



**EXPORT PROCEDURE  
AND  
QUARANTINE ISSUES  
REGARDING  
AGRI FOOD EXPORT TO JAPAN**



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Goods imported from overseas are regulated by domestic laws such as the Food Sanitation Law and Plant Protection Law, etc. These regulations are enforced in conjunction with the import authorization system prescribed in the Customs Law.

In case of fresh vegetables and fruits, a quarantine inspection must first be conducted in accordance with the Domestic Animal Infectious Diseases Control Law or the Plant Protection Law, respectively, and import permission to be obtained.

To meet the requirements of above issues; this guideline shows export procedure and quarantine issues regarding agri food export to Japan.

## **1) Pre-export Preparations**

### **1-1 Preparations based on the Plant Protection Law**

- Check that the item to be imported is not an import-banned item.
- Receive an inspection by governmental plant quarantine facility in the country of export and obtain a phytosanitary certificate.

### **1-2 Preparations based on the Food Sanitation Law**

- Collect the necessary information for determining whether the item concerned complies with Japan's Food Sanitation Law.
- Conduct a self-inspection if necessary (either by the exporter or importer) and acquire a result of inspection.
- Exporters should prepare the documents which the importer in Japan needs to submit to the quarantine station along with the "Notification Form for Importation of Foods etc.," in order to import the item concerned. Enquire with the importer or a quarantine station in Japan concerning the required documents, as they differ according to food category

1-3 Preparations for custom clearance in Japan

- Exporters should prepare the relevant documents required for custom clearance in Japan

2) **Quarantine Inspection in Japan**

2-1 Import procedures based on the Plant Protection Law

- When importing items subject to import inspection, importers must submit an import inspection application form to the Plant Protection Station, along with a phytosanitary certificate issued by a governmental agency in the country of export and other required documents.

2-2 Import procedures based on the Food Sanitation Law

- When importing fresh fruits, importers must submit a “Notification Form for Importation of Foods, etc.” to the quarantine station, along with other required documents

2-3 Custom Clearance in Japan

- Importers must submit an import declaration for to the custom office, along with the other required documents.

3) **Documents to be Prepared by Exporters / Importers**

3-1 Documents to be Prepared by Exporters

- Phytosanitary Certificate issued by a governmental agency in the country of export
- Sanitary certificate, inspection results, etc., as required
- Invoice
- Packing List
- Bill of Lading (B/L) or airway bill

### 3-2 Documents to be prepared by Importers

- Import inspection application form
- Notification Form for Importation of Foods, etc.
- Import Declaration Form

## 4) **Regulations and Procedural Requirements for Importing to Japan**

The Importation of fresh fruits is subject to provisions of the Plant Protection Law and the Food Sanitation Law

### 4-1 **Plant Protection Law**

When importing fruits, regardless of fresh, chilled, frozen, and dried, the importer must promptly submit to the Plant Protection Station an "Application for Import Inspection of Plants and Import-Prohibited Articles" along with a "Phytosanitary Certificate" (a certificate verifying based on the results of inspection) issued by the competent government agency of the exporting country. Importers should note that only certain ports of entry equipped with plant quarantine facilities are designated for plant imports. If an infestation is detected, and then the importer will be ordered to sterilize, discard, or return to the shipper. The methods of sterilization differ for each product and country and include the following: steam heating, low temperature e, a combination of steam heating and low temperature, fumigation by methyl bromide.

