Standards for Use, according to Use Categories

effective from June 04, 2009

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Acidifiers	Acetic Acid	All foods		
	Acetic Acid, Glacial			
	Adipic Acid			
	Citric Acid			
	Fumaric Acid			
	Gluconic Acid			
	Glucono-δ-Lactone			
	Lactic Acid			
	DL-Malic Acid			
	Succinic Acid			
	D-Tartaric Acid			
	DL-Tartaric Acid			
Anti-caking	Ferrocyanides of Calcium, Potassium and Sodium	Salt	Individually or in combination, 0.020g/kg as anhydrous sodium ferrocyanide	
Anti-foaming agent	Silicone resin	All foods	0.050 g/kg	Only for defoaming.
Anti-molding agents	Diphenyl		as maximum residue limit	
		Grapefruit	0.070 g/kg	
		Lemon	0.070 g/kg	
		Orange	0.070 g/kg	
	Imazalil		as maximum residue limit	
		Banana	0.0020 g/kg	
		Citus fruits (except mandarin orange)	0.0050 g/kg	
	o-Phenylphenol		as maximum residue limit of *o*-phenylphenol 0.010g /kg	
	Sodium *o*-Phenylphenol	Citrus fruits		
	Thiabendazole		as maximum residue limit	
		Banana (whole)	0.0030 g/kg	
		Banana (pulp)	0.0004 g/kg	
		Citrus fruits	0.010 g/kg	
Antioxidants	L-Ascorbic Acid	All foods		
	L-Ascorbyl Palmitate			
	L-Ascorbyl Stearate			
	Butylated Hydroxyanisole (BHA)		as BHA	When BHA is used in combination with BHT, the total amount of both shall not exceed the corresponding limit.
		Butter	0.2 g/kg	
		Fats & oils	0.2 g/kg	
		Fish & shellfish (dried)	0.2 g/kg	
		Fish & shellfish (salted)	0.2 g/kg	
		Fish & shellfish (frozen) (except frozen products cosumed raw)	1 g/kg of dip	
		Mashed potato (dried)	0.2 g/kg	
		Whale meat (frozen) (except frozen products cosumed raw)	1 g/kg of dip	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Antioxidants (continued)	Butylated Hydroxytoluene (BHT)		as BHA	When BHA is used in combination with BHT, the total amount of both shall not exceed the corresponding limit.
		Butter	0.2 g/kg	
		Chewing gum	0.75 g/kg	
		Fats & oils	0.2 g/kg	
		Fish & shellfish (dried)	0.2 g/kg	
		Fish & shellfish (salted)	0.2 g/kg	
		Fish & shellfish (frozen) (except frozen products cosumed raw)	1 g/kg of dip	
		Mashed potato (dried)	0.2 g/kg	
		Whale meat (frozen) (except frozen products cosumed raw)	1 g/kg of dip	
	Calcium Disodium Ethylenediamine-tetraacetate		as EDTA-$CaNa_2$	
		Canned and bottle non-alcoholic beverages	0.035 g/kg	
		Other canned and bottle foods	0.25 g/kg	
	L-Cysteine Monohydro-chloride	Bread		
		Fruit juice		
	Disodium Ethylene-diaminetetraacetate		as EDTA-$CaNa_2$	Shall be chelated with calcium ino before the preparation of the finished food.
		Canned and bottle non-alcoholic beverages	0.035 g/kg	
		Other canned and bottled foods	0.25 g/kg	
	Erythrobic Acid	All foods		Not permitted for nutritive purposes in fish paste products (excluding SURIMI) or bread. Only for antioxidizing purposes in other foods.
	Isopropyl Citrate		as monoisopropyl citrate	
		Butter	0.10 g/kg	
		Fats and oils	0.10 g/kg	
	Guaiac Resin	Butter	1.0 g/kg	
		Fats and oils	1.0 g/kg	
	Propyl Gallate	Butter	0.10 g/kg	
		Fats and oils	0.20 g/kg	
	Sodium L-Ascorbate	All foods		
	Sodium Erythorbate	All foods		Not permitted for nutritive purposes in fish paste products (excluding SURIMI) or bread. Only for antioxidizing purposes in other foods.
	dl-α-Tocopherol	All foods		Only for antioxidizing, except when included in preparation of β-Carotene, Vitamin A, Vitamin A Esters of Fatty Acids, or Liquid Paraffin.
Antisticking	D-Mannitol	Candies	40 %	* When used in formula with Potassium Chloride and Glutamate for seasoning foods or enhancing their original flavor, no limits are specified. (only cases where D-Mannitol does not exceed 80 % of the sum of Potassium Chloride, Glutamates and D-Mannitol)
		Chewing gum	20 %	
		FURIKAKE (sprinkleover only products containing granues)	50 % of granules	
		RAKUGAN (dried rice-flour cakes)	30 %	
		TSUKUDANI (food boiled down in soy sauce, only products made of KONBU (kelp))	25 % (as maximum residue limit)	
		All foods as CHOMIRYO (seasoning)*		

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Bleaching agents	Hydrogen Peroxide	All foods		Shall be removed or decomposed before the preparation of the finished food.
	Sodium Chlorite	Cherry Citus fruits (limited to those for confectionary) FUKI Grape Peach		Decompose ro remove prior to preparation of final food.
		Eggs (limited to the part of egg shell)	0.50 g/kg dipping solution (as sodium chlorite)	
		Seasoned and processed KAZUNOKO (Herring roe products) (except for dried KAZUNOKO and freezed KAZUNOKO)		
		Vegetables dor direct consumption		
	Potassium Hydrogen Sulfite Solution		Residue limit of SO_2	Not permitted in legumes/pulses, sesame seeds, or vegetables.
