OFFICIAL GAZETTE

GOVERNMENT PRINTING AGENCY — ENGLISH EDITION — 昭和二十一年十一月三十日 第三種郵便物認可

No. 991 — WEDNESDAY, JULY 20, 1949 — Price 28.00 *yen*

CABINET ORDERS

I hereby promulgate the Cabinet Order for Appeal and Hearing pursuant to Article 9 of the Food Management Law.

Signed: HIROHITO, Seal of the Emperor

This twentieth day of the seventh month of the twenty-fourth year of Showa (July 20, 1949)

Prime Minister
YOSHIDA Shigeru

Cabinet Order No. 277

Cabinet Order for Appeal and Hearing pursuant to Article 9 of the Food Management Law

In accordance with the provisions of Article 9 of the Food Management Law (Law No. 40 of 1942), the Cabinet establishes this Cabinet Order.

(Purport of this Cabinet Order)

Article 1. The appeal pursuant to the provisions of Article 9 paragraph 3 of the Food Management Law (hereinafter referred to as "the Law") and the hearing pursuant to the provisions of paragraph 5 of the same Article shall be subject to the provisions of this Cabinet Order.

(Procedure of Making Appeal)

Article 2. The appeal pursuant to the provisions of Article 9 paragraph 3 of the Law shall be made by a document (hereinafter referred to as "written appeal") stating the points, reasons and requests.

Article 3. Any appellant shall, in case he submits a written appeal to the President of the Economic Stabilization Board, submit at the same time a copy of the said written appeal to the Minister of Agriculture and Forestry and the person who decided such order.

2 The Minister of Agriculture and Forestry and the person who decided such order shall, in case they have received a copy of the written appeal specified in the preceding paragraph, transmit to the President of the Economic Stabilization Board a written opinion about the said written appeal within fifteen days.

3 The President of the Economic Stabilization Board may, when he deems it necessary, request the appellant, the Minister of Agriculture and Forestry and the person who decided such order to submit a written report.

(Hearing Meeting)

Article 4. The President of the Economic Stabilization Board shall, in case he intends to hold a hearing meeting in accordance with the provisions of Article 9 paragraph 5 of the Law, give a public notice of the title, date and place of the meeting by five (5) days prior to the meeting as well as inform the appellant, the Minister of Agricultural and Forestry and the person who decided such order to that effect.

Article 5. The hearing meeting shall be presided over by the President of the Economic Stabilization Board or officials under his supervision designated by the same as chairman.

2 In case the appellant or his proxy does not appear at the hearing meeting, the chairman may regard the reading of the written appeal concerned as hearing.

3 The President of the Economic Stabilization Board may request, if he deems it necessary, the Minister of Agricultural and Forestry, the person who decided the said order or the official under his supervision to attend the hearing meeting.

4 The President of the Economic Stabilization Board may, if he deems it necessary, ask the men of learning and experience to attend the hearing meeting and hear their opinions.

(Preparation of Record)

Article 6. The chairman shall prepare the examination record regarding the process of the hearing without delay after the close of the hearing meeting.

(Information of Decision to the Appellant)

Article 7. The President of the Economic Stabilization Board shall, if he has made any decision upon written appeal, inform without delay by document, both the appellant, and the person who decided the said order to that effect.

(Delegation of Authority)

Article 8. Besides the provisions stipulated in this Cabinet Order, any necessary matters related to the procedures of appeal and the hearing shall be decided by the President of the Economic Stablization Board.

Supplementary Provision:

This Cabinet Order shall come into force as from the day of its promulgation.

Minister of Agriculture and Forestry
MORI Kotaro
President of Economic Stabilization Board
YOSHIDA Shigeru
Prime Minister
YOSHIDA Shigeru

OFFICE AND MINISTERIAL ORDINANCE

Prime Minister's Office and Ministries of Finance, Education, Welfare, Agriculture and Forestry, International Trade and Industry, Transportation, Telecommunications, Labor and Construction Ordinance No. 1

July 20, 1949

Joint Ministerial Ordinance concerning the Business Report and Others of Factory, Plant, Research Organ and Others (Cabinet and Ministries of Education, Agriculture and Forestry, Commerce and Industry and Transportation Ordinance No. 1 of 1945) under the Imperial Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration (Imperial Ordinance No. 542 of 1945) shall be partially amended as follows:

Prime Minister
YOSHIDA Shigeru
Minister of Finance
IKEDA Hayato
Minister of Education
TAKASE Sotaro
Minister of Welfare
HAYASHI Joji
Minister of Agriculture and Forestry
MORI Kotaro
Minister of International Trade and Industry
INAGAKI Heitaro
Minister of Transportation
OYA Shinzo
Minister of Telecommunications
OZAWA Saeki
Minister of Labor
SUZUKI Masabumi
Minister of Construction
MASUTANI Shuji

Article 2 and Article 2-(2) shall be amended as follows:

Article 2. The operators (in case of the National Government, the Japan National Railway Corporation, the Japan Monopoly Public Corporation, public corporations under laws and orders, and research institutes, etc. belonging to local public bodies, the heads of such organizations; the same shall apply hereinafter) of research institutes, laboratories, experimental stations, research organs, etc. concerning science and technique (excluding medical research institutes exclusively carrying on clinical and diagnostic service; hereinafter referred to as "the research institutes, etc.") shall prepare, in accordance with the form prescribed by the competent Minister, two Japanese copies and four English copies of an annual report on the conditions of researches, expenditures, personnel, facilities, etc. in the previous year and on the projects based on the conditions at the beginning of each year of researches, etc. to be made during that year, and shall submit them to the competent Minister not later than April 20 of the year.

Article 2-(2). In case after the report mentioned in the preceding Article was submitted, the research institutes have made any changes in the projects or have drawn up any new projects during the year, the operators of the research institutes concerned shall submit to the competent Minister two Japanese copies and four English copies of the report on such changes or new poojects as soon as possible.

In Article 5 item 1, "and Article 2-(2)" shall be added after "Article 2."

Supplementary Provisions:

1 This Ordinance shall come into force as from the day of its promulgation, and shall be applicable as from July 1, 1949.

2 The report to be submitted to the competent Minister not later then April 20, 1950 in accordance with the provisions of Article 2 of the Ordinance concerning the Business Report and Others of Factory, Plant, Research Organ and Others shall, in spite of the provisions of the same Article, be so prepared as to include informations on the conditions of researches, expenditures, personnel, facilities, etc. during the period from January 1 to March 31, 1949.

MINISTERIAL ORDINANCE

Ministry of Agriculture and Forestry Ordinance No. 70

July 20, 1949

In accordance with the provisions of Art. 35, par. 2 of the Fisheries Law (Law No. 58 of 1910), the Regulations concerning Mackerel-pike Fishery shall be established as follows:

Minister of Agriculture and Forestry
MORI Kotaro

Regulations concerning Mackerel-pike Fishery

Article 1. "Mackerel-pike fishery" as used in this Ministerial Ordinance means a fishery to take mackerel-pike by means of fishing vessels of 10 gross tons or more.

Article 2. No mackerel-pike fishery shall be operated in the Pacific Ocean north of Lat. 34°54'N. (Latitude passing the Nojima-saki Light House) excluding the Sea of Okhotsk and the Japan Sea during the time from July 1 to September 20 every year.

Article 3. Any installation of luring lights used for mackerel-pike fishery shall not exceed the following limitations per fishing vessel:

(1) Any generator whose total capacity does not exceed 10 kilowatts;

(2) Electric bulbs whose total installation capacity does not exceed 10,000 watts.

Article 4. Any person who operates mackerel-pike fishery shall submit a report as specified in the annexed form on his fisheries operation every year within one month after the fishing season has been closed to the prefectural governor who exercises jurisdiction over the place of his residence (in case of a juridical person, the locality of its main office).

2 The time of closing the fishing season as mentioned in the preceding paragraph shall be determined by the prefectural governor.

3 Any prefectural governor shall, within two months after the fishing season every year, collect the reports of that fishing season submitted in accordance with the provisions of the preceding paragraph and report them to the Minister of Agriculture and Forestry.

Article 5. The Minister of Agriculture and Forestry or the prefectural governor may order any fishing vessel as recognized to have operated, or likely to operate mackerel-pike fishery in violation of the provisions of Art. 2 to cast anchor, designating its anchoring port and period.

2 The same shall apply to any fishing vessel as recognized to have used, or likely to use, any installation established in violation of the provisions of Art. 3.

3 The term of anchoring as mentioned in par. 1 or the preceding paragraph shall not be more than sixty days in the case of an order issued by the Minister of Agriculture and Forestry, and thirty days, in the case of an order issued by the prefectural governor.

4 The term of anchoring to be ordered in accordance with the provisions of par. 1 shall be determined between July 1 and September 20 every year.

5 The anchoring order to be issued in accordance with the provisions of par. 2 shall be cancelled without delay when the installations of the vessel established in violation of the provisions of Art. 3, item (1) have been removed or they have been converted into those not exceeding the limitations as prescribed in the same Article.

Article 6. Any person who comes under any of the following items shall be subject to an imprisonment with hard labor for a period not exceeding three months or a fine not exceeding two thousand *yen*:

(1) Any person who has acted in violation of the provisions of Art. 2;

(2) Any person who has established any installation in violation of the provisions of Art. 3;

(3) Any person who has acted in violation of the anchoring order as prescribed in Art. 5, par. 1 or par. 2.

2 In the case of the preceding paragraph, any fishing gear or fish catch owned or possessed by the offender may be confiscated. However, in case where the confiscation of the whole or part of the fishing gear or fish catch owned by the offender is impracticable, a penalty equal to the value thereof may be imposed upon him.

Article 7. Any person who has failed to submit the report as prescribed in Art. 4, par. 1 or has made any false statement in the report shall be subject to a fine not exceeding two thousand *yen*.

Article 8. In case any representative of a juridical person, any agent, employee or other worker of a juridical person or individual has, relevant to the business affairs of that juridical person or individual, committed any of the violations as mentioned in Art. 6, par. 1 or the preceding Article, not only shall such offender be punished, but that juridical person or individual shall also be fined in accordance with the provisions of these Articles.

Supplementary Provisions:

1 The present Ministerial Ordinance shall come into force as from the day of its promulgation. However, any fishing vessel installed at the time of enforcement of this Ministerial Ordinance with a generator of the total capacity exceeding 10 kilowatts may, irrespective of the provisions of Art. 3, par. 1, be employed in mackerel-pike fishery by replacing such generator by one of the total capacity of 10 kilowatts or less within one year following the enforcement of this Ministerial Ordinance.

2 The Restrictions on Mackerel-pike Fishery (Ministry of Agriculture and Forestry Ordinance No. 16 of 1933) shall be abolished.

Annexed Form

Mackerel-pike Fishery Report

Address and Name of Fisheries Operator							
Type of Management	Individual: Joint: Company: Association (own management):						
Crew Member							
Fishing Vessel	Registry No.	Name	Tonnage	Horse Power	Port of Registry		
		Maru	T	HP			
Kinds of Fishing Gears	Lift Net: Drift Net: Coral Net:						
Fisheries other than Mackerel-pike Fishery							
Materials Requirement for this Season	Heavy oil	Light oil	Machine oil	Cotton Nets & Twine	Manila Rope	Ice	Others
	drum	drum	drum	*kan*	*kan*	T	
Electric Sources	KW						
Kinds and Number of Electric Bulbs	W						

	Operation Days	Trip Days	Fish Catch	Fishing Gears used	Operation Area	Land Station	Landing Place
Month			*kan*			port	port

Ministry of International Trade and Industry Ordinance No. 18

July 20, 1949

We hereby establish, based upon the Temporary Demand and Supply Adjustment Law (Law No. 32, 1946), the following Rubber Foot-gears Distribution Regulations in accordance with the Rules for Designated Ration Goods Distribution Procedures (Cabinet Instructions No. 3, 1947):

Minister of International Trade and Industry
INAGAKI Heitaro

Rubber Foot-gears Distribution Regulations

(Definition)

Article 1. Demand and Supply of rubber foot-gears shall be carried out in accordance with this Ministerial Ordinance.

2 In this Ministerial Ordinance, the words "Rubber foot-gears" shall mean "Jikatabi" (rubber soled sock), rubber shoes, rubber foots and rubber patched canvas shoes, and shall not include the following rubber foot-gears:

(1) Rubber foot-gears for export;

(2) The rubber foot-gears as designated by the Minister of International Trade and Industry in accordance with the procurement demand issued by the Supreme Commander for Allied Powers or Commander in Chief of 8th Army.

3 In this Ministerial Ordinance, the word "Producer" shall mean a person engaged in the production of rubber foot-gears, the word "wholesaler", a person who is given a wholesaler's licence according to the provisions of Article 6 or 7, the word "retailer", a person who is given a registered retail licence in accordance with the provisions of Article 6 or 7, and "Consumers", persons falling under any of the following items among the demanding industries of rubber foot-gears that shall be determined by the President of the Economic Stabilization Board:

(1) An individual demanding rubber foot-gears to engage in his work that necessitates the use of them;

(2) An individual demanding rubber foot-gears to engage in his work, and, moreover, who has delivered his quota sufficient enough to be given a right to receive the distribution of rubber foot-gears or who has achieved in quantity, the production designated;

(3) An employer demanding water proof high boots, acid proof high boots, electricity proof high boots, high boots or boots to lend them, free of charge, to its employee who is engaged in the work that necessitates the use of them;

(4) School boys;

(5) A winner of the lottery for persons in need of rubber foot-gears.

(Coupon system)

Article 2. The governor of metropolis or prefecture shall issue the following official documents certifying allocation or distribution and shall notify publicly the issuance thereof:

(1) "Purchase coupons" and "purchase promise coupons" necessary for consumers to purchase rubber foot-gears from retailers;

(2) "Retailer's purchase allocation certificates" and "retailer's purchase promise coupons" necessary for retailers to purchase rubber foot-gears from wholesalers;

(3) "Wholesaler's purchase allocation certificate" necessary for wholesalers and the retailers mentioned in paragraph 3 of Article 8 to purchase rubber foot-gears from producers;

(4) "Wholesaler's purchase allocation certification for stock" necessary for wholesalers to purchase rubber foot-gears from the producers to hold to stock.

2 Quantity of rubber foot-gears to be listed on the official documents of the previous paragraph shall be fixed in accordance with the following standards:

(1) With respect to "purchase coupons" and "purchase promise coupons", the standards decided, with the consent of the President of the Economic Stabilization Board, by the Minister of International Trade and Industry for each demanding group and for each kind of rubber foot-gears and which are to be notified by the said Minister to the governor of metropolis or prefecture;

(2) With respect to "retailer's purchase allocation certificates" and "retailer's purchase promise coupon", a quantity equivalent to a total of those listed on consumer's purchase promise coupons received by retailers;

(3) With respect to "wholesaler's purchase allocation certificates", a quantity equivalent to a total of those listed on retailer's purchase promise coupons received by wholesalers or a quantity equivalent to a total of those listed on consumer's purchase promise coupon received by retailers from the consumers as mentioned in paragraph 3 of Article 8;

(4) With respect to "wholesaler's purchase allocation certificates for stock", the prescribed standard in proportion to volume of sales decided by the Minister of International Trade and Industry with the approval of the President of the Economic Stabilization Board, and which is to be notified to the governor of metropolis or prefecture by the said Minister.

3 Any person to whom the official document as mentioned in paragraph 1 was not sent or who is dissatisfied with a quantity listed on it may ledge a protest with the President of the Economic Stabilization Board within two weeks as from the day of the official annoucement. In this case, the President of the Economic Stabilization Board shall notify his decision within thirty days as from the day on which the protest was received by the said Board, and in case the Economic Stabilization Board does not render decision within thirty days the appeal shall be deemed to have been granted and the Minister or governor shall act accordingly.

4 The forms of official documents certifying distribution or allocation shall be provided through notification by the Minister of International Trade and Industry.

5 Effective area for "purchase coupons" "purchase promise coupons", "retailers purchase allocation certificates" and "retailers purchase promise certificates" shall be within the prefecture and effective area for "wholesalers purchase allocation certificates" and "wholesalers purchase allocation certificate for stock" shall be all over the country.

6 "Purchase coupons" or "retailers purchases allocation certificate" of the consumers or the retailers who made promise to make purchase in accordance with Article 8 paragraph 1 or 3 shall be effective only to these with whom they made promise; provided that this shall not apply to the case where the prefectural governor mails directions as mentioned in Article 20.

(Exchange of coupons and rubber foot-gears)

Article 3. No producer, wholesaler, retailer, consumers or other anyone shall sell or buy foot-gears unless in exchange for the effective purchase coupons or purchase allocation certificates as mentioned in Article 2 paragraph 1, subject to description on the said coupons or certificates.

2 In the case of the preceding paragraph, the consumers who buy rubber foot-gears from retailers shall present used rubber foot-gears (including inavailable one; hereinafter the same) of the same quantity with new ones purchased to the retailers.

3 In the case of paragraph 1, the retailers who buy rubber foot-gears from producers or wholesalers shall, within 30 days as from the date of

their receipt, present to the producers or wholesalers used rubber foot-gears of the same quantity with new ones purchased.

4 The provisions of the preceding three paragraphs shall not apply to case where the Minister of International Trade and Industry ordered the delivery of rubber foot-gears under Article 13 or 15 or where the designation was was made by the governor of metropolis or prefecture under Article 20 or where, in time of natural calamities, it was officially announced that, approved by the President of the Economic Stabilization Board and the said Minister, there shall not necessitate the exchange of purchase coupons or purchase allocation coupons and the presentation of used rubber foot-gears for sales of rubber foot-gears, within a certain area and period.

5 No official document certifying distribution or allocation shall be transferred to or from another person, except in accordance with the provisions of this Regulations.

6 Those who receive used rubber foot-gears according to the paragraph 2 or 3 shall pay the due price thereof to the buyers.

7 Distributor who received purchase coupons and purchase allocation certificate in exchange for a quantity of rubber foot-gears equivalent to those listed on the said coupons for certificates shall return by the 15th day of each month to the issuers of the said coupons and certificates, all the said coupons or certificates received in the previous month, and all the purchase allocation certificates received by producers shall be submitted to the Minister of International Trade and Industry.

8 Any person who cannot afford to present the used rubber foot-gears for the purchase of new ones may, by applying to the governor of metropolis or prefecture, be given an official document certifying to the effect. In this case, this official document may be served for used rubber foot-gears.

9 The governor of metropolis or prefecture shall not issue the official document unless it is clearly evidenced that used rubber foot-gears can not be submitted for exchange in case where he received that application as mentioned in the preceding paragraph.

10 The rubber foot-gears which are received by retailers from consumers shall not be transferred to another person except in accordance with the provisions of paragraph 3.

(Duty to sell)

Article 4. With the exception of case where there is no stock, where any person being under the obligation of presenting used rubber foot-gears does not present the used rubber foot-gears or the official documents of paragraph 8 of preceeding Article, or normal conditions in transaction are not necessary to be observed, the producer, wholesaler and retailer shall not refuse sales at the controlled price of rubber foot-gears to any person who intends to make purchase, presenting effective purchase coupons or purchase allocation certificates.

2 The consumers, retailers and wholesalers may reject the receipt and demand the exchange of the rubber foot-gears to his seller in case where he can not receive the rubber foot-gears of the desired size or quality. In this case the seller shall observe the demand.

3 The wholesaler who has stock shall deliver to the retailer who has purchased rubber foot-gears from him the rubber gears in the size and quality desired by the said retailer in exchange for the rubber foot-gears purchased from him and offered by the said retailer. In this case the provisions of Article 3 paragraphs 1 to 3 shall not apply.

(Registration of sellers)

Article 5. No person can engage in the business of buying or selling rubber foot-gears unless given by the governor of metropolis or prefecture registered retail licence or registered wholesale licence.

2 Persons who apply for the registered retail licence (hereinafter referred to as applicants for the registered retail licence) and these who apply for the registered wholesale licence (hereinafter referred to as applicants for the registered wholesale licence) shall, within two weeks as from the day of enforcement of this Ministerial Ordinance, file retailer's registration application or wholesaler's registration application with the governor of metropolis or prefecture who exercises jurisdiction over the locality of their shops:

(1) Full name (name of juridical person and representative thereof in case the applicant is a juridical person);
(2) Address;
(3) Floor space of shops;
(4) Names and locality of branch or sub-branch offices or shops;
(5) The floor space available for applicants for the registered wholesale licence.

3 No producer or wholesaler can be a retailer.

4 No producer or retailer can be a wholesaler.

5 Applicants for the registered retail or wholesale licence with shops in two or more prefectures shall obtain the registered retail or wholesale licence in each prefecture.

Article 6. When the governor of metropolis or prefecture has received applications for the registered retail licence or registered wholesale licence, he shall register the applicants for the registered retail licence or the registered wholesale licence who satisfy the following qualification, shall give them the registered retail or wholesale licence and shall publicly notify issuance thereof within four weeks as from the last day of the period of paragraph 2 of the preceding Article:

(1) A person who has fixed place of business;
(2) A person who has not been convicted on the charge of violating the Temporary Demand and Supply Adjustment Law, Order issued on the basis of the said Law or other Law or Ordinance concerning economic control;
(3) A person who does not contradict with the provisions of paragraphs 3 and 4 of Article 5;
(4) For an applicant for the registered wholesale licence, a person who can avail a storehouse covering 20 cubic meters in the prefecture concerned.

2 Any applicant for the registered retail or wholesale licence who considers that he meets the above qualification but was not given the said licence may lodge a pretest with the President of the Economic Stabilization Board, within twenty days as from the day when the delivery of the registered licence was publicly notified. In this case, the latter half of the provision of paragraph 3 of Article 2 shall apply mutatis mutandis.

Article 7. New applicants for the registered retail or wholesale licence can file, every three months from the day of enforcement of this Ministerial Ordinance, retailer's registration application or wholesaler's registration application. In this case, the provisions of Articles 5 and 6 shall apply modifying "the day of enforcement of this Ministerial Ordinance" to "the day after every three months as from the day of enforcement of this Ministerial Ordinance."

(Procedure for Purchase)

Article 8. Consumers shall make promise to make purchase with retailers of the metropolis or prefecture concerned within two weeks from the day of issuance of the purchase coupons or purchase promise coupons, presenting to them the said purchase promise coupons. Consumers who missed the abovementioned promise shall forfiet the right to receive distribution.

2 Retailers shall, by submitting, within then days as from the time they received purchase promise coupon from the consumers as mentioned in the preceding paragraph, to the governor of metropolis or prefecture concerned, the purchase promise coupons they have received, be given retailer's purchase allocation certificates and retailer's purchase promise certificates.

3 Retailers, that received purchase promise coupons with a total quantity of rubber foot-gears listed on them amounting to more than 5,000 pairs, who wish to make purchase directly from producers, shall, by submitting to the governor of metropolis or prefecture within 30 days as from the last day of the period as mentioned in paragraph 1 purchase promise coupons they have received, receive wholesalers purchase allocation certificates.

4 A person who was given retailer's purchase promise certificate under the provision of paragraph 2 shall, within 10 days as from the last day as mentioned in the said paragraph, make purchase promise with the wholesaler of the prefecture concerned, presenting the said certificates.

5 Wholesalers shall, by submitting, within ten days as from the last day of the period mentioned in the preceding paragraph, retailer's purchase promise certificates they have received, to the governor of metropolis or prefecture who issued the said retailer's purchase promise certificates, be given wholesaler's purchase allocation certificates.

6 Retailers or wholesalers who received wholesaler's purchase allocation certificates as mentioned in paragraph 3 or the previous paragraph shall receive rubber foot-gears from the producers within 30 days as from the last day of the period as mentioned in the previous paragraph and report to that effect to the retailer or consumer who made promise with them.

7 The retailer who received the report as mentioned in the previous paragraph, shall receive rubber foot-gears within 20 days as from the day the report was issued, and shall report to the consumer who made promise with the retailer to that effect.

8 The retailer who received the report as mentioned in paragraph 6 and the previous paragraph, shall purchase rubber foot-gears within 20 days as from the day the report was issued and shall forfiet, in case where he failed to purchase, the right to received distribution of rubber foot-gears.

9 The wholesalers may, in case he holds the rubber foot-gears in stock, sell the rubber foot-gears, within the quantity of these in stock, in exchange for the effective retailer's purchase promise coupons and retailer's purchase allocation certificate. In this case, the retailers who received the rubber foot-gears from the wholesalers shall report to the consumers who made promise with them to that effect within 20 days as from the time they received the rubber foot-gears.

10 In the case of the preceding paragraph, paragraph 8 of this Article shall apply modifying "in paragraph 6 and the previous paragraph" to "in paragraph 9".

11 The prefectural governor may, if he deems it necessary in the precedure of distribution, extend or curtail the period as mentioned in the previous ten paragraphs subject to the approval of the Minister of International Trade and Industry.

12 No retailer shall be permitted to refuse an offer of a person, with the presentation of effective retailer's purchase promise coupons to make promise to buy rubber foot-gears.

13 No wholesaler shall be permitted to refuse an offer of a person, with the presentation of effective retailer's purchase promise coupon to make promise to buy rubber foot-gears.

(Duty to make report)

Article 9. Producers shall report to the Minister of International Trade and Industry, the following matters in the previous month by the 15th day of each month:

(1) Production quantity classified by kind;
(2) Shipped quantity classified by kind and consuming group;
(3) Price thereof, classified by kind;
(4) Inventory at the last day of the month, classified by kind.

2 Wholesalers and retailers shall report to the Governor of metropolis or prefecture, the following matters in the previous month by the 15th day of each month:

(1) Quantity sold, classified by kind and demanding group;
(2) Quantity purchased, classified by kind;
(3) Price thereof, classified by kind;
(4) Inventory at the last day of the month, classified by kind.

3 Producers or wholesalers shall report to the Minister of International Trade and Industry, quantity and weight, classified by kind, of used rubber foot-gears they received in exchange for new ones in the previous month by the 15th the day of each month.

(Duty to keep and show in front of the shop the registered licence and duty to keep book)

Article 10. Wholesalers and retailers shall keep the registered licence given them by the governor of metropolis or prefecture and show in front of each of their shops or other noticiable places thereof the registered number and other matters designated by the said governor.

2 Producers, wholesalers and retailers shall notify each day in front of their shops the quantity of rubber foot-gears available for distribution and prepare books to keep daily in them quantity sold and purchased of each kind of rubber foot-gears, prices thereof and inventory (for producers, entry in unnecessary of quantity purchased).

(Duty to report in the event of abolishing business)

Article 11. The wholesalers or retailers shall, in case where they wish to abolish their business, report this matter to the prefectural governor concerned.

(Special dealing)

Article 12. The Minister of International Trade and Industry may, in case the natural calamity occurs, issue "special purchase allocation certificates" to demanders for whom issuance of them is deemed particularly necessary by the Minister of International Trade and Industry. In this case paragraphs 1, 5 and 7 of Article 3 shall apply.

2 The Minister of International Trade and Industry shall designate sellers with respect to the special purchase allocation certificates as mentioned in the preceding paragraph, and designated sellers shall not refuse sales at the controlled price of rubber foot-gears to those who present the special purchase allocation certificates.

Article 13. Subject to the approval of the President of the Economic Stabilization Board, the Minister of International Trade and Industry may, if he deems it necessary for the demand and supply adjustment of rubber foot-gears, prohibit or restrict, sales or purchase of rubber foot-gears by specified producers, wholesalers, retailers and others, or may order shipment or sales of rubber foot-gears, designating quantity, area or destination.

2 Any person who received the order as mentioned in the preceding paragraph shall observe it.

(Disposition of illegally possessed rubber foot-gears)

Article 14. Rubber foot-gears that are hold in violation of Law or Ordinance concerning demand and supply adjustment of materials (hereinafter referred to as illegally possessed rubber foot-gears) shall be forthwith seized in accordance with the Criminal Procedure Law (Law No. 131, 1948) and confiscated in accordance with Article 7 of the Temporary Demand and Supply Adjustment Law and Article 19 of the Penal Law (Law No. 45, 1907).

(Disposition of rubber foot-gears hold in excess)

Article 15. The Minister of International Trade and Industry shall, designating quantity, date, price, names of persons to whom they are to be delivered and other necessary matters, order the delivery of the following rubber foot-gears (exclusive of illegally held rubber foot-gears):

(1) Rubber foot-gears held by producers in excess of a total of a production quota for the quarter concerned and an undistributed quantity out of a production quota for the quater previous to the said quarter;

(2) Rubber foot-gears held by retailer or wholesaler in excess of the total of a quantity purchase by an issued purchase allocation certificate of the quarter concerned and an undistributed quantity out of a quantity purchased by a purchase allocation certificate, and a quantity purchased by the abovementioned allocation certificate;

(3) Rubber foot-gears that became impossible to export.

2 Any person who has received the order as mentioned in the previous paragraph shall observe it.

(Penalty)

Article 16. Since any person who has violated this Ministerial Ordinance has, at the same time, violated the order issued under Article 1, paragraph 1 of the Temporary Demand and Supply Adjustment Law, to him shall apply the provisions of Article 4, paragraph 1 or Article 6 of the said Law providing imposition of a penal servitude not exceeding ten years or a fine less than 100,000 *yen* and the provisions of Article 4, paragraph 2 of the said Law providing imposition both of a penal servitude not exceeding ten years and a fine less than 100,000 *yen*.

2 The Minister of International Trade and Industry may suspend or reduce the allocation of the designated production materials to producers who violated this Ministerial Ordinance.

3 The governor of metropolis or prefecture may suspend or reduce the allocation of the rubber foot-gears to wholesalers, retailers or consumers who violated this Ministerial Ordinance.

