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Konu : Japonya'ya Kuru İncir İhracatı

İzmir, 19/12/2014

GÜNEYDOĞU ANADOLU - İSTANBUL İHRACATÇI BİRLİKLERİ
Genel Sekreterlikleri
GAZİANTEP-İSTANBUL

Birliğimiz üyesi bir firmanın Japonya'ya ihraç ettiği kuru incirlerinde, Japon mevzuatında yer alan limitin üzerinde aflatoksin tespit edildiğini belirten Tokyo Ticaret Müşavirliğimizin yazısına atfen, Ekonomi Bakanlığı İhracat Genel Müdürlüğü'nden 18.12.2014 tarihli yazıda;

- İhracatçı firmamızın yaşadığı sorun ile ilgili olarak Tokyo Ticaret Müşavirliğimizin gerekli girişimlerde bulunduğu ve konu ile ilgili olarak bir örneği ekte sunulmuş olan bilgi notunu ilettiği,
- Müşavirliğimizce irtibata geçilen kurum ve kuruluş yetkililerince son zamanlarda Japonya ve Türkiye arasında ticari ve ekonomik anlamda çok iyi bir trend yakalandığı, Japonya Tarım Bakanlığı ve Sağlık Bakanlıkları nezdinde yürütülen çalışmaların hız kazandığı, tahin, yağlı marine hamsi ve bu defa da kuru incir ürünlerinde ortaya çıkan gelişmelerin medyaya da konu olmaya başladığı, Japon tüketicilerin ilgili haberlere karşı hassas olduğu, son yıllarda Çin'den gelen ürünlerdeki problemlerin basında sıklıkla yer almasının Çin'in pazarda hızlı bir imaj kaybetmesine neden olduğu, bu gibi gelişmelerin Japonya ve Türkiye arasında yaşanan pozitif yöndeki gelişmelere istenmeyen etkiler yaratabileceğine atıfta bulunulduğu, benzer durumların ortaya çıkmaması için Türk tarafının bir çözüm geliştirmesinin önerildiği,
- Bu itibarla son zamanlarda ülkemiz menşeli ürünlerin Japon gümrüklerindeki prosedürlerde yüksek düzeyli aflatoksin, histamin ve salmonella tespitleri gibi gelişmelerin ülkemizin Japonya'da elde ettiği olumlu gelişmeler üzerinde negatif etkiler oluşturabileceği, firmalarımızın Japon mevzuatı ve uygulamaları konusunda daha dikkatli olmaları gerektiği ifade edilerek, konu ile ilgili olarak daha hassas olunması konusunda ilgili İhracatçı Birlikleri ile üyelerimizin uyarılmasında yarar görüldüğü,

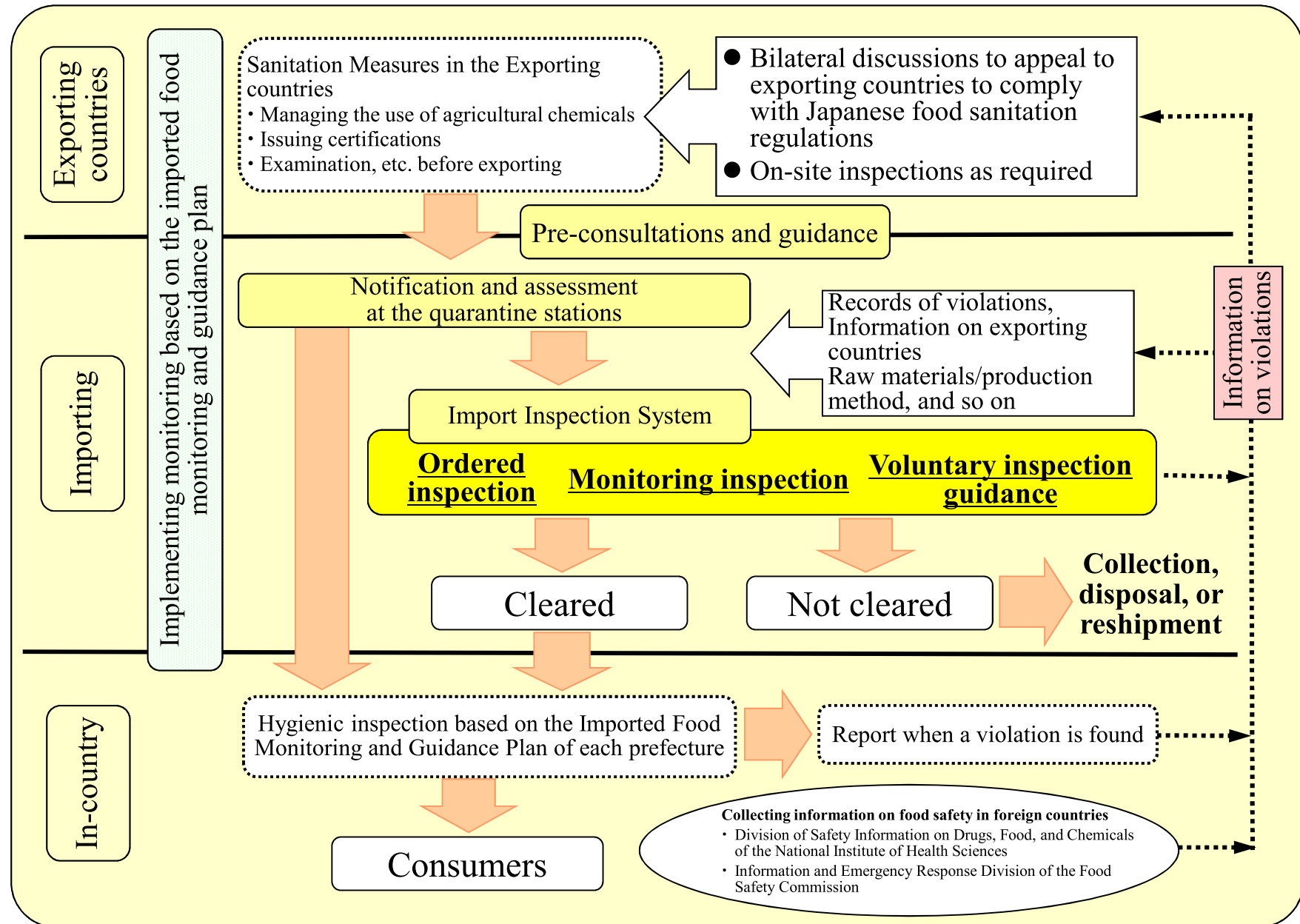
bildirilmektedir.

Bilgilerinizi ve üyelerinizin önümüzdeki dönemde Japonya'ya yapacakları kuru incir sevkیاتlarında, özellikle aflatoksin konusunda azami hassasiyeti göstermeleri konusunda uyarılması hususunda gereğini önemle rica ederim.

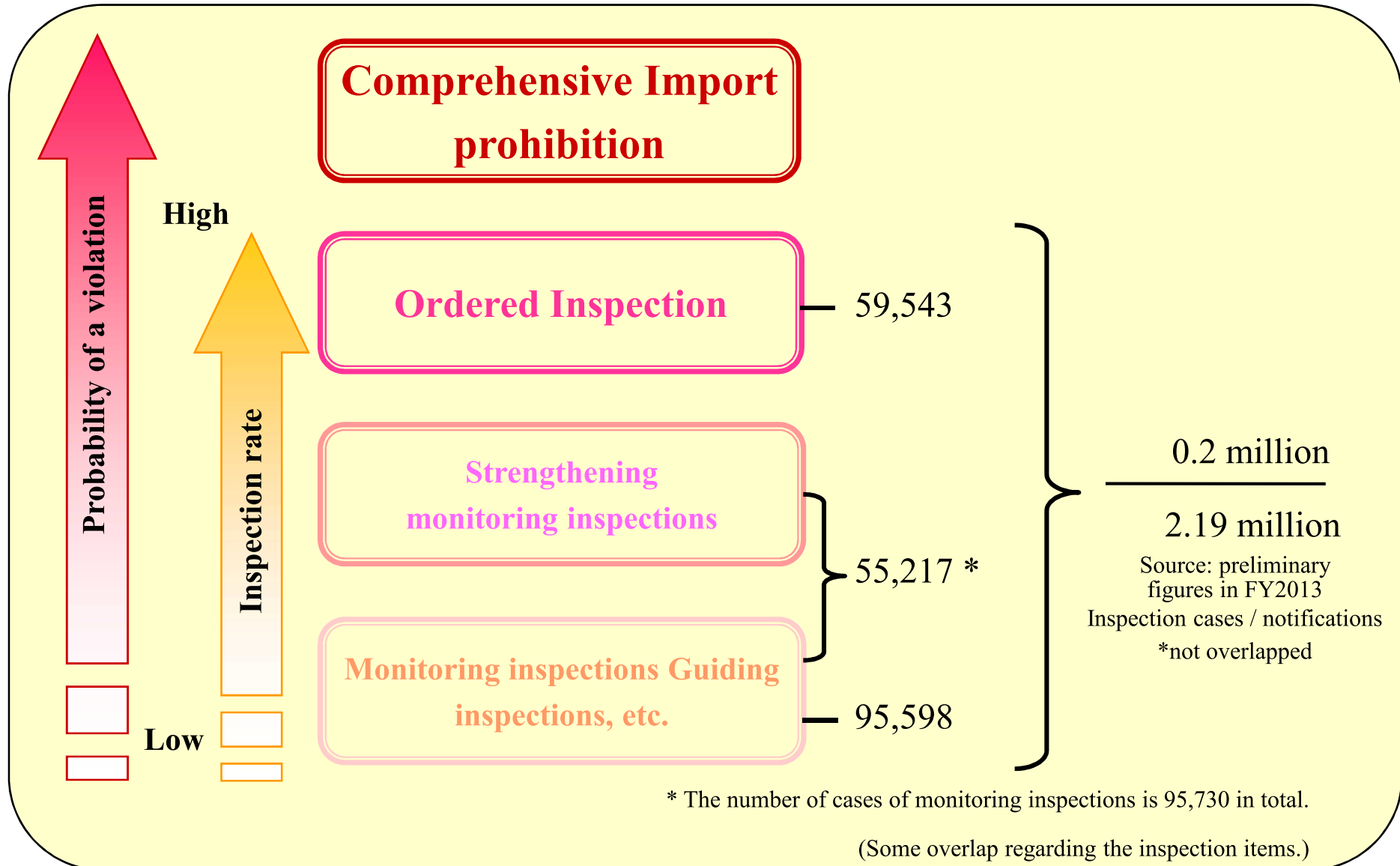
Emre ÇOĞULU
Genel Sekreter Yardımcısı

Ek: Tokyo Ticaret Müşavirliğimizin Bilgi Notu ve ekleri

Outline of the Monitoring System for Imported Food



Outline of the Import Inspection System



Inspection System at the Time of Importation

❖ Guidance and inspection, etc.

- ◆ These inspections are instructed to the importers by the government to be conducted regularly (including the first import) **as part of their voluntary sanitation control. The status of using pesticides or food additives, as well as the information about violated foods concerning pesticides or food additives is used as reference** when conducting these inspections.

❖ Monitoring inspection

- ◆ These inspections are conducted by the government based on their annual plan **to monitor a wide variety of imported foods concerning the status of food sanitation, and to take necessary measures, such as intensifying inspections at the time of importation.**
- ◆ The expenses of these inspections are paid by the government, and **the importers are allowed to import foods without waiting for the results of the inspections.**

❖ Ordered inspection

- ◆ These inspections are ordered to the importers to be conducted at each time of import on certain foods with higher possibilities of violation. **These foods are those that were found to be violating laws** during voluntary inspections, monitoring inspections, and sampling inspections conducted in Japan
- ◆ The expenses of these inspections are paid by the importers, and **the importers are not allowed to import foods without waiting for the results of the inspections**

Inspection Orders by the Minister of Health, Labour and Welfare

Requirements for ordering inspections

Emergence of health hazards

Danger of health hazards

Caused by the same producing country, manufacturer, or food processing company regarding the same imported food (Example: E. coli O-157, Aflatoxin, etc.)

Violation

Ordered inspection immediately

Pesticide residue
Veterinary medicine

Violation

Increase the frequency of monitoring inspections

Violation

Ordered inspections if violation is assumed highly probable

Dropping ordered inspections

Once it is confirmed that the violated food is not going to be imported again, since the exporting country has established measures against a recurrence or other cases.

Notice No.0328 Article 1 of the Department of Food Safety

March 28, 2014

To: Head of each quarantine station

From: Director of the Department of Food Safety,
Pharmaceutical and Food Safety Bureau
(Seal omitted)

Development of Imported Foods Monitoring and Guidance Plan for FY 2014

We appreciate the appropriate implementation of the monitoring plan based on the Imported Foods Monitoring and Guidance Plan for FY 2013, as well as the implementation of monitoring and instruction of imported foods at the time of importation

Based on the implementation guidelines for monitoring and guidance on food sanitation (Notification No. 301 of the Ministry of Health, Labour and Welfare, 2003), the government developed the Imported Foods Monitoring and Guidance Plan in FY 2014 (hereinafter referred to as “the Imported Foods Monitoring and Guidance Plan for FY 2014”), as described in Annex 1, under Article 23, paragraph 1 of the Food Sanitation Act (Act No. 233 of 1947). The Imported Foods Monitoring and Guidance Plan for FY 2014 is a plan concerning the monitoring and guidance of imported foods, additives, equipment, containers and packages, and toys by the national government which was published in an official gazette in accordance with paragraph 3 of the same Article.

We ask you to appropriately implement the monitoring and guidance tasks in conformity with the Imported Foods Monitoring and Guidance Plan for FY 2014.

Also, we would add that a notice has been given to prefectural governments, etc. as Annex 2.

Annex 1

Imported Foods Monitoring and Guidance Plan for FY 2014

The total number of foods, additives, equipment, containers and packages and toys (hereinafter referred to as "the food(s)") imported into Japan for the purpose of selling or business in 2012 was about 2.18 million annually and 32.15 million tons in volume on a notification basis. Based on the Food Balance Sheet by the Ministry of Agriculture, Forestry and Fisheries, the food self-sufficiency ratio is about 40% in Japan (food self-sufficiency ratio based on the total calorific value supplied), and about 60% of food supplies in Japan depends on supplies from abroad on a caloric-value-supplied basis.

In light of actual conditions of the food(s) imported into Japan, in FY 2013, the Ministry of Health, Labour and Welfare (hereinafter referred to as "the MHLW") and quarantine stations expanded the scope of items to be inspected at the time of importation by introducing testing equipment, and reinforced import inspections and guidance, such as monitoring inspections (meaning the inspections that are systematically implemented every fiscal year for the purpose of monitoring safety conditions of various foods based on the provision of Article 28 of the Food Sanitation Act (Act No. 233 of 1947; hereinafter referred to as "the Act") and of taking measures including reinforced inspections when violations of the Act are identified; hereinafter the same applies) and inspection orders (meaning the orders requiring importers to have imported foods with a high possibility of violating the Act inspected each time that the goods are imported, based on the provision of Article 26 of the Act; hereinafter the same applies). The MHLW and quarantine stations also systematically implemented a survey on the system in exporting countries with respect to food safety and conducted consultations and surveys on individual issues with exporting countries in order to prompt exporting countries to take appropriate safety measures on foods imported to Japan. Moreover, they conducted on-site inspections on safety control in exporting countries with relation to bovine spongiform encephalopathy (hereinafter referred to as "BSE"), etc.

As for these efforts, the interim report for the Inspection Results of the Imported Foods Monitoring and Guidance Plan for FY 2013 published in December 2013 provided preliminary figures of approximately 1,110,000 cases of notification of imports and some 12.32 million tons in imported volume between April and September 2013. Out of these cases, approximately 105,000 were inspected. Among the inspected cases, 562 were identified as violations. In FY 2014, the MHLW will seek to further promote the above measures, in addition to collecting information on food hygiene in the respective

countries and developing a monitoring system in response to import trends based on Economic Partnership Agreements, etc. As for monitoring inspections, these shall be reviewed in consideration of monitoring inspection results and survey results on the condition of safety control in exporting countries in the previous fiscal year. Specifically, in consideration of conditions overseas the MHLW will steadily implement monitoring inspections on pathogenic microorganisms such as enterohemorrhagic Escherichia coli, salmonella and Listeria monocytogenes, continue to securely implement the Positive List system which in general prohibits sales of food products containing amounts of residual agricultural chemicals, etc., that exceed the amount determined as harmless to health (hereinafter simply referred to as “the Positive List system”), and review inspections items etc., based on past inspection records. MHLW will also request the promotion of safety measures during production, manufacturing and processing (hereinafter referred as “the production process”) stages in exporting countries. As necessary, MHLW will conduct on-site inspections and hold explanatory meetings to provide information on the food sanitation regulations of Japan to the governments and food business operators of exporting countries to further promote sanitary control at overseas production sites.

Moreover, given that there have been cases of imports and sales of processed food products using genetically-modified crops that have yet to undergo safety testing, importers will be instructed to promote thorough safety controls on a voluntary basis.

With regards to ensuring that beef exported to Japan is free of BSE, MHLW will continue to verify the status of the observance of programs of exports to Japan controlled by the governments of exporting countries through on-site inspections and inspections at the time of import.

In addition to these measures, based on “Guidelines on Hygiene Control of Import Processed Foods (Notice No. 0605001 of the Department of Food Safety dated June 5, 2008)” (hereinafter referred as “Guidelines on Processed Foods”), the MHLW will make efforts to continue giving instructions to importers on voluntary safety controls in exporting countries and to systematically investigate food safety systems in exporting countries in terms of foods exported to Japan in order to promote appropriate food safety measures in exporting countries.

1. Purpose

The purpose of the Plan is to promote intensive, effective and efficient monitoring and guidance of imported foods, for the purpose of further ensuring safety with regard to

imported foods.

2. Effective period of the Plan

The Plan shall be effective from April 1, 2014 to March 31, 2015.

3. Basic concepts for the implementation of monitoring and guidance on imported foods
According to Article 4 of the Food Safety Basic Act (Act No. 48 of 2003), food safety must be ensured by taking necessary measures appropriately at each step of the food supply process both in Japan and overseas. From this viewpoint, the following measures shall be taken from the stages of the production process in exporting countries, to the stage of distribution in the domestic market after importation for the purpose of maintaining the safety of the imported foods.

- (1) In order to promote safety measures during the production process in exporting countries, the MHLW shall provide information on food-safety regulations to embassies located in Japan, importers, the government staffs of exporting countries, and producers, manufacturers and processors in exporting countries (hereinafter referred as “the producers”) and publish the information on the website of the MHLW (hereinafter referred as “the website”). MHLW shall hold bilateral discussions with exporting countries, conduct on-site inspections, and provide technical support.
- (2) If the MHLW specifically determines that foods manufactured in a specific country or area, or by a specific manufacturer, should no longer be imported in order to prevent possible harm to food-sanitation conditions in Japan, it shall ban the importation of such foods by issuing a comprehensive order for an import ban under Article 8 or Article 17 of the Act.
- (3) The MHLW shall provide guidance and, where appropriate, issue in order to importers who repeatedly violate the Act to prohibit or suspend their importation business under Article 55, paragraph 2 of the Act with the aim of improving causes for violations of the Act (hereinafter referred to as “the prohibition or suspension of business of importers”).
- (4) When a violation of the Act has been identified, the MHLW shall announce the violation under Article 63 of the Act.
- (5) Through the import-notification documents submitted under Article 27 of the Act, the quarantine stations shall check as to their compliance with the specifications and standards for foods (hereinafter referred as “the standards”) under Article 11 and Article 18 of the Act.

- (6) The quarantine stations shall systematically implement monitoring inspections to provide extensive checking of the food-safety conditions of various imported foods.
- (7) The quarantine stations shall issue inspection orders in accordance with Article 26 of the Act for imported foods suspected to have a high possibility of violating the Act in order to prevent harm to public health from the perspective of food sanitation.
- (8) The quarantine stations shall make efforts including the holding of seminars and provision of pre-import guidance in order to promote voluntary safety control which is the duty of importers as the food business operators.
- (9) When a violation of the Act has been identified, quarantine stations shall give instructions on discarding relevant foods or other measures as well as measures to prevent recurrence of such violations including providing guidance to importers.
- (10) In the distribution stage in the domestic market, subsequent to importation, prefectures and cities and specially designated wards that operate public health centers (hereinafter referred to as “the prefectures, etc.”) shall monitor and give guidance on imported foods. If any violation of the Act is identified, the MHLW, the quarantine station and the prefectures, etc. shall cooperate with each other to take appropriate measures to ensure that the importer concerned properly recalls the food as soon as possible.

