

Tentative Translation

JAS
0025

JAPANESE AGRICULTURAL
STANDARD

Processed foods suitable for vegetarians or vegans

Date of Establishment: 2022-9-6

Ministry of Agriculture, Forestry and Fisheries

Precautions for using English version of JAS

This English translation has been made by the drafting party etc., based on the original text (Japanese version), and has been posted on the website of the Food and Agricultural Materials Inspection Center (FAMIC), Incorporated Administrative Agency, with permission of the publisher of the original text (Ministry of Agriculture, Forestry and Fisheries).

The translation is made in consideration of technical contents, but it is aimed to provide information when using JAS original text, and is not recognized as having the same effects as the original text.

If there is any doubt in the translation, please follow the original.

FAMIC is not responsible for inconvenience by using only the translation.

Food and Agricultural Materials Inspection Center, Incorporated Administrative Agency

Contents

Page

1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Criteria for processed foods suitable for vegetarians or vegans	1
4.1	General	1
4.2	Processed foods suitable for ovo-lacto-vegetarians	1
4.3	Processed foods suitable for ovo-vegetarians	2
4.4	Processed foods suitable for lacto-vegetarians	2
4.5	Processed foods suitable for vegans	2
5	Criteria for production process management of processed foods suitable for vegetarians or vegans	3
5.1	General	3
5.2	Receiving and storage of primary ingredients	3
5.3	Manufacture	3
6	Labeling	4

Foreword

This Japanese Agricultural Standard has been established by the Minister of Agriculture, Forestry and Fisheries through deliberations at the Council for the Japanese Agricultural Standards as the result of the proposal for establishment of Japanese Agricultural Standard submitted by Authorized NPO Japan Vegetarian Society with the original bill being attached, based on the provision of Article 4, paragraph (1) of the Act on Japanese Agricultural Standards.

Attention is drawn to the possibility that some parts of this Standard may conflict with patent rights, published patent application or utility model rights. The Minister of Agriculture, Forestry and Fisheries and the Council for the Japanese Agricultural Standards are not responsible for identifying any of such patent rights, published patent application or utility model rights.

Processed foods suitable for vegetarians or vegans

1 Scope

This standard relates to processed foods suitable for vegetarians (including ovo-lacto-vegetarians, ovo-vegetarians, and lacto-vegetarians; the same shall apply hereinafter) or vegans. Note that even though this standard does not include any requirements based on human health, environmental conservation, socio-economic considerations (e.g., fare trade, animal welfare), or religious beliefs, processed foods related to these areas are not outside the scope of this standard.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

manufacturers, etc.

business operator engaging in the manufacturing or processing (including preparation and selection) of processed foods suitable for vegetarians or vegans, or business operator contracted to perform said tasks

3.2

primary ingredient

ingredient or additive used directly by manufacturers, etc.

3.3

secondary ingredient

ingredient or additive used directly by a business operator manufacturing a primary ingredient

4 Criteria for processed foods suitable for vegetarians or vegans

4.1 General

Processed foods suitable for vegetarians or vegans shall satisfy the criteria that fall under any of 4.2 to 4.5.

4.2 Processed foods suitable for ovo-lacto-vegetarians

The criteria for processed foods suitable for ovo-lacto-vegetarians are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only chitosan, which is obtained from animal bone char or crustaceans, is permitted as an auxiliary agent for processing secondary ingredients) other than those listed below shall not be used. However, ingredients or additives in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the ingredients or additives shall not be used unless listed below.
 - 1) Animal egg or processed food containing animal egg
 - 2) Animal milk or processed food containing animal milk

- 3) Honey or honeybee products (e.g., beeswax, propolis)
 - 4) Wool fat including lanolin
 - 5) Constituents or derivatives of 1) to 4)
- b) Manufacturers, etc., shall not conduct any kind of animal test related to processed foods suitable for ovo-lacto-vegetarians.

