OFFICIAL GAZETTE

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CABINET ORDERS

I hereby promulgate the Enforcement Order of the Agricultural and Forest Commodities Standards Law.

Signed: HIROHITO, Seal of the Emperor

This second day of the sixth month of the twenty-fifth year of Showa (June 2, 1950)

Prime Minister
YOSHIDA Shigeru

Cabinet Order No. 178

Enforcement Order of the Agricultural and Forest Commodities Standards Law

For the purpose of enforcing the Agricultural and Forest Commodities Standards Law (Law No. 175 of 1950) and based upon the provisions of Article 2 of the same Law, the Cabinet establishes this Cabinet Order.

Agricultural and forest commodities as provided for in Article 2 of the Agricultural and Forest Commodities Standards Law shall be straw goods, rush-goods, hemp, ramie, flax, mint, insect powder plant, edgeworthia papyrifera paper plant of Japan, paper mulberry, general lumber, rough square, board with bark, mine props, piling, ship-building lumber, telephone pole, railroad tie, cross arm, set-box lumber, charcoal, vegetable wax, dried mushrooms, dried aquatic products, salted aquatic products, seed oyster, agar-agar and original sea-weed for extracting the substance of agar-agar, aquatic animal oils, fertilizer and feedstuff out of aquatic products, canned foods, bottled foods, shoyu (soya sauce), milk, butter, condensed milk and powdered milk.

Supplementary Provisions:

1. This Cabinet Order shall come into force as from the day of the enforcement of the Agricultural and Forest Commodities Standards Law (June 10, 1950).
2. The following Cabinet Orders shall be abolished:

Enforcement Order of the Law for the Designated Agricultural and Forest Commodities Inspection (Cabinet Order No. 387 of 1948)

Agricultural and Forest Commodities Standard Council Order (Cabinet Order No. 319 of 1949).

Minister of Agriculture
and Forestry
MORI Kotaro
Prime Minister
YOSHIDA Shigeru

MINISTERIAL ORDINANCE

Ministry of Welfare Ordinance No. 25

June 2, 1950

The Enforcement Regulation of the Food Sanitation Law (Ministry of Welfare Ordinance No. 23 of 1948) shall be partially amended as follows:

Minister of Welfare
HAYASHI Joji

Article 4 shall be amended as follows:

Article 4. Standards for manufacturing, processing, utilizing, preparing or preserving of food shall be set up as the left column of Appendix 2-2 according to the provisions of Art. 7 of the Law.

Excepting the standards prescribed in the preceding paragraph, standards or identifications for food, additional things, apparatuses and containers (and packages) in accordance with the provisions of Art. 7 and Art. 10 of the Law shall be fixed separately by notification.

The following Article shall be added after Art. 18:

Article 18-(2). When the Food Inspector has conducted the inspection and guidance for the establishment handling food, he shall score the establishment with the method prescribed in the right column of Appendix 2-2, and then shall grade the establishment in accordance with Appendix 5.

"Chapter V Permission of Business" shall be amended as "Chapter V Business."

The following Article shall be added after Art. 19:

Article 19-(2). The governor of To, Do, Fu or prefecture, when he provides the standards of the establishments of business in accordance with the provisions of Art. 20 of the Law, shall

at least provide concretely the items of the left column of Appendix 2-2 in the standards and shall also provide in it that the business permission in accordance with the provision of Art. 21 par. 1 of the Law, should not be given when the mark does not reach 91 points as the result of scoring according to the prescription in the right column of the same Appendix.

Art. 20 item (5) shall be amended as follows:

(5) A plan and a sketch showing details of facilities, their materials and equipments

The following paragraph shall be added as Art. 21 paragraph 2:

When any one engaged in business wants to make an important alteration to the public health concerning the items under item (5) of the preceding Article, he shall preliminary obtain the approval from the governor of To, Do, Fu or prefecture or from the mayor of the city having established the health center through the formalities as prescribed in the preceding paragraph.

The following two Articles shall be added after Art. 21:

Article 21-(2). According to results of scoring under Art. 18-(2), the governor of To, Do, Fu or prefecture or a mayor of the city having established the health center shall take measures as follows:

(1) To give notice to the business manager whose marks is under 60 points by written letter about the parts to be improved, its improving methods and indication of reinspection which would be done after 7 days and to suspend the business when he recognizes that the business manager does not obey the notification as the result of reinspection;

(2) In case the business manager whose marks is under 91 points and above 60 points violates the items from (12) to (17) of the left column in Appendix 2-2, to give notice to the business manager by oral instruction about the parts to be improved and its improving methods; to inspect again after 3 days; and when he recognizes that the business manager does not obey the oral instruction as the result of reinspection, to give notice to the business manager by written letter about the parts to be improved, its improving methods and indication of inspection which would be done after 7 days; and to suspend the business when he recognizes that the business manager does not obey the notification as the result of final inspection.

Article 21-(3). The food inspector shall prepare the food sanitation inspection card and its copy under the Annexed Form No. 4 according to the result of marking under the provisions of Art. 18-(2), and he shall place its copy on the wall or the other conspicuous place of the establishment handling food.

In case the food inspector has graded under the provisions of Art. 18-(2), he shall place a grade card of the Annexed Form No. 5 on the shop-window or other place of the facilities which is conspicuous to the people.

The original of food sanitation inspection card shall be kept in the health center for a year.

Supplementary Provision:

This Ministerial Ordinance shall come into force as from the day of its promulgation.

Appendix 2-2

Standard for manufacturing, processing, utilizing, preparing or preserving of food

Food shall be manufactured, processed, utilized, prepared or preserved under the following items:

Method of scoring

The number of points prescribed in the right column in accordance with the classification of items in the left column is the full mark, and in case the item is fulfilled, the mark of it is full, and in case not fulfilled, the mark is 0.

For items in the left column which cannot be reviewed before opening the business, in case the facilities for the items is in good condition, it shall be marked as full points.

A. Construction	(10)
1. All factories, plants, barns, shops, rooms or building of any type used for food shall be properly located with adequate size and design for the purpose used.	2
2. Floors, walls and ceiling shall be smooth and cleanable with provision made for adequate light and ventilation.	2
3. Protective construction against insects and rodents shall be installed and maintained in good repair.	2
4. Immediate surroundings shall be graded and drained and constructed of easily cleaned materials.	2
5. Convenient and adequate hand-washing and general purpose washing facilities shall be installed.	2
B. Food Handling Equipment	(15)
6. According to the kind of food and method of processing, all food handling equipment shall be sufficient in size and number for the purpose used.	2
7. Large or immovable pieces of food handling equipment shall be placed in positions so as to facilitate cleaning operations and minimize the handling of food.	2
8. All equipment surfaces coming into direct contact with food, shall be constructed of readily cleanable, non-absorbent materials.	2
9. All food handling equipment shall be kept in good repair, free of rust, cracks and broken seams.	2
10. Sanitary facilities such as shelves and closets for the protection from contamination of all movable parts of equipment shall be provided.	2
11. Accurate temperature and pressure control instruments shall be installed and maintained in perfect working order on all equipment used for heat or cold treatment or storage of food.	5
C. Water Supply and Waste Disposal	(20)
12. The water supply shall be properly located, constructed and operated according to the standards approved by the prefectural governor and the water shall be of a safe sanitary quality.	10
13. All waste materials shall be disposed of in accordance with the standards approved by the prefectural governor. Convenient toilets, properly constructed and operated, shall be maintained so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply.	10
D. Sanitary Methods	(40)
14. All premises, rooms, closets floors and food animals shall be thoroughly cleaned at least once daily and	10

maintained in a sanitary condition during time of operations. All food handling rooms shall be free of insects and rodents.

15. All equipment used in the handling of food shall be thoroughly cleaned at least once daily. All food contact surfaces shall be scrupulously cleaned just prior to use and maintained in a sanitary condition during time of operations. All food contact surfaces, after cleaning, shall be sanitized with hot water maintained at a temperature not less than 76.5°C (170° F) or with steam or with any other harmless bacteriacidal agent. 10

16. From its point of origin to ultimate consumer, all food shall be handled in a clean sanitary manner, safeguarded against contamination with filth, deleterious substances, poisons and pathogenic microorganisms. 10

17. All foods shall be handled, processed transported and stored at those temperatures (either heat or cold) which have been proven to accomplish the purpose of sterilization, or pasteurization or inhibition of bacterial growth in order to insure wholesomeness. 10

E. Food Handlers (15)

18. No person having a communicable disease or a discharging infected wound, sore or lesion on any part of his body shall be employed in the handling of unprotected food. 5

19. All persons handling or coming in contact with food shall wear clean outer garments, preferably washable. Protective hair, nose and mouth coverings shall be worn when indicated or required. 5

20. All persons, while engaged in the handling of food, shall maintain strict personal sanitary habits. Hands shall be washed after each use of the toilet and kept clean at all times. Spitting and smoking are prohibited. Touching of hair, nose, mouth or ear with the hand or food equipment is prohibited. 5

Appendix No. V

Grade	Standard for Judging
A (Shu)	Points: More than 91 points
B (Yu)	81-90
C (Ryo)	71-80
D (Ka)	60-70
Disapproved	Under 59

Form No. 4

Sanitary Permit No. .....
Address .....
Name.....
Type of Food handled.....

Food Sanitation Inspection Card

Inspection for the Establishment — Grade: A (Shu) 100—91, B (Yu) 90—81, C (Ryo) 80—71, D (Ka) 70—60, Disapproved 59—

Items	Standard of Grading Points	P.	P.	P.	P.	P.	P.	P.	P.	P.	P.	P.	P.
A. Construction	(10)	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )
1. Proper location, size, design for purpose	2												
2. Cleanable floors, walls, ceiling; adequate light	2												
3. Protected against insects and rats	2												
4. Surrounding graded, drained, easily cleanable	2												
5. Convenient and adequate washing facilities	2												
B. Food Handling Equipment	(15)	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )
6. Sufficient in size and number for purpose	2												
7. Immovable equipment properly placed	2												
8. Easily cleaned construction	2												
9. Good repair	2												
10. Sanitary storage facilities for movable equipment	2												
11. Accurate temperature, pressure control instruments	5												
C. Water Supply and Waste Disposal	(20)	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )
12. Safe water supply, convenient, protected	10												
13. Proper disposal of wastes; toilets clean	10												
D. Sanitary Methods	(40)	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )
14. Clean premises animals; free of insects and rodents	10												
15. Equipment clean and sanitized	10												
16. Product handled and stored in sanitary manner	10												
17. Food processed and stored at required temperature	10												
E. Food Handlers	(15)	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )	( )
18. Free of discernable source of infection	5												
19. Clean outer garments, hair covered	5												
20. Clean habits (hands, mouth, nose)	5												

Inspection for Food

(Condemnation required in Art. 4, Food Sanitation Law No. 233 of all food under the following conditions)

Items	Amount condemend
1. Rotton, decomposed, immature	
2. Contaminated with poisons or deleterious substances	
3. Suspected or contaminated with pathogenic microorganisms	
4. Injurious to health from uncleanliness or other causes	
Date of Inspection:	
Seal of Inspector's Name:	

Name of Health Center:

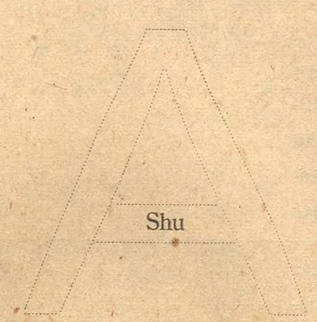
Name of Food Inspector:

Form No. 5

Size: 25 cm × 25 cm

SANITARY CONDITION IN THIS SHOP

GRADE



Name of the prefecture, or that of the health center

This denotes the case of the A (Shu) Grade; the same applies correspondingly to the rest.

Ministry of Construction Ordinance No. 18

June 2, 1950

In accordance with the Temporary Demand and Supply Adjustment Law (Law No. 32 of 1946), the Regulations relative to Allocation of Petroleum Products for Construction (Ministry of Construction Ordinance No. 29 of 1949) shall be partially amended as follows:

Minister of Construction
MASUDA Kaneshichi

Article 7 paragraph 1 shall be amended as follows:

(Procedure for Making Application for Allocation)

Article 7. Any person (hereinafter referred to as demandant) who wishes to be allowed allocated petroleum products for construction works shall file an application for allocation of petroleum products for construction use (hereinafter referred to be application for allocation) in Form No. 5 as listed separately, together with the detailed works plan and detailed program for the operation of construction machine, in Forms Nos. 6 and 7 respectively as listed separately, with the Prefectural Governor (Minister of Construction in case the applicant is a governmental agency) who has the jurisdiction over the main working spot of the machine three (3) months prior to the period of allocation.

In paragraph 2 of the same Article, "eighty days prior to the period of allocation" shall be added next to "together with copies of application for the allocation."

"Form 9" in Article 8 paragraph 2, shall be amended as "Form 8," and "after the following month" in paragraph 3 of the said Article, shall be amended as "after the end of the allocation period."

Annexed Table 1 shall be amended as follows:

Annexed Table No. 1

No.	Classification of Machinery:	To some of machinery applied for:
1.	Excavating machinery	(a) Power shovel
		(b) Dragline
		(c) Clamshell
		(d) Ditcher
		(e) Slagline
		(f) Radar excavator
2.	Transporting machinery	(a) Buldozer (including angledozer)
		(b) Motor scraper (turn knuckle)
		(c) Loader
		(d) Tractor
		(e) Locomotive
3.	Road machinery	(a) Road roller
		(b) Motor grader
		(c) Road finisher
4.	Asphalt paving machinery	(a) Asphalt plant
		(b) Asphalt kettle
		(c) Asphalt heater
		(d) Pomozenizer
		(e) Distributor
5.	Mixing machinery	(a) Mixer
		(b) Concrete pump
6.	Air compressor	(a) Compressor
7.	Cranes	(a) Crane
8.	Operation boats	(a) Dredger
		(b) Rock-breaker
		(c) Rock-driller
		(d) Crane
		(e) Pile-driving
9.	Internal combustion machinery	(a) Gasoline engine
		(b) Petroleum engine
		(c) Diesel engine
10.	Electric generator	(a) Generator
11.	Torch lamp	(a) Torch lamps

Form No. 5 shall be amended as follows:

Form No. 5

Application for Allocation of Petroleum Products for Construction Uses

1 Address of applicant Name or trade name		Date Application filed	.....19.....
2 Name of competent agency		Filed Application No.	
3 Class of construction or its details			

4 Required Amount of Petroleum Products to be allocated

Requirement for quarter of fiscal year	According to class of construction	Gasoline	Kerosene	Light-oil	Heavy-oil	Machine Oils						Grease
						Mobile	Machine	Cylinder	Axile-oil	Dynamo-oil	Total	
		lit.	lit.	lit.	lit.	lit.	lit.	lit.	lit.	lit.	lit.	kg
19..... ..... Quarter												
	Total											

This application is correct and nothing but true.

Date: .....

Name of Applicant or Trade Name (Seal)

Remarks:

1. Submit two copies of applications.
2. Classification of construction to be according to the construction classifications given in Annexed Table 2 of the Regulations for Allocation of Petroleum Products for Construction Use.
3. Attach written details on the plan for uses of construction machinery and also the details of plans for constructions.
4. In case the promotor and constructor differs, application shall be signed by both parties.

Form 7 shall be amended as follows:

Form No. 7

Statement for Detailed Plan for Use of Construction Machinery

a	Class of construction						
b	Spot of construction						
c	Name of construction machinery						
d	Fuel registration No.						
e	Capacity and characteristics						
f	Number of machinery in use						
g	Use						
h	Amount of work done in one year						
i	Work done by operation per a machine per day						
j	Amount of operation in period applied for						
k	Number of days used of 1 machine/applied time						
l	Total number of days during period applied						
m	Actual hours operated per one day						
n	Amount of fuel consumption/hour/HP						
o	Amount of fuel consumption/machine/hr.						
p	Standard consumption rate per machine per day						
Fuels proper	Gasoline						
	Kerosene						
	Light oil						
	Heavy oil						
Machine oils	Mobile						
	Machine						
	Cylinder						
	Grease						
q	Required quantity for period applied						
Fuels proper	Gasoline						
	Kerosene						
	Light oil						
	Heavy oil						
Machine oils	Mobile						
	Machine						
	Cylinder						
	Grease						

Remarks:

1. In column 'class of construction' put in road paving, water control, dam, fill, etc.
2. Example for work done: fill=3,000m³ or excavation=1,000m³, likewise for operation works.
3. Machinery using machine oils though operated by coal, charcoal, electricity, etc. treat same as in the case of using main fuels.
4. In column for capacity: put in nominal HP; for asphalt plant and torch lamp put in volumes so many cu. yards or cubic liters.
5. In case the same machine used for more than two jobs, show in red in use column.
6. j=i×l, l=k×f, o=n×e, p=o×m, q=p×l=o×m×l=o×m×k×f.

Form 8 shall be amended as follows:

Form No. 8

Allocation Certificate of Petroleum Products for Construction to Demandants

(Face)

Card issued
Mark No.

※1. Name and address of person allocated or firm seal						※Allocation Quarters: .....Quarter ※Allocation No. Allocation priority order: ※Purchase area:	
※2. Quantity of Allocation:						Good for	Only until:..... 19.....
Items	Specification	※ Unit	※ Quantity	Quantity received	Date of delivery	Seal for receipt	Name and address of transferor or firm seal
Gasoline							
Kerosene							
Light oil							
Heavy oil							
Machine Oils: Mobile							
Machine							
Cylinder							
Dynamo							
Axile oil							
Total							
Grease							

3. Conditions for allocation

※Date of issuance: .....19.....

※Name, title and signature of person in charge of allocation

※Seal of Government Agency

(Reverse side)

1. This certificate is issued in accordance with the provision of Article 8 of the Regulations relative to Allocation of Petroleum Products for Construction.

2. Any certificate having no statement in the column prefixed with ※ is valid.

3. This certificate and demandant purchased petroleum products in exchange for this certificate shall not be transferred to or from any person.

4. The demandant may use the petroleum products purchased in exchange of this certificate only on the condition that entered into this certificate.

5. The demandant shall make necessary entry into columns of Amount Purchased and Date of Receipt, and shall, upon sealing on column of Seal for Receipt, surrender this certificate to the dealer concerned from whom the product has been purchased.

6. When the distributor or dealer receives the certificate surrendered, the distributor shall forward the same to the Minister of International Trade and Industry, and the dealer likewise to the chief of the International Trade and Industry Bureau respectively not later than the 10th of the following month.

Supplementary Provisions:

1. This Ministerial Ordinance shall come into force as from the day of its promulgation, and shall apply to the allocations of the second quarter of the fiscal year 1950.
2. Application for allocation of petroleum products and the registration of machinery for construction use in accordance with the Regulations for the Allocation of Petroleum product prior to this amendment made before this Ministerial Ordinance taking its effect shall be treated as the applications filed in accordance with this Ministerial Ordinance.

RULES AND REGULATIONS

Radio Regulatory Commission Regulations No. 1

June 2, 1950

In accordance with the provisions of Article 16 of the Radio Regulatory Commission Establishment Law (Law No. 133 of 1950), the Commission establishes the Radio Regulatory Commission Proceedings Regulations as follows:

Chairman of Radio
Regulatory Commission
TOMIYASU Kenji

Radio Regulatory Commission
Proceedings Regulations

(Validity of these Regulations)

Article 1. The procedures pertaining to the proceedings of the meetings of the Radio Regulatory Commission (to be referred to as "the meeting" hereinafter) shall, besides those provided for in the Radio Regulatory Commission Establishment Law, be in conformity with what are prescribed in these Regulations.

(Meeting)

Article 2. The meeting shall be classified as the regular meeting and extraordinary meeting.

2 The meeting shall customarily be held in the office building, in Tokyo-To, of the Radio Regulatory Commission.

(Regular Meeting)

Article 3. The regular meeting shall be held twice a week as a rule.

(Extraordinary Meeting)

Article 4. An extraordinary meeting will be convened when the Chairman of the Radio Regulatory Commission may deem necessary.

2 The Commissioner may demand the Chairman of the Commission to convene the meeting mentioned in the preceding paragraph.

3 When the meeting mentioned in paragraph 1 is to be held, the Chairman of the Commission shall notify in advance the Commissioners of the subjects, date and time, and place of the meeting.

(Agenda)

Article 5. Concerning the important subjects in the items of business or discussion to be brought up at the meeting, an agenda must be prepared in advance and delivered to the Commissioners.

(Chairman)

Article 6. The Chairman of the Commission shall become the Chairman of the meeting to preside at the meeting.

(Chief Secretary)

Article 7. The Director of the Radio Regulatory Administrative Office shall be the Chief Secretary of the meeting to take charge of the businesses of the meeting under the direction of the Chairman of the meeting.

(Attendance of Personnel)

Article 8. The Chairman of the Commission may, if he may deem necessary, let the personnel of the Commission attend the meeting.

(Validity of Decision)

Article 9. The decision of the meeting shall have its validity as from the time of decision, if not otherwise provided for.

(Minutes)

Article 10. In the minutes of the meeting, at least the following matters shall be recorded:

(1) Date and time, and place of the meeting;
(2) Time of opening and closing of the meeting;
(3) Names of Chairman of the Commission and Commissioners present;
(4) Subjects;
(5) Progress of discussion and the decision.

2 The minutes will be authoritative with the approval of the Chairman of the Commission and the Commissioners present at the meeting.

(Publicity of Minutes)

Article 11. The Radio Regulatory Commission shall keep the copies of the minutes attested by the Chairman of the Commission at the Radio Regulatory Administrative Office and Radio Regulatory Offices.

2 A person who wishes to peruse the copies of the minutes may do so at any time during the office hours at the places mentioned in the preceding paragraph.

(Details of Procedures Pertaining to Proceedings)

Article 12. Besides those prescribed in these Regulations, the details of the procedures pertaining to the proceedings of the meetings will be determined by the Radio Regulatory Commission.

Supplementary Provision:

These Regulations shall come into force as from the day of its promulgation and shall apply as from June 1, 1950.

Radio Regulatory Commission Regulations No. 2

June 2, 1950

For the enforcement of the Radio Law (Law No. 131 of 1950) and the Broadcast Law (Law No. 132 of 1950), the Provisional Regulations concerning the Enforcement of Radio Law and Broadcast Law shall be established as follows:

Chairman of Radio
Regulatory Commission
TOMIYASU Kenji

Provisional Regulations concerning the Enforcement of Radio Law and Brodcast Law

Concerning the enforcement of the Radio Law and the Broadcast Law, former instances shall, excepting those conflicting with the provisions of these Laws, be followed until the Radio Regulatory Commission Regulations based on the same laws are enacted and enforced.

Supplementary Provision:

These Regulations shall come into force as from the day of promulgation and shall apply as from June 1, 1950.

Board of Audit Regulation No. 5

June 2, 1950

A part of the Regulations concerning the Allocation of Affairs and Division of General Executive Bureau of the Board of Audit (Board of Audit Regulation No. 3 of 1947) shall be amended as follows:

Head of Board of Audit
SATO Hajime

In Article 1, "Decision" shall be amended as "Decision and Opinion."

In Article 2 item 7, "Article 37" shall be amended as "Article 37 paragraph 1."

Article 6 shall be amended as follows:

Article 6. The Section of Decision and Opinion shall take charge of the affairs relating to:

1. Adjustment of decision;
2. Re-decision;
3. Adjustment of demand of disciplinary action;
4. Adjustment of re-examination into the demand of disciplinary action;
5. Adjustment of reference to the Public Procurator's Office;
6. Indication of the opinion under the provisions of Article 37 paragraph 2 of the Board of Audit Law and Article 9 paragraph 5 of the Law concerning the Responsibility of the Budget Executing Officer, etc.

Article 10 shall be deleted.

Supplementary Provision:

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

NOTIFICATIONS

Attorney-General's Office Notification No. 88

June 2, 1950

According to the provisions of Art. 20-(2) par. 2 of the Nationality Law, the following persons have renounced the Japanese Nationality:

Attorney-General
UEDA Shunkichi

IKEDA Kazuo
Born on June 29, 1918
IKEDA Seirin
Born on September 1, 1919
IKEDA Saburo
Born on July 13, 1923
Permanent Domicile: No. 4088, Nakano-mura, Toyota-gun, Hiroshima-ken
Domicile: Rt. 1, Box 394, Arroyo Grande, San Luisobispo, California, U. S. A.
Residence: Rt. 1, Box 394, Arroyo Grande, San Luisobispo, California, U. S. A.

Attorney-General's Office Notification No. 89

June 2, 1950

According to the provisions of Art. 20-(2) par. 2 of the Nationality Law, the following persons have renounced the Japanese Nationality:

Attorney-General
UEDA Shunkichi

KUGIZAKI Haruo
Born on January 29, 1920
Permanent Domicile: No. 944, Oaza Yamaga, Yamaga-machi, Kamoto-gun, Kumamoto-ken
Domicile: No. 1040, Pinkham Street, Honolulu, Oahu, T. H., U. S. A.
Residence: c/o Nippon Yusen Building, Marunouchi, Chiyoda-ku, Tokyo

YOSHIDA Kazuo
Born on July 31, 1920
Permanent Domicile: No. 358, Oaza Shimo Hera, Hera-mura, Saeki-gun, Hiroshima-ken

Domicile: No. 1421, North Clark Street, Chicago, Ilinois, U. S. A.
Residence: No. 57, Sekiguchidai-machi, Bunkyo-ku, Tokyo

FUJIKAWA Isaichi
Born on May 5, 1918
Permanent Domicile: No. 1188, Ose-mura, Kuga-gun, Yamaguchi-ken
Domicile: No. 2145, Hillcrest Street, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 2145, Hillcrest Street, Honolulu, Oahu, T. H., U. S. A.

Attorney-General's Office Notification
No. 90

June 2, 1950

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

Attorney-General
UEDA Shunkichi

FUJII Hanako
Born on March 19, 1917
Permanent Domicile: No. 43, 3-chome, Motomachi-dori, Ikuta-ku, Kobe-shi, Hyogo-ken
Domicile: No. 1623, Buchanan Street, San Francisco, California, U. S. A.
Residence: No. 86, Yushima Mikuni-cho, Bunkyo-ku, Tokyo

Attorney-General's Office Notification
No. 91

June 2, 1950

According to the provisions of Art. 20-(2) par. 2 of the Nationality Law, the following persons have renounced the Japanese Nationality:

Attorney-General
UEDA Shunkichi

NITTA Haruyo
Born on January 22, 1920
Permanent Domicile: No. 24, Aza Higashi, Oaza Fukuhara, Fukuyama-machi, Asaka-gun, Fukushima-ken
Domicile: No. 1966, California Street, Wahiawa, Oahu, T. H., U. S. A.
Residence: c/o Kaijo Building, 1-chome, Marunouchi, Chiyoda-ku, Tokyo

TOMOOKA Haruno
Born on January 23, 1904
Permanent Domicile: No. 5554, Kumano-machi, Aki-gun, Hiroshima-ken
Domicile: Rt. 6, P. O. Box 581, Stockton, California, U. S. A.
Residence: Rt. 6, P. O. Box 581, Stockton, California, U. S. A.

BINGO Masanori
Born on August 20, 1917
Permanent Domicile: No. 2241, Oaza Hayakawa, Shirakata-mura, Kami Mashiki-gun, Kumamoto-ken
Domicile: No. 2908, Kaimuki Avenue, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 2908, Kaimuki Avenue, Honolulu, Oahu, T. H., U. S. A.

Attorney-General's Office Notification
No. 92

June 2, 1950

According to the provisions of Art. 20-(2) par. 2 of the Nationality Law, the following persons have renounced the Japanese Nationality:

Attorney-General
UEDA Shunkichi

ONO Hisako
Born on July 17, 1917
ONO Emiko
Born on January 10, 1924
ONO Tokushi
Born on May 5, 1930
Permanent Domicile: No. 2559, Oaza Kora, Shiranuhi-mora, Udo-gun, Kumamoto-ken
Domicile: No. 634, D, Waipa Lane, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 634, D, Waipa Lane, Honolulu, Oahu, T. H., U. S. A.

TANABA Yoshio
Born on December 8, 1921
Permanent Domicile: No. 72-15, Kanayama, Awano-mura, Tsuruga-gun, Fukui-ken
Domicile: No. 1034, Desha Lane, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 1034, Desha Lane, Honolulu, Oahu, T. H., U. S. A.

TANABE Masato
Born on June 3, 1923
Permanent Domicile: No. 72-15, Kanayama, Awano-mura, Tsuruga-gun, Fukui-ken
Domicile: No. 1575, Wailele Street, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 1575, Wailele Street, Honolulu, Oahu, T. H., U. S. A.

TANABE Mitsuo
Born on December 6, 1927
Permanent Domicile: No. 72-15, Kanayama, Awano-mura, Tsuruga-gun, Fukui-ken
Domicile: No. 1550-E, Young Street, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 1550-E, Young Street, Honolulu, Oahu, T. H., U. S. A.

YAMAGUCHI Mieko
Born on October 25, 1920
YAMAGUCHI Yoshitaka
Born on January 13, 1923

YAMAGUCHI Sueko
Born on August 23, 1932
Permanent Domicile: No. 41, Oaza Mikkaichi, Kaji-mura, Kita Kambara-gun, Niigata-ken
Domicile: Kealia, Kauai, T. H., U. S. A.
Residence: Kealia, Kauai, T. H., U. S. A.

YAMAGUCHI Fumiko
Born on March 14, 1925
Permanent Domicile: No. 41, Oaza Mikkaichi, Kaji-mura, Kita Kambara-gun, Niigata-ken
Domicile: c/o Dr. John Fox, Punahou School Grounds, Honolulu, Oahu, T. H., U. S. A.
Residence: c/o Dr. John Fox, Punahou School Grounds, Honolulu, Oahu, T. H., U. S. A.

KATANO Etsuo
Born on August 31, 1915
Permanent Domicile: No. 396, Oaza Hongo, Nakajo-machi, Kita Kambara-gun, Niigata-ken
Domicile: No. 3434, Kaohinani Drive, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 3434, Kaohinani Drive, Honolulu, Oahu, T. H., U. S. A.

KUROSAWA Miyo
Born on April 8, 1924
KUROSAWA Takako
Born on March 10, 1927
KUROSAWA Etsuko
Born on July 15, 1929
KUROSAWA Ikuko
Born on May 25, 1932
KUROSAWA Tsutomu
Born on March 29, 1934
Permanent Domicile: No. 51, Aza Nakakado, Oaza Watari, Fukushima-shi, Fukushima-ken
Domicile: No. 4012, Maunaloa Avenue, Honolulu, Oahu, T. H., U. S. A.
Residence: No. 4012, Maunaloa Avenue, Honolulu, Oahu, T. H., U. S. A.