(Revocation of registration)

Article 17. The governor of metropolis or prefecture shall revoke the registration of retailers or wholesalers who became unable to satisfy the qualifications as mentioned in Article 6, paragraph 1.

2 The governor of metropolis or prefecture may revoke the registration of retailers or wholesalers who, violating the provisions of Article 8, failed to purchase rubber foot-gears though they have received regularly the official documents certifying distribution.

Article 18. The governor of metropolis or prefecture may when he perceived the evidence of the fact violating the Temporary Demand and Supply Adjustment Law, Order issued on the basis of the said Law or other Law or Ordinance concerning economic control, revoke the registration for retailers and wholesalers.

Article 19. The governor of metropolis or prefecture shall, when he has revoked the registration as mentioned in the preceding two Articles, order the wholesalers or retailers concerned to indicate in front of their shops or other notificable places during the prescribed period the fact of execution of revocation on the form fixed by the same governor.

2 Those who received the order in the preceding paragraph shall obey it.

(Actions to be taken when the dealer can not perform his business)

Article 20. Wholesalers or retailers who intends to abolish business, wholesalers or retailers who has been suspended or reduced the allocation of rubber foot-gears in accordance with Article 16, paragraph 3, and wholesalers to retailers who has been revoked the registration as distributers in accordance with paragraphs 1 and 2 of Article 17 or Article 18, shall observe the directions of the governor of metropolis or prefecture, concerning actions to be taken for persons who have promised purchase and for rubber foot-gears in stock.

2 In the preceding case, the governor of metropolis or prefecture shall give directions in accordance with the measure set by the Minister of International Trade and Industry.

(Actions to be taken for the fact violating Law or Ordinance concerning economic control)

Article 21. The Minister of International Trade and Industry or the governor of metropolis or prefecture shall prior to take the measures referred to in Article 16, paragraph 2 or 3, Article 17 or Article 18, request the producer, wholesaler, retailer, consumer concerned or his proxy to present himself at the office or to file a statement explaining the alleged violation for hearing thereon; provided that in case evidence of the alleged violation is manifest and immadiate disposition is necessary, the Governor may dispose of the case prior to the hearing thereon.

Article 22. In case where the hearing is made in accordance with the provisions of the preceding Article, the Minister of International Trade and Industry shall notify the producer, wholesaler, retailer or the consumer concerned of the hearing setting forth the date and place of the presence or the time-limit of filing a statement explaining or denying the alleged violation, not less than ten days before the date of the hearing; provided that in case where the disposition was made in accordance with the proviso of preceding Article, the Minister of International Tade and Industry or the Governor shall simultaneously notify the producer, wholesaler, re-

tailer or consumer concerned thereof. In the latter case, the date of the presence or the time-limit of filling the statement shall be fixed not less than ten days nor more than 20 days after the disposition was made.

2 The notification of the Minister of International Trade and Industry or the governor of metropolis or prefecture shall contain a precise statement of the charge and a complete concise statement of the facts supporting such charge signed and sealed by the officials of the enforcement agency concerned having knowledge of the facts set forth.

3 The Minister of International Trade and Industry or the governor of metropolis or prefecture may, when deemed necessary, request the submission of further evidence of the producer, wholesaler, retailer, consumer or the enforcement agency referred to in the preceding paragraph setting forth the date of submission.

Article 23. The Minister of International Trade and Industry or the governor of metropolis or prefecture shall render final decision as to the disposition of the case and notify the producer, wholesaler, retailer or consumer concerned thereof within 10 days after the hearing referred to in the preceding two Articles in case such hearing was made, or within 10 days after the designated date in case where the submission of further evidence was requested in accordance with paragraph 3 of the preceding Article. The Minister of International Trade and Industry, or the Governor, however, may render final decision whithout hearing and notify the producer, wholesaler, retailer or consumer not less than five days not more than ten days after the fixed date in case where the producer, wholesaler, retailer, consumer or his proxy fails to present himself, or file a statement at the fixed date.

Article 24. The producer, wholesaler, retailer or consumer who is not satisfied with the disposition in case where the decision as mentioned in the preceding Article has been notified, may appeal to the President of the Economic Stabilization Board, within 20 days after the date of receipt of the notification. In this case the producer, wholesaler, retailer or consumer concerned shall file a copy of the appeal with the Minister of International Trade and Industry or the Governor who had rendered the decision.

2 In case where an appeal is filed with the President of the Economic Stabilization Board in accordance with the provisions of the preceding paragraph, the Minister of International Trade and Industry or the Governor who had rendered the decision shall transmit to the President of the Economic Stabilization Board a copy of document concerning the charge as mentioned in Article 22, paragraph 2, a statement made by the producer, wholesaler, retailer or consumer who has been disposed, his statement explaining or denying the alleged violation, or the other related necessary documents.

3 In case where an appeal as mentioned in paragraph 1 has been filed, the disposition of the Minister of International Trade and Industry or the Governor concerned shall remain effective until final decision has been made.

Article 25. In case where an appeal is made in accordance with the provisions of the preceding Article, the President of the Economic Stabilization Board shall make a decision as to the confirming the disposition, ordering the cancellation of the disposition, or transmit the case to the competent Minister of the Governor who has rendered decision to hear the case again, and notify thereof to the producer, wholesaler, retailer or consumer concerned and the competent Minister or the Governor who has rendered decision within 50 days after the appeal is received.

2 In case where the decision is rendered in accordance with the provisions of the preceding paragraph, the Minister of International Trade and Industry or the Governor concerned shall take necessary steps accordingly.

3 In case where the decision is not rendered by the President of the Economic Stabilization Board within the period referred to in paragraph 1, the Minister of International Trade and Industry or the governor concerned shall take necessary steps, deeming the appeal justified.

Supplementary Provisions:

1 This Ministerial Ordinance shall come into force as from the first day after the lapse of 30 days from the day of its promulgation.

2 Any person who is legally doing business of durchasing and selling of rubber foot-gears, may continue his business regardless of the provisions of this Ministerial Ordinance, until November 30, 1949.

3 Any official document, certifying the distribution and allocation of rubber foot-gears, which has been issued at the enforcement date of this Ministerial Ordinance, shall be effective regardless of the provisions of this Ministerial Ordinance up to November 30, 1949.

4 Any person who is doing a wholesale business of rubber foot-gears at the time of the enforcement of the present Ministerial Ordinance shall present a report, within two weeks from the day of the enforcement of the present Ministerial Ordinance, on the amount of stookpiles of foot-gears by kinds held in band on the day of the enforcement of the present Ministerial Ordinance, to the prefectural governor having jurisdiction over the seat of the store.

5 Any person who is doing a wholesale business of foot-gears at the time of the enforcement of the present Ministerial Ordinance shall present a report to the competent prefectural governor, by December 15, 1949, on both the quantity of foot-gears by kinds which he had transferred in exchange for the official documents which certify the ration allocation of foot-gears by November 30, 1949 and the quantity of stockpiles of foot-gears by kinds held in hand on the November 30, 1949. In this case he shall present, together with the above, the official documents certifying the ration allocation of foot-gears which he had received in exchange therefore.

Ministry of Transportation Ordinance No. 38

July 20, 1949

We hereby establish the Regulations for Payment of Share, etc. for Port and Harbor Business to be borne by the State as follows:

Minister of Transportation
OYA Shinzo

Regulations for Payment of Share, etc. for Port and Harbor Business to be Borne by the State

(General Provisions)

Article 1. Payment to a local public entity of the share to be borne by the State in accordance with the provisions of Art. 10, Par. 3 or Art. 11, Par. 1 of the Local Finance Law (Law No. 109 of 1948) (hereinafter referred to as "share"), out of the expenses required for such affairs as repairs or construction, maintenance and restoration of ports and harbors and investigation and statistics thereon (hereinafter referred to as "port and harbor business") which are all conducted by the local public entity, shall be as provided for in these Regulations except in cases specially provided for in other laws or ordinances.

(Application for Payment)

Article 2. Any local public entity which intends to receive the share covering the expenses required for port and harbor business, shall apply for payment of the share to the Minister of Transportation together with the business program and the estimate of income and expenditure for the port and harbor business concerned.

(Payment of Share)

Article 3. The Minister of Transportation shall, in accordance with the application as referred to in the preceding paragraph, pay the share to the said local public entity within the scope of the budget for each fiscal year.

(Instructions by the Minister of Transportation)

Article 4. The Minister of Transportation may, with respect to the spending of the share thus paid, give necessary instructions to the local public entity.

(Prohibition of Spending for Other Purposes)

Article 5. The local public entity shall not spend the share received for other purposes except in cases where the authorization of the Minister of Transportation was obtained.

(Authorization for Alteration of Business)

Article 6. The local public entity which intends to alter the program for port and harbor business for which the share has been paid, shall beforehand obtain the authorization therefor of the Minister of Transportation.

(Confirmation of Completion of Business)

Article 7. The local public entity shall, in case the port and harbor business for which the share was paid has been completed, without delay apply for the confirmation of the completion of the same business to the Minister of Transportation together with the deed of settlement.

(Order of Return, etc.)

Article 8. In case the local public entity has violated the instructions as referred to in Article 4 or the provisions of Article 5 or Article 6, the Minister of Transportation shall not pay the whole or a part of the share to the local public entity or may cause the same to return the share.

(Payment of Subsidy)

Article 9. The provisions of Article 4 to Article 6 inclusive shall apply mutatis mutandis to the subsidy to be paid for governing the expenses required for port and harbor business by the Minister of Transportation in accordance with the provisions of Art. 16 of the Local Finance Law.

Supplementary Provision:

This Ministerial Ordinance shall come into force as from the day of its promulgation and be applied on and after April 1, 1949. However, the subsidy which was paid prior to the enforcement of this Ministerial Ordinance shall comply with the former provisions.

INSTRUCTIONS

Special Procurement Agency Instructions No. 1

July 20, 1949

The Organization Regulations of Special Procurement Agency shall be established as follows

for the purpose of enforcing the Law for Establishment of Special Procurement Agency (Law No. 129, 1949):

Director of Special Procurement Agency
ABE Mikishi

Organization Regulations of Special Procurement Agency

Chapter I. Internal Divisions and Sections

(Director's Secretariat)

Article 1. Director's Secretariat shall have the following five sections:

Policy and Directives Section
Personnel Section
Administration Section
Office Accounts Section
Information and Liaison Section

Article 2. Policy and Directives Section shall administer the following affairs:

1. Making of investigations and recommendations regarding the internal organization and office operating porcedure of the Special Procurement Agency;
2. Establishmeat of procurement policy;
3. Drafting of laws and ordinances;
4. Making of general recommendations regarding affairs under the jurisdiction of the Special Procurement Agency and coordination of affairs of its constituent divisions;
5. Inspection of administrative achievements;
6. Affairs which are not under the jurisdiction of other divisions and sections.

Article 3. Personnel Section shall administer the following affairs:

1. Confidential matters;
2. Grading, appointment and dismissal of personnel, their status, disciplinary punishment, performance of duty, and other personnel affairs;
3. Health, medical treatment and other welfare measures for personnel, and enforcement of the Public Officials Mutual Benefit Society Law (Law No. 69, 1948);
4. Affairs pertaining to the unions of employees.

Article 4. Administration Section shall administer the following affairs:

1. Custody of the Director's and the Board's official seals;
2. Receipt, distribution, despatch, compilation and custody of official documents;
3. Review of drafted documents;
4. Informations for the publication in the Official Gazette;
5. Establishment of forms of official documents;
6. Making of fair copies and translation of official documents and interpretation;
7. Certifying of checks for the payment of overhead expenditures.

Article 5. Office Accounts Section shall administer the following affairs:

1. Budget estimates, settlement of accounts and accounts for overhead expenditures and corresponding revenues of the Special Procurement Agency;
2. Control of state properties and state-owned articles excepting those under the jurisdiction of other divisions;
3. Guard and repair of the office buildings and facilities;
4. Maintenance and operation of telephones and riding cars, and other general affairs;
5. Administration of overhead expenditures and audit of commodities accounts of the Special Procurement Bureaus.

Article 6. Information and Liaison Station shall administer the following affairs:

1. Enlightenment and dissemination of information to the pnblic concerning affairs under the jurisdiction ofthe Special Procurement Agency;
2. Maintenance of liaison and affording of facility in connection with procurement;
3. Public relations businss;
4. Making of investigations and preparation of statistics;
5. Liaison with the National Diet;
6. Collection, classification, preservation and utilization of books;
7. Education and training of personnel.

(Fiscal Division)

Article 7. Fiscal Division shall have the following five sections:

Budget Section
Fiscal Control Section
Auditing Section
Disbursing Section
Accounting Section

Article 8. Budget Section shall administer the following affairs:

1. Compilation of budget estimates for expenditures other than overhead expenditures which are required for the carrying out of special procurement projects (including reparation removals and disposal of released items, hereinafter referred to as "project expenditures") and corresponding revenues, requesting of the same, and requirement of payment programs;
2. Accomodation plans;
3. Affairs which are not in the charge of other sections of the Fiscal Division.

Article 9. Fiscal Control Section shall administer affairs pertaining to the approval of contractual obligations.

Article 10. Auditing Section shall administer the following affairs:

1. Administration of project appropriations;
2. Inspection of the accounts of project appropriations.

Article 11. Disbursing Section shall take charge of disbursement of project expenditures.

Article 12. Accounting Section shall administer the following affairs:

1. Maintenance of records and preparation of statistics of project expenditures;
2. Settlement of accounts of project expenditures.

(Purchasing and Contracting Division)

Article 13. Purchasing and Contracting Division shall have the following twelve sections:

Construction prequalification and Bid Section
Construction Contract Section
Lumber, Furniture and Builder's Supply Section
Metals, Chemicals, Heating and Plumbing Section
Equipment and Electrical Materials Section
Furnishing Section
Utility, Communication and Transportation Operational Section
Miscellaneous Operational Section
Contract Labor and Fixed Scheduled Rates Section
Reparations Section
Real Estate Exploration, Titles and Claims Section
Real Estate Contract Section

Article 14. Construction Prequalification and Bid Section shall administer the following affairs:

1. Prequalification and selection of construction contractors;
2. Bids for construction.

Article 15. Construction Contract Section shall administer the following affairs:

1. Conclusion of contracts for construction;
2. Affairs pertaining to construction which are not under the jurisdiction of other sections of the Purchasing and Contracting Division.

Article 16. Lumber, Furniture and Builder's Supply Section shall take charge of the prequalification and selection of manufacturers and suppliers of lumber, wooden manufactures, straw work for packing and crating, agricultural and forest products, furniture, gravel, clay, brick, plaster, floor-boards and wainscots, and other construction materials the handling of which is not under the jurisdiction of other sections, and the bidding and their making of contracts for the supply of such materials and articles.

Article 17. Metals, Chemicals, Heating and Plumbing Section shall take charge of the prequalification and selection of manufacturers and suppliers of metal goods, cement of all kinds, paints, colors, medical goods and other chemical goods, materials and utensils for watersupply and drainage, heating, ventilation and waterheating, and the bidding and the making of contracts for the supply of such materials and articles.

Article 18. Equipment and Electrical Materials Section shall take charge of the prequalification and selection of manufacturers and suppliers of refrigerators, kitchen utensils, cleaners, laundry utensils, gardening implements, fire-extinguishers, fixtures of fire-trucks, parts of automobiles, machines and implements, electric outfits and their materials, etc., and the bidding and the making of contracts for supply of such materials and articles.

Article 19. Furnishings Section shall administer the following affairs:

1. Prequalification and selection of manufacturers and suppliers of newspapers, magazines, textile manufactures, paper, paper manufactures, table-utensils and other articles of daily use, and miscellaneous commodities which are not under the jurisdiction of other sections, and bidding and making of contracts for the supply of such goods and services;
2. Affairs connected with supplies which are not under the jurisdiction of other sections of the Purchasing and Contracting Division.

Article 20. Utility, Communication and Transportation Operational Section shall administer the following affairs:

1. Prequalification and selection of suppliers of operation services connected with electricity, gas, water-supply, drainage, communication, and transportation, and bidding and making of contracts for the supply of such services;
2. General affairs connected with service contracts, and affairs pertaining to services which are not under the jurisdiction of other sections of the Purchasing and Contracting Division.

Article 21. Miscellaneous Operation Section shall take charge of the prequalification and selection of suppliers of operational services other than those stated in the preceding Article, and the bidding and the making of contracts for the supply of such services.

Article 22. Contract Labor and Fixed Scheduled Rates Section shall take charge of the prequalification and selection of suppliers of labor services and fixed rate services, and the bidding and the making of contracts for the supply of such services.

Article 23. Separations Section shall take charge of the prequalification and selection of suppliers of reparation removal services.

and the bidding and the making of contracts for the supply of such services.

Article 24. Real Estate Exploration, Titles and Claims Section shall administer the following affairs:

1. Exploration of real estate (including movable properties attached thereto) to be requisitioned;
2. Execution of requisition orders, and confirmation and exploration of requistioned real estate;
3. Compensation incidental upon the requisition of real estate and the release from requisition thereof;
4. Administration and restitution of released real estate;
5. Affairs connected with real estate which are not under the jurisdiction of other sections of the Purchasing and Contracting Division.

Article 25. Real Estate Contract Section shall take charge of the conclusion of contracts for the requision of real estate.

(Engineering and Price Analysis Division)

Article 26. Engineering and Price Analysis Division shall have the following eight sections:

General Construction Section
Kanto Construction Section
Engineering Services Section
General Services Section
Real Estate Appraisal Section
Allocations Section
Bulk Supplies Estimation Section
Equipment Estimation Section

Article 27. General Construction Section shall administer the following affairs:

1. Technical Direction and investigation of construction and reparation removals;
2. Review of estimated costs of construction in areas not directly under the jurisdiction of the Central Office;
3. Review of estimated costs of reparation removals in areas not under direct contral of the Central Office;
4. Supply and distribution of reparation removal materials;
5. Affairs connected with construction which are not under the jurisdiction of other sections of the Engineering and Price Analysis Division.

Article 28. Kanto Construction Section shall administer the following affairs:

1. Technical affairs in connection with construction and reparation removals in areas under direct control of the Central Office;
2. Investigation of construction in areas under direct control of the Central Office, and estimation of costs thereof;
3. Estimation of costs of reparation removals in areas under direct control of the Central Office.

Article 29. Engineering Services Section shall administer the following affairs:

1. Investigation of maintenance and minor construction (including the maintenance and repair of office buildings) and services for the maintenance and repair of vessels and vehicles, and estimation of costs thereof;
2. Estimation of costs of services which are not under the jurisdiction of other sections of the Engineering and Price Analysis Division.

Article 30. General Services Section shall take charge of services other than stated in the preceding Article, and the estimation of costs thereof.

Article 31. Real Estate Appraisal Section shall administer the following affairs:

1. Appraisal of rents of requisitioned personal and real estate;
2. Appraisal of compensation incidental upon requisition of personal and real estate or release thereof from reqiuisition;
3. Appraisal of real estate requisitioned with the Termination of War Appropriations.

Article 32. Allocation Section shall administer the following affairs:

1. Investigation of materials (excluding reparation removal materials), and supply and distribution thereof;
2. Issuance of certificates for the allocation of materials (excluding reparation removal materials).

Article 33. Bulk Supplies Estimation Section shall administer the following affairs:

1. Investigation of materials and utensils other than those connected with electric engineering work and machinery, and estimation of costs thereof;
2. Testing of materials and utensils other than those connected with electric engineering work and machinery, and gathering and approval of samples and pilot models thereof;
3. Affairs connected with estimation of supplies which are not under the jurisdiction of other sections of the Engineering and Price Analysis Division.

Article 34. Equipment Estimation Section shall administer the following affairs:

1. Investigation of materials and utensils connected with electric engineering work and machinery, and estimation of the costs thereof;
2. Testing of materials and utensils connected with electric engineering work and machinery, and gathering and approval of samples and pilot models thereof.

(Production and Inspecting Division)

Article 35. Production and Inspecting Division shall have the following eleven sections:

General Construction Section
Kanto Construction Section
General Services Section
Kanto Services Section
Lumber and Furniture Section
Electrical Reating and Plumbing Materials Section
Equipment and Furnishings Section
Metals, Chemicals and Builder's Supplies Section
Performance Rating Section
Claims and Guarantees Section
Rail and Water Section

Article 36. General Construction Section shall administer the following affairs:

1. Making of recommendations for the expediting and inspecting of construction;
2. Affairs connected with construction which are not under the jurisdiction of other sections of the Production and Inspecting Division.

Article 37. Kanto Construction Section shall take charge of the expediting and inspecting of construction in areas under direct control of the Central Office.

Article 38. General Services Section shall administer the following affairs:

1. Making of recommendations for the expediting and inspecting of the performance of services;
2. Affairs connected with the performance of services which are no under the jurisdiction of other sections of the Production and Inspecting Division.

Article 39. Kanto Services Section shall take charge of the expediting and inspecting of the performance of services in areas under direct control of the Central Office.

Article 40. Lumber and Furniture Section shall administer the following affairs:

1. Expediting of the production of lumber, wooden manufactures, straw manufactures for use in packing and crating, other agricultural and forest products, and furniture;
2. Affairs pertaining to the expediting of the production of supplies which are not under the jurisdiction of other sections of Production and Inspecting Division.

Article 41. Electrical Heating and Plumbing Materials Section shall take charge of the expediting of the production of electrical equipment and materials, and plumbing materials and utensils for water supply and drainage, heating, ventilation, water-heating and other health facilities.

Article 42. Equipment and Furnishings Section shall take charge of the expediting of the production of refrigerators, kitchen utensils, cleaners, laundry utensils, gardening implements, fire-extinguishers, fixtures of firetrucks, parts of automobiles, machines and implements, textile manufactures, magazines, paper, paper manufactures, table-utensils, other articles of dialy use, and miscellaneous goods which are not under the jurisdiction of other sections of the Production and Inspecting Division.

Article 43. Metals, Chemicals and Builder's Supplies Section shall take charge of the expediting of the production of metal construction materials, cement of all kinds, paints, colors, medical goods and other chemical goods, gravel, clay, brick, plaster, floor-boards and wainscots and other construction materials.

Article 44. Performance Rating Section shall take charge of the rating of the performances of contractors fulfilling contracts.

Article 45. Claims and Guarantees Section shall administer the following affairs:

1. Receiving of demands for compensation in connection with procurement and other claims of contractors, settlements thereof, and guaranteeing the fulfilment of contracts;
2. Investigation of procurement authority for released items.

Article 46. Rail and Water Section shall administer the following affairs:

1. Expediting of the transporation of goods by rail and water;
2. Assisting Occupation Forces warehouses in receiving delivered goods.

(Operation Division)

Article 47. Operation Division shall have the following nine sections:

Labor Relations Section
Labor Management Section
Wages and Allowances Section
Welfare Section
Entertainment Booking and Performance Section
Control Section
Receiving and Storage Section
Warehousing Operation and Repair Section
Heavy Equipment and Transportation Section

Article 48. Labor Relations Section shall administer the following affairs:

1. Determination and offering of the terms for services of Occupation Forces employees (hereinafter referred to as "employees");
2. Affairs connected with labor unions of employees;

3. Adjustment of expenditures required for the engagement of employees;
4. Preparation of statistics regarding employees;
5. Affairs connected with labor which are not under the jurisdiction of other sections of the Operation Division.

Article 49. Labor Management Section shall administer the following affairs:
1. Establishment and operation of the organization for labor management;
2. Expenditures required for labor management;
3. Superintendence of the activities of the labor management organization.

Article 50. Wages and Allowances Section shall administer the affairs concerning wages and allowances of employees.

Article 51. Welfare Section shall administer the following affairs:
1. Affairs connected with health insurance and welfare annuities of employees;
2. Physical examinations and other affairs connected with the health of employees;
3. Distribution of goods to employees;
4. Other affairs connected with the welfare of employees.

Article 52. Entertainment Booking and Performance Section shall take charge of the supply of entertainment.

Article 53. Stock Control Section shall administer the following affairs:
1. Supply of materials and supplies, adjustment of their stock, and recording and inspecting thereof;
2. Superintendance of the performance of contractual services by warehousing contractors.

Article 54. Receiving and Storage Section shall take charge of the reciving, inspection, preservation and forwarding of purchased materials and supplies and released items.

Article 55. Warehousing Operaton and Repair Section shall administer the following arrairs:
1. Making of recommendations as to the establishment and operation of warehouses;
2. Forming of plans for the transportation of materials, and the carrying out thereof;
3. Repair of released items and inspection thereof, and securing of materials necessary for these purposes;
4. Affairs connected with warehousing which are not under the jurisdiction of other sections of the Operation Division.

Article 56. Heavy Equipment and Transportation Section shall administer the following affairs:
1. Inspection, control and operation of construction machines, motortrucks and their parts;
2. Training of supervisors and operators for contruction machines.

(Additional Provision)

Article 57. Director's Secretariat and all the sections of the division (with the exception of the Kanto Construction Section of the Engineering and Price Analysis Division, and the Kanto Construction and Kanto Services Sections of the Production and Inspecting Division) shall be responsible for the direction and supervision of the activities of similar works performed by the Special Procurement Bureaus.

Chapter II. Special Procurement Bureau

Article 58. Each Special Procurement Bureau shall have the following two sections in addition to its five constituent divisions:

Administration Section
Coordination Section

2 Administration Section shall be in charge of personnel affairs, official correspondence, accounts of overhead expenditures and other general affairs.

3 Coordination Section shall be in charge of coordination of office operating procedure, dissemination of informations, educations and training of personnel, making of investigations, and recommendations, offering of entertaiments, and other liaison business in general.

(Fiscal Division)

Article 59. Fiscal Division shall be in charge of compilation of budget estimates for, and settlement of accounts and acounts of, project expenditures and corresponding revenues, and approval of contractual obligations.

(Purchasing and Contracting Division)

Article 60. Purchasing and Contracting Division shall administer the following affairs:
1. Conclusion of contracts for repair of buildings and equipment with project appropriations;
2. Conclusion of contracts for procurement of supplies with project appropriations;
3. Conclusion of contracts for procurement of services with preject appropriations;
4. Conclusion of contracts for procurement of real estate and personel estate involved, or restitution thereof and compensation;
5. Disposition of supplies released from demand of Occupation Forces.

(Engineering and Price Analysis Division)

Article 61. Engineering and Price Analysis Division shall administer the following affairs:
1. Furnishing of materials required for the manufacture of supplies, the execution of construction work, and the performance of services;
2. Plans and specifications for the manufacture of supplies;
3. Estimation of materials, labor, services, and expenses required for the manufacture of supplies;
4. Testing and researches in connection with supplies, and review of sample copies and pilot models;
5. Plans and specifications for construction and services;
6. Estimation of materials, labor, services, and expenses required for the execution of construction work and the performance of services;
7. Appraisal of real estate and personal estate involved incidental upon the procurement or restitution thereof;
8. Appraisal of real estate scquired with the termination of war appropriations.

(Production and Inspecting Division)

Article 62. Production and Inspecting Division shall administer the following affairs:
1. Expediting and inspecting of the execution of construction work and the performance of services;
2. Expediting of the production and delivery of supplies;
3. Rating of the performances of contractors executing construction work, performing services, or producting and delivering supplies;
4. Receiving of demands for compensation in connection with contracts and other claims of contractors, and settlement thereof;
5. Establishment of plans for the transportation of materials and supplies, and expediting of transportation.

(Warehousing Division)

Article 63. Warehousing Division shall be in charge of the control, warehousing, and transportation of supplies.

Chapter III. Miscellaneous Provisions

Article 64. The Special Procurement Agency or Bureau may station Field Inspectors at the sites of Occupation Forces bases and facilities and other necessary places, who shall administer the affairs of the Special Procurement Agency or Bureau including the expediting and inspection of the execution of construction work and the performance of services in their respective areas of responsibility.

2 Field Inspector may have the necessary number of assistants under his directions.

3 The number of Field Inspectors, the places where they are to be stationed, their areas of jurisdiction, and other necessary matters shall be determined by the Director of the Special Procurement Agency.

Supplementary Provision:

This Instructions shall come into force as from the day of its promulgation, and shall be applied on and after June 1, 1949.

Economic Stabilization Board Instructions No. 39

July 20, 1949

To each Ministry concerned:

A part of the Procedure Regulations for Distribution of the Designated Rationed Goods (Cabinet Instructions No. 3 of 1947) shall be amended as follows:

President of Economic Stabilization Board
YOSHIDA Shigeru

Appendix shall partially be amended as follows:

"Toilet paper", "Paper for sliding panels", "Sewing needle", "Pans and pot for cooking", "Pans for cooking rice", "Steam kettles for warming rice", "Kettles", "Iron bucket for household use", "Lunch box", "Electric bulb", "Candles", "Parasols and umbrellas" and "Gymnastic apparatuses for school use" shall be deleted.

