

Standards for Use, according to Use Categories

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–The table below is an English translation and compilation of “the Standards for Use of Food Additives” issued by Minister for Health, Labour and Welfare, Government of Japan along with related information as reference materials for deepening the understanding of users. In case of any discrepancy between the Japanese original and the English translation, the former will take priority. It is recommended to refer to the official government documents when utilizing the contents of this table.

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)	as maximum residue limit 0.010 g/kg	
		Potato	0.007 g/kg	
	Difenoconazole	Potato	0.004g/kg	
	Diphenyl	Grapefruit	as maximum residue limit 0.070 g/kg	
		Lemon	0.070 g/kg	
		Orange	0.070 g/kg	
	Fludioxonil	Kiwifruit	0.020 g/kg	
		Pineapple (except for crown bud)		
		Citrus fruits (except for UNSHU orange)	0.010 g/kg	
		Potato	0.0060 g/kg	
Apple		0.0050 g/kg		
Apricot (except for seeds) Avocado (except for seed) Cherry (except for seeds) Japanese plum (except for seeds) Loquat Mango (except for seed) Nectarine (except for seeds) Papaya Pear Peach (except for seeds) Pomegranate Quince				
Imazalil	Banana	as maximum residue limit 0.0020 g/kg		
	Citrus fruits (except for UNSHU orange)	0.0050 g/kg		
<i>o</i> -Phenylphenol	Citrus fruits		as maximum residue limit of <i>o</i> -0.010 g/kg	

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Anti-molding agents (continued)	Propiconazole	Citrus fruits(except for UNSHU orange)	as maximum residue limit 0.008g/kg	
		Apricot (eliminate seeds)	0.004g/kg	
		Nectarin (eliminate seeds)		
		Peach (eliminate seeds)		
		Cherry (eliminate peduncle and seeds)		
		Japanese plum (eliminate seeds)	0.0006g/kg	
	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	as maximum residue limit			
	Banana (whole)	0.0030 g/kg		
	Banana (pulp) Citrus fruits	0.0004 g/kg 0.010 g/kg		
Antioxidants	L-Ascorbic Acid	All foods		
	L-Ascorbyl Palmitate			
	L-Ascorbyl Stearate			
	Butylated Hydroxyanisole (BHA)	as BHA		
		Butter	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 cosumed raw)	1 g/kg of dip	
		Mashed potato (dried)	0.2 g/kg	
Whale meat (frozen) (except frozen products cosumed raw)	1 g/kg of dip			
Butylated Hydroxytoluene (BHT)	as BHA			
	Butter	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 cosumed raw)	1 g/kg of dip		
Mashed potato (dried) Whale meat (frozen) (except frozen products cosumed raw)	0.2 g/kg 1 g/kg of dip			
Calcium L-Ascorbate	All foods			
Calcium Disodium Ethylenediaminetetraacetate	as EDTA-CaNa2			
	Canned and bottle non-alcoholic beverages	0.035 g/kg		
	Other canned and bottle foods	0.25 g/kg		
L-Cysteine Monohydrochloride	Bread		All foods as CHOMIRYO (seasoning)	
	Fruit juice			
Disodium Ethylene-diaminetetraacetate	as EDTA-CaNa2			
	Canned and bottle non-alcoholic beverages	0.035 g/kg	Shall be chelated with calcium ino before the preparation of the finished food.	
Other canned and bottled foods	0.25 g/kg			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Antioxidants (continued)	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.
	<i>dl</i> - α -Tocopherol	All foods		Only for antioxidantizing, 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.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Bleaching agents		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 raisins) 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		
		Dijon mustard	0.50 g/kg		
		Dried fruits (excluding raisins)	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		
	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	less than: 0.070 g/kg	May be used as fermentation regulator. See the section, "Miscellaneous."	
		Whale meat bacon	0.070 g/kg (as residue limit of NO ₂)		
	Sodium Nitrate	Same as for Potassium Nitrate			
	Sodium Nitrite			as maximum residue limit of nitrite	
		Fish ham	0.050 g/kg		
		Fish sausage	0.050 g/kg		
		IKURA (salted/processed salmon roes)	0.0050 g/kg		
		Meat products	0.070 g/kg		
		SUJIKO (salted salmon roes)	0.0050 g/kg		
	TARAKO	0.0050 g/kg			
	Whale meat bacon	0.070 g/kg			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
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 milk (dried, liquid)		
		Substitutes for human milk	10mg/100kcal	
		Foods for specified health uses, Foods with nutrient function claims		
	Bisbentiamine	All foods		
	Calcium Carbonate			
	Calcium Chloride	All foods	1.0 %	Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Citrate			
	Calcium Dihydrogen Phosphate			Only when indispensable for manufacturing or processing the food, or when used for nutritive purposes.
	Calcium Dihydrogen Pyrophosphate			
	Calcium Gluconate*			*Only for nutritive purposes.
	Calcium Glycerophosphate*			
	Calcium Hydroxide			Only when indispensable for manufacturing or processing the food, or when used for
	Calcium Lactate			
	Calcium Monohydrogen Phosphate		All foods	as Ca 1.0% ** The above limits do not apply to foods approved to be labeled as "special. dietary"
	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	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 milk under approval by the Minister of Health, Labour and Welfare.	
	Foods for specified health uses, Foods with nutrient function claims	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 milk under approval by the Minister of Health, Labour and Welfare.	

