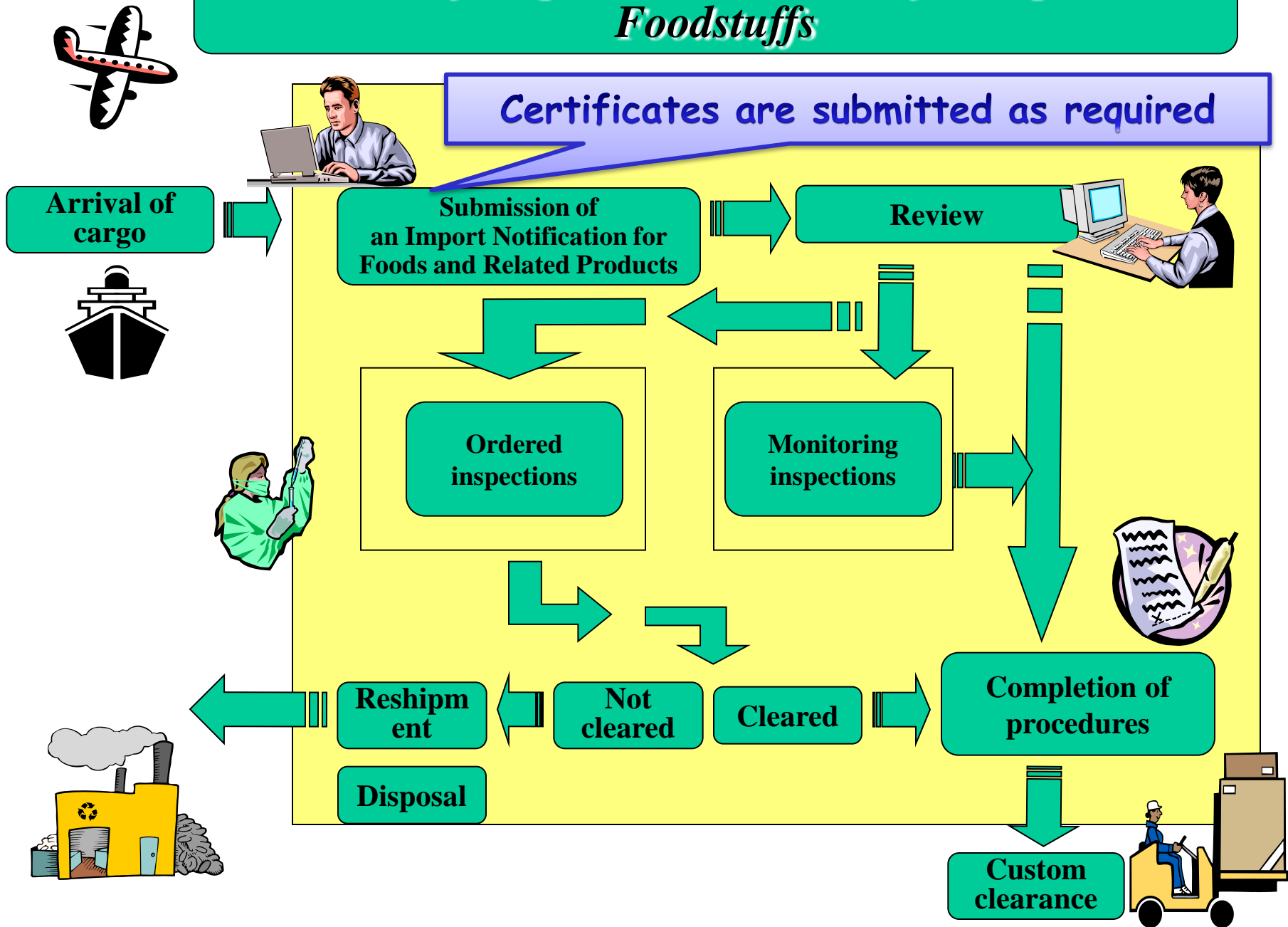


**Why/When Should Countries  
Require Official Export Certificates  
(From Japan's Point of View)**

# Process of Inspection Procedures for Imported Foodstuffs

Certificates are submitted as required



# Certificates Categories

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Japan requires official certificates for particular food products based on relevant legislations and/or a bilateral consultation.