Attorney-General's Office Notification
No. 93

June 2, 1950

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

Attorney-General
UEDA Shunkichi

HIRAI Akihiko
Born on December 3, 1928
Permanent Domicile: No. 154, Oaza Yonaka, Shirokane-mura, Yoshino-gun, Nara-ken
Domicile: No. 1539, Bronson Avenue, Los Angeles, California, U. S. A.
Residence: No. 29, Mitani-cho, Meguro-ku, Tokyo-To

Attorney-General's Office Notification
No. 94

June 2, 1950

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

Attorney-General
UEDA Shunkichi

HORITA Kazue
Born on April 8, 1904
Permanent Domicile: No. 796, Oaza Nishi Yamamoto, Gion-machi, Asa-gun, Hiroshima-ken
Domicile: P. O. Box 28, Grand Forks, British Columbia, Canada
Residence: P. O. Box 28, Grand Forks, British Columbia, Canada

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Ministry of Finance Notification
No. 400

June 2, 1950

In accordance with the provision of Article 3 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "Fukufuku Time Instalmental Savings of the Tadaoka-machi Agricultural Co-operative Association" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Fukufuku Time Instalmental Savings of the Tadaoka-machi Agricultural Co-operative Association
2. Conditions:
   (1) Kind of Deposit: Time Instalmental Savings
   (2) Term of contract: One year
   (3) Amount of presentation: ¥6,000 per contract
   (4) Amount and times of instalment: ¥ 500 and 12 times
   (5) Right of drawing:
   Drawing shall be held twice and one right of the respective drawing shall be given to each contract.
   Right of the first drawing to be given to those contracts which have paid their instalments up to the sixth and right of the second drawing to be given to those contracts which have paid their instalments up to the eighth and right of the third drawing to be given to those contracts which have paid the whole instalments shall make a set respectively.
3. Period for Handling: From June 5, 1950 to July 31, 1950
4. Premiums: 500 rights of drawing shall make one set with the following premiums:

(1) The first drawing:

Grade	Premiums	Number of winnings
First	¥1,000	1
Second	300	1
Third	100	3
Fourth	50	5
Fifth	30	40
Total		50

(2) The second drawing:

Grade	Premiums	Number of winnings
First	¥1,000	2
Second	300	3
Third	100	4
Fourth	50	6
Fifth	30	35
Total		50

(3) The third drawing:

Grade	Premiums	Number of winnings
First	¥10,000	2
Second	1,000	3
Third	500	5
Fourth	50	40
Fifth	30	450
Total		500

5. Date of Drawing:
The first drawing: November 10, 1950
The second drawing: March 10, 1951
The third drawing: July 10, 1951
6. Starting Date of Payment of Premiums:
The premiums of the first drawing:
November 15, 1950
The Premiums of the second drawing:
March 15, 1951
The premiums of the third drawing:
July 15, 1951

Ministry of Finance Notification No. 401

June 2, 1950

In accordance with the provision of Article 3 of the Law for Establishment of the Savings with Premiums (Law No. 143 of 1948), the details, etc. of the "Time Instalmental Savings with Premiums of the Mishima-machi Credit Association" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Time Instalmental Savings with Premiums of the Mishima-machi Credit Association
2. Conditions:
(1) Term of contract: One year
(2) Amount of presentation: ¥7,200 per contract
(3) Amount and times of instalment:
¥600 and 12 times
(4) Right of drawing:
Drawing shall be held twice and one right of the respective drawing shall be given to each contract.
Right of the first drawing to be given to those contracts which have paid their instalments up to the sixth and right of the second drawing to be given to those contracts which have paid the whole instalments, shall make a set respectively.
3. Period for Handling:
From June 5, 1950 to July 31, 1950
4. Premiums: 1,000 rights of drawing shall make one set with the following premiums:
(1) The first drawing:

Grade	Premiums	Number of winnings
First	¥20,000	1
Second	1,000	2
Third	500	3
Fouth	200	5
Fifth	100	50
Total		61

(2) The second drawing:

Grade	Premiums	Number of winnings
First	¥30,000	1
Second	3,000	2
Third	500	3
Fourth	300	10
Fifth	100	100
Sixth	40	884
Total		1,000

5. Date of Drawing: The day to be fixed by the competent agent in the month following the completion of set
6. Starting Date of Payment of Premiums:
The day 10 days after the settlement of winning

Ministry of Finance Notification No. 402

June 2, 1950

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 Fukufuku Time Savings of the Santama" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Third Fukufuku Time Savings of the Santama
2. Conditions:
(1) Term of contract: 6 months
(2) Amount of savings: ¥1,000 per contract
(3) Interest: None
3. Period for Handling:
From June 10, 1950 to August 10, 1950

4. Premiums: One right of drawing shall be given to each contract and 10,000 rights of drawing make one set with the following premiums:

Grade	Premiums	Number of winnings
Special	¥10,000	1
First	1,000	9
Second	300	50
Third	100	100
Fourth	50	600
Fifth	15	9,240
Total		10,000

5. Date of Drawing: August 15, 1950
6. Starting Date of Payment of Premiums:
August 21, 1950
7. Stamp Duties on Certificates of Savings:
Certificates of savings shall be designated under the provision of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 403

June 2, 1950

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 "Seventh Daikoku Time Deposit of the Bank of Iyo-godo" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Seventh Daikoku Time Deposit of the Bank of Iyo-godo
2. Conditions:
(1) Term of contract: 6 months
(2) Amount of deposit: ¥1,000 per contract
(3) Interest: None
3. Period for Handling:
From June 10, 1950 to August 10, 1950
4. Premiums: One right of drawing shall be given to each contract and 10,000 rights of drawing make one set and the following premiums shall be given to 20 sets:

Grade	Premiums	Number of winnings
Special	¥100,000	1
First	5,000	20
Second	500	200
Third	45	20,000
Fourth	17	179,779
Total		200,000

5. Date of Drawing: August 20, 1950
6. Starting Date of Payment of Premiums:
August 30, 1950
7. Stamp Duties on Certificates of Deposit:
Certificates of deposit shall be designated under the provision of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Finance Notification No. 404

June 2, 1950

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 "Second Hogaraka Time Savings of the Moji Credit Association" shall be determined as follows:

Minister of Finance
IKEDA Hayato

1. Name: Second Hogaraka Time Savings of the Moji Credit Association
2. Conditions:
(1) Term of contract: 6 months
(2) Amount of savings: ¥1,000 per contract
(3) Interest: None
3. Period for Handling:
From June June 10, 1950 to June 30, 1950
4. Premiums: One right of drawing shall be given to each contract and 10,000 rights of drawing make one set with the following premiums:

Grade	Premiums	Number of winnings
Special	¥10,000	2
First	1,000	10
Second	500	20
Third	50	200
Fourth	17	9,768
Total		10,000

5. Date of Drawing: July 8, 1950
6. Starting Date of Payment of Premiums:
July 13, 1950
7. Stamp Duties on Certificates of Savings:
Certificates of savings shall be designated under the provision of Article 5 of the Law for Establishment of the Savings with Premiums and be exempted from stamp duties.

Ministry of Agriculture and Forestry Notification No. 161

June 2, 1950

In accordance with the provision of Article 86 paragraph 1 of the Fisheries Law (Law No. 267 of 1949), the following cities, towns and villages shall be designated, and in the Ministry of Agriculture and Forestry Notification No. 54 of 1950, "Ditto, ditto, Oku Koga Village" shall be deleted:

Minister of Agriculture
and Forestry
MORI Kotaro

Miyagi Prefecture	Miyagi County	Tagajo Village
Tokyo-To	Katsushika Ward	
ditto	Sumida Ward	
ditto	Daito Ward	
Niigata Prefecture	Kita-kambara County	Nigorikawa Village
Mie Prefecture	Kuwana City	
ditto	Kuwana County	Nagashima Village
Shiga Prefecture	Gamo County	Yawata Town
Osaka-Fu	Sennan County	Naritaki Village
Shimane Prefecture	Yatsuka County	Sata Village
Ehime Prefecture	Minami Uwa County	Shirobe Town

Ministry of Agriculture and Forestry
Notification No. 162

June 2, 1950

In accordance with the Regulations for the Granting of the Government Allotments and Subsidies (Ministry of Agriculture and Forestry Ordinance No. 41 of 1949), the Regulations concerning Payment of Subsidies for Forestry Works shall be established as follows:

Minister of Agriculture
and Forestry
MORI Kotaro

Regulations concerning Payment of Subsidies for Forestry Works

Article 1. The Minister of Agriculture and Forestry, in accordance with the provisions of Article 16 of the Local Finance Law (Law No. 109 of 1948), shall, in order to promote forestry and safeguard the national land, pay to the prefecture subsidies, under the present Regulations, for expenses required for forestry works.

Article 2. Expenses prescribed in the preceding Article shall be as follows:

(1) Expenses required for undertakings and businesses (hereinafter to be referred to as "works") stated in Nos. 1 to 14 inclusive of the Annexed Table;

(2) Expenses required for subsidization to a person who carries out the works stated in Nos. 9 and 12 of the Annexed Table.

2 Details of works under the preceding paragraph and the ratio of subsidy to the expenses shall be as prescribed in the Annexed Table.

Article 3. The subsidies to the works stated in Nos. 2 to 6 inclusive of the Annexed Table shall be paid to only the expenses required for works in privately-owned protection forests or the area where reclamation is limited or prohibited.

Article 4. Payment of subsidies to the expenses under Article 2 paragraph 1 item (2) shall be made on the condition that the government of To, Do, Fu or prefecture subsidizes 10% of the working expenses in the case of forest resources conservation work, construction of forest roads for improvement of inaccessible forests and construction of forest roads in Hokkaido, and 20% of such expenses in the case of construction of forest roads for hauling forest products.

Article 5. A written application in accordance with the provisions of Article 3 of the Regulations for the Granting of the Government Allotments and Subsidies (hereinafter to be referred to as "the Regulations") shall be in four copies and accompanied by the following documents:

(1) Business program;

(2) Estimates of receipts and expenditures;

(3) In case where payment of subsidies is made to the expenses as prescribed in Article 2 paragraph 1 item (2), the prefectural government's Regulations for payment of subsidies to the undertakings concerned;

(4) Other documents as may be deemed necessary by the Minister of Agriculture and Forestry.

2 The Minister of Agriculture and Forestry may, if he deems it necessary to do so, require an alteration in any statement in the documents mentioned in each item of the preceding paragraph.

Article 6. With regard to any work undertaken by a local public body or others and falling under two or more of the items of works enumerated in the Annexed Table, the prefecture concerned shall select one from among such two or more items and apply for payment of the subsidies for it.

Article 7. A prefecture, if it intends to make an important change in any statement in the documents mentioned in Article 5, shall report to that effect to the Minister of Agriculture and Forestry in advance.

2 In case a report has been made according to the provisions of the preceding paragraph, if the Minister of Agriculture and Forestry deems it necessary to do so, he may direct a necessary change to be made in the matters reported as prescribed in the same paragraph.

Article 8. The forms of the documents to be submitted in accordance with the Regulations and the present Ordinance shall be determined by the Minister of Agriculture and Forestry.

Article 9. Besides the business program and the estimates of receipts and expenditures, the Minister of Agriculture and Forestry may require any other documents which he deems necessary.

Article 10. In case a prefecture can not, for unavoidable reasons, finish the disbursement of the whole of the subsidies within the fiscal year concerned, it may carry forward the balance to the following year and use it in that year.

2 In case the prefecture intends to effect the carrying forward as prescribed in the preceding paragraph, it shall obtain the approval of the Minister of Agriculture and Forestry by the end of April of the following year by submitting an application specifying the reasons and the amount of money carried forward by item of the works.

Article 11. The Minister of Agriculture and Forestry, if he deems specially necessary for promotion of forestry, may pay the subsidies to the body which is deemed proper.

2 With regard to the payment of subsidies under the preceding paragraph, the provisions of laws and orders governing the case of the payment of subsidies to the prefecture in accordance with the provisions of Article 16 of the Local Finance Law shall apply mutatis mutandis.

Supplementary Provisions:

1. The present Regulations shall apply as from April 1, 1950.
2. The Regulations for the Payment of Shares for Forestry Works (Ministry of Agriculture and Forestry Notification No. 132 of 1949) shall hereby be abolished. However, the shares paid as for 1949 shall be subject to the precedents under the former Regulations.
3. An application for shares for 1950 which has been made based on the Regulations for the Payment of Shares for Forestry Works and other acts done prior to the enforcement of the present Regulations shall be deemed to have been made in accordance with the present Regulations.

Annexed Table

Items	Sub-items	Classification of expenses	Ratio of subsidies
1. Management plan compilation	Management plan compilation	Work expenses	Less than 1/2
	Check and revision in forest owner's association management plan		
	Check and revision in public forest management plan		
2. Erosion control work in mountain zone	Rehabilitation of collapsed land	Construction expenses	Less than 2/3
	Rehabilitation of denuded land		
	Prevention of land-collase		
3. Reforestation work in seashore sand zone		„	Less than 1/2
4. Disaster breakage reforestation	Wind-breakage reforestation on seashore	„	Less than 3/5
	Wind-breakage reforestation on interior land		
	Tide-breakage reforestation		
	Flood-breakage reforestation		
	Avalanche-breakage reforestation		
5. Conservation of head-water forest		„	Less than 2/3
6. Design and supervision for works of Nos. 2 to 5 inclusive		Business expenses	Less than 25/1000 of undertaking expenses
7. Setting of sign-posts for protection forests		Work expenses	Less than 1/2

8. Investigation concerning proper distribution of protection forests		Investigation expenses	Less than 1/2
9. Forest resources conservation	Reforestation	Work expenses	Less than 2/5
	Guidance on reforestation	Guidance expenses	„
10. Guidance business for reforestation		Business expenses	Less than 1/2
11. Recognition on the execution of bond reforestation practice		Recognition expenses	Whole amount
12. Construction of forest roads	Construction of forest roads for hauling forest products	Construction expenses	Less than 3/10
	Construction of forest roads for improvement of inaccessible forest	„	Less than 3/5
	Construction of forest roads in Hokkaido	„	Less than 2/5
13. Guidance on improvement of private forests		Business expenses	Less than 1/2
14. Design and supervision for works of No. 12		„	Less than 25/1000 of undertaking expenses

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Ministry of Transportation Notification No. 101

June 2, 1950

The type of ship's stores have been authorized, in accordance with the Regulations for Authorization for Type of Ship's Stores (Prime Minister's Office and Ministry of Transportation Ordinance No. 4 of 1948), as follows:

Minister of Transportation
OYA Shinzo

Number of the License for Type of Ship's Stores:	No. 216
Name and type of the ship's store:	Hatch cover Ⓔ No. 1
Period of validity of the license:	From: April 8, 1950 To: April 7, 1955
Name of the applicant:	Nippon Hatch Board Company
Name and location of the office:	247, Sanjo-cho, Ashiya-shi, Hyogo-ken Nippon Hatch Board Company
Name and location of the factory:	Yokohama Factory, Nippon Hatch Board Company 7, 3-chome, Shin-yamashita-cho, Naka-ku, Yokohama-shi Osaka Factory, Nippon Hatch Board Company 182, Kobayashi-cho, Taisho-ku, Osaka-shi Wakayama Factory, Nippon Hatch Board Company 982, Kamiko-hama, Tanabe-shi, Wakayama-ken Ehime Factory, Nippon Hatch Board Company 649-27, Ozaki, Kitayamazaki-mura, Iyo-gun, Ehime-ken Kumamoto Factory, Nippon Hatch Board Company 360, Kami-tatema-cho, Yatsushiro-shi, Kumamoto-ken

Number of the License for Type of Ship's Stores:	No. 217
Name and type of the ship's store:	Hatch cover Ⓔ No. 2
Period of validity of the license:	From: April 8, 1950 To: April 7, 1955
Name of the applicant:	Nippon Hatch Board Company
Name and location of the office:	247, Sanjo-cho, Ashiya-shi, Hyogo-ken Nippon Hatch Board Company
Name and location of the factory:	Yokohama Factory, Nippon Hatch Board Company 7, 3-chome, Shin-yamashita-cho, Naka-ku, Yokohama-shi Osaka Factory, Nippon Hatch Board Company 182, Kobayashi-cho, Taisho-ku, Osaka-shi Wakayama Factory, Nippon Hatch Board Company 982, Kamiko-hama, Tanabe-shi, Wakayama-ken Ehime Factory, Nippon Hatch Board Company 649-27, Ozaki, Kita-yamazaki-mura, Iyo-gun, Ehime-ken Kumamoto Factory, Nippon Hatch Board Company 360, Kami-tatema-cho, Yatsushiro-shi, Kumamoto-ken

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Number of the License for Type of Ship's Stores:	No. 218
Name and type of the ship's store:	Hatch cover Ⓔ No. 3
Period of validity of the license:	From: April 8, 1950 To: April 7, 1955
Name of the applicant:	Nippon Hatch Board Company
Name and location of the office:	247, Sanjo-cho, Ashiya-shi, Hyogo-ken Nippon Hatch Board Company
Name and location of the factory:	Yokohama Factory, Nippon Hatch Board Company 7, 3-chome, Shin-yamashita-cho, Naka-ku, Yokohama-shi Osaka Factory, Nippon Hatch Board Company 182, Kobayashi-cho, Taisho-ku, Osaka-shi Wakayama Factory, Nippon Hatch Board Company 983, Kamiko-hama, Tanabe-shi, Wakayama-ken Ehime Factory, Nippon Hatch Board Company 649-27, Ozaki, Kita-yamazaki-mura, Iyo-gun, Ehime-ken Kumamoto Factory, Nippon Hatch Board Company 360, Kami-tatema-cho, Yatsushiro-shi, Kumamoto-ken

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Number of the License for Type of Ship's Stores:	No. 219
Name and type of the ship's store:	Hatch cover Ⓔ No. 4
Period of validity of the license:	From: April 8, 1950 To: April 7, 1955
Name of the applicant:	Nippon Hatch Board Company
Name and location of the office:	Nippon Hatch Board Company 247, Sanjo-cho, Ashiya-shi, Hyogo-ken
Name and location of the factory:	Yokohama Factory, Nippon Hatch Board Company 7, 3-chome, Shin-yamashita-cho, Yokohama-shi

Osaka Factory, Nippon Hatch Board Company
182, Kobayashi-cho, Taisho-ku, Osaka-shi
Wakayama Factory, Nippon Hatch Board Company
982, Kamiko-hama, Tanabe-shi, Wakayama-ken
Ehime Factory, Nippon Hatch Board Company
649-27, Ozaki, Kita-yamazaki-mura, Iyo-gun, Ehime-ken
Kumamoto Factory, Nippon Hatch Board Company
360, Kami-tatema-cho, Yatsushiro-shi, Kumamoto-ken

Number of the License for Type of Ship's Stores:	No. 225
Name and type of the ship's store:	A Class Cotton Hatch Cover Cloth, Shikishima Spinning, Moon and Star Mark No. 4
Period of validity of the license:	From: May 15, 1950 To: May 14, 1955
Name of the applicant:	Shikishima Spinning Company
Name and location of the office:	Shikishima Spinning Company 34, 4-chome, Bungo-machi, Higashi-ku, Osaka-shi
Name and location of the factory:	Kusatsu Factory, Shikishima Spinning Company Oaza Ojii, Kusatsu-machi, Kurita-gun, Shiga-ken Hachiman Factory, Shikishima Spinning Company Oaza Miyauchi, Hachiman-cho, Gamo-gun, Shiga-ken

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Number of the License for Type of Ship's Stores:	No. 226
Name and type of the ship's store:	B Class Cotton Hatch Cover Cloth, Shikishima Spinning, Moon and Star Mark No. 6
Period of validity of the license:	From: May 15, 1950 To: May 14, 1955
Name of the applicant:	Shikishima Spinning Company
Name and location of the office:	Shikishima Spinning Company 34, 4-chome, Bungo-machi, Higashi-ku, Osaka-shi
Name and location of the factory:	Kusatsu Factory, Shikishima Spinning Company Oaza Ojii, Kusatsu-machi, Kurita-gun, Shiga-ken Hachiman Factory, Shikishima Spinning Company Oaza Miyauchi, Hachiman-cho, Gamo-gun, Shiga-ken

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Number of the License for Type of Ship's Stores:	No. 227
Name and type of the ship's store:	Cotton Ship Canvas Cloth, Shikishima Spinning, Moon and Star Mark No. 9
Period of validity of the license:	From: May 15, 1950 To: May 14, 1955
Name of the applicant:	Shikishima Spinning Company
Name and location of the office:	Shikishima Spinning Company 34, 4-chome, Bungo-machi, Higashi-ku, Osaka-shi
Name and location of the factory:	Kusatsu Factory, Shikishima Spinning Company Oaza Ojii, Kusatsu-machi, Kurita-gun, Shiga-ken Hachiman Factory, Shikishima Spinning Company Oaza Miyauchi, Hachiman-cho, Gamo-gun, Shiga-ken

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Number of the License for Type of Ship's Stores:	No. 228
Name and type of the ship's store:	Cotton Ship Canvas Cloth, Shikishima Spinning, Moon and Star Mark No. 10
Period of validity of the license:	From: May 15, 1950 To: May 14, 1955
Name of the applicant:	Shikishima Spinning Company
Name and location of the office:	Shikishima Spinning Company 34, 4-chome, Bungo-machi, Higashi-ku, Osaka-shi
Name and location of the factory:	Kusatsu Factory, Shikishima Spinning Company Oaza Ojii, Kusatsu-machi, Kurita-gun, Shiga-ken Hachiman Factory, Shikishima Spinning Company Oaza Miyauchi, Hachiman-cho, Gamo-gun, Shiga-ken

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Number of the License for Type of Ship's Stores:	No. 229
Name and type of the ship's store;	Cotton Ship Cavans Cloth, Shikishima Spinning, Moon and Star Mark No. 11
Period of validity of the license:	From: May 15, 1950 To: May 14, 1955
Name of the applicant:	Shikishima Spinning Company
Name and location of the office:	Shikishima Spinning Company 34, 4-chome, Bungo-machi, Higashi-ku, Osaka-shi
Name and location of the factory:	Kusatsu Factory, Shikishima Spinning Company Oaza Ojii, Kusatsu-machi, Kurita-gun, Shiga-ken Hachiman Factory, Shikishima Spinning Company Oaza Miyauchi, Hachiman-cho, Gamo-gun, Shiga-ken

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Ministry of Postal Services Notification No. 174

June 2, 1950

The following post office insurance branch office of post office was abolished on April 30, 1950 inclusively, in accordance with the provision of Article 13 paragraph 4 of the Ministry of Postal Services Establishment Law (Law No. 244 of 1948):

Minister of Postal Services
OZAWA Saeki

Name	Location
Post Office Insurance Branch Office of Himi Post Office	Naka-cho, Himi-machi, Himi-gun, Toyama-ken

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Ministry of Telecommunications Notification No. 144

June 2, 1950

The following post offices were opened telegram service on undermentioned dates:

Minister of Telecommunications
OZAWA Saeki

Name	Location	Business	Date of enforcement
Ina-oashi Post Office	Ina-cho, Kami-ina-gun, Nagano-ken	Acceptance of Domestic Japanese telegram	April 1, 1950

Nagoya-minato-hon-machi Post Office	Minato-hon-machi, Minato-ku, Nagoya-shi	〃	March 31, 1950
Nagoya-daigaku-byoinnai Post Office	Tsurumai-machi, Showa-ku, Nagoya-shi	〃	〃
Nagoya-hibino Post Office	Atsuta-nishi-machi, Atsuta-ku, Nagoya-shi	〃	〃
Nagoya-koonji Post Office	Koonji-machi, Kita-ku, Nagoya-shi	〃	〃
Nagoya-osone Post Office	Higashi-osone-machi, Kita-ku, Nagoya-shi	〃	〃
Nagoya-ushimaki Post Office	Ushimaki-machi, Mizuho-ku, Nagoya-shi	〃	〃
Nagoya-aratamabashi Post Office	Mizuho-dori, Mizuho-ku, Nagoya-shi	〃	〃
Atsuta-sawakami Post Office	Sawakami-machi, Atsuta-ku, Nagoya-shi	〃	〃
Ichinomiya-taisho Post Office	Taisho-dori, Ichinomiya-shi	〃	〃
Nakamura Post Office	Naka-mura, Kani-gun, Gifu-ken	〃	〃
Hamamatsu-kitaterajima Post Office	Kita-terajima-machi, Hamamatsu-shi	〃	〃
Hamamatsu-ryuzenji Post Office	Terajima-machi, Hamamatsu-shi	〃	〃
Shimizuminato Post Office	Shimizu-minato-machi, Shimizu-shi	〃	〃
Fukui-jonohashi Post Office	Jonohashi-kami-machi, Fukui-shi	〃	〃
Okamoto Post Office	Okamoto-mura, Imatachi-gun, Fukui-ken	〃	〃
Katakami Post Office	Katakami-mura, Imatachi-gun, Fukui-ken	〃	〃
Kurokawa Post Office	Kurokawa-mura, Imizu-gun, Toyama-ken	〃	〃
Kita-hannya Post Office	Kita-hannya-mura, Higashi-tonami-gun, Toyama-ken	〃	〃
Kumano Post Office	Kumano-mura, Hagui-gun, Ishikawa-ken	〃	〃
Koda Post Office	Koda-mura, Yatsushiro-gun, Kumamoto-ken	〃	〃
Saseho-sakae-machi Post Office	Sakae-machi, Saseho-shi	〃	〃
Fukushima-hiratsuka Post Office	Fukushima-cho, Yame-gun, Fukuoka-ken	〃	〃
Horisako Post Office	Obuchi-mura, Yame-gun, Fukuoka-ken	〃	〃
Oita-shimogori Post Office	Shimogori, Oita-shi	〃	〃
Nobeoka-nakashima Post Office	Dekita, Nobeoka-shi	〃	〃
Kagoshima-suzaki Post Office	Suzaki-machi, Kagoshima-shi	〃	〃
Kagoshima-shinshoin Post Office	Shinshoin-machi, Kagoshima-shi	〃	〃
Ushinesakai Post Office	Ushine-mura, Kimotsuki-gun, Kagoshima-ken	〃	〃
Hirayama Post Office	Minami-tane-mura, Kumage-gun, Kagoshima-ken	〃	〃

Shinshimokawa Post Office	Shimokawa-mura, Kamikawa-gun, Hokkaido	〃	March 26, 1950
Nisama Post Office	Kami-shibetsu-mura, Kamikawa-gun, Hokkaido	〃	〃
Kakarima Post Office	Sunahara-mura, Kayabe-gun, Hokkaido	〃	〃
Miyakobashi Post Office	Hihoro-machi, Abashiri-gun, Hokkaido	〃	〃
Nakamura Post Office	Bihai-machi, Sorachi-gun, Hokkaido	〃	〃

Ministry of Labor Notification No. 5

June 2, 1950

The term of five continuous days or seven days in total for which term the unemployment insurance benefit shall not be paid stipulated in Article 38-(9) paragraph 5 of the Unemployment Insurance Law (Law No. 146 of 1947) shall be amended as four continuous days or six days in total in compliance with the provision of Article 38-(9) paragraph 6 and the amendment shall apply as from June 1, 1950.

Minister of Labor
SUZUKI Masabumi

CIRCULAR NOTICE

Ministry of Finance Circular Notice No. 4

June 2, 1950

Revenue Offices under Jurisdiction of Ministry of Finance

The Matters concerning the Definition of Revenue Collector and Agent Collector of General Accounts under Jurisdiction of Ministry of Finance (Ministry of Finance Public Notification No. 2 of 1948) shall be partially amended as follows:

Minister of Finance
IKEDA Hayato

In the part of Revenue Collector, "Chief of Finance Office" shall be amended as "Chief of Finance Bureau, Chief of Finance Office."

In the part of Agent Collector,

"Chief of Branch Finance Office (Chief of Finance Office)
Chief of Sub-branch of Finance Office (Chief of Finance Office)
Chief of Sub-branch of Branch Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Branch Finance Office (Chief of Finance Office)"

shall be amended as

"Chief of Sub-branch Finance Bureau (Chief of Finance Bureau)
Chief of Sub-branch Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Finance Bureau (Chief of Finance Bureau)
Chief of Property Custodian Branch of Finance Office (Chief of Finance Office)."

Supplementary Provision:

This Circular Notice shall apply as from May 4, 1950; provided that the Chief of Finance Office shall be the agent collector till May 31, 1950.

Ministry of Finance Circular Notice No. 5

June 2, 1950

Revenue Offices under Jurisdiction of Ministry of Finance

The Matters concerning the Definition of Revenue Collector and Agent Collector of Special Account for Receipts by Capital Levy and the like under Jurisdiction of Ministry of Finance (Ministry of Finance Public Notification No. 3 of 1948) shall be partially amended as follows:

Minister of Finance
IKEDA Hayato

In the part of Revenue Collector, "Chief of Finance Office" shall be amended as "Chief of Finance Bureau, Chief of Finance Office."

In the part of Agent Collector,

"Chief of Branch Finance Office (Chief of Finance Office)
Chief of Sub-branch of Finance Office (Chief of Finance Office)
Chief of Sub-branch of Branch Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Branch Finance Office (Chief of Finance Office)"

shall be amended as

"Chief of Sub-branch Finance Bureau (Chief of Finance Bureau)
Chief of Sub-branch Finance Office (Chief of Finance Office)
Chief of Property Custodian Branch of Finance Bureau (Chief of Finance Bureau)
Chief of Property Custodian Branch of Finance Office (Chief of Finance Office)."

Supplementary Provision:

This Circular Notice shall apply as from May 4, 1950; provided that the Chief of Finance Office shall be the agent collector till May 31, 1950.

ERRATA

1. In par. 2 of the Ministry of Welfare Ordinance No. 8 of April 1, 1950 (Partial Amendments of the Enforcement Regulations of Preventive Vaccination Law), "4 each item of Art. 7-(2)" shall be corrected as "4 each item of Art. 7-(3)."
2. In Art. 9 item 4 of the Ministry of Welfare Ordinance No. 16 of April 25, 1950 (Partial Amendments of the Regulation Governing the Organization of the Ministry of Welfare (Ministry of Welfare Ordinance No. 38 of 1949), "investigation tables" shall be corrected as "investigation cards."

Chief Reporter for Official Gazette,
Ministry of Welfare

In the Ministry of Agriculture and Forestry Ordinance No. 50 inserted in the Official Gazette (Extra No. 47) of May 8, 1950, "Name of a person (juridical person) other than that of a candidate was inscribed" in (b) of 6 of Form No. 18 is to be corrected as "Name of a person (or title of a juridical person) other than a candidate or disqualified for a candidate by the provisions of Art. 87 of the Fisheries Law was inscribed."

In the Ministry of Agriculture and Forestry Notification No. 127 of May 12, 1950, "In Article 1, "Article 11" shall be amended as "Article 16" is to be corrected as "In Article 1, "Article 11" and "the Government allotments of" shall be amended as "Article 16" and "subsidies for" respectively."

