

Japanese Agricultural Standard for Organic Processed Foods  
(Joint Public Notice No. 18 of the Ministry of Finance and the Ministry of Agriculture,  
Forestry and Fisheries of September 1, 2022)  
(Provisional Translation)

Established: Joint Notification No.18 of September 1, 2022  
Partial Revision: Joint Notification No.35 of October 12, 2022

(Purpose)

Article 1 The purpose of this Standard is to establish criteria, etc. for the methods of production of organic processed foods.

(Principles for the Production of Organic Processed Foods)

Article 2 In accordance with the principle of preserving the characteristics of the ingredients, organic processed foods are to be produced from the organic products of plant origin specified in Article 3 of the Japanese Agricultural Standard for Organic Products of Plant Origin(Public Notice of the Ministry of Agriculture, Forestry and Fisheries No. 1605 of October 27, 2005) (hereinafter referred to as "organic products of plant origin") and organic livestock products specified in Article 3 of the Japanese Agricultural Standard for Organic Livestock Products (Public Notice of the Ministry of Agriculture, Forestry and Fisheries No. 1608 of October 27, 2005) (hereinafter referred to as "organic livestock products") that constitute its raw ingredients and based on the principle of using a physical or biological method of processing and avoiding the use of chemically synthesized additives and chemical agents.

(Definitions)

Article 3 In this Standard, the terms in the left column of the following table are defined as shown in the right column of the same table.

Terms	Definitions
Organic processed foods	Organic processed foods mean processed foods that have been produced in accordance with the criteria referred to in the following Article, 5% or less of the weight of whose ingredients (excluding salt and water) and additives (excluding processing aids) come from plant products (excluding organic products of plant origin), livestock products (excluding organic livestock products), marine products, processed products made from these, and additives (excluding substances which are generally provided for eating or drinking as foods and which are used as food additives (meaning something that is commonly put into food or drinks as a food item and that is used as an additive) that have been graded as organic processed foods; the same applies hereinafter; and excluding processing aids)

Organic processed foods of plant origin	Organic processed foods of plant origin mean organic processed foods, 5% or less of the weight of whose ingredients (excluding salt and water) and additives (excluding processing aids) come from plant products (excluding organic products of plant origin), livestock products, marine products, processed products made from these, and additives (excluding substances which are generally provided for eating or drinking as foods and which are used as food additives that have been graded as organic processed foods, and processing aids)
Organic processed foods of livestock origin	Organic processed foods of livestock origin mean organic processed foods, 5% or less of the weight of whose ingredients (excluding salt and water) and additives (excluding processing aids) come from plant products, livestock products (excluding organic livestock products), marine products, processed products made from these, and additives (excluding substances which are generally provided for eating or drinking as foods and which are used as food additives that have been graded as organic processed foods, and processing aids)
Organic processed foods of plant and livestock origin	Organic processed foods of plant and livestock origin mean organic processed foods that are neither organic processed foods of plant origin nor organic processed foods of livestock origin
Organic alcohol beverages	Organic alcohol beverages mean alcohol beverages that are included in organic processed foods and that meet the criteria provided in Article 2, paragraph (2), item (i), (b) of the Act on Japanese Agricultural Standards (Act No. 175 of 1950) (hereinafter referred to as the “Act”)
Chemical treatment	Chemical treatment means treatments that fall under any of the following: 1 To change a compound into a substance with a different structure by chemical means (excluding combustion, calcining, melting, dry distillation and saponification; the same applies hereinafter); or 2 To add a substance obtained by chemical means (including the cases in which the final product does not contain the substance)
Recombinant DNA technology	Recombinant DNA technology means technology that produces recombinant DNA molecules, which are pieces of DNA joined together by cutting apart and rejoining DNA using enzymes or the like, inserts the molecules into living cells, and causes them to replicate.
In-conversion organic products of plant origin	In-conversion organic products of plant origin means plant products that have been produced in a field that is in the conversion period specified in the column (B) of item "Fields" in the table of Article 4 of the Japanese Agricultural Standard for Organic Products of Plant Origin

(Criteria for Production Methods)

Article 4 The criteria for the production methods for the organic processed foods are as follows.

