Attention reader: This Check-sheet is an English translation of an unofficial version of the Japanese Check-sheet 1 (Update: 2024-7-23)
Check-sheet 1
Food additives for Fortification
New designation, revision of standards for use, or specifications
Name of the target substance:
Version:
Date of entry (year/month/day):
• This Check-sheet is used on a trial basis and may be revised without notice.
• We would appreciate your comments about the Check-sheet, for further improvement.
1. Basic information Applicant information
Note: If there are no changes from the Inquiry Form for Consultation, only the name of the applicant is required.
Please provide the following information:
Name of applicant (company or organization name, etc.):
Address:
Name and affiliation of contact person:
Phone number:
Email:
Note: If an agent for an applicant abroad is submitting this sheet, please provide the following information, too. Name of agent (company or organization name, etc.):
Address of agent:
Name and affiliation of contact person:
Phone number:
Email:
Relationship to applicant (describe the relationship between the agent and the applicant, and the reason(s) for making ar application on behalf of the applicant):
2. Type of application, and possible disclosure of content(s)

(1) Type of application

Select the type of application from the following list. (Tick the selected box.)	
If there is no appropriate item, select "Other" and provide specific information.	
☐ New designation	
☐ Revision of standards for use	
☐ Revision of specifications	
□ Other	
Select whether or not standards for use should be established when the target substan	nce is used as a food additive.
☐ Need to be established	_
☐ No need to be established	
☐ Unknown	
(2) Outline of application	
Briefly describe the consumer benefits resulting from the proposed designation	(target substance or revision of the
specifications and standards). (Description should not exceed 150 words)	
	1
(3) Mutual disclosure of target substance information among applicants	
Select all the items that can be disclosed regarding the target substance. (Tick the	selected box.)
☐ Applicant may disclose the requested content to other applicants:	
Items with a check in the box can be disclosed.	
☐ All content	
☐ Specific requested content*	
* Possible part(s)	
☐ Name of target substance ☐ Type of application	☐ Use(s)
□ Name of applicant □ Name of agent (compa	ny or
(company or organization organization name, etc.	.)
name, etc.)	
☐ Other (please describe)	
☐ No requested content may be disclosed to other applicants.	

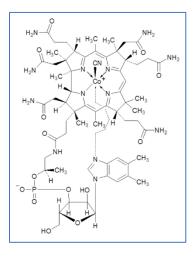
Notes: In some cases there may be multiple applications for the same target substance from multiple applicants. It may be more convenient for both the suppliers and the users of the food additive to deal with such multiple applications, and to set uniform specifications and standards together. In such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

3. Specific information abou	ut the target subs	stance							
Note: If you want only the	e revision of stand	ards for u	ıse,	skip to (5) Draft stand	lards	for use to	be est	ablished.
(1) Type of substance									
Select the items that des	cribe the target su	bstance.							
☐ Chemically	☐ Refined prod	uct		Cultured	and				
synthesized compound	from natural r	aw	refined product						
□ II' 11 'C' 1	materials			3.61			337'.1		
☐ Highly purified substance *	☐ Unpurified substance			Mixture			With excipient		☐ With no excipient
☐ Organic substance	☐ Inorganic sub	stance		Salt(s)		П	Enzyme	•	☐ Peptide
i organie suostanee	morgame sac	Stance		Sun(b)			Liizyiiic		
☐ Low molecular	□ Polymer			Unknow	n contents				
weight-compound									
☐ Other (describe in detail):								
* The towest substance he	as a soutout of 05	00/ 00 00							
* The target substance ha	is a content of 95.	0% or mo	ore.						
/ax = a									
(2) Information on specificat									
Enter information on spec	cifications regardi	ng the tar	rget	substance	and the stat	us of	your inve	stigati	on.
Make sure that you use up	p-to-date informat	ion when	ı fil	ling out th	e form.				
(a) Domestic specifications		☐ Obt	ain	ed	□ None				
Japan's Specifications a	nd Standards for	Additiv	ve r	name:					
Food Additives Japanese Pharmacopoeia	•								
<u> </u>		Additive name:							
Japanese Pharmaceutica	1 Excipients	Additiv							
Other specifications Specify:		Additiv	ve r	name:					
specify.									
(b) Foreign specifications		☐ Obt	ain	ed	□ None				
JECFA* specifications (Combined Additi									
Compendium of Food A									
Specifications)									
FLL (Commission Provided		Additive name: Additive name:							
EU (Commission Regul No. 231/2012)	ation (EU)	Additiv	ve r	iame:					
Other specifications		Additiv	ve r	name:					
Specify:									
* Joint FAO/WHO Expert	Committee on Fo	od Additi	ives	3					
(c) Comparison table of Japanese and			nar	ed	☐ In proce	200			To be prepared
foreign specifications	foreign specifications								
(3) Information on substance	e								
Select the description wh	nich matches the e	stablishm	nen1	status of	the application	on fo	r nutrient s	substa	nce.
☐ Standards have been	established*.			☐ Substan	ce similar to	the	application	subs	tance.
Substance name:									
☐ Other (describe in det	tail):								
_ Calci (describe in del									

from the Ministry of Health, Labour and Welfare (vitamins, minerals, etc.).
Provide as much information as possible on the target substance with respect to the following items.
If you are not sure about an item, enter "Unknown".
Name of substance
Provide the Japanese name (e.g., ingredient name) that you wish to use for the substance, as well as its English name,
if applying for a new designation.
Japanese name: シアノコバラミン English name: Cyanocobalamin
Alternative name (if required)
Vitamin B12e
Chemical name (based on the IUPAC rule, or common name)
$Co\alpha\hbox{-}[\alpha\hbox{-}(5,6\hbox{-}Dimethyl\hbox{-}1H\hbox{-}benzoimidazol\hbox{-}1\hbox{-}yl)]\hbox{-}Co\beta\hbox{-}cyanocobamide}$
CAS registration number
68-19-9
International numbering system (INS) number
-
E number