4. Items subject to intensive monitoring and guidance in light of conditions in the producing areas and other related factors

- (1) Checking of imported foods based on the import-notification document submitted under Article 27 of the Act

When the import-notification document is submitted for food importation under Article 27 of the Act, the quarantine stations shall confirm (i) that the imported food concerned is not among those mentioned in each item of Article 6, Article 9, paragraph 2, or Article 16 of the Act, (ii) that the food is not under an import ban in accordance with Article 8, paragraph 1 or Article 17, paragraph 1 of the Act, (iii) that the additives comply with regulations under Article 10 of the Act, and (iv) that the foods comply with standards of Articles 11 and 18 of the Act, by checking the import-notification document submitted by the importer and in addition, as necessary, the certificate issued by the government of the exporting country and reports by the importer on compliance with the Act and other regulations concerned.

- (2) Monitoring inspection under Article 28 of the Act

The purposes of monitoring inspection implemented by the quarantine stations

are to extensively monitor the conditions of various imported foods in relation to food safety, as well as to enhance the inspection at the time of importation when a violation has been identified.

1) Development of Monitoring Plans

To conduct intensive, effective and efficient monitoring inspections, the MHLW shall determine the number of imported foods subject to monitoring inspection and items to be monitored and inspected (hereinafter referred to as “the monitoring plan”), so that inspection will identify violations with a certain statistical reliability, taking into account the violation rate, the number of notifications of imported foods, their volume and the impact of violations on public health with respect to each food group. In addition, the MHLW shall establish a monitoring plan, taking into account the conditions of regulations on agricultural chemicals, etc., status of their use and cases of detection of agricultural chemicals, etc. in other countries, in order to steadily conduct the Positive List system.

Furthermore, if it is confirmed, based on results of survey on the systems of exporting countries, and information on occurrence of health hazards caused by foods and on recalls of unsanitary foods in exporting countries, the number of the monitoring inspection cases will be reexamined.

Furthermore, for foods subject to inspection orders for residual agricultural chemicals, etc., there are possibilities of insufficient management of residual agricultural chemicals and changes in the agricultural chemicals being used in exporting countries and there are fears that agricultural chemicals other than those subject to inspection orders may consequently exceed standard values. Therefore, monitoring inspections must be strengthened for the purpose of verifying the management of residual agricultural chemicals, etc., in export countries.

The monitoring plan for FY 2014 is shown in Schedule 1.

2) Planned implementation of monitoring inspections

Each quarantine station shall prepare an annual plan based on the number of foods subject to monitoring inspection assigned by the MHLW and systematically implement inspection on the assigned number of specimens.

The MHLW shall properly check the circumstances of inspections based on monitoring plans and provide necessary instructions to the quarantine stations and when quarantine stations find it difficult to implement station-by-station or food group-by-food group inspections, review the monitoring plan during this fiscal year as necessary so that inspections will be implemented in a way meeting the actual import conditions.

3) Strengthening of monitoring inspections

When the MHLW receives information on the recall of a food or harm to health by a food in a exporting country or the like, or when such a food is found to violate the Act during monitoring inspection or otherwise, or when a violation of the Act is identified through monitoring and guidance by a prefecture, etc., the MHLW shall instruct the quarantine stations to reinforce inspection of the relevant food as necessary.

As for reinforcement of inspection of residual agricultural chemicals, etc., in order to grasp the control system for residual agricultural chemicals, etc. in exporting countries, the MHLW shall continuously conduct monitoring inspection on a higher proportion of imported foods concerned and for more inspection items for a certain period of time so that inspection will identify violations with a certain statistical reliability.

When no similar case of violation is identified for one year or in more than 60 cases of inspections conducted after the monitoring inspections are reinforced, the inspection system will return to normal.

(3) Administrative inspections other than the monitoring inspection under Article 28 of the Act

The quarantine stations shall also inspect imported foods based on the import-notification document when they are imported for the first time, when an accident occurs during transportation, or in other necessary occasions, in addition to the inspection they conduct based on the monitoring plan.

(4) Inspection order under Article 26 of the Act

1) Issuance of an inspection order

When the MHLW deems it necessary in order to prevent any harm to food sanitation, the MHLW shall order importers to have imported foods with a high possibility of violating the Act inspected.

When publishing the addition to a list of foods subject to inspection order, their health effects should be explained in an easy-to-understand way.

- i. If imported foods have caused or are likely to cause harm to health in the exporting country or in Japan, and when a violation of the Act is identified as a result of the monitoring inspection of aflatoxin, pathogenic microorganisms, etc., relevant imported foods manufactured by the same manufacturer, processed by the same processor, or imported from the same exporting country shall be immediately subject to an inspection order.
- ii. If the same imported foods manufactured by the same manufacturer, processed by the same processor or exported from the same country are

found in the monitoring inspection to have violated the Act several times with regard to residual agricultural chemicals, etc., all or part of the relevant imported foods shall be subject to an inspection order, taking into account the conditions of regulations and safety control in the exporting country and history of compliance with the Act concerning the imported foods.

2) Cancellation of an inspection order

If it is found that there is no risk that foods violating the Act will be exported to Japan, the MHLW shall cancel the inspection order to return the monitoring system to an ordinary state.

- i. Where the exporting country has taken preventive measures, such as investigation of causes, issuance of new regulations corresponding to the results of investigation and enhancement of the condition of control of agricultural chemicals, etc. and inspection system, and the measures have been determined to be effective through bilateral discussions, on-site inspections or inspections at the time of importation, the inspection order shall be cancelled.
- ii. For imported foods subject to an inspection order concerning residual agricultural chemicals, etc. for which there have been no violations during two years from the most recent date of detection of a violation after the issuance date of inspection order (or from the issuance date of inspection order if there are no violations after the issuance date of inspection order,) or the number of the imported foods inspected under the order is more than 300 and no violations during one year after the issuance date of inspection order, the inspection order shall be cancelled. The monitoring inspection shall be subsequently carried out on a higher proportion of the imported foods and for more inspection items for a certain period of time so that inspection will identify violations with a certain statistical reliability and, if a violation is identified, an inspection order will be issued immediately.

(5) Comprehensive import ban under Article 8 or Article 17 of the Act

As for imported foods produced in a specific country or area, or by a specific business entity, if the violation rate stands above approximately 5% of the overall number of those inspected and if it is highly likely that the importation of violating foods will continue, due to the state of food-sanitation control in the exporting country, the Minister of Health, Labour and Welfare shall ban the importation of such foods after consulting the Pharmaceutical Affairs and Food Sanitation Council,

as long as such a ban is considered to be specifically necessary to prevent food-sanitation problems, taking into account the extent to which such foods may harm human health.

(6) Emergency measures based on information on related problems from overseas

The MHLW shall collect information on food-safety problems from the governments of the exporting countries in cooperation with related ministries in order to ensure safety of imported foods and publish major cases on the website.

When it finds that foods violating the Act may be imported into Japan, it shall check the status of their importation into Japan. If such foods are being or actually have been imported, the MHLW shall ask the quarantine stations and/or prefectures concerned to investigate their distribution and inventories in Japan and instruct the importer(s) to inspect and recall them if necessary. The MHLW shall also instruct the quarantine stations to reinforce inspection of those foods and publish the progress of countermeasures.

5. Promotion of safety measure in exporting countries.

The MHLW shall promote safety measures in exporting countries through the following efforts in order to prevent any violation of the Act during the production process in the exporting countries.

(1) Provision of information on food-safety regulations and related standards in Japan

The MHLW shall provide, in its website, information on food-safety regulations in Japan, concerning foods that are subject to an inspection order or enhanced-monitoring inspection as well as the results of the Plan and monitoring and guidance under the Plan in English.

The MHLW shall provide these information to governments and producers, etc in exporting countries through explanatory meetings for embassies, etc., located in Japan held at the time when specifications and standards are reviewed, seminars on food-safety regulations held by the Japan International Cooperation Agency (JICA) and explanatory meetings held in exporting countries.

(2) Bilateral discussions and on-site inspections

For foods that are subject to inspection orders at the time of importation, as well as those with a high possibility of violating the Act, the MHLW shall ask the governments of the exporting countries to investigate the causes of such violations and to take corrective actions based on the results of such investigations, through bilateral discussions and other means. In addition, the MHLW shall promote such measures as safety control in the production stages, the enhancement of monitoring

systems and the introduction of pre-export inspections in the exporting countries.

According to the interim report for the Inspection Results of the Imported Foods Monitoring and Guidance Plan for FY 2013, the majority of cases of violations consist of the cases which violated Article 6 of the Act due to the presence of toxic or hazardous substances such as mycotoxins, or Article 11 of the Act concerning residual agricultural chemicals, veterinary drugs, microorganisms, etc. The MHLW systematically collect information relating with safety measures of foods exported to Japan mainly from countries who have repeatedly violated laws and have large amount of export.. And the MHLW promote sanitary measure in exporting countries by on-site inspection.

Further, in order to ensure safety for imported beef, etc., if it is necessary to verify safety measures in the production stage etc. in exporting countries, the MHLW shall dispatch experts to the exporting countries of the relevant imported foods to confirm the safety measures in the exporting countries.

Furthermore, based on the “Memorandum on Japan-China Food Safety Promotion Initiative,” signed by the ministers of both countries on May 2010, the MHLW will hold ministerial-level meetings, formulate action plans with the aim of promoting exchange and cooperation in the field of safety for foods imported and exported by Japan and China, and implement working-level consultations and on-site inspections.

(3) Technical support, etc.

The MHLW and quarantine stations shall provide technical support to exporting countries so as to contribute to the strengthening of monitoring systems, including improvement of testing techniques for residual agricultural chemicals, mycotoxins, etc.

6. Guidance for importers on voluntary safety control

Article 8 of the Food Safety Basic Act stipulates that food business operators, including importers, must recognize their own responsibility for securing the safety of food and calls for taking appropriate measures at each stage of the food supply process with the necessary measures to insure food safety. Also, Article 3, paragraph 1 of the Act stipulates that it is the responsibility of food business operators, including importers, to acquire the necessary knowledge and technology, to ensure the safety of raw materials and to implement voluntary checks for the purpose of ensuring the safety of imported foods at their own discretion.

Based on this, the quarantine stations shall promote voluntary safety controls for

importers, through the following guidance and measures in order to prevent violations of the Act before they occur.

(1) Basic guidance for importers

The quarantine stations shall make sure that importers have a thorough understanding of the regulations on food safety and their responsibilities as importers, such as compliance with statutory import procedures, inspection systems, standards and provision of sanitation certificates that must be attached to imported foods.

For the purpose of promoting voluntary activities by the importers with the aim of improving safety control, the quarantine stations shall provide guidance to importers through seminars, or upon the submission of import notification, along with providing to importers, when it is deemed appropriate, information on violating imported foods and sanitation problems, newly established specifications and standards, food-safety regulatory systems in the exporting countries and other information obtained from the producers, thereby supporting the importers in achieving a greater level of safety for imported foods.

The basic items of guidance for importers are listed in Schedule 2. Additional guidance shall be given depending on the types of imported foods that the importers handle and the relevant exporting countries. For processed foods, based on the guidelines for processed foods, importers will be instructed to conduct necessary confirmation in the exporting countries at the stages of the production process, taking consideration of the circumstances of development and implementation of restrictions regarding food safety and safety control standards for manufacturers in exporting countries.

Furthermore, the quarantine stations provide complete instructions for checking that the production process of imported foods is not illegal in exporting countries and that raw materials, additives, manufacturing process, inspection data and all other aspects conform to the Act.

In addition, the quarantine stations provide instructions for making proper import-notification documents based on accurate and the latest information obtained from producers or manufactures. At the same time, especially for cases of continuing imports, the quarantine stations provide instructions to sufficiently confirm that there are no changes in raw materials and manufacturing process and that the results of voluntary inspections presented in the notification and the actual goods are the same.

Whenever specifications and standards are revised, inspection is enhanced, sales

are prohibited, or otherwise related changes are made, the necessary information shall be provided to importers through the quarantine stations, etc.

(2) Pre-import guidance

Based on the guidance principles for importers mentioned in 6. (1) above, the quarantine stations shall instruct importers that they should obtain materials from the producers, etc. to check the safety of the food to be imported and whether it contains drug substances regulated under the Pharmaceutical Affairs Act (Act No. 145 of 1960), prior to importation. In particular, the quarantine stations shall actively recommend through their websites and/or seminars that importers consult with imported foods counselors of the quarantine stations before first importing food that falls in the same category as products with previous violations or sanitation problems.

From the standpoint of promoting voluntary inspection before importation, the results of such inspections shall be utilized when quarantine stations check imported foods, as described in 4. (1) above.

(3) When a violation is identified through pre-import guidance

When an importer finds out through a pre-import safety check that the food being imported does not comply with the Act, the quarantine stations shall instruct the importers to take appropriate measures to achieve compliance and to delay importation until improvements have been made.

If the food is proven to comply with the Act through documents, etc. as a result of the improvements, the relevant quarantine station shall instruct the importer, as necessary, to confirm that the food actually meets the required standards.

(4) Voluntary inspection

The first time the food(s) is imported, the quarantine stations shall instruct importers to conduct voluntary checks on required items to confirm that the food complies with the Act, based on specifications and standards for the imported food and/or the use of additives. Further if the importer plans to import the food on a regular basis, the relevant quarantine station shall instruct the importer to conduct voluntary checks, combined with the regular confirmation of specifications and standards for the imported food and additives in that food and with reference to violation information of similar foods, in accordance with the guidance principle for importers mentioned in (1).

(5) Preparing and retaining records of imported foods

Taking into account the “Guidelines concerning preparation and retention of records by food business operators (Notice No. 0829001 of the Department of Food

Safety dated August 29, 2003), the quarantine stations shall instruct importers to properly prepare and retain records of the importation, sales and other details for the imported foods in order to allow the quarantine stations to check and identify the conditions of import and distribution of those foods at all times. The quarantine stations shall also instruct importers to assure that relevant information be immediately provided to the quarantine stations and prefectures, etc. concerned when a violation of the Act has been identified.

- (6) Enhancement of knowledge of food safety among importers, customs brokers and bonded warehouse operators

The quarantine stations shall hold seminars for importers, customs brokers and bonded warehouse operators concerning the instructed items in (1) - (5) and shall dispatch their staff members to seminars held by the associated organizations, with the aim to improve the business operators' knowledge about food safety and to ensure the safety of imported foods.

The quarantine stations shall also prompt the importers to consult in advance with the prefectures, etc. having jurisdiction over their locations as necessary with regard to labels such as proper expiration dates on imported foods.

7. When a violation or the like has been identified

- (1) When a violation has been identified in an inspection etc. at the time of importation.

The quarantine station that has accepted the import notification for the relevant food(s), the MHLW and prefecture(s) shall mutually cooperate in instructing the importer to dispose of, return or convert the relevant food(s) to uses other than for food or otherwise promptly recall the relevant food(s). The MHLW shall take other required measures including the reinforcement of inspection upon importation.

- 1) If the food(s) that has been identified as violating the Act has not yet cleared customs

The quarantine stations shall instruct the importers to discard or otherwise take a measure for the relevant food(s), and instruct them to report measures taken against food violations.

- 2) If the food(s) that has been identified as violating the Act has already cleared customs

The prefectures that have jurisdiction over the locations of importers shall instruct them to recall or otherwise take a measure for the relevant food(s) and instruct them to report measures taken against food violations.

To facilitate instructions on recall, etc. from the prefecture(s), the quarantine station shall immediately report the lot numbers, name and address of the importer and other information on the violating food (hereinafter referred to as “information on the violating food”) to the MHLW. The MHLW shall also ask the prefecture that has jurisdiction over the location of the importer to ensure that recall by the importer and other necessary measures are appropriately taken.

The quarantine station shall temporarily instruct the importer to discard or otherwise deal with all the violating foods as necessary and to follow the instructions from the prefecture that has jurisdiction over its location. In addition, the MHLW shall, under the Consumer Safety Act (Act No. 50 of 2009), strive to share information with the Cabinet Office.

- (2) When a violation of the Act has been identified in an inspection when the food is put into distribution in the domestic market

If the MHLW receives correspondence from a prefecture, etc. identifying a violation of the Act with concern to an imported food when the food is put into distribution in the domestic market as a result of removal inspections (removal or inspection based on the provision of Article 28, paragraph 1 of the Act) and/or voluntary inspections by seller, etc., the MHLW shall in turn provide the quarantine station concerned with information on the violating food. The MHLW shall also take any necessary measures based on that information, such as enhancement of import inspections. Also, if there is information on health hazards that originate from imported food, the MHLW shall promptly report foods for later importation to quarantine stations and foods in domestic distribution to prefectures, etc. and take other necessary measures to prevent further expansion of damage.

- (3) Instruction to importers to prevent the recurrence of violations

The quarantine stations shall require the importers who have violated the Act to take the following actions to prevent the recurrence of such a violation.

- 1) Inspection and reports of the cause of violation

The quarantine stations shall require the importer to investigate the causes of the violation and immediately report the results to the quarantine station. The importer shall report the progress of the investigation to the quarantine station if the causes of the violation are still not identified after three months have passed since the discovery of the violation.

- 2) Report of improvement results at the time of reopening imports

When the importer plans to import the same food again, the quarantine station

shall require the importer to investigate the causes as mentioned in 1), and confirm that the corrective action has already been taken. The quarantine station shall also require the importer to carry out field investigations in the exporting country as necessary, as well as inspections for each check item that did not previously comply with the Act and report the corrective action to the quarantine station.

(4) Prohibition or suspension of business of importers based on provisions in Article 55 of the Act

For the purpose of ensuring food safety, the MHLW may order a prohibition or suspension of business with respect to importers who commit repeated violations, or food importers, etc. who have caused harm or posed risks to public health by violating the Act, in order to make them improve the causes of the violation, prevent recurrence and take other required sanitary measures.

In addition, the MHLW shall submit measures to prevent recurrence and instruct importers who have violated the Act for more than about 5% of all cases of importation and have become subject to consideration on the prohibition or suspension of business of importers to ensure that they do not commit repeated violations of the Act, based on “the guidelines for the prohibition or suspension of business of importers under Article 55, paragraph 2 of the Act. (Notice No.0110003 of the Department of Food Safety dated January 10, 2006)”. Quarantine stations will strengthen monitoring inspections of foods imported by such importers in accordance with the details of violation and will verify measures to prevent recurrence by the concerned importers.

(5) Indictments for malicious cases

The quarantine stations may indict if it considers that any crime is committed, for example, submission of a false import notification document an illegal importation of foods violating the Act and or foods with a high possibility of suspicion, as well as make a publication of such indictments.

(6) Publication of cases of violations

In accordance with the provision in Article 63 of the Act, the MHLW shall promptly list the names of importers who have violated the Act or any actions taken under the Act, as well as the names of the violating imported foods on the MHLW website (names for one year), for the purpose of disclosing information to the public regarding any potential harm from the viewpoint of food sanitation. (If the violation is not very serious and if the importer remedies it immediately, such importers are excluded from the list.) In addition to the listing of the names of violating importers,

measures taken against food violations, such as disposal or recall and corrective actions and causes of the violations shall also be published as soon as the information is available.

8. Provision of information to the public

On its website and by other means, the MHLW and quarantine stations shall provide the general public with information on ensuring the safety of imported foods.

(1) Provision of information concerning the monitoring plan etc.

The quarantine stations shall actively inform importers, customs brokers and bonded warehouse operators of the monitoring plan, inspection orders, notices on the enhancement of inspections and other matters in order to ensure smooth implementation of monitoring and guidance under the Plan.

The MHLW shall also publish information on the monitoring plan, the issuance of inspection orders, the enhancement of inspections and other matters.

(2) Provision of information concerning bilateral discussions and on-site inspections

The MHLW shall publish information on bilateral discussions and on-site inspections that have been held or conducted in order to promote safety measures taken by exporting countries.

(3) Announcement of the results of monitoring implemented in accordance with the Plan

The MHLW shall publish a summary of monitoring inspection status based on this plan around August of the following fiscal year. The summary shall include the actual implementation of monitoring inspections and other inspections under inspection orders on imported foods and the results of these inspections, monitoring and guidance given to the importers and their brief results. The situation in the middle of the fiscal year (from April to September) shall also be published about December.

(4) Efforts for risk communication concerning food safety

As the efforts for risk communication concerning food safety, etc., the MHLW shall, in cooperation with prefectures and other ministries and agencies, provide information to and exchange information with consumers, business operators, etc. on the details of the plan and the status of monitoring and guidance on imported foods and strive to gain appropriate understanding of food safety, etc.

(5) Others

The quarantine stations shall conduct activities, such as allowing general consumers to visit them for the purpose of gaining public understanding of the actual conditions of monitoring and guidance on imported foods.

9. Other matters necessary for the implementation of monitoring and guidance

(1) Development and skill enhancement of personnel in charge of food safety

The MHLW shall hold seminars and training to improve the knowledge and skills with regard to food safety for food sanitation inspectors at quarantine stations who are engaged in monitoring, guidance, testing and inspection at the stations.

