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Japan

Post: Tokyo

Notifies WTO of Revised Standards and Specifications for Phytase

Report Categories:
Sanitary/Phytosanitary/Food Safety

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Report Highlights:
On February 13, 2019, Japan notified the World Trade Organization (WTO) of draft amendments to the standards and specifications for Phytase as a feed additive via G/SPS/N/JPN/618. There is no comment period established for this notification. However, interested U.S. parties are welcomed to share their comments and/or concerns with USDA's enquiry point (us.spsenquirypoint@fas.usda.gov).

Keyword: JA9017, Phytase

General Information:

On February 13, 2019, Japan notified the World Trade Organization (WTO) of draft amendments to the standards and specifications for Phytase as a feed additive via G/SPS/N/JPN/618. In addition to Annex-1 below, Japan's proposed amendments to the standards and specifications for Phytase can be found here.

There is no comment period established for this notification. However, interested U.S. parties are encouraged to share their comments and/or concerns with USDA's enquiry point (us.spsenquirypoint@fas.usda.gov).

(The following was taken from Japan's notification)

Annex-1: Japan's draft amendments to the standards and specifications of Phytase

Amendments of standards and specifications of Phytase

Ministry of Agriculture, Forestry and Fisheries (MAFF) will add standards and specifications to the ministerial ordinance.
Major additions are as follows.

Phytase No.2（4）

Specifications for method of manufacture in general

Phytase of the following specification is allowed to be used as feed additives for pigs, broilers, layers, and quails only.

Specifications for feed additives

Active Substance Compositional specifications

Unit ≥ 5000 phytic acid degradation/1g

Physical and chemical properties

(1) It comes in light brown liquid.
(2) pH of aqueous solution or aqueous suspension (1 part solute/100 parts solution) is 3.5 to 6.5.
(3) It has the best enzyme activity when pH is between 3.5 and 4.5.

Ignition residue ≤ 5.0% (0.5g)

Standard for method of manufacture

Genetically modified *Trichoderma reesei* should be cultured. The cultured solution should be filtered or be extracted with water. The bacteria has to be removed and the filtrate must be concentrated.

Standard for method of storage

The products must be stored in light-shielding and airtight containers.

Product No. 1

Compositional specifications

This product comes in the form of liquid and is produced by adding sodium chloride and sorbitol to the Active Substance of Phytase No.2(4).

Unit This product contains the amount of Phytase corresponding to 85 to 170% of the phytic acid degradation unit of activity shown on the label.

Standard for method of storage

Same as the standard for method of Active Substance of Phytase No.2(4).

Product No. 2

Compositional specifications

This product comes in the form of pieces, powder, or particles and is produced by adding aqueous solution selectively containing polyvinyl alcohol, sodium phytate, sodium hydrogen phosphate, sodium dihydrogen phosphate, potassium hydrogen phosphate, potassium dihydrogen phosphate, inositol, vegetable oil, white sugar, and starch and adding sodium sulfate and excipient substance as necessary to the Active Substance of Phytase No.2(4).

Unit This product contains the amount of Phytase corresponding to 85 to 170% of the phytic acid degradation unit of activity shown on the label.

Standard for method of storage

Same as the standard for method of Active Substance of Phytase No.2(4).