"Fish meal" shall be added next to "Hemp products"

NOTIFICATIONS

Attorney-General's Office Notification No. 19

July 20, 1949

According to the provisions of Art. 20-(2), par. 2 of the Nationality Law, the following person has renounced the Japanese Nationality on December 2, 1941:

Attorney-General
UEDA ,Shunkichi

IIDA Takashige
March 20, 1923
Permanent Domicile: No. 582, Horikawa, Nishi-hatano-mura, Naka-gun, Kanagawa-ken
Domicile: P.O. Box 183, Vancouver 2, Washington, U.S.A.
Residence: No. 582, Horikawa, Nishi-hatano-mura, Naka-gun, Kanagawa-ken

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Ministry of Finance Notification No. 483

July 20, 1949

In accordance with the provisions of Articles 3 and 5 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "Third Shichifuku Time Deposit of the Bank of Saitama" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Third Shichifuku Time Deposit of the Bank of Saitama
2. Conditions:
   (1) Term of contract: 6 months
   (2) Amount of deposit: ¥1,000 per contract
   (3) Interest: None
3. Period of Handling: From July 20, 1949 to August 31, 1949
4. Premiums: One right of drawing shall be given to each contract and 20,000 rights of drawing make one set with the following premiums, provided that the first is one per 10 sets and is chosen from among the second:

Grade	Premiums	Number of Winnings
First	¥100,000	
Second	10,000	1
Third	1,000	10
Fourth	500	20
Fifth	100	200
Sixth	30	2,000
Seventh	16	17,768
Sewing-machine or bicycle prize	A sewing-machine or a bicycle	1
Total		20,000

5. Date of Drawing: September 17, 1949
6. Starting Date of Payment of Premiums: October 1, 1949
7. Stamp Duties on Certificates of Deposit: Certificates of deposit shall be designated under the provisions of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 484

July 20, 1949

In accordance with the provisions of Articles 3 and 5 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "Fourth Kono Time Savings" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Fourth Kono Time Savings
2. Conditions:
   (1) Term of contract: One year
   (2) Amount of savings: ¥500 per contract
   (3) Interest: None
3. Period of Handling: From July 20, 1949 to August 31, 1949
4. Premiums: One right of drawing shall be given to each contract, making one set with 10,000 rights of drawing, and the following premiums shall be given to per 10 sets:

Class	Grade	Premiums & Prizes	Number of Winnings
A	Special	¥30,000	1
"	First	5,000	9
"	Second	1,000	50
"	Third	500	100
"	Fourth	100	500
"	Fifth	15	93,290
B	First	4 yards of dark blue silk serge	50
"	Second	A working shoes	1,000
"	Third	A working gloves	5,000
	Total		100,000

5. Date of Drawing: September 15, 1949
6. Starting Date of Payment of Premiums: September 30, 1949.
7. Stamp Duties on Certificates of Savings: Certificates of savings shall be designated under the provisions of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 485

July 20, 1949

In accordance with the provisions of Articles 3 and 5 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "Happy Time Deposit of the Koki Mujin" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Happy Time Deposit of the Koki Mujin
2. Conditions:
   (1) Term of contract: 6 months
   (2) Amount of deposit: ¥500 per contract
   (2) Interest: None
3. Period of Handling: From July 20, 1949 to August 20, 1949
4. Premiums: One right of drawing shall be given to each contract and 30,000 rights of drawing make one set with the following premiums:

Grade	Premiums	Number of Winnings
Special	¥50,000	1
Before-and-After Prize to the		
Special	5,000	2
First	10,000	2
Second	500	30
Third	50	300
Fourth	20	3,000
Fifth	5	26,665
Total		30,000

5. Date of Drawing: August 25, 1949
6. Starting Date of Payment of Premiums: September 5, 1949
7. Stamp Duties on Certificates of Deposit: Certificates of deposit shall be designated under the provisions of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 486

July 20, 1949

In accordance with the provisions of Articles 3 and 5 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "First Tanoshimi Time Savings of the Yawata-machi Credit Association" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: First Tanoshimi Time Savings of the Yawata-machi Credit Association
2. Conditions:
   (1) Term of contract: One year
   (2) Amount of savings: ¥1,000 per contract
   (3) Interest: None
3. Period of Handling: From July 20, 1949 to September 15, 1949
4. Premiums: One right of drawing shall be given to each contract and 3,000 rights of drawing make one set with the following premiums:

Grade	Premiums	Number of Winnings
First	¥10,000	1
Second	1,000	5
Third	500	10
Fourth	100	50
Fifth	35	2,934
Total		3,000

5. Date of Drawing: September 23, 1949
6. Starting Date of Payment of Premiums: October 5, 1949
7. Stamp Duties on Certificates of Savings: Certificates of savings shall be designated under the provisions of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 487

July 20, 1949

Closed Institution Yokohama Specie Bank (No. 6, 1-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo) was ordered to restitute the undermentioned property to the Netherlands Trading Society (No. 10, 3-chome, Marunouchi, Chiyoda-ku, Tokyo) by July 12, 1949, in accordance with the provisions of Article 2, paragraph 1 of the Imperial Ordinance concerning the Restitution of Allied Nations' Property (Imperial Ordinance No. 294 of 1946) pursuant to the Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration.

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site
United States Currencies	$338.00	Bank of Japan No. 2, 2-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo
Straits Settlements Currencies	3.00	"

Ministry of Finance Notification No. 488

July 20, 1949

Closed Institution Yokohama Specie Bank (No. 6, 1-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo) was ordered to restitute the undermentioned property to the Chartered Bank of India, Australia and China (No. 18, Nihon-odori, Naka-ku, Yokohama) by July 12, 1949, in accordance with the provisions of Article 2, paragraph 1 of the Imperial Ordinance concerning the Restitution of Allied Nations' Property (Imperial Ordinance No. 294 of 1946) pursuant to the Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration.

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site
Canadian Currencies	$129.00	Bank of Japan No. 2, 2-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo

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Ministry of Finance Notification No. 489

July 20, 1949

Closed Institution Yokohama Specie Bank (No. 6, 1-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo) was ordered to restitute the undermentioned property to the National City Bank of New York (No. 4, 2-chome, Ote-machi, Chiyoda-ku, Tokyo) by July 12, 1949, in accordance with the provisions of Article 2, paragraph 1 of the Imperial Ordinance concerning the Restitution of Allied Nations' Property (Imperial Ordinance No. 294 of 1946) pursuant to the Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration.

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site
United States Currencies	$5,538.00	Bank of Japan No. 2, 2-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo
"	$ 10.39	Closed Institution Yokohama Specie Bank No. 6, 1-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo

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Ministry of Finance Notification No. 490

July 20, 1949

Closed Institution Yokohama Specie Bank (No. 6, 1-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo) was ordered to restitute the undermentioned property to the Hongkong and Shanghai Banking Corporation (No. 14, 2-chome, Marunouchi, Chiyoda-ku, Tokyo) by July 12, 1949, in accordance with the provisions of Article 2, paragraph 1 of the Imperial Ordinance concerning the Restitution of Allied Nations' Property (Imperial Ordinance No. 294 of 1946) pursuant to the Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration:

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site
United States Currencies	$1,127.00	Bank of Japan No. 2, 2-chome, Nihombashi Hongoku-cho, Chuo-ku, Tokyo
Canada Currencies	$ 10.00	"
United Kingdom of Great Britain and Ireland Currencies	£3-0-0	"
Australia Currencies	£0-10-0	"

Ministry of Finance Notification No. 491

July 20, 1949

The Fuji Trust & Banking Co., Ltd., Custodian of Allied Nations' Property (No. 22, 5-chome, Kitahama, Higashi-ku, Osaka) was ordered to deliver the undermentioned property belonging to or under custody of the Office in Japan of Bruner Mond & Co., Japan Ltd. (No. 56, 2-chome, Kitano-cho, Ikuta-ku, Kobe) by July 15, 1949, in accordance with the provisions of Article 2, paragraph 1 of the Imperial Ordinance concerning the Restitution of Allied Nations' Property (Imperial Ordinance No. 294 of 1946) pursuant to the Ordinance concerning the Orders to be issued in consequence of the Acceptance of the Potsdam Declaration:

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site
1. Superficies (forest)	2 *hitsu* 6 *tan* 6 *se* 15 *bu*	No. 1878-58 & 74, Aza Nishitaniyama, Sumiyoshi-mura, Muko-gun, Hyogo-ken
2. 4 Buildings (House No. 166)	119.38 *tsubo*	No. 1878-74, Aza Nishitaniyama, Sumiyoshi-mura, Muko-gun, Hyogo-ken
3. Movables	152 pieces	"

Ministry of Finance Notification No. 492

July 20, 1949

It is hereby notified that the custodian of the following property belonging to or under custody of the Office in Japan of Bruner Mond & Co., Japan Ltd. was released on July 15, 1949 as follows, in accordance with the provisions of Article 4, paragraph 2 of the Enforcement Rules of Enemy Property Administration Law (Imperial Ordinance No. 1179 of 1941):

Minister of Finance
IKEDA Hayato

Sort	Quantity	Site	Address & Firm Name of Custodian of Allied Nations' Property
1. Superficies (forest)	6 *tan* 6 *se* 15 *bu*	No. 1878-58 & 74, Aza Nishitaniyama, Sumiyoshi-mura, Muko-gun, Hyogo-ken	Fuji Trust & Banking Co. No. 22, 5-chome, Kitahama, Higashi-ku, Osaka
2. 4 Buildings (House No. 166)	119.38 *tsubo*	No. 1878-74, Aza Nishitaniyama, Sumiyoshi-mura, Muko-gun, Hyogo-ken	"
3. Movables	152 pieces	"	"

Ministry of Education Notification No. 161

July 20, 1949

The ownership of the undermentioned National Treasures has been transferred as listed in the right side columns:

Minister of Education
TAKASE Sotaro

Objects	Related Notification	Former owner	New owner	Date of transfer
Collected Poems by Thirty-six Poets. Written in ink on paper having printed design. 37 volumes (including 5 replacements). Related item: Letter of Emperor Gonara. Written in ink on paper. 1 *kakemono*.	Ministry of Education Notification No. 9, 1931	Kosho Otani Hanaya-machi, Horikawa-dori, Shimokyo-ku, Kyoto	Hongan-ji (temple) Location Same	Feb. 28, 1946
Tachi (sword). 1 piece. Has inscription: Masatsune	"	Ujinao Toda 73 Waka-matsu-cho, Shinjuku-ku, Tokyo	Sumio Honami 2286, 6-chome, Shiina-machi, Toshima-ku, Tokyo	May 8, 1949
Tachi. 1 piece. Has inscription: Sukekane.	"	Mitsuhiro Okano 3317, Ogawa, Kojima-shi, Okayama-ken	Shimmatsu Yamada 1129, Oki-ube, Ube-shi, Yamaguchi-ken	Jan. 10, 1949
Tachi. 1 piece. Has inscription: Mitsutada.	Ministry of Education Notification No. 172, 1935	Taromatsu Okano Location Same as above	"	Nov. 2, 1948
Tachi. 1 piece. Has inscription: Nagamitsu. Related item: Uchigatana mounting.	Ministry of Education Notification No. 148, 1940	Noriaki Uesugi Oi Yamanaka-cho, Shinagawa-ku, Tokyo	Kokichi Aoyama 7, 7-chome, Kobiki-cho, Chuo-ku, Tokyo	Feb. 3, 1949
Tanto (short sword). 1 piece. Has inscription: Yoshimitsu	Ministry of Education Notification No. 22, 1934	Masayasu Okudaira Takanawa-cho, Minato-ku, Tokyo	Seiichiro Watanabe 6-chome, Kita-shinagawa, Shinagawa-ku, Tokyo	Apr. 10, 1948
Tachi. 1 piece. Has inscription: Sadatoshi.	"	"	"	"
Tachi. 1 piece. Has inscription: Nagamitsu.	"	"	"	"

Ministry of Welfare Notification No. 150

July 20, 1949

The Ministry of Welfare Notification No. 66 of 1943 (Methods of calculation of the expenses needed for the medical treatment under the provisions of Health Insurance Law and the Seamen's Insurance Law) shall be partially amended as follows and shall be applied from May 1, 1949. Provided, the amended provision of No. 1 shall be applied on April 1, 1949:

Minister of Welfare
HAYASHI Joji

No. 1 shall be amended as follows:

In case any person receives the delivery of the medical treatment or the medical treatment for the doctor or dentist who is recognized as the insurance physician, the unit price of one point shall be calculated as 11 *yen* in A area and as 10 *yen* in B area based on the Appended Table of Points for Medical Treatment Fees.

In the Table of Points for Medical Treatment Fees in the Appendix.

I. Section on charges for medication shall be amended as follows:

1. For internal use	
(a) Internal medicine (one drug per day)	2 points
(b) Easement dose (one dose)	"
2. For external use	
(a) For gargles (based on 300 cc or 500 cc for 2 days)	2 points
(b) For irrigation (ditto)	"
(c) For fomentation (ditto)	"
(d) For inhalation (ditto)	"
(e) Liniment (10 g for 3 days)	"
(f) Powder (ditto)	"
(g) Ointment (ditto)	"
(h) Suppository (one drug per day)	"
(i) Eye-lotion (5 g for 5 days)	"
(j) Nose drop (ditto)	"
(k) Ear drop (ditto)	"

Notes: 1. In case the price of the using internal use and external use exceeds 15 *yen*, 2 points shall be added at each increase of 15 *yen* or their fractions.

2. The price of the using internal use and external use are based on the purchasing price in case of the drugs not controlled drugs, and based on the official price in case of the controlled drugs.

Provided, the price of the controlled drugs being difficult to be based on the official price is fixed separately and may be based on the purchasing price.

II. Section on Fees for Laboratory Tests:

"Quantitative chemical examination of urine

a. Sugar and chlorides	4 points
b. Proteins	1 " "

shall be amended as

"Quantitative chemical examination of urine

a. Sugar and chlorides	4 points
b. Proteins	2 " "

III. Section on Fees for Injections:

Paragraph on Subcutaneous, Intermuscular and Intravenous Injections shall be amended as follows:

For subcutaneous and intermuscular injections:

(a) In case the price of the drug used is less than 10 *yen*	3 points
(b) In case the same is less than 15 *yen*	4 points

For intravenous injections:

(a) In case the price of the drug used is less than 10 *yen*	5 points
(b) In case the same is less than 15 *yen*	6 points

Notes: 1. In case the price of the drug used exceed's 15 *yen*, 2 points shall be added as each increase of 15 *yen* or their fractions.

2. The same is based on the purchasing price in case of drugs, and the official price in case of controlled drugs.

Provided, the price of controlled drugs being difficult to be based on the official price is fixed separately and may be based on the purchasing price.

3. In case of using the narcotic, one point shall be added for one ampule.

In the paragraph on Penicillin Injections,

"(a) Mixed

100,000 units (including solutions): 50 points

(b) G.	"	65 "
(c) Liquid-wax 300,000 units		210 "

In case the unitary point value is less than 9 *yen* 231 points".

shall be amended as

"(a) Mixed

100,000 units (including solutions): 40 points

(b) G.	"	55 "
(c) Liquid-wax 300,000 units		200 "

Note: In case the unitary point value is less than 10 *yen*, 10 per cent shall be added".

IV. Section on Treatment Fees:

1. Paragraph on treatment for wounds (including burns, electrical and chemical wounds, freezing) and dermatological treatment.

"Extent of Affected Area	Degree of Wound
Open or infected, with excessive exudate	Simple or with slight exudate
(a) One finger or toe or similar area 2 points	1 point
(b) 2-3 fingers or toe or similar area 3 points	2 points"

shall be amended as

"Extent of Affected Area	Degree of Wound
Open or infected, with excessive exudate	Simple or with slight exudate
(a) 1-3 finger or toe or similar area 3 points	2 points",

(c) shall read (b), other being brought up each by one.

2. Paragraph on gynaecological and obstetrical treatments

"(a) Irrigation of vagina	2 points
(b) Irrigation of uterus and vagina	3 " "

shall be amended as

"(a) Irrigation of vagina (including tampon)	3 points
(b) Irrigation of uterus and vagina (including tampon)	4 points".

3. Paragraph on opthalmological treatments

"(a) Simple irrigation of eyes, eye drops	1 point
(b) Eye irrigation, eye drops requiring complicated manipulation (including bandaging)	2 points

Note: In case of using Penicillin, 1 point shall be added.

(d) Steam fomentation	1 point
(e) Warm fomentation	1 "
(f) Removal of conjunctival foreign bodies	1 " "

shall be amended as

"(a) Simple irrigation of eyes, eye drops	2 points
(b) Eye irrigation, eye drops requiring complicated manipulation	3 "

Note: In case of using bandage with each eye or Penicillin, 1 point shall be added respectively.

(d) Steam fomentation	2 points
(e) Warm fomentation	2 "
(f) Removal of conjunctival foreign bodies	2 points".

4. Paragraph on otorhinolaryngological treatments

"(a) Treatment of ear (one side)	1 point

Note: In case of using bandage with each ear or Penicillin, 1 point shall be added respectively.

(c) Massage of ear drum	1 point
(h) Simple nasal treatment	1 "
(i) Simple treatment of month	1 "
(m) Treatment of pharynx	1 "
(o) Combination of 2 or more of the simple treatments of nose, mouth or throat	2 points".

shall be amended as

"(a) Treatment of ear (one side)	2 points

Note: In case of using bandage with each eye or Penicillin, 1 point shall be added respectively.

(c) Massage of ear drum	2 points
(h) Simple nasal treatment	2 "
(i) Irrigation of nose	2 "
(m) Simple treatment of mouth	2 "
(n) Treatment of pharynx	2 "
(p) Combination of 2 or more of the simple treatments of nose, mouth or throat	4 " ";

(i) shall read (j); (j), (k); (k), (l); (n), (o); (p), (q); hereinafter others being carried down each by one.

V. Section on Physiotherapy:

"Electric treatment	1 point
Massage	1 " "

shall be amended as

"Electric treatment	2 points
Massage	2 " "

VI. Section on operation Fees:

1. Paragraph on chest

"Artificial pneumothorax (including X-ray examination)	25 points

Note: After the 2nd time, 20 points each",

shall be amended as

"Artificial pneumothorax (including X-ray examination)	20 points

Note: After the 2nd time, 15 points each".

In the Table of Points for Dental Treatment Fees in the Appendix,

I. Section on Fees for Laboratory Tests:

"Quantitative chemical examination of urine	
(a) Sugar and chlorides	4 points
(b) Proteins	1 point"

shall be amended as

"Quantitative chemical examination of urine	
(a) Sugar and chlorides	4 points
(b) Proteins	2 " ",

II. Section on Fees for Injections:

Paragraph on Subcutoneous, Intermuscular and Intravenous Injections shall be amended as follows:

For subcutaneous and intermuscular injections:

(a) In case the price of the drug used is less than 10 *yen*;	3 points
(b) In case the same is less than 15 *yen*;	4 points

For intravenous injections:

(a) In case the price of the drug used is less than 10 *yen*;	5 points
(b) In case the same is less than 15 *yen*;	6 points

Notes: 1. In case the price of the drug used exceeds 15 *yen*, 2 points shall be added at each increase of 15 *yen* or their fractions.

2. The same is based on the purchasing price in case of drugs, and the official price in case of controlled drugs.

Provided, the price of controlled drugs being difficult to be based on the official price is fixed separately and may be based on the purchasing price.

3. In case of using the narcotic, one point shall be added for one ampule.

In the paragraph on Penicillin Injections,

"(a) Mixed

100,000 units (including solutions) 50 points

(b) G	"	65 "
(c) Liquid-wax 300,000 units		210 "

In case the unitary point value is less than 9 *yen*; 231 points"

shall be amended as

"(a) Mixed

100,000 units (including solutions) 40 points

(b) G	"	55 "
(c) Liquid-wax 300,000 units		200 "

Note: In case the unitary point value is less than 10 *yen*, 10 per cent shall be added".

III. Section on charges for medication shall be amended as follows:

1. For internal use

(a) Internal medicine (one drug per day)	2 points
(b) Easement dose (one dose)	2 "

2. For external use

(a) For gargles (for 400 g)	2 points
(b) For fomentation (ditto)	2 "

Notes: 1. In case the price of the using internal use and external use exceeds 15 *yen*, 2 points shall be added at each increase of 15 *yen* or other fractions.

2. The price of the using internal use and external use are based on the purchasing price in case of the drugs not controlled drugs, and based on the official price in case of the controlled drugs. Provided, the price of the controlled drugs being difficult to be based on the official price is fixed separately and may be based on the purchasing price.

IV. Section on Treatment Fees:

"(a) Ordinary treatment (once per tooth) 2 points

Application of medicine, sealing of cavity, canal-treatment and treatment of gum-disease caused by infected tooth, pericementitis and intraoral fistula, etc.

(b) Pulp extirpation (per tooth) 3 points

(c) Pulp amputation (per tooth) 3 points
(d) Root canal filling (per tooth) 3 »

shall be amended as

"(a) Ordinary treatment (once per tooth) 3 points
(b) Pulp extirpation (per tooth) 4 »
(c) Pulp amputation (per tooth) 4 »
(d) Root canal filling (per tooth) 4 »".

V. Section on Fee of Filling:

"Amalgam filling 7 points
Cement filling 5 »"

shall be amended as

"Amalgam filling 12 points
Cement filling
(a) Phasphoric acid cement filling 5 »
(b) Silicic acid cement filling 10 »".
"Fee of Inlay (per tooth) 35 »"

shall be amended as

"Fee of Inlay (per tooth) 45 »".

VI. Section on Fee of Prothetic Apparatus:

"Plate denture (per fundament and tooth) 50 points
In case one tooth is added 15 »
White rubber space (per piece) 2 »
Gold and alloy crowns (per piece)
(b) Silver alloy molar 55 »
bicuspid 50 »
Alloy teeth (per tooth)
Silver alloy 30 »
Gold and its substitutional mental clasps
(b) Stainless-steel clasp
(1) Wire clasp 10 »
(2) Readymade clasp 7 »
Dummies (per tooth)
Section on molar
(b) Alloy backing dummy 80 »".

shall be amended as

"Plate denture (per fundament and tooth) 50 points
In case one tooth is added 12 »
Synthetic resing of rubber space (per piece)
synthetic resing of white rubber space 2 »
Gold and alloy crowns (per tooth)
(b) Silver alloy 40 »
Alloy teeth (per tooth)
Silver alloy 25 »
Gold and its substitutional mental clasps
(b) Stainless-steel clasp
Wire clasp
1. Three arm clasp (so called stop clasp) 15 »
2. Two arm clasp (so-called standard clasp) 10 »
Dummies (per tooth)
Section on molar
(b) Alloy backing dummy, metallic dummies 80 points".

"Silver alloy (per piece) 15 points"

shall be deleted.

VII. Section on Fees of Repairing and Disconnected Cementing:

"Repairing of plate dentures
(a) Case of broken plate 35 points
(b) When porcelain teeth are disconnected (per tooth) 10 »
In case one tooth is added 8 »

shall be amended as

"Repairing of plate dentures
(a) Case of broken plate or when porcelain teeth are deciduous (including each one tooth) 35 points
(b) When porcelain teeth are disconnected (per tooth) 10 »
In case one tooth is added 7 »".

VIII. Section on Operation Fees:

"1. Extraction of tooth
Including cost of narcotics used in the course of extraction and fee of other treatments before and after the operation on that day (per tooth)
(a) Molars 10 points
(b) Anterior teeth 8 »
(c) Impacted wisdom teeth 30 »
2. Intraoral operation
(a) Localized:
(Incision of gingival, subperiostal, palatalabacess and resection of gingival flap of periserotinitis, etc.) 3 points
(b) Diffused:
(Osteomyelitis, periostitis, etc.) 23 points
3. Extraoral operation
(Hypodermal abscess, phlegmon, etc.) 45 »
Curettage of gingival socket in alveolaris pyorrhoea
(including of infiltration (anaesthesia)
(once per tooth) 4 points"

shall be amended as

"1. Extraction of tooth
Including cost of narcotics used in the course of extraction and fee of other treatments before and after the operation on that day (per tooth)
(a) Molars 10 points
(b) Anterior teeth 8 »
(c) Deciduous teeth 7 »
(d) Impacted wisdom teeth 30 »
2. Intraoral operation
(Incision of gingival, subperiostal, palatalabscess, resection of gingival flap of periserotinitis, osteomyelitis and periositis, etc.)
3. Extraoral operation
(Subperiostal, hypodermal abscess and phlegmon, etc.)

(a) As big as sparrow's egg and less than 1 cm 10 points
(b) Bigger than sparrow's and less than hen's egg or bigger than 2 cm and less than 5 cm 30 points
(c) Bigger than hen's egg 40 »
Curettage of gingival socket inalveolaris pyorrhoea
(including of infiltration anaesthesia)
(once per tooth) 8 points".

Ministry of Welfare Notification No. 151

July 20, 1949

Abolition of the following Nutritionist Training Institutions was authorized on July 1, 1949:

Minister of Welfare
HAYASHI Joji

Name	Address
Kochi Nutrition School	No. 20, Kayoi-machi, Kochi-shi, Kochi-ken
Okayama Nutritional Science School	No. 644, Yuhaku, Takashima-mura, Jodo-gun, Okayama-ken

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Ministry of Welfare Notification No. 152

July 20, 1949

The following are hereby designated as Institutions for Training Nursery Teachers according to the provisions of Article 13, paragraph 1, item 1 of the Enforcement Regulations of the Child Welfare Law (Cabinet Order No. 74 of 1948) and this shall be applied on and after April 1, 1949:

Minister of Welfare
HAYASHI Joji

Name	Location
Welfare Nursery Teachers' School attached to Tokyo Metropolitan Welfare Service Association	No. 27, Jiyugaoka, Meguro-ku, Tokyo
Fukushima Prefectural Higher Nursery School	No. 28, Nakama-machi, Fukushima-shi, Fukushima-ken
Okayama Prefectural Nurse Training Teacher Institute	Kadota-yashiki, Okayama-shi, Okayama-ken
Miyagi Prefectural Nurse Training Teacher Institute	No. 3, 1-chome, Atotsuke-cho, Sendai-shi, Miyagi-ken

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Ministry of Agriculture and Forestry Notification No. 192

July 20, 1949

A part of the Ministry of Agriculture and Forestry Notification No. 196 of 1947 (relative to the Execution of the Food Management Law) shall be revised as follows:

Minister of Agriculture and Forestry
MORI Kotaro

(6) of 10 shall be revised as follows:

(6) Dining-out Ticket
(a) Dining-out Ticket (A)
Form omitted
(b) Dining-out Ticket (B)
Form omitted

Supplementary Provision:

The Dining-out Tickets issued according to the unrevised form of (6) of 10 shall be valid till August 31, 1949 even after the enforcement of this Notification.

