F. STANDARDS FOR USE

Standards applying specifically to individual food additives

	I			
Substance Name	Major Use Category	Target Foods	Maximum Use Level	Other Requirements
Α				
Acesulfame Potassium	Sweetener	An (sweetened bean paste).	2.5 g/kg	These levelsl do not apply to foods
		Confectionery (excluding chewing	2.5 g/kg	that are permitted to bear special-
		gums)\$.		dietary use labeling.
		Chewing gums.	5.0 g/kg	\$ In the standards for use, confectionery includes all kinds of
		Edible ices (including sherbets,	1.0 g/kg	confectionery includes all kinds of confectionery products, such as
		flavored ices, and other similar foods).		candies, chocolates, fine bakery
		Fermented milks.*	0.50 g/kg	products, and Japanese traditional
		Fermented milk drinks.*	0.50 g/kg	confectionery, but excludes moist cakes which are products containing
		Flour pastes.	1.0 g/kg	* Applied to dilutions, in the case of
		Foods with nutrition claims	6.0 g/kg	concentrated products.
		(tablets only).		
		Fruit wines (all kinds of wines).*	0.50 g/kg	
		Other miscellaneous alcoholic beverages.*	0.50 g/kg	
		Ice creams.	1.0 g/kg	
		Jams.	1.0 g/kg 1.0 g/kg	
		Milk drinks*	0.50 g/kg	
		Moist cakes (including Japanese	2.5 g/kg	
		traditional cakes and Western		
		moist cakes).		
		Nonalcoholic beverages.*	0.50 g/kg	
		Pickles.	1.0 g/kg	**D - 1 - 4 11 - 12 2 - 2 - 2
		Sugar substitutes.**	15 g/kg	**Products used by directly adding to drinks, such as coffee and tea, as
		Tare (a dip or sauce mainly for Japanese or Chinese foods).	1.0 g/kg	substitutes for sugar.
		Other foods.	0.35 g/kg	
Acetaldehyde	Flavoring agent	All foods.		Only for flavoring.
				Only for extracting components from
Acetone	Extracting agent	Fats and oils. Guarana nuts.		guarana nuts in the manufacturing of
		Guarana nuts.		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		ee "Water-insoluble mine	
Activated Acid Clay	Processing agent		ee "Water-insoluble mine	
Aliphatic Higher Alcohols	Flavoring agent	All foods.		Only for flavoring.
Aliphatic Higher Aldehydes (excluding substances generally	Flavoring agent	All foods.		Only for flavoring.
recognized as highly toxic) Aliphatic Higher Hydrocarbons (excluding substances generally	Flavoring agent	All foods.		Only for flavoring.
recognized as highly toxic)				y 101 marozing.
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		as aluminum	
	Processing agent	Breads.	0.1 g/kg	Not permitted in <i>miso</i> (fermented soy
		Confectionery.	0.1 g/kg	bean paste).
	Daining a const	Moist cakes.	0.1 g/kg	<u>L</u>
Aluminum Potassium Sulfate	Raising agent Processing agent	Same	as for Aluminum Ammoni	um Sulfate.
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	Food color			
Potassium Norbixin		See the co	rresponding section for ir	ndividual standards.
Sodium Norbixin	Food sol			
Annatto Extract	Food color	See "rood color	s other than chemically s	ymmesizeu products.
α-Apo-8'-carotenal				a
				Shall not be used in fresh fish/shellfish (including whale meat), konbu (kelp)/
	Food color			wakame (both Laminariales algae),
				legumes/pulses, meat, <i>nori</i> (laver),
				tea, and vegetables.
Aromatic Alcohols	Flavoring agent	All foods.		Only for flavoring.
Aromatic Aldehydes	Flavoring agent	All foods.	<u> </u>	Only for flavoring.
(excluding substances generally recognized as highly toxic)	A . (1	C'1 C . '1 (1 . 1'		
Azoxystrobin	Antimolding agent	Citrus fruits (excluding unshu oranges)	0.010 g/kg as maximum	
		oranges/	residue limit of azoxystrobin	
			azoxyou ouiii	
		Potatoes	0.007 g/kg as maximum	
			residue limit of	
]		azoxystrobin	

	1			
В				
Beet Red	Food color	See "Food color	s other than chemically s	ynthesized products."
Bentonite	Processing agent	S	See "Water-insoluble min	erals."
Benzaldehyde	Flavoring agent	All foods.		Only for flavoring.
Benzoic Acid	Preservative	Caviar.	2.5 g/kg	
		Margarine.	1.0 g/kg	When the additive is used in
		Nonalcoholic beverages.	0.60 g/kg	margarine with sorbic acid, calcium
			0.60 g/kg	sorbate, or potassium sorbate, or a
		Soy sauce.	0.60 g/kg	preparation containing one of these
		Syrups.	0.60 g/kg	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
Denzoyi i eroxide	riour treatment agent	wheat hour.		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.
•		Foods with nutrient function		, ,
Biotin	Dietary supplement	claims and foods for specified		
		health uses.		
		Formulated 11 - 11 - 1	Not specified	
		Formulated liquid and powdered milks produced from cow's milk	1.00 specificu	
		(infant formula and follow-up		
	1	formula).		
			Permissible maximum	** In this list, breast milk substitutes
		Breast milk substitutes (excluding		include non-milk based formula, such
		formulated powdered milk).**	100 kcal in each	as soy milk.
77. 1	n , ,	G	product.	
Black currant color	Food color		s other than chemically s	
d-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.
sec-Butylamine	Flavoring agent	All foods.		Only for flavoring.
Butyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
Butyl p-Hydroxybenzoate	Preservative		as p-hydroxybenzoic	
			acid	
		Fruits and fruit vegetables (rinds	0.012 g/kg of rinds	
		only).	0.00 //	
		Fruit sauces.	0.20 g/kg	
		Nonalcoholic beverages.	0.10 g/kg	
		Soy sauce.	0.25 g/L	
		Syrups.	0.10 g/kg	
		Vinegar.	0.10 g/L	
Butylated Hydroxyanisole (BHA)	Antioxidant		as BHA	
	1	Butter.	0.2 g/kg	
		Fats & oils.	0.2 g/kg	When BHA is used in combination with
		Fish & shellfish (dried).	0.2 g/kg	BHT or a preparation containing BHT,
		Fish & shellfish (salted).	0.2 g/kg	the sum of the amounts as BHA and
		Fish & shellfish (frozen) (except	1 g/kg of a dipping	BHT shall not exceed the corresponding levels.
		frozen fish/shellfish and oysters	solution	corresponding levels.
	1	for raw consumption).		
		Mashed potato (dried).	0.2 g/kg	
		Whale meat (frozen)	1 g/kg of a dipping	
		(except frozen products for raw	solution	
Detalated Hadronetaling (DIIII)	Antinada	consumption).	DLIT	
Butylated Hydroxytoluene (BHT)	Antioxidant	Dutter	as BHT	
		Butter.	0.2 g/kg	When BHT is used in combination with
	1	Chewing gums.	0.75 g/kg	BHA or a preparation containing BHA, the sum of the amounts as BHT and
	1	Fats & oils.	0.2 g/kg	BHA shall not exceed the
		Fish & shellfish (dried).	0.2 g/kg	corresponding levels-
1		Fish & shellfish (salted).	0.2 g/kg	
	I	Fish & shellfish (frozen)	1 g/kg of a dipping	
		(excluding frozen fish/shellfish	splution	
		and ovetore for your a		
		and oysters for raw consumption).	0.0 . /	
		Mashed potato (dried).	0.2 g/kg	
		Mashed potato (dried). Whale meat (frozen) (except	0.2 g/kg 1 g/kg of a dipping	
		Mashed potato (dried). Whale meat (frozen) (except frozen products for raw		
Buturia Acid	Energing agent	Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption).	1 g/kg of a dipping	Only for flavoring
Butyric Acid	Flavoring agent	Mashed potato (dried). Whale meat (frozen) (except frozen products for raw	1 g/kg of a dipping	Only for flavoring.
	Flavoring agent	Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption).	1 g/kg of a dipping	Only for flavoring.
Butyric Acid	Flavoring agent	Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption).	1 g/kg of a dipping	Only for flavoring.
	Flavoring agent Food color	Mashed potato (dried). Whale meat (frozen) (except frozen products for raw consumption). All foods.	1 g/kg of a dipping	

Г	7	Ī	I	
Calcium Carboxymethylcellulose	Thickening agent	All foods.	2.0%	When the additives 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 labaling.")	
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 labaling.")	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 labaling.")	
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	Sweentener	An (sweetened bean paste). Confectionery (including liquid- form and powdered-form as ingredients).	residue limit as sodium saccharine less than: 0.20 g/kg 0.10 g/kg	