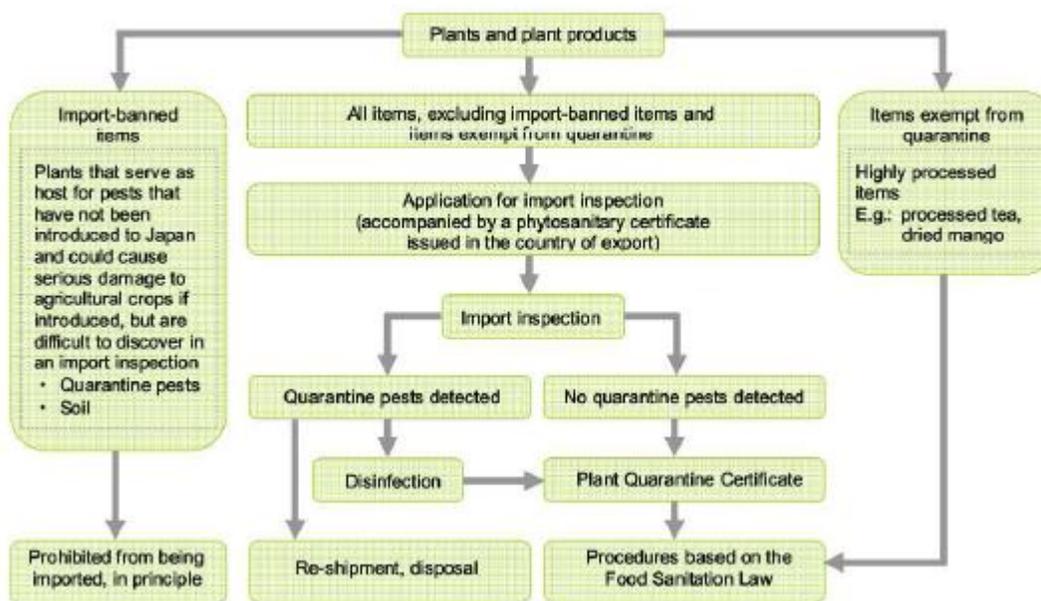
In this regard, however, fruits salted, preserved in sugar, or sealed in an airtight container for retail, as well as the following varieties of dried fruits are exempt from import quarantine.

#### **Dried fruits exempt from import quarantine**

Apricots, figs, persimmons, kiwifruits, plums, pears, dates, coconuts, pineapples, bananas, papayas, grapes, mangoes, peaches, litchis

The Plant Protection Law aims to prevent the entry and spread into Japan of harmful microorganisms, insect pests, and parasites that would cause serious damage to crops and forest resources. Under the Law, (1) plants with soil attached; (2) plants in containers using straw, paddy straw, or hulls; and (3) host plants of the Mediterranean fruit fly, the Colorado leaf beetle, the citrus burrowing nematode, etc. from or through the infested area are not allowed into Japan. There is a separate list of import-prohibited items for every infested area. If one of these import prohibited items is brought to Japan, the importer will be ordered to sterilize, discard, or return to the shipper.

### Import Inspection Procedures based on the Plant Protection Law



[Inquiry about plant quarantine] <http://www.maff.go.jp/e/index.html>

### Conditionally permitted items

When the Japanese plant quarantine authorities and a government organization requesting that a prohibition against certain fresh fruit be lifted engage in technical deliberations and the exporting country establishes a full disinfection method etc., the Minister of Agriculture, Forestry and Fisheries may set a plant quarantine standard and lift the prohibition on import for fruit meeting all of its conditions. The methods of disinfection differ for each product and country and include the following: steam heating, low

