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Voluntary - Public

Date: 3/15/2019 GAIN Report Number: JA9027

## Japan

Post: Tokyo

## Japan Notifies Proposal to Revoke 10 Food Additives

**Report Categories:** Sanitary/Phytosanitary/Food Safety WTO Notifications

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### **Report Highlights:**

On March 6, 2019, Japan notified the World Trade Organization (WTO) of a proposal to revoke the designation of 10 existing food additives via <u>G/SPS/N/JPN/621</u>. The public comment period for the draft will close on August 27, 2019. Interested U.S. parties are encouraged to share their comments and/or concerns with USDA's enquiry point (<u>us.spsenquirypoint@fas.usda.gov</u>). For potential inclusion in the U.S. official position, please send your comments by August 13, 2019.

Keywords: JA9027, food additive

#### **General Information:**

On March 6, 2019, Japan notified the World Trade Organization (WTO) of a proposal to revoke the designation of 10 existing food additives via <u>G/SPS/N/JPN/621</u>. In the notification, the Ministry of Health, Labour and Welfare (MHLW), the regulatory agency responsible for food safety in Japan, explains that it will revoke the designation of these 10 food additives (shown in Annex 1 below) as they are no longer distributed in Japan. These 10 food additives will be prohibited for use after the revocation enters into force on February 27, 2020.

The public comment period for this notification will close on August 27, 2019. Interested U.S. parties are encouraged to share their comments and/or concerns with USDA's enquiry point (<u>us.spsenquirypoint@fas.usda.gov</u>). For potential inclusion in the U.S. official position, please send your comments by August 13, 2019.

		No.
No.	Substance Name (Japanese in parenthesis)	(in the List of
		Existing Food
		Additives)
1	Itaconic acid (イタコン酸)	29
2	Fish scale foil(魚鱗箔)	
	A substance that is obtained by extraction from the	87
	epithelium of fish	
3	Kooroo colour [Matsudai colour](クーロー色素)	
	A substance that is obtained by extraction from the roots	114
	of <i>somemono-imo</i> ( <i>Dioscorea matsudai</i> HAYATA)	
4	Spice extracts(香辛料抽出物)	
	Substances that are obtained by extraction or	122
	steam-distillation from chervil	
5	Bone carbon black (骨炭色素)	
	A substance that is obtained by carbonizing bones and	135
	consists mainly of carbon	
	Sesami straw ash extarct(ゴマ柄灰抽出物)	
6	A substance that is obtained by extraction from the	137
	ashes of sesami stems or leaves	
7	Shea nut colour(シアナット色素)	
	A substance that is obtained by extraction from the	149
	fruits or seed coats of shea	
8	Ferritin(フェリチン)	263
9	Hego-ginkgo leaf extract(ヘゴ・イチョウ抽出物)	
	A substance that is obtained by extraction from the	287
	leaves of ginkgo and hego ( <i>Cyathea boninsimensis</i> COPEL)	
	Levan( $\nu$ i)	
10	A substance that is obtained from the culture fluid of	359
	Bacillus subtilis bacteria and consists mainly of	
	polysaccharides	

## Annex 1 - List of Existing Food Additives To Be Withdrawn