipped from the United States of
  America directly to Japan without calling at any port and which come up to the standards established by the Minister of
  Agriculture, Forestry and Fisheries.
- 27 Tomato which are shipped from Canada directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 28 Straw of wheat and barley group and culms and leaves of plants of the genus Agropyron which are mixed in hay shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 29 Rice straw which is shipped from the People's Republic of China directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 30 Tomato which are shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Golden Delicious variety of apple which is shipped from the French Republic directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 32 Kyoho variety and Italy variety of grape which are shipped from Taiwan directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 33 Straw of wheat and barley group and culms and leaves of plants of the genus Agropyron which are mixed in hay shipped from Canada directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Fuji variety of apple which is shipped from the Tasmania in Australia directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.

- 35 Yellow Pitaya which are shipped from Republic of Colombia directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 36 Keitt variety and Haden variety of mango which are shipped from the Hawaiian Islands directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- d'Agen variety of plum which is shipped from the United States of America directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 38 Bing variety of cherry which are shipped from the Republic of Chili directly to Japan without calling at any port and which come up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 39 Grapefruit, valencia variety of sweet orange and lemon from the Argentine Republic to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 40 Mangosteen from the Kingdom of Thailand to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 41 Triumph variety of persimmon from the State of Israel to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 42 Tomato and cucumber which are shipped from the Kingdom of Belgium directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- Fresh fruit of mango of Tommy-Atkins variety which are shipped from the Federative Republic of Brazil directly to

  Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture,

  Forestry and Fisheries.
- 44 Cherry which are shipped from the Tasmania in Australia directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.
- 45 Fresh fruit of orange of Tarocco variety which are shipped from the Republic of Italy directly to Japan without calling at any port and which comes up to the standards established by the Minister of Agriculture, Forestry and Fisheries.

# 7. Law for Stabilization of Supply, Demand and Prices of Staple Food (Staple Foods Law)

## <Purpose of Law >

Since rice and wheat play a role as staple foods and are posted as important agricultural products, this law, by taking measures to secure the planned distribution of rice from producers to consumers, and by taking comprehensive governmental measures to control the purchase, import and sale of these major foods, aims to stabilize their supply and demand as well as the price, thereby assisting to stabilize the life of its citizens and the national economy.

#### <Outline of Law>

#### (1) Supply and Demand Adjustment of Rice

In order to make the whole supply and demand adjustment of rice, the Government works out a basic plan including an adequate prospect of supply and demand, production adjustment, rice stockpiling, and imported rice. Based on this plan, the Government smoothly carries out the production adjustment, and implements a movable administration for rice stockpiling.

#### (2) Distribution by Non-governmental Trade

The Government ranks, under the system, rice distributed by non-governmental trade ("voluntarily marketed rice") as a base of distribution of rice, as well as limits the function of "government marketed rice" in order to manage rice stockpiling and a minimum access (importing a certain amount of rice from abroad).

#### (3) Formation of Prices

The formation of prices for the "voluntarily marketed rice" should adequately reflect the actual condition of supply and demand. To meet this objective, the tender carried out in the "Voluntarily Marketed Rice Price Formation Center" formulates the prices that should be a trade index of "voluntarily marketed rice". This process results in bringing about a proper formation of prices for the rice that reflect the actual condition of supply and demand.

#### (4) Rationalization of Distribution

The Government basically aims to secure a stable distribution of the orderly-marketed rice ("voluntarily marketed rice" and "government marketed rice"). In addition, the Government eases the regulation concerning distribution to the minimum by abolishing the obligation of producers' selling rice to the Government, as well as by changing a conventional license system to a registration system for the registered shipper and sales business.

## < Subject Items > Rice, wheat (wheat, barley and rye) and other major foods

Import surcharge under the Staple Food Law (Yen/kg)		
Rice	292.00	
Rice flour	321.00	
Wheat, meslin, rye	45.20	
Barley	28.60	
Wheat flour, meslin flour, rye flour	62.60	
Barley flour	52.00	
barley, rolled or flaked	57.80	
wheat or rye, rolled or flaked	80.60	
Other worked grains (listed under Table No. 1104.21 in Customs		
Tariff Schedules of Japan)	72.40	
Wheat starch	99.60	
Prepared goods from wheat or rye	58.80	
Prepared goods from barley	37.40	

#### < Partial Revision of "Food Law" >

The "Principle and Outline of Rice Policy Reform was settled in December 2002. Based on this principle and outline, the Government revised the current "Food Law", which came in enforce in April 2004, from the viewpoint of securing stable production and distribution, while attaching great importance to the subjectivity of the parties concerned in production and distribution of rice. This revision aims to take various measures for smoothly promoting the production adjustment, as well as properly and timely securing the distribution.

Law for Stabilization of Supply, Demand and Price of Staple Foods (Summery of revision)		
Basic plan and basic guideline	The Government works out a basic guideline.  *Regulating the prospect of supply and demand, policy of management of stockpile, policy of import, etc. (During a transitional period, quantity of production target is also set by districts.)  * Listing to the opinion of the council, when working out the guideline  * Asking prefecture governors for cooperation, when working out the prospect of supply and demand	
Adjustment of production	Legally stipulating the concept attaching great importance to following, when the Government promote the measures; a) support for autonomous efforts made by producers; b) organic collaboration with the measures concerned; and c) regional characteristics  Production/shipment associations etc. work out a policy of adjustment of production, and the Government recognizes it * Guidance and advice to the Government and the municipal corporation  * Lending interest-free capital for surplus rice disposal	
Distribution system	Foundation of a support organization for securing stable rice supply  * Lending interest-free capital for surplus rice disposal  * Acceptances and guarantees etc. concerning sales transactions that can contribute to the security of stable rice supply  Rice Price Formation Center  * Expansion of transaction system  * Streamline of regulations for persons who are eligible for buying and selling rice  Measures intended for the whole rice in an emergency	

## < Authorities concerned >

Plant Products Safety Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forest and Fisheries

 $\underline{\text{http://www.syokuryo.maff.go.jp/english/index2.htm}}$ 

## 8. Food Sanitation Law

In recent years, awareness of health has been increasing among people, coupled with fears or distrust about safety of food because of the discoveries of BSE cow, violations of residue-prone agricultural chemicals standards, food poisonings, and false libeling on food. In order to cope with such circumstances, the Japanese Government promulgated the revised Food Sanitation Law on May 30, 2003 and put it into force as from August 29 of the same year except for the some parts of the law. The Government also instituted "Food Safety Basic Law," which will be a basis for securing safety for food. (The law passed the Diet on May 16, 2003, and then came into force on July 1 of the same year. (Refer to References—16)

The recent major revisions of the Food Sanitation Law may be summarized as follows:

- Revision of the purpose of the law
   New purposes "to secure food safety and to protect public health" have been added.
   (Refer to "Purpose of the Law" below)
- 2 . Definition of responsibility each of the central government, local authorities, and food-related businesses
  - Responsibility each of the government, local authorities, and food-related businesses for food sanitation including food safety has been defined. (Refer to "Summary of the Law" below)
- 3 . Revision of regulations of food specifications and standards
  Any food containing agricultural chemicals whose content is not controlled by food
  additives standards or residue-prone agricultural chemicals standards shall be
  prohibited from distribution.
- 4. Intensified inspection and monitor
  - The law requires the local authorities to establish plans to monitor and supervise food businesses and the government to establish plans to monitor and supervise food imports.
- 5. Intensified measures against hazards from eating and drinking

  To protect people from food poisoning, hazard control systems have been intensified.
- 6. Review of the Slaughterhouse Law and the regulations of poultry processing business

Protection of public health has been stated as one of the purposes of the law, while the responsibility each of the government and local authorities has been clarified.

7. Strengthening of punitive clauses

For those businesses who have failed to conform to the labeling standards, etc., penalties and imprisonment have been reviewed to higher levels.

This time revisions of the Food Sanitation Law are so lengthy that all of the revisions cannot be quoted in this document. So, we have briefed below major points of the law, especially with respect to import of food and agricultural products. For the whole text of the Food Sanitation Law, please visit the web-site (<a href="http://www.soumu.go.jp/">http://www.soumu.go.jp/</a>) operated by Ministry of Public Management, Home Affairs, Posts and Telecommunications to check with the law search site.

By revisions of the Food Sanitation Law, positive list system (Regulation that forbids sales of foods contained residue pesticides) is scheduled to introduce by May 2006 concerning residue of pesticides, drugs for animals and feeds additives.

#### <Purpose of the law>

The purpose of the law is to prevent the occurrence of health hazards arising from human consumption of food so as to contribute to the protection of health of people by conducting regulations and measures deemed necessary, from the view point of public health, for securing food safety. (Article 1)

#### <Point of the Law>

#### 1. Role of the government and local authorities

The government, prefectures, and special administrative regions shall take measures required to disseminate proper knowledge on food safety among people through educational and publicity activities, collect, sort out, analyze, and provide information on food safety, promote studies on food safety, improve inspection abilities with respect to food safety, and foster personnel involved in food safety and improve the quality of such personnel. (Article 2)

The government shall improve such systems as to collect, sort out, analyze, and provide information on food safety, study on food safety, and inspect imported food, additives, apparatus, and containers, and packages used for such food. In addition, the government shall take measures required to provide necessary technical assistance to prefectures, cities and special administrative regions having public health centers so as to enable them to fulfill their responsibility while maintaining international relationships. (Article 2)

## 2. Role of food-related businesses

With respect to the food products food-related businesses collect, manufacture, import, process, prepare, store, transport, sell, and provide to many and unspecified people, and additives, apparatus and containers/packages used in business (hereinafter called "Food for Sale, etc."), in order to secure safety at their responsibility, such businesses shall master knowledge and techniques required to secure safety for Food for Sale, etc. and also for the materials therefor, and shall take necessary measures such as conducting voluntary inspection. (Article 3)

#### 3. Articles covered by the law

a.The term "food" means all foods and drinks; provided, however, that this term does not include drugs and quasi-drugs prescribed in the Pharmaceutical Affairs Law.

- b. The term "additive" means substances to be used in or on food, in the process of manufacturing of food or for the purpose of the processing or preserving of food, by adding, mixing, infiltrating, or other means.
- c. The term "natural flavoring agent" means additives, intended for use for flavoring food, which are substances obtained from animals or plants, or mixtures thereof.
- d. The term "apparatus" means tableware, kitchen utensils, machines, implements, and other articles which are used for handling, manufacturing, processing, preparing, storing, transporting, displaying, delivering, or consuming food or additives and which come into direct contact with food or additives; provided, however, that this term does not include machines, implements, and other articles used for collecting food in agriculture and fisheries.
- e. The term "container/package" means articles in which food or additives are contained or packaged and in which food and additives are offered when such food and additives are delivered. (Article 4)

## <Monitoring system for imported food>

Under this law, the Minister of the Health, Labor and Welfare may introduce the procedures for development and publication of monitoring and guidance programs for imported food, thus enabling the minister to timely issue orders, at his judgment, to inspect imported food if such food is highly suspected of violating the relevant laws. Under the previous law, governors of prefectures were authorized to suspend or ban such importers form doing business while under the new law, Minister of Health, Labor and Welfare has been also authorized to do so.

## < Responsibility of businesses >

The law has been revised to provide for the responsibility of food-related businesses that such businesses shall make efforts to take as many as possible measures at their responsibility to secure safety for food intended for sale. For example, such businesses are required to conduct voluntary inspections of food for sale, recording and maintaining information on supply sources, collecting the latest technical information on food, mastering knowledge and techniques of food sanitation, checking and securing safety for materials for food.

## < Hearing opinions from the public >

Under the new law, in establishing specifications and standards, the Minister of Health, Labor and Welfare is required to disclose necessary information to the public and seek wide-ranging opinions from the public or residents. The stipulations provide that the minister and prefectural governors, etc. shall publicize the state of implementation of measures related to food sanitation and seek opinions from the various sectors of the public and residents. (Risk Communication Provisions)

#### <Penal Provisions>

Considering the fact that people are getting increasingly fearful and distrustful about food safety because of such problems as residue-prone agricultural chemicals in imported agricultural products and false labeling on food, penal provisions have been strengthened to prevent the violations of the relevant laws.

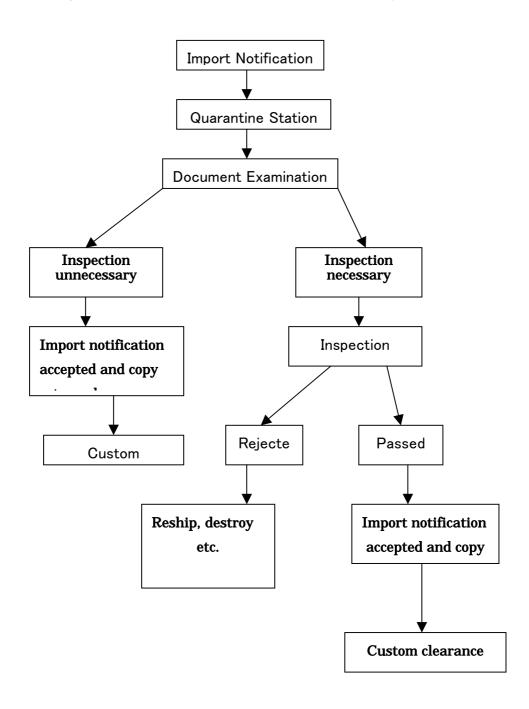
Penal Provisions for Violators of the Food Sanitation Law			
effective as from August 29, 2003			
Violations	Punishments		
Sale of hazardous food, use of unspecified	Imprisonment for not more than 3		
additives, violation of order to dispose,	years, or a fine of not more than 3		
violation of order to suspend business	million yen		
	In case of firms: a fine of not more		
	than 100 million yen		
Sale of food violating the specifications and	Imprisonment for not more than 2		
standards	years, or a fine of not more than 2		
Sale of food violating the labeling standards	million yen.		
(applicable to the case of violation of	In case of firms: a fine of not more		
specifications and standards and labeling	100 million yen		
standards)			
Violation of the provisions for facilities	Imprisonment for not more than 1		
standards	year, or a fine of not more than 1		
Violation of the order to improve business	million yen		
facilities Violation by doctor of the provisions for			
Violation by doctor of the provisions for			
reporting food poisoning cases	A fine of not more than 500 thousand		
Refusal to a spot inspection, False reporting,			
etc. (Reference) Punishment under the Health P	yen		
, ,			
1, If any person of firm has made false or	Imprisonment for not more than 6 months, or a fine of not more than 1		
exaggerated labeling on food about the			
effect of health promotion, when such person or firm has not taken corrective	million yen		
action ordered by the Minister of Health, Labor and Welfare,			
2 , Punishments on the registration	Imprisonment for not more than 1		
organizations (e.g. violation of	year, or a fine of 1 million yen		
confidentiality obligations by the staff of	year, or a fine of 1 million year		
confidentiality obligations by the staff of relevant organizations)	you , or a mile or a mile of you		

## <Import Notification System>

Anyone intending to import foods, etc. shall submit import notification to the Minister of Health, Labour and Welfare whenever imported. Import notification is under the control of about 31 quarantine stations of sea ports and air ports in Japan.

In order to control sanitation/hygiene and to secure safety of import foods, etc., quarantine stations shall carried out spot check as needed in addition to the examination of documents for all import foods, etc.

Figure: Flow Chart of Procedures for Ordinary Import



## < Allergic labeling >

1) Foods including allergen (specifics ingredients) are classified to those required labelings by regulation and those advised by notification because of differences in an actual number of allergic appearances of disease and its severity, etc.

Category (Specific ingredients etc.)	Foods including allergen
Foods obligated to label in the Food	Five items of wheat, buckwheat, egg,
Sanitation Law (Foods causing serious	milk, and peanut
illness and numbers of allergic	
appearances)	
Foods advised to display (Foods with less	20 items of abalone, squid, salmon roe,
appearance, or less seriousness if	lobster, orange, crab, kiwifruit, beef,
appeared, or insufficient scientific	walnut, salmon, mackerel, soybean,
findings not always at present)	chicken, pork, mushroom, peach, yam,
	apple, banana and gelatin

#### 2) Foods to be subjected to:

Any and all processed foods in bags, boxes or containers packing beforehand Foods or food additives for business use not to be directly sold to consumers shall also be labeled.

