

F. STANDARDS FOR USE

F. STANDARDS FOR USE *

Standards applying generally to all food additives

1. Unless otherwise specified, if standards for use are established for food additives used as ingredients of an additive preparation, the existing standards are deemed to be standards for the preparation.

2. When a food listed in column 2 of the following table that contains additives listed in column 1 of the same table is used in the process of the manufacturing or processing of any of the foods listed in column 3 in the same table, the additives contained in that food are considered to be used in the food listed in column 3.

Column 1	Column 2	Column 3
Sulfur Dioxide Potassium Pyrosulfite Sodium Hydrosulfite Sodium Pyrosulfite Sodium Sulfite	<i>Amanatto</i> (dried candied beans), candied cherries (i.e., candied, pitted cherries, or such cherries which are frosted with crystal sugar or which are immersed in syrup), Dijon mustard, dried fruits (excluding raisin), dried potatoes, food molasses, frozen unheated crabs, fruit wines, gelatin, <i>Kanpyo</i> (dried gourd strips), <i>Konnyaku-ko</i> (Konjac powder), miscellaneous alcoholic beverages, natural fruit juice (confined to products to be consumed in 5-fold or more dilution), prawn, simmered beans, <i>mizuame</i> (starch syrup), and tapioca starch for saccharification.	All foods excluding those listed in column 2.
Calcium Saccharin Sodium Saccharin	Flour paste (hereinafter in section F, referred to as any product that is prepared in paste form by adding sugar, fats/oils, powder milk, eggs, wheat flour, or other similar ingredients to the main ingredient of wheat flour, starch, nuts, or their processed products, or cocoa, chocolate, coffee, fruit pulps, fruit juice, cocoa, or chocolate and pasteurizing, and that is intended for fillings or toppings for bread or confections).	Confectionery. In the standards for use, confectionery includes all kinds of confectionery products, such as candies, chocolates, fine bakery products, and Japanese traditional confectionery, but excludes moist cakes, which are products containing high levels of moisture.
Calcium Sorbate Potassium Sorbate Sorbic Acid	<i>Miso</i> (fermented soybean paste).	<i>Miso-zuke</i> (<i>miso</i> -pickled foods).
All food additives	All foods.	Milk and milk products (excluding ice cream) prescribed in Article 2 of the Ministerial Ordinance concerning Compositional Specifications for Milk and Milk Products, ETC. (Ministry of Health and Welfare Ordinance No. 52, 1951).

Note: This list contains standards for use that have been established or modified and published in the Official Gazette on or before June 23, 2017.

Standards applying specifically to individual food additives

Substance Name	Major Use Category	Target Foods	Maximum Use Level	Other Requirements
A				
Acesulfame Potassium	Sweetener	<i>An</i> (sweetened bean paste). Confectionery (excluding chewing gums). Chewing gums. Edible ices (including sherbets, flavored ices, and other similar foods). Fermented milks.* Fermented milk drinks.* Flour pastes. Foods with nutrition claims (tablets only). Fruit wines (all kinds of wines).* Other miscellaneous alcoholic beverages.* Ice creams. Jams. Milk drinks* Moist cakes (including Japanese traditional cakes and Western moist cakes). Nonalcoholic beverages.* Pickles. Sugar substitutes.** <i>Tare</i> (a dip or sauce mainly for Japanese or Chinese foods). Other foods.	2.5 g/kg 2.5 g/kg 5.0 g/kg 1.0 g/kg 0.50 g/kg 0.50 g/kg 1.0 g/kg 6.0 g/kg 0.50 g/kg 0.50 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 2.5 g/kg 0.50 g/kg 1.0 g/kg 15 g/kg 1.0 g/kg 0.35 g/kg	These levels do not apply to foods that are permitted to bear special-dietary-use labeling. * Applied to dilutions, in the case of concentrated products. **Products used by directly adding to drinks, such as coffee and tea, as substitutes for sugar.
Acetaldehyde	Flavoring agent	All foods.		Only for flavoring.
Acetone	Extracting agent	Fats and oils. Guarana nuts.		Only for extracting components from guarana nuts in the manufacturing of guarana beverages or for fractionating components of fats and oils. Shall be removed before the completion of the final product.
Acetophenone	Flavoring agent	All foods.		Only for flavoring.
Acid Clay	Processing agent		See "Water-insoluble minerals."	
Activated Acid Clay	Processing agent		See "Water-insoluble minerals."	
Aliphatic Higher Alcohols	Flavoring agent	All foods.		Only for flavoring.
Aliphatic Higher Aldehydes (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
Aliphatic Higher Hydrocarbons (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
Allyl Cyclohexylpropionate	Flavoring agent	All foods.		Only for flavoring.
Allyl Hexanoate	Flavoring agent	All foods.		Only for flavoring.
Allyl Isothiocyanate	Flavoring agent	All foods.		Only for flavoring.
Aluminum Ammonium Sulfate	Raising agent Processing agent			Not permitted in <i>miso</i> (fermented soy bean paste).
Aluminum Potassium Sulfate	Raising agent Processing agent			Not permitted in <i>miso</i> (fermented soy bean paste).
Ammonium Isovalerate	Flavoring agent	All foods.		Only for flavoring.
Ammonium Persulfate	Flour treatment agent	Wheat flour.	0.30 g/kg	
Amyl Alcohol	Flavoring agent	All foods.		Only for flavoring.
(3-Amino-3-carboxypropyl)dimethylsulfonium Chloride	Flavoring agent	All foods.		Only for flavoring.
α -Amylcinnamaldehyde	Flavoring agent	All foods.		Only for flavoring.

Anisaldehyde	Flavoring agent	All foods.		Only for flavoring.
Annatto, Water-soluble Potassium Norbixin Sodium Norbixin	Food color	See the corresponding section for individual standards.		
Annatto Extract	Food color	See "Food colors other than chemically synthesized products."		
α -Apo-8'-carotenal				Shall not be used in fresh fish/shellfish (including whale meat), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, meat, <i>nori</i> (laver), tea, and vegetables.
Aromatic Alcohols	Flavoring agent	All foods.		Only for flavoring.
Aromatic Aldehydes (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
Azoxystrobin	Antimolding agent	Citrus fruits (excluding <i>unshu</i> oranges)	0.010 g/kg as maximum residue limit of azoxystrobin	
B				
Beet Red	Food color	See "Food colors other than chemically synthesized products."		
Bentonite	Processing agent	See "Water-insoluble minerals."		
Benzaldehyde	Flavoring agent	All foods.		Only for flavoring.
Benzoic Acid	Preservative	Caviar. Margarine. Nonalcoholic beverages. Soy sauce. Syrups.	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, calcium sorbate, or potassium sorbate, or a preparation containing one of these three additives, the sum of the amounts as benzoic acid and sorbic acid shall not exceed 1.0 g/kg.
Benzoyl Peroxide	Flour treatment agent	Wheat flour.		Shall 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.
Benzyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Benzyl Alcohol	Flavoring agent	All foods.		Only for flavoring.
Benzyl Propionate	Flavoring agent	All foods.		Only for flavoring.
Biotin	Dietary supplement	Foods with nutrient function claims and foods for specified health uses. Formulated powdered milk produced from cow's milk (infant formula and follow-up formula). Breast-milk substitutes (excluding formulated powdered milk).*	Not specified Permissible maximum content is 10 mg per 100 kcal in each product.	* Breast-milk substitutes include non-milk based formula, such as soy milk.
Black currant color	Food color	See "Food colors other than chemically synthesized products."		
<i>d</i> -Borneol	Flavoring agent	All foods.		Only for flavoring.
Butanol	Flavoring agent	All foods.		Only for flavoring.
Butyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Butylaldehyde	Flavoring agent	All foods.		Only for flavoring.
Butylamine	Flavoring agent	All foods.		Only for flavoring.
Butyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
Butyl <i>p</i> -Hydroxybenzoate	Preservative	Fruits and fruit vegetables (rinds only). Fruit sauces. Nonalcoholic beverages. Soy sauce. Syrups. Vinegar.	as <i>p</i> -hydroxybenzoic acid 0.012 g/kg of rinds 0.20 g/kg 0.10 g/kg 0.25 g/L 0.10 g/kg 0.10 g/L	

