Monthly Update on Activity of the Food Safety Commission of Japan (FSCJ) February 2015

Discussions from the 547th to 550th Meetings of the Commission held on the 3rd, 10th, 17th and 24th of September 2014 are summarized as follows:

(1) Risk assessment requests on the following items were made by risk management organizations¹.

1	7 6 6
Pesticides	• 1,3-Dichloropropene • Tebuconazole • Bicyclopyrone • Flupyradifurone
	Benzovindiflupyr
Veterinary medicinal products	 Addition of the assay methods for Clenbuterol designated in standards for foods and additives²
Prions	· Cattle meat and offal imported from Norway
Genetically modified foods / feeds	 Gamma-glutamyl-valyl-glycine produced using P-No.1 and GG-No.1 strain. Monosodium L-glutamate produced using GLU-No.7 strain.

(2) The Risk Assessment Reports on the following items were finalized and notified to the relevant risk management organizations concerned.

Additives

	Item	Conclusion	
Tr	iethyl citrate	FSCJ conclusion: The assessed item is considered to be of no concern for the food safety as long as used appropriately as a food additive. Therefore, it is unnecessary to specify ADI.	

Pesticides

Item	ADI	ARfD
1-Naphthaleneacetic acid	0.15 mg/kg bw per day	0.15 mg/kg bw
Quinclorac	0.34mg/kg bw per day	1.5 mg/kg bw
Cycloprothrin	0.085mg/kg bw per day	Not required
Mesotrione	0.003 mg/kg bw per day	Not required

Veterinary medicinal products

Item	Conclusion
34 components contained as additives in the	FSCJ conclusion: Risks of the assessed items on human
already approved animal vaccine for which the	health are negligible as long as appropriately used as additives
use restriction period to be set.	for animal vaccine. Hence, FSCJ confirmed that 34 over the
	97 components correspond to the case designated by item (ii)
	of paragraph (1) of article 11 of the Food Safety Basic Act ³
Econosad, an insecticidal spray for poultry	FSCJ conclusion: FSCJ concluded that the risk to human
premises, which contains spinosad as an active	health from the intake of this product through consumption of
ingredient.	foods is negligible as long as it is appropriately used.
Addition of the assay methods for Clenbuterol	FSCJ conclusion: FSCJ confirmed that the assessment of food
designated in the standards for foods and	safety risk from the item is evidently unnecessary according
additives ² .	to Food Safety Basic Act ⁴ .

¹ E.g. Ministry of Health, Labour and Welfare (MHLW), Ministry of Agriculture, Forestry and Fisheries (MAFF), Consumer Affairs Agency (CAA).

² Notification of the Ministry of Welfare, No. 370, 1959, which was established based on paragraph (1) of article 11 of the Food Hygiene Law, Act No. 233 of 1947.

³ The item (ii) of paragraph (1) of article 11 of the Food Safety Basic Act designates the case where the contents and degree of adverse effects on human health are clear.

⁴ Change of analysis methods comes under item (i) of paragraph (1) of article 11 of the Food Safety Basic Act, where assessment of food safety risk is evidently unnecessary.

Microorganisms and viruses

Item	Conclusion
Establishment of standards for pork	FSCJ conclusion:
eaten raw.	(1) Raw meat and offal of pigs are high-risk foods being often contaminated with hazardous factors such as E-type hepatitis virus (HEV) or parasite. Therefore, it is appropriate to ban people from eating pork raw.
	(2) Heating raw pork at 63°C for 30 min, as was supposed by the MHLW, is effective to decrease potential of the risk. However, a uniform condition for heat sterilization of pork cannot be suggested because of limited findings on its heat tolerance.
	(3) It is important, even in the home, to heat raw pork at a possible high temperature and to avoid cross-contamination with hazards from pork to other foods in cooking.
	(4) Meat of wild birds and animals, so-called gibie, are high-risk foods as pork is. Risk management organizations need to keep people appropriately informed about the necessity of heat-sterilization of "gibie".

Prions

Item	Conclusion
Partial amendment of the control measures for	FSCJ conclusion: Relevant amendment is to clarify
biological materials.	standards for biological materials based on the most recent
	scientific findings and international progress. Because this
	amendment does not increase risks of TSE transmission in
	ruminants, FSCJ concluded that the assessed item Hence,
	the assessed item falls under the category which is the case
	where the contents and degree of adverse effects on human
	health are clear ⁵ .

Food for Specified Health Uses

Item	Conclusion
Kirin Gogono-koutya Herushi	FSCJ conclusion: Based on the presented documents, FSCJ concluded
Sutoreito ⁶	that Kirin Gogono-koutya Herushi Sutoreito has no concern relevant to
	human health.

The case designated by item (ii) of paragraph (1) of article 11 of the Food Safety Basic Act.
 "Kirin Gogono-koutya Herushi Sutoreito" is a name romanized the product name in Japanese using Hepburn's method for this provisional English translation.