

## Brief Information about Organic Alcoholic Beverages under JAS

From October 1, 2025, in order to label alcoholic beverages in Japan as "organic", it will be necessary to obtain organic JAS certification and attach the organic JAS logo.

The following provisions apply to the processing and labelling of organic alcoholic beverages under JAS

### Processing of Organic Alcoholic Beverages

Since organic alcoholic beverages are organic processed foods, processing must comply with the "JAS Standards for Processed Foods (JAS1606)." Furthermore, the only additives that can be used are those listed in Table B.1.

Table B.1 Additives (for Alcohol Beverages)

\*Limited to those produced without using recombinant DNA technologies.

INS number	Additives*	Criteria	INS number	Additives*	Criteria
330	Citric Acid	-	407	Carrageenan	-
296	DL-Malic Acid	-	412	Guar Gum	-
270	Lactic Acid	-	414	Gum Arabic	-
300	L-Ascorbic Acid	-	558	Bentonite	-
301	Sodium L-Ascorbate	-	-	Diatomaceous Earth	-
181	Tannin (extract)	-	-	Perlite	-
500i	Sodium Carbonate	-	551	Silicon Dioxide	-
500ii	Sodium Bicarbonate	-	-	Active Carbon	-
501i	Potassium Carbonate	-	-	Timber ash	-
170i	Calcium Carbonate	-	-	Flavorings	Limited to flavorings that are not chemically synthesized.
503i	Ammonium Carbonate	-	941	Nitrogen	-
504i	Magnesium Carbonate	-	-	Oxygen	-
508	Potassium Chloride	-	290	Carbon Dioxide	-
509	Calcium Chloride	-	-	Enzymes	-
511	Magnesium Chloride	-	-	Substances which are generally provided for eating or drinking as foods and which are used as food additives	-
334	L-Tartaric Acid	-	-	Argon	-
336i	Potassium L-Bitartrate	-	-	Yeast Cell Wall	-
341i	Calcium Dihydrogen Phosphate	-	220	Sulfur Dioxide	Wine (Fruit-based Liquor)/Zasshu: Max. 350 mg/liter Others: Max. 30 mg/liter**
516	Calcium Sulfate	-	224	Potassium Pyrosulfite (including Potassium Hydrogen Sulfite Solution)	Wine (Fruit-based Liquor)/Zasshu: Max. 350 mg/liter Others: Max. 30 mg/liter (as residual amount of sulfur dioxide)**
401	Sodium Alginate	-			

\*\* Stipulated in the Food Sanitation Act  
Zasshu: Alcoholic beverages that is not included in any classification under the Japanese Liquor Tax Act

The yeast used in fermentation is not considered as an ingredient, so there is no 5% limit, but if the medium is present in significant amounts (5% or more), then the medium is considered as an ingredient.

Oak chips (chips or small pieces of oak) can be used as a raw material in the production process of wine etc. They are limited to those products that were produced without using recombinant DNA technology and have not been irradiated.

## Equivalent countries

In countries/regions that have an equivalency agreement with Japan, organic products certified under the organic standard of that country can be used as **raw materials**. For example, wineries in EU member states can use EU-certified grapes as organic raw materials for JAS processing\*.

There are some restrictions regarding equivalency agreements as of October 2024:

- Livestock products are excluded except for USA, Australia, Switzerland, and Canada.
- Alcoholic beverages are excluded except for Canada and Taiwan

\* Grape juice after primary processing (vinification) that already contains alcohol is considered an alcoholic beverage. Therefore, wineries in EU member states cannot use such "EU-certified grape juice with alcohol" as raw material for organic JAS wine. Organic JAS certification is required at the primary processing stage.

## Labeling of Organic Alcoholic Beverages

Since there are various detailed rules depending on the type of alcoholic beverages (for example, rules regarding the size and font of characters used on the label), it is advisable to work together with the Japanese importer to create the label.

For alcoholic beverages sold in Japan, labeling must comply with JAS standard, Japan's "Food Labeling Standards" and "Act on Securing of Liquor Tax and on Liquor Business Associations".

Example of wine label:

Japanese part of back label



名称 有機ワイン  
 品目 果実酒  
 内容量 750ml  
 アルコール分 12%  
 添加物 酸化防止剤（亜硫酸塩）  
 原産国名 イタリア  
 輸入者 ABC 株式会社  
 住所・引取先 東京都千代田区 A-B-C  
 お酒は二十歳になってから

(translation)



Product Name: Organic wine  
 Product type: Fruit-based Liquor  
 Volume: 750ml  
 Alcohol content: 12%  
 Additives: Antioxidants (sulfites)  
 Country of origin: Italy  
 Importer: ABC Co., Ltd.  
 Address/ sales location: A-B-C, Chiyoda-ku, Tokyo  
 Drinking is prohibited until 20 years old

Example of beer label:

Japanese part of back label



名称 有機ビール  
 品目 ビール  
 原材料名 有機麦芽、有機ホップ  
 内容量 350ml  
 アルコール分 5%  
 原産国名 アメリカ  
 賞味期限 20XX 年 12 月  
 保存方法 日なたを避け、冷暗所で保管  
 してください  
 輸入者及び引取先 ABC 株式会社  
 東京都千代田区 A-B-C  
 お酒は二十歳になってから

(translation)



Product Name: Organic beer  
 Product type: Beer  
 Raw material: Organic malt, organic hops  
 Volume: 350ml  
 Alcohol content: 5%  
 Country of origin: USA  
 Expiration date: Dec. 20XX  
 Storage method: Store in a cool, dark place  
 away from sunlight.  
 Importer and sales location: ABC Co., Ltd.  
 A-B-C, Chiyoda-ku, Tokyo  
 Drinking is prohibited until 20 years old

Example of rum label:

Japanese part of back label

名称 有機ラム  
 品目 スピリッツ  
 内容量 750ml  
 アルコール分 40%  
 原産国名 ジャマイカ  
 輸入者及び引取先 ABC 株式会社  
 東京都千代田区 A-B-C  
 お酒は二十歳になってから

(translation)

Product Name: Organic rum  
 Product type: Spirits  
 Volume: 750ml  
 Alcohol content: 40%  
 Country of origin: Jamaica  
 Importer and sales location: ABC Co., Ltd.  
 A-B-C, Chiyoda-ku, Tokyo  
 Drinking is prohibited until 20 years old



Note:

1. The information that should be displayed on the back label varies depending on the type of alcoholic beverages.
2. For wine exported to Japan, there are no specific rules regarding the information to be displayed on the front label. (National Tax Agency data, 2016)