(Also, Japan can accept certificates on “Examination of the Finished Products or Disuse of Substance” based on the types of hazards etc. from the exporting countries with which Japan has a bilateral consultation.)

# Summary of Japanese Certificates Requirements

Commodity	Meat/ Poultry	Oyster for raw consumption	Puffer fish
Country	All countries	Countries with which Japan has a bilateral consultation	Countries fishing from designated sea-area
Purpose	To attest that appropriate meat hygiene and inspection has been done	To attest that oyster has been collected from clean sea-area	To attest that particular puffer has been collected from designated sea-area
Regulatory Basis	Article 9.2 of the Food Sanitation Law	Bilateral consultation with an export country	Notice (No.59, issuance date:2/12/1983)

# Official Certificates for Meat/Meat Products

No person shall import, with intent to sell as food, any meat or viscera of livestock or poultry or products thereof unless it is accompanied with a certificate issued by official certification bodies. (Article 9.2 of the Food Sanitation Law)

## Required items

- ❖ Species of livestock or poultry
- ❖ Number and weight
- ❖ Name and address of the consignor
- ❖ Name and address of the consignee
- ❖ Name of the certificate issuing authority and meat inspector
- ❖ Name and address of establishment for slaughter and cutting
- ❖ Date of slaughter and cutting
- ❖ Attestation that meat/poultry products have been processed/inspected in accordance with the requirements equivalent to the Japanese regulations

# Equivalency Seeking for Meat Products

- **In order to ensure the safety of meat products...**
  - Japanese regulations (The Abattoir Law or Poultry Inspection Law) requires that animals that receives both ante-mortem and post-mortem inspection be passed by official meat inspector of the exporting country, and
  - Japan requires that sanitary measures in the establishment be accordance with the regulations of the exporting countries which are deemed to be equivalent to the Japanese regulations
  - Therefore, Japan requires official certificates with attestations that the processes have been done in accordance with the equivalent regulation and been certified by the official meat inspector of the competent authority of the exporting country.

# Official Certificates based on Bilateral Consultation (Case Study: Oyster for Raw Consumption)

## Backgrounds

- Japanese regulation requires that oyster for raw consumption be collected from clean water meeting the microbiological criteria and be processed according to the regulatory requirements.
- It is difficult to assess and judge whether the oyster presented for the import have been collected from clean water and been processed in foreign countries meeting Japanese requirements.

## The role of the certificate

- The certificate attesting that oyster have been collected from designated water area meeting Japanese microbiological criteria helps us to verify the safety of oyster without unnecessary burdens (e.g. product examination)

# Certificates Exempting The Order Inspection (Examination of Finished Products or Disuse of Substance)

## Backgrounds

- The order inspection ensures the safety of imported foods from serious hazards and/or hazards that reoccurrence is highly assumed. The order inspections are normally implemented at the time of arrival of the consignments in Japan at the expense of importers.

## The role of the certificate

- This type of official certificates allow us to verify the safety of these imported foods without conducting compulsory order inspection in Japan.

- Required attestation varies depending on food, production system, hazard and other relevant factors.



# Example of Certificates Exempting Order Inspection

Country	Food	Hazard	Attestation
Canada	Lobster	PSP	Appropriate management of lobster production
China	Cultured Eel	Oxolinic Acid	Examination result for the substance (hazard)
Korea	Cultured Flatfish	Oxytetracycline Enrofloxacin	Examination result for the substances (hazard)
Korea	Bivalve Shellfish	PSP DSP	Place of the harvest of the shellfish
Thailand	Cultured Prawn	Oxolinic Acid	Disuse of veterinary drug
Thailand	Mango	Chlorpyrifos	Examination result for the substance (hazard)