However, daily dishes to be sold by measurement in a shop, bread sold loose or box lunches made after order shall be not be obligated to display.

Moreover, foods with an area of containers/packages of 30cm2 or less are exempted to label.

#### 3) Contents required to display

Even a small amount of protein included shall be displayed because food allergy might develop in some people to the extent of licking. However, display may be omitted when the protein content is several mg or less per one kg of processed foods.

### 4) Example of labeling

Foods including allergen are displayed in ingredients column to that effect.

## [ Example of labeling when individually displayed ]

Allergen is displayed for individual ingredients in a way of showing (including...).

Name of articles: Cream puff

Ingredients name of: Flour paste (flour, cornstarch, sugar, soybean oil, etc.), egg, milk, sugar, flour, starch (containing flour), salt.

Name of articles: Potato salad

Ingredients name: Potato, carrot, ham (containing egg and pork), mayonnaise (containing egg and soybean oil), protein hydrolyzate (containing pork), seasoning (amino acid etc.), coupler (nitrous acid NA), and phosphoric acid NA.

"Egg" is omitted because mayonnaise evidently contains "Egg", .

## [ Example of labeling displayed collectively]

Examples of displaying allergen used for processed foods collectively at the end of the ingredient name

Name of articles: Noodle broth

Ingredients name: Soy sauce, dried bonito, seaweed, hydrolyzed vegetable protein, sugar, and salt (Containing wheat in a part of the ingredients)

Name of articles: Lunch box with rice and a variety of side dishes

Ingredients name: Rice, deep-fried vegetable, chicken fry without coating, boiled food (aroid, carrot, burdock, lotus root, etc.), burnt salmon, spaghetti, fried prawns, potato salad, minced cutlet, sliced radish pickles, garnish, (additionally containing. wheat, egg, soybean, ingredients stemmed from beef), seasoning (amino acid etc.), pH regulator, glycogen, colorant (caramel, carotenoid, red102, red106, safflower yellow), spice, foaming agent, sweeteners (licorice), preservative (sorbic acid K)

#### 5) Prohibition labeling

The following labeling are not permitted.

- ① [Labeling for possibility] such as "Foods may contain ...." or "Foods sometimes contain ....".
- ② Labeling that indicate to contain as if a lot of expensive articles such as abalone, salmon roe, or mushroom, etc) are contained.

Care must be taken not to give misunderstanding by displaying labels stressing on contents and forms as if they were main ingredients.

## < Authorities concerned >

Policy Planning and Communication Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare <a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

## 9. The Law Concerning Standardization and Proper Labeling of Agriculture and Forestry Products (JAS Law)

The law was revised in June, 2005 to establish the measures including a clear description in the law for the registration standard of the Registered Certification Organization that recognizes manufacturers, etc., who can affix the JAS Mark on the product in order to enable the enactment of the JAS Standards containing the standard of the way of distribution as well as the promotion of the reform of public service corporations.

The contents of revision are as follows:

1. Improvement of the JAS Standards System

Introduction of JAS Standards containing the standard of distribution method

- 2. Review of the system etc. of Registered Certification Organization
- (1) The Registered Certification Organization is shifted to a private third parties agency (the same review as for Registered Foreign Certification Organization).
- \* Clear description of the registration standard in the law.
- \* Abolition of the certification by the Minister.
- \* The enhancement of a post facto monitoring system through the establishment of the business improvement order as well as the revision of the reporting of authorization of filing fees etc.
- \* Abolition of the requirements concerning the similar system applied for Registered Foreign Certification Organization.
- (2) Abolition of the grading by Registered Grading Organization, etc.
- \* Unification to the affix of JAS Mark by certified manufacturers
- (3) Expansion of the scope of persons capable of affixing JAS Mark
- \* Addition of distributors and importers who are able to manage the manufacturing process as parties involved in the certification.

#### <Purpose of Law >

This Law, by establishing appropriate and reasonable standards for agricultural and forestry products and by distributing these standards, aims to improve quality, to stabilize production, to promote fair and simplified trade, and to stabilize use or

consumption of such products, as well as to assist selection by consumers at large, thereby contributing to the improvement of public welfare.

#### < Outline of Law >

JAS Law is composed of following two systems.

a. JAS Standards System

Labeling JAS Mark is approved on the products that passed a qualification inspection in conformity with JAS standards under the Ministry of Agriculture, Forestry and Fisheries.

b. Proper Labeling System

All manufacturers or dealers are obligated to make the proper labeling according to the proper labeling standards.

Furthermore, foreign products shall be subject to the JAS standards system.

## <Grading in Accordance with JAS Standards>

If the product is judged to be acceptable as a result of grading (inspection to check whether the produce or product meets the relevant JAS standard), the produce or product may carry a grading label (JAS symbol).

It is the responsibility of the producer or manufacturer to determine whether or not the products should be subject to grading. Since there are no restrictions to the distribution of products that do not have the JAS symbol, the penetration of the JAS symbol system basically depends upon consumer preferences and the selection of products on the market the quality of which is guaranteed by the JAS symbol.

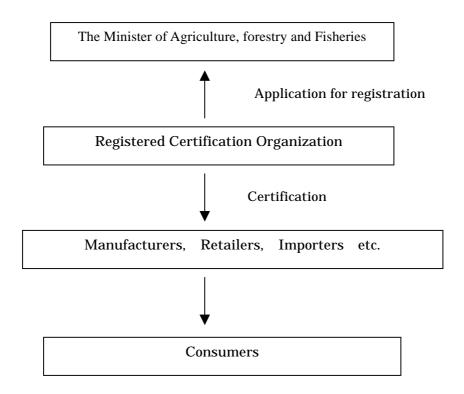
#### **Method of Grading**

- a. Grading implemented by manufacturers, etc.
  - (1) Importers or distributors of agricultural products are added as a person who can affix the label of the grading of JAS Standards by the method prescribed by the ministerial ordinance of the agriculture, forestry and fisheries on such agricultural products or packages, containers or invoices. They implement the grading of JAS Standards for agricultural products concerning such certification for each factory, office and kind of agricultural products by acquiring the certification of Registered Certification Organization.
  - (2) Distributors and other persons, who acquire the certification of Registered Certification Organization for each distribution process and kind of agricultural

products and prescribed by the ministerial ordinance of the agriculture, forestry and fisheries as the persons capable of managing or control the distribution process of agricultural products, are authorized to affix the label of the grading on agricultural products, or packages, containers or invoices by implementing the grading of JAS Standards.

### b. Grading in foreign countries

- (1) Exporters in foreign countries to export agricultural products to Japan are added as persons who can affix the label on such products or packages, containers or invoices, by acquiring the certification of Registered Certification Organization or Registered Foreign Certification Organization for each class of the factory, office or kind of agricultural products in those countries and by implementing the grading in accordance with JAS Standards for agricultural products concerned.
- (2) Acquiring the certification of Registered Certification Organization or Registered Foreign Certification Organization for each distribution process and kinds of agricultural products, exporters of agricultural products to Japan and other persons managing or controlling the distribution process of such agricultural products in foreign countries, whose statuses are prescribed by the ministerial ordinance of the agriculture, forestry and fisheries in Japan, are authorized to implement the grading of the agricultural products in accordance with JAS Standards and to affix the label of the grading on such agricultural products, its packages, containers, or invoices of agricultural products of the certification concerned.
- \* The same review has been made for Registered Foreign Certification Organization and the requirements for the existence of the similar system as JAS in that country are abolished except for the specified agricultural products.



#### < Authorities concerned >

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

Japan Agricultural Standards Association <a href="http://www.jasnet.or.jp/">http://www.jasnet.or.jp/</a> (Japanese only)

## 10. Liquor Tax Law

#### < Purpose of Law >

The objective of this law is to impose liquor tax on the alcoholic beverages to ensure financial revenue.

#### < Definitions and Kind of Liquors >

In this Law, basically, "Liquors" means the beverages containing an alcoholic content of one percent or more to be diluted to drink. The "Liquors" also includes the beverages which are produced by a licensed producer of liquors in a licensed manufacturing facility under the provision of Article 7, Paragraph 1, from the raw material containing 90 percent or more of alcohol other than industrial use. In addition, powdery substances are defined as "Liquors", if they can be transformed into beverages with an alcoholic content of one percent or more.

## < Subject items >

Alcoholic beverages shall be divided and classified into 10 sections as follows. Sake, Synthetic Sake, Clear liquor (Shochu), Sweet Sake (Mirin), Beer, Fruit Liquors, Whisky, Sprits, Liquors, Various Liquors.

#### < License under the Law >

- (1) Manufacturing and sale of liquor shall be subject to the license system and any person who is desirous of obtaining a license shall apply to the head of the tax office at the location where the respective factories or sales shops will be located to obtain the license. (Article 7 and Article 9)
- (2) The head of the tax office will not grant a license if the application falls under the requirement of Liquor Tax Law Article 10.
- (1) When selling imported liquors,
- a. It is not necessary to acquire a new license if personally imported liquor is retailed in the shop where a general liquor retail trade license has been granted,
- b. Wholesale license to import liquor requires an anticipated annual minimum sales of about 6kl as a condition for granting such a license.

#### <Tax Standards and Tax Rate>

(A) A tax standard of liquor is imposed on the quantity of liquors to be taken out of brewery or the bonded warehouse. Tax rates are as following amounts per kilo-liter depending on their classifications.

- 1. Sake
- (1): 15 degrees or over and under 16 degrees of alcohol content 140,000 yen
- (2) 16 degrees or over of alcohol content Additional 9,370 yen per unit over 15 degrees to 140,500 yen
- (3) under 15 degrees and 8 degrees or over of alcohol content

  Reduction of 9,370 yen per unit (fractions under one degree counts as one degree)

  under15 degrees from 140,500 yen
- (4) 8 degrees under of alcohol content 74,910 yen
- 2. Synthetic Sake
- (1): 15 degrees or over and under 16 degrees of alcohol content 94,600 yen
- (2) 16 degrees or over of alcohol content Additional 6,307 yen per unit over 15 degrees to 94,600 yen
- (3) under 15 degrees and 8 degrees or over of alcohol content

  Reduction of 6,307 yen per unit (fractions under one degree counts as one degree)

  under15 degrees from 94,600 yen
- (4) 8 degrees under of alcohol content 50,451yen
- 3. Clear liquor (Shochu)
- (1): 25 degrees or over and under 26 degrees of alcohol content 248,100 yen
- (2) 26 degrees or over of alcohol content Additional 9,924 yen per unit over 25 degrees to 248,100 yen
- (3) under 25 degrees and 21 degrees or over of alcohol content

  Reduction of 9,924 yen per unit (fractions under one degree counts as one degree)

  under 25 degrees from 248,100 yen
- (4) 21 degrees under of alcohol content 198,480 yen
- 4. Sweet Sake (Mirin)
- (1): 13.5 degrees or over and under 14.5 degrees of alcohol content

21,600 yen

(2) 14.5 degrees or over of alcohol content Additional 1,600 yen per unit over 13.5 degrees to 21,600 yen

(3) under 13.5 degrees and 8 degrees or over of alcohol content

Reduction of 1,600 yen per unit (fractions under one degree counts as one degree)

under 13.5 degrees from 21,600 yen

(4) 8 degrees under of alcohol content 12,000 yen

#### 5. Beer

222,000 yen

6. Fruit Liquors

Fruit liquor: 70,472 yen

Sweet fruit liquor

(1) 13 degrees under of alcohol content

103,722 yen

(2) 13 degrees or over of alcohol content Additional 8,644 yen per unit over 12 degrees to 103,722 yen

#### 7. Whisky

- (1): 40 degrees or over and under 41 degrees of alcohol content 409,000 yen
- (2) 41 degrees or over of alcohol content Additional 10,225 yen per unit over 40 degrees to 409,000 yen
- (3) under 40 degrees and 38 degrees or over of alcohol content

  Reduction of 10,225 yen per unit (fractions under one degree counts as one degree)

  under 40 degrees from 409,000 yen
- (4) 38 degrees under of alcohol content 378,325 yen

#### 8. Sprits

- (1) 38 degrees under of alcohol content 367,188 yen
- (2) 38 degrees or over of alcohol content Additional 9,924 yen per unit over 37 degrees to 367,188 yen

- 9. Liquors
- (1) 13 degrees under of alcohol content 119,088 yen
- (2) 13 degrees or over of alcohol content Additional 9,924 yen per unit over 12 degrees to 119,088 yen
- 10. Various Liquors
- a. Sparkling Liquor (Happo-shu)
- (1) 50 % or over of malt in weight to dried ingredients 222,000 yen
- (2) under 67% and 25% or over of malt in weight to dried ingredients 178.125 yen
- (3) others 134,250 yen
- b. Powder Liquor 320,500 yen
- c. Others of Various Liquors
- (1) Similar characteristics to sweet sake
- (i): 13.5 degrees or over and under 14.5 degrees of alcohol content 21,600 yen
- (ii) 14.5 degrees or over of alcohol contentAdditional 1,600 yen per unit over 13.5 degrees to 21,600 yen
- (iii) under 13.5 degrees and 8 degrees or over of alcohol content

  Reduction of 1,600 yen per unit (fractions under one degree counts as one degree)

  under 13.5 degrees from 21,600 yen
- (ix) 8 degrees under of alcohol content 12,000 yen
- (2) Others
- (i) 13 degrees under of alcohol content 103,722 yen
- (ii) 13 degrees or over of alcohol content Additional 8,644 yen per unit over 12 degrees to 103,722 yen

(B) The following standards shall take precedence over the abovementioned indications for tax rates per unit of kilo-liter liquor with 13 degrees under of alcohol content (limited to sparkling characteristics).

Liquor	Standard alcohol contents	Standard tax rate in Yen
	in degree	
Clear liquor	25	248,000
Fruit liquor of Fruit Liquors	12	70,472
Sweet fruit liquor	12	103,722
Whiskies	40	409,000
Sprit of Sprits	37	367,188
Liquors	12	119,088
Others of Various Liquors	12	103,722
(Limited to the		
abovementioned 10-c-(2))		

- (C) The following calculation formula is applied on conditions of rounding off fractions of
- (1) Amount under the figure of one Yen remained by calculation
- (2) Alcohol content under the figure of one degree

Liquor Tax Rate = (Standard tax rate in Yen / Standard alcohol contents in degree)

x Alcohol contents of the liquor concerned (on conditions of rounding off fractions as mentioned above)

(D) Application of these regulations shall be established in case of need in a government ordinance.

## < Authorities concerned>

Liquor Tax and Industry Division, Taxation Department, The National Tax Agency <a href="http://www.nta.go.jp/category/english/index.htm">http://www.nta.go.jp/category/english/index.htm</a>

## 11. Pharmaceutical Affairs Law

The revised Pharmaceutical Affairs Law was enforced on April 1, 2005 aiming to improve the public health hygiene, by taking necessary measures for promoting research and development of the medicine and medical equipment, not only from the viewpoint of these regulations but also from a highly required medical treatments to secure quality, effectiveness, and safety for the medicine and medical equipment.

