

Japanese Agricultural Standard for Organic Processed Foods
(Notification No. 1606 of the Ministry of Agriculture, Forestry and Fisheries of October 27, 2005)
(Preliminary Translation)

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(Purpose)

Article 1 The purpose of this standard is to define the criteria of production methods of organic processed foods.

(Principle of Production of Organic Processed Foods)

Article 2 The principle of the production of organic processed foods is as follows:

To produce organic processed foods by processing methods utilizing physical and biological functions, avoiding the use of chemically synthesized food additives and chemical agents, and by preserving the characteristics of organic plants and organic livestock products as ingredients in the manufacturing and processing process (organic plants and organic livestock products are prescribed in Article 3 of Notification No.1605 of the Ministry of Agriculture, Forestry and Fisheries and Article 3 or Notification No.1608 of the Ministry of Agriculture, Forestry and Fisheries respectively; hereinafter the same).

(Definition)

Article 3 In this standard, terms listed on the left side of the table below are defined on the right side.

Terms	Definition
Organic processed foods	Processed foods produced by the criteria in the next Article, of which weight of plants (except for organic plants), livestock products (except for organic livestock products), marine products, their processed foods and food additives (except for processing aids) of the total ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic processed foods of plant origin	Organic processed foods, of which weight of plants (except for organic plants), livestock products, marine products, their processed foods and food additives (except for processing aids) of the total ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic processed foods of animal origin	Organic processed foods, of which weight of plants, livestock products (except for organic livestock products), marine products, their processed foods and food additives (except for processing aids) of the total ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic processed foods of plant and animal origin	Organic processed foods other than organic processed foods of plant origin and organic processed foods of animal origin.
Recombinant DNA technology	Technology to create recombinant DNA by connecting DNA through breakage and recombination using enzyme, transferring it into living cells and replicating it.
Organic plants produced in the conversion fields	Plants produced in conversion fields prescribed in Article 4 of the Japanese Agricultural Standard for organic plants.

(Criteria of Production Methods)

Article 4 The criteria of production methods for organic processed foods are as follows:

Items	Criteria
Ingredients (including processing aids)	<p>The use of any materials except for those described as below is prohibited.</p> <ol style="list-style-type: none"> Following materials, limited to those with grading labels on their packages, containers or invoices. Notwithstanding the grading labels, when organic processed foods are produced, manufactured and processed by the same producer or manufacturer, and are graded by Article 14 and Article 19-3 of the Law Concerning Standardization and Proper Labelling of Agricultural and Forestry products (Law No.175 of 1950), those plant and livestock products are permitted to be used as ingredients as well. <ol style="list-style-type: none"> Organic plants Organic processed foods Organic livestock products Plants and livestock products except for products described in 1. Following materials shall be excluded. <ol style="list-style-type: none"> Plants and livestock products with the same categories of organic plants and organic livestock products used for ingredients. Ionizing radiated foods Foods produced by the recombinant DNA technology Marine products (except for ionizing radiated foods and those produced by the recombinant DNA technology). Processed foods of plant, animal and fish origin (except for processed foods described in 1,(2), those with the same categories of the organic processed foods of plant origin used for ingredients, ionizing radiated foods, and those produced by the recombinant DNA technology). Salt Water Food additive described in Attached Table 1 (except for those produced using the recombinant DNA technology; hereafter the same.)
Rate of ingredients	<p>Weight of ingredients prescribed in item 2., 3., 4. and 7. (except for processing aids) in the criteria of “ingredients” in this table shall be no more than 5% of the weight of all ingredients (except for salt, water and processing aids).</p>
Management concerning manufacturing, processing, packaging, storage and other processes	<ol style="list-style-type: none"> Only physical method or method using biological function (except for those produced by the recombinant DNA technology; hereafter the same) shall be used for the manufacturing or processing. The use of food additives shall be the minimum necessary. Organic plants, organic processed foods and organic livestock products used for ingredients shall be controlled not to be mixed with other plants and livestock products or processed foods. Only physical method or method using biological function (except for the method using recombinant DNA technology) shall be used for pest and disease control. In the case that ordinary means are not effective enough, chemical agents listed in Attached Table 2

	<p>(except for materials produced by using recombinant DNA technology) may be used. When those prescribed in Attached Table 2 are used, mixture with those and ingredients and products shall be prevented.</p> <p>4. Ionizing radiation shall not be used for pest and disease control, the foods preservation or sanitation.</p> <p>5. Foods produced or processed in accordance with the criteria of “Ingredients” and provisions from 1 to 4 on the above shall be controlled to avoid exposure to substances for plant pest and disease control, detergent, disinfectant and other agents.</p>
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(Labelling of names of Organic Processed Foods and their ingredients)

