



Voluntary Report - Voluntary - Public Distribution

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## Report Name: Japan 237th Food Safety Group

Country: Japan

Post: Tokyo

Report Category: Sanitary/Phytosanitary/Food Safety

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## **Report Highlights:**

Japan's Ministry of Health, Labour and Welfare (MHLW) announced revisions to Japan's maximum residue levels for Ethaboxam, Tioxazafen, Fenbuconazole, Prochloraz, Oxfendazole, Febantel, and Fenbendazole for various agricultural commodities. MHLW also proposes to designate Ammonium hydrogen sulfite water, Chitin-glucan, Copolymer of vinylimidazole/vinylpyrrolidone, and Dipotassium DL-tartrate as approved food additives for grape wine. In addition, MHLW proposes to revise specifications for Di(2-ethylhexyl) phthalate in mineral waters. Lastly, MHLW proposed revisions of manufacturing standards for non-alcoholic beverages. Interested U.S. parties are encouraged to submit their comments to PlantDivision@usda.gov by November 21, 2020. Japan will subsequently notify their revisions to the World Trade Organization, which will provide another opportunity to comment.

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

## General

On November 11, 2020, Japan's Ministry of Health, Labour and Welfare (MHLW) proposed revisions to Japan's maximum residue levels (MRLs) for four pesticides (Ethaboxam, Tioxazafen, Fenbuconazole, and Prochloraz) and three veterinary drugs (Oxfendazole, Febantel, and Fenbendazole). MHLW also proposed to designate Ammonium hydrogen sulfite water, Chitin-glucan, Copolymer of vinylimidazole/vinylpyrrolidone, and Dipotassium DL-tartrate as approved food additives. The four substances are used in wine production in the European Union. In addition, MHLW intends to revise specifications for Di (2-ethylhexyl) phthalate in mineral water. Lastly, MHLW proposed to revise manufacturing standards for non-alcoholic beverages manufactured by mixing lactic bacteria, yeasts, fermented milks, or lactic-acid-bacteria beverages into non-alcoholic beverages.

For details of Japan's proposed revisions as distributed by MHLW, please see attached. Due to COVID-19-related concerns, MHLW shared the attached 237th Food Safety Group document electronically with the embassies based in Tokyo. Interested U.S. parties are encouraged to submit their comments to <u>PlantDivision@usda.gov</u> by November 21, 2020. Japan will subsequently notify these revisions to the World Trade Organization, which will provide another opportunity to comment.

Attachments:

FSG237 (English).pdf