Ministry of Agriculture and Forestry Notification No. 193

July 20, 1949

In accordance with the provisions of the Forest Law, the Protection Forests in the following area shall hereby be abolished:

Minister of Agriculture and Forestry
MORI Kotaro

Nagano-ken
Kami-ina-gun
Minowa-mura
Nos. 2238-1 and 2238-2, Kurisawa, Mikka-machi, Miyoshi-mura
Nos. 1300-a and 1300-b, Budokuchi, Ibarakuchi
Shimo-ina-gun
Miho-mura
Nos. 475-2 to 475-6, Dorobu, Shimose; Nos. 478-2 to 478-11 and 473-5, Tenryumuki
Kita-azumi-gun
Nakatsuchi-mura
No. 3827, Omichishita; Nos. 3709-a, 3709-b, 3706-a and 3706-c, Hachiman; Nos. 3687-1, 3679-1 and 3679-2, Shiromine
Kami-minochi-gun
Torii-mura
Nos. 915-2 and 916-2, Takehara, Okura
Minami-saku-gun
Kawakami-mura
No. 108-b, Kamimanchukoya, Kawabatashimo
Shimo-ina-gun
Kizawa-mura
Nos. 704-3 and 704-6 to 704-8, Ochiyama
Nishi-chikuma-gun
Mitake-mura
No. 4685-a-2, Higashimata; No. 2658-c, Shirakawa; Nos. 3674, 3673, 3678, 3680, 3683-b, 3683-c, 3686-a and 3687, Hashikake
Kami-takai-gun
Toyosu-mura
No. 1476-a-1, Kita-nohara, Kojima; Nos. 4000, 3993,

3980-1, 3980-2, 3960-1, 3960-2, 3959-1, 3959-2, 3957-1, 3957-2, 3956-1, 3956-2, 3954-1, 3954-2, 3955-3, 3955-4, 3955-1, 3955-2, 3952-1, 3952-2, 3942-1, 3942-2, 3941-1, 3941-2, 3940-1, 3940-2, 3934-1 and 3934-3, Shindenkumioki, Okawara

Nire-mura

Nos. 538-b-1, 538-b-2 and 537-b-1, Sasagasaki; Nos. 463-b, 454-b-2, 460-2, 455-a-2, 454-a, 438-a-2, 437-a, 436-2, 435-2, 437-b, 421-b, 397-a-1, 397-a-2, 398-a, 398-b-1, 398-b-2 and 399-2, Shimokawara, Tochikura; Nos. 1921-a (of the whole registered acreage of 1 *se* 11 *bu*, the acreage covered being estimated at 1 *se*) and 1965-2, Uhara, Tochikura

Shimo-takai-gun

Honami-mura

No. 2659-d, Sakaizawa, Sano

Kami-minochi-gun

Onimuri-mura

Nos. 13434, 13433, 13435, 13254-a, 13255, 13428, 13257, 13427, 13260, 13267, 13270, 13271, 13304, 13425, 13262, 13432-a, 13432-b, 13431, 13430, 13422, 13423, 13420, 13429, 13421, 13416/13418 merger, 13424, 13273-1, 13273-3, 13272-1, 13272-3, 13261-1 and 13261-3, Nanatsumuro, Onimuri; Nos. 10235-e, 10261-a and 10261-1, Negami, Hikage

Tsuwa-mura

No. 2325-3, Bettodo, Yamahokari; Nos. 2505-2, Takenotawa, Yamahokari; Nos. 3118-5, 3119-2, 3121-2, 3121-4 and 3130-2, Shimomatatara, Yamahokari; No. 2587-4, Ushiotoshi, Koshimichi; Nos. 3988-1, 3988-3, 3988-4, 3989-1, 3989-3, 3989-5 and 3989-6, Yokotani, Koshimichi; Nos. 4056-4, 4056-6 and 4056-7, Okubo, Koshimichi

Kami-takai-gun

Nire-mura

No. 453-b, Shimokawara, Tochikura

Nishi-chikuma-gun

Agematsu-mura

No. 717-a-1, Suwa, Agematsu (of the whole registered acreage of 5 *tan* 27 *bu*, the acreage covered being estimated at 3 *tan* 3 *se* 9 *bu*)

Ministry of Agriculture and Forestry Notification No. 194

July 20, 1949

In accordance with the provisions of the Forest Law, the Protection Forest in the following area shall hereby be abolished:

Minister of Agriculture and Forestry
MORI Kotaro

Wakayama-ken

No. 6050-otsu, Kamotani-tsuzuki, Koguma, Yada-mura, Hitaka-gun

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Ministry of Agriculture and Forestry Notification No. 195

July 20, 1949

In accordance with the provision of Article 4, paragraph 3 of the Regulations concerning Demand and Supply Adjustment of Fish-less and others (Ministry of Agriculture and Forestry Ordinance No. 26 of 1949), the purchasing agencies for fish-lees and others were designated as follows on July 1, 1949:

Minister of Agriculture and Forestry
MORI Kotaro

Mashike Fishermen's Association (Mashike Gyogyo Kai)

Inaba-cho, Mashike-machi, Mashike-gun, Hokkaido

Ministry of Postal Services Notification No. 77

July 20, 1949

The following post offices were established on June 26, 1949 in accordance with the provision of Article 13, paragraph 4 of the Ministry of Postal Services Establishment Law (Law No. 244 of 1948), as post office of which head is special postmaster. However, mail collection and delivery service is not handled:

Minister of Postal Services
OZAWA Saeki

Name	Location
Urakami-ekimae Post Office	Iwakawa-cho, Nagasaki-shi (within the postal district of Nagasaki-moto-hakata Post Office)
Kuranaga Post Office	Oaza Kuranaga, Omuta-shi (within the postal district of Miike Post Office)
Higashi-takunoso Post Office	Oaza Noso, Higashi-taku-mura, Ogi-gun, Saga-ken (within the postal district of Higashi-taku Post Office)
Kawabe Post Office	Kawabe-mura, Kamoto-gun, Kumamoto-ken (within the postal district of Yamaga Post Office)
Kagoshima-ogawa Post Office	Ogawa-cho, Kagoshima-shi (within the postal district of Kagoshima Post Office)
Iseki Post Office	Oaza Iseki, Nishino-omote-cho, Kumage-gun, Kagoshima-ken (within the postal district of Kunigami Post Office)
Narikawa Post Office	Oaza Narikawa, Yamakawa-cho, Ibusuki-gun, Kagoshima-ken (within the postal district of Yamakawa Post Office)

Ministry of Postal Services Notification No. 78

July 20, 1949

The following postal life insurance branch office of post office was abolished on May 28, 1949 inclusively:

Minister of Postal Services
OZAWA Saeki

Name	Location
Postal Life Insurance Branch Office of Edogawa Post Office	1-chome, Nishi-komatsugawa, Edogawa-ku, Tokyo

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Ministry of Construction Notification No. 697

July 20, 1949

The project of street enterprise for reconstruction and readjustment of production of Gifu city planning and its business year was decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Gifu Municipal Office are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Ministry of Construction Notification No. 698

July 20, 1949

The project of street enterprise for reconstruction and readjustment of production of Ogaki city planning and its business year was decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Ogaki Municipal Office are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Ministry of Construction Notification No. 699

July 20, 1949

The addition of planned street of Seki city planning, its street enterprise for reconstruction and readjustment of production and its business year were decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Seki Town Office, Mugi-gun, are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Ministry of Construction Notification No. 700

July 20, 1949

In accordance with the provisions of Article 3 of the Enforcement Regulations of the City Planning Law, the executive official who is to administer the first grade minor road, No. 1 Sekine line of street enterprise for reconstruction and readjustment of production of Seki city planning, by Ministry of Construction Notification No. 699, July 20, 1949, was decided to be Gifu Prefectural Governor, on March 31, 1949.

Minister of Construction
MASUTANI Shuji

Ministry of Construction Notification No. 701

July 20, 1949

The project of street enterprise for reconstruction and readjustment of production of Takayama city planning and its business year was decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Takayama Municipal Office are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Ministry of Construction Notification No. 702

July 20, 1949

In accordance with the provisions of Article 3 of the Enforcement Regulations of the City Planning Law, the executive official who is to administer the street enterprise for reconstruction and readjustment of production of Takayama city planning, by Ministry of Construction Notification No. 701, July 20, 1949, was decided to be Gifu Prefectural Governor, on March 31, 1949.

Minister of Construction
MASUTANI Shuji

Ministry of Construction Notification No. 703

July 20, 1949

The project of street enterprise of Tsuchida city planning, its street enterprise for reconstruction and readjustment of production and its business year was decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Tsuchida Village Office, Kani-gun, are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Ministry of Construction Notification No. 704

July 20, 1949

In accordance with the provisions of Article 3 of the Enforcement Regulations of the City Plann-

ing Law, the executive official who is to administer the street enterprise for reconstruction and readjustment of production of Tsuchida city planning, by Ministry of Construction Notification No. 703, July 20, 1949, was decided to be Gifu Prefectural Governor, on March 31, 1949.

Minister of Construction
MASUTANI Shuji

Ministry of Construction Notification No. 705

July 20, 1949

The revision of planned street of Tajimi city planning, its street enterprise for reconstruction and readjustment of production and its business year were decided as mentioned below, on March 31, 1949.

Its documents and maps kept at the Gifu Prefectural Office and at the Tajimi Municipal Office are open to the public.

Minister of Construction
MASUTANI Shuji

(The documents and maps are not mentioned here.)

Nara Prefectural Notification Shi No. 3

July 20, 1949

The following place is hereby designated provisionally as a Historical Spot in accordance with paragraph 2 of Article 1 of the Law concerning the Preservation of Historical Spot, Beauty Spot and Natural Monument:

Governor of Nara Prefecture
NOMURA Mansaku

Historical Spot:

Name	Location	Acreage
Ukitamori Legendry Land	No. 933, Arakiyama, Uchi-mura, Uchi-gun, Nara-ken	4 *tan* 628 *bu*
	No. 1548, ditto	1 *tan* 511 *bu*

GOVERNMENT MATTERS

MINISTRY OF INTERNATIONAL TRADE AND INDUSTRY

Japanese Standards

The following Standards have been respectively set up or revised through the investigation and deliberation of the Japanese Standard Committee: (June 30, 1949, Agency of Industrial Science & Technology)

Japanese Export Standards

Standard Gradation of Hank Winding Viscose Silk Yarn for Export (Exp. 164) Revised
Standard Gradation of Viscose Staple Fiber for Export (Exp. 196) "
Standard Gradation of Acetate Staple Fiber for Export (Exp. 220) Set up
Standard Gradation of Cone Spooling Viscose Silk Yarn for Export (Exp. 221) "
Standard Gradation of Cuprammonia Silk Yarn for Export (Exp. 222) "
Standard Gradation of Acetate Silk Yarn for Export (Exp. 223) "
(Contents abbrebiated)

LOCAL AUTONOMY MATTERS

HYOGO PREFECTURE

Establishment of Regulations

The Hyogo Prefectural Government established and proclaimed the following Regulations on June 20, 1949:

Regulations concerning the Establishment of Branches and District Offices of the Hyogo Prefectural Government

Article 1. With a view to having part of the business entrusted to him handled by Branches or District Offices of the Hyogo Prefectural Government, the Governor shall establish the said Branches and District Offices in accordance with the provisions of those Regulations.

Article 2. The locations, names and places of jurisdiction of the Branches and District Offices to be established under the provisions of the preceding Article, shall be listed in the attached table.

In case of need, the Governor may have any of the Branches or District Offices handle part of the business entrusted to him relative to any of the Cities under his jurisdiction.

Article 3. All provisions necessary for carrying these Regulations into effect, shall be separately provided for by the Governor.

Supplementary Provisions:

The present Regulations shall come into force as from the day of its promulgation.

The locations, names and places of jurisdiction of the Branches and District Offices of the Hyogo Prefectural Government which have hitherto been regarded, under the provisions of Article 13 of the Regulations concerning the Local Autonomy Law as established in accordance with paragraphs 1 and 4 of Article 155 of the Local Autonomy Law, shall be abolished.

Attached Table

Name	Location	Places of Jurisdiction
Awaji Branch	Sumoto City	Tsuna-gun and Mihara-gun
Busen District Office	Nishinomiya City	Muko-gun and Kawabe-gun
Arima District Office	Sanda-cho, Arima-gun	Arima-gun
Meibi	Akashi City	Akashi-gun and Mino-gun
" "		
Kato	Yashiro-cho,	Kato-gun
" "	Kato-gun	
Taka	Nishiwaki-cho,	Taka-gun
" "	Taka-gun	
Kasai	Hojo-cho,	Kasai-gun
" "	Kasai-gun	
Kain	Kakogawa-cho,	Kako-gun and
" "	Kako-gun	Innami-gun
Kamishika	Himeji City	Kanzaki-gun and Shikama-gun
" "		
Ibo	Tatsuno-cho,	Ibo-gun
" "	Ibo-gun	
Ako	Ako-cho,	Ako-gun
" "	Ako-gun	
Sayo	Sayo-cho,	Sayo-gun
" "	Sayo-gun	
Shiso	Yamasaki-cho,	Shiso-gun
" "	Shiso-gun	
Hokutan	Toyooka-cho,	Kinosaki-gun, Izushi-gun and Mikata-gun
" "	Kinosaki-gun	
Nantan	Wadayama-cho,	Asako-gun and
" "	Asako-gun	Yabu-gun
Hikami	Kaibara-cho,	Hikami-gun
" "	Hikami-gun	
Taki	Sasayama-cho,	Taki-gun
" "	Taki-gun	

PUBLIC CORPORATION MATTERS

JAPANESE NATIONAL RAILWAYS

Japanese National Railways Notification No. 73

July 20, 1949

At Shukugawara Station on the Nambu Line, C.L. shipment to and from industrial railway connecting with JNR Line at the same station, shall be handled as from July 20, 1949.

Acting President of Japanese National Railways
Vice-President
KAGAYAMA Yukio

PUBLIC NOTICE

ATTORNEY-GENERAL'S OFFICE

Factory Foundation

July 20, 1949

Whereas Tsushima Woolen Spinning Co., Ltd. (No. 75, Aza Kitashingai, Oaza Tsushima, Tsushima-shi, Aichi-ken) has applied for registration of preservation of ownership of the land, buildings, structures, machinery, implements, etc. belonging to the said Company's factory (Nos. 59, 60, 61, 63, 64, 65, 66, 67, 68-1, 69, 72-1, 72-2, 73-1, 73-3, 74-1, 78-2, 80, 81-1, 175-2, 176-2, 177-2, 178-2, 179, 180, 182, 183, 184, 185, 186, 187, 265, 266, 267, 268, 270, 271, 272, 275, 276, 278, 279, 280, 281, 282, 283, 284, 286, 287, 288, 345, 346, 347, 348, 350, 351, 352, 353, 356, 357, 374, 375, 376 and 377, for the purpose of creating a factory foundation, any person who has a claim over the movable or immovable property that is to be included in the aforesaid foundation or any creditor of seizure, provisional seizure or provisional disposition of the abovementioned property shall file his claim with this Office within 32 days from the day of publication of this notice.

The inventory of the said foundation is available at this Office for the inspection of the interested parties.

Tsushima Branch,
Nagoya Legal Affairs Bureau

July 20, 1949

Whereas Nippon Stainless Steel Co., Ltd. (No. 15, 1-chome, Nihombashi Edobashi, Chuo-ku, Tokyo) has applied for registration of preservation of ownership of the land, buildings, machinery and implements belonging to the said company's factory located at No. 545-1, Furushiro, Naoetsu-machi, Naka-kubiki-gun, Niigata-ken, for the purpose of creating a factory foundation, any person who has a claim over the movable or immovable property that is to be included in the aforesaid foundation or any creditor of seizure, provisional seizure or provisional disposition of the abovementioned property shall file his claim with this Office within 32 days from the day of publication of this notice.

The inventory of the said foundation is available at this Office for the inspection of the interested parties.

Naoetsu Branch,
Niigata District Legal Affairs Bureau

July 20, 1949

Whereas Riken Densen Kabushiki Kaisha, No. 10, 3-chome, Tsukiji, Chuo-ku, Tokyo, has applied for the registration of preservation of ownership of the land, buildings, structurs, machinery, implements, etc. belonging to the Shirone Factory of the said company located at No. 410 & No. 449, Noto, Shirone-machi, Naka-kambara-gun, Niigata-ken, for the purpose of creating a factory foundation, any person who has a claim over the movable or immovable property that is to be

included in the said foundation or any creditor of seizure, provisional seizure or provisional diposition shall file his claim with this office within thirty-two days from the date of publication of this notice.

The inventory of the said foundation is available at this office for the inspection of the interested parties.

Shirone Branch,
Niigata District Legal Affairs Bureau

July 20, 1949

Whereas Yasukawa Denki Seisaku-sho (No. 2346, Fujita, Yahata shi) has applied for registration of preservation of ownership of the land, buildings, machinery, implements, etc. belonging to the said company's Yukuhashi Factory located at No. 314, Ohashi, Yukuhashi-machi, Miyako-gun, for the purpose of creating a factory foundation, any person who has a claim over the movable or immovable property that is to be included in the aforesaid foundation or any creditor of seizure, provisional seizure or provisional disposition of the abovementioned property shall file his claim with this office within 30 days from the day of publication of this notice.

The inventory of the said foundation is available at this office for the inspection of the interested parties.

Yukuhashi Branch,
Fukuoka Legal Affairs Bureau

MINISTRY OF FINANCE

Disposal by Bidding

July 20, 1949

1. Location, Type, Construction and other details of objects to be sold:

No.	Location	Kind	Type	Construction	Space	Note
1.	Mikejiri-mura, Osato-gun, Saitama-ken	Building	Aeroplane shed	One-storied wooden house	432 *tsubo*	
2.	"	"	"	"		

2. Bidding are to displayed in every building.
3. Places where bidding instructions and other contract terms are to be displayed:
   Urawa Branch of Tokyo Finance Office.
   No. 94, 4-chome Tokiwa-cho, Urawa-shi, Saitama-ken
   Fukaya Sub-Branch of Urawa Branch of Tokyo Finance Office
   Harago, Hatara-mura, Osato-gun, Saitama-ken
4. Date and time for accepting and opening bidding
   No. 1. Bidding are accepted from 11.00 to 12.00 July 27, 1949.
   No. 2. Bidding are accepted from 13.00 to 14.00 July 27, 1949.
5. Place for auction:
   Urawa Branch of Tokyo Finance Office
   No. 94, 4-chome, Tokiwa-cho, Urawa-shi, Saitama-ken
6. Auction deposit:
   The amount exceeding five per cent of the estimated auction price payable in cash before the auction to Urawa Branch Office.
7. Inspection of objects for auction:
   Inspection of objects for auction may be made on July 25, 1949. Those desirous of making the inspection are required at the designated place: In front of Kagohara Station at 10.00 a.m.

Urawa Branch,
Tokyo Finance Office

July 20, 1949

1. Location, Type, Construction and other details of objects to be sold.

No.	Location	Kind	Type	Construction	Space	Note
1.	Inner plant of Kushibiki Factory of Former 2nd Military Arsenal	Building	Office	One-storied wooden house	53.90 *tsubo* 1 ridges	
2.			Warehouse	"	284.97 *tsubo* 9 ridges	
3.			"	"	416 *tsubo* 13 ridges	
4.			Miscellaneous house	"	56.31 *tsubo* 4 ridges	
			Total		811.18 *tsubo* (27 ridges)	

2. Bidding are to be displayed in every building.
3. Places where bidding instructions and other contract terms are to be displayed:
   Urawa Branch of Tokyo Finance Office.
   94, 4-chome, Tokiwa-cho, Urawa-shi, Saitama-ken
   Fukaya Sub-branch of Urawa Branch of Tokyo Finance Office.
   Harago, Hatara-mura, Osato-gun, Saitama-ken
4. Date and time for accepting and opening bidding
   Bidding are accepted from 14.30 to 16.00 July 27, 1949.
5. Place for auction:
   Urawa Branch of Tokyo Finance Office
   94, 4-chome, Tokiwa-cho, Urawa-shi, Saitama-ken.
6. Auction deposit:
   The amount exceeding five per cent of the estimated auction price, payable in cash before the auction to Urawa Finance Office.
7. Inspection of objects for auction
   Inspection of objects for auction may be made on July 26, 1949. Those desirous of making the inspection are required at the designated place: In front of Kagohara Station at 10 a.m.

Urawa Branch,
Tokyo Finance Office

COMPANIES AND OTHERS

Notice re Dissolution
(The 3rd Notice)

July 7, 1949

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the members' general meeting. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Yugen Kaisha Enshu Seizai-sho
(Enshu Lumber-mill, Inc.)
Yugen Kaisha Enshu Sangyo Shokai
(Enshu Industrial Co., Inc.)
No. 2-1, 1-chome, Marunouchi,
Chiyoda-ku, Tokyo

Notice re Calling for Claims

July 20, 1949

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the extraordinary stockholders' general meeting held on June 30, 1949. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Tokyo Seiyaku K. K.
Liquidator: Ichibei Kanehara
No. 2-9, 4-chome, Hongoku-cho,
Nihombashi, Chuo-ku, Tokyo

Notice re Calling for Claims
(The 2nd Notice)

July 13, 1949

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the extraordinary stockholders' general meeting held on May 30, 1949. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Tokyo Sanshin Kutsu Sangyo K.K.
Representative Liquidator:
Goroji Wada
No. 20, 3-chome, Shiba Mita,
Minato-ku, Tokyo

Notice re Establishment of Company, Dissolution and Calling for Claims

July 1, 1949

Notice is hereby given that the 2nd company, Kyowa Hakko Kogyo K.K. was established on July 1, 1949 and on the same day the undermentioned company was dissolved in accordance with the approved adjustment plan.

Those who have claims to this company are requested to notify the company to that effect within two months from the day of publication of this notice.

In case of failure to do so, their claims shall be excluded from the liquidation.

Kyowa Sangyo K.K.
(Kyowa Industrial Co., Ltd.)
Liquidators: Toyoharu Tsuruma
Tatsuo Haseba
Masao Okuda
No. 1045, Yoyogi Oyama-cho,
Shibuya-ku, Tokyo

Reorganization Notice (The 2nd Notice)

May 13, 1949

Notice is hereby given in accordance with the provisions of Art. 100 of the Commercial Code that at the members' general meeting of the undermentioned company held on April 30, 1949, it was decided with the consent of whole members to reorganize its constitution of a limited liability company to be incorporated as a joint-stock company.

Any creditor who has objection to the said decision is requested to notify the company to that effect by August 10, 1949.

Hokoku "Chain" Yugen Kaisha
President and Director:
Buhei Izumi
No. 18-12, 1-chome, Nishi Rokugo,
Ota-ku, Tokyo

Notice re Amalgamation
(The 1st Notice)

July 2, 1949

Notice is hereby given that at the stockholders' general meeting of A company and the partners, general meeting of B company respectively held on June 25, 1949, it was decided that A company should be merged with B company and the former continue to exist succeeding to all the rights and duties of the latter which is to be dissolved on the effectuation of the said amalgmation. In this connection, those who have any objection to the above amalgamation are requested to report to that effect within two months from the day following publication of this notice.

(A) K.K. Daigakudo Megane-ten
No. 1, Umeda-cho, Kita-ku, Osaka

(B) Daigakudo Shoji Goshi Kaisha
No. 22, 1-chome, Shinsaibashi-suji, Minami-ku, Osaka

Notice re Dissolution

June 30, 1949

Notice is hereby given that the undermentioned company was dissolved on June 26, 1949, in accordance with the decision made at the stockholders' general meeting. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Iwa Meriyasu K.K
Liquidator: Yoshihiko Yamashita
No. 14, 1-chome, Sagisu Naka
Fukushima-ku, Osaka

Notice re Dissolution
(The 2nd Notice)

June 27, 1949

Notice is hereby given that the undermentioned company was dissolved on May 31, 1949, in accordance with the decision made at the stockholders' general meeting. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Umebachi Sangyo K.K.
Representative Liquidator:
Kazuyoshi Umebachi
No. 66, 2-chome, Minami-ikuno,
Ikuno-ku, Osaka

Notice re Dissolution

July 20, 1949

Notice is hereby given that the undermentioned company was dissolved on June 30, 1949, in accordance with the decision made at the stockholders' general meeting held on the same day. Accordingly, the creditors to this company are requested to report their claims within two months from the day following publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Izumi Shuzo Yugen Kaisha
Representative Liquidator:
Hisajiro Terada
No. 152, Bessho-cho, Kishiwada-shi, Osaka

Reorganization Notice

July 5, 1949

Notice is hereby given that the members' general meeting of the undermentioned Company held on June 15, 1949, it was decided with the consent of entire members to reorganize its constitution of a limited liability company to be incorporated as a joint-stock company under the name of Daito Chemical Industry Co., Ltd. (Daito Kagaku Kogyo-sho).

Any creditor who has objection to the said decision is requested to notify the company to that effect within two months from the day of publication of this notice.

Failing to do so within the aforesaid period, he shall be regarded to have given his consent to the said reorganization.

Yugen Kaisha Daito Kagaku Kogyo-sho
Representative Director: Shoji Kiguchi
No. 104, Anabe, Odawara-shi

Notice re Dissolution

July 7, 1949

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the extraordinary stockholders' general meeting hold on June 30, 1949. Accordingly, the creditors to this company are requested to report their claims within two months from the day following publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Nitto Shoji K.K.
Liquidator: Sukeo Watanabe
No. 957, 6-bancho, Furumachi-dori,
Niigata-shi, Niigata-ken

Notice re Dissolution

July 4, 1949

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the members' general meeting held on June 30, 1949. Accordingly, the creditors to this company are requested to report their claims within two months from the day of publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Yugen Kaisha Shimaya Imbo
No. 215, Oaza Takada, Yamato-takada-shi

Notice re Dissolution of Temple

June 5, 1949

Notice is hereby given that the undermentioned temple was dissolved on May 13, 1949. Accordingly the creditors to this temple are requested to report their claims within two months from the day following publication of this notice.

Failing any claim to be submitted within the aforesaid period, it shall be excluded from the liquidation.

Yakushi-in
Supervisor and Liquidator:
Kansho Inoue
No. 346, Oaza Ryosanji, Ohaga-mura,
Kume-gun, Okayama-ken

Notice re Amalgamation

May 26, 1949

Notice is hereby given that at the stockholders' general meetings of the undermentioned companies respectively held on May 15, 1949, it was decided that Mita Seimen K.K. should be merged with Sanyo Izai K.K. and the former succeed to all the rights and duties of the latter which is to be dissolved on the effectuation of the said amalgamation. In this connection, any person who has objection to the above merger is requested to report to that effect within two months from the date of publication of this notice to the respective company concerned.

Mita Seimen K. K.
No. 384, Onaga-machi, Hiroshima-shi
Sanyo Izai K. K.
No. 382, Onaga-machi, Hiroshima-shi

Ten day Report of The Bank of Japan
(July 1—July 10)

July 14, 1949

Assets	The Bank of Japan (in ¥1,000)
Advances to Government	101,404,155
Loans	74,451,877
Cash and bullion	1,234,454
Government bonds and other securities	159,840,253
Agencies accounts	1,339,066
Miscellaneous accounts	23,198,425
Total	361,468,232
Liabilities	
Notes issued	292,833,224
Government deposits	39,235,561
Other deposits	18,180,206
Miscellaneous accounts	10,743,404
Capital and reserves	475,836
Total	361,468,232

Notice on Sale of Dissolved Organizations' Properties (The 43rd Sale)

1. Properties to be Sold:
[(a) to (x) will be sold in a lot each].
(a) Building, wooden, tile-roofed, 1-storied 25.75 *tsubo* (B-481)
(b) Building (dormitory), wooden, board-roofed, 1-storied 99.30 » (B-718)
Building (warehouse), wooden, tile-roofed 1-storied 10.00 *tsubo* (B-719)
Building (workshop), wooden, tile-roofed, 1-storied 24.00 » (B-720)
(c) Building, wooden, tile-roofed, 1-storied 36.50 » (B-721)
(d) Book-case & 5 descriptions (M-17-1)
(e) Desk & 17 others (M-17-2)
(f) Desk & 4 descriptions (M-17-3)
(g) Hat-hanger & 11 descriptions (M-17-4)
(h) Desk & 8 others (M-17-5)
(i) Desk & 3 descriptions (M-17-6)
(j) Screen & 12 descriptions (M-17-7)
(k) Carpet (M-17-8)
(l) Mirror (M-17-9)
(m) Chair & 29 others (M-17-10)
(n) Table-cloth & 28 others (M-17-11)
(o) Bicycle & 9 others (M-17-12)
(p) Desk & 6 descriptions (M-17-13)
(q) Desk & 11 others (M-17-14)
(r) Shovel & 6 descriptions (M-17-15)
(s) Hoes, etc.: 16 (M-17-16)
(t) Quilt-covers & sheets: 28 (M-17-17)
(u) Desk & 2 others (M-17-18)
(v) Desk & 2 others (M-17-19)
(w) Book-case & 2 others (M-17-20)
(z) Bedding: 6 (M-17-21)

2. Location:
(a) 4, Dewa-machi, Kanazawa-shi
(b) To-132, Yoshinoya, Shiyu-machi, Hakui-gun, Ishikawa-ken
(c) Nu-125, Unoki, Unoki-machi, Kahoku-gun, Ishikawa-ken
(d) Komatsu Municipal Office, Koumade-machi, Komatsu-shi, Ishikawa-ken
(e) Ishikawa Local Office, Matsuzumi-machi, Ishikawa-gun, Ishikawa-ken

(f) & (g) Hakui Local Office, Hakui-machi, Hakui-gun, Ishikawa-ken
(h) & (p) Kashima Local Office, Tokoroguchi, Nanao-shi, Ishikawa-ken
(q) Fugeshi Local Office, Wajima-machi, Fugeshi-gun, Ishikawa-ken
(j) to (n) Assistance Section, Civil Administration Dept., Ishikawa Prefectural Government, Hirosaka-dori, Kanazawa-shi
(c) Accounting Section, Ishikawa Prefectural Headquarters of National Police, Hirosaka-dori, Kanazawa-shi
(q) Enuma Local Office, Taiseiji-machi, Enuma-gun, Ishikawa-ken
(r) to (t) Taiseiji Mothers & Children's Dormitory, Taiseiji-machi, Enuma-gun, Ishikawa-ken
(u) & (x) Kahoku Local Office, Tsubata-machi, Kahoku-gun, Ishikawa-ken
(v) Tamasu Local Office, Iida-machi, Tamasu-gun, Ishikawa-ken
(w) Nomi Local Office, Koumade-machi, Komatsu-shi, Ishikawa-ken

3. Date of Preview:
Fixed to meet at the location of each property, at 10.00 a.m., July 23.

4. Time Limit for Bids
(Applications for Purchase):
5.00 p.m., July 29.

5. Place of Bids
(Applications for Purchase):
This Sales Commission or Investigation Section, General Affairs Dept., Ishikawa Prefectural Government

6. Security Money:
(a) ¥15,000 (b) ¥80,000 (c) ¥40,000
(d) to (g), (h), (o), (q) to (s) & (u) to (w) ¥100 each
(h), (i), (n), (p) & (t) ¥200 each
(j) ¥500 (k) & (x) ¥300 each (m) ¥400

7. In case purchasers have been decided, the names of the successful bidders or applicants will be notified in the Official Gazette and also will be informed to all the bidders or applicants.

As to the instructions for bids (applications for purchase) and particulars of sale, please inquire at this Sales Commission or Investigation Section, General Affairs Dept., Ishikawa Prefecture.

Sales Commission of Dissolved Organizations' Properties
Within the Premises of Imperial Palace, Chiyoda-ku, Tokyo
(Former Privy Council Building)

OFFICIAL GAZETTE

GOVERNMENT PRINTING AGENCY — ENGLISH EDITION — 昭和二十一年十一月三十日 第三種郵便物認可

EXTRA No. 94 — WEDNESDAY, JULY 20, 1949

NOTIFICATIONS

Ministry of Agriculture and Forestry Notification No. 196

July 20, 1949

In accordance with the provisions of Art. 3 of the Designated Agricultural and Forestry Commodities Inspection Law (Law No. 210 of 1948), the following Inspection Standards for Marine Products shall be fixed and enforced as from August 19, 1949:

Minister of Agriculture and Forestry
MORI Kotaro

I. Dried Fish Products

1. Dried Herring

(1) "Migaki-nishin"

This means split herring without head, tail and backbone; but it may include one with lid of gills.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good; poor fat	Ordinary, and not mixed with very fatty "Migaki-Nishin"	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Whole length of one piece: 5 *sun* or more Weight of one piece: 3.5 *momme* or more Even and well shaped	Whole length of one piece: 5 *sun* or more Weight of one piece: 2 *momme* or more Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less But those inspected from beginning of fishing season to the end of May: Moisture: 35% or less; but those refrigerated 50% or more and 60% or less	Do.	Do.	Out of standard
Impurities	Not mixed with those belly only, sands and other impurities	Do.	Do.	Out of standard

(2) "Honetsuki-migaki-nishin"

This means split and dried herring with backbone, but without head and tail.