- < Points of revision >
- a. Review of safety measures compatible to the characteristic of medical equipment
- b. Introduction of class separation according to the risk of medical equipment Classification to three categories of "Advanced managed care equipment", "Managed care equipment", and "General medical treatment equipment".
  - Advanced managed care equipment: Equipment that might have an important influence on human health and life,
  - Managed care equipment: Equipment that may have influence on human health and life, and
  - General medical treatment equipment: Equipment that may have little influence on human health and life.
- C. Enhancement of safety measures concerning sales

  Amending the sales of "Advanced managed care equipment" to the license system and "Management care equipment" to the reporting system

## $\,<$ Comparison table of former Pharmaceutical Affairs Law and Revised Law >

Former Pharmaceutical Affairs Law			Revised Pharmaceutical Affairs Law				
Classi	Risk	Sales	Example of	Classificat	Risk	Sales	*Specific
ficatio	classification	regulation	pertinent	ion	classificatio	regulation	maintena
n			commodity		n		nce
							medical
							equipmen
							t
Class	The risk to	No written	Steel-made	General	Little	No written	Entire
I	the human	application	small articles	medical	influence on	application	license
	body is	of sales	(surgical	treatment	human life	of sales	system
	extremely	industry is	knife etc.)	equipment	and health	industry is	System
	low.	required.	X-ray film			required.	
Class	The risk to		Air massager	Managed	Little	Written	
П	the human		for household	care	influence on	application	
	body is		use	equipment	human life	system of	
	relatively		Domestic	1	and health	sales	
	low.		electrolysis				
			water			industry	
			production				
			machine				
		Written	Domestic				
		application	electronic				
		system of	sphygmoman				
	D.11	sales	ometer				
Class	Relatively	industry	Dialyzer	Advanced	May cause	License	
Ш	high risk to		Artificial	managed	an	system of	
	the human		bone	care	important	sales	
Class	body	-	Candia	equipment	influence on human life	industry	
Class	May directly lead to the		Cardiac		and health.		
IV			pacemaker		anu nealth.		
	crisis of life.		Heart valve				

## < Purpose of Law >

This purpose of this law is to control and regulate matters concerning drugs, quasi-drugs, cosmetics and medical appliances, and to assure the effectiveness thereof.

#### < Outline of Law >

The law requires that manufacturers (importers and sellers) obtain approval for manufacturing (import) and permission for business as a manufacturer (import and sales) for each product. (Article 12, 14,19(2) and 22).

## < Subject Items >

Drugs, quasi-drugs, cosmetics, medical appliances and medical appliances for animals.

## 1) Definition of drugs

Drugs, for prevention and treatment of diseases are these approved over the inspection of quality, efficacy and effectiveness, and safety on name, ingredients, quantity, directions for use and dose, and efficacy by the Minister of Health, Labour and Welfare or the prefectural governor

Pharmaceutical Affairs Law Article 2, Clause 1 defines the drugs as follows,

- a. Substances listed on the Japanese Pharmacopoeia.
- b. Substances to be used for diagnosis, medical treatment and prevention of diseases by people and animals, including quasi-drugs, but excluding devices and instruments for such as dental, medical and sanitation supplies.
- c. Substances to give influence on organizations and functions of people and animal bodies, including quasi-drugs and cosmetics, but except for devices and instruments.

#### 2) Difference from Health foods

Health foods are regarded as foods in the nature of things and can not profess efficacy and effectiveness approved for the drugs. Should foods be liable to cause judgment of drugs, it is against the Pharmaceutical Affairs Law in view of advertisement and sale without permission and approval for the drugs.

#### < Inspection under Law >

Whether the products fall under medical treatment goods or not (to classify the products as either foods or drugs) will depend on a comprehensive judgment of the

essential ingredients, volume to be used, sales methods and the representation/explanation when sold, to assure that ordinary citizens may recognize that such products satisfy the purpose of drugs.

## < Attestation System >

Manufacturers (importers/sellers) of drugs are required to obtain approval for each product (evaluation of quality, effectiveness and safety) and an approval for business (evaluation of structural equipment manufacturing management systems). Approval of the Minister of Health, Labour and Welfare is required for Medical equipment except some equipment. Of low risk medical equipments, some items, which standards are stipulated by the Minister of Health, Labour and Welfare, do not require the approval of the Minister to which the certification system of applicability by the third parties certification agency to the standard will be introduced.

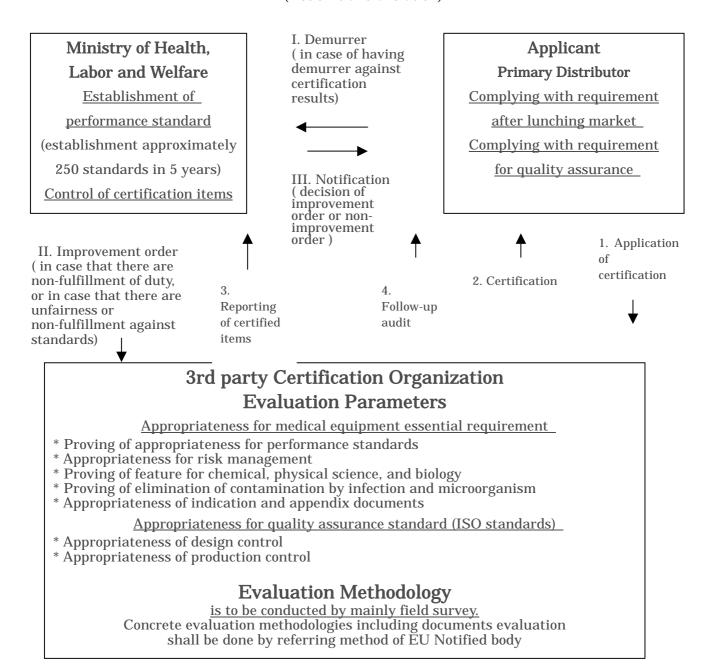
#### <Authorities concerned >

General Affairs Division, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.htmljp

## Certification flow chart of individual items for 3rd party certification system

(Not official translation)



"Reference data concerning "Pharmaceutical Affairs Law" and "Law concerning Securing of Steady Supply of Safe Pharmaceutical Products for Blood" of Ministry of Health, Labor and Welfare.

(http://www.mhlw.go.jp/)

## 12. Poisonous and Deleterious Substance Control Law

## < Purpose of Law >

This law aims to control and regulate poisonous and deleterious substances to protect health and hygiene.

## < Outline of Law >

Any one who intends to manufacture, import or sell poisonous and deleterious substances for business are requested to make a registration in advance by each manufacturer or business office.

Persons conducting business are required to meet certain standards for the facilities to manufacture and store poisonous and deleterious substances; moreover, the storing, labeling and transfer methods in handling these products are regulated.

#### < Procedures >

Any one who intends to engage in the business of manufacture, import and sell of poisonous and deleterious substances are requested to make a registration in advance by each manufacturer or business office. The registration of each manufacturer and business office, including manufacturer and subdivision of medicines is accepted by the chief of local welfare bureau. However, the registration of a manufacturer only for subdivision of raw materials and importers only for import business shall be accepted by the prefectural governor.

Flows of these applications through registration are as follows in order. These procedures shall take 60 days by the chief of local welfare bureau and 30 days by the prefectural governor.

## < Subjected Substances under This Law >

#### (1) Poisonous

These are listed in Appendix 1 in accordance with the specified ordinance Article 1 of Poisonous and Deleterious Substances Law (hereinafter referred to as the Law), but except for drugs and quasi-drugs prescribed in Pharmaceutical Affairs Law.

#### (2) Deleterious substances

These are listed in Appendix 2 in accordance with the specified ordinance Article 2 of the Law, but except for drugs and quasi-drugs prescribed in Pharmaceutical Affairs Law.

## (3) Specified poisonous

These are listed from among the poisonous in Appendix 3 in accordance with the specified ordinance Article 3 of the Law.

## Appendix 1 Poisonous Substances

No.	Official Gazette Name
1	Ethylparanitrophenylthionobenzenephosphonate
2	Yellow phosphorus
3	Octachlorotetrahydromethanophthalan
4	Octamethyl-pyrophosphoramide
5	Curare
6	Tetraalkyl lead
7	Hydroxylamine
8	Sodium cyanide
9	Diethyl-paranitrophenyl-thiophosphate
10	Dinitrocresol
11	2,4-Dinitro-6-(1-methylpropyl)-phenol
12	Dimethylethylmercaptoethylthiophosphate
13	Dimethyl-(diethylamido-1-chlorocrotonyl)-phosphate
14	Dimethylparanitrophenylthiophosphate
15	Mercury
16	Selenium
17	Thiosemicarbazide
18	Arsenic
19	Nicotine
20	Nickel carbonyl
21	Arsenic
22	Hydrogen fluoride
23	Hexachloro-epoxy-octahydro-endo,endo-dimethanonaphthalene
24	Hexachloro-hexahydro-methano-benzo-dioxathiepine oxide
25	Monofluoroacetate
26	Fluoroacetamide
27	Phosphorus sulfide
28	In addition to the above, the materials including above substances and other
	poisonous substances regulated under a government ordinance.

## Appendix 2 Deleterious Substances

No.	Official Gazette Name
1	Acrylonitrile
2	Acrolein
3	Aniline
4	Ammonia
5	2-Isopropyl-4-methylpyrimidyl-6-diethylthiophosphate
6	Ethyl-N-(diethyldithiophosphorylacetyl)-N-methylcarbamate
7	Ethylene chlorohydrin
8	Hydrogen chloride
9	Mercury chloride
10	Hydrogen peroxide
11	Sodium peroxide
12	Urea peroxide
13	Potassium
14	Alloy of potassium and sodium
15	Cresol
16	Ethyl chloride
17	Chlorosulfonic acid
18	Chloropicrin
19	Methyl chloride
20	Chloroform
21	Silicofluoric acid
22	Sodium cyanate
23	Diethyl-4-chlorophenylmercaptomethyldithiophosphate
24	Diethyl-(2,4-dichlorophenyl)-thiophosphate
25	Diethyl-2,5-dichlorophenyl mercapto methyldithiophosphate
26	Tetrachloromethane
27	Cycloheximide
28	Dichloroacetic acid
29	Dichlorobutyne
30	2,3-dl-(Diethyldithiophosphoro)-paradioxan
31	2,4-Dinitro-6-cyclohexylphenol
32	2,4-Dinitro-6-(1-methylpropyl)-phenylacetate

<ul> <li>33 2,4-Dinitro-6-methylpropylphenoldimethylacrylate</li> <li>34 2,2'-Dipyridirium-1,1'-ethylene-dibromide</li> <li>35 1,2-Dibromoethane</li> <li>36 Dibromochloropropane</li> <li>37 3,5-Dibromo-4-hydroxy-4'-nitroazobenzene</li> <li>38 Dimethyl ethylsulfiny lisopropyl thiophosphate</li> <li>39 O,O-dimethyl-S-ethylthioethyl-dithiophosphate</li> <li>40 Dimethyl-2,2-dichlorovinyl-phosphate</li> <li>41 Dimethyldithiophosphorylphenyl acetic acid ethylester</li> <li>42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate</li> <li>43 Dimethyl-phthalylimide methyldithiophosphate</li> </ul>
35 1,2-Dibromoethane 36 Dibromochloropropane 37 3,5-Dibromo-4-hydroxy-4'-nitroazobenzene 38 Dimethyl ethylsulfiny lisopropyl thiophosphate 39 O,O-dimethyl-S-ethylthioethyl-dithiophosphate 40 Dimethyl-2,2-dichlorovinyl-phosphate 41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
37 3,5-Dibromo-4-hydroxy-4'-nitroazobenzene 38 Dimethyl ethylsulfiny lisopropyl thiophosphate 39 O,O-dimethyl-S-ethylthioethyl-dithiophosphate 40 Dimethyl-2,2-dichlorovinyl-phosphate 41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
38 Dimethyl ethylsulfiny lisopropyl thiophosphate 39 O,O-dimethyl-S-ethylthioethyl-dithiophosphate 40 Dimethyl-2,2-dichlorovinyl-phosphate 41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
39 O,O-dimethyl-S-ethylthioethyl-dithiophosphate 40 Dimethyl-2,2-dichlorovinyl-phosphate 41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
40 Dimethyl-2,2-dichlorovinyl-phosphate 41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
41 Dimethyldithiophosphorylphenyl acetic acid ethylester 42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
42 O,O-Dimethyl-1,2-dibromo-2,2-dichloroethylphosphate
43 Dimethyl-phthalylimide methyldithiophosphate
44 Dimethyl-methylcarbamylethylthioethyl thiophosphate
45 O,O-Dimethyl-N-methylcarbamylmethyl-dithiophosphate
46 O,O-Dimethyl-O-4-(methylmercapto)-3-methylphenylthiophosphate
47 Dimethyl sulfate
48 Dichromic acid
49 Oxalic acid
50 Bromine
51 Nitric acid
52 Thallium nitrate
53 Potassium hydroxide
54 Sodium hydroxide
55 Sulfonal
56 Tetraethylmethylene bisdithiophosphate
57 Triethanolammonium-2,4-dinitro-6-(1 -methylpropyl)-phenolate
58 Trichloroacetic acid
59 Trichlorohydroxyethyldimethylphosphonate
60 1,2,5-Trithiocycloheptadiene-3,4,6,7-tetracarbonitrile
61 Toluidine
62 Sodium
63 Nitrobenzene
64 Carbon disulfide
65 Sulfuric acid, fuming
66 p-Toluylene-diamine
67 p-Phenylenediamine

68	Picric acid
69	Hydroxylamine
70	Phenol
71	Blasticidin S
72	Ethyl bromide
73	Hydrogen bromide
74	Methyl bromide
75	Hexachloro-epoxy-octahydro-endo,exo-dimethnonaphtalene
76	1,2,3,4,5,6-Hexachlorocyclohexane
77	Hexachloro hexahydro dimethanonaphatalene
78	Beta-naphthol
79	1,4,5,6,7-Pentachloro-3a,4,7,7a-tetrahydro-4,7-(8,8-dichloromethano)-indene
80	Pentachlorophenol
81	Formaldehyde
82	Chromium trioxide
83	Methanol
84	Methyl sulfonal
85	N-Methyl-1-naphthylcarbamate
86	Monochloroacetic acid
87	Hydroiodic acid
88	Iodine
89	Sulphuric acid
90	Thallium sulfate
91	Zinc phosphide
92	Rhodanide acetate ethyl
93	Rotenone
94	In addition to the above, the materials including above substances and other
	deleterious substances regulated under a government ordinance

## **Appendix 3 Specified Poisonous Substances**

No.	Official Gazette Name
1	Octamethyl-pyrophosphoramide
2	Tetraalkyl lead
3	Diethyl-paranitrophenyl-thiophosphate
4	Dimethylethylmercaptoethylthiophosphate
5	Dimethyl-(diethylamido-1-chlorocrotonyl)-phosphate
6	Dimethylparanitrophenylthiophosphate
7	Tetraethylpyrophosphate
8	Monofluoroacetate
9	Fluoroacetamide
10	In addition to the above, the materials including above substances and other
	remarkable deleterious substances regulated under a government ordinance

## < Authorities concerned>

Pharmaceutical Affairs Law

General Affairs Division, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

Industrial Safety and Health Law

Safety Division, Pharmaceutical & Medical Safety Bureau,

The Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

## 13. Organic Agricultural Products

## (1) Inspection and certification systems for organic agricultural products and processed organic agricultural products

The "Special labeling guide line for vegetables and fruits related to Organic Agricultural Products" was enacted in 1992 in an attempt to display Organic Agricultural Products properly. The "Labeling guide line related to Organic Agricultural Products and Specially Cultivated Agricultural Products" in 1996" and the "Labeling guideline related to Specially Cultivated Agricultural Products" in 2001 followed.

Confusion in labeling with many improper labeling, however, has continued since the guideline had no enforcing power.

On the other hand, the study for the labeling standards for organic foods in CODEX Alimentarius Commission progressed internationally, and

"Codex organic food guide line" was adopted as an international standard in July 1999, which indicated the guideline for the production standard, the mechanism of the certification by a third party organization and the proper application of labeling of organic foods.

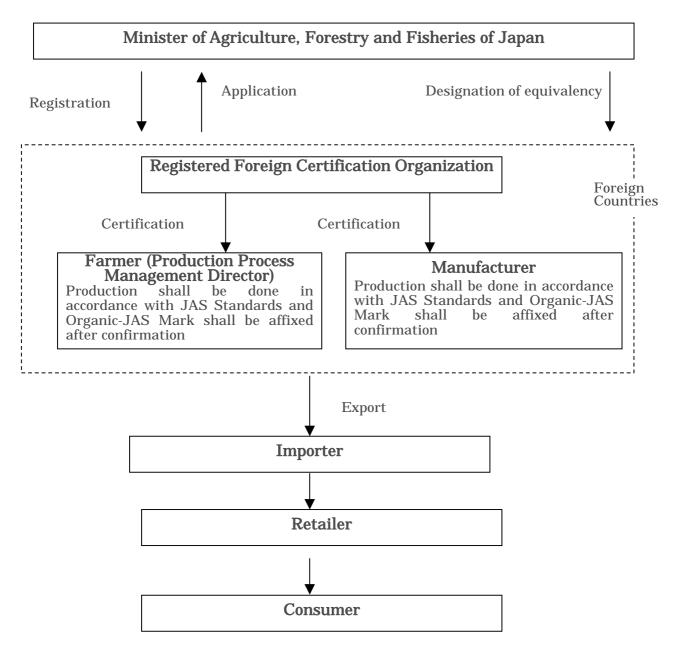
Coping with such an international situation, the "Specific JAS Standards of organic agricultural products and organic agricultural processed foods" was enacted to meet the labeling requirements.