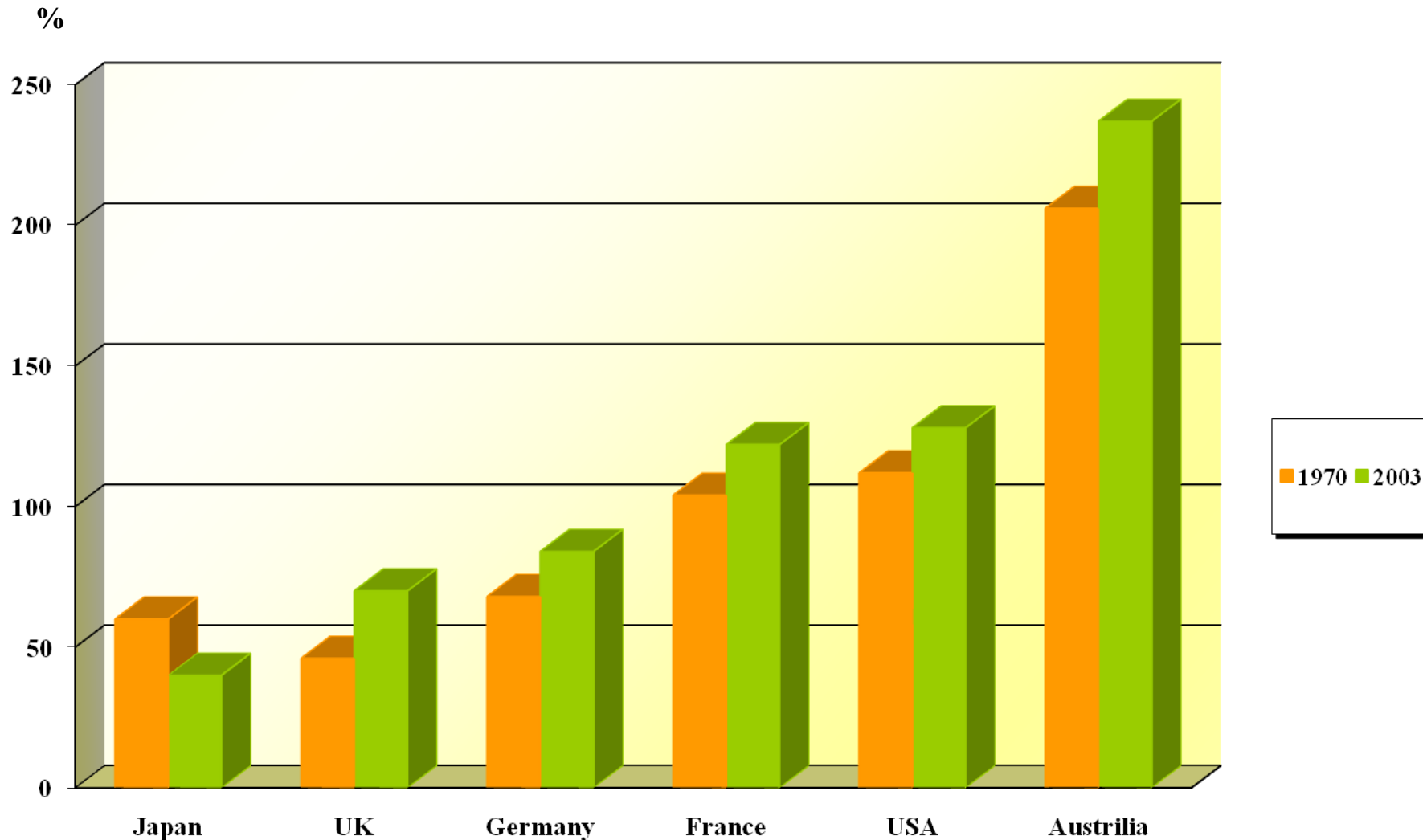
# Conclusions

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- Japan requires, at the time of import, official certificates with particular attestations certified by the competent authority of the exporting country, based on the commodity (e.g. meat products, oyster for raw consumption, puffer fish) and other factors (e.g. country/origin of products, hazards).
- Official certificates, if they are utilized/certified properly, can ensure the safety of the products certified, thereby protecting consumers and facilitating trade in foodstuffs