Butylated Hydroxyanisole (BHA)	Antioxidant	Butter. Fats & oils. Fish & shellfish (dried). Fish & shellfish (salted). Fish & shellfish (frozen) (except frozen fish/shellfish and oysters for raw consumption). Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption).	as BHA 0.2 g/kg 0.2 g/kg 0.2 g/kg 0.2 g/kg 1 g/kg of a dipping solution 0.2 g/kg 1 g/kg of a dipping solution	When BHA is used in combination with BHT or a preparation containing BHT, the sum of the amounts as BHA and BHT shall not exceed the corresponding levels.
Butylated Hydroxytoluene (BHT)	Antioxidant	Butter. Chewing gums. Fats & oils. Fish & shellfish (dried). Fish & shellfish (salted). Fish & shellfish (frozen) (excluding frozen fish/shellfish and oysters for raw consumption). Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption).	as BHT 0.2 g/kg 0.75 g/kg 0.2 g/kg 0.2 g/kg 0.2 g/kg 1 g/kg of a dipping solution 0.2 g/kg 1 g/kg of a dipping solution	When BHT is used in combination with BHA or a preparation containing BHA, the sum of the amounts as BHT and BHA shall not exceed the corresponding levels.
Butyric Acid	Flavoring agent	All foods.		Only for flavoring.
C				
Cacao color	Food color	See "Food colors other than chemically synthesized products."		
Calcium Carboxymethylcellulose	Thickening agent	All foods.	2.0%	When the additive is used with one or more of the following additives, the total amount shall not exceed 2.0%: Methyl cellulose, Sodium carboxymethylcellulose, and Sodium carboxymethylstarch.
Calcium Chloride	Dietary supplement Tofu coagulator	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary- use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
Calcium Citrate	Dietary supplement	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary- use labeling.")	
Calcium Dihydrogen Phosphate	Dietary supplement Processing agent	All foods.	1.0% as calcium. (Not applied to foods that are permitted to bear "special- dietary- use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
Calcium Dihydrogen Pyrophosphate	Dietary supplement Processing agent	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary- use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
Calcium Disodium Ethylenediaminetetraacetate	Antioxidant	Canned and bottled nonalcoholic beverages. Other canned and bottle foods.	as EDTA-CaNa ₂ 0.035 g/kg 0.25 g/kg	
Calcium Ferrocyanide	Anticaking agent	Salt.	0.020 g/kg as anhydrous sodium ferrocyanide.	When the additive is used together with either or both of potassium ferrocyanide and sodium ferrocyanide, the total amounts used shall not exceed 0.020 g/kg of salt as anhydrous sodium ferrocyanide.

Calcium Gluconate	Dietary supplement	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	Only for nutritive purposes.
Calcium Glycerophosphate	Dietary supplement	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	Only for nutritive purposes.
Calcium Hydroxide	Dietary supplement Processing agent	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
Calcium Lactate	Dietary supplement Processing agent	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	
Calcium Monohydrogen Phosphate	Dietary supplement Processing agent	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
Calcium Pantothenate	Dietary supplement	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	
Calcium Propionate	Preservative	Breads and Western cakes (wheat flour bakery products, such as butter cakes and waffles). Cheeses.	as propionic acid 2.5 g/kg 3.0 g/kg	When the additive is used in cheese with calcium sorbate, potassium sorbate, or sorbic acid, the sum of the amounts as propionic acid and sorbic acid shall not exceed 3.0 g/kg.
Calcium Saccharin	Sweetener	<i>An</i> (sweetened bean paste). Confectionery (including liquid-form and powdered-form as ingredients). Edible ices (including sherbets, flavored ices, and other similar foods). Fermented milks (excluding products used as ingredients of fermented milk drinks). Fermented milks (as ingredients of fermented milk drinks). Fermented milk drinks. Fermented milk drinks (as ingredients of fermented milk drinks). Fish pastes. Fish/shellfish (processed, excluding fish pastes, <i>tsukudani</i> (foods boiled down with soy sauce), pickles, and canned or bottled products). Fish/shellfish (canned or bottled processed foods). Flour pastes. Ice cream products (including liquid-form and powdered-form as ingredients). Jams. <i>Kasu-zuke</i> (lee-pickled foods).	maximum residue limit as sodium saccharine 0.20 g/kg 0.10 g/kg 0.30 g/kg 0.20 g/kg 1.5 g/kg 0.30 g/kg 1.5 g/kg 0.30 g/kg 1.2 g/kg 0.20 g/kg 0.20 g/kg 0.20 g/kg 0.20 g/kg 1.2 g/kg	The maximum levels given left do not apply to foods that are permitted to bear special-dietary-use labeling. When the additive is used with sodiums saccharine, the sum of the residues of both substances shall be less than the corresponding maximum levels as sodium saccharine.

		<i>Koji-zuke</i> (<i>koji</i> (<i>A. oryzae</i>)-pickled foods).	2.0 g/kg	
		Milk drinks.	0.30 g/kg	
		<i>Miso</i> (fermented soybean paste).	0.20 g/kg	
		<i>Miso-zuke</i> (<i>miso</i> -pickled foods).	1.2 g/kg	
		Nonalcoholic beverages.	0.30 g/kg	
		Nonalcoholic beverages (powdered).	1.5 g/kg	
		Nonalcoholic beverages (only products consumed in 5-fold or more dilution).	1.5 g/kg	
		Pickles (preserved or pickled foods, excluding those listed in this column).	0.20 g/kg	
		Processed sea weeds.	0.50 g/kg	
		Sauces.	0.30 g/kg	
		<i>Shoyu-zuke</i> (soy sauce-pickled foods).	1.2 g/kg	
		Simmered beans.	0.50 g/kg	
		Soy sauce.	0.50 g/kg	
		<i>Su-zuke</i> (vinegar-pickled foods).	2.0 g/kg	
		Syrups.	0.30 g/kg	
		<i>Takuan-zuke</i> (rice bran-pickled radishes).	2.0 g/kg	
		<i>Tsukudani</i> (foods boiled down with soy sauce).	0.50 g/kg	
		Vinegar.	0.30 g/kg	
		Vinegar (used in 3-fold or more dilution).	0.90 g/kg	
		Other foods.	0.20 g/kg	
Calcium Silicate	Processing agent	Foods other than breast-milk substitutes or weaning foods.	2.0% of each target food. The use level does not apply to foods for specified health uses and foods with nutrient function claims that are in capsule or tablet form.	Not permitted in breast-milk substitutes or weaning foods. When the additive is used with silicon dioxide (fine), the total amount used shall not exceed 2.0%.
Calcium Sorbate	Preservative	<i>Amazake</i> (beverages made from rice fermented using <i>koji</i> (<i>A. oryzae</i>), confined to products to be consumed in 3-fold or more dilution). <i>An</i> (sweetened bean paste). Candied cherries. Cheeses. Dried Japanese plums. Fermented milks (as ingredients of fermented milk drinks). Fermented milk drinks (excluding sterilized beverages). Fermented milk drinks (as ingredients of fermented milk drinks, excluding sterilized beverages). Fish/shellfish, dried (excluding smoking cuttlefish and octopus). Fish-paste products (excluding surimi). Flour pastes.* Fruit juice for confectionery. Fruit pastes for confectionery. Fruit wines (all kinds of wines).	as sorbic acid 0.30 g/kg 1.0 g/kg 1.0 g/kg 3.0 g/kg 0.50 g/kg 0.30 g/kg 0.050 g/kg 0.30 g/kg 1.0 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 0.20 g/kg	When the additive is used in cheese with propionic acid, calcium propionate, or sodium propionate, the sum of the amounts as propionic acid and sorbic acid shall not exceed 3.0 g/kg. * "Flour pastes," as the target food for sorbic acid, calcium sorbate, and potassium sorbate, refers to any product that is prepared in a paste form by adding sugar, fats/oils, powder milk, eggs, wheat flour, or other similar ingredients to the main ingredient of wheat flour, starch, or nuts, or their processed products, or cocoa, chocolate, coffee, fruit pulps, fruit juice, cocoa, chocolate, potatoes, beans/peas, or vegetables and pasteurizing, and that is intended for fillings or toppings for breads or confectionery.

