

Mitsuru Uchiyama , Chairman of the Regulatory Affairs and Food Sanitation Council

Food Sanitation Subcommittee
Subcommittee Chairman Masaaki Terada

Regulatory Affairs and Food Sanitation Council Food Sanitation Subcommittee Report

The Marking Committee was held on March 27, 2002, and on November 30, 2000, the designation of food additives that were consulted with the Ministry of Health, Labor and Welfare No. 328 was resolved as follows as a result of the deliberations. I will report it.

Record

Since there is no risk of impairing human health, electrolytic water can be designated as a food additive. In the designation, it is appropriate that the name is “hypochlorous acid water” and that the use standards and the component standards are set as in [Attachment 1](#) .

For calcium stearoyl lactate, it is appropriate to revise the usage standards as shown in [Attachment 2](#) .

<Reference> Ministry of Health, Labor and Welfare, Pharmaceutical Affairs Bureau Food Health Department Standards Division
Yoshida (ext. 2489)
Nakai (ext. 2453)
TEL: 03 (5253) 1111 (representative)

(Attachment 1)

Hypochlorous acid water usage standards

To be removed before the final food is completed.

Hypochlorous acid water component standard

Definition	This product is an aqueous solution mainly composed of hypochlorous acid obtained by electrolyzing hydrochloric acid or saline. This product contains strongly acidic hypochlorous acid aqueous solution (aqueous solution obtained from the anode side by electrolysis of 0.2% or less aqueous sodium chloride solution in a diaphragm electrolyzer) and slightly acidic hypochlorous acid aqueous solution (2 to 2%). Aqueous solution obtained by electrolyzing 6% hydrochloric acid in a diaphragm-free electrolytic cell.
content	Strongly acidic hypochlorous acid solution This product contains available chlorine 20 to 60 mg / kg. Slightly acidic hypochlorous acid solution This product contains available chlorine 10 to 30 mg / kg.
Properties	The product is a colorless liquid with no odor or chlorine odor.
Confirmation test	(1) When 1 ml of sodium hydroxide solution (1 → 2,500) and 0.2 ml of potassium iodide TS are added to 5 ml of this product, the solution turns yellow. When 0.5 ml of starch TS is added, the solution turns dark blue. (2) When 0.1 ml of potassium permanganate solution (1 → 300) is added to 5 ml of this product and 1 ml of sulfuric acid (1 → 20) is added, the red-purple color of the solution does not fade (distinguishable from chlorite) . (3) A product obtained by adding 10 ml of sodium hydroxide solution (1 → 5) to 90 ml of this product has a maximum absorption portion at a wavelength of 290 to 294 nm.
Purity test	(1) Liquid Strongly acidic hypochlorous acid water pH 2.7 or less Slightly acidic hypochlorous acid water pH 5.0-6.5 (2) Evaporation residue 0.25% or less. Weigh 20.0 g of this product, evaporate, dry at 110 ° C for 2 hours, and weigh the residue.
Assay method	Accurately weigh approximately 200 g of strongly acidic hypochlorous acid water , add 2 g of potassium iodide and 10 ml of acetic acid (1 → 4), immediately stopper and leave in a dark place for 15 minutes to remove liberated iodine. Titrate with 0.01 mol / l sodium thiosulfate solution (indicator starch TS). Perform a blank test separately and make corrections. 1 ml of 0.01 mol / l sodium thiosulfate solution = 0.35453 mg Cl Accurately weigh about 200 g of slightly acidic hypochlorous acid water , add 2 g of potassium iodide and 10 ml of acetic acid (1 → 4), immediately stopper and leave in a dark place for 15 minutes to remove liberated iodine. Titrate with 0.005 mol / l sodium thiosulfate solution (Indicator: Starch TS). Perform a blank test separately and make corrections. 0.005 mol / l sodium thiosulfate solution 1 ml = 0.17727 mg Cl

(Appendix 2)

Standards for use of calcium stearoyl lactate

Calcium stearoyl lactate includes confectionery (limited to those obtained by roasting flour as a raw material or treated with fats and oils), raw confectionery (limited to those obtained from rice, the same applies hereinafter), bread, and mixed powder. (Confectionery, raw confectionery, bread, steamed bread (meaning steamed bread using flour as a raw material; hereinafter the same applies to this eye)) or steamed bun (meaning steamed steamed bun using flour as a raw material; hereinafter the same applies to this eye) Shall not be used for foods other than steamed bread, steamed buns and noodles (excluding instant noodles and dried noodles other than macaroni. The same applies hereinafter).

The amount of calcium stearoyl lactate used is, as calcium stearoyl lactate, 10 g or less per 1 kg of mixed powder used for producing raw confectionery, and 1 kg of mixed powder used for producing sponge cake, butter cake and steamed bread. 8.0 g or less per kg, for raw confectionery 6.0 g or less per kg, mixed powder used for the production of confectionery (limited to those treated with fats and oils), sponge cake, butter cake, bread 5.5 kg or less per kg of steamed bread and mixed bread used in the manufacture of confectionery (limited to those made from wheat flour and roasted, except sponge cake and butter cake) Noodles (Macaro) less than 5.0g per kg Boiled noodles of up to 4.5 g / kg, confectionery (limited to wheat flour as raw material, roasted or treated with oils and fats, excluding sponge cake and butter cake).), For bread and macaroni, 4.0 g or less per kg (1 kg for macaroni as dried noodles), and for mixed powder used for the production of steamed buns, 2.5 g or less per kg. For steamed buns, the weight must be 2.0 g or less per kg.

[Go to top](#)