Chief Reporter for Official Gazette,
Ministry of Agriculture
and Forestry

PUBLIC NOTICE

ATTORNEY-GENERAL'S OFFICE

Mining Foundation

June 2, 1950

Whereas Matsushima Tanko K. K., 164, Daimyo-cho, Fukuoka-shi has applied for registration of preservation of ownership of Mining Rights Nagasaki Prefecture Regd. Nos. 634, 635, 636, 641, 642, 801 which are in the area and on the water-front at Oshima-machi, Nishi-sonoki-gun, Nagasaki-ken, and the land, buildings, structures, machinery, implements, etc. belonging to the Oshima Kogyosho of the said company located at the same place, for the purpose of creating a mining foundation, any person who has a claim over the movable 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 thirty-two 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.

Omodaka Branch Office,
Nagasaki District Legal Affairs Bureau

MINISTRY OF EDUCATION

Registration of Publication Right

June, 1950

Registration Number Date of Registration	Title of Work	Date of Work Date of Publication or Performance	Name of Author	Purpose of Registration
No. 107, a. February 24, 1950	Sho-Genrin (Complete in one vol.)	May 31, 1949 September 25, 1949	Izuru Shinmura	Establishment of Publication Right
Ground for Registration	The publication right was established between the undermentioned persons on November 10, 1949, under the following conditions: Limit of the establishment of publication right is not fixed. Royalty at the rate of 4% of the published price shall be paid for the first 150,000 copies, and the rate of royalty on the copies exceeding the abovementioned number and the date of payment of same shall be decided after consultation between the two parties. The period of duration of the publication right shall be 5 years beginning November 10, 1949. No special agreement stated in the proviso to Article 28-(3) of the Law of Copyright. No special agreement stated in the proviso to Article 28-(5) paragraph 1 of the Law of Copyright. No special agreement stated in the proviso to Article 28-(6) paragraph 1 of the Law of Copyright. Establisher of Publication Right: Izuru Shinmura (19, Koyama-nakamizo-cho, Kamikyo-ku, Kyoto-shi) Owner of Publication Right: Zenkoku Shobo Co., Ltd., represented by Hidekichi Tanaka (19 Nishi-nigiwai-cho, Minami-ku, Osaka-shi)			

Ministry of Education

COMPANIES AND OTHERS

Notice re Dissolution
(1st Notice)

May 29, 1950

Notice is hereby given in accordance with the provisions of Commercial Code that the undermentioned company was dissolved on May 15, 1950, 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.

Shinko Shoji Yugen Kaisha
Liquidator: Yasujiro Fuse
3998, Hanabata-machi, Adachi-ku,
Tokyo

Notice re Amalgamation of Companies

April 25, 1950

Notice is hereby given that at the stockholders' general meetings of the undermentioned companies respectively held on May 25, 1950, it was decided that Ishikawa Konnyaku K. K. should be merged with Ishikawa Shoji K. K. and the former continue to exist and the latter be dissolved on the effectuation of the said amalgamation.

In this connection, any creditor who has objection to the above decision is requested to report to that effect to the company concerned within two months from the day of publication of this notice.

Ishikawa Konnyaku K. K.
373, Kagoue-shinden, Shizuoka-shi
Ishikawa Shoji K. K.
Address: ditto

Notice re Amalgamation of Companies

May 26, 1950

Notice is hereby given in accordance with the provisions of the Commercial Code that at the stockholders' general meetings of the undermentioned companies respectively held on March 31, 1950, it was decided that A company should be merged with B company 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 creditor who has objection to the above decision is requested to report to that effect to the company concerned within 60 days from the day of publication of this notice.

(A) Daiwa Sangyo K. K.
857, Nakano, Kobe-machi, Asa-gun,
Hiroshima-ken
(B) Daiwa Shoji K. K.
Address: ditto

Notice re Dissolution
(1st Notice)

May 10, 1950

Notice is hereby given that the undermentioned company was dissolved on May 10, 1950, in accordance with the decision made at the special stockholders' general meeting held on the said 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.

Homer Tokei K. K.
Liquidator: Yoshihito Natori
28, 2-chome, Miyako-dori, Chigusa-ku,
Nagoya

Notice re Dissolution
(1st Notice)

May 31, 1950

Notice is hereby given that the undermentioned association was dissolved on Oct. 31, 1949, in accordance with the decision made at the general meeting held on the said day. Accordingly, the creditors to this association 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.

Osaka-Fu Imono Kogyo
Kyodo Kumiai
Liquidator: Takeji Okada
1030, Nishiente-machi,
Naniwa-ku, Osaka

Notice re Dissolution
(1st Notice)

June 2, 1950

Notice is hereby given that the undermentioned company was dissolved in accordance with the decision made at the stockholders' general meeting held on April 30, 1950. 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.

Fukutoku Kensetsu K. K.
Liquidator: Tetsuji Hidaka
42, Esashi-machi, Tennoji-ku,
Osaka

Notice re Dissolution
(1st Notice)

May 29, 1950

Notice is hereby given that the undermentioned association was dissolved legally on Feb. 28, 1950. Accordingly, the creditors to this association 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.

Seibu Gum-Hose Shogyo
Kyodo Kumiai
Liquidator: Eiji Otsuka

Notice re Dissolution
(1st Notice)

June 1, 1950

Notice is hereby given that the undermentioned company was dissolved on May 13, 1950, 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.

K. K. Muramatsu Shokai
Liquidator: Katsuhei Muramatsu
163, Nishi 4-cho, Hamadera
Ishizu-machi, Sakai-shi

Notice re Dissolution
(3rd Notice)

May 23, 1950

Notice is hereby given that the undermentioned company was dissolved on May 20, 1950, in accordance with the decision made at the special stockholders' general meeting held on the said day. Accordingly, the creditors to this company are requested to report their claims within two months from the day following publication of the first notice.

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

K. K. Koden-sha
Liquidator: Kojiro Takeda
10, Sakae-cho, Maebashi-shi

Notice re Dissolution
(3rd Notice)

May 22, 1950

Notice is hereby given that the undermentioned association was dissolved on Jan. 20, 1950, in accordance with the decision made at the general meeting held on Nov. 24, 1949. Accordingly, the creditors to this association are requested to report their claims within two months from the day of publication of the first notice.

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

Shizuoka Katei-yo Zakka
Shogyo Kyodo Kumiai
(Shizuoka Domestic Sundry
Goods Commercial
Cooperative Association)

Notice re Dissolution
(3rd Notice)

April 28, 1950

Notice is hereby given that the undermentioned association was dissolved on March 1, 1950, in accordance with Article 3 paragraph 2 of the Enforcement Law for the Smaller Enterprise, etc. Cooperative Association Law. Accordingly, the creditors to this association are requested to report their claims within two months from the day of publication of the first notice.

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

Bisai Keori Kogyo Kyodo Kumiai
Representative Liquidator:
Kiichi Watanabe
22, 2-chome, Meiji-dori, Ichinomiya-shi,
Aichi-ken

Notice re Resolution at Regular Stockholders' General Meeting

May 31, 1950

To: Stockholders;

Notice is hereby given that at the 104th regular stockholders' general meeting of the undermentioned bank, resolution was reached as follows about the matters brought up for discussion on May 31, 1950:

Hypothec Bank of Japan, Ltd.
President and Director:
Hideyoshi Hori
1, 1-chome, Uchisaiwai-cho, Chiyoda-ku,
Tokyo

Description

1. Re: Report on matters concerning subscription for additional new stocks and payment thereof.
2. Re: Recognition of business report for the 104th term, statement of accounts for bonds, balance sheet, inventory and loss and profit statement, and disposition of profits.
3. Re: Recognition of revaluation of assets and the total amount of value thereof.
4. Re: Presentation of rewards for meritorious services to ex-President Taro Nishida, ex-Participating Director Keinosuke Saito, ex-Auditors Hiroshi Kadowaki and Makoto Arai.

The above bills have been recognized and adopted without any amendment.

Notice on Decision of Sale of Dissolved Organizations' Properties

The 105th Sale notified in the Official Gazette of February 23, 1950, was decided as follows:

1. Properties sold and selling price:

(1) Building	36.00 *tsubo*		
,,	17.50 ,,		¥ 43,200
,,	0.50 ,,		
(4) Building	52.50 ,,		
,,	52.50 ,,		
,,	52.50 ,,		135,600
,,	4.00 ,,		
,,	4.00 ,,		
,,	4.00 ,,		
(8) Working-clothes	5		2,500

(10)	Tent	1	500
(11)	Bedding, etc.	3 descriptions	840
(12)	Cabinet, etc.	8 „	825
(13)	Blanket (M-41-12-1)	50	4,000
	„ (M-41-12-2)	50	5,000
	„ (M-41-12-4)	50	9,250

2. Purchasers:

(1), (4), (8) & (13)-M-41-12-1 Saga Prefectural Kyushu Dairy-farming Training Institute Tachinokawauchi, Sumiyoshi-mura, Kineshima-gun, Saga-ken

(10) NAKAJIMA Keishi 1969, Shirakawa, Arita-machi, Nishimatsuura-gun, Saga-ken

(11), (13)-M-41-12-2 KOGA Gisaku Tonooshuku, Higashiarita-machi, Nishimatsuura-gun, Saga-ken

(12) AKINAGA Katsuyoshi 1445-2, Shinjuku, Yamaguchi, Kohoku-mura, Kineshima-gun, Saga-ken

(13)-M-41-12-14 YOSHIOKA Sotaro Nandotoriyama, Irino-mura, Higashimatsuura-gun, Saga-ken

Sales Commission of Dissolved Organizations' Properties

Notice on Decision of Sale of Dissolved Organizations' Properties

The 106th Sale notified in the Official Gazette of February 22, 1950, was decided as follows:

1. Properties sold and selling price:

(7)	Cabinet	1	¥ 850
(11)	Desk	30	7,500
(12)	Tablewares and rice-boiler	2 descriptions	1,850
(13)	Cotton	100 lbs.	500
(14)	Mat	30	6,000
(17)	Telephone subscriber's right	1	2,000
(18)	„	1	4,000
(19)	„	1	15,000

2. Purchasers:

(7) KITA MATSUURA Local Office 1500, Kameoka, Hiratoiwakamimen, Hirato-machi, Kitamatsuura-gun, Nagasaki-ken

(11), (12), (13) and (14) MIZOGUCHI Yoshimi 2083, Murakigori, Kamihasami-machi, Higashisonoki-gun

(17), (19) NISHIKAWA Co., Ltd. 63, Shiohama-cho, Saseho-shi

(18) Saseho City Steel Industrial Co., Ltd. 30-1, Namisemen, Saseho-shi

Sales Commission of Dissolved Organizations' Properties

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. 55 — FRIDAY, JUNE 2, 1950

NOTIFICATIONS

Election Meeting Chairman for the Election of the Members of the House of Councillors from the National Constituency Notification No. 26

June 2, 1950

The number of the persons to be appointed the election witness who are reported under the provisions of Article 76 to which Article 62 paragraph 1 of the Public Offices Election Law applies mutatis mutandis have been exceeded ten (10) and among those persons there have been more than three (3) persons reported by candidates for Public Office with affiliation of the same political party or other political organization, therefore the place and date for conducting mutual election and for the drawing of lots under the provisions of Article 76 of the same Law to which the provisions of Article 62 paragraph 2 and paragraph 5 of the aforesaid Law applies are determined as follows:

Election Meeting Chairman for the Election of the Members of the House of Councillors from the National Constituency

UNNO Fukichi

1. Place: Room for the Chairman of the National Election Administration Commission, 2-1, Kasumigaseki, Chiyoda-ku, Tokyo-To.
1. Date: p.m. 4:30, June 2, 1950.

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. 56 — FRIDAY, JUNE 2, 1950

NOTIFICATIONS

Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Notification No. 1

June 2, 1950

In accordance with the provisions of Articles 3 and 5 of the Law concerning Control of Export Commodities (Law No. 153 of 1948) and of Article 3 of the Regulations for Enforcement of the Law concerning Control of Export Commodities (Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Ordinance No. 1 of 1949), items, grades, standards and modes to indicate the grades of the export commodities under Article 3 of the Law shall be established as follows, and shall come into force as from July 2, 1950:

Minister of Welfare
HAYASHI Joji
Minister of Agriculture and Forestry
MORI Kotaro
Minister of International Trade and Industry
TAKASE Sotaro

Commodities	Grades and standards		
A-1 Automobile			
Auto parts and accessories			
(1) Ignition plug	JES Export	68	to be applied.
(2) Ignition coil	"	69	"
(3) Distributor	"	70	"
(4) Battery	"	71	"
(5) Piston	"	72	"
(6) Piston pin	"	73	"
(7) Piston ring	"	74	"
(8) Cylinder liner	"	75	"
(9) Aspirator and exhaust-valve	"	76	"
(10) Crank bearing	"	77	"
(11) Valve spring	"	78	"
(12) Connecting rod	"	79	"
(13) Valve bolt-nut	"	80	"
(14) Load spring	"	81	"
(15) Brake-lining and clutch facing	"	82	"
A-2 Bicycle and rear car			
1. Bicycle	"	1 and 48	"
2. Tricycle	"	"	"
3. Bicycle parts	"	2	"
(1) Frame	"	"	"
(2) Mud-guard	"	"	"
(3) Handle	"	"	"
(4) Brake	"	"	"
(5) Gear crank	"	"	"

(6) Pedal		»	»	»
(7) Chain		»	»	»
(8) Free wheel		»	»	»
(9) Hub		»	»	»
(10) Spoke		»	»	»
(11) Rim		»	»	»
(12) Saddle		»	»	»
(13) Grip		»	»	»
(14) Steel ball		»	»	»
4. Rear cars and parts thereof		»	2 and 48	»
A–3 Electric machine and its equipments				
1. Dry cells				
(1) Dry cells		»	40	»
(2) Air dry cells		»	41	»
(3) Layer-built dry batteries		»	42	»
(4) Air wet cells		»	43	»
2. Electric hand lamps				
(1) Electric flashlights		»	129	»
(2) Electric hand lanterns		»	»	»
3. Electric bulb				
(1) General service incandescent lamps		»	17	»
(2) Christmas decoration lamps	JIS	C	7507	»
A–4 Measuring instrument and gauge				
1. Textile tape-measures	JIS	B	7401	»
2. Clinical thermometer		»	7402	»
3. Platform weighting machine		»	7403	»
4. Lever counter scale		»	7404	»
5. Balance		»	7405	»
A–5 Textile machine articles				
1. Bobbin	JIS	L	1701	»
2. Steel reed for loom		»	1702	»
3. Wire-heald		»	1703	»
4. Shuttle		»	1704	»
5. Knitting needle		»	1801	»
A–6 Optical instruments				
1. Microscope				
(1) Large-sized microscope	JIS	B	7132	»
(2) Medium-sized microscope	JES	Machine	7133	»
(3) Small-sized microscope		»	7134	»
2. Surveying instruments				
(1) Level	JES	Civil	9802	»
(2) Theodolite		»	9804	»
3. Other optical instrument				
(1) 16 mm sound motion picture projection equipment	JES	Export	84	»
(2) Hand camera		»	39	»
A–7 Agricultural implements				
1. Pedal thresher (Axle-Type)	JIS	B	9101	»
2. Power thresher (Under feeding without) (conveyer-type)		»	9102	»
3. Weeder (1-Row Type)		»	9103	»
4. Man-power Sprayer (Knapsack-Type)		»	9104	»
5. Man-power Sprayer (Satchel-Type)		»	9105	»
6. Rice Polisher (Horizontal Friction-Type)		»	9106	»
7. Manure fork	JES	Export	52	»
8. Sickle		»	53	»

A–8 Household light machine				
1. Portable-model phonograph		»	47	»
2. Table-model phonograph		»	131	»
3. Phonograph needle		»	132	»
4. Hand-saw		»	36	»
5. Time piece				
(1) Watch	JIS	B	7002	»
(2) Clock		»	7003	»
(3) Traveller's alarm clock		»	7004	»
(4) Magnetic clock		»	7005	»
(5) Electromagnetic master and slave clock		»	7006	»
(6) Stop-watch	JES	Export	85	»
A–9 Tool				
1. Straight shank drill	JIS	B	4311	»
2. Monkey wrench		»	4601	»
3. Screw-driver		»	4602	»
4. Pipe wrench		»	4603	»
5. Cemented carbide single-point tool		»	4102	»
6. Cemented carbide tip		»	4103	»
7. Cemented carbide die		»	4104	»
A–10 Steel ball for bearing		»	1501	»
A–11 Non-ferrous metal				
1. Wire-net of non-ferrous metal				
(1) Non-ferrous metalic net	JES	Export	27	»
(2) Wire-net for paper manufacture		»	37	»
2. Rolled articles of non-ferrous metal				
(1) Rolled copper goods		»	133	»
(2) Aluminum rolled products		»	134	»
(3) Lead, zinc and tin rolled products		»	135	»
A–12 Drawing instrument		»	86	»
B–1 Rubber goods				
1. Autombile tire and tube		»	89	»
2. Bicycle tire and tube		»	90	»
3. Rubber bicycle accessories		»	91	»
4. Solid tire		»	92	»
5. Rubber flat transmission belt		»	93	»
6. Rubber conveyer and elevator belt		»	94	»
7. V belt		»	95	»
8. Fan-belt for automobile		»	96	»
9. Rubber shoes, canvas upper and soles		»	97	»
10. Materials for shoes manufacture		»	98	»
11. Rubber hose		»	99	»
12. Rice hulling rubber roll		»	100	»
13. Eraser		»	101	»
14. Rubberized cloth and its products		»	102	»
15. Handicraft rubber cloth goods		»	103	»
16. Athretic rubber goods and toys		»	104	»
17. Rubber hot water bottle and water pillow and round cushion		»	105	»
18. Medical thin rubber-sheet and its products		»	106	»
19. Ice-bag		»	107	»
20. Surgical gloves		»	108	»
21. Condom		»	109	»
22. Nipple, eye-wash and fountain pen syringes and tube for fountain pen		»	110	»

23.	Rubber imitation leather and its products		»	111	»
24.	Soft rubber slab		»	112	»
25.	Rubber hose of cut-sheet		»	113	»
26.	Soft rubber hose		»	114	»
27.	Rubber thread		»	115	»
28.	Ebonite goods		»	116	»
29.	Rubber gloves		»	117	»
30.	Rubber stopper		»	118	»
31.	Rubber apron and rain-coat		»	119	»
32.	Rubber band for package		»	120	»
33.	Pure rubber cement		»	121	»
34.	Sponge rubber and its products		»	122	»
35.	Rubber goods miscellaneous		»	123	»
B–2	Celluloid sheets		»	145	»
B–3	Celluloid goods				
1.	Toys		»	146	»
2.	Combs, etc.		»	147	»
3.	Trinkets		»	148	»
4.	Stationery		»	149	»
5.	Ping-pong ball		»	150	»
6.	Spectacle rims		»	151	»
7.	Wares		»	152	»
8.	Celluloid brush		»	153	»
9.	Miscellaneous goods		»	154	»
B–4	Soap		»	61	»
B–5	China wares				
1.	Insulators		»	190	»
			»	191	»
			»	197	»
			»	198	»
			»	199	»
			»	200	»
			»	201	»
			»	202	»
			»	203	»
			»	204	»
			»	207	»
2.	Tiles	JIS	A	5201	»
3.	Sanitary china wares		»	5202	»
4.	Table and kitchen wares		Z	5405	»
5.	Ornaments, toys and other utensils		»	7994	»
B–6	Glasswares and glass articles ((1) glass bottle, (2) food container, (3) table ware, (4) lighting appliances, (5) illuminating ware, (6) thermos, (7) lighting bead, (8) bracelet, (9) glass button, (10) marble, (11) glass bead, (12) imitation pearl, (13) stationery, (14) flower-vase, (15) smoking article, (16) lens, (17) eye glass, (18) watch glass, (19) microscope glass, (20) glass pipe, (21) glass stick, (22) scientific and medical glass ware, (23) injection-syringe, (24) ampoule, (25) gauge pipe)	JES	Export	160	»
B–7	Artifical pearl and "izumidama" miniature adornments		»	224	»

B–8	Enamelled ironwares	JIS	Z	5404	»
B–9	Aluminum sheet wares		»	7999	»
B–10	Antimony wares		»	7998	»
B–11	Metal table wares				
1.	Spoon and forks		»	5401	»
2.	Table knives		»	5402	»
3.	Table wares		»	5403	»
B–12	Lacquer Articles	JES	Export	157	»
B–13	Umbrella rib	JIS	Z	6203	»
B–14	Hand sewing needles		»	5701	»
B–15	Smoking articles				
1.	Metal cigarette case		»	6201	»
2.	Cigarette lighter		»	6202	»
B–16	Pencil				
1.	Lead pencil		»	6601	»
2.	Mechanical pencil		»	6603	»
B–17	Fountain pen		»	6602	»
B–18	Brush (including handle) and animal hair	JES	Export	158	»
B–19	Bangkok paper hat body		»	33	»
B–20	Hand knitted hat body (excluding "hinoki" hat body)		»	144	»
C	Textile and textile products				
1.	Viscose staple fibre		»	196	»
2.	Acetate staple fibre		»	126	»
3.	Cotton yarn	JIS	L	1101 (1950)	»
4.	Silket yarn		»	1102 (1950)	»
5.	Spun rayon yarn	JES	Export	162	»
6.	Woolen yarn		»	163	»
7.	Viscose rayon yarn (hank)		»	164	»
8.	Viscose rayon yarn (cone)		»	221	»
9.	Cupra ammonium rayon yarn		»	222	»
10.	Acetate rayon yarn		»	223	»
11.	Spun silk yarn		»	165	»
12.	Linen yarn (for use in weaving)	JIS	L	1401 (1950)	»
13.	Jute yarn		»	1403 (1950)	»
14.	Cotton twist yarn, spun rayon twist yarn and linen twist yarn	JES	Export	167	»
15.	Silk twist yarn and rayon twist yarn		»	168	»
16.	Sewing thread	JIS	L	1601 (1950)	»
17.	Cotton fabrics and spun rayon fabrics (excluding gauze and bandage under Japanese Phamacopoeia)	JES	Export (excepting paragraph 2 of Article 3)	170	»
18.	Towels		»	171	»
19.	Woolen fabrics		» (excepting paragraph 2 of Article 3)	172	»
20.	Special woolen fabrics (carpets, "dantsu", terempu, moquattes, green plushs and rubber back carpet)		» (excepting paragraph 2 of Article 3)	173	»

21.	Endless felts and jackets	"	174		"
		(excepting paragraphs 2 and 3 of Article 3)			
22.	Silk fabrics and rayon fabrics	"	175		"
		(excepting paragraph 2 of and proviso to Article 3)			
23.	Linen fabrics	JIS L	1402	(1950)	"
		(excepting paragraph 2 of Article 3)			
24.	Jute fabrics	"	1404	(1950)	"
		(excepting paragraphs 2 and 3 of Article 3)			
25.	Knitting gray cloth and knittings	JES Export	177		"
26.	Ladies full-fashion stockings	"	178		"
27.	Press felt	"	179		"
		(excepting paragraph 2 of Article 3)			
28.	Cotton blanket and staple fibre blanket	"	180		"
29.	Woolen blanket	"	181		"
		(excepting paragraph 2 of Article 3)			
30.	Felt hat and felt hat-body	"	182		"
31.	Figured bed sheets and towel-goods	"	183		"
32.	Textile manufactured goods (excepting knittings and towel goods) as table-cloth (including napkins), table-centres, mufflers, scarfs, shawls, handkerchiefs, veil, guest-towels, dish-cloth, "furoshiki", lounge suits, neckties working suits, jumper, pyjamas, gown, robe, coats (excepting rubber manufacturings), blouse, ladies and childrens' clothes, cape, "kimono" and its accessories (excepting strings), sports clothes, white shirts, cutter shirts, collar, chemise, slip, brassiere, petticoat, pants, jackets, sarongs and sarees, apron, bed-clothes (excepting figured bed sheets) (pillows, pillow-cases, bed covers, mattress, etc.), mosquito nets, "tabi" baby shoes, slippers, cotton-shoes, clothes hats, hatlining sewing umbrella cloths, and bags	"	184		"
33.	Fishing net	"	185		"
34.	Cordage (including "iwaito" and twines)	"	186		"
35.	Gunny bags	JIS L	1602	(1950)	"
36.	Linen hose	"	1405	(1950)	"
		(excepting paragraphs 2 and 3 of Article 4)			
37.	Textile sundry goods as tapes and their goods, ribbons and their goods, strings and their goods, knitting-lace and its goods, embroidery-lace and its goods, belts, nets, tassels, edging, "sagara" mats, lamp wick, braids, puff and lables	JES Export	187		"
38.	Hemp braids	"	188		"
39.	Rugs	JIS L	1603	(1950)	"
		(excepting paragraph 2 of Article 3)			

Remarks:

Union yarns and union cloth shall be classified as follows:

1. Union yarns

(1) These are the yarns composed of wool (wool and other animal down) and other fibres. In this case, however, yarns whose most parts and more than one third of the whole weight are occupied by wool respectively, and in which same quantity of wool is contained therein to the other fibres shall be woolen yarns.

(2) Union yarns composed of wool and at the same time of yarns which do not fall under the category (1) above or other fibres than wool shall be called with the name of the fibres contained therein at a greatest quantity.

(3) Yarns other than (1), (2) above an in which contain the same quantity of different fibres shall be called with the name order or silk, linen, staple fibre, cotton and other fibres.

2. Union cloth

(1) Woolen fabrics
These are the fabrics composed of wool and the other yarns and in which the number of the wool occupies more than one third of the total warps and fillings.

(2) Silk fabrics
These are the fabrics composed of silk and the other yarns than silk (exclusive of woolen fabrics) and in which the number of silk yarn occupies more than one third of the total warps and fillings.

(3) Linen fabrics
These are the fabrics composed of linen yarn and the other yarns other than linen yarn (exclusive of woolen and silk fabrics) and in which the number of linen yarn occupies more than half of the total warps and fillings.

(4) Rayon fabrics
These are the fabrics composed of rayon fabrics and the other yarns than rayon fabrics (exclusive of woolen fabrics, silk fabrics and linen fabrics) in which rayon yarns occupies more than half of the total number of warps and fillings.

(5) Staple fibre fabrics
These are the fabrics composed of staple fibre yarns and other yarns than staple fibre yarns (exclusive of woolen fabrics, silk fabrics, linen fabrics and rayon fabrics) in which staple fibre yarns occupies more than half of the whole warps and fillings.

(6) Cotton fabrics
These are the fabrics composed of cotton yarn and the other yarns than cotton (exclusive of woolen fabrics, silk fabrics, linen fabrics, rayon fabrics and staple fibre fabrics) in which cotton yarns occupies more than half of the whole warps and fillings.

Remarks:

(a) Classification of pile fabrics and double fabrics woven with more than two kinds of yarns. In the case where each portion of yarns appeared above the surface is equal, the said fibres will be called with the name order of wool, silk yarns, linen yarns, rayon yarns, staple fibre yarns, cotton yarn and the other yarns respectively.

(b) Classification of union cloth woven with different kinds of doublings (twining yarns and yarns).

Various kinds of yarns composed of doublings will be computed by the number of yarns divided the said union cloth by the number of yarns constituting the said union cloth.

D Agricultural, forestry and marine products

(1) Mandarins and Bigarades:

What are to be inspected in accordance with the Plant Quarantine Law (the Law No. 151, 1950), they must pass the said inspection.

Grades are classified into F.A.Q. and L.G., and the standards are as follows:

(1) Mandarine Oranges:

Description	1st grade	2nd grade
Species	Pure and unmixed	Not falling under F.A.Q.
Size of each fruit	5.7 *sun* (17.3 cm.) or more in circumference, but not more than 7.5 *sun* (22.7 cm.)	Ditto
External appearance	Good	Ditto
Ripeness	Colored to the extent of 60% or more	Ditto
Durability	Tough-skinned and not more than 3% mixture of the long-stalked	Ditto
External damage	Not more than 3% of defective, weather-damaged, or other externally damaged fruit included	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(2) Bigarades:

Description	1st grade	2nd grade
Species	Pure and unmixed	Not falling under F.A.Q.
Size of each fruit	6.5 *sun* (19.7 cm.) or more in circumference, but not more than 1 *shaku* (30.3 cm.)	Ditto
External appearance	Good	Ditto
Ripeness	Colored to the extent of 70% or more	Ditto
Durability	Tough-skinned and not more than 3% mixture of the long-stalked	Ditto
External damage	Not more than 5% of defective, weather-damaged, or other externally damaged fruit included	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(2) Apples:

What are to be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Grades are classified into the 1st, the 2nd and the 3rd grades, and the standards are as follows:

Description	1st grade	2nd grade	3rd grade
Variety	Not inclusive of other variety	Not inclusive of other variety	Not falling under 1st and 2nd grades
Shape	Proper shape to its variety, with fine uniform size	Proper shape to its variety, with fine uniform size	Ditto
Color and Luster	Good color and luster, with rate of coloring corresponding to those mentioned in attached table	Good color and luster, with rate of coloring corresponding to those mentioned in attached table	Ditto

Ripeness	Good quality of flesh, not inclusive of unripen or over-ripen fruits	Good quality of flesh, not inclusive of unripen or over-ripen fruits	Ditto
Exterior bruise	Inclusive of fruits having exterior bruise which is not liable to rot shall not exceed 5% of whole number of apples for each package	Inclusive of fruits having exterior bruise which is not liable to rot shall not exceed 10% of whole number of apples for each package	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with the damaged thereby	Free from disease and noxious insects, and not mixed with the damaged thereby	Ditto

Although each item of the above may come under the 1st or the 2nd grade, they shall be classed as the 3rd grade, when they are specially recognized as inferior for some other reasons.

The attached table

Variety Grades	1st grade	2nd grade
Beni-shibori (Fameuse)	above 40%	above 20%
Asahi (McIntosh Red)	" 40%	" 20%
Delicious	" 60%	" 30%
Kogyoku (Jonathan)	" 60%	" 30%
Yamato-nishiki (Ben Davis)	" 50%	" 20%
Winesap	" 60%	" 30%
Kokko (Ralls Genet)	" 50%	" 20%

(3) Chestnuts:

What are to be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Grades are classified into the 1st, the 2nd and the 3rd grades, and the standards are as follows:

Description	1st grade	2nd grade	3rd grade
Weight	Not more than 17 chestnuts for 1 lb., and not less than 6 *momme* included	Not more than 25 chestnuts for 1 lb., and not less than 6 *momme* included	Not falling under 1st and 2nd grades
Shape	The proper shape of the species retained, and fully developed	The proper shape of the species retained, and fully developed	Ditto
Ripeness	Ripe in full	Ripe in full	Ditto
External Disease and Noxious Insects	No cracks. Free from disease and noxious insects and not mixed with the damaged thereby	No cracks. Free from disease and noxious insects and not mixed with the damaged thereby	Ditto

Although each item of the above may come under the 1st or the 2nd grade, they shall be classed as the 3rd grade when they are specially recognized inferior for some other reason.

(4) Onion:

What are to be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Onions are classified into F.A.Q. and L.G. as per standard mentioned below.