		<p>Other miscellaneous alcoholic beverages. 0.20 g/kg</p> <p>Gnocchi.** 1.0 g/kg</p> <p>Jams. 1.0 g/kg</p> <p><i>Kasu-zuke</i> (lees-pickled foods). 1.0 g/kg</p> <p>Ketchup. 0.50 g/kg</p> <p><i>Koji-zuke</i> (<i>koji</i> (<i>A. oryzae</i>)-pickled foods). 1.0 g/kg</p> <p>Margarine. 1.0 g/kg</p> <p>Meat products. 2.0 g/kg</p> <p><i>Miso</i> (fermented soy bean paste). 1.0 g/kg</p> <p><i>Miso-zuke</i> (<i>miso</i>-pickled foods). 1.0 g/kg</p> <p>Salted foods. 1.0 g/kg</p> <p>Sea urchin products. 2.0 g/kg</p> <p><i>Shoyu-zuke</i> (soy sauce-pickled foods). 1.0 g/kg</p> <p>Simmered beans. 1.0 g/kg</p> <p>Smoked cuttlefish/squid & octopus. 1.5 g/kg</p> <p>Soup (excluding potage-type soup). 0.50 g/kg</p> <p><i>Su-zuke</i> (vinegar-pickled foods). 0.50 g/kg</p> <p>Syrups. 1.0 g/kg</p> <p><i>Takuan-zuke</i> (rice bran-pickled radish). 1.0 g/kg</p> <p><i>Tare</i> (a dip or sauce mainly for Japanese or Chinese foods). 0.50 g/kg</p> <p><i>Tsukudani</i> (foods boiled down in soy sauce). 1.0 g/kg</p> <p><i>Tsuyu</i> (a sauce mainly for Japanese noodles). 0.50 g/kg</p> <p>Whale meat products. 2.0 g/kg</p>	<p>0.20 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>0.50 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>2.0 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>2.0 g/kg</p> <p>2.0 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>1.5 g/kg</p> <p>0.50 g/kg</p> <p>0.50 g/kg</p> <p>1.0 g/kg</p> <p>1.0 g/kg</p> <p>0.50 g/kg</p> <p>1.0 g/kg</p> <p>0.50 g/kg</p> <p>2.0 g/kg</p>	<p>** Gnocchi: cooked dumplings made of boiled potatoes or wheat flour.</p> <p>When the additive is used in margarine with benzoic acid or sodium benzoate, the sum of the amounts as benzoic acid and sorbic acid shall not exceed 1.0 g/kg.</p>
Calcium Stearoyl Lactylate	Emulsifier	<p>Breads. 4.0 g/kg</p> <p>Butter cake. 5.5 g/kg</p> <p>Confectionery (baked and fried wheat flour products only, excluding butter cakes and sponge cakes). 4.0 g/kg</p> <p>Macaroni and other such products. 4.0 g/kg of dry noodles</p> <p>Mixed powder:</p> <p>for breads. 5.5 g/kg</p> <p>for confectionery (fried wheat flour products only). 5.5 g/kg</p> <p>for confectionery (baked wheat flour products only, excluding butter cakes and sponge cakes). 5.0 g/kg</p> <p>for moist cakes.* 10 g/kg</p> <p>for sponge cakes, butter cakes, and steamed breads. 8.0 g/kg</p> <p>for steamed <i>manjyu</i> (bun made by steaming wheat flour dough). 2.5 g/kg</p> <p>Moist cakes.* 6.0 g/kg</p> <p>Noodles (raw noodles and instant noodles excluding other dry noodles). 4.5 g/kg of boiled noodles</p> <p>Sponge cakes. 5.5 g/kg</p> <p>Steamed breads (breads made by steaming wheat flour dough). 5.5 g/kg</p> <p>Steamed <i>manjyu</i>. 2.0 g/kg</p>	<p>4.0 g/kg</p> <p>5.5 g/kg</p> <p>4.0 g/kg</p> <p>4.0 g/kg of dry noodles</p> <p>5.5 g/kg</p> <p>5.5 g/kg</p> <p>5.0 g/kg</p> <p>10 g/kg</p> <p>8.0 g/kg</p> <p>2.5 g/kg</p> <p>6.0 g/kg</p> <p>4.5 g/kg of boiled noodles</p> <p>5.5 g/kg</p> <p>5.5 g/kg</p> <p>2.0 g/kg</p>	<p>When the additive is used with sodium stearoyl lactylate, the total amount used shall not exceed the corresponding levels.</p> <p>* In this section, moist cakes refer to rice flour products only.</p>
Calcium Sulfate	Dietary supplement Tofu coagulator	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary-use labeling.")	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.

Canthaxanthin	Food color	Fish paste products (<i>kamaboko</i> only).	0.035 g/kg	
Caramel I	Food color	See "Food colors other than chemically synthesized products."		
Caramel II	Food color	See "Food colors other than chemically synthesized products."		
Caramel III	Food color	See "Food colors other than chemically synthesized products."		
Caramel IV	Food color	See "Food colors other than chemically synthesized products."		
Carob Germ Color	Food color	See "Food colors other than chemically synthesized products."		
β-Carotene	Food color Dietary supplement			Not permitted in fresh fish/ shellfish (including whale meat), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, meat, <i>nori</i> (laver), tea, or vegetables.
Carrot Carotene	Food color	See "Food colors other than chemically synthesized products."		
Carthamus Red	Food color	See "Food colors other than chemically synthesized products."		
Carthamus Yellow	Food color	See "Food colors other than chemically synthesized products."		
Chloride Dioxide	Flour treatment agent	Wheat flour.		
Chlorophyll	Food color	See "Food colors other than chemically synthesized products."		
Chlorous Acid Water	Sterilizer	Fish and shellfish (including whale meat), fresh. Fruits. Legumes/pulses. Meat. Meat products. Rice, polished. Seaweeds. Vegetables (excluding mushrooms). Whale meat, processed. Preserves of the products listed above, which were obtained by adding appropriate treatments, like salting or drying.*	0.40 g/kg of dip or spray solution.	Shall be decomposed or removed before the completion of the finished product. * The preserves are not intended to be distributed as is, and Chlorous Acid Water is used in products in a desalted or reconstituted state.
1,8-Cineole	Flavoring agent	All foods.		Only for flavoring.
Cinnamaldehyde	Flavoring agent	All foods.		Only for flavoring.
Cinnamic Acid	Flavoring agent	All foods.		Only for flavoring.
Cinnamyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Cinnamyl Alcohol	Flavoring agent	All foods.		Only for flavoring.
Citral	Flavoring agent	All foods.		Only for flavoring.
Citronellal	Flavoring agent	All foods.		Only for flavoring.
Citronellol	Flavoring agent	All foods.		Only for flavoring.
Citronellyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Citronellyl Formate	Flavoring agent	All foods.		Only for flavoring.
Cochineal Extract	Food color	See "Food colors other than chemically synthesized products."		
Copper Chlorophyll	Food color	Agar jelly in <i>mitsumame</i> packed into cans or plastic containers. (<i>mitsumame</i> : foods prepared by mixing agar jelly, cut fruits, green beans, etc. with sugar syrup) Chewing gums. Chocolate. Fish-paste products (excluding <i>surimi</i>). Fruits and vegetables for preservation* <i>Konbu</i> (kelp). Moist cakes (excluding breads with sweet fillings or toppings).	as copper 0.0004 g/kg 0.050 g/kg 0.0010 g/kg 0.030 g/kg 0.10 g/kg 0.15 g/kg of dry kelp 0.0064 g/kg	* Foods that are processed for preserving, including dried foods, salted foods, pickled foods in vinegar, and preserved foods in syrup.

Copper Gluconate	Dietary supplement	Breast-milk substitutes. Foods for specified health uses and foods with nutrient function claims.	0.60 mg/L as copper content when formulated into a standard concentration * 15 mg as copper content /recommended daily intake for each food	* Not apply to cases where the additive is used in formulated powdered milk under the approval of the Minister of Health, Labour and Welfare.
Cupric Sulfate	Dietary supplement	Breast-milk substitutes.	0.60 mg/L as copper content when formulated into a standard concentration	Not apply to cases where the additive is used in formulated powdered milk under the approval of the Minister of Health, Labour and Welfare.
Cyclohexyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Cyclohexyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
L-Cysteine Monohydrochloride	Antioxidant Processing agent	Breads. Fruit juice.		
D				
Decanal	Flavoring agent	All foods.		Only for flavoring.
Decanol	Flavoring agent	All foods.		Only for flavoring.
Diatomaceous Earth	Processing agent	See "Water-insoluble minerals."		
2,3-Diethyl-5-methylpyrazine	Flavoring agent	All foods.		
2,3-Diethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
Diluted Benzoyl Peroxide	Flour treatment agent	Wheat flour.	0.30 g/kg	
2,3-Dimethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
2,5-Dimethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
2,6-Dimethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
2,6-Dimethylpyridine	Flavoring agent	All foods.		Only for flavoring.
Diphenyl	Antimolding agent	Grapefruit. Lemon. Orange.	as maximum residue limit 0.070 g/kg * 0.070 g/kg * 0.070 g/kg *	* Only when used by infiltrating into a piece of paper inserted in a package for storage or transportation.
Disodium Ethylenediaminetetraacetate	Antioxidant	Canned and bottled nonalcoholic beverages. Other canned and bottled foods.	As EDTA-CaNa ₂ 0.035 g/kg 0.25 g/kg	Shall be chelated with calcium ion before the completion of the finished food.
Disodium Glycyrrhizinate	Sweetener	Miso (fermented soybean paste). Soy sauce.		
Dunaliella Carotene	Food color	See "Food colors other than chemically synthesized products."		
E				
Erythroic Acid	Antioxidant	All foods.		Not permitted for nutritive purposes in fish paste products (excluding <i>surimi</i>) and breads. Only for antioxidizing purposes in other foods.
Ester Gum	Chewing gum base	Chewing gum.s		Only as chewing gum base.
Esters	Flavoring agent	All foods.		Only for flavoring.
Ethers	Flavoring agent	All foods.		Only for flavoring.

