

## Annex 6e Microbiological criteria for fishery products intended for export to Japan

This document is prepared for guidance by July 2018. For regulatory purposes consult also the original legal documents.

Japan has a number of product standards which include processing parameters as well as microbial criteria. The standards are issued by the Ministry of Health and Welfare Notification No. 370, 1959 (latest revision: MHLW Notification No.336, 2010) under the title of “Specifications and Standards for Food and Food Additives etc.” <https://www.mhlw.go.jp/english/policy/health-medical/food/index.html>

The document on “Specifications and Standards for Food and Food Additives etc. under the Food Sanitation Act” is published on the website of JETRO (Japan External Trade Organization) <https://www.jetro.go.jp/en/reports/regulations/> and the specifications for fishery products are included (by copy) below.

### Fish-Paste Products

Specifications of composition

1. *Coliform group*: must test negative (excluding ground fish).
2.  $NO_2^-$  : no more than 0.05g/kg. (For fish sausages and fish ham only)

Standards of manufacture

6. *Number of spores for spice, sugar, or flour used as ingredients in fish-paste products*: no more than 1,000/g
8. Fish sausages and fish ham must be sterilized using a method that heats them for 45 minutes at a temperature of 80°C as measured at the center, or a method that achieves an equivalent or better effect. Special fish-paste products must be sterilized using a method that heats them for 45 minutes at a temperature of 80°C as measured at the center, or a method that achieves an equivalent or better effect (except fish surimi).

Standards of Storage

1. Must be stored at temperatures below 10°C.
2. Frozen fish-paste products must be stored at temperatures below -15°C.

### Salmon Roe or Cod Roe

Specifications of composition

1.  $NO_2^-$  : no more than 0.005g/kg

### Boiled Octopus

Specifications of composition

1. *Vibrio parahaemolyticus* : must test negative (Test method)
2. *Frozen boiled octopus Coliform group*: must test negative *Bacteria count* : no more than 100,000/g.

Standards of processing

2. Water used for processing should be portable water, sterilized sea water, or artificial sea water made of portable water.

Standards of Storage

1. Boiled octopus must be stored at temperatures below 10°C. Frozen boiled octopus must be stored under 15°C..

### Boiled Crab

Specifications of Composition

1. *Boiled Crab Vibrio parahaemolyticus* : must test negative (Test method)
2. *Frozen boiled crab Bacterial count*: must not exceed 100,000/g. *Coliform group*: must test negative

Standard of processing

Processing Standards for Boiled Crab

3. Processing shall be performed by heating the crab for 1 minute to a temperature of 70 °C as measured at the center or by a method that achieves an equivalent or better effect.
4. Products should be rapidly and thoroughly cooled by using portable water, sterilized sea water, or artificial sea water using portable water.

Standards of Storage

1. Products must be stored under 10°C
2. Frozen boiled crabs must be stored under -15 °C.

## **Fresh Fish and Shellfish for Raw Consumption**

### Specification of Composition

1. *Vibrio parahaemolyticus* : must not exceed 100/g

*Sampling and test method (omitted here)*

### Standard of Processing

5.No chemically synthesized food additives should be used except sodium hypochlorite in the processing.

### Standards of Storage

1. Fresh fish and shellfish to be consumed raw should be stored in clean and hygienic containers / packages at temperatures below 10 °C.

## **Raw consumption oysters**

### Specifications of Composition

1. *Bacterial count: no more than 50,000/g.*
2. *The most probable number of E.coli : no more than 230/100g*
3. *(microbiological test methodology including the most probable number method)*
4. *For shelled oyster to be consumed raw. The most probable number of Vibrio parahaemolyticus : no more than 100/g*

### Standard of Processing

1. Oysters used as the raw material must be collected either from waters where the most probable number of coliform group bacilli is no more than 70/100ml of seawater, or collected from other waters but cleaned using either seawater where the most probable number of coliform group bacilli is no more than 70/100ml, or artificial salt water with a 3% salinity, while constantly changing or sterilizing the said seawater or artificial salt water.
2. In case oyster as raw material is temporarily stored in water, sea water (the most probable number of coliform group which is not more than 70/100ml) or artificial salt water of 3% salt (the most probable number of coliform group being not more than 70/100ml) shall be used, changing the water occasionally or pasteurizing it occasionally.
- 4.No chemically synthesized food additives should be used except sodium hypochlorite in the processing.

### Standards of Storage

1. Oysters to be consumed raw must be stored at temperatures below 10 °C.
2. Frozen Oysters to be consumed raw must be stored under -15°C.