	I	Edible ices (including sherbets,	······································	1
		flavored ices, and other similar foods).	0.30 g/kg	
		Fermented milks (excluding products used as ingredients of fermented milk drinks).	0.20 g/kg	The maximum levels given left do not apply to foods that are permitted to bear special-dietary-use labeling.
		Fermented milks (as ingredients of fermented milk drinks).	1.5 g/kg	
		Fermented milk drinks. Fermented milk drinks (as	0.30 g/kg	
		ingredients of fermented milk drinks).	1.5 g/kg	When the additive is used with
		Fish pastes.	0.30 g/kg	sodiums saccharine, the sum of the residues of both substances shall be
		Fish/shellfish (processed, excluding fish pastes, tsukudani (foods boiled down with soy sauce), pickles, and canned or bottled products).	1.2 g/kg	less than the corresponding maximum levels as sodium saccharine.
		Fish/shellfish (canned or bottled processed foods).	0.20 g/kg	
		Flour pastes.	0.20 g/kg	
		Ice cream products (including liquid-form and powdered-form as ingredients).	0.20 g/kg	
		Jams.	0.20 g/kg	
		Kasu-zuke (lee-pickled foods). Koji-zuke (koji (A. oryzae)-	1.2 g/kg	
		pickled foods).	2.0 g/kg	
		Milk drinks. Miso (fermented soybean paste).	0.30 g/kg 0.20 g/kg	-
		Miso-zuke (miso-pickled foods).	1.2 g/kg	1
		Nonalcoholic beverages.	0.30 g/kg	
		Nonalcoholic beverages (powdered	<u> </u>	
		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. Shoyu-zuke (soy sauce-pickled)	0.30 g/kg 1.2 g/kg	1
		foods).	1.2 8/ 1.8	
		Simmered beans.	0.50 g/kg	
		Soy sauce. Su-zuke (vinegar-pickled foods).	0.50 g/kg 2.0 g/kg	1
		Syrups. <i>Takuan-zuke</i> (rice bran-pickled	0.30 g/kg 2.0 g/kg	
		radishes). Tsukudani (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	Not permitted in breast-milk substitutes or weaning foods.
			specified health uses and foods with nutrient function claims that are in capsule or tablet	When the additive is used with silicon dioxide (fine), the total amount used shall not exceed 2.0%.
			form.	
Calcium Sorbate	Preservative	Amazake (beverages made from rice fermented using koji (A. orvzae), confined to products to	as sorbic acid 0.30 g/kg	
		be consumed in 3-fold or more dilution).		
		An (sweetened bean paste). Candied cherries.	1.0 g/kg 1.0 g/kg	
		Cheeses.	1.0 g/kg 3.0 g/kg	When the additive is used in cheese
		Dried Japanese plums.	0.50 g/kg	with propionic acid, calcium propionate, or sodium propionate, the
		Fermented milks (as ingredients of fermented milk drinks). Fermented milk drinks	0.30 g/kg 0.050 g/kg	sum of the amounts as propionic acid and sorbic acid shall not exceed 3.0 g/kg.
		(excluding sterilized beverages). Fermented milk drinks (as ingredients of fermented milk drinks, excluding sterilized	0.30 g/kg	* "Flour pastes,"as the target food for sorbic acid, calcium srbate, and
		beverages). Fish/shellfish, dried (excluding	1.0 g/kg	potassium sorbate, refers to any product that is prepared in a paste form by adding sugar, fats/oils, powder
		smoked cuttlefish and octopus). Fish-paste products (excluding surimi).	2.0 g/kg	milk, eggs, wheat flour, or other similar ingredients to the main ingredient of wheat flour, starch, or
	1	Flour pastes.*	1.0 g/kg	nuts, or their processed products, or

	1	Fruit juice for confectionery.	1.0 g/kg	cocoa, chocolate, coffee, fruit pulps,
	1	Fruit pastes for confectionery.	1.0 g/kg	fruit juice, cocoa, chocolate, potatoes,
	1	Fruit wines (all kinds of wines).	0.20 g/kg	beans/peas, or vegetables and pasteurizing, and that is intended for
	1	Other miscellaneous alcoholic	0.20 g/kg	fillimgs or toppings for breads or
	1	beverages. Gnocchi.**	1.0 g/kg	confectionery.
	1	Jams.	1.0 g/kg 1.0 g/kg	l , , , , , , , , , , , , , , , ,
	1	Kasu-zuke (lees-pickled foods).	1.0 g/kg 1.0 g/kg	** Gnocchi: cooked dumplings made of
	1	Ketchup.	1.0 g/kg 0.50 g/kg	boiled potatoes or wheat flour.
	1	Koji-zuke (koji (A. oryzae)-pickled		
	1	foods).	1.0 g/kg	
	1	Margarine.	1.0 g/kg	rm - (1 - 1 Prime is seed in
	1	Meat products.	2.0 g/kg	When the additive is used in margarine with benzoic acid or sodium
	1	Miso (fermented soy bean paste).	1.0 g/kg	benzoate, the sum of the amounts as
	1	Miso-zuke (miso-pickled foods).	1.0 g/kg	benzoic acid and sorbic acid shall not
	1	Salted foods.	1.0 g/kg	exceed 1.0 g/kg.
	1	Sea urchin products.	2.0 g/kg	
	1	Shoyu-zuke (soy sauce-pickled	1.0 g/kg	
	'	foods).	88	
	'	Simmered beans.	1.0 g/kg	
		Smoked cuttlefish/squid & octopus.		
		Soup (excluding potage-type soup).		
	'	Su-zuke (vinegar-pickled foods).	0.50 g/kg	
	1	Syrups.	1.0 g/kg	
	1	Takuan-zuke (rice bran-pickled	1.0 g/kg	
	1	radish).	1.0 g/Ag	
	1	Tare (a dip or sauce mainly for	0.50 g/kg	
	1	Japanese or Chinese foods).	0.00 g/ng	
	1	Tsukudani (foods boiled down in	1.0 g/kg	
	1	soy sauce).	1.0 g. mg	
	1	Tsuyu (a sauce mainly for	0.50 g/kg	
	1	Japanese noodles).	5 5	
		Whale meat products.	2.0 g/kg	
alcium Stearoyl Lactylate	Emulsifier	Breads.	4.0 g/kg	
	1	Butter cake.	5.5 g/kg	When the additive is used with sodium
	1	Confectionery	4.0 g/kg	stearoyl lactylate, the total amount
	1	(baked and fried wheat flour		used shall not exceed the corresponding levels.
	1	products only, excluding butter		corresponding to vote.
	1	cakes and sponge cakes).		
	1	Macaroni and other such products.	4.0 g/kg of dry noodles	
	1	3.50 . 1 1	of ary noones	
	1	Mixed powder:	a	
	1	for breads.	5.5 g/kg	
	1	for confectionery (fried wheat	5.5 g/kg	
	1	flour products only).		
	1	for confectionery (baked wheat	F 0-/1	
	1	flour products only, excluding butter cakes and sponge cakes).	5.0g/kg	
	1	for moist cakes.*	10g/kg	
	1	for sponge cakes, butter cakes,	8.0 g/kg	* In this section, moist cakes refer to
	1	and steamed breads.	8.0 g/kg	rice flour products only.
	1	for steamed manyu (bun made	o = _/l	
	1	by steaming wheat flour	2.5 g/kg	
	1	qonap)	20.0	
	1	Moist cakes.	6.0g/kg	
	'	Noodles (raw noodles and instant	4.5 g/kg	
	'	noodles excluding other dry noodles).	of boiled noodles	
	'		E E _/l	
	'	Sponge cakes.	5.5 g/kg	
	'	Steamed breads (breads made by steaming wheat flour dough).	5.5 g/kg	
	1		2.0 g/kg	
1	Di i	Steamed manjyu.	2.0 g/kg	
alcium Sulfate	Dietary supplement Tofu coagulator	All foods.	1.0% as calcium (Not applied to foods	Only when indispensable for
	Toru coaguiator		that are permitted to	manufacturing or processing the food,
	'		bear "special- dietary-	or when used for nutritive purposes.
	'		use labaling.")	
anthaxanthin	Food color	Fish paste products (kamaboko	0.035 g/kg	
		only).		
ramel I	Food color	See "Food color	rs other than chemically s	synthesized products."
ramel II	Food color	See "Food color	rs other than chemically s	synthesized products."
ramel III	Food color	See "Food color	rs other than chemically s	synthesized products."
		See "Food color	rs other than chemically s	synthesized products."
ramel IV	Food color		s other than chemically s	synthesized products."
	Food color Food color	See "Food color		Not permitted in fresh fish/ shellfish
		See "Food color		
arob Germ Color		See "Food color		(including whale meat), konbu
arob Germ Color	Food color	See "Food color		(including whale meat), konbu (kelp)/wakame (both Laminariales
arob Germ Color	Food color	See "Food color		(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori
arob Germ Color Carotene	Food color Food color Dietary supplement			(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables.
arob Germ Color Carotene arrot Carotene	Food color Food color Dietary supplement Food color	See "Food colors other than chem		(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables.
arob Germ Color -Carotene arrot Carotene arthamus Red	Food color Food color Dietary supplement Food color Food color	See "Food colors other than chem See "Food colors other than chem	ically synthesized produc	(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables. ts."
arob Germ Color -Carotene	Food color Food color Dietary supplement Food color Food color Food color	See "Food colors other than chem See "Food colors other than chem See "Food colors other than chem	ically synthesized produc	(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables. ts."
arob Germ Color Carotene arrot Carotene arthamus Red arthamus Yellow hloride Dioxide	Food color Food color Dietary supplement Food color Food color Food color Flow treatment agent	See "Food colors other than chem See "Food colors other than chem See "Food colors other than chem Wheat flour.	nically synthesized productically synthesized produc	(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables. tts." tts."
arob Germ Color -Carotene	Food color Food color Dietary supplement Food color Food color Food color Flow treatment agent Food color	See "Food colors other than chem See "Food colors other than chem See "Food colors other than chem Wheat flour. See "Food colors other than chem	nically synthesized productically synthesized productically synthesized productically synthesized productically synthesized productions.	(including whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables. tts." tts."
aramel IV arob Germ Color -Carotene -Carotene -Carthamus Red -Carthamus Yellow -Chloride Dioxide -Chlorophyll -Chlorous Acid Water	Food color Food color Food color Food color Food color Flour treatment agent Food color Sterilizer	See "Food colors other than chem See "Food colors other than chem See "Food colors other than chem Wheat flour.	nically synthesized productically synthesized productically synthesized productically synthesized productically synthesized productions.	(including whale meat), konbu (kelp)/ wakame (both Laminariales algae), legumes/pulses, meat, nori (laver), tea, or vegetables. tts." tts."

