

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/TBT/N/JPN/151
23 de junio de 2005

(05-2689)

Comité de Obstáculos Técnicos al Comercio

Original: inglés

NOTIFICACIÓN

Se da traslado de la notificación siguiente de conformidad con el artículo 10.6.

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate (artículos 3.2 y 7.2):
2.	Organismo responsable: Ministerio de Agricultura, Silvicultura y Pesca Nombre y dirección (incluidos los números de teléfono y de telefax, así como las direcciones de correo electrónico y sitios Web, en su caso) del organismo o autoridad encargado de la tramitación de observaciones sobre la notificación, en caso de que se trate de un organismo o autoridad diferente:
3.	Notificación hecha en virtud del artículo 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], o en virtud de:
4.	Productos abarcados (partida del SA o de la NCCA cuando corresponda; en otro caso partida del arancel nacional. Podrá indicarse además, cuando proceda, el número de partida de la ICS): Jugo de zanahoria y mezcla de jugo de zanahoria
5.	Título, número de páginas e idioma(s) del documento notificado: <i>Quality Labelling Standard for carrot juice and carrot mixed juice</i> (Norma de etiquetado de la calidad del jugo de zanahoria y la mezcla de jugo de zanahoria) – Dos páginas, disponible en inglés
6.	Descripción del contenido: En la norma vigente para el jugo de zanahoria y la mezcla de jugo de zanahoria, el nombre de las frutas u hortalizas figurará en la etiqueta como "Frutas (A, B)" y "Hortalizas (C, D)". La modificación permitirá el etiquetado con el nombre de la fruta u hortaliza en los productos en que se utiliza un solo tipo de ellas.
7.	Objetivo y razón de ser, incluida, cuando proceda, la índole de los problemas urgentes: Protección de los intereses de los consumidores
8.	Documentos pertinentes: Ley relativa a la normalización y el etiquetado correcto de los productos agrícolas y forestales (Ley N° 175 de 1950). Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno).
9.	Fecha propuesta de adopción: Agosto de 2005 Fecha propuesta de entrada en vigor: Se anunciará en la Gaceta Oficial.
10.	Fecha límite para la presentación de observaciones: 25 de agosto de 2005
11.	Textos disponibles en: Servicio nacional de información [X], o dirección, números de teléfono y de telefax, correo electrónico y dirección del sitio Web, en su caso, de otra institución:

Outline of
The draft revision of Quality Labeling Standard for
Carrot juice and Carrot mixed juice

Though carrot juice has a healthy image, its quantitative ingredients had not been declared on labeling until 1996. This standard will be amended with the aim of the improvement of product quality and proper labeling.

(Definition)

Carrot juice

1. Juice squeezed from carrot or puree of carrot, or reconstituted carrot juice (; hereinafter referred to as the squeezed carrot juice).
2. Juice squeezed from carrot or puree of carrot, with citrus etc. (citrus, Japanese plum and apricot) juice, reconstituted citrus etc. juice, or flavoring (salt, honey, sugar or spice) added. Weight of citrus etc. juice, reconstituted citrus etc. juice, and flavoring should be less than 3% of total weight.

Carrot mixed juice

1. Squeezed carrot juice with fruit (fruit except for citrus, Japanese plum and apricot) juice or vegetable (except for carrot) juice. Weight of fruit juice and vegetable juice must be less than weight of squeezed carrot juice.
2. 1. with citrus etc. juice or flavoring added. Weight of fruit juice, vegetable juice, and citrus etc. juice should be less than weight of squeezed carrot juice.
3. Squeezed carrot juice with citrus etc. juice or flavoring added. Weight of citrus etc. juice and flavoring must be more than 3% and less than weight of squeezed carrot juice.

(Labeling method)

- Manufacturers etc shall label according to the quality labeling Standard for carrot juice and carrot mixed juice.
- Name, name of ingredients and net contents shall be labeled in the

following manner:

(1) Name

Name shall be labeled as "carrot juice" or "carrot mixed juice".

(2) Name of ingredients

(a) Ingredients other than food additives

The names of ingredients other than food additives shall be indicated in descending order of the weight of them in the product.

(i) For a fruit, use the commonest name of it.

(ii) When using more than 1 fruit, name of fruits shall be indicated in descending order of the weight of them in the product.

(iii) For a vegetable, use the commonest name of it.

(iv) For more than 1 vegetable, name of vegetables shall be indicated in descending order of the weight of them in the product.

(b) Food additives

The food additives shall be labeled in descending order of the weight of them in the product in accordance with the provisions of Article 21-1-1-e, 21-1-2, 21-11 and 21-12 of the Enforcement Regulations of the Food Sanitation Law (Ordinance No.23 issued from the Ministry of Health and Welfare in 1948).