Description	F.A.Q.	L.G.
Variety	No inclusion of other variety	Not falling under F.A.Q.
Shape of bulbs	Well shaped and be tight, and uniform in size	Ditto
Ripeness	Well riped	Ditto

External damage	Inclusion of bulbs having exterior bruise which is not liable to rot does not exceed 3% of total number of content for each package	Ditto
Sprouting	Not sprouted	Ditto
Disease and Noxious Insects	Not affected by either disease nor noxious insect.	Ditto

Although each item may come under F.A.Q., when those are inferior by other reason, they are to be graded as L.G.

(5) Potato:

What are to be inspected in accordance with the Plant Quaratine Law, they must pass the said inspection.

Potatoes are classified into F.A.Q. and L.G. as per standard mentioned below:

Description	F.A.Q.	L.G.
Variety	No inclusion of other variety	Not falling under F.A.Q.
Shape	Well shaped and variety's characteristic shape	Ditto
Color of husk	Proper color to its variety and not turned to green	Ditto
Weight of each potato	Not less than 15 *momme*, but may be permissible even if those of less than 15 *momme* and of not less than 10 *momme* are mixed to the extent of less than 3% of the total weight for each package	Ditto
Exterior bruise	Inclusion of those of exterior bruise which is not liable to rot may be permissible, if it does not exceed 3% of total number of potatoes for each package	Ditto
Sprouting	Inclusion of those which are sprouting does not exceed 10% of total number of content for each package is permissible, if the length of each sprout is less than 1 cm.	Ditto
Dryness	Well dried up	Ditto
Impurities	Grit well excluded and no mixture of straw or other impurities	Ditto
Disease and Noxious Insects	Not affected by either disease not noxious insect	Ditto

Although each item may come under F.A.Q., when those are inferior by other reason, they are to be graded as L.G.

(6) Dried Mushrooms (Hoshi Shiitake):

Dried Mushrooms are classified into High, Oridinary and Low Grades. The standards thereof are shown as follows:

(1) "Tungku" Mushrooms:

Description	High Grade	Ordinary Grade	Low Grade
Shape	Caps not fully opened; thick flesh, roundish and regular in shape	Caps not fully opened; thick flesh and roundish ones of more or less irregular in shape, medium flesh and roundish ones with uniform shape. But in case of medium ones, mixture of more or less irregular shape may be permitted	Not comming under High and Ordinary Grades
Color and Lustre	Color and lustre of surface of caps peculiar to the species retained, and the lower side of caps light yellow or milk-white	Color and lustre of surface of caps peculiar to the species retained, and the lower side of caps light yellow, milk-white, or light brown, but those of which color of the lower side has changed to dark brown may be included to the extend of 2% or less in net weight for each package	Ditto
Flavor	Having a flavor peculiar to the species	Having a flavor peculiar to the species	Ditto
Size	Caps of 6 *bu* or more in diameter, the mixture of ones of smaller size shall be 3% or less in net weight for each package	Caps of 5 *bu* or more in diameter, the mixture of ones of smaller size shall be 3% or less in net weight for each package	Ditto
Dryness	Good	Good	Ditto
Disease and Noxious Insects	Free from disease and noxious insects, and not mixed with the damaged thereby	Free from disease and noxious insects and not mixed with the damaged thereby	Ditto

Although each item may come under High or Ordinary Grade, they are to be classified as Low Grade, when they are deemed specially inferior for some other reasons.

(2) "Hsianshin" Mushrooms:

Description	High Grade	Ordinary Grade	Low Grade
Shape	Caps fully opened; thin flesh and regular in shape	Caps fully opened; thin flesh of more or less irregular in shape, medium flesh with uniform shape. But in case of medium ones, mixture of more or less irregular shape may be permitted	Not comming under High and Ordinary Grades
Color and Lustre	Color and lustre of surface of caps peculiar to the species retained and the lower side of caps light yellow or milk-white	Color and lustre of surface of caps peculiar to the species retained, and the lower side of caps light yellow, milk-white, or light brown, but those of which color of the lower side has changed to dark brown may be included to the extent of 3% or less in net meight for each package	Ditto
Flavor	Having a flavor peculiar to the species	Having a flavor peculiar to the species	Ditto
Size	Caps of 7 *bu* or more in diameter, the mixture of ones of smaller size shall be 3% or less in net weight for each package	Caps of 6 *bu* or more in diameter, the mixture of ones of smaller size shall be 3% or less in net weight for each package	Ditto
Dryness	Good	Good	Ditto
Disease and Noxious Insects	Free from disease and noxious insects, and not mixed with the damaged thereby	Free from disease and noxious insects, and not mixed with the damaged thereby	Ditto

Although each item may come under High or Ordinary Grade, they are to be classified as Low Grade, when they are deemed specially inferior for some other reasons.

(7) Dried Chillis:

What are to be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Grades are classified into the 1st and the 2nd grades, and the standards are as follows:

Description	1st grade	2nd grade
Species	Mixture of different species shall not be more than 0.5% in weight for each package	Not falling under the 1st grade
Shape	Mixture of irregular shape pieces shall not be more than 2% in weight for each package	Ditto
Color	To have own natural color	Ditto
Dryness	Good	Ditto
Selection	Mixture of spotted, discolored and inadequately stemmed pieces shall not be more than 5.5% in weight for each package	Ditto
Impurities	Not to contain impurities	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with the damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(8) Beans and the Related:

What are to be inspected in accordance with the Plant Quarantine Law, they must passed the said inspection.

Grades are classified into the 1st grade and the 2nd grade, and the standards are as follows:

(1) "Otenashi" Beans:

Description	1st grade	2nd grade
Varieties	Those not mixed with other varieties	Not falling under the 1st grade
Color and Lustre	Those that possess proper color and lustre specific to the variety	Ditto
Grain Uniformity	Those of uniformly hard-dough like grains, more than 60% of grains shall be so large enough as not pass through a sieve of 2.2 *bu* round-meshes	Ditto
Moisture-Content	Less than 15.5%	Ditto
Preparation	Well-dried, not mixed with different varieties, pods, sprouted grains, old or rotten beans, etc.	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with those damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(2) Medium-long Mottled Kidney-beans (Chunaga Uzura):

Description	1st grade	2nd grade
Varieties	Those not mixed with other varieties	Not falling under the 1st grade
Color and Lustre	Those that possess proper color and lustre specific to the varieties	Ditto
Grain Uniformity	Those of uniformly hard-dough like grains, more than 80% of grains shall be so large as not pass through a sieve of 2.6 *bu* round-meshes	Ditto
Moisture-content	Less than 15.5%	Ditto

Preparation	Well-dried, not mixed with different varieties, pods, shrouted grains, old or rotten beans, etc.	Ditto
Disease and Noxious Insects	Free from disease and noxious insects, and not mixed with those damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(3) Green Peas (Ao-endo):

Description	1st grade	2nd grade
Varieties	Those not mixed with other varieties	Not falling under the 1st grade
Color and Lustre	Those that possess proper color and lustre specific to the variety	Ditto
Grain Uniformity	More than 80% of grains shall be so large enough as not pass through a sieve of 2.4 *bu* round-meshes and those of so small as pass through as sieve of 2.2 *bu* meshes shall be excluded	Ditto
Moisture-content	Less than 15.0%	Ditto
Preparation	Well-dried, not mixed with different varieties, pods, sprouted grains, old or rotten beans, etc.	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with those damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(4) Black Soy-beans (including Hikari-Kuro-Daizu):

Description	1st grade	2nd grade
Varieties	Those not mixed with other varieties	Not falling under the 1st grade
Color and Lustre	Those that possess proper color and lustre specific to the variety	Ditto
Grain Uniformity	Those of uniformly hard-dough like grains, and more than 70% of grains shall be so large enough as not pass through a sieve of 2.4 *bu* round-meshes	Ditto
Moisture-content	Less than 15.5%	Ditto
Preparation	Well-dried, not mixed with different varieties, pods, sprouted beans, old or rotten beans, etc.	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with those damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(5) "Azuki" Beans (Phaseolus angularis Wight):

Description	1st grade	2nd grade
Varieties	Those not mixed with other varieties	Not falling under the 1st grade
Color and Lustre	Those that possess proper color and lustre specific to the variety	Ditto
Grain Uniformity	Those of uniformly hard-dough like grains. In case of "Dainagon Azuki", more than 65% of grains shall be so large enough as not pass through a sieve of 1.8 *bu* round-meshes	Ditto
Moisture-content	Less than 15.0%	Ditto

Preparation	Well-dried, not mixed with different varieties, pods, sprouted beans, old rotten beans, etc.	Ditto
Disease and Noxious Insects	Free from disease and noxious insects and not mixed with those damaged thereby	Ditto

Although each item of the above may come under the 1st grade, they shall be classed as the 2nd grade, when they are specially recognized inferior for some other reasons.

(9) Agar-Agar:

Standards for Qualities Nos. 1, 2 and 3, as well as for Low Grade and Off-standard are prescribed as follows: (As regards the constituent, see the Separate Measuring Method)

Description	No. 1	No. 2	No. 3	Low	Off-standard
Appearance and Uniformity	Superior in color, shape and uniformity	Normalin color, shape and uniformity	Slightly inferior in color, shape and uniformity	Inferior in color, shape and uniformity	Not coming up to other Grades in respect of color, shape and uniformity
Jellied strength	300 or more	Over 200 and under 300	Over 100 and under 200	under 100	Over 100
Moisture	22% or less	22% or less	22% or less	Over 22%	22% or less
Crude albuminous substance	1.5% or less	Over 1.5% and not over 2%	Over 2% and not over 3%	Over 3%	3% or less
Unmelting residue in boiling water	2% or less	Over 2% and not over 3%	Over 3% and not over 4%	Over 4%	4% or less

Any of the Grades mentioned above shall not contain 0.06% or more boric acid.

Separate Paragraph:

Jellied strength: Strength will be determined after a perfect 1.5% solution of agar-agar has been left at 20°C, for 15 hours and coagulated.

Moisture: The specimen to be tested will be dried for 4 hours at a constant temperature of 100°C, and the percentage decrease in weight will be regarded as the amount of water.

Crude albuminous substance: The amount of nitrogen will be determined through Kjeldahl-gunning method, and the volume of nitrogen multiplied by 6.25 will be regarded as the amount of albuminous substance.

Unmelting residue in boiling water: The specimen to be tested will be completely dissolved and the weight of the insoluble substance expressed in percentage will be regarded as the amount of unmelting residue.

Boric acid: To be determined through Jorgensen process.

(10) Seed Oyster:

Standard for Quality No. 1, No. 2 and Low Quality are prescribed as follows:

(1) Whole:

Description	No. 1	No. 2	Low Quality
Vitality	High	High	Not coming under Grade Nos. 1 and 2
Size of spats	6 mm. to 18 mm.	6 mm. to 18 mm.	Ditto
Number of spats	Number of spats on a collector: 10 or more. Number of spats in a case: 12,000 or more	Number of spats on a collector: 7 or more. Number of spats in a case: 8,000 or more	Ditto
Impurities	No heavy attachment of mud and other materials	No heavy attachment of mud and other materials	Ditto

Collectors will be absolutely free from drills and other enemies of oyster.

(2) Cut:

Description	No. 1	No. 2	Low Quality
Vitality	High	High	Not coming under Grade Nos. 1 and 2
Size of spats	6 mm. to 18 mm.	6 mm. to 18 mm.	Ditto
Number of spats	Number of spats in a case: 16,000 or more	Number of spats in a case: 11,000 to less than 16,000	Ditto
Impurities	No heavy attachment of mud and other materials	No heavy attachment of mud and other materials	Ditto

Collectors will be absolutely free from drills and other enemies of oyster.

Remarks: Size of box (inside measurement) 848 mm. × 409 mm. × 273 mm.; collectors, in case of "whole", will be whole shells; and, in case of "cut," larger shell cut into three pieces, or medium and smaller shells out into two pieces.

(11) Crude liver oil:

Crude liver oil shall be graded into A Grade and B Grade, and its standards shall be as follows:

(1) Crude liver oil with content of vitamin A more than 30,000 unit (based on the measuring method described in the separate paragraph):

Item	A grade	B grade
Colour	Oil with brown colour on the ground of yellow or orange colour	Oil which does not come under A grade
Free fatty acid	Oil with free fatty acid less than 1%, based on the measuring process described in the separate paragraph	Ditto
Moisture and Solid Fat	Oil which turns transparent by heating at 45° C and in which mixture of moisture is not found	Ditto
Foreign matters	Oil in which no precipitation is found by the measureing process described in the separate paragraph	Ditto
Smell	Oil with a smell peculiar to a fish variety, but withe out a nasty smell	Ditto

(2) Crude liver oil with content of vitamin A less than 30,000 unit (based on the measuring method described in the separate paragraph):

Item	A grade	B grade
Colour	Oil with yellow or orange colour	Oil which does not come under A grade
Free fatty acid	Oil with free fatty acid less than 2%, based on the measuring method described in the separate paragraph	Ditto
Moisture, Foreign Matters and Solid Fat	Oil with moisture and foreign matters less than 1%, based on the measuring method described in the separate paragraph	Ditto
Smell	Oil with a smell peculiar to a fish variety, but without a masty smell	Ditto

Separate paragpaph:

(1) In measuring the unit of vitamin A, Beckman's Spectrophometer shall be used and U.S.P. unit measured over the whole oil shall be used.

(2) Measurement of free fatty acid (oleic acid) shall be conducted by an ordinary process.

(3) Measurement of foreign matters in (1) shall be conducted, after taking 5 c.c. of sample and heating at 25°C with added benzine of equal quantity, be centrifugal separation for 25 minutes.

(4) Measurement of moisture in (2) shall be estimated by Tomoda type distillation process and in that of foreign matters, quantity of impurities shall be looked for based on an ordinary process by using residual liquid in quantitative analysis of moisture.

(12) Canned, bottled and potted goods:

It shall be consistent with such quality as provied for in the following paragraphs and in the provisions of Food Sanitation Law (Law No. 233, 1946):

(A) Standards for quality A and B are prescribed as follows:

Description	Quality A	Quality B
Marine products, boiled	Preservation, freshness, quality, color, luster, smell and taste in excellent condition.	Preservation, freshness, quality, color, luster smell and taste in good condition.
	No mixture of impurities, and with gravy in excellent condition.	No mixture of impurities, and with gravy in good condition.
Marine products oiled	Preservation, freshness, quality, color, luster, smell and taste in excellent condition.	Preservation, freshness quality, color, luster, smell and taste in good condition.
	No mixture of impurities; oil used in proper quality.	No mixture of impurities; oil used in neither excessive nor insufficient quantity
	Oil to be clear and of good color and excellent smell and taste.	Oil to be clear and of good color, smell and taste.
	Only minimum of moisture allowed.	Excessive amount of moisture not allowed.
	In case of smoked products in oil, proper degree of smoking and drying is strictly required.	In case of smoked products in oil, a fairly good degree of smoking and drying is required.
Marine products, seasoned	Preservation, freshness, quality, color, luster, smell and taste in excellent condition.	Preservation, freshness, quality, color, luster, smell and taste in good condition.
	No mixture of impurities.	No mixture of impurities.
	Seasoning liquid to be of ideal thickness, color, luster, smell and taste in proper quantity.	Seasoning liquid to be of proper thickness, color, luster, smell and taste, and in proper quantity.
Vegetables boiled	Preservation, freshness, color, luster, smell, taste and shape in ideal condition, and with proper softness.	Preservation, freshness, color, luster, smell, taste and shape in good condition, and with proper softness.
	Uniform in size, and without any damaged and/or worm-eaten pieces.	Uniform in size, and with minimum of damaged and/or worm-eaten pieces.
	Gravy to be clear and free from inpurities.	Gravy to be clear and free from impurities.
Fruits in syrup	Freshness, quality, color, luster, smell, taste and shape in excellent condition, and with proper softness.	Freshness, quality, color, luster, smell, taste and shape in good condition, and with proper softness.
	Uniform in size and free from impurities.	Nearly uniform in size and free from impurities.

	Syrup to be clear and of excellent quality.	Syrup to be fairly clear and of good quality.
Jam and marmalade	Excellent color, luster, smell, taste with proper density and viscosity.	Good color, luster, smell, taste, with proper density and viscosity.
	Shape of fruits to be properly retained.	Shape of fruits to be properly retained.
	To be free from mixture of different kinds and also from impurities.	To be free from mixture of different kinds and also from impurities.
	Characteristic flavor to be retained.	Characteristic flavor to be retained.
	Marmalade to contain in the jelly a proper quantity of peel of uniform size and proper softness.	Marmalade to contain in the jelly a proper quantity of peel of uniform size and proper softness.
Vegetables, seasoned and "Tsukudani"	Preservation, freshness, smell, taste, color, luster and shape in excellent condition, with proper softness and seasoning.	Preservation, freshness, smell, taste, color, luster and shape in good condition, with generally proper softness and seasoning.
	Uniform in size and free from impurities.	Nearly uniform in size and free from impurities.
	In the case of seasoned vegetables, the seasoning liquid to be in proper quantity.	In the case of seasoned vegetables, the seasoning liquid to be generally in proper quantity.
	Soy used to be of superior quality.	Soy used to be of good qualty.
Pickles	To be made of materials of first-rate freshness, and be of excellent color, luster, smell and taste.	To be made of fresh materials, and be of good color, luster, smell and taste.
	Chopped in proper size and free from impurities.	Chopped generally in proper size and free from impurities.
	Proper assortment and seasoning, with crispness properly maintained.	Assortment and seasoning properly made as a whole, with crispness properly maintained.
Others	Excellent quality and well made.	Excellent quality and well made.

(B) Quality A and B will have to fulfil the following conditions:

(1) Proper degree of vacuum condition.

(2) Cans to be air-tight; hermetically sealed at the joint as well as the part to be rolled off in opening them; stand tapping test, and be of good appearance.

Bottles to be of superior grade, in reference to quality, shape, lid, rubber packing; be hermetically sealed, and be good in the result of tapping test.

(3) Cans to be printed or embossed name of varieties, the date of manufactured as well as the name of manufacturing factory.

(4) Those mentioned in the annexed table must fulfil their respective conditions.

Remarks:

Sugar content will be determined by using hydrometer, in the case of fruits in syrup, and by using portable sugar refractometer in other cases.

Acid value will be determined through usual process.

Annexed Table:

Canned coods

Name of goods	Size of can	Net weight (gr.)	Net content (gr.)	Condition (MAX: Not more than) (MIN: Not less than)
Boiled crab meat (Except flakes)	No. 1 Crab No. 2 Crab	370 185		Enameled can shall be used in packing. Content shall be wrapped with parchment paper. Each can shall be contain the following: Content Size of can 1st Leg meat Flakes No. 1 Crab MIN 105 gr. MAX 110 gr. No. 2 Crab » 53 gr. » 55 gr. 1st portion leg meat shall be arranged on the top and bottom.
Boiled crab meat flakes (Japanese or King crab)	No. 1 Crab No. 2 Crab	370 185		Enameled can shall be used in packing. Content shall be wrapped with parchment paper. 1st portion leg meat shall be arranged on the top and bottom.
Boiled Korean crab "Kegani" (Elize crab) "Hanasaki" crab "Zuwai" crab	No. 1 Crab No. 2 Crab	370 185		Enameled can shall be used in packing. Content shall be wrapped with parchment paper. 1st portion leg meat shall be arranged on the top and bottom.
Boiled pink salmon	No. 4 Salmon		465	
Chum salmon	No. 1 Flat		460	
Silver salmon	No. 2 Flat		235	
Red salmon	No. 3 Flat		115	
(excluding titbit and miscellaneous meats)				
Boiled pink salmon	No. 4 Salmon		455	
Chum salmon	No. 1 Flat		450	
Silver salmon	No. 2 Flat		225	
Red salmon	No. 3 Flat		110	
King salmon (Titbit)				
Boiled mackerel	No. 4 Tall		440	
	No. 1 Flat		450	
	No. 2 Flat		235	
Boiled sardines, mackerel-pike (Samma)	No. 4 Tall	365	450	Units shall be similar in size. Code marks for the number of fish must be embossed on the top of can as follows:
	No. 1 Oval	350	425	
	No. 3 Oval	170	215	
	No. 1 Small	125	155	

Size of can	Mark L	Mark M	Mark S
No. 4 Tall	MAX 12	13–20	MIN 21
No. 1 Oval	do	do	do
No. 3 Oval	MAX 15	MIN 16	
No. 1 Small	MAX 6	MIN 7	

Boiled shrimp	No. 1 Crab	250		Enameled can shall be used. Content shall be wrapped with parchment paper.
	No. 2 Crab	125		
Boiled cuttle fish, octopus	No. 2 Tall	600	830	Cuttle fish shall be packed whole with legs filled in the body.
	No. 4 Tall	300	420	
	No. 7 Tall	200	280	
Boiled abalone	No. 4 Tall	225	425	Enameled can shall be used. Units shall be similar in size. Halves are 1/2 of the shape. Code mark of H for "halves" shall be embosse of on the top of can. In the case of "cut", code mark for "cut" shall be embossed on the top of can.
"Tokobushi"	No. 7 Tall	150	280	
(Whole, halves and cut)				
Boiled "hokki" clam	No. 1 Flat	250	400	Enameled can shall be used.
	No. 2 Flat	125	200	Units shall be similar in size.
	No. 3 Flat	65	100	
Boiled "hotate kaibashira"	No. 1 Flat	280	430	Ditto
	No. 2 Flat	140	215	
	No. 3 Flat	70	110	
Boiled	No. 4 Tall	230	440	Ditto
"Asari" (baby clam)	No. 6 Tall	110	190	
"Hamaguri" (clam)	No. 7 Tall	150	290	
"Torigai" (a species of cockle)	No. 1 Tall	240	450	
	No. 1 Small	85	150	
"Mategai" (a species of jack-knife clam, razer clam				
Boiled oyster	No. 4 Tall	273	440	
	No. 7 Tall	187	290	Ditto
Boiled	No. 4 Tall	300	425	
"Shirawo" (whiting)	No. 7 Tall	200	290	
"Shirasu" (larval fish)				
Tuna in brine	No. 1 Tuna	310	370	In the case of standard pack, Max of flake shall not be more than 20 % total contents in packing.
Albacore	No. 2 Tuna	165	200	
Yellow fin	No. 3 Tuna	80	100	
Big-eyed	2 kg. Tuna	1530	1880	
Bonito	2 1/2 kg. Tuna	1770	2170	
Yellow tail				
Blue fin				
(Solid pack, and Standard pack)				
Tuna flakes in brine	No. 1 Tuna		340	
Albacore	No. 2 Tuna		185	
Yellow fin	No. 3 Tuna		95	
Big-eyed	2 kg. Tuna		1705	
Bonito	2 1/2 kg. Tuna		2000	
Yellow tail				
Blue fin				
Tuna in oil	No. 1 Tuna	310	370	Edible vegetable oil of superior quality shall be used. Enameled can shall be used for albacore except.
(Solid pack, Standard	No. 2 Tnna	165	200	
pack)	No. 3 Tuna	80	100	
Albacore	1/4 kg. Tuna	120	150	

Yellow fin	1/8 kg. Tuna	60	75	1) When self opening cans are used,
Big-eyed	1 kg. Tuna	680	900	2) When cans of tuna (one kg.) or
Bonito	2 kg. Tuna	1530	1880	those of larger size are used,
Yellow tail	2 1/2 kg. Tuna	1770	2170	3) When olive oil is used in packing
Blue fin	3 kg. Tuna	2500	3000	In the standard pack MAX of flake
	5 kg. Tuna	3540	4100	shall be 2% total contents on open-
	No. 8 Tall	115	142	ing.
	No. 5 A Square	100	125	
	No. 7 A Square	70	90	
Tuna flakes in oil (Crated style and Chunk style)	No. 1 Tuna		340	Edible vegetable oil of superior quality shall be used.
	No. 2 Tuna		185	
	No. 3 Tuna		95	Enameled can shall be used for albacore except.
	2 kg. Tuna		1705	1) When self-opening cans are used,
	2 1/2 kg. Tuna		2000	2) When cans of tunna (one kg.) or those of larger size are used,
				3) When olive oil is used in packing.
				In chunk style, MAX of flake shall be 40% total contents on opening.
Mackerel in oil	No. 2 Tuna	165	200	Edible vegetable oil of superior quality shall be used.
Mackerel fillet in oil	No. 5 A Square	100	125	Ditto
	No. 7 A Square	70	90	
Sardine in oil	No. 3 B Square	90	105	Edible vegetable oil of superior quality shall be used.
Small herring in oil	No. 5 A Square	95	110	
	No. 1 Oval	350	400	Code mark for the number of fish must be embossed on the top of can as follows:
	No. 3 Oval	170	200	

Size of can — Mark

	L	M	S
No. 3 B Square	6–8	9–12	MIN 13
No. 5 A Square	3–5	6–8	MIN 9
No. 1 Oval	MAX 12	13–20	MIN 21
No. 3 Oval	MAX 15	MIN 16	

Smoked herring in oil	Large Oval	380	400	Edible vegetable oil of superior quality shall be used and content shall be wrapped with purchment paper.
Salmon, Pink salmon, Yellow tail, Bonito, Mackerel pike, Sardine, Cod — Smoked and in oil	No. 3 B Square	85	105	Edible vegetable oil of superior quality shall be used.
	No. 5 A Square	95	110	
	No. 5 C Square	55	70	
Oyster, "Hamaguri" (clam) — Smoked and in oil	No. 3 B Square	90	105	Edible vegetable oil of superior quantity shall be used.
	No. 5 C Square	55	70	

In Smoked Oyster in oil, code mark for the number of content shall be embossed on the top of can as follows:

Size of can — Mark

	L	M	S	T
No. 3 B Square	MAX 20	21–30	31–40	MIN 41
No. 5 C Square	MAX 10	11–20	21–30	MIN 31

Sardine, Mackerel, Small herring — Seasoned with tomato or pepper	No. 1 Oval	350	425	Cans containing sardine must bear the following code mark for the number of fish inside embossed on their top:
	No. 3 Oval	170	215	
	No. 1 Small	127	155	
	No. 3 B Square	90	105	
	No. 5 A Square	95	110	

Size of can — Mark

	L	M	S
No. 1 Oval	MAX 12	13–20	MIN 21
No. 3 Oval	MAX 15	MIN 16	
No. 1 Small	MAX 6	MIN 7	
No. 3 B Square	6–8	9–12	13–16
No. 5 A Square	3–5	6–8	9–12

Seasoned sardine with tomato or pepper (cut)	No. 1 Oval	350	425	Code mark shall be embossed on the top of can in packing.
	No. 3 Oval	170	215	
	No. 1 Small	125	155	
	No. 3 B Square	90	105	
	No. 5 A Square	95	110	
Seasoned abalone (Whole, halves and cut)	No. 4 Tall	270	360	Units shall be similar in size. Harles are half in shape Code mark of H for "harles" shall be embossed on the top on can. In the case of "cut", code mark for "cut" shall be embossed on the top of can.
Seasoned top shell, "Tokobushi" (abalone), whelk	No. 4 Tall	280	340	Units shall be packed in whole and similar in size.
	No. 7 Tall	190	240	
Seasoned razor shell ("mategai"; a species of jack-knife clam) and "Taira" (Anadera inflatd)	No. 4 Tall	300	360	Ditto
	No. 7 Tall	200	240	
"Seasoned" baby abolone with shell	No. 4 Tall	280	340	Units shall be similar in size.
	No. 7 Tall	180	240	
Seasoned scallop, "Hokki" clam	No. 1 Flat	360	460	Ditto
	No. 2 Flat	175	225	
Seasoned Aka shell (a species of ark shell), Baby clam "Shijimi" clam (Fresh water clam) "Torigai" (a species of cockle) "Uba" clam (a species of clam) Clam	No. 4 Tall	350	450	Ditto
	No. 6 Tall	165	210	
	No. 7 Tall	230	290	
	No. 8 Tall	110	140	
	No. 1 Flat	360	460	
	No. 2 Flat	175	225	
Seasoned Cuttle fish, octopus, "Iidako" (a species of octopus)	No. 4 Tall	300	420	Cuttle fish must be packed whole, with legs filled in the body.
	No. 7 Tall	200	280	
Seasoned Sardine Horse mackerel Mackerel-pike	No. 4 Tall	365	450	
	No. 6 Tall	175	210	
	No. 1 Oval	350	425	
	No. 3 Oval	165	200	

	No. 3 D Square	280	340	
	No. 3 B Square	80	100	
Seasoned Tuna Bonito Yellow tail Mackerel Salmon Trout	No. 4 Tall	340	450	
	No. 5 Tall	225	300	
	No. 6 Tall	175	210	
	No. 7 Tall	250	300	
	No. 1 Flat	385	460	
	No. 2 Flat	175	230	
	No. 1 Oval	360	425	
	No. 3 D Square	280	340	
Seasoned Tuna flakes Bonito flakes Mackerel flakes	No. 4 Tall		400	MAX of bloody colored meat shall be 20%.
	No. 5 Tall		280	
	No. 6 Tall		190	
	No. 1 Flat		410	
Seasoned rolled tangle	No. 4 Tall	350	420	MIN of boiled or dried fish meat shall be 10% of net weight of piece of this kind of rolled taugle must be used as its core.
	No. 6 Tall	170	200	
	No. 7 Tall	240	290	
	No. 1 Flat	360	430	
Seasoned vegetable, fish, and animal meat, etc. (Oden)	No. 4 Tall	345	420	
	No. 6 Tall	160	190	
	No. 7 Tall	220	280	
	No. 1 Flat	355	430	
Fish paste (Uomiso)	No. 4 Tall		470	
	No. 6 Tall		230	
Seasoned sea weed	No. 4 Tall		450	
	No. 6 Tall		220	
	No. 8 Tall		150	
Seasoned Uchise (a species of mysis shrimp)	No. 4 Tall		330	
	No. 6 Tall		150	
Seasoned fish meal (Dembu)	No. 4 Tall		350	
	No. 6 Tall		170	
	No. 1 Flat		350	
Fish paste Shell fish paste Fish liver paste	No. 3 Flat		100	Enameled can shall be used.
	No. 7 Pocket		60	Species of fishes of shell fishes shall be stated on label.
Baked Tuna, Mackerel, Bonito and Yellow tail	No. 1 Flat	320	350	
	No. 2 Flat	175	185	
Baked Sardine and Mackerel pike	No. 3 Oval	160	170	
	No. 3 E Square	115	120	
Baked Eel, (Unagi, Kabayaki) Conger eel and Marine Eel.	No. 3 Oval	130	140	Each piece shall be wrapped with parchment paper.
	No. 3 B Square	90	100	
	No. 3 E Square	100	110	
	No. 4 A Square	90	100	
Boiled and baked fish cake (Kamaboko)	No. 4 Tall		370	Enameled can shall be used.
	No. 7 Tall		230	Units shall be wrapped with parchment paper.
Boiled and broiled fish paste (Chikuwa)	No. 4 Tall		260	Enameled can shall be used.
	No. 7 Tall		170	

