

Standards for Use, according to Use Categories

effective from October 27, 2016

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Acidifiers	Acetic Acid	All foods			
	Acetic Acid, Glacial				
	Adipic Acid				
	Citric Acid				
	Fumaric Acid				
	Gluconic Acid				
	Glucono- δ -Lactone				
	Lactic Acid				
	DL-Malic Acid				
	Succinic Acid				
	D-Tartaric Acid				
	DL-Tartaric Acid				
Anti-caking	Ferrocyanides of Calcium, Potassium and Sodium	Salt	Individually or in combination, 0.020g/kg as anhydrous sodium ferrocyanide		
Anti-foaming agent	Silicone resin	All foods	0.050 g/kg	Only for defoaming.	
Anti-molding agents	Azoxystrobin	Citrus fruits (except for UNSHU orange)	0.010 g/kg (as maximum residue limit)		
	Diphenyl	Grapefruit	as maximum residue limit		
		Lemon	0.070 g/kg		
		Orange	0.070 g/kg		
	Fludioxonil	Kiwifruit	0.020 g/kg		
		Citrus fruits (except for UNSHU)	Apple	0.0050 g/kg	
			Apricot (except for seeds)		
			Cherry (except for seeds)		
			Japanese plum (except for seeds)		
			Loquat		
			Nectarine (except for seeds)		
			Pear		
	Peach (except for seeds)				
	Pomegranate				
Quince					
Imazalil	Banana	0.0020 g/kg			
	Citrus fruits (except for UNSHU)	0.0050 g/kg			
<i>o</i> -Phenylphenol	Citrus fruits	as maximum residue limit of <i>o</i> -			
		0.010 g/kg			
Sodium <i>o</i> -Phenylphenol					
Pyrimethanil	Apricot Cherry Citrus fruits (except UNSHU orange) Japanese plum (including prune) Peach	as maximum residue limit			
		0.010 g/kg			
		0.014 g/kg	Apple		
			Pear		
Quince					
Thiabendazole	Banana (whole) Banana (pulp) Citrus fruits	as maximum residue limit			
		0.0030 g/kg			
		0.0004 g/kg			
		0.010 g/kg			

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Antioxidants	L-Ascorbic Acid	All foods		
	L-Ascorbyl Palmitate			
	L-Ascorbyl Stearate			
	Butylated Hydroxyanisole (BHA)	Butter	as BHA 0.2 g/kg	When BHA is used in combination with BHT, the total amount of both shall not exceed the corresponding limit.
		Fats & oils	0.2 g/kg	
		Fish & shellfish (dried)	0.2 g/kg	
		Fish & shellfish (salted)	0.2 g/kg	
		Fish & shellfish (frozen) (except frozen products consumed raw)	1 g/kg of dip	
		Mashed potato (dried)	0.2 g/kg	
		Whale meat (frozen) (except frozen products consumed raw)	1 g/kg of dip	
	Butylated Hydroxytoluene (BHT)	Butter	as BHA 0.2 g/kg	When BHA is used in combination with BHT, the total amount of both shall not exceed the corresponding limit.
		Chewing gum	0.75 g/kg	
		Fats & oils	0.2 g/kg	
		Fish & shellfish (dried)	0.2 g/kg	
		Fish & shellfish (salted)	0.2 g/kg	
		Fish & shellfish (frozen) (except frozen products consumed raw)	1 g/kg of dip	
	Mashed potato (dried) Whale meat (frozen) (except frozen products consumed raw)	0.2 g/kg 1 g/kg of dip		
Calcium Disodium Ethylenediamine tetraacetate	Canned and bottle non-alcoholic Other canned and bottle foods	as EDTA-CaNa ₂ 0.035 g/kg 0.25 g/kg		
L-Cysteine Monohydrochloride	Bread Fruit juice			
Disodium Ethylenediaminetetraacetate	Canned and bottle non-alcoholic beverages Other canned and bottled foods	as EDTA-CaNa ₂ 0.035 g/kg 0.25 g/kg	Shall be chelated with calcium ino before the preparation of the finished food.	
Erythroic Acid	Fish paste products (excluding SURIMI) Bread Other food		Not permitted for nutritive purposes in fish paste products (excluding SURIMI) or bread. Only for antioxidantizing purposes in other foods.	
Isopropyl Citrate	Butter Fats and oils	as monoisopropyl citrate 0.10 g/kg 0.10 g/kg		
Guaiac Resin	Butter Fats and oils	1.0 g/kg 1.0 g/kg		
Propyl Gallate	Butter Fats and oils	0.10 g/kg 0.20 g/kg		
Sodium L-Ascorbate	All foods			
Sodium Erythorbate	Fish paste products (excluding SURIMI) Bread Other food		Not permitted for nutritive purposes in fish paste products (excluding SURIMI) or bread. Only for antioxidantizing purposes in other foods.	