The Japanese full text is available at the following website of MAFF.

http://www.maff.go.jp/www/council/council_cont/sougou_syokuryou/nourin_bussi/bukai/20041221/siryos8.pdf

If you have comments or questions, please contact us;

Contact Points: toshinori mitsunaga

Email address: toshinori_mitsunaga@nm.maff.go.jp

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/TBT/N/JPN/150
23 de junio de 2005

(05-2686)

Comité de Obstáculos Técnicos al Comercio

Original: inglés

NOTIFICACIÓN

Se da traslado de la notificación siguiente de conformidad con el artículo 10.6.

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate (artículos 3.2 y 7.2):
2.	Organismo responsable: Ministerio de Agricultura, Silvicultura y Pesca Nombre y dirección (incluidos los números de teléfono y de telefax, así como las direcciones de correo electrónico y sitios Web, en su caso) del organismo o autoridad encargado de la tramitación de observaciones sobre la notificación, en caso de que se trate de un organismo o autoridad diferente:
3.	Notificación hecha en virtud del artículo 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], o en virtud de:
4.	Productos abarcados (partida del SA o de la NCCA cuando corresponda; en otro caso partida del arancel nacional. Podrá indicarse además, cuando proceda, el número de partida de la ICS): Bebidas carbonatadas
5.	Título, número de páginas e idioma(s) del documento notificado: <i>Quality Labelling Standard for carbonated drink</i> (Norma de etiquetado de la calidad de las bebidas carbonatadas) – Dos páginas, disponible en inglés
6.	Descripción del contenido: Se modifica la Norma de etiquetado de la calidad de las bebidas carbonatadas para incluir la disposición de que las indicaciones figurarán en letras de cuerpo 5,5 o mayor.
7.	Objetivo y razón de ser, incluida, cuando proceda, la índole de los problemas urgentes: Protección de los intereses de los consumidores
8.	Documentos pertinentes: Ley relativa a la normalización y el etiquetado correcto de los productos agrícolas y forestales (Ley N° 175 de 1950). Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno).
9.	Fecha propuesta de adopción: Agosto de 2005 Fecha propuesta de entrada en vigor: Se anunciará en la Gaceta Oficial.
10.	Fecha límite para la presentación de observaciones: : 25 de agosto de 2005
11.	Textos disponibles en: Servicio nacional de información [X], o dirección, números de teléfono y de telefax, correo electrónico y dirección del sitio Web, en su caso, de otra institución:

Outline of
The draft revision of Quality Labeling Standard for
Carbonated drinks

Variety comes to carbonated drinks products recently according to the change of people's preference, and improvement of the producing technology. The standard need to be clarified in order to reflect the current state.

(Definition)

Carbonated drinks

1. drinkable water with carbon dioxide injected
2. 1.with Sweetener, acidulant, flavoring, etc. added

Flavoring

Flavoring is used for giving an aroma and taste to carbonated drinks. Flavorings are defined as follows

1. Flavoring ingredient
2. Fruit juice or fruit puree
3. Extract from nuts and seeds, rootstalk, bark, leaf, flower etc.
4. Milk, or milk product

(Labeling method)

- Manufacturers etc shall label according to the quality labeling standard for carbonated drinks.
- Name, name of ingredients and net contents shall be labeled in the following manner:

(1) Name

Name shall be labeled as "carbonated drink".

(2) Name of ingredients

The names of ingredients other than food additives shall be indicated in descending order of the weight of them in the product.

The food additives shall be labeled in accordance with the

provisions of Article 21-1-1-e, 21-1-2, 21-11 and 21-12 of the Enforcement Regulations of the Food Sanitation Law (Ordinance No.23 issued from the Ministry of Health and Welfare in 1948).

(3) Label of printed bottle

Items, which are required to be labeled according to Article 3 of Quality labeling standard for processed foods, can be labeled in unified size letter more than 5.5 points which is provided by Japanese Industrial Standards Z8305.

The Japanese full text is available at the following website of MAFF.

http://www.maff.go.jp/www/council/council_cont/sougou_syokuryou/nourin_bussi/bukai/20041221/siry6.pdf

If you have comments or questions, please contact us;

Contact Points: toshinori mitsunaga

Email address: toshinori_mitsunaga@nm.maff.go.jp

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/TBT/N/JPN/148
23 de junio de 2005

(05-2685)

Comité de Obstáculos Técnicos al Comercio

Original: inglés

NOTIFICACIÓN

Se da traslado de la notificación siguiente de conformidad con el artículo 10.6.