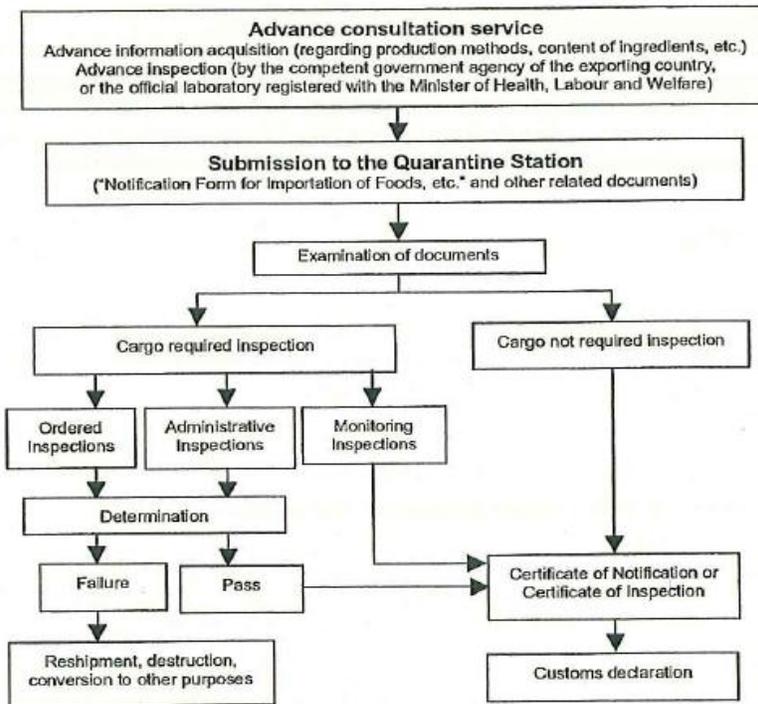
temperature, a combination of steam heating and low temperature, fumigation by methyl bromide etc., and shipment from quarantine controlled regions.

#### 4-2 **Food Sanitation Law**

Under provisions of the Food Sanitation Law, an import notification is required for fresh fruits being imported for the purpose of sale or for other commercial purposes. Importers are required to submit the completed “Notification Form for Importation of Foods, etc.” to the Quarantine Station at the port of entry. A determination is made based on the document examination whether or not an inspection at the bonded area is required.

The food sanitation inspection on fresh fruits mainly checks for food additives (anti-molding agent, film compounds, coloring agent, etc.) and residual agricultural chemicals. Regulations specify the types of fruit with which anti-molding agent may be used and the permissible level of residue. Usage standards have also been defined for film compounds and coloring agents. If non-designated additives are found, the fruit must be burned or otherwise disposed of residual agricultural chemical standards have been defined for each type of fruit. It is essential to find out in advance what agricultural chemical usage patterns prevail in the producer nation (including whether the producer nation uses chemical post-harvest, which is normally not done in Japan).

## Procedure required under the Food Sanitation Law



Prior to importing, the importer may take a sample of forthcoming imports to laboratories registered with the Minister of Health, Labour and Welfare or the competent government agency of the exporting countries. Those test results may be substituted for the corresponding inspection at the port of entry, which expedites the quarantine clearance process.

In addition, importers who wish to submit their notifications by computer may make use of the computerized FAINS (Food Automated Import Notification and Inspection Network System) for processing import-related documentation. Importers who have the required hardware and software may apply for a security code from the Minister of Health, Labour and Welfare to access the system.

### 5) Regulations and Procedural Requirements at the Time of Sale

The sale of fresh fruits is subject to the Food Sanitation Law, the JAS Law, and the Act Against Unjustifiable Premiums and Misleading Representations.

Containers and packaging may also be subject to identifier labeling provisions of the Law for Promotion of Effective Utilization of Resources, and recycling provisions of the Containers and Packaging Recycling Law. Please contact one of the agencies listed below for more complete information about affected packaging, the definition of specific providers (certain small-scale providers are exempt from regulation), and labeling methods.

5-1 **Food Sanitation Law**

The Food Sanitation Law prohibits the sale of foods containing toxic or harmful substances and foods that are unsafe for human health. For citrus fruits or bananas containers or packaging, they are required in principle to list all foods additives used in a clearly visible location on the packaging.

5-2 **JAS Law**

(Law concerning standardization and Proper Labeling of Agricultural and Forestry Products)

The JAS Law establishes quality labeling standard for all food and beverage products sold to ordinary consumers. Fresh fruits are subject to the Fresh Food Product Quality Labeling Standard.