## (2) Import of organic foods from foreign countries

Imported products are also not permitted to display names such as "organic xxxx" unless the grading finishes.

There are 3 methods for appending the JAS symbol and labeling with "organic xxxx:"

1. Distribution method by affixing Organic-JAS mark to organic foods produced by foreign manufacturers etc. certified by Registered Foreign Certification Organization (Not official translation)

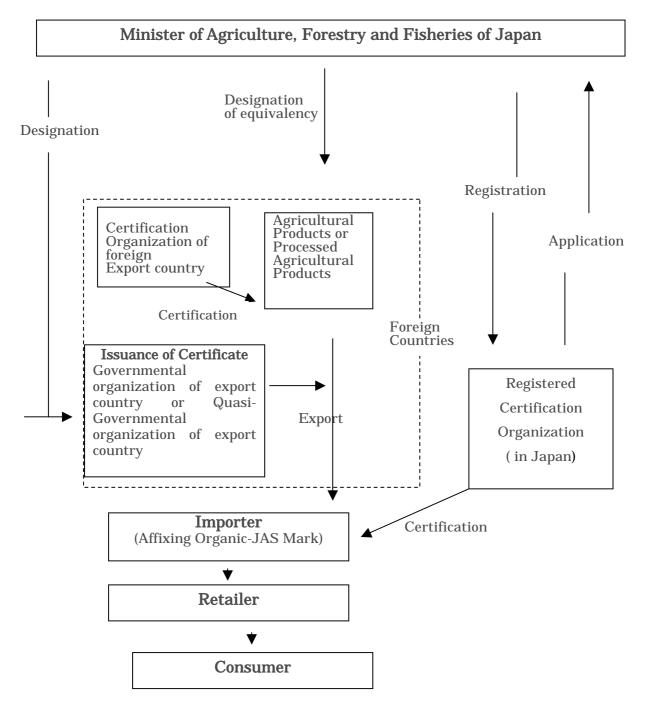


Source: "Inspection and certification system of organic agricultural products"

Ministry of Agriculture, Forestry and Fisheries (http://www.maff.go.jp/)

## 2. Distribution method by affixing Organic-JAS mark by importer certified by Japanese Registered Certification Organization

(Not official translation)

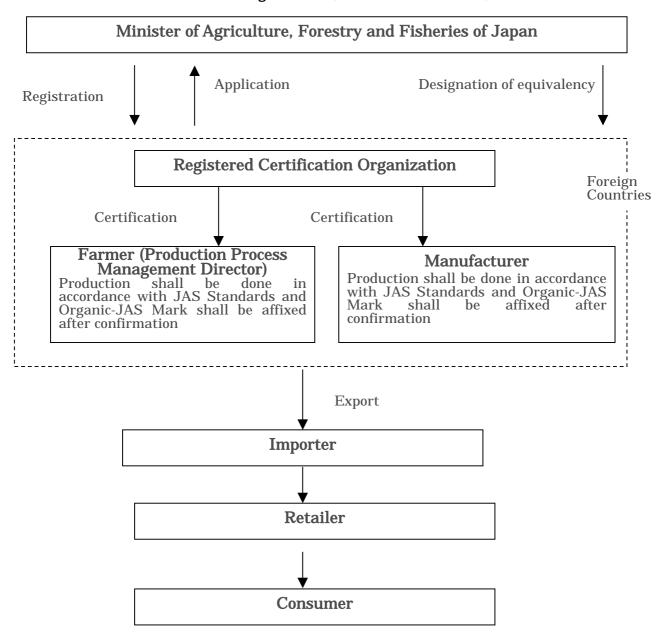


Source: "Inspection and certification system of organic agricultural products"

Ministry of Agriculture, Forestry and Fisheries (http://www.maff.go.jp/)

# 3. Distribution method by affixing Organic-JAS mark to organic foods produced by foreign manufacturers etc. certified by Japanese Registered

**Certification Organization** (Not official translation)



Source: "Inspection and certification system of organic agricultural products"

Ministry of Agriculture, Forestry and Fisheries (http://www.maff.go.jp/)

## Organic JAS Mark



## (Name of Certification Organization)

< Foreign countries with grading system equal to JAS system > Countries with systems equivalent to JAS system(As of December 2005.)

Countries with the grading system admitted to be in the same level as that of Japanese Agricultural Standards for specified agriculture and forestry products (Article 15 - 7 (2) of JAS Law)

Name of country	Name of country of specified agriculture
	and forestry products
Organic Agricultural Products and	Ireland, United States, Italy, Australia,
Processed Organic Agricultural Products	Austria, Netherlands, Greece,
	Switzerland, Sweden, Spain, Denmark,
	Germany, Finland, France, Belgium,
	Portugal, Luxembourg and United
	Kingdom

※ On and after April 1, 2001, certified importers may affix JAS marks on their imported agricultural and forest products with a certificate issued by the government organizations or other equivalent organizations.

## <Standards of Production Method of Organic Agricultural Products, etc. >

(Principle of Organic Agricultural Products production)

The principle of Organic Agricultural Products production is as follows:

(1) The production shall be made based on avoiding the use of pesticide and fertilizer chemically synthesized and in the farmland where adopts the method of cultivation management by decreasing the load to the environment to be caused by the farming as much as possible. The method is to achieve the maintenance and improvement of the natural circulation function of agriculture, as well as the demonstration of the

productivity of the farmland that originates in the character of the soil.

(2) Field work shall be made in the farmland (means the place where naturally grown agricultural products are gathered. Same as follows:) by the method of not causing any adverse effect to maintain the ecosystem of the gathering farmland.

#### < Authorities concerned >

Standards and Labeling Division, General Food Policy Bureau, The Ministry of Agriculture, Forestry and Fisheries <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

IAI Center for Food Quality, Labeling and Consumer Services <a href="http://www.cfqlcs.go.jp/information/english-edition/index.html">http://www.cfqlcs.go.jp/information/english-edition/index.html</a>

Criteria of Production Methods		
Items	Criteria	
Conditions of	1. To clearly divide the field so as to protect it from the drifting	
fields, etc.	fertilizer, soil improvement materials, or agricultural	
	chemicals (except for substances noted in attached tables 1	
	and 2; called the "prohibited substances" hereafter.). In the	
	paddy field, the necessary measures shall be taken to	
	prevent the prohibited substances from contaminating the	
	agricultural water.	
	2. To be based on either of the following.	
	(1) The following criteria of manuring, sowing and planting,	
	controling noxious animal and plant must be	
	based on the cultivation at least 3 years before the first	
	harvesting of perennial plants (except for the pasture	
	grass), and at least 2 years before the sowing or	
	planting of the other plants than perennial plants (in	
	the case of newly developed field or the field which has	
	not been used for cultivation, prohibited substances	
	must not be used at least 2 years, and these criteria	
	must be based on the cultivation at least 1 year.	
	(2) In fields in conversion (called so a field starting the	
	conversion to the field prescribed in (1) and not yet	
	satisfying the requirements prescribed by (1)), the	

agricultural products shall be cultivated based on such criteria such as the criteria of the manuring practice in the field, the criteria of the seeds and seedlings to be sown or planted in the fields, and the criteria of pest control of noxious animal and plant in the fields for 1 or more years before the harvesting. 3. The collection field shall be defined as a prescribed section protected from the drift of the prohibited substances from the circumference and utilizing no prohibited substances for 3 years or more before collecting the agricultural products. Manuring The productivity of the farmland shall be preserved and promoted practice in only by applying the compost derived from the fields, etc. remainders of the agricultural products produced in the said fields, etc. (meaning the field and the collection field; being the same hereafter) and methods effectively utilizing biological functions of the organism inhabiting and growing in the fields or in the circumference (in cases where the productivity of the farmland cannot be preserved and promoted only by the methods utilizing the biological functions of the organism inhabiting and growing in the said fields or in the circumference, utilize only the fertilizers and the soil improvement materials noted in the attached table 1.) Seeds 1. To utilize seeds and seedlings (meaning the full bodies or parts of and seedlings to be seeds, seedlings, nursery stocks, scions, stocks, and other plant sown or planted bodies used for propagation; being the same hereafter.) complied in fields with the criteria of conditions of the fields, etc., the criteria of the manuring practice in the fields, etc., the criteria of the control of noxious animal and plant in the fields, etc., and the criteria of the management concerning the transportation, the selection, the processing, the cleaning, the storage, the packaging, and other processes. This is not applicable to cases of being hard to obtain them in the ordinary means. 2. To be produced without using recombinant DNA technology (meaning technology preparing the recombinant DNA by

connecting DNA through the breakage and reunion using enzyme, transfering it into live cells, and proliferating it; being the same hereafter.)  Control of noxious animal and plant by the cultivation method (to control noxious animal and plant in fields, etc.  To be executed only by the cultivation method (to control noxious animal and plant by intentionally executing works generally performed as parts of the selection of crop lists and variety, the adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or plants having effects of suppressing the emirponent suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products.  cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 3 (except		
being the same hereafter.)  Control of To be executed only by the cultivation method (to control noxious animal and plant by intentionally executing works generally performed as parts of the selection of crop lists and variety, the adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products.  cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products.		connecting DNA through the breakage and reunion using
Control of noxious animal and plant in fields, etc.  To be executed only by the cultivation method (to control noxious animal and plant by intentionally executing works generally performed as parts of the selection of crop lists and variety, the adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, storage substances noted in the attached table 3 (except		enzyme, transfering it into live cells, and proliferating it;
animal and plant in fields, etc.  animal and plant by intentionally executing works generally performed as parts of the selection of crop lists and variety, the adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, processing, cleaning, storage, packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		being the same hereafter.)
and plant in fields, etc.  performed as parts of the selection of crop lists and variety, the adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning.	Control of	To be executed only by the cultivation method (to control noxious
fields, etc.  adjustment of the cropping time, and other cultivation management of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 2 and the processing substances noted in the attached table 3 (except)	noxious animal	animal and plant by intentionally executing works generally
of the agricultural products so as to suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning.	and plant in	performed as parts of the selection of crop lists and variety, the
suppress the emergence of noxious animal and plant), physical method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, processing, cleaning, storage, packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, substances noted in the attached table 3 (except	fields, etc.	adjustment of the cropping time, and other cultivation management
method (to control noxious animal and plant by methods using light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, substances noted in the attached table 3 (except		of the agricultural products so as to
light, heat, sound, etc., or manual or mechanical methods), biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, substances noted in the attached table 3 (except		suppress the emergence of noxious animal and plant), physical
biological method (to control noxious animal and plant by introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, substances noted in the attached table 3 (except		method (to control noxious animal and plant by methods using
introducing microorganisms suppressing the proliferation of microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products.  cleaning, processing substances noted in the attached table 3 (except		light, heat, sound, etc., or manual or mechanical methods),
microorganisms being the cause of diseases, predators of noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, agricultural storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, processing substances noted in the attached table 3 (except		biological method (to control noxious animal and plant by
noxious animal and plant, plants repelling noxious animal and plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products.  cleaning, processing substances noted in the attached table 3 (except		introducing microorganisms suppressing the proliferation of
plant, or plants having effects of suppressing the emergence of noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, than selection, than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the products. cleaning, processing substances noted in the attached table 3 (except		microorganisms being the cause of diseases, predators of
noxious animal and plant, or by improving the environment suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management  Concerning  The transportation, selection, processing, cleaning, storage, packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		noxious animal and plant, plants repelling noxious animal and
suited for growing them), or an appropriate combination of these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management  concerning  packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, cleaning, storage, packaging, and other processes, only the products.  agricultural products noted in the attached table 2 and the processing substances noted in the attached table 3 (except		plant, or plants having effects of suppressing the emergence of
these methods (in cases of being critical or seriously risky for the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning transportation selection, processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		noxious animal and plant, or by improving the environment
the agricultural products and being impossible of effectively controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products.  agricultural products agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		suited for growing them), or an appropriate combination of
controlling noxious animal and plant in the fields, etc., only by an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the agricultural products.  agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		these methods (in cases of being critical or seriously risky for
an appropriate combination of these methods, use the agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products.  agricultural products agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		the agricultural products and being impossible of effectively
agricultural chemicals noted in the attached table 2).  Management concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic selection, than agricultural products. 2. In the transportation, selection, processing, the organic agricultural storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the cleaning, processing substances noted in the attached table 3 (except		controlling noxious animal and plant in the fields, etc., only by
Management concerning transportation selection, processing, cleaning, storage, packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic selection, than agricultural products. 2. In the transportation, selection, processing, the organic agricultural storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		an appropriate combination of these methods, use the
concerning packaging, and other processes, control in such a manner as not being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except		agricultural chemicals noted in the attached table 2).
transportation being mixed with other agricultural products than the organic agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing, under the processing substances noted in the attached table 3 (except)	Management	1. In the transportation, selection, processing, cleaning, storage,
selection, than agricultural products. 2. In the transportation, selection, processing, the organic cleaning, storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing, agricultural chemicals noted in the attached table 3 (except)	concerning	packaging, and other processes, control in such a manner as not
the organic cleaning, agricultural storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the cleaning, processing substances noted in the attached table 3 (except	transportation	being mixed with other agricultural products than the organic
agricultural storage, packaging, and other processes, only the products. agricultural chemicals noted in the attached table 2 and the processing substances noted in the attached table 3 (except	selection, than	agricultural products. 2. In the transportation, selection, processing,
products. agricultural chemicals noted in the attached table 2 and the cleaning, processing substances noted in the attached table 3 (except	the organic	cleaning,
cleaning, processing substances noted in the attached table 3 (except	agricultural	storage, packaging, and other processes, only the
	products.	agricultural chemicals noted in the attached table 2 and the
	cleaning,	processing substances noted in the attached table 3 (except
storage, packagi for materials produced by using recombinant DNA	storage,packagi	for materials produced by using recombinant DNA
ng, technology) shall be used for materials used for the control	ng,	technology) shall be used for materials used for the control
and other of noxious animal and plant or quality preservation and	and other	of noxious animal and plant or quality preservation and
processes improvement.	processes	improvement.

3.Ionizing radiation shall not be executed for the disease and
pest control, the preservation of the foods, removal of
pathogens or sanitation.
4. The produced organic agricultural products shall be
controlled so as not to be polluted from the agricultural
chemicals, detergent, disinfectant, and other chemicals.