	Potassium Pyrosulfite	AMANATTO:dried candied beans	0.10 g/kg	
	Sodium Hydrogen Sulfite Solution	Candied cherry	0.30 g/kg	When other foods (excluding KONNYAKU) manufactured or processed, using foods listed in this section, in which an additive listed in the left column is used, according to the standards for use, contain a residue of not less than 0.030 g/kg as SO_2, the amount of residue shall be the maximum residue limit.
		Dijon mustard	0.50 g/kg	
	Sodium Hydrosulfite	Dried fruits (excluding raisins)	2.0 g/kg	
	Sodium Pyrosulfite	Raisins	1.5 g/kg	
	Sodium Sulfite	Dried potato	0.50 g/kg	
	Sulfur Dioxide	Food molasses	0.30 g/kg	
		Frozen raw crab	0.10 g/kg	
		Gelatin	0.50 g/kg	
		KANPYO: dried gourd strips	5.0 g/kg	
		KONNYAKU-KO:powdered konjac	0.90 g/kg	
		Miscellaneous alcoholic beverages	0.35 g/kg	
		MIZUAME (starch syrup)	0.20 g/kg	
		Natural fruit juice (confined to foods to be consumed in 5-fold or more dilution)	0.15 g/kg	
		Prawn	0.10 g/kg	
		Simmered beans	0.10 g/kg	
		Tapioca starch for saccharification	0.25 g/kg	
		Wine (any kind of fruit wine, excluding squeezed fruit juice containing alcohol of not less than 1% by volume which is used for manufacturing wine and a concentrate of the same.)	0.35 g/kg	
		Other foods (excluding cherry used for candied cherry, hop used for brewing beer, fruit juice used for manufacturing wine, and squeezed fruit juice containing alcohol of not less than 1 % by volume, and and a concentrate of the same.)	0.030 g/kg	
Chewing gum bases	Ester Gum	Chewing gum		Only as chewing gum base. * Polyvinyl Acetate may also be used as film-forming. See the section, "Film-forming agents."
	Polybutene			
	Polyisobutylene			
	Polyvinyl Acetate*			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Color fixatives	Ferrous Sulfate	All foods		
	Potassium Nitrate		less than:	
		Meat products	0.070 g/kg	May be used as fermentation regulator. See the section, "Miscellenous."
		Whale meat bacon	0.070 g/kg (as residue limit of NO_2	
	Sodium Nitrate	Same as for Potassium Nitrate		
	Sodium Nitrite		as maximum residue limit of nitrite	
		Fish ham	0.050 g/kg	
		Fish sausage	0.050 g/kg	
		IKURA (salted/processed salmon roes)	0.0050 g/kg	
		Meat products	0.070 g/kg	
		SUJIKO (salted salmon roes)	0.0050 g/kg	
		TARAKO	0.0050 g/kg	
		Whale meat bacon	0.070 g/kg	
Color adjuvant	Ferrous Gluconate	Table olive	0.15 g/kg	May also be used as dietary supplement. See the section, "Dietary supplements"
Dietary Supplements	L-Ascorbic acid 2-glucoside	All foods		
	Biotin	Foods with health claims		
	Bisbentiamine	All foods		
	Calcium Carbonate*		as Ca	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Chloride	All foods	1.0 %	
	Calcium Citrate	Chewing gum*	10 % *	
	Calcium Dihydrogen Pyrophosphate	* Only applied to Calcium Carbonate	The above limits do not apply to foods approved to be labeled as "special. dietary use."	
	Calcium Dihydrogen Phosphate			
	Cacium Gluconate			Only for nutritive purposes.
	Calcium Glycerophosphate			
	Calcium Hydroxide			Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Lactate			
Dietary Supplements (continued)	Calcium Monohydrogen Phosphate	All foods		Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Pantothenate			
	Calcium Sulfate			Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Cholecalciferol	All foods		

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Dietary Supplements (continued)	Copper Gluconate	Substitutes for human milk	as copper 0.60 mg/L when formulated into a standard concentration.	The limit does not apply to cases where these additives are used in formulated dried milk under approval by the Minister of Health, Labor and Welfare.
		Foods with health claims	5 mg/recommended daily portion of each food	
	Cupric Sulfate	Substitutes for human milk	as copper 0.60 mg/L when formulated into a standard concentration.	The limit does not apply to cases where these additives are used in formulated dried milk under approval by the Minister of Health, Labor and Welfare.
	Dibenzoyl Thiamine	All foods		
	Dibenzoyl Thiamine Hydrochloride			
	Dry Formed Vitamin A			
	Ergocalciferol			
	Ferric Ammonium Citrate			
	Ferric Chloride			
	Ferric Citrate			
	Ferric Pyrophosphate			
	Ferrous Gluconate	Dried milk for pregnant and lactating women. Substitutes for human milk. Weaning foods		May also be used as color adjuvant. See the section, ″Color adjuvant.″
	Folic Acid	All foods		
	L-Histidine Monohydro-chloride			
	Iron Lactate			
	L-Isoleucine			
	L-Lysine L-Aspartate			
	L-Lysine L-Glutamate			
	L-Lysin Monohydrochloride			
	DL-Methionine			
	L-Methionine			
	Methyl Hesperidin			
	Nicotinamide			Not permitted in fresh fish/shellfish (including fresh whale meat) or meat.