Ethyl Acetate	Flavoring agent Solvent	All foods (flavoring only). Ethanol. Yeast extract. Vinyl acetate resin.		Only for flavoring, except when: 1. Used for denaturing ethanol which is used for the removal astringency of persimmons, the manufacture of crystalline fructose, the preparation of granules or tablets of spices, or the manufacture of <i>konyakuko</i> (Konjac powder), or which is used as a solvent for Butylated Hydroxytoluene or 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), or 3. Used as a solvent for vinyl acetate resin. Ethyl Acetate used in manufacturing yeast extract shall be removed before the completion of the final product.
Ethyl Acetoacetate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Cinnamate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Decanoate	Flavoring agent	All foods.		Only for flavoring.
2-Ethyl-3,(5 or 6)-dimethylpyrazine (Mixture of 2-Ethyl-3,5-dimethylpyrazine and 2-Ethyl-3,6-dimethylpyrazine)	Flavoring agent	All foods.		Only for flavoring.
Ethyl Heptanoate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Hexanoate	Flavoring agent	All foods.		Only for flavoring.
Ethyl <i>p</i> -Hydroxybenzoate	Preservative	Same as for "Butyl <i>p</i> -Hydroxybenzoate."		
Ethyl Isovalerate	Flavoring agent	All foods.		Only for flavoring.
2-Ethyl-3-methylpyrazine	Flavoring agent	All foods.		Only for flavoring.
2-Ethyl-5-methylpyrazine	Flavoring agent	All foods.		Only for flavoring.
2-Ethyl-6-methylpyrazine	Flavoring agent	All foods.		Only for flavoring.
5-Ethyl-2-methylpyridine	Flavoring agent	All foods.		Only for flavoring.
Ethyl Octanoate	Flavoring agent	All foods.		Only for flavoring.
2-Ethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
3-Ethylpyridine	Flavoring agent	All foods.		Only for flavoring.
Ethyl Phenylacetate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Propionate	Flavoring agent	All foods.		Only for flavoring.
Ethylvanillin	Flavoring agent	All foods.		Only for flavoring.
Eugenol	Flavoring agent	All foods.		Only for flavoring.
F				
Fatty Acids	Flavoring agent	All foods.		Only for flavoring.
Ferrocyanides: Calcium Ferrocyanide Potassium Ferrocyanide Sodium Ferrocyanide	Anticaking agent	Salt. See the corresponding sections for individual standards.		
Ferrous Gluconate	Color adjuvant	Table olive.	0.15 g/kg as iron	
	Dietary supplement	Dried milk for pregnant and lactating women. Breast-milk substitutes. Weaning foods.		

Fludioxonil	Antimolding agent	Kiwifruits.	as maximum residue limit	
		Citrus fruits excluding <i>unshu orange</i> .	0.020 g/kg 0.010 g/kg	
		Apricots. Apples. Cherries. Nectarines Loquats. Peaches. Pears. Japanese plums. Pomegranates. Quinces.	0.0050 g/kg	The level is applied to a kilogram of each fruit from which the stone is removed.
Food Blue No. 1 (Brilliant Blue FCF) and its Aluminum Lake	Food color			Not permitted in fish pickles, fresh fish/shellfish (including whale meat), <i>kasutera</i> (a type of pound cake), <i>kinako</i> (roasted soybean flour), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, marmalade, meat, meat pickles, <i>miso</i> (fermented soybean paste), noodles (including wantan), <i>nori</i> (laver) and its similar products, soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles.
Food Blue No. 2 (Indigo Carmine) and its Aluminum Lake	Food color			
Food Green No. 3 (Fast Green FCF) and its Aluminum Lake	Food color			
Food Red No. 2 (Amaranth) and its Aluminum Lake	Food color			
Food Red No. 3 (Erythrosin) and its Aluminum Lake	Food color			
Food Red No. 40 (Allura Red AC) and its Aluminum Lake	Food color			
Food Red No. 102 (New Coccine)	Food color			
Food Red No. 104 (Phloxine)	Food color			
Food Red No. 105 (Rose Bengal)	Food color			
Food Red No. 106 (Acid Red)	Food color			
Food Yellow No. 4 (Tartrazine) and its Aluminum Lake	Food color			
Food Yellow No. 5 (Sunset Yellow FCF) and its Aluminum Lake	Food color			
Food colors other than chemically synthesized products: Annatto Extract Beet Red Black Currant Color Cacao Color Caramel I Caramel II Caramel III Caramel IV Carob Germ Color Carrot Carotene Carthamus Red Carthamus Yellow Chlorophyll Cochineal Extract Dunaliella Carotene Gardenia Blue Gardenia Red Gardenia Yellow Grape Skin Color Haematococcus Algae Color Kaoliang Color Lac Color Marigold Color Monascus Color Monascus Yellow Onion Color Palm Oil Carotene Paprika Color Purple Corn Color Purple Sweet Potato Color Red Cabbage Color Spirulina Color	Food color			
Furfural and its derivatives (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
G				
Gardenia Blue	Food color	See "Food colors other than chemically synthesized products."		
Gardenia Red	Food color	See "Food colors other than chemically synthesized products."		
Gardenia Yellow	Food color	See "Food colors other than chemically synthesized products."		
Geraniol	Flavoring agent	All foods.		Only for flavoring
Geranyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Geranyl Formate	Flavoring agent	All foods.		Only for flavoring.

Grape Skin Color	Food color	See "Food colors other than chemically synthesized products."		
Guaiac Resin	Antioxidant	Fats and oils. Butter.	1.0 g/kg 10 g/kg	
H				
Haematococcus Algae Color	Food color	See "Food colors other than chemically synthesized products."		
Hexane	Extracting agent			Only for extracting fat/oil in manufacturing edible fat/oil. Shall be removed before the completion of the final product.
Hexanoic Acid	Flavoring agent	All foods.		Only for flavoring.
Hydrochloric Acid	Processing agent.	All foods.		Shall be neutralized or removed before the preparation of the final product.
Hydrogen Peroxide	Sterilizer.	<i>Kamaage-shirasu</i> and <i>shirasuboshi</i>	0.005 g/kg as maximum residue limit	<i>Shirasu</i> , whitebait (immature fry of fish with the length of 5 centimeters or less) that is boiled until its protein is coagulated. <i>Shirasuboshi</i> : Dried boiled-shirasu.
		Other foods.		Shall be removed or decomposed before the completion of the final product.
Hydroxycitronellal	Flavoring agent	All foods.		Only for flavoring.
Hydroxycitronellal Di-methylacetal	Flavoring agent	All foods.		Only for flavoring.
1-Hydroxyethylidene-1,1-diphosphonic acid	Surface disinfection			Only as an ingredient of peracetic acid composition.
Hypochlorous Acid Water	Sterilizer	All foods.		Shall be removed before the completion of the final product.
Hypobromous Acid Water	Surface disinfection	Meat (excluding poultry).	0.90 g/kg of a dipping or spray solution	Only for surface disinfection.
		Poultry.	0.45 g/kg of a dipping or spray solution	
I				
Imazalil	Antimolding agent	Banana. Citrus fruits except mandarin orange.	as maximum residue limit 0.0020 g/kg 0.0050 g/kg	
Indole and its derivatives	Flavoring agent	All foods.		Only for flavoring.
Ion Exchange Resins	Processing agent	All foods.		Shall be removed before the completion of the final product.
Ionone	Flavoring agent	All foods.		Only for flavoring.
Iron Sesquioxide	Food color	Banana (stem only). <i>Konnyaku</i> (konjac).		For banana, can be used only on stems.
Isoamyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Isoamyl Alcohol	Flavoring agent	All foods.		Only for flavoring.
Isoamyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
isoamyl Formate	Flavoring agent	All foods.		Only for flavoring.
Isoamyl Isovalerate	Flavoring agent	All foods.		Only for flavoring.
Isoamyl Phenylacetate	Flavoring agent	All foods.		Only for flavoring.
Isoamyl Propionate	Flavoring agent	All foods.		Only for flavoring.
Isobutanol	Flavoring agent	All foods.		Only for flavoring.
Isobutylaldehyde	Flavoring agent	All foods.		Only for flavoring.
Isobutyl <i>p</i> -Hydroxybenzoate	Preservative	Same as for "Butyl <i>p</i> -Hydroxybenzoate."		
Isobutyl Phenylacetate	Flavoring agent	All foods.		Only for flavoring.
Isoeugenol	Flavoring agent	All foods.		Only for flavoring.
Isopentylamine	Flavoring agent	All foods.		Only for flavoring.