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate (artículos 3.2 y 7.2):
2.	Organismo responsable: Ministerio de Agricultura, Silvicultura y Pesca Nombre y dirección (incluidos los números de teléfono y de telefax, así como las direcciones de correo electrónico y sitios Web, en su caso) del organismo o autoridad encargado de la tramitación de observaciones sobre la notificación, en caso de que se trate de un organismo o autoridad diferente:
3.	Notificación hecha en virtud del artículo 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], o en virtud de:
4.	Productos abarcados (partida del SA o de la NCCA cuando corresponda; en otro caso partida del arancel nacional. Podrá indicarse además, cuando proceda, el número de partida de la ICS): Productos vegetales encurtidos
5.	Título, número de páginas e idioma(s) del documento notificado: <i>Quality Labelling Standard for pickled agricultural products</i> (Norma de etiquetado de la calidad de los productos vegetales encurtidos) – Dos páginas, en inglés
6.	Descripción del contenido: La Norma de etiquetado de la calidad de los productos vegetales encurtidos se modifica para incluir la definición de <i>kimchi</i> .
7.	Objetivo y razón de ser, incluida, cuando proceda, la índole de los problemas urgentes: Protección de los intereses del consumidor
8.	Documentos pertinentes: Ley sobre la normalización y etiquetado correcto de los productos agrícolas y forestales (Ley N° 175 de 1950) Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno).
9.	Fecha propuesta de adopción: Agosto de 2005 Fecha propuesta de entrada en vigor: Se anunciará en la Gaceta Oficial
10.	Fecha límite para la presentación de observaciones: 25 de agosto de 2005
11.	Textos disponibles en: Servicio nacional de información [X], o dirección, números de teléfono y de telefax, correo electrónico y dirección del sitio Web, en su caso, de otra institución:

**Outline of
The draft revision of Quality Labeling Standard for
Pickled Agricultural Products**

The Quality Labeling Standards for Pickled Agricultural Products will be amended to define kimchi. Because consumption of pickled agricultural products preserved in salt and red -chili pepper etc, so-called Kimchi, has been increasing recent years in Japanese market, appropriate method of labeling of kimchi in Japanese market is needed.

(Definition)

Kimchi means the product:

- mainly prepared from Chinese cabbage which shall be salted, washed with fresh water, and drained to remove excess water,;
- processed with red pepper powder, garlic, ginger, allium varieties (using two or more kinds of garlic, ginger allium varieties)

(Labeling method)

- Manufacturers etc shall label according to the quality labeling standard for Pickled Agricultural Products and processed food.
- Name, name of ingredients and net contents shall be labeled in the following manner:

(1) Name

Name shall be labeled as "kimchi" or "chinese cabbage kimchi" when it was made from Chinese cabbage. When it was made from vegetable other than Chinese cabbage, "vegetable kimchi". Commonest name of its main ingredient can be written before "kimchi" when using vegetable other than Chinese cabbage.

(2) Name of ingredients

(a) Ingredients other than food additives

The names of ingredients other than food additives shall be indicated in descending order of the weight of them in the product.

Ingredients shall be labeled with the commonest name, and all names of ingredients used for the product shall be labeled. However, in the case of five or more ingredients are used, the name of top four ingredients and "Others" can be labeled.

(b) Food additives

The food additives shall be labeled in descending order of the weight of them in the product in accordance with the provisions of Article 21-1-1-e, 21-1-2, 21-11 and 21-12 of the Enforcement Regulations of the Food Sanitation Law (Ordinance No.23 issued from the Ministry of Health and Welfare in 1948).

(3) Country of origin of ingredients

Country of origin of ingredients shall be labeled in descending order of the weight of them in the product. Domestically made products must be labeled as domestic.

(4) Net contents

Net contents of kimchi etc. don't include the weight of seasoning mixture, and it shall be labeled in Kg or g.

The Japanese full text is available at the following website of MAFF.

http://www.maff.go.jp/www/council/council_cont/sougou_syokuryou/nourin_bussi/bukai/20041221/siry010.pdf

If you have comments or questions, please contact us;

Contact Points: toshinori mitsunaga

Email address: toshinori_mitsunaga@nm.maff.go.jp

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/TBT/N/JPN/144
3 de mayo de 2005

(05-1799)

Comité de Obstáculos Técnicos al Comercio

Original: inglés

NOTIFICACIÓN

Se da traslado de la notificación siguiente de conformidad con el artículo 10.6.

