

**Japanese Agricultural Standard of
 Organic Processed Foods**
 (Notification No.1606 of the Ministry of Agriculture, Forestry and Fisheries
 of October 27, 2005)
 (Provisional Translation)
 Established: January 20, 2000
 Partial Revision: November 18, 2003
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(Purposes)

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 the processing methods utilizing the physical and biological functions, avoiding the uses of chemically synthesized food additives and chemical agents, and by preserving the characteristic of Organic Agricultural Products and Organic Livestock Products as ingredients in the manufacturing and processing process(Organic Agricultural Products and Organic Livestock Products are prescribed in Article 3 of Notification No.1605 of the Ministry of Agriculture, Forestry and Fisheries and 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, whose weight of agricultural products (except for organic agricultural products), livestock products (except for organic livestock products), marine products and their processed foods included in its ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic Agricultural Processed Foods	Organic products, whose weight of agricultural products (except for organic agricultural products), livestock products, marine products and their processed foods included in its ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic Livestock Processed Foods	Organic products, whose weight of agricultural products, livestock products (except for organic livestock products), marine products and their processed foods included in its ingredients (except for water, salt and processing aids) shall be no more than 5%.
Organic	Organic products other than organic agricultural

Agricultural and Livestock Processed Foods	products and organic livestock products.
Recombinant DNA technology	Technology to create recombinant DNA by connecting DNA through breakage and recombination using enzyme, transferring it into living cells, and proliferating it.
Organic Agricultural Products produced in the conversion fields	Agricultural products produced in the conversion fields prescribed in Article 4 of the Japanese Agricultural Standard of Organic Agricultural Products

(Criteria of Production Methods)

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

Items	Criteria
Ingredients (including processing aid)	<p>The use of any materials except for those described as below is prohibited.</p> <ol style="list-style-type: none"> 1. Following materials, limited to those with the grading labels on their packages, containers, or invoices. Notwithstanding the grading labels, when agricultural products are produced, manufactured and processed by same producer or manufacturer, and are graded by Article 15 of the Law Concerning Standardization and Proper Labelling of Agricultural and Forestry products, those agricultural products are permitted to be used as ingredients as well. <ol style="list-style-type: none"> (1) Organic Agricultural Products (2) Organic Processed Foods (3) Organic Livestock Products 2. Agricultural products except for products described in 1. following materials shall be excluded. <ol style="list-style-type: none"> (1) Agricultural and livestock products with the same categories of the organic agricultural products and organic livestock products used for the ingredient. (2) Ionizing radiated foods (3) Foods produced by the recombinant DNA

	<p style="text-align: center;">technology</p> <ol style="list-style-type: none"> 3. Marine products (except for ionizing radiated foods and those produced by the recombinant DNA technology.) 4. Processed foods described in 2. or 3. (except for the processed products with the same categories of the organic processed agricultural products used for the ingredients, ionizing radiated foods, and those produced by the recombinant DNA technology.) 5. Salt 6. Water 7. Food additive described in the attached table 1 (except for those produced using the recombinant DNA technology; hereafter the same.)
<p>Management concerning manufacturing, processing, packaging, storage, and other processes</p>	<ol style="list-style-type: none"> 1. 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. 2. The organic agricultural products, organic processed foods and organic livestock products used for ingredients shall be controlled not to be mixed with other agricultural and livestock products or processed foods. 3. Only physical method or method using biological function (except for the method using recombinant DNA technology) shall be used for the disease and pest control. In the case that ordinary means are not effective enough, chemical agents listed in the attached table 2 (except for materials produced by using recombinant DNA technology) may be used. When those prescribed in the attached table 2 are used, mixture with those and the ingredients and the products shall be prevented. 4. Ionizing radiation shall not be used for the disease and pest control, the foods preservation, the removal of pathogens or sanitation. 5. The foods produced or processed following the criteria of "Ingredients" and the provisions from 1 to 4 on the above shall be controlled to avoid exposure to agricultural chemicals, detergent, disinfectant, and other agents.

(Labelling of names of the Organic Processed Foods and their ingredients)
Article 5 The names of the Organic Processed Foods and their ingredients shall be labelled by the methods prescribed below:

