

Organic Processed Foods

1 Scope

This standard specifies the requirements for the Organic Processed Foods

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this Japanese Agricultural Standard. For undated references, the latest edition of the referred document applies.

JAS 0018 Organic Algae

JAS 1605 Organic Products of Plant Origin

JAS 1607 Organic Feed

JAS 1608 Organic Livestock Products

JIS Z 8305

3 Terms and definitions

For the purpose of this Japanese Agricultural Standard, the following terms and definitions apply.

3.1

Organic Processed Foods

Organic processed foods mean processed foods that have been produced in accordance with Clause 5, and the total weight of plant products (excluding organic plant products), livestock products (excluding organic livestock products), marine products (excluding organic algae), other foods and beverages specified in 5.1-b as well as additives (excluding those “general food & beverage additives graded as organic processed foods and processing aids) should be less than 5% of the total weight of their ingredients (excluding salt and water) and additives (excluding processing aids).

3.2

Organic processed foods of plant origin

Those organic processed foods produced in such a way that the total weight of plant products (excluding organic plant products), livestock products, marine products, other foods and beverages specified in 5.1-b as well as additives (excluding those “general food & beverage additives graded as organic processed foods (limited to organic foods of plant origin) and processing aids) should be less than 5% of the total weight of their ingredients (excluding salt and water) and additives (excluding

processing aids).

3.3

Organic processed foods of livestock origin

Those organic processed foods produced in such a way that the total weight of plant products, livestock products (excluding organic livestock products), marine products, other foods and beverages specified in 5.1-b as well as additives (excluding those “general food & beverage additives graded as organic processed foods (limited to organic foods of livestock origin) and processing aids) should be less than 5% of the total weight of their ingredients (excluding salt and water) and additives (excluding processing aids).

3.4

Organic processed foods of plant and livestock origin

Those organic processed foods (excluding organic processed foods of plant origin and organic processed foods of livestock origin) produced in such a way that the total weight of plant products (excluding organic plant products), livestock products (excluding organic livestock products), marine products, other foods and beverages specified in 5.1-b as well as additives (excluding those “general food & beverage additives graded as organic processed foods (excluding other organic processed foods) and processing aids) should be less than 5% of the total weight of their ingredients (excluding salt and water) and additives (excluding processing aids).

3.5

Other Organic Processed Foods

Those organic processed foods excluding organic processed foods of plant origin, organic processed foods of livestock origin and organic processed foods of plant and livestock origin.

3.6

Organic alcohol beverages

Those 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”)

3.7

Organic Products of Plant Origin

Those plant products (limited only to the foods and beverages) produced in accordance with Clause 5 of JAS 1605.

3.8

Organic Livestock Products

Livestock or poultry raised in accordance with Clause 5 of JAS 1608, or livestock or poultry products produced thereof in accordance with Clause 5 of JAS 1608..

3.9

Organic Algae

Algae produced in accordance with JAS 0018.

3.10

General Food & Beverage Additives

Those products that are generally intended for human consumption as food, but may be used as additives.

3.11

Chemical treatment

It falls into any of the following:

- a) To change a compound into a substance with a different composition by a chemical process (excluding combustion, calcining, melting, dry distillation and saponification; the same applies hereinafter).
- b) To add a substance obtained by a chemical process (including the cases where the final product does not contain such substance)

3.12

Recombinant DNA technology

A series of techniques of creating recombinant DNA molecules (which are two different pieces of DNA joined together) by cutting and pasting DNA together by enzymes etc. and inserting it into living cells to replicate DNA.

3.13

In-conversion organic products of plant origin

Those organic products of plant origin produced in a field that is in the conversion period specified in 5.1.2 b) of JAS 1605.

4 Principles for the Production of Organic Processed Foods

Such organic processed foods are produced, with the intent to maintain the characteristics of the organic ingredients (such as the organic products of plant origin, organic livestock products and organic algae) at all the stages of manufacturing or processing, based on the principle of using a physical or biological method of processing and avoiding the use of chemically synthesized additives and chemical agents.