Isopropanol	Flavoring agent	All foods.		Only for flavoring.	
	Extracting agent		as maximum residue limit		
		Fish meat		0.25 g/kg of fish protein concentrate	Fish protein concentrate is fish meat from which the moisture and fat are removed.
		Hop		20 g/kg of hop extract	Hop extract is limited to a substance that is added to the wort during the manufacturing of beer and low malt beer (including sparkling liquor).
	Other foods		0.2 g/kg of each extract or a product produced from the extract	Each extract and the finished product produced from an extract (excluding those produced from hop extract or fish protein concentrate)	
Isopropyl Citrate	Antioxidant	Butter. Fats and oils.	as monoisopropyl citrate 0.10 g/kg 0.10 g/kg		
Isopropyl <i>p</i> -Hydroxybenzoate	Preservative	Same as for "Butyl <i>p</i> -Hydroxybenzoate."			
Isoquinoline	Flavoring agent.	All foods.		Only for flavoring.	
Isothiocyanates (excluding substances generally recognized as highly toxic)	Flavoring agent.	All foods.		Only for flavoring.	
Isovaleraldehyde	Flavoring agent.	All foods.		Only for flavoring.	
K					
Kaoliang Color	Food color	See "Food colors other than chemically synthesized products."			
Kaolin	Processing agent	See "Water-insoluble minerals."			
Ketones	Flavoring agent	All foods.		Only for flavoring.	
L					
Lac Color	Food color	See "Food colors other than chemically synthesized products."			
Lactones (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.	
Linalool	Flavoring agent	All foods.		Only for flavoring.	
Linalyl Acetate	Flavoring agent	All foods.		Only for flavoring.	
Liquid Paraffin	Processing agent.	Breads.	0.10% as maximum residue limit	Only for releasing dough in dividing using an automatic dispenser or in baking.	
M					
Magnesium Silicate	Processing agent.			Only as a filtration aid for fats and oils. Shall be removed before the completion of the final product.	
Magnesium Stearate	Processing agent.	Foods in capsule or tablet form or other foods in unconventional food forms. Tablet confectioneries.			
Maltol	Flavoring agent	All foods.		Only for flavoring.	

D-Mannitol	Antisticking agent	Candies. Chewing gums. <i>Furikake</i> (sprinkles only products containing granules). <i>Rakugan</i> (dried rice-flour cakes) <i>Tsukudani konbu</i> (Kelp boiled down in soy sauce).	40% 20% 50% of granules 30% 25% as maximum residue limit	
	<i>Chomiryo</i> (seasoning)*	All foods.		* When the additive is used as a blend with potassium chloride and glutamates for seasoning foods or enhancing their original flavor, no levels are specified (only cases where D-Mannitol does not exceed 80% of the sum of potassium chloride, glutamates, and D-Mannitol).
Marigold Color	Food color	See "Food colors other than chemically synthesized products."		
<i>d</i> -Menthol	Flavoring agent	All foods.		Only for flavoring.
<i>l</i> -Menthol	Flavoring agent	All foods.		Only for flavoring.
<i>l</i> -Menthyl Acetate	Flavoring agent	All foods.		Only for flavoring.
<i>p</i> -Methylacetophenone	Flavoring agent	All foods.		Only for flavoring.
Methyl Anthranilate	Flavoring agent	All foods.		Only for flavoring.
2-Methylbutanol	Flavoring agent	All foods.		Only for flavoring.
3-Methyl-2-butanol	Flavoring agent	All foods.		Only for flavoring.
3-Methyl-2-butenal	Flavoring agent	All foods.		Only for flavoring.
<i>trans</i> -2-Methyl-2-butenal	Flavoring agent	All foods.		Only for flavoring.
3-Methyl-2-butenol	Flavoring agent	All foods.		Only for flavoring.
2-Methylbutylaldehyde	Flavoring agent	All foods.		Only for flavoring.
Methyl Cellulose	Thickening agent	All foods.	2.0%	When the additives is used with one or more of the following additives, the total amount used shall not exceed 2.0%: Calcium carboxymethylcellulose, Sodium carboxymethylcellulose, and Sodium carboxymethylstarch.
Methyl Cinnamate	Flavoring agent	All foods.		Only for flavoring.
5-Methyl-6,7-dihydro-5 <i>H</i> -cyclopentapyrazine	Flavoring agent	All foods.		Only for flavoring.
Methyl <i>N</i> -Methylantranilate	Flavoring agent	All foods.		Only for flavoring.
1-Methylnaphthalene	Flavoring agent	All foods.		Only for flavoring.
Methyl β -Naphthyl Ketone	Flavoring agent	All foods.		Only for flavoring.
2-Methylpyrazine	Flavoring agent	All foods.		Only for flavoring.
6-Methylquinoline	Flavoring agent	All foods.		Only for flavoring.
5-Methylquinoxaline	Flavoring agent	All foods.		Only for flavoring.
Methyl Salicylate	Flavoring agent	All foods.		Only for flavoring.
Monascus Color	Food color	See "Food colors other than chemically synthesized products."		
Monascus Yellow	Food color	See "Food colors other than chemically synthesized products."		
Monocalcium Di-L- Glutamate	Seasoning	All foods.	1.0% as calcium (Not applied to foods that are permitted to bear "special- dietary- use labeling.")	
Morpholine Salts of Fatty Acids	Coating agent	Rinds of fruits or vegetables.		Only as coating agent.
N				
Natamycin	Processing agent	Natural cheeses.	Less than 0.020 g/kg as maximum residue limit	Confined to the surface of hard and semi-hard cheeses.
Nicotinamide	Dietary supplement			Not permitted in fresh fish/shellfish (including fresh whale meat) or meat.
Nicotinic Acid	Dietary supplement			Not permitted in fresh fish/shellfish (including fresh whale meat) or meat.

Nisin	Preservative		as antimicrobial polypeptides including Nisin A	
		Cheeses, except processed cheeses.	0.0125 g/kg	The levels given in the left column do not apply to foods that are permitted to bear "special-dietary-use labeling."
		Cheeses, processed.	0.00625 g/kg	
		Dressings.	0.010 g/kg	
		Egg products, processed.	0.0050 g/kg	
		Mayonnaise.	0.010 g/kg	
		Meat products.	0.0125 g/kg	
		Miso.	0.0050 g/kg	
Sauces.	0.010 g/kg			
		Western cakes (wheat flour bakery products, such as butter cakes and waffles).	0.00625 g/kg	* Western moist cakes in this section refer to rice pudding, tapioca pudding, and their similar products.
		Western moist cakes made mainly of cereal grains or starch.*	0.0030 g/kg	
		Whipped creams.	0.0125 g/kg	
Nitrous Oxide	Propellant	Whip cream products only.		
γ -Nonalactone	Flavoring agent	All foods.		Only for flavoring.
Nordihydroguaiaretic Acid	Antioxidant	Butter.	0.10 g/kg	
		Oil.	0.10 g/kg	
O				
Octanal	Flavoring agent	All foods.		Only for flavoring.
Octanoic acid	Surface disinfection			Only for flavoring and as an ingredient of peracetic acid composition.
Onion Color	Food color	See "Food colors other than chemically synthesized products."		
Oxalic Acid	Processing agent.	All foods.		Shall be removed before the completion of the final product.
P				
Palm Oil Carotene	Food color	See "Food colors other than chemically synthesized products."		
Paprika Color	Food color	See "Food colors other than chemically synthesized products."		
1-Penten-3-ol	Flavoring agent	All foods.		Only for flavoring.
<i>trans</i> -2-Pentenal	Flavoring agent	All foods.		Only for flavoring.
2-Pentanol	Flavoring agent	All foods.		Only for flavoring.
Peracetic Acid	Surface disinfection			Only as an ingredient of peracetic acid composition.
Peracetic Acid Composition (Main ingredients are peracetic acid, hydrogen peroxide, and 1-hydroxyethylidene-1,1-diphosphonic acid, and octanoic acid. For the details, see the Standards for Manufacturing.) Use standards set for peracetic acid and 1-hydroxyethylidene-1,1-diphosphonic acid only.	Surface disinfection	Beef, Pork	1.80 g/kg* 0.024 g/kg**	Only for the surface disinfection. *The level of peracetic acid in kg of a dipping or spray solution. **The level of 1-hydroxyethylidene-1,1-diphosphonic acid in kg of a dipping or spray solution.
		Poultry	2.0 g/kg* 0.136g/kg**	
		Fruit, Vegetable	0.080 g/kg* 0.0048 g/kg**	
<i>l</i> -Perillaldehyde	Flavoring agent	All foods.		Only for flavoring.
Perlite	Processing agent	See "Water-insoluble minerals."		
Phenethyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Phenethylamine	Flavoring agent	All foods.		Only for flavoring.
Phenol Ethers (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
Phenols (excluding substances generally recognized as highly toxic)	Flavoring agent	All foods.		Only for flavoring.
<i>o</i> -Phenylphenol	Antimolding agent	Citrus fruits.	0.010g/kg as maximum residue limit of <i>o</i> -phenylphenol	
2-(3-Phenylpropyl)pyridine	Flavoring agent	All foods.		Only for flavoring.
Piperidine	Flavoring agent	All foods.		Only for flavoring.

