

### Food Additives GMP

Food additives are important functional substances for processed foods, and are playing an active role in terms of the sanitation of foods. In Japan, food additives are classified into 4 groups; Designated Food Additives, Existing Food Additives (including enzymes), Natural Flavoring Agents and Others. Enzymes were classified as Existing Food Additives in 1995 by the Ministry of Health, Labor and Welfare.

Recently, greater manufacturing and quality control of food additives is required. Current quality control is based on manufacturing control as defined in HACCP and ISO 9000; thus, the quality of a product is assured by the strict control of production processes and consumers looking for quality in products need to be concerned about the reliability of the supplier.

Because of the keen interest in the quality of food and food additives by consumers, the Japan Food Additives Association\* (JAFA) has prepared a self-standardized manufacturing code and quality control code for food additives, the *Food Additives GMP*. The draft was issued in December, 2000. Subsequently, JAFA has conducted since October 2002 the voluntary Food Additives GMP Accrediting System in order to popularize the Food Additives GMP.

The Food Additives GMP is composed of the following concepts derived from pharmaceutical GMP and ISO 9000: Top executive leadership, Clarity of organization and responsibilities, Integrated documentation of quality information, Documentation of quality rules, Procedures for

corrective action of quality failures, Self-inspection of management, Training and Recording.

The Food Additives GMP specifies that a Head (Food Sanitation Supervisor) supervises a Manufacturing Control Manager and Quality Control Manager, and specifies the responsibilities for the Self Inspection Manager and Educational Training Manager.

The documentation system includes: Product Standard Code, Manufacturing Control Standard Code, Manufacturing Hygiene Control Standard Code, Quality control Standard Code, Self-Inspection Procedure, Training Procedure, Action Procedure for Complaint, Action Procedure for Recall, Nonconforming Product Control Procedure, Corrective Action Procedure, Deviation Control Procedure, Calibration Procedure, Cleaning Procedure, Change Control Procedure.

Amano is a member of the Japan Food Additives Association, and is actively working with the Enzyme Committee. Amano and task members are currently working to create new guidelines for the registration of enzymes as food additives while taking into consideration harmonization with international standards.

\*Japan Food Additives Association(JAFA)is composed of companies and associations that are involved in production, import, sales and utilization of food additives.

*Please visit*

*<http://www.jafa.gr.jp> for more information about JAFA.*



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