(2) Checking tests and inspections of foods implemented by quarantine stations

The MHLW, with advice from the MHLW's regional offices, shall implement systematic checks and instructions on the control of tests and inspections at quarantine stations, to ensure that monitoring inspection and other related operations are conducted appropriately.

Schedule 1

Food type	Category of inspection items*1	Number of inspection specimens*2	Total number of inspection specimens*3
Livestock foods Beef, pork, chicken, horse meat, poultry meat, and other meats	Antibacterial substances	1,900	6,750
	Residual agricultural chemicals	1,200	
	Additives	120	
	Pathogenic microorganisms	700	
	Standards for constituents	300	
	Radiation irradiation	30	
	Removal of SRMs	2,500	
Processed livestock foods Natural cheeses, processed meat products, ice cream, frozen products (meat products), and other products	Antibacterial substances	2,300	10,400
	Residual agricultural chemicals	1,700	
	Additives	1,250	
	Pathogenic microorganisms	3,600	
	Standards for constituents	1,550	
	Removal of SRMs	2,750	
Seafood products Bivalves, fish, shellfish (shrimps, prawns, crabs) and other products	Antibacterial substances	1,600	6,280
	Residual agricultural chemicals	300	
	Additives	1,100	
	Pathogenic microorganisms	500	
	Standards for constituents	30	
	Radiation irradiation	30	
Processed seafood Processed fish products (fillet, dried or minced fish, etc.), frozen products (aquatic animals and fish), processed fish roe products, and other products	Antibacterial substances	3,750	16,460
	Residual agricultural chemicals	3,900	
	Additives	1,900	
	Pathogenic microorganisms	4,000	
	Standards for constituents	2,900	
	Radiation irradiation	10	
	Removal of SRMs	10	
Agricultural foods Vegetables, fruit, wheat, barley, corn, beans, peanuts, nuts, seeds, and other products	Antibacterial substances	3,000	18,100
	Residual agricultural chemicals	9,100	
	Additives	800	
	Pathogenic microorganisms	1,500	
	Standards for constituents	350	
	Mycotoxins	2,880	
	GMOs	350	
Processed agricultural foods Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices, instant noodles, and other products	Antibacterial substances	600	19,760
	Residual agricultural chemicals	8,200	
	Additives	4,200	
	Pathogenic microorganisms	1,000	
	Standards for constituents	2,500	
	Mycotoxins	2,600	
	GMOs	250	
Other foods Health foods, soups, flavorings, seasonings, sweets, edible oils, fat, frozen products, and other products	Radiation irradiation	410	5,780
	Antibacterial substances	1,400	
	Residual agricultural chemicals	2,680	
	Additives	600	
	Mycotoxins	1,100	
Drinks and beverages Mineral water, soft drinks, alcoholic beverages, and other products	Residual agricultural chemicals	400	2,530
	Additives	1,350	
	Standards for constituents	660	
	Mycotoxins	120	
Additives Equipments, containers and packages, Toys	Standards for constituents	1,440	1,440
Foods subject to enhanced inspection*3	Antibacterial substances, residual agricultural chemicals, additives, pathogenic microorganism, standards for constituents, mycotoxins, GMOs, radiation irradiation	6,500	6,500
Overall total*2			94,000

*1: Examples of inspection items

- Antibacterial substances: antibiotics, synthetic antibacterial agents, hormone preparations, and others
- Residual agricultural chemicals: organophosphorus, organochlorines, carbamates, pyrethroids, and others
- Additives: preservatives, food coloring, sweeteners, antioxidants, antimold agents, and others
- Pathogenic microorganisms: enterohemorrhagic *Escherichia coli* O26, O104, O111, and O157, *Listeria monocytogenes*, *Vibrio parahaemolyticus*, etc.
- Standards for constituents: items defined in the standards for constituents (such as the number of bacteria, coliform bacteria, and radioactive materials), shellfish poisons (diarrheic shellfish poisons, paralytic shellfish poisons), and others
- Mycotoxins: aflatoxin, deoxynivalenol, patulin, and others
- GMOs: Genetically modified organisms whose safety has not yet been certified
- Radiation irradiation: existence of radiation irradiation

*2: The total numbers of specimens are approximate aggregations of the numbers of inspections in the relevant inspection categories, such as antibacterial substances and residual agricultural chemicals.

*3: Additional inspections conducted during the implementation of the plan, based on the occurrence of violations and overseas information at the time of importation.

Schedule 2

	Risk factors at the time of importation (typical examples)	Items to be checked in advance	Items to be checked regularly (including at the time of first importation)	Items to be checked during the transportation and storage processes
Foods in general (Items in common)	<ul style="list-style-type: none"> Containing hazardous or toxic materials in the food Mixing with rotten or deteriorated matter, or unclean or foreign matter 	<ul style="list-style-type: none"> Taking measures to prevent hazardous or toxic materials from being included at the point of receiving raw material and manufacturing and processing process 	<ul style="list-style-type: none"> Ensuring that no hazardous or toxic materials are included, by regular testing and inspection 	<ul style="list-style-type: none"> Whether any corruption or deterioration occurred due to accidents or improper temperature control Whether the food processed by salting or other measures is stored outdoors for a long time Whether the any contamination occurred with pesticides, etc. used in the warehouse
	<ul style="list-style-type: none"> Contamination by pathogenic microorganisms 	<ul style="list-style-type: none"> Taking measures to prevent contamination by pathogenic microorganisms 	<ul style="list-style-type: none"> Ensuring that no pathogenic microorganisms are present through regular testing and inspections 	<ul style="list-style-type: none"> Whether proper temperature control is implemented to prevent harm due to the growth of microorganisms
	<ul style="list-style-type: none"> Use of unapproved additives Use of additives for unapproved purposes, or the use of additives that does not conform with the standards for their use, such as overuse 	<ul style="list-style-type: none"> Ensuring that no unapproved additives are used, including those used for raw material Ensuring that additives that do not comply with the standards are not used, and that the appropriate amount is used 	<ul style="list-style-type: none"> Ensuring that no unapproved additives are used, and that the proper amount of additives is used, by regular testing and inspection 	
	<ul style="list-style-type: none"> Non-conformity with standards (soft drinks, meat products, frozen foods, and other products) 	<ul style="list-style-type: none"> Ensuring that standards for constituents, manufacturing and processing standards, and other standards are met Ensuring that no sterilization by irradiation, etc. is conducted (excluding those for controlling germination of potatoes) Asking manufacturers and producers to provide the formal names and percentages of raw materials and additives used in the manufacturing process and the final products Ensuring that the final product conforms with the Food Sanitation Act by testing and inspection, as necessary 	<ul style="list-style-type: none"> Ensuring that no change has been made in the manufacturing process and the raw materials Ensuring conformity with the standards for constituents, by regular testing and inspection Ensuring compliance with the Food Sanitation Act, by checking the final products 	<ul style="list-style-type: none"> Compliance with storage standards Checking whether any accident has occurred

Agricultural products and related processed foods	• Mycotoxins such as aflatoxin and patulin (cereals, beans, spices, apple juice, etc.)	• Taking measures to prevent mold from growing at the time of ingathering and transportation/storage	• Ensuring that no mycotoxins are present by regular testing and inspection	• Whether proper control of temperature and humidity is carried out to prevent the growth of mold
	• Natural poisons such as cyanogenic glycosides	• Checking whether any natural poisons are present in the food • Measures should be taken to remove any natural poisons during the manufacturing, processing and other processes • Taking measures to prevent any hazardous or toxic plants from being included	• Ensuring that no natural poisons are present by regular testing and inspection	
	• Radioactive contamination (mushrooms, processed concentrated berries, herbs, etc)	• Ensuring that the harvesting area is not contaminated by radioactivity	• Checking the level of radioactivity by regular testing and inspection	
	• Pathogenic microorganisms such as Enterohemorrhagic Escherichia coli O157 (fresh vegetables)	• Taking measures to prevent contamination by pathogenic microorganisms	• Ensuring that no pathogenic microorganisms are present by regular testing and inspection	• Whether proper temperature control is carried out to prevent harm due to the growth of any microorganisms
	• Residual agricultural chemicals	• Checking how agricultural chemicals are used • Raw materials of processed foods must conform with residue standards	• Ensuring compliance with proper use and dosage of agricultural chemicals, before and after ingathering • Ensuring that residual agricultural chemicals are below proper levels, by regular testing and inspection	• Checking whether any agricultural chemicals were used after ingathering
	• GMO foods whose safety has not been certified (corn, papaya, etc.)	• Checking whether GMO food has been approved • Taking measures to prevent any uncertified GMO food from being included	• Ensuring that no GMO food whose safety has not been certified is included through regular testing and inspection	• Whether proper control is carried out
	• Use of additives that may mislead consumers in the determination of quality and freshness (fresh vegetables)	• Ensuring that no colorant, bleach, or other additives that may mislead consumers in the determination of quality or freshness have been used	• Checking the types of additives used through regular testing and inspection	

Livestock products and related processed foods	<ul style="list-style-type: none"> • Pathogenic microorganisms such as Enterohemorrhagic Escherichia coli O157 and listeria (meat, natural cheeses, etc.) 	<ul style="list-style-type: none"> • Taking measures to prevent contamination by pathogenic microorganisms 	<ul style="list-style-type: none"> • Ensuring that no pathogenic microorganisms are present through regular testing and inspections 	<ul style="list-style-type: none"> • Whether proper temperature control is implemented to prevent harm due to the growth of microorganisms
	<ul style="list-style-type: none"> • Radioactive contamination (reindeer meat, beef extracts, etc.) 	<ul style="list-style-type: none"> • Ensuring producing area is not contaminated by radioactivity 	<ul style="list-style-type: none"> • Checking the level of radioactivity by regular testing and inspection 	
	<ul style="list-style-type: none"> • Errors concerning sanitation certificates (meat and meat products) 	<ul style="list-style-type: none"> • Checking each item on the sanitation certificate issued by the governmental agency of the producing and/or exporting country 		<ul style="list-style-type: none"> • Ensuring that a complete sanitation certificate is attached
	<ul style="list-style-type: none"> • Bovine spongiform Encephalopathy(BSE) (beef and beef-derived products) 	<ul style="list-style-type: none"> • The producing area is not a country or area from which import is prohibited • No specified risk material (SRM) is included in the product • No beef, etc. originated from countries or areas from which import is prohibited is included or used. 		
	<ul style="list-style-type: none"> • Bovine spongiform encephalopathy (mutton, goat meat, etc.) 	<ul style="list-style-type: none"> • No BSE animal has been found in the producing area • No specified risk material (SRM) is included in the product • No mutton, goat meat, etc. originated from countries prohibited or areas from which import is included or used. 		
	<ul style="list-style-type: none"> • Residual agricultural chemicals, veterinary drugs, and feedstuff additives 	<ul style="list-style-type: none"> • Checking how agricultural chemicals, veterinary drugs and/or feedstuff additives were used • Raw materials of processed foods must conform with residue standards 	<ul style="list-style-type: none"> • Checking compliance with proper dose, administration, and drug holidays for veterinary drugs and feedstuff additives • Checking levels of residual agricultural chemicals, veterinary drugs, and feedstuff additives, by regular testing and inspection 	
	<ul style="list-style-type: none"> • Use of additives that may mislead consumers in the determination of quality and freshness (meat) 	<ul style="list-style-type: none"> • Ensuring that no colorant or other additives that may mislead consumers in the determination of quality or freshness have been used 	<ul style="list-style-type: none"> • Checking the types of additives used through regular testing and inspection 	

Seafood and processed seafood	<ul style="list-style-type: none"> • Pathogenic microorganisms such as <i>Vibrio parahaemolyticus</i> (fillet, shelled and/or peeled fish and shellfish to be eaten raw) 	<ul style="list-style-type: none"> • Taking measures to prevent contamination by pathogenic microorganisms in cleaning water used at processing plants, etc. • Compliance with processing standards 	<ul style="list-style-type: none"> • Ensuring that no pathogenic microorganisms are present through regular testing and inspections 	<ul style="list-style-type: none"> • Compliance with storage standards • Whether proper temperature control is carried out to prevent harm due to the growth of any microorganisms
	<ul style="list-style-type: none"> • Non-conformity with standards for constituents, standards for processing, and standards for storage for oysters eaten raw 	<ul style="list-style-type: none"> • Checking whether the standards for processing in the producing country are at the same level as in Japan 	<ul style="list-style-type: none"> • Ensuring conformity with the standards for constituents by regular testing and inspection 	<ul style="list-style-type: none"> • Compliance with storage standards
	<ul style="list-style-type: none"> • Diarrheic shellfish poisons or paralytic shellfish poisons (shellfish) 	<ul style="list-style-type: none"> • Checking that clams are gathered in sea areas where proper monitoring of shellfish poisoning is implemented 	<ul style="list-style-type: none"> • Ensuring that no shellfish poisons are present by regular testing and inspection 	
	<ul style="list-style-type: none"> • Mixing with poisonous blowfish 	<ul style="list-style-type: none"> • Ensuring that only fish of the approved type(s) are imported • Taking measures to prevent different types of blowfish from being mixed in, through proper identification of fish types 		<ul style="list-style-type: none"> • Checking the certificates issued by the governmental agency of the exporting country • Ensuring that no different types of blowfish are included, through proper identification of fish types
	<ul style="list-style-type: none"> • Mixing with poisonous fish such as fish with ciguatera (southern groupers, parrot fish, barracudas, etc.) 	<ul style="list-style-type: none"> • Checking the seas where the fish are caught • Taking measures to prevent poisonous fish from being mixed in, through proper identification of fish types 		<ul style="list-style-type: none"> • Ensuring that no poisonous fish are included, through proper identification of fish types
	<ul style="list-style-type: none"> • Residual veterinary drugs and feedstuff additives 	<ul style="list-style-type: none"> • Checking on the use of veterinary drugs • Raw materials of processed foods must conform with the residue standards 	<ul style="list-style-type: none"> • Checking compliance with proper dose, administration, and drug holidays for veterinary drugs and feedstuff additives • Checking the levels of residual veterinary drugs and feedstuff additives, by regular testing and inspection 	
	<ul style="list-style-type: none"> • Use of additives that may mislead consumers in the determination of quality and freshness (fresh fish and shellfish) 	<ul style="list-style-type: none"> • Ensuring that no colorant, carbon monoxide or other additives that may mislead consumers in the determination of quality or freshness have been used 	<ul style="list-style-type: none"> • Checking the types of additives used, by regular testing and inspection 	<ul style="list-style-type: none"> • Checking the color of the product (scarlet, etc.)
	<ul style="list-style-type: none"> • Histamine 	<ul style="list-style-type: none"> • Checking at the point of receiving raw material • Temperature control must be proper during the manufacturing, processing and other processes. 	<ul style="list-style-type: none"> • Checking the level of histamine, by regular testing and inspection 	<ul style="list-style-type: none"> • Whether proper temperature control is carried out to prevent harm due to the histamine formation

Health foods in general	<ul style="list-style-type: none"> Containing drug substance 	<ul style="list-style-type: none"> Ensuring that no drug substances designated by the Pharmaceutical Affairs Act are included Checking the history of ingestion in the exporting country 	Ensuring that no drug substance is included by testing and inspection	
Additives and their preparation	<ul style="list-style-type: none"> Use of unapproved additive Non-conformity with the standards 	<ul style="list-style-type: none"> Checking the correct names of the additives and their types of source materials and extractants Checking the formal names and content rates if additive preparation is used Ensuring that no unapproved additives are used Ensuring that the product conforms to the related standards, such as standards for constituents and manufacturing standards GMO technology whose safety has not been certified shall not be used. 	<ul style="list-style-type: none"> Ensuring conformity with the standards for constituents, by regular testing and inspection 	<ul style="list-style-type: none"> Checking compliance with storage standards
Equipments, containers and packages, and toys	<ul style="list-style-type: none"> Non-conformity with standards 	<ul style="list-style-type: none"> Checking the materials, shape, colors and patterns, targeted ages, and the purpose of use Ensuring that the product conforms with related standards, such as general standards for raw materials, standards for each material, standards for each purpose of use, and manufacturing standards 	<ul style="list-style-type: none"> Ensuring that the raw materials conform with general standards for raw materials and standards for each material, by regular testing and inspection 	

Guidebook for Export to Japan (Food Articles) 2011
<Dried Fruits>

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4. Dried Fruits

This chapter defines dried fruits according to the H.S. code of the Tariff Schedule (Fig. 4-1), including products produced in Japan as well as imports.

Fresh, chilled, and fruits other than dried products are discussed in the Vegetables, Fruits, and Processed Products chapter.

Fig. 4-1: Scope of coverage for dried fruits in this chapter

Category	Description	H.S. code
Dried fruits	Bananas	0803.00-200
	Dates	0804.10-000
	Figs	0804.20-090
	Pineapples	0804.30-090
	Avocados	0804.40-090
	Mangoes	0804.50-090
	Raisins	0806.20-000
	Apricots	0813.10-000
	Prunes	0813.20-000
	Apples	0813.30-000
	Berries	0813.40-010
	Papaws (papayas) , litchi, etc.	0813.40-021
	Persimmons	0813.40-022
	Kehapi	0813.40-023
	Other	0813.40-029

I. Points to Note in Exports to and Sales in Japan

1. Relevant Laws and Institutional Regulations

(1) Regulations and Procedural Requirements for Importing to Japan

The importing of dried fruits is regulated primarily by the following laws: 1) the Plant Protection Act, 2) the Food Sanitation Act, and 3) the Customs Act.

<Plant Protection Act>

Dried fruits are defined as fresh products, and undergo quarantine procedures, including screening for contamination by any pests or harmful plants, under the Plant Sanitation Act. Quarantine procedures performed at airports and ports are under the authority of the regional Quarantine Stations. Dried fruits that are individually packaged or contain added sugar, etc. are handled as processed food, which is exempt from the Plant Protection Act and subject only to food sanitation inspection under the Food Sanitation Act.

The following dried fruits are exempt from plant inspection: apricots, figs, persimmons, kiwifruits, plums, jujube, dates, pineapples, bananas, papaws (papayas), grapes, mangoes, peaches, and longans.

<Food Sanitation Act>

In compliance with Notification No. 370 of the Ministry of Health, Labour and Welfare, "Standards and Criteria for Food and Additives" issued under the Food Sanitation Act, and the standards for pesticide residues, etc. (including feed additives and drugs for animals) which are included therein, dried fruits that are individually packaged for retail sale are subject to food sanitation, which is conducted to assess the types and details of the raw ingredients, and to test the types and contents of additives, pesticide residues, mycotoxins, and so on. Import bans may be imposed on food in the event of an additive, pesticide, or other contents which are prohibited in Japan, when their levels exceed approved limits, or when the presence of mycotoxins, etc. is above allowable levels. Accordingly, dried fruits should be checked at the production site prior to import. If levels exceed the limits of Japanese standards, guidance should be given.

Pesticide residue standards adopted a negative system until 2006, under which pesticides would not be subject to control if there was no requirement for them. Amendments to the law introduced a positive list system, however, and the distribution of products is now prohibited in principle if they contain a specific level of pesticides, etc. even if there is no established requirement.

Dried figs, regardless of the country of origin, are subject to compulsory testing by order of the Health Minister (all-lot inspection that importers are ordered by the Health Minister to perform for food items that have a high potential to be in violation of the Food Sanitation Act), to be tested for aflatoxin, a mycotoxin.

Although irradiation of dried fruits for sterilization is allowed in some of foreign countries, food irradiation during production and processing is in principle prohibited in Japan under the Food Sanitation Act.

<Customs Act>

Under the Customs Act, the importing of cargo with labeling that falsifies the origin of the contents, etc. is banned.

(2) Regulations and Procedural Requirements at the Time of Sale

There is no specific law applicable to the sales of dried fruits. Regulations relevant to sales are summarized below.

<Food Sanitation Act>

Under the Food Sanitation Act, sales of products that contain harmful or toxic substances or those with poor hygiene are prohibited. Sales of dried fruits in containers and packaging are subject to mandatory labeling under the Food Sanitation Act, and provisions concerning safety labeling such as indication of food additives, allergy information, raw ingredients and source, and genetic modification, etc. are applicable.

<Act on Specified Commercial Transactions>

The Act on Specified Commercial Transactions stipulates the protection of interest of purchasers in the direct commercial transactions made with consumers. Sales of dried fruits in such routes as mail-order, direct marketing, telemarketing, etc. are subject to provisions of the Act on Specified Commercial Transactions.

<Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging>

Under the Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging, importers, etc. that sell contents using containers and packaging that are controlled by the Act (parts of paper containers and packaging and plastic containers and packaging, etc.) shall be liable for recycling (however, small-scale enterprises of below a certain size are excluded from among enterprises subject to the Act).

