

Safety of Fermented Alcohol

There are some instances of minute quantities of organic impurities contained in the fermented alcohol sold by us, however for the reasons listed below, there are no problems in this being used in foodstuffs:

1. Fermented alcohol corresponds with ethanol (base/process/substance: molasses and starch as raw materials and produced by saccharification and fermentation followed by distillation. These components are fermented alcohol under the Monopoly Law) which is “a product consumed in food and beverages as a general foodstuff, and used as an additive (general food additives)” under the Food Sanitation Law. The Japan Alcohol Corporation Quality Standards for fermented alcohol are stricter than the NEDO Alcohol Standards.
2. The impurities of fermented alcohol origin such as acetaldehyde and so on (methanol, 1-propanol, 2-propanol, 1-butanol, acetaldehyde etc) are substances which are naturally contained in alcoholic beverages. The position of the Ministry of Health, Labor and Welfare is that there is no problem in using fermented alcohol which contains these impurities to the same degree as alcoholic beverage products in foodstuffs or food additives.
Additionally, the quantity of these properties contained in fermented alcohol are to the same amount as, or less than that found in alcoholic beverages (please refer to attachment 1, reference 1).
3. Furthermore, cyclohexane, which is used in the dehydration process in manufacturing traceable 99 (see attachment 2), is removed after dehydration during this process. The Ministry of Health, Labor and Welfare has displayed the position to the effect that there is no problem under the Food Sanitation Law with regards to this use (see reference 2).

In addition, cyclohexane is consistently untraceable by gas chromatography analysis of products according to the testing methodology under the Japan Alcohol Corporation Quality Standards.

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