4.3 Processed foods suitable for ovo-vegetarians

The criteria for processed foods suitable for ovo-vegetarians are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only chitosan, which is obtained from animal bone char or crustaceans, is permitted as an auxiliary agent for processing secondary ingredients) other than those listed below shall not be used. However, ingredients or additives in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the ingredients or additives shall not be used unless listed below.
- 1) Animal egg or processed food containing animal egg
 - 2) Honey or honeybee products (e.g., beeswax, propolis)
 - 3) Wool fat including lanolin
 - 4) Constituents or derivatives of 1) to 3)
- b) Manufacturers, etc., shall not conduct any kind of animal test related to processed foods suitable for ovo-vegetarians.

4.4 Processed foods suitable for lacto-vegetarians

The criteria for processed foods suitable for lacto-vegetarians are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only chitosan, which is obtained from animal bone char or crustaceans, is permitted as an auxiliary agent for processing secondary ingredients) other than those listed below shall not be used. However, ingredients or additives in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the ingredients or additives shall not be used unless listed below.
- 1) Animal milk or processed food containing animal milk
 - 2) Honey or honeybee products (e.g., beeswax, propolis)
 - 3) Wool fat including lanolin
 - 4) Constituents or derivatives of 1) to 3)
- b) Manufacturers, etc., shall not conduct any kind of animal test related to processed foods suitable for lacto-vegetarians.

4.5 Processed foods suitable for vegans

The criteria for processed foods suitable for vegans are as follows.

- a) Any primary ingredients or secondary ingredients of animal origin (only chitosan, which is obtained from animal bone char or crustaceans, is permitted as an auxiliary agent for processing secondary ingredients) shall not be used. However, ingredients or additives in any phase, including, but not limited to, primary ingredients and secondary ingredients, that are easily identified as animal origin from the name or the like of the ingredients or additives shall not be used.
- b) Manufacturers, etc., shall not conduct any kind of animal test related to processed foods suitable for vegans.

5 Criteria for production process management of processed foods suitable for vegetarians or vegans

5.1 General

Production process management of processed foods suitable for vegetarians or vegans shall satisfy the following criteria.

5.2 Receiving and storage of primary ingredients

5.2.1 Receiving and storage of primary ingredients of processed foods suitable for ovo-lacto-vegetarians

When receiving procured primary ingredients, manufacturers, etc., shall obtain proof that the primary ingredients satisfy 4.2 a). These primary ingredients shall be managed separately from ingredients and additives that do not satisfy 4.2 a) to ensure they do not get mixed.

5.2.2 Receiving and storage of primary ingredients of processed foods suitable for ovo-vegetarians

When receiving procured primary ingredients, manufacturers, etc., shall obtain proof that the primary ingredients satisfy 4.3 a). These primary ingredients shall be managed separately from ingredients and additives that do not satisfy 4.3 a) to ensure they do not get mixed.

5.2.3 Receiving and storage of primary ingredients of processed foods suitable for lacto-vegetarians

When receiving procured primary ingredients, manufacturers, etc., shall obtain proof that the primary ingredients satisfy 4.4 a). These primary ingredients shall be managed separately from ingredients and additives that do not satisfy 4.4 a) to ensure they do not get mixed.

5.2.4 Receiving and storage of primary ingredients of processed foods suitable for vegans

When receiving procured primary ingredients, manufacturers, etc., shall obtain proof that the primary ingredients satisfy 4.5 a). These primary ingredients shall be managed separately from ingredients and additives that do not satisfy 4.5 a) to ensure they do not get mixed.

5.3 Manufacture

5.3.1 Manufacture of processed foods suitable for ovo-lacto-vegetarians

The manufacturing criteria for processed foods suitable for ovo-lacto-vegetarians are as follows.

- a) Manufacturers, etc., shall take the appropriate preventive measures to prevent the unintentional mixture of ingredients and additives unsuitable for ovo-lacto-vegetarians.
- b) Manufacturers, etc., shall not use any oil used for deep frying ingredients unsuitable for ovo-lacto-vegetarians or processed foods containing ingredients unsuitable for ovo-lacto-vegetarians.
- c) In cases where the manufacturing line for processed foods suitable for ovo-lacto-vegetarians is also used for manufacturing processed foods unsuitable for ovo-lacto-vegetarians, the manufacturing line shall be thoroughly cleaned before manufacturing processed foods suitable for ovo-lacto-vegetarians. This also applies to the relevant machinery, apparatus, tools, and all surfaces that come into contact with the ingredients.