2. Procedures**(1) Procedures for Authorization of Importing and Sales**

The following procedures are required at the time of importing (Fig. 4-2):

<Plant inspection>

Because the Plant Protection Act rules that bulk importing of dried fruits is handled only at certain seaports and airports that are capable of sufficient plant protection measures for the purpose of preventing diseases and pests from entering the country, care should be taken in selecting the seaport/airport of entry before exporting from the country of origin. *Note that not all Quarantine Stations perform the plant inspection.

In filing an application for inspection with the Ministry of Agriculture, Forestry and Fisheries Quarantine Station, the required documents must be submitted (Fig. 4-3) promptly after entry to port. In the event of rejection due to the detection of diseases or pests as a result of quarantine, fumigation or other measures are ordered.

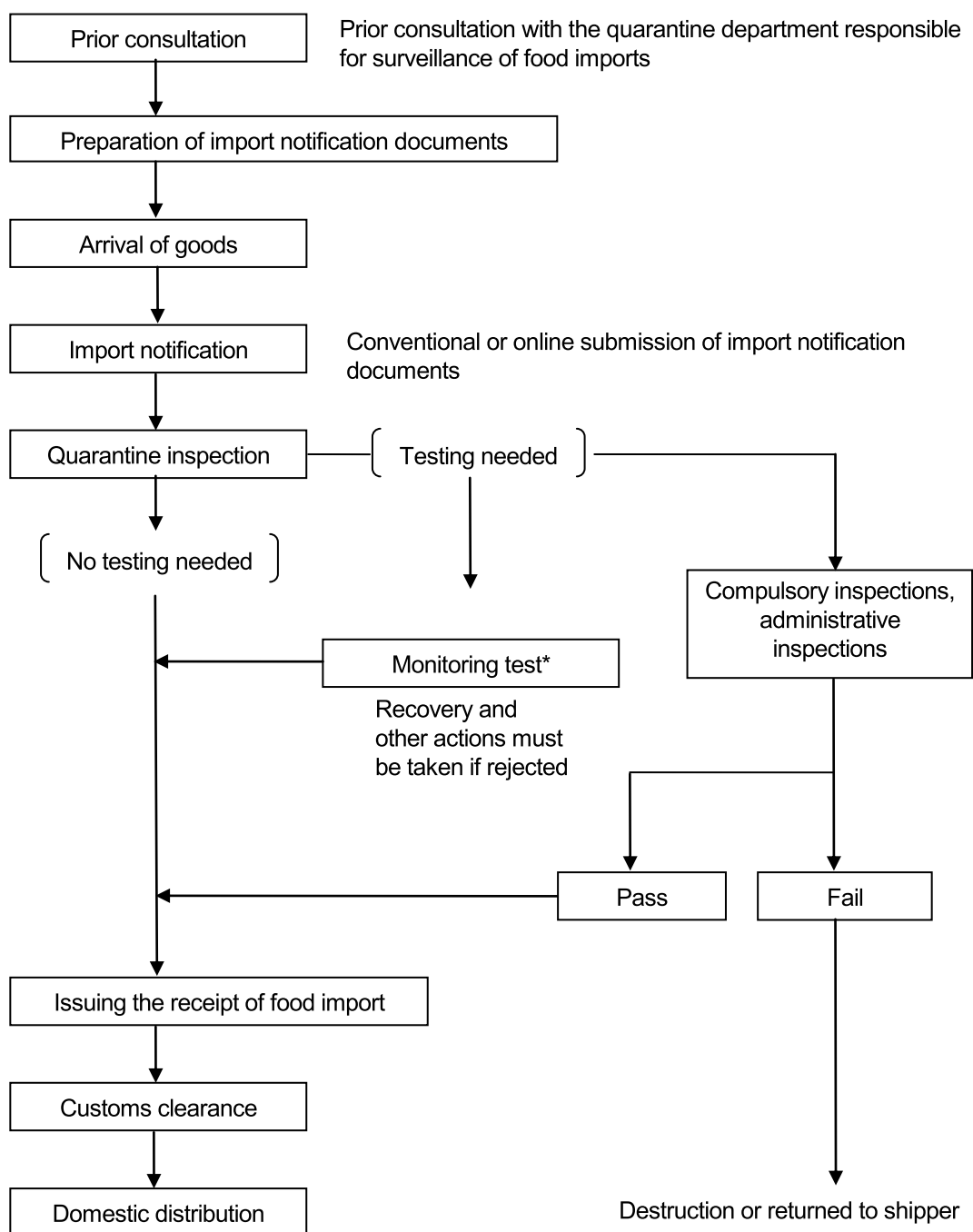
<Food Sanitation Inspection>

Under the Food Sanitation Act, the required documents (Fig. 4-3) must be submitted when filing an application for the inspection with the imported food monitoring departments of Quarantine Stations, Ministry of Health, Labour and Welfare. Inspection is conducted where it has been decided necessary to check the standards and criteria or safety issues at the initial review stage. If, as a result of the initial review and inspection, no issue has been detected under the Act, the registration certificate is returned, which the applicant shall submit, along with customs documents, upon filing an application for import with Customs. In the event that it has been ruled unfit for importing, measures such as destruction or returned to shipper are taken (Fig. 4-2).

<Customs>

Under the Customs Business Act, import declaration must be made by importers themselves or commissioned to those qualified as registered customs specialists (including customs brokers).

To accept the entry to Japan of incoming cargo arriving from a foreign country, an import declaration must be made to the competent Customs office for the bonded area where the cargo is stored. Cargo for which customs inspection is required shall undergo required inspections first, and upon payment of customs duty, national and local consumption taxes, import permit may be given in principle.

Fig. 4-2: Flowchart of import procedure

Source: Ministry of Health, Labour and Welfare

* Import food inspection following notification, conducted by MHLW Quarantine Stations according to the annual plan.

(2) Required Documents

Documents required for importing are summarized below in Fig. 4-3 according to the authorities to which each document is submitted.

Fig. 4-3: Documents required for import clearance

Submitted to	Required documents	Fresh products (Note 1)	Processed products (Note 1)
Quarantine Information Office, Ministry of Health, Labour and Welfare (Plant quarantine under the Plant Protection Act)	* Application for import inspection	○	—
	* Phytosanitary (inspection) certificate issued by the plant quarantine service of the exporter	○	—
	* A copy of bill of lading (B/L), invoices, etc. (Submission may be required.)	○	—
I Departments responsible for surveillance of food imports of Quarantine Stations, Ministry of Health, Labour and Welfare (Food sanitation inspection under the Food Sanitation Act)	Notification form for importation of foods	○	○
	Material/ingredient table	—	○
	Production flow chart	—	○
	Table of analysis results issued by the designated inspection institute (if there is a past record of import)	—	○
Local customs offices (Customs clearance under the Customs Act)	Declaration of import	○	○
	Invoice	○	○
	Packing list	○	○
	Bill of lading (B/L) or airway bill	○	○
	GSP Certificate of Origin (*only for imports from preferentially treated countries, discussed in III. Taxation System)	○	○

Source: Ministry of Agriculture, Forestry and Fisheries; Ministry of Health, Labour and Welfare; Ministry of Finance

○: Required —: Not required

Note 1) Dried fruits are basically defined as fresh products while those that are individually packaged or contain added sugar, etc. are handled as processed food.

*For whether or not plant inspection is required, refer to (1) Procedures for Authorization of Importing and Sales <Plant inspection>, 2. Procedures.

As a phytosanitary (inspection) certificate, in principle the original copy that indicates the absence of pathogen or pest contamination, issued by the plant protection authority of the exporting country in a form in compliance with the International Plant Protection Convention, must be submitted. While the Convention stipulates that the phytosanitary certificate submitted to the authorities of the importing country be the original copy, the following are deemed valid in Japan, taking into consideration such cases where the original copy is lost or the delivery of the original copy is delayed:

- a) A "carbon copy" of the original copy produced simultaneously; and
- b) A copy that has been proven as being identical to the original copy by the plant protection authority of the exporting country.

(3) Competent Authorities

Fig. 4-4: Contacts of competent authorities

Plant Protection Act		
	Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3502-8111 http://www.maff.go.jp
Food Sanitation Act		
	Inspection and Safety Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare	TEL: +81-3-5253-1111 http://www.mhlw.go.jp
Customs Tariff Act		
	Customs and Tariff bureau, Ministry of Finance Japan	TEL: +81-3-3581-4111 http://www.mof.go.jp
Act for Standardization and Proper Labeling of Agricultural and Forestry Products		
	Labelling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3502-8111 http://www.maff.go.jp

Fig. 4-4: Contacts of competent authorities (continued)

Measurement Act	Measurement and Intellectual Infrastructure Division, Industrial Science and Technology Policy and Environment Bureau, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp
Health Promotion Act	Food and Labeling Division, Consumer Affairs Agency	TEL: +81-3-3507-8800 http://www.caa.go.jp
Act against Unjustifiable Premiums and Misleading Representations	Representation Division, Consumer Affairs Agency	TEL: +81-3-3507-8800 http://www.caa.go.jp
Act on Specified Commercial Transactions	Consumer Advice Office, Ministry of Economy, Trade and Industry Consumer Safety Division, Consumer Affairs Agency	TEL: +81-3-3501-1511 http://www.meti.go.jp TEL: +81-3-3507-8800 http://www.caa.go.jp
Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging / Act on the Promotion of Effective Utilization of Resources	Recycling Promotion Division, Industrial Science and Technology Policy and Environment Bureau, Ministry of Economy, Trade and Industry Office for Recycling Promotion, Waste Management and Recycling Department, Ministry of the Environment Food Industry Policy Division, General Food Policy Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3501-1511 http://www.meti.go.jp TEL: +81-3-3581-3351 http://www.env.go.jp TEL: +81-3-3502-8111 http://www.maff.go.jp
Unfair Competition Prevention Act / Trademark Act	Intellectual Property Policy Office, Economic and Industrial Policy Bureau, Ministry of Economy, Trade and Industry General Affairs Division, Japan Patent Office, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp TEL: +81-3-3581-1101 http://www.jpo.go.jp

II. Labeling

1. Labeling under Legal Regulations

Quality labeling of dried fruit products must be in Japanese and conform to the following laws and regulations: 1) Act for Standardization and Proper Labeling of Agricultural and Forestry Products, 2) Food Sanitation Act, 3) Measurement Act, 4) Health Promotion Act, 5) Act on the Promotion of Effective Utilization of Resources, 6) Act against Unjustifiable Premiums and Misleading Representations, and 7) Unfair Competition Prevention Act.

When importing and selling dried fruits, the importer must provide the following information on labels in accordance with the quality labeling standards for processed foods of the Act for Standardization and Proper Labeling of Agricultural and Forestry Products, and similar requirements for processed foods packed in containers under the Food Sanitation Act: 1) product name, 2) ingredients, 3) content, 4) expiration date, 5) storage method, 6) country of origin, and 7) name and address of importer.

<Product name>

The name of the product must be provided on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act.

<Ingredients>

The ingredients of the product must be listed in descending order from highest to lowest content on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act.

<Additives>

The substance name of additives used must be listed in decreasing order from highest to lowest content on the label in accordance with the Food Sanitation Act. The substance name and use of the following eight additives must be indicated on

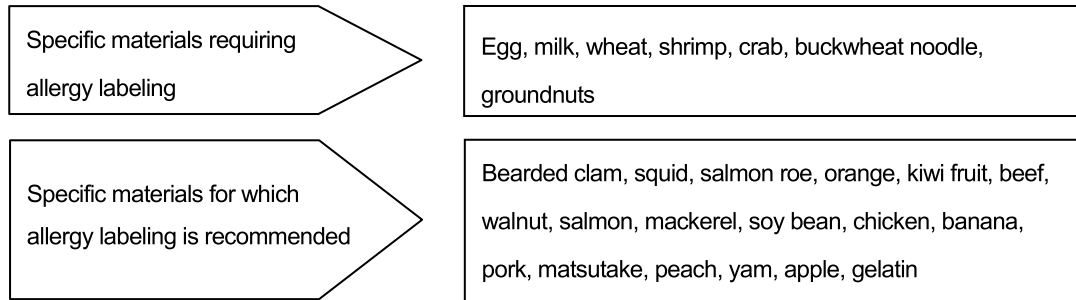
the label: sweeteners, antioxidants, artificial colors, color formers, preservatives, whiteners, thickeners/stabilizers/gelators/bodying agents, antifungal agents, and antimold agents). For details on usage and storage standards of additives, Notification No. 370 of the Ministry of Health, Labour and Welfare "Standards and Criteria for Food and Additives" prescribes the maximum allowable limit of approved additives for each food article.

Prohibited additives that have been detected from products include, for example, aflatoxin, which was detected in dried figs made in the U.S.A. and Turkey, and dulcin (sweetener) detected in dried fruits made in China.

<Allergies>

When products containing the specific ingredients shown in Fig. 4-5 are sold, it is required or recommended that ingredients be labeled in accordance with the Food Sanitation Act to prevent health hazards among consumers with specific allergies.

Fig. 4-5: Specific materials related to allergy labeling



Source: Ministry of Health, Labour and Welfare

Some dry fruits such as oranges are subject to allergy labeling. If they are included in the list of main ingredients, no additional action should be taken. If the name of ingredients on the label does not identify specific ingredients, labeling is required or recommended.

<Content weight>

When importing and selling dried fruits, the importer must measure the length, weight, or volume of the product in accordance with the Measurement Act and indicate them in their respective measurement units required by law on the label.

<Expiration date>

The expiration date of the product when stored according to the given preservation method in the unopened state must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act. As the quality of dried fruits does not deteriorate easily, the "best-by" date should be indicated on the label.

<Preservation method>

The preservation method for maintaining flavor in the unopened state until the "best-by" date must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act. For dried fruit products which can be stored at room temperature, the preservation method can be omitted from the label.

<Country of origin>

The quality labeling standards for processed foods, specified by the Act for Standardization and Proper Labeling of Agricultural and Forestry Products, require the country of origin to be indicated on the labels of import foods.

This Act also requires the country of origin for the ingredients of processed articles to be labeled for dried fruits. Such information must be labeled either by stating in brackets on the list of ingredients or by stating the name of country of origin in a specified column of the labeling.

<Importers>

The name and address of the importer must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and the Food Sanitation Act. For products processed in Japan using imported ingredients, the name and address of the manufacturer or dealer must be indicated on the label.

<Nutrition facts>

The nutritional components and calorie count must be indicated on the labels of dried fruits in accordance with the nutritional labeling standards prescribed by the Health Minister. The required information includes nutritional components, structural components (e.g., amino acids in protein), and types of components (e.g., fatty acids in fat). If general names such as “vitamin” are labeled instead of describing the specific names of nutrients, ingredients must be labeled.

Components must be indicated in the following order and unit:

- a) Calories (kcal or kilocalories)
- b) Protein (g or grams)
- c) Fat (g or grams)
- d) Carbohydrate (g or grams)
- e) Sodium
- f) Other nutritional components to be indicated on labels

The Health Ministry also prescribes standards on the labeling of other nutritional components and on information to be highlighted.

<Organic labeling>

The Act for Standardization and Proper Labeling of Agricultural and Forestry Products defines organic agricultural products and organic agricultural processed foods, which include dried fruits, as Specified JAS (JAS-certified organic). Only products which meet these standards and affixed with the JAS-certified organic mark (Fig. 4-6) can be labeled as “organic” in Japanese.

Organic agricultural products produced abroad and imported must be graded by one of the following methods and affixed with the JAS-certified organic mark, to be permitted to have organic labeling.

- a) Labelling of JAS-certified organic mark and distribution of organic foods produced/manufactured by overseas manufacturers certified by JAS registered certifying bodies inside and outside Japan.
- b) Labelling of JAS-certified organic mark and distribution of products by importers certified by registered certifying bodies in Japan (limited to organic agricultural products and organic agricultural processed foods).

For approach b), certificates issued by the government of a country with a grading system recognized to be of the equivalent level as that based on the Japanese Agricultural Standards (JAS), or copies must be attached as a prerequisite. As of March 2011, the following countries are identified by the ministerial ordinance to have equivalent grading systems for organic agricultural products as Japan in accordance with Article 15-2 of the Act for Standardization and Proper Labeling of Agricultural and Forestry Products: 27 countries in the EU, Australia, U.S.A., Argentina, New Zealand, and Switzerland.

Fig. 4-6: JAS-certified organic mark

**<Containers and packaging>**

The Act on the Promotion of Effective Utilization of Resources requires labeling for promoting sorted collection on specified containers and packaging.

When the following two types of containers and packaging are used for dried fruits, either or both marks shown in Fig. 4-7 must be labeled on one area or more of the containers and packaging in the designated format.

Fig. 4-7: Labels for promoting sorted collection



Plastic containers and packaging



Paper containers and packaging

<Description>

Product descriptions with false or misleading expressions are prohibited by the Act against Unjustifiable Premiums and Misleading Representations and the Unfair Competition Prevention Act, which is applicable to all articles in addition to food products.

2. Labeling under Industry Voluntary Restraint

There are no voluntary industry restraints for dried fruits.

III. Taxation System

1. Tariff duties, consumption tax, and other relevant taxes

Tariff duties on dried fruits are shown in the table below. In order to apply for preferential tariff rates on articles imported from preferential treatment countries, the importer should submit a Generalized System of Preferences (GSP) Certificate of Origin (Form A) issued by the customs or other issuing agency in the exporting country, to Japan Customs before import clearance (not required if the total taxable value of the article is no greater than ¥200,000). Details may be checked with the Customs and Tariff Bureau of the Ministry of Finance.

If the importer wishes to check the tariff classifications or tariff rates in advance, it may be convenient to use the prior instruction system in which the importer can make inquiries and receive replies in person, in writing, or via e-mail.

Fig. 4-8: Tariff duties on dried fruits (FY2011)

H.S. code			Description	Tariff rate				
				General	Temporary	WTO	GSP	LDC
08.03	00	-200	Bananas, dried	6.0%		3.0%	Free	
08.04	10	-000	Dates	Free		(Free)		
	20	-090	Figs, dried					
	30	-090	Pineapples, dried	12.0%		7.2%		Free
	40	-090	Avocados, dried			3.0%		
	50	-090	Mangoes, dried					
08.06	20	-000	Dried grapes	2.0%		1.2%	Free	
08.13			Fruit, dried, mixtures of nuts or dried fruits of this Chapter					
	10		Apricots	15.0%		9.0%		Free
	20	-000	Prunes	4.0%		2.4%	Free	
	30	-000	Apples	15.0%		9.0%		Free
	40	-000	Other fruit					
		-010	1. Berries	12.0%		9.0%	4.5%	Free
			2. Other	15.0%				Free
		-021	- Papaws (papayas), soursop, litchi, etc.			7.5%	3.8%	
		-022	- Persimmons, dried			9.0%		
		-023	- Kehapi			9.0%	4.5%	
		-029	- Other			9.0%		
			Mixtures of nuts or dried fruits of this Chapter					
			1. Mixtures containing more than 50% by weight of a single nut or dried fruit constituent, excluding those containing chestnuts, walnuts, pistachios, nuts of subheading 0802.90 (except betel nuts) or dried fruits of subheadings 0813.10 to 0813.40	10.0%		6.0%	3.0%	Free
		-010						
		-090	2. Other	20.0%		12.0%	6.0%	Free
08.14	00	-000	Peel of citrus fruit or melons (including watermelons), fresh, frozen, dried or provisionally preserved in brine, in sulphur water or in other preservative solutions	2.5%		1.5%	Free	

Source: Ministry of Finance

* Although it is impossible to identify dates as fresh or dried items in trade statistics, this document treats them as dried fruits since most of them available on the market are dried products.

Note 1) Special emergency tariffs may be imposed on articles if their import volume has increased by more than a specified percentage or their import price has decreased by more than a specified percentage.

Note 2) Special preferential rate is applicable only for the Least Developed Countries.

Note 3) Normally the order of precedence for application of tariff rates is Preferential, WTO, Temporary, and General, in that order. However, Preferential rates are only eligible when conditions stipulated by law or regulations are met. WTO rates apply when those rates are lower than Temporary or General rates. Refer to "Customs Tariff Schedules of Japan" (by Customs and Tariff Bureau, Ministry of Finance) for a more complete interpretation of the tariff table.

