

**Voluntary Report** – Voluntary - Public Distribution

**Date:** December 24, 2024

**Report Number:** JA2024-0074

**Report Name:** Japan to Revise JAS Miso Standard

**Country:** Japan

**Post:** Tokyo

**Report Category:** Agricultural Situation, Oilseeds and Products

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**Report Highlights:**

On December 17, 2024, Japan’s Ministry of Agriculture, Forestry, and Fisheries (MAFF) invited public comments on a revision to the Japanese Agricultural Standards (JAS) for miso (fermented soybean paste seasoning). The JAS standard for miso was first introduced in 2022. This revision proposes specifying the input ingredients permitted for producing JAS-certified miso. MAFF will accept comments in Japanese only, with a deadline of January 15, 2025.

## General Information:

On December 17, 2024, Japan’s Ministry of Agriculture, Forestry, and Fisheries (MAFF) invited [public comments](#) on the revised Japanese Agricultural Standards (JAS) for miso. The proposed revision is available [here](#) (in Japanese). MAFF aims to specify the allowable list of ingredients for producing JAS-certified miso, including:

- a) soybeans, rice, barley/wheat, and other grains
- b) salt
- c) sugar
- d) flavored ingredients
- e) JAS-certified miso

Flavored ingredients are defined under [JAS 0310 \(Flavored Seasoning\)](#) (Japanese only) as “powders or extract concentrates of fish flakes (such as bonito flakes), dried sardines, sea kelp, scallops, dried shiitake mushrooms, etc.”

MAFF first introduced JAS 0022 Miso on March 31, 2022 ([JA2022-0003](#)). JAS standards are voluntary and overseen by MAFF under the [Act on Japanese Agricultural Standards \(JA2019-0195\)](#). A JAS label is displayed on JAS-certified products to inform consumers that the products meet established JAS requirements. Each JAS standard undergoes a review process at least every five years to determine if it remains appropriate or requires revision.

Miso is a thick paste produced by fermenting soybeans with salt and koji fungus (*Aspergillus oryzae* etc.), and sometimes rice, barley, or other ingredients (see [JA2021-0040](#) for more information). It is widely used as a seasoning, and miso soup — made by adding miso to dashi broth — is a staple of Japanese cuisine.

## Submitting comments:

Comments should be submitted [in Japanese](#) no later than January 15, 2025 by mail or through the [e-Gov website](#).

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

MAFF, Minister’s Secretariat, New Business and Food Industry Department, Food Manufacture Affairs Division, Standards and Conformity Assessment Policy Office

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

## Attachments:

No Attachments.