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Antioxidants (continued)	<i>d</i> - α -Tocopherol	All foods		Only for antioxidizing, except when included in preparation of β -Carotene, Vitamin A, Vitamin A Esters of Fatty Acids, or Liquid Paraffin.
Antisticking	D-Mannitol	Candies Chewing gum FURIKAKE (sprinkleover only products containing granules) RAKUGAN (dried rice-flour cakes) TSUKUDANI (food boiled down in soy sauce, only products made of KONBU (kelp)) All foods as CHOMIRYO (seasoning)*	40 % 20 % 50 % of granules 30 % 25 % (as maximum residue limit)	* When used in formula with Potassium Chloride and Glutamate for seasoning foods or enhancing their original flavor, no limits are specified. (only cases where D-Mannitol does not exceed 80 % of the sum of Potassium Chloride, Glutamates and D-Mannitol)
Bleaching agents Sterilizer	Hydrogen Peroxide	Whitebait simply scalded, Dried whitebait	less than 0.005g/kg(as maximum residue limit)	
		All foods		Shall be removed or decomposed before the preparation of the finished food.
Bleaching agents	Sodium Chlorite	Cherry Citrus fruits (limited to those for confectionary) FUKI Grape Peach		Shall be removed or decomposed before the preparation of the finished food.
		Eggs (limited to the part of egg shell) Processed KAZUNOKO (Herring roe products) (except for dried KAZUNOKO and freezed KAZUNOKO) Vegetables dor direct consumption	0.50 g/kg dipping solution (as sodium chlorite)	
Sterilizer		Meat Meat products	0.50g~1.20g/kg dipping solution or spray liquid (as sodium chlorite)	dipping solution or spray liquid of pH 2.3 ~ 2.9 shall be used within 30 seconds, and shall be removed or decomposed before the preparation of the finished food.
Bleaching agents	Potassium Hydrogen Sulfite Solution	AMANATTO:dried candied beans	Residue limit of SO ₂ less than: 0.10 g/kg	Not permitted in legumes/pulses, sesame seeds, or vegetables. When other foods (excluding KONNYAKU) manufactured or processed, using foods like Dried fruits (excluding raisns) listed in this section, in which an additive listed in the left column is used, according to the standards for use, contain a residue of not less than 0.030 g/kg as SO ₂ , the amount of residue shall be the maximum residue limit.
	Potassium Pyrosulfite	Candied cherry	0.30 g/kg	
	Sodium Hydrogen Sulfite Solution	Dijon mustard Dried fruits (excluding raisins)	0.50 g/kg 2.0 g/kg	
	Sodium Hydrosulfite	Raisins	1.5 g/kg	
	Sodium Pyrosulfite	Dried potato	0.50 g/kg	
	Sodium Sulfite	Food molasses	0.30 g/kg	
	Sulfur Dioxide	Frozen raw crab	0.10 g/kg	
		Gelatin	0.50 g/kg	
KANPYO: dried gourd strips		5.0 g/kg		
KONNYAKU-KO:powdered konjac		0.90 g/kg		
Miscellaneous alcoholic beverages		0.35 g/kg		
MIZUAME (starch syrup)		0.20 g/kg		
Natural fruit juice (confined to foods to be consumed in 5-fold or more dilution)	0.15 g/kg			
Prawn	0.10 g/kg			
Simmered beans	0.10 g/kg			
Tapioca starch for saccharification	0.25 g/kg			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Bleaching agents (continued)	Sulfur Dioxide (continued)	Wine (any kind of fruit wine, excluding squeezed fruit juice containing alcohol of not less than 1% by volume which is used for manufacturing wine and a concentrate of the same.)	0.35 g/kg	
		Other foods (excluding cherry used for candied cherry, hop used for brewing beer, fruit juice used for manufacturing wine, and squeezed fruit juice containing alcohol of not less than 1 % by volume, and a concentrate of the same.)	0.030 g/kg	
Chewing gum bases	Ester Gum	Chewing gum		Only as chewing gum base. * Polyvinyl Acetate may also be used as film-forming. See the section, "Film-forming agents."
	Polybutene			
	Polyisobutylene			
	Polyvinyl Acetate*			
Color fixatives	Ferrous Sulfate	All foods		
	Potassium Nitrate	Meat products Whale meat bacon	less than: 0.070 g/kg 0.070 g/kg (as residue limit of NO ₂)	May be used as fermentation regulator. See the section, "Miscellaneous."
	Sodium Nitrate	Same as for Potassium Nitrate		
	Sodium Nitrite	Fish ham Fish sausage IKURA (salted/processed salmon roes) Meat products SUJIKO (salted salmon roes) TARAKO Whale meat bacon	as maximum residue limit of nitrite 0.050 g/kg 0.050 g/kg 0.0050 g/kg 0.070 g/kg 0.0050 g/kg 0.0050 g/kg 0.070 g/kg	
Color adjuvant	Ferrous Gluconate	Table olive	0.15 g/kg (as residue limit of iron)	May also be used as dietary supplement. See the section, "Dietary supplements"
	Magnesium Hydroxide			
Dietary Supplements	L-Ascorbic acid 2-glucoside	All foods		
	Biotin	Formulated dried milk Substitutes for human milk Foods for specified health uses, Foods with nutrient function claims	10µg/100kcal	
	Bisbentiamine	All foods		
	Calcium Carbonate*	Chewing gum* * Only applied to Calcium	as Ca 10 % *	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Chloride	All foods	1.0 %	
	Calcium Citrate			
	Calcium Dihydrogen Phosphate			Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Dihydrogen Pyrophosphate		The above limits do not apply to foods approved to be labeled as "special. dietary"	
	Calcium Gluconate**			
	Calcium Glycerophosphate**			
Calcium Hydroxide		Only when indispensable for manufacturing or processing the food, or when used for		
Calcium Lactate				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Dietary Supplements (continued)	Calcium Monohydrogen Phosphate	All foods	as Ca 1.0% *** The above limits do not apply 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.	
	Calcium Oxide				
	Calcium Pantothenate		as Ca 1.0% ***		
	Calcium Stearate				
	Calcium Sulfate		as Ca 1.0% ***		Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Cholecalciferol	All foods			
	Copper Gluconate	Substitutes for human milk Foods for specified health uses, Foods with nutrient function claims	as copper 0.60 mg/L when formulated into a standard concentration.	The limit does not apply to cases where this additive is used in formulated dried milk under approval by the Minister of Health, Labour and Welfare.	
			5 mg/recommended daily portion of each food		
	Cupric Sulfate	Substitutes for human milk	as copper 0.60 mg/L when formulated into a standard concentration.	The limit does not apply to cases where this additive is used in formulated dried milk under approval by the Minister of Health, Labour and Welfare.	
	Dibenzoyl Thiamine	All foods			
	Dibenzoyl Thiamine Hydrochloride				
	Dry Formed Vitamin A				
	Ergocalciferol				
	Ferric Ammonium Citrate				
	Ferric Chloride				
	Ferric Citrate				
	Ferric Pyrophosphate				
	Ferrous Gluconate	Dried milk for pregnant and lactating women. Substitutes for human milk. Weaning foods		May also be used as color adjuvant. See the section, "Color adjuvant."	
	Folic Acid	All foods		Not permitted in fresh fish/shellfish (including fresh whale meat) or meat.	
	L-Histidine Monohydrochloride				
	Iron Lactate				
L-Isoleucine					
L-Lysine L-Aspartate					
L-Lysine L-Glutamate					
L-Lysin Monohydrochloride					
Magnesium Hydroxide					
Magnesium Monohydrogen Phosphate					
DL-Methionine					
L-Methionine					
Methyl Hesperidin					
Nicotinamide					
Nicotinic Acid					