Items	Criteria
<p>Ingredients and additives (including processing aids)</p>	<p>The following things may be used as raw ingredients and additives; provided, however, that the things set forth in (B) or (D) may be used only if it is difficult to obtain the same type of organic products of plant origin, organic livestock products, or organic processed foods as the ingredients being used:</p> <p>(A) Something as follows, whose packaging, container, or invoice bears a grading indication; provided, however, that this does not apply to something that has been produced by the person manufacturing or processing the organic processed food in question, and that has been graded pursuant to the provisions of Article 10 or Article 30 of the Act:</p> <ul style="list-style-type: none"> <li>(1) organic products of plant origin</li> <li>(2) organic livestock products.</li> <li>(3) organic processed foods</li> </ul> <p>(B) Plant or livestock products not referred to in (A) above; provided, however, that these exclude the following:</p> <ul style="list-style-type: none"> <li>(1) Plant or livestock products that are of the same kind as organic agricultural products or organic livestock products that have been used as an ingredient;</li> <li>(2) Plant or livestock products that have been irradiated;</li> <li>(3) Plant or livestock products produced using recombinant DNA technology.</li> </ul> <p>(C) Marine product (excluding those have been irradiated or those have been produced using recombinant DNA technology)</p> <p>(D) Processed products made from plant, livestock, or marine products (excluding those set forth in 1. above (but only those set forth in (2))); processed foods that are of the same kind as organic processed foods that have used as ingredients; those that has been irradiated; or those that have been produced using recombinant DNA technology)</p> <p>(E) Salt</p> <p>(F) Water</p> <p>(G) Additives specified in Appended Table 1-1 (Organic processed foods other than organic alcohol beverages) or Table 1-2 (Organic alcohol beverages), (excluding those manufactured by using recombinant DNA technology; the same applies hereinafter).</p>
<p>Ingredient and additive proportions</p>	<p>The weight of the things set forth in 2., 3., 4., and 7. of the item of "Ingredients and additives (including processing aids)" of this table (excluding substances which are generally provided for eating or drinking</p>

	<p>as foods and which are used as food additives that have been graded as organic processed foods, and processing aids) is to account for 5% or less of the weight of the ingredients (excluding salt and water) and additives (excluding processing aids).</p>
<p>Management of manufacturing, processing, packaging, storage, and other processes</p>	<p>(A) Manufacturing or processing is to be carried out by physical methods or methods using biological functions (excluding methods using living organisms produced by using recombinant DNA technology; the same applies hereinafter); if additives are used, they are to be kept to a bare minimum.</p> <p>(B) Organic products of plant origin, organic livestock products, and organic processed foods that are being used as ingredients are to be managed in such a way that other plant or livestock products or processed foods made from these do not become incorporated into them.</p> <p>(C) Pest control is to be carried out by physical methods or methods using biological functions; provided, however, that if physical methods or methods using biological functions alone are not sufficiently effective, the chemical agents or foods and additives that are referred to in Appended Table 2 may be used (including things that have been produced using those foods or additives as ingredients; this excludes use on plant products for pest and disease control). In such a case, they are to be prevented from becoming incorporated into the ingredients, additives, or manufactured products.</p> <p>(D) If the methods referred to in (C) above alone are not sufficiently effective in controlling pests, chemical agents that are not set forth in Appended Table 2 may be used, but only in a period during which the organic processed foods are not manufactured or stored. In such a case, the person is to remove the chemical agent before starting to manufacture the organic processed foods.</p> <p>(E) Irradiation for purposes of pest control, food preservation, or sanitation is not to be used.</p> <p>(F) Food products that have been manufactured or processed in accordance with the criteria for item "Ingredients and additives (including processing aids)" of this table and the criteria set forth in (A) through (E) above are to be managed to avoid being contaminated with agricultural chemicals, detergents, disinfectants or other substances.</p>

(Labeling of Organic Processed Foods)

Article 5 Names of organic processed foods and their ingredients are to be shown on the label in accordance with the provisions of the Food Labeling Standards (Cabinet Office Order No. 10 of 2015) or in the following way.