	Nicotinic Acid			
	L-Phenylalanine	All foods		
	Pyridoxine Hydrochloride			
	Riboflavin			
	Riboflavin 5'-Phosphate Sodium			
	Riboflavin Tetrabutyrate			
	Sodium Ferrous Citrate			
	Sodium Pantothenate			
	Thiamine Dicetylsulfate			
	Thiamine Dilaurylsulfate			
	Thiamine Hydrochloride			
	Thiamine Mononitrate			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Dietary Supplements (continued)	Thiamine Naphthalene–1, 5–disulfonate	All foods		
	Thiamine Thiocyanate			
	DL–Threonine			
	L–Threonine			
	all–rac–α–Tocopheryl Acetate	Foods with health claims	as α–Tocopherol 150 mg/recommended daily portion of each food	
	R,R,R–α–Tocopheryl Acetate			
	Tricalcium Phosphate	All foods	as Ca 1.0 % The above limit do not apply to foods approved to be labeled as "special. dietary use."	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	DL–Tryptophan	All foods		
	L–Tryptophan			
	L–Valine			
	Vitamin A			
	Vitamin A Esters of Fatty Acids			
	Vitamin A in Oil			
	Zinc Gluconate	Only substitutes for human milk	as zinc 6.0 mg/L When formulated into a standard concentration.	Not applied to cases where the additives is used in for–mulated dried milk under approval by the Minister of Health, Labor and Welfare.
		Foods with health claims	15 mg/ recommended daily portion of each food	
	Zinc Sulfate	Only substitutes for human milk	as zinc 6.0 mg/L When formulated into a standard concentration.	Not applied to cases where the additives is used in for–mulated dried milk under approval by the Minister of Health, Labor and Welfare.
Emulsifiers	Calcium Strearoyl Lactylate	Bread.	4.0 g/kg	
		Butter cakes.	5.5 g/kg	
		Confections (baked or fried wheat flour products only).	4.0 g/kg	
		Moist cakes (rice flour products only).	6.0 g/kg	
		Macaroni and other such products.*	4.0 g/kg*	*as dry noodles.
		Mixed powder:		
		for manufacturing bread.	5.5 g/kg	
		for manufacturing confections (fried wheat flour products only).	5.5 g/kg	
		for manufacturing confections (baked wheat flour products only).	5.0 g/kg	
		for manufacturing moist cakes (rice flour products only).	10 g/kg	
		for manufacturing sponge cakes, butter cakes and steamed breads.	8.0 g/kg	
		for manufacturing steamed MANJYU (bun made by steaming wheat flour dough).	2.5	
		Noodles (excluding instant noodles and dry noodles)	4.5 g/kg**	** as boiled noodles.

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Emulsifiers (continued)	Calcium Strearoyl Lactylate (continued)	Sponge cakes.	5.5 g/kg	
		Steamed bread (bread made by steaming wheat flour dough).	5.5 g/kg	
		Steamed MANJYU	2.0 g/kg	
	Glycerol Esters of Fatty Acids	All foods		
	Lecithin			
	Polysorbate 20		as polysorbate 80	If it is used together with one of polysorbate 60, 65, and 80, the sum of each amount used shall be not more than the corresponding maximum levels as polysorbate 80. The above standards are not applied for products that are approved or recognized as foods for special dietary use. Flour paste*: In this list, flour paste is confined to paste products of cocoa and chocolate that are prepared with sugar, fat/oil, powder milk, egg, or wheat flour as secondary ingridients, and pasteurized. They are used as fillings or coatings of bread or bakery confections.
	Polysorbate 60	Capsule- and tablet-form foods excluding confections	25 g/kg	
	Polysorbate 65	Chewing gum	5.0 g/kg	
	Polysorbate 80	Cocoa and chocolate products	5.0 g/kg	
		Milk-fat substitutes	5.0 g/kg	
		Sauces	5.0 g/kg	
		Seasonings for instant noodles	5.0 g/kg	
		Shortening	5.0 g/kg	
		Bakery confections	3.0 g/kg	
		Decorations for confections (Sugar coatings and icings)	3.0 g/kg	
		Dressing	3.0 g/kg	
		Ice creams	3.0 g/kg	
		Mayonnaise	3.0 g/kg	
		Mix powder for bakery confections and moist sweet cake	3.0 g/kg	
		Moist sweet cake, unbaked cake (Including fruit tart, cream cake, rare cheese cake, custard pudding, and like products)	3.0 g/kg	
		Sweetened yoghurt	3.0 g/kg	
		Candies	1.0 g/kg	
		Edible ices including sherbet	1.0 g/kg	
		Flour paste*	1.0 g/kg	
		Soup	1.0 g/kg	
		Pickled sea weed	0.50 g/kg	
		Pickled vegetables	0.50 g/kg	
		Chocolate drinks	0.50 g/kg	
		Unripened cheese	0.080 g/kg	
		Canned and bottled sea weed	0.030 g/kg	
		Canned and bottled vegetables	0.030 g/kg	
		Other foods	0.020 g/kg	
	Propylene Glycol Esters of Fatty Acids	All foods		
	Sorbitan Esters of Fatty Acids			
	Sucrose Esters of Fatty Acids			
Film-forming agents	Morpholine Salts of Fatty Acids	Rind of fruits		Only as film-forming agent. * Polyvinyl Acetate may also be used as chewing gum base. See the section, "Chewing gum base."
	Polyvinyl Acetate*	Rind of vegetables		
	Sodium Oleate			
Flavoring agents	Acetaldehyde	All foods		Only for flavoring.
	Acetophenone			
	Aliphatic Higher Alcohols (excluding substances generally recognized as highly toxic)			
	Aliphatic Higher Aldehydes (excluding substances generally recognized as highly toxic)			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Flavoring agents (continued)	Alphatic Higher Hydrocarbons (excluding substances generally recognized as highly toxic)	All foods		Only for flavoring.
