

TECH NOTE

This Technical Note is developed specifically for exporters to Japan. It outlines the core differences and specific requirements of the Japanese Agricultural Standard program (JAS) for those conversant with the general requirements of certification.

For further Information contact Certification Officer or email to certification. standards@nasaa.com.au



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JAS Certification

THE JAS SYSTEM

Much of the JAS system is no different to NASAA certification, however there are some additional requirements that JAS makes which are outlined.



JAS QUALITY CONTROL

The JAS Technical Criteria define the requirements for systems documentation, personnel qualifications, company organisation and infrastructure, grading and labelling for each type of JAS entity. These are required by JAS to demonstrate control of production and packaging processes and verify compliance with the JAS Standards.

Under JAS certification there is a requirement for designation of personnel and positions that are not generally part of NASAA certification. When formerly applying for JAS certification you will need to identify an individual who will be responsible for the Quality Management Operations (the Quality Control Manager) and an individual who will be responsible for Grading (the Grading Manager). Such individuals will need to have either completed a university degree or have a minimum of 3 years working experience.

▪ Quality Control Manager

The development of a Quality Manual will provide the foundation for your quality control system. The Quality Control Manager is responsible for ensuring that the quality control system is implemented and followed for all areas involved in the production and processing of products (and their ingredients) to be labelled with the JAS logo.

The Quality Manual will need to outline working procedures (Standard Operating Procedures) for all areas involved in the production of product utilising the JAS logo. Any JAS operator (farm or factory) must have written procedures for all aspects of the production process and of the grading. Having SOP's is not unusual in any production or processing system, but under JAS it is essential. Such SOP's must be reviewed regularly and changes to them must be notified to those involved so that they are effectively implemented. See below for examples.

▪ Grading Manager

The Grading Manager must be autonomous to the Quality Control Manager and the sales and marketing division of your operation. Grading is a procedure for the internal verification that a specific lot of product meets the JAS Standards and that operational procedures were followed in production before the JAS seal is affixed. Despite the use of the term "grading", JAS Grading is not inspection for quality.

The Grading Manager checks the documents (field history, field maps, organic operation, off-farm input log, etc.) to verify that a product meets the JAS standards before the JAS label is put on the products.

NASAA has developed a [JAS Grading Record template](#) attached with this Tech Note that can be utilised in your operation, or amended to better fit your operation, to assist in ensuring that this important function of JAS certification is complied with.

Grading is essentially an internal auditing process that is implemented prior to the application of the JAS logo.

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JAS Certification cont'd

EXAMPLES TO ASSIST

Processing

For each processing operation you should have an Organic Handling Plan (OHP) which serves as a flexible tool for outlining how each operation is managed in relation to the Standards. NASAA has an Organic Handling Plan template which will satisfy this requirement.

In addition to an OHP you need to establish working procedures (Standard Operating Procedures) for each of the following areas:

- **Receival and Storage of Raw Material** (e.g. Goods to be received must be identified as organic, with certification number and name of where the goods came from, quantity, certificates must be maintained at point of receival to verify organic status of product, and storage of certified product must be identified and segregated from non organic product). With regards to this procedure, you will need to maintain records to ensure that the procedure can be verified by a NASAA inspector, and also to enable verification from your internal auditor
- **Product Recipe** You must have records or ingredients for all products. e.g for roasted cashews this would need to specify cashews and oil (type) and percentages and certification details for all ingredients. Records will need to be maintained to verify these procedures to ensure that both the NASAA inspector, and your internal auditor, can carry out regular inspections/audits.
- **Manufacturing and Processing Methods** This should be outlined on your Process Flow Chart which must indicate organic control points. You should have SOPs to correspond with the Process Flow Chart and in particular organic control points. E.g. prior to the start of any organic process run, a thorough clean down must be implemented followed by a flush of warm water to remove any residues. Records will need to be able to verify these procedures to ensure that both the NASAA inspector, and your internal auditor, can carry out regular inspections/audits.
- **Machines and Tools used for Processing** JAS requires that an inventory for all machinery is maintained with reference to how the machinery is used in the processing of organic product.
- **Transportation (post processing)** You must have procedures which detail how the finished product is transported, including shipping details. These procedures will also need to have corresponding records to enable both internal and external auditing of the procedures.



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JAS Certification cont'd

EXAMPLES TO ASSIST

Production

There is a requirement to develop an Organic Management Plan which serves as a flexible tool to describe how farming activities are managed in accordance with the Standards. NASAA has an Organic Management Plan template which will satisfy this requirement.

