

Overview of Revisions to the Quality Labelling Standard for Processed Tomato Products

Prepared by the Ministry of Agriculture, Forestry and Fisheries of Japan

I. Objective for revisions

To reflect practice in the production of processed tomato products and provide consumers with more appropriate information of processed tomato products for their choices.

II. Major points of revisions

(Article 2)

1. Fruits and dairy products are not allowed to use as raw materials of tomato mix juice, tomato ketchup, tomato sauce and chilli sauce.
2. The percentage of total soluble solids of tomato sauce will be changed from “9-25%” to “8-25%”, since there is a demand for low concentration tomato sauce for spread.

III . Document subject to revisions

The document below is subject to revisions, which is provided by the Law Concerning Standardization and Proper Labelling of Agricultural and Forestry products (Law No.175 of 1950):

- Quality Labelling Standard for Processed Tomato Products (Notification No.1632 of the Ministry of Agriculture, Forestry and Fisheries of 19 December 2000)