

A faint, light gray world map is visible in the background, centered on the Pacific Ocean. The map shows the outlines of continents and major landmasses.

FOOD SAFETY POLICY ON SPICES IN JAPAN AND RISK ASSESSMENT

All Nippon Spice Association
Michio Nozaki

LIST OF SPICES

Spices

Hemp seed, asafetida root, asafetida rhizome, ajowan seed, anise seed, fennel seed, turmeric root, turmeric rhizome, allspice fruit, orange peel, zedoary root, zedoary rhizome, Chinese pepper fruit, cassia bark, kaffir lime fruit, galangal root, galangal rhizome, cardamom seed, cardamom fruit, licorice root, licorice rhizome, caraway seed, gardenia fruit, cumin seed, clove bud, poppy seed, caper bud, pepper fruit, sesame seed, coriander seed, saffron pistil, Japanese pepper fruit, Japanese basil seed, cinnamon bark, juniper berry fruit, ginger, star anise fruit, horseradish, celery seed, tamarind fruit, dill seed, hot pepper, nutmeg seed kernel, nutmeg seed skin (mace), nigella seed, garlic, basil seed, parsley seed, vanilla fruit, paprika, paradise grain seed, rose fruit (rose hip), fenugreek seed, pink pepper fruit, mustard seed, *unshu* orange peel, *yuzu* (Chinese lemon) peel, lemon peel, long pepper fruit, and *wasabi* (Japanese horseradish) rhizome.