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate (artículos 3.2 y 7.2):
2.	Organismo responsable: Ministerio de Salud, Trabajo y Bienestar Social (MHLW) Nombre y dirección (incluidos los números de teléfono y de telefax, así como las direcciones de correo electrónico y sitios Web, en su caso) del organismo o autoridad encargado de la tramitación de observaciones sobre la notificación, en caso de que se trate de un organismo o autoridad diferente:
3.	Notificación hecha en virtud del artículo 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], o en virtud de:
4.	Productos abarcados (partida del SA o de la NCCA cuando corresponda; en otro caso partida del arancel nacional. Podrá indicarse además, cuando proceda, el número de partida de la ICS): Aparatos, recipientes/envases, juguetes y detergentes
5.	Título, número de páginas e idioma(s) del documento notificado: <i>Revision of Specifications and Standards for Apparatus, Containers/Packages, Toys, and Detergents</i> (Revisión de especificaciones y normas relativas a aparatos, recipientes/envase, juguetes y detergentes) – Disponible en inglés, 5 páginas
6.	Descripción del contenido: Se efectúa la revisión con el fin de que las especificaciones vigentes (métodos de prueba y disposiciones conexas) se ajusten a las normas científicas actuales.
7.	Objetivo y razón de ser, incluida, cuando proceda, la índole de los problemas urgentes: Mejora de la salud pública
8.	Documentos pertinentes: El instrumento jurídico básico es la Ley de Higiene Alimentaria. Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno).
9.	Fecha propuesta de adopción: } Fecha propuesta de entrada en vigor: } Lo antes posible una vez finalizado el período de presentación de observaciones.
10.	Fecha límite para la presentación de observaciones: 8 de julio de 2005
11.	Textos disponibles en: Servicio nacional de información [X], o dirección, números de teléfono y de telefax, correo electrónico y dirección del sitio Web, en su caso, de otra institución:

Revision of Specifications and Standards for Apparatus, Containers/Packages, Toys, and Detergents (Revision of Test Methods)

Purpose

The Minister of Health, Labour and Welfare may establish specifications and standards for apparatus and containers/packages based on Article 18 Paragraph 1 of the Food Sanitation Law and for toys and detergents based on Article 11 Paragraph 1 in accordance with Article 62 Paragraphs 1 and 2. Where specifications and standards are established under the law, products that do not meet the standards or specifications are prohibited from being used or marketed.

This activity is to make the existing specifications (test methods and related requirements) meet the present scientific standards. The activity places importance on the replacement of harmful reagents and the improvement in analytical accuracy. This revision is based on a series of studies on the safety assurance of food apparatus and containers/packages, which were conducted between fiscals 2001 and 2003 in the Health Labour Science Research Program.

In response to consultation by the Minister of Health, Labour and Welfare, the Subcommittee on Apparatus and Containers/Packages under the Food Sanitation Committee under the Pharmaceutical Affairs and Food Sanitation Council has discussed the adequacy of the revision of the test methods for apparatus, containers/packages, toys, and detergents. The draft revised test methods are outlined in the attachment.

Attachment

Summary
Revision of Specifications and Standards
on Apparatus, Containers/Packages, Toys, and Detergents

1. Specifications and standards on apparatus, containers/packages, toys, detergents

The Food Sanitation Law regulates not only food but also food apparatus, containers/packages, toys for young children, and food detergents. The Food Sanitation Law defines “apparatus” as articles that are used for manufacturing, processing, consuming, or otherwise treating foods or food additives and that come in direct contact with the foods and food additives. It defines “container and package” as articles in which foods or food additives are contained or with which they are wrapped. For toys, the Law is applied to articles designated by the Minister of Health, Labour and Welfare as those that may pose health hazards to young children through direct contact with children. Toys include pacifiers, rattles, and building blocks. For detergents the law covers washing agents for vegetables, fruits, and eating utensils.

The Law specifies specifications and standards for apparatus, containers/packages, toys, and detergents in the Ministry of Health and Welfare Announcement, No. 370, December 28, 1959. The Announcement provides specifications and standards for apparatus, containers/packages roughly in five sections: General Specifications, General Test Methods, Specifications by Material, Specifications by Application, and Standards for Manufacturing. The Announcement also provides material specifications and manufacturing standards for toys, and compositional specifications and use standards for detergents.

2. Outline of revision**A. Apparatus and containers/packages**

(1) Discontinuance of the use of harmful regents, including mercury and carbon tetrachloride

- Polarography as the quantitative method for metals, including lead and cadmium, will be completely removed to stop the use of mercury.
- The current arsenic test method will be modified to stop the use of mercury bromide test paper.
- In the tests of cresol ester phosphate and dibutyl tin compounds as additives for polyvinyl chloride, the extracting solvents will be changed from a mixture of carbon tetrachloride and methanol to a mixture of acetone and hexane for the dibutyl tin compounds test and to acetonitrile for the cresol ester phosphate test.

