

**Overview of Amendments of the Quality Labeling Standard for
Prepared Frozen Foods
Prepared by the Ministry of Agriculture, Forestry and Fisheries of Japan**

I. Rationale for amendments

The objective of the Quality Labeling Standard for Prepared Frozen Foods is to provide consumers with information for informed choices of prepared frozen foods by defining the criteria for name and quality. The proposed amendments reflect the recent diversification of prepared frozen foods.

II. Major points of amendments

1. “Organs and other edible parts” are newly defined as ingredients for frozen croquette and other products. This amendment reflects the recent growing interest in other parts than meat and the increasing consumption of them. (Article 2)
2. The definitions of frozen meat dumplings and spring roll become flexible by accommodating different shapes of them, in response to the diversification of products. (Article 2)
3. The use of flour or starch only as batter for frozen fries is permitted, while the current definition of batter is a mixture of flour or starch with skim milk powder and egg. This responds to new products with batter without the use of skim milk powder and egg. (Article 2)
4. The generic names are labeled for frozen fries, while names are defined by types of fries under the existing standard. (Article 4)
5. The criterion of creaminess is replaced with the rate of milk fat content from that of cream content, in response to the products in which milk products such as butter are used as ingredients. The term “cream croquette” may be only used for products which satisfy the criterion of the rate of milk fat content. (Article 6)

