

International Roundtable Conference

Food Safety: International Trade, Sustainable Production, Social Responsibility



Food Safety Practice in Japan: the Role of Industries

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Outline of Presentation

- **About Ajinomoto**
- **Quality Management System**
- **Examples Frozen Foods**
- **Ingredients and International Specifications**
- **Assuring International Food Safety**

About Ajinomoto



Brief Outline of Ajinomoto Group

- ❑ **Founded in 1909 after the discovery of monosodium glutamate as a seasoning in 1908**
- ❑ **Products: Processed Foods, Frozen Foods, Beverages, Seasonings, Amino Acids for Food and Feed, Specialty Chemicals, Pharmaceuticals**
- ❑ **Annual Sales: 11 Billion USD**
- ❑ **Plants and offices in 23 countries**
- ❑ **Group Companies: 115**
- ❑ **Group employees: ~ 25000**

Ajinomoto Group Products



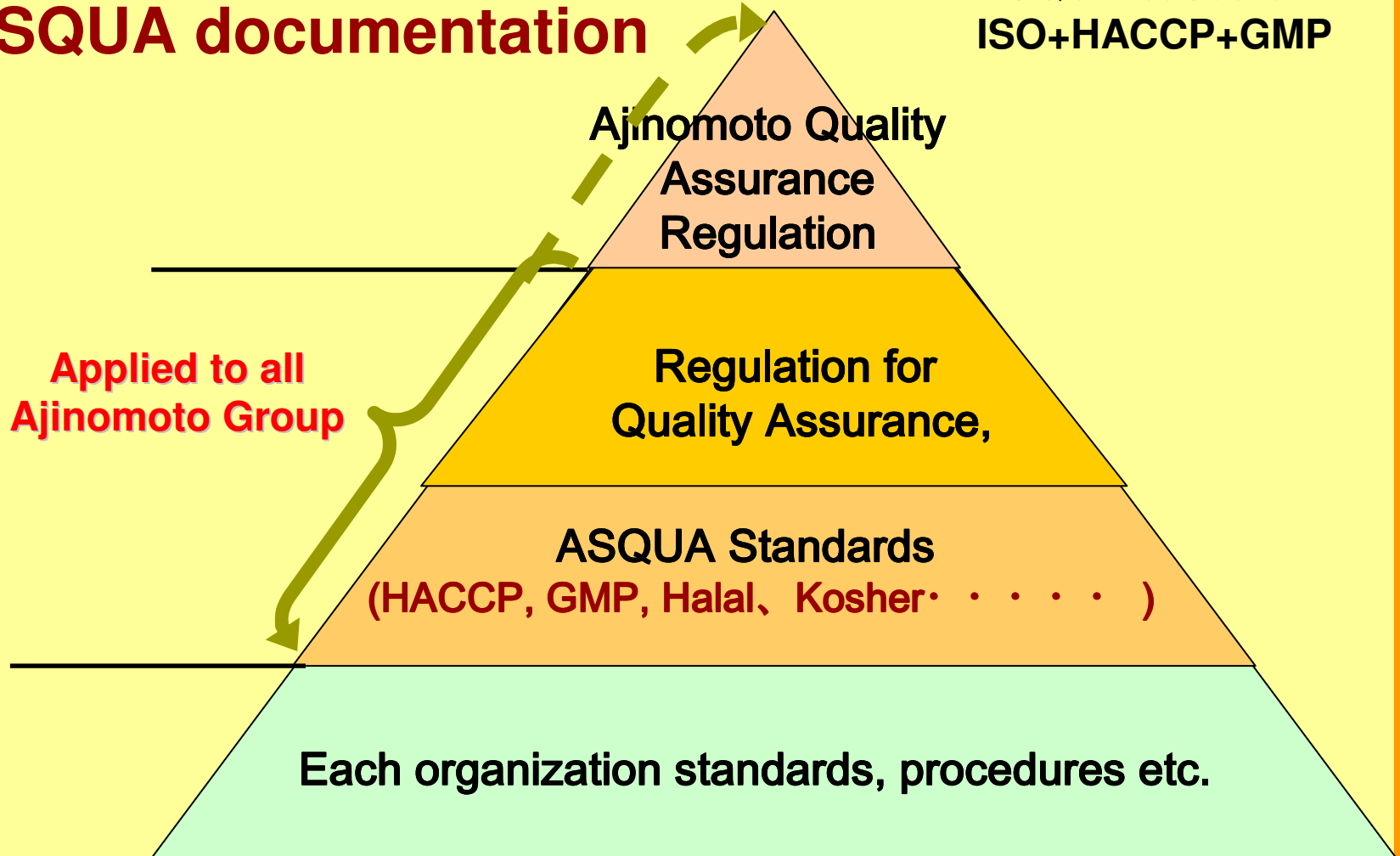
Quality Management System



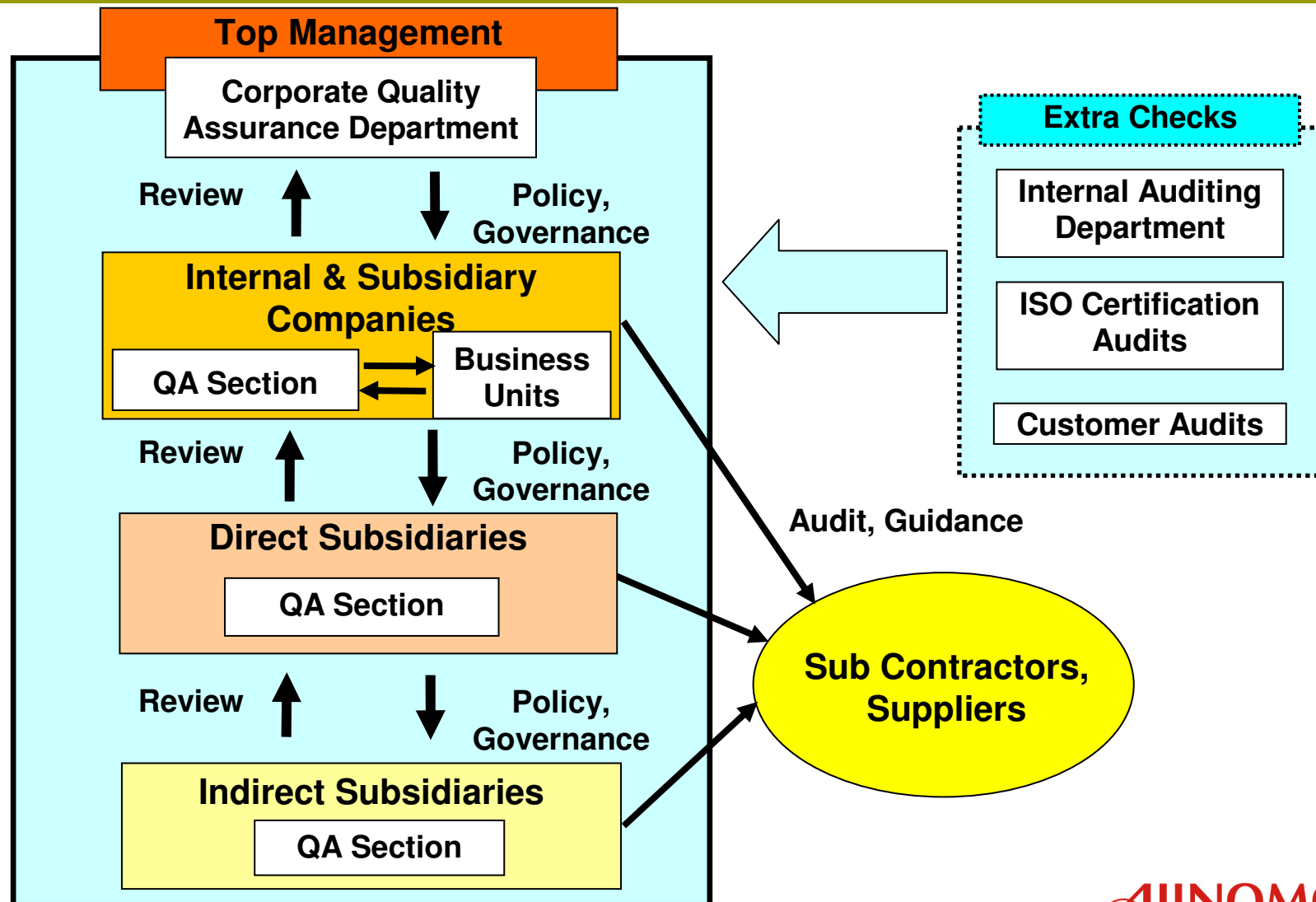
Ajinomoto System of Quality Assurance (ASQUA)