5 Production Methods

5.1 Ingredients and additives (including processing aids)

Anything other than those specified in a) ~ c) must not be used. However, those specified in b) may be used only in the cases where it is difficult to obtain the same type of organic products (such as organic plant products, organic livestock products, organic algae or organic processed foods), that are to be used as raw material.

a) Any of the following 1) ~ 4), attached with the relevant grading labels, which may be affixed to the relevant agricultural products or its packages, containers, or invoices.

(Excluding those products, that are produced by the manufacturer or processor of the relevant organic processed food, and graded pursuant to the provisions of Article 10 or Article 30 of the Act)

- 1)** organic products of plant origin
- 2)** organic livestock products
- 3)** organic algae
- 4)** organic processed foods

b) Food & beverage other than those specified in a) (excluding the following).

- 1)** Plant products, livestock products, algae products, and processed foods, which are of the same type of products* used as raw materials, (*such as organic plant products, organic livestock products, organic algae and organic processed foods).
- 2)** Those products that have been irradiated.
- 3)** Those products produced using recombinant DNA technology.

c) Salt

d) Water

e) Additives specified in Table A.1 (for Organic processed foods excluding organic alcohol beverages) or Table B.1 (for Organic alcohol beverages)

5.2 The ratio of ingredients to additives

The ratio of the total weight of those specified in 5.1 b) and 5.1 e) (excluding those “general food & beverage additives graded as organic processed foods (excluding other organic processed foods) and processing aids), to the total weight of ingredients (excluding salt and water) and additives (excluding processing aids) must be 5% or less.

5.3 Management of manufacturing, processing, packaging, storage, and other processes

5.3.1 Manufacturing or processing must be carried out by physical methods or methods using biological functions (Excluding methods using living organisms, that are produced using recombinant DNA technology. The same applies hereinafter). The use of additives must be limited to the minimum extent necessary.

5.3.2 Such organic products of plant origin, that are used as ingredients, shall be subject to the provisions specified in 5.13 of JAS 1605, from receiving them to manufacturing or processing, and substances for preparation etc. specified in Table D.1 of JAS 1605 may be used.

5.3.3 Such organic livestock products, that are used as ingredients, shall be subject to the provisions specified in 5.7 of JAS 1608, from receiving them to manufacturing or processing, and substances for preparation etc. specified in Table K.1 of JAS 1608 may be used.

5.3.4 Those organic products (such as Organic products of plant origin, organic livestock products, organic algae, and organic processed foods), that are used as ingredients, must be managed in such a way that other plant or livestock products or processed foods made thereof are not comingled with them.

5.3.5 Pest control must be carried out by physical methods or methods using biological functions. However, in the cases where physical methods or methods using biological functions alone are not sufficiently effective, the chemical agents specified in Table C.1 and foods and additives (including those produced using such foods or additives as raw materials and excluding those used for the protection of the plant products against pest and disease) may only be used. In such case, cross-contamination must be prevented for all raw materials, additives, and finished products.

5.3.6 Notwithstanding 5.3.5, in the cases where the methods specified in 5.3.5 alone are not sufficiently effective in controlling pests, such chemical agents other than those specified in Table C.1 may be used, only when the organic processed foods are not being manufactured, processed, or stored. In such case, these chemical agents must be removed before production, processing, or storage of the organic processed foods begins.

5.3.7 Irradiation for the purpose of pest control, food preservation, or sanitation must not to be used.

5.3.8 Food products, that have been manufactured or processed in accordance with 5.1, 5.2, and 5.3.1 ~ 5.3.7, must be managed to avoid contamination with agricultural chemicals, detergents, disinfectants or any other substances.