Piperonal	Flavoring agent	All foods.		Only for flavoring.
Piperonyl Butoxide	Insecticide	Cereal grains.	0.024 g/kg	
Polybutene	Chewing gum base	Chewing gums.		Only as chewing gum base.
Polyisobutylene	Chewing gum base	Chewing gums.		Only as chewing gum base.
Polysorbate 20			as polysorbate 80	
		Bakery confectionery (Western bakery products only, such as biscuits, cookies, and crackers).	3.0 g/kg	When the additive is used with one or more of polysorbates 60, 65, and 80, the total amount used shall not exceed the corresponding maximum levels as polysorbate 80. *Edible ices include sherbets, flavored ices, and other similar products. ** "Flour pastes" in this section refers to any product that is prepared in a paste form by adding sugar, fats/oils, powder milk, eggs, wheat flour, or other similar ingredients to the main ingredient of cocoa or chocolate and pasteurizing, and that is intended for fillings or toppings for breads or confectionery.
		Candies.	1.0 g/kg	
		Cheeses, unripened.	0.080 g/kg	
		Chewing gums.	5.0 g/kg	
		Chocolate drinks.	0.50 g/kg	
		Cocoa and chocolate products.	5.0 g/kg	
		Decorations for confectionery (e.g., sugar coatings and icings).	3.0 g/kg	
		Dressings.	3.0 g/kg	
		Edible ices (including sherbets, flavored ices, and other similar foods).*	1.0 g/kg	
		Flour pastes.**	1.0 g/kg	
		Foods not in conventional form (such as capsules and tablets).	25 g/kg	
		Ice creams.	3.0 g/kg	
		Mayonnaise.	3.0 g/kg	
		Milk-fat substitutes.	5.0 g/kg	
		Mix powder for bakery confectionery and Western moist cakes (such as cream puffs; custard puddings; rare cheese cake; fine bakery products with cream, jam, fruits, and their analogue).	3.0 g/kg	
		Pickled seaweeds.	0.50 g/kg	
		Picked vegetables.	0.50 g/kg	
		Sauces.	5.0 g/kg	
		Seasonings accompanying instant noodles (Products packed separately from noodles).	5.0 g/kg	
		Seaweeds, canned and bottled.	0.030 g/kg	
		Shortening.	5.0 g/kg	
		Soup.	1.0 g/kg	
		Vegetables, canned and bottled.	0.030 g/kg	
		Western moist cakes.	3.0 g/kg	
		Yoghurt (sweetened).	3.0 g/kg	
		Other foods.	0.020 g/kg	
Polysorbate 60	Preservative	Same as for "Polysorbate 20."		When the additive is used with one or more of polysorbates 20, 65, and 80, the total amount used shall not exceed the corresponding maximum levels as polysorbate 80.
Polysorbate 65	Preservative	Same as for "Polysorbate 20."		When the additive is used with one or more of polysorbates 20, 60, and 80, the total amount used shall not exceed the corresponding maximum levels as polysorbate 80.
Polysorbate 80	Preservative	Same as for "Polysorbate 20."		When the additive is used with one or more of polysorbates 60, 65, and 80, the total amount used shall not exceed the corresponding maximum levels as polysorbate 80.
Polyvinyl Acetate	Chewing gum base Film-forming agent	Chewing gums. Rinds of fruits and vegetables.		Only as chewing gum base or film-forming agent.
Polyvinylpyrrolidone	Filtration aid	All foods.		Only as filtration aid. Shall be removed before the completion of the final product.

Polyvinylpyrrolidone	Stabilizer Binding agent Dispersant	Foods not in conventional food form (such as capsules and tablets).		
Potassium Bromate	Flour treatment agent	Breads (only products made of wheat flour).	0.030 g/kg of wheat flour	Shall be decomposed or removed before the completion of the final product.
Potassium Ferrocyanide	Anticaking agent	Salt.	0.020 g/kg as anhydrous sodium ferrocyanide	When the additive is used with either or both of calcium ferrocyanide and sodium ferrocyanide, the total amount used shall not exceed 0.020 g/kg of salt as anhydrous sodium ferrocyanide.
Potassium Hydrogen Sulfite Solution	Antioxidant Bleaching agent Preservative	Same as for Potassium Pyrosulfite		
Potassium Hydroxide	Processing agent	All foods.		Shall be neutralized or removed before the completion of the final product.
Potassium Hydroxide Solution	Processing agent	All foods.		
Potassium Nitrate	Fermentation regulator	Cheeses. Sake (rice wine).	0.20 g/L of raw milk 0.10 g/L of raw mash	
	Color fixative	Meat products. Whale meat bacon.	0.070 g/kg as maximum residue limit of NO ₂ 0.070 g/kg as maximum residue limit of NO ₂	
Potassium Norbixin (Annatto, water-soluble)	Food color			Not permitted in fresh fish/shellfish (including whale meat), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae) and their similar products, legumes/pulses, meat, <i>nori</i> (laver) and its similar products (except when gold is used on nori), tea leaves, or vegetables.

Potassium Pyrosulfite	Antioxidant Bleaching agent Preservative	<i>Amanatto</i> (dried candied beans). Candied cherries.* Dijon mustard.** Dried fruits (excluding raisin). Dried potatoes. Food molasses. Frozen raw crabs. Fruit wines (all kinds of wines) (excluding squeezed fruit juice containing 1% or more alcohol of by volume that is used for fruit wine, and its concentrates). Gelatin. <i>Kanpyo</i> (dried gourd strips). <i>Konnyakuko</i> (powdered konjac). Other miscellaneous alcoholic beverages. <i>Mizuame</i> (starch syrup). Natural fruit juice (confined to products to be consumed in 5-fold or more). Prawns. Raisins. Simmered beans. Tapioca starch for saccharification. Other foods (excluding cherries used for candied cherry, hop used for brewing beer, fruit juice used for manufacturing fruit wine, and squeezed fruit juice containing 1% or more alcohol of by volume that is used for fruit wine, and its concentrates).***	as maximum residue limit of SO ₂ less than: 0.10 g/kg 0.30 g/kg 0.50 g/kg 2.0 g/kg 0.50 g/kg 0.30 g/kg 0.10 g/kg of shelled crab 0.35 g/kg 0.50 g/kg 5.0 g/kg 0.90 g/kg 0.35 g/kg 0.20 g/kg 0.15 g/kg 0.10 g/kg of shelled prawns. 1.5 g/kg 0.10 g/kg 0.25 g/kg 0.030 g/kg	Not permitted in legumes/ pulses, or sesame seeds, or vegetables. * Candied cherries: candied, pitted cherries, which are frosted with crystal sugar or immersed in syrup. ** Dijon mustard: mustard obtained by grinding and filtering mustard seeds. *** For "other foods," when a food product is produced using foods listed in the middle column of the table (based on provision No. 2 under Standards applying generally to all food additives, Standard For Use) and when the product contains 0.30 g/kg or more of SO ₂ residue, the amount of residue shall be applied to the product.
Potassium Sorbate	Preservative	Same as for Calcium Propionate.		
Preparations of Tar Colors	Food color			Not permitted in fish pickles, fresh fish/shellfish (including whale meat) <i>kasutera</i> (a type of pound cake), <i>kinako</i> (roasted soybean flour), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, marmalade, meat, meat pickles, <i>miso</i> (fermented soybean paste), noodles (including wantan), nori (laver) and its similar products, soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles.
Propanol	Flavoring agent	All foods.		Only for flavoring.
Propionaldehyde	Flavoring agent	All foods.		Only for flavoring.
Propionic Acid	Preservative	Same as for Calcium Propionate.		
	Flavoring agent	All foods.		
Propyl Gallate	Antioxidant	Butter.	0.10 g/kg	
		Fats and oils.	0.20 g/kg	
Propyl <i>p</i> -Hydroxybenzoate	Preservative	Same as for Butyl <i>p</i> -Hydroxybenzoate.		
Propylene Glycol	Quality sustainer Processing agent	Crust of Chinese pastry (for <i>shao mai</i> , spring roll, <i>wonton</i> , <i>zaio-z</i>).	1.2%	
		Smoked cuttlefish.	2.0%	
		Raw noodles.	2.0%	
		Other foods.	0.60%	
Propylene Glycol Alginate	Thickener	All foods.	1.0%	

