Attention reader: This Check-sheet is an	English translation of an unofficia	l version of the Japanese	Check-sheet 1
(Update:2024-01-05)			

Check-sheet 1
Food additives in general
New designation, revision of standards for use, or specifications
Name of the target substance:
Version:
Date of entry (year/month/day):
• This Check-sheet is used on a trial basis and may be revised without notice.
• We would appreciate your comments about the Check-sheet, for further improvement.
1. Basic information
Applicant information
Note: If there are no changes from the Inquiry Form for Consultation, only the name of the applicant is required.
Please provide the following information:
Name of applicant (company or organization name, etc.):
Address:
Name and affiliation of contact person:
Phone number:
Email:
Note: If an agent for an applicant abroad is submitting this sheet, please provide the following information, too.
Name of agent (company or organization name, etc.):
Address of agent:
Name and affiliation of contact person:
Phone number:

Relationship to applicant (describe the relationship between the agent and the applicant, and the reason(s) for making an application on behalf of the applicant):

2. Type of application, and possible disclosure of content(s)

(1) Type of application

Email:

Select the type of application from the following list. (Tick the selected box.)

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If there is no appropriate item, select "Other" and provide specific information.
☐ New designation
☐ Revision of standards for use
☐ Revision of specifications
☐ Other
Soloot whather are not standards for use should be established when the towart substance is used as a food additive
Select whether or not standards for use should be established when the target substance is used as a food additive Need to be established
☐ No need to be established
☐ Unknown
□ Olikilowii
2) Outline of application
Briefly describe the consumer benefits resulting from the proposed designation (target substance or revision of the specifications and standards). (Description should not exceed 150 words)
3) Mutual disclosure of target substance information among applicants Select all the items that can be disclosed regarding the target substance. (Tick the selected box.)
☐ Applicant may disclose the requested content to other applicants:
Items with a check in the box can be disclosed.
☐ All content
☐ Specific requested content*
* Possible part(s)
\square Name of target substance \square Type of application \square Use(s)
□ Name of applicant □ Name of agent (company or (company or organization name, etc.) name, etc.) □ Other (please describe)
☐ No requested content may be disclosed to other applicants.

Notes: In some cases there may be multiple applications for the same target substance from multiple applicants. It may be more convenient for both the suppliers and the users of the additive to deal with such multiple applications, and to set uniform specifications and standards together. In such cases, it may take more time than usual to assess the differences between the respective sides and to create uniform specifications and standards that encompass the range of each application. However, if the multiple applicants can disclose information on the target substance to each other, and prepare an Overview document together, then the procedure should be conducted more quickly and rationally. In addition, in the section on Findings regarding safety, higher quality safety evaluation and more accurate estimation of the daily intake would be achieved by preparing an Overview document that summarizes the investigational results of the multiple applicants, likely resulting in reduced workload for the parties involved. For this reason, we wish to confirm, in advance, the range of information that may be disclosed to other applicants. We will never disclose to other applicants information for which we have not first received formal disclosure consent from the applicants.

3. Specific information about the target substance

Chemically synthesized	Refined production	t from		and refined		
compound Highly purified	☐ Unpurified sub		☐ Mixture		☐ With	☐ With no
substance *	□ Onpurmed sub	StallCC	L Mixture		excipient	excipien
☐ Organic substance	☐ Inorganic substa	ance	☐ Salt(s)		☐ Enzyme	☐ Peptide
☐ Low molecular weight-compound	☐ Polymer		□ Unknow	n contents		
☐ Other (describe in	n detail):					
* The target subs	tance has a content of	f 95.0%	or more.			
Enter information on s Make sure that you us	e up-to-date informat	ion wh	en filling out	the form.	-	nvestigation.
(a) Domestic specification	tions and Standards		btained itive name:	☐ None		
for Food Additive	es					
Japanese Pharmac	-		itive name:			
•	ns eutical Excipients		itive name:			
Other specificatio						
Other specification Specify:		I				
Specify: (b) Foreign specification		□ O	btained	☐ None	:	
Specify: (b) Foreign specifica JECFA* specifica Compendium of F	tions (Combined		btained tive name:	□ None		
Specify: (b) Foreign specifica JECFA* specifica Compendium of F Specifications) FCC (Food Chem	tions (Combined food Additive	Addi		□ None		
Specify: (b) Foreign specifications of Fore	tions (Combined Food Additive icals Codex) Regulation (EU)	Addit Addit	tive name: tive name:	□ None		
Specify: (b) Foreign specifica JECFA* specifica Compendium of F Specifications) FCC (Food Chem EU (Commission	tions (Combined Food Additive icals Codex) Regulation (EU)	Addit Addit	tive name:	☐ None		
Specify: (b) Foreign specifica JECFA* specifica Compendium of F Specifications) FCC (Food Chem EU (Commission No. 231/2012) Other specificatio Specify:	tions (Combined Food Additive icals Codex) Regulation (EU)	Addit Addit Addit	tive name: tive name: tive name:	□ None		

Name of substance

Provide the Japanese name (e.g., ingredient name) that you wish to use for the substance, as well as its English name, if applying for a new designation.