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use		
Dietary supplements (continued)	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				
	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	All foods					Not permitted in fresh fish/shellfish (including fresh whale meat) or meat.
Nicotinic Acid						
L-Phenylalanine	All foods					
Pyridoxine Hydrochloride						
Riboflavin						
Riboflavin 5'-Phosphate Sodium						
Riboflavin Tetrabutryate						
Sodium Ferrous Citrate						
Sodium Pantothenate						
Sodium Selenite				Formulated milk (dried, liquid) Substitutes for human milk	as selen 5.5 μ g/100kcal	The limit does not apply to cases where this additive is used in substitutes for human milk under approval by the Minister for 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		

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Dietary supplements (continued)	Tricalcium Phosphate	All foods	as Ca 1.00% The above limit do not apply to foods approved to be labeled as "special dietary"	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 concentration.	The limit does not apply to cases where these additives are used in formulated 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 milk under approval by the Minister of Health, Labour and Welfare.
Emulsifiers	Calcium Strearoyl Lactylate	as Calcium Strearoyl Lactylate		*as dry noodles. 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. ** as boiled noodles.
		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*	
		Mixed powder:		
		for manufacturing bread.	5.5 g/kg	
		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				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Emulsifiers (continued)	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 Stearoyl Lactylate			
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	2.5g/kg		
	Dried egg			
	Nonalcoholic beverages	0.2g/kg		
Film-forming agents	Morpholine Salts of Fatty Acids	Rind of fruits		Only as film-forming agent. * Polyvinyl Acetate may also be used as chewing gum base. See the section, "Chewing gum base."
	Polyvinyl Acetate*	Rind of vegetables		
	Sodium Oleate			
Flavoring agents	Acetaldehyde	All foods		Only for flavoring.
	Acetophenone			
	Aliphatic Higher Alcohols (excluding substances generally recognized as highly toxic)			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Flavoring agents (continued)	Aliphatic Higher Aldehydes (excluding substances generally recognized as highly toxic)	All foods		Only for flavoring.
	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			
	<i>sec</i> -Butylamine			
	Butyl Butyrate			
	Butyraldehyde			
	Butyric Acid			
	Cinnamic Acid			
	Cinnamaldehyde			
	Cinnamyl Acetate			
	Cinnamyl Alcohol			
	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			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Flavoring agents (continued)	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 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 3-Ethylpyridine 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 Hexylamine Hydroxycitronellal Hydroxycitronellal Di- methylacetal Indole and its derivatives Ionone Isoamyl Acetate Isoamylalcohol Isoamyl Butyrate Isoamyl Formate Isoamyl Isovalerate	All foods		Only for flavoring.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Flavoring agents (continued)	Isoamyl Phenylacetate	All foods		Only for flavoring.
	Isoamyl Propionate			
Isobutanol				
Isobutylaldehyde				
Isobutylamine				
Isobutyl Phenylacetate				
Isoeugenol				
Isoquinoline				
Isopentylamine				
	Isopropanol			
	Isopropylamine	All foods		Only for flavoring.
	Isothiocyanates (excluding substances generally recognized as highly toxic)			
	Isovaleraldehyde			
	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-Methylbutylaldehyde			
	2-Methylbutylamine			
	Methyl Cinnamate			
	5-Methyl-6,7-dihydro-5H-cyclopentapyrazine			
	1-Methylnaphthalen			
	Methyl N-Methylantranilate			
	Methyl β -Naphthyl Ketone			
	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			
	Pentylamine			
	<i>l</i> -Perillaldehyde			
	Phenethyl Acetate			
	Phenols (excluding substances generally recognized as highly toxic)			
	Phenol Ethers (excluding substances generally recognized as highly toxic)			