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Dietary Supplements (continued)	L-Phenylalanine	All foods		
	Pyridoxine Hydrochloride			
	Riboflavin			
	Riboflavin 5'-Phosphate Sodium			
	Riboflavin Tetrabutryate			
	Sodium Ferrous Citrate			
	Sodium Pantothenate			
	Sodium Selenite	Formulated dried milk Substitutes for human milk	as selen 5.5 µg/100kcal	The limit does not apply to cases where this additive is used in Substitutes for human milk under approval by the Minister of Health, Labour and Welfare.
	Thiamine Dicytlylsulfate	All foods		
	Thiamine Dilaurylsulfate			
	Thiamine Hydrochloride			
	Thiamine Mononitrate			
	Thiamine Naphthalene-1, 5-disulfonate			
	Thiamine Thiocyanate			
DL-Threonine				
L-Threonine				
<i>all-rac</i> -α-Tocopheryl Acetate	Foods for specified health uses	as α-Tocopherol 150 mg/recommended daily portion of each food	Only foods for specified health uses and foods with nutrient function claims.	
<i>R,R,R</i> -α-Tocopheryl Acetate	Foods with nutrient function claims			
Tricalcium Phosphate	All foods	as Ca 1.0 % The above limit do not apply 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.	
DL-Tryptophan	All foods			
L-Tryptophan				
L-Valine				
Vitamin A				
Vitamin A Esters of Fatty Acids				
Vitamin A in Oil				
Zinc Gluconate	Only substitutes for human milk	as zinc 6.0 mg/L When formulated into a standard	The limit does not apply to cases where these additives are used in formulated dried milk under approval by the Minister of Health, Labour and Welfare.	
	Foods for specified health uses, Foods with nutrient function claims	15 mg/ recommended daily portion of each food		
	foods for the ill (which is categorized as "foods for special dietary uses")			
Zinc Sulfate	Only substitutes for human milk	as zinc 6.0 mg/L When formulated into a standard concentration.	The limit does not apply to cases where these additives are used in formulated dried milk under approval by the Minister of Health, Labour and Welfare.	

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Emulsifiers	Calcium Strearoyl Lactylate	as Calcium Strearoyl Lactylate		
		Bread.	4.0 g/kg	
		Butter cakes.	5.5 g/kg	
		Confections (baked or fried wheat flour products only).	4.0 g/kg	
		Moist cakes (rice flour products only).	6.0 g/kg	
		Macaroni and other such products.*	4.0 g/kg*	*as dry noodles.
Emulsifiers (continued)	Calcium Strearoyl Lactylate (continued)	Mixed powder: for manufacturing bread.	5.5 g/kg	When used in combination with calcium strearoyl lactylate and sodium strearoyl lactylate, total level of the additives as calcium strearoyl lactylate shall not be more than the maximum limit.
		for manufacturing confections (fried wheat flour products only).	5.5 g/kg	
		for manufacturing confections (baked wheat flour products only).	5.0 g/kg	
		for manufacturing moist cakes (rice flour products only).	10 g/kg	
		for manufacturing sponge cakes, butter cakes and steamed breads.	8.0 g/kg	
		for manufacturing steamed MANJYU (bun made by steaming wheat flour dough).	2.5 g/kg	
		Noodles (excluding instant noodles and dry noodles)	4.5 g/kg**	
		Sponge cakes.	5.5 g/kg	
		Steamed bread (bread made by steaming wheat flour dough).	5.5 g/kg	
		Steamed MANJYU	2.0 g/kg	
	Glycerol Esters of Fatty Acids	All foods		
	Lecithin			
	Polysorbate 20		as polysorbate 80	If it is used together with one of polysorbate 60, 65, and 80, the sum of each amount used shall be not more than the corresponding maximum levels as polysorbate 80. The above standards are not applied for products that are approved or recognized as foods for special dietary use. Flour paste*: In this list, flour paste is confined to paste products of cocoa and chocolate that are prepared with sugar, fat/oil, powder milk, egg, or wheat flour as secondary ingredients, and pasteurized. They are used as fillings or coatings of bread or bakery confections.
	Polysorbate 60	Capsule- and tablet-form foods excluding confections	25 g/kg	
	Polysorbate 65	Chewing gum	5.0 g/kg	
	Polysorbate 80	Cocoa and chocolate products	5.0 g/kg	
		Milk-fat substitutes	5.0 g/kg	
		Sauces	5.0 g/kg	
		Seasonings for instant noodles	5.0 g/kg	
		Shortening	5.0 g/kg	
		Bakery confections	3.0 g/kg	
		Decorations for confections (Sugar coatings and icings)	3.0 g/kg	
		Dressing	3.0 g/kg	
		Ice creams	3.0 g/kg	
		Mayonnaise	3.0 g/kg	
		Mix powder for bakery confections and moist sweet cake	3.0 g/kg	
		Moist sweet cake, unbaked cake (Including fruit tart, cream cake, rare cheese cake, custard pudding, and like products)	3.0 g/kg	
		Sweetened yoghurt	3.0 g/kg	
		Candies	1.0 g/kg	
		Edible ices including sherbet	1.0 g/kg	
		Flour paste*	1.0 g/kg	
		Soup	1.0 g/kg	
	Pickled sea weed	0.50 g/kg		
	Pickled vegetables	0.50 g/kg		
	Chocolate drinks	0.50 g/kg		
	Unripened cheese	0.080 g/kg		
	Canned and bottled sea weed	0.030 g/kg		
	Canned and bottled vegetables	0.030 g/kg		
	Other foods	0.020 g/kg		
	Propylene Glycol Esters of Fatty Acids	All foods		
	Sodium Stearoyl Lactylate	Same as for Calcium Strearoyl Lactylate		