Other code for substance or specification / standard number None
Purpose of use Fortifier
roruner
Information about use (the way in which the additive is applied to food or to the process of food production)
☐ Acquired ☐ Not yet
Structural formula

* Standards have been established in Dietary Reference Intakes for Japanese (2020 version),



Molecular formula

 $C_{63}H_{88}CoN_{14}O_{14}P$

Molecular weight

Use the atomic weight table in the annex to Japan's Specifications and Standards for Food Additives 10th Edition (or use IUPAC Inorganic Chemistry Division, CIAAW: Standard Atomic Weights Revised. Chem. Int., 29, 18(2007))

1355.37

Description

Cyanocobalamin occurs as dark red crystals or powder.

(4) Draft specifications intended to be established

Describe the preparation status of the specifications for the target substance as comprehensively as possible.

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

Specifications

Specifications				
In-house standards			□ Exist	□ None
Industrial self-regulation standards			□ Exist	□ None
Draft specifications / Draft revision of specifications	□ Exist	☐ Preparing	☐ Other (please	describe below *)
*				
Document for the validation of the draft test method in the draft specification	☐ Obtained	☐ Preparing	☐ Other (please	describe below *)
*				
Test Results report on the draft specifications	☐ Obtained	☐ Preparing	☐ Other (please	describe below *)
*				
Special note:				

(5) Draft standards for use to be established

Describe the target food, method of use, amount used, etc., of the target substance.

If such standards of use are not to be established, state concisely	the reason(s) for	not establishing t	hem.
Information on standards for use in Japan and overseas		□ Exists	□ None
* * * * * * * * * * * * * * * * * * * *			
For the following Sections 4 to 8, collect the references* on which		on is based, select	ing the appropriate
status from the choices on the right (Obtained, Not yet obtained)	_		
If you select "Not yet obtained," enter the item number and the r	<u>eason in the "Ac</u>	<u>lditional notes" s</u>	ection below.
* "References" on Check-sheet 1 includes not only printed matter su	ach as research re	ports published in	academic journals
and other publications, but also the results of searches of the releva	ant laws, regulation	ons, and database	information on the
Web. When listing reports and papers as references, keep in mind that	FADCC usually	considers the relial	bility of the sources
according to the order below, with (A) as the most reliable. Obtain of	original papers as	far as possible, ex	xcept in the case of
the Risk Assessment Reports issued by the Food Safety Commission	of Japan (FSCJ).		
(A) Public information, such as reports by specialized public in	nstitutions (includ	ing on their websi	ites)
(B) Reviewed academic papers in specialized fields			
(C) Books in specialized fields			
(D) Test data provided by business operators and analytical ins	titutions		
(E) Articles published in newspapers and magazines			
(F) Web articles other than (A) to (E)			
* * * * * * * * * * * * * * * * * * *		* * * * * * * *	: *
(1) Origin or details of development	☐ Obtained	☐ Not yet obta	ined
(2) Condition of use in Japan and overseas	☐ Obtained	☐ Not yet obta	ined
(3) Methods of manufacturing	☐ Obtained	☐ Not yet obta	ined
(4) Stability of food additive	☐ Obtained	☐ Not yet obta	ined
(5) Method of analyzing food additive in food	☐ Obtained	☐ Not yet obta	ined
Additional notes:			
5. Effectiveness			
(1) Effectiveness as a food additive and comparisons of effects	☐ Obtained	☐ Not yet obta	nined
with other food additives of the same category			
(2) Stability of the food additive in foods	☐ Obtained	☐ Not yet obta	nined
(3) Effects of the food additive on main nutrients in foods	☐ Obtained	☐ Not yet obta	
Additional notes:		<u>, </u>	
6. Safety evaluations by international organizations, etc.			
(Use up-to-date information)			
(1) FSCJ (Food Safety Commission of Japan)	☐ Obtained	☐ Not vet obta	nined

(Includes evaluation of substances other than food additives)

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9. Other related information			
Describe any information to be noted.			
10. Submission of test samples of the proposed p	roduc	t to which the target substanc	e is to be added
The Consumer Affairs Agency (CAA) may conduc	ts tests	s related to the specifications ar	nd standards, using specimens as a
general rule, to confirm the appropriateness of the re-	especti	ve specifications and standards	. At the appropriate time, the CAA
will contact the applicant to ask them to provide test	sampl	es.	
Will samples be provided?		☐ Yes	□ No
If yes:			
Number of lots you will provide:			
Amount of sample in each lot:	g		
Time required for provision of samples:	month	ıs	
Any additional condition(s) (for) providing samp	les:		