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Flavoring agents (continued)	2-(3-Phenylpropyl)pyridine			* Propionic Acid may also be used as preservative. See the section, "Preservatives." Only for flavoring.	
	Piperidine				
	Piperonal				
	Propanol				
	Propionaldehyde				
	Propionic Acid*				
	Propylamine				
	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					
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.	
Food colors	Annato, water-soluble			Not permitted in fresh fish/shellfish (including whale meat), KONBU (kelp)/WAKAME (sea weed) (both Laminariales), legumes/pulses, meat, NORI (laver) (except when gold is used on NORI), tea leaves, or vegetables.	
	b- α -8'-carotenal				
	β -Carotene				
	Canthaxanthin	Fish-paste products (only KAMABOKO)	0.035g/1kg		except for Hanpen, Satumaage, tuna-ham, Fish sausage and These imitations.
	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 SURIMI) Fruits and vegetables for preservation.* 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.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Food colors (continued)	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			
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, green beans, etc. with sugar syrup) packed into cans or plastic containers. Candies Chewing gum Chocolate Fish-paste products (except SURIMI) Fruits and vegetables for preservation.* 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.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use			
Food colors (continued)	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	3.0 g/kg				
		Mayonnaise	20 g/kg				
		Dressing	20 g/kg				
Insecticide	Piperonyl Butoxide	Cereal grains	0.024 g/kg				
Non-nutritive sweeteners	Acesulfame Potassium	AN (sweetened bean paste)	2.5 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	2.5 g/kg				
		Chewing gum	5.0 g/kg				
		Edible ices (including sherbets, flavored ices, and other similar foods)	1.0 g/kg				
		Fermented milk*	0.50 g/kg				
		Flour paste	1.0 g/kg				
		Ice creams	1.0 g/kg				
		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	1.0 g/kg				
		Sugar substitutes**	15 g/kg				
		Tare (a dip or sauce mainly for Japanese or Chinese foods)	1.0 g/kg				
		Wine*	0.50 g/kg				
		Other foods	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		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.			
		KOJI-ZUKE (preserved in KOJI, fermented rice) SU-ZUKE (vinegar-pickled foods) TAKUAN-ZUKE (rice bran-pickled radishes)					