5-3 **Act against Unjustifiable Premiums and Misleading Representations**

The Act prohibits a form of improper labeling exaggerated or false labeling that misleads consumers about the nature or quality of products. Also, vague or confusing labeling that makes it difficult to discern the actual country of origin is also prohibited as a form of improper labeling.

6) **Labeling**

All food products sold in Japan must bear labels that provide the information required by laws and regulations or relevant local government ordinances, in Japanese, according to the specified method.

Food labeling is mainly governed by two laws in Japan. One is the Food Sanitation Law, which prescribes food labeling standards from the standpoint of public health. The other is the Law Concerning Standardization and Proper Labeling of Agricultural and Forestry Products (JAS Law) which aims to promote proper labeling of food quality.

Quality Labeling Standard for Fresh Foods	Product categories	Common items	Category-specific items	
			Category-specific Quality Labeling Standards	Items
	Agricultural products (vegetables, fruits, etc.) Livestock products (meat, chicken eggs, etc.) Fishery products Brown/milled rice	<ul style="list-style-type: none"> <li>• Name</li> <li>• Country of origin</li> </ul>	Quality Labeling Standard for Fishery Products	<ul style="list-style-type: none"> <li>• Labeling as "defrosted," if defrosted</li> <li>• Labeling as "cultivated," if cultivated</li> </ul>
			Quality Labeling Standard for Brown Rice and Milled Rice	<ul style="list-style-type: none"> <li>• Place of origin (country of origin, for imported products)</li> <li>• Variety, year of production</li> <li>• Date of rice milling</li> <li>• Weight of content</li> <li>• Name and address of distributor</li> </ul>
			Quality Labeling Standard for Mushrooms	<ul style="list-style-type: none"> <li>• Raw wood</li> <li>• Fungus bed</li> </ul>

#### 6-1 Food Sanitation Law

Citrus Fruits and bananas are required in principle to list all food additives used in a clearly visible location on the packaging. If anti-mold compounds or artificial sweeteners are used after harvesting, labeling to this effect must appear at the storefront sale location, even if the fruit is sold piece by piece and not inside packaging.

#### 6-2 JAS Law

Fresh fruits are subject to the Fresh Food Product Quality Labeling Standards under the JAS Law. It is required to place labeling of product name and country of origin on the container or packaging in a readily visible location, or to display it in a readily visible location adjacent to the applicable fresh fruits.

6-3 Labeling of foods containing allergens

The Food Sanitation Law mandates or recommends ingredient labeling for 25 items that contain allergens. Processed foods sealed in containers or packaging that contain the food items listed in the following table, and processed foods containing additives derived from these food items are either required or recommended to state in the labeling to the effect that they contain allergenic foods. Food additives must be followed by the parenthesized phrase "(derived from XX)," indicating the derivation. In addition if there is any possibility of contamination because other foods are manufactured at the same facility, it is preferable to draw attentions by indicating so outside the frame are subject to this regulation.

Labeling mandatory (5 items)	Wheat, buckwheat, eggs, milk, peanuts
Labeling recommended (20 items)	Abalone, squid, salmon roe, shrimp, crabs, salmon, mackerel, oranges, kiwi fruit, peaches, white potatoes, apples, walnuts, soybeans, gelatin, beef, pork, chicken, matsutake mushroom, banana

Example of labeling for fresh fruits

Product name	Orange
Country of origin	U.S.A.
Net contents	10 kg
Size	M
Food additives	Ortho-phenylphenol, Film compound
Importer	XXX Co., Ltd. (Address)

Example of labeling for dried fruits

Product name	Dried fruit
Ingredient name	Prunes
Net contents	450 g
Best-before date	Shown outside the frame
Preservation method	Avoid exposure to direct sunlight and high temperature and humidity
Country of origin	U.S.A.
Importer	XXX Co., Ltd. (Address)

