

**WORLD HEALTH
ORGANIZATION**



**ORGANISATION MONDIALE
DE LA SANTÉ**

1211 GENEVA 27 - SWITZERLAND
Telegr.: UNISANTE-Geneva

Tél. 34 60 61 Téléc. 27821

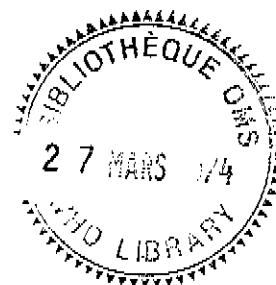
1211 GENÈVE 27 - SUISSE
Télégr.: UNISANTÉ-Genève

In reply please refer to: F6/180/12
Prière de rappeler la référence:

The Director-General of the World Health Organization presents his compliments and, pursuant to resolution WHA23.50 of the Twenty-third World Health Assembly on Health Hazards of Food Additives, has the honour to transmit information on food additives which he has received under provision (2) of that resolution.

... Enclosed is food additive information sheet No. 26.
(The original communication from which this information is drawn is retained in the archives of WHO for consultation.)

Geneva, 25 March 1974



... ENCL: As mentioned

FIS/74.26

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25 March 1974

ORIGINAL: ENGLISH

The Ministry of Health and Welfare of Japan has informed the World Health Organization that -

1. Sorbic acid and potassium sorbate have been permitted for use in wine at levels not exceeding 200 mg/kg (as sorbic acid), and at the same time the limit for residual concentration of sulfur dioxide in wine has been reduced from 450 mg/kg to 350 mg/kg. This regulation came into force on the 21st December 1973.
2. Sodium saccharin has been permitted to be used in the following foods -

	<u>maximum concentration</u> (mg/kg)
Miso (soya bean paste)	100
Vegetable Sauce (except soya sauce)	300
Soya Sauce	50
Vinegar	300
Fish Paste	100
Tsukudani (preserved fish and vegetable boiled in soya sauce)	200
Canned Foods	200
Fish products (except fish paste, tsukudani, canned fish)	400
Beverage and fermented milk	50
Confectionery	50
Ice cream and sherbet	50
Seaweed products	400
Boiled beans (including bean paste)	200
Jam and flour paste	200
Pickled vegetables and fish (except pickled radish)	200
Pickled radish (preserved in brine)	500

This regulation came into force on the 27th December 1973.