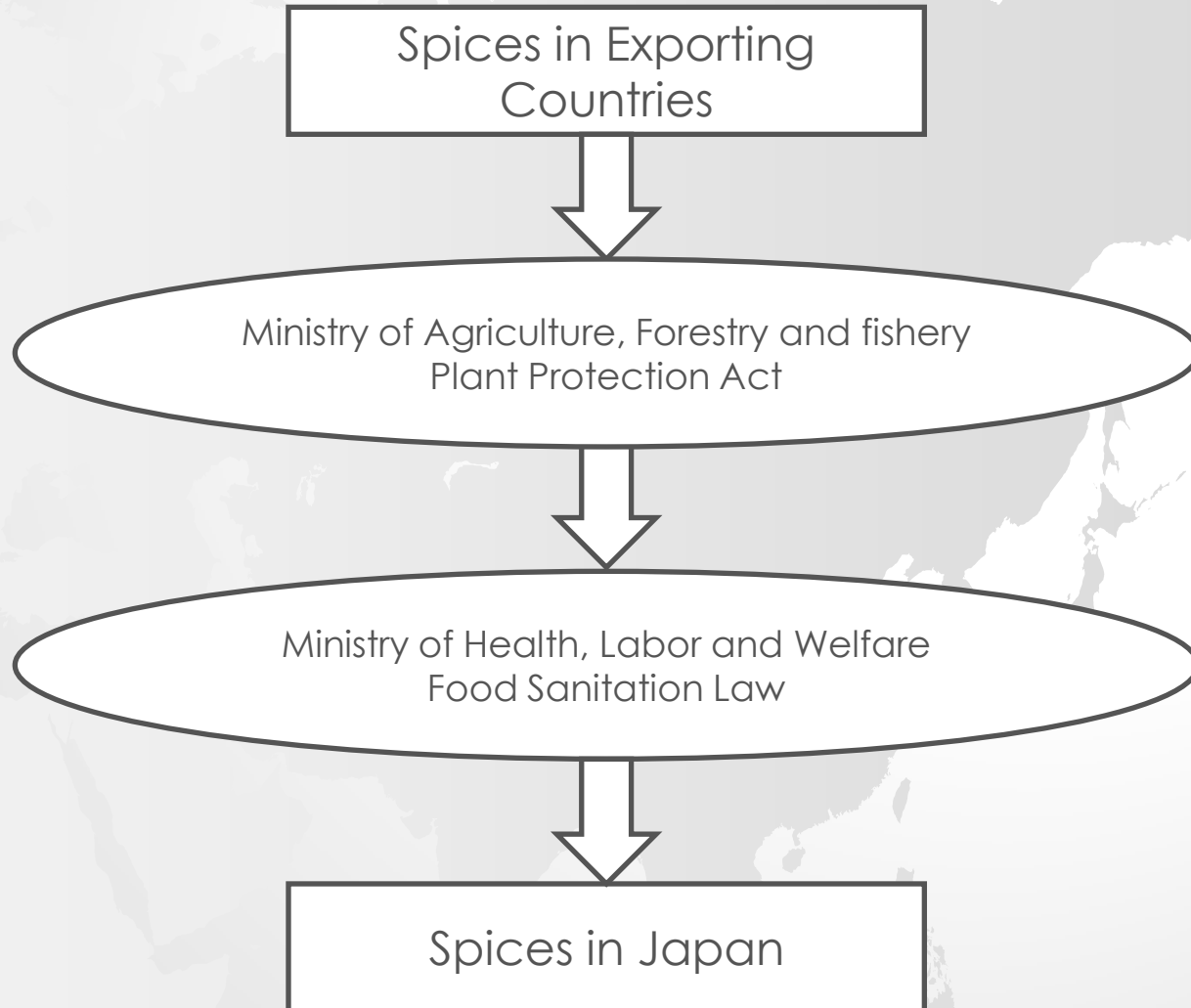
LIST OF HERBS

Anise leaf, anise stem, angelica, fennel leaf, fennel stem, shallot, oregano, kaffir lime leaf, chamomile, curry plant, curry leaf, catnip, caraway leaf, caraway stem, watercress, coriander leaf, coriander stem, savory, salad burnett, Japanese pepper leaf, Japanese basil leaf, Japanese basil flower head, jasmine, stevia, sage, celery leaf, celery stem, scented geranium, sorrel, thyme, polygnum, tarragon, dandelion, chive (including *asatsuki*), chervil, dill leaf, dill stem, *Houttuynia cordata*, nasturtium, worm wood, green chive, hibiscus, basil leaf, basil stem, parsley leaf, parsley stem, mint, rose, hyssop, bergamot, corn salad (marsh), mustard leaf, mustard stem, marjoram, zingiber mioga, yarrow, felon herb, lavender, linden, rocket salad, rhubarb, lemongrass, lemon balm, lemon verbena, rosemary, laurel, wasabi (Japanese horseradish) leaf and leaf stalk.

FOOD SAFETY REGULATIONS AND ITS IMPACT ON IMPORTED SPICES

- Plant Protection Act
 - Plant Protection Station
- Food Sanitation Law
 - Food sanitation Act
 - Pesticide Residue
 - Quarantine Station
 - Food Safety Basic Act
 - Food Safety Commission