5.3.2 Manufacture of processed foods suitable for ovo-vegetarians

The manufacturing criteria for processed foods suitable for ovo-vegetarians are as follows.

- a) Manufacturers, etc., shall take the appropriate preventive measures to prevent the unintentional mixture of ingredients and additives unsuitable for ovo-vegetarians.
- b) Manufacturers, etc., shall not use any oil used for deep frying ingredients unsuitable for ovo-vegetarians or processed foods containing ingredients unsuitable for ovo-vegetarians.
- c) In cases where the manufacturing line for processed foods suitable for ovo-vegetarians is also used for

manufacturing processed foods unsuitable for ovo-vegetarians, the manufacturing line shall be thoroughly cleaned before manufacturing processed foods suitable for ovo-vegetarians. This also applies to the relevant machinery, apparatus, tools, and all surfaces that come into contact with the ingredients.

5.3.3 Manufacture of processed foods suitable for lacto-vegetarians

The manufacturing criteria for processed foods suitable for lacto-vegetarians are as follows.

- a) Manufacturers, etc., shall take the appropriate preventive measures to prevent the unintentional mixture of ingredients and additives unsuitable for lacto-vegetarians.
- b) Manufacturers, etc., shall not use any oil used for deep frying ingredients unsuitable for lacto-vegetarians or processed foods containing ingredients unsuitable for lacto-vegetarians.
- c) In cases where the manufacturing line for processed foods suitable for lacto-vegetarians is also used for manufacturing processed foods unsuitable for lacto-vegetarians, the manufacturing line shall be thoroughly cleaned before manufacturing processed foods suitable for lacto-vegetarians. This also applies to the relevant machinery, apparatus, tools, and all surfaces that come into contact with the ingredients.

5.3.4 Manufacture of processed foods suitable for vegans

The manufacturing criteria for processed foods suitable for vegans are as follows.

- a) Manufacturers, etc., shall take the appropriate preventive measures to prevent the unintentional mixture of ingredients and additives unsuitable for vegans.
- b) Manufacturers, etc., shall not use any oil used for deep frying ingredients unsuitable for vegans or processed foods containing ingredients unsuitable for vegans.
- c) In cases where the manufacturing line for processed foods suitable for vegans is also used for manufacturing processed foods unsuitable for vegans, the manufacturing line shall be thoroughly cleaned before manufacturing processed foods suitable for vegans. This also applies to the relevant machinery, apparatus, tools, and all surfaces that come into contact with the ingredients.

6 Labeling

The labeling criteria are as follows.

- a) Manufacturers, etc., shall satisfy the relevant requirements in Clause 4 and Clause 5 when using the term “ovo-lacto-vegetarian,” “ovo-vegetarian,” or “lacto-vegetarian,” the term “vegetarian” that covers these three types, the term “vegan,” or any other term with a similar meaning to label containers and packaging of processed foods.
- b) Even in cases where there is the possibility of unintentional mixture of ingredients or additives unsuitable for ovo-lacto-vegetarians, ovo-vegetarians, lacto-vegetarians, or vegans, manufacturers, etc., may use the term “ovo-lacto-vegetarian,” “ovo-vegetarian,” or “lacto-vegetarian,” the term “vegetarian” that covers these three types, the term “vegan,” or any other term with a similar meaning to label processed foods, provided that the appropriate preventive measures are taken.
- c) Even in cases where an allergen warning label is used due to the possibility of unintentional mixture of ingredients or additives unsuitable for ovo-lacto-vegetarians, ovo-vegetarians, lacto-vegetarians, or vegans, manufacturers, etc., may use the term “ovo-lacto-vegetarian,” “ovo-vegetarian,” or “lacto-vegetarian,” the term “vegetarian” that covers these three types, the term “vegan,” or any other term with a similar meaning to label processed foods.
- d) To make it easier to distinguish the relevant processed foods from similar processed foods of animal origin, the term “ovo-lacto-vegetarian,” “ovo-vegetarian,” or “lacto-vegetarian,” the term “vegetarian” that covers these three types, the term “vegan,” or any other term with a similar meaning shall be displayed in the same visual field as the product name.