Baked or broiled shellfish skewer (except "Awabi") (A species of abalone)	No. 4 Tall	200		Net weight does not include the weight of shewer. Species of shellfish shall be marked.
	No. 7 Tall	130		
Seasoned "Katsuo Kakuni" (A kind of seasoned bonito)	No. 5 Tall	230		
Boiled bamboo sprout (Materials are made from P. mitis rio) (Whole, halves and cut)	No. 1 Tall	1800		In whole, code mark for the member of bamboo sprouts shall be embossed on the top of can as follows: Size of can / Mark: L 4–6; M 7–10; S 11–15; T MIN 16 (No. 1 Tall, No. 2 Tall, No. 3 Tall); No. 4 Tall 2–3 / 4–5 / MIN 6. Halves bamboo sprouts shall be equal in half shape similar in size, with mark H embossed on the top of can. Cut bamboo sprouts shall be equal in size, with mark • embossed on the top of can.
	No. 2 Tall	500		
	No. 3 Tall	300		
	No. 4 Tall	240		
Boiled bamboo sprout (Sliced)	No. 2 Tall	530		All slice shall be similar in size. Can shall be embossed the mark : on the top of can in packing.
	No. 3 Tall	340		
	No. 4 Tall	280		
	No. 5 Tall	200		
Boiled asparagus	No. 1 Asparagas Square	600	880	Each can must bear one of the following mark embossed on its top according to the kind and number of pieces inside. Units must be classified into "White" as W, "Pale" as P and "Green" as G.
	No. 2 Asp. Sq.	340	460	
	No. 2 Tall	600	800	
	No. 3 Tall	340	500	
	No. 3 Tall-Special	500	670	
	No. 4 Tall	210	425	
	No. 7 Tall	220	300	

Size / Mark: G C M L m S

Size	G	C	M	L	m	S
No. 1 Asp. Sq.	8–12	13–16	17–24	25–34	35–44	45–60
No. 2 Asp. Sq.	8–12	13–16	17–24	25–34	35–44	—
No. 2 Tall	10–14	15–18	19–26	27–36	37–44	—
No. 3 Tall	9–10	11–15	16–20	21–30	31–44	—
No. 3 Tall Spl.	"	"	"	"	"	
No. 4 Tall	6–13	14–20	21–25	26–34	35–44	45–55
No. 7 Tall	MAX12	13–19	20–28	29–38	39–43	

Green peas Sugar peas	No. 3 Tall	360		Dried peas shall not be used. Code mark for the size of peas shall be embossed on the can top as
	No. 4 Tall	285		
	No. 6 Tall	130		

	No. 7 Tall	170	follows: 3.5 *bu* (10.5 mm.)—3 *bu* (9.0 mm.) shall be marked "C" 30 *bu* (9.0 mm.)—2.8 *bu* (8.5 mm.) shall be marked "L" 2.8 *bu* (8.5 mm.)—2.6 *bu* (8.0 mm.) shall be marked "M" 2.6 *bu* (8.0 mm.)—2.4 *bu* (7.0 mm.) shall be marked "S" MAX 2.4 *bu* (7.0 mm.) shall be marked "T" (X) Size of or square of sieve.
Sweet corn	No. 3 Tall	570	Enameled can shall be used.
	No. 4 Tall	450	
Boiled French Mushroom (except slice)	No. 4 Tall	225	Enameled can shall be used. Diameter of units shall be embossed on the top of can as follows: 7.0 *bu* (21.0 mm.)—9.0 *bu* (27.5 mm.) shall be marked "L" 5.5 *bu* (16.5 mm.)—7.0 *bu* (21.0 mm.) shall be marked "M" 4.0 *bu* (12.0 mm.)—5.5 *bu* (16.5 mm.) shall be marked "S" MAX 4.0 *bu* (12.0 mm.) shall be marked "T" (X) Size of a square of sieve.
	No. 7 Tall	156	
	No. 1 Small	100	
	No. 2 Small	50	
Boiled French Mushroom (Slice)	No. 4 Tall	225	Enameled can shall be used. Each slice shall be similar in thickness Code mark : shall be embossed on the top of can.
	No. 7 Tall	156	
	No. 1 Small	100	
	No. 2 Small	50	
String beans	No. 2 Tall	450	Units shall be similar in size.
	No. 4 Tall	230	
Boiled butter-bur (Fuki Mizuni)	No. 2 Tall	530	Ditto
	No. 3 Tall	340	
	No. 4 Tall	280	
Boiled Japanese Mushroom (except split and cut)	No. 4 Tall	260	"Coro" or "Tsubomi" (young Japanese mushroom) shall be packed whole. Code mark shall be embossed on the top of can as follows:
	No. 7 Tall	180	

Size of can	Mark L	Mark M	Mark S
No. 4 Tall	6–9	10–15	MIN 16
No. 7 Tall	5–8	9–12	MIN 13

Boiled Japanese Mushroom (Split and cut)	No. 4 Tall	260	Mushroom less than 3 *sun* (9 cm.) in length shall be cut lengthwise and those more than 3 *sun* (9 cm.) in length be cut at a 5 *bu* (1.5 cm.) from the cap and then properly cut lengthwise. Code mark : shall be embossed on the top of can. As for cut mushrooms, each can shall contain normal propertion of cap and stem. And shall be embossed with the mark : on the top of can.
	No. 7 Tall	180	

Boiled "nameko" (a species of Japanese mushroom)	No. 4 Tall	200	400	Size of units shall be embossed on the top of can as follows: Mark M S T Diameter of cap MAX 7 *bu* (21 mm.) MAX 5 *bu* (15 mm.) MAX 3 *bu* (9 mm.) Length of stalk MAX 3 *bu* (9 mm.) MAX 2 *bu* (6 mm.) MAX 2 *bu* (6 mm.)
	No. 6 Tall	90	200	
	No. 7 Tall	140	270	
Boiled taro (Satoimo)	No. 2 Tall	500		It shall be packed whole. Units shall be similar in size.
	No. 4 Tall	250		
Boiled "Shirataki" (Japanese style alimentary paste made from jam flour) Boiled devil's tongue (Konnyaku) Roasted bean cake in water (Yaki Dofu) Fried bean cake in water (Age Dofu)	No. 2 Tall	500		
	No. 4 Tall	250		
Baked Japanese Mushroom (Yaki Matsutake)	No. 1 Flat	340	450	Opened, mushroom shall not be used.
	No. 2 Flat	140	180	
	No. 7 Tall	180	250	
	No. 2 Pocket	130	160	
Fried burdock (Kimpira Gobo)	No. 4 Tall	360	430	Shaved about 45 mm. in length.
	No. 1 Flat	370	440	
Prepared vegetable (Gomoku-no-moto)	No. 4 Tall	360	430	
	No. 6 Tall	180	215	
	No. 1 Flat	370	440	
"Fukujin Zuke" (Japanese pickles)	No. 4 Tall	340	450	MIN of sugar, shall be 30%. Materials shall be composed of not less than 4 kinds of following vegetables: salted garden radish, dried radish, jack-bean, egg-plant, bamboo sprouts, Indian lotus, white cucumber, cucumber and perilla (leaves and seeds). It shall consist of 70% of salted garden radish and 30% of others. MAX of dried garden radish shall be 10%.
	No. 6 Tall	170	220	
	No. 8 Tall	115	145	
"Mirin Zuke" (Japanese pickles)	No. 2 Tall	650	840	
	No. 4 Tall	340	450	
	No. 6 Flat	160	220	
Pickled turnip in salt (Kabu Semmai Zuke)	No. 2 Tall	750	850	
	No. 1 Flat	400	460	

"Otafukumame" (Broad beans sweetened by sugar)	No. 4 Tall		310	MIN of sugar shall be 50%.
	No. 6 Tall		155	
	No. 7 Tall		200	
"Kinton"	No. 6 Tall		240	MIN of sugar shall be 50%
	No. 8 Tall		165	Chestnut or bean shall be used and at least 30% of the weight of contents.
Boiled red beans sweetened by sugar	No. 4 Tall		520	MIN of sugar shall be 45%.
	No. 5 Tall		350	
	No. 6 Tall		235	
	No. 8 Tall		165	
"Tebo-Mame"	No. 4 Tall	415	510	MIN of sugar shall be 40%.
"Uzura-Mame" (Kindy bean)	No. 6 Tall	200	245	
"Kuro-Mame" (black soy bean), "Budo-Mame" (Soy-bean) sweetened by sugar	No. 8 Tall	135	160	
Mandarin orange in syrup	No. 2 Tall	540	850	MIN of sugar shall be 17%.
	No. 4 Tall	300	455	MIN of net weight of orange in syrup shall be 20% of sugar which may be 92.5% of the above net weight.
	No. 5 Tall	200	310	
	No. 7 Tall	190	300	
	No. 7 Fruit	150	240	Code mark for the size of segment shall be embossed on the top of can as follows:

Size of can	Mark L	Mark M	Mark S
No. 2 Tall	65–110	111–160	—
No. 4 Tall	35–60	61–90	91–120
No. 5 Tall	25–40	41–60	61–90
No. 7 Tall	25–40	41–60	61–90
No. 7 Fruit	—	—	60–90

In the case of mixture in packing, code mark x shall be embossed on the top of can.

Mandarine orange (broken) in syrup	No. 2 Tall	540	850	MIN of sugar shall be 16%.
	No. 4 Tall	300	455	Shape of segment shall not be less than one half of the whole.
	No. 5 Tall	200	310	
	No. 7 Fruit	150	240	Code mark • shall be embossed on the top of can.
Peach in syrup	No. 2 Tall	500	850	MIN of sugar shall be 19%.
	No. 4 Tall	250	425	In the case of cut, peach shall be cut accurately in half and kernel removed.

Code mark for the size of grain shall be embossed on the top of the can as follows:

Size of can	Mark L	Mark M	Mark S
No. 2 Tall MAX 7	8–10	11–16	

				No. 4 Tall 4–5 6–9
Loquat in syrup	No. 2 Tall	450	850	MIN of sugar shall be 19%.
	No. 4 Tall	220	425	Units shall be similar in size.
Loquat (cut) in syrup	No. 2 Tall	500	850	Ditto
	No. 4 Tall	250	425	
	No. 5 Tall	180	310	
Apple in syrup	No. 2 Tall	500	850	MIN of sugar shall be 18%. Apple shall be quartered and similar in size.
Cherry in syrup	No. 2 Tall	530	850	MIN of sugar shall be 18%.
	No. 4 Tall	250	425	Code mark for the size shall be embossed on the top of can as follows:

Size of can	Mark L	Mark M	Mark S
No. 2 Tall	MAX 100	101–140	141–200
No. 4 Tall	MAX 50	51–70	71–100

Pear in syrup	No. 2 Tall	500	850	MIN of sugar shall be 18%.
	No. 4 Tall	250	425	Code mark for units shall be embossed on the top of can as follows:

Size of can	Mark L	Mark M	Mark S
No. 2 (half cut)	6–8	9–12	13–16

No. 4 can has no code mark, with 5–8 half cut pieces. If pears are so big each of them must be quartered.

Fig and apricot in syrup	No. 2 Tall	500	850	MIN of sugar shall be 20%.
	No. 4 Tall	250	425	
Fruit salad	No. 4 Tall	250	425	MIN of sugar shall be 18%.
	No. 5 Tall	200	310	MIN of fruits shall be consisted five kinds of fruits as follows: Peach, pear, Japanese pear, apple, loquat, mandarin orange, red cherry (or Maraschino style cherries).
Fruits "Mitsumame" (Fruit, agar-agar and peas in syrup)	No. 2 Tall	520	850	MIN of sugar shall be 20%.
	No. 5 Tall	200	320	Fruits shall be mixed properly as follows: Mandarin orange, red-cherry, peach, pear, loquat, etc.
Chestnut in syrup	No. 4 Tall	290	520	MIN of sugar shall be 50%.
	No. 5 Tall	210	370	
	No. 7 Tall	210	370	
Jam	No. 5 Tall		370	MIN of sugar shall be 65%
	No. 8 Tall		170	Enameled can shall be used.
Orange marmalade	No. 5 Tall		370	Ditto
	No. 8 Tall		170	
Solid packed apple	No. 1 Tall		2700	

Bottled Goods

Name of goods	Bottle size	Net weight (gr.)	Net Content (gr.)	Condition
Jam	No. 300		350	MIN of sugar shall be 65%.
	No. 200		220	
Orange marmalade	No. 300		350	Ditto
	No. 200		220	
"Nori Tsukudani" (Seasoned see-weed)	No. 300		320	
	No. 200		200	
Boiled species of Japanese Mushroom "Matsutake", "Shimeji", "Shoro", "Nametake", French mushroom (Champignon)	No. 350	200		
	No. 300	180		
	No. 200	120		
Boiled "Nameko" (A species of Japanese mushroom)	No. 300	200		Units shall be similar in size.
	No. 200	150		
Seasoned, baked "Matsutake" (Japanese mushroom)	No. 300	200	240	Cap opened mushroom shall not be used.
	No. 200	130	150	
"Hana Rakkyo" (Small scallion) picked in vinegar and sugar	No. 350	240		MIN of sugar shall be 35%. Unit shall be similar in size.
	No. 300	220		
	No. 200	150		
"Otsubu Rakkyo" (Large scallion)	No. 350	240		MIN of sugar shall be 25%. Units shall be similar in size.
	No. 300	220		
	No. 200	150		
"Fukujin Zuke" "Wariboshi Zuke" (Japanese pickles)	No. 300	240	290	MIN of sugar shall be 30%. MIN of vegetables shall be consisted of four kinds of vegetables as follows: Salted garden radish, dried garden radish, jackbean, eggplant, bamboo sprout, lotus, white cucumber, cucumber and perilla (leaves and seeds). It shall consist of 70% of salted garden radish and 30% of others. MAX of dried garden radish shall be 10%. "Wariboshizuke" shall consist of 90% of dried garden radish and 10% of tangle.
	No. 200	160	180	
Chestnut in syrup	No. 400	280	490	MIN of sugar shall be 50%.
	No. 300	200	350	
	No. 200	135	230	

Remarks:

(1) Conditions required for bottled goods shall be applied to potted goods with the necessary modifications.

(2) In case cans and bottles not mentioned in the above table are used, the conditions needed for the respective items of the annexed table-conditions mentioned in the column "Condition" must be complied with.

(13) Monosodium glutamate:

Monosodium glutamate shall meet the regulations set in the clauses defining the quality of monosodium glutamate in the Food Sanitation Law as well as requirements prescribed in the undermentioned paragraphs.

Grades A and B are established and standards are prescribed as follows:

Description	A Quality	B Quality
Appearance	White crystalline powder	Ditto
Characteristics	No alkaline response by B.T.B. test in solution of distilled water	Ditto
Purity	As determined by the following paragraphs 1–4 of the method of determining and the purity of monosodium glutamate must be 99% or over as the purity of monosodium glutamate with chemical formula ($C_5H_8NO_4NaH_2O$)	Each purity shall be not less than 95%.

Separate paragraph:

Method of determining; 1,

The purity will be shown in percentage by means of first determining the amounts of moisture and NaCl through the processes as mentioned in the following paragraphs, and then deducting the percentages representing moisture and NaCl from 100%.

Amount of moisture;

Into a glass weighing-implement with and internal diameter of ca. 30mm. and the same in height, about 3 gr. of the specimen with ascertained weight will be taken and after being dried for 5 hours in a steamchamber at 98°±1°C, allowed to stand in the desiccator by ordinary method at room temperature. The difference between the weights before and after the process will be regarded as the amount of water.

Amount of NaCl:

About 3 gr. of specimen with ascertained weight will be taken, dissolved in the some distilled water, at neutral solution, add a few drops of 10% solution of potassium chromate as an indicator and titrate with N/30 solution of silver nitrate. Calculate the amount of NaCl.

Method of determining; 2,

Determining the amount of amino-N by Van Slyke Method and calculate the purity excepting that will be over the quantity of total N by Kjeldahl Method with another executing.

Method of determining; 3,

About 5 gr. of specimen with ascertained weight will be dissolve in distilled water and 10 c.c. of 30% solution of hydrochloric acid to make up 50 c.c. in whole. Filter the solution by a dried filter paper and measuring the specific rotatory power of it by the polarimeter with a 1/100 precision at 18°C, the purity will be calculated, provided that $[\alpha]$ 18° D of free glutamic acid is (+) 31.5°, when the mol ratio of free glutamic acid to hydrochloric acid in aqueous solution is (1:2) or more over.

Method of determining; 4,

Determining the amounts of soda by the following prescribed methods of (a) and (b), the purity will be calculated by multiplying the coefficient to be sum of them:

Amount of soda (a):

Taking about 1 gr. of the specimen with ascertained weight, make it into ashes by the slightly red flame (below than 650°C) and add the adequate quantity of N/10 sulphuric acid solution and wash out the whole into a beaker. Then heating it gently, after arriving at boiling point, continue the heating for 5 to 8 minutes and titrate with the N/10 sodium hydroxide solution by B.T.B. test as an indicator. Calculate the amount of soda in ashes.

Amount of soda (b):

Taking about 1 gr. of the specimen with ascertained weight, dissolve in an adequate quantity of

distilled water and titrate with the N/10 sodium hydroxide solution by B.T.B. test as an indicator:

Calculate the amount of soda required thereupon.

(14) Lily Bulbs:

In the case of the following mentioned must be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Grades are classified into F.A.Q. and L.G. and the standards are as follows:

(1) "Lilium longiflorum" species:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q
Undersized bulbs	Not more than 2% of undersized-bulbs of included	Ditto
Rate of inclusion of split bulbs	In case of 7 inches bulbs especially two-headed bulbs included within the extent of 20% or less. In case of less than 7 inches bulbs, with an assortment of 6-8 bulbs, not split bulbs included. In case of less than 10 inches bulbs, no three-headed bulbs included. No four-headed bulbs included	Ditto
Shape	Regular and with no external damage	Ditto
Unseasonable sprouting	Free from unseasonable sprouting	Ditto
Core	Perfect	Ditto
Root	Perfect	Ditto
Growth	Perfect	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are especially recognized as inferior for some other reasons.

(2) "Lilium speciosum" species:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q.
Undersized bulbs	Not more than 2% of undersized-bulbs of included	Ditto
Rate of inclusion of split bulbs	In case of 8 inches bulbs especially two-headed bulbs included within the extent of 20% or less. In case of less than 8 inches bulbs, no split bulbs included. In case of less than 10 inches bulbs, no three-headed bulbs included. No four-headed bulbs included.	Ditto
Shape	Regular and with no external damage	Ditto
Unseasonable sprouting	Free from unseasonable sprouting	Ditto
Core	Perfect	Ditto
Root	Perfect	Ditto
Growth	Perfect	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(3) "Lilium auratum" species:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q.
Undersized bulbs	Not more than 2% of undersized-bulbs of included	Ditto
Rate of inclusion of split bulbs	In case of 8 inches bulbs, especially, two-headed bulbs included within the extent of 20% or less In case of less than 8 inches bulbs, no split bulbs included. In case of less than 10 inches bulbs, no three-headed bulbs included; provided, however, that in case of 10 inches or more, three or more headed bulbs may be included	Ditto
Shape	Regular and with no external damage	Ditto
Unseasonable sprouting	Free from unseasonable sprouting	Ditto
Core	Perfect	Ditto
Root	Perfect	Ditto
Growth	Perfect	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(4) Other lily bulbs:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q.
Shape	Regular and with no external damage	Ditto
Unseasonable sprouting	Free from unseasonable sprouting	Ditto
Core	Perfect	Ditto
Root	Perfect	Ditto
Growth	Perfect	Ditto

Although each item of the above may come under F.A.Q., they shall be classified as L.G., when they are specially recognized as inferior for some other reasons.

Remarks: Combination of bulbs

4- 5 inch	5- 6 inch	6- 7 inch	6- 8 inch	7- 8 inch	7- 9 inch
8- 9 inch	8-10 inch	9-10 inch	9-11 inch	10-11 inch	11-12 inch
11-13 inch	12-13 inch	13-15 inch	15-16 inch	15-17 inch	16-18 inch

(15) Tulip Bulbs:

In the case of the following mentioned must be inspected in accordance with the Plant Quarantine Law, they must pass the said inspection.

Grades are classified into F.A.Q., and L.G. quality, and the standards are as follows:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q.
External damage	Not more than 3% of externally damaged bulbs included	Ditto
Growth	Not more than 3% of imperfectly grown bulbs included	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(16) Seeds:

In the case of the following seeds must be inspected in accordance with the Pland Quarantine Law, they must pass the said inspection.

Grades are classified into F.A.Q., and L.G. and the standards are as follows:

(1) Vegetable seeds:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and the proper shape and nature of the species retained	Not falling under F.A.Q.
Seed shape	Regular and not impaired	Ditto
Ripeness	Perfect	Ditto
Dryness	Good	Ditto
Rate of germination	As per attached list	Ditto
Rate of selection	As per attached list	Ditto
Weight per *sho*	As per attached list	Ditto
Color and Lustre	Good	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(2) Tree seeds:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and with the original nature of the species	Not falling under F.A.Q.
Seed shape	Regular and not impaired	Ditto
Ripeness	Appropriate	Ditto
Dryness	Good	Ditto
Rate of germination	As per list attached	Ditto
Rate of purity	As per list attached	Ditto
Weight per *sho*	As per list attached	Ditto
Color and Lustre	Good	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(3) Flower seeds:

Description	F.A.Q.	L.G.
Species	With the proper shape and nature of the species, and unmixed, except where expressly indicated to the contary	Not falling under F.A.Q.
Rate of germination	Rate expressly indicated, and fit for such rate	Ditto
Impurities	Free from grits impurities	Ditto
Seed shape	Regular and not impaired	Ditto
Dryness	Good	Ditto
Ripeness	Adequate	Ditto
Color and Lustre	Good	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

(4) Other seeds:

Description	F.A.Q.	L.G.
Species	Pure and unmixed, and with the proper shape and nature of the species	Not falling under F.A.Q.
Rate of germination	Rate expressly indicated, and fit for such rate	Ditto
Impurities	Free from grits and other impurities	Ditto
Seed shape	Regular and not impaired	Ditto
Dryness	Good	Ditto
Ripeness	Appropriate	Ditto
Color and Lustre	Good	Ditto

Although each item of the above may come under F.A.Q., they shall be classed as L.G., when they are specially recognized as inferior for some other reasons.

Remarks: For determinating the rate of germination and selection following method will be used:
Rate of germination: by section examination, chemical dye experiment, and sprouting test.
Rate of selection: by measuring the proportion between bulk and weight.

Annexed Table No. 1

List of Vegetable Seeds

Species	Minium weight per *sho* (more than *momme*)	Min. Rate of selectness (more than %)	Min. Rate of germination (more than %)
Radish	360 *momme*	97%	85%
"Twenty-days" radish (quick-growing)	290 "	97	80
Turnip	310 "	97	85
Carrot — General, with rootlets	—	75	60
Carrot — General, without rootlets	140 "	95	75
Carrot — "Kintoki" (red), with rootlets	70 "	90	60
Burdock	230 "	97	70
Green Onion	130 "	97	85
Onion	200 "	97	80
"Hakusai" (White cabbage)	310 "	97	85
"Tsukene", etc. (Japanese cabbage for pickling)	300 "	97	85

Cabbage	310 *momme*		97%	85%
Brussel sprouts	310 »		97	80
Spinach	Ball-shaped	210 »	95	70
	Needle-shaped (Japanese)	140 »	90	65
	Needle-shaped (Western)	130 »	90	65
"Fudanso"	90 »		90	75
"Chrysanthemum" (coronarium)	145 »		95	60
Trefoil	220 »		95	55
Lettuce	170 »		97	80
Cucumber	230 »		97	85
Cucumis concmon (white muskmelon)	210 »		97	85
Musk-melon	210 »		97	85
"Makuwa-uri" (common Japanese melon)	210 »		97	85
Pumpkin	Japanese	165 »	97	85
	Western	145 »	97	85
Water-melon	210 »		97	85
White guard-melon	140 »		97	85
Sponge-ground	200 »		97	85
Litchi	200 »		97	85
Bottle-gourd	135 »		97	85
Egg-plant	200 »		97	80
Tomato	120 »		97	85
String-bean	330 »		98	90
Pea	320 »		98	80
Broad bean	1 *sun*	280 »	98	80
	Others	310 »	98	80
Egyptian kidney-bean	330 »		98	85
Cow-pea	310 »		97	80
Soya bean	340 »		95	85
Peanut	Shelled	320 »	98	70
	Unshelled	—	98	—
Horse-bean	240 »		98	80
Okra	230 »		97	80
Maize	310 »		98	80
Cauliflower	310 »		97	80
Clustory Cauliflower	310 »		97	80
Celery	210 »		97	70
Parsley	210 »		97	70
Red Pepper	220 »		97	80
Beet	110 »		90	75
"Tsuruna"	110 »		97	80
Caulerpa	310 »		97	85
Salsify	80 »		97	70
Asparagus	320 »		97	80
Beefsteak plant	240 »		97	80
Parsnip	80 »		95	75

Remark: For the species and subspecies not included in the above list. The standards of similar species and subspecies mentioned therein shall apply for them.

Annexed Table No. 2

List of Tree seeds

Species	Minium weight per *sho* (more than *momme*)	Min. Rate of selectness (more than %)	Min. Rate of germination (more than %)
Gingko	275 *momme*	99 %	90 %
Yew	270 »	95	60
Torreya nucifera	200 »	99	85
"Inugaya"	240 »	99	85
"Inumaki"	350 »	99	90
"Nagi"	240 »	99	80
Pinus densiflora	260 »	99	93
Pinus thumbergli	260 »	99	90
Pinus pentaphylla	300 »	98	80
Larch	160 »	95	45
"Tohi", etc.	160 »	95	70
Fir, etc.	150 »	90	40
Abies sachalinensis	200 »	90	30
"Shirabiso"	130 »	90	30
Hemlock-spruce	150 »	90	50
"Koyamaki" (Kind of podocarpus chinensis)	130 »	90	50
Cedar	200 »	97	40
Japanese cypress	140 »	97	35
Chamaecyparis pisifera (Kind of cypress)	75 »	97	35
"Hiba"	170 »	97	75
"Asunaro" (Hatchet-leaved arborvitae)	170 »	97	75
Juniper	220 »	90	30
White birch	50 »	90	20
Beech	220 »	98	60
Alnus japonica, etc.	97 »	85	30
Quercus serrata	300 »	99	90
Quercus glandulifera, etc.	225 »	98	80
Quercus dentata	320 »	98	90
"Abemaki"	330 »	98	90
Oaks, etc.	260 »	98	70
Pasania	370 »	98	70
Zelkova acuminata	200 »	97	75
"Akinire"	50 »	85	50
"Honoki", etc.	200 »	95	75
Camphor-tree	250 »	98	80
"Yabunikkei"	280 »	98	80
Camellia japonica	230 »	98	80
Thea sasanqua	230 »	98	80
Silk tree	350 »	98	40
"Niseakashiya"	350 »	98	40
Nandina domestica	220 »	98	75
"Tsuru-umemodoki"	180 »	98	60

Quince	270 *momme*	90%	70%
Walnut, etc.	150 »	97	70
" Yashabushi ", etc.	110 »	85	65
" Yachidamo ", etc.	75 »	95	75
Wild rose, etc.	250 »	90	60
Yellow rose	260 »	90	75
Eunymus alata	250 »	90	70
" Hanazuo "	300 »	98	40
" Asebo "	90 »	90	60
" Sarasadodan "	100 »	90	60
Wisterise, etc.	330 »	98	55
" Gamazumi ", etc.	220 »	95	50
" Kihada "	280 »	95	60
" Taranoki "	210 »	95	55
Varnish tree, etc.	130 »	98	80
Wax-tree	175 »	98	80
" Tabunoki "	280 »	95	80
" Harigiri "	210 »	90	60
Maple-tree, etc.	120 »	95	25
Peony	—	98	70
Rhododendron	—	90	70
" Renge-tsutsuji "	—	90	60
Other azaleas	—	90	70
Wild cherry, etc.	250 »	98	70
" Megi "	300 »	98	80
Box-tree	110 »	98	70
" Inutsuge " (kind of box-tree)	110 »	98	65
Horse-chestnut	300 »	99	60
Cercidiphyllum japonicum	57 »	98	50
" Yamaboshi "	—	98	70
" Egonoki "	—	98	70
Pear-tree, etc.	270 »	90	60
Persimmon-trees, etc.	—	98	75
Hibiscus mutabilis	—	98	75
Crape-myrtle	—	90	25
Japanese Pagoda-tree	—	95	80
Chestnut-tree	—	99	70
Japanese medlar	—	99	80
Plum-tree	—	99	70
Peach-tree	—	99	70
" Kuzufuji "	320 »	96	80
" Chiya "	250 »	90	90

Remark: In regard to general and species not enumerated above figures given in the table for analogous categories are to be regarded as standards.

(17) Rice straw mat:

Grades are classified into the high grade and the low grade, and the standards are as follows:

Description	High grade		Low grade
Raw materials and processing thereof	Good and even		Not falling under the high grade
Fumigation	Good sulfur fumigation		Ditto
Dryness	Satisfactory		Ditto
Dyeing	Good		Ditto
Printing	Good		Ditto
Texture	Good		Ditto
Border sewing	Twice sewn and good		Ditto
Stretch of warp yarn	Good		Ditto
Irregularity of filling	Unremarkable		Ditto
Blemish, stain and other defects	Unremarkable		Ditto
Finishing and other processing	Good		Ditto
Count and number of warp yarn	Count of warp yarn of thread	Number per 9 *shaku*	Ditto
	As strong as cotton yarn 20/3×2 or stronger	720 and more	
	As strong as cotton yarn 20/3 or stronger	120 and more	

(18) Grass mat:

Grades are classified into the high grade and the low grade, and the standards are as follows:

Description	High grade	Low grade
Raw materials and processing thereof	Good and even	Not falling under the high grade
Dyeing	Good	Ditto
Printing	Good	Ditto
Dryness	Satisfactory	Ditto
Blemish, stain and other defects	Unremarkable	Ditto
Finishing and other processing	Good	Ditto
Texture	Good	Ditto
Stretch of warp yarn	Good	Ditto
Irregularity of filling	Unremarkable	Ditto
Number of warp yarn	As per Attached Table 1 or buyer's instructions	Ditto
Size	As per Attached Table 2 or buyer's instructions	Ditto
Binding	Good	Ditto
Weight	As per Attached Table 3 or buyer's instructions	Ditto
Border and finishing thereof	Good	Ditto
Others	As per buyer's instructions	Ditto

Attached Table 1: Number of yarn.

Number per width 3 *shaku* 330±2, 260±2, 240±2, 220±2, 200±2, 180±2, 150±2,

Attached Table 2: Size.

(1) Regular sized grass mats: Width: 2.9 to 3 *shaku*
Length: 120 *shaku*

(2) Bigger sized grass mats:

Article	Length (*shaku*)	Width (*shaku*)
5 pcs. bound together	14.5 to 15.1	14.5 to 15.25

4 pcs. bound together	14.5 to 15.1	11.6 to 12.2
"	11.6 to 12.1	11.6 to 12.2
3 pcs. bound together	11.6 to 12.1	8.7 to 9.15
"	8.7 to 9.1	8.7 to 9.15
2 pcs. bound together	11.6 to 12.1	5.8 to 6.1
	8.7 to 9.1	5.8 to 6.1
	5.8 to 6.1	5.8 to 6.1

(3) Smaller sized grass mats.