6 Labeling

6.1 Showing the product name on the label

6.1.1 The name of the organic processed food must be placed on the label in accordance with any of the following examples:

a) "有機 ○○" or "○○ (有機)" in Japanese (which means "organic xx" or "xx (organic)")

b) "オーガニック ○○"" or "○○" (オーガニック)" in Japanese (which means "organic xx" or "xx (organic)")

6.1.2 Among the other organic processed foods, provided that the common name of the products (to be shown in “xx”) be the same as the common names of Organic Processed Foods of Plant Origin, Organic Processed Foods of Livestock Origin and Organic Products of Plant and Livestock Origin, it is necessary to clearly describe it, (apart from the framework of Appended Form 1 required under Food Labeling Standard), in such a way as to indicate that the relevant product is different from the Organic Processed Foods of Plant Origin, Organic Products of Livestock Origin or Organic Products of Plant and Livestock Origin.

Note 1: It is stipulated in Article 63-2) of the Act that the label of any agricultural products excluding those specified products must not bear the relevant specified agricultural product names specified in the Japanese Agricultural Standard or any confusingly similar names.

6.1.3 Regarding those produced by using in-conversion organic plant products or any products produced thereof as raw materials, such notation as "轉換期間中"(meaning “in-conversion”) must be placed before or after the specific product name in accordance with the samples specified in 6.1.1.

6.1.4 Notwithstanding 6.1.3, if such notation as "轉換期間中" in Japanese (meaning in-conversion), , (which is described in a contrasting color against the background, being typed in a uniform type of 14 points or larger as per JIS Z8305), is placed adjacent to the product name on the label, such description specified in 6.1.3 may be omitted.

6.2 Ingredients shown on the label

6.2.1 In the cases where any organic plant products, organic livestock products, organic algae products, or organic processed foods are used as ingredients for the relevant products, such characters as "有機" in Japanese (meaning "organic") must be placed before or after the common name of the relevant product on the label.

6.2.2 Notwithstanding 6.2.1, it is permissible to display “Marks or Signs” (instead of “Organic” etc.) that indicates the relevant ingredients as “organic”, in the cases where the Organic Plant Products, Organic Livestock Products, Organic Algae Products or Organic Processed Foods are used as ingredients. In such case an explanation of such “Marks or Signs” must be provided outside the framework of Appended Form 1 required under Food Labeling Standard.

(Note 1): Such “Marks or Signs” may include “*” or “#” etc.

6.2.3 In the cases where any in-conversion organic plant products or any products produced/processed thereof are used as ingredients for the relevant products, such characters as "轉換

期間中" in Japanese ("in-conversion") must be placed before or after the common name of the relevant ingredients on the label.

6.2.4 Notwithstanding 6.2.3, it is permissible to display “Marks or Signs” (instead of the characters "転換期間中") that indicates the relevant ingredients as “In-Conversion”, in the cases where in-conversion organic plant products, or those products produced/processed thereof processed are used as ingredients. In such case an explanation of such “Marks or Signs” must be provided outside the framework of Appended Form 1 required under Food Labeling Standard.

(Note 1): Such “Marks or Signs” may include “*” or “#” etc.

6.2.5 Notwithstanding 6.2.3 and 6.2.4, if such notation as "転換期間中" in Japanese (meaning in-conversion), (which is described in a contrasting color against the background, being typed in a uniform type of 14 points or larger as per JIS Z8305), is placed adjacent to the product name on the label, such description specified in 6.2.3 and 6.2.4 may be omitted.

Annex A
(Normative)
Additives (for Organic Processed Foods excluding Organic Alcohol Beverages)

“Additives (for Organic Processed Foods excluding Organic Alcohol Beverages)”referred to in the Clause 5 is listed in Table A.1

Table A.1 – Additives

INS number- <u>a)</u>	Additives ^{b)}	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 the processed foods of plant origin, in the sausage casings, in the dairy products as a coagulant, or in curing of cheese as a pH control agent.
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 for pH adjustment of extraction water in sugar production or pH adjustment in the processed algae products.
500i	Sodium Bicarbonate	Limited to the use in confectionery, sugar, prepared legumes/beans, noodles, or bread; or as a neutralizer in dairy products.
500ii	Sodium Bicarbonate	Limited to the use in confectionery, sugar, prepared legumes/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, prepared legumes/beans, noodles, bread, or confectionery.
170i	Calcium	When in use for processed products of livestock origin, limited to

