

Voluntary Report – Voluntary - Public Distribution

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Report Number: JA2022-0003

Report Name: Japan Proposes a New JAS Standard for Miso

Country: Japan

Post: Tokyo

Report Category: Oilseeds and Products, Agricultural Situation

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Report Highlights:

Japan invites public comments on the newly developed Japanese Agricultural Standard (JAS) for miso (fermented soybean paste). Comments are due on January 25, 2022 (Japan standard time).

General Information

On December 27, 2021, Japan’s Ministry of Agriculture, Forestry and Fisheries (MAFF) [proposed new Japanese Agricultural Standard \(JAS\) for miso](#) (available in Japanese only). Miso is a fermented soybean paste, used as a traditional condiment to flavor food. Please see [JA2021-0040](#) for detailed information on Japanese miso production.

In the newly developed JAS, MAFF defines “miso” as a semi-solid salted soybean paste (may include grains, such as rice and barley, and other ingredients) fermented by the *koji* mold. *Koji* mold must be only *Aspergillus oryzae*. Miso may contain sugar and food flavorings. MAFF proposed four miso categories: 1) *kome-miso* (made from soybeans and rice), 2) *mugi-miso* (made from soybeans and barley), 3) *mame-miso* (made from soybeans only), and 4) *chogo-miso* (blended miso or miso that includes ingredients other than soybeans, rice and barley).

Since some miso products contain active *koji* mold¹, there may be changes in product composition over time. Consequently, the proposed JAS for miso does not specify the list of miso ingredients beyond the four categories listed above.

JAS

The [Act on Japanese Agricultural Standards \(JA2019-0195\)](#) directs MAFF to establish and regulate voluntary JAS standards. Accredited Registered Certifying Bodies inspect products to ensure conformity with JAS standards. The JAS label is displayed on JAS-certified products to inform consumers that products meet established JAS requirements.

Comment Submission

[Comments must be submitted in Japanese](#) by January 25, 2022 (Japanese standard time) by mail or electronically:

- *Mail comments to* 〒100-8950 1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo

To: Ministry of Agriculture, Forestry and Fisheries, Minister’s Secretariat, New Business and Food Industry Department, Food Manufacture Affairs Division, Standards and Conformity Assessment Policy Office, Standards 2nd Team

- *Electronic submission:* Go to [e-Gov](#). After agreeing to the conditions, click “意見入力へ” to submit comments.

¹ In order to ensure product consistency, some pre-packed miso products sold in retail stores are often neutralized by adding ethanol.

Attachments:

No Attachments.