Example of labeling for jams

Product name	Strawberry mixed jam
Ingredient name	Fruit (strawberry, apples, pineapples), Sugars (sugar, starch syrup), acidifier, gelling agent (pectine), antioxidant (V.C)
Net contents	165 g
Best-before date	Shown outside the frame
Preservation method	Keep out of direct sunlight, store at a room temperature.
Precautions for usage	Store at 10°C or under, after opening.
Country of origin	U.S.A.
Importer	XXX Co., Ltd. (Address)

- In case of using more than two kinds of fruit etc., a name can be used with prefix of the fruit together with "mixed jam" if the containing rate of such fruit is above 60%.
- Ingredients other than food additives must be listed in descending order by percentage of weight.
- For products with soluble solid content less than 60%, label that "Store at 10°C or under, after opening," etc.
- For canned products, if used a can other than inside-painted can, label that "Put the contents into other container such as glass once after opening," etc.



## 6-5 Labeling guidelines for specially cultivated agricultural products

The Ministry of Agriculture, Forestry and Fisheries revised its guidelines for labeling of fruits produced with reduced usage of synthetic chemical pesticides and fertilizers (specially cultivated agricultural products). The revised guidelines apply to fruits harvested in or after April 2004 for resale to the general consumer public.

### **Example of labeling for imported specially cultivated agricultural products**

Labeling in Accordance with Ministry Guidelines	
Specially Cultivated Orange	
Synthetic chemical pesticides: XX region ratio: reduced 70% (number of usages)	
Chemical fertilizers: Not used during cultivation period	
Entity responsible for cultivation: XX	
Contact information and address (TEL) in exporter nation	
Confirmed responsible party: XX	
Contact information and address (TEL) in exporter nation	
Importer: Company name, address, telephone number contact for product information	
(Status of pesticide usage)	<a href="http://www.xxx">http://www.xxx</a>

- Guidelines prohibit labeling from using the phrases "no pesticide," "low pesticide," "no chemical fertilizers" or "low chemical fertilizers."
- Fruits cultivated using 50% or less of the level customary in the growing region for number of applications of synthetic chemical pesticides (other than pheromone inducers) and quantity by weight of nitrogenous chemical fertilizers may be labeled as "specially cultivated agricultural products."
- Customary levels are those adopted or confirmed by local government or public organizations (in the case of imports, states in the United States, and provinces in China, etc.), and serve as the comparison reference for calculating reduction proportions.
- Consumers may check on usage patterns for pesticides, etc. using the Internet in addition to labeling and in-store displays

### **Main Items to be provided on Labels**

- Name
- Additives used (as a rule, include all additives used and additives contained in the ingredients)
- "Use-by date" (the date (Year/Month/Day) within which, under the specified storage conditions, or "Best-before date" (the date (Year/Month/Day) that signifies the date until which, under the specified storage conditions, the product may fully retain all its expected qualities)
- Storage Instructions
- Name and address of manufacturers (retailer or importer)
- Whether the product contains allergenic substances
- Whether the product is a genetically modified food item
- Whether the product is a food item with health claims

## 7) **Key Considerations for entering the Japanese Market**

To enter the market or increase sales in the imported fruit market in Japan, importers must thoroughly understand Japanese people's food preferences and culinary culture. Importers must make sure they can maintain product quality and food grading standards. Because it takes some time to ship fruits to Japan and on to consumers, importers must take measures to preserve freshness and minimize damage to fruits. Furthermore, Japanese food grading reflects size and gloss as well as product type and overall fruit quality. Since pricing systems reflect good grading, importers need to understand the grading criteria thoroughly. Importers should also note that some fruits, which cannot be imported fresh, can be imported as juice, jam, dried fruit, or frozen fruit.

### **Related Product Categories**

#### 1) Juice concentrate and jams

Imports of juice concentrate and jams are subject to provisions of the Food Sanitation Law.

#### 2) Canned fruits

Imports of canned fruits are subject to provisions of the Food Sanitation Law. When importing canned fruit, care must be taken to comply with food additive standards and to make sure there is no leakage of chemical compounds from the interior surface sealant of the cans.