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
	Sorbitan Esters of Fatty Acids	All foods		
	Sucrose Esters of Fatty Acids			
	Sunflower Lecithin			
	Triethyl Citrate			
		Only capsule and tablet (except for chewable tablet).	3.5g/kg	not Sweet
		Egg pulp Dried egg	2.5g/kg	
		Nonalcoholic beverages	0.2g/kg	
Film-forming agents	Morpholine Salts of Fatty Acids	Rind of fruits		Only as film-forming agent.
	Polyvinyl Acetate*	Rind of vegetables		
	Sodium Oleate			* Polyvinyl Acetate may also be used as chewing gum base. See the section, "Chewing gum base."
	Acetaldehyde	All foods		Only for flavoring.
	Acetophenone			
	Aliphatic Higher Alcohols (excluding substances generally recognized as highly toxic)			
	Aliphatic Higher Aldehydes (excluding substances generally recognized as highly toxic)			
	Aliphatic Higher Hydrocarbons (excluding substances generally recognized as highly toxic)			
	Allyl Cyclohexylpropionate			
	Allyl Hexanoate			
	Allyl Isothiocyanate			
	(3-Amino-3-carboxypropyl) dimethylsulfonium chloride			
	Ammonium Isovalerate			
	Amyl alcohol			
	α -Amylcinnamaldehyde			
	Anisaldehyde			
	Aromatic Alcohols			
	Aromatic Aldehydes (excluding substances generally recognized as highly toxic)			
	Benzaldehyde			
	Benzyl Acetate			
	Benzyl Alcohol			
	Benzyl Propionate			
	<i>d</i> -Borneol			
	Butanol			
	Butyl Acetate			
	Butyl Butyrate			
	Butyraldehyde			
	Butyric Acid			
	Cinnamic Acid			
	Cinnamaldehyde			
Cinnamyl Acetate				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use			
Flavoring agents (continued)	Cinnamyl Alcohol	All foods		Only for flavoring.			
	Citral						
	Citronellal						
	Citronellol						
	Citronellyl Acetate						
	Citronellyl Formate						
	Cyclohexyl Acetate						
	Cyclohexyl Butyrate						
	Decanal						
	Decanol						
	2,3-Diethylpyrazine						
	2,3-Diethyl-5-methylpyrazine						
	2,3-Dimethylpyrazine						
	2,5-Dimethylpyrazine						
	2,6-Dimethylpyrazine						
	2,6-Dimethylpyridine						
	Esters						
	Ethers						
	Ethyl Acetate				Ethanol Yeast extract Vinyl acetate resin		<p>Only for flavoring, except when:</p> <ol style="list-style-type: none"> Used for denaturing ethanol which is used for the removal astringency of persimons, the manufacture of crystalline fructose, the preparation of granules or tablets of spices, or the manufacture of KONNYAKU-KO (Konjac powder), or which is used as a solvent for Butylated Hydroxytoluene of Butylated Hydroxyanisole or as an ingredient for the manufacture of vinegar; Used for accelerating yeast-autolysis in the extract (water-soluble fraction obtained by autolysis of yeast;) Used as a solvent for vinyl acetate resin. <p>Ethyl Acetate used in manufacturing yeast extract shall be removed before the preparation of the finished food.</p>
	Ethyl Acetoacetate				All foods		Only for flavoring.
Ethyl Butyrate							
Ethyl Cinnamate							
Ethyl Decanoate							
Mixture of 2-Ethyl-3,5-dimethylpyrazine and 2-Ethyl-3,6-dimethylpyrazine							
Ethyl Heptanoate							
Ethyl Hexanoate							
Ethyl Isovalerate							
2-Ethyl-3-methylpyrazine							
2-Ethyl-5-methylpyrazine							
2-Ethyl-6-methylpyrazine							
5-Ethyl-2-methylpyridine							
Ethyl Octanoate							
Ethyl Phenylacetate							
Ethyl Propionate							
2-Ethylpyrazine							

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Flavoring agents (continued)	3-Ethylpyridine	All foods		Only for flavoring.
	Ethylvanillin			
	1,8-Cineole			
	Eugenol			
	Fatty Acids			
	Furfural and its derivatives (excluding substances generally recognized as highly toxic)			
	Geraniol			
	Geranyl Acetate			
	Geranyl Formate			
	Hexanoic Acid			
	Hydroxycitronellal			
	Hydroxycitronellal Di- methylacetal			
	Indole and its derivatives			
	Ionone			
	Isoamyl Acetate			
	Isoamylalcohol			
	Isoamyl Butyrate			
	Isoamyl Formate			
	Isoamyl Isovalerate			
	Isoamyl Phenylacetate			
	Isoamyl Propionate			
	Isobutanol			
	Isobutyraldehyde			
	Isobutyl Phenylacetate			
	Isoeugenol			
	Isoquinoline			
	Isopentylamine			
Isopropanol	All foods		See the section, "Miscellaneous".	
Isothiocyanates (excluding substances generally recognized as highly toxic)	Isovaleraldehyde	All foods		Only for flavoring.
	Ketones			
	Lactones (excluding substances generally recognized as highly toxic)			
	Linalool			
	Linalyl Acetate			
	Maltol			
	<i>d</i> -Menthol			
	<i>l</i> -Menthol			
	<i>l</i> -Menthyl Acetate			
	Methyl Athranilate			
	2-Methylbutanol			
	3-Methyl-2-butanol			
	<i>trans</i> -2-Methyl-2-butenal			
	3-Methyl-2-butenal			
	3-Methyl-2-butenol			
	2-Methylbutyraldehyde			
	Methyl Cinnamate			
	5-Methyl-6,7-dihydro-5 <i>H</i> - cyclopentapyrazine			
	1-Methylnaphthalen			
	Methyl N-Methylantranilate			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Flavoring agents (continued)	Methyl β -Naphthyl Ketone	All foods		Only for flavoring.	
	6-Methylquinoline				
	5-Methylquinoxaline				
	2-Methylpyrazine				
	Methyl Salicylate				
	<i>p</i> -Methylacetophenone				
	γ -Nonalactone				
	Octanal				
	2-Pentanol				
	<i>trans</i> -2-Pentenal				
	1-Penten-3-ol				
	<i>l</i> -Perillaldehyde				
	Phenethyl Acetate				
	Phenols (excluding substances generally recognized as highly toxic)				
	Phenol Ethers (excluding substances generally recognized as highly toxic)				
	2-(3-Phenylpropyl)pyridine				
	Piperidine				
	Piperonal				
	Propanol				
	Propionaldehyde				
	Propionic Acid*				* Propionic Acid may also be used as preservative. See the section, "Preservatives."
	Pyrazine				
	Pyrrole				
	Pyrrolidine				
	Terpene Hydrocarbons				
	Terpineol				
	Terpinyl Acetate				
	5,6,7,8-Tetrahydroquinoxaline				
	2,3,5,6-Tetramethylpyrazine				
	Thioethers (excluding substances generally recognized as highly toxic)				
Thiols (excluding substances generally recognized as highly toxic)					
Triethyl Citrate	Only for flavoring.				
Trimethylamine					
2,3,5-Trimethylpyrazine					
γ -Undecalactone					
Valeraldehyde					
Vanillin					
Flour treatment agents	Ammonium Persulfate	Wheat flour	0.30 g/kg		
	Benzoyl Peroxide	Wheat flour		Can be used only as diluted Benzoyl Peroxide by mixing with one or more of Alum, calcium salts of Phosphoric Acid, Calcium Sulfate, Calcium Carbonate, Magnesium Carbonate, and Starch.	
	Chloride Dioxide	Wheat flour			
	Diluted Benzoyl Peroxide	Wheat flour	0.30 g/kg		
	Potassium Bromate	Bread (only products made of wheat flour)	0.030 g/kg of wheat flour	Shall be decomposed or removed before the preparation of the finished food.	