	1	ı	•	
		Fruits.		before the completion of the finished
		Legumes/pulses.		product.
		Meat.		
		Meat products.		
		Rice, polished.	0.40 g/kg of dip or	
		Seaweeds.	spray solution.	
		Vegetables (excluding mushrooms)		
	1			
		Whale meat, processed.		
		Preserves of the products listed		
		above, which were obtained by		* The preserves are not intended to be
		adding appropriate treatments,		distributed as is, and Chlorous Acid
		like salting or drying."		Water is used in products in a desalted
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 color	s other than chemically	synthesized products."
Copper Chlorophyll	Food color		as copper	
* *		Amountaille in 1977 1	**	
		Agar jelly in <i>mitsumame</i> packed	0.0004 g/kg	
		into cans or plastic containers.	-	
		(mitsumame: foods prepared by		
		mixing agar jelly, cut fruits,		
		green		
		beans, etc. with sugar syrup)		
		Chewing gums.	0.050 g/kg	
		Chocolate.	0.0010 g/kg	
		Fish-paste products (excluding	0.030 g/kg	* Foods that are processed for
		surimi).		preserving, including dried foods,
		Fruits and vegetables for	0.10 g/kg	salted foods, pickled foods in vinegar,
		preservation*		and preserved foods in syrup.
		Konbu (kelp).	0.15 g/kg of dry kelp	and preserved loods in syrup.
		Moist cakes (excluding breads	0.0064 g/kg	
		with sweet fillings or toppings).	0.0004 g/ ng	
	+	with sweet minigs of toppings/.		÷
				Not apply to cases where the
Copper Gluconate	Dietary supplement	Breast-milk substitutes.	0.60 mg/L as copper	additive
			content when	is used in formulated liquid or
			formulated into a	powdered milk under the approval of
			standard concentration*	the Minister of Health, Labour and
				Welfare.
		Foods for specified health uses	5 mg as copper content	
		and foods with nutrient function	/recommended daily	
			1	
		claims.	intake for each food	
Cupric Sulfate	Dietary supplement	Breast-milk substitute.	0.60 mg/L as copper	Not apply to cases where the additive
			content when	is used in formulated liquid or
			formulated into a	powdered milk under the approval of
				the Minister of Health, Labour and
			Standard Concentration	Welfare.
				Westere.
	 			
Cyclohexyl Acetate	Flavoring agent	All foods.		Only for flavoring.
Cyclohexyl Butyrate	Flavoring agent	All foods.		Only for flavoring.
	Antioxidant	Breads.		
L-Cysteine Monohydrochloride	Processing agent	Fruit juice.		
	,,	·		
n				
D				
				
Decanal	Flavoring agent	All foods.	<u> </u>	Only for flavoring.
Decanol	Flavoring agent	All foods.		Only for flavoring.
Diatomaceous Earth	Processing agent		l See "Water-insoluble min	
2,3-Diethyl-5-methylpyrazine	Flavoring agent	All foods.	ļ	T=
		All foods.	1	Only for flavoring.
2,3-Diethyl 5 inethylpyrazine	Flavoring agent	All loous.		
		All loods.	as maximum residue	
	Flavoring agent Antimolding agent	All loods.	as maximum residue limit:	
2,3-Diethylpyrazine		All 100us.		
2,3·Diethylpyrazine			limit:	
2,3·Diethylpyrazine Difenoconazole	Antimolding agent	Potatoes	limit: 0.004 g/kg	
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide		Potatoes Wheat flour.	limit: 0.004 g/kg 0.30 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide	Antimolding agent	Potatoes Wheat flour. Fruit wines (excluding grape	limit: 0.004 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide	Antimolding agent Flour treatment agent	Potatoes Wheat flour.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide	Antimolding agent Flour treatment agent	Potatoes Wheat flour. Fruit wines (excluding grape	limit: 0.004 g/kg 0.30 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide	Antimolding agent Flour treatment agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide	Antimolding agent Flour treatment agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg	
2,3·Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate	Antimolding agent Flour treatment agent Sterilizer	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters).	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	Only for flower
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	Only for flavoring.
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	Only for flavoring. Only for flavoring.
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg	Only for flavoring. Only for flavoring.
2,3-Diethylpyrazine Difenconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg 0.25 g/kg	Only for flavoring.
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg 0.25 g/kg as residue limit	Only for flavoring. Only for flavoring. Only for flavoring.
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods. All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.25 g/kg 0.25 g/kg as residue limit less than:	Only for flavoring. Only for flavoring. Only for flavoring. * Only when used by infiltrating into a
2,3-Diethylpyrazine Difenconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.20 g/kg 0.25 g/kg as residue limit	Only for flavoring. Only for flavoring. Only for flavoring. Only when used by infiltrating into a piece of paper inserted in a package
2,3-Diethylpyrazine Difenoconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine 2,6-Dimethylpyridine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods. All foods. All foods.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.25 g/kg 0.25 g/kg as residue limit less than: 0.070 g/kg*	Only for flavoring. Only for flavoring. Only for flavoring. * Only when used by infiltrating into a
2,3-Diethylpyrazine Difenconazole Diluted Benzoyl Peroxide Dimethyl Dicarbonate 2,3-Dimethylpyrazine 2,5-Dimethylpyrazine 2,6-Dimethylpyrazine 2,6-Dimethylpyrazine	Antimolding agent Flour treatment agent Sterilizer Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Potatoes Wheat flour. Fruit wines (excluding grape wine). Grape wine. Nonalcoholic beverages (excluding minerak waters). All foods. All foods. All foods. Grapefruits.	limit: 0.004 g/kg 0.30 g/kg 0.25 g/kg 0.25 g/kg 0.25 g/kg as residue limit less than:	Only for flavoring. Only for flavoring. Only for flavoring. Only for flavoring. Only when used by infiltrating into a piece of paper inserted in a package

