

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 revise the current standards for use of Hydrogen Peroxide.

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 Hydrogen Peroxide 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 Hydrogen Peroxide, based on Article 11. (see Attachment).

Attachment

Hydrogen Peroxide

過酸化水素

Current standards

Hydrogen peroxide shall be decomposed or removed before the completion of the final product.

Revised standards

The revised standard will actually make it possible to use hydrogen peroxide in *kamaage-shirasu* and *shirasuboshi*. It is permitted to remain in this category at levels not exceeding 0.005 g/kg. For the other foods, it shall be decomposed or removed before the completion of the final product.

Notes

Kamaage-shirasu: *Shirasu* (fishes with the length of about 5 centimeters or less) that is boiled until its protein is coagulated

Shirasuboshi: *Dried kamaage-shirasu*

It is also called *chirimen-jyako*.