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Food Colors	Annato, water-soluble			Not permitted in fresh fish/shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both <i>Laminariales</i>), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves, or vegetables.
	β -apo-8'-carotenal			
	β -Carotene			
	Canthaxanthin	Fish-paste products (only <i>Kamaboko</i>)	0.035g/1kg	except for <i>Hanpen</i> ., <i>Satumaage</i> ., <i>Tuna-ham</i> , <i>Fish sausage</i> and <i>These imitations</i> .
	Copper Chlorophyll	Agar jelly in MITSUMAME (prepared by mixing agar jelly, cut fruits, gree beans, etc. with sugar syrup) packed into cans or plastic containers. Chewing gum Chocolate Fish-paste products (excluding SURIM Fruits and vegetables for KONBU (kelp) Moist cakes (excluding bread with sweet fillings or toppings)	as copper 0.0004 g/kg 0.050 g/kg 0.0010 g/kg 0.030 g/kg 0.10 g/kg 0.15 g/kg of dry kelp 0.0064 g/kg	* Foods which are processed for preserving, including dried foods, salted foods, pickled foods in vinegar, and preserved foods in syrup.
	Food Blue No. 1 (Brilliant Blue FCF) and its Aluminum Lake			Not permitted in fish pickles, fresh fish/shellfish (including whale meat) KASUTERA (a type of pound cake), KINAKO (roasted soybean flour), KONBU (kelp)/WAKAME (sea weed) (both <i>Laminariales</i>), 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.
	Food Blue No. 2 (Indigo Carmine) and its Aluminum Lake			
	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) and its Aluminum Lake			
	Food Red No. 102 (New Coccine)			
	Food Red No. 104 (Phloxine)			
Food Red No. 105 (Rose Bengale)				
Food Red No. 106 (Acid Red)				
Food Yellow No. 4 (Tartrazine) and its Aluminum Lake				
Food Yellow No. 5 (Sunset Yellow) and its Aluminum Lake				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Food Colors (continued)	Food colors other than chemically synthesized food additives			Not permitted in fresh fish/shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both <i>Laminariales</i>), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves, or vegetables.
	Iron Sesquioxide	Banana (stem only) KONNYAKU (konjac)		
	Preparations of tar colors			Same as for Food Blue No. 1.
	Sodium Copper Chlorophyllin	Agar jelly in MITSUMAME (prepared by mixing agar jelly, cut fruits, gree beans, etc. with sugar syrup) packed into cans or plastic containers. Candies Chewing gum Chocolate Fish-paste products (except SURIMI) Fruits and vegetables for KONBU (kelp) Moist cakes (excluding bread with sweet fillings or toppings) Syrup	as copper 0.00040 g/kg 0.020 g/kg 0.050 g/kg 0.0064 g/kg 0.040 g/kg 0.10 g/kg 0.15 g/kg of dry kelp 0.0064 g/kg 0.064 g/kg	* Foods which are processed for preserving, including dried foods, salted foods, pickled foods in vinegar, and preserved foods in syrup.
	Sodium Iron Chlorophyllin			Not permitted in fresh fish/shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both <i>Laminariales</i>), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves,
	Titanium Dioxide			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 (sea weed) (both <i>Laminariales</i>), 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.
Humectant	Sodium Chondroitin Sulfate	Fish sausage Mayonnaise Dressing	3.0 g/kg 20 g/kg 20 g/kg	
Insecticide	Piperonyl Butoxide	Cereal grains	0.024 g/kg	
Non-nutritive Sweeteners	Acesulfame Potassium	An (sweetened bean paste) Confectionary Chewing gum Edible ices (including sherbets, flavored ices, and other similar foods) Fermented milk* Flour paste Ice creams	2.5 g/kg 2.5 g/kg 5.0 g/kg 1.0 g/kg 0.50 g/kg 1.0 g/kg 1.0 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use. * Applied to dilutions, in the case of concentrated products.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Non-nutritive sweeteners (continued)	Acesulfame Potassium (continued)	Jam	1.0 g/kg		
		Foods with health claims (only tablets)	6.0 g/kg		
		Lactic acid bacterial beverages*	0.50 g/kg		
		Milk drinks*	0.50 g/kg		
		Miscellaneous alcoholic beverages*	0.50 g/kg		
		Moist cakes	2.5 g/kg		
		Nonalcoholic beverages	0.50 g/kg		
	Pickles Sugar substitutes** Tare (a dip or sauce mainly for Japanese or Chinese foods) Wine* Other foods	1.0 g/kg	** Products used by directly adding to drinks, such as coffee and tea.		
		15 g/kg			
		1.0 g/kg			
		0.50 g/kg			
		0.35 g/kg			
	Advantame				
Aspartame					
Calcium Saccharin	Same as for "Sodium Saccharin".				
Disodium Glycyrrhizinate	MISO (fermented soybean paste) Soy sauce				
Saccharin	Chewing gum	0.050 g/kg			
Sodium Saccharin	KOZI-ZUKE (preserved in KOJI, fermented rice) SU-ZUKE (vinegar-pickled foods) TAKUAN-ZUKE (rice bran-pickled radishes)	as residue limit of sodium saccharine less than: 2.0 g/kg	When used in combination with calcium saccharin and sodium saccharin, total level of the additives as sodium saccharin shall not be more than the maximum limit.		
		Nonalcoholic beverages (powdered)		1.5 g/kg	
	KASU-ZUKE (lee-pickled foods) MISO-ZUKE (MISO-pickled foods) SHOYU-ZUKE (soy sauce-pickled foods) Fish/shellfish (processed, excluding fish paste, TSUKUDANI (foods boiled down with soy sauce), pickles, and canned or bottled foods)	1.2 g/kg			
		Processed sea weeds Simmered beans Soy sauce TSUKUDANI (foods boiled down with soy sauce)		0.50 g/kg	
				Edible ices Fish paste Lactic acid bacterial drinks Milk drinks Nonalcoholic beverages Sauces Syrup Vinegar	0.30 g/kg
					(less than 1.5 g/kg in case of materials for nonalcoholic beverage or lactic acid bacteria drinks or fermented milk product to be diluted not less than 5-fold before use, less than 0.90 g/kg in case of vinegar to be deluted not less than 3-fold before use)
		These maximum limits do not apply to foods approved to be labeled as special dietary use.			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Non-nutritive sweeteners (continued)	Sodium Saccharin (continued)	An (sweetened bean paste)	0.20 g/kg		
		Fermented milk			
		Flour paste			
		Ice cream products			
		Jams			
	MISO (fermented soybean paste)				
	Pickles (preserved or pickled foods, excluding those listed in this column)				
	Confectionary	0.10 g/kg			
	Canned or bottled foods, excluding those listed above.	0.20 g/kg			
	D-Sorbitol	All foods			
Sucralose		Chewing gum	2.6 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use. * Applied to dilutions, in the case of concentrated products. ** Products used by directly adding to drinks, such as coffee and tea.	
		Confectionary	1.8 g/kg		
		Jam	1.0 g/kg		
		Lactic acid bacterial beverages*	0.40 g/kg		
		Milk drinks*	0.40 g/kg		
		Miscellaneous alcoholic beverages*	0.40 g/kg		
		Moist cakes	1.8 g/kg		
		Nonalcoholic beverages*	0.40 g/kg		
		Sake*	0.40 g/kg		
		Sake (compounded)*	0.40 g/kg		
		Sugar substitutes**	12 g/kg		
		Wine (any kind of fruit wine)*	0.40 g/kg		
Other foods	0.58 g/kg				
Xylitol	All foods				
D-Xylose					
Preservatives	Benzoic Acid	Caviar	2.5 g/kg	When the additive is used in margarine with Sorbic Acid, Calcium Sorbate or Potassium Sorbate, or a preparation containing these additives, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.	
		Margarine	1.0 g/kg		
		Nonalcoholic beverages	0.60 g/kg		
		Soy sauce	0.60 g/kg		
		Syrup	0.60 g/kg		
	Butyl <i>p</i> -Hydroxybenzoate			as <i>p</i> -hydroxybenzoic acid	
			Fruit sauce	0.20 g/kg	
			nonalcoholic beverages	0.10 g/kg	
			Rind of fruits and fruit vegetables	0.012 g/kg	
			Soy sauce	0.25 g/L	
			Syrup	0.10 g/kg	
	Vinegar	0.10 g/L			
	Calcium Propionate		Bread and cakes	2.5 g/kg	When the additive is used in cheese with Sorbic Acid, Potassium Sorbate, or Calcium Sorbate or a preparation containing these additives, the total amount of them as propionic acid and as sorbic acid shall not be more than 3.0 g/kg.
Cheese			3.0 g/kg		

