



Export Requirements for Japan

JA-144 (Jul 2, 2008)

Asterisks (*) indicate the most recent revision to these requirements. To search, click on your browser's "Edit" menu, then click on "Find (on this page)". Enter "*" in the "Find What" field, then click "Find" or "Find Next" until all asterisks have been identified.

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Red Meat Export Requirements for Japan

Eligible/Ineligible Product

A. Eligible Products - The following products are eligible to be exported to Japan as edible product:

1. Beef and beef offal and veal and veal offal intended for export to Japan must be produced from animals slaughtered after 5:00 AM Eastern Daylight Time on July 27, 2006.

Fresh/frozen beef and beef offal and veal and veal offal derived from animals 20 months of age or younger. Spinal cord and spinal column (excluding the transverse process of the thoracic and lumbar vertebrae, the wings of the sacrum, and the vertebrae of the tail) must be removed. Eligible beef and beef offal and veal and veal offal must be produced under an approved AMS Export Verification (EV) program for beef to Japan. Information about the EV program for Japan and a list of BEV approved establishments can be obtained from AMS' Web site.

If FSIS inspection personnel become aware of concerns that an AMS approved EV establishment is not properly executing its EV program, export certification should not be issued for the product in question and AMS should be notified at ARCBranch@usda.gov. Inspection personnel should include their immediate supervisor on messages to AMS. The following information should be included in the message:

- Establishment name, address, and establishment number
- Product type, product code, and quantity of product
- Date of production, lot number, and shift
- Date and nature of observation
- Name of country product is intended for export
- Export certificate number (if applicable)
- Any other information to verify claim
- Name of inspection official

Exporting establishments are cautioned that great care should be taken when assembling shipments of beef products for export to Japan. In particular, exporting establishments should establish and enforce sufficient management controls to prevent the inclusion of ineligible beef products in any box or other container that is exported to Japan.*

2. Pork and pork products.
3. Non-ruminant origin meat products produced using natural ruminant casings (See Processing Section and Documentation Section A.4.a. and b. Plant Eligibility

Section.)

4. Non-ruminant origin meat products produced using natural pork casings (See Documentation Section A.4.c.)
5. Non-ruminant origin meat products produced using artificial casings derived from cattle hides and pork skins. (See Documentation Section A.4.d. and e.)
6. Natural pork casings and imported natural ruminant casings. (See Processing, Documentation, and Plant Eligibility Sections.)

B. Ineligible Meat Products

1. Beef heads (hygienically removed tongues and cheek meat are eligible), processed beef products and veal products, ground beef and ground veal, and advanced meat recovery products containing beef or veal.
2. Meat and meat products derived from sheep and goats.
3. Coloring agents are not permitted in raw meat products.
4. Deer and elk meat

C. Eligibility of Meat Imported into the U.S.

1. Pork imported from Canada is eligible for export to Japan. See the documentation requirements in A.3.b. of the Documentation section. Pork imported from other countries is not eligible for export to Japan at this time.

Processing Requirements

Note: Exporters are advised to work closely with their importer regarding Japanese standards of meat products intended for export to Japan. The information presented below is not inclusive of all the details of the standards of composition and manufacture. Please contact the Technical Service Center at (402) 344-5000 if additional assistance is needed.

A. Processed Meat Product.

1. Unheated Meat Products (e.g., parma, prosciutto, coppa or country ham or unpasteurized ham requiring refrigeration)
 - a. May contain up to 70 ppm nitrite in the finished product (NOTE: USDA requires a minimum of 120 ppm nitrite going into non-heated, cured products. Non-heated, cured product containing a maximum of 70 ppm nitrite may be exported to Japan provided that the outside container is marked "For Export to Japan.").
 - b. Exporters should be aware of the raw material requirements for producing unheated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.
 - c. Smoked or dried product intended to be stored at room temperature must either have a pH below 4.6 or the water activity less than .93, if the pH is between 4.6 and 5.1.
2. Specifically heated meat products. (e.g., bacon, etc.)
 - a. may contain up to 70 ppm nitrite in the finished product,
 - b. must be heated to an internal temperature of 60° C (140° F) maintained for 12 minutes maximum or the equivalent. **Note:** Current Japanese regulations recognize the cooking standards for roast beef (9 CFR 318.17) as equivalent to the above requirements or the time/temperature chart listed below:

C°	(F°)	Time (min)
55	(131.0)	97
56	(132.8)	64
57	(134.6)	43

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58	(136.4)	28
59	(138.2)	19
60	(140.0)	12
61	(141.8)	9
62	(143.6)	6
63	(145.4)	0

c. Exporters should be aware of the raw material requirements for producing specifically heated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below:

3. Heat treated products. (e.g., Ham, bacon, corned beef, sausage products)

- a. May contain up to 70 ppm nitrite in the finished product,
- b. Must be heated to an internal temperature of 63° C (145° F) maintained for 30 minutes minimum or equivalent. Current Japanese regulations recognize the following time/ temperature relationships as equivalent:

C°	(F°)	Time (min)
60	(140.0)	129
61	(141.8)	80
62	(143.6)	49
63	(145.4)	30
64	(147.2)	19
65	(149.0)	12
66	(150.8)	7
67	(152.6)	5
68	(154.4)	3
69	(156.2)	2
70	(158.0)	1
71	(159.8)	38 sec.
72	(161.6)	23 sec.
73	(163.4)	14 sec.
74	(165.2)	9 sec.
75	(167.0)	5 sec.

4. Dried meat products. (e.g., beef jerky, dried beef, salami)

- a. May contain up to 70 ppm nitrite in the finished product,
- b. Water activity must be under 0.87.

5. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats. Product descriptions entered on FSIS Form 9060-5 and FSIS form 9290-1 should coincide exactly with product name approved by the Label Review Branch (LRB).

6. Intestines

- a. Pork intestines must be cleaned, then scalded at 80° C (176° F) for 3

minutes. When the export request is for chitterlings or bungs, scalding is not required.

7. Nongravid Uteri--Immediately after passing inspection, uteri must be chilled, preferably in crushed ice. Uteri are then drained, packed, and frozen. Hot freezing is not permitted.
8. Non-ruminant origin meat products produced using natural ruminant casings.
 - a. The natural casings must be derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA.
 - b. U.S. establishments that process or repackage the imported natural casings and establishments that produce the meat product must only handle ruminant casings that comply with the source requirement in 1. for all production. Segregation programs are not permitted.
9. Imported natural ruminant casings
 - a. The natural casings must be derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA.
 - b. U.S. establishments that process or repackage the imported natural ruminant casings must only handle ruminant casings that comply with the source requirement in 1. for all production. Segregation programs are not permitted.
10. Natural Pork casings
 - a. If U.S. establishments that process or repackage natural pork casings also process or repackage natural ruminant casings, the ruminant casings must comply with the source requirement in 9.a. above for all production. Segregation programs are not permitted.

Labeling Requirements

A. Meat Products

1. Cartons containing non-heated, cured only products with a maximum of 70 ppm nitrite must be labeled "For Export to Japan."
2. Water activity, pH, cooking temperatures and heated before packing/heated after packing, must be identified on the labels when printed in Japanese.
3. If there are no specification standards for processed meat products in Japan, then the product name can be used in the Japanese Label (example: Salisbury Steak.)

B. Net Weight

1. If not preprinted by the label manufacturer, the net weight (in kilograms) should be stenciled, stamped or handwritten on the carton. Pounds may be shown on the label as well.
2. Product arriving in Japan without net weight labeling on the retail packages must be weighed and labeled in compliance with the Japanese Measurement Law.

C. Food Additives. Japanese food additives requirements are very complex. Importers can provide samples of new products to the Ministry of Health and Welfare inspectors to verify that all additives are approved by Japan. Exporters are advised to work with their importers to confirm eligibility of additives in the products being exported to Japan.

D. Meat or meat products that deteriorate within days must bear a "use by" date, and products whose quality can be maintained longer than five days are required to show a "best before" date. This information must be present on imported products when the product enters Japanese commerce. The date information can be applied in the United States prior to export or it can be applied in Japan prior to release from a bonded