2. The Japanese Wine Regulatory System

Definition of Wine by Liquor Tax Act

- The category of "Wine" includes grape wine and other fruit wines.
- Fermented from fruits or fruits and water; Alc.<20% (v/v)
- b) with addition of sugars (sucrose, glucose or fructose; up to the sugar content in fruits), Alc.<15%
- c. Fermented after addition of sugars to 2 or b. (sparkling wine)
- d. Added with brandy or spirits (up to 10% of total alc.), sugars, or flavoring (juice)

Definition of Sweet/Fortified Wine

- Wine produced with sugars and/or alcohol over the volume authorized in "Wine", or with colorant.
- Wine with extraction of plant materials, or addition of medicinal substances.

Oak chip is not authorized for wine making in Japan.

Usage of Food Additives and Processing Aids during Vinification

- Acids: citric acid, tartaric acid
- Antioxidants: \( SO_2 \), potassium metabisulfite
- Deacidification agent: \( CaCO_3 \)
- Enzymes: pectinase, |Enzymes|, hemicellulase, \( \beta \)-glucanase
- Oxygen: \( O_2 \), \( CO_2 \)
- Preservatives: sorbic acid, \( K \)-sorbate

Usage of Food Additives and Processing Aids after Vinification (1)

- Acid: tartaric acid
- Antioxidants: \( SO_2 \), potassium metabisulfite, L-ascorbate, \( Na-d-L-ascorbate \), erythorbic acid, \( Na-erythrobate \)
- Deacidification: \( CaCO_3 \), \( K_2CO_3 \), \( NaHCO_3 \), \( Na_2CO_3 \)
Usage of Food Additives and Processing Aids after Vinification (2)
- Fining agents: Sodium nitrate, bentonite, SiO₂, PVPP, casein, Na-casein, gum arabic, egg white, gelatin, collagen, tannin
- KH₂-tartrate, KH₂O₄-tartrate
- Activated carbon
- Ion exchange resins
- Urease
- N₂
- Filtering aids

(remain substances only)

Geographical Indications (GIs)
- No GI for domestic wine
- Some local governments have their own AOC-like regulations.
- Foreign GIs of wine are protected. (TRIPS agreement)

Organic
- Use of the term “Organic” must comply with the labelling standard based on Codex Alimentarius.

Label Information (mandatory, in Japanese)
- Type of liquor (Wine)
- Alcohol content (%(v/v))
- Volume (ml or L)
- Name of food additives
  - ex. SO₂, sorbate, ascorbate
- Name and address of manufacturer or importer
- Country of origin (for imported wine)
- Warning sign of underage drinking
  - To a taxation office/customehouse

Label Information (self-regulation, etc.)
- Raw materials, domestic/imported, grape juice
- Vintage (>75%)
- Origin of grape (100%)
- Caraker (>75%), etc.
- Sur lie, cryo-extraction, noble rot, etc.
- Caution for alcohol consumption during pregnancy and breastfeeding

Regulation System for Domestic Wine
- Manufacturers need license
- Manufacturers must notify
  - Methods of production
  - Production, Site, Returned, Inventory etc., to a taxation office
- Manufacturers must record
  - Vinification process
  - Volume of products in each tank etc.

Regulation System for Imported Wine
- Importers need license
- For a quarantine station
  - Table of raw materials
  - Table of manufacturing process
  - Certificate of wine ingredient (optional)
- For a customs house
  - Labels
  - A customs duty and taxes

Seminar on Key Issues in Wine Regulation
San Francisco, United States
18–19 September 2011
To Authorize a New Food Additive

- Authorization by Food Sanitation Act is a prerequisite.
- Request by manufacturer, importer, etc. to National Tax Agency (NTA)
- NTA will consider whether its application is based on appropriate reason and will not change the nature of the wine.