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Preservative (continued)	Calcium Sorbate (continued)		as sorbic acid		
		AMAZAKE (beverages made from fermented rice using KOJI (<i>Asp. oryzae</i>), and confined to products to be consumed in 3-fold or more dilution.)	0.30 g/kg	Cheese: When used in combination with propionic acid, calcium propionate, or sodium propionate, total level of the additives as sorbic acid and as propionic acid shall not be more than 3.0 g/kg.	
		AN (sweetened bean paste)	1.0 g/kg		
		Candied cherries	1.0 g/kg		
		Cheese	3.0 g/kg		
		Dried fish/shellfish (excluding smoking cuttlefish & octopus)	1.0 g/kg		
		Dried prune	0.50 g/kg		
		Fermented milk (as raw materials for lactic acid bacterial drinks)	0.30 g/kg		
		Fish-paste products (excluding SURIMI)	2.0 g/kg		
		Flour paste products for bread and confectionary	1.0 g/kg		When the additive is used in margarine with Benzoic Acid or Sodium Benzoate, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
		Fruit juice (including concentrated fruit juice) for confectionary	1.0 g/kg		
		Fruit paste for confectionary	1.0 g/kg		
		Gnocchis	1.0 g/kg		
		Jams	1.0 g/kg		
		KASU-ZUKE (lees-pickled foods)	1.0 g/kg		
		Ketchup	0.50 g/kg		
		KOJI-ZUKE (KOJI (<i>Asp. oryzae</i>)-pickled foods)	1.0 g/kg		
		Lactic acid bacterial beverages (excluding sterilized bevarages)	0.050 g/kg		
		Lactic acid bacterial beverages (as ingredients of lactic acid bacterial beverages, excluding sterilized beverages)	0.30 g/kg		
		Margarine	1.0 g/kg		
		Meat products	2.0 g/kg		
		Miscellaneous alcoholic beverages	0.20 g/kg		
		MISO (fermented soy bean paste)	1.0 g/kg		
		MISO-ZUKE (MISO-pickled foods)	1.0 g/kg		
		Salted vegetables	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 & octopus	1.5 g/kg		
		Soup (excluding potage-type soup)	0.50 g/kg		
		SU-ZUKE (vinegar-pickled foods)	0.50 g/kg		
		Syrup	1.0 g/kg		
		TAKUAN-ZUKE (rice bran-pickled radish)	1.0 g/kg		
TARE (a dip or sauce mainly for Japanese or Chinese foods)	0.50 g/kg				
TSUKUDANI (foods boiled down in soy sauce)	1.0 g/kg	When the additive is used in MISO-ZUKE, the total amount of Sorbic Acid used in the product, and Sorbic Acid and its salts cntaining in MISO as ingredient shall not be more than 1.0 g/kg.			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Preservative (continued)	Calcium Sorbate (continued)	TSUYU (a sauce mainly for Japanese noodles)	0.50 g/kg		
		Whale meat products	2.0 g/kg		
		Wine (any kind of fruit wine)	0.20 g/kg		
	Ethyl <i>p</i> -Hydroxybenzoate	Same as for Butyl <i>p</i> -Hydroxybenzoate.			
	Isobutyl <i>p</i> -Hydroxybenzoate				
	Isopropyl <i>p</i> -Hydroxybenzoate				
	Nisin				As polypeptide containing Nisin A
		Cheese (except processed cheese)			0.0125g/kg
		Meat products			
		Whipped creams			
Dressing			0.010g/kg		
Mayonnaise					
Sauces*					
Fine bakery products		0.00625g/kg			
Processed cheese					
MISO (fermented soybean paste)		0.0050g/kg			
Processed eggs products					
Moist, unbaked, sweet cakes made mainly of cereal grains or starch**		0.0030g/kg			
Potassium Sorbate	Same as for Calcium Sorbate				
Propionic Acid	Same as for Calcium Propionate		This additive may also be used as flavoring agent. See the section, "Flavoring agents."		
Propyl <i>p</i> -Hydroxybenzoate	Same as for Butyl <i>p</i> -Hydroxybenzoate				
Sodium Benzoate			as benzoic acid		
	Caviar		2.5 g/kg		
	Fruit paste and fruit juice (including concentrated juice) used for manufacturing confectionary.		1.0 g/kg		
	Margarine		1.0 g/kg		
	Nonalcoholic beverages		0.60 g/kg		
	Soy sauce		0.60 g/kg		
	Syrup		0.60 g/kg		
Sodium Dehydroacetate			as dehydroacetic		
	Butter		0.50 g/kg		
	Cheese		0.50 g/kg		
Margarine		0.50 g/kg			
Sodium Propionate	Same as for Calcium Propionate				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Preservative (continued)	Sorbic Acid		as sorbic acid	
		AMAZAKE (beverages made from fermented rice using KOJI (<i>Asp. oryzae</i>), and confined to products to be coconsumed in 3-fold or more dilution.)	0.30 g/kg	
		AN (sweetened bean paste)	1.0 g/kg	
		Candied cherries	1.0 g/kg	
		Cheese	3.0 g/kg	
		Dried fish/shellfish (excluding smoking cuttlefish & octopus)	1.0 g/kg	
		Dried prune	0.50 g/kg	
		Fermented milk (as raw materials for lactic acid bacterial drinks)	0.30 g/kg	
		Fish-paste products (excluding SURIM)	2.0 g/kg	
		Flour paste products for bread and confectionary	1.0 g/kg	
		Gnocchis	1.0 g/kg	
		Jam	1.0 g/kg	
		KASU-ZUKE (lees-pickled foods)	1.0 g/kg	
		Ketchup	0.50 g/kg	
		KOJI-ZUKE (KOJI (<i>Asp. oryzae</i>)-pickled foods)	1.0 g/kg	
		Lactic acid bacterial beverages (excluding sterilized bevarages)	0.050 g/kg	
		Lactic acid bacterial beverages (as ingredients of lactic acid bacterial ingredients of lactic acid bacterial beverages, excluding sterilized beverages)	0.30 g/kg	
		Margarine	1.0 g/kg	
		Meat products	2.0 g/kg	
		Miscellaneous alcoholic beverages	0.20 g/kg	
		MISO (fermented soy bean paste)	1.0 g/kg	
		MISO-ZUKE (MISO-pickled foods)	1.0 g/kg	
		Salted vegetables	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 & octopus	1.5 g/kg	
		Soup (excluding potage-type soup)	0.50 g/kg	
		SU-ZUKE (vinegar-pickled foods)	0.50 g/kg	
		Syrup	1.0 g/kg	
		TAKUAN-ZUKE (rice bran-pickled radish)	1.0 g/kg	
		TARE (a dip or sauce mainly for Japanese or Chinese foods)	0.50 g/kg	
		TSUKUDANI (foods boiled down in soy sauce)	1.0 g/kg	
TSUYU (a sauce mainly for Japanese noodles)	0.50 g/kg			
Whale meat products	2.0 g/kg			
Wine (any kind of fruit wine)	0.20 g/kg			

