

Amendment to the Enforcement Ordinance of the Food Sanitation Law and the Standards and Specifications for Foods and Food Additives

The government of Japan will designate sodium chlorite as an authorized food additive.

Summary

Under Article 10 of the Food Sanitation Law (hereinafter referred to as the “Law”), food additives shall not be used or marketed without authorization by the Minister of Health, Labour and Welfare (hereinafter referred to as “the Minister”). In addition, when specifications or standards are established for food additives based on Article 11 of the Law and stipulated in the Ministry of Health, Labour and Welfare Notification (Ministry of Health and Welfare Notification No. 370, 1959), those additives shall not be used or marketed unless they meet the standards or specifications.

In response to a request from the Minister, the Committee on Food Additives of the Food Sanitation Council that is established under the Pharmaceutical Affairs and Food Sanitation Council has discussed the adequacy of the designation of sodium chlorite as a food additive. The conclusion of the committee is outlined below.

Outline of conclusion

The Minister should revise the existing standards for use of sodium chlorite, based on Article 11. (see Attachment).

Attachment

Sodium Chlorite

亜塩素酸ナトリウム

Current standards

Sodium Chlorite is permitted only for cherries, citrus peels for confections, eggs (applied to eggshells only), *fuki* (Japanese butterbur), grapes, peaches, processed *kazunoko* (herring roes, excluding dried and frozen *kazunoko* products), and vegetables for raw consumption.

The maximum use level (as the amount of sodium chlorite) is 0.50 g of 1 kg of a dipping solution for eggs, processed *kazunoko*, and vegetables for raw consumption. Sodium chlorite shall be decomposed or removed before the completion of the final product.

Revised standards

The use of the additive is expanded for the edible meat and meat products category. The maximum use level (as the amount of sodium chlorite) for this category will be 0.50–1.20 g/kg of a dipping or spraying solution. Edible meat and meat products shall be soaked in or sprayed with a solution of pH 2.3–2.9 for no longer than 30 seconds.

See the tables below for comparison between the current and revised standards.

Current standards

(As sodium chlorite)

Commodity	Maximum use level	
Cherries, Citrus peels for confections, Grapes, and Peaches	Not specified.	Shall be decomposed or removed before the completion of the final product.
<i>Fuki</i> (Japanese butterbur)		
Eggs (shells only)	0.50 g/kg of a dipping solution	
Processed <i>kazunoko</i> (herring roes), excluding dried and frozen <i>kazunoko</i> products		
Vegetables for raw consumption		

Revised standards

(As sodium chlorite)

Commodity	Maximum use level	
Cherries, Citrus peels for confections, Grapes, and Peaches	Not specified.	Shall be decomposed or removed before the completion of the final product.
<i>Fuki</i> (Japanese butterbur)		
Eggs (shells only)	0.50 g/kg of a dipping solution	<u>Edible meat and meat products shall be soaked in or sprayed with a solution pH 2.3–2.9 for not longer than 30 seconds.</u>
Processed <i>kazunoko</i> (herring roes) excluding dried and frozen <i>kazunoko</i> products		
Vegetables for raw consumption		
<u>Edible meat and meat products</u>	<u>0.50–1.20 g/kg of a dipping or spray solution</u>	

(The underlined parts are to be revised)