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Non-nutritive sweeteners (continued)	Sodium Saccharin (continued)	Nonalcoholic beverages (powdered)	1.5 g/kg	These maximum limits do not apply to foods approved to be labeled as special dietary use.
		KASU-ZUKE (lee-pickled foods)	1.2 g/kg	
		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)		
		Processed sea weeds	0.50 g/kg	
		Simmered beans		
		Soy sauce		
		TSUKUDANI (foods boiled down with soy sauce)		
		Edible ices	0.30 g/kg	
Fish paste	(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)			
Lactic acid bacterial drinks				
Milk drinks				
Nonalcoholic beverages				
Sauces				
Syrup				
Vinegar				
		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				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Preservatives	Benzoic Acid	Caviar Margarine Nonalcoholic beverages Soy sauce Syrup	2.5 g/kg 1.0 g/kg 0.60 g/kg 0.60 g/kg 0.60 g/kg	When the additive is used in margarine with Sorbic Acid, Calcium Sorbate or Potassium Sorbate, or a preparation containing these additives, the total amount of them as benzoic acid and as sorbic acid shall not be more than 1.0 g/kg.
	Butyl <i>p</i> -Hydroxybenzoate	Fruit sauce nonalcoholic beverages Rind of fruits and fruit vegetables Soy sauce Syrup Vinegar	as <i>p</i> -hydroxybenzoic acid 0.20 g/kg 0.10 g/kg 0.012 g/kg 0.25 g/L 0.10 g/kg 0.10 g/L	
	Calcium Propionate	Bread and cakes Cheese	as propionic acid 2.5 g/kg 3.0 g/kg	
	Calcium Sorbate	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.) AN (sweetened bean paste) Candied cherries Cheese* Dried fish/shellfish (excluding smoking cuttlefish & octopus) Dried prune Fermented milk (as raw materials for lactic acid bacterial drinks) Fish-paste products (excluding SURIMI) Flour paste products for bread and confectionary Fruit juice (including concentrated fruit juice) for confectionary Fruit paste for confectionary Gnocchis Jams KASU-ZUKE (lees-pickled foods) Ketchup KOJI-ZUKE (<i>KOJI (Asp. oryzae)</i> -pickled foods) Lactic acid bacterial beverages (excluding sterilized beverages) Lactic acid bacterial beverages (as ingredients of lactic acid bacterial beverages, excluding sterilized beverages) Margarine* Meat products Miscellaneous alcoholic beverages	as sorbic acid 0.30 g/kg 1.0 g/kg 1.0 g/kg 3.0 g/kg 1.0 g/kg 0.50 g/kg 0.30 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 1.0 g/kg 0.050 g/kg 0.30 g/kg 1.0 g/kg 2.0 g/kg 0.20 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 * 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.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Preservatives (continued)	Calcium Sorbate (continued)	MISO (fermented soy bean paste)	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.
		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			
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	The maximum use levels are not apply to products permitted or recognized by the Minister of Health, Labour and Welfare as foods for special dietary uses. The foods include five types of products: foods for the ill, milk powder for pregnant and lactating women, formulated milk powder for infants, foods for the aged, foods for specified health uses. * Sauces refer to all kinds of sauces including Oriental thick Worcester sauce, cheese sauce, and ketchup, but excluding fruit sauce and its analogues used for cakes. ** They refer to rice pudding and tapioca pudding, and their analogues, but excluding Oriental sweet dumplings.
	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."

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Preservatives (continued)	Propyl <i>p</i> -Hydroxybenzoate	Same as for Butyl <i>p</i> -Hydroxybenzoate		
	Sodium Benzoate	Caviar Fruit paste and fruit juice (including concentrated juice) used for manufacturing confectionary. Margarine Nonalcoholic beverages Soy sauce Syrup	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, 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.
	Sodium Dehydroacetate	Butter Cheese Margarine	as dehydroacetic 0.50 g/kg 0.50 g/kg 0.50 g/kg	
	Sodium Propionate	Same as for Calcium Propionate		
	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.) AN (sweetened bean paste) Candied cherries Cheese Dried fish/shellfish (excluding smoking cuttlefish & octopus) Dried prune Fermented milk (as raw materials for lactic acid bacterial drinks) Fish-paste products (excluding SUR) Flour paste products for bread and confectionary Gnocchis Jam KASU-ZUKE (lees-pickled foods) Ketchup KOJI-ZUKE (<i>KOJI (Asp. oryzae)</i> -pickled foods) Lactic acid bacterial beverages (excluding sterilized beverages) Lactic acid bacterial beverages (as ingredients of lactic acid bacterial beverages, excluding sterilized beverages) Margarine Meat products Miscellaneous alcoholic beverages MISO (fermented soy bean paste) MISO-ZUKE (MISO-pickled foods) Salted vegetables Sea urchin products SHOYU-ZUKE (soy sauce-pickled foods) Simmered beans Smoked cuttlefish & octopus Soup (excluding potage-type soup) SU-ZUKE (vinegar-pickled foods)	as sorbic acid 0.30 g/kg 1.0 g/kg 1.0 g/kg 3.0 g/kg 1.0 g/kg 0.50 g/kg 0.30 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 0.50 g/kg 1.0 g/kg 0.050 g/kg 0.30 g/kg 1.0 g/kg 2.0 g/kg 0.20 g/kg 1.0 g/kg 1.0 g/kg 1.0 g/kg 2.0 g/kg 1.0 g/kg 1.0 g/kg 1.5 g/kg 0.50 g/kg 0.50 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			
Preservatives (continued)	Sorbic Acid (continued)	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				
Quality sustainer	Propylene Glycol	Crust of Chinese pastry (shao mai, spring roll, wonton, zai-o-z)	1.20%				
		Smoked cuttlefish	2.00%				
		Raw noodles	2.00%				
		Other foods	0.60%				
Raising agents	Aluminum Ammonium Sulfate	Confectionaries Moist cakes Bread	as aluminum 0.1g/kg	Not permitted in MISO (fermented soy bean paste).			
	Aluminum Potassium Sulfate						
	Ammonium Bicarbonate	All foods					
	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						
	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 1.00%	Not applied to foods approved to be labeled as "special dietary use."				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use
Seasonings (continued)	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			
	Potassium Sulfate			
	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.
		Nonalcoholic beverages(except mineral water)	0.25g/kg	
		Fruit wine(except wine) Wine	0.25g/kg 0.20g/kg	
	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