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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 general name of the processed food shall be filled out in . However, when the general names of organic agricultural and livestock processed product described in is the same as the general name of organic agricultural processed products, the name shall be prescribed by Minister of Agriculture, Forestry and Fisheries.</p> <p>2. Notwithstanding the criteria 1., if organic agricultural products harvested in the field under the conversion period are used, manufactured, or processed as the ingredients, the description “under the conversion period” shall appear before or after the name as prescribed in 1.</p>
Labelling of names of the ingredients	<p>1. As for organic agricultural products (except for the organic agricultural products harvested in the fields under the conversion period), organic processed foods (except for those in which organic agricultural products harvested in the 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 agricultural products or agricultural product processed foods.</p> <p>2. If organic agricultural products harvested in the fields under the conversion period are used, manufactured or processed as ingredients, the description “under conversion period” shall appear before or after the 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 agricultural processed products.
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 agricultural processed products.
Sodium L-ascorbate	Limited to be used for processed meat.
Tannin (Tanmic acid)	Limited to be used for agricultural processed food 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 confectionery, sugar, processed bean products, noodles, and bread.
Potassium carbonate	Limited to be used for drying processed fruit products, or used for grain processed products, processed beans products, noodles, bread, or confectionery.
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 agricultural processed products.
Magnesium carbonate	Limited to be used for agricultural processed products.
Potassium chloride	Limited to be used for processed vegetable products, fruits processed products, seasonings, or soup.
Calcium chloride	Limited to be used for agricultural processed products 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 agricultural processed products as coagulating agent or used for processed beans products.
Crude sea water magnesium chloride	Limited to be used for agricultural processed products 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 products.
Potassium hydroxide	Limited to be used for processing sugar as pH adjustment agent.
Calcium hydroxide	Limited to be used for agricultural processed products.
DL- tartaric acid	Limited to be used for agricultural processed products.
L- tartaric acid	Limited to be used for agricultural processed products.
DL-sodium tartrate	Limited to be used for confectionery.
L-sodium tartrate	Limited to be used for confectionery.
DL- potassium hydrogen tartrate	Limited to be used for the grain processed products or confectionery.

L- potassium hydrogen tartrate	Limited to be used for the grain processed products or confectionery.
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 confectionery, the processed beans products, or bread yeast
Alginic acid	Limited to be used for agricultural processed products.
Sodium alginate	Limited to be used for agricultural processed products.
Agar	
Carrageenan	In case used for livestock processed products, limited to be used for dairy products.
Carob bean gum (Locust bean gum)	In case used for livestock processed products, limited to be used for dairy products or processed meat.
Guar gum	In case used for livestock processed products, limited to be used for dairy products, canned meat or egg products.
Triacanthos gum	
Arabian gum	Limited to be used for dairy products, edible fat and oil or confectionery.
Xanthan gum	In case used for livestock processed products, limited to be used for dairy products or confectionery.
Karaya gum	In case used for livestock processed products, limited to be used for dairy products or confectionery.
Casein	Limited to be used for agricultural processed products.
Gelatin	Limited to be used for agricultural processed products.
Pectin	In case used for livestock processed products, limited to be used for dairy products.
Ethanol	In case used for livestock processed products, limited to be used for processed meat.
Mix tocopherol	In case used for livestock processed products, 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 livestock processed products, limited to be used for dairy products, baby foods derived from milk, fat and oil products, or mayonnaise.
Enzyme-degraded lecithin	Limited to those obtained without any bleaching or organic solvent treatment , and In case used for livestock processed products, 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 livestock processed products, 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 livestock processed products, limited to be used for dairy products, baby foods derived from milk, fat and oil products, or mayonnaise.
Talc	Limited to be used for agricultural processed products.
Bentonite	Limited to be used for agricultural processed products.
Kaolin	Limited to be used for agricultural processed products.
Diatomaceous earth	Limited to be used for agricultural processed products.
Perlite	Limited to be used for agricultural processed products.
Silicon dioxide	Limited to be used for agricultural processed products as gel or colloidal solution.
Active carbon	Limited to be used for agricultural processed products.
Beeswax	Limited to be used for agricultural processed products as separating agent.
Carnaiba wax	Limited to be used for agricultural processed products as separating agent.
Wood ash	Limited to be used for traditional cheese production.
Flavorings	Except those chemically synthesized.
Nitrogen	
Oxygen	
Carbon dioxide	
Enzyme	
Sodium hypochlorite	Limited to be used for animal intestine as disinfection, and used for egg as cleansing.
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.
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 oil	Except for the purpose of pests control for agricultural products.

Gelatin	Except for the purpose of pests control for agricultural products.
Casein	Except for the purpose of pests control for agricultural products.
Fermented products from aspergillus	Except for the purpose of pests control for agricultural products.
Extract from mushroom (shiitake fungus)	Except for the purpose of pests control for agricultural products.
Extract from chlorella	Except for the purpose of pests control for agricultural products.
Chitin	Except for the purpose of pest control, and limited to those derived from natural source
Beewax	Except for the purpose of pests control for agricultural products.
Silicate mineral	Except for the purpose of pests control for agricultural products.
Diatomaceous earth	
Bentonite	Except for the purpose of pests control for agricultural products.
Sodium silicate	Except for the purpose of pests control for agricultural products.
Sodium bicarbonate	
Carbon dioxide	
Potassium soap	Except for the purpose of pests control for agricultural products.
Ethyl alcohol	Except for the purpose of pests control for agricultural products.
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 agricultural products..

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

Schedule

1. This notification becomes effective 30 days after publication.
2. A three-month transition period is provided after the enactment.