Classification	Criteria
Showing the product name on the label	<p>(A) The name of the product is to be placed on the label based on one of the following examples:</p> <p>(1) "有機 xx" or "xx (有機)" in Japanese (which means "organic xx" or "xx (organic)")</p> <p>(2) "オーガニック xx" or "xx (オーガニック)" in Japanese (which means "organic xx" or "xx (organic)")</p> <p>(Note) A general name of the processed food is to be placed on "xx"</p> <p>(B) Notwithstanding the criteria set forth in (A) above, if the product uses in-conversion organic products of plant origin, something manufactured from in-conversion organic products of plant origin, or something into which in-conversion organic products of plant origin has been processed, as an ingredient, the characters "轉換期間中" in Japanese (which means "during conversion period" are to be placed before or after the name that has been placed on the label based on one of the examples referred to in (A) above; provided, however that this does not apply if the characters "轉換期間中" in Japanese (which means "during conversion period" are placed in a spot adjacent to the spot where the product name appears on the label, in a color that contrasts against the background, printed in a uniform type of 14 points or larger that is as prescribed in Japanese Industrial Standard Z8305 (1962).</p>
Showing the ingredients' names on the product label	<ol style="list-style-type: none"> <li>1. For any organic agricultural products (excluding in-conversion organic products of plant origin), organic processed foods (excluding those whose ingredients are in-conversion organic products of plant origin), or organic livestock products which are among the ingredients that have been used, characters such as "有機" in Japanese (which means "organic" are to be placed on the label together with a general name for that ingredient.</li> <li>2. If the product uses in-conversion organic products of plant origin, something manufactured from in-conversion organic products of plant origin, or something into which in-conversion organic products of plant origin has been processed, as an ingredient, the characters "轉換期間中" in Japanese (which means "during conversion period" are to be placed before or after the name of the ingredient that has been placed on the label based on the criteria set forth in (A) above; provided, however that this does not apply if the characters "轉換期間中" in Japanese (which means "during conversion period" are placed in</li> </ol>

	a spot adjacent to the spot where the product name appears on the label, in a color that contrasts against the background, printed in a uniform type of 14 points or larger that is as prescribed in Japanese Industrial Standard Z8305 (1962).
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Appended Table 1-1 Additives (Organic processed foods other than organic alcohol beverages)

INS number	Additives	Criteria
330	Citric Acid	Limited to the use as a pH control agent or in processed vegetable products or processed fruit products.
331iii	Trisodium Citrate	Limited to the use in sausages, in the low-temperature pasteurization of egg whites, or in dairy products.
296	DL-Malic Acid	Limited to the use in processed products of plant origin.
270	Lactic Acid	Limited to the use in processed vegetable or rice products, in sausage casings, as a coagulant in dairy products, or as a pH control agent in curing of cheese.
300	L-Ascorbic Acid	Limited to the use in processed products of plant origin.
301	Sodium L-Ascorbate	Limited to the use in processed meat products.
181	Tannin (extract)	Limited to the use as a filter aid in processed products of plant origin.
513	Sulfuric Acid	Limited to the use as a pH control agent to control the pH of the water that is extracted during the manufacturing of sugar.
500i	Sodium Carbonate	Limited to the use in confectionery, sugar, products containing legumes, noodles, or bread; or as a neutralizer in dairy products.
500ii	Sodium Bicarbonate	Limited to the use in confectionery, sugar, products containing beans, noodles, bread, beverages, processed vegetable products, or processed fruit products; or as a neutralizer in dairy products.
501i	Potassium Carbonate	Limited to the use in the drying of processed fruit products or in processed grain products, sugar, products containing legumes, noodles, bread, or confectionery.