Width (*shaku*)	Length (*shaku*)
3	6
3	5.7
2.9	5.5
2.5	4.8
2.25	4.3
2	3.8
1.5	2.5

Attached Table 3: Weight.

(1) Regular sized grass mats.

Article		Weight (*kan*)	Article		Weight (*kan*)
"Meseki" weaving	330 warp	3.3 and more	"Meseki" and crossed weaving	200 warp	4.6 and more
"	260 warp	4.0 "	"	180 warp	4.8 "
"	240 warp	4.1 "	"	150 warp	5.0 "
"	220 warp	4.2 "	Machine weaving	240 warp	4.7 "
"	200 warp	4.3 "	"	180 warp	5.0 "
"	180 warp	4.5 "	"Morome" weaving	240 warp	5.0 "
"	150 warp	4.7 "	"	180 warp	5.3 "
"Meseki" and crossed weaving	260 warp	4.3 "	"Aya" weaving	240 warp	5.0 "
"	220 warp	4.5 "	"	180 warp	5.5 "
			Hemp warp	8 *bu-me*	5.3 "

(2) Weight of bigger sized grass mats to be in proportions to that of regular sized grass mats.

(3) Smaller sized grass mats.

Article		Weight (*momme*) Par width 3 *shaku* and length 5.7 *shaku*	Weight (*momme*) Per width 2.9 *shaku* and length 5.3 *shaku*
"Meseki" weaving	330 warp	135 and more	125 and more
"	260 "	145 "	135 "
"	200 "	160 "	150 "
"	150 "	210 "	200 "
"Meseki" and crossed weaving	260 warp	160 "	150 "
"	200 "	175 "	165 "
"	150 "	225 "	215 "

Article		Weight (*momme*) Per width 3 *shaku* and length 6 *shaku*
Machine weaving	240 warp	230 and more
"	180 "	250 "
"Morome" weaving	240 "	230 "
"	180 "	250 "

(19) Straw braids:

Grades are classified into the most superior grade, the special grade, the first grade, the second grade and the low grade, and the standards are as follows:

Description	Most superior grade	Superior grade	1st grade	2nd grade	Low grade
Raw materials and processing thereof	Best	Better	Good	Almost good	Not falling under most superior grade, superior grade, 1st grade, 2nd grade
Irregular Knitting	None	Almost none	Unremarkable	Not so remarkable	Ditto
Cut and unsatisfactory binding	None	None	None	None	Ditto
Mildew, stain, change in color, irregular dyeing and other defects	None	Almost none	Unremarkable	Not so remarkable	Ditto
Dryness	Satisfactory	Satisfactory	Satisfactory	Satisfactory	Ditto
Shade	Best	Better	Good	Almost good	Ditto
Bleeching, finishing and other precession	Best	Better	Good	Almost good	Ditto
Width	Uneveness, unremarkable	Uneveness, unremarkable	Uneveness, unremarkable	Uneveness, unremarkable	Ditto
Make up	(1) Length of frame 16 *sun* (*kane*) and in 6 ranks 9 folds or as per buyer's instructions. (2) Bond in two folds. (3) "Araso" triangle rushes or paper tapes used as binding materials.	(1) Length of frame 16 *sun* (*kane*) and in 6 ranks 9 folds or as per buyer's instructions. (2) Bond in two folds. (3) "Araso" triangle rushes or paper tapes used as binding materials.	(1) Length of frame 16 *sun* (*kane*) and in 6 ranks 9 folds or as per buyer's instructions. (2) Bond in two folds. (3) "Araso" triangle rushes or paper tapes used as binding materials.	(1) Length of frame 16 *sun* (*kane*) and in 6 ranks 9 folds or as per buyer's instructions. (2) Bond in two folds. (3) "Araso" triangle rushes or paper tapes used as binding materials.	Ditto
Stretch	None	None	None	A little stretched	Ditto
Others	A per buyer's instructions	As per buyer's instructions	As per buyer's instructions	As per buyer's instructions	Ditto

(20) Menthol crystal:

Grades are classified into upper and lower ones, with their standard as follows:

Description	Upper grade	Lower grade
Melting point	41°—43°C	Not falling under upper grade
Condition of crystal	Good	Ditto
Impurities	No inclusion of impurities	Ditto
Quality	Good quality	Ditto
Weight of Content	Indicating weight of content which conforms it	Ditto

Although each item may come under Upper grade, when those are inferior by other reason, they are to be graded as Lower grade.

(21) Hardwood lumber:

Boards or planks are classified into 1st quality, 2nd quality, 3rd quality and 4th quality. Coffin boards and step planks are classified into 1st quality and 2nd quality. Strips and squares are classified into 1st quality, 2nd quality and 3rd quality. The grading standards are shown as

follows:

(1) Boards or planks (including short boards or planks)

Item	1st quality	2nd quality	3rd quality	4th quality
Minimum numbers of sound cutting.		Not permitted to exceed the following limit, but the total area of sound cutting shall be $^2/_3$ and over of the boards or planks: Surface area (sq. ft.) — Nos. 8 to less than 12 — 2 12 to less than 16 — 3 16 and over — 4	Not permitted to exceed the following limit, but the total area of sound cutting shall be $^1/_2$ and over of the boards or planks: Surface area (sq. ft.) — Nos. less than 5 — 3 5 to less than 8 — 3 8 to less than 12 — 4 12 to less than 16 — 5 16 and over — 5	
Knot and similar defect to knot	Sound knot or knot hole, rotten knot, loose knot and the similar defect to knot of more than $^1/_8$″ in max. dia. which does not pass through to the other side are not permitted to exceed the following limit: Surface Area (sq. ft.) — Max. dia. of knot (inch) — Nos. less than 5 — 0 5 to less than 8 — $1^1/_4$ or under — 1 8 to less than 16 — ditto — 2 16 and over — ditto — 3 In case of $1^1/_4$″ or under of total max. dia. of 2 knots, they are deemed to be one knot	Sound knot or knot hole, rotten knot, loose knot and the similar defect to knot of more than $^1/_8$″ in max. dia. which does not pass through to the other side are permitted to be equivalent to each item of following cases: 1. In case of the surface area being less than 8 sq. ft., they are not permitted to exceed the following limit: Surface Area (sq. ft.) — Max. dia. of knot (inch) — Nos. less than 5 — $1^1/_4$ or under — 1 5 to less than 8 — ditto — 2 ditto — $2^1/_2$ or under — 1 In case of $1^1/_4$ inch or under of total max. dia. of 2 knots, they are deemed to be one knot 2. In case of surface area being 8 sq. ft. and over, they are permitted to be 3″ or under in max. dia. in part except sound cutting	Sound knot or knot hole, rotted knot, loose knot and the similar defect to knots of more than $^1/_8$″ in max. dia. which does not pass through to the other side are permitted to be 4″ or under in max. dia. in part	Not coming under 1st quality, 2nd quality and 3rd quality

Crook	Not permitted to exceed the following limit: Allowable curvature Length (ft.) — (inch) less than 6 — $^3/_8$ or under 6 to less than 8 — $^1/_2$ or under 8 to less than 10 — $^3/_4$ or under 10 and over — 1 or under	Not permitted to exceed the following limit: Allowable curvature Length (ft.) — (inch) less than 6 — $^1/_2$ or under 6 to less than 8 — $^3/_4$ or under 8 to less than 10 — 1 or under 10 and over — $1^1/_2$ or under	Same as 2nd quality	Ditto
Sapwood (only for Oak)	25% or under of surface area and $^1/_3$ or under of board width in max. sapwood width	50 % or under of surface area		
Wane	Thickness 20% or under Width 5% or under Length 10% or under	Thickness 50% or under Width 10% or under Length 10% or under	Thickness 50% or under Width 20% or under Length 20% or under	Not coming under 1st quality, 2nd quality and 3rd quality
End check	5% or under	10% or under	10% or under	Ditto
Lengthwise warp, crosswise warp, twist, discoloration and rough sawed surface	None	With slight ones	Not remarkable	Ditto
Undulate warp, double crook and slanting grain	None	None	With slight ones	Ditto
Shake	5% or under. But any shake only located on the surface or side shall not be permitted	10% or under. But any shake only located on the surface or side shall not be permitted	Same as 2nd quality	Ditto

Season check	Length of check measured in inch shall not exceed the numerals of superficial feet and the check with a gradient of more than $1/12$ of length of check shall not be permitted	Same as 1st quality	Same as 2nd quality	Ditto
Part near pith	None	None	Can involve part near pith which have no splits	Ditto
Other defects	None	With slight ones	Not remarkable	Ditto
Seasoning	Enough seasoning at surface of board. But moisture content is as follows: Thickness (inch) % 1 or under 25% or under 1 and over less than 2 35% or under 2 and over 50% or under	Same as 1st quality	Same as 2nd quality	Ditto

The judgement of grading standard shall be made on the poor side.

Worm-hole shall not be permitted in each quality.

As for the "quarter-sawn boards or planks", the figure must be 80% and over on any face of the board. Or regarding to be unnecessary for the figure, the part which the max. slope of grain is in angles of 45 degrees or under for the face of board, must be 80% and over on the face of board.

(2) Coffin boards (including coffin mouldings), step planks and strips (including short strips)

Item	1st quality	2nd quality	3rd quality
Coffin boards	Same as 1st quality boards or planks specification, but without knots on one surface and without end checks	Same as 2nd quality boards or planks specification, but in the coffin boards of less than 7′ in lengh no end check shall be permitted and in case of 7′ and over in length, more than 3% end check shall not be permitted	
Step planks	Same as 1st quality boards or planks specification, but without knots on one surface	Same as 2nd quality boards or planks specification	
Strips	Same as 1st quality boards or planks specification. But crook shall be as follows:	Same as 2nd quality boards or planks specification. But sound knot being more than 40% of width of board	Not coming under 1st quality and 2nd quality

Length (ft.)	Allowable curvature (inch)
less than 6	$1/4$ or under
6 to less than 8	$3/8$ or under
8 to less than 10	$1/2$ or under
10 and over	$3/4$ or under

in the max. dia. shall not be permitted and crook shall be as follows:

Length (ft.)	Allowable curvature (inch)
less than 6	$3/8$ or under
6 to less than 8	$1/2$ or under
8 to less than 10	$3/4$ or under
10 and over	1 or under

The judgment of grading standard shall be made on the poor side.

Coffin boards and step planks not coming under 1st quality and 2nd quality shall be dealt as boards or planks.

Worm-hole shall not be permitted in each quality.

Regarding with "quarter-sawn board" shall be same as boards or planks.

(3) Squares (including short squares)

Item	1st quality	2nd quality	3rd quality
Knot and similar defect to knot	Sound knot of $1^1/_4''$ or under in max. dia. shall not be permitted to exceed the following limit: Length of one side (inch) / Less than 8′ in length / 8′ and over in length less than 2: 0 / 0 2 to less than 3: 0 / 1 3 to less than 5: 1 / 2 5 and over: 2 / 3 In case that total max. dia. of 2 knots is $1^1/_4''$ or under, they are deemed to be one knot	Equivalent to an item of following cases: 1. (a) Total sound parts of 2′ and over in length shalll be $2/3$ and over of the entire length of square (b) In not sound parts, except above sound parts, sound knots of $2^1/_2''$ or under in max. dia. and liner streaks or bark pockets shall be permitted 2. Regarding with the square with sound parts on three surfaces, one sound knot of $1^1/_4$ or under in max. dia. shall be permitted (in case that total max. dia. of 2 knots is $1^1/_4''$ or under, they are deemed to be one knot)	Not coming under 1st quality and 2nd quality
Crook	Not permitted to exceed the following limit: Length (ft.) / Allowable curvature (inch) less than 6: $3/8$ or under 6 to less than 8: $1/2$ or under 8 to less than 10: $3/4$ or under 10 and over: 1 or under	Not permitted to exceed the following limit: Length (ft.) / Allowable curvature (inch) less than 6: $1/2$ or under 6 to less than 8: $3/4$ or under 8 to less than 10: 1 or under 10 and over: $1^1/_2$ or under	Ditto
Sapwood (only for Oak)	Sapwood of more than 30% on 2 adjoining surfaces of square shall not be permitted	Sapwood of more than 40% on 3 surfaces of square shall not be permitted	Ditto

Wane	10% or under	10% or under	Ditto
End Check	Ditto	Ditto	Ditto
Discoloration	None	Not remarkable	Ditto
Part of near pith	None	None within sound parts	Ditto
Other defects	Same as 1st quality boards or planks	Same as 1st quality boards or planks	Ditto

The judgement of grading standard shall be made on the four sides of square.
Worm-hole shall not be permitted in each quality.

Remarks: Measuring methods in regard to sound cutting and defects of above grading standard (boards or planks, coffin boards, step planks, strips and squares) shall be as follows:

Sound cutting

1. Soud cutting in 2nd quality boards or planks is defined to mean the rectangle of 4″ and up by 1″ rising in width and 2′ and up by 6″ rising in length or 3″ and up by 1″ rising in width and 3′ and up by 6″ rising in length and with neither any of knots nor any of similar defects to knot, wanes, end checks, lengthwise warps, crosswise warps, undulate warps, double crooks, slanting grains, twist, worm-holes, shakes, season checks or the like. But slight discoloration and rough sawed surface shall be permitted. Sound cutting in 3rd quality boards or planks is defined to mean the rectangle of 3″ and up by 1″ rising in width and 2′ and up by 6″ rising in length and the other measuring method of sound cutting of 2nd quality shall apply in case of 3rd quality
2. The width of sound cutting shall be measured at right angles to the length of board and its length shall be measured at parallel to the length of board

Knot

1. Size of knot shall be measured according to the max. dia.
2. Sound knot of $1/4$″ or under in max. dia. shall not be regarded as defect
3. Tight dead knot shall be regarded as sound knot
4. Knot hole, rotten knot and loose knot shall be regarded as sound knot of 2 times max. dia. of them
5. A spike (or oval) knot which its max. dia. is over 3 times of its min. dia. shall be regarded as half knot of its max. dia.

Similar defect to knot

Decay, depression in surface, demage, hole, streak, and bark pocket shall be regarded as a knot of 2 times the max. dia. of the defect. But a liner streak or bark pocket of $1/8$″ or under in width shall be regarded as $1/3$ knot of its max. dia.

Crook

Crook shall be denoted by the largest distance between chord and are along the length

Sapwood

1. Sapwood of boards or planks, coffin boards, step planks and strips shall be denoted as a percentage of an area of the sapwood to an area of surface.
   (Width of sapwood on both sides of one surface shall be counted as a widest total of opposite sapwoods)
2. Sapwood of square shall be denoted as a percentage of the total length of each sap on all sides to the total length of 4 sides

Wane

1. Thickness, width and length of wane of boards or planks, coffin boards, step planks and strips shall be denoted as a percentage of max. wanes to thickness, width, and length of the board
2. The above wanes shall be measured at max. parts
3. Wane of square shall be denoted as a percentage of sum of thickness of each wane on all sides at the minimum cross section to the total length of four sides. Length of wane shall be denoted as a percentage of the sum of length of each wane to the length of square
4. Break off or damage on the edges shall be regarded as wane

End check

1. End check shall be denoted as a percentage of the length of the check to the length of square
2. In case of 2nd over end checks in the same end, the largest one shall be counted. In case of end checks on both ends, the total of the longest checks on each end shall be counted

Shake

Shake appeared only at the end shall be denoted as a percentage of the depth of the shake to the length of square. Measuring method of end check shall apply in case of shake other than above

Other defects

Other defects shall be judged according to their degrees

Defects out of standard size

These defects found out of standard width shall be regarded as defects, and these found out of standard length shall not be regarded as defects. However, worm-hole shall not be allowable, even if they may be found out of standard sizes

Allowance of sizes of boards or planks (1st, 2nd and 3rd qualities) and coffin boards, step planks, strips and squares (1st and 2nd qualities) shall be indicated below:

Thickness:	less than 1″	(−) $1/32$″
	1″ and over	(−) $1/16$″
	more than 2″	(−) $1/8$″
Width:	12″ or under	(−) $1/16$″
	More than 12″	(−) $1/8$″
Length:	2″ and over	

(22) Plywood:

Types of plywood shall be classified into as follows:

Type I plywood

It shall be of complete water-resistance, being bonded together so that it may be resistant to long weather and moisture exposure and unaffected by micro-organisms. But Type I plywood shall withstand the boil test and the test of moisture content prescribed in a separate paragraph

Type II plywood

It shall be of high water-resistance, being bonded together so that it may be unaffected by micro-organisms and highly resistant to water and dampness and capable of withstanding moderate weather exposure. But Type II plywood shall withstand the hot and cold soak test and the test of moisture content prescribed in a separate paragraph

Type III plywood

It shall be of moderate water-resistance, being bonded together so that it may retain practically all its strength after occasional wetting and drying. But Type III plywood shall withstand the cold soak test, the test of normal state bonding strength and the test of moisture content prescribed in a separate paragraph

Type IV plywood

It shall not especially require water-resistance, being bonded together so that it may be suitable the use under conditions not subject to water and high dampness. But Type IV plywood shall withstand the test of normal state bonding strength and the test of moisture content prescribed in a separate paragraph

Type V plywood

Any plywood not coming under the above classification standard shall be classified into Type V plywood

Each type plywood shall be classified again into 1st quality, 2nd quality, 3rd quality and 4th quality. The grading standards are shown as follows:

Kinds of plywood	Grade	Joint		Quality of neer face (cf Note 1)			Other matters
		Face	Back	Face	Back	Core & crossband	
Rotary-cut and both sides good	1st q.	None	None	A	A	A	To be adapted for standards in Note 2
	2nd q.	″	″	B	B	B	
	3rd q.	″	″	C	C	C	

Rotary-cut, both sides good and jointed	1st q.	3 or under for less than 4′ in width: 4 or under for 4′ and over in width.	A	A	A	Ditto
	2nd q.		B	B	B	
	3rd q.		C	C	C	
Rotary-cut and one side good	1st q.	None	A	C	A	Ditto
	2nd q.	»	B	C	B	
	3rd q.	»	C	C	B	
Rotary-cut one side good and jointed	1st q.	3 or under for less than 4′ in width: 4 or under for 4′ and over in width	A	C	A	Ditto
	2nd q.		B	C	B	
	3rd q.		C	C	B	
Sliced or sawn and both sides good	1st q.		A	A	A	Ditto
	2nd q.		B	B	B	
	3rd q.		C	C	B	
Sliced or sawn and one side good	1st q.		A	C	A	Ditto, but backs may be of rotary-cut, sliced or sawn veneer
	2nd q.		B	C	B	
	3rd q.		C	C	B	

Any plywood not coming under the above grading standard shall be classified into 4th quality.

Note 1: the quality of veneer-face.

a) Face and back in domestic timber plywood.

Item	A	B	C
Sound knot and sound bur 1	1 or under of $^3/_8$″ or under in max. dis. per 6 sq. ft. and its fractions, but per mitted the slight sound burls	2 or under of $^3/_4$″ or under in max. dia. per 6 sq. ft. and its fractions, but permitted the slight sound burls	$^{13}/_{16}$″ or under in max. dia., but permitted the slight sound burls
Leaf knot	$^1/_4$″ or under in max. dia. and not gathering	Same as A	
Dead knot	1 or under of $^1/_8$″ or under in max. dia. per 18 sq. ft. and it fractions	3 or under of $^3/_{16}$″ or under in max. dia. per 6 sq. ft. and its fractions	$^3/_8$″ or under in max. dia.
Knot-hole and loose knot	None	3 or under of $^1/_{32}$″ or under in max. dia. per 6 sq. ft. and its fractions, but permitted the mended ones	$^3/_{32}$″ or under in max. dia., but permitted the mended ones
Worm-hole	None	Mended one skilfully	Mended one
Simultaneous existence of sap and heart wood	In the case with Oak and *Sen*, none		
Plug-wood	These shall be small plug-wood with color and grain matched for in pleasing effect	Not unsightly	
Streak and interlooked grain	Slight	Slight	
Discoloration	Very slight	Slight	Not remarkable
Stain	None	Slight	Not remarkable
Bark pocket and pitch pocket	None	1 or under of $^3/_8$″ or under in max. dia. per 6 sq. ft. and its fractions	$^{13}/_{16}$″ or under in max. dia.

Split and shake	None	Width $^1/_{64}$″ or under length 4″ or under	Width $^1/_{32}$″ or under, length 8″ or under
Crosswise break	None	None	Slight
Decay and other remarkable defects	None	None	None
Joint	In the case with joints, veneers shall be matched for color and grain at the joints in pleasing effect and be jointed inconspicuously	In the case with joints, crevice of joints shall not be $^1/_{64}$″ or under in width and be 12″ or under in length	In the case with joints, crevice of joints shall not be $^1/_{64}$″ or under in width

b) Face and back in Lauan-plywood.

Item	A	B	C
Sound knot and sound burl	1 or under of $^3/_8$″ or under in max. dia. per 6 sq. ft. and its fractions, but permitted the slight burls	2 or under of $^3/_4$″ or under in max. pia. per 6 sq. ft. and its fractions, but permitted the slight burls	$^{13}/_{16}$″ or under in max. dia., but permitted the slights burls
Leaf knot	$^1/_4$″ or under in max. dia. and not gathering	Same as A	
Dead Knot	None	2 or under of $^3/_{16}$″ or under in max. dia. per 6 sq. ft. and its fractions	$^3/_8$″ or under in max. dia.
Knot-hole and loose knot	Mended skilfully	2 or under of $^1/_8$″ or under in max. dia. per 6 sq. ft. and its fractions, but permitted the mended ones	3 or under of $^1/_4$″ or under in max. dia. per 6 sq. ft. and its fractions, but permitted the mended ones
Worm-hole	$^1/_{16}$″ or under in max. dia., not gathering and mended skilfully	1. $^1/_{16}$″ or under in max. dia., not gathering extremely and mended 2. In the case with narrow and long worm holes, the longer dia. of hole shall be less than $^3/_8$″ and number of hole shall be below one per 6 sq. ft. and its fractions. However, the hole should be amended	1. Mended ones of $^1/_{16}$″ or under in max. dia. 2. In the case with narrow and long worm holes, the longer dia., of hole shall be less than $^5/_8$″ and number of hole shall be below one per 6 sq. ft. and its fractions. However, the hole should be mended
Simultaneous existence of sap and heart wood	Slight	Slight	
Plug-wood	These shall be small plug-wood with color and grain matched for in pleasing effect	Not unsightly	
Streak, "Mimizu" and interlocked grain	Slight	Slight	
Discoloration	Very slight	Slight	Not remarkable
Stain	None	Slight	Not remarkable

Bark pocket and pitch pocket	None	1 or under of $^3/_8$″ or under in max. dia. per 6 sq. ft. and its fractions	1 $^3/_{16}$″ or under
Split and shake	4″ or under in length and jointed in conspicuously	Width $^1/_{64}$″ or under, Length 8″ or under	Width $^1/_{32}$″ or under, length 12″ or under
Crosswise break	None	None	Slight
Decay and other remarkable defects	None	None	None
Joint	In the case with joints, veneers shall be matched for color and grain at the joints in pleasing effect and be jointed inconspicuously	In the case with joints, crevice of joints shall be $^1/_{64}$″ in width and be 12″ in length	In the case with joints, crevice of joints shall be $^1/_{64}$″ in width

c) Core and Cross-bands.

Item	A	B
Split and crevice of joints	Width $^1/_8$″ or under	Width $^3/_{16}$″ or under
Crosswise break and decay	None	Slight
Other remarkable defects	None	None

Note 2: Other matters

Item	Remarks
Species of wood	The face and back of the plywood shall be of same species of wood, but in case of the special demand shall be permitted to use other species of wood. The core and crossbands in the case of 5-plied or more plied plywood, may be any other species of wood
External appearance	The plywood shall be smooth on both faces, without blisters, wrinkles, laps, unsightly cores, undulate warps, remarkable warps, uneven thickness of plywood, rough finishing, etc.
Allowance of size	Length: Standard size (+) $^3/_8$″
	Cut size (±) $^1/_{32}$″
	Width: Standard size (+) $^1/_4$″
	Cut size (±) $^1/_{32}$″
	Thickness: (±) $^1/_{64}$″

Separate Paragraph:

1. Sampling:
Five sample sheets of plywood shall be taken at random out of one shipment. A sample piece shall be cut from each sheet and portion of approximately at mid-width and mid-length of the plywood. Each sample piece shall be of sufficient size to provide the required number of test specimens according to method of test for each type.

2. Testing method of bonding strength:
This test shall be conducted on specimens of the form shown in Figure 1. The ends of the specimen shall be gripped in jaws of the type shown in Figure 2, or by a mechanical device proven to give the same result. The load shall be applied at a rate of less than 1320 lbs. per minute. Plywood samples consisting of more than 3 plies shall be stripped of all except any 3 layers and then cut into test specimens as shown in Figure 1. The maximum load at the time of failure shall be noted. Bonding strength shall be calculated according to the formula described below:

$$\text{Bonding strength} = \frac{P}{b \times h} \text{ lb/in}^2$$

P—Maximum load (lb.)
b—Width of bonding surface (between sawn grooves) (in)
h—Length of bonding surface (between sawn grooves) (in)

Figure 1.

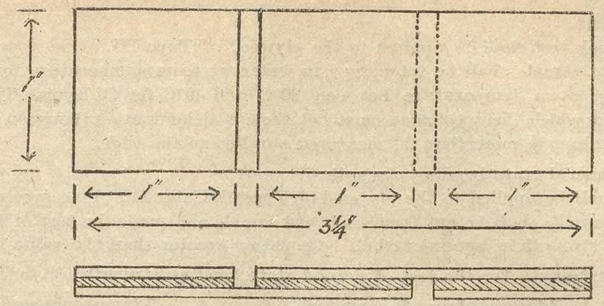
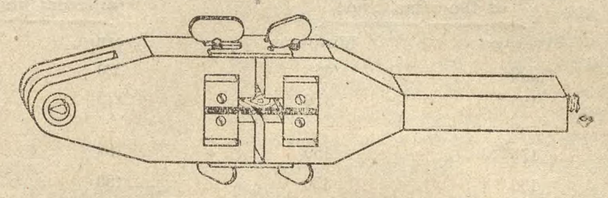


Figure 2.



3. Boil test:
The boil test shall be applied to the plywood of Type I. Five specimens taken out of each sample plywood as shown in Figure 1, shall be completely submerged for 3 hours each in boiling water and cold water, and, while wet, made a test of bonding strength. There shall be no separation of bonding surface while being soaked in the water. The bonding strength of specimens shall be equal or greater than the value in Table 1.

Table 1. Bonding strength for the boil test (lb/in²)

Species of wood	3 layers plywood, composed of the same kind		3 layers plywood, core of which is different kind from others	
	Average	Minimum	Average	Minimum
Birch	285	220	240	175
Beech, Oak, Ash and *Sen*	240	195	195	150
Lauan, Bass wood, etc.	195	150	175	130

4. Hot and cold soak test:
The hot and cold soak test shall be applied to the plywood of Type II. Five specimens taken out of each sample plywood as shown in Figure 1 shall be completely submerged in hot water at temperature of 63±3°C for 3 hours. Then the specimen shall be submerged in water which temperature shall be decreased at room temperature and, while wet, made the test of bonding strength. The bonding strength of specimens shall be equal or greater than the value in Table 2.

Table 2. Bonding strength for the hot and cold soak test (lb/in²)

Species of wood	3 layers plywood, composed of the same kind		3 layers plywood, core of which is different kind from others	
	Average	Minimum	Average	Minimum
Birch	240	175	175	120
Beech, Oak and Ash	195	150	140	110
Sen	175	150	130	110
Lauan, Bass Wood, etc	130	110	120	110

5. Cold soak test:

The cold soak test shall be applied to the plywood of Type III. One specimen, 6″ square, from each test sample shall be submerged in water at room temperature for 4 hours, followed by drying at a temperature between 20°C and 40°C for 20 hours. The cycle shall be repeated after which the specimens must not show a delamination between any two layers of veneer totaling to more than 2″ measured paralled to the edge.

6. A test of normal state bonding strength:

The test shall be applied to the plywood of Types III any IV. Five specimens of the form shown in Figure 1, shall be cut from each test sample and made the test of bonding strength. The bonding strength of specimen shall be equal or greater than the value in Table 3.

Table 3. Bonding strength for the test of normal state bonding strength (lb./in²)

Species of wood	3 layers plywood, composed of the same kind		3 layers plywood, core of which is different kind from others	
	Average	Minimum	Average	Minimum
Birch	240	175	220	165
Beech, Oak and Ash	195	150	175	140
Sen	175	150	165	140
Lauan, Bass Wood, etc.	150	130	150	130

7. Test of moisture content:

The test of moisture content shall be applied to all type of the plywood. Two specimens of the suitable size shall be cut from each sample, and then the moisture content tested. Moisture content in the specimens shall not exceed 13%.

$$\text{Moisture content } (\%) = \frac{W_1 - W_2 \times 100}{W_2}$$

W_1 = Weight before drying

W_2 = Absolute dry weight

Absolute dry weight shall be determined after the specimens have been dried up to constant weight in a drying oven at the temperature 100°C to 105°C.

When a vacuum dryer is used for the purpose, temperature as shown above may be lowered reasonably.

It is also allowed to make use of any proven device which gives accurate rate of moisture content.

8. The requirements given for each type shall apply to five specimens from each of the samples:

If there is a failure of more than one specimen from any plywood, that plywood shall be rejected, and five additional sheets shall be selected and tested. All five of this second lot of sheets must pass the required tests.

(23) Veneer chest:

Veneer chest shall be classified into super quality, 1st quality, 2nd quality and 3rd quality. The grading standards are shown as follows:

Item	Super quality	1st quality	2nd quality	3rd quality
Quality of veneer face				
Face	Applicable to A of Note 1	Same as super quality	Applicable to B of Note 1	Not coming under super, 1st and 2nd qualities
Back	Applicable to A of Note 1	Applicable to B of Note 1	Same as 1st quality	Ditto
Core	Applicable to Note 1	Same as super quality	Same as 1st quality	Ditto
Other matters	Applicable to Note 2	Same as super quality	Same as 1st quality	Ditto

Note 1: Quality of veneer faces.