2. Consumption Tax

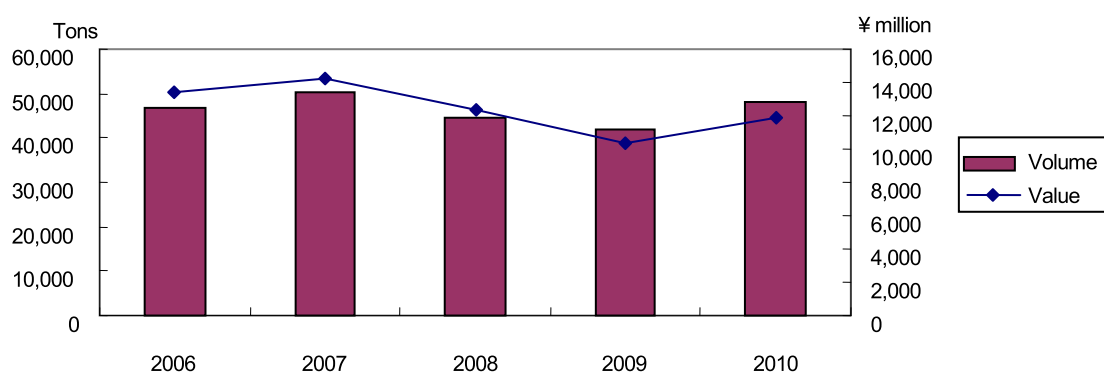
(CIF + Tariff duties) × 5%

IV. Trade Trends

1. Changes in Imports

Raisins and prunes make up a large portion of dried fruit imports, with raisins at 30,470 tons (111.8% vs. previous year) and prunes at 11,077 tons (121.1% vs. previous year) in 2010. Both items are showing steady performance even compared with recent trends, and volumes are stable. Fluctuations for dried persimmons have been volatile, and imports plunged to 882 tons (37.1% vs. previous year) in 2008. This was a result of extensive media coverage on issues involving Chinese food product safety. Imports tend to be affected by importer situations.

Fig. 4-9: Changes in dried fruit imports



Source: Trade Statistics (MOF)

Fig. 4-10: Changes in dried fruit imports by item

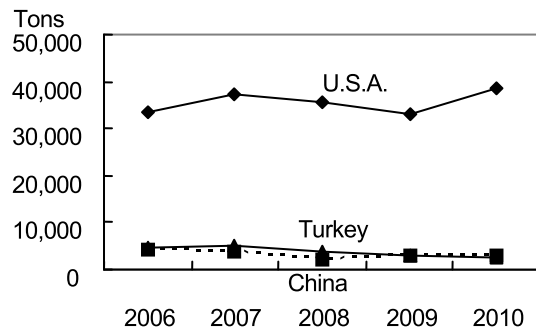
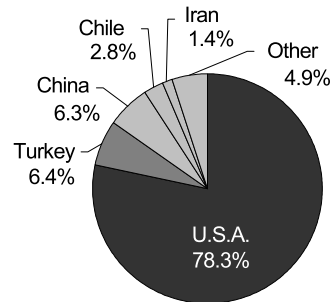
Units: volume = tons, value = ¥ million

Item	Volume					Value				
	2006	2007	2008	2009	2010	2006	2007	2008	2009	2010
Bananas	325	253	259	205	516	97	81	70	64	84
Dates	1,143	919	765	892	1,108	101	91	91	95	114
Figs	1,536	1,494	1,207	957	1,130	656	747	728	496	573
Pineapples	18	31	11	8	11	13	18	10	9	9
Guavas, mangoes and mangosteens	125	97	91	33	39	101	74	60	20	20
Raisins	29,251	32,038	30,484	27,252	30,470	6,276	7,051	6,719	5,384	6,464
Apricots	969	882	676	855	704	542	559	409	384	383
Prunes	9,749	10,949	9,350	9,150	11,077	4,140	4,255	3,312	2,994	3,246
Apples	33	33	27	29	30	32	34	32	21	19
Berries	83	36	31	20	20	192	112	75	37	27
Dried persimmons	2,571	2,378	882	1,645	2,032	586	564	203	270	380
Other	1,142	1,092	932	1,078	1,003	679	665	640	605	556
Total	46,944	50,203	44,716	42,124	48,140	13,415	14,252	12,348	10,379	11,874

Source: Trade Statistics (MOF)

2. Regional breakdown

Seen by country, the top trading partner is the United States with 38,554 tons (117.1% vs. previous year) in 2010, accounting for 80.1% of the total volume. China came in second in 2010 with 3,171 tons (105.3% vs. previous year). However, most of its records relied on dried persimmons, of which exports took a nosedive in 2008 due to food safety issues with Chinese products, and figures remain unstable. There were signs of recovery in 2010 with Chinese exports of dried persimmons back to 2,032 tons (123.5% vs. previous year). South Africa exported 100 tons or ¥43 million of dried apricots in 2010, making up 14.2% of total dried apricot imports. Dates have been imported from Iran with a volume of 639 tons or ¥52 million in value during 2010, followed by Pakistan with 294 tons, Tunisia with 30 tons, and Egypt with 14 tons. The percentage of African countries in date imports is around 4% on a volume basis.

Fig. 4-11: Trends in leading partner imports**Fig. 4-12: Shares of imports in 2010 (value basis)****Fig. 4-13: Principal places of origin of dried fruits**

Units: volume = tons, value = ¥ million

Country	Volume					Value				
	2006	2007	2008	2009	2010	2006	2007	2008	2009	2010
U.S.A.	33,499	37,248	35,523	32,918	38,554	9,624	10,438	9,301	7,820	9,295
China	4,051	3,654	1,941	3,011	3,171	1,233	1,102	647	711	748
Turkey	4,588	4,874	3,615	2,929	2,556	1,085	1,282	1,137	847	756
Chile	1,498	1,406	1,063	1,072	1,302	416	398	315	307	330
Iran	1,178	931	913	706	827	207	206	259	123	166
Other	2,130	2,090	1,662	1,487	1,730	850	825	689	570	579
Total	46,944	50,203	44,716	42,124	48,140	13,415	14,252	12,348	10,379	11,874
(African countries)	625	996	709	529	416	151	218	158	149	121

Source: Trade Statistics (MOF)

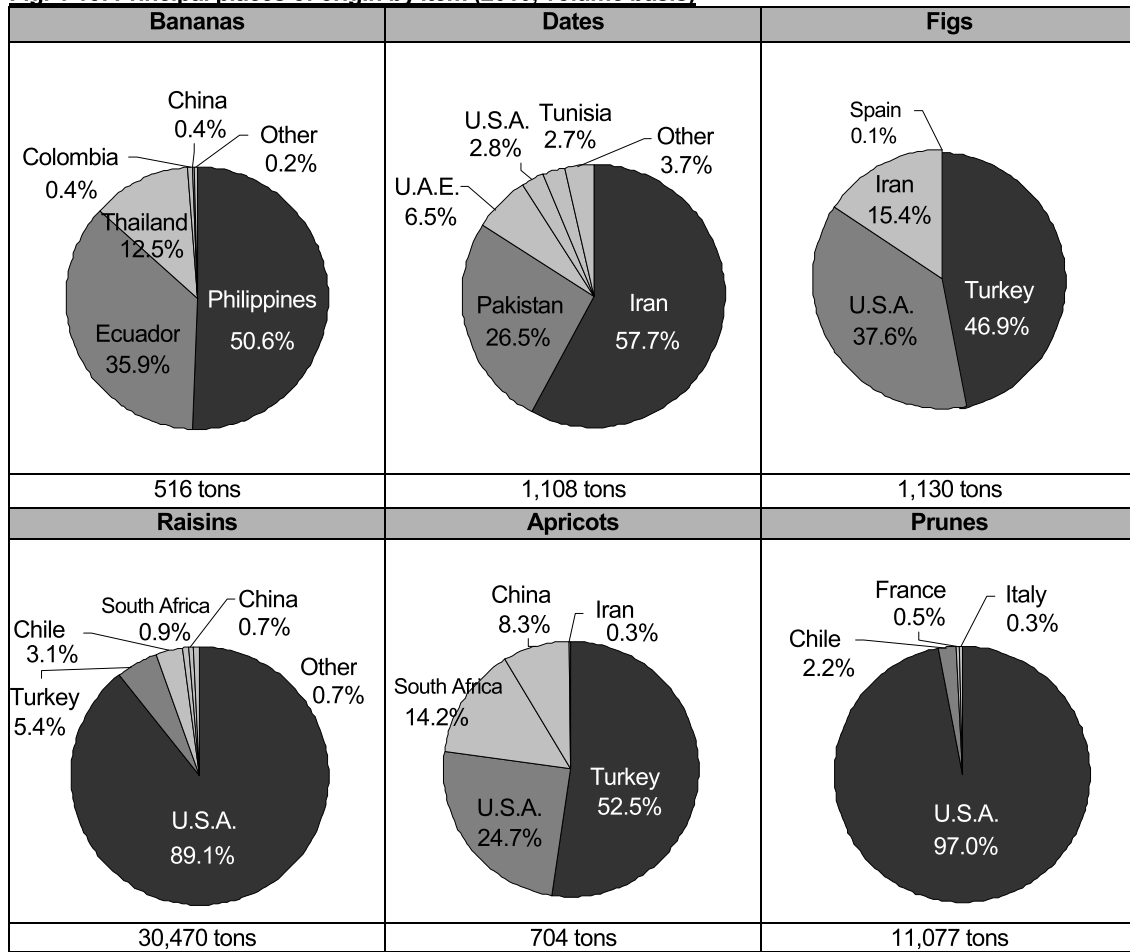
Fig. 4-14: Principal places of origin of dried fruits by item (2010)

Units: volume = tons, value = ¥ million

Item	Total vol. imports	First place					Second place				
		Country	Volume	Share	Value	Ave. unit price	Country	Volume	Share	Value	Ave. unit price
Bananas	516	Philippines	261	50.6%	7	26.3	Ecuador	185	35.9%	39	210.6
Dates	1,108	Iran	639	57.7%	52	80.6	Pakistan	294	26.5%	19	63.4
Figs	1,130	Turkey	529	46.9%	260	491.9	U.S.A.	425	37.6%	202	474.6
Pineapples	11	Thailand	8	74.8%	2	238.0	China	1	12.8%	4	2,671.8
Guavas, mangoes and mangosteens	39	China	28	71.5%	5	182.2	South Africa	3	9.0%	4	1,152.9
Raisins	30,470	U.S.A.	27,159	89.1%	5,721	210.7	Turkey	1,655	5.4%	350	211.5
Apricots	704	Turkey	370	52.5%	145	390.7	U.S.A.	174	24.7%	186	1,068.4
Prunes	11,077	U.S.A.	10,747	97.0%	3,150	293.1	Chile	240	2.2%	60	249.3
Apples	30	Chile	15	51.2%	12	783.0	China	11	35.1%	5	446.1
Berries	20	U.S.A.	13	66.4%	13	1016.0	China	3	17.2%	7	2,185.0
Dried persimmons	2,032	China	2,032	100.0%	380	187.0	Taiwan	*	*	*	*

Source: Trade Statistics (MOF)

Note) The share is calculated on a kg basis in the original data source and is not always in agreement with the percentage in the above table, which is calculated on a tonnage basis.

Fig. 4-15: Principal places of origin by item (2010, volume basis)

Source: Trade Statistics (MOF)

3. Import Market Share in Japan

Most of the dried fruits distributed in Japan consist of raisins, prunes, and mangoes. Others are limited to mixed types, of which the majority are imported products. Consequently, supply of domestic products is limited to some fruits and dried persimmons, and remains at a small percentage.

4. Background of Changes in Volume of Imports and Other Trends

Since 2009, prunes and raisins, which hold an overwhelming share as ingredients, have remained stable. In 2010 there was a rise in imports for these dried fruits due to the expansion of demand triggered by health trends. Furthermore, the tendency to eat at home in response to the worsened economic situation is leading to more families baking their confectioneries at home. The trend is also likely to be affected by economic conditions in the future, but many domestic dried fruit manufacturers are ready to spark up demand by pursuing healthy and homemade promotions, and a drastic reduction is unlikely. In fact, there is room for other types of dried fruits to increase market size if their originality or uniqueness can be promoted effectively.

V. Domestic Distribution

1. Trade Practice, Etc.

Special trading firms for dried fruits and nuts or confectionery ingredient suppliers are generally in charge of distributing dried fruits. Therefore, in order to sell nuts in a variety of sectors including home, processing, and commercial use, it is advantageous to do business through these specialized companies.

2. Domestic Market Situations

The Japanese dried fruits market has different market traits between home, processing, and commercial use.

Dried fruits for home use, such as raisins, have a long tradition in Japan and are often used for baking homemade cakes, etc. However, since the 1990s when consumers started to become more health conscious, the media has reported on the health benefits of prunes and other dried fruits. This came under the spotlight, and consumers have started to eat dried fruits as they are, rather than using them in homemade snacks. Starting in the mid-2000s, a major decline in the production of prunes led to a shortage of ingredients, continuous soaring costs and the sluggish economy were also some of the factors of the decline in market size. Nevertheless, due to rising awareness of healthy eating, consumption of dried fruits is growing both in terms of varieties purchased and also in the way in which they are consumed.

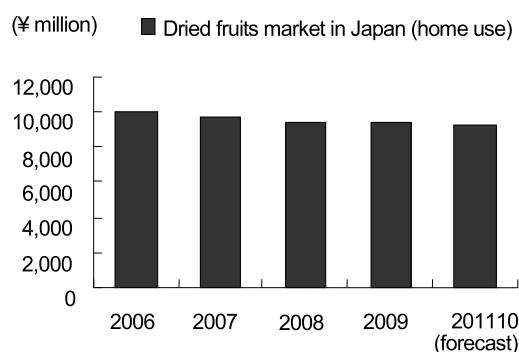
Companies such as Kyoritsu-foods, Shoei Foods, Crown Foods, Toyo Nut, and Kracie Foods account for large shares in the dried fruits market. Many of them are also suppliers of nuts.

Fig. 4-16: Dried fruit market in Japan (home use)

Unit: ¥ million

Year	Sales (¥ million)	Yearly change
2006	9,900	—
2007	9,600	97.0%
2008	9,400	97.9%
2009	9,300	98.9%
2010 (forecast)	9,200	98.9%

Source: 2011 Food Marketing Handbook No. 1, Fuji Keizai



Dried fruits for processing are used in many areas such as confectioneries, breads, desserts, and ingredients, with a substantial market size. Due to the mango boom from 2004 to 2007, mangoes became a driver of growth in the market and led to significant expansion. However, it has now contracted as a reaction, and bottomed out in 2010.

As for commercial use, raisins are used in raisin breads at bakeries, and as relish for curry at curry restaurants.

(1) Use of dried fruits

In Japan, dried fruits are consumed in various ways.

1) Home use

Dried fruits are often eaten directly out of the container, with yogurt, or by adding them to homemade baked goods such as cookies. Prunes and mangoes are often consumed with yogurt. More and more health-conscious women are following this trend, since nutritious fruits can be taken in simply and enjoyably. Furthermore, small pouches of dried fruits such as “Fruity Navi” (Kracie Foods) have become a hit recently. As a result, it has become popular for young women to carry small bags of dried fruits (around 30 grams) and nibble on them every once in a while at school or at the workplace. Dried fruits in such size and containers are now emerging as new demand.

2) Processing use

Dried fruits are generally added in processed foods such as snacks including biscuits, cookies, chocolates, and bread, yogurt, fruit jelly, breakfast cereal, health foods, or sauce for Japanese-style pancakes. The types of dried fruits used and the types of processed foods applicable diversify every year.

Examples of products rapidly gaining momentum in the past few years are bar-shaped biscuits, wafers, or breakfast cereal called nutrition bars or cereal bars containing nutrients such as protein, carbohydrates, vitamins, and minerals in a balanced manner, with reduced calories. The nutrition and flavor of dried fruits were enhanced by adding fruits to these bars, and the

products became a hit among consumers in their late teens and up to those in their thirties. Hence, the volume and assortments of dried fruits have expanded.

Furthermore, the types of dried fruits used in chilled desserts such as fruit yogurt or fruit jelly have also diversified. Mangoes, which were rarely used before, have increased dramatically due to the mango boom starting around 2006.

In Japan, breakfast cereal was generally considered as children's breakfast. However in recent years, many products targeting adults have been launched which include fiber, vitamins, and minerals etc. with less sugar. Due to the lower birthrate, cereal for kids is on a downward trend, but cereal for adults has been increasing. Many of the cereal products for adults have improved taste by adding several kinds of dried fruits. Dried fruits and various types of nuts are mixed in cereal and nutrition bars, so that consumers can take in the abundant nutrients of fruits and nuts in a balanced manner. Products that can appeal to this fact are now growing in sales.

In terms of health foods, dried prune extract sales remain stable due the demand for iron rich foods from middle-aged women.

3) Commercial use

For commercial use, an overwhelming share is covered by raisins, which are used in raisin bread at bakeries. Other uses include relish with curry at curry restaurants or hotels, toppings for salads at restaurants, welcome fruits at hotels, snacks with drinks at bars, or as refreshments at Chinese tea stores.

(2) Types of dried fruits

1) Raisins

Raisins are dried fruits introduced from the United States after World War II. They have a variety of uses such as in bread, cookies or cakes, desserts, and in cooking, but 80% is used in breads and 10% in cookies and others. The majority is produced in the United States, but a small amount is also imported from South Africa and other countries.

2) Figs

There used to be little demand for figs in Japan. However, imports have increased allowing easier access. Since figs are rich in antioxidant properties and in dietary fiber, they are used in confectioneries, jam, and drinks, and are now becoming popular. Many are grown in Turkey or the United States.

3) Apricots

Japan has traditionally been a producer of apricots, but lately there has been an increase in imports from Turkey and the United States where costs are lower. They are eaten directly or used in various confectioneries and cereals, etc.

4) Persimmons, dried

Persimmon trees are grown all over Japan. The fruits are harvested in autumn and usually eaten without processing, but the types of persimmon with less sweetness are dried to increase their sweetness, and then consumed. Therefore, dried persimmons are traditional Japanese dried fruits and eaten as snacks since ancient times. Currently, domestic production has decreased, and many are imported from China.

5) Prunes

Since prunes are nutritious containing minerals such as iron, they are often eaten right out of the bag or with yogurt at home. They are also used as ingredients for health foods or drinks. Most imports come from the United States, but some also come from Chile and other countries.

6) Dates

When dates were first imported to Japan, they were rarely eaten as a whole, but mostly used as ingredients for Worcestershire sauce arranged Japanese-style, on pancakes. By using dates as an ingredient, the sauce was added a unique umami (fifth taste sensation), richness, and sweetness to its flavor. "Otafuku sauce" which consists of around 50% of the market share for Japanese-style pancake sauce, has used dates in their recipe since the 1970s to add a distinctive flavor to their sauce. Since dates are imported from countries such as Iran, Pakistan, and Saudi Arabia, supply becomes disrupted when the situation in the Middle East becomes unstable, such as in the case of the Gulf War or the war in Iraq. A small portion is also imported from North African nations such as Tunisia and Egypt. They are also recently starting to be consumed as dried fruits because of their high nutrients.

7) Mangoes

Mangoes produced in Mexico and Southeast Asia were not frequently distributed in Japan. However since around 2004, various processed foods using mangoes and local fresh mangoes have increased presence in the market, leading to a mango boom, which also substantially expanded the dried mango market. Eating dried mangoes out of the bag or mixing them with yogurt at home has become custom. In addition, mangoes are used increasingly in a variety of processed foods such as chilled desserts and confectioneries. The Philippines holds a large share, but countries such as South Africa also export a certain amount.

8) Blueberries

In the 1990s, blueberries became a fad due to media reports that anthocyanin included in blueberries were good for the eyes. As a result, frozen blueberries, blueberry jam, and snacks and supplements that use blueberry extracts expanded significantly in the market. Dried blueberries were lower in demand compared to frozen blueberries because they were less applicable in processed foods such as desserts, and also because fresh blueberries from the United States were also increasing in imports. However, they are being imported mainly from the United States and other countries to be used as ingredients for snacks such as cookies and nutrition bars or to be eaten out of the bag.

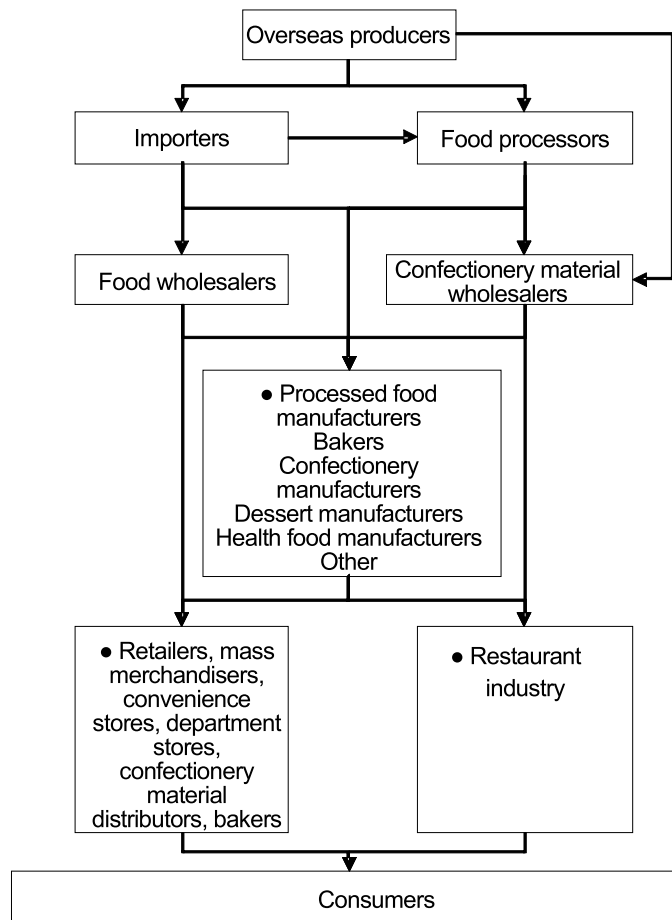
9) Apples

As apples are grown all over Japan and fresh apples are easily obtainable throughout the four seasons at a steady price, demand for dried apples is not high compared to other dried fruits. Nevertheless, they are being imported from Chile and China to be used as ingredients in bread, cakes, cookies, or to be eaten as they are as snacks.