170i	Calcium Carbonate	When used in processed products of livestock origin, limited to the use in dairy products (excluding the use as a colorant) or as a coagulant in cheesemaking.
503i	Ammonium Carbonate	Limited to the use in processed products of plant origin.
503ii	Ammonium Bicarbonate	Limited to the use in processed products of plant origin.
504i	Magnesium Carbonate	Limited to the use in processed products of plant origin.
508	Potassium Chloride	Limited to the use in processed vegetable products, processed fruit products, processed meat products, seasoning, or soup.
509	Calcium Chloride	Limited to the use as a coagulant in processed products of plant origin and as a coagulant in cheesemaking, or the use in edible oils or fats, processed vegetable products, processed fruit products, products containing legumes, dairy products, or processed meat products.
511	Magnesium Chloride	Limited to the use as a coagulant in processed products of plant origin or in products containing legumes.
	Crude magnesium chloride (sea water)	Limited to the use as a coagulant in processed products of plant origin or in products containing legumes.
524	Sodium Hydroxide	Limited to the use as a pH control agent in the processing of sugar or in processed grain products.
525	Potassium Hydroxide	Limited to the use as a pH control agent in the processing of sugar.
526	Calcium Hydroxide	Limited to the use in processed products of plant origin.
334	L-Tartaric Acid	Limited to the use in processed products of plant origin.
335ii	Disodium L-tartrate	Limited to the use in confectionery.
336i	Potassium L-Bitartrate	Limited to the use in processed grain products or confectionery.
341i	Calcium Dihydrogen Phosphate	Limited to the use in flour as a leavening agent.
516	Calcium Sulfate	Limited to the use as a coagulant, or in confectionery, products containing legumes, or baker's yeast.

400	Alginic Acid	Limited to the use in processed products of plant origin.
401	Sodium Alginate	Limited to the use in processed products of plant origin.
407	Carrageenan	When used in processed products of livestock origin, limited to the use in dairy products.
410	Carob Bean Gum	When used in processed products of livestock origin, limited to the use in dairy products or processed meat products.
412	Guar Gum	When used in processed products of livestock origin, limited to the use in dairy products, canned meats, or egg products.
413	Tragacanth Gum	
414	Gum Arabic	Limited to the use in dairy products, edible oils or fats, or confectionery.
415	Xanthan Gum	When used in processed products of livestock origin, limited to the use in dairy products or confectionery.
416	Karaya Gum	When used in processed products of livestock origin, limited to the use in dairy products or confectionery.
440	Pectin	When used in processed products of livestock origin, limited to the use in dairy products.
307b	Mixed Tocopherols	When used in processed products of livestock origin, limited to the use in processed meat products.
322	Lecithins (Vegetable Lecithin, Yolk Lecithin, Fractionated Lecithin, Sunflower Lecithin)	Limited to lecithins produced without the process of bleaching. When used in processed products of livestock origin, limited to the use in dairy products, milk-derived foods for infants, edible oils or fats, or dressings.
553iii	Talc	Limited to the use in processed products of plant origin.
558	Bentonite	Limited to the use in processed products of plant origin.
559	Kaolin	Limited to the use in processed products of plant origin.
	Diatomaceous Earth	Limited to the use in processed products of plant origin.
	Perlite	Limited to the use in processed products of plant origin.
551	Silicon Dioxide	Limited to the use as a gel or colloidal solution in processed products of plant origin.