Labeling of Names of the Organic Agricultural Products		
Division	Criteria	
Methods of	1. Labeling shall be made according to any of the following	
labeling	examples.	
	(1) "YUKI-NOSANBUTU" (which means organic agricultural	
	products in Japanese and should be described in a Chinese	
	character.)	
	(2) "YUKISAIBAI-NOSANBUTU" (which means organically	
	grown agricultural products in Japanese and should be described	
	in a Chinese character.)	
	(3) "YUKI-NOSANBUTU-XXX" or "XXX(YUKI-NOSANBUTU)"	
	(which means organic agricultural product XXX or XXX (organic	
	agricultural products) and should be described in a Chinese	
	character.)	
	(4) "YUKISAIBAI-NOSANBUTU-XXX" or XXX (YUKISAIBAI-	
	NOSANBUTU)" (which means organically grown agricultural	
	product XXX or XXX (organically grown agricultural product) in	
	Japanese and should be described in a Chinese character.)	
	(5) "(YUKISAIBAI-XXX" or "XXX(YUKISAIBAI)" (which means	
	organic farming XXX or XXX (organic farming) in Japanese and	
	should be described in <i>a Chinese character</i> .)	
	(6) "YUKI-XXX" or "XXX(YUKI)" (which means organic XXX	
	or XXX(organic) in Japanese and should be described in a	
	Chinese character.)	
	(7) "OHGANIKKU-XXX" or "XXX(OHGANIKKU)" (which	
	means organic XXX or XXX(organic) in Japanese and should be	
	described in <i>katakana</i> , the Japanese syllabary.)	
	(Notes) The general name of the agricultural product shall	

be described in "XXX"

2. As for the agricultural products harvested in the collection field despite of the prescription in the former provisions, to describe it by either way of the former examples (1), (3), (6), or (7), and as for the products produced in the fields in conversion, to describe "in conversion" in the front/rear of the name to be described as prescribed by the former provisions

Attached Table 1	
Fertilizers and soil	Criteria
improvement	
substances	
Composts derived	Those without chemosynthetic substance added.
from agricultural	
products and	
their remainders	
Composts derived	Those without chemosynthetic substance added.
from livestock and	
poultry	
excreta	
Composts derived	Those without chemosynthetic substance added
from food production	
industries,	
etc.	
Composts derived	Those without chemosynthetic substance added
from organic	
household refuse	
Bark compost	Those without chemosynthetic substance added
Fish meal powder	Those without chemosynthetic substance added
Rape seed oilcake	Those without chemosynthetic substance added
and its powder	
Rice-bran oilcake	Those without chemosynthetic substance added
and its powder	
Soybean cake and its	Those without chemosynthetic substance added
powder	
Steamed bone meal	Those without chemosynthetic substance added
Nitrogen-rich guano	Those without chemosynthetic substance added
Dried algae and their	Those without chemosynthetic substance added
powder	
Vegetation ash	Those without chemosynthetic substance added
Calcium carbonate	Those formed by pulverizing the natural ore (including calcium
fertilizer	magnesia carbonate).

Fossil seashell	Those without chemically synthesized magnesia added.	
fertilizer	ů v	
Potassium chloride	Those formed by pulverizing or washing and refining the	
	natural ore or those recovered from the natural brackish water.	
Potassium sulfate	Those formed by washing and refining the natural ore.	
Potassium	Those formed by washing and refining the natural ore.	
magnesium sulfate		
Natural rock	Including cadmium 90mg or less in 1kg in terms of	
phosphate	phosphorus pentoxide.	
Magnesium sulfate	Those formed by crystallizing bittern or refining the natural	
fertilizer	magnesia sulfate ore.	
Magnesium	Those formed by pulverizing the natural ore.	
hydroxide fertilizer		
Gypsum (calcium	Natural substance or those derived from natural	
sulfate)	substances without being treated chemically and	
	adding no chemosynthetic substance.	
Sulfur	Natural substance or those derived from natural	
	substances without being treated chemically and	
	adding no chemosynthetic substance.	
Microelements	Those without chemosynthetic substance added, except for the	
	microelements in the case of securing no normal growth of the	
	crop by shortage of the microelements such as manganese and	
	boron.	
Charcoal	Natural substance or those derived from natural	
	substances without being treated chemically and	
	added with no chemosynthetic substance.	
Peat	Natural substance or those derived from natural	
	substances without being treated chemically and	
	added with no chemosynthetic substance.	
Bentonite	Natural substance or those derived from natural	
	substances without being treated chemically and	
	added with no chemosynthetic substance.	
Perlite	Natural substance or those derived from natural	
	substances without being treated chemically and	
	added with no chemosynthetic substance.	

Zeolite	Natural substance or those derived from natural
	substances without being treated chemically and
	added with no chemosynthetic substance.
Vermiculite	Natural substance or those derived from natural
	substances without being treated chemically and added with no
	chemosynthetic substance.
Calcined	Natural substance or those derived from natural substances
diatomaceous earth	without being treated chemically and
	added with no chemosynthetic substance.
Basic slag	
Slag silicicate	Natural substance or those derived from natural
fertilizer	substances without being treated chemically and
	added with no chemosynthetic substance.
Fused magnesium	Natural substance or those derived from natural substances
phosphate	without being treated chemically and
	added with no chemosynthetic substance.
Sodium chloride	To be mi ned s al t .
Aluminum calcium	Those including cadmium 90mg or less in 1kg in terms of
phosphate	phosphorus pentoxide.
Bleaching powder	
Other fertilizers and soil improvement materials	Improvement materials Those (including the living things) applying to the soil for providing the plants with nutrition or changing the soil property so as to contribute to the cultivation of the plants, and those (including living things) for applying to the plant to provide it with the nutrition; and the natural substance or
	those derived from natural substances (those produced by burning, calcining, melting, dry distillating, and saponifying the natural substances and those produced of the natural substances without using any chemical method) and addition of no chemosynthetic substance.

Attached Table 2	
Agricultural chemicals	Criteria
Pyrethrum emulsion	To be extracted from Chrysanthemum cinerariaefolium.
Rotenone emulsion	
Rotenone powder	
Rotenone dust	
Rape-seed oil emulsion	

Petroleum oil aerosol		
Petroleum oil emulsion		
Sulfur smoking agent		
Sulfur powdered agent		
Sulfur/copper wettable powder		
Wettable sulfur powder		
Lentinus edodes mycelium extract liquid		
and baking soda		
Sodium hydrogencarbonate		
wettable powder		
Sodium hydrogencarbonate/copper		
wettable powder		
Copper wettable powder		
Copper powdered agent		
Copper sulfate	Limited to the use for preparing Bordeaux	
	mixture.	
Slaked lime	Limited to the use for preparing Bordeaux	
	mixture.	
Liquid nitrogen		
Biotic pesticide such as natural		
enemy and biotic pesticide		
pharmaceutical		
Sex pheromone agent		
Attractant		
Repellent		
Chlorella extract liquid		
Mixed crude drug extract liquid		
Casein lime	Limited to the use for spreader.	
Paraffin	Limited to the use for spreader.	
Wax wettable powder		
Carbon dioxide powder	Limited to the use in storage facilities.	
Diatomaceous earth agent	Limited to the use in storage facilities.	
Edible vinegar		
(Notes) In using agricultural chemicals, obey the usage described on a label attached		
on the container of the agricultural chemicals.		

Attached Table 3	
Substances for processing	Criteria
Calcium carbonate	
Calcium hydroxide	
Carbon dioxide	
Nitrogen	
Ethanol	
Casein	
Gelatin	
Active carbon	
Tal c	
Bentonite	
Kaolin	
Diatomaceous earth	
Perlite	
DL- tartaric acid	
L- tartaric acid	
DL- potassium hydrogen tartrate	
L- potassium hydrogen tartrate	
DL-sodium tartrate	
L-sodium tartrate	
Citric acid	
Processing substances derived	
from microorganisms	
Enzyme	
Albumen albumin	
Isinglass	
Vegetable fat and oil	
Processing products of resin	
component	
Hazelnut shell	
Other processing substances	Materials essential for the processes such as
	transporting, selecting,
	processing, cleaning, storing, and packaging the

agricultural products, and b	eing the natural
product or those derived fi	rom the natural
products added with no	chemosynthetic
substance.	

## <Principles of Production of Organic Agricultural Product Processed Foods>

The principles of the production of the organic agricultural product processed foods are as follows.

To preserve the characteristics of the organic agricultural products which are the raw materials in the manufacturing and processing processes, the processing methods applying the physical and biological functions shall be used basically and the use of the food additives and drugs synthesized chemically shall be avoided.

Criteria of Production Methods	
Items Criteria	
Raw materials	Do not use any materials except for those described as follows.
(including	1. Organic agricultural products (Limited to those attached with
processing aid)	the label of grading on their packages, containers, or
	invoices. However, this is not applicable to the organic
	agricultural products produced by the persons
	manufacturing and processing the processed foods and
	graded by Article 14 or Article 15 of the Law Concerning
	Standardization and Proper Labeling of Agricultural and
	Forestry Products (hereafter called "Law").)
	2. Organic agricultural product processed foods (Limited to
	those attached with the label of grading on their packages,
	containers, or invoices. However, this is not applicable to
	the organic agricultural product processed foods produced
	by persons manufacturing and processing the said
	processed foods and graded by Article 14 or Article 15 of the Law.)
	3. Agricultural products except for 1 and 2 (except for the
	agricultural products concerning the same category to the
	organic agricultural products used for the raw materials,
	ionizing radiated foods, and those produced by the
	recombinant DNA technology (technology preparing the
	recombinant DNA by connecting DNA through the
	cleavage and recombination using enzyme, implanting it

into a living cell, and proliferating it; being the same hereafter.)); livestock and marine products (except for the ionizing radiated foods and those produced by using the recombinant DNA technology), and their processed products (except for the agricultural product processed foods of the same category to the organic agricultural products used for the raw materials and the ionizing radiated foods). 4. Salt and water. 5. Food additive described in an attached table 1 (except for those produced using the recombinant DNA technology; being the same hereafter.). Utilization ratio 1. In the raw materials excluding the weights of the salt and the of raw materials water, the ratio of the agricultural products except for the organic agricultural products and the organic agricultural product processed foods, livestock and marine products, and their processed products occupied to the weight shall be 5% or less. 2. The use of the food additive shall be within the necessary minimum for manufacturing or processing the said processed foods. The manufacturing or processing methods shall be defined as the methods applying the physical or biological functions (the used enzyme, etc. shall be limited to those without using the recombinant DNA technology.) except for cases using the food additive described in the attached table 1. 2. No ionizing radiation shall be applied thereto for the disease and pest control, the preservation of the foods, the removal of the pathogens, or the sanitation. 3. The drugs used for the disease and pest control shall be limited to those described in the attached table 2. When using those described in the attached table 2, prevent them from being mixed in the raw materials and the products. 4. The organic agricultural products used for the raw

Management

manufacturing,

packaging, and

other processes

concerning

processing,

materials or the organic agricultural product processed

foods shall be controlled not to be mixed with other

agricultural products or processed foods.
5. The manufactured or processed organic agricultural
product processed foods shall be controlled not to be
polluted by the agricultural chemicals, detergent,
disinfectant, and other drugs.

## < Labelling of the Names of the Organic Agricultural Product Processed Foods and the raw materials >

The names of the organic agricultural product processed foods and the raw materials shall be labelled by the methods prescribed as follows.

Division	Criteria	
Labeling of names	1. To attach one of the labels in the following.	
	(1) "YUUKI-NOSANBUTU-KAKO-SHOKUHIN" (which means	
	organic agricultural product processed foods in Japanese and	
	should be described in a Chinese character.)	
	(2) "YUKI-XXX" or "XXX(YUKI)" (which means organic XXX and	
	should be described in a Chinese character.)	
	(3) "OHGANIKKU-XXX" or "XXX(OHGANIKKU)" (which means	
	organic in Japanese and should be described in <i>katakana</i> , the	
	Japanese syllabary.)	
	(Notes) The general name of the agricultural product processed	
	foods shall be described in "XXX"	
	2. As for those using the organic agricultural products	
	harvested in the field under the conversion period or those	
	manufacturing or processing the agricultural products	
	harvested in the field under the conversion period for the raw	
	materials, describe "under the conversion period" in the	
	front/rear of the name to be described as prescribed in 1.	
Labelling of	1. As for the organic agricultural products (except for the	
names of the	organic agricultural products harvested in the fields under	
raw materials	the conversion period) or the organic agricultural product	
	processed foods (except for those using the organic	
	agricultural products harvested in the fields under the	

conversion period for the raw materials) out of the used raw
materials, characters such as "organic" shall be described in
the general names of the agricultural products or the
agricultural product processed foods.
2. As for those manufactured or processed using the organic
agricultural products harvested in the fields under the
conversion period or the organic agricultural product
processed foods using the organic agricultural products

harvested under the conversion period for the raw materials, describe "under conversion period" in the front/rear of the

raw material names to be described as prescribed in 1.

Attached Table 1	
Food additives	Criteria
Citric acid	Limited to those used for a pH adjustment agent, or used as vegetable processing goods or fruits processed goods.
DL- malic acid	
Lactic acid	Limited to those used as vegetable processing goods.
L- ascorbic acid	
Tannin	Limited to those used as a filter aid.
Sulfuric acid	Limited to those used as pH adjustment of extracted water in manufacturing sugar as a pH adjustment agent.
Sodium carbonate	Limited to those used as processed products of confectionery products, sugar, and beans, or used for noodle and bread.
Potassium carbonate	Limited to those used as drying fruits processed goods, or used for cereal processing goods, processed products of beans, noodles, breads or snack products.
Calcium carbonate	
Ammonium carbonate	

Magnesium carbonate			
Potassium chloride	Limited to be used for vegetable processed		
	products, fruits processed products, seasonings, or		
	soup.		
Calcium chloride	Limited to be used for coagulating agent or used		
	for edible fat and oil, vegetable processed products,		
	fruit processed products, or processed products of		
	beans.		
Magnesium chloride	Limited to be used for coagulating agent or		
	processed products of beans.		
Crude sea water magnesium	Limited to be used for coagulating agent or		
chloride	processed products of beans.		
Sodium hydroxide	Limited to be used for processing sugar as pH		
	adjustment agent or used for grains processed		
	products.		
Potassium hydroxide	Limited to be used for processing sugar as pH		
	adjustment agent.		
Calcium hydroxide			
DL- tartaric acid			
L- tartaric acid			
DL-sodium tartrate	Limited to be used for the confectionary.		
L-sodium tartrate	Limited to be used for the confectionery.		
DL- potassium hydrogen tartrate	Limited to be used for the grains processed		
	products or the confectionery.		
L- potassium hydrogen tartrate	Limited to be used for the grains processed		
	products or the confectionery.		
Phosphoric acid-calcium	Limited to be used for powders as		
hydrogen	expanding agent.		
Calcium sulfate	Limited to be used as coagulating agent or used for		
	the confectionery, the processed products of beans,		
	or bread yeast		
Alginic acid			
Sodium alginate			
Carob bean gum			
Guar gum			

Triacanthos gum	
Arabian gum	Limited to be used for edible fat and oil or the
	confectionery.
Xanthan gum	
Karaya gum	
Casein	
Gelatin	
Pectin	
Ethanol	
Mix tocopherol	
Enzymegenation lecithin	Limited to those obtained without any bleaching or
	organic solvent treatment.
Enzymatic hydrolysis lecithin	Limited to those obtained without any bleaching or
	organic solvent treatment.
Plant lecithin	Limited to those obtained without any bleaching
	or organic solvent treatment.
Egg yolk lecithin	Limited to those obtained without any bleaching or
	organic solvent treatment.
Talc	
Bentonite	
Kaolin	
Diatomaceous earth	
Perlite	
Perlite	Limited to be used as gel or colloidal solution.
Silicon dioxide	
Active carbon	
Beeswax	Limited to be used as separating agent.
Carnaiba wax	Limited to be used as separating agent.
Perfume	Not to be chemically synthesized.
Nitrogen	
Oxygen	
Carbon dioxide	
Other food additives	Those satisfying the following requirements.
	1. To be essential for manufacture or processing of
	the said foods.

2. To preserve the stability of the nutritional value
and the quality.
3. To have no possibility of causing the consumer
to judge wrongly
4. To be the natural products or those derived
from the natural products and added with no
chemical synthetic substance thereto.

Attached Table 2			
Chemical agents	Chemical agents		
Pyrethrum emulsion	To be extracted from chrysanthemum		
	cinerariaefolium.		
Derris emulsion			
Derris powder			
Derris powdered agent			
Rape-seed oil emulsion			
Machine oil aerosol			
Machine oil emulsion			
Sulfur smoking agent			
Sulfur powdered agent			
Sulfur/copper wettable			
powder			
Wettable sulfur powder			
Lentinus edodes mycelium			
extract liquid			
Sodium hydrogencarbonate wettable powder			
Sodium hydrogen-carbonate/			
copper wettable powder			
Copper wettable powder			
Copper powdered agent			
Copper sulfate	Limited to be used for preparing		
	Bordeaux		
	mixture.		
Calcined lime	Limited to be used for preparing		
	Bordeaux		

	mixture.	
Liquid nitrogen		
Biotic pesticide such as		
natural enemy and biotic		
pesticide pharmaceuticals		
Sex pheromone agent		
Attractant		
Repellent		
Chlorella extract liquid		
Mixed crude drug extract		
liquid		
Casein lime	Limited to be used for spreader.	
Paraffin	Limited to be used for spreader.	
Wax wettable powder		
Carbon dioxide powder	Limited to be used in storage	
	facilities.	
Diatomaceous earth agent	Limited to be used in storage	
	facilities.	