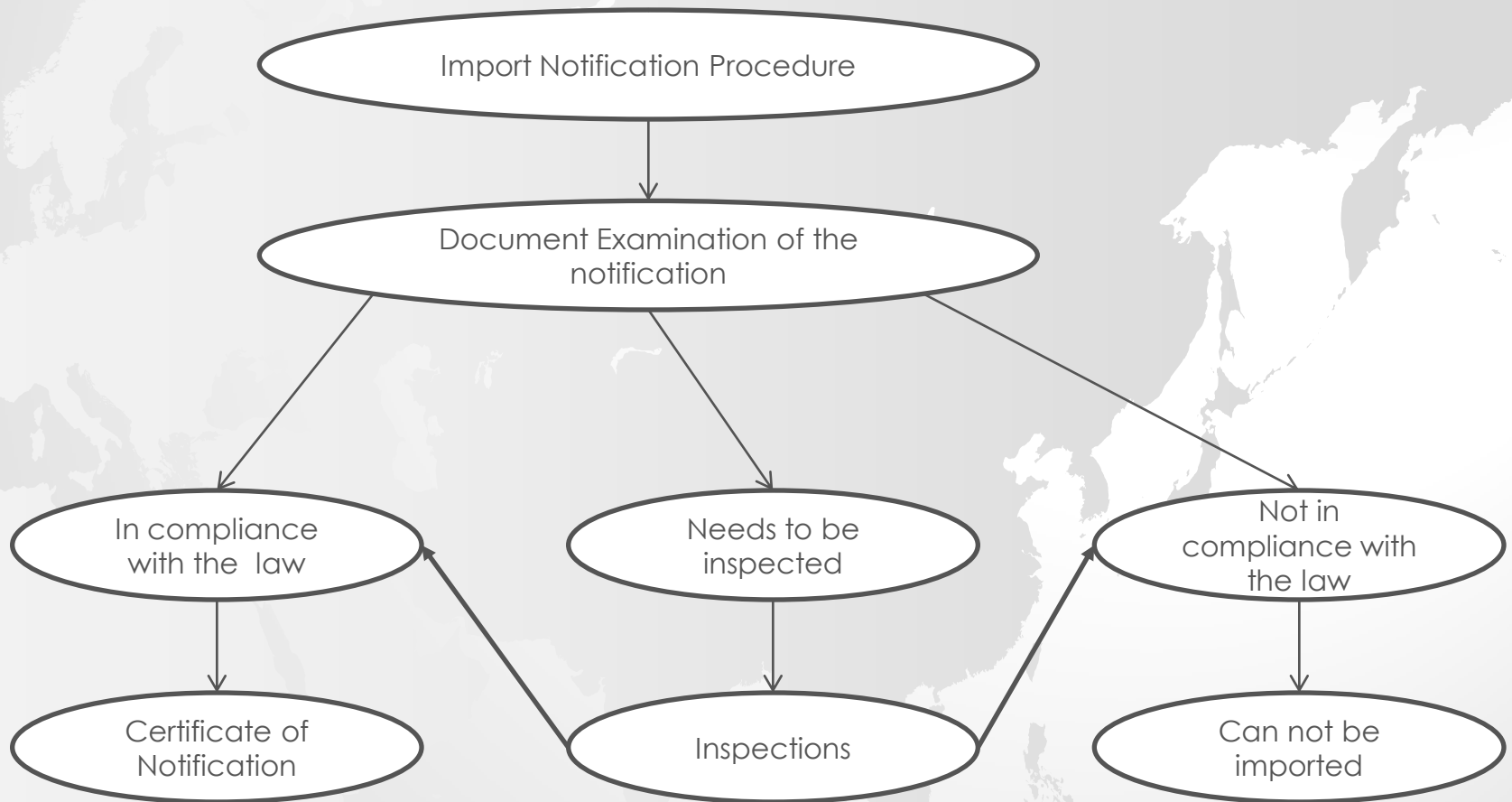
TWO STEPS CHECK ON SPICES IMPORTATION



PLANT PROTECTION ACT RESTRICTION ON IMPORTATION

- Article 6 Imported plants (excluding plants that are not used for cultivation and provided for in the Ordinance of the Ministry of Agriculture, Forestry and Fisheries as those with little possibility of Quarantine Pests being attached: hereinafter the same shall apply in this paragraph and the following paragraph) and their containers or packages shall not be imported, except for those to which a **phytosanitary certificate**, or its copy, issued by a governmental organization of the exporting country is attached, which states to the effect that it is confirmed or believed that a Quarantine Pest is not attached to them as a result of inspection by such organization; however, this shall not apply to the following plants and their containers or packages:

IMPORT PROCEDURE UNDER FOOD SANITATION LAW



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IMPORT NOTIFICATION PROCEDURE