- In the test of vinylidene chloride as the monomer of polyvinylidene chloride, the extracting solvent will be changed from a mixture of carbon tetrachloride and tetrahydrofuran to N,N-dimethylacetamide
 - The current test of germanium as a catalyst for polyethylene terephthalate will be removed to stop the use of carbon tetrachloride. Instead, the use of both Atomic Absorption Spectrophotometry (AAS) and Inductively Coupled Plasma Atomic Emission Spectrometry (IPC-AES) will be enabled for the revised germanium test.
- (2) Improvement in analytical accuracy, such as the adoption of methods which have higher reproducibility
- The electrothermal type will be added to AAS in the General Test Methods since the current method only allows the flame type. This will make it possible to analyze metals, such as lead, cadmium, and antimony, with higher accuracy. The antimony test, which currently makes use of colorimetry, will be removed from the Additives Test Methods in the General Test Methods.
 - ICP-AES will be adopted as a metal test method in the General Test Methods and the individual sections in the Specifications by Material. This method is capable of determining plural metals at a time.
 - The capillary column will be adopted to heighten the resolution for the monomer tests in the General Test Methods. Also, operating conditions for the qualitative and quantitative tests will be changed.
 - The phenol test for plastics made of formaldehyde in the Specifications by Material will be changed from the bromine method to the 4-aminoantipyrine method.
 - The identification test method for dibutyl tin compounds in plastics made of polyvinyl chloride will be changed from paper chromatography to GC/MS (gas chromatography/mass spectrometry).
 - Hydrochloric acid treatment will be added to the preparation of the test solution in order to reduce the interference by barium and calcium in the tests of cadmium and lead in the Materials Tests, General Specification, Plastic Apparatus and Packages, Specifications by Material.
- (3) Addition of heavy metals tests, arsenic test, ICP-AES, and phenol test to the General Test Methods
- Heavy metals tests and arsenic test will be newly added to the General Test Methods. Currently, these tests are conducted using the methods specified for food additives in Announcement No. 370. In this activity the two tests will be established as those exclusively for apparatus and containers/packages and reagents used in these tests will be added.

- IPC-AES will be added. See section (2) above.
 - The phenol test (the 4-aminoantipyrine method) will be newly added in the Monomers Tests in the General Test Methods. This test is compiled and improved from the current phenol tests, which are individually specified at plural sections, including plastic and rubber apparatus containers/packages and metal cans.
- (4) Change of the leaching solutions used for apparatus and plastics made of formaldehyde (including both apparatus and containers/packages) in the residue on evaporation test.
- In the Residue on Evaporation Test Methods in the General Test Methods, the leaching solutions specified are different between apparatus and containers/packages. For container and packages, leaching solutions are specified by the type of foods intended to be contained in them by taking account of properties of the food. For example, *n*-heptan should be used for containers and packages for fat or oil, 20% ethanol for alcoholic products, 4% acetic acid for acidic foods, and water for other foods. However, for apparatus, only one leaching solution (4% acetic acid) is specified, regardless of use. The draft revised specifications specify more appropriate leaching solutions, which can correspond to the use of each apparatus. The similar change will be made in the residue on evaporation test for plastic products made of formaldehyde in the Specifications by Material. Currently, 4% acetic acid should be used as the leaching solution for these plastic products.
- (5) Clarification of limit values
- Limit values will be given in individual tests in order to clarify limitation. In some of the current tests, including the leaching tests for plastics, the determination of conformity with each specification is conducted by comparing with the standard solutions specified, and limit values are not given in individual tests. The draft revised specifications indicate the limit values to make it easy to understand specifications.
- (6) Use of methods equivalent or superior to the official methods
- The draft revised specifications enables the use of methods equivalent or superior in accuracy to the established official methods. The handling of other comparable methods is in accordance with the manner for food additives, which are specified in the same Announcement.
The application of methods other than official methods follows the concept for the official test methods for food additives.
- (7) Other matters
- The way of the description of reagent names and test operations will align with the

Japan Industrial Standards.

- Other minor changes will be made to descriptions.

B. Toys

(1) Replacement of test methods making use of mercury

- The revised arsenic test for apparatus and containers/packages will be applied to toys. The current test is conducted using the method specified for food additives, which makes use of mercury bromide test paper
- Polarography as the test method of cadmium for polyvinyl chloride paints will be replaced with AAS and ICP-AES to stop the use of mercury.

(2) Application of the heavy metals tests, test of consumption of potassium permanganate, and residue on evaporation tests for apparatus and containers/packages to toys.

(3) Clarification of limit values

- Limit values will be given in individual tests in order to clarify limitation. In some of the current tests, the determination of conformity with each specification is conducted by comparing with the standard solutions specified, and limit values are not given in individual tests. The draft revised specifications indicate the limit values to make it easy to understand specifications.

(4) Use of methods comparable or superior to the official methods

- The draft revised specifications enables the use of methods equivalent or superior in accuracy to the established official methods. The handling of other comparable methods is in accordance with the manner for food additives, which are specified in the same Announcement.

C. Detergents

The revised arsenic test for apparatus and containers/packages will be applied to detergents. The current test is conducted using the method specified for food additives, which makes use of mercury bromide test paper

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/TBT/N/JPN/143
2 de mayo de 2005

(05-1774)

Comité de Obstáculos Técnicos al Comercio

Original: inglés

NOTIFICACIÓN

Se da traslado de la notificación siguiente de conformidad con el artículo 10.6.

