

Overview of Revisions to the Quality Labelling Standard for Sausage

Prepared by the Ministry of Agriculture, Forestry and Fisheries of Japan

I. Objective for revisions

To reflect practice in the production of sausage production and provide consumers with more appropriate information of sausage for their choices.

II. Major points of revisions

(Article 2)

Poultry meat can be allowed to use as essential ingredient.

(Article 4)

1. For non-salted sausage, labelling of instruction for use is not required, because of the sanitary condition improvement.
2. The special treatment for liver sausage and liver paste which required the ingredient label of livestock's offal or other edible parts except for liver is abolished, in order to be consistent with other Quality Labelling Standards for processed meat products.

III . Document subject to revisions

The document below is subject to revisions, which is provided by the Law Concerning Standardization and Proper Labeling of Agricultural and Forestry products (Law No.175 of 1950):

- Quality Labelling Standard for Processed Sausage (Notification No.1650 of the Ministry of Agriculture, Forestry and Fisheries of 19 December 2000)