

**Outline of the draft revision of Quality Labelling Standard for
soy milk, prepared soy milk and soy drink**

A group of soy milk, prepared soy milk and soy drink is defined as 'soy milks'. Then the title of standard will be amended to 'The Quality Labelling Standard for soy milks'.

(Definition)

Soy milk

Soybean milky liquid obtained through the following procedure.

- 1) Dissolve out proteins and other components from soybeans (excluding powdered or defatted ones) by boiling.
- 2) Remove fibers from 1 above.

Limited to those which rate of soybean solid content is 8 % or more.

Prepared soy milk

- 1 Soybean milky liquid including soy oil, other vegetable oil and seasonings, etc. (referred to as "Prepared soybean milky liquid").

Limited to those which rate of soybean solid content is between 6% and 8% (including

6%).

2 Soybean milky liquid which is obtained through the following procedure (referred to as “Prepared defatted soybean milky liquid”).

- 1) Dissolved out proteins and other components from defatted soybeans by boiling.
- 2) Remove fibers from 1 above.
- 3) Add soy oil, other vegetable oil and seasoning, etc. into 2 above.

Limited to those which rate of soybean solid content is 6% or more.

Soy drink

1 Prepared soybean milky liquid or prepared defatted soybean milky liquid to which powdered soybean proteins are added (referred to as “Prepared powdered soybean milky liquid”)

Limited to those which rate of soybean solid content is 4% or more.

2 Prepared soybean milky liquid, prepared defatted soybean milky liquid or prepared powdered soybean milky liquid including flavorings, such as fruit juice, vegetable juice, milk, milk products and powdered grains.

Limited to those which rate of soybean solid content is 4% or more.

(Labelling method)

Manufacturers, etc. shall label soybean contents and instruction for use in addition to the provision of quality labelling standard for processed foods

(http://www.maff.go.jp/soshiki/syokuhin/hinshitu/e_label/file/Labeling/QLS_processed_food.pdf).

Furthermore, name, soybean contents, ingredients and instruction for use shall be labeled as following manner.

(1) Name

Name shall be labeled as “Soy milk”, “Prepared soy milk” or “Soy drink”.

(2) Soy bean contents

The percentage shall be labeled with the unit (%). However, manufacturers, etc. can label “8% or more” for soy milk, “6% ore more” for prepared soy milk and “4% or more” for soy drink instead of the accurate percentage.

(3) Name of ingredients

(a) Ingredients other than food additives

The names of ingredients other than food additives shall be indicated with the commonest name, such as “soy” “defatted soy”, “soy oil”, “salt” or “orange juice”, in descending order of the weight occupying the product.

(b) Food additives

The food additives shall be labeled in descending order of the weight occupying the product in accordance with the provisions of Article 5-1-1-e, 5-1-2, 5-11 and 5-12 of the Enforcement Regulations of the food Sanitation Law (Ordinance No.23 issued from the Ministry of Health and Welfare in 1948).

(4) Instruction for use

For the products which are in cans whose inside is not coated, instruction for use shall be indicated such "Displace the contents into other package after opening the can".

The Japanese full text is published in the website of MAFF.

http://www.maff.go.jp/www/press/cont2/20041118press_1h.pdf

If you have comments or questions, please contact us;

Contact Points: Takako Kimura

Email address: takako_kimura@nm.maff.go.jp