#### 3) Fresh and frozen vegetables

Imports of both fresh and frozen vegetables are subject to provisions of the Plant Protection Law and the Food Sanitation Law.

#### 4) Frozen fruits

Imports of frozen fruits are subject to the same provisions of the Food Sanitation Law as frozen vegetables. Japan imports 40,000-50,000 tons annually of strawberries and other berries and cherries. Most of these imports are used to make jam and fruit juice drinks. Very little passes through the usual frozen food distribution channels.

**Annexure:**

**a). Competent Agencies**

Name of Law & Regulation	Relevant Organization	Tel
Plant Protection Law	Plant Protection Division, Agricultural Production Bureau, The Ministry of Agriculture, Forestry and Fisheries	03-3502-8111 <a href="http://www.maff.go.jp">http://www.maff.go.jp</a>
	Japan Plants Quarantine Association	03-3453-5935
Food Sanitation Law	Policy Planning Division, Department of Food Sanitation, Pharmaceutical and Medial Safety Bureau, The Ministry of Health, Labour and Welfare	03-3595-2326 <a href="http://www.mhlw.go.jp">http://www.mhlw.go.jp</a>
	Japanese Agricultural Standard Association	03-3249-7120 <a href="http://www.jasnet.or.jp">http://www.jasnet.or.jp</a>
Japanese Agricultural Standard	Standards and Labeling Division, General food Policy Bureau, The Ministry of Agriculture, Forestry and Fisheries	03-3501-4094 <a href="http://www.maff.go.jp">http://www.maff.go.jp</a>
	Japanese Agricultural Standard Association	03-3249-7120 <a href="http://www.jasnet.or.jp">http://www.jasnet.or.jp</a>

**b). Exhibitions for vegetables, fruits, and processed products**

Overall food products	FOODEX <a href="http://www3.jma.or.jp/foodex/ja">http://www3.jma.or.jp/foodex/ja</a>	TEL: +81-3-3434-3453
	Supermarket Trade Show <a href="http://www.smts.jp">http://www.smts.jp</a>	TEL: +81-3-5209-1056
Home-meal replacement (takeout food)	FABEX <a href="http://www.fabex.jp">http://www.fabex.jp</a>	TEL: +81-3-3523-2755
Dessert, cake, beverage	Dessert, Sweets & Drink Festival <a href="http://www.dainichiad.co.jp/html/fabex/deza_top.htm">http://www.dainichiad.co.jp/html/fabex/deza_top.htm</a>	TEL: +81-3-5294-0071
Organic products	Bio-Fach Japan <a href="http://www.biofach.jp">http://www.biofach.jp</a>	TEL: +81-3-5369-6788

**c) Regulations Regarding Fruits, Vegetables & Prepared Products**

HS Number	Item	Regulation
07-01	potatoes	Plant Protection Law Food Sanitation Law
07-02	tomatoes	
07-03	onions, garlic	
07-04	cabbages, cauliflowers	
07-05	lettuce, etc	
07-06	carrots, turnips, radishes, etc	
07-07	cucumbers, etc	
07-08	peas and beans	
07-09	other vegetables	Plant Protection Law Food Sanitation Law Pharmaceutical Affairs Law
07-10	frozen vegetables	Plant Protection Law Food Sanitation Law
07-11	vegetables provisionally preserved	
07-12	dried vegetables	
07-13	dried peas and beans	
07-14	taroos	
08-01	coconuts, Brazil nuts and cashew nuts	
08-02	other nuts	
08-03	bananas	
08-04	dates, figs, pineapples, etc	
08-05	citrus fruits (fresh, dried)	
08-06	grapes (fresh, dried)	
08-07	papayas, melons, water melons (fresh, dried)	
08-08	apples, pears and quinces (fresh)	
08-09	cherries, apricots, peaches and plums sloes (fresh)	
08-10	other fruits (fresh)	
08-11	frozen fruits, frozen nuts	
08-12	fruits and nuts, provisionally preserved	
08-13	dried fruits (others)	
08-14	peel of fruits	
20-01	vegetables, fruit and nuts prepared or preserved by vinegar or acetic acid	
20-02	tomatoes, prepared or preserved	
20-03	mushrooms, prepared or preserved	
20-04	other vegetables, prepared or preserved	
20-05	other vegetables, prepared or preserved	
20-06	vegetables, fruits or nuts preserved by sugar	
20-07	jams, marmalades, etc	
20-08	fruits, nuts and other edible parts of plants	
20-09	fruit juices and vegetable juices	