Di Jim- Edulardiani	A-4::3	I	A. EDTA CLAI	I
Disodium Ethylenediaminetetraacetate	Antioxidant	Council and bettled acceleration	As EDTA-CaNa ₂	Chall he sheleted with soldiers in a
		Canned and bottled nonalcoholic beverages.	0.035 g/kg	Shall be chelated with calcium ion before the completion of the finished
		Other canned and bottled foods.	0.25 g/kg	food.
Disodium Glycyrrhizinate	Sweetener	Miso (fermented soybean paste).		
		Soy sauce.		
Dunaliella Carotene	Food color	See "Food colo	rs other than chemically	synthesized products."
E				
Erythorbic Acid	Antioxidant	All foods.		Not permitted for nutritive purposes in fish paste products (excluding surimi) 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	All foods (flavoring only).		Only for flavoring, except when:
	Solvent	Ethanol.		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 komyakuko (Konjac powder), or which is used as a solvent for Butylated Hydroxytoluene or Butylated Hydroxyanisole, or as an ingredient for the manufacture of vinegar,
		Yeast extract.		2. Used for accelerating yeast- autolysis in the extract (water-soluble fraction obtained by autolysis of yeast), or
		Vinyl acetate resin.		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-	Flavoring agent	All foods.		Only for flavoring.
dimethylpyrazine)	T21	A11 C 1		O. I. C. M
Ethyl Heptanoate	Flavoring agent	All foods.		Only for flavoring.
Ethyl Hexanoate	Flavoring agent	All foods.	e as for "Butyl p-Hydroxy	Only for flavoring.
Ethyl p-Hydroxybenzoate	Preservative		le as for "Butyl p-Hydroxy	
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.
P				
F				
D (4 A 1)	T23 -	A11 C 1		0.1.6.7
Fatty Acids	Flavoring agent	All foods.		Only for flavoring.
Ferrocyanides: Calcium Ferrocyanide Potassium Ferrocianide Sodium Ferrocyanide	Anticaking agent	Salt. See the corn	responding sections for inc	lividual 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.		
		I Weaning foods.		
Fludioxonil	Antimolding agent	Weaning foods.	as maximum rosiduo lin	l nit
Fludioxonil	Antimolding agent	Weaning foods. Apples.	as maximum residue lin 0.0050 g/kg	nit
Fludioxonil	Antimolding agent			iit

Food Blue No. 1 (Brilliant Blue FCF) and its Aluminum Lake Food Blue No. 2 (Indigo Carmine) and its Aluminum Lake	Food color Food color	Citrus fruits excluding unshu orange. Japanese plums. Kiwifruits. Loquats. Nectarines Peaches. Pears. Pomegranates. Quinces.	0.010 g/kg 0.0050 g/kg 0.020 g/kg 0.0050 g/kg 0.0050 g/kg 0.0050 g/kg 0.0050 g/kg 0.0050 g/kg 0.0050 g/kg	For appricots, cherries, Japanese plums, nectarines, and peaches, the corresponding level is applied to a kilogram of whole commodity after removal of stones. Not permitted in fish pickles, fresh
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 AC) and its Aluminum Lake Food Red No. 102 (New Coccine) Food Red No. 105 (Rose Bengal) Food Red No. 105 (Rose Bengal) Food Red No. 106 (Acid Red) Food Yellow No. 4 (Tartrazine) and its Aluminum Lake Food Yellow No. 5 (Sunset Yellow FCF) and its Aluminum Lake Food Colors other than chemically synthesized products: Annatto Extract Beet Red Black Currant Color Cacao Color Caramel I	Food color			fish/shellfish (including whale meat), kasutera (a type of pound cake), kinako (roasted soybean flour), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, marmalade, meat, meat pickles, miso (fermented soybean paste), noodles (including wantan), nori (laver) and its similar products, soy sauce, sponge cakes, tea leaves, vegetables, or whale meat pickles. Not permitted in fresh fish/shellfish (including fresh whale meat), konbu (dried kelp)/wakame(both Laminariales algae), legumes/pulses, meat, nori (laver), tea leaves, or
Caramel II Caramel III Caramel IV Carob Germ Color Carrot Carotene Carthamus Red Carthamus Yellow Chlorophyll Cochineal Extract Dunaliella Carotene Gardenia Blue Gardenia Blue Gardenia Red Gardenia Yellow Grape Skin Color Haematococcus Algae Color Kaoliang Color Lac Color Marigold Color Marigold Color Monascus Yellow Onion Color Palm Oil Carotene Paprika Color Paprika Color Purple Sweet Potato Color Red Cabbage Color Spirulina Color Tamarind Color Tomato Color Turmeric Oleoresin Other colors from natural souces				vegetables, except when gold is used on <i>nori</i> .
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 chem		
Gardenia Red	Food color	See "Food colors other than chem		
Gardenia Yellow Geraniol	Florering agent	See "Food colors other than chem	ncally synthesized produc	
Geranol Geranyl Acetate	Flavoring agent Flavoring agent	All foods. All foods.		Only for flavoring Only for flavoring.
Geranyl Formate	Flavoring agent	All foods.		Only for flavoring. Only for flavoring.
Grape Skin Color	Food color	See "Food colors other than chem	ically synthesized produc	
Guaiac Resin	Antioxidant	Fats and oils.	1.0 g/kg	
		Butter.	1.0 g/kg	
H				
Haematococcus Algae Color	Food color	See "Food colors other than chem	ically synthesized produc	ets."
Hexane	Extracting agent	200 CONTROL CHAIL CHAIL	s, micozeu produc	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.
Hexylamine	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.

	T	1	1	I
Hydrogen Peroxide	Sterilizer.	Kamaage-shirasu and shirasuboshi	less than 0.005 g/kg as residue limit	Shirasu, whitebait (immature fry of fish with the length of 5 centimeters
				or less) that is boiled until its protein is coagulated.
				Shirasuboshi: 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-	Flavoring agent	All foods.		Only for flavoring.
methylacetal 1-Hydroxyethylidene-1,1-diphosphonic acid	Surface disinfection			Only as an ingredient of peracetic acid
Hypochlorous Acid Water	Sterilizer	All foods.		composition. 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	
		Poultry.	solution 0.45 g/kg of	Only for surface disinfection.
		Toutty.	a dipping or spray solution	
			solution	
I				
Imazalil	Antimolding agent		as maximum residue	
	Thirmorating agent	Panana	limit	
		Banana. Citrus fruits except mandarin	0.0020 g/kg 0.0050 g/kg	
		orange.	0.0000 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).		For banana, can be used only on
•		Konnyaku (konjac).		stems.
Isoamyl Aleskal	Flavoring agent Flavoring agent	All foods. All foods.		Only for flavoring.
Isoamyl Alcohol Isoamyl Butyrate	Flavoring agent	All foods.		Only for flavoring. 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 Isobutylamine	Flavoring agent Flavoring agent	All foods. All foods.		Only for flavoring. Only for flavoring.
Isobutyl p-Hydroxybenzoate	Preservative		e as for "Butyl p-Hydroxy	
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		Fish protein concentrate is fish meat from which the moisture and fat are removed.
		Нор	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)
Iconyonylamina	Floronic	All foods		-
Isopropylamine	Flavoring agent	All foods.	as manaisanyar1	Only for flavoring.
		i	as monoisopropyl	
Isopropyl Citrate	Antioxidant	D	citrate	
Isopropyl Citrate	Antioxidant	Butter. Fats and oils	0.10 g/kg	
	Antioxidant Preservative	Fats and oils.		benzoate."
Isopropyl p -Hydroxybenzoate Isoquinoline		Fats and oils.	0.10 g/kg 0.10 g/kg	benzoate." Only for flavoring.
Isopropyl p -Hydroxybenzoate	Preservative	Fats and oils.	0.10 g/kg 0.10 g/kg	
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as	Preservative Flavoring agent.	Fats and oils. Same All foods.	0.10 g/kg 0.10 g/kg	Only for flavoring.
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde	Preservative Flavoring agent. Flavoring agent.	Fats and oils. Same All foods. All foods.	0.10 g/kg 0.10 g/kg	Only for flavoring. Only for flavoring.
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde K	Preservative Flavoring agent. Flavoring agent. Flavoring agent.	Fats and oils. Same All foods. All foods. All foods.	0.10 g/kg 0.10 g/kg e as for "Butyl p·Hydroxy	Only for flavoring. Only for flavoring. Only for flavoring.
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde	Preservative Flavoring agent. Flavoring agent.	Fats and oils. Same All foods. All foods. All foods. See "Food color	0.10 g/kg 0.10 g/kg	Only for flavoring. Only for flavoring. Only for flavoring. ynthesized products."
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde K Kaoliang Color	Preservative Flavoring agent. Flavoring agent. Flavoring agent. Food color	Fats and oils. Same All foods. All foods. All foods. See "Food color	0.10 g/kg 0.10 g/kg e as for "Butyl p·Hydroxy s other than chemically s	Only for flavoring. Only for flavoring. Only for flavoring. ynthesized products."
Isopropyl p·Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde K Kaoliang Color Kaolin Ketones	Preservative Flavoring agent. Flavoring agent. Flavoring agent. Food color Processing agent	Fats and oils. Same All foods. All foods. All foods. See "Food color to the col	0.10 g/kg 0.10 g/kg e as for "Butyl p·Hydroxy s other than chemically s	Only for flavoring. Only for flavoring. Only for flavoring. ynthesized products."
Isopropyl p*Hydroxybenzoate Isoquinoline Isothiocyanates (excluding substances generally recognized as highly toxic) Isovaleraldehyde K Kaoliang Color Kaolin	Preservative Flavoring agent. Flavoring agent. Flavoring agent. Food color Processing agent	Fats and oils. Same All foods. All foods. All foods. See "Food color to the col	0.10 g/kg 0.10 g/kg e as for "Butyl p·Hydroxy s other than chemically s	Only for flavoring. Only for flavoring. Only for flavoring. ynthesized products."

