

## I. Food

### Table F01

### Specifications and Standards for Food in General

Ministry of Health and Welfare Notification No. 370, 1959 (latest revision: MHLW Notification No.336, 2010)

#### A. Specifications of food in general

1. Food shall not contain any antibiotics or chemically synthesized antibacterial substances, except for the following cases:

- (1) When the substance concerned is identical to a food additive designated by the Minister of Health, Labour and Welfare as having no potential to cause damage to human health under Article 10 of the Food Sanitation Act.
- (2) When compositional standards are set forth in 5, 6, 7, 8 or 9 below for the substance concerned.
- (3) When the food product concerned has been manufactured or processed using a food ingredient that meets the compositional standards given in 5, 6, 7, 8 or 9 below (except for foods containing antibiotics or chemically synthesized antibacterial substances for which compositional standards are not set forth in 5, 6, 7, 8 or 9 below).

\* 5, 6, 7, 8 and 9 mentioned above are the regulations concerning agricultural chemicals in foods.

Information on agricultural chemical residues in foods is available on the MHLW website at:

<http://www.mhlw.go.jp/english/topics/foodsafety/positive/list060228/index.html>

2. Foodstuffs that are composed in whole or part of an organism derived by DNA recombination or that contain all or part of such an organism must be marked to show that the organism has undergone the safety inspection procedures proscribed by MHLW
3. Foodstuffs manufactured using microorganisms derived by DNA recombination or containing such substances must be marked to show that the substances have undergone the safety inspection procedures proscribed by the MHLW
4. Deleted.
5. (1) Substances which are components of agricultural chemicals etc. that should not be detected in foods.

1) 2,4,5-T	6) Coumaphos	10) Dimetridazole	15) Furaladone
2) Azocyclotin and Cyhexatin	7) Chloramphenicol	11) Daminozide	16) Propam
3) Amitrol	8) Chlorpromazine	12) Nitrofurans	17) Malachite Green
4) Captafol	9) Diethylstilbestrol	13) Nitrofurantoin	18) Metronidazole
5) Carbadox		14) Furazolidone	19) Ronidazole

#### B. Standards of manufacture, processing and preparation

1. During manufacturing or processing of any food, the food should not be radiated. (Radiation is defined in Article 3, section 5 of the Atomic Energy Basic Act). However, this does not apply if food is radiated during any processes in the manufacturing or processing of food in order to control those processes, provided that the radiation dosage to the food is not more than 0.10 Gy, or if there are special provisions for any food categories under Section D.

2. When food is to be manufactured using fresh cow's milk or fresh goat's milk, during the manufacturing of that food the fresh cow's milk or fresh goat's milk must either be pasteurized for 30 minutes at 63°C by means of a holding system or pasteurized using a method that achieves an equivalent or better pasteurization effect. The milk added to food or used in preparing food must be cow's milk, special cow's milk, pasteurized goat's milk, homogenized cow's milk, low-fat cow's milk, non-fat cow's milk or processed milk.

3. When food is to be produced, processed, or prepared using blood, blood corpuscles, or blood plasma (limited to those obtained from domesticated animals), during the manufacturing, processing or preparation of that food, the blood, blood corpuscles, or blood plasma must be sterilized for 30 minutes at 63°C or heated and sterilized using a method that achieves an equivalent or better sterilization effect.

4. Poultry eggs in their shells used for the production, processing, or preparation of food may not be eggs unfit for eating. When manufacturing, processing, or preparing food using poultry eggs, during the production, processing or preparation of that food the chicken eggs must be sterilized for at least 1 minute at 70°C or they must be heated and sterilized using a method that achieves an equivalent or better sterilization effect. However, this does not apply when food is prepared promptly after breaking normal eggs whose best-before-date has not passed, and which are fresh enough to be eaten raw.

5. When seafood is to be prepared to be eaten raw, it must be washed thoroughly in potable water. To eliminate substances which are likely to contaminate the products.

6. When food is to be produced using microorganisms obtained using recombinant DNA technology, it must be produced using a method recognized as complying with the standards set forth by the Minister of Health, Labour and Welfare.

7. During manufacturing and processing of foods, additives which do not comply with standards in Part II (Food Additives D or E) should not be used.

8. When the meat of cattle bred in a country or region where bovine spongiform encephalopathy has occurred (specific animal), is to be sold directly to consumers, the vertebral columns of the cattle (with the exception of the transverse processes of thoracic vertebrae, transverse processes of lumbar vertebrae, ala sacralis and caudal vertebrae) must be removed. The removal must be undertaken using a method capable of preventing contamination, by the dorsal root ganglia, of meat of cattle and their internal organs, as well as meat situated in the vicinity of the removal and that is to be supplied for food. When food is to be produced, processed or prepared, the vertebral columns of specific cattle must not be used as the ingredients of that food. However, this does not apply when the fats and oils from the vertebral columns of the specific cattle are to be used as raw material after they have undergone hydrolysis, saponification or esterification under the high-temperature and high-pressure conditions.

### C. Standards of storage

1. When food is to be stored in direct contact with crushed ice other than crushed ice for eating and drinking, crushed ice that tests negative for coliform bacilli must be used. EC test (Faecal coliform test) is carried out as follows: (1) sampling and preparation of test samples, (2) coliform test, (3) coliform test, (4) presumptive test, (5) confirmation test, (6) complete test.
2. When food is to be stored, no antibiotics shall be used. However, this shall not apply to the food additives which the Minister of Health, Labour and Welfare defines as involving no risk to human health in Article 10 of the Act.
3. Food must not be exposed to radiation to increase storage life.