Quality	Good; poor fat	Ordinary and not mixed with very fatty "Migaki-nishin"	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad

Shape	Whole length: 5 *sun* or more Weight: 4.5 *momme* or more Even and well shaped	Whole length: 5 *sun* or more Weight: 3 *momme* or more Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less Those inspected from beginning of fishing season to the end of May Moisture: 35% or less	Do.	Do.	Out of standard
Impurities	Not mixed with belly only, sands and other impurities	Do.	Do.	Out of standard

(3) "Hokawari-nishin"

This means herring which is split "Hokawari-zaki", but not two parts separated.

Quality	Good; poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Weight: 8 *momme* or more Good	Weight: 8 *momme* or more Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) Opened and Dried Herring "Hiraki-nishin"

This means herring opened at its back or at its belly, salted and dried.

Quality	Good; poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Weight: with no head: 20 *momme* or more; with head: 25 *momme* or more Even and well shaped, and with no gills nor entrails	Weight: with no head: 15 *momme* or more; with head: 20 *momme* or more Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less Those inspected from beginning of fishing season to the end of April: Moisture: 60% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(5) "Maruboshi-nishin"

This means herring with gills and entrails taken off (except small herring), salted and dried.

Quality	Good; poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear silverly bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad

Shape	Not included whole length under 3 *sun*; even and well shaped	Not included whole length under 3 *sun*, ordinary	Not included whole length under 3 *sun*, inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(6) Boiled and Dried Herring "Niboshi-nishin"

This means herring boiled and dried.

Quality	Good; poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Whole length: 3 *sun* or more and 4 *sun* or less. Even and well shaped, but mixture of herring without heads, within 10% of the total, may be allowed	Whole length: 3 *sun* or more and 6 *sun* or less. Ordinary but mixture of herring without heads, within 10% of the total, may be allowed	Whole length: 3 *sun* or more. Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(7) Pressed, Boiled and Dried Herring "Assakuniboshi-nishin"

This means dried herring, having original form, after boiled, pressed and fatseparated, but including those with heads and tails cut off.

Quality	Well boiled; thoroughly fat-separated	Ordinary, slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Slightly fatty-smell, and of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped, but those damaged in form, within 10% of the total, may be allowed	Ordinary, but those damaged in original form, within 20% of the total, may be allowed	Those badly damaged in form, within 30% of the total, may be allowed	Bad
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(8) Smoked Herring "Kunsei-nishin"

This means herring salted (salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped, with no deterioration in belly	Those slightly deteriorated in belly, within 10% of the total, may be allowed	Those slightly deteriorated in belly, within 30% of the total, may be allowed	Out of standard

Degree of dryness	Moisture: 40% or less; but those hot-smoked "Onkun"; moisture: 55% or less	Do.	Do.	Out of standard

2. Dried Sardine "Hoshi-iwashi", Dried "Kibinago" "Hoshi-kibinago"

(1) Dried Sardine "Maruboshi-iwashi"

This means salted and dried sardine.

Quality	Good; poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, with no deterioration in belly	Very slightly deteriorated in belly	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: half dried: 50% or less well dried: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Sardine "Hirakiboshi-iwashi"

This means sardine opened at its back or at its belly, salted and dried.

Quality	Good; poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Dried Sardine, Dried "Kibinago", "Suboshi-iwashi", "Suboshi-kibinago"

This means dried sardine or "Kibinago" (Spratelloides japonicus)

Quality	Good; very poor fat	Not rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, with no deterioration in belly	Very slightly deteriorated in belly	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) Boiled and Dried Sardine, Boiled and Dried "Kibinago" "Niboshi-iwashi", "Niboshi-kibinago"

This means boiled and dried sardine or "kibinago".

Quality	Goyd; well boiled and poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped	Slightly damaged in form	Inferior to 2nd grade	Bad
	Classified according to the size: (1) "Oba" (big type): 4.5 *sun* or more (2) "Chuba" (medium type): 2.5 *sun* or more and under 4.5 *sun* (3) "Koba" (small type): 1 *sun* or more and under 2.5 *sun* (4) "Chirimen" (smallest type): under 1 *sun*	Types in length: Do.	Types in length: Do.	
Degree of dryness	Moisture: "Oba", "Chuba": 18% or less "Koba": 20% or less "Chirimen": 30% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(5) Pressed, Boiled and Dried Sardine "Assakuniboshi-iwashi"

This means dried sardine, having original form, after boiled, pressed and fat-separated, but including those with heads and tails cut off.

Quality	Well boiled, well fat-separated	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Light fatty-smell and of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped, but those damaged in form, within 10% of the total, may be allowed	Ordinary, but those damaged in form, within 20% of the total, may be allowed	Greatly damaged in form, within 30% of the total, may be allowed	Bad
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(6) Roasted and Dried Sardine "Yakiboshi-iwashi"

This means sardine with their heads and entrails taken off which are roasted and dried.

Quality	Good, por fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Ordinary	Inferior to 2nd grade	Bad

Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(7) Smoked Sardine "Kunsei-iwashi"

This means sardine salted (salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Slightly deteriorated in belly be allowed within 10% of the total	Slightly deteriorated in belly be allowed within 30% of the total	Out of standard
Degree of dryness	Moisture: 40% or less but hot-smoked "onkun" Moisture: 55% or less	Do.	Do.	Out of standard

3. Dried Mackerel "Hoshi-saba"

(1) Slightly Dried Mackerel "Maruboshi-saba"

This means mackerel salted and dried.

Quality	Good; poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, Clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Orninary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 50% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Mackerel "Hiraki-saba"

This means mackerel opened at its back or at its belly, salted and dried.

Quality	Good, poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less Those inspected from Oct. to the end of Apr. Moisture: 50% or less	Do.	Do.	Out of standard

Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Boiled and Dried Mackerel "Niboshi-saba"

This means mackerel boiled and dried.

Quality	Good; well boiled and poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped, but those damaged in form, within 20% of the total, may be allowed	Those damaged in form, within 40% of the total, may be allowed	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed sands and other impurities	Do.	Do.	Out of standard

(4) Pressed, Boiled and Dried Macherel "Assakuniboshi-saba"

This means dried mackerel, having original form, after boiled, pressed and fat-separated, but including those with heads and tails cut off.

Quality	Well boiled; well fat-separated	Slightly rancid	Interior to 2nd grade	Bad
Color and lustre	Good lustre, clear bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Light fatty-smell and of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped, but those damaged in form may be allowed within, 10% of the total	Those damaged in form may be allowed within 20% ot the total	Those greatly demaged in from be allowed within 30% of the total	Out of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(5) Smoked Mackerel "Kunsei-saba"

This means mackerel salted (Salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped excluding those slightly deteriorated in belly	Those slightly deteriorated in belly may be allowed within 10% of the total	Those slightly deteriorated in belly may be allowed within 30% or the total	Out of standard
Degree of dryness	Moisture: 40% or less but hot-smoked "Onkun": Moisture: 55% or less	Do.	Do.	Out of standard

4. Dried Mackerel Pike "Hoshi-samma"

(1) Slightly Dried Mackerel Pike "Maruboshi-samma"

This means salted and dried mackerel pike.

Quality	Good, poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre, clear silverly bluish white in abdomen	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Very slightly deteriorated in belly	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 50% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Mackerel Pike "Hiraki samma"

This means Mackerel Pike opened at its back or at its belly, salted and dried.

Quality	Good: poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less but when inspected from Oct. to the end of Apr. Moisture: 50% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities			Out of standard

(3) Smoked Mackerel Pike "Kunsei-samma"

This means mackerel pike salted (salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow: good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Those slightly deteriorated in belly may be allowed within 10% of the total	Those slightly deteriorated in belly may be allowed within 30% of the total	Out of standard
Degree of dryness	Moisture: 40% or less, but hot-smoked "Onkun": Moisture: 55% or less	Do.	Do.	Out of standard

5. Dried Horse Mackerel "Hoshi-aji"

(1) "Maruboshi-aji"

This means salted and dried horse mackerel.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad

Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Very slightly deteriorated in belly	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: Half dried: 50% or less Well dried: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Horse Mackerel "Hirakiboshi-aji"

This means horse mackerel opened at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or moro to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Boiled and Dried Horse Mackerel "Niboshi-aji"

This means boiled and dried horse mackerel.

Quality	Well boiled and good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original maintained even and well shaped, but those damaged in form may be allowed within 20% of the total	Those damaged in form may be allowed within 40% of the total	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

6. Dried Cod

(1) Split Cod "Bo-tara"

This means split and dried cod without head, entrails and backbone.

Quality	Good, without damage from insect, but those slightly molded may be allowed	Ordinary, without much damage from insect and rain	Inferior to 2nd grade	Bad
Color and lustre	Muscle: amber Skin: grey white	Muscle: reddish brown or with black spot	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad

Shape	Good, with muscle slightly thin	Ordinary, with muscle slightly thin	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 30% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Cod "Hiraki-tara"

This means cod opened at its back or at its belly, salted and dried.

Headless opened cod "Muto Hiraki Tara", without neckbone and backbone upper than 3rd dorsal fin (about 20th knot from last backbone).

Quality	Fresh raw material and tough muscle	Slightly deteriorated raw material, with slightly bad smell	Inferior to 2nd grade	Bad
Color and lustre	Muscle: light yellow or amber, with white powder or purple spot very slightly	Muscle: next to 1st grade, and with a few purple spot, slightly damaged by salt	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, slightly split in muscle	Ordinary, pretty split in muscle	Inferior to 2nd grade, with black membrane	Bad
Degree of dryness	Moisture: 35% or less, when inspected from Nov. to the end of Feb. Moisture: 45% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Dried Cod-Stomach "Hoshi-tara-i"

This means dried combined gills, gullet and stomach of cod.

Quality	Excellently fresh raw material	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Goood	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 30% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) "Migaki-tara", "Sukimi-tara"

"Migaki Tara" means cod, being slivered both sides, with bone and fin cut off, salted and dried.

"Sukimi-tara" means cod, being slivered both sides with bone, fin and skin cut off, salted and dried.

Quality	Excellently fresh raw material and though muscle	Slightly deteriorated raw material, with slightly bad smell	Inferior to 2nd grade	Bad
Color and lustre	Muscle: light yellow or amber, with white powder or purple spot very slightly	Muscle: inferior to 1st grade, and with few purple spot, slightly damaged by salt	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad

Shape	Even and well shaped, slightly split in muscle	Ordinary, pretty split in muscle	Inferior to 2nd grade, and one with black membrame	Bad
Degree of dryness	Moisture: 35% or less, but when inspected from Nov. to the end of Feb. Moisture: 45% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed sands and other impurities	Do.	Do.	Out of standard

(5) "Tara-soboro"

This means fibroid, dried cod meat after boiled.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good, long fiber, not mixed with powder	Ordinary, but those mixed with powder may be allowed within 20% of the total	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with entrails, skin, bones, sands and other impurities	Do.	Do.	Out of standard

7. Dried Alaska Pollack

(1) Split Alaska Pollack "Bo-sukeso-tara"

This means split and dried Alaska pollack without head, entrails and backbone.

Quality	Good, without damage from insect, but may be allowed with slightly molded	Ordinary, with slightly damaged from insect and rain	Inferior to 2nd grade	Bad
Color and lustre	Muscle: amber Skin: grey white	Muscle: reddish brown or black spot	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good, with muscle slightly thin	Ordinary, with muscle slightly thin	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 30% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Alaska Pollack "Hiraki-sukesotara"

This means Alaska pollack opened at its back or at its belly, salted and dried. Headless opened Alaska pollack "Muto Hiraki Sukesotara", without neckbone and backbone upper than 3rd dorsal fin (about 20th knot from last backbone).

Quality	Excellently fresh raw materils and though muscle	Slightly deteriorated raw material, with slightly bad smell	Inferior to 2nd grade	Bad
Color and lustre	Muscle: light yellow or amber, with white powder or purple spot very slightly	Muscle: next to 1st grade, and with a few purple spot, slightly damaged by salt	Inferior to 2nd grade	Bad

Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, slightly split in muscle	Ordinary, much split in muscle, and with black membrane	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less. When inspected from Nov. to the end of Feb., moisture: 45% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) "Migaki-sukesotara", "Sukimi-sukesotara"

"Migaki Sukesotara" means Alaska pollack, being slivered both sides, with bone and fin cut off, salted and dried.

"Sukimi Sukesotara" means Alaska pollack, being slivered both sides, with bone and fin cut off salted and dried.

Quality	Excellently fresh raw material and tough muscle	Slightly deteriorated raw material, with slightly bad smell	Inferior to 2nd grade	Bad
Color and lustre	Muscle: light yellow or amber, with white powder or purple spot very slightly	Muscle: next to 1st grade, and with little purple spots, slightly damaged by salt	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, slightly split in muscle	Ordinary, pretty split in muscle, and with black membrane	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less, but when inspected from Nov. to the end of Feb. moisture: 45% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) Dried Alaska pollack "Maruboshi-sukesotara"

This means Alaska pollack with gills and entrails cut off (including those with no head), salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less, when inspected from Nov. to the end of Feb. moisture: 55% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(5) "Sukesotara-soboro"

This means fibroid, dried meat of Allaska pollack after boiled.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good: long fibroid, not mixed with powder	Ordinary, but those mixed with powder may be allowed within 20% of the total	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with entrails, skin, bones, sands and other impurities	Do.	Do.	Out of standard

8. Dried Atka Mackerel "Hoshi-hokke"

(1) "Hokawari-hokke"

This means split "Hokawari-zaki" Atka mackerel, dried (including those separated into two parts).

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Opened and Dried Atka Mackerel "Hiraki-hokke"

This means Atka Mackerel opened at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 55% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or less to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Dried Atka Mackerel "Maruboshi-hokke"

This means salted and dried Atka mackerel, without gills and entrails (including those with heads cut off)

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) Smoked Atka Mackerel "Kunsei-hokke"

This means Atka mackerel split at its back or at its belly, salted (salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow: good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade, and with no gills nor entrails	Bad
Degree of dryness	Moisture: 45% or less, but in case of hotsmoked "Onkun"; Moisture; 55% or less	Do.	Do.	Out of standard

9. Dried Shark "Hoshi-same"

(1) Salted and Dried Shark "Enkan-same"

This means salted and dried shark-meat (including those with bones).

Quality	Good, poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Boiled and Dried Shark "Niboshi-same"

This means shark with head and entrails cut off boiled and dried. But in case of big type shark, its meat alone are cut into suitable sizes, and boiled and dried.

Quality	Well boiled; good and poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Shark-Fin "Same-hire"

This means dried shark fin.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no meat	Ordinary	Inferior to 2nd grade	Bad and the weight of a sheet being 1.7 *momme* or less
Degree of dryness	Moisture: 13% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(4) Roasted Shark "Yaki-same"

This means shark-meat cut into suitable sizes roasted and dried (including salted shark-meat).

Quality	Good; poor fat	Slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, with no skin	Ordinary, with no skin	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(5) Smoked Shark "Kunsei-same"

This means Shark-meat salted (Salt: 15% or more), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow, good lustre	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped, with no skin	Ordinary, with no shark-skin	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 45% or less	Do.	Do.	Out of standard

10. Dried "Konago" "Hoshi-konago"

(1) Dried "Konago", "Maruboshi-konago"

This means dried "konago" (including those salted).

Quality	Good: poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Boiled and Dried "Konago", "Niboshi-konago"

This means "Konago" boiled and dried.

Quality	Good: poor fat	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original from maintained, even and well shaped. Classified according to the size: (1) "Oba" (big type); 4.5 *sun* or more (2) "Chuba" (medium type); 2.5 *sun* or more and under 4.5 *sun* (3) "Koba" (small type); 1 *sun* or more and under 2.5 *sun* (4) "Chirimen" (smallest type); under 1 *sun*	Slightly damaged in form. Types in length Do.	Types in length Do.	

Degree of dryness	Moisture: 20% or less but "Chirimen"; moisture; 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

11. Dried "Nodoguro", Dried "Tojin", "Hoshi-nodoguro, Hoshi-tojin"

Opened and Dried "Nodoguro". Opened and Dried "Tojin", "Hirakiboshi-nodoguro, Hirakiboshi-tojin"

This means "Nodoguro" or "Tojin" split at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

12. Dried Barracuda "Hoshi-kamasu"

Opened and Dried Barracuda "Hiraki-kamasu"

This means barracuda split at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

13. Dried Flying-fish "Hoshi-tobiuo"

Opened and Dried Flying-fish "Hiraki-tobiuo"

This means flying-fish split at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails		
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with no sands and other impurities	Do.	Do.	Out of standard

14. Dried Ray, Dried "Kasube" "Hoshi-ei, Hoshi-kasube"

(1) Dried Ray "Hoshi-ei"

This means ray with head and backbone taken off (including those cut into pieces), salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no entrails	Ordinary, and with no entails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with no sands and other impurities	Do.	Do.	Out of standard

(2) Dried "Kasube" "Hoshi-kasube"

This means dried "Kasube" without mouth, gills and entrails.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less Those inspected from Nov. to the end of Feb., moisture: 50% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

15. Dried Hairtail "Hoshi tachiuo"

This means hairtail salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills and entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

16. Dried Marine Sharp-Teethed Eel "Hoshi-hamo"

Opened and Dried "Hamo"

This means marine eel split at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Proper color; good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills and entrails	Ordinary, and with no gills and entrails	Inferior to 2nd grade	Bad

Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with no sands and other impurities	Do.	Do.	Out of standard

17. Dried Big-eye "Hoshi-mutsu"

Opened and Dried Big-eye "Hiraki-mutsu"

This means big eye opened at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills and entrails	Ordinary, and with no gills and entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

18. Dried Flatfish "Hoshi-karei"

(1) Slightly Dried Flatfish "Maruboshi-karei"

This means dried flatfish without entrails (including those salted).
But those of 3 *sun* or less in length with entrails may be included.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other entrails	Do.	Do.	Out of standard

(2) Roasted Flatfish "Yaki-karei"

This means flatfish without entrails, roasted and dried.
But those of 3 *sun* or less in length with entrails may be included.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original from maintained, even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture:-50% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other Impurities	Do.	Do.	Out of standard

(3) Smoked Flatfish "Kunsei-karei"

This means flatfish salted, (salt: 15% or more) smoked and dried. (including those with no heads).

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Reddish brown	Inferior to 2nd grade	Bad

Flavor	Good	Inferior to 1st grade	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 45% or less but hot-smoked "onkun", moisture: 55% or less	Do.	Do.	Out of standard

19. Opened and Dried Croaker "Hiraki-guchi"

This means croaker opened at its back or at its, belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with no sands and other impurities	Do.	Do.	Out of standard

20. Opened and Dried Lizard-fish "Hiraki-eso"

This means lizard-fish opened at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

21. Opened and Dried Rockfish "Hiraki-kichiji"

This means rockfish opened at its back or at its belly, salted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Ordinary, and with no gills nor entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements forpreservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with no sands and other impurities	Do.	Do.	Out of standard

22. Dried Pond-smelt "Hoshi-Wakasagi"

(1) Dried Pond-smelt "Maruboshi-wakasagi"
This means pond-smelt dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Boiled and Dried Pond-smelt "Niboshi-wakasagi"
This means pond-smelt boiled and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) Roasted and Dried Pond-smelt "Yakiboshi-wakasagi"
This means pond-smelt roasted and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden yellow; good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of preper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Original form maintained, even and well shaped	Mixture of those very slightly damaged in form may be allowed	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

23. Dried Puffer "Hoshi-fugu"

(1) Opened and Dried Puffer "Hiraki-fugu"
This means puffer opened at its back or at its belly, salted and dried.

Quality	Good; blood well removed	Ordinary; blood well removed	Inferior to 2nd grade, blood well removed	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good, and gills, entrails and backbone completely taken off	Ordinary, and gills, entrails and backbone completely taken off	Inferior to 2nd grade, and gills, entrails, and backbone completely taken off	Bad
Degree of dryness	Moisture: 40% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do-	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Boiled and Dried Puffer "Niboshi-fugu"
This means puffer of 5 *sun* or less in whole length, boiled and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad

Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 30% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) "Sukimi" Puffer "Sukimi-fugu"
This means puffer, being slivered both sides, with bones, fins and skin taken off, salted and dried.

Quality	Very fresh raw material; blood well removed	Ordinary fresh raw material; blood well removed	Inferior to 2nd grade in raw material, blood well removed	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 35% or less	Do.	Do.	Out of standard
Salt requirements for preservation	Salt: 5% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

24. Smoked Salmon, Smoked Trout "Kunsei-sake", "Kunsei-masu"
This means salmon or trout (including those without heads and entrails), salted (salt: 20%), smoked and dried.

Quality	Well smoked	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good; golden yellow	Reddish brown	Inferior to 2nd grade	Bad
Flavor	Good	Next to the 1st grade in flavor	Inferior to 2nd grade	Bad
Shape	Even and well shaped; with no gills nor entrails	Ordinary, with no gills nor entrails	Inferior to 2nd grade, with no gills nor entrails	Bad
Degree of dryness	Moisture: 50% or less But hot smoked "onkun": moisture: 60% or less	Do.	Do.	Out of standard

25. Other Dried Fish Products
This means whole or part of fish dried, or boiled, roasted, salted, seasoned or smoked and then dried. But excluding those mentioned in items from (1) to (24) inclusive.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Well dried	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

II. Salted Fish Products

1. Salted Herring "Shio-nishin"

(1) Slightly Salted Herring "Hitoshio-nishin"
This means herring slightly salted.

Items of inspection	Standard		Qualified	Disqualified
	1st grade		2nd grade	
Quality	Excellently fresh raw material	Inferior to 1st grade		Bad
Color and lustre	Bluish white	Inferior to 1st grade		Bad

Shape	Even and well shaped, excluding those under 3 *sun* in whole length, but those slightly deteriorated in belly may be allowed within 30% of the total	Inferior to 1st grade, excluding those under 3 *sun* in whole length, but those slightly deteriorated in belly may be allowed within 50% of the total	Bad
Salt requirements for preservation	Salt: 10% or more to the weight in wet	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Herring "Enzo-nishin"

This means herring preserved for 20 days or more in salt of considerable amount, and then salted again.

Quality	Excellently fresh raw material, and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped, excluding those under 3 *sun* in whole length, but those slightly deteriorated in belly may be allowed within 30% of the total	Inferior to 1st grade, excluding those under 3 *sun* in whole length	Bad
Salt requirements for preservation	Original salt: 30% or more to the weight in wet Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

2. Salt-cured Sardine "Enzo-iwashi"

This means sardine preserved for 1 day or more in salt and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped, excluding those slightly deteriorated in belly	Very slightly deteriorated in belly	Bad
Salt requirements	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight in wet Additional salt: 5% or more (2) From Nov. to Mar. Original salt: 10% or more to the weight in wet Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

3. Salt-cured Mackerel "Enzo-saba"

This means mackerel preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped, but those slightly deteriorated in belly, may be allowed within 5% of the total	Inferior to 1st grade, but those very slightly deteriorated in belly	Bad, and opened fish with gills and entrails

Salt requirements	(1) From Apr. to the end of Oct. (a) to whole one Original salt: 15% or more to the weight in wet Additional salt: 5% or more (b) To opened one Original salt: 10% or more to the weight in wet Additional salt: 5% or more (2) From Nov. to the end of Mar. (a) To whole one Orginal salt: 10% or more to the weight in wet Additional salt: 5% or more (b) To opened one Original salt: 5% or more to the weight in wet Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

4. Salt-cured Mackerel Pike "Enzo-samma"

This means mackerel pike preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped, but those slightly deteriorated in belly may be allowed within 5% of the total	Very slightly deteriorated in belly	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight in wet Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 10% or more to the weight in wet Additional Salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

5. Salt-cured Bonito "Enzo-katsuo"

This means bonito, being slivered both sides and with backbone cut off, preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed. Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

6. Salt-cured Frigate Mackerel "Enzo-sodakatsuo"

This means frigate mackerel with head cut off and opened, preserved in salt 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Bluish white	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no entrails	Inferior to 1st grade, and with no entrails	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original Salt: 10% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

7. Salted Cod "Shio-tara"

(1) Slightly Salted Cod "Hitoshio-tara"

This means cod slightly salted, including those with heads cut off.

Quality	Excellently fresh raw meterial	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Cod 'Enzo-tara"

This means opened cod with heads and backbones before 3rd dorsal fin cut off, preserved in salt of considerable amount for 5 days or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do	Out of standard

(3) Salted Stomach of Cod "Shio-tara-i"

This means salted combined gill, gullet and stomach of cod.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Well	Inferior to 1st grade	Bad
Salt requirements for preservation	Salt: 20% or more to the weight of stomach of raw cod	Do.	Out of standard
Impurities	Not mixed sands and other impurities	Do.	Out of standard

8. Salted Alaska Pollack "Shio-sukesotara"

(1) Slightly salted Alaska pollack "Hitoshio-sukesotara"

This means Alaska Pollack slightly salted, including those with heads cut off.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills and entrails	Inferior to 1st grade, and with no gills and entrails	Bad
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Alaska Pollack "Enzo-sukesotara"

This means Alaska pollack, with heads and backbones before 3rd dorsal fin cut off, preserved for 3 days or more in salt of considerable amount and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

9. Salted Atka Mackerel "Shio-hokke"

(1) Slightly salted Atka Mackerel "Hitoshio-hokke"

This means Atka Mackerel slightly salted.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shapped	Inferior to 1st grade	Bad
Salt requirements	(1) From Apr. to Oct. Salt: 15% or more to the weight in wet (2) From Nov. to the end of Mar. Salt: 10% or more to the weight in wet	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Atka Mackerel "Enzo-hokke"

This means atka mackerel (including those opened) with heads and entrails cut off, preserved for 10 days or more in salt of considerable amount and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Salt requirements	(1) From Apr. to the end of Oct. Original salt: 25% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard

Impurities	Not mixed with sands and other impurities	Do.	Out of standard

10. Salt-cured Amberjack "Enzo-buri"

This means amberjack preserved in salt for 1 day or more (From May to the end of Sep.) with backbone cut off, and opened, or silvered both sides, and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 20% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 15% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

11. Salt-cured Ribbon-fish "Enzo-tachiuo"

This means ribbon-fish preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills and entails	Bad
Salt requirements	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 10% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

12. Salted Flat Fish "Shio-karei"

(1) Slightly salted Flatfish "Hitoshio-karei"

This means flatfish slightly salted.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no entrails. But those under 3 *sun* in length, with entrails, may be allowed	Inferior to 1st grade, and with no entrails. But those under 3 *sun* in length, with entrails, may be allowed	Bad
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Flatfish "Enzo-karei"

This means flatfish preserved for 1 day or more in salt of considerable amount, and then salted again.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad

Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no entrails. But those under 3 *sun* in length, with entrails, may be allowed	Inferior to 1st grade, and with no entrails. But those under 3 *sun* in length, with entralis, may be allowed	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

13. Salt-cured Dolphin "Enzo-shiira"

This means opened dolphin preserved in salt for 1 day or more, and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Origigiinal salt: 20% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 15% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

14. Salt-cured Croaker "Enzo-guchi"

This means opened croaker preserved in salt for 1 day or more and then salted again. But those under 8 *sun* in length, with heads cut off, may be included herein.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 10% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

15. Salt-cured Lizardfish "Enzo-eso"

This means opened lizardfish preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad

Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 10% or more to the weight after processed Additional salt: 5% or more	Do	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

16. Salt-cured Horse Mackerel "Enzo-aji"

This means opened horse mackerel preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and with no gills nor entrails	Bad
Salt requirement for preservation	Original salt: 10% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

17. Salt-cured Salmon-shark "Enzo-mokazame"

This means sliced salmon-shark preserved in salt for 1 day or more and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no skin	Inferior to 1st grade, and with no skin	Bad
Salt requirements for preservation	(1) From Apr. to the end of Oct. Original salt: 15% or more to the weight after processed Additional salt: 5% or more (2) From Nov. to the end of Mar. Original salt: 10% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

18. Salted Salmon "Shio-sake"

(1) Slightly Salted Salmon "Hitoshio-sake"

This means dog salmon slightly salted, including red salmon, silver salmon, king salmon and "Itomasu" (and same in the following)

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and slightly with gills and entrails	Bad
Salt requirements for preservation	Salt: 15% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Salmon "Enzo-sake"

This means salmon preserved in salt of considerable amount for 10 days or more, and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and slightly with gills and entrails	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

19. Salted Trout "Shio-masu"

(1) Slightly Salted Trout "Hitoshio-masu"

This means trout slightly salted, including pink salmon, humback salmon and blue trout "Aomasu" (and same in the following).

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and slightly with gills and entrails	Bad
Salt requirements for preservation	Salt: 15% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured Trout "Enzo-masu"

This means trout preserved for 10 days or more in salt of considerable amount, and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, and with no gills nor entrails	Inferior to 1st grade, and slightly with gills and entrails	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sends and other impurities	Do.	Out of standard

20. Salted "Kasube" "Shio-kasube"

(1) Slightly salted "Kasube" "Hitoshio-kasube"

This means "Kasube" slightly salted.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, but those of 500 *momme* or more, skinned, laterally cut into two at two parts in both sides, and with no gills nor entrails	Inferior to 1st grade, but those of 500 *momme* or more, skinned, laterally cut into two parts in both sides, and with no gills nor entrails	Bad
Salt requirements for preservation	Salt: 10% or more to the weight after processed	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Salt-cured "Kasube" "Enzo-kasube"

This means "Kasube" preserved for 5 days or more salt of considerable amount and then salted again.