When the additive is used in margarine with Benzoic Acid or Sodium Benzoate, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.

When the additive is used in MISO-ZUKE, the total amount of Sorbic Acid used in the product, and Sorbic Acid and its salts containing in MISO as ingredient shall not be more than 1.0 g/kg.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use			
Quality sustainer	Propylene Glycol	Crust of Chinese pastry (shao mai, spring roll, wonton, zaiio-z)	1.2 %				
		Smoked cuttlefish	2.0 %				
		Raw noodles	2.0 %				
		Other foods	0.60 %				
Raising agents	Aluminum Ammonium Sulfate	All foods		Not permitted in MISO (fermented soy bean paste).			
	Aluminum Potassium Sulfate						
	Ammonium Bicarbonate						
	Ammonium Carbonate						
	Ammonium Chloride						
	Baking Powder <ul style="list-style-type: none"> • Single Baking Powder • Duplex Baking Powder • Ammonia Type Baking 						
	Potassium L-Bitartrate						
	Potassium DL-Bitartrate						
	Potassium Carbonate						
	Sodium Bicarbonate						
Seasonings	DL-Alanine	All foods					
	L-Arginine L-Glutamate						
	Calcium 5'-Ribonucleotide						
	Disodium 5'-Cytidylate						
	Disodium 5'-Guanylate						
	Disodium 5'-Inosinate						
	Disodium 5'-Ribonucleotide						
	Disodium Succinate						
	Disodium DL-Tartrate						
	Disodium L-Tartrate						
	Disodium 5'-Uridylate						
	L-Glutamic Acid						
	Glutamyl-valyl-glycine						
	Glycine						
	Monoammonium L-Glutamate						
	Monocalcium Di-L-Glutamate					as calcium 1.0 % Not applied to foods approved to be labeled as "special dietary use."	
	Monomagnesium Di-L-Glutamate				All foods		
	Monopotassium Citrate						
	Monopotassium L-Glutamate						
	Monosodium L-Aspartate						
Monosodium Fumarate							
Monosodium L-Glutamate							
Monosodium Succinate							
Potassium Chloride							
Potassium Gluconate							
Potassium Lactate							

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Seasonings (continued)	Potassium Sulfate	All foods		
	Sodium Gluconate			
	Sodium Lactate			
	Sodium DL-Malate			
	L-Theanine			
	Tripotassium Citrate			
	Trisodium Citrate			
Solvents or extracting agents	Acetone	Fats and oils Guarana nuts		Only for extracting components from such nuts in the process of the manufacture of guarana beverages or for fractionating components of fats or oils. Shall be removed before the preparation of the finished food.
	Glycerol	All foods		
	Hexane			Only for extracting fats or oils in manufacturing edible fats or oils. Shall be removed before the preparation of the finished food.
Stabilizer	Triethyl Citrate	Only capsule and tablet (except for chewable tablet).	3.5g/kg	not Sweet
		Egg pulp Dried egg	2.5g/kg	
		Nonalcoholic beverages	0.2g/kg	
Sterilizer	Chlorous Acid Water	Milled rice Legumes/pulses Vegetables (excluding mushrooms) Fruits Seaweeds Fresh fish/ shellfish (including fresh whale meat) Meat Meat products Whale meat products Preserved products of foods listed above.	0.40g/kg dipping solution or spray liquid	Shall be removed or decomposed before the preparation of the finished product. "The preserved products" means foods preserved by drying, salting, or other treatments.
	High-Test Hypochlorite	All foods		
	Hydrobromous Acid Water	Meat (except Chicken)	0.90g/kg dipping solution or spray liquid (as bromine)	Can be used only for sterilizing the surface of meat.
		Chicken	0.45g/kg dipping solution or spray liquid (as bromine)	
	1-Hydroxyethylidene-1,1-Diphosphonic Acid			Can be used only as peracetic acid formulation
	Hypochlorous Acid Water			Shall be decomposed or removed before the preparation of the finished food.
	Sodium Hypochlorite			Not permitted in sesame.
Peracetic Acid			Can be used only as peracetic acid formulation	