d). **Maximum Residue Limits for Agriculture Chemical in Foods**

No. 1		Unit: ppm								
Pesticides	BHC	DCIP	DDT	EPN	EPTC	MCPA	2, 4, 5-T	2, 4-D	ACEPHATE	
Agricultural Products										
Barley	-	-	-	-	0.1	0.1	ND	0.5	-	
Wheat	0.2	-	0.2	-	0.1	0.1	ND	0.5	-	
Wheat flour	-	-	-	-	-	-	ND	-	-	
Rice	0.2	-	0.2	0.1	0.1	0.1	ND	0.1	-	
Buckwheat	0.2	-	0.2	-	0.1	0.02	ND	0.2	-	
Corn (including Maize, Sweet corn)	0.2	-	0.2	-	0.1	0.1	ND	0.05	0.5	
Rye	-	-	-	-	0.1	0.1	ND	0.5	-	
Other cereal grains	-	-	-	-	0.1	0.1	ND	0.5	-	
Peas (dry)	0.2	-	0.2	-	0.1	0.1	ND	0.05	-	
Beans (dry)**	0.2	-	0.2	-	0.1	0.1	ND	0.05	3.0	
Broad beans (dry)	0.2	-	0.2	-	0.1	0.1	ND	0.05	-	
Soybeans (dry)	0.2	-	0.2	-	0.1	0.1	ND	0.05	0.5	
Peanuts (dry)	-	-	-	-	0.1	0.1	ND	0.05	0.2	
Other legumes/pulses	-	-	-	-	0.1	0.1	ND	0.05	-	
Apricot	-	0.2	-	-	-	-	ND	5	-	
Mume plum	-	0.2	-	-	-	-	ND	0.2	-	
Cherry	0.2	0.2	0.2	0.1	-	-	ND	0.2	-	
Japanese plum (including Prunes)	-	0.2	-	-	-	-	ND	0.2	-	
Nectarine	-	0.2	-	-	-	-	ND	0.2	-	
Peach	0.2	0.2	0.2	0.1	-	-	ND	0.2	-	
Orange (including Navel)	-	0.2	-	-	0.1	-	ND	2	5.0	
Grapefruit	-	0.2	-	-	0.1	-	ND	2	5.0	
NATSUDAIDAI (flesh)	0.2	-	0.2	0.1	-	-	-	-	-	
NATSUDAIDAI (whole)	-	0.2	-	-	0.1	-	ND	2	5.0	
NATSUDAIDAI (peel)	0.2	-	0.2	0.5	-	-	-	-	-	
UNSHU orange	0.2	0.2	0.2	0.1	0.1	-	ND	0.01	5.0	
Lime	-	0.2	-	-	0.1	-	ND	2	5.0	
Lemon	-	0.2	-	-	0.1	-	ND	2	5.0	
Other Citrus fruits	-	0.2	-	-	0.1	-	ND	2	5.0	
Pear	0.2	0.2	0.2	-	-	0.05	ND	0.01	-	
Japanese pear	0.2	0.2	0.2	0.1	-	-	ND	0.01	-	
Loquat	0.2	0.2	0.2	-	-	-	ND	0.01	-	
Quince	-	0.2	-	-	-	-	ND	0.01	-	
Apple	0.2	0.2	0.2	0.1	-	0.1	ND	0.01	-	
Avocado	-	0.2	-	-	-	-	ND	-	-	
Kiwifruit	-	0.2	-	-	-	-	ND	-	-	
Guava	-	0.2	-	-	-	-	ND	-	-	
Date	-	0.2	-	-	-	-	ND	-	-	
Pineapple	-	0.2	-	-	0.1	-	ND	-	-	
Passion fruit	-	0.2	-	-	-	-	ND	-	-	
Banana	-	0.2	-	-	-	-	ND	-	-	

