

JAPANESE AGRICULTURAL STANDARD OF
ORGANIC AGRICULTURAL PRODUCT PROCESSED FOODS
(Notification No.60 of the Ministry of Agriculture, Forestry and Fisheries
of January 20, 2000)
(UNOFFICIAL TRANSLATION)

(Purposes)

Article 1 The purposes of this standard are to define the criteria, etc. of production methods of the organic agricultural product processed foods.

(Principles of Production of Organic Agricultural Product Processed Foods)

Article 2 The principles of the production of the organic agricultural product processed foods are as follows.

To preserve the characteristics of the organic agricultural products (called those prescribed by Japanese Agricultural Standard of Organic Agricultural Products (Article 3, the Notification No.59 of the Ministry of Agriculture, Forestry and Fisheries, of January 20, 2000); being the same hereafter.) which is 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.

(Definition)

Article 3 In this standard, the organic agricultural product processed foods are defined as the agricultural product processed foods produced by methods satisfying the

criteria of Article 4.

(Criteria of Production Methods)

Article 4 The criteria of the production methods are as follows:

Items	Criteria
Raw materials (including processing aid)	<p>Do not use any materials except for those described as follows.</p> <ol style="list-style-type: none">1. Organic agricultural products (Limited to those attached with 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 of raw	<ol style="list-style-type: none">1. In the raw materials excluding the weights of the salt and the water, the ratio of the agricultural products except for

materials	<p>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.</p> <p>2. The use of the food additive shall be within the necessary minimum for manufacturing or processing the said processed foods.</p>
Management concerning manufacturing, processing, packaging, and other processes	<p>1. 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.</p> <p>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.</p> <p>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.</p> <p>4. The organic agricultural products used for the raw materials or the organic agricultural product processed foods shall be controlled not to be mixed with other agricultural products or processed foods.</p> <p>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.</p>

(Labelling of the Names of the Organic Agricultural Product Processed Foods and the Raw Materials)

Article 5 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	<p>1. To attach one of the labels in the following.</p> <p>(1) “有機農産物加工食品” (which means organic agricultural product processed foods in Japanese.)</p> <p>(2) “有機 ” or “ (有機)” (which means organic or (organic) in Japanese.)</p> <p>(3) “オーガニック ” or “ (オーガニック)” (which means organic or (organic) in Japanese.)</p> <p>(Notes) The general name of the agricultural product</p>

	<p>processed foods shall be described in “ ”</p> <p>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.</p>
Labelling of names of the raw materials	<p>1. As for the organic agricultural products (except for the organic agricultural products harvested in the fields under 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.</p> <p>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.</p>

Attached Table 1

Food additives	Criteria
Citric acid	Limited to be used as pH adjustment agent or used for vegetable processed products or fruit processed products.
DL- malic acid	
Lactic acid	Limited to be used for vegetable processed products
L- ascorbic acid	
Tannin	Limited to be used for filter aid.
Sulfuric acid	Limited to be used for adjusting pH of the extracted water in producing sugar as pH adjustment agent.
Sodium carbonate	Limited to be used for the confectionery, sugar, processed products of beans, noodles, and bread.
Potassium carbonate	Limited to be used for drying the fruit processed products, or used for grains processed products, processed products of beans, noodles, bread, or

Calcium carbonate	the confectionery.
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 chloride	Limited to be used for coagulating agent or 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 confectionery.
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 hydrogen	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 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 Enzyme generation 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 Silicon dioxide	Limited to be used as gel or colloidal solution.
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. <ol style="list-style-type: none"> 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	Criteria
Pyrethrum emulsion 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 Calcined lime 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 Paraffin Wax wettable powder Carbon dioxide powder Diatomaceous earth agent	To be extracted from chrysanthemum cinerariaefolium. Limited to be used for preparing Bordeaux mixture. Limited to be used for preparing Bordeaux mixture. Limited to be used for spreader. Limited to be used for spreader. Limited to be used in storage facilities. 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.