



Voluntary Report - Voluntary - Public Distribution

Date: May 16, 2024

Report Number: JA2024-0023

Report Name: Wine Additive Approvals Under the EU-Japan Economic Partnership Agreement

Country: Japan

Post: Tokyo

Report Category: Wine, Sanitary/Phytosanitary/Food Safety

Prepared By: Suguru Sato

Approved By: Craig Elliott

Report Highlights:

In 2019, the EU-Japan Economic Partnership Agreement (EPA) entered into force. As a result, Japan approved 16 new wine additives that were previously not allowed in wine produced or consumed in Japan.

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

The EU-Japan EPA has Specialized Committees and Working Groups (WG) covering 12 different fields, including the Wine WG. The EU-Japan Wine WG held five online meetings between 2019 and 2023, resulting in Japan approving 16 new substances as additives for wine, while the EU did the same for 25 substances. The 16 substances Japan approved as wine additives are as follows:

- Dimethyldicarbonate (DMDC)
- Metartaric acid
- Neutral potassium tartrate
- Calcium carbonate + double calcium salt of L(+) tartaric and L(-) malic acids
- Ammonium bisulphite
- Chitin-glucan derived from Aspergillus
- Neutral salt of potassium DL tartaric acid
- Polyvinylimidazole-polyvinylpyrrolidone copolymers (PVI/PVP)]
- Argon
- Calcium phytate
- Calcium tartrate
- Copper sulphate
- Kaolin (aluminum silicate)
- Potassium bicarbonate = potassium hydrogen carbonate = potassium acid carbonate
- Potassium caseinate
- Potassium ferrocyanide

All substances allowed for wine, including the ones approved prior to the EU-Japan EPA, is summarized in the attached file as well as on the website of the National Tax Agency of the Government of Japan. All 16 substances approved under EU-Japan EPA are allowed to be used in any wine regardless of the origin of production.

List of food additives and processing aids for wine (fruit wine and sweet fruit wine made from grapes as main ingredients) in Japan (as of May 13, 2024)
https://www.nta.go.jp/english/taxes/liquor_administration/pdf/0021001-134.pdf

In the joint minutes of the 5th meeting, it is written, "both sides concurred that the Working Group on Wine will be used as a tool to address any issues or stringent needs related to oenological practices that arise from either side in the future."

References

- National Tax Agency Information on Liquor Administration https://www.nta.go.jp/english/taxes/liquor_administration/index.htm
- Ministry of Foreign Affairs of Japan EU-Japan EPA https://www.mofa.go.jp/ecm/ie/page23e_000547.html
- EU-Japan agreement: Committees and Dialogues

https://policy.trade.ec.europa.eu/eu-trade-relationships-country-and-region/countries-and-regions/japan/eu-japan-agreement/committees-and-dialogues_en

Attachments:

Food additives and processing aids for wine in Japan.pdf