Quality	Excellently fresh raw material; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped, but those of 500 *momme* or more, skinned, laterally cut into two at two parts in both sides, and with no gills nor entrails	Inferior to 1st grade, but those of 500 *momme* or more, skinned, laterally cut into two parts in both sides, and with no gills nor entrails	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after processed Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

21. Other Salt-cured Fish

This means whole or part of fish processed by salting (including brine salting, acid salting, etc.) for the purpose of human food. But excluding those mentioned in items from (1) to (20) inclusive.

Quality	Excellently fresh raw material	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Salt requirements for preservation	Salt: moderate	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

III. Processed Hard Roe of Fish

1. Dried Herring-roes "Hoshi-kazunoko"

This means dried raw-hard roes of herring.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Good	Ordinary, and without mixing "awako", inmature roe, "karinto" and "furiko", but mixing those with slight blue fungus or white powder may be allowed	Inferior to 2nd grade, and without mixing "awako", inmature roe, "karinto" and "furiko"	Inferior to 3rd grade, and without mixing "awako", inmature roe, "karinto" and "furiko"	Bad
Color and lustre	Heavy yellow	Ordinary	Heavy brown	Inferior to 3rd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Whole length: 2 *sun* or more	Not passing through square sieve of 5.5 *bu* mesh	Not passing hexagonal sieve mesh with inscribed circle of 3.5 *bu* diameter	Not passing through square sieve of 1 *bu* mesh	Ouf of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Out of standard

2. Salted Herring-roes "Shio-kazunoko"

This means salted raw-hard roes of herring.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good raw material; and well bleached	Ordinary raw material and commonly bleached	Inferior to 2nd grade	Bad
Color and lustre	Yellow	Light brown	Inferior to 2nd grade	Bad
Flavor	Of proper flavor, and with no bad smell	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped. 3 *sun* or more in length: 70% or more 1 *sun* or more in length: 30% or less	Inferior to 1st grade. 3 *sun* or more in length: 50% or more 1 *sun* or more in length: 50% or less	Inferior to 2nd grade	Out of standard
Salt requirements for preservation	Salt: 25% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

3. Salted Cod-roes "Shio-tarako"

This means salted raw-hard roes of cod.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and with length of damage within 1/5 of the total length	Ordinary, and with length of damage within 1/3 of the total length	Inferior to 2nd grade	Bad
Salt requirements for preservation	Salt: 20% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

4. Salted Alaska Pollack-roes "Shio-sukesotara-ko"

This means salted raw-hard roes of Alaska pollack.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shaped, the weight of roe is 8 *momme* or more and 60 *momme* or less, without mixing "mizuko" and "yabureko", and well arranged. But those mixing complete double roes "nino" may be allowed	Ordinary, the weight of roe is 6 *momme* or more and 8 *momme* or less, but those with slight mixing "mizuko", "yabureko" and damaged roe "kizuko" may be allowed	Inferior to 2nd grade, and broke roe "chiriko"	Bad
Salt requirements for preservation	Salt: 20% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Salted Salmon-roes, Trout-roes "Sake-sujiko", "Masu-sujiko"

This means salted raw-hard roes of salmon or trout.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Reddish orange, and good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shaped, and without damage	Ordinary, and slightly damaged	Inferior to 2nd grade	Bad
Salt requirements for preservation	Salt: 20% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

6. Salted Salmon-eggs, Trout-eggs "Sake-ikura", "Masu ikura"

This means separated eggs of salmon or trout preserved in saturated salt water.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Heavy orange, and good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

7. Other Processed Hard Roes of Fish

This means whole or part of hard roes processed by drying or salting or other method for the purpose of human food. But excluding those mentioned in items from 1 to 6 inclusive.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Well dried, in case of process by drying	Do.	Do.	Out of standard
Salt requirements for preservation	Moderately salted, in case of process by salting	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

IV. Dried Fish "Fushi-rui"

1. Dried Bonito, Dried Tuna "Katsuo-bushi" "Maguro-bushi"

This means bonito or tuna, with heads, tails, entrails, and backbones cut off, and cut, boiled, broiled, well shaped and molded.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Excellently fresh and poor fatty raw material; well boiled, molded more than twice and kept in good condition	Ordinary, and molded more than twice	Inferior to 2nd grade, and molded wore than once	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and without damage from insect or others	Commonly shaped, and slightly damaged, by insects and others	Inferior to 2nd grade	Bad

Degree of dryness	Moisture: 18% or less	Do.	Moisture: 20% or less	Out of standard

2. Dried Bonito, Dried Tuna "Katsuo-hadakabushi", "Maguro-hadakabushi"

This means bonito or tuna, with heads, tails, backbones and entrails cut off, and cut, boiled, broiled, well shaped, and dried.

Quality	Excellently fresh and poor fatty, raw material, and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and without damage from insect or others	Commonly shaped, and slightly damaged by insects and others	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Moisture: 30% or less	Out of standard

3. Dried Bonito, Dried Tuna "Katsuo-arabushi", "Maguro-arabushi"

This means bonito or tuna, with heads, tails, backbones and entrails cut off, and cut boiled, broiled, and dried.

Quality	Fresh and poor fatty raw material; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even, and without damage from insect or others	Slightly damaged by insects and others	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 25% or less	Do.	Moisture: 30% or less	Out of standard

4. Bonito "Namaribushi", Tuna "Namaribushi" "Katsuo-namaribushi", "Maguro-namaribushi"

This means bonito or tuna, with heads, tails, backbones and entrails cut off, and cut, boiled, broiled and dried slightly.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh and poor fatty raw material; and well boiled	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad
Shape	Even and without damage	Inferior to 1st gaade	Bad
Degree of dryess	Moisture: 40% or less	Do.	Out of standard

5. Dried Frigate Mackerel "Soda-bushi"

This means frigate mackerel with heads, tails and entrails cut off, boiled, broiled and dried. But "wari-bushi" means those cut into both sides and with backbone cut off, then boiled and dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Excellently fresh and poor fatty material; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and without damage from insect or others	Slightly demaged by insects and others	Inferior to 2nd grade	Bad

Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard

6. Frigate Mackerel "Namaribushi" "Soda-namaribushi"

This means frigate mackerel with heads, tails and entrails cut off, boiled, broiled and dried slightly.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh and poor fatty raw material; and well boiled	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Even and without damage	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 40% or less	Do.	Out of standard

7. Dried Mackerel "Saba-bushi"

This means mackerel with heads, tails and entrails cut off, boiled, broiled and dried. But "waribushi" means those cut into both sides and with backbone being cut off, then boiled and dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Excellently fresh and poor fatty raw materaial; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and without damage from insect or others. But those whole "fushi", broken into two pieces, may be allowed within 3% of the total	Ordinary. But those whole "fushi", broken into two pieces, may be allowed within 5% of the total	Inferior to 2nd grade. But mixture of whole "fushi", broken into three or four pieces, may be allowed	Bad
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

8. Dried Sardine, Dried Mackerel Pike "Iwashi-bushi", "Samma-bushi"

This means sardine or mackerel pike with heads and entrails cut off, boiled, broiled and dried.

Quality	Excellently fresh and poor fatty raw material; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Golden and good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and not broken	Ordinary, and some mixture of broken ones into two pieces may be allowed within 5% of the total	Inferior to 2nd grade, and some mixture of broken ones into three or four pieces may be allowed	Bad
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard

Impurities	Not Mixed with sands and other impurities	Do.	Do.	Out of standard

9. Dried Shark "Same-bushi"

This means shark meat boiled, broiled and dried.

Quality	Excellently fresh and poor fatty raw material; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

10. Other Dried Fishes "Fushi-rui"

This means whole or part of fishes processed by boiling broiling and drying. But excluding those mentioned in items from 1 to 9 inclusive.

Quality	Excellently fresh and poor fatty raw material; and well boiled	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less, "namaribushi", 40% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sand and other impurities	Do.	Do.	Out of standard

V. Shaved Dried Fish "Kezuribushi"

1. Shaved Dried Bonito "Katsuo-kezuribushi", Shaved Dried Frigate Mackerel "Soda-kezuribushi". Shaved Dried Mackerel "Saba-kezuribushi", Shaved Dried Sardine "Iwashi-kezuribushi", Shaved Dried Mackerel Pike "Samma-kezuribushi", Shaved Dried Shark "Same-kezuribushi", Shaved Dried Horse Mackerel "Aji-kezuribushi", and other Shaved Dried Fish "Kezuribushi".

(1) Shaved Dried Bonito "Katsuo-kezuribushi"
This means dried bonito or tuna "katsuo-arabushi or maguro-arabushi" shaved very thinly.

(2) Shaved Dried Frigate Mackerel "Soda-kezuribushi"
This means dried frigate mackerel "soda-bushi" shaved very thinly.

(3) Shaved Dried Mackerel "Saba-kezuribushi"
This means dried mackerel "saba-bushi", boiled dried mackerel, and pressed, boiled, dried mackerel shaved very thinly.

(4) Shaved Dried Sardine "Iwashi-kezuribushi"
This means dried sardine "iwashi-bushi", boiled, dried, sardine and pressed, boiled, dried sardine shaved very thinly.

(5) Shaved Drid Ribbon Fish "Samma-kezuribushi"
This means dried mackerel pike "samma-bushi" boiled, dried sardine and pressed, boiled, dried ribbon fish shaved very thinly.

(6) Shaved Dried Shark "Same-kezuribushi"
This means dried shark "same-bushi", boiled, dried shark shaved very thinly.

(7) Shaved Dried Horse Mackerel "Aji-kezuribushi"

This means boiled and dried horse mackerel, boiled and dried "muro-aji", dried "muro-aji" "muro-bushi" shaved very thinly.

(8) Other Shaved Dried Fishes "Kezuribushi"

This means dried fish "fushi", boiled dried fish and pressed, boiled, dried fish shaved very thinly, but excluding those mentioned in the items from (1) to (7) inclusive.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Not rancid	Very slightly rancid	Inferior to 2nd grade	Bad
Color and lustre	Good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shaved, and without mixing shaved powder passing through sieve of 5 *rin* mesh	Commonly shaved, and without mixing shaved powder passing through sieve of 5 *rin* mesh	Inferior to 2nd grade, and without mixing shaved powder passing through sieve of 5 *rin* mesh	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

2. Shaved Powder "Kezuri-fummatsu"

This means powder produced in the process of manufacturing shaved dried fish "kezuribushi".

Quality	Good powder from shaved dried bonito "Katsuo-kezuribushi" and shaved dried frigate mackerel "Soda-kezuribushi"	Ordinary, and good powder from shaved dried mackerel "Sabakezuribushi", sardine "Iwashi-kezuribushi", mackerel pike "Samma-kezuribushi" shark "same-kezuribushi" and horse mackerel "Aji-kezuribushi"	Inferior to 2nd grade, and good powder from other shaved dried fish "Zatsu-kezuribushi"	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well powdered	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 12% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

VI. Edible Fish meal "Shokuryo-gyofun"

This means whole fish or those with heads and entrails cut off, boiled, pressed, dried and crushed.

1. No. 1 Edible Fish meal

This means edible fishmeal made from species of cod, flat fish excluding "aburakarei" and horse mackerel.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Not rancid	Do.	Slightly rancid	Very rancid, and feard for unsanitary
Color and lustre	Good	Do.	A little inferior	With clearly changed color
Flaver	Without bad smell	Do.	With very slight bad smell	With bad smell
Shape	Degree of pulverization: passable completely and wholely through sieve of 60 mesh	Do.	Through sieve of 20 mesh	Out of standard
Degree of dryness	Moisture: 10% or less	Do.	Do.	Out of standard
Composition				
Fat	Under 4%	Under 6%	Under 7%	7% or more
Nitrogen	9.5% or more	Do.	8.5% or more	Under 8.5%
Sand (Not dissolvable to hydrochloric acid)	Under 0.5%	Do.	Do.	0.5% or more
Impurities	Not mixed with harmful substances, straw, shell, iron scrap and other impurities	Do.	Do	Out of standard

2. No. 2 Edible Fish meal

This means edible fish meal made from species of sardine (excluding herring).

Quality	Not rancid	Do.	Slightly rancid	Very rancid, feared for unsanitary
Color and lustre	Good	Do.	A little inferior	With clearly changed color
Flavor	Without bad smell	Do.	With very slight bad smell	With bad smell
Shape	Degree of pulverization: passable completely and wholely through sieve of 40 mesh	Do.	Through sieve of 20 mesh	Out of standard
Degree of dryness	Moisture: 10% or less	Do.	Do.	Out of standard
Composition				
Fat	Under 8% (but those antioxidated by smoking, etc.: under 9%	Under 10% (Do.: under 11%)	Under 12%	12% or more
Nitrogen	10% or more	9.5% or more	9% or more	Under 9%
Sand (Not dissolvable to hydrochloric acid)	Under 0.5%	Do.	Do.	0.5% or more
Impurities	Not mixed with harmful substances, straw, shell, iron scrap and other impurities	Do.	Do.	Out of standard

3. No. 3 Edible Fish meal

This means edible fish meal made from herring and atka mackerel.

Quality	Not rancid	Do.	Slightly rancid	Very rancid, feared for insanitary
Color and lustre	Good	Do.	A little inferior	With clearly, changed color

Flavor	Without bad smell	Do.	With very slight smell	With bad smell
Shape	Degree of pulverization: passable completely and wholely through sleve of 40 mesh	Do.	Through sieve of 20 mesh	Out of standard
Degree of dryness	Moisture: 10% or more	Do.	Do.	Out of standard
Composition				
Fat	Under 12% (but those antioxidated by smoking, etc.: under 13%	Under 14% (Do.: under 15%)	Under 18%	18% or more
Nitrogen	10% or more	9.5% or more	9% or more	Under 9%
Sand (Not dissolvable to hydrochloric acid)	Under 0.5%	Do.	Do.	0.5% or more
Impurities	Not mixed with harmful substances, straw, shell, iron scrap and other impurities	Do.	Do.	Out of standard

4. No. 4 Edible Fish meal

This means edible fish meal made from fish other than those items from (1) to (3) inclusive.

Quality	Good	Do.	Slightly rancid	Very rancid, feared for unsanitary
Color and lustre	Good	Do.	A little inferior	With clearly changed color
Flavor	Without bad smell	Do.	With very slight bad smell	With bad smell
Shape	Degree of pulverization: passable completely and wholely through sieve of 40 mesh	Do.	Through sieve of 20 mesh	Out of standard
Degree of dryness	Moisture: 10% or less	Do.	Do.	Out of standard
Composition				
Fat	Under 8% (but those antioxidated by smoking, etc.: under 9%)	Under 10% (Do.: under 11%	Under 12%	12% or more
Nitrogen	10% or more	9.5% or more	9% or more	Under 9%
Sand (Not dissolvable to hydrochloric acid)	Under 0.5%	Do.	Do.	0.5% or more
Impurities	Not mixed with harmful substances, straw, shell, iron scrap and other impurities	Do.	Do.	Out of standard

5. Oil-extracted Edible Fish "Dasshi-shokuryogyo"

This means whole or part of fish with heads and entrails cut off, boiled, pressed and dried for the purpose of used for food.

(1) No. 1 Oil-extracted Edible Fish

This means oil extracted edible fish made from species of cod, flat fish (excluding "aburagarei"), and horse mackerel.

Items of inspection	Standard Qualified: 1st grade	Standard Qualified: 2nd grade	Disqualified
Quality	Not rancid	Slightly rancid	Very rancid
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	With very slight bad smell	Bad
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) No. 2 Oil-extracted Edible Fish

This mean oil-extracted fish made from species of sardine (excluding herring).

Quality	Not rancid	Slightly rancid	Very rancid
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	With very slight bad smell	Bad
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(3) No. 3 Oil-extracted Edible Fish

This means oil extracted edible fish made from herring, or atka mackerel.

Quality	Not rancid	Slightly rancid	Very rancid
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	With very slight bad smell	Bad
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(4) No. 4 Oil-extracted Edible Fish

This means oil extracted edible fish made from fishes other than those items from (1) to (3) inclusive.

Quality	Not rancid	Slightly rancid	Very rancid
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	With very slight bad smell	Bad
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

6. Processed Edible Fish meal

(1) Edible Fish meal for side-dish use "Gyofun-furikake"

This means edible fish meal dried completely with mixture of sesame, sea weed "nori" or other aromatic substances, after broiled and boiled in liquid (boiling liquid) made from one or several kinds of seasonings.

Quality	Good raw material and boiling liquid, and well boiled, broiled; good sesame, sea-weed or aromatic substances	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad

Shape	Well powdered	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 15% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Boiled Edible Fish Meal "Gyofun-denbu"

This means edible fish meal, boiled in liquid (boilding liquid) made from one or several kinds of seasonings, and preservable for many days.

Quality	Good raw material and boiling liquid, well boiled, and well and sweetly saturated	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Well powdered	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(3) Other Processed Edible Fish Meals

This means fish meal processed by boiling, fermenting or seasoning simply from edible fish meal or from raw materials. Sometimes with mixture of starch or other materials for the purpose of human food. But excluding those mentioned in items of (1) and (2).

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Interior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Degree of dryness	Moisture: suitable	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

VII. Processed Cuttle Fish "Ika-seihin"

1. Dried Cutle Fish or Squred "Surume"

This means the body of cuttle fish cut open, and its entrails and eye-balls taken off, and dried.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Excellently fresh raw materials	Ordinary fresh raw materials	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Color and lustre	Good, Slightly white powdered may be allowed, but no legs too black	Dark brown or dark grey, not changed into blackish color	Not many black spots	Inferior to 3rd grade	Bad
Flavor	Of froper flavor	Slightly moulded or mustry smelling may be allowed, but no unpleasant smell	Without unpleasant smelling because of irregular drying	Inferior to 3rd grade	Bad
Shape	Even and well shaped, well cut and streached weight of 10 dried cuttle fishes: 80 *momme* or more; with muscle very slightly thin and not many suckers fallen	Ordinarily cut and streched from, weight of 10 dried cuttle fishes: 50 *momme* or more; with muscle slightly thin and suckers fallen; two or three legs fallen may be allowed	Inferior to 2nd grade	Inferior to 3rd grade; or those with fin and legs only	Bad

Degree of dryness	Moisture: 18% or less, but those inspected from Sept. to the end of Oct.: Moisture: 20% or less, those inspected from Nov. to the end of Feb.: Moisture: 22% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

2. Pressed Dried Cuttle Fish "Noshisurume"

This means dried cuttle fish pressed and rolled by rolling-machine, after broiling, steaming or boiling in salted water.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Raw materials: first and second grade dried cuttle fish passed inspection; suitably broiled, steamed, or boiled	Raw materials: do., ordinary broiling, steaming or boiling	Raw materials: do., inferior to 2nd grade in its broiling, steaming or boiling	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good taste	Ordinary	Inferior to 2nd grade	Bad
Shape	The abdomen part of cuttle fish with soft bone, legs, fins and skin taken off, is rolled in good shape over 200% or more of its length	Ordinary shape	Inferior to 2nd grade, and those with fins alone	Bad
Degree of dryness	Moisture: 22% or less But seasoned ones may be 25% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

3. Shredded Cuttle Fish "Kizamisurume"

This means dried cuttle fish shredded in 5 *rin* or less in width.

Quality	Raw materials: dried cuttle fish passed inspection and good	Raw material: Do. and ordinary	Raw material: Do. and inferior to 2nd grade	Out of standard
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shredded and well shaped, but mixing powder may be allowed within 10%	Ordinarily shredded or only legs and fins, shredded but mixing powder may be allowed within 20%	Inferior to 2nd grade, mixing powder may be allowed within 25%	Bad
Degree of dryness	Moisture: 23% or less	Do.	Do.	Out of standard
Impurities	Not mixing with sands and other impurities	Do.	Do.	Out of standard

4. Boiled and Dried Cuttle Fish "Niboshi-ika"

This means cuttle fish boiled and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Light tortoise shell color, and slightly white powder may be allowed	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Vinegared Cuttle Fish "Su-ika"

This means cuttle fish with entrails cut off, soaked in vinegar after boiled.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh raw materials, well boiled and vinegared	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Quality of acetic acid	Density of acetic acid; 2.5% or more (one pound of 96% acetic acid per 'to' of water)	Do.	Out of standard

6. Slightly Salted Cuttle Fish "Hitoshio-ika"

This means cuttle fish salted slightly (including boiled cuttle fish)

Quality	Excellently fresh raw materials	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Salt requirment for preservation	Original salt: 10% or more to the weight in wet	Do.	Out of standard

7. Salted Cuttle Fish "Enzo-ika"

This means cuttle fish (incuding boiled cutle fish) preserved in salt of considerable amount for 1 day or mere, and then salted again.

Quality	Excellently fresh raw materials: and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Salt requirment for preservation	Original salt: 20% or more to the weight in wet additional salt: 5% or more. But those inspected from Nov. to the end of Feb.: Original salt: 10% or more. Additional salt: 5% or more may be allowed	Do.	Out of standard

8. Other Processed Cuttle Fish

This means whole or part of cuttle fish boiled, smoked and processed for the purpose of humand food. But excluding those mentioned in the items of (1) to (7) inclusive.

Quality	Excellently fresh raw materials	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad

Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

VIII. Processed Octopus "Tako-seihin"

1. Boiled Octopus "Ni-dako"

This means boiled octopus with entrails and eyes cut off.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh raw materials; and well boiled	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Slightly skinned and good	Inferior to 1st grade and not much skinning	Bad

2. Vinegard Octopus "Su-dako"

This means octopus with entrails and eyes cut off, soaked in vinegar after boiled.

Quality	Excellently fresh raw materials; well boiled and well vinegared	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade, and slightly skinned	Bad
Quantity of acetic acid	Density of acetic acid; 2.5% or more (one pound of 96% acetic acid per 'to' of water)	Do.	Out of standard

3. Salted Octopus "Shio-dako"

This means salted octopus with entrails and eyes cut off.

Quality	Excellently fresh raw materials; and well salted	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Salt requirement for preservation	Original salt: 20% or more to the weight after processed	Do.	Out of standard

4. Dried Octopus "Hoshi-dako"

This means octopus with entrails and eyes cut off boiled and dried.

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Out of standard

5. Shaved Octopus "Kezuri-dako"

This means dried octopus shaved.

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Well shaved	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 20% or more	Do.	Out of standard

6. Other Processed Octopus

This means octopus processed in whole or part for the purpose of human food. But excluding those mentioned in items (1) to (5) inclusive.

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

IX Processed shall Fishes

1. Dried Scallops "Hoshi-hotate"

Dried ligaments of scallops are ligaments of scallops with mantle-membranes and entrails cut off, boiled, broiled and dried in whole or cut to pieces.

Dark dried scallops are scallops dried after boiled and broiled together with mantle-membranes and entrails.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Color and lustre	Dried ligament; golden color or reddish brown color, rich in lustre; but slightly white powder may be allowed Dried dark scallop: rich in lustre	Dried ligament; dark reddish brown color and not lost in lustre and with slightly white powder Dark dried scallop: ordinary lustre	Dried ligament; reddish black color and not very mildewed Dark dried scallop: inferior to 2nd grade in lustre	Inferior to 3rd grade	Bad
Flavor	Of proper flavor	Slightly musty but still its proper flavor maintained	Not very musty; and flavor, inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Well set in structure and free from cracked, and well shaped	Roughly set in structure and not very badly shaped	Inferior to 2nd grade and with broken ones	Inferior to 3rd grade	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Our of standard

2. Dried "Hokki" Clams "Hoshi-hokki"

This means "hokki" clam with entrails cut off, dried after boiled; but "urotsuki" may be allowed.

Quality	Good and not with white powder or mildew	Inside of its meat with slightly white powder, but not with mildew	Not touched red mildew	Inferior to 3rd grade	Bad
Color and lustre	Light yellow color and with legs light yellowish violet color rich in lustre	Light black color	Not so much black color	Inferior to 3rd grade	Bad
Flavor	Of proper flavor	Still its proper flavor maintained	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad

Degree of dryness	Moisture: 16% or less	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Out of standard

3. Dried Ear Shells "Hoshi-awabi"

This means ear shells boiled and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Flavor	Of proper flavor	Still keeps its proper flavor	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Even and well shaped, each weight 3 *momme* or more (2 *momme* or more, in case of products of Hokkaido) and well set in structure	Weight: 3 *momme* or more (2 *momme* or more, in case of products of Hokkaido) and well set in structure	Weight: 3 *momme* or more (2 *momme* or more, in case of products of Hokkaido) and with entrails not perfectly taken off	Weight: 3 *momme* or more (2 *momme* or more, in case of products of Hokkaido) and with entrails	Bad
Degree of dryness	Moisture: 22% or less	Do	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Out of standard

4. Dried little Clams "Hoshi-asari"

This means little clams boiled and dried (including those only dried).

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Salted Ear Shells "Shio-awabi"

This means salted ear shells with entrails cut off.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh raw materials	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after shells takan off	Do.	Out of standard

6. Boiled Scallops "Ni-hotate"

This means boiled scallops, with entrails cut off. But "urotsuki" may be allowed.

Quality	Excellently fresh raw materials; and well boiled	Inferior to 1st grade	Bad

Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

7. Salted Scallops "Shio-hotate"

This means scallops salted after boiled.

Quality	Excellently fresh raw materials; and well boiled	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Salt requirements for preservation	Original salt: 20% or more to the weight after shells taken off	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

8. Dried Mantle-membranes of Scallops "Hotate-mimi"

This means mantle-membranes of scallops boiled and dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Yellow brown color and not mixed black spots	Yellow brown color and exists white spots	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped and not with entrails	Ordinary and slightly with entrails	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 15% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standrrd

9. Other Processed Shell Fish

This means shell fishes (without shells) processed in whole or part for the purpose of human food. But excluding those items from (1) to (8) inclusive.

Items of inspection	Standard Gualified		Disqualified
	1st grade	2nd grade	
Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

X. Dried Shrimp "Hoshi-ebi" (Including Mysis Shrimp)

1. Dried Shrimp "Hoshi-ebi"

This means shrimp dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Not with white powder and mildew	Not touched with red or blue mildew	Inferior to 2nd grade	Bad
Color and lustre	Fresh red color or proper lustre	Slightly changed color	Inferior to 2nd grade	Bad

Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped and in case of large shrimps, entrails taken off	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

2. Dried Mysis Shrimp "Hoshi-ami" "Isada"

This means mysis shrimps dried "Isada" (including those boiled and dried).

Quality	Excellently fresh raw materials	Ordinary raw materials	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

3. Boiled and Dried Shrimps "Niboshi-ebi"

This means shripms boiled and dried.

Quality	Not with white powder and mildew	Not with red or, blue mildew	Inferior to 2nd grade	Bad
Color and lustre	Fresh red color or proper lustre	Slightly changed color	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

4. Other Processed Shrimps

This means shrimps (with shells) processed and dried in whole or part for the purpose of humand food. But excluding those in itemes from 1 to 3 inclusive.

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

XI. Dried Sea-Cucumber (including "Fujiko") "Hoshi-namako"

1. Dried Sea-Cucumber "Hoshi-namako"

This means sea-cucumber, with entrails cut off, dried after boiled and broiled.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Fresh raw materials and moderately broiled	Ordinary raw material and suitably broiled	Ordinary	Inferior to 3rd grade or fired and salted and dried	Bad
Color and lustre	Of proper lustre	Still keeps its proper lustre	Ordinary	Inferior to 3rd grade	Bad

Flavor	Of proper flavor	Still keeps its proper flavor	Ordinary	Inferior to 3rd grade	Bad
Shape	Intestines perfectly taken off, well set in structure and with protuberances; without lime Weight: 2 *momme* or more, but slight degree of white powder may be allowed	Intestines perfectly taken off, ordinary set in structure and with protuberances; with extremely little lime; Weight: 2 *momme* or more, but slightly white powder may be allowed	Weight: 2 *momme* or more, and extracted lime	Weight: 3 *momme* or more, and inferior to 3rd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Broiled, and salted and dried: 30% or less may be included herein	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Out of standard

2. Dried "Fujiko" "Hoshi-fujiko"

This means "fujiko" with entrails taken off dried after and broiled.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Fresh raw materials and moderately broiled	Ordinary raw materials and moderately broiled	Inferior to 2nd grade	Much scorched and bad
Color and lustre	Good	Red color and colored	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Entrails prefectly taken off Weight: 3 *momme* or more; surface skin slightly fallen and well fat	Entrails taken off Weight: 2 *momme* or more; With surface skin not extremely fallen	Excepted entrails; 70 % or more; Inferior to 2nd grade and with surface skin, not extremely fallen	Bad
Degree of dryness	Moisture: 15% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

3. Other Processed Sea-Cucumbers

This means sea-cucumbers processed and dried in whole or part for the purpose of human food.

Bur excluding those in items (1) and (2).

Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Entrails perfectly taken off and good	Entrails perfectly taken off and ordinary	Entrails perfectly taken off and inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

XII. Processed Whale Meat "Kujira-seihin"

1. Salted Whale Meat "Enzo-kujira"

This means whale meat and blubber salted in a considerable amount of salt for over 5 days and nights (in the case of blubber; for over 20 days) and afterwards salted again.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Excellently fresh raw materials	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Salt requirement for preservation	Original salt: 30% or more to the weight in wet (including blubber) Additional salt: 5% or more	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

2. Roasted Whale Blubber "Kujira-irikawa"

This means blubber of whale roasted.