Article 5 Names of organic processed foods and their ingredients shall be labelled by methods prescribed below:

Division	Criteria
Labeling of names	<p>1. To attach one of the following labels.</p> <p>(1) “有機○○” or “○○(有機)” (which means organic ○○ or ○○ (organic) in Japanese.)</p> <p>(2) “オーガニック○○” or “○○(オーガニック)” (which means organic ○○ or ○○ (organic) in Japanese.)</p> <p>(Note) The generic name of the processed food shall be filled out in ○○. However, when generic names of organic processed foods of plant and animal origin described in ○○ is the same as the general name of organic processed foods of plant and animal origin, the name shall be prescribed by the Minister of Agriculture, Forestry and Fisheries.</p> <p>2. Notwithstanding the criteria 1., if organic plants harvested in the field under the conversion period are used, manufactured or processed as ingredients, the description “under the conversion period” shall appear before or after the name as prescribed in 1.</p>
Labelling of names of ingredients	<p>1. As for organic plants (except for organic plants harvested in fields under the conversion period), organic processed foods (except for those in which organic plants harvested in fields under the conversion period are used as ingredients) or organic livestock products, are used as such as “organic” shall appear in general names of plants or processed foods of plant origin.</p> <p>2. If organic plants harvested in fields under the conversion period are used, manufactured or processed as ingredients, the description “under conversion period” shall appear before or after raw material names as prescribed in 1.</p>

Attached Table 1

Food additives	Criteria
Citric acid	Limited to be used as pH adjuster or used for processed vegetable products or processed fruit products.
Sodium citrate	Limited to be used for dairy products or used for albumen and sausage as low temperature pasteurization.
DL- malic acid	Limited to be used for processed foods of plant origin.
Lactic acid	Limited to be used for processed vegetable products, for sausage as casing, for dairy products as coagulating agent, and for cheese in salting as pH adjuster.
L- ascorbic acid	Limited to be used for processed foods of plant origin.

Sodium L-ascorbate	Limited to be used for processed meat.
Tannin (Tanmic acid)	Limited to be used for processed foods of plant origin as filter aid.
Sulfuric acid	Limited to be used for extracted water in producing sugar as pH adjustment agent.
Sodium carbonate and sodium acid carbonate	Limited to be used for confectionary, sugar, processed bean foods, noodles and bread, or for dairy products as neutralizing substance.
Potassium carbonate	Limited to be used for drying processed fruit products, or used for grain processed foods, processed beans products, noodles, bread or confectionary.
Calcium carbonate	In case for livestock products , limited to be used for dairy products (except for coloring) and for cheese as coagulating agent.
Ammonium carbonate and ammonium acid carbonate	Limited to be used for processed foods of plant origin.
Magnesium carbonate	Limited to be used for processed foods of plant origin.
Potassium chloride	Limited to be used for processed vegetable products, fruits processed products, seasonings or soup.
Calcium chloride	Limited to be used for processed foods of plant origin and cheese as coagulating agent, or used for edible fat and oil, processed vegetable products, processed fruit products, processed beans products, dairy products or processed meat.
Magnesium chloride	Limited to be used for processed foods of plant origin as coagulating agent or used for processed beans products.
Crude sea water magnesium chloride	Limited to be used for processed foods of plant origin as coagulating agent or used for processed beans products.
Sodium hydroxide	Limited to be used for processing sugar as pH adjustment agent or used for grain processed foods.
Potassium hydroxide	Limited to be used for processing sugar as pH adjustment agent.
Calcium hydroxide	Limited to be used for processed foods of plant origin.
DL- tartaric acid	Limited to be used for processed foods of plant origin.
L- tartaric acid	Limited to be used for processed foods of plant origin.
DL-sodium tartrate	Limited to be used for confectionary.
L-sodium tartrate	Limited to be used for confectionary.
DL- potassium hydrogen tartrate	Limited to be used for grain processed foods or confectionary.
L- potassium hydrogen tartrate	Limited to be used for grain processed foods or confectionary.
Mono calcium phosphate	Limited to be used for powders as expanding agent.
Calcium sulfate	Limited to be used as coagulating agent or used for the confectionary, the processed beans products or bread yeast.
Alginic acid	Limited to be used for processed foods of plant origin.
Sodium alginate	Limited to be used for processed foods of plant origin.
Carrageenan	In case for processed foods of animal origin, limited to be used for dairy products.
Carob bean gum (Locust bean gum)	In case used for processed foods of animal origin, limited to be used for dairy products or processed meat.
Guar gum	In case used for processed foods of animal origin, limited to be used for dairy products, canned meat or egg products.