(Notes) In using chemical agents, obey the usage described on a label attached on the container of the agricultural chemicals  $\frac{1}{2}$ 

# 3. Registered Certification Organization for Organic Agricultural Products and Processed Organic Agricultural Products (As of August 2005)

## (1) Registered Certification Organization

	Address of Office	Certified Agricultural and	
Organization	Telephone	Forestry Products	Business Area
ICS JAPAN, Inc	4-5-17, Chigasakihigasi, Tsuzuki-ku,	Organic Agricultural Products	Japan and Foreign countries
	Yokohama City, Kanagawa 224-0032	Processed Organic Agricultural	
	TEL:045-949-4620	Products	
Overseas Merchandise	15-6,Nihonbashi Kabuto-cho, Chuo-ku,	Organic Agricultural Products	Japan and Foreign countries
Inspection Co., Ltd.	Tokyo 103-0026	Processed Organic Agricultural	
(OMIC)	TEL:03-3669-5184	Products	
International Natural	9-1, Tawarahon-cho, Atami , Sizuoka Organic Agricultural Products		Japan
Farming Research	413-0011	Processed Organic Agricultural	
Center	TEL:0557-85-2001	Products	
Zenkoku Ainou kai	692-3, Beppu, Aoyama-cho, Naga-gun, Mie	Organic Agricultural Products	Japan
	518-0221	Processed Organic Agricultural	
	TEL:0595-52-0108	Products	
Japan Organic &	3-5-3, Kyobashi, Chuo-ku, Tokyo 104-0031	Organic Agricultural Products	Japan and Foreign countries
Natural Foods (JON	TEL:03-3538-1851	Processed Organic Agricultural	
A)		Products	
Japan Organic	6-15-11, Sotokanda, Chiyoda-ku, Tokyo	Organic Agricultural Products	Japan
Agricultural Production	101-0021	Processed Organic Agricultural	
Organization	TEL:03-5812-8055	Products	

AFAS Certification	5-10-13, Ginza, Chuo-ku, Tokyo 104-0061	Organic Agricultural Products	Japan and Foreign countries
Center	TEL:03-3569-7370	Processed Organic Agricultural	
		Products	
Ehime Organic	5-4-2, Goshinyashiki-cho, Imabari, Ehime	Organic Agricultural Products	Ehime, Tokushima, Kagawa
agriculture Research	794-0826	Processed Organic Agricultural	and Kochi
Association	TEL:0898-22-2434	Products	and Roem
			Janan
ECOCERT-QAI JAPAN,	3-2-1, Sakado, Takatsu-ku, Kawasaki ,	Organic Agricultural Products	Japan,
Ltd	Kanagawa 213-0012	Processed Organic Agricultural	
	TEL:03-5413-7330	Products	
Japan Grain Inspection	15-6, Nihonbashi, Kabuto-cho, Chuo-ku,	Organic Agricultural Products	Japan
Association	Tokyo 103-0026	Processed Organic Agricultural	
	TEL:03-3668-0911	Products	
Hyogoken Organic	7-28-33, Kobe City, Nakayamate-dori,	Organic Agricultural Products	Japan
Agriculture Association	Chuo-ku, Kobe, Hyogo 650-0004	Processed Organic Agricultural	
	TEL:078-367-8567	Products	
Association of Certified	6-1-1, Kitahichijo-Nishi, Kita-ku, Hokkaido	Organic Agricultural Products	Japan
Organic Hokkaido	060-0807	Processed Organic Agricultural	
(ACOH)	TEL:011-737-3011	Products	
Japanese Non-	72, Shodo,	Organic Agricultural Products	Japan
Governmental Rice	Kaminokawa-machi,Kawachi-gun, Tochigi		
Research Institute	329-0526		
	TEL:0285-53-1133		
Organic Agriculture	1-23-19, Esaka-cho, Suita , Osaka 564-0063	Organic Agricultural Products	Japan
Certification Association	TEL:06-6330-0823	Processed Organic Agricultural	

		Products	
Wakayama Organic	Kurisu Bldg., 1-6-4, Nishitakamatsu,	Organic Agricultural Products	Japan
Certified Association	Wakayama , Wakayama 641-0051	Processed Organic Agricultural	
(WOCA)	TEL:073-421-6545	Products	
ASAC	3-3-17, Maekyunen, Morioka , Iwate	Organic Agricultural Products	Japan, 39 foreign countries
	020-0127	Processed Organic Agricultural	
	TEL:019-605-3345	Products	
MOA Nature Farming	9-1,Tawarahon-machi, Atami , Shizuoka	Organic Agricultural Products	Japan
and Culture Agency	413-0011	Processed Organic Agricultural	
	TEL:0557-84-2241	Products	
Organic Certification	9-2-29, Tatsuda, Kumamoto , Kumamoto	Organic Agricultural Products	Japan and Foreign countries
Association	862-8006	Processed Organic Agricultural	
	TEL:096-337-3339	Products	
Kagoshima Organic	2-1-4, Nishida, Kagoshima, Kagoshima	Organic Agricultural Products	Fukuoka, Saga, Nagasaki,
Agriculture Association	890-0064	Processed Organic Agricultural	Kumamoto, Ooita, Miyazaki,
(KOAA)	TEL:099-258-3374	Products	Kagoshima and Okinawa
Association of	3332-1335, Kamisasao, Kobuchisawa-cho,	Organic Agricultural Products	Yamanashi and Nagano
Yatsugatake Organic	Kitakoma-gun, Yamanashi 408-0041		
Agricultural Producer	TEL:0551-36-4530		
Organic Farming	102, SY-Bldg., 2-14-12, Minami-Otsuka,	Organic Agricultural Products	Aomori, Iwate, Miyagi, Akita,
Promotion Association	Toshima-Ku, Tokyo 170-0005	Processed Organic Agricultural	Yamagata, Fukushima,
	TEL:03-5940-2313	Products	Ibaraki, Tochigi, Gunma,
			Saitama, Chiba, Tokyo,
			Kanagawa, Niigata, Toyama,
			Yamanashi, Nagano, Gifu,

			Shizuoka and Aichi
Aka Tonbo	670-1, Tsukioka, Shibata, Niigata 957-0084	Organic Agricultural Products	Yamagata, Fukushima,
	TEL:0254-32-1320	Processed Organic Agricultural	Gunma, Niigata, Toyama and
		Products	Nagano
Gifu Prefecture	2-1-1, Yabuta minami, Gifu, Gifu 500-8570	Organic Agricultural Products	Gifu
	TEL:058-272-1111(Extension 2844)	Processed Organic Agricultural	
		Products	
TOYO B-Net CO., LTD	2-3-1, Kyobashi, Chuo-ku, Tokyo 104-0031	Organic Agricultural Products	Japan, Vietnam, Thailand,
	TEL:03-3272-37411	Processed Organic Agricultural	China, USA, Canada and
		Products	Australia
Nissei Research of Food	5-6-5, Asahi-cho, Takamatsu , Kagawa	Organic Agricultural Products	Hyogo, Tottori, Shimane,
Co., Ltd.	760-0065	Processed Organic Agricultural	Okayama, Hiroshima,
	TEL:087-822-25595	Products	Yamaguchi, Tokushima,
			Kagawa, Ehime and Kochi
OCIA JAPAN LTD	4-21-7,Shinbashi, Minato-ku, Tokyo	Organic Agricultural Products	Japan and Foreign countries
	105-0004	Processed Organic Agricultural	
	TEL:03-5537-2725	Products	
Kumamoto Organic	2-1-3, Koto, Kumamoto, Kumamoto	Organic Agricultural Products	Fukuoka, Saga, Nagano,
Agriculture Association	862-0909	Processed Organic Agricultural	Kumamoto, Ooita, Miyazaki
	TEL:096-367-5400	Products	and Kagoshima
Nagasaki Food Hygine	3640-3, Takadago Kakenomoto,	Organic Agricultural Products	Nagasaki

Association	Nagayo-cho, Nishisonogi-gun, Nagasaki	Processed Organic Agricultural	
	851-2127	Products	
	TEL 095-883-6830		
Japan Inspection	4-19-13, Hon-cho,Nakano-ku, Tokyo	Processed Organic Agricultural	Japan
Institute of Fat and Oils	164-0012	Products	
	TEL:03-3382-5311		
The Hokunoukai	Sanhaku Bldg. 5F, 2chome, Kita Nijo Nishi,	Organic Agricultural Products	Hokkaido
Foudation	Chuo-ku, Sapporo, Hokkaido 060-0002	Processed Organic Agricultural	
	TEL:011-242-2285	Products	
Association of Aomori	1-1-1, Nagashima, Aomori, Aomori	Organic Agricultural Products	Aomori
Furusato Food	030-0861	Processed Organic Agricultural	
Promotion	TEL:017-734-9571	Products	
Ishikawa Prefecture	1-1. Kuratsuki, Kanazawa, Ishikawa	Organic Agricultural Products	Ishikawa
	920-0000		
	TEL:076-225-1622		
Okayama Agriculture	798-3, Ookarita, Akasaka-cho, Akaiwa-gun,	Organic Agricultural Products	Okayama
Development Institute	Okayama 701-2221	Processed Organic Agricultural	
	TEL:08695-7-2000	Products	
Japan Inspection	3-7-4, Kyobashi, Chuo-ku, Tokyo 104-0031	Processed Organic Agricultural	Japan and United States
Association of Food and	TEL:03-3535-4351	Products	
Food Industry			
Environment			
Japan Carbonated	2-6-16, Sibaura, Minato-ku, Tokyo 108-0023	Processed Organic Agricultural	Japan, China, United States
Beverage Inspection	TEL:03-3455-6851	Products	
Association			

Japan Fruits Juice	1-10-11, Shiba daimon, Minato-ku, Tokyo	Processed Organic Agricultural	Japan and Foreign countries
Association	103-0027	Products	
	TEL:03-3435-0732		
Okutano Inspection and	724-2, Oji Oni'ishi, Oni'ishi-machi,	Organic Agricultural Products	Gunma,Saitama and Niigata
Certification Commitee	Tano-gun,		
of Organic System	Gunma 370-1401		
	TEL:0274-52-4352		
International Organic	1-29-2, Shirikyaku, Urazoe, Okinawa	Organic Agricultural Products	Japan
Technical Association	901-2122		
(IOTA)	TEL:098-942-1911		
Saitama Horticulture	3-12-9, Urawa-ku, Takasago, Saitama,	Organic Agricultural Products	Saitama
and Ornamental	Saitama 336-0011		
Association	TEL:048-829-3391		
Organic Foods	1-6-68, Ozai, Saga, Saga 840-0811	Organic Agricultural Products	Yamaguchi, Fukuoka, Saga,
Certification and	TEL:0952—24-8822	Processed Organic Agricultural	Nagasaki, Kumamoto, Oita,
Diffusion Association		Products	Miyazaki, Kagoshima and
			Okinawa
Hyogo Prefectural	1-banchi, Kaigan-dori Chuo-ku Kobe, Hyogo	Organic Agricultural Products	Hyogo
Union of Agricultural	650-0024		
Cooperatives	TEL:078-333-5893		
A Non-Profit	1-9-30, Midori-machi, Yamagata, Yamagata	Organic Agricultural Products	Yamagata
Corporation Yamagata	990-0041		
Prefecture Organization	TEL:023-642-2905		
for the Promotion of			
Agriculture			

Fukui Plant Protection	3-1-9, Kitayotsui, Fukui City, Fukui	Organic Agricultural Products	Fukui
Association	918-8205		
	TEL:0776-52-2264		
Nippon Organic	53-1, Oaza Shiojiri-cho, Shiojiri, Nagano	Organic Agricultural Products	Aomori, Iwate, Akita, Miyagi,
Association (NOA)	399-0712	Processed Organic Agricultural	Yamagata, Fukushima,
	TEL:0263-51-5380	Products	Ibaraki, Tochigi, Gunma,
			Saitama, Chiba, Tokyo,
			Kanagawa, Yamanashi,
			Shizuoka, Nagano, Niigata,
			Toyama, Gifu and Aichi
SGS Japan Ltd.	Landmark Tower 38F, 2-2-1, Minato-Mirai,	Organic Agricultural Products	Japan and Foreign countries
	Nishi-ku, Yokohama 220-0012	Processed Organic Agricultural	
	TEL:045-330-5040	Products	
Nagano Norin kenkyu	1077-3, Kitaishido-cho, Oaza-Minami	Organic Agricultural Products	Nagano
Zaidan	Nagano, Nagano 380-0826	Processed Organic Agricultural	
	TEL:026-236-2020	Products	
Environment	JA Bldg, 1-16-3, Uesugi, Aoba-ku, Sendai,	Organic Agricultural Products	Aomori, Miyagi, Akita,
Preservation Rice	Miyagi 980-0804		Yamagata, and Fukushima
Network	TEL:022-261-7348		
Aya Town	515 Oaza Minamimata, Aya-cho, Higashi	Organic Agricultural Products	Aya-cho, Higashi
	Morokata-gun, Miyazaki 880-1303	Processed Organic Agricultural	Morokata-gun, Miyazaki
	TEL:078-391-2356	Products	
Organic Certificate	2-23-14 Minamigaoka, Ohnojo City,	Organic Agricultural Products	Japan and Foreign countries
Organization	Fukuoka 816-0946	Processed Organic Agricultural	
	TEL:092-589-2245	Products	

All Japan Federation of	15-6 Nihonbashi-Kabuto-cho, Chuo-ku,	Processed Organic Agricultural	Japan
Dry Noodle Association	Tokyo 103-0026	Products	
	TEL:03-3666-7900		
The Japan Soy Sauce	3-11 Nihonbashi-Koami-cho, Chuo-ku,	Processed Organic Agricultural	Japan and Foreign countries
Inspection Institute	Tokyo 103-0016	Products	
	TEL:03-3666-4521		
Hiroshima Environment	9-1 Hirosekitamachi, Naka-ku, Hiroshima,	Processed Organic Agricultural	Hiroshima
and Health Association	Horoshima 730-8631	Products	
	TEL:082-293-1514		
Jinenjo-no-Kai	1099-1 Kawashiri, Yoshida-cho,	Organic Agricultural Products	Chiba, Toyama, Ishikawa,
	Haibara-gun, Shizuoka 421-0302	Processed Organic Agricultural	Fukui, Yamanashi, Gifu,
	TEL:0548-33-1830	Products	Shizuoka, Aichi, Mie and
			Wakayama
Saijo Industry and	150-1,Kanbaikou, Saijo, Ehime 793-0041	Organic Agricultural Products	Ehime
Information Center for	TEL:0897-53-0010		
Support			
Japan Food Research	52-1, Moto-Yoyogi-cho, Shibuya-ku, Tokyo	Processed Organic Agricultural	Japan
Laboratories	151-0062	Products	
	TEL:03-3469-7132		
Japan Eco Farming	1-25-4,Nihonbashi-kakigara-cho,Chuo -ku,	Organic Agricultural Products	Japan
Association	Tokyo 103-0014		
	TEL.03-3664-2692		
Oita Institute of Organic	15-23, Higasikasuga-machi, Oita, Oita	Organic Agricultural Products	Fukuoka, Saga, Nagasaki,
Agriculture	870-0037	Processed Organic Agricultural	Kumamoto, Oita, Miyazaki,
	TEL:097-538-7293	Products	Kagoshima and Okinawa
	•		