Alternative name (if required)

Sodium Phosphate, Tribasic, Tertiary Sodium Phosphate

Chemical name (based on the IUPAC rule, or common name)

Trisodium phosphate dodecahydrate

Trisodium phosphate hexahydrate

Trisodium phosphate

CAS registration number

12 hydrate 10101-89-0 anhydrate 7601-54-9

International numbering system (INS) number

INS 339(iii)

E number

E 339(iii)

Other code for substance or specification / standard number

None

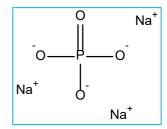
Purpose of use

Brine, seasoning, emulsifier

<u>Information about use</u> (the way in which the additive is applied to food or to the process of food production)

 \square Acquired \square Not yet

Structural formula



Molecular formula

 $Na_3PO_4 \cdot nH_2O \ (n=12, 6 \text{ or } 0)$

Molecular weight

Use the atomic weight table (2010) in the annex to Japan's Specifications and Standards for Food Additives 9th Edition (or use IUPAC Inorganic Chemistry Division, CIAAW: Standard Atomic Weights Revised. Chem. Int., 29, 18(2007))

12 hydrates: 380.12

Anhydrate: 163.94

Description

Trisodium Phosphate (crystal) occurs as colorless to white crystals or crystalline powder.

Trisodium Phosphate (anhydrous) occurs as a white powder or as granules.

	(4)	Draft s	pecificati	ons inte	nded to	be estal	blished
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Describe the preparation status of the specifications for the target substance as comprehensively as possible.

Note: In the case of a new substance designation, draft specifications that guarantee quality must be prepared. In addition, test data, etc. that verify the draft specifications must be submitted.

Spec	ifica	tıons

(5)

Specifications							
In-house standards ¢		☐ Exist			Preparing	☐ None	
Industrial self-regulation standards		☐ Exist			☐ Preparing	□ None	
Draft specifications / Draft revision of specifications		□ Exist			Preparing	□ None	
Submission of a report based on the test method for in-house standards	□F	Possible	□ No		☐ Other (please descri	be below *)	
*							
Report on the draft specifications		Obtained	☐ Prepar	ing	☐ Other (plea	se describe belo	ow *)
*	<u> </u>				<u> </u>		
Submission of raw data on test results based on the draft method for testing standards	□F	Possible	□ No		☐ Other (please descri	be below *)	
*					1 —		
Document confirming the validity of the analytical method used as the draft test method		Obtained	☐ Prepari	ing	☐ Other (plea	se describe belo	ow *)
*	L						
Special note:							
Draft standards for use to be established							
Describe the target food, method of use, amou	unt us	sed, etc., of t	he target sub	ostano	ce.		
If such standards of use are not to be establish	hed, s	tate concisel	y the reason	(s) fo	r not establishin	g them.	
Information on standards for use in Japan	n and	overseas			☐ Exists	□ None	

For the following Sections 4 to 8, collect the references* on which your application is based, selecting the appropriate status from the choices on the right (Obtained, Not yet obtained).

If you select "Not yet obtained," enter the item number and the reason in the "Additional notes" section below.

^{* &}quot;References" on Check-sheet 1 includes not only printed matter such as research reports published in academic journals

and other publications, but also the results of searches of the relevant laws, regulations, and database information on the Web. When listing reports and papers as references, keep in mind that FADCC usually considers the reliability of the sources according to the order below, with (A) as the most reliable. Obtain original papers as far as possible, except in the case of the Risk Assessment Reports issued by the Food Safety Commission of Japan (FSCJ).