Purple Corn Color	Food color	See "Food colors other than chemically synthesized products."		
Purple Sweet Potato Color	Food color	See "Food colors other than chemically synthesized products."		
Pyrazine	Flavoring agent	All foods.		Only for flavoring.
Pririmethanil	Antimolding agent	Apples Apricots Cherries Citrus fruits (excluding unshu orange) Peaches Pears Japanese plums Quinces	as maximum residue limit 0.014 g/kg 0.010 g/kg 0.010 g/kg 0.010 g/kg 0.010 g/kg 0.014 g/kg 0.010 g/kg 0.014 g/kg	
Pyrrrole	Flavoring agent	All foods.		Only for flavoring.
Pyrrrolidine	Flavoring agent	All foods.		Only for flavoring.
R				
Red Cabbage Color	Food color	See "Food colors other than chemically synthesized products."		
S				
Saccharin	Sweetener	Chewing gums.	0.050 g/kg	
Sand	Processing agent	See "Water-insoluble minerals."		
Silicon Dioxide (fine)	Processing agent	Foods other than breast-milk substitutes or weaning foods.	2.0% as SiO ₂ The level does not apply to foods for specified health uses and foods with nutrient function claims that are in capsule or tablet form.	Not permitted in breast-milk substitutes or weaning foods. When the additive is used with calcium silicate, the total amount used shall not exceed 2.0% of each target food.
Silicon Dioxide	Filtration aid	All foods.		Only as filtration aid. Shall be removed before the completion of the final product.
Silicone Resin	Antifoaming agent	All foods.	0.050 g/kg	Only for defoaming.
Sodium Benzoate	Preservative	Caviar. Fruit pastes and fruit juice, including concentrated juice, used for manufacturing confectionery. Margarine. Nonalcoholic beverages. Soy sauce. Syrups.	as benzoic acid 2.5 g/kg 1.0 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, calcium sorbate, or potassium sorbate, the sum of the amounts as benzoic acid and sorbic acid shall not exceed 1.0 g/kg.
Sodium Carboxymethylcellulose	Thickener	All foods.	2.0%	When the additive is used with one or more of the following additives, the total amount shall not exceed 2.0%: Calcium carboxymethylcellulose, Methyl cellulose, and Sodium carboxymethylstarch.
Sodium Carboxymethylstarch	Thickener	All foods.	2.0%	When the additive is used with one or more of the following additives, the total amount shall not exceed 2.0%: Calcium carboxymethylcellulose, Methyl cellulose, and Sodium carboxymethylcellulose.

Sodium Chlorite	Bleaching agent	Cherries.	Not specified.	Shall be decomposed or removed before the preparation of the final product.	
		Citrus peels for confectionery.			
		Grapes			
		Peaches			
Sodium Chlorite Solution	Bleaching agent	<i>Fuki</i> (Japanese butterbur).	0.50 g/kg of a dipping or spraying solution.	When meat and meat products are treated with this additive, the products shall be soaked in or sprayed with a solution at pH 2.3–2.9 for not longer than 30 seconds.	
		Eggs (shells only).			
		<i>Kazunoko</i> (herring roes), processed, excluding dried and frozen <i>kazunoko</i>			
		Vegetables for raw consumption			
Sodium Chondroitin Sulfate	Humectant	Meat and meat products	0.50–1.20 g/kg of a dipping or spraying solution.		
		Fish sausages.			3.0 g/kg
		Mayonnaise.			20 g/kg
		Dressings.			20 g/kg
Sodium Copper Chlorophyllin	Food color	Agar jelly in <i>mitsumame</i> (prepared by mixing agar jelly, cut fruits, green beans, etc. with sugar syrup) packed into cans or plastic containers.	as copper	* Fruit and vegetable preserves include fruits and vegetables that are dried, salted, pickled foods in vinegar, and preserved in syrup.	
		Candies.	0.0004 g/kg		
		Chewing gums.	0.020 g/kg		
		Chocolate.	0.050 g/kg		
		Fish-paste products (excluding <i>surimi</i>).	0.0064 g/kg		
		Fruit and vegetable preserves.*	0.040 g/kg		
		<i>Konbu</i> (kelp), dried.	0.10 g/kg		
		Moist cakes (excluding breads with sweet fillings or toppings).	0.15 g/kg of dry kelp		
		Syrups..	0.0064 g/kg		
		0.064 g/kg			
Sodium Dehydroacetate	Preservative	Butter.	as dehydroacetic acid		
		Cheeses.	0.50 g/kg		
		Margarine.	0.50 g/kg		
Sodium Erythorbate	Antioxidant only	Foods other than fish pastes and breads.		Not permitted for nutritive purposes in fish paste products (excluding <i>surimi</i>) and breads.	
				Only for antioxidizing purposes in other foods.	
Sodium Ferrocyanide	Anticaking agent	Salt.	0.020 g/kg as anhydrous sodium ferrocyanide	When the additive is used together with either or both of calcium ferrocyanide and potassium ferrocyanide, the total amount used shall not exceed 0.020 g/kg of salt as anhydrous sodium ferrocyanide.	
Sodium Hydrogen Sulfite Solution	Antioxidant Bleaching agent Preservative	Same as for Potassium Pyrosulfite.			
Sodium Hydrosulfite	Antioxidant Bleaching agent Preservative	Same as for Potassium Pyrosulfite.			
Sodium Hydroxide	Processing agent	All foods.		Shall be neutralized or removed before the preparation of the final product.	
Sodium Hydroxide Solution	Processing agent	All foods.			
Sodium Hypochlorite	Bleaching agent Sterilizer			Not permitted in sesame.	
Sodium Iron Chlorophyllin	Food color			Not permitted in fresh fish/shellfish (including fresh whale meat), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, meat, <i>nori</i> (laver), tea leaves, or vegetables.	