Lac Color	Food color	See "Food color	rs other than chemically s	synthesized products "
Lactones			s other than elementy t	
(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.
			less than 0.10% as	Only for releasing dough in dividing
Liquid Paraffin	Processing agent.	Breads.	residue limit	using an automatic dispenser or in
			Toolaac IIIII	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 not in conventional food		
		form (such as capsules and		
		Tablet confectioneries.		
Maltol	Flavoring agent	All foods.		Only for flavoring.
D-Mannitol	Antisticking agent	Candies.	40%	
		Chewing gums.	20%	
		Furikake (sprinkles only products	50% of granules	
		containing granules).		
		Rakugan (dried rice-flour cakes).	30%	
		Tsukudani konbu (Kelp boiled	25% as maximum	
		down in soy sauce.	residue limit	
	 			
	Chomiryo (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 color	s other than chemically s	synthesized products."
dl-Menthol	Flavoring agent	All foods.		Only for flavoring.
I-Menthol	Flavoring agent	All foods.		Only for flavoring.
I-Menthyl Acetate	Flavoring agent	All foods.		Only for flavoring.
p-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.
trans-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.
2-Methylbutylamine	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-5H-cyclopentapyrazine	Flavoring agent Flavoring agent	All foods.		Only for flavoring.
Methyl N-Methylanthranilate	Flavoring agent Flavoring agent	All foods.		Only for flavoring. Only for flavoring.
1-Methylnaphthalene	Flavoring agent Flavoring agent	All foods.		Only for flavoring.
Methyl β-Naphthyl Ketone	Flavoring agent Flavoring agent	All foods.		Only for flavoring.
2-Methylpyrazine	Flavoring agent Flavoring agent	All foods.		Only for flavoring.
2-Methylpyrazine 6-Methylquinoline	Flavoring agent Flavoring agent	All foods.		Only for flavoring. Only for flavoring.
5-Methylquinoxaline	Flavoring agent Flavoring agent	All foods.		Only for flavoring.
Methyl Salicylate	Flavoring agent Flavoring agent	All foods.		Only for flavoring. Only for flavoring.
Methyl Salicylate Monascus Color			s other than chemically s	
	Food color		rs other than chemically s	
Monascus Yellow	Food color			synthesizeu products.
Monocalcium Di-L- Glutamate	Seasoning	All foods.	1.0% as calcium (Not applied to foods	
			that are permitted to	
			bear "special- dietary-	
			use labaling.")	
Morpholine Salts of Fatty Acids	Coating agent	Rinds of fruits or vegetables.		Only as coating agent.
		<u></u>		
N				
A1				
Natamycin	Processing agent	Natural cheeses.	less than 0.020 g/kg as	Confined to the surface of hard and
250			residue limit	semi-hard cheeses.
Nicotinamide	Dietary supplement			Not permitted in fresh fish/shellfish
				(including fresh whale meat) or meat.
Nicotinia Asid	Diotom:1-			
Nicotinic Acid	Dietary supplement			Not permitted in fresh fish/shellfish
				(including fresh whale meat) or meat.
ı	1	I.	ı	ı

Nisin	Preservative		as antimicrobial polypeptides including Nisin A	
		Cheeses, except processed	0.0125 g/kg	The levels given in the left column do
		cheeses.		not apply to foods that are permitted
		Cheeses, processed.	0.00625 g/kg	to bear "special-dietary-use labaling."
		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	
			0.010 g/kg	
		Sauces.	0.010 g/kg	
		Western cakes (wheat flour bakery products, such as butter cakes and waffles).	0.00625 g/kg	
				* W
		Western moist cakes made	0.0030 g/kg	* Western moist cakes in this section
		mainly of creal grains or starch.*		refer to rice pudding, tapioca pudding, and their similar products.
		Whipped creams.	0.0125 g/kg	and their similar products.
Nitrous Oxide	Propellant	Whip cream products only.		
γ-Nonalactone	Flavoring agent	All foods.		Only for flavoring.
				Ü
0				
	1	1		
Octanal	Flavoring agent	All foods.		Only for flavoring.
Octanoic acid				
	Flavoring agent Surface disinfection			Only for flavoring and as an ingredient of peracetic acid composition.
Onion Color	Food color	See "Food color	s other than chemically s	vnthesized products "
			man enemically s	Jamesizea products.
Oxalic Acid	Processing agent.	All foods.		Shall be removed before the
				completion of the final product.
	1			product.
P				
Palm Oil Carotene	Food color	See "Food color	rs other than chemically s	synthesized products."
			rs other than chemically	
Paprika Color	Food color		to other than chemically s	i i
1-Penten-3-ol	Flavoring agent	All foods.		Only for flavoring.
trans-2-Pentenal	Flavoring agent	All foods.		Only for flavoring.
2-Pentanol	Flavoring agent	All foods.		Only for flavoring.
Pentylamine	Flavoring agent	All foods.		Only for flavoring.
•				Only as an ingredient of peracetic acid
Peracetic Acid	Surface disinfection			composition.
Peracetic Acia Composition	C	De of De ole	1.00 - /1- *	Only for the surface disinfection.
	Surface disinfection	Beef, Pork	1.80 g /kg*	Omy for the surface disinfection.
(Main ingredients are peracetic acid, hydrogen			0.024 g/kg**	* [77]
peroxide, and 1-hydroxyethylidene-1,1-		Poultry	2.0 g/kg*	*The level of peracetic acid in kg of a
diphosphonic acid, and octanoic acid. For the			0.136g/kg**	dipping or spray solution.
detailes, see the Standards for Manufacturing.)		Fruit, Vegetable	0.080 g/kg*	**
		Fruit, vegetable	0.0048 g/kg**	** The level of 1-hydroxy- ethylidene-
Use standrads are set for peracetic acid and			0.0048 g/kg	1,1-diphosphonic acid in kg of a dipping
1.1				or spray solution.
	Flavoring agent	All foods.		Only for flavoring.
I-Perillaldehyde	Flavoring agent			
V	Processing agent	\$	See "Water-insoluble min	erals."
Perlite	Processing agent		See "Water-insoluble min	
Perlite Phenethyl Acetate	Processing agent Flavoring agent	All foods.	See "Water-insoluble min	Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine	Processing agent		See "Water-insoluble min	
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers	Processing agent Flavoring agent	All foods.	See "Water-insoluble min	Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic)	Processing agent Flavoring agent Flavoring agent	All foods. All foods.	See "Water-insoluble min	Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols	Processing agent Flavoring agent Flavoring agent	All foods. All foods.	See "Water-insoluble min	Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic)	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods. All foods.		Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols	Processing agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods.	0.010g /kg as maximum	Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic)	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods. All foods.	0.010g /kg as maximum residue limit of	Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent	All foods. All foods. All foods. All foods. Citrus fruits.	0.010g /kg as maximum	Only for flavoring. Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods. All foods.	0.010g /kg as maximum residue limit of	Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent	All foods. All foods. All foods. All foods. Citrus fruits.	0.010g /kg as maximum residue limit of	Only for flavoring. Only for flavoring. Only for flavoring. Only for flavoring.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods.	0.010g /kg as maximum residue limit of	Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperonal	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods.	0.010g /kg as maximum residue limit of oʻphenylphenol	Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperonal Piperonyl Butoxide	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Insecticide	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains.	0.010g /kg as maximum residue limit of	Only for flavoring.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperonal Piperonyl Butoxide Polybutene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Comparison of the process of the proc	All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums.	0.010g /kg as maximum residue limit of oʻphenylphenol	Only for flavoring. Only as chewing gum base.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) a-Phenylphenol 2-(3-Phenylphenol) 2-ig-Phenylpropyl)pyridine Piperidine Piperonal Piperonyl Butoxide Polybutene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Insecticide	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains.	0.010g /kg as maximum residue limit of oʻphenylphenol	Only for flavoring.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Comparison of the process of the proc	All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums.	0.010g /kg as maximum residue limit of oʻphenylphenol	Only for flavoring. Only as chewing gum base.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg	Only for flavoring. Only as chewing gum base.
Perlite Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperonal Piperonyl Butoxide	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western	0.010g /kg as maximum residue limit of o-phenylphenol 0.024 g/kg	Only for flavoring.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as bsicuits, cookies, and crackers).	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as bsicuits, cookies, and crackers). Candies.	0.010g /kg as maximum residue limit of o-phenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80,
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheves gums.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as bsicuits, cookies, and crackers). Candies.	0.010g /kg as maximum residue limit of o-phenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheving gums. Cheves gums.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as bsicuits, cookies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Bakery confectionery (Western bakery products only, such as bsicuits, cookies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Candies. Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chocolate orly, such as bsicuits, cookies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery (products made mainly from	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Flavoring agent Insecticide Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Candies. Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chocolate orly, such as bsicuits, cookies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery (products made mainly from	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 5.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chocokies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery (products made mainly from sugar).	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 5.0 g/kg 3.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chocokies, and crackers). Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery (products made mainly from sugar). Dressings.	0.010g /kg as maximum residue limit of oʻphenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 5.0 g/kg 3.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as polysorbate 80.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylphenol piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Candies. Candies. Cheeses, unripened. Chewing gums. Chocolate drinks. Cocoa and chocolate products. Decorations for confectionery (products made mainly from sugar). Dressings. Edible ices (including sherbets,	0.010g /kg as maximum residue limit of o-phenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 3.0 g/kg 3.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as polysorbate 80.
Perlite Phenethyl Acetate Phenethyl Acetate Phenethylamine Phenol Ethers (excluding substances generally recognized as highly toxic) Phenols (excluding substances generally recognized as highly toxic) o-Phenylphenol 2-(3-Phenylpropyl)pyridine Piperidine Piperidine Piperonal Piperonyl Butoxide Polybutene Polyisobutylene	Processing agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Antimolding agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Chewing agent Chewing gum base Chewing gum base	All foods. All foods. All foods. All foods. Citrus fruits. All foods. All foods. All foods. All foods. All foods. All foods. Cereal grains. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Chewing gums. Chocolate drinks, Cocoa and chocolate products. Decorations for confectionery (products made mainly from sugar). Dressings. Edible ices (including sherbets, flavored ices, and other similar	0.010g /kg as maximum residue limit of o-phenylphenol 0.024 g/kg as polysorbate 80 3.0 g/kg 1.0 g/kg 0.080 g/kg 5.0 g/kg 5.0 g/kg 3.0 g/kg 3.0 g/kg	Only for flavoring. Only as chewing gum base. Only as chewing gum base. When the additive is used with one or more of polysorbates 60, 65, and 80, the total mount used shall not exceed the corresponding maximum levels as polysorbate 80.