((A)	Public information, such as re-	ports by	specialized '	public institutions	(including on	their websites)
١.	,					(,

- (B) Reviewed academic papers in specialized fields
- (C) Books in specialized fields
- (D) Test data provided by business operators and analytical institutions
- (E) Articles published in newspapers and magazines
- (F) Web articles other than (A) to (E)

*	*	: >	k :	*	*	: >	k :	*	*	*	*	< :	*	*	*	: *	< >	k	*	*	*	< >	k	*	*	: >	k :	*	*	*	*	*	< >	k :	*	*	*	: >	< :	*	*	*	: >	k	*	*	: >	k :	*	*	*	*

4. Information on the target substance and related food addi-	ıdditive	food	related	substance and	the target	formation on	4. Ir
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(1) Origin or details of development	☐ Obtained	☐ Not yet obtained
(2) Condition of use in Japan and overseas	☐ Obtained	☐ Not yet obtained
(3) Methods of manufacturing	☐ Obtained	☐ Not yet obtained
(4) Stability of food additive	☐ Obtained	☐ Not yet obtained
(5) Method of analyzing food additive in food	☐ Obtained	☐ Not yet obtained

Additional notes:

5. Effectiveness

(1) Effectiveness as a food additive and comparisons of effects with other food additives of the same category.	☐ Obtained	☐ Not yet obtained
(2) Stability of the food additive in foods	☐ Obtained	☐ Not yet obtained
(3) Effects of the food additive on main nutrients in foods	☐ Obtained	☐ Not yet obtained

Additional notes:

6. Safety evaluations by international organizations, etc.

(Use up-to-date information)

(1) FSCJ (Food Safety Commission of Japan)	☐ Obtained	☐ Not yet obtained
(Includes evaluation of substances other than food additives)		
(2) JECFA (Joint FAO/WHO Expert Committee on Food Additive)	☐ Obtained	☐ Not yet obtained
(3) EFSA (European Food Safety Authority) and SCF (Scientific Committee on Food)	☐ Obtained	☐ Not yet obtained
(4) US FDA (Food and Drug Administration)	☐ Obtained	☐ Not yet obtained
(5) FSANZ (Food Standards Australia New Zealand)	☐ Obtained	☐ Not yet obtained

Additional notes:

7. Safety

(Refer to FSCJ's Guidelines for the Risk Assessment of Food Additives, September 2021, https://www.fsc.go.jp/english/what we do.data/guidelines for food additives revised 2021.pdf)

(1) Scope of application			
(a) Chapter I, Article 5A a. of the Guideline for Assessment of the Effect of Food on Human Health Regarding Food Additives	☐ Applicable	☐ Obtained	☐ Not yet obtained
	☐ Not applicable		
(b) In the case of processing aids, it is possible to estimate the daily intake, including impurities, by-	☐ Applicable	☐ Obtained	☐ Not yet obtained
products, or degradants	☐ Not applicable		
(c) The substance may be used in substitute foods for breast milk for infants up to 4 months old.	☐ Applicable	☐ Obtained	☐ Not yet obtained
	☐ Not applicable		
(2) Toxicokinetics		☐ Obtained	☐ Not yet obtained
(3) Toxicity			T
(a) Genotoxicity		☐ Obtained	☐ Not yet obtained
(b) Repeat dose toxicity		T	
(i) Subacute toxicity (90 days)		☐ Obtained	☐ Not yet obtained
(ii) Chronic toxicity(12 months or more)		☐ Obtained	☐ Not yet obtained
(c) Carcinogenicity		☐ Obtained	☐ Not yet obtained
(d) Reproductive toxicity		☐ Obtained	☐ Not yet obtained
(e) Developmental toxicity		☐ Obtained	☐ Not yet obtained
(f) Allergenicity		☐ Obtained	☐ Not yet obtained
(g) Others		☐ Obtained	☐ Not yet obtained
(4) Findings in humans		☐ Obtained	☐ Not yet obtained
dditional notes:			
nonial motors			
pecial notes:			
Estimation of daily intake			
(1) Estimation of the daily intake		☐ Obtained	☐ Not yet obtained
dditional notes:			

9. Other related information

Report any information to be noted, such as the component composition in the case of multiple components, as well as the

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main component, the advantages compared wi	ith other similar substances, etc.		
10. Submission of test samples of the prop	osed product to which the tar	get substance is to be added	l
The Ministry of Health, Labour and Welfare (MHLW) conducts tests related	to the specifications and stan-	dards, using
specimens as a general rule, to confirm the ap	propriateness of the respective s	specifications and standards. A	At the appropriate
time, the MHLW will contact the applicant to	ask them to provide test sample	es.	
Will samples be provided?	☐ Yes	□ No	
If yes:			
Number of lots you will provide:			
Amount of sample in each lot: g			
Time required for provision of samples:	months		
Any additional condition(s) (for) providing	samples:		