

Summary of Japanese legislation on the prevention of TSE and the use of food waste in animal feed

Prepared by Karen Luyckx, Feedback, for informative purposes, in the context of REFRESH Task 6.3.3 on the use of food waste in animal feed

Part 1: Prevention of BSE

New Guidelines on Prevention of Intermixing of Animal Origin Proteins in Ruminant Feeds, issued by the Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan. 15 Shoan No. 1570 dated 15 September 2003). http://www.famic.go.jp/ffis/feed/obj/1509161570_eng.pdf

Objective: to prevent intermixing of animal origin proteins with ruminant feeds, at various stages of production, importation, distribution, storage, feeding, and handling of feeds and feed additives... to prevent the occurrence of transmissible spongiform encephalopathies such as bovine spongiform encephalopathy (BSE) and related diseases

Basic principles in the guideline:

- Create two separate farm animal feed categories:
 - Category A: Feedstuffs and their raw materials permitted for ruminants
 - Category B: All other farm animal feedstuffs and raw materials, only permitted for poultry, pigs and fish
- Definition of “Animal Origin Protein” is similar to ABPs currently prohibited in EU legislation. Animal Origin Protein:
 - Includes protein originating from mammals, poultry, fish and shellfish, including Animal Origin Protein in surplus food and food waste, ruminant fat
 - Excludes dairy and egg products, non-ruminant fat. Gelatine and collagen only if approved by MAFF
- Animal Origin Protein is prohibited in Category A (ruminant) feed
- Ruminant blood and bone meal is prohibited in Category A and Category B feed
- Overall principles to prevent Category A feed from becoming contaminated with Animal Origin Protein or Category B feed:
 - Applied to each stage of feed chain: production, importation, distribution, storage and feeding
 - Clearly holds the final feed manufacturer and farmer responsible to ensure that any subcontracted phase of feed production or transport is done safely
 - If there is even the possibility of Category A feed having become contaminated with Category B; this feed must automatically be downgraded to Category B
- Feed business operators are expected to have written operational procedures.
- Segregation procedures are not applicable to facilities dealing only with Category B feed and farms where there are no ruminants
- Procedures and measures to ensure full and continuous segregation are expected to cover:
 - Use of fully segregated and closed areas for production, internal transport within feed manufacturing premises, packaging, reception and dispatch of raw ingredients and finished product: ie at all stages of production
 - Transportation to be done in containers exclusively used for Category A feed with clear labelling and colour-coding. Containers can be allocated to Category A feed after being cleaned rigorously. Cleaning procedure is also defined.
 - Handling and cleaning equipment should also be designated for exclusive Category A feed

- Containers, packaging, handling equipment and storage and transport bags for each feed category need to be stored separately when not in use
- Quality control and testing:
 - Category A feed needs to be regularly tested to ensure procedures are effective, a designated quality control officer needs to be appointed, and detailed records need to be kept

Part 2: Safe use of by-products, surplus food and food waste in animal feed

Guideline for Ensuring Safety of Feeds Using Food Residues. Shoan No. 6074. Issued by Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan on 30 August 2006. *Unofficial translation* provided by MAFF of the updated version including partial amendment Shoan No. 3615 of 22 December 2016. http://www.famic.go.jp/ffis/feed/obj/Guideline_for_Feeds_Using_Food_Residues.pdf

Heat treatment

Any by-products and former foodstuffs containing Animal Origin Protein, and all catering and kitchen waste:

- Must undergo heat treatment to inactivate pathogenic micro-organisms (30 minutes or more at 70 °C or for 3 minutes or more at 80 °C as set out in provisions for the prevention of Classical Swine Fever, available only in Japanese).
- a processor must not rely solely on the temperature settings of the treatment technology alone but should continuously monitor the actual temperature in the food waste under treatment

Food waste categories

The following categories of food waste are regulated for:

- By-products containing Animal Origin Protein (II.1.(3)), as defined in TSE guideline above
- Former foodstuffs (II.2)
- Catering kitchen waste (II.3-1) only from domestic sources (it is not permitted to use waste from international flights, ships or other foreign facilities)
- Household kitchen waste (II.3-2)
- Catering left-overs and plate scrapings (II.4-1) only from domestic sources (it is not permitted to use waste from international flights, ships or other foreign facilities)
- Household left-overs and plate scrapings (II.4-2)

Quality and hygiene responsibilities of food waste supplier

It is the responsibility of the supplier of the food waste for animal feed (referred to as “discharger” in the translation) to ensure that the above categories of food waste:

- are each stored and transported separately in a dedicated container, which must be cleaned or sterilised after each use, and kept in the best possible conditions to preserve freshness (cold storage if necessary and minimise the storage period) and to ensure the food waste cannot be accessed by birds, rodents, cats, dogs, insects and the like
- have clear recording and thorough monitoring of
 - status of separation / labelling of source of food waste
 - status of freshness (discard batches with fungi growth or which are decomposing)
 - absence of packaging and other foreign materials. It is only allowed to use catering left-overs and plate scrapings if the supplier has ensured all harmful materials such as toothpicks or cigarettes have been removed through thorough visual inspection

- It is not normally permitted to use household food waste, unless for food waste education purposes. If household food waste is used, thorough separation is required to avoid contamination with foreign matters such as pet food.

Responsibilities of the feed processor or farmer

The feed processor or farmer procuring the food waste for use in feed (referred to as “obtainer” in the translation) is required to:

- confirm that the food waste supplied meets the above requirements, and if it does not, take appropriate action. For example, if the food waste has started decomposing during transport, it must be discarded.
- Use additional mechanical means to ensure all foreign objects and packaging materials are removed (magnets, sieves in addition to visual inspection)
- if there is no refrigerated transport available, the food waste shall only be transported over very short distances
- process or use the food waste as feed as soon as possible
- apply heat treatment as described above
- comply with the segregation requirements regarding Category A (ruminant) and Category B (non-ruminant) feed as described in Part 1 of this summary
- have written operational procedures to ensure compliance with all legal requirements, including quality control
- keep extensive records on all aspects of feed treatment, transport, storage, handling, feeding etc, as detailed in the guideline

Additional responsibilities for the feed processor

- visit its food waste supplier periodically to confirm compliance of the contract
- provide training to the food waste supplier to ensure all requirements regarding separation, freshness, storage, removal of foreign materials etc are complied with
- label processed Category B feed with the wording: “This feed shall not be used for cattle, sheep, goats and deer” (penalties applicable) and “This feed shall be stored in such a way that it cannot contaminate feed or ingredients used in feed for cattle, sheep, goats and deer.”

Quality and safety control

The feed processor is also responsible for sample testing and quality control as follows:

- samples shall be tested for mycotoxins, pesticide residues, heavy metals, pathogenic micro-organisms, lipid oxidation, salt, nitrate, volatile basic nitrogen. Analysis frequency and item shall depend on the product, as set out in the testing technical guidelines and methodology http://www.famic.go.jp/ffis/oie/sub1e_activity.html
- list the date of manufacturing, date of collection of samples, analyst, analysis result, measure which was implemented based on the analysis result, etc. in a quality control ledger and preserve it for 8 years.

Contract between supplier and processor / farmer

- The supplier and the processor or farmer must agree a written contract to ensure shared responsibility for the above requirements. If applicable, such contract must be extended to the third party involved in the collection and transport of the food waste.