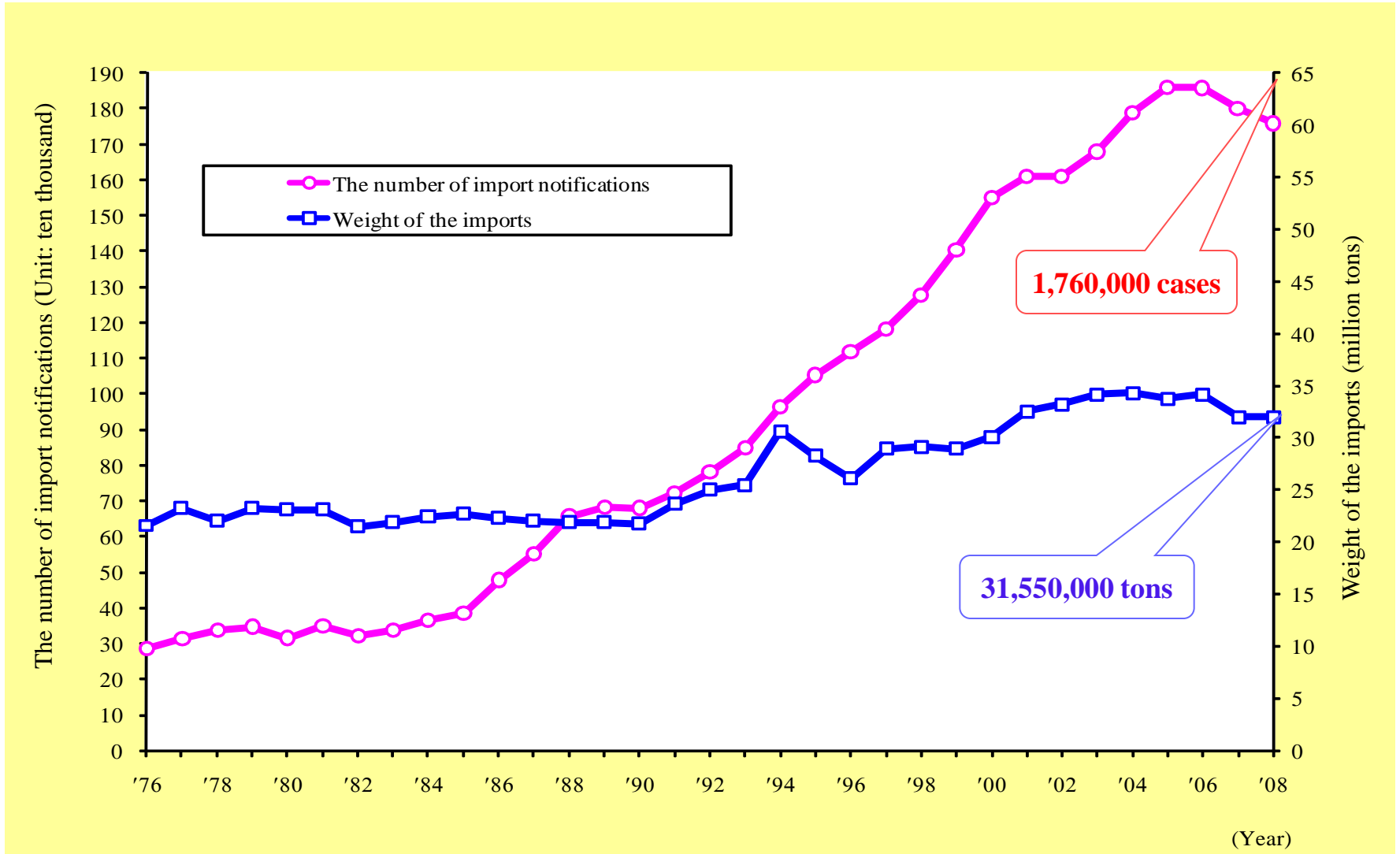
**For Your Information**

# Total Food Self-sufficiency Ratio in Major Developed Countries (on a calorie basis)