	Ally Cyclohexylpropionate			
	Ally Hexanoate			
	Ally Isothiocyanate			
	Amylalcohol			
	α-Amylcinnamicaldehyde			
	Anisaldehyde			
	Aromatic Alcohols			
	Aromatic Aldehydes (excluding substances generally recognized as highly toxic)			
	Benzaldehyde			
	Benzyl Acetate			
	Benzyl Alcohol			
	Benzyl Propionate			
	d-Borneol			
	Butanol			
	Butyl Acetate			
	Butyl Butyrate			
	Butyraldehyde			
	Butyric Acid			
	Cinnamic Acid			
	Cinnamaldehyde			
	Cinnamyl Acetate			
	Cinnamyl Alcohol			
	Citral			
	Citronellal			
	Citronellol			
	Citronellyl Acetate			
	Citronellyl Formate			
	Cyclohexyl Acetate			
	Cyclohexyl Butyrate			
	Decanal			
	Decanol			
	2,3-Dimethylpyrazine			
	2,5-Dimethylpyrazine			
	2,6-Dimethylpyrazine			
	Esters			
	Ethers			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Flavoring agents (continued)	Ethyl Acetate	All foods Ethanol Yeast extract Vinyl acetate resin		Only for flavoring, execpt when: 1. Used for denaturing ethanol which is used for the removal astringency of persimons, the manufacture of crystalline fructose, the preparation of granules or tablets of spices, or the manufacture of KONNYAKU-KO (Konjac powder), or which is used as a solvent for Butylated Hydroxytoluene of Butylated Hydroxyanisole or as an ingredient for the manufacture of vinegar; 2. Used for accelerating- yeast-autolysis in the extract (water-soluble fraction obtained by autolysis of yeast;) 3. Used as a solvent for vinyl acetate resin. Ethyl Aceteta used in manu-facturing yeast extract shall be removed before the preparation of the finished food.
	Ethyl Acetoacetate	All foods		Only for flavoring.
	Ethyl Butyrate			
	Ethyl Cinnamate			
	Ethyl Decanoate			
	Mixture of 2-Ethyl-3,5-dimethylpyrazine and 2-Ethyl-3,6-dimethylpyrazine			
	Ethyl Heptanoate			
	Ethyl Hexanoate			
	Ethyl Isovalerate			
	2-Ethyl-3-methylpyrazine			
	Ethyl Octanoate			
	Ethyl Phenylacetate			
	Ethyl Propionate			
	Ethylvanillin			
	1,8-Cineole			
	Eugenol			
	Fatty Acids			
	Furfural and its derivatives (excluding substances generally recognized as highly toxic)			
	Geraniol			
	Geranyl Acetate			
	Geranyl Formate			
	Hexanoic Acid			
	Hydroxycitronellal			
	Hydroxycitronellal Di-methylacetal			
	Indole and its derivatives			
	Ionone			
	Isoamyl Acetate			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Flavoring agents (continued)	Isoamylalcohol	All foods		Only for flavoring.
	Isoamyl Butyrate			
	Isoamyl Formate			
	Isoamyl Isovalerate			
	Isoamyl Phenylacetate			
	Isoamyl Propionate			
	Isobutanol			
	Isobutyraldehyde			
	Isobutyl Phenylacetate			
	Isoeugenol			
	Isopropanol			
	Isothiocyanates (excluding substances generally recognized as highly toxic)			
	Isovaleraldehyde			
	Ketones			
	Lactones (excluding substances generally recognized as highly toxic)			
	Linalool			
	Linalyl Acetate			
	Maltol			
	dl-Menthol			
	l-Menthol			
	l-Menthyl Acetate			
	Methyl Athranilate			
	2-Methylbutanol			
	Methyl Cinnamate			
	Methyl *N*-Methylanthranilate			
	Methyl β-Naphthyl Ketone			
	5-Methylquinoxaline			
	Methyl Salicylate			
	p-Methylacetophenone			
	γ-Nonalactone			
	Octanal			
	l-Perillaldehyde			
	Phenethyl Acetate			
	Phenols (excluding substances generally recognized as highly toxic)			
	Phenol Ethers (excluding substances generally recognized as highly toxic)			* Propionic Acid may also be used as preservative. See the section, "Preservatives."
	Piperonal			
	Propanol			
	Propionic Acid*			
	Terpene Hydrocarbons			
	Terpineol			
	Terpinyl Acetate			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Flavoring agents (continued)	2,3,5,6-Tetramethylpyrazine	All foods		Only for flavoring.
	Thioethers (excluding substances generally recognized as highly toxic)			
	Thiols (excluding substances generally recognized as highly toxic)			
	2,3,5-Trimethylpyrazine			
	γ-Undecalactone			
	Valeraldehyde			
	Vanillin			
Flour treatment agents	Ammonium Persulfate	Wheat flour	0.30 g/kg	
	Benzoyl Peroxide	Wheat flour		Can be used only as diluted Benzoyl Peroxide by mixing with one or more of Alum, calcium salts of Phosphoric Acid, Calcium Sulfate, Calcium Carbonate, Magnesium Carbonate, and Starch.
	Chloride Dioxide	Wheat flour		
	Diluted Benzoyl Peroxide	Wheat flour	0.30 g/kg	
	Potassium Bromate	Bread (only products made of wheat flour)	0.030 g/kg of wheat flour	Shall be decomposed or removed before the preparation of the finished food.
Food Colors	Annato, water-soluble			Not permitted in fresh fish/ shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both *Laminariales*), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves, or vegetables.
	β-Carotene			Not permitted in fresh fish/ shellfish including (fresh whale meat), KONBU (kelp)/ WAKAME (sea weed) (both *Laminariales*), legumes/ pulses, meat NORI (laver), tea, or vegetables.
	Copper Chlorophyll	Agar jelly in MITSUMAME (prepared by mixing agar jelly, cut fruits, gree beans, etc. with sugar syrup) packed into cans or plastic containers.	as copper 0.0004 g/kg	* Foods which are processed for preserving, including dried foods, salted foods, pickled foods in vinegar, and preserved foods in syrup.