Sodium Methoxide	Processing agent	All foods.		Shall be decomposed before the completion of the final product, and then the methanol produced during the decomposition process be removed.
Sodium Nitrate	Color fixative	Same as for Potassium Nitrate.		
Sodium Nitrite	Color fixative		as maximum residue limit of nitrite	
		Fish hams	0.050 g/kg	
		Fish sausages.	0.050 g/kg	
		<i>Ikura</i> (salted salmon roe).	0.0050 g/kg	
		Meat products.	0.070 g/kg	
		<i>Sujiko</i> (salted salmon ovaries with roe).	0.0050 g/kg	
		<i>Tarako</i> (salted cod roe).	0.0050 g/kg	
		Whale meat bacon.	0.070 g/kg	
Sodium Norbixin (Annato, water-soluble)	Food color			Same as for Potassium Norbixin.
Sodium Oleate	Film-forming agent	Rinds of fruits and fruit vegetables.		Only for coating.
Sodium <i>o</i> -Phenylphenate	Antimolding agent	Citrus fruits.	0.010g /kg as maximum residue limit of <i>o</i> -phenylphenol	
Sodium Polyacrylate	Thickener	All foods.	0.20%	
Sodium Propionate	Preservative	Same as for "Calcium Propionate."		
Sodium Pyrosulfite	Antioxidant Bleaching agent Preservative	Same as for "Potassium Pyrosulfite."		
Sodium Saccharin	Sweetener	Same as for Calcium Saccharin		When the additive is used with calcium saccharine, the sum of the residues of both additives shall be less than the corresponding maximum residue limits of Sodium Saccharine.
Sodium Selenite	Dietary supplement	Formulated powdered milk produced from cow's milk (infant formula and follow-up formula)	Not specified.	
		Breast-milk substitutes (excluding formulated powdered milk).	5.5 mg as Se content /100 kcal for each product.	
Sodium Stearoyl Lactylate	Emulsifier	Same as for Calcium Stearoyl Lactylate. Each maximum use amount of Sodium Stearoyl Lactylate shall be calculated as Calcium Stearoyl Lactylate.		When the additive is used with calcium stearoyl lactylate, the total amount used shall not exceed the corresponding levels as calcium stearoyl lactylate.
Sodium Sulfite	Antioxidant Bleaching agent Preservative	Same as for Potassium Pyrosulfite.		
Sorbic Acid	Preservative		as sorbic acid	
		Amazake (beverages made from rice fermented using <i>koji</i> (<i>A. oryzae</i>), confined to products to be consumed in 3-fold or more dilution).	0.30 g/kg	
		<i>An</i> (sweetened bean paste).	1.0 g/kg	
		Candied cherries.	1.0 g/kg	
		Cheeses.	3.0 g/kg	
		Dried Japanese plums.	0.50 g/kg	
		Fermented milks.	0.30 g/kg	
		Fermented milk drinks (excluding sterilized products).	0.050 g/kg	
		Fermented milk drinks (as ingredients of fermented milk drinks, excluding sterilized products).	0.30 g/kg	
		Fish/shellfish, dried (excluding smoking cuttlefish and octopus).	1.0 g/kg	
				When the additive is used in cheeses with propionic acid, calcium propionate, or sodium propionate, the sum of the amounts as propionic acid and sorbic acid shall not exceed 3.0g/kg.

		Fish-paste products (excluding <i>surimi</i>). Flour pastes. Fruit wines (all kinds of fruit wines). Other miscellaneous alcoholic beverages. Gnocchi.* Jams. <i>Kasu-zuke</i> (lees-pickled foods). Ketchup. <i>Koji-zuke</i> (<i>koji</i> (<i>A. oryzae</i>)-pickled foods). Margarine. Meat products. <i>Miso</i> (fermented soy bean paste). <i>Miso-zuke</i> (<i>miso</i> -pickled foods). Salted foods. Sea urchin products. <i>Shoyu-zuke</i> (soy sauce-pickled foods). Simmered beans. Smoked cuttlefish and octopus. Soup (excluding potage-type soup). <i>Su-zuke</i> (vinegar-pickled foods). Syrups. <i>Takuan-zuke</i> (rice bran-pickled radish). <i>Tare</i> (a dip or sauce mainly for Japanese or Chinese foods). <i>Tsukudani</i> (foods boiled down in soy sauce). <i>Tsuyu</i> (a sauce mainly for Japanese noodles). Whale meat products.	2.0 g/kg 1.0 g/kg 0.20 g/kg 0.20 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 1.0 g/kg 1.0 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 0.50 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 1.0 g/kg 0.50 g/kg 2.0 g/kg	* For the definition of gnocchi, see in the section of "Potassium Sorbate." When the additive is used in margarine with benzoic acid or sodium benzoate, the sum of the amounts as benzoic acid and sorbic acid shall not exceed 1.0 g/kg.
Spirulina Color	Food color	See "Food colors other than chemically synthesized products."		
Sucralose	Sweetener	Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines). Jams. Fermented milk drinks.* Milk drinks.* Moist cakes (including Japanese traditional cakes and Western moist cakes). Nonalcoholic beverages.* Sake (rice wine). Sake (compounded). Other miscellaneous alcoholic beverages.* Sugar substitutes.** Other foods.	2.6 g/kg 1.8 g/kg 0.40 g/kg 1.0 g/kg 0.40 g/kg 0.40 g/kg 1.8 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 12 g/kg 0.58 g/kg	These maximum levels do not apply to foods that are permitted to bear special-dietary-use labeling. * Applied to dilutions, in the case of concentrated products. ** Products used by directly adding to drinks, such as coffee and tea.
Sulfuric Acid	Processing agent	All foods.		Shall be neutralized or removed before the completion of the final product.
Sulfur Dioxide	Antioxidant Bleaching agent Preservative	Same as for "Potassium Pyrosulfite."		
T				
Talc	Processing agent	See "Water-insoluble minerals."		
Tamarind Color	Food color	See "Food colors other than chemically synthesized products."		

Terpene Hydrocarbons	Flavoring agent	All foods.		Only for flavoring.
Terpineol	Flavoring agent	All foods.		Only for flavoring.
Terpinyl Acetate	Flavoring agent	All foods.		Only for flavoring.
5,6,7,8-Tetrahydroquinoxaline	Flavoring agent	All foods.		Only for flavoring.
2,3,5,6-Tetramethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
Thiabendazole	Antimolding agent	Banana (whole). Banana (pulp). Citrus fruits.	as maximum residue limit 0.0030 g/kg 0.0004 g/kg 0.010 g/kg	
Thioethers (excluding substances generally recognized as highly toxic)	Flavoring agents	All foods.		Only for flavoring.
Thiols (excluding substances generally recognized as highly toxic)	Flavoring agents	All foods.		Only for flavoring.
Titanium Dioxide	Food color			Only for coloring. Not permitted in fish pickles, fresh fish/shellfish (including whale meat) <i>kasutera</i> (a type of pound cake), <i>kinako</i> (roasted soybean flour), <i>konbu</i> (kelp)/ <i>wakame</i> (both Laminariales algae), legumes/pulses, marmalade, meat, meat pickles, <i>miso</i> (fermented soybean paste), noodles (including wantan), <i>nori</i> (laver), soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles.
<i>dl</i> - α -Tocopherol	Antioxidant	All foods.		Only for antioxidantizing, except when the additive is included in a preparation of β -carotene, vitamin A, vitamin A esters of fatty acids, or liquid paraffin.
<i>All-rac</i> - α -Tocopheryl Acetate	Dietary supplement	Foods for specified health uses and foods with nutrient function claims.	150 mg as α -tocopherol in the recommended daily intake of each target food.	
<i>R,R,R</i> - α -Tocopheryl Acetate	Same as for <i>All-rac</i> - α -Tocopheryl Acetate			
Tomato Color	Food color	See "Food colors other than chemically synthesized products."		
Tricalcium Phosphate	Dietary supplement Fermentation aid	All foods.	1.0% as Ca (Not applied 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.
Triethyl Citrate	Emulsifier Stabilizer	Foods not in conventional food form (capsule- and tablet-form products only, except chewable tablets). Dried egg (products produced by drying liquid egg). Liquid egg (sterilized products only): Non-alcohol beverages, except mineral waters	3.5 g/kg 2.5 g/kg 2.5 g/kg 0.2 g/kg (per kg of dilution for products intended to be consumed diluted)	
	Flavoring agent	All foods.	Not specified	
Trimethylamine	Flavoring agent	All foods.		Only for flavoring.
2,3,5-Trimethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
Turmeric Oleoresin	Food color	See "Food colors other than chemically synthesized products."		
U				
γ -Undecalactone	Flavoring agent	All foods.		Only for flavoring.

V				
Valeraldehyde	Flavoring agent	All foods.		Only for flavoring.
Vanillin	Flavoring agent	All foods.		Only for flavoring.
W				
Water-insoluble Minerals: Acid Clay Activated Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Talc* Other similar substances	Processing agent	All foods.	as maximum residue limit 0.50% * 5.0% (when talc is used solely in chewing gums)	Only when indispensable for manufacturing or processing the food. When two or more of the additives listed in this section are used together, the sum of the residues of them shall not exceed 0.50% of the corresponding foods.
X				
Z				
Zinc Gluconate	Dietary supplement	Breast-milk substitutes.	6.0 mg/L as zinc, when formulated in a standard concentration	Not applied to cases where the additive is used in formulated powdered milk under the approval of the Minister of Health, Labour and Welfare.
		Foods for specified health uses. Foods for the ill, which is categorized as "foods for special dietary uses.." Foods with nutrient function claims.	15 mg as zinc/ recommended daily intake of each food	
Zinc Sulfate	Dietary supplement	Breast-milk substitutes.	6.0 mg/L as zinc, when formulated into a standard concentration.	Not applied to cases where the additive is used in formulated powdered milk under approval by the Minister of Health, Labour and Welfare.
	Yeast nutrient	Effervescent alcoholic beverages	0.0010 g/kg of beverage as zinc.	