Quality	Fresh raw materials and well roasted	Inferior to 1st grade	Bad
Color and lustre	Yellowish brown color and good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

3. Dried Whale Meat "Hoshi-kujira"

This means whale meat salted and dried.

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Brown color and good lustre	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Even and well cut	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 30% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

4. Smoked Whale Meat "Kunsei-kujira"

This means whale meat (including blubber) salted (Salt: 15% or more), smoked and dried.

Quality	Well smoked	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Of proper flavor	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Degree of dryness	Moisture: 45% or less	Do.	Out of standard

5. Other Processed Whale Meat

This means whale meat, fins and other parts, processed by salting, boiling, bleaching, seasoning or fried, etc. But excluding those in items 1 to 4 inclusive.

Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Salt requirement for preservation	Original salt: suitable	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

XIII. Frozen Marine Products "Reito-suisan-butsu"

This means fresh fish and shellfish (including cuttle fish, octopus, sea-cucumber, shrimp, crab and marine mammal meat) refrigerated in whole or part (including those slightly processed) in freezing rooms.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Fresh raw materials	Inferior to 1st grade	Bad
Appearance	Well cleared raw materials, perfect grease, frozen in good order	Inferior to 1st grade	Bad
Shape	Even and well shaped	Inferior to 1st grade	Bad
Frozen	Well refrigerated in refrigerating pans	Inferior to 1st grade	Bad
Impurities	Not mixed with other, species (excluding small fish caught in mixed taking) and other impurities	Do.	Out of standard

XIV. Soused Fish Guts "Shiokara-seihin"

1. Soused Cuttle Fish "Ika-shiokara"

This means cuttle fish cut into slices (including chopped up meat) with eyes, bill and soft bones taken off, salted and fermented.

Item of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Excellently fresh raw meterials adequately fermented and liver mixed properly	Ordinarily fermented and liver mixed properly	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of good flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Sliced within 2 square *bu* in width and 3 *sun* in length (with legs; 1 *sun* or less); But in the case of autumn cuttle fish legs sliced in 6 *bu* or less in length	Do.	Inferior to 2nd grade	Bad
Salt requirement for preservation	Original salt: 20% or more to the weight after processed	Do.	Do.	Out of standard
Impurities	Not mixed with impurities; and a moderate mixture of condiments may be allowed; but not too much juice	Do.	Do.	Out of standard

2. Soused Bonito "Katsuo shiokara"

This means entrails (stomach and liver) of bonitoes salted and fermented.

Quality	Excellently fresh raw materials and fermented properly	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of good flavor	Ordinary	Inferior to 2nd grade	Bad
Salt requirement for preservation	Orignal salt: 25% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with impurities and not too much juice	Do.	Do.	Out of standard

3. Soused Sea Urchin "Uni-shiokara"

This means ovaries of sea urchins salted and fermented.

Quality	Excellently fresh raw materials adequately fermented; in the case of pasted sea urchin ovaries: well pasted	Ordinary fresh raw materials and mixture of purple sea urchins may be allowed	Inferior to 2nd grade	Bad
Color and lustre	Clear color and lustre	Ordinary	Inferior to 2nd grade	Bad
Salt requirement for preservation	Original salt: 25% or more to the weight of raw ovaries	Do.	Do.	Out of standard
Impurities	With water completely off and not mixed with starch, spine shells and other impurities	Do.	Do.	Out of standard

4. Soused Mysis Shrimps "Isada" "Ami-shiokara"

This means mysis shrimps "isada" salted and fermented.

Quality	Excellently fresh raw materials and fermented properly	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of good flavor	Ordinary	Inferior to 2nd grade	Bad
Salt requirement for preservation	Original salt: 25% or more to the weight in wet	Do.	Do.	Out of standard
Impurities	Not mixed with impurities and not too much juice	Do.	Do.	Out of standard

5. Other Soused Fish Guts

This means marine animals "including entrails and eggs" salted and fermented in whole or part. But excluding those in items 1 to 4 inclusive.

Quality	Excellently fresh raw materials and fermented properly	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Salt requirement for preservation	Original salt: moderate	Do.	Do.	Out of standard
Impurities	Not mixed with impurities and not too much juice	Do.	Do.	Out of standard

XV. Marine Products Boiled-down in Soy "Tsukudani"

This means those articles prepared from marine animals and plant of small type (including those cut into small pieces) which are boiled or broiled in juice of one or more kinds of seasonings so throughly that juice may saturate them and will be preserved comparatively for a long time (excluding those closely bottled or canned articles).

1. "Konago Tsukudani"

This means "Tsukudani" made by "Konago" as its raw material.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good raw material and boiled juice and well boiled and saturated	Ordinary raw material and boiling	Inferior to 2nd grade	Bad

Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Length of processed fish: 2.5 *sun* or less and well shaped, a mixture of 10% or less of those with no heads may be allowed	Lngth of processed fish: 2.5 *sun* or less; a mixture of 20% or less of those with no heads may be allowed	Length of processed fish: 3 *sun* or less, or those cut to pieces	Out of standard
Impurities	Not mixed with sand and other impurities	Do.	Do.	Out of standard

2. Fingerling "Tsukudani" "Shirasu-tsukudani"

This means "tsukudani" prepared from young fishes or sardine, "konago" and other fishes as raw materials.

Quality	Good raw materials: "Chirimen" sardine, "Chirimen Konago", and good raw material and boiled juice; well boiled and saturated	Ordinary material and boiling	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Length of processed fish: 1.2 *sun* or less and well shaped But those with heads cut off; a mixture not exceeding 20% may be allowed	Length of processed fish: 1.25 *sun* or less, those with heads cut off: a mixture not exceeding 30% may be allowed	Length of processed fish: 1.5 *sun* or less	Out of standard
Impurities	Not mixed with sand and other impurities	Do.	Do.	Out of standard

3. Sardine "Tsukudani" "Iwashi-tsukudani"

This means "tsukudani" prepared from sardines of 4 *sun* or less, or those of 4 *sun* or more, with heads and tails cut off, and cut into 1.5 *sun* or less.

Quality	Fresh raw materials with a little fat, and good boiled juice, well boiled and saturated	Raw materials somewhat with more fat than 1st grade and ordinarily boiled	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped and not damaged in meat	Mixed with a little damaged meat	50% or less mixture of damaged meat	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

4. Gobies "Tsukudani" "Haze-tsukudani"

This means "tsukudani" prepared from gobies.

Quality	Fresh materials and good boiled juice used and well boiled, well and sweetly saturated	Ordinary raw materials and ordinarily boiled	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad

Shape	Length of processed fish: 3.5 *sun* or less and well shaped, but 10% mixture of those with heads off may be allowed	Length of processed fish: do. 20% mixture of those with heads off may be allowed	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Pond Smelts "Tsukudani" "Wakasagi-tsukudani)

This means "tsukudani" prepared from pond smelts.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Length of processed fish: 3.5 *sun* or less and well shaped, but not exceeding 10% mixture of those with heads off may be allowed	Length of processed fish: do. Not exceeding 20% mixture of those with heads off may be allowed	Length of processed fish: over 3.5 *sun* Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

6. Shrimps "Tsukudani" "Ebi-tsukudani"

This means "tsukudani" prepared from shrimps.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Small shrimps and well shaped	Rather big shrimps and black shrimps may be used	Mixed with big and small shrimps. And with specially hard heads	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

7. Mysis Shrimp "Isada-Tsukudani" "Ami Isada-tsukudani"

This means "tsukudani" prepared from mysis shrimps "isada".

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

8. Shredded Cuttle Fish "Tsukudani" "Kizami Surume-tsukudani"

This means "tsukudani" prepared from shredded cuttle fishes.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad

Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Thinly shredded and well shaped, not mixed with many legs and fins	Ordinary	Inferior to 2nd grade and with only legs and fine	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

9. Little Clam "Tsukudani" "Asari Tsukudani"

This means "tsukudani" prepared from little clams.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiling	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands, pieces of shells and other impurities	Do.	Do.	Out of standard

10. Shield Clams, "Bakagai" (Mactra Sulcataria) Clams and "Sarubo" Clams "Tsukudani" "Hamaguri Tsukudani", "Bakagai Tsukudani" and "Sarubo Tsukudani"

This means "tsukudani" prepared from shield clams "bakagai" or "sarubo" clams.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiling	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixture sands pieces of shells, and other impurities	Do.	Do.	Out of standard

11. Tangles "Tsukudani" "Kombu Tsukudani"

This means "tsukudani" prepared from tangles cut into pieces.

Quality	Fresh raw materials and good boiled juice used, boiled and saturated	Ordinary raw materials and juice used, and "tororo" tangles may be used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Width of processed tangles; 3 *bu* or less; in case of squared tangles 8 *bu* or less; even and well shaped	Width of processed tangles; do. with some irregular shapes; thosé from "tororo" tangles excluded	Inferior to 2nd grade	Bad
Impurities	Not exceeding 10% mixture of fish, shellfishes and vegetables may be allowed. Not mixed with sands and other impurities	Do.	Do.	Out of standard

12. Laver "Tsukudani" "Nori-Tsukudani"

This means "tsukudani" prepared from "aoitanori", "bara-hoshi-nori", "hoshi-nori" or edible seaweeds.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and juice used	Inferior to 2nd grade	Bad
Color and lustre	Black color and of good lustre	Ordinary	Inferior to 2nd grade	Bad
Flavor	Of proper flavor	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

13. Whale Meat and Porpoise Meat "Tsukudani" "Geiniku tsukudani", "Irukaniku tsukudani"

This means "tsukudani" prepared from whale meat or propoise meat cut in square to 7 *bu* or less, or shaved.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, and not mixed with skins or sinews	Not mixed with skins; 10% or less mixture of damaged meat	Not mixed with skins; 30% or less mixture of damaged meat	Bad
Impurities	Not mixed with sands and other impurities; a mixture of mustard; may be allowed within 10%	Do.	Do.	Out of standard

14. Bonito and Tuna Cut in Square "Tsukudani" "Katsuoniku Kakukiri Tsukudani", "Maguroniku Kakukiri Tsukudani"

This means "tsukudani" prepared from bonito or tuna cut in square to 5 *bu* or less and boiled.

Quality	Excellently fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped; not mixed with damaged meat	Mixed with a little damaged meat	Mixed with much damaged meat	
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

15. Shaved Dried Fish "Tsukudani" "Kezuribushi Tsukudani"

This means "tsukudani" prepared from shaved dried fish.

Quality	Fresh raw materials and good boiled juice used; well boiled and saturated	Ordinary raw materials and boiled juice used	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shaved and shaped; not mixed with shaved powder	A little roughly shaved and not mixed with much shaved powder	Roughly shaved and mixed with much shaved powder	Bad
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

16. Other "Tsukudani"

This means "tsukudani" prepared from fishes and shellfishes (including cuttle fish, octopus, sea cucumber and other marine animals) in whole or part (including entrails and eggs) for the purpose of human food; but excluding those in items 1 to 15 inclusive.

Quality	Fresh raw materials and good boiled juice used; well boiled, and saturated	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Impurities	Not mixed with sands and other impurities; in case of vegetables mixed; 20% or less thereof may be allowed	Do.	Do.	Out of standard

XVI. Fish Paste Products "Neri Seihin"

1. Processed Fish Paste "Kamaboko" ("Ita Kamaboko", "Mushi Kamaboko", "Yaki Kamaboko", "Age Kamaboko", "Yude Kamaboko", "Hampen", "Tsumiire", etc.)

This means meat of fishes and shellfishes (including cuttlefish octopus, crab and eggs; hereinafter the same) ground, pasted, then steamed, broiled, or fried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Mixture of starch: 15% or less; condiments adequately mixed; moderately steamed, broiled, fried and with good elasticity. In case of those mixed with vegetables; the maximum quantity thereof: not exceeding 10%	Mixture of starch: 20% or less; condiments adequately mixed; steaming, broiling and frying inferor to 1st grade and with ordinary elasticity. In case of those mixed with vegetables; the maximum quantity thereof: not exceeding 20%	Inferior to 2nd grade and mixture of bones and skins not very great	Bad and with great mixture of bones and skins
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad

2. Broiled Fish Paste "Yakichikuwa"

This means meat of fishes and shellfishes ground pasted on poles (bamboo, metal, wood) and broiled including those in cylindrical form.

Quality	Mixture of starch: 15% or less; condiments adequately mixed; moderately broiled and with good elasticity; and with not too much moisture	Mixture of starch: 20% or less; condiments adequately mixed; broiling, inferior to 1st grade and with ordinary elasticity	Inferior to 2nd grade and mixture of bones and skines not very great	Bad and great mixture of bones and skins
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad

3. Electric Fish Paste "Denka-yaki Kamaboko"

This means meat of fishes and shellfishes ground, pasted and the broiled by electricity.

Quality	Mixture of starch: 15% or less; condiments adequately mixed; evenly broiled by electric burner; with good elasticity and moderate moisture. In case to those mixed with vegetables; their maximum quantity not exceeding 10%	Mixture of starch: 20% or less; condiments adequatelly mixed; Evenly broiled by electirc burner; with ordinary elasticity. In case of those mixed with vegetables, their maximum quantity not exceeding 10%	Inferior to 2nd grade and mixture of bones and skins not very great	Bad and great mixture of bones and skins
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped; completely filled up in cellophane or similar contrainer	Ordinary, and completely filled up in cellophane or similar container	Inferior to 2nd grade Incompletely filled up in cellophane or similar container	Bad

4. Fish Sausage

This means minced meat of fishes and shell fishes (including meat of marine mammals) filled up in animal intestines, cellophane or the similar container, boiled, dried and smoked.

Quality	Condiments adequately mixed and with good elasticity; properly boiled, smoked and dried	Good elasticity and properly smoked and dried	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, completely filled up with animal intestines, cellophane or the similar container	Ordinary; do.	Inferior to 2nd grade; Incompletely filled up in animal intestines, cellophane, or the similar container	Out of standard

XVII. Pickled Marine Products "Suisambutsu Tsukemonorui"

This means fresh or processed marine animals and plants pickled in rice bran, malt less, "miso", mustards or other condiments and well saturated.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Fresh raw materials; good rice bran, malt, less, "miso", mustards or other condiments; and well saturated	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Elavor	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

XVIII. Processed Algea Products

1. Tangles "Kombu"

(1) Long Folded Tangles "Nagaori-kombu"

This means folded bundles of flattened and dried "makombu", "rishiri-enagaonikombu", or "gagomekombu".

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade and raw materials: "Gagomekombu"	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Producing place: Osatsube-mura Usujiri-mura (a) Kameda-gun Hakodate-shi Shikabe-mura Sahara-mura Menashi-gun (b)	Producing place: Osatsube-mura Usujiri-mura (a) Menashi-gun (b) Others (c)	Producing place: Osatsube-mura Usujiri-mura (a) Menashi-gun (b) Others (c)	Out of standard
	Whole length of one frond: a) 2.5 *shaku* or more b) Do.	Whole length of one frond: a) 1.5 *shaku* or more b) 2.5 *shaku* or more c) 2 *shaku* or more	Whole length of one frond: a) 1 *shaku* or more b) 2 *shaku* or more c) 1.5 *shaku* or more	
	Number of fronds per bundle or 4 *kan* a) 120 sheets or less b) 100 sheets or less	Number of fronds per 1 *kan* a) 160 sheets or less b) 140 sheets or less c) 160 sheets or less		
	Well prepared and section at the root of frond is 1 *sun* or more	Ordinary prepared and section at the root of frond is 1 *sun* or more	Preparation: Inferior to 2nd grade. And section at the root of frond is 1 *sun* or more	
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

(2) Folded Tangles "Ori-kombu"

This means bundles of flattened and dried tangles folded into a fixed length.

(A) Raw materials: "Makombu", Rishiri-Enagaonikombu" or "Gagomekombu"

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds; Inferior to 2nd grade and raw material; "Gagomekombu"	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared: (a) One bundle of 2 *kan*; Osatsube-mura, Usujiri-mura, Shikabe-mura, Sahara-mura, Kameda-gun, Hakodate-shi (1) Others (2)	Ordinarily prepared: (a) One bundle of 2 *kan*: Osatsube-mura, Usujiri-mura, Shikabe-mura, Sahara-mura, Kameda-gun, Hakodate-shi (1) Others (2)	Preparation: Inferior to 2nd grade, one bundle of 2 *kan*:	Out of standard
	Whole length of one frond: (1) 3 *shaku* or more	Whole length of one frond: (1) 2.5 *shaku* or more	Whole length of one frond: 1.5 *shaku* or more	
			Width of one frond: 5 *sun* or less	

	(2) 3.5 *shaku* or more	(2) 3 *shaku* or more		
	Width of one frond: (1) 3 *sun* or more and 6 *sun* or less (2) 3 *sun* or more and 6 *sun* or less	Width of one frond: (1) 2 *sun* or more (2) 2 *sun* or more		
	Number of fronds per bundle: (1) 60 sheets or less (2) 50 sheets or less (b) One bundle of 500 *momme*	Number of fronds per bundle: (1) 100 sheets or less (2) 70 sheets or less (b) One bundle of 500 *momme*		
	Whole length of one frond: 3.8 *shaku* or more Width of one frond: 5 *sun* or more Number of fronds per bundle: 8 sheets or less	Whole length of one frond: 3 *shaku* or more Width of one frond: 4 *sun* or more Number of frond per bundle: 15 sheets or less		
	(c) One fundle of 200 *momme* Whole length of one frond: 3.8 *shaku* or more Width of one frond 5 *sun* or more Number of fronds per bundle: 4 sheets or less	(c) One bundle of 200 *momme* Whole length of one frond: 3 *shaku* or more Width of one frond 4 *sun* or more Number of fronds per bundle: 7 sheets or less		
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds or sands	Do.	Do.	Out of standard

(B) Raw materials: "Rishiri-kombu"

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared Weight of one frond: 25 *momme* or more Width of section at top of frond: 1.5 *sun* or more	Ordinarily prepared Weight of one frond: 15 *momme* or more Width of section at top of frond: 1 *sun* or more	Inferior to 2nd grade	Bad
Defree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

(3) Long Cut Tangles "Nagakiri-kombu"

This means bundles of dried tangles cut into settle length.

(A) Raw materials: "Rishirikombu"

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Selection of fronds: Inferior to 3rd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Section at root of frond; 7 *bu* or more Weight of one frond; 9 *momme* or more, average 11 *momme* or more Width of section at top of frond; 1 *sun* or more Whole length of bundle; 3.3 *shaku*, and length of each frond; 3.3 *shaku* But in case of those produced in Rishiri-gun and Rebun-gun, weight of one frond; 11 *momme* or more, average 14 *momm* or more	Section at root of frond; 7 *bu* or more Weight of one frond; 6 *momme* or more average 8 *momme* or more Whole length of frond; 2 *shaku* or more Whole length of frond; 2 *shaku* or more whole length of bundle; 2.8 *shaku* But, in case of those produced in Rishiri-gun and Rebun-gun, weight of one frond; 8 *momme* or more, average 10 *momme* or more	Section at root of frond; 7 *bn* or more Whole length of frond; 1.5 *shaku* or more Whole length of bundle; 2.5 *shaku*	Whole length of frond; 5 *sun* or more Whole length of bundle; 2.5 *shaku*	Out of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds or sands	Do.	Do.	Do.	Out of standard

(B) Raw materials: "Mitsuishi-kombu", "Makombu", "Yayankombu" and "Chijimikombu"

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Salection of frond: Inferior to 3rd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Section at root of frond; 5 *bu* or more Weight of one frond; 9 *momme* or more Whole length of bundle; 3.5 *shaku*, and	Section at root of frond; 5 *bu* or more Whole length of frond; 3.5 *shaku* Weight of one frond; 6 *momme* or more	Section at root of frond; 5 *bu* or more Whole length of frond; 1.5 *shaku* or more Whole length of bundle; 3.5 *shaku*	Whole length of frond; 5 *sun* or more Whole length of bundle; 3 *shaku*	Out of standard

	length of each frond; 3.5 *shaku*	But such fronds as of, whole length of frond; 2.5 *shaku* or more and weight of one frond; 6 *momme* or more, may be allowed within 30% of the total			
Degree of dryness	Moisture: 18% or less	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Do.	Out of standard

(C) Raw materials: "Hosomekombu"

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Section at root of frond; 5 *bn* or more Weight of one frond; 9 *momme* or more Whole length of one frond; 2.8 *shaku*, and length of each frond; 2.8 *shaku*	Section at root of frond; 5 *bu* or more Whole length of frond; 2 *shaku* or more Weight of one frond; 6 *momme* or more Whole length of bundle; 2.5 *shaku*	Whole length of frond; 1.5 *shaku* or more Whole length of bundle; 2.5 *shaku*	Out of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

(D) Raw materials: "Nagakombu", "Atsubakombu", "Kukinagakombu", "Nekoashikombu" and "Tororokombu" and other "Kombu". Bundled with straw-rope

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	"Atsubakombu" (a) "Kukinagakombu" "Nagakombu" (b) "Nekoashikombu" (c) "Tororokombu" Weight of one frond; (a) 17 *momme* or more (b) 9 *momme* or more (c) and "Saomaehin" of "Nagakombu"; 6 *momme* or more Whole length of bundle; 3.5 *shaku*, and length ef each frond; 3.5 *shaku*	"Atsubakombu" (a) "Kukinagakombu" "Nakakombu" (b) "Nekoashikombu" (c) "Tororokombu" Weight of one frond; (a) 13 *momme* or more (b) 6 *momme* or more (c) and "Saomaehin" of "Nagakombu"; 3 *momme* or more Whole length of bundle; 3.5 *shaku*, and length of each frond; 3.5 *shaku*	Whole length of one frond; 3.5 *shaku* but those fronds of whole length of one frond; 1.5 *shaku* or more, be allowed within 30% of the total Whole length of bundle: 3.5 *shaku*	Out of standard
Degree of dryness	Moisture: 20% or less	Do.	Do.	Out of standard

Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

Remarks: "Saomaehin" are the products colleted befor the beginning of the fishing season.

(E) Raw materials: "Nagakombu", "Atsubakombu", "Kukinagakombu", "Nekoashikombu", "Tororokombu" and others. Bundled with tangles

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Whole length of frond; 4 *shaku* Whole length of bundle; 4 *shaku*	Whole length of frond; 3.5 *shaku* Whole length of bundle; 3.5 *shaku*	Whole length of frond; 3 *shaku* but those of 1.5 *shaku* or more, may be included Whole length of frond; 3 *shaku*	Out of standard
Degree of dryness	Moisture: 22% or less	Do.	Do.	Out of standerd
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

(4) "Bo-kombu

This means bundles of dried "Rishirikombu", "Mitsuishikombu", "Hosomekombu" and "Yayankombu" cut into a fixed length.

Quality	Same quality as 1st grade "Nagakirikombu"	Same quality as 2nd grade "Nagakirikombu"	Same quality as 3rd grade "Nagakirikombu"	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared and each frond prepared by *shaku* Whole length of bundle: 1 *shaku* or 1.5 *shaku*	Ordinarily prepared and each frond prepared by *shaku* Whole length of bundle: 1 *shaku* or 1.5 *shaku*	Preparation: Inferior to 2nd grade and each frond cut in one *shaku* Whole length of bundle: 1 *shaku* or 1.5 *shaku*	Out of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do. Do.	Do. Do.	Out of standard

(5) Long "Bokombu" "Nagabokombu"

This means bundles of "Makombu" (excluding those produced in Hokkaido) cut into two parts at the top of a bundle, and turned in inside, after being flattend and dried.

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared Section at the root of a frond 4 *bu* or more	Ordinarily prepared Length and weight of one frond and one bundle:	Preparation: Inferior to 2nd grade. Length and weight of one frond and one bundle:	Bad
	Whole length of frond: 2 *shaku* or more Weight of one bundle: 4 *kan*, whole length of bundle 3.5	Do.	Do.	

	shaku or more to 4.5 *shaku* or less			
Degree of dryness	Moisture: 18% or lest	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds, or sands	Do.	Do.	Out of standard

(6) Short "Bokombu" "Tanbokombu"

This means bundles of "Makombu" (excluding those produced in Hokkaido) cut into two parts at the top of a bundle and turned in inside, after being flattened and dried.

Quality	Well selected fronds	Ordinarily selected fronds	Selection of fronds: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared. Section at the root of a frond: 4 *bu* or more	Ordinarily prepared. Length and weight of one frond and one bundle	Preparation: Inferior to 2nd grade. Length and weight of one frond and one bundle	Bad
	Whole length of frond: 2 *shaku* or more Weight of one bundle: 4 *kan* or more Whole length of a bundle: 1.5 *shaku* or more to 2.5 *shaku* or less	Do.	Do.	
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with dead and coarse fronds or sands	Do.	Do.	Out of standard

(7) "Shimadakombu"

This means "shimadayui" bundles of dried "makombu" and "hosomekombu" (including unripe ones, but encluding those produced in Hokkaido).

Quality	Well selected fronds	Ordinarily selected fronds	Selection of frond: Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well prepared. Whole length of a frond; 3 *shaku* or more	Ordinarily prepared. Length and weight of one frond and one bundle	Preparation of fronds Inferior to 2nd grade Length and weight of one frond and one bundle	Bad
	Weight of one bundle: 4 *kan* or 5 *kan* Whole length of a bundle: 3 *shaku*	Do.	Do.	
Degree of dryness	Moisture: 18% or less	Do.	Do.	Bad
Impurities	Not mixed with dead and coarse fronds, steam and sands	Do.	Do.	Bad

(8) Miscellaneous Tangles "Zatsu-kombu"

This means dried stems of tangles "Nekombu" and dead, red, coarse and waste fronds (including those which cannot be used as ordinary products because of their deficient length for standard).

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Degree of dryness	Well dried	Do.	Out of standard
Impurities	Not Mixed with sands and other impurities	Do.	Out of standard

2. Processed Tangle Products

(1) "Oborokombu"

This means tangles which are soaked in less than 2.5% acetic-acid solution (during the period of May 1 to December 12, not less than 6%) and are taken off sand and dirt thereon and then shaved in long and lamina form.

Quality	Raw materials: "Makombu", "Rishirikombu", "Yayankombu" or those produced in Tohoku passed as the same grade with the former Good	Raw materials: Do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Well shaved in wide lamina form	Not so well shaved as 1st grade, pretty thick	Bad
Degree of dryness	Moisture: 20% or more and 40% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) "Tororokombu"

This means tangles which are soaked in not less than 2.5% dectic-acid solution (during the period of May 1 to October 15, not less than 6%) and taken off sand and dirt thereon, and then shaved in fine linear form.

Quality	Raw materials; "Makombu", "Rishirikombu", "Hosomekombu", "Gagomekombu", "Mitsuishikombu", "Nekoashikombu" and those produced in Tohoku passed as the same grade with the former (but, raw materials for white "Tororokombu" must be "Makombu", "Rishirikombu" and "Shimojikombu" only)	Raw materials; Do. Inferior to 1st grade	Bad
Color and lustre	White "Tororokombu" is light yellow "Tororokombu" has good color and lustre	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Well shaved. In fine linear form long and not mixed with shaving wastes	Not so well shaved as 1st grade; and shaving wastes mixture: 3% or less	Bad
Degree of dryness	Moisture: 20% or more and 40% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

Remarks: "Shimojikombu" means tangle core left after "Oborokombu" has been shaved.

(3) Cut Tangles

This means tangles which are taken off sand and dirt thereon and cut into under 5 *bu*-spuare or under 2 *bu*-wide rectangle.

Quality	Raw materials; "Makombu", "Rishirikombu", "Mitsuishikombu", "Hosomekombu", "Nagakombu", "Atsubakombu", "Kukinagakombu", and those produced in Tohoku passed as the same grade with the former (in case of square-cutting raw materials are limited to "Makombu" and "Rishirikombu" only) Good	Raw materials; Do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Cutting: good Size: under 5 *bu*-square or under 2 *bu*-wide rectangle	Cutting: inferior to 1st grade Size: do. or under 2 *bu*-wide rectangle	Bad
Degree of dryness	Moisture: 25% or less	Do.	Out of standard
Impurities	Not mixes with sands and other impurities	Do.	Out of standard

(4) Green Cut Tangles "Aokizamikombu"

This means tangles which are soaked in not less than 1.5% acetic-acid solution, boiled in 6% salt solution or coloring stuff as designated in accordance with the provision of Art. 3 of the Enforcement Regulations for Foodstuffs and Hygiene Law and cut in thread form.

Quality	Raw materials; passed inspection (excluding miscellaneous tangles) Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Cutting: good thready, long and not mixed with cutting wastes	Cutting: inferior to 1st grade Cutting wastes; 3% or less Desiccative; 2% or less	Bad
Degree of dryness	Moisture: 20% or more and 30% or less	Do.	Out of standard
Salt requirements for preparation	750 grams or more of salt per 'to' (equivalent to 18 liters) of fresh water	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(5) Green Board like Tangles "Aoitakombu"

This means prepared tangle fronds which are soaked in not less than 1.5% acetic acid solution boiled in 6% salt solution or coloring stuff as designated in accordance with the provision of Art. 3 of the Enforcement Regualtions for Foodstuffs and Hygiene Law and then well arranged.

