

Food Analysis Technology Center SUNATEC

An authorized conformity assessment body registered under the Health Promotion Act.

An application for approval of Food for Specified Health Uses (FOSHU) or Food for Special Dietary Uses (FOSDU) by the Consumer Affairs Agency would require the detailed datum of food analysis from an authorized conformity assessment bodies registered under the Health Promotion Act of Japan.

Food Analysis Technology Center SUNATEC is one among the five conformity assessment bodies in Japan,



Food for Specified Health Uses (FOSHU)

FOSHU (including Conditional FOSHU) refers to food products that are sold with a label claim for a specified health use. In order to sell a food product as FOSHU, its efficacy and safety have to be assessed, and the claim must be permitted by the national government. Then the permitted food product can be sold with a label indicating below logo and claims.

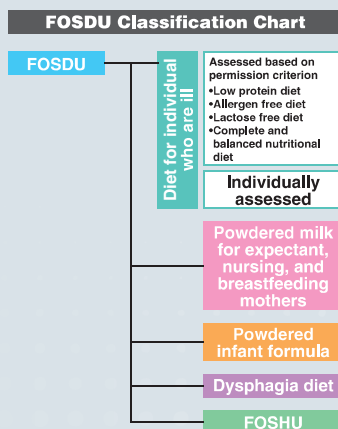


- Regulation of intestinal functions
- Control of cholesterol
- Control of blood pressure
- Highly absorbable minerals
- Maintenance of healthy bones
- Maintenance of healthy teeth
- Control of blood sugar level
- Suppression of increase in blood triglycerides and of body fat



Food for Special Dietary Uses (FOSDU)

FOSDU refers to food products approved to indicate that they are appropriate for special dietary uses such as growth and physical development, maintaining good health, and the recovery of physical strength of infants, children, expectant and breastfeeding mothers, as well as individuals who are ill. FOSDU products include diet for individuals who are ill, powdered milk for expectant and breastfeeding mothers, powdered infant formula, and dysphagia diet. In order to sell a food product as FOSDU, the claim must be approved by the national government. For those products for which a permission criterion is set, the conformity to the criterion will be assessed, whereas for those that do not have any specific criterion, an individual assessment will be carried out.



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provides solutions through consultation, research and analysis as a specialist of food analysis.

Major Services

- Nutrient analysis (calories, moisture, proteins, fats, carbohydrates [sugars & dietary fibers], sodium), etc.
- Inspection of functional components (vitamins, minerals, saccharides, organic acids, etc.)
- Analysis of residual agricultural chemicals and residual medicinal products of veterinary use
- Mycotoxin analysis
- Analysis of microorganism (indicator organisms, food poisoning causative organisms), etc.
- Genetic analysis
- Tests for radioactive contamination
- Standard testing for food additives
- Standard testing for apparatus, containers, packaging, and toys, etc.
- Allergen inspections
- GMO inspection
- Identification of rice cultivar and meat species
- Shelf life assessment
- Defect assessment of food products (foreign matter, bad smell), etc.
- Establishment of quality management systems (including ISO22000 and HACCP)
- Consultation services for food safety
- Provision of employee training and seminars



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conducts both mandatory and voluntary inspections of imported food products an authorized conformity assessment body registered under the Food Sanitation Act.