

Upcoming ALIC dairy tenders

As noted in last week's [Global Dairy eBrief](#), Japan's Agriculture and Livestock Industries Corp. (ALIC) slated a series of dairy product tenders for June and July 2016. Tender dates and volumes are as follows:

- June 9, 2016, general tender for 2,000 tons of SMP.
- June 21, SBS tender for 2,000 tons of butter.
- June 23, SBS tender for 200 tons of butteroil.
- June 23, SBS tender for 330 tons of dairy spread.
- June 28, SBS tender for 2,000 tons of butter.
- June 30, SBS tender for 500 tons of sweetened condensed milk.
- July 5, SBS tender for 2,000 tons of whey and modified whey.

ALIC has yet to set a date for a third butter tender for 2,000 tons.

Specifications by ALIC

Here are the product specifications associated with the June 1, 2016 ALIC tender plans announced for FY 2016.

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Butter

Product:

Frozen Butter (Salted / Unsalted / Sweet Cream / others)

Packing:

- Inner poly to be more than 0.055mm PE film which would not affect the butter quality.
- Outer carton shall be a cardboard box strong enough to protect the goods.
- In the case of damages to the outer carton, it can be mended, subject to the condition that it can be transported safely in Japan.
- Carton size should be 1-5kg, 10kg , 15kg, 20kg or 25kg.

Marking on the carton:

Product name

Type of the product

Net weight

Producer name

Producer factory name (*1)

Production date (in the order of year/month/day) (*1)

Best before date (in the order of year/month/day) (*1)

(*1) the 3 data can be in codes, but in such case, it is necessary to have an explanation sheet to describe the contents.

Shelf life:

24 months from the date of production

Production site conditions:

- Importers have to ask the manufacture to arrange the inspection against product to be shipped by metal detector. Written confirmation should be added in the shipping documents.
- To have a well maintained factory. Written confirmation of the absence of foreign materials should be added in the shipping documents.

Testing by registered lab:

Appearance, texture, flavor, fat content, moisture content, TPC, Coliforms, yeast, mold, thickness of the inner poly, packing conditions.

In the case Coliforms are detected even from 1 sample, the entire lot would be rejected.

In the case other items are out of specification, if it is within the maximum positive number allowed, it would be re-tested, and such results shall be taken as final.

Agricultural residue testing:

ALIC will check the agricultural residue at the time of arrival in Japan (at random). In case your cargo is selected at random, necessary amount of samples shall be taken prior to customs clearance and be checked. Such samples would also be opened and would not be delivered to ALIC.

Checking Points, Standards, and Testing Methods for Butter

Checking Points	Standards	Testing Methods	Remarks
Appearance	Color must be consistent light yellow unique to butter, or color close to it, and should have less marbled and rippled.	Sensory inspection	
Structure	No severe defects such as many loose drippings, etc. are found on the surface	Sensory inspection	
Flavor	Flavor must be good. Almost never unusual odor nor taste such as sourness, feed smell, cow house smell, deterioration fat smell, etc.	Sensory inspection	
Milk fat	Salt-added butter is over 80.0%, unsalted butter is over 82.0% and does not contain foreign fats	By "Ministry Ordinance on Milk"	
Water/moisture	Not over 17.0%	By "Ministry Ordinance on Milk"	
Micro Counts (1 or 2)	1. Not over 1,000/g	Use bacterial counts inspection method of "Ministry Ordinance on Milk"	Example of type description: Sweet Cream, etc.
	2. No standards for micro counts, but only below pH 6.0. (in case for lactic butter)	N/A	Type description: Industry description can be used.
Coliform Count	Coliform counts are "Negative".	By "Ministry Ordinance on Milk"	X
Molds & Yeast	Molds and Yeast counts are not over 100 per each 1g	By General Statement of Fungus Testing Methods and Enzymes Testing Methods of Food Sanitary Inspection Guideline I	

Remarks

- 1) For specific point (X), if any sample does not meet the standards above, the lot from which the sample originated will not be bought.
- 2) For salted butter, the salt which meet CODEX Standard (A-1-1971, 150-1985) must be used.
*Ministerial Ordinance on Milk and Milk products Concerning Compositional Standards, etc.
(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

Butter Oil

Standards and test methods for butter oil

Test Item	Standards	Test Method
Milk fat	At least 99.3%	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.
Water content	Not more than 0.5%	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.

*Ministerial Ordinance on Milk and Milk products Concerning Compositional Standards, etc.
(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

Dairy Spread

Standards and test methods for dairy spread (Categories I and II)

Test Item	Standards		Test Method
	Category I	Category II	
Emulsion type	Water-in-oil type	Water-in-oil type	Appended Table of the Customs Tariff Act
Milk fat	At least 52% but less than 58%	At least 62% but less than 68%	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.
Milk solids-nonfat	At least 2% but less than 15%	At least 2% but less than 15%	Total of protein (IDF Method), lactose (HPLC Method), and ash (method of analysis for nutritional components, etc. in the nutritional labeling standards, etc.)
Acidity	0.20% or less	0.20% or less	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.

*Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.
(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

SMP

This specification includes

- “A Category” of SMP
- “Special A Category” of SMP

Test items, standards, and test methods for the “A Category” of SMP

Test Item	Standard	Test Method	Specific Item
Appearance	No significant degradation in gloss or powder particles	Sensory inspection	
Flavor	Almost no acid or salty taste, spoilage or burnt odor, or other abnormal taste or odor.	Sensory inspection	
Solubility	Insoluble matter content of 0.40ml or less.	ADPI	
Milk solids	95.0% or more	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Protein in skim milk solid	34% or more	Kjeldahl method	
Water content	5.0% or less	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Milk fat	1.5% or less	Corresponding application of the method for quantitative determination of milk fat prescribed in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Scorched particle	Disc A	Corresponding application of ADPI (Water Disc Method): (sample amount: 25g)	
Bacterial count	No more than 50,000 per gram	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	*

Coliform group bacteria	Negative	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	●
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Note:

1. The term “ADPI” refers to the Standards for Grades of Dry Milks Including Methods of Analysis published by ADPI (American Dairy Products Institute) (Bulletin 916).
2. If any non-conformity with the standards in the table is found in any sample bag with respect to the test items marked with a “●” in the Specific Item column, the batch from which the sample bag was taken shall not be purchased.

Test items, standards, and test methods for the “**Special A Category**” of SMP

Test Item	Standards	Test Method	Specific Item
Appearance	No significant degradation in gloss or powder particles.	Sensory inspection	
Flavor	Almost no acid or salty taste, spoilage or burnt odor, or other abnormal taste or odor.	Sensory inspection	
Solubility	Insoluble matter content of 1.25ml or less.	ADPI	
Milk solids	95.0% or more	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Protein in skim milk solid	34% or more	Kjeldahl method	
Water content	5.0% or less	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Milk fat	1.5% or less	Corresponding application of the method for quantitative determination of milk fat prescribed in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Scorched particle	Disc A	ADPI (Water Disc Method): (sample amount: 50g)	

Bacterial count	No more than 5,000 per gram	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	●
Thermophilic bacterial count	No more than 4,000 per gram	APHA	
Heat-resistant bacterial count	No more than 1,000 per gram	APHA	
Coliform group bacteria	Negative	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	●

Note:

1. The term “ADPI” refers to the Standards for Grades of Dry Milks Including Methods of Analysis published by ADPI (American Dairy Products Institute) (Bulletin 916).
2. The term “APHA” refers to the Standard Methods for The Examination of Dairy Products published by APHA (American Public Health Association).
3. If any non-conformity with the standards in the table is found in any sample bag with respect to the test items marked with a “●” in the Specific Item column, the batch from which the sample bag was taken shall not be purchased.
4. The bacterial count marked with an asterisk (*) shall be treated as Specific Item if over 50,000 bacteria per gram are detected in a test sample.
*Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.
(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

Sweetened Condensed Milk

This specification includes

- **Whole milk** sweetened condensed milk
- **Part-skim** sweetened condensed milk

Standards and test methods for **Whole milk** sweetened condensed milk

Test Item	Standard	Test Method	Specific Item
Appearance	No significant degradation in color viscosity. Crystallizations of lactose separated from fat or any foreign substances should not be appeared many.	Sensory inspection	
Flavor	Almost no acid or salty taste, spoilage or burnt odor, or other abnormal taste or odor.	Sensory inspection	
Storability	The quality should remain consistent at a temperature of 40 degrees Celsius for one week test.	Sensory inspection	
Milk solids	28.0% or more	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Water content	27.0% or less	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Milk fat	8.0% or more	Corresponding application of the method for quantitative determination of milk fat prescribed in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Sugar content	58.0% or less	Corresponding application of the method for quantitative determination of milk fat prescribed in the Ministerial	

		Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Bacterial count	No more than 50,000 per gram	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	•
Coliform group bacteria	Negative	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	•

- if there is any sample not passing this category, ALIC will not buy the entire lot.

*Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.

(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

Standards and test methods for **Part-skim** sweetened condensed milk

Test Item	Standard	Test Method	Specific Item
Appearance	No significant degradation in color viscosity. Crystallizations of lactose separated from fat or any foreign substances should not be appeared many.	Sensory inspection	
Flavor	Almost no acid or salty taste, spoilage or burnt odor, or other abnormal taste or odor.	Sensory inspection	
Storability	The quality should remain consistent at a temperature of 40 degrees Celsius for one week test.	Sensory inspection	
Milk solids	25.0% or more	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Water content	29.0% or less	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Sugar content	58.0% or less	Corresponding application of the method for quantitative determination of milk fat	

		prescribed in the Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	
Bacterial count	No more than 50,000 per gram	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	●
Coliform group bacteria	Negative	Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.	●

● if there is any sample not passing this category, ALIC will not buy the entire lot.

*Ministerial Ordinance on Milk and Milk Products Concerning Compositional Standards, etc.

(<http://www.mhlw.go.jp/english/topics/foodsafety/dl/t-1.pdf>)

Whey and Adjusted Whey

Standards for each category of whey and adjusted whey

Test Item	Category					Test Method
	IA	I	II	III	IV	
Percentage of milk fat	Less than 5%	Less than 5%	Less than 5%	Less than 5%	Less than 5%	Roese-Gottlieb Method
Protein	Less than 7.5%	At least 7.5% but less than 15%	At least 15% but less than 30%	At least 30% but less than 45%	At least 45% but less than 80%	Kjeldahl Method