		Chewing gum	0.050 g/kg	
		Chocolate	0.0010 g/kg	
		Fish-paste products (excluding SURIMI)	0.030 g/kg	
		Fruits and vegetables for preserva-tion.*	0.10 g/kg	
		KONBU (kelp)	0.15 g/kg of dry kelp	
	Copper Chlorophyll (continued)	Moist cakes (excluding bread with sweet fillings or toppings)	0.0064 g/kg	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Food Colors (continued)	Food Blue No. 1 (Brilliant Blue FCF) and its Aluminum Lake			Not permitted in fish pickles, fresh fish/shellfish (including whale meat) KASUTERA (a type of pound cake), KINAKO (roasted soybean flour), KONBU (kelp)/WAKAME (sea weed) (both *Laminariales*), legumes/pulses, marmalade, meat, meat pickles, MISO (fermented soybean paste), noodles (including Wantan), NORI(laver), soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles.
	Food Blue No. 2 (Indigo Carmine) and its Aluminum Lake			
	Food Green No. 3 (Fast Green FCF) and its Aluminum Lake			
	Food Red No. 2 (Amaranth) and its Aluminum Lake			
	Food Red No. 3 (Erythrosin) and its Aluminum Lake			
	Food Red No. 40 (Allura Red) and its Aluminum Lake			
	Food Red No. 102 (New Coccine)			
	Food Red No. 104 (Phloxine)			
	Food Red No. 105 (Rose Bengale)			
	Food Red No. 106 (Acid Red)			
	Food Yellow No. 4 (Tartrazine) and its Aluminum Lake			
	Food Yellow No. 5 (Sunset Yellow) and its Aluminum Lake			
	Food colors other than chemically synthesized food additives			Not permitted in fresh fish/ shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both *Laminariales*), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves, or vegetables.
	Iron Sesquioxide	Banana (stem only) KONNYAKU (konjac)		
	Preparations of tar colors			Same as for Food Blue No. 1.
	Sodium Copper Chlorophyllin	Agar jelly in MITSUMAME (prepared by mixing agar jelly, cut fruits, gree beans, etc. with sugar syrup) packed into cans or plastic containers.	as copper 0.0004 g/kg	* Foods which are processed for preserving, including dried foods, salted foods, pickled foods in vinegar, and preserved foods in syrup.
		Candies	0.020 g/kg	
		Chewing gum	0.050 g/kg	
		Chocolate	0.0064 g/kg	
		Fish-paste products (except SURIMI)	0.040 g/kg	
		Fruits and vegetables for preservation.*	0.10 g/kg	
		KONBU (kelp)	0.15 g/kg of dry kelp	
	Sodium Copper Chlorophyllin (continued)	Moist cakes (excluding bread with sweet fillings or toppings)	0.0064 g/kg	
		Syrup	0.064 g/kg	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Food Colors (continued)	Sodium Iron Chlorophyllin			Same as for Annato, water-soluble
	Titanium Dioxide			Only for coloring. Not permitted in fish pickles, fresh fish/shellfish (including whale meat) KASUTERA (a type of pound cake), KINAKO (roasted soybean flour), KONBU (kelp)/WAKAME (sea weed) (both *Laminariales*), legumes/pulses, marmalade, meat, meat pickles, MISO (fermented soybean paste), noodles (including Wantan), NORI(laver), soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles.
Humectant	Sodium Chondroitin Sulfate	Fish sausage	3.0 g/kg	
		Mayonnaise	20 g/kg	
		Dressing	20 g/kg	
Insecticide	Piperonyl Butoxide	Cereal grains	0.024 g/kg	
Non-nutritive Sweeteners	Acesulfame Potassium	An (sweetened bean paste)	2.5 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use. * Applied to dilutions, in the case of concentrated products. ** Products used by directly adding to drinks, such as coffee and tea.
		Confectionary	2.5 g/kg	
		Chewing gum	5.0 g/kg	
		Edible ices (including sherbets, flavored ices, and other similar foods)	1.0 g/kg	
		Fermented milk*	0.50 g/kg	
		Flour paste	1.0 g/kg	
		Ice creams	1.0 g/kg	
		Jam	1.0 g/kg	
		Foods with health claims (only tablets)	6.0 g/kg	
		Lactic acid bacterial bevarages*	0.50 g/kg	
		Milk drinks*	0.50 g/kg	
		Miscellaneous alcoholic beverages*	0.50 g/kg	
		Moist cakes	2.5 g/kg	
		Nonalcoholic beverages	0.50 g/kg	
		Pickles	1.0 g/kg	
		Sugar substitutes**	15 g/kg	
		Tare (a dip or sauce mainly for Japanese or Chinese foods)	1.0 g/kg	
		Wine*	0.50 g/kg	
		Other foods	0.35 g/kg	
	Aspartame			
	Disodium Glycyrrhizinate	MISO (fermented soybean paste)		
		Soy sauce		
	Saccharin	Chewing gum	0.050 g/kg	
	Sodium Saccharin		as residue limit of sodium saccharine less than:	
		KOZI-ZUKE (preserved in KOJI, fermented rice	2.0 g/kg	
		SU-ZUKE (vinegar-pickled foods)		
		TAKUAN-ZUKE (rice bran-pickled radishes)		

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Non-nutritive sweeteners (continued)	Sodium Saccharin (continued)	Nonalcoholic beverages (powdered)	1.5 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use.