				-
		Foods not in conventional food	25 g/kg	to any product that is prepared in a paste form by adding sugar, fats/oils,
		form (such as capsules and	88	powder milk, eggs, wheat flour, or
		tablets).	0.0 . / .	other similar ingredients to the main
		Ice creams.	3.0 g/kg	ingredient of cocoa or chocolate and
		Mayonnaise.	3.0 g/kg	pasteurizing, and that is intended for
		Milk-fat substitutes.	5.0 g/kg	fillimgs or toppings for breads or
		Mix powder for bakery		confectionery.
		confectionery and Western moist	3.0 g/kg	
		cakes (such as cream puffs;		
		custard puddings; rare cheese		
		cake; fine bakery products with		
		cream, jam, fruits, and their		
		analogue).		
		Pickled seaweeds.	0.50 g/kg	
		Picked vegetables.	0.50 g/kg	
		Sauces.	5.0 g/kg	
		Seasonings accompying instant	5.0 g/kg	
		noodles		
		(Products packed separately from		
		noodles).		
		Seaweads, 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	Emulsifier	Same as for "Polyso	rbate 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	Emulsifier	Same as for "Polyso	rbate 20."	
Tolysorbate of	Emusinei	ballio do loi Tolyso	15400 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	Emulsifier	Same as for "Polyso	rbate 20."	
Tolysorbate oo	Emusinei	ballio do loi Tolyso	15400 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	Chewing gums.		Only as chewing gum base or film-
	Film-forming agent	Rinds of fruits and vegetables.		forming agent.
Polyvinylpolypyrrolidone	T111			0.1 (11
	Filtration aid	A11 C 1		Only as filtration aid. Shall be removed before the
		All foods.		
				completion of the final product.
Polyvinylpyrrolidone	Stabilizer	Foods not in conventional food		
,, - - -,	Binding agent	form (such as capsules and		
		tablets).		
	Dispersant		0.030 g/kg of wheat	Shall be decomposed or re-moved
_	Dispersant			
Potassium Bromate	Dispersant Flour treatment agent	Breads (only products made of	0 0	hefore the completion of the final
Potassium Bromate		Breads (only products made of wheat flour).	flour	before the completion of the final product.
	Flour treatment agent	wheat flour).	flour	product.
Potassium Bromate Potassium Ferrocyanide			flour 0.020 g/kg as anhydrous	product. When the additive is used with either
	Flour treatment agent	wheat flour).	flour	product. When the additive is used with either or both of calcium ferrocyanide and
	Flour treatment agent	wheat flour).	flour 0.020 g/kg as anhydrous	product. When the additive is used with either or both of calcium ferrocyanide and sodium ferrocyanide, the total amount
	Flour treatment agent	wheat flour).	flour 0.020 g/kg as anhydrous	product. 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
	Flour treatment agent	wheat flour).	flour 0.020 g/kg as anhydrous	product. When the additive is used with either or both of calcium ferrocyanide and sodium ferrocyanide, the total amount
	Flour treatment agent	wheat flour).	flour 0.020 g/kg as anhydrous	product. 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
Potassium Ferrocyanide	Flour treatment agent Anticaking agent	wheat flour). Salt.	flour 0.020 g/kg as anhydrous	product. 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 Ferrocyanide Potassium Hydrogen Suihte Solution	Anticaking agent Anticaking agent Antioxidant Bleaching agent	wheat flour). Salt. Sam	flour 0.020 g/kg as anhydrous sodium ferrocyanide	product. 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. bisulfite."
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide	Anticaking agent Antioxidant Bleaching agent Processing agent	wheat flour). Salt. Sam All foods.	flour 0.020 g/kg as anhydrous sodium ferrocyanide	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent	wheat flour). Salt. Sam All foods. All foods.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta	product. 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. bisulfite."
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide	Anticaking agent Antioxidant Bleaching agent Processing agent	wheat flour). Salt. Sam All foods.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent	wheat flour). Salt. Sam All foods. All foods.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator	wheat flour). Salt. Sam All foods. All foods. Cheeses.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent	wheat flour). Salt. Sam All foods. All foods. Cheeses.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator	wheat flour). Salt. Sam All foods. All foods. Cheeses.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than:	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than:	product. 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. bisulfite." Shall be neutralized or removed
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final meadure.
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final and the completion of the completion of
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final associated by the completion of the final asso
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final product. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final syndient
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. Disulfite." Shall be neutralized or removed before the completion of the final areadust Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final meadure. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final smoother. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold is used on nori), tea leaves, or
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg	product. 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. Isali be neutralized or removed before the completion of the final measurement of the final measur
Potassium Hydrogen Suinte Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate Potassium Norbixin (Annatto, water soluble)	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final exactive the completion of the final exactive. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold is used on nori), tea leaves, or vegetables.
Potassium Ferrocyanide Potassium Hydrogen Sulfite Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final smoother. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold is used on nori), tea leaves, or
Potassium Hydrogen Suinte Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate Potassium Norbixin (Annatto, water soluble)	Anticaking agent Anticaking agent Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative Food color	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine). Meat products. Whale meat bacon.	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg as residue limit of SO ₂ less than:	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final meadure. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold is used on nori), tea leaves, or vegetables. Not permitted in legumes/ pulses, or
Potassium Hydrogen Suinte Solution Potassium Hydroxide Potassium Hydroxide Solution Potassium Nitrate Potassium Norbixin (Annatto, water soluble)	Anticaking agent Anticaking agent Antioxidant Bleaching agent Processing agent Processing agent Fermentation regulator Color fixative	wheat flour). Salt. Sam All foods. All foods. Cheeses. Sake (rice wine).	flour 0.020 g/kg as anhydrous sodium ferrocyanide e as for "Potassium Meta 0.20 g/L of raw milk 0.10 g/L of raw mash as residue limit of NO ₂ less than: 0.070 g/kg 0.070 g/kg	product. 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. bisulfite." Shall be neutralized or removed before the completion of the final meadure. Not permitted in fresh fish/shellfish (including whale meat), konbu (kelp)/wakame (both Laminariales algae) and their similar products, legumes/pulses, meat, nori (laver) and its similar products (except when gold is used on nori), tea leaves, or vegetables. Not permitted in legumes/ pulses, or