Japan Institute of	1201, Higashigaoka, Chitose City, Hokkaido	Organic Agricultural Products	Japan
Organic Agricultural	069-1181		
Products	TEL:0123-21-2220		
Tokushima Association	1-41, Kachidokibashi, Tokushima,	Organic Agricultural Products	Tokushima
of Organic Agricultural	Tokushima 770-0939	Processed Organic Agricultural	
Pproducts	TEOL:088-655-8368	Products	
Total Quality	1148-2, Oaza Sano, Bungo-Takata,	Organic Agricultural Products	Japan
Certification Service	Oita 879-0612	Processed Organic Agricultural	
International	TEL:0978-22-2666	Products	
Kochi Prefecture	1-2-20, Marunouchi, Kochi, Kochi 780-0850	Organic Agricultural Products	Kochi
	TEL:088-821-4541	Processed Organic Agricultural	
		Products	
Organic Agrotherapy	1-18-30, Taga, Minami-ku, Fukuoka,	Organic Agricultural Products	Japan
Society	Fukuoka 815-0072		
	TEL:092-554-8058		
Hokkaido Organic	3-4-27, Ainosato shijo, Kita-ku, Hokkaido	Organic Agricultural Products	Japan and foreign countries
Suishin Kyokai	002-8074	Processed Organic Agricultural	
	TEL: 011-778-7502	Products	
Agri- Renaissance	12-1, Aza-Kitashinkiri, Mukoukusamacho,	Organic Agricultural Products	Japan
	Toyohashi, Aichi 441-8142		
Chikyuno Tuchiwo	9-1-7, Akasaka, Minato-ku, Tokyo 107-0052	Organic Agricultural Products	Japan
Sukuukai	TEL:03-5574-7094		
Center for Eco-Design	2-7, Kanda-Tsukasacho, Chiyoda-ku, Tokyo	Organic Agricultural Products	Japan and Foreign Countries
Certification	101-0048	Processed Organic Agricultural	
	TEL:03-5283-2626	Products	

Tottori Prefecture	1-220, Higashi-machi, Tottori 680-0011	Organic Agricultural Products	Tottori
	TEL:0857-26-7257	Processed Organic Agricultural	
		Products	
Hujishimacyou	25, Aza Sasabana, Ooaza	Organic Agricultural Products	
	Hujisima,Hujisimacyou, Higasi		
	Tagawagun, Yamagata 999-7601		
	TEL:0235-64-2111		
Japan Frozen Foods	2-4-6,Shibadaimon,Minato-ku,Tokyo	Processed Organic Agricultural	Japan and
Inspection Corporation	105-0012	Products	China,Thailand,Viet Nam
	TEL:03-3438-1411		
CEER Ltd.	2-10-2,Nagatacyo,Chiyoda-ku,Tokyo	Processed Organic Agricultural	Japan
	100-0014	Products	
	TEL:03-3503-5010		
Nippon Total	3-99-46,Minamioka,Minoshimacyo,Hukuya	Organic Agricultural Products	Japan
Science,Inc.	ma,Hiroshima 721-0957	Processed Organic Agricultural	
	TEL:0849-81-0181	Products	
Nara Prefecture Plant	30,Noboriojicyo,Nara,Nara 630-8213	Organic Agricultural Products	Nara
Protection Association	TEL:0742-27-7442		
Chiba Agriculture	4-13-28,Chuo,Chuo-ku,Chiba,Chiba	Organic Agricultural Products	Chiba
Association	260-0013	Processed Organic Agricultural	
	TEL:043-222-9400	Products	
Akita Agriculture Public	6-7-9,Nakadori,Akita,Akita 010-0001	Organic Agricultural Products	Akita
Corporation	010-0001		
	TEL:018-884-5512		
Kankyou-kagaku Ltd.	470-9,Wada,Matsumoto,Nagano 390-1242	Organic Agricultural Products	Saitama,Niigata,Yamanashi,

TEL:0263-40-0577	Nagano.Gihu and Aichi
------------------	-----------------------

## (2) Registered Foreign Certification Organization

Organization	Address of Office	Certified Agricultural and Forestry	Business Area
		Products	
National Association for	3 Mount Baker Road, Stirling, South	Organic Agricultural Products	Countries except Japan
Sustainable Agriculture,	Australia, Australia	Processed Organic Agricultural	
Australia Ltd. (NASAA)		Products	
Biological Farmers of	456 Ruthven Street, Toowoomba,	Organic Agricultural Products	Countries except Japan
Australia Co-operative	Queensland,	Processed Organic Agricultural	
Ltd. (BFA)	Australia	Products	
Bio-Dynamic Research	Main Road, Powelltown, Victoria,	Organic Agricultural Products	Australia
Institute (BDRI)	Australia	Processed Organic Agricultural	
		Products	
Organic Herb Growers	Cellulose Valley, Southern Cress	Organic Agricultural Products	Australia
of Australia Inc.	University, Crawford Road, Lismore,	Processed Organic Agricultural	
(OHGA)	NSW< Australia	Products	
The Organic Food Chain	Via Oakey, Queensland, 4530 Australia	Organic Agricultural Products	Australia
OTY., Ltd. (OFC)		Processed Organic Agricultural	
		Products	
Australia Bio Garantie	Koenigsbrunnerstrasse 8, A-2202	Organic Agricultural Products	Countries except Japan
GmbH	Enzesfeld, Austria	Processed Organic Agricultural	
		Products	
BCS Oeco-Garantie	Cimbernstrasse 21, Nurnberg, Germany	Organic Agricultural Products	Countries except Japan
GmbH		Processed Organic Agricultural	
		Products	

Skal International B.V	Stantionspleein 5, 8014 AW, Zwolle,	Organic Agricultural Products	Countries except Japan
	Netherland	Processed Organic Agricultural	
		Products	
Ecocer SA	BP47 Lamothe, L'Isle, Jourdain, France	Organic Agricultural Products	France office: France
	Gueterbahnhosfstrasse 10, Northein,	Processed Organic Agricultural	German office: Countries
	Germany	Products	except Japan and France
Ecocontrol GmbH	Gueterbahnhosfstrasse 10, Northein,	Organic Agricultural Products	Germany
	Germany	Processed Organic Agricultural	
		Products	
Consorzio per il	Via J.Barozzi, 8 Bologna, Bo, Italy	Organic Agricultural Products	Countries except Japan
Controllo dei Prodotti		Processed Organic Agricultural	
Biologici Soc. Coop.ar.1		Products	
Ecocert Belgium sprl	Chemin de la Haute Baudecet, 1 Walhain,	Organic Agricultural Products	Netherlands, Belgium &
	Belgium	Processed Organic Agricultural	Luxembourg
		Products	
Tasman	8 Lenborough Street, Beauty Point,	Organic Agricultural Products	Australia
Organic-Dynamic	Tasmania, Australia	Processed Organic Agricultural	
producers Inc.		Products	
Bioagricert s.r.l	Via Fucini, 10 Casalecchio di Reno,	Organic Agricultural Products	Countries except Japan
	Bo, Italy	Processed Organic Agricultural	
		Products	
OCIA International	6400 Cornhusker, Suite 125, Lincoln,	Organic Agricultural Products	Countries except Japan
Inc.	NE 58507, USA	Processed Organic Agricultural	
		Products	
Istituto	Via Pisacane, 53 Senigallia, AN, Italy	Organic Agricultural Products	Countries except Japan

Mediterraneo di		Processed Organic Agricultural	
Certificazione s.r.l		Products	
Suolo e Salute s.r.l	Via Don Minzoni, 5 Sasso Marconi,	Organic Agricultural Products	Countries except Japan
	Bo, Italy	Processed Organic Agricultural	
		Products	
QC&I International	Villa Parigini, loc. Basciano,	Organic Agricultural Products	Countries except Japan
Services s.a.s	Monteriggioni, SI, Italy	Processed Organic Agricultural	
		Products	
Comite Andaluz de	Cortijo de Cuarto s/n. 41014-Sevilla,	Organic Agricultural Products	Andalucia (Spain)
Agricultura Ecologica	Spain	Processed Organic Agricultural	
		Products	
Ecocert Italia	C. so Delle Province, 60, Catania,	Organic Agricultural Products	Italy
	Italy	Processed Organic Agricultural	
		Products	
Istituto per la	Strada Maggiore, 29, Bo, Italy	Organic Agricultural Products	Countries except Japan
Certificazione Etica		Processed Organic Agricultural	
ed Ambientale		Products	
Danish Plant	Skovbrynet 20, DK2800, Lyngby,	Organic Agricultural Products	Denmark
Directorate	Denmark		
Danish Veterinary	Ministry of Food, Agriculture and	Processed Organic Agricultural	Denmark
and Food	Fisheries, Mokhoy Bygade 19,	Products	
Administration	DK-2860, Soborg, Denmark		
Bio.inspecta AG	Ackerstrasse,CH-5070 Frick	Organic Agricultural Products	Countries except Japan
Div.iiispecta AG	ACKCISCI ASSE, CIT-SUIU TITCK	Organic Agricultural Froducts	Countries except Japan

	Switzerland	Processed Organic Agricultural	
		Products	
Institute for	Weststrasse 51,CH-8580	Organic Agricultural Products	Countries except Japan
Marketecology,IMO	Weinfelden,Switzerlandx	Processed Organic Agricultural	
		Products	

## 14. Genetically Modified Agricultural Products

The labeling concerning genetically modified foods shall be affixed to soybeans (including green soybeans and soybean sprouts), corn, potatoes, rapeseeds, cotton seeds, and foods mainly processed from such ingredients.

## < Summary of labeling system of genetically modified foods >

Based on the revised Japanese Agricultural Standards, the rules for the labeling were provided for genetically modified agricultural products and foods processed from such products, and came into force on April 1, 2001. The products requiring the labeling shall be five (5) kinds of agricultural products; soybeans, corn, potatoes, rapeseeds and cotton seeds, and 30 groups of foods processed from such products, in which recombinant DNA or the resulting protein still exists even after processing.

- (1) The labeling of "genetically modified products" or "products without segregation between genetically modified agricultural products and non-GM agricultural products" or "products without segregation between genetically modified foods and non-GM foods"shall be affixed to products processed from genetically modified agricultural products, in which recombinant DNA or the resulting protein still exists even after processing.
- (2) The labeling concerning "genetically modified products" is under no obligation of affixing to foods, in which recombinant DNA and the resulting protein do not exist due to removal or resolution agent in processing.
- (3) The labeling indicating "non-genetically modified products" is not necessary for non-genetically modified agricultural products and products processed from such ingredients. However, it is possible to voluntarily affix the labeling indicating "non-GM segregated from GM", or "not genetically modified, etc.
- (4) The labeling of "non-genetically modified products" etc. shall not be affixed to agricultural products (for example: rice and wheat, etc.) in which the genetically modified products do not exist at present, and to foods processed from such products.

## < Products not requiring labeling >

In each of the following items, the labeling is not necessary, even if products are the designated products of the labeling:

- (1) In the event that food and drink, which are manufactured or processed, are directly sold to consuming public, or offered in a catering establishment set up; or
- (2) In the event that perishable foods produced ("collected" and "taken" etc.) are directly

sold to consuming public, or are offered in a catering establishment set up.

## < Processed foods not requiring labeling >

The designated items requiring the labeling were decided in the Subcommittee for Food Labeling Matters composed of scientists etc., based on the study of the results of DNA analyses of various foods performed by the Ministry of Agriculture, Forestry and Fisheries. In that case, it was decided that the labeling is not necessary for the items, in which recombinant DNA and the resulting protein do not exist even after processing.

## <Examples of processed foods not requiring the labeling concerning the genetically modified products>

Processed foods not requiring the labeling	Designated agricultural products
Shoyu (soy sauce)	Soybean
Soybean oil	
Corn flake	Corn
Millet jelly	
Foods using millet jelly (jam etc.)	
Fructose liquid	
Foods using fructose liquid (syrup etc.)	
Dextrin	
Foods using dextrin (soup etc.)	
Corn oil	
Rapeseed oil	Rapeseed
Cottonseed oil	Cottonseed

## < Identity Preserved Handling >

- (1) The definition of "Identity preserved handling (IP handling)" provided by Quality Labeling Standard for Genetically Modified Foods shall be given as follows: Management method in which segregation between genetically modified agricultural products and non-genetically modified agricultural products is accomplished, under the care of a good manager at each stage of production, distribution, and processing. Furthermore, it must be verified by using documents clearing indicating that segregation has been made.
- (2) As for specific methods of the identity preserved handling, there are various types of manners depending on production center, category, and kinds of processed foods. As a standard case, Japan Food Industry Center has prepared "Distribution Manual" for the

IP handling related to soybeans and dent specie's corn produced in North America, which are overwhelmingly imported by bulk transport. Please refer to this Manual for IP handling.

The Manual describes checkpoints at each stage of production, distribution and processing, management method, and necessary records, etc. Further, it introduces examples of certificate form showing that a processed food has been confirmed based on the said checkpoints etc., flow of issue of certificates, and retention period etc.

(3) Another method of identity preserved handling (IP handling) different from methods described in the Manual may be used. However, the said method shall have reliability and traceability equal to or better than the IP handling described in the Manual.

## < Adventitious mixture of genetically modified foods): Article 3, Paragraph 3 of the Quality Labeling Standard for Processed Foods >

- (1) As for soybean and corn, in the event that genetically modified products of five (5) % or more are mixed in its processed foods, such products shall be regarded as "a certain amount of adventitious mixture of genetically modified agricultural products."
- (2) The mixing rate, five % or less, shows a mixture rate of the adventitious genetically modified agricultural products on the premise that the products have been properly treated under an identity preserved handling. In the event that the mixing rate of genetically modified agricultural products results in five % or less though it is confirmed that the products have been treated under an identity preserved handling, or in the event that genetically modified agricultural products are intentionally mixed, the products shall be not regarded as "adventitious mixture" provided in the provisions of Article 3, Paragraph 3 of the Quality Labeling Standard for Processed Foods.

# < Labeling method of the labeling designated products using non-genetically modified agricultural products, which have been treated under an identity preserved handling >

- (1) Only the ingredient shall be declared, or it shall be declared that the ingredient is a non-genetically modified agricultural product by printing in parentheses words representing "not genetically modified products" following the name of the ingredient.
- (2) In the case that a processed food is made from only one ingredient (for example: kinako, or roasted soybean flour), the name of the said ingredient should be omitted based on the provisions of Article 3, Paragraph 6 of the Quality Labeling Standard for Processed Foods. Therefore, in this case, only the name of the ingredient shall be described, or the ingredient concerned shall be described, and also it shall be declared that the ingredient is a non-genetically modified agricultural product by printing in

parentheses words representing "not genetically modified products" following the name of the ingredient.

## < Labeling method of "not genetically modified products" etc.>

- (1) The labeling of "not genetically modified products" shall be performed based on the provisions of the Quality Labeling Standard, though the performance of the said labeling may be an arbitrary selection.
- (2) In the case the labeling is performed in a column of general labeling matters, it may be declared that the ingredient is a non-genetically modified agricultural product treated under an identity preserved handling by printing in parentheses words representing "not genetically modified products" etc. following the name of the said ingredient. No words representing "non-genetically modified products" shall be labeled on agricultural products in which genetically modified agricultural products do not exist (for example: rice and wheat, etc.) and on foods processed from such products.