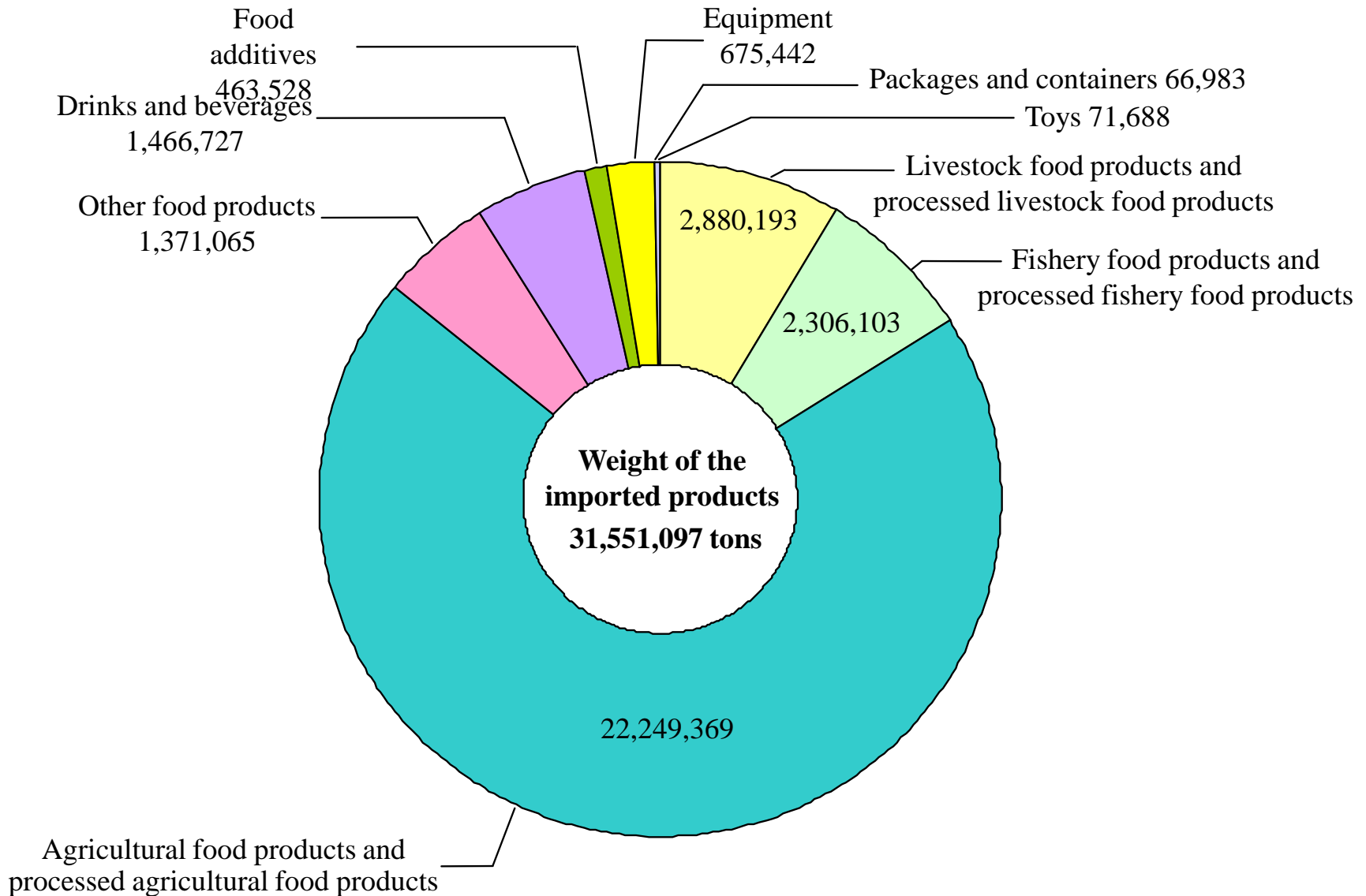


Source: Table of the Total food self-sufficiency ratio on a Calorie Supply Basis  
(Ministry of Agriculture, Forestry and Fisheries of Japan)