Item		A	B
Face and back	Sound knot	$^3/_{16}$″ or under in max. dia.	$^3/_4$″ or under in max. dia.
	Dead knot, knot hole and loose knot	None	None
	Worm-hole	1 or under per sq. ft. and its fractions, and with skillfull mending	2 or under per sq. ft. or its fractions, and with mending
	Simultaneous existence of sap and heart wood, and false heart wood	Not unsightly	Not remarkable
	Split and shake	2 or under of $^3/_{32}$″ or under in width on one side, but less than $2^1/_2$″ in length shall be mended skilfully, and $2^1/_2$″ to less than 5″ and $^3/_{32}$″ or under in width shall be skilfully mended so as to match with the veneer	3 or under of $^1/_8$″ or under in width on one side, but less than 5″ in length shall be mended skilfully, and 5″ to less than 8″ and $^1/_8$″ or under in width shall be skilfully mended so as to match with the veneer
	Interlocked grain	Slight	Not remarkable
	Discoloration	Not unsightly and equal on one face	Not remarkable
	Stain	None	Slight
	Decay and other remarkable defects	None	None
	Joint	None	None
	Core	No decays having any effect on the strength of the veneer, other remarkable defects, and joints	

Note 2: Other matters

Item	Remarks
Species of wood	Face, back and core of chest panel shall be used by same species of wood. But in case the core shall be used by other species of wood which has more bonding strength than the species of wood of face and back, it shall be permitted
Glue	Having no such offensive smell as giving effect on the contents
Bonding and moisture content	Passed the definition of Type III plywood decided in this Notification
External appearance	Smooth faces without blisters, winkless, laps and unsightly detached cores
Size and allowance	Apply to Attached List No. 1
Materials for consisting	Apply to Attached List No. 2

Attached List No. 1

Kind	Thickness	Width	Length	No. of pieces required per set
Top and bottom panels	$^3/_{16}$″	19″	19″	2
Side panel	$^3/_{12}$″	18 $^{13}/_{16}$″	23 $^5/_8$″	4
Allowance	(±) $^1/_{64}$″	(±) $^1/_{32}$″	(±) $^1/_{32}$″	

Remarks:

1) Outside size of finishing chest shall be as follows:

Length		Width		Height
19″	×	19″	×	24″

2) In case of special demand, this list shall not be applicable.

Attached List No. 2

Battens

(Crosswise batten / Miter batten / Lengthwise batten)

1. Softwood shall be used
2. Without the following defects to give effect on strength of battens at use: dead knots, knot holes, rotten knots, loose knots, wanes, conspicuous slating grains, shakes, pitch pockets, discolorations, decays, etc., and without remarkable warps, crooks and twists
3. In case of crosswise batten and miter batten, the faces coming into contact each other shall be planed or just as smoothly as the degree and possible to set completely. In case of lengthwise batten, the slanting face of triangle batten shall be as mentioned above
4. Moisture content shall be 15% or under

Metal fittings

1. Clasping metal fitting shall be made of galvanized iron sheet, tin plate or other metal not inferior in quality to the above, with No. 29 to No. 30 (B.W.G. #28 to #30) in thickness of clasping metal fittings. 8 pieces covering the corners of top and bottom, and 4 pieces covering the joints of side panels
2. The rivet with split leg shall be as follows:
   - Dia. of head.....$^{5}/_{16}''$
   - Dia. of leg.....B.W.G. #58
   - Length of leg .....$^{5}/_{16}''$
   - In case of use, they shall not be broken
3. Staple:
   - Dia. .....iron wire of B.W.G. #14
   - Length.....$1\ ^{5}/_{8}''$ and over
4. Special flat headed nail:
   (Tokuhichi)
   - Dia.....flat headed nail of B.W.G. #15
   - Length .....$^{7}/_{8}''$
5. Flat headed nail:
   - Length .....$1\ ^{1}/_{4}''$ or $1\ ^{1}/_{2}''$

Note: In case of special demand, this shall not be applicable.

(24) Fir-chest shooks:

Fir-chest shooks shall be classified into super quality, 1st quality, 2nd quality and 3rd quality.

The grading standards are shown as follows:

Item	Super of quality	1st quality	2nd quality
Sound knot	4 or under of 1″ or under in max. dia. on one face of shooks (1. Sound knot of $^{1}/_{4}''$ or under in max. dia. shall not be deemed to be a defect. 2. Two sound knots of $^{1}/_{2}''$ or under in max. dia. shall be deemed to be one sound knot. 3. Any spike knot which its max. dia. is 3 times and over its min. dia. shall be deemed to be half knot of its max. dia.)	4 or under of 2″ or under in max. dia. on one face of shooks (1. Same as super quality. 2. Two sound knots 1″ or less in max. dia. shall be deemed to be one sound knot. 3. Same as super quality)	4 or under of 3″ or under in max. dia. on one face of shooks (1. Sound knot of $^{1}/_{2}''$ or under in max. dia. shall not be deemed to be a defect. 2. Same as 1st quality. 3. Same as 1st quality)
Dead knot, knot hole, rotten knot, and loose knot	None	None	None
Knot at the both ends of shooks	No knot within 1″ from both ends of shooks	Same as super quality	Same as 1st quality

Plugged knot	Same as super quality of sound knot. But the plug wood shall be starched and jointed with waved-nail	Same as 1st quality of sound knot. But the plug wood shall be starched and jointed with waved-nail	Same as 2nd quality of sound knot. But the plug wood shall be starched and jointed with waved-nail
Decay, worm-hole, depression in the surface, hole, damage, wane, warp and crook	None	None	None
Pitch pocket, interlocked grain, discoloration and compression wood	None	Slight	Not remarkable
Bark pocket	None	None	Slight bark pocket which does not pass through to the other side
Split	None	None	2″ or under in length, and slight
Color of wood	None heart-wood-like color	Slight heart-wood-like color	Not remarkable heart-wood-like color
Other defects	None	Slight	Not remarkable
Finishing	One side of each shook shall be planed smoothly having no crevice in joint, contrariety of joint, stain after planing, miss-planing, rough sawed surface, etc.	One side of each shook shall be planed smoothly having no remarkable crevice in joint, contrariety of joint, stain after planing, miss-planing, rough sawed surface, etc.	One face of each shook shall be planed smoothly having no remarkable crevice in joint, and which does not affect appearence of a board with contrariety of joint, stain after planing, miss-planing, rough sawed surface, etc.
Moisture contents	15 % or under	Same as super quality	Same as 1st quality

Any fir-chest shook not coming under the above grading standards (super quality, 1st quality and 2nd quality) shall be classified into 3rd quality. Worm-hole shall not be permitted in each quality.

Remarks: The standard size and allowable limit of 1st class fir-chest shooks (for tea chest) of super, 1st and 2nd qualities shall be as follows, But, in case of special demand and 2nd class fir-chest shooks (except for tea chest), the following table is inapplicable:

Item	Large size				Small size			
	Thickness	Width	Length	Number of pieces required per set	Thickness	Width	Length	Number of pieces required per set
Top and bottom board	$^{1}/_{2}''$	19″	24″	2	$^{1}/_{2}''$	17″	17″	2
Side board	$^{1}/_{2}''$	18″	24″	2	$^{1}/_{2}''$	16″	17″	2
End board	$^{1}/_{2}''$	18″	19″	2	$^{1}/_{2}''$	16″	17″	2
Allowance	(±) $^{1}/_{32}''$	(±) $^{1}/_{16}''$	(±) $^{1}/_{16}''$		(±) $^{1}/_{32}''$	(±) $^{1}/_{16}''$	(±) $^{1}/_{16}''$	

1. The outside measure of a finished chest shall be as follows:

	Thickness	Width	Height
Large size	24″	19″	19″
Small size	17″	17″	17″

2. Any piece which is to be jointed shall be made of two or three pieces (each piece should be 3″ and over in width), and shall be strong enough to use. But it shall not be jointed obliquely.
3. Mortise-joint shall be consisted completely.

(25) Flooring:

Flooring shall be classified into super quality, 1st quality, 2nd quality and 3rd quality.

The grading standards are shown as follows:

Item	Super quality	1st quality	2nd quality
Knot and similar defect to knot	None on the surface and same as 1st quality on the back	1 or under of 1/4″ or under per 1/2 sq. ft. on the surface and same as 2nd quality on the back	1 or under of 1/2″ or under per 1/2 sq. ft. on the back
Depression of tongue	None	20 % or under	40 % or under
Warp	None	Very slight	Slight
Crook, crosswise warp, undulate warp, double crook, twist, split, decay, irregular grain and contrariety of joints	None	None on the surface and slight on the back	Slight
Discoloration	None on the surface and slight on the back	Slight on both	Slight on both
Wane, interlocked grain, miss planing, mark of planing, stain after planed, rough finishing	None on the surface and slight on the back	Same as super quality	None on the surface and not remarkable on the back
Sapwood (only for Oak)	None on the surface and 10 % or under on the back	10 % or under on the surface and 20 % or under on the back	20 % or under on the surface
False heartwood (only for Beech)	Not unsightly	Not unsightly	Not unsightly
Other defects	None on the surface and very slight on the back	Very slight on the surface and not remarkable on the back	Not remarkable
Moisture content	13 % or under	13 % or under	13 % or under

Any flooring not coming under 1st and 2nd qualities shall be classified into 3rd quality.

Worm-hole shall not be permitted in each quality.

As for the "quarter-sawen board", the figure must be 80 % and over on any face of the board.

Or regarding to be unnecessary for the figure, the part which the maximum slope of grain is in angle of 45 degrees or under for the face, must be 80 % and over on the surface.

Remarks: Measuring method of defects:

Item	Measuring method
Knot	1. The size of knot shall be measured by its max. dia., but in case the max. dia. is 1/2 or under of standard limit, 2 knots shall be deemed to be one knot 2. Unloose dead knot shall be deemed to be a sound knot 3. Knot hole, rotten knot, and loose knot which do not pass through to the opposite face shall be deemed to be the knot of 2 times of its max. dia. 4. Knot hole, rotten knot and loose knot which pass through to the opposite face shall be deemed to be the knot of 4 times of its max. dia. 5. Spike knot of which max. dia. is 3 times and over of its min. dia. shall be deemed to be the knot of half of its max. dia.
Similar defect to knot	1. Depressions in surface shall be deemed to be the knot of 2 times of its max. dia. 2. Bark pockets, streaks, and pitch pockets shall be deemed to be the knot of 1/2 of its max. dia., but those which the width is 1/8″ or under shall be deemed to be the knot of 1/4 of its max. dia.
Depression of tongue	Depression of tongue shall be denoted to be a percentage of the length and width of the depression of tongue to the length and width of the tongue
Sapwood	Sapwood shall be denoted as a percentage of the area of sapwood to the surface area
Other defects	Other defects shall be made by the degrees of defects

Size and allowance of super, 1st and 2nd qualities are shown as follows. In case of special demands, the following table shall not be applicable:

Kind of flooring	Thickness	Width	Length
Flooring board	3/8″ 5/8″ 25/32″	2″ 2 1/4″ 3 1/4″ 3 1/2″	2′
Flooring block	5/8″ 25/32″	8″ 10″ 12″ square	
Parquet	3/8″ 5/8″	1 1/2″ 2″ 2 1/4″ 3 1/4″ 3 1/2″	Serveral times of the width
Parquet block	3/8″ 5/8″	8″ 10″ 12″ square	
Allowance	(±) 2/100	(±) 2/100	(±) 2/100

1. Average length of flooring board shall be 4′ and over at super quality and 3′ and over at 1st and 2nd qualities.
2. Flooring block which shall finish the grooves for metal fittings shall be jointed with glue and with waved nails or dove-tailed.
3. Joint of parquet block shall be jointed with glue or dove-tailed.

(26) Railroad ties:

Railroad ties shall be classified into 1st quality, 2nd quality and 3rd quality.

The grading standards are shown as follows:

Item		Cross ties		Switch and bridge ties	
		1st quality	2nd quality	1st quality	2nd quality
Allowance for excess of standard size	Thickness	5 % or under	10 % or under	2 % or under	4 % or under
	Width	15 % "	20 % "	3 % "	5 % "
	Length	5 % "	7 % "	3 % "	4 % "
Allowance for shortage of standard size	Thickness	5 % "	10 % "	2 % "	4 % "
	Width	5 % "	10 % "	2 % "	4 % "
	Length	None	None	None	None
Knot	Rail bearing portion	1 3/16" or under in min. dia.	1 9/16" or under in min. dia.	1 3/4" or under in min. dia.	2 3/4" or under in min. dia.
	Other portions	2 3/8" "	3 3/16" "		
Thickness of wane		55 % or under	90 % or under	30 % or under	55 % or under
Width of wane	Rail bearing face	25 % "	40 % "	15 % "	30 % "
	Opposite face to rail bearing face	25 % "	20 % "	10 % "	25 % "
Thin end	Thickness	20 % "	30 % "	None	None
	Width	10 % "	15 % "		
	Length	10 % "	15 % "		
Crook		35 % "	50 % "	20 % or under	40 % or under
Warp		10 % "	20 % "	10 % "	20 % "
End check		7 % "	13 % "	5 % "	10 % "
Shake		10 % "	20 % "	10 % "	20 % "
Decay and hollow at the end	Depth	2 % "	5 % "	2 % "	5 % "
	Area	5 % "	15 % "	3 % "	10 % "
Other defects		Very slight	Slight	Very slight	Slight

Any railroad tie not coming under 1st and 2nd qualities shall be classified into 3rd quality.

Railroad ties of 1st and 2nd qualities shall be equivalent to following items:

1) Knots that obstructs the use of spikes, end checks, and shakes, shall not be permitted.
2) Thin ends on the opposite face to rail bearing face shall not be permitted.
3) No undulate warps.
4) No crooks or warps at bridge ties.
5) Hewn or sawed lumber at cross ties and switch ties, and aswed lumber at bridge ties. But both sides of bridge tie shall be permitted to be hewed.

Note: The rail bearing face is defined to mean the face of a tie which bears a rail and the rail bearing portion means the portion of cross ties mentioned in the following table, but in case of special demand, this table shall not be applicable:

Length	Distance from the center of tie length to each end
5′	Portions from 11 3/4" to 19 3/4"
7′	" 17 3/4" to 25 1/2"
8′	" 23 1/2" to 33 1/2"
8.2′	" 25 1/2" to 33 1/2"

Remarks: Measuring method of defects:

Item	Measuring method
Excess or shortage of standard size	Excess or shortage of standard size shall be denoted as a percentage of each thickness, width, or length of them to each thickness, width, or length of a tie. But in case the whole length is more than 8′, the length of excess shall be measured by the percentage against 8′
Knot	1. Dead knot shall be deemed to be a knot of 1.5 times of its min. dia. 2. Knot hole, rotten knot and loose knot shall be deemed to be a knot of 2.5 times of its min. dia.
Wane	1. Thickness of wane shall be denoted as a percentage of wane on the shorter side of the rectangle with wane taken into calculation on the cross section of a tie to the shorter side; width of wane as a percentage of wane on the longer side of rectangle to the width of longer side 2. With respect to the cross tie, wanes existing on the portion except rail bearing portion shall be permitted, but not permitted in the opposite face to the rail bearing face
Thin end	1. Thickness or width of thin end shall be denoted as a percentage of the difference between the minimum thickness or minimum width at the portion with thin end and the thickness or width of a tie to the thickness or width of a tie; length of thin end as a percentage of the maximum length of thin end to the whole length. But in case a tie is more than 8′ in length, the length of thin end shall be measured by the percentage against 8′ 2. Thin end which exists at each end of a tie shall be measured by the largest one
Crook	1. Crook shall be denoted as a percentage of the maximum curvature on the inner curved face of the side along the length of a tie to the width of a tie 2. Crooks which exist on the both sides of a tie shall be measured by the sum of each crook
Warp	Warp shall be denoted as a percentage of the maximum curvature on the inner curved face of the face along the length of a tie to the thickness of a tie
End check	1. Any end check which does not pass through to the opposite face of a tie or exists at the corner shall be deemed to be the split on the face 2. End check penetrating to the opposite face shall be denoted as a percentage of the length of the split to the whole length, but in case of more than 8′ in length, the length of split shall be measured by the percentage against 8′ 3. In case 2 and over end checks are found on the same end or on both ends, the longest end check shall be measured thereof 4. The length of end check to which a complete anti-split method is applied shall be computed as 7/10 of the whole length
Shake	1. Shake shall be denoted as a percentage of arc-length to the length of girth of a tie end 2. In case shakes are found on a face connecting with one end of an arc, it shall be deemed to be an end check 3. In case there are 2 shakes and over on one end or both ends of a tie, the longest shake shall be measured
Decay and hollow at the end	1. Decay and hollow at the end shall be denoted as a percentage of the depth to the length of a tie, and a percentage of the area to the end cross section

	2. In case there are 2 and over decays or hollows at the same end or both ends, the depth shall be measured by the deepest one and the area shall be measured by the sum of each area at the same end, or by the largest one among the above sum at both ends 3. The depth and area of hollow with decay at the end shall be measured by the each sum thereof		
Other defects	Other defects shall be made by the degrees of defects		

(27) Telephone pole:

Telephone pole shall be classified into 1st quality, 2nd quality and 3rd quality.

The grading standards are shown as follows:

Item	1st quality		
	Part between each 20″ above and below the ground line and part down to 40″ from top end		Part up to $1/10$ of leogth of pole from its butt end
	Pole of prescribed diameter	Pole of exceeding prescribed diameter	
Total	Total number of knots: 12 or under	Total number of knots: 15 or under	
Sound knot	Knots whose min. dia. exceed 15 % of diameter of pole where they exist shall not be more than 12. But 2 knots exceeding 30 % among them shall be permitted	Knots whose min. dia. exceed 15 % of diameter of pole where they exist shall not be more than 15. But 3 knots exceeding 30 % among them shall be permitted	
Knot Dead knot	Knots whose min. dia. exceed 10 % of diameter of respective parts of pole where they exist shall not be more than 10. But 2 knots exceeding 20 % among them shall be permitted	Knots whose min. dia. exceed 10 % of diameter of respective parts of pole where they exist shall not be more than 15. But 3 knots exceeding 20 % among them shall be permitted	
Knot hole, rotten knot and loose knot Wormy knot	1 or under. But its depth shall not be more than 25 % of diameter of part of pole where it exists 5 or under	2 or under. But its depth shall not be more than 25 % of diameter of part of pole where it exists 10 or under	
Bark pocket	It shall not be deeper than $3/4$″, but any rotten part or softened part caused by worm damage shall not be permitted	It shall not be allowable for any rotten part or softened part caused by worm damage	The area of rotten part or softened part caused by worm damage, shall not be wider than 6 % of butt end section and its length along pole length shall not be more than 6 % of pole length
Hollow or rotten heart	None in the top end	None in the top end	The area of them in butt end shall not be more than 6 % and their depth shall not be more than 6 % of pole length

Depression and flaw	1. Not longer than 20″ 2. Not deeper than $3/4$″ But the depth of flaw by a clamp is not more than 30 % of diameter of pole where it exists 3. Not wider than 15 % of diameter of pole where it exists	1. Not longer than 32″ 2. Not deeper than 1″ But the depth of flaw by a clamp is not more than 30 % of diameter of pole where it exists 3. Not wider than 25 % of diameter of pole where it exists	Length of depression and flaw shall not more than 10 % of pole length, and the butt end section omitted the area of depression and flaw shall be 1.1 times and over of the ground section
End check	None in top end	None in top end	Not deeper than 6 % of pole length if it exists within $1/3$ distance on a line drawn from girth of butt end to its center. But in case of over $1/3$ distance, not deeper than 5 % of pole length
Saw incision and sickle incision	Not deeper than $3/16$″	Not deeper than $5/16$″	Not deeper than $7/16$″
Crook	1. The crook of under ground shall be as follows: A line drawn from ground line section at the inside of crook and paralled to a line connecting through the centers of top end and ground line section shall not pass through outside of butt end section 2. The crook of above ground line shall be as follows: A line connecting centers of top end and ground line section shall be pass inside of pole		
Other defects	1. Defects from falling iniury and slanting grain shall not be permitted 2. Remarkable defects such as hole, worm hole, rotten surface, frost shake, dead wood, remained bark, etc., shall not be permitted		
Defects in other parts	The limit of defects shall be made on 40″ length or its each factions by the standards previously described		

Any telephone pole which exceeds the limit of 1st quality at size and number of defects, but does not exceed 120 % of the above limits, and is similar to the 1st quality with respect to items in which the size and number of defects may not be specified, shall be deemed to be 2nd quality.

Any telephone pole not coming under 1st quality and 2nd quality shall be classified into 3rd quality.

Note:

1) Pole of exceeding prescribed diameter is defined to mean those that have longer actual ground line diameter than the calculated ground line diameter specified in the attached table, by:

$3/8$″ and over	for poles of 26′ or under
$9/16$″ and over	for poles from 27.5′ to 30.5′
$3/4$″ and over	for poles of 32′ and over

It is the pole of prescribed diameter that does not fall under the pole of exceeding prescribed diameter.

2) Ground line diameter is defined to mean the diameter at the point 5′ distance from butt end for poles of 30.5′ or under and at the point 6.5′ distance from butt end for poles of 32′ and over.

3) Diameter of pole is average of max. and min. diameters.

4) In case that actual length or top end diameter falls on between any two figures specified in the attached table, its fractions shall be cut down and the ground line diameter shall be calculated by above measuring method.

Attached Table:

Calculation table of ground line diameter

Top end diameter / Length	4 15/16"	5 5/16"	5 11/16"	6 1/16"	6 7/16"
20'	6 1/16"	6 7/16"	6 13/16"	7 3/16"	7 9/16"
21.5'	6 1/4"	6 5/8"	7"	7 3/8"	7 3/4"
23'	6 7/16"	6 13/16"	7 3/16"	7 9/16"	7 15/16"
24.5'	6 5/8"	7"	7 3/8"	7 3/4"	8 1/8"
26'			7 9/16"	7 15/16"	8 5/16"
27.5'			7 3/4"	8 1/8"	8 1/2"
29'					8 11/16"
30.5'					8 7/8"
32'					8 7/8"
35'					
38'					
41'					
44'					

Top end diameter / Length	6 13/16"	7 3/16"	7 9/16"	7 15/16"	8 5/16"	8 11/16"	9 1/16"	9 7/16"
20'	7 9/16"	7 15/16"	8 5/16"					
21.5'	7 15/16"	8 5/16"	8 11/16"	9 1/16"	9 7/16"			
23'	8 5/16"	8 11/16"	9 1/16"	9 7/16"	9 13/16"			
24.5'	8 11/16"	9 1/16"	9 7/16"	9 13/16"	10"			
26'	9 1/16"	9 7/16"	9 13/16"	10 3/16"	10 9/16"	10 15/16"		
27.5'	9 7/16"	9 13/16"	10"	10 3/16"	10 9/16"	10 15/16"	11 3/8"	
29'	9 13/16"	10"	10 3/16"	10 9/16"	10 15/16"	11 3/8"	11 3/4"	
30.5'	10"	10 3/16"	10 9/16"	10 15/16"	11 3/8"	11 3/4"	12 1/8"	12 1/2"
32'	10 3/16"	10 9/16"	10 15/16"	11 3/8"	11 3/4"	12 1/8"	12 1/2"	12 7/8"
35'	10 9/16"	10 15/16"	11 3/8"	11 3/4"	12 1/8"	12 1/2"	12 7/8"	13"
38'	10 15/16"	11 3/8"	11 3/4"	12 1/8"	12 1/2"	12 7/8"	13"	13 3/8"
41'	11 3/8"	11 3/4"	12 1/8"	12 1/2"	12 7/8"	13"	13 3/8"	13 3/4"
44'	11 7/8"	12 1/4"	12 5/8"	13"	13 3/8"	13 3/4"	14 1/8"	14 1/2"

(28) Furs:

In case where the designation was made under the Game Law (Law No. 32 of 1918), furs shall be those of wild beasts that were captured in accordance with the provisions of the same Law and in case where the designation was made under the Domestic Animals Contagious Diseases Prevention Law (Law No. 29 of 1922), furs shall be ones that were quarantined in accordance with the provisions of the same Law.

Grades are classified into 1st, 2nd, 3rd and 4th, and the standards are shown as follows, and the standards shall be applied respectively to the brands coming under the classified descriptions in the attached list.

1st-grade	Properly skinned and stretched, having peculiar color and lustre to their own, with furs of superior quality and well drying.
2nd-grade	Not sufficiently thick as compared with 1st-grade, and the utility value thereof shall be 70 % or more, irrespective of slight flaws, slightly worn, or the like.
3rd-grade	Not coming under 1st-grade and 2nd-grade, and that the utility value thereof shall be 50 % or more.
4th-grade	Not coming under 1st-grade, 2nd-grade and 3rd-grade.

Attached List:

Item		Brands
Male Weasel	Hokkaido Type	Products in Hokkaido, and others similar thereto. Thick wool, vivid yellow with faint reddish tinge.
	Oshu Type	Products in Tohoku District and Niigata Prefecture and others similar thereto. Yellow with somewhat dark reddish tinge, having long bristles.
	Chugoku Type	Types other than Hokkaido and Oshu Types. Yellowish brown with dark blackish tinge. Both wool and bristles, thin and short.
Rabbit		Furs having vivid peculiar color to their own such as white, chinchilla color, etc.
Hare	Hokkaido Type	Products in Hokkaido. White and thick wool.
	Oshu Type	Types other than Hakkaido Type, with whitish wool.
	Pepper-and-salt Type	Sprinkled with black and white.
Ermine	Oshu Type	Products in Tohoku District and Niigata Prefecture, and others similar thereto. Vivid yellow, and of which the bottom of wool is white, red, blue, or of these color mingled. (These furs with wool the bottom of which is white, red, or of these color mingled are called usually "Kaga".)
	Hokkoku Type	Products in Toyama, Ishikawa, Fukui and Nagano Prefectures, and others similar thereto. Slightly inferior in the vividness of yellow color as compared with Oshu Type, with long wool and bristles.
	Chugoku Type	Types other than Oshu and Hokkoku Types. Indistinct yellow and the ends of bristles are grey.
	Grey Type	Black or dark grey
Flying-Squirrel	Oshu Type	Products in Tohoku District and Niigata Prefecture, and others similar thereto. Light purple, light brown, or light pepper-and-salt like color.
	Hokkoku Type	Products in Saitama, Gumma, Tochigi, Nagano and Wakayama Prefectures, and in Chubu District, and others similar thereto. Dark purple, light brown, or pepper-and-salt like color.
	Chugoku Type	Type other than Oshu and Hokkoku Types. Dark brown or pepper-and-salt like color.
Badger	Hokkaido Type	Products in Hokkaido. Both wool and bristles are long, with particularly thick wool.

	Oshu Type	Products in Tohoku District and Niigata Prefecture, and others similar thereto. Both wool and bristles not sufficiently long and soft.
	Hokkoku Type	Products in Chubu and San-in Districts, and others similar thereto. Both wool and bristles comparatively shorter.
	Chugoku Type	Type other than Hokkaido, Oshu and Hokkoku Types.
Squirrel	Hokkaido Type	Products in Hokkaido. Light purple with light brown along the back bone.
	Oshu Type	Types other than Hokkaido Type. Light-purple-brown or light-pepper-and-salt like color.
Brown Fox	Hokkaido Type	Products in Hakkaido, and others similar thereto. Reddish-brown color.
	Oshu Type	Types other than Hokkaido Type. Reddish-brown and black bristles intermingled.
Gross Fox		Brown Fox with black strip around the neck like a collar and with black bristles from the top of head running along the back bone.
Silver Fox		Black wool with white bristles, or over all blackish.
Red Fox		Fiery crimson all over.

(29) Angora Rabbit Hairs:

Grades are classified into SS, SA, A, AB, B, C and D and the standards are shown as follows:

Description	Length of Fibre	Hair Color	Foreign Materials
SS Selected Hairs, Sorted	3.5″ or more	Snow-white	None
SA Ditto	3.0″ to less than 3.5″	Ditto	None
A Selected Hairs	2.5″ or more	Ditto	None
AB Ditto	2.0″ to less than 2.5″	Ditto	None
B Ditto	1.0″ to less than 2.0″	Ditto	None
C Ditto	Less than 1.0″	Ditto	None

D Not coming under SS, SA, A, AB, B and C.