3. Distribution Channels

Distribution of dried fruits in Japan is generally handled by importers, processors, and confectionery ingredient wholesalers, as in the case of nuts. However, there are also specialized trading firms and special processing manufacturers for dried fruits. Since the variety of use covers a broad range of processing such as for bread, confectioneries, drinks, desserts, health foods, ingredients, and others, there are many different processed food manufacturers and each of them require their own volumes and forms.

Fig. 4-17: Distribution channels for dried fruits



Source: Fuji Keizai research data

4. Issues and Considerations for Entering the Japanese Market

When entering the Japanese dried fruits market, one must first take into consideration the Japanese dietary habits, tastes in food, living environment, and other aspects. In addition, it is also essential to understand the types of dried fruits, their uses, and the ways they are consumed. For example regarding dietary habits, the Japanese are now extremely health-conscious, and consumers are keenly interested in food products that are good for the health. Hence, dried fruits should be promoted in the Japanese market as healthy foods that are abundant in nutrients. Furthermore, recent demand has been high for organic products and not only limited to dried fruits. Products would be more advantageous if they were organic, but this will require a prerequisite to prove that they are organic (refer to II. Labeling 1. Labeling under legal regulations <Organic labeling>).

Recently in Japan, efforts to secure traceability for all food products have been gathering momentum, and a system enabling tracing of products to their place of origin is required. Also under Japanese standards, products are evaluated not only by class and quality but also by size, uniformity, and appearance. Trading prices are also set based on the aforementioned criteria, so it is essential that one have a thorough understanding of Japanese codes and standards.

The Food Sanitation Act strictly limits the aflatoxin B1 content of dried fruits under 0.01 ppm. Aflatoxin exceeding approved limits is often detected in dried fruits such as figs.

The regulation for aflatoxin currently targets only aflatoxin B1. However, regulations will be tightened starting in October of 2011. Restrictions are planned to be amended to limit the total content of aflatoxin B1, B2, G1, and G2 to be under 0.01 ppm.

<Exhibitions>

Fig. 4-18: Exhibitions for dried fruits

Overall food products	FOODEX	
	http://www3.jma.or.jp/foodex/ja	TEL: +81-3-3434-3453
	International Hotel & Restaurant Show	
	http://www.jma.or.jp/hcj	TEL: +81-3-3434-1377
	Supermarket Trade Show	
Dessert, cake, beverage	http://www.smts.jp	TEL: +81-3-5209-1056
	Dessert, Sweets & Drink Festival	
	http://www.dainichiad.co.jp/html/fabex/deza_top.htm	TEL: +81-3-5294-0071

5. Failure Cases

<Mold growing on dried fruits>

In 2009, some mold was found in mix dried fruits for home consumption sold by a food manufacturer. The supplier initiated a voluntary recall of all products. Although some fungi had been detected on the products at the point of import from several countries through a trading firm, mold was not found at that stage. It is believed that the mold had grown at the point of sales at the mass merchandiser after repackaging by the food supplier.

6. Import Associations & Related Organizations

Fig. 4-19: Dried fruit associations and related organizations

Japan Dried Fruits Importers Association		TEL: +81-3-3253-1234
Raisin Administrative Committee	http://www.raisins-jp.org	
	info@raisins-jp.org	TEL: +81-3-3221-6410
California Dried Plum Board / California Prune Board	http://www.prune.jp	
	info@prune.jp	TEL: +81-3-3584-0866

JAPONYA AFLATOKSİN LİMİTLERİ HK. - kuru incir

Japonya gümrük müsteşarlığı'nan Bayan Yamaguchi ile bir görüşme yapılmıştır. 10 Agustos tarihinden itibaren Aflatoxin uygunlamalarının değiştiği tekrar teyid edilmiştir.(İlgili remi duyuru linkte Japonca olarak yeralmaktadır. <http://www.mhlw.go.jp/topics/yunyu/other/2010/dl/110411-1.pdf>)

Önceki bildirimimizde olduğu gibi faktör uygulamalarının yanında sampling yöntemi ve sample miktarı da değişmiştir.)

Konu hakkındaki detaylara aşağıdaki linkten İngilizcelerine ulaşmak mümkün bulunmaktadır.

New Action Level for Aflatoxin in Food

http://gain.fas.usda.gov/Recent%20GAIN%20Publications/New%20Action%20Level%20for%20Aflatoxin%20in%20Food_Tokyo_Japan_8-13-2010.pdf

New Sampling Size for Aflatoxin Testing in Food

http://gain.fas.usda.gov/Recent%20GAIN%20Publications/New%20Sampling%20Size%20for%20Aflatoxin%20Testing%20in%20Food_Tokyo_Japan_11-19-2010.pdf

Öte yandan aşağıda teyid etmek istediğiniz konuya da şu şekilde bir açıklama duyma gereği duymuşlardır.

Önceki yazımızda da belirtildiği üzere bahse konu faktörlerin toplamlarının limiti 10 Ppm olduğu.

Örnek vermek gerekirse

B1=9

B2=0

G1=3

G2=0

Olması durumunda toplam aflatoxin miktarı

((B1=9) +(B2=0) + (G1=3)+ (G2=0)= Toplam 11 Ppm olacaktır. Bu da toplam limit olan 10 Ppm'I geçecektir.

Sadece B1 faktörü 10 Ppm diğer faktörlerin sıfır olması durumunda, yine toplam aflatoxin 10 olacaktır. Bu değer de 10'un üzerinde olmadığı için ürünün Japonya'ya girmesinde sıkıntı olmayacaktır.

Bu vesileyle iyi çalışmalar dileriz.

アヤズ メフメット

上級商務専門官

Mehmet Ayaz

Senior Commercial Expert

Guidebook for Export to Japan (Food Articles) 2011
<Nuts>

Japan External Trade Organization (JETRO)
Development Cooperation Division
Trade and Economic Cooperation Department

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3. Nuts

This chapter defines nuts according to the H.S. code of the Tariff Schedule (Fig. 3-1), covering imports as well as domestically-produced walnuts and groundnuts.

Fig. 3-1: Scope of coverage for nuts in this chapter

Category	Description	H.S. code
Nuts	Coconuts	0801.11, 19
	Brazil nuts	0801.21, 22
	Cashew nuts	0801.31, 32
	Almond	0802.11, 12
	Hazelnuts	0802.21, 22
	Walnuts	0802.31, 32
	Chestnuts	0802.40
	Pistachios	0802.50
	Macadamia nuts	0802.60
	Other	
	Betel nuts, pecans, other	0802.90
	Ground-nuts	1202.10, 20

I. Points to Note in Exports to and Sales in Japan

1. Relevant Laws and Institutional Regulations

(1) Regulations and Procedural Requirements for Importing to Japan

The importing of nuts is regulated primarily by the following laws: 1) the Customs Act / the Act on Temporary Measures concerning Customs, 2) the Plant Protection Act, and 3) the Food Sanitation Act.

<Customs Act and Act on Temporary Measures concerning Customs>

Of nuts, groundnuts are subject to import restriction. The ministerial ordinance on the tariff-rate quota system for corn, etc. under the Customs Act and the Act on Temporary Measures concerning Customs establishes the tariff-rate quota system for the purpose of domestic producers, and applies to groundnuts. Under the tariff-rate quota system, a lower tariff rate, or the primary tariff rate, is applied only to imports of below certain quantity for the purpose of securing that imported products are available to consumers at lower prices, while imports above the quota limit are subject to a higher tariff rate, or the secondary tariff rate.

Meanwhile, the importing of cargo with labeling that falsifies the origin of the contents, etc. is banned under the Customs Act.

There is also a system in which reduction or exemption of tariff duty may be granted by obtaining approval from the chief of an individual customs office when importing groundnuts for the production of groundnut oil (Article 13. of the Customs Tariff Act).

<Plant Protection Act>

Dried nuts that have not been heat-processed are handled as fresh produce, and undergo quarantine procedures, including screening for contamination by any pests or harmful plants, under the Plant Sanitation Act. Quarantine procedures performed at airports and ports are under the authority of the regional Quarantine Stations. Nuts that are individually packaged even if fresh, and those that have been seasoned, are exempt from the Plant Protection Act, and subject to food sanitation inspection under the Food Sanitation Act.

Appendix 2. of the Ordinance for Enforcement of the Plant Protection Act stipulates that the importing of cashews, walnuts, etc. is prohibited from certain countries and regions for which the contamination with quarantine pests has been detected in the past, and as of March 2011, the importing of these nuts is prohibited from a number of countries and regions due to quarantine pest issues (however, those tightly sealed in containers for retail sale and processed products are exempt from the food sanitation inspection, and such products are not subject to import ban even if they fall in the category of the region and item that are banned for importing under the Plant Protection Act).

Care should be taken as infestation with pests or harmful plants may occur during the process of storage and transportation, even if there is no contamination at the production stage.

No item with soil attached to it can be allowed for import; any soil must be removed before the importing process.

<Food Sanitation Act>

In compliance with Notification No. 370 of the Ministry of Health, Labour and Welfare, "Standards and Criteria for Food and Additives" issued under the Food Sanitation Act, and the standards for pesticide residues, etc. (including feed additives and drugs for animals) which are included therein, nuts are subject to food sanitation, which is conducted to assess the types and details of the raw ingredients, and to test the types and contents of additives, pesticide residues, mycotoxins, and so on. Import bans may be imposed on food in the event of an additive, pesticide, or other contents which are prohibited in Japan, when their levels exceed approved limits, or when the presence of mycotoxins, etc. is above allowable levels. Accordingly, nuts should be checked at the production site prior to import. If levels exceed the limits of Japanese standards, guidance should be given.

Pesticide residue standards adopted a negative system until 2006, under which pesticides would not be subject to control if there was no requirement for them. Amendments to the law introduced a positive list system, however, and the distribution of products is now prohibited in principle if they contain a specific level of pesticides, etc. even if there is no established requirement.

As of 2011, of the nuts that are subject to compulsory testing by order of the Health Minister (all-lot inspection that importers are ordered by the Health Minister to perform for food items that have a high potential to be in violation of the Food Sanitation Act), items subject to compulsory testing regardless of the country of origin include ground-nuts and processed ground-nuts and pistachios (both of which are tested for aflatoxin). By specific country of origin, such items include almonds produced in Italy (aflatoxin), etc.

(2) Regulations and Procedural Requirements at the Time of Sale

There is no specific law applicable to the sales of nuts. Regulations relevant to sales are summarized below.

<Food Sanitation Act>

Under the Food Sanitation Act, sales of products that contain harmful or toxic substances or those with poor hygiene are prohibited. Sales of nuts in containers and packaging are subject to mandatory labeling under the Food Sanitation Act, and provisions concerning safety labeling such as indication of food additives, allergy information, raw ingredients and source, and genetic modification, etc. are applicable.

<Act on Specified Commercial Transactions>

The Act on Specified Commercial Transactions stipulates the protection of interest of purchasers in the direct commercial transactions made with consumers. Sales of nuts in such routes as mail-order, direct marketing, telemarketing, etc. are subject to provisions of the Act on Specified Commercial Transactions.

<Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging>

Under the Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging, importers, etc. that sell contents using containers and packaging that are controlled by the Act (paper containers and packaging, plastic containers and packaging, etc.) shall be liable for recycling (however, small-scale enterprises of below a certain size are excluded from among enterprises subject to the Act).

2. Procedures**(1) Procedures for Authorization of Importing and Sales****<Tariff-rate quota>**

Under the tariff-rate quota system applicable to the importing of groundnuts, those who wish to receive tariff-rate quota must file the required documents (Fig. 3-3) to the International Economic Affairs Division, International Affairs Department, Minister's Secretariat, Ministry of Agriculture, Forestry and Fisheries, in accordance to the ministerial ordinance on the tariff-rate quota system for corn, etc. under the Customs Act and the Act on Temporary Measures concerning Customs. In order to apply to become an enterprise approved for tariff-rate quota, one must qualify for requirements such as "having experience in import custom clearance for groundnuts and being trusted to handle importing by themselves."

Issuance of certificates is handled by the Agricultural Production and Livestock Industry Division, Agriculture, Forestry and Fisheries Department, Okinawa General Bureau, Cabinet Office.

<Plant Inspection>

Because the Plant Protection Act rules that bulk importing of fresh nuts is handled only at certain seaports and airports that are capable of sufficient plant protection measures for the purpose of preventing diseases and pests from entering the country, care should be taken in selecting the seaport/airport of entry before exporting from the country of origin.

In filing an application for inspection with the Ministry of Agriculture, Forestry and Fisheries Quarantine Station, the required documents must be submitted (Fig. 3-3) promptly after entry to port. In the event of rejection due to the detection of diseases or pests as a result of quarantine, fumigation or other measures are ordered.

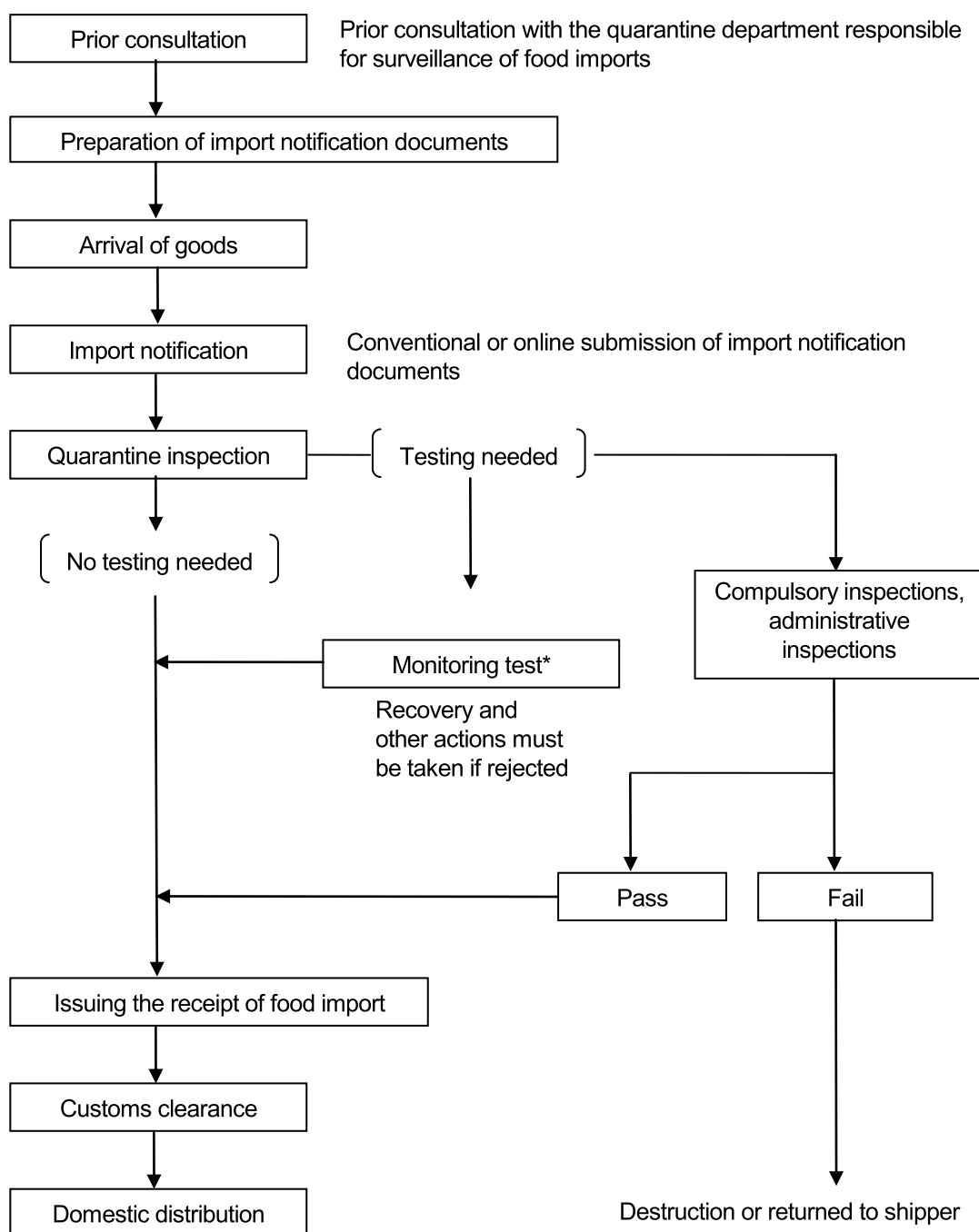
<Food Sanitation Inspection>

Under the Food Sanitation Act, the required documents must be submitted (Fig. 3-3) when filing an application for inspection with the imported food monitoring departments of Quarantine Stations, Ministry of Health, Labour and Welfare. Inspection is conducted where it has been decided necessary to check the standards and criteria or safety issues at the initial review stage. If, as a result of the initial review and inspection, no issue has been detected under the Act, the registration certificate is returned, which the applicant shall submit, along with customs documents, upon filing an application for import with Customs. In the event that it has been ruled unfit for importing, measures such as destruction or return to the shipper are taken (Fig. 3-2).

<Customs>

Under the Customs Business Act, import declaration must be made by importers themselves or commissioned to those qualified as registered customs specialists (including customs brokers).

To accept the entry into Japan of incoming cargo arriving from a foreign country, an import declaration must be made to the competent Customs office for the bonded area where the cargo is stored. Cargo for which customs inspection is required shall undergo required inspections first, and upon payment of customs duty, national and local consumption taxes, an import permit may be given in principle.

Fig. 3-2: Flowchart of import procedure

Source: Ministry of Health, Labour and Welfare

* Import food inspection following notification, conducted by MHLW Quarantine Stations according to the annual plan.

(2) Required Documents

Documents required for importing are summarized below in Fig. 3-3 according to the authorities to which each document is submitted.

Fig. 3-3: Documents required for import clearance

Submitted to	Required documents	Fresh products	Processed products
International Economic Affairs Division, Minister's Secretariat, Ministry of Agriculture, Forestry and Fisheries	Tariff rate quota application (groundnut importers)	△	—
	Import clearance record of groundnuts	△*1	—
	Sales results and plan for groundnuts	△*1	—
	Import clearance statistics summary of groundnuts	△*1	—
	Documents to prove that the applicant is the genuine entity that will import groundnuts	△	—
Quarantine Information Office, Ministry of Health, Labour and Welfare (Plant quarantine under the Plant Protection Act)	Application for import inspection	○	—
	Phytosanitary certificate issued by the plant quarantine service of the exporter	○	—
Departments responsible for surveillance of food imports of Quarantine Stations, Ministry of Health, Labour and Welfare (Food sanitation inspection under the Food Sanitation Act)	Notification form for importation of foods	○	○
	Material/ingredient table	—	○
	Production flow chart	—	○
	Table of analysis results issued by the designated inspection institute (if there is a past record of import)	—	○
Local customs offices (Customs clearance under the Customs Act)	Declaration of import	○	○
	Invoice	○	○
	Packing list	○	○
	Bill of lading (B/L) or airway bill	○	○

Source: Ministry of Agriculture, Forestry and Fisheries; Ministry of Health, Labour and Welfare; Ministry of Finance
 ○: Required △: Required for particular articles —: Not required *1: Only groundnuts imports meeting the requirements.

As a phytosanitary (inspection) certificate, in principle the original copy that indicates the absence of pathogen or pest contamination, issued by the plant protection authority of the exporting country in a form in compliance with the International Plant Protection Convention, must be submitted. While the Convention stipulates that the phytosanitary certificate submitted to the authorities of the importing country be the original copy, the following two are deemed valid in Japan, taking into consideration such cases where the original copy is lost or the delivery of the original copy is delayed:

- A "carbon copy" of the original copy produced simultaneously; and
- A copy that has been proven as being identical to the original copy by the plant protection authority of the exporting country.