		KASU-ZUKE (lee-pickled foods) MISO-ZUKE (MISO-pickled foods) SHOYU-ZUKE (soy sauce-pickled foods) Fish/shellfish (processed, excluding fish paste, TSUKUDANI (foods boiled down with soy sauce), pickles, and canned or bottled foods)	1.2 g/kg	
		Processed sea weeds Simmered beans Soy sauce TSUKUDANI (foods boiled down with soy sauce)	0.50 g/kg	
		Edible ices Fish paste Lactic acid bacterial drinks Milk drinks Nonalcoholic beverages Sauces Syrup Vinegar	0.30 g/kg (less than 1.5 g/kg in case of materials for nonalcoholic beverage or lactic acid bacteria drinks or fermented milk product to be diluted not less than 5-fold before use, less than 0.90 g/kg in case of vinegar to be deluted not less than 3-fold before use)	
		An (sweetened bean paste) Fermented milk Flour paste Ice cream products Jams MISO (fermented soybean paste) Pickles (preserved or pickled foods, excluding those listed in this column)	0.20 g/kg	
		Confectionary	0.10 g/kg	
		Canned or bottled foods, excluding those listed above.	0.20 g/kg	
	D-Sorbitol	All foods		
	Sucralose	Chewing gum	2.6 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use. * Applied to dilutions, in the case of concentrated products. ** Products used by directly adding to drinks, such as coffee and tea.
		Confectionary	1.8 g/kg	
		Jam	1.0 g/kg	
		Lactic acid becterial beverages*	0.40 g/kg	
		Milk drinks*	0.40 g/kg	
		Miscellaneous alcoholic bverages*	0.40 g/kg	
		Moist cakes	1.8 g/kg	
		Nonalcoholic beverages*	0.40 g/kg	
		Sake*	0.40 g/kg	
		Sake (compounded)*	0.40 g/kg	
		Sugar substitutes**	12 g/kg	
		Wine (any kind of fruit wine)*	0.40 g/kg	
		Other foods	0.58 g/kg	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Non-nutritive sweeteners (continued)	Xylitol D-Xylose	All foods		
Preservatives	Benzoic Acid	Caviar Margarine Nonalcoholic beverages Soy sauce Syrup	2.5 g/kg 1.0 g/kg 0.60 g/kg 0.60 g/kg 0.60 g/kg	When the additive is used in margarine with Sorbic Acid or Potassium Sorbate, or a preparation containing either of these two additives, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
	Butyl *p*-Hydroxybenzoate	 Fruit sauce nonalcoholic beverages Rind of fruits and fruit vegetables Soy sauce Syrup Vinegar	as *p*-hydroxybenzoic acid 0.20 g/kg 0.10 g/kg 0.012 g/kg 0.25 g/L 0.10 g/kg 0.10 g/L	
	Calcium Propionate	 Bread and cakes Cheese	as propionic acid 2.5 g/kg 3.0 g/kg	When the additive is used in cheese with Sorbic Acid or Potassium Sorbate, or a preparation containing either of these two additives, the total amount of them as propionic acid and as sorbic acid shall not be more than 3.0 g/kg.
	Ethyl *p*-Hydroxybenzoate Isobutyl *p*-Hydroxybenzoate Isopropyl *p*-Hydroxybenzoate	Same as for Butyl *p*-Hydroxybenzoate.		
	Nisin	 Cheese (except processed cheese) Meat products Whipped creams Dressing Mayonnaise Sauces* Fine bakery products Processed cheese MISO (fermented soybean paste) Processed eggs products Moist, unbaked, sweet cakes made maainly of cereal grains or starch**	As polypeptide containing Nisin A 0.0125g/kg 0.010g/kg 0.00625g/kg 0.0050g/kg 0.0030g/kg	The maximum use levels are not apply to products permmited or recognized by the Minister of Health, Labour and Welfare as foods for special dietary uses. The foods include five types of products: foods for the ill, milk powder for pregnant and lactating women, formulated milk powder for infants, foods for the aged, foods for specified health uses. * Sauces refer to all kinds of sauces including Oriental thick Worcester sauce, cheese souce, and ketchup, but excluding fruit sauce and its analogues used for cakes. ** They refer to rice pudding and tapioca puding, and their analogues, but excluding Oriental sweet dumplings.
	Potassium Sorbate	AMAZAKE (beverages made from fermneted rice using KOJI (*Asp*. oryzae), and confined to products to be coonsumed in 3-fold or more dilution.)	as sorbic acid 0.30 g/kg	Cheese: When used in combination with propionic acid, calcium propionate, or sodium propionate, total level of the additives as sorbic acid and as propionic acid shall not be more than 3.0 g/kg.

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
				3.0 g/kg.
Preservative (continued)	Potassium Sorbate (continued)	AN (sweetened bean paste)	1.0 g/kg	
		Candied cherries	1.0 g/kg	
		Cheese	3.0 g/kg	
		Dried fish/shellfish (excluding smoking cuttlefish & octopus)	1.0 g/kg	
		Dried prune	0.50 g/kg	
		Fermented milk (as raw materials for lactic acid bacterial drinks)	0.30 g/kg	
		Fish-paste products (excluding SURIMI)	2.0 g/kg	
		Flour paste products for bread and confectionary	1.0 g/kg	
		Fruit juice (including concentrated fruit juice) for confectionary	1.0 g/kg	
		Fruit paste for confectionary	1.0 g/kg	
		Gnocchis	1.0 g/kg	
		Jams	1.0 g/kg	
		KASU-ZUKE (lees-pickled foods)	1.0 g/kg	
		Ketchup	0.50 g/kg	
		KOJI-ZUKE (KOJI (*Asp. oryzae*)-pickled foods)	1.0 g/kg	
		Lactic acid bacterial beverages (excluding sterilized bevarages)	0.050 g/kg	When the additive is used in margarine with Benzoic Acid or Sodium Benzoate, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
		Lactic acid bacterial beverages (as ingredients of lactic acid bacterial beverages, excluding sterilized beverages)	0.30 g/kg	
		Margarine	1.0 g/kg	
		Meat products	2.0 g/kg	
		Miscellaneous alcoholic beverages	0.20 g/kg	
		MISO (fermented soy bean paste)	1.0 g/kg	
		MISO-ZUKE (MISO-pickled foods)	1.0 g/kg	When the additive is used in MISO-ZUKE, the total amount of Sorbic Acid used in the product, and Sorbic Acid and its salts cntaining in MISO as ingredient shall not be more than 1.0 g/kg.