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Sterilizer (continued)	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	
	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		2.00%	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-strach.
	Distarch Phosphate	All foods			
	Hydroxypropyl Distarch Phosphate	All foods			
	Hydroxypropyl Starch	All foods			
	Methyl cellulose	All foods		2.00%	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.
Monostarch Phosphate	All foods				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Thickening agents or stabilizers (continued)	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	1.00%		
	Starch Sodium Octenyl Succinate	All foods			
	Starch Acetate	All foods			
	Sodium Alginate	All foods			
	Sodium Carboxymethylcellulose	All foods	2.00%	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	2.00%	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, etc.	Active Carbone	All foods			
	Ammonia				
	Ammonium Dihydrogen Phosphate				
	Ammonium Sulfate				
	Asparaginase	All foods			
	Calcium Citrate	All foods			
	Calcium Dihydrogen Phosphate				
	Calcium Dihydrogen Pyrophosphate				
	Calcium Hydroxide				
	Calcium Monohydrogen Phosphate				
	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	2.00%	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	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, etc. (continued)	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 extract	Hop extract 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 protein concentrate	Fish Fish protein concentrate is fish meat from which the moisture and fat are removed.
		Other foods	0.2g/kg Extracts of other foods	Extracts 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	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 for capsules,tablets,etc.which are not usual food forms as well as tablet confectionery.
	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		
	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		
	Polyvinylpolypyrrolidone			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				

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver, etc. (continued)	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
	Zinc Sulfate	Sparkling liquor		as Zn 0.0010g/kg	
	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 Talk* Other Similar Substances	All foods		as maximum residue limit 0.50% 5.0 % *(when only Talk is used in Chewing gum)	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.

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for Use	
Miscellaneous Absorbent Brewing agent Fermentation regulator Filtration aid Processing agent Quality improver, etc. (continued)	Ammonium Hydrogen Sulfite Water	Grape juice for winemaking Wine	as Ammonium Hydrogen Sulfite, not more than 0.2g per 1L of wine Sulfur Dioxide shall not remain in excess of 0.35g per 1kg of wine (excluding squeezed grape juice for winemaking containing 1% by volume or more of ethanol and its concentrate).	When used for grape juice for wine making, the additive is deemed to be used in wine.	
	Calcium Carbonate II* *The specifications of the already designated Calcium Carbonate has been renamed those of Calcium Carbonate I and separate specifications have been formulated with the name of Calcium Carbonate II. (Revision on 4 Dec. ,2020)	Grape juice for winemaking Wine			
	Calcium Phytate	Wine	not more than 0.08g per 1L of wine		
	Calcium L-Tartrate	Wine	not more than 2.0g per 1L of wine		
	Chitin-Glucan	Grape juice for winemaking Wine	not more than 5g per 1L of wine	Shall be removed before the preparation of the finished food.	
	Copolymer of Vinylimidazole/Vinylpyrrolidone	Grape juice for winemaking Wine	not more than 0.50g per 1L of wine	When used for grape juice for wine making, the additive is deemed to be used in wine. Shall be removed before the preparation of the finished food.	
	Cupric Sulfate	Wine	as Copper(II) sulfate pentahydrate, not more than 10mg per 1L of wine Copper shall not remain in excess of 2 mg per 1L of wine.		
	Dipotassium DL-Tartrate	Wine			
	Dipotassium L-Tartrate	Grape juice for winemaking Wine			
	Metatartaric Acid	Wine	not more than 0.10g per 1kg of wine		
	Potassium Ferrocyanide	Wine	Anhydrous Potassium Ferrocyanide shall not remain in excess of 0.001g per 1L of wine		
	Potassium Hydrogen Carbonate	Grape juice for winemaking Wine			