

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 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 additives (except for generic food additives (those generally provided for eating or drinking as foods; hereafter the same.) graded as organic processed foods and processing aids) of the total ingredients (except for water and salt) and additives (except for 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 additives (except for generic food additives graded as organic processed foods and processing aids) of the total ingredients (except for water and salt) and additives (except for 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 additives (except for generic food additives graded as organic processed foods and processing aids) of the total ingredients (except for water and salt) and additives (except for 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.

Chemical treatments	Treatments fall under the category of 1 or 2. 1 To change chemical structure of substances by chemical ways (except for burning, calcining, melting, dry distilling, and saponifying; hereafter the same). 2 To add substances which are gained by chemical treatments (including the case in which final produce doesn't contain the added substances).
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	Plants produced in conversion fields prescribed in item 2 in the criteria of "fields" 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 and additives (including processing aids)	<p>The use of any materials except for those described as below is prohibited. In case of difficulty to obtain organic plants, organic livestock products or organic processed foods with the same categories of those used for ingredients, those prescribed in items 2 or 4 may be used.</p> <ol style="list-style-type: none"> 1 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 10 and Article 30 of the Law Concerning Japanese Agricultural Standards etc. (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"> (1) Organic plants (2) Organic processed foods (3) Organic livestock products 2 Plants and livestock products except for products described in 1. Following materials shall be excluded. <ol style="list-style-type: none"> (1) Plants and livestock products with the same categories of organic plants and organic livestock products used for ingredients. (2) Ionizing radiated foods (3) Foods produced by the recombinant DNA technology 3 Marine products (except for ionizing radiated foods and those produced by the recombinant DNA technology). 4 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). 5 Salt 6 Water 7 Additive described in Attached Table 1 (except for those produced using the recombinant DNA technology; hereafter the same.)

Rate of ingredients and additives	Weight of ingredients and additives prescribed in item 2, 3, 4 and 7 (except for generic food additives graded as organic processed foods and 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 and water) and additives (except for processing aids).
Management concerning manufacturing, processing, packaging, storage and other processes	<p>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 additives shall be the minimum necessary.</p> <p>2 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.</p> <p>3 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 as well as food and additives (including those processed using these as ingredients and except for the purpose of pests control for plants) may be used. When those prescribed in Attached Table 2 are used, contamination of those with ingredients, additives and products shall be prevented.</p> <p>4 In case of insufficient effect of pest and disease control only by method prescribed in 3, except for period of manufacturing or storing of organic processed foods, chemical agents not listed in Attached Table 2 may be used. When used, those agents shall be removed before starting manufacturing organic processed foods.</p> <p>5 Ionizing radiation shall not be used for pest and disease control, the foods preservation or sanitation.</p> <p>6 Foods produced or processed in accordance with the criteria of “Ingredients and additives (including processing aids)” and provisions from 1 to 5 on the above shall be controlled to avoid exposure to substances for plant pest and disease control, detergent, disinfectant and other agents.</p>

(Labelling of Organic Processed Foods and their ingredients)

Article 5 Names of organic processed foods and their ingredients shall be labelled by methods prescribed below, even as shall be in accordance with Food labeling standards (Cabinet Office Ordinance NO. 20 in 2015).

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 origin, the description which clarifies those foods are "not organic processed foods of plant origin" shall be given adjacent to the name or commodity name.</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. When the description “under the conversion period” is given adjacent to the commodity name in the same size of letters larger than 14-point (JIS Z 8305) in a</p>

	contrasting colour to the backgrounds, the description “under the conversion period” before or after the name can be omitted.
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. When the description “under the conversion period” is given adjacent to the commodity name in the same size of letters larger than 14-point (JIS Z 8305) in a contrasting colour to the backgrounds, the description “under the conversion period” before or after raw material names can be omitted.</p>

Attached Table 1 Additives

INS numbers	Additives	Criteria
330	Citric acid	Limited to be used as pH adjuster or used for processed vegetable products or processed fruit products.
331iii	Sodium citrate	Limited to be used for dairy products or used for albumen and sausage as low temperature pasteurization.
296	DL- malic acid	Limited to be used for processed foods of plant origin.
270	Lactic acid	Limited to be used for processed vegetable or rice products, for sausage as casing, for dairy products as coagulating agent, and for cheese in salting as pH adjuster.
300	L- ascorbic acid	Limited to be used for processed foods of plant origin.
301	Sodium L-ascorbate	Limited to be used for processed meat.
	Tannin (Extract)	Limited to be used for processed foods of plant origin as filter aid.
513	Sulphuric acid	Limited to be used for extracted water in producing sugar as pH adjustment agent.
500i	Sodium carbonate	Limited to be used for confectionary, sugar, processed bean foods, noodles and bread, or for dairy products as neutralizing substance.
500ii	Sodium bicarbonate	Limited to be used for confectionary, sugar, processed bean foods, noodles and bread, beverages, vegetable products, processed fruits or for dairy products as neutralizing substance.
501i	Potassium carbonate	Limited to be used for drying processed fruit products, or used for grain processed foods, sugar, processed beans products, noodles, bread or confectionary.
170i	Calcium carbonate	In case for livestock products, limited to be used for dairy products (except for coloring) and for cheese as coagulating agent.
503i	Ammonium carbonate	Limited to be used for processed foods of plant origin.
503ii	Ammonium bicarbonate	Limited to be used for processed foods of plant origin.
504i	Magnesium carbonate	Limited to be used for processed foods of plant origin.