ASQUA documentation

ASQUA based on
ISO+HACCP+GMP



Ajinomoto Quality Management Chain



Example: Frozen Foods

Gyoza Dumplings

Made by Ajinomoto Frozen Foods Co., Inc. in Japan

Kanto Plant (Gunma Prefecture)

Chubu Plant (Gifu Prefecture)

Kyushu Plant (Saga Prefecture)



Additional Information on the Label

Producing Plant Name

Individual ID Number

Allergen Information List

Explanations for Certain Ingredients

AJINOMOTO®

Country of Origin of Ingredients

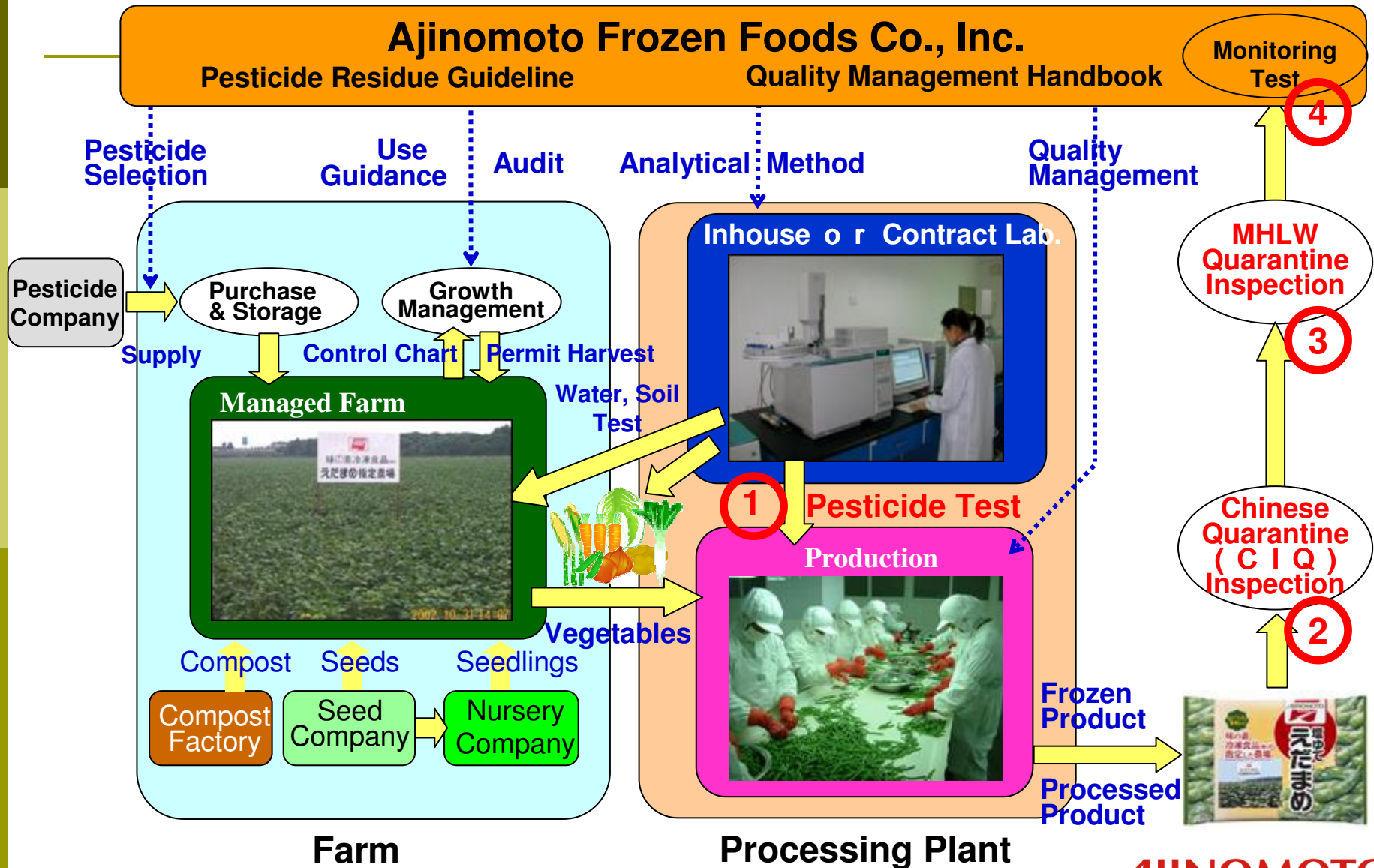
Main ingredients for frozen foods disclosed via internet.