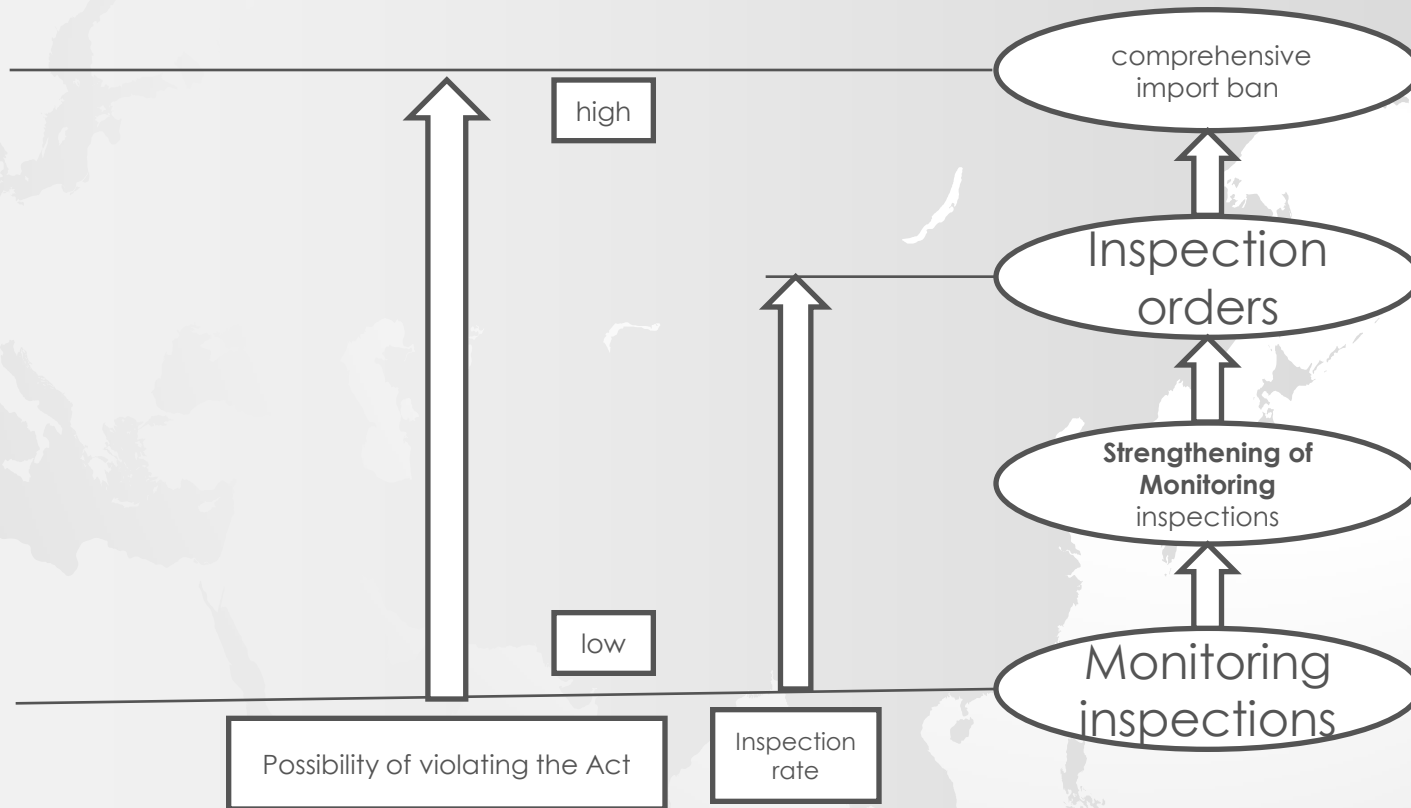
- Prepare a “ Notification Form for Importation of Foods”
- Fill out the Notification
- Submit the completed Notification Form to the quarantine station

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DOCUMENT EXAMINATION

- Whether the imported food complies with the manufacturing standards regulated under the Food Sanitation Law
- Whether the use of additives complies with the standards
- Whether poisonous or hazardous substance is contained
- Whether the manufacturer or the place of manufacturing has a record of sanitation problem in the past

