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Revises B-Galactosidase and Fructosyl Transferase Specifications

Report Categories:
Sanitary/Phytosanitary/Food Safety

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Report Highlights:
On August 27, 2018, Japan's Ministry of Health, Labor and Welfare (MHLW) notified G/SPS/N/JPN/594 to the World Trade Organization (WTO) informing trade partners of proposed changes to the specifications for the food additives β－Galactosidase and Fructosyl Transferase. Because the proposed changes expand the use of these additives, MHLW is not collecting public comments.

Keyword: JA8066

General Information:
On August 27, 2018, Japan's Ministry of Health, Labor and Welfare (MHLW) notified G/SPS/N/JPN/594 to the World Trade Organization (WTO) informing trade partners of proposed changes to the specifications for the food additives β－Galactosidase and Fructosyl Transferase. Because the proposed changes expand the use of these additives, MHLW is not collecting public comments.

Amendment to the Standards and Specifications for Foods and Food Additives

The government of Japan will revise the current standards for use of β －Galactosidase and Fructosyl Transferase.

Summary

Under Article 10 of the Food Sanitation Act (Act No. 233, 1947) (hereinafter referred to as the "Act"), food additives shall not be used or marketed without authorization by the Minister of Health, Labour and Welfare (hereinafter referred to as "the Minister"). In addition, when specifications or standards are established for food additives based on Article 11 of the Act and stipulated in the Ministry of Health, Labour and Welfare Notification (Ministry of Health and Welfare Notification No. 370, 1959), those additives shall not be used or marketed unless they meet the standards or specifications.

In response to a request from the Minister, the Committee on Food Additives of the Food Sanitation Council that is established under the Pharmaceutical Affairs and Food Sanitation Council has discussed the adequacy of the revision of standards for use of β －Galactosidase and Fructosyl Transferase as a food additive. The conclusion of the committee is outlined below.

Outline of conclusion

The Minister should revise the existing standards for use of β－Galactosidase and Fructosyl Transferase, based on Article 11. (see Attachment)

(Attachment)

（The underlined parts are to be revised）

	Revised standards and	Current standards and specifications

	specifications(draft)	
β－Galactosidase	**Definition** β-Galactosidase is an enzyme that hydrolyzes β-D-galactosidic linkages. It is derived from animal organs or the culture of filamentous fungi (limited to spergillus niger, *Aspergillus oryzae*, *Penicillium multicolor*, and *Rhizopus oryzae*), yeasts (*Cryptococcus laurentii*, *Kluyveromyces fragilis*, *Kluyveromyces lactis*, *Sporobolomyces singularis*, and species of the genus *Saccharomyces*), or bacteria (limited to *Bacillus circulans* and species of the genus *Streptococcus*). It may contain a food used exclusively for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its activity. It may also contain a food additive used for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its pH or activity.	**Definition** β-Galactosidase is an enzyme that hydrolyzes β-D-galactosidic linkages. It is derived from animal organs or the culture of filamentous fungi (limited to *Aspergillus niger*, *Aspergillus oryzae*, *Penicillium multicolor*, and *Rhizopus oryzae*), yeasts (*Kluyveromyces fragilis*, *Kluyveromyces lactis*, *Sporobolomyces singularis*, and species of the genus *Saccharomyces*), or bacteria (limited to *Bacillus circulans* and species of the genus *Streptococcus*). It may contain a food used exclusively for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its activity. It may also contain a food additive used for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its pH or activity.
Fructosyl Transferase	**Definition** Fructosyl Transferase is an enzyme that transfers the fructosyl group of sugars. It is derived from the culture of filamentous fungi (limited to *Penicillium roqueforti* and species of the genera *Aspergillus* and *Aureobasidium*) or bacteria (limited to *Microbacterium saccharophilum*, *Zymomonas mobilis*, and species of the genera *Arthrobacter* and *Bacillus*). It may contain a food used exclusively for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its activity. It may also contain a food additive used for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its pH or activity.	**Definition** Fructosyl Transferase is an enzyme that transfers the fructosyl group of sugars. It is derived from the culture of filamentous fungi (limited to *Penicillium roqueforti* and species of the genus *Aspergillus*) or bacteria (limited to *Microbacterium saccharophilum*, *Zymomonas mobilis*, and species of the genera *Arthrobacter* and *Bacillus*). It may contain a food used exclusively for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its activity. It may also contain a food additive used for bulking, powdering, diluting, stabilizing, or preserving it or for adjusting its pH or activity.