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate (artículos 3.2 y 7.2):
2.	Organismo responsable: Ministerio de Agricultura, Silvicultura y Pesca Nombre y dirección (incluidos los números de teléfono y de telefax, así como las direcciones de correo electrónico y sitios Web, en su caso) del organismo o autoridad encargado de la tramitación de observaciones sobre la notificación, en caso de que se trate de un organismo o autoridad diferente:
3.	Notificación hecha en virtud del artículo 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], o en virtud de:
4.	Productos abarcados (partida del SA o de la NCCA cuando corresponda; en otro caso partida del arancel nacional. Podrá indicarse además, cuando proceda, el número de partida de la ICS): Productos agrícolas orgánicos y de los productos alimenticios elaborados orgánicos
5.	Título, número de páginas e idioma(s) del documento notificado: <i>Draft revision of JAS for organic agricultural products and its processed foods</i> (Proyecto de revisión de la Norma Agrícola Japonesa (JAS) relativa a los productos agrícolas orgánicos y a los productos alimenticios elaborados con ellos) – Disponible en inglés, 5 páginas
6.	Descripción del contenido: En la JAS relativa a los productos agrícolas orgánicos y en la JAS relativa a los productos alimenticios elaborados con ellos se introducirán las siguientes modificaciones: 1) Se aclararán las prescripciones sobre los criterios de producción a fin de evitar confusiones en materia de interpretación; y 2) Se revisará la lista de sustancias de uso autorizado en la elaboración de productos orgánicos.
7.	Objetivo y razón de ser, incluida, cuando proceda, la índole de los problemas urgentes: Protección de los intereses del consumidor
8.	Documentos pertinentes: Ley sobre la normalización y etiquetado correcto de los productos agrícolas y forestales (Ley N° 175 de 1950) Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno).
9.	Fecha propuesta de adopción: } Julio de 2005 Fecha propuesta de entrada en vigor: } Se anunciará en la Gaceta Oficial
10.	Fecha límite para la presentación de observaciones: 13 de julio de 2005
11.	Textos disponibles en: Servicio nacional de información [X], o dirección, números de teléfono y de telefax, correo electrónico y dirección del sitio Web, en su caso, de otra institución:

Draft revision of Japanese Agricultural Standard (JAS) for organic agricultural products and JAS for organic agricultural product processed foods

1. These standards will be amended to make the provisions for production criteria clear in order to avoid confusion over the interpretation. However, we will only revise some phrases, and they are not substantial modification on production method.

2. Review of the list of permitted substances

We made deletions, additions, and alternation to substances below.

- JAS for Organic Agriculture Products

□ Agricultural chemicals (Attached Table 2)

Deletion	Rotenone emulsion
	Rotenone powder
	Rotenone dust
	Attractant
	Repellent
Addition	Soybean lecithin/petroleum oil
	Sulfur/soybean lecithin wettable powder
	Lime sulfur powder
	Fatty glyceride
	Starch wettable powder
	Metaldehyde(limited to the use in insect trap)

□ Substances for the post-harvest process of agricultural products (Attached Table 3)

Deletion	Other processing substances (these are essential for post-harvest process, natural product without chemically synthesized compounds)
Addition	Ethylene (limited to the use for banana's additional ripening)

- JAS for Organic Agriculture Products

□ Food additives (Attached Table 1)

Deletion	Other processing substances
Addition	Carrageenan
	Agar
Alternation	Sodium carbonate →Sodium carbonate and sodium acid carbonate
	Ammonium carbonate →Ammonium carbonate and ammonium acid carbonate

□ Chemical agents (Attached Table 2)

Addition	Plant and animal oil (except for the purpose of pests control for agricultural produce)
	Gelatin (except for the purpose of pests control for agricultural produce)
	Casein (except for the purpose of pests control for agricultural produce)
	Fermented products from aspergillus (except for the purpose of pests control for agricultural produce)
	Chitin (except for the purpose of pest control, and limited to agent derived from natural source)
	Beewax (except for the purpose of pests control for agricultural produce)
	Silicate mineral (except for the purpose of pests control for agricultural produce)
	Bentonite (except for the purpose of pests control for agricultural produce)
	Sodium silicate (except for the purpose of pests control for agricultural produce)
	Potassium soap (except for the purpose of pests control for agricultural produce)
	Ethyl alcohol (except for the purpose of pests control for agricultural produce)
	Boric acid (limited to the use of insect trap)

ORGANIZACIÓN MUNDIAL DEL COMERCIO

G/SPS/N/JPN/145
21 de junio de 2005

(05-2641)