From <http://www.ffa.ajinomoto.com/>

Main Ingredients	Country of Origin
Pork	Canada, USA, Japan
Chicken	USA, Brazil
Cabbage	Japan, China
Onion	China, USA, Japan, Australia
Leek	China
Garlick	China



Quality Management of Imported Food Ingredients

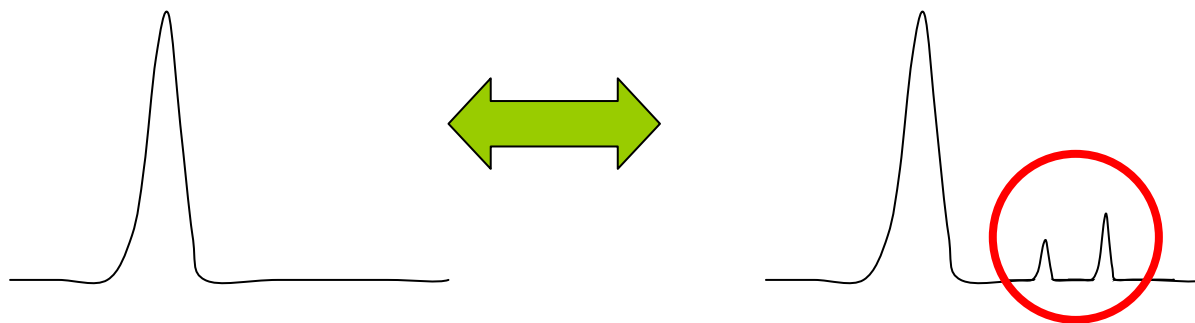


Ingredients and International Specifications

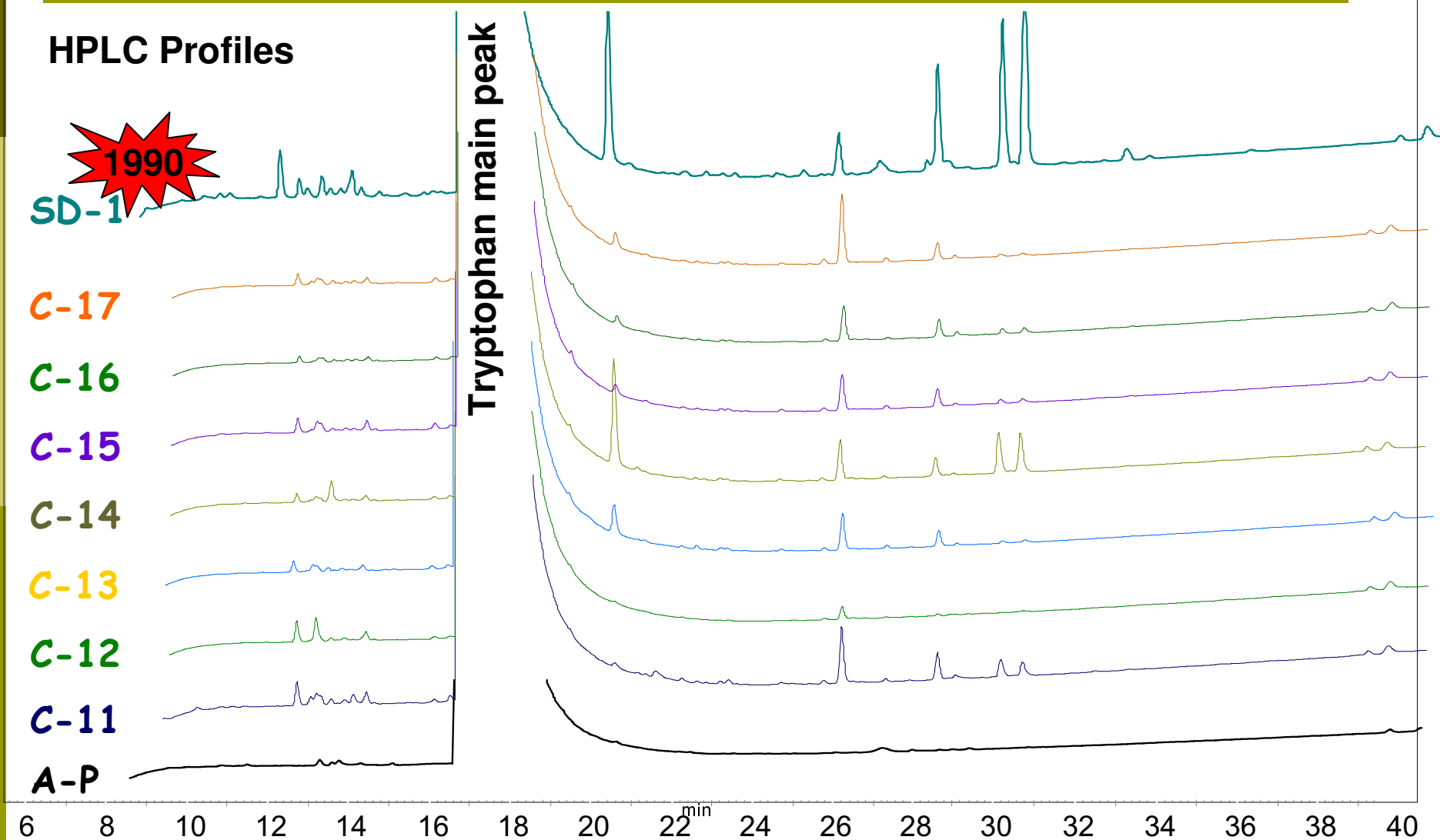


Current ingredient specifications alone are not enough

- ❑ Official and de facto Standards (USP, FCC etc)
- ❑ Example of Problem
 - Tryptophan: Amino Acid used mainly in US as supplement to aid sleep
 - Low quality material made by Japanese company in 1990s resulted in 37 deaths in US
 - Problem with impurities (but within specifications)