INSPECTION SYSTEM OF IMPORTED FOODS BASED ON THE IMPORT NOTIFICATION DOCUMENT SUBMITTED UNDER ARTICLE 27 OF THE ACT



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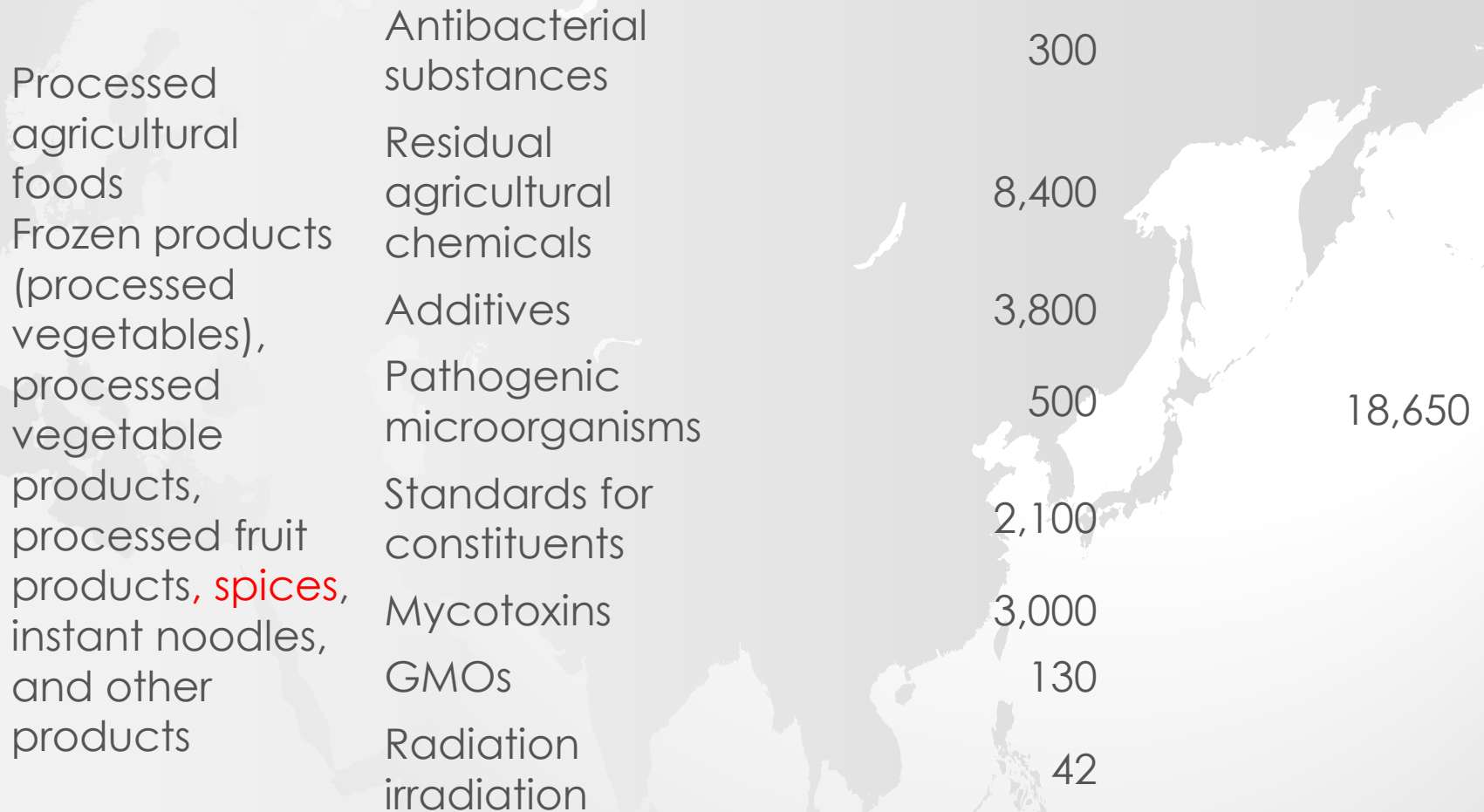
INSPECTIONS

- Monitoring Inspections
- Inspection Orders

MONITORING INSPECTIONS

- Development of Monitoring Plans
- Planned Implementations of monitoring Inspections
- Strengthening of monitoring inspections
- As for reinforcement of inspection of residual agricultural chemicals, etc., in order to grasp the control system for residual agricultural chemicals, etc. in exporting countries, the MHLW shall continuously conduct monitoring inspection on a higher proportion of imported foods concerned and for more inspection items for a certain period of time so that inspection will identify violations with a certain statistical reliability. When no similar case of violation is identified for one year or in more than 60 cases of inspections conducted after the monitoring inspections are reinforced, the inspection system will return to normal.

MONITORING PLAN FOR FY2013



Processed agricultural foods	Antibacterial substances	300	
Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices , instant noodles, and other products	Residual agricultural chemicals	8,400	
	Additives	3,800	
	Pathogenic microorganisms	500	18,650
	Standards for constituents	2,100	
	Mycotoxins	3,000	
	GMOs	130	
	Radiation irradiation	42	

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INSPECTION ORDER

- Issuance of an inspection order
- Cancellation of an inspection order

ISSUANCE OF AN INSPECTION ORDER

- When the MHLW deems it necessary in order to prevent any harm to food sanitation, the MHLW shall order importers to have imported foods with a high possibility of violating the Act inspected.

When publishing the addition to a list of foods subject to inspection order, their health effects should be explained in an easy-to-understand way.

