

Japanese Ministry of Agriculture, Forestry and Fisheries

**Brief Overview of the Draft Revision of
Quality Labeling Standard for
Canned and Bottled Livestock Products**

I. Rationale for Revisions

Other than corned beef, there are similar kinds of products made from horse meat and beef, or processed without nitrite in Japan. Taking into account the prevalence of those products, the Quality Labeling Standard for Canned and Bottled Livestock Products should be revised by establishing new definitions for them.

II . Major points of Revisions

1. “Corned meat” is defined as canned and bottled meat products, made from any kinds of flaked or not flaked meat which are processed with salt and nitrite, and added edible fat and oil, seasoning and spice. While “corned beef” refers to products made from only beef and curing ingredients.
(Article 2)
2. “Corned beef treated without nitrate” is defined as canned and bottled products, made from flaked salted beef with edible fat and oil, seasoning and spice but without nitrite.
(Article 2)
3. In the existing standard, the types of organs, meats and seasoning should be declared in the name, in case of canned and bottled products made from internal organs and roasted meat. However this labeling method does not necessarily contribute to clear perceptions of the contents of the products for consumers. In order to make the labeling more understandable for consumers, the most familiar names which clearly describe the products should be declared under the revised standard.
(Article 2 and 4)

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