Pesticides	(ppm)								
	BHC	DCIP	DDT	EPN	EPTC	MCPA	2, 4, 5-T	2, 4-D	ACEPHATE
Agricultural Products									
Papaya	-	0.2	-	-	-	-	ND	-	-
Mango	-	0.2	-	-	-	-	ND	-	-
Strawberry	0.2	0.2	0.2	0.1	0.1	0.05	ND	0.05	-
Cranberry	-	0.2	-	-	0.1	-	ND	0.5	0.5
Huckleberry	-	0.2	-	-	0.1	-	ND	-	-
Blackberry	-	0.2	-	-	0.1	-	ND	0.1	-
Blueberry	-	0.2	-	-	0.1	-	ND	0.1	-
Raspberry	-	0.2	-	-	0.1	-	ND	0.1	-
Other berries	-	0.2	-	-	0.1	-	ND	0.1	-
Japanese persimmon	0.2	0.2	0.2	0.1	-	-	ND	-	2.0
Water melon	0.2	0.2	0.2	-	0.1	-	ND	-	0.5
Grape	0.2	0.2	0.2	0.1	-	0.1	ND	0.5	5.0
MAKUWAURI	-	0.2	-	-	0.1	-	ND	-	-
Melons	-	0.2	-	-	0.1	-	ND	-	-
Other fruits	-	0.2	-	-	-	-	ND	-	1.0
Turnip (including Rutabaga) (root)	0.2	1.0	0.2	0.1	0.1	-	ND	-	1.0
Turnip (including Rutabaga) (leaf)	0.2	1.0	0.2	0.1	0.1	-	ND	-	10
Cauliflower	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
Cabbage	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
KYONA	0.2	1.0	0.2	-	0.04	-	ND	-	5.0
Watercress	-	1.0	-	-	0.1	-	ND	-	5.0
Kale	-	1.0	-	-	0.1	-	ND	-	5.0
KOMATSUNA	0.2	1.0	0.2	-	0.04	-	ND	-	5.0
Horseradish	-	1.0	-	-	0.1	-	ND	-	5.0
Japanese radish (including Radish) (root)	0.2	1.0	0.2	0.1	0.1	-	ND	-	1.0
Japanese radish (including Radish) (leaf)	0.2	1.0	0.2	0.1	0.1	-	ND	-	10
Chinese cabbage	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
Broccoli	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
Brussels sprouts	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
Other Cruciferous vegetables	-	1.0	-	-	0.1	-	ND	-	5.0
Sweet potato	0.2	0.1	0.2	-	0.04	-	ND	-	-
Konjak	-	0.1	-	-	0.04	-	ND	-	-
Taro	0.2	0.1	0.2	-	0.04	-	ND	-	-
Potato	0.2	0.1	0.2	0.1	0.3	-	ND	0.2	1.0
Yam	-	0.1	-	-	0.04	-	ND	-	0.5
Other Potatoes	-	0.1	-	-	0.04	-	ND	-	-
Pumpkins (including Squash)	0.2	1.0	0.2	-	0.1	-	ND	-	-
Cucumber (including Gherkin)	0.2	1.0	0.2	0.1	0.1	-	ND	-	5.0
Oriental pickling melon (vegetable)	0.2	1.0	0.2	-	0.04	-	ND	-	-