

Amendment to the Specifications and Standards for Foods and Food Additives, Etc.

The government of Japan will revise the existing standards for use of Potassium ferrocyanide.

Background

Japan prohibits the sale of food additives that are not designated by the Minister of Health, Labour and Welfare (“the Minister”) under Article 12 of the Food Sanitation Act (Act No. 233, 1947; “the Act”). In addition, when specifications or standards for food additives are stipulated in the Specifications and Standards for Foods, Food Additives, Etc. (Public Notice of the Ministry of Health and Welfare No. 370, 1959) pursuant to Article 13 of the Act, Japan prohibits the sale of those additives unless they meet the specifications or the standards pursuant to Article 13 of the Act.

In response to a request from the Minister, the Committee on Food Additives of the Food Sanitation Council established under the Pharmaceutical Affairs and Food Sanitation Council has discussed whether the existing standards for Potassium ferrocyanide should be revised. The conclusion of the committee is outlined below.

Outline of conclusion

The Minister should revise the existing standards for use of Potassium ferrocyanide, based on Article 13 (see Attachment).

Revision of Standards for Use

Potassium Ferrocyanide

Current regulations

Potassium ferrocyanide is permitted for use only in salt.

It must be used at not more than 0.020 g/kg in salt as anhydrous potassium ferrocyanide. However, when it is used with both or either of calcium ferrocyanide and sodium ferrocyanide, the sum of each use must be not more than 0.020 g/kg in salt as anhydrous potassium ferrocyanide.

Revised regulations

The use of the additive is expanded to include grape wine. The following underlined parts are added to the current regulations:

Potassium ferrocyanide is permitted for use only in grape wine and salt.

It must be used at not more than 0.020 g/kg in salt as anhydrous potassium ferrocyanide. However, when it is used with both or either of calcium ferrocyanide and sodium ferrocyanide, the sum of each use must be not more than 0.020 g/kg in salt as anhydrous potassium ferrocyanide.

It must not remain at levels exceeding 0.001 g/L in grape wine as anhydrous potassium ferrocyanide.