	Preservative	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. Kanpyo (dried gourd strips). Konnyakuko (powdered konjac). Other miscellaneous alcoholic beverages. Mizuame (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	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 0.90 g/kg 0.90 g/kg 0.15 g/kg 0.15 g/kg 0.10 g/kg of shelled prawns. 1.5 g/kg 0.10 g/kg 0.00 g/kg	cherries, which are frosted with crystal sugar or immersed in syrup. *** Dijion 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.
		concentrates).***		
Potassium Sorbate	Preservative		Same as for Calcium Sor	bate.
Preparations of Tar Colors	Food color			Not permitted in fish pickles, fresh fish/shellfish (including whale meat) kasutera (a type of pound cake), kinako (roasted soybean flow), konbu (kelp)/ wakame (both Laminariales algae), legumes/pulses, marmalade, meat, meat pickles, miso (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.
Propiconazole	Antimolding agent	Apricots Cherries Citrus fruits (excluding unshu orange) Japanese plums Nectarines Peaches	as maximum residue limit 0.004 g/kg 0.004 g/kg 0.008 g/kg 0.0006 g/kg 0.004 g/kg 0.004 g/kg	For cherries, the limit is applied to the whole commodity after removal of stems and stones. For appricots, Japanese plums, nectarines, and peaches, the corresponding limit is applied to whole commodity after removal of stones.
Propionaldehyde	Flavoring agent	All foods.		Only for flavoring.
Propionic Acid	Preservative		ame as for Calcium Propi	ionate.
Propylamine	Flavoring agent Flavoring agent	All foods. All foods.		Only for flavoring.
Propyl Gallate	Antioxidant	Butter.	0.10 g/kg	-
Dec 1 of the least	D	Fats and oils.	0.20 g/kg	hommonto
Propyl p-Hydroxybenzoate Propylene Glycol	Preservative Quality sustainer Processing agent	Crust of Chinese pastry (for shao mai, spring roll, wonton, zaio z). Smoked cuttlefish. Raw noodles. Other foods.	e as for Butyl p-Hydroxy 1.2% 2.0% 2.0% 0.60%	benzoate.
Propylene Glycol Alginate Purple Corn Color	Thickener Food color	All foods. See "Food colors other than chem	1.0% ically synthesized produc	ts."
Purple Sweet Potato Color	Food color	See "Food colors other than chem		
Pyrazine Pyrimethanil	Flavoring agent Antimolding agent	All foods. Apples Apricots Cherries Citrus fruits (excluding unshu orange) Japanese plums Peaches	as maximum residue limit 0.014 g/kg 0.010 g/kg 0.010 g/kg 0.010 g/kg 0.010 g/kg 0.010 g/kg	Only for flavoring.
		Pears Quinces	0.014 g/kg 0.014 g/kg	

Pyrrole	Flavoring agent	All foods.		Only for flavoring.
Pyrrolidine	Flavoring agent	All foods.		Only for flavoring.
R				
Ded Cabbana Calan	F11	See "Food color	e other than chemically s	event hasized products "
Red Cabbage Color	Food color	See "Food colors other than chemically synthesized products."		synthesized products.
S				
Saccharin	Sweetener	Chewing gums.	0.050 g/kg	
Sand	Processing agent		See "Water-insoluble min	l erals."
Silicon Dioxide (fine)	Processing agent	Foods other than breast milk substitutes or weaning foods.	2.0% as SiO_2	Not permitted in breast-milk substitutes or weaning foods.
			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.	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. Citrus peels for confectionery. Grapes. Fuki (Japanese butterbur). Peaches. Eggs (shells only). Kazunoko (herring roes), processed, excluding dried and frozen kazunoko Vegetables for raw consumption. Meat and meat products.	Not specified. 0.50 g/kg of a dipping or spraying solution. 0.50-1.20 g/kg of a dipping or spraying solution.	Shall be decomposed or removed before the preparation of the final nroduct. 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.
Sodium Chlorite Solution	Pleashing agent		Same as for "Sodium Chlo	prite "
Sodium Chondroitin Sulfate	Bleaching agent Humectant	Fish sausages. Mayonnaise. Dressings.	3.0 g/kg 20 g/kg 20 g/kg	
Sodium Copper Chlorophyllin	Food color	Agar jelly in mitsumame (prepared by mixing agar jelly, cut fruits, green beans, etc. with sugar syrup) packed into cans or plastic containers. Candies. Chewing gums. Chocolate. Fish paste products (excluding surimi). Fruit and vegetable preserves.* Konbu (kelp). Moist cakes (excluding breads with sweet fillings or toppings).	as copper 0.0004 g/kg 0.020 g/kg 0.050 g/kg 0.064 g/kg 0.040 g/kg 0.10 g/kg 0.15 g/kg of dry kelp 0.0064 g/kg	* Fruit and vegetable preserves include fruits and vegetables that are dried, salted, pickled foods in vinegar, and preserved in syrup.
Sodium Dehydroacetate	Preservative	Syrups	0.064 g/kg as dehydroacetic acid	

1	1	Butter.	0.50 g/kg		
		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 swimi) 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 Metabisulfite."			
Sodium Hydrosulfite	Antioxidant Bleaching agent Preservative	Same as for "Potassium Metabisulfite."			
Sodium Hydroxide	Processing agent	All foods.		before the preparation of the final	
Sodium Hydroxide Solution Sodium Hypochlorite	Processing agent Bleaching agent	All foods.		Not permitted in sesame.	
ovaram Hypochiotico	Sterilizer			1.00 permitted in sesame.	
Sodium Iron Chlorophyllin	Food color			Not permitted in fresh fish/shellfish (including fresh whale meat), konbu (kelp)/wakame (both Laminariales algae), legumes/pulses, meat, nori (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 Fermentation regulator	\$	Same as for Potassium Ni	itrate.	
G. P NY Co.			as maximum residue		
Sodium Nitrite	Color fixative	Fish hams Fish sausages. Ikura (salted salmon roe). Meat products. Sujiko (salted salmon ovarys with roe). Tarako (salted cod roe).	0.0050 g/kg		
Sodium Norbixin (Annato, water-soluble)	Food color	Whale meat bacon.	0.070 g/kg	Same as for Potassium Norbixin.	
Sodium Oleate	Film-forming agent	Rinds of fruits and fruit		Only for coating.	
Sodium o Phenylphenate	Antimolding agent	vegetables. Citrus fruits.	0.010g /kg as maximum residue limit of	Only for coating.	
			o-phenylphenol		
Sodium Polyacrylate	Thickener	All foods.	0.20% ame as for "Calcium Prop		
Sodium Propionate Sodium Metabisulfite	Preservative Antioxidant Bleaching agent Preservative		me as for "Potassium Me		
Sodium Saccharin	Sweetener	c r t		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 liquid and powdered milks produced from cow's milk (infant formula and follow-up formula) Breast milk substitutes (excluding formulated powdered milk).	Not specified. 5.5 µg as Se content /100 kcal for each		
Sodium Stearoyl Lactylate	Emulsifier	Same as for Calcium Stearoyl Lactylate.		When the additive is used with calcium stearoyl lactylate, the total	
		Each maximum use amount of Sodium Stearoyl Lactylate shall be calculated as Calcium Stearoyl Lactylate. amount used shall not exceed the corresponding levels as calcium stearoyl lactylate.			
Sodium Sulfite	Antioxidant Bleaching agent Preservative	Same as for "Potassium Metabisulfite."			
Sorbic Acid	Preservative	Amazake (beverages made from rice fermented using koji (A oryzae), confined to products to be consumed in 3-fold or more dilution).	as sorbic acid 0.30 g/kg		