## < Example of the labeling concerning the genetically modified products > Example of foods made from soybeans

Foods made from soybeans without segregation between genetically modified soybeans and non-GM soybeans (Labeling required)

Name	xxxxxxxxxx
Ingredients	Soybean (without segregation between
	genetically modified and non-GM), XXX
Amount of contents	300 g
Best before	XX Year XX Month XX Date
Method of store	Refrigeration required: to be preserved at
	10 ℃ or less
Manufacturer	XXXXXX Food Company
	Chiyoda-ku, Tokyo,

Foods made from non-genetically modified soybeans

Name	xxxxxxxxxx
Ingredients	Uncovered bean<はだか豆>, soybean,
Amount of contents	1kg
Best before	XX Year XX Month XX Date
Method of store	Store at room temperature along with

	avoiding direct sunlight
Manufacturer	XXXXX Food Company
	Chiyoda-ku, Tokyo,

Or

Name	xxxxxxx
Ingredients	Uncovered bean, soybean(segregation
	between genetically modified and
	non-GM)
Amount of contents	1kg
Best before	XXYear XX Month XX Date
Method of store	Store at room temperature along with
	avoiding direct sunlight
Manufacturer	XXXX Food Company
	Chiyoda-ku, Tokyo,

## Example of foods made from corn (starch)

Foods made from corn without segregation between genetically modified corn and non-GM corn (Labeling required)

Name	xxxxxxxxx
Ingredients	Flour, starch (corn without segregation
	between genetically modified corn and
	non-GM corn), XXXXXXXXX
Amount of contents	1kg
Best before	XX Year XX Month XX Date
Method of store	Store at room temperature along with avoiding direct sunlight
Manufacturer	XXX Food Company Chiyoda-ku, Tokyo,

Products made from non-genetically modified corn (voluntary labeling)

Name	xxxxxxxx
Ingredients	Flour, vegetable oil, cornstarch, XXXX
Amount of contents	80g
Best before	XX Year XX Month XX Date

Method of store	Store at room temperature along with	
	avoiding direct sunlight	
Manufacturer	XXXXX Food Company	
	Chiyoda-ku, Tokyo,	

## Example of foods mainly made from corn (corn grits)

# Foods made from corn without segregation between genetically modified corn and non-GM $\operatorname{corn}$

Name	xxxxxxx
Ingredients	Corn grits (without segregation between
	genetically modified and non-GM), XXX
Amount of contents	80g
Best before	XX Year XX Month XX Date
Method of store	Store at room temperature along with
	avoiding direct sunlight
Manufacturer	XXXXX Food Company
	Chiyoda-ku, Tokyo,

Products made from non-genetically modified agricultural products

1 roducts made from non-genetically modified agricultural products		
Name	xxxxxxxxx	
Ingredients	Corn grits, XXXX	
Amount of contents	80g	
Best before	XX Year XX Month XX Date	
Method of store	Store at room temperature along with	
	avoiding direct sunlight	
Manufacturer	XXXXX Food Company	
	Chiyoda-ku, Tokyo,	

or,

Name	xxxxxx
Ingredients	Corn grits (segregation between
	genetically modified and non-GM), XXX
Amount of contents	80g
Best before	XX Year XX Month XX Date
Method of store	Store at room temperature along with

	avoiding direct sunlight
Manufacturer	XXXXX Food Company
	Chiyoda-ku, Tokyo,

#### < Authorities concerned >

Your questions and consultations on labeling system of the genetically modified foods shall be accepted at the following authorities.

## (1) Concrete labeling method

\*General inquiry about labeling on foods

IAI Center for Food Quality, Labeling and Consumer Services (Wednesday only)

http://www.cfqlcs.go.jp/ (Japanese only)

Japan Food Hygiene Association (JFHA) (Monday only)

http://www.n-shouei.jp/ (Japanese only)

\*The nearest IAI Center for Food Quality, Labeling and Consumer Services (8 Centers are in Japan)

http://www.cfqlcs.go.jp/ (Japanese only)

## (2) General labeling system

Standards and Evaluation Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp/english/index.html

The nearest Public Health Center

Food Labeling and Standards Surveillance Office, Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, The Ministry of Agriculture, Forestry and Fisheries

## http://www.maff.go.jp/eindex.html

Labeling and Standards Division, Food Safety and Consumer Affairs Bureau, Regional Agricultural Administration Office (7 offices are in Japan, i.e. Sendai, Saitama, Kanazawa, Nagoya, Kyoto, Okayama and Kumamoto), The Ministry of Agriculture, Forestry and Fisheries

#### http://www.maff.go.jp/eindex.html

Food Safety and Consumer Affairs Division, Agricultural, Forestry and Fisheries Department, Okinawa General Bureau, Cabinet Office http://www.ogb.go.jp/ (Japanese only)
District Agricultural Office (46 Prefectures, except for Okinawa)
http://www.maff.go.jp/eindex.html

(3) Distribution manual on the identity preserved handling JAFIC-Japan Food Industry Center <a href="http://www.shokusan.or.jp/">http://www.shokusan.or.jp/</a> (Japanese only)

(4) General inquiry about foods

"Room for Consumer", The Ministry of Agriculture, Forestry and Fisheries

<a href="http://www.maff.go.jp/soshiki/syokuhin/heya/HEYA.html">http://www.maff.go.jp/soshiki/syokuhin/heya/HEYA.html</a> (Japanese only)

(5) Inquiry about labeling on food Free dial 0120-481-239

## 15. Agricultural Chemicals Regulation Law

It became clear that unregistered agricultural chemicals had been distributed and used nationwide after the summer of 2002. This caused a big problem that undermines the nation's confidence in "food". Under such circumstances, the Agricultural Chemicals Regulation Law was revised in December 2002 and in effect from March 10, 2003. The Law stipulates the following provisions;

- a) ban of manufacturing, import, and use of unregistered agricultural chemicals (sales had been prohibited since before.);
- b) ban of agricultural chemicals infringing the standards for use of pesticides
- c) strengthened penalties, etc.

## <Purpose of law>

The objective of this law is to contribute to the stability of agricultural production, the protection of popular health, and the maintenance of national life environment by establishing a system of registration for agricultural chemicals regulating their sale and use so as to ensure that they are of proper quality and are correctly and safely used.

#### < Outline of law>

Any person wishing to manufacture, process or import agricultural chemicals shall register the said agricultural chemicals to the Minister of Agriculture, Forestry and Fisheries and no agricultural chemicals shall be sold without such registration (Paragraph 1 of Article 2).

Any person wishing to manufacture or process agricultural chemicals overseas for export to Japan may register the said agricultural chemicals to the Minister of Agriculture, Forestry and Fisheries (Paragraph 1 of Article 15-2). In this case, importers of the said agricultural chemicals shall not be required to make registration for the said agricultural chemicals (Paragraph 1 of Article 2). However, a foreign applicant wishing to apply for registration shall appoint a domestic custodian (residing in Japan, including the representative of a Japanese office of a foreign juridical person).

## < Registration of Import and Sales of Pesticide >

Any person, who would like to import and sale a pesticide, must submit the application form with the sample of the pesticide (200g or more) and various types of data/study/test reports concerning the efficacy, phytotoxicity, toxicity, and residual chemistry for each brand to the Ministry of Agriculture, Forestry and Fisheries, or

Incorporated Administrative Agency, Agricultural Chemicals Inspection Station. Finally, such person must get an approved registration from the Minister of Agriculture, Forestry and Fisheries, after the safety etc. of the pesticide is confirmed. In accordance with the revised provisions of the Agricultural Chemicals Regulation Law, which was promulgated on December 11, 2002 and became effective on March 10, 2003, it is necessary to note that any agricultural chemicals except for the registered ones cannot be imported, manufactured, and sold. Moreover, even if a pesticide is the same active ingredient, in case any dosage form (powder material, granule, emulsifiable concentrate, and liquid drug, etc.) is different, or a manufacturing company or a trade company is different, it is necessary to get a separate registration respectively. The registration is valid for five (5) years.

In addition, before starting the sales business of agricultural chemicals, each sales office must notify to the prefecture city government governor who has jurisdiction over the location where such office exists.

## < Labeling to Container and Package >

In accordance with the provisions of the Agricultural Chemicals Regulation Law, any person, who would like to sale a pesticide registered as the agricultural chemicals by the Minister of Agriculture, Forestry and Fisheries, must indicate the items specified on the container or package to so as to be properly used.

The following labeling needed for a pesticide are prescribed.

- · Name and location of factory
- Kind and name of agricultural chemicals
- Kind and content of active ingredients etc.
- · Amount of contents
- Registry number
- · Scope and usage of applicable harmful insects
- · Precautions for storing or use
- · Final effective date

#### < Positive List System >

In parallel with the promulgation of the revised Food Sanitation Law on May 30, 2003, a positive list system is scheduled to introduce into agricultural chemicals until May 2006.. The revised Food Sanitation Law comes into force within three years from the date of its promulgation. After a shift to the positive list system, any pesticide residue in food is, in principle, not allowed, unless otherwise stipulated by the standards for

pesticide residue. Therefore, the work is now promoted so that the tentative standards for residue for approximately 500 kinds of agricultural chemicals can be provided.

## < Authorities concerned >

Agricultural Chemicals Office, Plant Products Safety Division, Food Safety and Consumer Affairs Bureau,
The Ministry of Agriculture, Forestry and Fisheries
<a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

Policy Planning and Communication Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare <a href="http://www.mhlw.go.jp/english/index.html">http://www.mhlw.go.jp/english/index.html</a>

Agricultural Chemicals Inspection Station <a href="http://www.maff.go.jp/eindex.html">http://www.maff.go.jp/eindex.html</a>

## 16. Food Safety Basic Law

In recent years, people have been getting increasingly nervous about safety of food, mainly because of outbreaks of the mad cow disease (BSE), violations of residue-prone agricultural chemicals standards, and false libeling on food. In order to cope with such circumstances, the Food Safety Basic Law, which will constitute a basis for securing safety for food, got enacted on May 16, 2003 and came into force as from July 1 of the year.

## <Purpose of the law>

The purpose of the law is, considering the urgent necessity of measures to cope with changes in the environment affecting dietary lives of people, such as development of science, advancement of globalization, etc., to promote comprehensive measures to secure food safety by laying down the basic principles on safety for food, defining the responsibility each of the government, local authorities, and food-related businesses, clarifying the role of consumers, and establishing basic policies for developing measures.

#### < Points of the law >

- (Basic understanding of securing safety on food)
   Food safety shall be secured by taking necessary measures with the basic understanding that such measures are most important to protect the public health.
   (Article 3)
- 2. (Proper measures for each stage of food supply process)
  Considering that any of factors in the whole process from production to supply of agricultural and fishery products, either home or overseas, (hereinafter called "Food Supply Process") may affect food safety, food safety shall be secured by taking necessary measures at every stage of the process. (Article 4)
- 3. (Prevention of public health from adversely affecting)
  Food safety shall be secured by taking necessary measures based on the latest scientific knowledge on food safety while considering international trends and public opinions with respect to food safety and aimed at ensuring that people will be prevented from adverse effects from eating food. (Article 5)
- 4. (Responsibility of food-related businesses)
  - a) Food-related businesses who produce, import, or sell fertilizers, agrochemicals, feed additives, medical products for livestock, and any other production facilities in agriculture and fisheries, food (including agricultural and fishery products used as materials for food), additives, apparatus, and containers/packages which may affect food safety, and who do other food-related business shall be responsible for taking proper measures for securing food safety at each stage of the supply process in

accordance with the basic principles and with understanding that such businesses shall assume primary responsibility in doing such business.

- b) In running business, food-related businesses shall provide correct and proper information on food to be handled and others in accordance with the basic principles.
- c) Food-related businesses, in accordance with the basic principles, shall be responsible for cooperating with the government or local authorities in measures for food safety in relation to their business activities. (Article 8)
- 5. (Role of consumers)

Consumers shall by deepen their knowledge and understanding concerning securing food safety and play active roles in securing food safety by expressing their opinions on food safety. (Article 9)

## 6. (Conducting food risk assessment)

In developing measures for food safety, food risk assessment (hereinafter called "Risk Assessment") shall be conducted on each proposed measure about any biological, chemical, or physical factors or states which may injure human health when taken into human bodies, which are included in food or may be located near food,; provided, however, that the foregoing does not apply to the following cases:

- a) When it is clearly unnecessary to conduct risk assessment, judging from the nature of such measure;
- b) When the nature and level of the adverse effect on human health is clear;
- c) When such measure is urgently needed to prevent people form health hazards or to control such hazards, if there is not enough time for risk assessment to be conducted beforehand, (Article 11)
- 7. (Promotion of exchange of information and opinions)

In developing measures for securing food safety, necessary steps shall be taken so as to reflect public opinions in particular measures, keep the developing process fair and transparent, issue information on such measure, provide opportunities to express opinions, to promote exchange of information and opinions among relevant people. (Article 13)

<a href="#">Articles covered by the law></a>

All foods and drinks (excluding drugs and quasi-drugs prescribed by the Pharmaceutical Affairs Law)

## < Authorities concerned >

Food Safety Commission, Cabinet Office <a href="http://www8.cao.go.jp/shokuhin/">http://www8.cao.go.jp/shokuhin/</a> (Japanese only)

## 17. The Fundamental Law of Food Education (Shokuiku)

For the purpose of fostering people's healthy mind and body, and bring up a rich human nature, "Fundamental Law of Food Education" to promote a comprehensive and designed policy concerning food education was established on June 10, 2005 and enforced on July 15, 2005.

## < Purposes of the Law >

The purpose of the Law is to establish a fundamental concept of food education and clarifies the duty of the country and local public bodies by prescribing the fundamental policy measure concerning food education, and promoting a comprehensive and a designed policy concerning food education policy, thereby aiming to contribute to materialize a healthy and cultural people's life as well as rich and vital society at present and for future, in accordance with the environmental change over people' eating habits in recent years, and in consideration of a crucial issue of developing food education for the purpose of building up a sound mind and body and affluent humanity through the whole life of people.

#### < Outline of law >

1) Promotion of food education at home.

Enhancing the interest and understanding for foods of guardians and children aiming to establish a healthy eating habit

- \* To provide an opportunity to enjoy themselves with foods while learning a preferable practice at cooking classes joining both parents and children.
- \* To propagate knowledge and give information concerning an appropriate nutritional management like healthy beauty, etc.
- \* To provide nourishment guidance, etc. intended for pregnant women and nursing mothers and infants and toddlers.
- 2) Promotion of food education at schools, nurseries and facilities.

To promote an attractive food education at schools and nurseries, etc., and aim to materialize healthy eating habits and grow children's mind and body.

- \* Preparation of a guideline to promote food education at schools and nurseries, etc.
- \* Maintenance of guidance system including the arrangement of suitable staffs for providing food education and consciousness edification of people in a leading position.
- \* Implementation of a school lunch that makes the best use of local trait
- \* A variety of experience activities including practices in farm and cooking foods etc.

- 3) Promotion of the approach for the improvement of eating habits in the region To promote the improvement of the consumption concerning the nourishment, eating habits and foods, preventing the region from a life-style disease:
- \* Designing, propagation and enlightenment of the guideline concerning healthy eating habits
- \* Training and utilization of persons who have expertise of food education
- \* Propagation and enlightenment of food education at public health centers and health centers, etc. located at cities, towns, and villages.
- \* Promotion of propagation and enlightenment of food education at medical institutions
- \* Support to the activity for promotion of food education carried out by food business sectors.

## 4) Development of food education promotion activity

To aim a nationwide development of voluntary food education activity of private associations including people, persons involved in education, agricultural forestry industries and fisheries, and food related business, etc.

- \* Implementation of the event for promotion of food education
- \* Designation of the period that promotes activity concerning promotion of food education emphatically and effectively
- \* Cooperation with volunteers, etc.
- 5) Promotion of the communication between producers and consumers, and activation of harmonized agricultural forestry and fisheries industries with environment.

To aim a harmonized activation of rural and fishing villages with environment by advancing symbiosis and convection between cities and rural/fishing villages while building up mutual trust between producers and consumers.

- \* Promotion of experiential activities of consumers in the process of production of agriculture, forestry and fisheries products, and manufacture and distribution of food products.
- \* Promotion of agriculture, forestry and fisheries products that are locally produced and consumed in school lunches, etc.
- \* Control of generation and recycling, etc. of food wastes
- 6) Support to the activity for the succession of gastronomic culture, etc.

To aim to succeed the gastronomic culture closely related to traditional events and manners, specialized local gastronomic culture and traditional excellent gastronomic culture in the region.

\* Succession and development of rich gastronomic culture

- \* Propagation of knowledge concerning gastronomic culture etc.
- 7) Promotion of safety, nourishment and other survey, research and provision of information as well as international communication concerning foods

Promotion of the international communication concerning food education together with the advancement of survey/research and the provision of information to contribute to people's appropriate selection of eating habits

- \* Survey and research of safety and nourishment of foods, and eating habits.
- \* Collection and provision of information for safety and nourishment of foods, and eating habits
- \* Collection of information for safety, nourishment and eating habits of foods in foreign countries.
- \* International communication and information exchange among researchers, etc. concerning food education
- < Articles covered by law> Foods and beverage

## < Authority concerned >

Cabinet office Government of Japan

http://www.cao.go.jp/

Food Safety Commission, Cabinet office Government of Japan

http://www.fsc.go.jp/

Sports and Youth Bureau, Ministry of Culture Sports Science and Technology

http://www.mext.go.jp/

General Affairs Division, Health Service Bureau, Ministry of Health, Labour and Welfare

http://www.mhlw.go.jp

Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries

http://www.maff.go.jp/