		Salted vegetables	1.0 g/kg	
		Sea urchin products	2.0 g/kg	
		SHOYU-ZUKE (soy sauce-pickled foods)	1.0 g/kg	
		Simmered beans	1.0 g/kg	
		Smoked cuttlefish & octopus	1.5 g/kg	
		Soup (excluding potage-type soup)	0.50 g/kg	
		SU-ZUKE (vinegar-pickled foods)	0.50 g/kg	
		Syrup	1.0 g/kg	
		TAKUAN-ZUKE (rice bran-pickled radish)	1.0 g/kg	
		TARE (a dip or sauce mainly for Japanese or Chinese foods)	0.50 g/kg	
		TSUKUDANI (foods boiled down in soy sauce)	1.0 g/kg	
		TSUYU (a sauce mainly for Japanese noodles)	0.50 g/kg	
		Whale meat products	2.0 g/kg	
		Wine (any kind of fruit wine)	0.20 g/kg	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Preservative (continued)	Propionic Acid	Same as for Calcium Propionate		This additive may also be used as flavoring agent. See the section, "Flavoring agents."
	Propyl *p*-Hydroxybenzoate	Same as for Butyl p-Hydroxybenzoate		
	Sodium Benzoate		as benzoic acid	
		Caviar	2.5 g/kg	
		Fruit paste and fruit juice (including concentrated juice) used for manufacturing confectionary.	1.0 g/kg	When the additive is used in margarine with Sorbic Acid or Potassium Sorbate, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
		Margarine	1.0 g/kg	
		Nonalcoholic beverages	0.60 g/kg	
		Soy sauce	0.60 g/kg	
		Syrup	0.60 g/kg	
	Sodium Dehydroacetate		as dehydroacetic	
		Butter	0.50 g/kg	
		Cheese	0.50 g/kg	
		Margarine	0.50 g/kg	
	Sodium Propionate	Same as for Calcium Propionate		
	Sorbic Acid		as sorbic acid	
		AMAZAKE (beverages made from fermneted rice using KOJI (*Asp. oryzae*), and confined to products to be coonsumed in 3-fold or more dilution.)	0.30 g/kg	
		AN (sweetened bean paste)	1.0 g/kg	
		Candied cherries	1.0 g/kg	
		Cheese	3.0 g/kg	
		Dried fish/shellfish (excluding smoking cuttlefish & octopus)	1.0 g/kg	
		Dried prune	0.50 g/kg	
		Fermented milk (as raw materials for lactic acid bacterial drinks)	0.30 g/kg	
		Fish-paste products (excluding SURIMI)	2.0 g/kg	
		Flour paste products for bread and confectionary	1.0 g/kg	
		Gnocchis	1.0 g/kg	
		Jam	1.0 g/kg	
		KASU-ZUKE (lees-pickled foods)	1.0 g/kg	
		Ketchup	0.50 g/kg	When the additive is used in margarine with Benzoic Acid or Sodium Benzoate, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
		KOJI-ZUKE (KOJI (*Asp. oryzae*)-pickled foods)	1.0 g/kg	
		Lactic acid bacterial beverages (excluding sterilized bevarages)	0.050 g/kg	
		Lactic acid bacterial beverages (as ingredients of lactic acid bacterial beverages, excluding sterilized beverages)	0.30 g/kg	
		Margarine	1.0 g/kg	When the additive is used in MISO-ZUKE, the total amount

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Preservative (continued)	Sorbic Acid (continued)	Meat products	2.0 g/kg	MISO-ZUKE, the total amount of Sorbic Acid used in the product, and Sorbic Acid and its salts cntaining in MISO as ingredient shall not be more than 1.0 g/kg.
		Miscellaneous alcoholic beverages	0.20 g/kg	
		MISO (fermented soy bean paste)	1.0 g/kg	
		MISO-ZUKE (MISO-pickled foods)	1.0 g/kg	
		Salted vegetables	1.0 g/kg	
		Sea urchin products	2.0 g/kg	
		SHOYU-ZUKE (soy sauce-pickled foods)	1.0 g/kg	
		Simmered beans	1.0 g/kg	
		Smoked cuttlefish & octopus	1.5 g/kg	
		Soup (excluding potage-type soup)	0.50 g/kg	
		SU-ZUKE (vinegar-pickled foods)	0.50 g/kg	
		Syrup	1.0 g/kg	
		TAKUAN-ZUKE (rice bran-pickled radish)	1.0 g/kg	
		TARE (a dip or sauce mainly for Japanese or Chinese foods)	0.50 g/kg	
		TSUKUDANI (foods boiled down in soy sauce)	1.0 g/kg	
		TSUYU (a sauce mainly for Japanese noodles)	0.50 g/kg	
		Whale meat products	2.0 g/kg	
		Wine (any kind of fruit wine)	0.20 g/kg	
Quality sustainer	Propylene Glycol	Crust of Chinese pastry (shao mai, spring roll, wonton, zaio-z)	1.2 %	
		Smoked cuttlefish	2.0 %	
		Raw noodles	2.0 %	
		Other foods	0.60 %	
Raising agents	Aluminum Ammonium Sulfate			Not permitted in MISO (fermented soy bean paste).
	Aluminum Potassium Sulfate			
	Ammonium Bicarbonate	All foods		
	Ammonium Carbonate			
	Ammonium Chloride			
	Baking Powder ・ Single Baking Powder ・ Duplex Baking Powder ・ Ammonia Type Baking Powder			
	Potassium L-Bitartrate			
	Potassium DL-Bitartrate			
	Potassium Carbonate			
	Sodium Bicarbonate			
Seasonings	DL-Alanine	All foods		
	L-Arginine L-Glutamate			
	Calcium 5'-Ribonucleotide			
	Disodium 5'-Cytidylate			
	Disodium 5'-Guanylate			
	Disodium 5'-Inosinate			

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Seasonings (continued)	Disodium 5'-Ribonucleotide			
	Disodium Succinate			
	Disodium DL-Tartrate			
	Disodium L-Tartrate			
	Disodium 5'-Uridylate			
	L-Glutamic Acid			
	Glycine			
	Monocalcium Di-L-Glutamate	All foods	as calcium 1.0 % Not applied to foods approved to be labeled as "special dietary use."	