# The Number of Import Notifications for and Weight of Foodstuffs

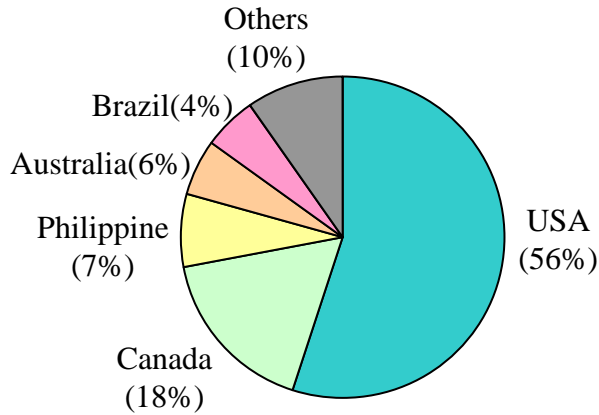


# Import Trade in Foodstuffs (FY2008)

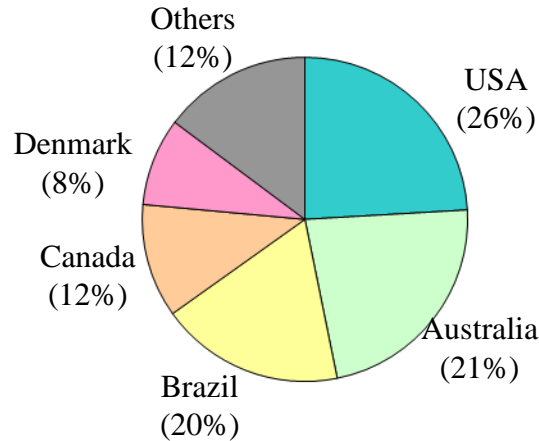


# Top 5 Countries in Import Volume by Type of Food (FY2008: preliminary figures)

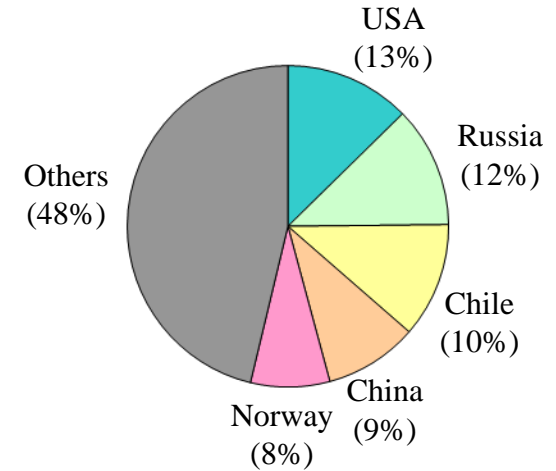
Agricultural food products



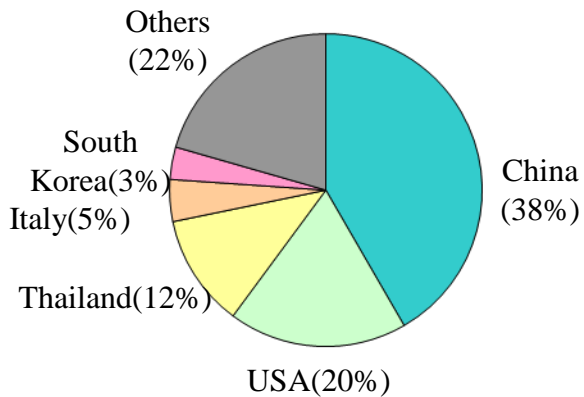
Livestock food products



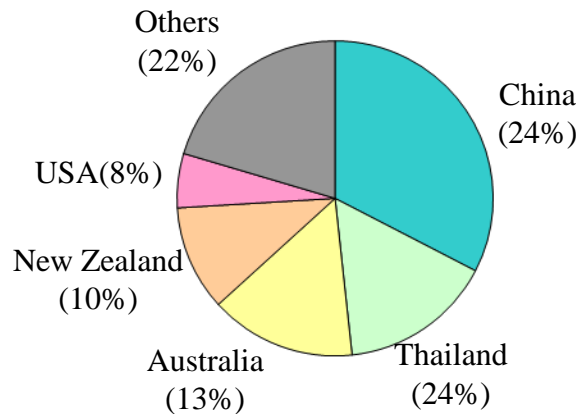
Fishery food products



Processed agricultural food products



Processed livestock food products



Processed fishery food products