Impurities in a Ingredient: Tryptophan 2006

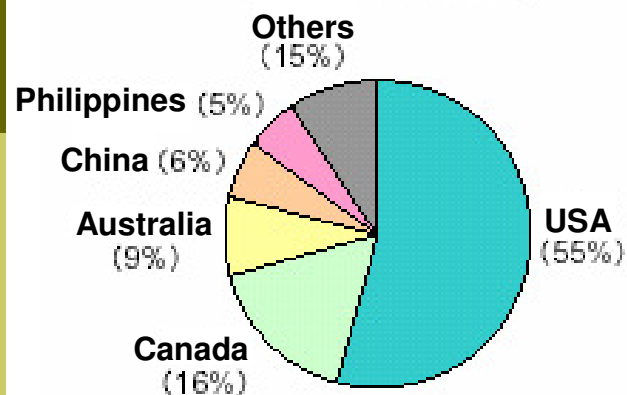


Assuring International Food Safety

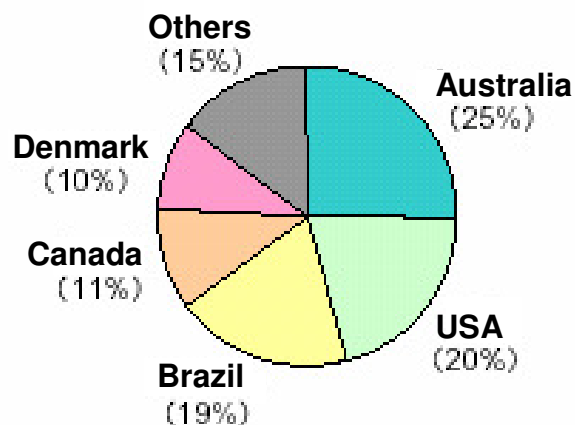
Food Imports 2006

Ministry of Health, Labor and Welfare Statistics

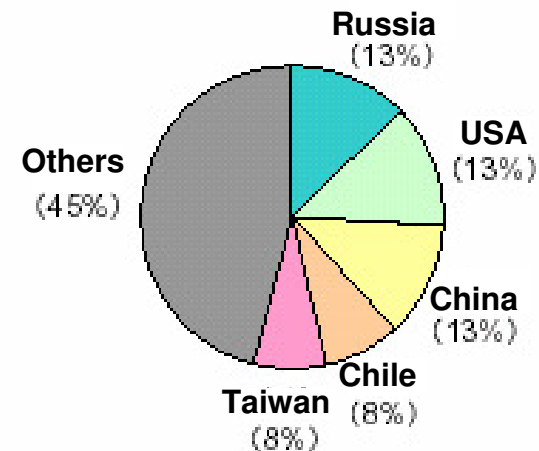
Agricultural



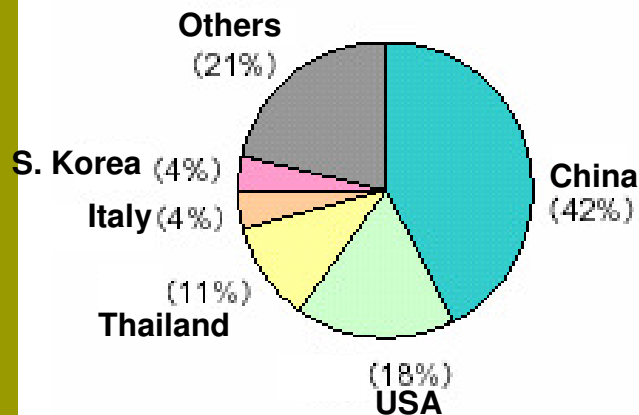
Meat



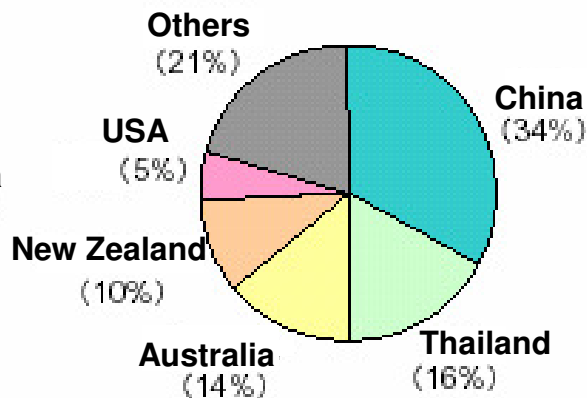
Fishery



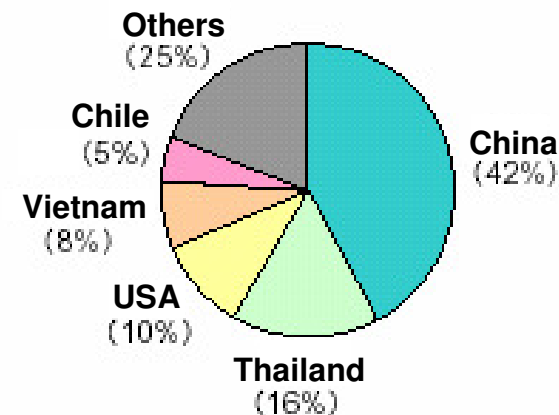
Processed Agricultural Products



Processed Meat Products



Processed Fishery Products



Violations for 2006

Ministry of Health, Labor and Welfare Statistics

□ China

- Import Applications: 578,524
- Imported Weight: 4,935,605 tons
- Violations: 530 (**0.6% of tested samples**)
 - >40: Bacteria, Mycotoxins, Pesticide Residues

□ USA

- Import Applications: 196,858
- Imported Weight: 13,108,050 tons
- Violations: 239 (**1.0% of tested samples**)
 - >40: Mycotoxins

□ Vietnam

- Import Applications: 41,494
- Imported Weight: 433,361 tons
- Violations: 147 (**1.2% of tested samples**)
 - >40: Antibiotics, Bacteria

To Ensure Quality

□ Companies

- Quality Management System
- Education on Quality for all People Involved
- Establishing Trust in Supply Chain (Traceability etc)

□ Governments

- Enforcing Quality Management (GMP etc..)
- Increasing Quarantine Inspection
- Risk Communication

□ International

- Review of International Specifications
- Exchange of Information on Quality

Thank you very much



for your attention