Phytosanitary certificates issued by the country of origin are not required as attachments for almonds, cashews, coconuts, pistachios, Persian walnuts (excluding those in the shell that are produced in regions subject to importing ban), and macadamia nuts (Article 5.3. of the Plant Protection Act).

(3) Competent Authorities

Fig. 3-4: Contacts of competent authorities

Plant Protection Act		
	Plant Protection Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3502-8111 http://www.maff.go.jp
Food Sanitation Act		
	Inspection and Safety Division, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare	TEL: +81-3-5253-1111 http://www.mhlw.go.jp
Customs Tariff Act /		
	Customs and Tariff bureau, Ministry of Finance Japan	TEL: +81-3-3581-4111 http://www.mof.go.jp

Fig. 3-4: Contacts of competent authorities (continued)

Act for Standardization and Proper Labeling of Agricultural and Forestry Products		
Labelling and Standards Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3502-8111 http://www.maff.go.jp	
Measurement Act		
Measurement and Intellectual Infrastructure Division, Industrial Science and Technology Policy and Environment Bureau, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp	
Health Promotion Act		
Food and Labeling Division, Consumer Affairs Agency	TEL: +81-3-3507-8800 http://www.caa.go.jp	
Act against Unjustifiable Premiums and Misleading Representations		
Representation Division, Consumer Affairs Agency	TEL: +81-3-3507-8800 http://www.caa.go.jp	
Act on Specified Commercial Transactions		
Consumer Advice Office, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp	
Consumer Safety Division, Consumer Affairs Agency	TEL: +81-3-3507-8800 http://www.caa.go.jp	
Act on the Promotion of Sorted Garbage Collection and Recycling of Containers and Packaging / Act on the Promotion of Effective Utilization of Resources		
Recycling Promotion Division, Industrial Science and Technology Policy and Environment Bureau, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp	
Office for Recycling Promotion, Waste Management and Recycling Department, Ministry of the Environment	TEL: +81-3-3581-3351 http://www.env.go.jp	
Food Industry Policy Division, General Food Policy Bureau, Ministry of Agriculture, Forestry and Fisheries	TEL: +81-3-3502-8111 http://www.maff.go.jp	
Unfair Competition Prevention Act / Trademark Act		
Intellectual Property Policy Office, Economic and Industrial Policy Bureau, Ministry of Economy, Trade and Industry	TEL: +81-3-3501-1511 http://www.meti.go.jp	
General Affairs Division, Japan Patent Office, Ministry of Economy, Trade and Industry	TEL: +81-3-3581-1101 http://www.jpo.go.jp	

II. Labeling

1. Labeling under Legal Regulations

Quality labeling of nut products must be in Japanese and conform to the following laws and regulations: 1) Act for Standardization and Proper Labeling of Agricultural and Forestry Products, 2) Food Sanitation Act, 3) Measurement Act, 4) Health Promotion Act, 5) Act on the Promotion of Effective Utilization of Resources, 6) Act against Unjustifiable Premiums and Misleading Representations, and 7) Unfair Competition Prevention Act.

When importing and selling fresh nuts such as raw chestnuts and shelled walnuts, the importer must provide the following information on labels in accordance with the quality labeling standards for fresh foods of the Act for Standardization and Proper Labeling of Agricultural and Forestry Products: 1) product name, 2) country of origin, 3) content, and 4) name and address of importer.

When importing and selling processed nuts packed in containers, the importer must provide the following information on labels in accordance with the quality labeling standards for processed foods of the Act for Standardization and Proper Labeling of Agricultural and Forestry Products, and similar requirements for processed foods packed in containers under the Food Sanitation Act: 1) product name, 2) ingredients, 3) content, 4) expiration date, 5) storage method, 6) country of origin, and 7) name and address of importer.

< Product name >

The name of the product must be provided on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act.

<Ingredients>

The ingredients of the product must be listed in descending order from highest to lowest content on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act.

<Additives>

The substance name of additives used must be listed in decreasing order from highest to lowest content on the label in accordance with the Food Sanitation Act. The substance name and use of the following eight additives must be indicated on the label: sweeteners, antioxidants, artificial colors, color formers, preservatives, whiteners, thickeners/stabilizers/gelators/bodying agents, antifungal agents, and antimold agents). For details on usage and storage standards of additives, Notification No. 370 of the Ministry of Health, Labour and Welfare "Standards and Criteria for Food and Additives" prescribes the maximum allowable limit of approved additives for each food article.

<Allergies>

To prevent health hazards in consumers with specific allergies, it is required or recommended that the specific ingredients shown in Fig. 3-5 be labeled in accordance with the Food Sanitation Act.

Fig. 3-5: Specific materials related to allergy labeling

Specific materials requiring allergy labeling	Egg, milk, wheat, shrimp, crab, buckwheat noodle, groundnuts
Specific materials for which allergy labeling is recommended	Bearded clam, squid, salmon roe, orange, kiwi fruit, beef, walnut, salmon, mackerel, soy bean, chicken, banana, pork, matsutake, peach, yam, apple, gelatin

Source: Ministry of Health, Labour and Welfare

Ingredient labeling is mandatory for products containing groundnuts and recommended for those containing walnuts. If they are included in the list of main ingredients, no additional action should be taken. If the name of ingredients on the label does not identify specific ingredients, labeling is required or recommended.

<Content weight>

When importing and selling nuts, the importer must measure the length, weight, or volume of the product in accordance with the Measurement Act and indicate them in their respective measurement units required by law on the label.

<Expiration date>

The expiration date of the product when stored according to the given preservation method in the unopened state must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act. As the quality of nuts does not deteriorate easily, the "best-by" date should be indicated on the label.

<Preservation method>

The preservation method for maintaining flavor in the unopened state until the "best-by" date must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and Food Sanitation Act. For products which can be stored at room temperature, the preservation method can be omitted from the label.

<Country of origin>

The quality labeling standards for processed foods, specified by the Act for Standardization and Proper Labeling of Agricultural and Forestry Products, require the country of origin to be indicated on the labels of import foods.

The following nuts are defined as fresh food; the country of origin must be stated:

- Products which have been adjusted, washed with water, and dried after harvest, and those which have been simply cut
- Products listed in a) whose shell has been peeled or which have been cut into two or sliced
- Mixture of the same type of nuts

Country of origin must be labeled either by stating in brackets on the list of ingredients or by stating the name of country of origin in a specified column of the labeling.

<Importers>

The name and address of the importer must be indicated on the label in accordance with the Act for Standardization and Proper Labeling of Agricultural and Forestry Products and the Food Sanitation Act. For products processed in Japan using imported ingredients, the name and address of the manufacturer or dealer must be indicated on the label.

<Nutrition facts>

The nutritional components and calorie count must be indicated on the labels of general food products excluding those for special dietary uses in accordance with the nutritional labeling standards prescribed by the Health Minister. The required information includes nutritional components, structural components (e.g., amino acids in protein), and types of components (e.g., fatty acids in fat). If general names such as “vitamin” are labeled instead of describing the specific names of nutrients, ingredients must be labeled.

Components must be indicated in the following order and unit:

- a) Calories (kcal or kilocalories)
- b) Protein (g or grams)
- c) Fat (g or grams)
- d) Carbohydrate (g or grams)
- e) Sodium
- f) Other nutritional components to be indicated on labels

The Health Ministry also prescribes standards on the labeling of other nutritional components and on information to be highlighted.

<Organic labeling>

The Act for Standardization and Proper Labeling of Agricultural and Forestry Products defines organic agricultural products and organic agricultural processed foods, which include nuts, as Specified JAS (JAS-certified organic). Only products which meet these standards and affixed with the JAS-certified organic mark (Fig. 3-6) can be labeled as “organic” in Japanese.

Organic agricultural products produced abroad and imported must be graded by one of the following methods and affixed with the JAS-certified organic mark (Fig. 3-6), to be permitted to have organic labeling.

- a) Labelling of JAS-certified organic mark and distribution of organic foods produced/manufactured by overseas manufacturers certified by JAS registered certifying bodies inside and outside Japan.
- b) Labelling of JAS-certified organic mark and distribution of products by importers certified by registered certifying bodies in Japan (limited to organic agricultural products and organic agricultural processed foods).

For approach b), certificates issued by the government of a country with a grading system recognized to be of the equivalent level as that based on the Japanese Agricultural Standards (JAS), or copies must be attached as a prerequisite. As of March 2011, the following countries are identified by the ministerial ordinance to have equivalent grading systems for organic agricultural products as Japan in accordance with Article 15-2 of the Act for Standardization and Proper Labeling of Agricultural and Forestry Products: 27 countries in the EU, Australia, U.S.A., Argentina, New Zealand, and Switzerland.

Fig. 3-6: JAS-certified organic mark

**<Containers and packaging>**

The Act on the Promotion of Effective Utilization of Resources requires labeling for promoting sorted collection on specified containers and packaging.

When the following two types of containers and packaging are used for nuts, either or both marks shown in Fig. 3-7 must be labeled on one area or more of the containers and packaging in the designated format.

Fig. 3-7: Labels for promoting sorted collection

Plastic containers and packaging



Paper containers and packaging

<Description>

Product descriptions with false or misleading expressions are prohibited by the Health Promotion Act, Act against Unjustifiable Premiums and Misleading Representations, and intellectual property-related laws and regulations (e.g., Unfair Competition Prevention Act, Trademark Act), which is applicable to all articles in addition to food products.

2. Labeling under Industry Voluntary Restraint

There are no voluntary industry restraints for nut labels.

III. Taxation System

1. Tariff duties, consumption tax, and other relevant taxes

Tariff duties on nuts are shown in the table below. Caution should be exercised since rates vary according to the item, shape, and ingredients of products, and other factors. If the importer wishes to check tariff rates and other information in advance, it may be convenient to use the prior instruction system.

Preferential tariff rates, lower than general tariff rates, are applicable to articles imported from developing countries if the imports meet the requirements specified by the laws and regulations of Japan. In order to receive preferential tariff rates on import articles, the importer should submit a Generalized System of Preferences (GSP) Certificate of Origin issued by the customs, authorized chamber of commerce and industry, or other competent agency in the preferential treatment country.

Fig. 3-8: Tariff duties on nuts (FY2011)

H.S. code			Description	Tariff rate				
				General	Temporary	WTO	GSP	LDC
08.10			Coconuts, Brazil nuts and cashew nuts					
	11	-000	Coconuts					
	19	-000	Disiccated	6.0%		3.0%	Free	
			Other	6.0%		3.0%	Free	
	21	-000	Brazil nuts					
	22	-000	In shell	4.0%		3.0%	Free	
			Shelled	4.0%		3.0%	Free	
			Cashew nuts					
	31	-000	In shell	Free		(Free)		
	32	-000	Shelled	Free		(Free)		
08.02			Almond					
	11		In shell					
		-100	1 Bitter almond	Free		(Free)		
		-200	2 Sweet almond	4.0%		2.4%	Free	
	12		Shelled					
		-100	1 Bitter almond	Free		(Free)		
		-200	2 Sweet almond	4.0%		2.4%	Free	
			Hazelnuts or filberts (Corylus spp.)					
	21	-000	In shell	10.0%		6.0%	Free	
	22	-000	Shelled	10.0%		6.0%	Free	
			Walnuts					
	31	-000	In shell	10.0%		(10.0%)		Free
	32	-000	Shelled	10.0%		(10.0%)		Free
	40	-000	Chestnuts (Castanea spp.)	16.0%		9.6%		Free
	50	-000	Pistachios	Free		(Free)		
	60	-000	Macadamia nuts	5.0%		(5.0%)	2.5%	Free
	90		Other					
		-100	1 Betel nuts	Free		(Free)		
		-300	2 Pecans	5.0%		4.5%	Free	
		-900	3 Other	20.0%		12.0%		Free
12.02			Ground-nuts					
	10		In shell	726yen/kg				Free
			Other					
		-091	Products imported by the Japanese government or those imported following MAFF Minister certification, which is stipulated by cabinet order		10.0%	-10.0%		
			Other			617yen/kg		
	20	-099	Shelled	726yen/kg				Free
			Other					
		-091	"the Pooled Quota"		10.0%	-10.0%		
		-99	Other			617yen/kg		

Source: Ministry of Finance

Note 1) Special emergency tariffs may be imposed on articles if their import volume has increased by more than a specified percentage or their import price has decreased by more than a specified percentage.

Note 2) Special preferential rate is applicable only for the Least Developed Countries.

Note 3) Normally the order of precedence for application of tariff rates is Preferential, WTO, Temporary, and General, in that order. However, Preferential rates are only eligible when conditions stipulated by law or regulations are met. WTO rates apply when those rates are lower than Temporary or General rates. Refer to "Customs Tariff Schedules of Japan" (by Customs and Tariff Bureau, Ministry of Finance) for a more complete interpretation of the tariff table.

2. Consumption Tax

(CIF + Tariff duties) × 5%

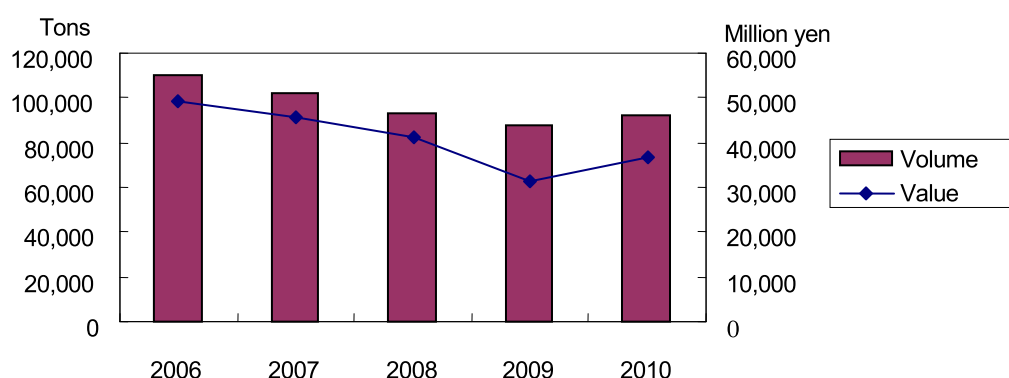
IV. Trade Trends

1. Changes in Imports

The import volume of nuts reached 92,463 tons in 2010, and is showing a recovering trend from the sluggish situation experienced in 2008 and 2009. The main types of imported nuts are groundnuts, almonds, and chestnuts, accounting for 73.5% of the total import volume. As a result of food safety issues exemplified in the detection of pesticide residues in processed vegetable products from the main exporter country China, Chinese groundnut imports dropped from 2007 to 2009, and the total import volume of groundnuts also followed suit. Nevertheless, the quantity of Chinese groundnut imports exceeded that of the previous year starting in 2010, consequently leading to an increase in the total volume of groundnut imports.

Almonds have shown a steady performance as a leader in import volume in the nut category, recording 25,744 tons (109.3% vs. previous year) or ¥12,233 million (126.0% vs. previous year) in 2010. Meanwhile, chestnuts are showing a continuous downward trend, recording negative growth in both volume and value. Imports of cashew nuts have also remained stable, with 6,678 tons (109.5% vs. previous year) or ¥3,776 million (115.5% vs. previous year) in 2010. Trends for other nuts have been affected by economic and other factors showing both upward and downward trends. However, Brazil nuts recorded an export volume of 50 tons in 2010, doubling in both volume and value.

Fig. 3-9: Changes in nut imports



Source: Trade Statistics (MOF)

Fig. 3-10: Changes in nut imports by item

Units: volume = tons, value = ¥ million

Item	Volume					Value				
	2006	2007	2008	2009	2010	2006	2007	2008	2009	2010
Coconuts	2,407	2,389	1,980	2,320	2,227	256	339	318	268	259
Brazil nuts	19	27	26	22	50	13	21	18	11	26
Cashew nuts	4,690	5,767	6,171	6,101	6,678	2,600	3,280	4,132	3,269	3,776
Almond	21,488	23,332	23,894	23,557	25,744	18,537	16,128	12,971	9,705	12,233
Hazelnuts	631	700	497	576	589	519	545	413	333	382
Walnuts	10,992	10,945	7,731	8,861	9,436	8,025	8,560	7,333	4,923	6,277
Chestnuts	22,054	17,397	14,446	13,831	12,625	7,996	7,262	5,880	5,096	4,598
Pistachios	2,117	2,054	2,418	1,838	2,218	1,884	1,733	1,785	1,524	1,930
Macadamia nuts	2,160	1,688	2,136	2,502	2,348	2,894	1,750	1,759	1,896	2,280
Ground-nuts (Note 1)	41,458	36,162	32,356	27,056	29,614	4,958	5,094	5,838	3,807	4,175
Other	2,120	1,304	1,085	1,139	934	1,370	1,063	778	685	956
Total	110,136	101,765	92,740	87,803	92,463	49,052	45,775	41,225	31,517	36,892

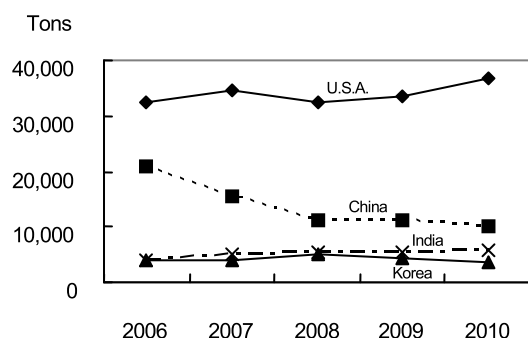
Source: Trade Statistics (MOF)

(Note 1) Figures for groundnuts and other items were collected in March and February 2010, respectively, during the research period.

2. Regional breakdown

Import trading partners for nuts differ according to item, but it is characteristic of this market that certain countries account for a high share in particular items. The United States is a principal exporter of almonds, which is a main item in nut imports. China exports a considerable amount of chestnuts and groundnuts. In terms of total imports, the United States, which commands most of the share for almonds, is the number one trading partner with 44,418 tons (103.6% vs. previous year) in 2010, followed by China and India. Cashew nuts have displayed stable import volumes in recent years with 6,678 tons (109.5% vs. previous year) in 2010, although African countries such as Tanzania experienced a sharp decline with 16 tons (24.8% vs. previous year) and ¥5.6 million (21.5%) in value in 2010.

South Africa exported 5,890 tons of groundnuts in 2010, which accounts for approximately 20% of total groundnut imports.

Fig. 3-11: Trends in leading partner imports

Source: Trade Statistics (MOF)

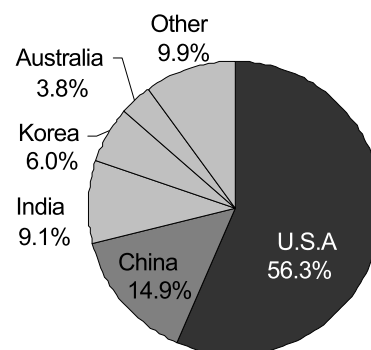
Fig. 3-12: Shares of imports in 2010 (value basis)

Fig. 3-13: Principal places of origin of nuts

Units: volume = tons, value = ¥ million

Country	Volume					Value				
	2006	2007	2008	2009	2010	2006	2007	2008	2009	2010
U.S.A.	35,539	39,010	41,464	42,858	44,418	27,164	25,598	22,251	16,914	20,755
China	51,363	39,797	23,490	22,639	24,339	10,335	9,077	6,003	4,637	5,508
India	4,052	4,982	6,013	5,494	5,972	2,247	2,873	3,700	2,918	3,352
Korea	4,144	4,054	4,935	4,169	3,519	3,030	3,016	3,191	2,755	2,227
Australia	1,769	1,059	1,531	1,530	1,367	2,261	1,163	1,284	1,218	1,412
Other	13,269	12,863	15,307	11,113	12,848	4,015	4,048	4,796	3,075	3,638
Total	110,136	101,765	92,740	87,803	92,463	49,052	45,775	41,225	31,517	36,892
(African countries)	8,051	6,301	7,316	5,105	6,766	1,911	1,513	1,827	1,158	1,498

Source: Trade Statistics (MOF)

3. Import Market Share in Japan

In the nut category, almonds, cashew nuts, and pistachios are currently completely dependent on imports. Some chestnuts and walnuts are also produced domestically, but are far behind imports in both quantity and price. Hence the market is mostly dominated by imported products.

4. Background of Changes in Volume of Imports and Other Trends

The domestic market for nuts was revitalized by a review of the health benefits seen in salt and additive-free nuts, and growth was experienced in the cashew market (refer to Fig. 3-10). Also due to the economic downturn, more consumers are choosing to drink alcohol at home in an effort to cut costs by buying drinks to take home rather than drinking at bars, etc. As a result, demand for snacks rose and imports bottomed out in 2010, with the total volume settling at a higher figure relative to the previous year. The key factor in this import trend is to what extent demand for snacks and healthy foods can be secured amid concerns of higher costs for raw ingredients in 2011.

Furthermore in 2011, the domestic wholesale prices for cashew nuts have remained high. This is because supply from India, the principal importer, has declined, and West African producers such as Nigeria have harvested less due to droughts.