In addition to your OMP you need to establish work instructions (SOPs) for the following matters:

- **Seeds and planting materials** e.g Are all seeds are sourced from on farm and records from harvest are maintained for this.
- **Fertility and Pest Control** this requires written procedures for how fertility and pest control problems are identified and managed.
- **Machinery used** as per processing requirements
- **Post harvest and handling** this would reference on-farm storage of product (including drying)
- **Post farm gate transport** this would involve procedures which outline how products are transported to processing plants

The procedures need to be implemented for all JAS certified operators, however many of the requirements will be satisfied through NASAA certification.

TRAINING

To assist all JAS applicants in meeting the requirements for JAS Certification, NASAA is required to carry out a training session for each JAS applicant within the first 12 months of JAS certification. At a minimum, this must be attended by the Quality Control Manager and Grading Manger.

This synopsis is provided to assist JAS operators in understanding the responsibilities of being JAS certified, so that they can plan their systems and begin drawing up JAS SOP's from the start.



CHECKLIST

1. Is there a separate person identified for Grading and Quality Control?
2. Have the educational requirements for the Grading Manager and Quality Control Manager been satisfied (at a minimum 3 years working experience or a university qualification)?
3. Has a Quality Control Manual been developed?
4. Are systems in place to enable internal auditing?
5. Are internal audits carried out routinely?
6. Is there a procedure for Product Recall?
7. Are records maintained for use of label (including wastage)?
8. Is the grading function being carried out for each batch lot?
9. Has the NASAA OMP/OHP been completed?
10. Are there SOPs for all work operations involved with organic product?
11. Have you included a Company Structure Chart?



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JAS GRADING RECORD

This Grading Record Template can be used to record all JAS transactions and application of the JAS label. This form should be maintained on file for a minimum of 3 years and can be used to assist in the completion of Form 1 (information that NASAA has to forward to the Japan Ministry of Agriculture, Forestry and Fisheries (MAFF)).

SECTION 1: FARM/PROCESSOR/PACKER/TRADER INFORMATION				
NAME:		NASAA JAS REG #:		
ADDRESS:		PHONE:		
		FAX:		
		EMAIL:		
SECTION 2: TRANSACTION INFORMATION				
PRODUCT NAME:		QUANTITY:		
BATCH #:		GRADING DATE:		
SOLD TO:		GRADING MANAGER:		
DOES THE <u>FINISHED</u> PRODUCT CONTAIN ANY OF THE FOLLOWING PROHIBITED SUBSTANCES:				
Wetting agents: Yes <input type="checkbox"/> No <input type="checkbox"/>		Ammonium phosphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		
Disodium diphosphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		Ammonium sulphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		
COMMENTS:				
SECTION 3: INFORMATION ON GROWERS/INGREDIENTS (where applicable)				
FARMER	INGREDIENT	NASAA REG. #	JAS CERTIFIED	INGREDIENT LOT #
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
			Yes <input type="checkbox"/> No <input type="checkbox"/>	
HAVE THE INGREDIENTS LISTED ABOVE ALL BEEN GRADED FOR THE FOLLOWING PRODUCTS:				
Wetting agents: Yes <input type="checkbox"/> No <input type="checkbox"/>		Ammonium phosphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		
Disodium diphosphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		Ammonium sulphate: Yes <input type="checkbox"/> No <input type="checkbox"/>		
White Oil: Yes <input type="checkbox"/> No <input type="checkbox"/>				
<i>NB For Australian Products: Only the responsible entity applying the JAS label is required to be JAS certified provided the respective product is graded accordingly. All ingredients and processors are required to be certified with an AQIS accredited certification body to enable the final product to be exported from Australian.</i>				
SECTION 4: VERIFICATION OF ORGANIC INTEGRITY				
Please indicate if the following information has been verified for this batch product:				
<ul style="list-style-type: none"> ▪ Cleaning and packaging records exist ▪ Audit trail reflects that there was no commingling with conventional products ▪ Audit trail shows there was no chemical contamination ▪ Inventory control records of products bearing the JAS label or seal exist 				
SECTION 5: AFFIRMATION				
I affirm that all statements made in this application are true, correct, and complete to the best of my knowledge:				
<div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div style="width: 30%; border-top: 1px solid black; text-align: center;"> <p style="margin: 0;">Grading Manager Name</p> </div> <div style="width: 35%; border-top: 1px solid black; text-align: center;"> <p style="margin: 0;">Grading Manager Signature</p> </div> <div style="width: 20%; border-top: 1px solid black; text-align: center;"> <p style="margin: 0;">Date</p> </div> </div>				