Quality	Raw materials; passed inspection (excluding miscellaneous tangles) Good	Raw materials; do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Well board shaped and cut into 2 *shaku*	Board shaped and cut into 1 *shaku* or more Or ribbon shaped and 1.5 *shaku* or more	Mixed with cutting waste and bad

Degree of dryness	Moisture: 20% or more and 30% or less	Do.	Out of standard
Salt requirements for preparation	750 grams of more of salt per 'to' (equivalent to 18 liters) of fresh water	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(6) Rolled Tangles "Kombumaki"

This means rolled tangles fastened with sliced tangles, rush, dried gourd shaving or thread; tangles are prepared by being soaked in not less than 2.5% acetic-acid solution and by being taken off sand and dirt thereon and then cut in suitable size. The cut pieces are rolled up alone or sometimes with dried fish or shellfish as the center.

Quality	Raw materials; "Makombu", "Rishirikombu", "Mitsuishikombu", "Hosomekombu", "Nagakombu", "Atsubakombu" and "Kukinagakombu". Passed inspection and good Rolled tangle with dried fish or shell-fish as the center. 6% or more of the whole weight is tangle used as raw materials	Raw materials and weight of dried fish or shell fish do. and inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Rolling; well shaped weight of one piece; under 2 *momme* Length of one piece; under 2.5 *sun*	Rolling; inferior to 1st grade Weight of one piece; 3 *momme* or less	Bad
Degree of dryness	Moisture; 20% or more and 27% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(7) Seasoned Rolled Tangles "Ajitsuki-kombumaki"

This means rolled trangles fastened with sliced tangle, rush, dried gourd shaving or thread with dried fish or shellfish as the center and seasoned. Tangles are soaked first in not less than 2.5% solution of acetic-acid and taken off sand and dirt thereon and boiled and seasoned in mixed solution of 2% acetic-acid and 0.03% saccharin (in case of dulcin or sugar being used, their value will be calculated on the basis of their ratio to saccharin) and cut in suitable sized. They are rolled with dried fish or shellfish as the center and then fastened with sliced tangle, rush dried gourd shaving or thead.

Quality	Raw materials; same as rolled tangles weight of dried fish or shellfish, 6% or more of the whole weight is tangle used as raw materials	Raw materials and weight of dried fish or shellfish; do. But inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Rolling; well shaped. Weight of one piece; under 2.5 *momme* Length of one piece; under 2.5 *sun*	Roll shape inferior to 1st grade Weight of one piece; 3 *momme* or less	Bad
Degree of dryness	Moisture; 25% or more and 35% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(8) Sweetened Tangles "Amaaji-kombu"

This means tangle seasoned sweet. Tangles are soaked in not less than 2.5% acetic-acid solution (during the period of May 1 to October 15, not less than 6%), taken off sand and dirt thereon, then boiled and seasoned in 0.003% solution of saccharin (in case of dulcin or sugar being used, their value will be calculated on the basis of their ratio to saccharin).

Quality	Raw materials; "Makombu", "Rishirikombu", "Mitsuishikombu" or those produced in Tohoku passed as the same grade with the former	Raw materials; do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Cut into 1 *shaku* or less, board shaped and good	Inferior to 1st grade, and cut into 1 *shaku* or less and flattened	Mixed with cutting wastes and bad
Degree of dryness	Moisture; 25% or more and 35% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(9) Vinegary Tangles "Su-kombu"

This means tangles seasoned in a mixed solution of not less than 5% acetic-acid solution and 0.001% saccharin solution (in case of dulcin or sugar being used their value will be calculated on the basis of their ratio to saccharin). Tangles are soaked first in not less than 3% acetic-acid solution, taken off sand and dirt thereon and well arranged; and afterward they are seasoned in the aforementioned manner.

Quality	Raw materials; 1st grade of "Makombu" and "Rishirikombu", or 2nd grade of those passed inspection. Good	Raw materials; do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Cut into under 5 *bu*-wide, board shaped and good	Cut into 5 *bu*-wide or more and inferior to 1st grade	Mixed with cutting wastes and bad
Degree of dryness	Moisture: 20% or more and 40% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(10) Tangles easily to be boiled "Hayani-kombu"

This means tangles which are soaked in not less than 2.5% acetic-acid solution (during the period of May 1 to October 15, not less than 6%) and steamed.

Quality	Raw meterials; "Rishirikombu"; "Mitsuishikombu", "Nagakirikombu", "Nagakombu", "Atsubakombu" and "Kukinagakombu", passed inspection. Good	Raw materials; do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Board like, well shaped	Inferior to 1st grade	Mixed with cutting wastes and bad

Degree of dryness	Moisture; 25% or more, and 35% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(11) "Chakirikombu"

This means tangles which are soaked in not less than 2.5% acetic acid solution (during period of May 1 to October 15, not less than 6%), then from which sand and dirt be removed, and cut into pieces like tea.

Quality	Raw meterials; "Makombu", "Rishirikombu", "Mitsuishikombu", passed inspection. Good	Raw materials; do. Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Cutting; good Length of one piece; under 5 *bu* Width of one piece; under 0.2 *bu* Not mixes with cutting wastes	Cutting; inferior to 1st grade Cutting wastes; under 5% of the total weight	Bad shaped: Cutting wastes: 5% or more
Degree of dryness	Moisture; 20% or more and 40% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(12) Powdered Tangles "Fummatsu-kombu"

This means tangles which are washed off sand and dirt, then dried and pulverized into fine powder.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Raw meterials; "Makombu", "Rishirikombu" and those produced in Tohoku passed as the same grade with former. Good	Raw materials; do. Inferior to 1st grade	Raw materials; "Mitsuishikombu", "Nagakombu" and "Nekoashikombu. Good And the same as 2nd grade, but inferior to 2nd grade	With mold or musty, and bad
Color and lustre	Good	Inferior to 1st grade	Inferior to 2nd grade	Bad
Flavor	Good	Inferior to 1st grade	Inferior to 2nd grade	Bad
Shape	Uniform and fine powdered	Slightly rough powdered	Rough powdered	Bad
Degree of dayness	Moisture; 15% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(13) Powdered Tangle Tea "Fummatsu Kombu-cha)

This means processed powdered tangle heated, stirred and mixed with suitable condiments (salt, sugar or other sweets, and glutamic-acid soda, etc.).

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Raw materials; 1st grade powdered tangle Salt; 30% or more Sugar; 10% or more (in case of saccharin or dulcin being used, their value will be calculated on the basis of their ratio to sugar) Gultamic-acid soda; proper quantity Degree of heating; moderate	Raw materials; 2nd grade of powdered tangle condiments; do. Good Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Fine powder, uniformed mixture of condiments	Inferior to 1st grade	Bad
Degree of dryness	Moisture; 20% or more and 25% or less	Do.	Out of standard
Salt requirements for preparation	30% or more of the total weight of powdered tangle	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

3. Dried Lavor "Hoshi-nori"

(1) "Kuronori (black laver)

This means dried "amanori" or dried "iwanori".

Items of inspection	Standard Qualified					Disqualified
	1st grade	2nd grade	3rd grade	4th grade	5th grade	
Quality	Raw materials and making; good	Raw materials and making; ordinary	Raw materials and making; inferior to 2nd grade	Raw materials and making; inferior to 3rd grade	Raw materials and making; inferior to 4th grade	Bad
Color and lustre	Strong lustrous blackness	Pretty strong blackness, and ordinary	Weak blackness and inferior to 2nd grade	Somewhat yellow and brown, and inferior to 3rd grade	Yellow and brown, and inferior to 4th grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Inferior to 4th grade	Bad
Shape	Size. Length; 6.5 *sun* or more Width; 5.5 *sun* or more Weight per 10 bundles; 1. Nov. and Dec. 45 *momme* or more 2. Jan. 50 *momme* or more 3. Feb. to the end of May. 55 *momme* or more	Do.	Do.	Do.	Do.	Out of standard
Degree of dryness	Moisture; 15% or less	Do.	Do.	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Do.	Do.	Out of standard

(2) Green Laver "Aonori"

This means dried monostroma "hitoegusa", entermorpha "aonori" and ulva "aosa".

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Raw materials and making; good	Inferior to 1st grade	Bad
Color and lustre	Lustrous green	Inferior to 1st grade	Bad
Flavor	Good	Inferior to 1st grade	Bad
Shape	Size: Length; 6.5 *sun* or more Width; 5.5 *sun* or more Weight; per 10 bundles; (1) Nov. and Dec. 45 *momme* or more (2) Jan. 50 *momme* or more (3) During the period from Feb. to the end of May; 55 *momme* or more But in case of disjointed dried products: Size and weight may not be the same as aformentioned standard.	Do.	Out of standard
Degree of dryness	Moisture; 15% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(3) Mixed Laver "Majiri-Nori"

This means dried laver mixed with "hitaegusa", "aonori" and "aosa".

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Quantity of laver; 70% or more of the total quantity. Raw materials and making; good	Quantity of lavor; 50% or more of the total quantity. Raw materials and making; Ordinary	Quantity of laver; 30% or more of the total quantity. Raw materials and making; Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Size: Length; 6.5 *sun* or more Width; 5.5 *sun* or more Weight per 10 bundles; (1) Nov. and Dec. 45 *momme* or more (2) Jan. 50 *momme* or more (3) During the period from Feb. to the end of May; 55 *momme* or more	Do.	Do.	Out of standard
Degree of dryness	Moisture: 15% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

4. Processed Laver Products

(1) Roasted Laver "Yakinori"

This means dried laver roasted.

Quality	Raw materials: good Degree of roasting: moderate	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Deep lustrous green	Dark lustrous green	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary; slightly bitter	Inferior to 2nd grade	Bad
Shape	Even and well, shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 13% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Seasoned Laver "Ajitsuke-nori"

This means dried laver which is roasted and applied with solution of condiments.

Quality	Degree of roasting; moderate Solution of condiments; good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Deep lustrous green	Dark lustrous green	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary, slightly bitter	Inferior to 2nd grade	Bad
Shape	Even and well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 13% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Undaria "Wakame"

(1) Dried Undaria "Hoshi-wakame"

This means dried "wakame".

Quality	Raw materials; good	Raw materials; Ordinary	Inferior to 2nd grade	Bad
Color and lusfre	Black and brown	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(2) Bleached "Wakame" "Sarashi-wakame"

This means "wakame" which is washed in fresh water and dried up.

Quality	Raw materials; good, well washed	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Black and brown	Ordinary	Inferior to 2nd grade	Bad
Shape	Lengthwise torn and with fibers completely removed	Do.	Do.	Out of standard
Degree of dryness	Moisture; 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

(3) "Naruto-wakame"

This means "wakame" which is covered with ashes and dried "haiboshi-wakame", and then washed in fresh water and dried up again.

Quality	Raw materials; good and thoroughly washed	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Deep green	Ordinary	Inferior to 2nd grade	Bad
Flavor	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Length wise torn, and with center-stem completely removed	Do.	Do.	Out of standard
Degree of dryness	Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

6. a. Dried "Hijiki" "Hoshi-hijiki"

b. Boiled and Dried "Hijiki" "Niboshi-hijiki"

a. This means "Hijiki" only dried.

b. This means "Hijiki" boiled and dried.

Quality	Raw materials; good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Black and brown	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Dried "Hijiki": Moisture: 20% or less Boiled and dried "Hijiki" Moisture: 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

7. Dried Alaria "Hoshi-chigaiso"

This means dried product of alaria.

Quality	Raw materials; good	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Well shaped	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Out of standard
Impurities	With no diatom adhered and not mixed with sands and other impurities	Do. But slight adhesion of diatom may be allowed	Do.	Out of standard

8. Dried Gelidium Cartitagineum "Tengusa" Dried "Ogo", Dried "Ego", Dried "Igisu" Dried "Onikusa", Dried "Toriashi", Dried "Hirakusa", Dried "Dorakusa".

(1) Dried Crude Seaweed "Suboshihin"

This means "tengusa", "ogo", "ego", "igisu", "onikusa", "toriashi", "hirakusa" and "Dorakusa" taken out of the sea and only dried.

Items of inspection	Standard Qualified					Disqualified
	1st grade	2nd grade	3rd grade	4th grade	5th grade	
Color and lustre	Good	Pretty good	Ordinary	Pretty bad	Inferior to 4th grade	Bad
Degree of dryness	Moisture; 20% or less	Do.	Do.	Do.	Do.	Out of standard
Agar-agar contained	Rich	Pretty rich	Ordinary	Pretty poor	Inferior to 4th grade	Considerably poor

Coagulation power of agar-agar	Strong	Pretty strong	Ordinary	Pretty weak	Inferior to 4th grade	Considerably weak
Remaining rate of seaweeds	"Tengusa" and "Hirakusa"; 70% or more	65% or more	60% or more	50% or more	45% or more	Out of standard
	"Onikusa" and "Dorakusa"; 65% or more	60% or more	55% or more	45% or more	40% or more	
	"Toriashi", "Ogo", "Ego" and "Igisu": 60% or more	55% or more	50% or more	40% or more	35% or more	
Impurities	Not mixed with miscellaneous seaweeds	Miscellaneous seaweeds: under 5%	Miscellaneous seaweeds: under 10%	Miscellaneous seaweeds: under 20%	Miscellaneous seaweeds: under 25%	Out of standard

Remarks: The remaining rate of seaweeds means the remaining rate of raw seaweeds which are soaked in fresh water and pounded, and out of which salts, sands and other impurities are removed and dried up.

(2) Water Washed and Dried Seaweeds "Shionuki"

This means "tengusa", "onikusa", "toriashi", "hirakusa" and "dorakusa" out of which most part of salt is removed, and then dried.

Color and lustre	Good	Fretty good	Ordinary	Pretty bad	Inferior to 4th grade	Bad
Degree of dryness	Moisture: 20% or less	Do.	Do.	Do.	Do.	Out of standard
Agar-agar contained	Rich	Pretty rich	Ordinary	Pretty poor	Inferior to 4th grade	Considerably poor
Coagulation power of agar-agar	Strong	Pretty strong	Ordinary	Pretty weak	Inferior to 4th grade	Considerably weak
Remaining rate of seaweeds	"Tengusa"; 90% or more	85% or more	75% or more	65% or more	60% or more	Out of standard
	"Hirakusa"; 90% or more	85% or more	80% or more	70% or more	65% or more	
	"Onikusa" and "Dorakusa"; 85% or more	80% or more	75% or more	65% or more	60% or more	
Impurities	Not mixed with miscellaneous seaweeds	Miscellaneous seaweeds; under 5%	Miscellaneous seaweeds; under 10%	Miscellaneous seaweeds; under 20%	Miscellaneous seaweeds; under 25%	Out of standard

(3) Bleached Seaweeds

This means "tengusa", "onikusa", "hirakusa" and "dorakusa" out of which most part of salt and colouring matters is removed by washing-bleaching process and then dried.

Color and lustre	Good	Pretty good	Ordinary	Pretty bad	Inferior to 4th grade	Considerably bad
Degree of dryness	Moisture; 20% or less	Do.	Do.	Do.	Do.	Out of standard
Agar-agar contained	Rich	Pretty rich	Ordinary	Pretty poor	Inferior to 4th grade	Considerably poor
Coagulation power of agar-agar	Strong	Pretty strong	Ordinary	Pretty weak	Inferior to 4th grade	Considerably weak

Remaining rate of seaweeds	"Tengusa"; 90% or more "Hirakusa";	85% or more	75% or more	65% or more	60% or more	Out of standard
	90% or more "Onikusa" and "Dorakusa";	85% or more	80% or more	70% or more	65% or more	
	85% or more	80% or more	75% or more	65% or more	60% or more	
Impurities	Not mixed with miscellaneous seaweeds	Miscellaneous seaweeds; under 5%	Miscellaneous seaweeds; under 10%	Miscellaneous seaweeds; under 20%	Miscellaneous seaweeds; under 25%	Out of standard

9. Dried Gloiopeltis "Suboshi-funori"

(1) Dried Gloiopeltis

This means gloiopeltis only dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Raw seaweeds; Full grown	Raw seaweeds; ordinarily grown	Inferior to 2nd grade	Bad
Color and lustre	Proper color and lustre	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture; 22% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands, miscellaneous seaweeds and other impurities	Do.	Do.	Out of standard

(2) Bleached Gloiopeltis "Sarashi-funori"

This means gloiopeltis washed in fresh water and dried (including those manufactured).

Quality	Raw materials; good, well bleached	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Good but those manufactured even and well adhered	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture; 18% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands, miscellaneous seaweeds and other impurities	Do.	Do.	Out of standard

10. Dried "Ginnanso", Dried Irish moss, Dried "Obaso" and Dried "Akahata"

This meand dried product of "ginnanso". Irish moss "obaso" and "akahata".

Quality	Raw materials; full grown, but not yet producing spare	Ordinary	Inferior to 2nd grade	Bad
Color and lustre	Proper color and lustre	Ordinary	Inferior to 2nd grade	Bad
Shape	Good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture; 20% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

11. Other Dried Seaweeds

This meand dried seaweeds other than those mentioned in items (1) to (10) inclusive.

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Good	Inferior to 1st grade	Bad
Color and lustre	Good	Inferior to 1st grade	Bad
Shape	Good	Inferior to 1st grade	Bad
Degree of dryness	Moisture; 22% or less	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

12. Kelp Ashes "Kaisobai"

This means ashes produced from roasted seaweeds.

(1) Raw materials: Tangles, "Arame", "Kajime" and "Kurome"

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Color and lustre	Black and brown	Do.	Light black and brown	Do.	Bad
Shape	Lump form	Mixture with lump form and sand form	Do.	Sand form	Bad
Potassium contained	25% or more	20% or more	15% or more	10% or more	Under 10%
Iodine contained	0.8% or more	0.6% or more	0.5% or more	0.3% or more	Under 0.3%
Impurities	Sauds; 5% or less. Not mixed with other impurities	Sands; 10% or less. Not mixed with other impurities	Sands; 15% or less. Not mixed with other impurities	Sands; 20% or less. Not mixed with other impurities	Out of standard

(2) Raw materials: Seaweeds other than those in (1)

Items of inspection	Standard Qualified	Disqualified
Quality	Good	Bad
Color and lustre	Good	Bad
Shape	Good	Bad
Potassium contained	10% or more	under 10%
Impurities	Sands; 10% or less; not mixed with other impurities	Out of standard

XIX. Seed Oyster "Tane-kaki"

This means seeds of oyster affixed to shells of oyster, or other devices, for the purpose of oyster culture.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Quality	Seeds of oyster; strong vitality diameter; 4mm or more and 18mm or less	Seeds of oyster; strong vitality diametre; 4mm or more and 25mm or less	Do.	Do.	Out of standard

Quality of shells or other devices	Original from maintained, not frozen and good	Do.	Do.	Do.	Out of standard
Number of seeds affixed	Fairly large number	Moderate number	Inferior to 2nd grade	Inferior to 3rd grade	Very small number
Impurities	No injurious or hurmful enemies and soil fixed	Do.	Do.	Do.	Out of standard

XX. Agar-agar "Kanten"

This means dried product which is prepared from red algea, and the coaguration of its solution is reversible for temperature.

1. Ordinary Agar-agar "Futsu-kanten"

This means agar-agar produced by coalgulating, dehydrating and drying the filtered liquid of red algea extracted in hot water, for the purpose of human food.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	under grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Even and well shaped; good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Degree of dryness	Moisture; 22% or less	Do.	Do.	Do	Out of standard
Jelly-intensity	300 gr/cm^2 or more	200 gr/cm^2 or more	100 gr/cm^2 or more	50 gr/cm^2 or more	Out of standard
Crude protein	1.5% or less	2% or less	3% or less	Large quantity	Considerably large quanity
Residue insoluble in boiling water	2% or less	3% or less	4% or less	Large quantity	Considerably large quantity
Injurious or harmful substances	No content	Do.	Do.	Do.	Out of standard

Remark: Jelly-intensity means the value measured of coagulated 1.5% agar-ager solution, after being left in a 20°C constant thermostatic bath for a period 10 to 15 hours.

2. Cultivation Agar-agar "Baiyo-kanten"

This means agar-agar produced by coalgulating, dehydrating and drying the filtered liquid of red algea extracted in hot water for the purpose of bacteria cultivation.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Good	Ordinary	Inferior to 2nd grade	Bad
Shape	Even and well shaped, good	Ordinary	Inferior to 2nd grade	Bad
Degree of dryness	Moisture; under 22%	Do.	Do.	Out of standard
Jelly-intensity	300 gr/cm^2 or more	200 gr/cm^2 or more	100 gr/cm^2 or more	Out of standard
Crude protein	1% or less	Do.	Do.	Out of standard
Residue insoluble in hot water	0.5% or less	Do.	Do.	Out of standard
Injurious or harmful substances	No content	Do.	Do.	Out of standard

3. Powdered Chemical Agar-agar "Funmatsu-kagaku-kanten"

This means dried powdered or flaky product made "ogo" or other red algea after being treated in dilute alkaline solution with electrolyte.

Items of inspection	Standard Qualified				Disqualified
	1st grade	2nd grade	3rd grade	4th grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Shape	Even and well shaped, good	Ordinary	Inferior to 2nd grade	Inferior to 3rd grade	Bad
Degree of dryness	Moisture: 22% or less	Do.	Do.	Grade	Out of standard
Jelly-intensity	300 gr/cm^2 or more	200 gr/cm^2 or more	100 gr/cm^2 or more	50 gr/cm^2 or more	Out of standard
Crude ash	5% or less	Do.	Do.	Large quantity	Considerably large quantity
Residue insoluble in hot water	15% or less	Do.	Do.	Darge quantity	Considerably large quantity
Injurious or harmful substances	No content	Do.	Do.	Do.	Out of standard

XXI. Aquatic Animal Oils "Suisan-dobutsu-yu"

1. Fish Oils (including cuttle fish oil)

This means oils produced from herring, sardine, shark, codfish, Alaska pollack or other fishes (including cuttlefish).

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Acid value	Isolated fatty acids; under 3%	Isolated fatty acids; under 10%	Isolated fatty acids; over 10%	Do.
Impurities	Not mixed with moisture, residue and other impurities	Do.	Do.	Out of standard

2. Crude Liver Oil "Sosei-kan-yu"

This means oil produced from codfish liver and Alaska pollack liver.

Items of inspection	Standard Qualified
Color and lustre	Good
Acid value	Isolated fatty acids; under 0.7%
Impurities	Not mixed with moisture, residue and other impurities

3. Marine Mammal Oils "Kaiju-yu" (excluding whale oil of the Antarctic Ocean products)

This means oils produced from whale, dolphin, seal or other marine mammals.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Bad
Acid value	Isolated fatty acid, under 3%	Isolated fatty acid, under 10%	Isolated fatty acid, over 10%	Do.
Impurities	Not mixed with moisture, residue and other impurities	Do.	Do.	Out of standard

XXII. Aquatic Products Fertilizer and Feeding "Suisan-hishiryo"

1. Fish Lees "Uo-Kasu"
   Fish Rough Lees "Uo-ara-kasu"

(1) Fish Lees

This means fertilizer produced from herring, sardine, mackerel, Atka mackerel, flatfish, shark or other fishes boiled and pressed.

(2) Fish Rogh Lees

This means fertilizer produced from heads, bones, tails, fins and entrails, etc. of fishes (including marine mammals) boiled pressed, and dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	3rd grade	
Quality	Raw materials; fresh Degree of boiling and pressing; moderate	Ordinary	Inferior to 2nd grade and those made from salted raw materials	Bad
Color and lustre	Good	Ordinary	Inferior to 2nd grade	Do.
Flavor	Good	Ordinary	Inferior to 2nd grade	Do.
Degree of dryness	Moisture: 12% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

2. Dried Sardines "Hoshika"

(1) Sand Dried Sardines "Suna-hoshika"
Dried Sardine Heads "Atama-hoshika"

Sand Dried Sardines: This means sardines dried on sand.

Dried Sardine Heads: This means heads, entrails and bones of sardines dried on sand.

Quality	Raw materials; fresh	Ordinary	Inferior to 2nd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	
Flavor	Good	Ordinary	Inferior to 2nd grade	
Degree of dryness	Sand dried sardines moisture; 30% or less dried sardine heads moisture; 20% or less	Do.	Do.	Out of standard
Impurities	Sands: very small quantity and not mixed with other impurities	Do.	Do.	Out of standard

(2) Powdered Sand Dried Sardines "Sunahoshika-fummatsu"
Powdered Dried Sardine Heads "Atamahoshika-fummatsu"

"Sunahoshika-fummatsu" means products of sand dried Sardines powdered by pulverizers. "Atamahoshika-fummatsu" means powdered products of dried sardine heads.

Quality	Good	Ordinary	Inferior to 2nd grade	
Shape	Degree of pulverization; moderate	Ordinary	Inferior to 2nd grade	
Degree of dryness	Moisture; 20% or less	Do.	Do.	Out of standard
Impurities	Sands; 30% or less to the total weight not mixed with other impurities	Do.	Do.	Out of standard

3. Miscellaneous fish fertilizers "Uo-zappi"

This means fertilizer produced from whole or part of fishes dried (including those boiled and dried).

Quality	Good	Ordinary	Inferior to 2nd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	
Flavor	With no bad smell	Inferior to 1st grade	Inferior to 2nd grade	
Degree of dryness	(1) Scales of herring: Moisture; 12% or less (2) "Do-nishin" (bellies and bones, etc.), dried lids of gills, or other parts of herring "Nishin zappi": Moisture: 16% or less (3) Milts of herring: Moisture: 20% or less (4) Others: Moisture; 14% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

4. Lees of Mysis Shrimp "Isada", "Ami-kasu", Shiomushi, Internal Organs of Scallop "Hotate-Uro", Lees of Astaroid "Yatsude-Kasu" Hulls of Orab "Kani-Kara", Hulls of Shrimp "Ebi-Kara" Hulls of Sea-Urchin "Uni-Kara", "Kashipan"

This means fertilizer produced from "ami", "isada", shiomushi", "hotateuro", "yatsude", "kanikara", "ebikara", unikara" or "kashipan" only dried, or boiled and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	
Flavor	With no bad smell	Next to 1st grade	Inferior to 2nd grade	
Degree of dryness	(1) "Kanikara", "ebikara", do. "unikara" and "Kashipan"; Moisture; 12% or less (2) "Amikasu" and "yatsudekasu"; Moisture; 13% or less (3) "Shiomushikasu" and "yatsudekasu; Moisture; 16% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

5. Lees of Marine Mammal Meat "Kaijuniku-kasu"

This means fertilizer produced from meat of marine mammals boiled, and dried or boiled, pressed and dried.

Quality	Good	Ordinary	Inferior to 2nd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	
Flavor	With no bad smell	Next to 1st grade	Inferior to 2nd grade	
Degree of dryness	Moisture; 12% or less	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

6. Fish Lees Cake "Uonamatamakasu"

Fish Rough Lees Cake 'Uoaranamatamakasu".

(1) Fish Lees Cake:

This means fertilizer produced from fishes boiled and pressed.

(2) Fish Rough Lees Cake:

This means fertilizer produced from heads, bones, fins, and entrails, etc. of fishes (including mammals) boiled and pressed.

Items of inspection	Standard Qualified	Disqualified
Quality	Degree of boiling and pressing; moderate	
Color and lustre	Good	
Flavor	With no bad smell	
Degree of dryness	Moisture; under 60%	Out of standard
Impurities	No mixed with sands and other impurities	Out of standard

7. Miscellaneous Fertilizers

This means fertilizer produced from whole or part of aquatic animals other than those mentioned in the preceeding item only dried, or boiled and dried.

Items of inspection	Standard Qualified			Disqualified
	1st grade	2nd grade	under grade	
Quality	Good	Ordinary	Inferior to 2nd grade	
Color and lustre	Good	Ordinary	Inferior to 2nd grade	
Flavor	With no bad smell	Next to 1st grade	Inferior to 2nd grade	
Degree of dryness	Moisture; 12% or less But in case of cuttlefish lees, moisture; 20% or less may be allowed	Do.	Do.	Out of standard
Impurities	Not mixed with sands and other impurities	Do.	Do.	Out of standard

8. Powdered Aquatic Products Fertilizer and Feeding "Suisandobutsushitsu-fummatsu-hishiro"

This means powdered fertilizer and feeding made from aquatic animal matters.

(1) Raw Materials:

Sardine, herring, god, Alaska pollack, flatfish or mixture of such fishes and marine mammals

Items of inspection	Standard Qualified		Disqualified
	1st grade	2nd grade	
Quality	Good	Inferior to 1st grade	
Color and lustre	Good	Inferior to 1st grade	
Flavor	With no bad smell	Inferior to 1st grade	
Shape	Degree of pulverization: passable from 2 *bu*-mesh sieve	Do.	Out of standard
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Netrogen contained	8% or more	Under 8%	
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(2) Raw Materials:

Fishes (other than those in (1)).

Quality	Good	Interior to 1st grade	
Color and lustre	Good	Interior to 1st grade	
Flavor	With no bad smell	Interior to 1st grade	
Shape	Degree of pulverization: passable from 2 *bu*-mesh sieve	Do.	Out of standard
Degree of dryness	Moisture: 12% or less	Do.	Out of standard
Nitrogen contained	6% or more	Under 6%	
Impurities	Not mixed with sands and other impurities	Do.	Out of standard

(3) Raw Materials:

Aquatic animals other than Fishes (excluding marine mammals)

Quality	Good	Inferior to 1st grade	
Color and lustre	Good	Inferior to 1st grade	
Flavor	With no bad smell	Inferior to 1st grade	
Shape	Degree of pulverization: passable from 2 *bu*-mesh sieve	Do.	Out of standard
Degree of dryness	Moisture; 12% or less	Do.	Out of standard
Nitrogen contained	4.5% or more	Under 4.5%	
Impurities	Not mixed with sands and other impurities	Do.	Out of standard