Significance of Revision of the Japanese Standards of Food Additives Seventh Edition

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Summary
Today Japanese eating habits have become more diverse and use of various food additives has been increasing. Additives perform a variety of useful functions in foods. Additives keep food wholesome and appealing while being transported from far away from the production place. Also, additives can improve the nutritional value and make them more appealing in terms of taste, texture, consistency or color.
However, if hazardous foods enter the food chain, they will cause tremendous damage to our health.
In 1960, the Japanese Standards of Food Additives, First edition was published in order to protect the health of consumers. Every 5 years, it has been revised to cope with diet trends; this is the seventh edition.
The characteristics of the seventh edition of the Japanese Standards of Food Additives, are the following five main points:
1) Increase in the number of specifications for natural food additives
   Although 9 items were prescribed for natural food additives in the sixth edition, 60 items, 61 specifications and 3 materials are added in the seventh edition.
2) Better harmonization with international standards
   International measuring units are used where possible.
3) Exclusion of hazardous reagents
   Exclusion of hazardous reagents, such as mercury compounds, benzene and carbon tetrachloroform, is encouraged.
4) Introduction of new test methods, along with the specifications of natural food additives
   4 items are added, such as ignited residue and microbiological limit test, and so on.
5) Introduction of standards for extract solvent in standards for manufacturing additives
We found this revision to be more reliable, compliant with international standards and with emphasis on ensuring food safety.