508	Potassium chloride	Limited to be used for processed vegetable products, fruits processed products, seasonings or soup.
509	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.
511	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.
524	Sodium hydroxide	Limited to be used for processing sugar as pH adjustment agent or used for grain processed foods.
525	Potassium hydroxide	Limited to be used for processing sugar as pH adjustment agent.
526	Calcium hydroxide	Limited to be used for processed foods of plant origin.
334	L- tartaric acid	Limited to be used for processed foods of plant origin.
335ii	L-sodium tartrate	Limited to be used for confectionary.
336i	Potassium hydrogen L-tartrate	Limited to be used for grain processed foods or confectionary.
341i	Calcium dihydrogen phosphate	Limited to be used for powders as expanding agent.
516	Calcium sulphate	Limited to be used as coagulating agent or used for the confectionary, the processed beans products or bread yeast.
400	Alginic acid	Limited to be used for processed foods of plant origin.
401	Sodium alginate	Limited to be used for processed foods of plant origin.
407	Carrageenan	In case for processed foods of animal origin, limited to be used for dairy products.
410	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.
412	Guar gum	In case used for processed foods of animal origin, limited to be used for dairy products, canned meat or egg products.
413	Tragacanth gum	
414	Arabian gum	Limited to be used for dairy products, edible fat and oil or confectionary.
415	Xanthan gum	In case used for processed foods of animal origin, limited to be used for dairy products or confectionary.
416	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.
	Gelatine	Limited to be used for processed foods of plant origin.
440	Pectin	In case used for processed foods of animal origin, limited to be used for dairy products.
	Ethanol	In case used for processed foods of animal origin, limited to be used for processed meat.
307b	Mix tocopherol	In case used for processed foods of animal origin, limited to be used for processed meat.

322	Lecithin (Vegetable-, Yolk-, Fractionated-, Sunflower-)	Limited to those obtained without any bleaching 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 dressing.
553iii	Talc	Limited to be used for processed foods of plant origin.
558	Bentonite	Limited to be used for processed foods of plant origin. Limited to be used for processed foods of plant origin.
559	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.
551	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.
901	Beeswax	Limited to be used for processed foods of plant origin as separating agent.
903	Carnauba 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 producing Okinawa soba, processed rice products, Japanese moist confectionaries, Chinese preserved eggs or alimentary konjac products or removing harshness of wild vegetable.
	Flavourings	Except those chemically synthesized.
941	Nitrogen	
948	Oxygen	
290	Carbon dioxide	
	Enzyme	
	Substances which are generally provided for eating or drinking as foods and which are used as food additives	
	Sodium hypochlorite	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
	Hypochlorous acid water	Limited to be used for processed foods of plant origin (limited to those made by electrolysis of saltwater (limited to those used salt containing no less than 99% sodium chloride)), animal intestine as disinfection, or egg as cleansing
297	Fumaric acid	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
365	Monosodium fumarate	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
	Ozone	Limited to be used for processed foods of plant origin, animal intestine as disinfection, or egg as cleansing
460(ii)	Powdered cellulose	Limited to be used as a filtering aid for organic processed foods of plant origin.

(Note) INS numbers are numbers designated to additives by the International Numbering System (INS).

Attached Table 2

Chemical Agents

Chemical agents	Criteria
Extract from Pyrethrum	Those without piperonyl butoxide as synergist. Except for the purpose of pests control for plants
Diatomaceous earth	
Sodium silicate	Except for the purpose of pests control for plants.
Sodium bicarbonate	
Carbon dioxide	
Potassium soap (Soft soap)	Except for the purpose of pests control for plants.
Ethanol	Except for the purpose of pests control for plants.
Boric acid	Limited to be used in containers, and except for the purpose of pests control for plants
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.
Capsaicin	Limited to be used as a repellent, and except for the purpose of pests control for plants
Geranium extract	Limited to be used as a repellent, and except for the purpose of pests control for plants
Citronella extract	Limited to be used as a repellent, and except for the purpose of pests control for plants

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

(Schedule of the last revision)

Notification No.683 of the Ministry of Agriculture, Forestry and Fisheries of March 29, 2018 shall be effective as from April 1, 2018.