



Japan

Drug Residue	Products	Maximum Residue Limit	References
Oxytetracycline	Fish and shellfish	0.2 ppm	Table in item 6 (1), Section A <i>General Compositional Standards for Food</i> , Part I <i>Food</i> (Updated on February 5, 2007) Under Specifications and Standards for Foods, Food Additives, etc.
Spiramycin	Fish and shellfish	0.2 ppm (as total of spiramycin and neospiramycin)	
Oxolinic acid	Perciformes	0.06 ppm	http://www.m5.ws001.squarestart.ne.jp/foundation/fooddtl.php
	Salmoniformes and Anguilliformes	0.1 ppm	
	Other fish	0.05 ppm	
	Crustaceans	0.03 ppm	
Danofloxacin	Fish, Shelled molluscs, Crustaceans and Other aquatic animals	0.1 ppm	
Flumequine	Perciformes	0.04 ppm	
	Salmoniformes (such as salmon and trout)	0.5 ppm	
	Anguilliformes (such as eel) and other fish	0.6 ppm	
Sarafloxacin	Salmoniformes (such as salmon and trout)	0.03 ppm	

Other drug residue standards can be found at <http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/index.html> or <http://www.m5.ws001.squarestart.ne.jp/foundation/foodlist.php>



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Contaminant	Products	Maximum Residue Limit	References
PCB (Polychlorinated biphenyls)	Fish and shellfish (edible parts) in oceans and the open sea	0.5 ppm	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
	Fish and shellfish (edible parts) in inland seas and bays including inland waters	3.0 ppm	
Total level of mercury	Fish, Shellfish	0.4 ppm	
Methyl mercury (as mercury)	Fish, Shellfish (However, these provisional limits shall not apply to tuna fish (tuna, sword fish, bonito), fish from rivers (not including fish from lakes), and deep sea fish and shellfish(sebastodes marinus, alfonsino, black cod, queen crab, ivory shell, shark)	0.3 ppm	

Biotoxins	Products	Maximum level	References
Paralytic shellfish poisoning toxin	All shellfish (edible parts) and bivalve eater (<i>Telmessus acutidens</i>) (edible part)	4.0 MU/g	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
Diarrheal shellfish poisoning toxin	All shellfish (edible parts)	0.05 MU/g	

note : 1 MU (Mouse Unit) represents the amount of toxin that causes death in a mouse of 20 g body weight in 15 minutes in case of paralytic shellfish poisoning toxin, while in case of diarrheal shellfish poisoning toxin 1MU represents the amount of poison that causes death in a mouse of 16-20 g body weight in 24 hours.



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Antioxidant	Products	Maximum level	References
Butylated Hydroxyanisole (BHA)	Dipping solution for frozen fish and shellfish (other than frozen fish, shellfish, and oyster to be served raw)	1.0 g/kg (for dipping solution; in case used in combination with Butylated Hydroxytoluene, total level of both shall not exceed this level)	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
	Dried fish and shellfish, Salted fish and shellfish	0.2 g/kg (in case used in combination with Butylated Hydroxytoluene, total level of both shall not exceed this level)	
Butylated Hydroxytoluene (BHT)	Frozen fish and shellfish (other than frozen fish, shellfish, and oyster to be served raw)	1.0 g/kg (for dipping solution; in case used in combination with Butylated Hydroxyanisole, total level of both shall not exceed this level)	
	Dried fish and shellfish, Salted fish and shellfish	0.2 g/kg (in case used in combination with Butylated Hydroxyanisole, total level of both shall not exceed this level)	
Antioxidant	Products	Limitation of use	
Erythorbic Acid Sodium Erythorbate	Fish paste products (excluding SURIMI)	Shall not be used for nutrition purpose	