Comité de Medidas Sanitarias y Fitosanitarias


Original: inglés

NOTIFICACIÓN

1.	Miembro que notifica: <u>JAPÓN</u> Si procede, nombre del gobierno local de que se trate:
2.	Organismo responsable: Ministerio de Salud, Trabajo y Bienestar Social
3.	Productos abarcados (número de la(s) partida(s) arancelaria(s) según se especifica en las listas nacionales depositadas en la OMC; deberá indicarse además, cuando proceda, el número de partida de la ICS): Todos los productos alimenticios
4.	Regiones o países que podrían verse afectados, en la medida en que sea pertinente o factible: Todos los países.
5.	Título, idioma y número de páginas del documento notificado: <i>Revision of the standards and specifications for foods and food additives under the Food Sanitation Law</i> (Revisión de las normas y especificaciones relativas a los productos alimenticios y los aditivos alimentarios en virtud de la Ley de Higiene Alimentaria) – Cuatro páginas, disponible en inglés; los detalles del Sistema de lista de productos autorizados están disponibles en el sitio Web del Ministerio de Salud, Trabajo y Bienestar Social (en inglés): http://www.mhlw.go.jp/english/topics/mrls/final/index.html
6.	Descripción del contenido: Se proponen un límite uniforme, las sustancias exentas y los límites máximos de residuos (LMR) provisionales para los productos agroquímicos que figuran en el párrafo 2 del artículo 11 de la Ley de Higiene Alimentaria revisada. La revisión de la Ley de Higiene Alimentaria se notificó en el documento G/SPS/N/JPN/89.
7.	Objetivo y razón de ser: <input checked="" type="checkbox"/> inocuidad de los alimentos, <input type="checkbox"/> sanidad animal, <input type="checkbox"/> preservación de los vegetales, <input type="checkbox"/> protección de la salud humana contra las enfermedades o plagas animales o vegetales, <input type="checkbox"/> protección del territorio contra otros daños causados por plagas
8.	Norma, directriz o recomendación internacional: <input checked="" type="checkbox"/> de la Comisión del Codex Alimentarius, <input type="checkbox"/> de la Organización Mundial de Sanidad Animal (OIE), <input type="checkbox"/> de la Convención Internacional de Protección Fitosanitaria, <input type="checkbox"/> Ninguna Si existe una norma, directriz o recomendación internacional, facilítese la referencia adecuada de la misma y señálense brevemente las diferencias con ella: Existen normas del Codex relativas a algunos de los productos agroquímicos notificados.
9.	Documentos pertinentes e idioma(s) en que están disponibles: El instrumento jurídico básico es la Ley de Higiene Alimentaria (disponible en inglés). Una vez adoptada, la modificación se publicará en <i>KANPO</i> (Gaceta Oficial del Gobierno), disponible en japonés.
10.	Fecha propuesta de adopción: Las normas propuestas se adoptarán cuando haya finalizado el plazo para la presentación de observaciones.

11. Fecha propuesta de entrada en vigor: Se prevé que el Sistema de lista de productos autorizados entre en vigor hacia fines de mayo de 2006.
12. Fecha límite para la presentación de observaciones: 25 de agosto de 2005 Organismo o autoridad encargado de tramitar las observaciones: <input type="checkbox"/> Organismo nacional encargado de la notificación, <input checked="" type="checkbox"/> Servicio nacional de información, o dirección, número de telefax y dirección de correo electrónico (si la hay) de otra institución:
13. Textos disponibles en: <input type="checkbox"/> Organismo nacional encargado de la notificación, <input checked="" type="checkbox"/> Servicio nacional de información, o dirección, número de telefax y dirección de correo electrónico (si la hay) de otra institución:

Ministry of Health, Labour and Welfare

in Japanese 

[Home](#)

 [What's New](#)

 [Search](#)

 [Related Sites Links](#)

Provisional Translation
Original: Japanese

June 3, 2005

Standards and Evaluation Division
Department of Food Safety
Ministry of Health, Labour and Welfare
Division Head: Toshiro Nakagaki
Persons in charge: Miyagawa, Kondo
(Ext. 2486, 2488)

Request for Comments on the Final Draft of Provisional Maximum Residue Limits for Agricultural Chemicals in Foods, toward the Introduction of the "Positive List" System

The Ministry of Health, Labour and Welfare (MHLW) invites your comments on draft provisional maximum residue limits (MRLs) for agricultural chemicals in foods.

In accordance with the Food Sanitation Law (Law No. 233 of 1947), amended by the Law Revising a Part of the Food Sanitation Law (Law No. 55 of 2003), the MHLW is going to implement a so-called "positive list" system for residual agricultural chemicals, including pesticides, veterinary drugs and feed additives (hereinafter referred to as "agricultural chemicals") in foods. This system is designed to prohibit the sale of foods containing residual agricultural chemicals, and is planned to take effect by May 2006.