	Monomagnesium Di-L-Glutamate	All foods		
	Monopotassium Citrate			
	Monopotassium L-Glutamate			
	Monosodium L-Aspartate			
	Monosodium Fumarate			
	Monosodium L-Glutamate			
	Monosodium Succinate			
	Potassium Chloride	All foods		
	Potassium Gluconate			
	Sodium Gluconate			
	Sodium Lactate			
	Sodium DL-Malate			
	L-Theanine			
	Tripotassium Citrate			
	Trisodium Citrate			
Solvents or extracting agents	Acetone	Fats and oils Guarana nuts		Only for extracting components from such nuts in the process of the manufacture of guarana beverages or for fractionating components of fats or oils. Shall be removed before the preparation of the finished food.
	Glycerol	All foods		
	Hexane			Only for extracting fats or oils in manufacturing edible fats or oils. Shall be removed before the preparation of the finished food.
Sterilizer	High-Test Hypochlorite	All foods		
	Hypochlorous Acid Water			Shall be decomposed or removed before the preparation of the finished food.
	Sodium Hypochlorite			Not permitted in sesame.

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Thickening agents or stabilizers	Ammonium Alginate	All foods		
	Casein	All foods		
	Calcium Alginate	All foods		
	Calcium Carboxymethyl-cellulose		2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 % : Methyl Cellulose, Sodium Carboxymethylcellulose, and Sodium Carboxymethyl-strach.
	Methyl cellulose	All foods	2.0%	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-strach.
	Potassium Alginate			
	Propylene Glycol Alginate	All foods	1.0 %	
	Sodium Alginate			
	Sodium Carboxymethylcellulose	All foods	2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-strach.
	Sodium Carboxymethylstarch	All foods	2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-cellulose.
	Sodium Caseinate	All foods		
	Sodium Polyacrylate	All foods	0.20 %	

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Prosessing agent Qulity improver	Active Carbone	All foods		
	Ammonia			
	Ammonium Dihydrogen Phosphate			
	Ammonium Sulfate			
	Calcium Silicate	All foods	2.0 % When used with Silicon Dioxide (fine), the total amount shall not be more than 2.0 %.	Not permitted in human milk substitutes or weaning foods.
	Calcium Stearate	All foods		
	Carbon Dioxide			
	Diammonium Hydrogen Phosphate			
	Dipotassium Hydrogen Phosphate			
	Disodium Dihydrogen Pyrophosphate			
	Disodium Hydrogen Phosphate			
	Hydroxypropyl Cellulose			
	Hydroxypropyl Methylcellulose			
	Hydrochloric Acid			Shall be neutralized or removed before the preparation of the finished food.
	Ion Exchange Resins			Shall be removed before the preparation of the finished food.
	Liquid Paraffin	Bread	as residue limit less than 0.10 %	Only for releasing dough in dividing by automatic dispenser or in baking.
	Magnesium Carbonate	All foods		
	Magnesium Chloride			
	Magnesium Oxide			
	Magnesium Stearate			Only capsules and tablets as foods with health claim.
	Magnesium Sulfate	All foods		
	Natamycin	Natural Cheese (confined to the surface of hard and semi-hard cheeses)	less than 0.020 g/kg	
	Nitrous Oxide	Whip creams (referring to products obtained by whipping foods composed mainly of milk fat or foods made mainly of milk fat substitutes).		
	Oxalic Acid			Shall be removed before the preparation of the finished food.
	Phosphoric Acid	All foods		
	Polyvinylpolypyrrolidone			Only as filtration aid. Shall be removed before the preparation of the finished food.
	Potassium Dihydrogen Phosphate	All foods		

Major Use Category	Additives	Target Foods	Maximum Limits ppm	Limitation for Use
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Prosessing agent Qulity improver (continued)	Potassium Hydroxide			Shall be neutralized or removed before the pre-paration of the finished food.
	Potassium Metaphosphate	All foods		
	Potassium Nitrate	Cheese SAKE	0.20 g/L of raw milk 0.10 g/L of raw mash	
	Potassium Polyphosphate Potassium Pyrophosphate	All foods		
	Silicon Dioxide			Only as filtration aid. Shall be removed before the preparation of the finished food.
	Silicon Dioxide (fine)	All foods	2.0 % When used with Calcium Silicate, the total amount shall not be more than 2.0 %:	Not permitted in human milk substitutes or weaning foods.
	Sodium Acetate Sodium Carbonate Sodium Dihydrogen Phosphate	All foods		
	Sodium Hydroxide Sodium Hydroxide Solution			Shall be neutralized or removed before the preparation of the finished food.
	Sodium Metaphosphate			
	Sodium Methoxide			Shall be decomposed before the preparation of the finished product, then the methanol produced during the decomposition shall be removed.
	Sodium Polyphosphate Sodium Pyrophosphate Sodium Sulfate	All foods		
	Sulfulic Acid			Shall be neutralized or removed before the preparation of the finished food.
	Trimagnesium Phosphate Tripotassium Phosphate Trisodium Phosphate	All foods		
	Water-insoluble minerals: Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Talc* Other Similar Substances	 All foods Chewing gum (when talc is only used)*	as maximum residue limit 0.50 % 5.0 % *	When two or more of the additives listed in this section are used together, the total of each residue amount shall not be more than 0.50 %. Only in case where its use is indispensable for manufacture or processing of food.