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Preservatives	Products	Maximum level	References
Benzoic Acid Sodium Benzoate	Caviar ^a	2.5 g/kg (as benzoic acid)	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
Sorbic Acid Potassium Sorbate Calcium Sorbate	Fish-paste product (excluding <i>surimi</i>), Sea urchin	2.0 g/kg (as sorbic acid)	The Japan food Chemical Research Foundation, Standard for Use 2018 Aug.08.pdf (http://www.ffcr.or.jp/en/tenka/standards-for-use/standards-for-use-of-food-additives.html)
	Smoked cuttlefish Smoked octopus	1.5 g/kg (as sorbic acid)	
	Dried fish and shellfish product (excluding smoked cuttlefish and smoked octopus)	1.0 g/kg (as sorbic acid)	

^a Caviar means canned or bottled roe of sturgeon and is generally served raw and has not been pasteurized.

Bleaching agents	Products	Maximum level	References
Sodium Chlorite	Seasoned and processed herring roe (excluding dried and frozen herring roe)	0.5 g/kg dipping solution (as sodium chlorite)	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
Potassium Pyrosulfite Sodium Hydrosulfite Sodium Pyrosulfite	Frozen raw shelled crab	Less than 0.1 g/kg	
Sodium Sulfite Sulfur Dioxide	Shelled prawn	Less than 0.1 g/kg	



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Color	Products	Limitation of use	References
Food Blue No. 1 (Brilliant Blue FCF) Food Blue No. 1 Aluminium Lake Food Blue No. 2 (Indigocarmine) Food Blue No. 2 Aluminium. Lake Food Green No. 3 (Fast Green FCF) Food Green No. 3 Aluminium Lake Food Red No. 102 (Cochineal Red) Food Red No. 104 (Phloxine) Food Red No. 105 (Rose Bengale) Food Red No. 106 (Acid Red) Food Red No. 2 (Amaranth) Food Red No. 2 Aluminium Lake Food Red No. 3 (Erythrosine) Food Red No. 3 Aluminium Lake Food Red No. 40 (Allura Red AC) Food Red No. 40 Aluminium Lake Food Yellow No. 4 (Tartrazine) Food Yellow No. 4 Aluminium Lake Food Yellow No. 5 (Sunset Yellow) Food Yellow No. 5 Aluminium Lake Preparations of Tar Colors Titanium Dioxide	raw fish (including raw whale meat) and raw shellfish, fish pickles, kombu (kelp) and wakame (seaweed)	Not permitted to use	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)



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Color	Products	Limitation of use	References
Sodium Iron Chlorophyllin	kombu (sea tangle), fresh fish and shellfish (including raw whale meat), wakame (seaweed, Undaria pinnatifida)	Not permitted to use	- do -
Colors other than chemically synthesized additives These colors can be found in the lists of “Existing Food Additive” and “Substances Generally Provided as Food and Used Also as Food Additives.” Refer to the following tables.	kombu (sea tangle), fresh fish and shellfish (including raw whale meat), wakame (seaweed, Undaria pinnatifida) However, use of gold on nori (laver) is permitted		
Color	Products	Maximum level	
Copper Chlorophyll	Fish-paste product (excluding SURIMI)	0.03 g/kg (as copper)	
Sodium Copper Chlorophyllin	Fish-paste product (excluding surimi)	0.04 g/kg (as copper)	

Color retention agents	Products	Maximum level	References
Sodium Nitrite	Fish sausage and fish ham	0.05 g/kg	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
	Salmon roe, Ikura (salmon roe), Tarako (cod roe)	0.005 g/kg	



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Color fixatives	Products	Limitation of use	References
Nicotinamide Nicotinic Acid	Raw fish and shellfish	Shall not use	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)

Dietary supplements	Products	Limitation of use	References
β -Carotene Sweet Potato carotene Dunaliella carotene Carrot carotene Palmoil carotene	kombu (sea tangle), meat, fresh fish and shellfish (including raw whale meat), nori (laver), and wakame (seaweed, <i>Undaria pinnatifida</i>)	Not permitted to use	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)