- If imported foods have caused or are likely to cause harm to health in the exporting country or in Japan, and when a violation of the Act is identified as a result of the monitoring inspection of aflatoxin, pathogenic microorganisms, etc., relevant imported foods manufactured by the same manufacturer, processed by the same processor, or imported from the same exporting country shall be immediately subject to an inspection order.
- If the same imported foods manufactured by the same manufacturer, processed by the same processor or exported from the same country are found in the monitoring inspection to have violated the Act several times with regard to residual agricultural chemicals etc., all or part of the relevant imported foods shall be subject to an inspection order, taking into account the condition of regulations and safety control in the exporting country and history of compliance with the Act concerning the imported foods.

Cancellation of an inspection order

If it is found that there is no risk that foods violating the Act will be exported to Japan, the MHLW shall cancel the inspection order to return the monitoring system to an ordinary state.

Where the exporting country has taken preventive measures, such as investigation of causes, issuance of new regulations corresponding to the results of investigation and enhancement of the condition of control of agricultural chemicals, etc. and inspection system, and the measures have been determined to be effective through bilateral discussions, on-site inspections or inspections at the time of importation, the inspection order shall be cancelled.

For imported foods subject to an inspection order concerning residual agricultural chemicals, etc. for which there have been no violations during two years from the most recent date of detection of a violation after the issuance date of inspection order (or from the issuance date of inspection order if there are no violations after the issuance date of inspection order,) or the number of the imported foods inspected under the order is more than 300 and no violation during one year after the issuance date of inspection order, the inspection order shall be cancelled. The monitoring inspection shall be subsequently carried out on a higher proportion of the imported foods and for more inspection items for a certain period of time so that inspection will identify violation with a certain statistical reliability and, if a violation is identified, an inspection order will be issued immediately.

POSITIVE LIST SYSTEM FOR AGRICULTURAL CHEMICAL RESIDUE IN FOODS

Maximum Residue Limits (MRLs) of Agricultural Chemicals in Foods

Foods in which any agricultural chemical residues (including pesticides, feed additives, and veterinary drugs) are found in excess of the level determined by the Minister of Health, Labour and Welfare (**Uniform Limit**) shall not be produced, imported, processed, used, cooked, or stored for sale, or sold, provided, however, that the foregoing provision shall not be applied to the case where the residue limit levels of chemical substances are stipulated in **compositional specification for foods (MRLs)** separately.

(Summary of Article 11, Paragraph 3 of the Food Sanitation Law) **Uniform Limit:**

0.01 ppm

The level determined by the Minister of Health, Labour and Welfare
([MHLW Notification No. 497, 2005](#))

List: Substances having no potential to cause damage to human health and specified so by the Minister of Health, Labour and Welfare.

([MHLW Notification No.498, 2005](#))

MRLs List: Compositional Specification for Foods (Updated on January 30, 2014)

The maximum residue limits of substance used as ingredient of agricultural chemical in foods.

(MHW Notification, No. 370, 1959, amendment No.499 2005)

PUBLICATION OF CASES OF VIOLATION

In accordance with the provision in Article 63 of the Act, the MHLW shall promptly list the names of importers who have violated the Act or any actions taken under the Act, as well as the names of the violating imported foods on the **MHLW website** (names for one year), for the purpose of disclosing information to the public regarding any potential harm from the viewpoint of food sanitation. **(If the violation is not very serious and if the importer remedies it immediately, such importers are excluded from the list.)** In addition to the listing of the names of violating importers, measures taken against food violations, such as disposal or recall and corrective actions and causes of the violations shall also be published as soon as the information is available.

RISK ASSESSMENT

- Food Safety Commission
 - The Food Safety Commission is an organization that undertakes risk assessment, and is independent from risk management organizations such as the Ministry of Agriculture, Forestry and Fisheries, the Ministry of Health, Labour and Welfare, and the Consumer Affairs Agency. By recognizing that protecting the health of the people is one of the country's most important issues, the Commission's primary goals can be summarized into three main tasks:
 - 1) Conducting risk assessment on food in a **scientific, independent, and fair manner**, and making recommendations to relevant ministries based upon the results from the risk assessment.
 - 2) Implementing risk communication among stakeholders such as consumers and food-related business operators.
 - 3) Responding to food-borne accidents and emergencies

ROLE OF SUPPORTING AGENCIES

- Ministry of Health, Labor and Welfare
 - Food Safety
- Consumer Affairs Agency
 - Labelling
- Ministry of Agriculture, Forestry and Fishery
 - Plant quarantine control
- Food Safety commission of Japan
 - Risk assessment