	Carbonate	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 in processed products of plant origin (as a coagulant) and in cheesemaking (as a coagulant), or the use in edible fats & oils, processed vegetable products, processed fruit products, prepared legumes/beans, 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 in processed products of plant origin as a coagulant or in prepared legumes/beans.
524	Sodium Hydroxide	Limited to the use in the processing of sugar (as a pH control agent) or pH adjustment in the processed algae products, or the use in the production of edible fats & oils or in the production of 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	Limited to the use in flour as a leavening agent.

	Phosphate	
516	Calcium Sulfate	Limited to the use as a coagulant, or in confectionery, prepared legumes/beans, 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 in use for processed products of livestock origin, limited to the use in dairy products.
410	Carob Bean Gum	When in use for processed products of livestock origin, limited to the use in dairy products or processed meat products.
412	Guar Gum	When in use for processed products of livestock origin, limited to the use in dairy products, canned meats, or egg products.
413	Tragacanth Gum	-
414	Gum Arabic	
415	Xanthan Gum	When in use for processed products of livestock origin, limited to the use in dairy products or confectionery.
416	Karaya Gum	When in use for processed products of livestock origin, limited to the use in dairy products or confectionery.
440	Pectin	When in use for processed products of livestock origin, limited to the use in dairy products.
307b	Mixed Tocopherols	When in use for 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 in use for processed products of livestock origin, limited to the use in dairy products, milk-derived foods for infants, edible fats & oils, 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 in processed products of plant origin, (as a gel or colloidal solution).
-	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 the wood ash produced from the natural substances or substances derived from natural sources (that is not chemically treated), without using chemical methods. Limited to the use in Okinawa soba, processed rice products, traditional Japanese sweets, century eggs, or konjac, or use in the removal of harsh taste from wild vegetables.
-	Flavorings	Limited to the 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 the processed products of plant origin. Any use of ethanol, when in use for the processed products of livestock origin shall be limited to the use in the processed meat products.
-	Sodium Hypochlorite	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 the use for disinfecting the intestines of livestock animals for processed meat products, or cleaning of eggs.
-	Hypochlorous	Limited to the use in processed products of plant origin or for

	Acid Water	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 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 ^{a)} The number given to the additives under the International Numbering System for Food Additives.		
Note ^{b)} Limited to those produced without using recombinant DNA technologies.		

Annex B (Normative) Additives (for Alcohol Beverages)

Those additives (for Alcohol Beverages) referred to in the Clause 5 is listed in Table B.1.

Table B.1 – Additives

INS number ^{a)}	Additives ^{b)}	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	-
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 ^{a)} The number given to the additives under the International Numbering System for Food Additives. Note ^{b)} Limited to those produced without using recombinant DNA technologies.		

Annex C

(Normative)

Chemical Agents

Those chemical agents” referred to in the Clause 5 is listed in Table C.1.

Table C.1 – Chemical Agents

Chemical agents ^{a)}	Criteria
Pyrethrum Extract	Limited to Pyrethrum Extract without Piperonyl Butoxide as a synergist. Not permitted for 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)	Not permitted for 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 a container. Not permitted for use in plant products for controlling pests and diseases.
Pheromones	Limited to those chemical agents containing substances with insect pheromone actions as the active ingredients. Not permitted for use in plant products for controlling pests and diseases.
Capsaicin	Limited to the use as a repellent. Not permitted for use in plant products for controlling pests and diseases.
Geranium Extract	Limited to the use as a repellent. Not permitted for use in plant products for controlling pests and diseases.
Citronella Extract	Limited to the use as a repellent. Not permitted for use in plant products for controlling pests and diseases.
Note ^{a)} Chemical agents must be used in accordance with the instructions described on the packaging etc.	

Supplementary Provisions

(Effective Date)

(1) The provisions come into effect as of July 31, 2024.