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Sterilizer (continued)	Peracetic Acid Formulation	chicken	2.0g/kg dipping solution or spray liquid (as peracetic acid) and 0.136g/kg dipping solution or spray liquid (as 1-hydroxyethylidene - 1,1-disulphonic acid)	Can be used only for sterilizing the surface of beef, chicken, pork fruits and vegetables.
		beef and pork	1.80g/kg dipping solution or spray liquid (as peracetic acid) and 0.024 g/kg dipping solution or spray liquid (as 1-hydroxyethylidene - 1,1-disulphonic acid)	
		fruits and vegetables	0.080g/kg dipping solution or spray liquid (as peracetic acid) and 0.0048 g/kg dipping solution or spray liquid (as 1-hydroxyethylidene - 1,1-disulphonic acid)	
Flavoring agents or Peracetic acid formulation	Octanoic acid			Can be used only for flavoring and the use as peracetic acid formulation
Thickening agents or stabilizers	Acetylated Distarch Adipate	All foods		
	Acetylated Distarch Phosphate	All foods		
	Acetylated Oxidized Starch	All foods		
	Ammonium Alginate	All foods		
	Calcium Alginate	All foods		
	Calcium Carboxymethylcellulose	All foods	2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 % : Methyl Cellulose, Sodium Carboxymethylcellulose, and Sodium Carboxymethyl-starch.
	Distarch Phosphate	All foods		
	Hydroxypropyl Distarch Phosphate	All foods		
	Hydroxypropyl Starch	All foods		
	Methyl cellulose	All foods	2.0%	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-starch.
	Monostarch Phosphate	All foods		
	Oxidized Starch	All foods		
	Phosphated Distarch Phosphate	All foods		
	Polyvinylpyrrolidone	Capsule- and tablet-form foods excluding confections		except for confectionary
	Potassium Alginate	All foods		
Propylene Glycol Alginate	All foods	1.0 %		
Starch Sodium Octenyl Succinate	All foods			
Starch Acetate	All foods			
Sodium Alginate	All foods			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Thickening agents or stabilizers (continued)	Sodium Carboxymethylcellulose	All foods	2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-strach.
	Sodium Carboxymethylstarch	All foods	2.0 %	When used with one or more of the following additives, the total amount shall not be more than 2.0 %: Calcium Carboxymethyl-cellulose, Methyl Cellulose, and Sodium Carboxymethyl-cellulose.
	Sodium Polyacrylate	All foods	0.20 %	
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver	Active Carbone	All foods		
	Ammonia			
	Ammonium Dihydrogen Phosphate			
	Ammonium Sulfate			
	Asparaginase	All foods		
	Calcium Acetate	All foods Chewing gum* * Only applied to Calcium Carbonate	as Ca 10% * 1.0% The above limits do not apply 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.
	Calcium Carbonate*			
	Calcium Citrate			
	Calcium Dihydrogen Phosphate			
	Calcium Dihydrogen Pyrophosphate			
	Calcium Hydroxide			
	Calcium Monohydrogen Phosphate			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver (continued)	Calcium Silicate	capsules and tablets as foods for specified health uses and foods with nutrient function claims		Not permitted in human milk substitutes or weaning foods.
		Other foods	2.0 % When used with Silicon Dioxide (fine), the total amount shall not be more than 2.0 %.	
	Calcium Stearate	All foods		
	Carbon Dioxide			
	Diammonium Hydrogen Phosphate			
	Dipotassium Hydrogen Phosphate			
	Disodium Dihydrogen Pyrophosphate			
	Disodium Hydrogen Phosphate			
	Hydroxypropyl Cellulose			
	Hydroxypropyl Methylcellulose			
	Hydrochloric Acid	All foods		Shall be neutralized or removed before the preparation of the finished food.
	Ion Exchange Resins	All foods		Shall be removed before the preparation of the finished food.
	Isopropanol See the section, "Flavoring agents".	Hop	20g/kg Hop extract	Only for extracting Hop extract is limited to the substance that is added to the wort during the manufacturing of beer and low malt beer (including sparkling liquor) .
		Fish meat	0.25g/kg Fish protein concentrate	Fish protein concentrate is fish meat from which the moisture and fat are removed.
		Other foods	0.2g/kg Extracts of other foods	Extracts of other foods and products made of these extracts (except products made of hop extract and fish protein concentrate).
	Liquid Paraffin	Bread	as residue limit less than 0.10 %	Only for releasing dough in dividing by automatic dispenser or in baking.
	Magnesium Carbonate	All foods		
	Magnesium Chloride			
	Magnesium Monohydrogen Phosphate			
	Magnesium Oxide			
	Magnesium Stearate	All foods		Only capsules and tablets as foods for specified health uses and foods with nutrient function claims.
	Magnesium Silicate	All foods		Only as filtration aid for fats & oil . Shall be removed before the preparation of the finished food.
	Magnesium Sulfate	All foods		

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver (continued)	Natamycin	Natural Cheese (confined to the surface of hard and semi-hard cheeses)	less than 0.020 g/kg		
	Nitrous Oxide	Whip creams (referring to products obtained by whipping foods composed mainly of milk fat or foods made mainly of milk fat substitutes).			
	Oxalic Acid	All foods		Shall be removed before the preparation of the finished food.	
	Phosphoric Acid	All foods			
	Polyvinylpyrrolidone			Only as filtration aid. Shall be removed before the preparation of the finished food.	
	Potassium Dihydrogen Phosphate	All foods			
	Potassium Hydroxide	All foods		Shall be neutralized or removed before the preparation of the finished food.	
	Potassium Metaphosphate	All foods			
	Potassium Nitrate	Cheese SAKE		0.20 g/L of raw milk 0.10 g/L of raw mash	
	Potassium Polyphosphate	All foods			
	Potassium Pyrophosphate				
	Silicon Dioxide	All foods			Only as filtration aid. Shall be removed before the preparation of the finished food.
	Silicon Dioxide (fine)	All foods		2.0 % When used with foods except capsules and tablets as foods for specified health uses and foods with nutrient function claims Calcium Silicate, the total amount shall not be more than 2.0 %:	Not permitted in human milk substitutes or weaning foods.
	Sodium Acetate	All foods			
	Sodium Carbonate				
	Sodium Dihydrogen Phosphate				
	Sodium Hydroxide	All foods			Shall be neutralized or removed before the preparation of the finished food.
	Sodium Hydroxide Solution				
	Sodium Metaphosphate	All foods			
	Sodium Methoxide	All foods			Shall be decomposed before the preparation of the finished product, then the methanol produced during the decomposition shall be removed.
	Sodium Polyphosphate	All foods			
	Sodium Pyrophosphate				
	Sodium Sulfate				
Sulfuric Acid	All foods			Shall be neutralized or removed before the preparation of the finished food.	
Zinc Sulfate	Sparkling liquor		as Zn 0.0010g/kg		

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver (continued)	Tricalcium Phosphate	All foods	as Ca 1.0% The above limits do not apply 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.
	Trimagnesium Phosphate	All foods		
	Tripotassium Phosphate			
	Trisodium Phosphate			
Water-insoluble minerals: Acid Clay Bentonite Diatomaceous Earth Kaolin Perlite Sand Talc* Other Similar Substances	All foods Chewing gum (when talc is only used)*	as maximum residue limit 0.50 % 5.0 % *	When two or more of the additives listed in this section are used together, the total of each residue amount shall not be more than 0.50 %. Only in case where its use is indispensable for manufacture or processing of food.	