	İ	An (sweetened bean paste).	1.0 g/kg	Į I
		An (sweetened bean paste). Candied cherries.	1.0 g/kg 1.0 g/kg	
				When the additive is used in cheeses
		Cheeses.	3.0 g/kg	
		Dried Japanese plums.	0.50 g/kg	with propionic acid, calcium propionate, or sodium propionate, the
		Fermented milks.	0.30 g/kg	sum of the amounts as propionic acid
		Fermented milk drinks (excluding sterilized products).	0.050 g/kg	and sorbic acid shall not exceed 3.0g/kg.
		Fermented milk drinks (as ingredients of fermented milk drinks, excluding sterilized	0.30 g/kg	o.og.ag.
		products). Fish/shellfish, dried (excluding	1.0 g/kg	
		smoked cuttlefish and octopus). Fish-paste products (excluding	2.0 g/kg	
		surimi). Flour pastes.	1.0 g/kg	
		Fruit wines (all kinds of fruit wines		
		Other miscellaneous alcoholic beverages.	0.20 g/kg	
		Gnocchi.*	1.0 g/kg	
		Jams.	1.0 g/kg	* For the definition of gnocchi, see in
				the section of "Potassium Sorbate."
		Kasu-zuke (lees-pickled foods).	1.0 g/kg	
		Ketchup. Koji-zuke (koji (A. oryzae)-pickled	0.50 g/kg 1.0 g/kg	
		foods).		
		Margarine.	1.0 g/kg	When the additive is used in margarine
		Meat products.	2.0 g/kg	with benzoic acid or sodium benzoate, the
		Miso (fermented soy bean paste).	1.0 g/kg	sum of the amounts as benzoic acid and
		Miso-zuke (miso-pickled foods).	1.0 g/kg	sorbic acid shall not exceed 1.0 g/kg.
		Salted foods.	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 and octopus.	1.5 g/kg	
		Soup (excluding potage-type soup).	0.50 g/kg	
		Su-zuke (vinegar-pickled foods).	0.50 g/kg	
		Syrups.	1.0 g/kg	
		Takuan-zuke (rice bran-pickled radish).	1.0 g/kg	
	•			
		Tare (a dip or sauce mainly for	0.50 g/kg	
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in	0.50 g/kg 1.0 g/kg	
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese		
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce).	1.0 g/kg	
pirulina Color	Food color	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products.	1.0 g/kg 0.50 g/kg	synthesized products."
	Food color Sweetener	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically	synthesized products."
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing	1.0 g/kg 0.50 g/kg 2.0 g/kg	These maximum levels do not apply to
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg	
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums).	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg	These maximum levels do not apply to foods that are permitted to bear
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).*	1.0 g/kg 0.50 g/kg 2.0 g/kg so other than chemically a 2.6 g/kg 1.8 g/kg 0.40 g/kg	These maximum levels do not apply to foods that are permitted to bear
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented milk drinks.* Milk drinks.*	1.0 g/kg 0.50 g/kg 2.0 g/kg so ther than chemically so 2.6 g/kg 1.8 g/kg 0.40 g/kg 1.0 g/kg	These maximum levels do not apply to foods that are permitted to bear special dietary-use labeling.
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 1.0 g/kg 0.40 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
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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).	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 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	These maximum levels do not apply to foods that are permitted to bear special-dietary-use labeling. * Applied to dilutions, in the
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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.*	1.0 g/kg 0.50 g/kg 2.0 g/kg so ther than chemically so the g/kg 1.8 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 1.8 g/kg 0.40 g/kg 0.40 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
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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).	1.0 g/kg 0.50 g/kg 2.0 g/kg 2.0 g/kg 2.6 g/kg 1.8 g/kg 0.40 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
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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).	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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.
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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	1.0 g/kg 0.50 g/kg 2.0 g/kg 2.0 g/kg 2.6 g/kg 1.8 g/kg 0.40 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
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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.*	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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
		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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.**	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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
Sucralose		Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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.*	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed
Sucralose	Sweetener	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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 Antioxidant Bleaching agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product.
ulfuric Acid	Processing agent Antioxidant	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product.
ulfuric Acid	Processing agent Antioxidant Bleaching agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product.
ulfuric Acid	Processing agent Antioxidant Bleaching agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product.
ulfuric Acid	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 1.8 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product.
ulfuric Acid ulfur Dioxide	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented milk drinks.* Milk drinks.* Milk drinks.* Moist cakes (including Japanese traditional cakes and Western moist cakes). Nonalcoholic beverages.* Sake (crice wine). Sake (compounded). Other miscellaneous alcoholic beverages.* Sugar substitutes.** Other foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite."
ulfuric Acid ulfur Dioxide alc amarind Color	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods. Sam Chewing gums. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 1.8 g/kg 1.8 g/kg 0.40 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. Shall be neutralized or removed before the completion of the final product. abisulfite."
ulfuric Acid ulfur Dioxide alc amarind Color erpene Hydrocarbons	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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. All foods. Sam Chewing gums. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." abisulfite." only for flavoring.
ulfuric Acid ulfur Dioxide alc amarind Color erpene Hydrocarbons erpineol	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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. All foods. See "Food color All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ster-insoluble minerals." synthesized products." Only for flavoring. Only for flavoring.
ulfuric Acid ulfur Dioxide alc amarind Color erpene Hydrocarbons erpineol erpinyl Acetate	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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. All foods. See "Food color All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ster-insoluble minerals." synthesized products." Only for flavoring. Only for flavoring.
ulfuric Acid ulfur Dioxide alc amarind Color erpene Hydrocarbons erpinyl Acetate 6,7,8-Tetrahydroquinoxaline	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods. See "Food color All foods. All foods. All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ater-insoluble minerals." wynthesized products." Only for flavoring. Only for flavoring. Only for flavoring.
uuralose uulfuric Acid uulfur Dioxide alc alc amarind Color erpene Hydrocarbons erpinel Acetate 6,6,7,8*Tetrahydroquinoxaline	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color 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. All foods. See "Food color All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ster-insoluble minerals." synthesized products." Only for flavoring. Only for flavoring.
Sulfuric Acid Sulfur Dioxide Sulfur	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Food color Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods. See "Food color All foods. All foods. All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.58 g/kg 2.6 g/kg 3.7 g/kg 3.8 g/kg 4.9 g/kg 4.9 g/kg 5.8 g/kg 5.8 g/kg 6.9 g/kg 6.9 g/kg 7.9 g/kg 8.9 g/kg 8.9 g/kg 8.9 g/kg 8.9 g/kg 9.9 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ater-insoluble minerals." wynthesized products." Only for flavoring. Only for flavoring. Only for flavoring.
Spirulina Color Sucralose Sulfuric Acid Sulfur Dioxide T Falc Famarind Color Ferpene Hydrocarbons Ferpineol Ferpineol Ferpinyl Acetate 5,6,7,8*Tetrahydroquinoxaline 2,3,5,6*Tetramethylpyrazine Thiabendazole	Processing agent Antioxidant Bleaching agent Preservative Chewing gum base Processing agent Flood color Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent Flavoring agent	Tare (a dip or sauce mainly for Japanese or Chinese foods). Tsukudani (foods boiled down in soy sauce). Tsuyu (a sauce mainly for Japanese noodles). Whale meat products. See "Food color Chewing gums. Confectionery (excluding chewing gums). Fruit wines (all kinds of wines).* Jams. Fermented 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. All foods. See "Food color All foods. All foods. All foods. All foods.	1.0 g/kg 0.50 g/kg 2.0 g/kg s other than chemically s 2.6 g/kg 1.8 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.40 g/kg 0.58 g/kg 0.58 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. Shall be neutralized or removed before the completion of the final product. abisulfite." ater-insoluble minerals." wynthesized products." Only for flavoring. Only for flavoring. Only for flavoring.

		Banana (pulp). Citrus fruits.	0.0004 g/kg 0.010 g/kg	
hioethers	Flavoring agents	All foods.		Only for flavoring.
(excluding substances generally recognized as highly toxic) Thiols	Flavoring agents	All foods.		Only for flavoring.
(excluding substances generally recognized as highly toxic)	T11			0.1.61.1
itanium Dioxide	Food color			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 (both Laminariales algae), 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.
dl·a·Tocopherol	Antioxidant	All foods.		Only for antioxidizing, except when the additive is included in a preparation of b-carotene, vitamin A, vitamin A esters of fatty acids, or liquid paraffin.
All·rac·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.	
R,R,R-a-Tocopheryl Acetate	Dietary supplement	Same as for "All-rac-α-Toc		
Tomato Color	Food color	See "Food color	rs 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 (capsules and tablets 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)	
	Flavor	All foods.	Not specified	
Trimethylamine	Flavoring agent	All foods.	Not specifica	Only for flavoring.
2,3,5-Trimethylpyrazine	Flavoring agent	All foods.		Only for flavoring.
Turmeric Oleoresin	Food color	See "Food color	rs other than chemically	synthesized products."
U				
y-Undecalactone	Flavoring agent	All foods.		Only for flavoring.
V				
Valeraldehyde	Flavoring agent	All foods.		Only for flavoring.
•	Flavoring agent Flavoring agent	All foods. All foods.		Only for flavoring. Only for flavoring.
Vanillin				
Valeraldehyde Vanillin W				
Vanillin			as maximum residue limit 0.50%	
Vanillin W	Flavoring agent	All foods.	limit	
Water-insoluble Minerals: Acid Clay Activated Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Tale*	Flavoring agent	All foods.	limit 0.50% * 5.0% (when talc is used solely in chewing	Only for flavoring. 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
Water-insoluble Minerals: Acid Clay Activated Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Tale*	Flavoring agent	All foods.	limit 0.50% * 5.0% (when talc is used solely in chewing	Only for flavoring. 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
Water-insoluble Minerals: Acid Clay Activated Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Tale*	Flavoring agent	All foods.	limit 0.50% * 5.0% (when talc is used solely in chewing	Only for flavoring. 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
W Water-insoluble Minerals: Acid Clay Activated Acid Clay Bentonite Biatonite Siand Talc' Other similar substances	Flavoring agent	All foods.	limit 0.50% * 5.0% (when talc is used solely in chewing	Only for flavoring. 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

	Dietary supplement		formulated in a	Not applied to cases where the additive is used in formulated liquid or 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		standard concentration.	Not applied to cases where the additive is used in formulated liquid or 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.	