



International Coffee Organization
Organización Internacional del Café
Organização Internacional do Café
Organisation Internationale du Café

PSCB No. 77/06

30 January 2006
English only

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Private Sector Consultative Board
30 January 2006
London, England

**Genetically Modified Coffee Beans –
Communication from the
All Japan Coffee Association (AJCA)**

Background

The attached communication has been received from the Chairman of the All Japan Coffee Association.

Action

The PSCB is requested to note this document.



ALL JAPAN COFFEE ASSOCIATION

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January 30, 2006

To: All Coffee Associations in Producing Countries.
From: Chairman of The All Japan Coffee Association

Re: Genetically-Modified Coffee Beans to be exported to Japan (Request)

The recent worldwide focus on environmental issues, residual pesticides in foodstuffs in particular, has remarkably raised consumers' awareness of necessity for safety and security of foodstuffs including traceability to be ensured.

Japan is no exception to this worldwide trend, and the Japanese governmental control on the residual pesticides is under review to shift from the current system of negative list to the new system of the positive list.

Under such circumstances, the genetically-modified foodstuffs are under pretty strong pressure from the Japanese consumers. For instance, soybean curd called "Tofu" in Japan, which is a very popular staple food of the Japanese people, is said to be made from soybeans completely free from genetically-modified organism because the majority of consumers buy only Tofu whose raw materials are not genetically-modified.

It is reportedly said that genetically-modified green coffee beans have been developed at some universities, but the consumers seem to be reluctant to buy products made by GMO-related green beans.

Consequently we would like to request you to export to Japan only those green coffee beans which are completely compliant with GMO related regulations such as Japanese Food Sanitation Law and Cartagena Protocol on Biosafety.

We would add for your information and acceptance that we must ship back green coffee beans if they should be found related with GMO on arrival in Japan and be against the aforementioned regulations.

Thank you very much for your full understanding and strong support.

Sincerely yours,

Keiji Ohta
Chairman

I. FOOD

I. General and Individual Standards of Food

Classification	Specifications and Standards		Remarks
Food in general	Specifications of composition	<ul style="list-style-type: none"> • Food shall not contain antibiotics. Provided that the same does not apply to (1) the foods complying with the specifications of composition established for various foods and milk*, and (2) food manufactured or processed from the foods mentioned in (1) as its raw materials. • Meat, poultry eggs, and fish and shellfish shall not contain synthetic chemical antibacterial substances. Provided that this does not apply to (1) foods containing food additives designated under Article 6 of the Law, (2) foods complying with the specifications of composition established for various foods, and (3) food manufactured or processed from the foods mentioned in (2) as its raw materials. • In case food is a part of an organism obtained by recombinant DNA techniques, or contains a part of the organism concerned, the organism concerned shall be officially announced to have passed the safety evaluation procedures established by the Minister of Health, Labour and Welfare. • In case food is a substance manufactured by use of microorganism obtained by recombinant DNA techniques, or contains the substance concerned, the substance concerned shall be officially announced to have passed the safety evaluation procedures established by the Minister of Health, Labour and Welfare. • Foods for Specified Health Uses prescribed in Article 5 Paragraph 1 of Enforcement Regulations of the Law shall have passed the safety evaluation procedures established by the Minister of Health, Labour and Welfare. 	* See the Part I. 2, Maximum residue limits for veterinary drugs in food of animal origin (page 16).
	Standards of manufacture, processing, and preparation	<ul style="list-style-type: none"> • Food shall not be irradiated with radiation (as defined under the Article 3, item 5 of the Atomic Energy Fundamental Law); provided that this does not apply to cases, during manufacturing processes or processing processes of food, of irradiation for the control of those manufacturing processes or processing processes, where the dose absorbed in the food is not greater than 0.10 gray, and to cases specifically prescribed in the respective provisions of foods. • When manufacturing food using raw milk or raw goat's milk, the raw milk or raw goat's milk shall, during the manufacturing process of the said food, be thermally pasteurized at 63°C for 30 minutes by holder pasteurization or thermally pasteurized by an equivalent or more 	