No. 486
October 29, 2026

To: Heads of bureaus and departments in charge of hygiene at all prefectures, cities with health centers, and special wards

From: Director of Food Safety Standards and Evaluation Division,
Consumer Affairs Agency
(Official seal omitted)

Disclosure of "Notification List of Microorganisms Producing Enzymes Used as Food Additives"

The enzymes used as food additives in Japan ("enzymes") are as follows.

- ✓ Two designated additives listed in Appended Table 1 of the Regulations for Enforcement of the Food Sanitation Act (Order of the Ministry of Health and Welfare No. 23 of 1948)
- ✓ Sixty-eight additives listed in the List of Existing Food Additives (Public Notice of the Ministry of Health and Welfare No.120 of 1996)

The genera and species of the microorganisms producing the above enzymes are specified in the definitions of "D: Monographs" of "Chapter II: Additives" of the Specifications and Standards for Foods, Food Additives, Etc. (Public Notice of the Ministry of Health and Welfare No. 370 of 1959; "the Public Notice No. 370") based on Article 13, paragraph (1) of the Food Sanitation Act (Act No. 233 of 1947; "the Act").

In recent years, advances in microorganism identification technologies have led relevant academic societies to review the scientific names and taxonomic classification of enzyme-producing microorganisms, including changes in scientific names and the separation of a single scientific name into multiple scientific names. As a result, cases have been identified in which the scientific names of enzyme-producing microorganisms have changed, even though the microorganisms belong to the same genus and species as previously recognized. Consequently, although the enzyme-producing microorganisms themselves remain unchanged, differences may

arise between the genus and species names specified in the monographs in Public Notice No. 370 and those used in current nomenclature, which could lead to misunderstanding among stakeholders.

Therefore, with regard to such enzyme-producing microorganisms, the Consumer Affairs Agency ("the CAA") issued the notice entitled Notification of Producing Microorganisms for Enzymes as Food Additives and Its Disclosure (Notice of the Consumer Affairs Agency, No. 522 of September 10, 2025; "the Enzyme Notice"). Through this notice, manufacturers of enzymes (each a "notifying manufacturer") were informed of the need to submit notifications to the CAA containing information on the enzyme-producing microorganisms used in enzymes currently in distribution.

For information on enzyme-producing microorganisms notified by December 31, 2025, the CAA compiled the submitted information as described in section A of the following Notes, prepared "Notification List of Microorganisms Producing Enzymes Used as Food Additives" ("the Enzyme Notification List"), and disclosed the list on the CAA's website.* The future handling of the Enzyme Notification List is as described in section B below. The heads of prefectures, designated cities, and special wards are requested to take note of the matter and ensure that the relevant sections and organizations under their jurisdiction are informed accordingly.

Enzymes for which no notification has been filed will not immediately become subject to a prohibition on manufacture under the Act. However, please note that if the scientific names of microorganisms producing the enzymes are changed without prior notification, the CAA may be unable to confirm that the microorganisms themselves remain the same as before, which may give rise to questions regarding compliance with the Act.

Notes

A. Disclosure of the Enzyme Notification List

As shown in item 6 of Appendix to the Enzyme Notice, the Enzyme Notification List published on the CAA's website was compiled from the information on enzyme-producing microorganisms notified to the CAA, in a manner that ensures the protection of companies' intellectual property. (The title of Appendix is "Implementation Guidelines for Notification on Producing Microorganisms for

Enzymes as Food Additive and Its Disclosure" ["Implementation Guidelines"].)

Please note that the information contained in the Enzyme Notification List reflects the contents of notifications submitted by the notifying manufacturers and does not mean that the CAA guarantees the validity of the information.

B. Future Handling of the Enzyme Notification List

1. If any question arises regarding the notified information, including changes to the scientific names of enzyme-producing microorganisms, the CAA may make inquiries to the notifying manufacturer and, where necessary, remove the information from the Enzyme Notification List.

2. In any of the following cases, a notifying manufacturer must submit a notification to the CAA in accordance with the Implementation Guidelines:

i. when a notifying manufacturer manufactures a new enzyme;
ii. when a notifying manufacturer manufactures an enzyme derived from a new type of enzyme-producing microorganism;
iii. when a previously notified microorganism is no longer used for enzyme production; or
iv. when there is a change in the company name of a notifying manufacturer.

3. The Enzyme Notification List will be updated, as appropriate, whenever new notifications or other relevant submissions are received from notifying manufacturers, and will be published on the CAA website.

* Food Additives webpage of the Food Safety Standards and Evaluation Division of the CAA
https://www.caa.go.jp/policies/policy/standards_evaluation/food_additives