Humectant, emulsifier, and/or stabilizer	Product	Maximum level	References
Sodium Chondroitin Sulfate	Fish sausage	3.0 g/kg	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)



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Sweeteners	Product	Maximum level	References
Sodium Saccharin	Processed fish and shellfish (excluding surimi products, tsukudani, pickled food, and canned or bottled food)	Less than 1.2 g/kg	Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011)
	Fish-paste product	Less than 0.3 g/kg	

Others (should not be detected in foods)	Detection Limit	References
2,4,5-Trichlorophenoxy acetic acid (2, 4, 5-T)	0.05 ppm	<ul style="list-style-type: none"> - Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010 (April, 2011) - Syoku-An No.1129001, Establishment of Applicable Laws and Ordinances in Response to the Implementation of Paragraph 3, Article 11
Azocyclotin and Cyhexatin	0.02 ppm	
Amitrole	0.025 ppm	
Captafol	0.01 ppm	
Carbadox ^a	0.001 ppm	
Coumaphos	0.01 ppm	
Chloramphenicol	0.0005 ppm	
Chlorpromazine	0.0001 ppm	
Diethylstilbestrol	0.0005 ppm	
Dimetridazole	0.0002 ppm	
Daminozide	0.1 ppm	
Nitrofurans	0.001 ppm	
Nitrofurantoin ^b	0.001 ppm	
Furazolidone ^c	0.001 ppm	
Furaltadone ^d	0.001 ppm	
Propham	0.01 ppm	



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Others (should not be detected in foods)	Detection Limit	References
Metronidazole	0.0001 ppm	- do -
Ronidazole	0.0002 ppm	
Malachite Green ^e	0.002 ppm	

^a The carbadox content is obtained by determining quinoxaline-2-carboxylic acid (a metabolite of carbadox)

^b The Nitrofurantoin content is obtained by determining 1-aminohydantoin (a metabolite of Nitrofurantoin)

^c The Furazolidone content is obtained by determining 3-amino-2-oxazolidone (a metabolite of Furazolidone)

^d The Furaltadone content is obtained by determining 3-amino-5-morpholinomethyl-2-oxazolidone (a metabolite of Furaltadone)

^e The malachite green content is obtained by determining malachite green and leucomalachite green (a metabolite of malachite green)

	Product	Maximum level	References
Ammonium Dihydrogen Phosphate	All foods	Not permitted to use	The Japan food Chemical Research Foundation, Standard for Use 2018 Aug.08.pdf (http://www.ffcr.or.jp/en/tenka/standards-for-use/standards-for-use-of-food-additives.html)
Calcium Dihydrogen Phosphate	All foods (Chewing gum* *Only applied to Calcium Carbonate)	as Ca 10%* 1.0% The above limits do not apply to foods approved to be labeled as "special. dietary use."	
Calcium Dihydrogen Pyrophosphate			
Calcium Monohydrogen Phosphate			
Diammonium Hydrogen Phosphate	All foods	Not permitted to use	
Dipotassium Hydrogen Phosphate			



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Disodium Dihydrogen Pyrophosphate	All foods	Not permitted to use	The Japan food Chemical Research Foundation, Standard for Use 2018 Aug.08.pdf (http://www.ffcr.or.jp/en/tenka/standards-for-use/standards-for-use-of-food-additives.html)
Disodium Hydrogen Phosphate			
Magnesium Monohydrogen Phosphate			
Phosphoric Acid			
Potassium Dihydrogen Phosphate			
Potassium Metaphosphate			
Potassium Polyphosphate			
Potassium Pyrophosphate			
Sodium Dihydrogen Phosphate			
Sodium Polyphosphate			
Sodium Pyrophosphate			
Tricalcium Phosphate	All foods	as Ca 1.0% The above limits do not apply to foods approved to be labeled as "special. dietary use."	
Trimagnesium Phosphate	All foods	Not permitted to use	
Tripotassium Phosphate			
Trisodium Phosphate			