V. Domestic Distribution

1. Trade Practice, Etc.

Special trading firms for nuts and dried fruits or confectionery ingredient suppliers are generally in charge of distributing nuts. Therefore, in order to sell nuts in a variety of sectors including home, processing, and commercial use, it is advantageous to do business through these specialized companies.

2. Domestic Market Situations

The Japanese nut market is primarily divided into those used as ingredients for confectionary production and breadmaking, and those to be consumed directly (nut snacks). The market structure differs between the two categories.

The market size for nuts used in confectionary production and breadmaking is large since it covers major bread manufacturers, confectionery makers, and also small-scale bakeries and pastry shops. Since Japan is progressing toward an aging society with declining birthrates, bread, confectionery, and dessert sales are experiencing a slightly decreasing trend, and nuts used as ingredients for these types of food products are following the same trend.

Almonds, walnuts, chestnuts, macadamia nuts, and cashew nuts are frequently used ingredients for confectionaries and bread. Walnuts are especially high in demand for baking bread. Various assortments of nuts including almonds are used to prepare confectionaries, ranging from snacks such as almond chocolates manufactured by leading confectionery makers, to baked and unbaked cakes made by individually managed small-scale pastry shops. They are used for a variety of purposes.

Nut snacks refer to the demand for nuts consumed at home or at restaurants without cooking. Almonds, cashew nuts, groundnuts, pistachios, and walnuts are frequently used, and many products that mix five or six types of nuts are also being

sold. The market size is limited compared to nuts used in confectionary production and breadmaking, and it can be said that the Japanese are not accustomed to eating nuts directly out of a bag.

However, since the year 2000, the media has reported on the health benefits of nuts on various TV programs, thus triggering demand. In 2008, almonds were picked up by the media for their effect on health and beauty, particularly drawing attention from young women. There is a growing awareness among consumers that nuts are healthy food products. They are also convenient to eat and tasty in flavor.

Most nuts eaten directly out of a bag/container are consumed at homes or restaurants as snacks when drinking. Demand for consumption at home is especially high. Due to the recession starting in 2008, the tendency to buy alcoholic drinks for home consumption instead of drinking at bars and restaurants in order to cut back on spending has risen, and the nuts market has been expanding since 2009. Moreover, as public awareness increases that nuts are healthy products and that consumption on a daily basis promotes health, more consumers are not only using them in breads and cakes or snacks, but also as ingredients in food preparation such as adding them to salads.

Although manufacturers and trading firms such as Kyoritsu-foods, Toyo Nut, Rokko Butter, Shoei Foods, and Inaba Groundnuts hold large shares in the market, there are few companies of prominent scale. Many companies are competing with each other on a several billion yen scale.

Fig. 3-14: Nut market in Japan (nut snacks)

Year	Sales (¥ million)	Yearly change
2006	28,350	—
2007	23,000	81.1%
2008	22,400	97.4%
2009	23,000	102.7%
2010(forecast)	23,200	100.9%

Source: 2011 Food Marketing Handbook No. 1, Fuji Keizai

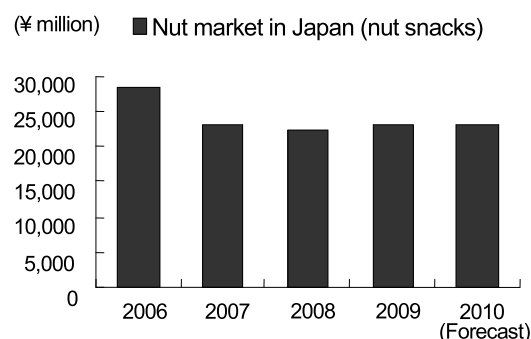


Fig. 3-15: Nut snack sales by type

Type \ Year	2008		2009		2010(forecast)	
	Sales	Ratio	Sales	Ratio	Sales	Ratio
Almond	2,850	12.7%	3,150	13.7%	3,250	14.0%
Cashew nuts	4,100	18.3%	4,150	18.0%	4,200	18.1%
Mixed nuts	7,700	34.4%	7,800	33.9%	7,900	34.1%
Other	7,750	34.6%	7,900	34.3%	7,850	33.8%
Total	22,400	100.0%	23,000	100.0%	23,200	100.0%

Source: 2011 Food Marketing Handbook No. 1, Fuji Keizai

(1) Types of nuts

1) Chestnuts

Chestnuts have the highest consumption rate among nuts in Japan, with both local products and import products from China, Korea, and Europe strong in the market. Since the pulp of local chestnuts is soft and not fit for processing, they are usually sold raw. Chestnuts from China are sweet and therefore called sweet chestnuts. They are generally consumed roasted, but in the year 2000, Kanebo Foods launched “retort sweet chestnuts” called “amaguri muichaimashita (I’ve peeled a sweet chestnut),” which are easy to carry packaged pre-peeled chestnuts weighing about 30grams, and they became a huge hit.

2) Almonds

Most almonds come from the United States, and have the widest range of usage in Japan. They are not only used in snacks such as almond chocolates manufactured by leading confectionery makers, baked goods, ice cream, unbaked cakes made by individually managed patisseries, but are also consumed as “nut snacks” or appetizers with drinks at restaurants and at homes, and also for cooking, boasting a broad range of demand. In 2008, salt-free almonds were taken up as an effective cooking ingredient for beauty and health because of their ample vitamin E content. This drew much attention from young women, and led to a growing number of female consumers, especially for salt-free almonds.

3) Walnuts

Walnuts have traditionally been harvested in Japan as well, but most products now come from the United States or China. They are used widely for a variety of purposes including western confectionery such as cakes or cookies, Japanese confectionery, bread, in cooking, and consumed as snacks with drinks.

4) Cashew nuts

Cashew nuts are used in Chinese cuisine, confectioneries, appetizers, etc. As they are used in Chinese dishes stir fried with chicken and also in Indian dishes, it can be said that cashew nuts have a more extensive range of culinary application

compared to other types of nuts. India exports 80% or more, Vietnam follows with 10% or more, and other countries such as Tanzania also export a small amount. Originally, there were many cases where cashew nuts produced all over the world were shipped to India with shells, and that is why most imports come from India. Because Vietnam improved their production efficiency dramatically in the 1990s, exports from Vietnam increased substantially, pushing up the total import volume of cashew nuts.

5) Macadamia nuts

In Japan, chocolate covered macadamia nuts often brought home from Hawaii as souvenirs, are most popular. Chocolate covered macadamia nuts and other types of confectioneries are also produced in Japan using ingredients imported from Australia, South Africa, Malawi and other countries. South Africa and Malawi account for around 10% of the total import volume, respectively.

6) Groundnuts

Groundnuts have been historically grown in Japan. Therefore local products are found, but a large volume is imported from China and other countries. Groundnuts are used in snacks such as “kaki-peanuts” which mixes rice crackers with groundnuts, groundnut butter, margarine, and appetizers, having a wider range of use compared to other nuts. Domestic products account for around 10% and imported products for about 90% of the consumption, and each have their own roles. Local products often come with shells. Although they are higher in price, they come in large pieces with a strong flavor and sweetness, attracting demand as a high-value-added product. Most import products come without shells. As they are smaller and cheaper, they are often used as ingredients in oil products such as groundnut oil and margarine, as well as in confectioneries.

7) Pistachios

Pistachios are in the market shelled and non-shelled. Peeled nuts are generally used as ingredients in making cakes or ice cream, and shelled nuts are usually consumed as nut snacks. Globally, Iran is the top producer, and used to command 80% of the share in Japan until 1998. However, due to the detection of aflatoxin levels exceeding legal limits in Iranian pistachios in 2002, the United States has now taken over the market.

8) Hazelnuts

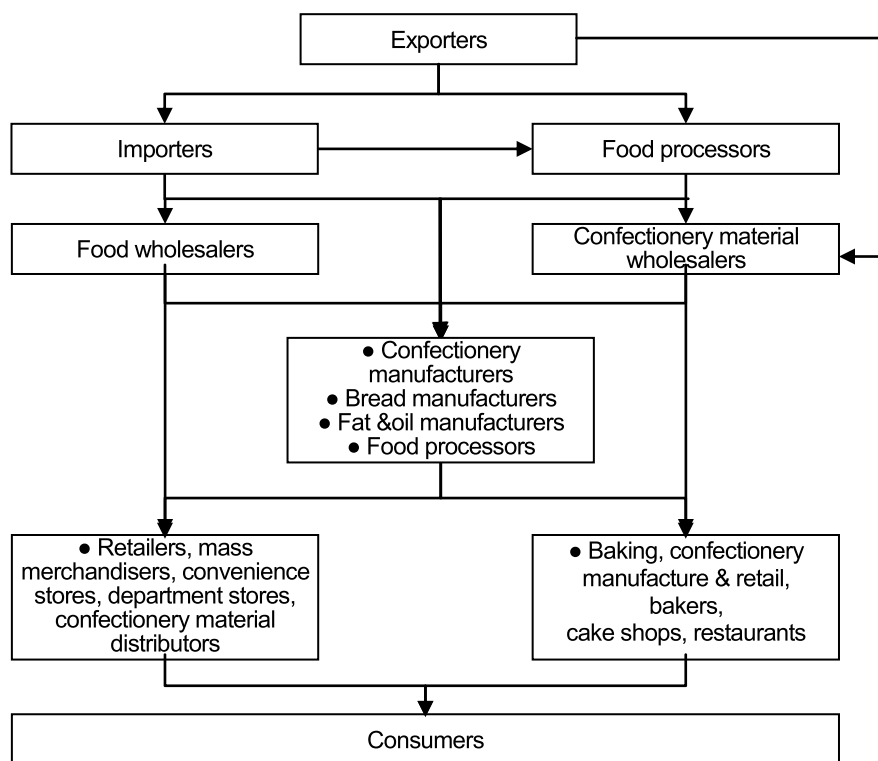
In Japan, hazelnuts are mostly used as ingredients for making confectioneries such as cakes, baked goods, and chocolates etc. Additionally, hazelnuts have gained recognition due to stores such as Starbucks Coffee selling coffee using hazelnut or filbert syrup. Most hazelnuts come from Turkey, and imports from Turkey expanded drastically in the early 2000s due to the Turkish Hazelnut Association’s efforts in promoting sales in Japan.

3. Distribution Channels

The distribution channel for nuts in Japan is as displayed in Fig. 3-16. Distribution of nuts is generally handled by importers, processors, and confectionery ingredient wholesalers, as in the case of dried fruits. However, there are also specialized trading firms and special processing manufacturers for nuts. Since the variety of uses covers a broad range of processing such as for bread, confectioneries, oil, and others, there are many different processed food manufacturers and each of them require their own volumes and forms.

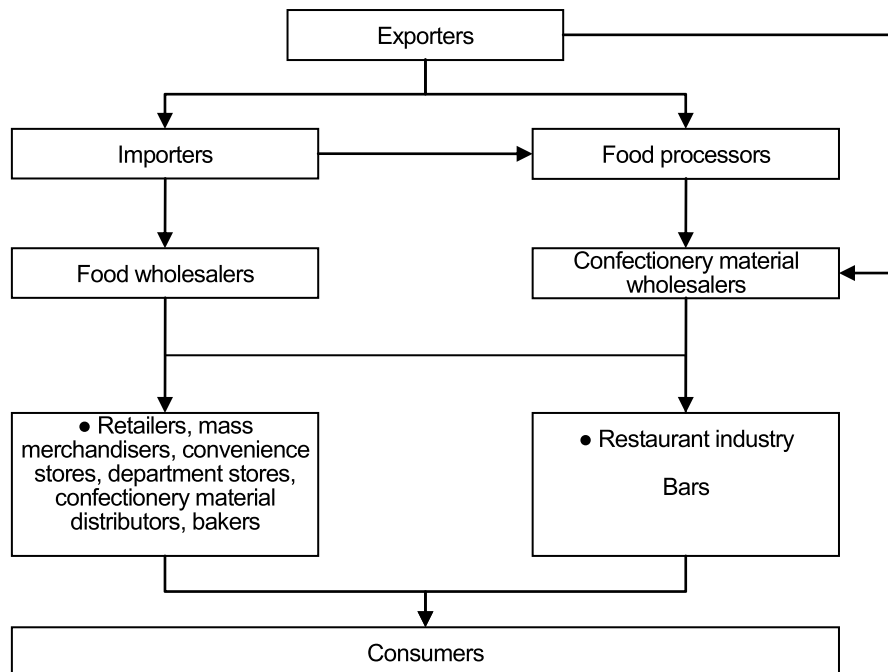
Fig. 3-16: Distribution channels for nuts

(1) For confectionery, bakery, and processed food uses



Source: Fuji Keizai research data

(2) For nut snack use



Source: Fuji Keizai research data

4. Issues and Considerations for Entering the Japanese Market

Nut exports to Japan must be verified that they do not include any noxious insects stipulated under the Plant Protection Act of Japan, and that they are compliant to the guidelines stated by the Food Sanitation Act. The Food Sanitation Act sets standards on the amount of food additives, pesticide residues, and contaminated material allowed. Products not meeting the standards will be banned from entry into the Japanese market.

The Food Sanitation Act strictly limits the aflatoxin B1 content of nuts under 0.01ppm. For nuts, many violations against the Food Sanitation Act upon importing or delivery usually turn out to be detections of aflatoxin exceeding approved limits.

The regulation for aflatoxin currently targets only aflatoxin B1. However, regulations will be tightened starting in October of 2011. Restrictions are planned to be amended to limit the total content of aflatoxin B1, B2, G1, and G2 to be under 0.01ppm.

The Japanese have always recognized nuts as healthy products, but this recognition became more prevalent in the late 2000s and it has now become a general perception that nuts are especially effective on women's beauty, and has led to market expansion. For example, the Almond Board of California has succeeded in increasing sales by promoting almonds with the catch copy "natural supplements," targeting women's beauty needs. In the Japanese market, it is effective to promote nuts as being "healthy, convenient, and tasty."

<Exhibitions>

Fig. 3-17: Exhibitions for nuts

Overall food products	FOODEX	
	http://www3.jma.or.jp/foodex/ja	TEL: +81-3-3434-3453
	International Hotel & Restaurant Show	
	http://www.jma.or.jp/hcj	TEL: +81-3-3434-1377
Dessert, cake, beverage	Supermarket Trade Show	
	http://www.smts.jp	TEL: +81-3-5209-1056
	Dessert, Sweets & Drink Festival	
	http://www.dainichiad.co.jp/html/fabex/deza_top.htm	TEL: +81-3-5294-0071

5. Failure Cases

<Aflatoxin contamination>

Along with spices and herbs and dried fruits, nuts also have a high frequency of being detected with highly-carcinogenic aflatoxin. In 1998, aflatoxin was detected in Iranian pistachios being sold at a mass merchandiser. Because other similar cases followed, the Ministry of Health, Labour and Welfare discussed the banning of pistachio imports from Iran in 2002. Later on, improvements in the inspection process prior to exportation were requested to the Iranian government and the cases of detection declined due to thorough storage management. However, exports from Iran dropped sharply and have been taken over by the United States.

6. Import Associations & Related Organizations

Fig. 3-18: Nut associations and related organizations

Japan Nut Association	http://www.jna-nut.com
na@jt5.so-net.ne.jp	TEL: +81-3-6662-6527
Almond Board of California	http://www.californiaalmond.jp
	TEL: +81-3-5414-3473
California Walnut Commission	http://www.californiakurumi.jp
	TEL: +81-3-5561-0401
Turkish Hazelnut Association	http://www.turkish-hazelnut.org
dttok@turkey.jp	TEL: +81-3-5414-3473

Japonya'nın Uygulamaları

Japonya Sağlık Bakanlığı yetkilisine, konuyla ilgili uzman görüşü istenmiştir. Yetkili, Japonya'nın aflatoksin denetlemeleri ve uygulamalarına ilişkin aşağıdaki bilgileri vermiştir:

1. Öncelikle hali hazırda kuru İncirde Japonya'ya ihracatta bulunan tüm ülkelerin geçmiş zamanlarda en azından 1 kez de olsa aflatoksin limitlerini aştığını, (ve herhangi bir ülkenin ürününde 1 kezde olsa Aflatoksin tespit edilmesi durumunda tüm sevkiyatlarının (%100) denetlemeye tabi tutulduğunu) bu kapsamda tüm ihracatçı ülke mallarının tümünün denetlendiğini, bu durumun sadece Türkiye'ye yönelik uygulama olmadığını (ABD, ÇİN ve diğer tüm ülkelere de uygulandığını) bildiren yetkili, karantina uygulamaları ve aflatoksin denetlemeleriyle ilgili olarak aşağıdaki madde 2'deki bilgileri eklemiştir.
2. Japonya'nın aflotoksin ve diğer bazı maddelere yönelik takip sistemi bulunduğunu, ülke, ürün ve firma tabanlı olarak takip sisteminin yürürlükte bulunduğunu, Aflatoksine konu mallarda, ülkeye, ürüne ve firmaya yönelik takiplerde %5 sınırının bulunduğunu, herhangi ülke mallarının, herhangi ürün gurubunun veya herhangi bir firma ürünlerinde sevkiyat sayısında %5'ten fazla sayıda sevkiyatta aflatoksin limitleri aşılması durumunda ilgili ülkenin yetkilileri ile yapılacak istişareler sonunda geçici olarak (firma, ürün gurubu veya ülkeye yönelik) ihracatı durdurma kararı alınabileceğini sözlerine eklemiştir.
3. Ancak ülkemiz için hali hazırda böyle bir tehlikenin yüksek olmadığını bildiren yetkili, ülkemizden bu yıl içinde yaklaşık 150 civarında kuru incir sevkiyatı yapıldığını, bunlardan sadece 3'ünde aflatoksin tespit edildiğini, bu oranın %2,7 ye denk geldiğini bildirerek, Ülkemiz ürünlerinde ortaya çıkan aflotoksinin diğer ülkelere oranla çok daha yüksek olmadığını halihazırda ek olarak birkaç partide aflotoksin tespit edilmesi durumunda geçici durdurma kararının ortaya çıkmasının imkansız olduğunu sözlerine eklemiştir.
4. Ancak aynı firmadan üstüste aflotoksin tespitinin ortaya çıkması, ilgili firmanın sevkiyatlarının kontrollü bir şekilde takibini artırabileceğini, geçici olarak sadece ilgili firma ürününe geçici durdurma kararı ortaya çıkabileceğini de sözlerine eklemiştir.
5. Özellikle Çin'den son yıllarda değişik ürün guruplarında değişik zararlıların tespit edildiğini, bunun yazılı ve görsel medyaya konu olduğunu, son zamanlarda Çin malı gıdaları hiçbir tüketicinin almamaya gayret ettiğini, gıdada oluşacak kötü imajın ülkemizin tüm ürünlerinde imaj sıkıntısını ortaya çıkarabileceğini, son denetlemede ortaya çıkan ve çok yüksek orandaki aflatoksinin de gıda medyalarına konu olmuş olabileceğini, aflatoksin oluşmasında önemli faktörlerin genel olarak belli olduğunu, üretim, taşıma ve koruma faktörlerinde Türkiye'nin iyileştirmelerde bulunmasının kendi avantajına olacak çalışmalar olacağını bireysel olarak ileten yetkili, uygulamada bulunan yaptırımların pozitif olarak algılanmasında yarar bulunabileceğini sözlerine ekleyerek, bilgi için aşağıdaki linklerin incelenmesinde fayda bulunacağını bildirmiştir.

Öte yandan, kuru meyve ve Çerezlere ilişkin karantina uygulamaları ve pazar bilgilerinin de yer aldığı Jetro raporlarına da yer verilmiş olup incelenmesinde fayda olacağı değerlendirilmekte ve Ek-1 ve Ek-2'de yer alan bilgilerin de dikkate alınmasının faydalı olacağına inanılmaktadır.

Linkler

Denetleme sistemi

Inspection Order System/Ordered inspection

<http://www.mhlw.go.jp/english/topics/importedfoods/1-4.html>

Denetlemeye tabi ürünler listesi (Kuru İncir Tüm Ülkelerde %100 denetlemeye tabidir.

<http://www.mhlw.go.jp/english/topics/importedfoods/14/schedule01.html>

All exporting countries: Dried figs: Aflatoxin

Denetleme Planı ve algoritması

EK:Presentation

Tarihlere göre denetlemelerde ortaya çıkan problemler listeleri (ağıdaki link-Madde-8)

Recent Cases of Violation of the Food Sanitation Law that were Found on the Occasion of Import Notification

<http://www.mhlw.go.jp/english/topics/importedfoods/index.html>

Bir ülkeye, Bir ürün gurubuna veya bir firmaya geçici durdurma kararı alma hakkındaki açıklamalar

EK- Kansisido (dosyanın içinde sarı renk ile işaretlenmiş bölgeler)