Toward the introduction of the positive list system, the MHLW has decided to develop provisional maximum residue limits (hereinafter referred to as "Provisional MRLs") concerning agricultural chemicals for those residue limits not specified in the Food Sanitation Law. Draft Provisional MRLs have been discussed and developed by the Subcommittee on Pesticide and Veterinary Drugs of the Food Sanitation Committee under the Pharmaceutical Affairs and Food Sanitation Council (hereinafter referred to as "the Subcommittee"), with reference to the Codex Alimentarius, the relevant international standards, and the registration withholding limits under the Japanese Agricultural Chemicals Regulation Law. The MHLW thus asked for public comments on the [First Draft](#) of Provisional MRLs in October 2003. Based on the comments provided, the Second Draft was developed, inviting further public comments in August 2004.

At the same time the [Second Draft](#) of the Provisional MRLs was developed, public comments were also invited into the "level having no potential to cause damage to human health" (hereinafter referred to as "the uniform level"), and the "substances that apparently have no potential to cause damage to human health" (hereinafter referred to as "the exempt substances"), a setting which is indispensable for the implementation of the positive list system. With reference to the comments provided, the MHLW has summarized: 1) [Response to the Major Comments on the Second Draft of Provisional MRLs](#), and 2) [Response to the Individual Comments on the Second Draft of Provisional MRLs](#), based on the discussion by the Subcommittee. The Ministry has also developed its final draft of Provisional MRLs, the uniform level, and the exempt substances for agricultural chemicals in foods, toward the introduction of the positive list system.

We are asking for your comments on the final draft of Provisional MRLs the uniform level and the exempt substances that

require prompt setting toward the smooth introduction of the positive list system. Please send your comments to us, according to the instructions given below. Please note that the MHLW will not respond individually to each comment.

[Document Lists for Comments]

- (1)The Final Draft of Provisional MRLs for Agricultural Chemicals in Foods, toward the Introduction of the Positive List System
- (2)The Final Draft of Uniform Level for Agricultural Chemicals in Foods, toward the Introduction of the Positive List System
- (3)The Final Draft of Exempt Substances for Agricultural Chemicals in Foods, toward the Introduction of the Positive List System

Instruction for Submission of Comments

1.Comment Period

Friday, 3 June 2005 to Tuesday, 2 August 2005 [Please strictly follow the deadline]

2.Access to the Listed Documents

The documents listed above are available at "[Request for Comments on the Final Draft of Provisional Maximum Residue Limits for Agricultural Chemicals in Foods, toward the Introduction of the 'Positive List' System](http://www.mhlw.go.jp/english/topics/mrls/final/index.html)," under the "Topics" in the MHLW website (<http://www.mhlw.go.jp/english/index.html>).

3.Method of Submission

Please send your comments, accompanied by underlying rationales, to the postal or e-mail address below, using the following forms. Make sure to include the specific title, "Comments on the Final Draft of Provisional MRLs."

Postal address:

Residual Agricultural Chemicals/Milk, Meat and Fish Regulation,
Standards and Evaluation Division, Department of Food Safety,
Ministry of Health, Labour and Welfare
1-2-2 Kasumigaseki, Chiyoda-ku, Tokyo
100-8916, JAPAN

E-mail address: positivelist2@mhlw.go.jp

(Residual Agricultural Chemicals/Milk, Meat and Fish Regulation,
Standards and Evaluation Division, Department of Food Safety,
Ministry of Health, Labour and Welfare)
(Text files only)

4. Notes

Comments can be provided in English. Please identify yourself by including your name, address, and occupation. Indicate the name and address of the legal person (company or other organization) if applicable. Please note that submitted information, excluding your address and e-mail information, may be made public.

For details of the positive list system, refer to "Outlines of subcommittee sessions on the implementation of the positive list system and accompanying documents" on the MHLW website. English versions are not available.

For discussion process concerning the implementation of the positive list system at the Pharmaceutical Affairs and Food Sanitation Council, consult the "Subcommittee on Pesticide and Veterinary Drugs of the Food Sanitation Committee under the Pharmaceutical Affairs and Food Sanitation Council" on the MHLW website. English versions are not available.

The rules and standards that have already been established under the Food Sanitation Law are excluded from the target of this comment invitation.

5. Future Plans

The Subcommittee will conduct further discussions before the designated procedure is taken toward the notification of the Provisional MRLs and related standards, taking the obtained comments into consideration.

[Comment Submission Form]

Form 1 (for General Comments)

Address:

Name:

Occupation:

Name of Legal Person:

Location of Legal Person:

[Title]
[Comments]

Form 2 (for Comments on Individual Standards)

Address:

Name:

Occupation:

Name of Legal Person:

Location of Legal Person:

Name/Code of Substance

Food	
Comments	

Note: Attach substantiating materials to comments on individual standards.

[TOP](#)

[Home](#)