Tragacanth gum	
Arabian gum	Limited to be used for dairy products, edible fat and oil or confectionary.
Xanthan gum	In case used for processed foods of animal origin, limited to be used for dairy products or confectionary.
Karaya gum	In case used for processed foods of animal origin, limited to be used for dairy products or confectionary.
Casein	Limited to be used for processed foods of plant origin.
Gelatin	Limited to be used for processed foods of plant origin.
Pectin	In case used for processed foods of plant origin, limited to be used for dairy products. Limited to be used for processed foods of plant origin.
Ethanol	In case used for processed foods of animal origin, limited to be used for processed meat. In case used for processed foods of animal origin, limited to be used for dairy products.
Mix tocopherol	In case used for processed foods of animal origin, limited to be used for processed meat. In case used for processed foods of animal origin, limited to be used for processed meat.
Enzyme-treated lecithin	Limited to those obtained without any bleaching or organic solvent treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise. In case used for processed foods of animal origin, limited to be used for processed meat.
Enzyme-degraded lecithin	Limited to those obtained without any bleaching or organic solvent treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise. Limited to those obtained without any bleaching or organic solvent treatment, and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise.
Plant lecithin	Limited to those obtained without any bleaching or organic solvent treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise. Limited to those obtained without any bleaching or organic solvent treatment, and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise.
Egg yolk lecithin	Limited to those obtained without any bleaching or organic solvent treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise. Limited to those obtained without any bleaching or organic solvent treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise.
Talc	Limited to be used for processed foods of plant origin. Limited to those obtained without any bleaching or organic solvent treatment and in case used for

	processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or mayonnaise.
Bentonite	Limited to be used for processed foods of plant origin.
Kaolin	Limited to be used for processed foods of plant origin.
Diatomaceous earth	Limited to be used for processed foods of plant origin.
Perlite	Limited to be used for processed foods of plant origin.
Silicon dioxide	Limited to be used for processed foods of plant origin as gel or colloidal solution.
Active carbon	Limited to be used for processed foods of plant origin.
Beeswax	Limited to be used for processed foods of plant origin as separating agent.
Carnaiba wax	Limited to be used for processed foods of plant origin as separating agent.
Wood ash	Limited to those derived or produced from natural sources without chemical treatment. Limited to be used for traditional cheese production, alimentary konjac product production or removing harshness of wild vegetable.
Flavorings	Except those chemically synthesized.
Nitrogen	
Oxygen	
Carbon dioxide	
Enzyme	
Sodium hypochlorite	
Substances which are generally provided for eating or drinking as foods and which are used as food additives	
Hypochlorite solution	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
Boletic acid	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
Fumaric acid	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
Sodium fumarate	Limited to be used for animal intestine as disinfection and used for egg as cleansing.

Attached Table 2

Chemical agents	Criteria
Pyrethrum emulsion	Those without piperonyl butoxide as synergist.
Plant and animal oils	Except for the purpose of pests control for plants.
Gelatin	Except for the purpose of pests control for plants.
Casein	Except for the purpose of pests control for plants.
Fermented products from aspergillus	Except for the purpose of pests control for plants.
Extract from mushroom (shiitake fungus)	Except for the purpose of pests control for plants.
Extract from chlorella	Except for the purpose of pests control for plants.

Chitin	Except for the purpose of pests control and limited to those derived from natural source.
Beewax	Except for the purpose of pests control for plants.
Silicate mineral	Except for the purpose of pests control for plants.
Diatomaceous earth	
Bentonite	Except for the purpose of pests control for plants.
Sodium silicate	Except for the purpose of pests control for plants.
Sodium bicarbonate	
Carbon dioxide	
Potassium soap	Except for the purpose of pests control for plants.
Ethyl alcohol	Except for the purpose of pests control for plants.
Boric acid	Limited to the use of insect trap.
Pheromone agent	Limited to those containing sex pheromone activity of insects as an active ingredient, and except for the purpose of pests control for plants.
Edible plants extract	Limited to those derived from natural sources without the use of chemical treatment and not used for the purpose of pest control.

(Notes) The use of chemical agents shall be in accordance with the prescribed usage.

The Supplementary Clause
(Schedule)

1. This notification becomes effective 30 days after publication.

(Interim Measure)

2. Grading in accordance with the previous criteria of the Japanese Agricultural Standard for organic processed foods is permitted for 3 months after the enforcement of this standard.

The Supplementary Clause (Notification No.210 of the Ministry of Agriculture, Forestry and Fisheries of February 28, 2006)

1. This notification becomes effective on March 1st, 2006.

Supplementary Clause (Notification No.1464 of the Ministry of Agriculture, Forestry and Fisheries of October 27, 2006)

(Schedule)

1. This notification becomes effective 30 days after publication.

(Interim Measure)

2. Grading in accordance with the previous criteria of the Japanese Agricultural Standard for organic processed food is permitted for 1 year after the enforcement of this standard.