	Active Carbon	Limited to the use in processed products of plant origin.
901	Bees Wax	Limited to the use as a separating medium in processed products of plant origin.
903	Carnauba Wax	Limited to the use as a separating medium in processed products of plant origin.
	Timber ash	Limited to Timber ash produced by the way without chemical treatments using natural substances or substances derived from natural sources which are not treated with chemical reagents. Limited to the use in Okinawa soba, processed rice products, traditional Japanese sweets, century eggs, or konjac, or in the removal of harshness from wild vegetables.
	Flavorings	Limited to flavorings that are not chemically synthesized.
941	Nitrogen	
	Oxygen	
290	Carbon Dioxide	
	Enzymes	
	Substances which are generally provided for eating or drinking as foods and which are used as food additives	Any use of casein and gelatin shall be limited to the use in processed products of plant origin. Any use of ethanol, in processed products of livestock origin shall be limited to the use in processed meat products.
	Sodium Hypochlorite	Limited to the use for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.
	Hypochlorous Acid Water	Limited to the use in processed products of plant origin (limited to the use of Hypochlorous Acid Water produced by electrolyzing salt water (limited to the use of salt containing 99% or more Sodium Chloride)), or for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.
297	Fumaric Acid	Limited to the use for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.
365	Monosodium Fumarate	Limited to the use for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.

	Ozone	Limited to the use for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.
460ii	Powdered Cellulose	Limited to the use as a filter aid in processed products of plant origin.

(Note) "INS number": The number given to the additives under the International Numbering System for Food Additives.

Appended Table 1-2 Additives (Organic alcohol beverages)

INS number	Additives	Criteria
330	Citric Acid	
296	DL-Malic Acid	
270	Lactic Acid	
300	L-Ascorbic Acid	
301	Sodium L-Ascorbate	
181	Tannin (extract)	
500i	Sodium Carbonate	
500ii	Sodium Bicarbonate	
501i	Potassium Carbonate	
170i	Calcium Carbonate	
503i	Ammonium Carbonate	
504i	Magnesium Carbonate	
508	Potassium Chloride	
509	Calcium Chloride	
511	Magnesium Chloride	
334	L-Tartaric Acid	
336i	Potassium L-Bitartrate	
341i	Calcium Dihydrogen Phosphate	
516	Calcium Sulfate	
401	Sodium Alginate	
407	Carrageenan	
412	Guar Gum	
414	Gum Arabic	
558	Bentonite	
	Diatomaceous Earth	
	Perlite	
551	Silicon Dioxide	
	Active Carbon	

	Timber ash	
	Flavorings	Limited to flavorings that are not chemically synthesized.
941	Nitrogen	
	Oxygen	
290	Carbon Dioxide	
	Enzymes	
	Substances which are generally provided for eating or drinking as foods and which are used as food additives	
	Argon	
	Yeast Cell Wall	
220	Sulfur Dioxide	
224	Potassium Pyrosulfite (including Potassium Hydrogen Sulfite Solution)	

(Note) "INS number": The number given to the additives under the International Numbering System for Food Additives.

Appended Table 2 Chemical Agents

Chemical agents	Criteria
Pyrethrum Extract	Limited to Pyrethrum Extract containing no Piperonyl Butoxide as a synergist. Except for the use in plant products for controlling pests and diseases.
Diatomaceous Earth	
Sodium Silicate	Except for the use in plant products for controlling pests and diseases.
Sodium Bicarbonate	
Carbon Dioxide	
Potassium Soap (Soft Soap)	Except for the use in plant products for controlling pests and diseases.
Ethanol	Except for the use in plant products for controlling pests and diseases.
Boric Acid	Limited to the use in putting Boric acid in a container. Except for the use in plant products for controlling pests and diseases.

Pheromones	Limited to chemical agents containing substances having insect pheromone actions as the active ingredients. Except for the use in plant products for controlling pests and diseases.
Capsaicin	Limited to the use as a repellent. Except for the use in plant products for controlling pests and diseases.
Geranium Extract	Limited to the use as a repellent. Except for the use in plant products for controlling pests and diseases.
Citronella Extract	Limited to the use as a repellent. Except for the use in plant products for controlling pests and diseases.

(Note) Chemical agents are to be used in accordance with the instructions described on the packaging.

(Schedule of the last revision)

Joint Notification No.35 of the Ministry of Finance and the Ministry of Agriculture, Forestry and Fisheries of October 12, 2022 shall be effective as from April 1, 2023.