Mode to indicate grades:

Commodity	Words of indication	Minimum standard ize of the label
Auto parts and accessories		
Ignition plug	1st quality—GRADE A 2nd » — » B 3rd » — » C Lower » — » D	The height of letters of words of indication shall be 3 mm. or higher, but in case indication is made on the outer packing, the height must be 10 mm. or higher
Ignition coil	»	»
Distributor	»	»
Battery	»	»
Piston	»	»
Piston pin	»	»
Piston ring	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Cylinder liner	1st quality—GRADE A 2nd » — » B 3rd » — » C Lower » — » D	»

Aspirator and exhaust-valve	»	»
Crank bearing	»	»
Valve spring	»	»
Connecting rod	»	»
Valve bolt-nut	»	»
Load spring	»	»
Brake-lining and clutch facing	»	»
Bicycle	1st quality—SUPERIOR 2nd » —EXCELLENT 3rd » —ECONOMY Lower » —MARKET	»
Tricycle	»	»
Bicycle parts (Frame, Mud-guard, Handle, Brake, Gear crank, Pedal, Chain, Free wheel, Hub, Spoke, Rim, Saddle, Grip, Steel ball)	Same as above	»
Rear-cars and parts thereof	1st quality—SUPERIOR 2nd » —EXCELLENT Lower » —ECONOMY	»
Dry cells		
Dry cells	Special quality—SUPER GRADE 1st » —GRADE A Lower » — » B	»
Air dry cells	1st quality—GRADE A Lower » — » B	»
Layer-built dry batteries	»	»
Air wet cells	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Electric hand lamps		
Electric flashlights	1st quality—GRADE A 2nd » — » B 3rd » — » C Lower » — » D	»
Electric hand lanterns	»	»
Electric bulb		
General service incandescent lamps	Special quality—SUPER GRADE 1st » —GRADE A	»
Christmas decoration lamps	1st quality—GRADE A 2nd » — » B	»
Measuring instruments and gauge		
Textile tape-measures	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Clinical thermometer	1st quality—SUPER GRADE 2nd » —GRADE A Lower » — » B	»
Platform weighting machine	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Lever counter scale	»	»
Balance	»	»

Textile machine articles.		
Bobbin	1st quality—GRADE A Lower » — » B	»
Steel reed for loom	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Wire heald	»	»
Shuttle	1st quality—GRADE A Lower » — » B	»
Knitting needle	1st quality—GRADE A 2nd » — » B 3rd » — » C	»
Microscope		
Large-sized microscope	1st quality—GRADE A 2nd » — » B	»
Medium-sized microscope	»	»
Small-sized microscope	»	»
Surveying instrument		
Level	1st quality—GRADE A 2nd » — » B 3rd » — » C	»
Theodolite	1st quality—GRADE A 2nd » — » B	»
Other optical instrument		
16 mm. sound motion picture projection equipment	Same as above	
Hand camera	1st quality—GRADE A 2nd » — » B 3rd » — » C	»
Agricultural implements		
Pedal thresher (Axle-Type)	1st quality—GRADE A Lower » — » B	»
Power thresher (Under-feeding without Conveyer-Type)	1st quality—GRADE A 2nd » — » B Lower » — » C	»
Weeder (1-Row Type)	»	»
Man-power Sprayer (Knapsack-Type)	»	»
Man-power Sprayer (Satchel-Type)	»	»
Rice Polisher (Horizontal Friction-Type)	»	»
Manure fork	»	»
Sickle	»	»
Portable-model phonograph	»	»
Table-model phonograph	»	»
Phonograph needle	1st quality—GRADE A Lower » — » B	»
Hand-saw	1st quality—GRADE A 2nd » — » B Inferior » — » C	»
Time piece		
Watch	Ordinary quality—GRADE A Lower » — » B	»

Clock	»	»
Traveller's alarm clock	»	»
Magnetic clock	»	»
Electromagnetic master and slave clock	»	»
Stop-watch	»	»
Tool		
Straight shank drill	1st quality—GRADE A 2nd » — » B Inferior » — » C	»
Monkey Wrench	1st quality—GRADE A Lower » — » B	»
Screw-driver	»	»
Pipe Wrench	»	»
Cemented Carbide single-point tool	»	»
Cemented Carbide tip	»	»
Cemented Carbide die	»	»
Steel ball for bearing	Precision quality—SUPER GRADE 1st » —GRADE A 2nd » — » B	»
Wire-net of non-ferrous metal		
Non-ferrous metalic net	1st quality—GRADE A 2nd » — » B	»
Wire-net for paper manufacture		
Rolled articles of non-ferrous metal		
Rolled copper goods	Same as above	»
Aluminium rolled products	»	»
Lead, zinc and tin rolled products	»	»
Drawing instrument	1st quality—GRADE A 2nd » — » B 3rd » — » C Lower » — » D	»
Rubber goods		
Automobile tire and tube	1st quality—GRADE A 2nd » — » B Lower » —LOW GRADE	»
Bicycle tire and tube	»	»
Rubber bicycle accesories	»	»
Solid tire	»	»
Rubber flat transmission belt	»	»
Rubber conveyer and elevator belt	»	»
V belt	»	»
Fan belt for automobile	»	»
Rubber shoes, canvas upper and soles	»	»
Materials for shoes manufacture	»	»
Rubber hose	»	»
Rice hulling rubber roll	»	»
Eraser	»	»

Rubberized cloth and its products	"	"
Handicraft rubber cloth goods	"	"
Athletic rubber goods and toys	"	"
Rubber hot water bottle and water pillow and round cushion	"	"
Medical thin rubber sheet and its products	"	"
Ice bag	"	"
Surgical gloves	"	"
Condom	"	"
Nipple, syringes for eye wash and fountain pen and tube for fountain pen	"	"
Rubber imitation leather and its products	"	"
Soft rubber slab	"	"
Rubber hose of cut sheet	"	"
Soft rubber hose	"	"
Rubber thread	"	"
Ebonite goods	"	"
Rubber gloves	"	"
Rubber stopper	"	"
Rubber apron and rain coat	"	"
Rubber band for package	"	"
Pure rubber cement	"	"
Sponge rubber and its products	"	"
Miscellaneous rubber goods	"	"
Celluloid sheets	1st quality—GRADE A 2nd " —LOW GRADE	"
Celluloid goods		
Toys	Superior quality—SUPER GRADE 1st " —GRADE A 2nd " —LOW GRADE	"
Combs, etc.	"	"
Trinkets	"	"
Stationery	1st quality—GRADE A 2nd " —LOW GRADE	"
Ping-pong ball	Superior quality—SUPER GRADE 1st " —GRADE A	"
Spectacle rims	Superior quality—SUPER GRADE 1st " —GRADE A 2nd " —LOW GRADE	"
Containers	"	"
Celluloid brush	1st quality—GRADE A 2nd " —LOW GRADE	"
Miscellaneous	"	"
Soap	1st quality—GRADE A 2nd " —LOW GRADE	"

China wares		
Insulator	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Tiles	"	"
Sanitary china wares	"	"
Table and kitchen wares	"	"
Ornaments, toys and other utensiles	"	"
Glass wares and glass articles (Glass bottle, food ware, table ware, lighting appliance, illuminating ware, thermos, lighting bead, bracelet, glass button, marble, glass beads, imitation pearl, stationery, flower vase, smoking articles, lens, eye glass, watch glass, microscope glass, glass pipe, glass stick, scientific and medical glass wares, injection-syringe, ampoule, gauge pipe)	1st quality—GRADE A Lower " —LOW GRADE	"
Artificial pearl and "izumidama" miniature adornments	"	
Enamelled iron wares	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Aluminium sheet wares	"	"
Antimony wares	"	"
Metal table wares		
Spoon and fork (Plated with silver)	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Table knives (Prated with silver)	"	"
Table wares (Plated with other metals except silver or not plated)	1st quality—GRADE A Lower " —LOW GRADE	"
Lacquer articles	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Umbrella rib	"	"
Hand sewing needles	1st quality—GRADE A Lower " —LOW GRADE	"
Smoking articles		
Metal cigarette case	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Cigarette lighter	"	"
Pencil		
Lead pencil	1st quality—GRADE A 2nd " — " B Lower " —LOW GRADE	"
Mechanical pencil	1st quality—GRADE A Lower " —LOW GRADE	"

Fountain pen	1st quality—GRADE A				"
	2nd " — " B				
	Lower " —LOW GRADE				
Brush (including handle) and animal hair	1st quality—GRADE A				"
	Lower " —LOW GRADE				
Bangkok paper hat body	1st quality—GRADE A				"
	2nd " — " B				"
	Lower " —LOW GRADE				
Hand knitted hat body (excluding "hinoki" hat body)	1st quality—GRADE A				"
	2nd " — " B				
	3rd " — " C				
	Lower " —LOW GRADE				
Textile and textile products					
Viscose staple fibre	JES	Export	196	to be applied	Ditto
Acetate staple fibre	"		120	"	"
Cotton yarn	JIS	L	1101 (1950)	"	"
Silket yarn	"		1102 (1950)	"	"
Spun rayon yarn	JES	Export	162	"	"
Woolen yarn	"		163	"	"
Viscose rayon yarn (bank)	"		164	"	"
Viscose rayon yarn (Cone)	"		221	"	"
Cupora ammonium rayon yarn	"		222	"	"
Acetate rayon yarn	"		223	"	"
Spun silk yarn	"		165	"	"
Linen yarn (for use in weaving)	JIS	L	1401 (1950)	"	"
Jute yarn	"		1403 (1950)	"	"
Cotton twist yarn, spun rayon twist yarn and linen twist yarn	JES	Export	167	"	"
Silk twist yarn and rayon twist yarn	"		168	"	"
Sewing thread	JIS	L	1610 (1950)	"	"
Cotton fabrics and spun rayon fabrics (excluding gauze and bandage under Japanese Pharmacopoeia)	JES	Export	170	"	"
Towel	"		171	"	"
Woolen fabrics	"		172	"	"
Special Woolen fabrics (carpet, "dantsu," terempu, moquattes, green plushs and rubber back carpet)	"		173	"	"
Endless felt, and jackets	"		174	"	"
Silk fabrics and rayon fabrics	"		175	"	"
Linen fabrics	JIS	L	1402 (1950)	"	"
Jute fabrics	"		1404 (1950)	"	"
Knitting gray cloth and knittings	JES	Export	177	"	"
Ladies full-fashion stockings	"		178	"	"
Press felt	"		179	"	"
Cotton blanket and staple fibre blanket	"		180	"	"
Woolen blanket	"		181	"	"
Felt hat and felt hat-body	"		182	"	"
Figured bed sheets and towel-goods	"		183	"	"
Textile manufactured goods (excepting knittings and towel goods) as table-cloth (including napkins), table-centres, mufflers, scarfs, shawls, handkerchiefs, veil, guest-towels, dish-cloth, "furoshiki," lounge suits, neckties, working suits,	JES	Export	184	"	"

jumper, pyjamas, gown, robe, coats (excepting rubber manufacturings), blouse, ladies and childrens' clothes, cape, "kimonos" and their accessaries (excepting strings), sports clothes, white shirts, cutter shirts, collar, chemise, slip, brassiere, petticoat, pants, jacket, sarongs and sarees, apron, bed-cloth (excepting figured bed sheets) (pillows, pillow-case, bed covers, mattress, etc.), mosquito nets, "tabi", baby shoes, slippers, cotton shoes, cloth hats, hatlinings, sewing umbrella cloth, and bags					
Fishing net	"		185	"	"
Cordage (including "iwaito" and twines)	"		186	"	"
Gunny bags	JIS	L	1602 (1950)	"	"
Linen hose	"		1405 (1950)	"	"
Textile sundry goods as tapes and their goods, ribbons and their goods, strings and their goods, knitting-lace and its goods, embroidery-lace, and its goods, belts, nets, tassels, edging "sagara" mats, lamp wick, braids, puff and lables	JES	Export	187	"	"
Hemp braids	"		188	"	"
Rugs	JIS	L	1603 (1950)	"	"
Agricultural and aquatic products					
Mandarin and bigarades	1st quality—GRADE A				The height of letters of words of indication shall be 3 mm. or higher, but in case indication is made on the outer packing, the height must be 10 mm. or higher
	2nd " — " B				
Apples	1st quality—GRADA A				"
	2nd " — " B				
	Lower " — " C				
Chestnuts	1st quality—GRADE AA				"
	2nd " — " A				
	3rd " — " B				
Onion	F.A.Q.		L.G		"
Potato	"				"
Dried mushroom	Higher quality—		JYO		"
	Ordinary " —		NAMI		
	Lower " —		L.G.		
Dried chillis	1st quality—		No. 1		"
	2nd " —		No. 2		
Beans and the related					
"Otenashi" beans	1st quality—		O.K.		"
	2nd " —		L.G.		
"Chunaga uzura"	1st quality—		H.P.		
	2nd " —		L.G.		
Green peas	1st quality—		O.K.		
	2nd " —		L.G.		
Black soy-beans	1st quality—		H.P.		
	2nd " —		L.G.		
"Azuki" beans	"				"

Agar-agar	1st quality—	No. 1	
	2nd " —	No. 2	
	3rd " —	No. 3	
	Lower " —	No. 4	
	off standard —	OFF GRADE	
Seed oyster	1st quality—	GRADE A	"
	2nd " —	" B	
	Lower " —	" C	
Crude liver oil			
Crude liver oil with vitamin A more than 30,000 units	Quality A —	GRADE A(H)	"
	" B —	" B(H)	
Crude liver oil with vitamin A less than 30,000 units	Quality A —	GRADE A(L)	"
	" B —	" B(L)	
Conned, bottled and potted goods			
Boiled crab meat	Quality A —	FANCY	"
	" B —	FAIR	
Boiled crab meat flakes	Quality A —	PASSED A	"
	" B —	" B	
Boiled "kegani" crab, "hanasaki" crab, and "zuwai" crab	Quality A —	CHOICE A	"
	" B —	" B	
Tuna (albacore, yellow fin, big-eyed, bonito, yellow tail and flue fin) in oil	Quality A —	FANCY A	"
	" B —	" B	
Tuna standard pack, chunk style, grated style and flakes in oil or in brine.	Quality A —	PASSED A	"
	" B —	" B	
Seasoned sardine with tomato or pepper (cut)	"		"
Boiled abalone (halves and cut) and seasoned abalone (halves and cut)	"		"
Boiled bamboo sprout (halves, cut and slice), boiled Japanes mushroom (split and cut), boiled French mushroom (slice), and mandarin orange (broken) in syrup	"		"
Othercanned products	Quality A —	FANCY A	"
	" B —	" B	
Bottled and potted goods	Quality A —	CHOICE A	"
	" B —	" B	
Monosodium glutamate	Quality A —	GRADE A	"
	" B —	" B	
Lily bulbs	F.A.Q.	L.G.	"
Tulip bulbs	"		"
Seed	"		
Rice straw mat	Higher quality—	GRADE A	"
	Law " —	" B	
Grass mat	"		"
Straw braids	Most superior quality—	XX	"
	Special " —	X	
	1st " —	I	
	2nd " —	II	
	Low " —	III	

Menthol cystal	Higher quality—	SUPERIOR	"
	Lower " —	L.G.	"
Hardwood lumber	1st quality—	F.A.S.	"
	2nd " —	No. 1	
	3rd " —	No. 2	
	4th " —	No. 3	
Plywood	Type I —	P	"
	Type II —	D	
	Type III —	T	
	Type IV —	S	
	Type V —	L	
	1st quality—	AA	
	2nd " —	AB	
	3rd " —	BB	
	4th " —	CC	
Veneer chest	Super quality—	AA	"
	1st " —	AB	
	2nd " —	BB	
	3rd " —	CC	
Fir chest shooks	"		"
Flooring	"		"
Railroad Ties	1st quality—	A	"
	2nd " —	B	
	3rd " —	C	
Telephone pole	"		"
Furs	1st quality—	GRADE A	"
	2nd " —	" B	
	3rd " —	" C	
	4th " —	" D	
Angora rabbit hairs	SS, SA, A, AB, B, C, D		"

J.I.S., J.E.S., etc. which are referred to in this Notification may be inspected at the following agencies:

Agencies for inspection of all kinds of J.I.S., J.E.S., etc.	International Trade Promotion Bureau, Ministry of International Trade & Industry; Sappro, Sendai, Tokyo, Nagoya, Osaka, Hiroshima, Shikoku & Fukuoka Bureaus of International Trade & Industry and Otaru, Hakodate, Yokohama, Shimizu, Yokkaichi, Kyoto, Kobe, Kammon & Nagasaki International Trade Offices.
Agencies for inspection of J.I.S., J.E.S., etc. concerning machinery	Machinery and Mechanical Products Inspection House, its branch office and subbranch offices.
Agencies for inspection of J.I.S., J.E.S., etc. concerning miscellaneous goods	Tokyo & Osaka Daily Necessaries Inspection Houses and their branch offices.
Agencies for inspection J.I.S., J.E.S., etc. concerning textiles	Kyoto, Yokohama, Kobe, Nagoya, Kiryu, Tsuruoka, Fukui & Kanazawa Textiles Inspection Houses, their branch offices and sub-branch offices.

Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Notification No. 2

June 2, 1950

In accordance with the provisions of Articles 4, 5 and Article 7 paragraph 1 of the Law concerning Control of Export Commodities (Law No. 153 of 1948) and of Article 3 of the Regulations for Enforcement of the Law concerning Control of Export Commodities (Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Ordinance No. 1 of 1949), items,

minimum standards, packing conditions and modes to indicate them of the export commodities under Article 4 of the Law shall be established as follows, and shall come into force as from July 2, 1950:

Minister of Welfare
HAYASHI Joji
Minister of Agriculture & Forestry
MORI Kotaro
Minister of International Trade & Industry
TAKASE Sotaro

Commodities	Minimum standard	Packing condition
A–1 Small-sized land internal combustion engine	JIS B 8010 to be applied	
A–2 Electric machine and equipments		
(1) Three-phase induction-motor (for general purpose)	" C 4025 "	
(2) Distributing transformer	" 4303 "	
(3) Desk fan	" 9601 "	
(4) Ceiling fan	" 9602 "	
(5) Electric bulb		
a. General service incandescent lamps	1st quality of JES Export 17 "	JES Export 51 to be applied
b. Electric lamp for automobile	JIS C 7506 "	" " "
c. Christmas decoration lamp	2nd quality of JIS C 7507 "	" " "
d. Minature lamp bulb	JIS C 7508 "	" " "
e. Radio-panel lamp	" 7509 "	" " "
f. Dynamo lamp-bulb for bycicle	" 7510 "	" " "
A–3 Optical instruments		
(1) Binocular		
a. Prism telescope for general use	JES Machine 7122 "	" 57 "
b. Galilean telescope for general use	" 7123 "	" " "
c. Prism telescope for special use	" 7124 "	" " "
d. Galilean telescope for special use	" 7125 "	" " "
(2) Microscope		
a. Large-sized microscope	2nd quality of JIS B 7132 "	" 58 "
b. Medium-sized microscope	2nd quality of JES Machine 7133 "	" " "
c. Small-sized microscope	2nd quality of JES Machine 7134 "	" " "
(3) Surveying instruments		
a. Level	3rd quality of JES Civil 9802 "	" 49 "
b. Precision level	JES Civil 9803 "	" " "
c. Altometer	2nd quality of JES Civil 9804 "	" " "
d. Pocket compass	JES Civil 9805 "	" " "
e. Other optical surveying instruments	JES Export 35 "	" " "
(4) Optical measuring apparatus		
a. Medium-sized crystal spectrographic apparatus	" 126 "	" 125 "
b. Small-sized crystal spectrographic apparatus	" 127 "	" " "
c. Small-sized contour measuring apparatus	JES Machine 3202 "	" " "
d. Lens meter	" 3203 "	" " "
e. Portable sugar refractometer	JES Export 83 "	" 64 "
f. Abbe refractometer	JIS B 7182 "	" 125 "

g. Other optical measuring apparatus	JIS Export 128 "	125 " "
(5) Other optical instrument		
a. 16 mm. sound motion picture projector	2nd quality of JES Export 84 "	" 65 "
b. Projector	JES Export 130 "	" 124 "
c. Refracting telescope (for general use)	JES Machine 7126 "	" 125 "
d. Hand camera	3rd quality of JES Export 39 "	" 59 "
A–4 Sewing machine and its parts (for home use)	JIS B 9011 "	
A–5 Bearing and its parts		
(1) Steel ball for bearing	2nd quality of JIS B 1501 "	
(2) Thrust bearing, roller bearing and roller for bearing	JIS B 1511 "	
(3) Radial bearing	" 1512 "	
A–6 Pipe joint		
(1) Malleable iron screwed fitting	" 2301 "	
(2) Steel pipe screwed fitting	" 2302 "	
B Match	JES Export 62 "	" 63 "
C Reagent	Japan Reagent Standard and JIS K 8017, 8047, 8061, 8103, 8111, 8121, 8129, 8139, 8142, 8207, 8222, 8286, 8371, 8372, and 8410 to be applied. However, in case of there being any grades, the standard of the lowest grade is to be applied.	" 50 "
D Medicine	In reference to such medicines as are designated in the official schedule, the criteria therein prescribed are to be applied. In reference to other medicines, the criteria for medicine manufacture as approved by the Welfare Minister in accordance with the provision of Article 26 paragraph 3, of the Medical Affairs Law (Law No. 197, 1948), are to be applied. Biological medicines and anti-virus substance or medicines manufactured therefrom are to come up to the standards as prescribed in the Regulations relative to Authorization of Manufacture of Biological Medicines (Ministry of Welfare Ordinance No. 8, 1949), and the Regulations relative to Authorized Anti-Virus Substance (Ministry of Welfare Ordinance No. 33, 1947).	" 88 "

Medicines which are designated by the Welfare Minister in accordance with the provision of Article 33 of the Medical Affairs Law are required to undergo the inspection of the agent designated by the Welfare Minister.

E. Agricultural, Forestry and Marine Products

(1) Tea:

Tea shall be consistent with such properties as provided for in the following specifications and the provisions of the Food Sanitation Law (Law No. 233, 1946):

A. Minimum Standard.

It shall be consistent with following standard by the methods of testing of annexed notes:

(a)	Type, color and luster of leaves, color of tea water and its flavor		Not bad
(b)	Moisture content	"Leaf tea" and "Jin" of green tea (except canned and stuffed in paper-bag, not exceeding 1 lb.)	Not more than 5.5%
		Other kinds of tea	Not more than 7%
(c)	Stalk content	"Leaf tea" (Black tea)	Not more than 3.5%
		("Gyokuro", "Tamaryokucha 'Gri'" and "Pan fired")	Not more than 5%
		"Bancha" (including "Kawayanagi") and "Roasted tea"	Not more than 20%
		Other kinds of tea	Not more than 7%
(d)	Dust content	"Leaf tea", "Bancha" (including "Kawayanagi") and "Roasted tea" through No. 30 sieve	Not more than 5%
		"Jin" (including B.O.P. Sow Mee) and "Funning" through No. 40 sieve	Not more than 8%
		"Dust" through No. 60 sieve	Not more than 1.0%
(e)	Arsenic content	(as As_2O_3)	Not more than 1.3 P.P.M.
(f)	Lead content	(as P_6)	Not more than 2.5 P.P.M.
(g)	Impurity	No impurities included	
(h)	Coloration	No artificial coloring and facing material	

Annexed Notes:

Methods of testing

(a) Color of the tea water and its flavor

It shall be tested by boiling water extraction method, using an American-style testing apparatus for green tea and an English-style testing apparatus for black tea.

Each sample taken for testing specified in the preceding paragraph shall weight 3 grams for each test.

(b) Moisture content

By gravitational method

(c) Stalk content

By putting 20 grams of tea in a 1,000 c.c. receptacle, pouring 800 c.c. boiling water on to it, leaving the material alone for about two minutes, then scooping up all the stalk pieces with a wire netting and weighing them after drying.

(d) Dust content

By sifting the material through a revolving mechanical sifter, or, when necessary, through a sieve revolved by hand, as per methods listed below, and weighing the dust accumulated under the sieve:

Kinds of Manufactured Tea	Sieve mesh Size Nos.	Sieve Diameters	Quantities for sifting	Number of Revolutions
Leaf Tea Bancha (including "Kawayanagi") Roasted Tea	No. 30	1 *shaku*	250 grams	25 times at the speed rate of 120 times per minutes
Jin (including B.O.P. Sow Mee)	No. 40	ditto	ditto	ditto
Funning	ditto	ditto	225 grams	ditto
Dust	No. 60	ditto	300 grams	ditto

(e) Arsenic content

By the Gutzeit Method officially approved by the United States.

(f) Lead content

By the Dithizone Method.

(g) Test of artificial coloring and facing

By the Read Test or other chemical testing.

B. Packing.

Veneer chest

(a) Inside packing	It shall be packed in bags of standard roll No. 3 paper, of not less than 50 lbs. or other moisture-proof materials of not less than 50 lbs.
(b) Outside packing	The chest must be made of board of not less than 3 mm. in thickness, consisting of 3 or more layers.
	The chest must be made strong enough, with wooden cleats inside and metal frames outside.
	The chest must be lined with aluminum or tin foil or other material not less effective for preventing moisture.
	The package must be fastened securely enough with iron band not less than 1.3 cm. broad or No. 16 or stronger iron wire or with other material not less strong, bound crosswise or even more elaborately, except the case of packing for tea less than 30 lbs. in net weight.

Wooden case

(a) Inside packing	Similar to the inside packing of veneer chest.
(b) Outside packing	The board of such cases must be not less than 3 *bu* in thickness.
	Packing to be made in the same way as in using veneer chest.

(2) Pickles:

Pickles shall be consistent with such properties as provided for in the following specification and the provision of the Food Sanitation Law:

A. Minimum Standard.

Plum pickles and drid plum pickles.

Fruits must be of the same kind and uniform in size. Tainted plums not more than 10% are permissible, but no broken and other defective plums and impurities must be excluded.

Barrels must be full of plum-juice.

Baume density must be not less than 20°.

Color, luster, flavor and preparation must be in good condition, with little turbidity in juice.

Standards given in the annexed table must be satisfied.

Dried plums.

Fruits must be of the same kind and uniform in size.

Tainted plums not more than 10% are permissible, but no broken and other defective plums and impurities must be excluded.

Drying must be in good condition.

Color, luster, flavor and preparation must be in good condition.
Standards given in the annexed table must be satisfied.

Salted "Rakkyo" (Scallion)
Bulbs must be of the same kind and uniform in size.
Roots and stalk must be removed. Defective and blue necked bulbs and foreign matters must be excluded.
Baume density must be not lower than 14° and acetic acid be used.
Color, luster, flavor, crispness, and preparation must all be in good condition, with little turbidity in juice.
Standards given in the annexed table must be satisfied.

Seasoned "Rakkyo-zuke" (pickled scallion)
Bulbs must be of the same kind and uniform in size.
Roots and stalk must be removed. Defective and blue-necked bulbs and foreign matters must be excluded.
Amount of sugar content must be not less than 30° and either vinegar or acetic acid be used.
Color, luster, flavor, crispness, and preparation must all be in good condition, with little turbidity in juice.
Standards given in the annexed table must be satisfied.

"Fukujin-zuke" (a kind of Japanese pickles composed of sliced vegetables preserved in seasoned soy sauce).
Ingredients must contain not less than four kinds of the following vegetables, cut in equal size with no foreign matters. Dried strips of garden radish, egg-plant, jack bean, Indian lotus, cortinellus "shiitake", "shiso" (perilla) leaves, ginger, chilies, etc. However, garden radish must not exceed 70% of the whole ingredients.
Amount of sugar content must be not less than 48°, soy sauce and acetic acid be used.
Color, luster, crispness, flavor, and preparation must all be in good condition and seasoning stock be condensed.
Finished pickle must consist of 80% solid matters and 20% juice.
Standards given in the annexed table must be satisfied.

"Benishoga-zuke" (pickled red-ginger)
Goods must be of the same kind and old roots be removed.
Length of stalk must be not more than 1.5 cm. and preparation be in good condition.
Baume density must be not lower than 18° and barrels be filled with plum-juice.
Quality of flesh, color, luster and flavor must be in good condition, with little turbidity in juice.
Standards given in the annexed table must be satisfied.

"Nara-zuke" (a kind of Japanese pickle)
Shapes must be good and and uniform.
Amount of sugar content must be not less than 20°.
Flavor of Sake-lees must be fully permeated, and crispness, color, luster, flavor, and preparation must all be in good condition.
Volume of Sake-less must be not less than 30% of the contents.
Standards given in the annexed table must be satisfied.

"Takuan-zuke" (pickled garden radish) and salted garden radish.
Radish used must be of the same kind, and shape and finish be in good condition.
Pressing must be sufficient and closely packed in barrels.
Color, luster, flavor, flesh, crispness, and preparation must all be in good condition.
Standards given in the annexed table must be satisfied.

Note: Sugar-content is to be determined by using refractometer.

Annexed Table.

Description	Size of barrel	Net weight of contents	Remarks
Plum pickles and dried plum pickles	Barrel of one "to"	Not less than 28 lbs.	Weights of "Shiso" (perilla) leaves and juice not included
Dried plum	ditto	Not less than 33 lbs.	Weight of "Shiso" (perilla) leaves not included
Salted "Rakkyo"	ditto	Not less than 26 lbs.	Weights of juice not inculuded
Seasoned "Rakkyo-zuke"	ditto	ditto	ditto
"Fukujin-zuke"	ditto	Not less than 37 lbs.	Weight of stock included
"Shoga-zuke"	ditto	Not less than 25 lbs.	Weight of juice not included
"Nara-zuke"	ditto	Not less than 20 lbs.	Weight of Sake-lees not included
"Takuan-zuke" and salted garden radish	Barrel of four "to"	Not less than 120 lbs.	Not less than five *sho* of rice-bran must be used for a barrel of four "to" of "Takuan-zuke" and not less than 1.25 *sho* for a barrel of one "to".
	Barrel of one "to"	Not less than 30 lbs.	

When any other barrels are used, the net weight of contents is to be determined on the basis of the above standard.

B. Conditions of Packing.
Barrels must be made of Japanese cedar or "Sawara" (Chamaecyparis pisifera) boards.
They must be not less than 0.7 cm. in thickness for a barrel of one "to" and not less than 1.4 cm. in thickness for a barrel of four "to".
Head must be made of not more than four pieces of boards jointed together.
Two crosspieces must be fitted on the barrel-head.
The width and thickness of crosspieces must be as follows:

Crosspiece	One "to" barrel	Four "to" barrel
Width	Not less than 4.5 cm.	Not less than 9.0 cm.
Thickness	Not less than 0.9 cm.	Not less than 3.0 cm.

The bottom crosspiece of the four "to" barrel must be fitted with two crosspieces, not less than 3 cm. both in width and thickness.
Mails are prescribed as follows:

	One "to" barrel	Four "to" barrel
For head crosspiece	Not less than eight nails of $1^1/_2$ inch length	Not less than eight nails of $2^1/_2$ inch length
For bottom crosspiece	—	Not less than four nails of $1^3/_4$ inch length

Barrels must be bound with ropes made of rush, reed, maolan or water-oat, not less than 1.2 cm. in diameter.
The rope binding in the case of 1 "to" barrel shall be double ropes vertically rounded up in three sides and single rope shall bind horizontally along the middle of the barrel, thus binding the barrel with a piece of rope.
In the case of 4 "to" barrel, the binding across the barrel horizontally shall be made in two rows instead of one in the case of the former.
Japanese paper must be used for seal to make barrels airtight.
An inside lid must be used for a barrel containing "Takuan-zuke".

(3) Frozen Aquatic Products:

Following paragraphs shall be consistent with the specifications as provided for in the Food Sanitation Law (Law No. 233, 1946), adding to the following each minimum standards:

1. Fishes and Shell-fishes, frozen and processed:

A. Minimum Standard.

(a) External appearance Good in shape and free from damage, discoloring, or stain.

(b) Freezing — Properly frozen and with good glaze.

(c) Quality — Good in freshness and high-quality flesh.

B. Conditions of Packing.

Tuna, including Albacore, Yellowfin Tuna, Big-eyed Tuna, Young Tuna and Bonito:

(a) Inside packins — None-

(b) Outside packing — None. Provided, however, packing is necessary, packed in wooden cases or hemp sacks.

Frozen Scallops:

(a) Inside packing — Each cake to be wrapped in cellophane or kraft paper, and further in kraft rolled paper or other material of equal effect.

(b) Outside packing — To be packed securely enough in wooden cases or carton boxes and wooden cases to be iron-banded or wire-strapped.

Frozen Bull Frogs:

(a) Inside packing — Either to wrap up each frog separately in cellophane or kraft paper or to put a suitable number of frogs together in moisture-proof paper boxes.

(b) Outside packing — Same as with the case of scallops.

Broad-bill Swordfish:

(a) Inside packing — To be wrapped up in victoria lawn, artificial silk or other cloth of not less effective in protecting the glaze and preventing its drying and falling-off.

(b) Outside packing — To be wrapped up in Hessian or other cloth of not less effective in protecting the contents; the edges of the cloth to be sewed together with hemp thread or the like, and the package to be bound securely with hemp rope.

Miscellaneous:

(a) Inside packing — Either to wrap each cake in cellophane or kraft paper, if the material is prepared in the form of cakes, and each piece, when not in such form, separately, or to put a suitable number of cakes or pieces together in moisture-proof paper boxes.

(b) Outside packing — Same as with the case of scallops.

2. Fish Livers, frozen and processed:

A. Minimum Standard.

(a) External appearance — Uniform and unmixed in the kind of livers, retaining the original shape sufficient to identify the kind of fish, and free from impurities.

(b) Freezing — In good condition.

(c) Quality — Good in freshness, with no foreign odor and little fluid; (if preserved in salt, appropriately salted).

B. Conditions of Packing.

To be packed in tin cans, undamaged, generally level-surfaced an rustless, with the lids hermetically sealed. If not packed in can, rypham or others similar thereto in the effect shall be used in inside packing and outside packing shall be made (same as with the case of frozen scallops).

(4) Dried Aquatic Products:

Following Articles shall be consistent with the specifications as provided for in the Food Sanitation Law (Law No. 233, 1946), adding to the following each minimum standard:

1. Dried Clear-Colored Abalone:

A. Minimum Standard.

(a) Shape — Good and regular.

(b) Size — Weighing of not less than 5 *momme* each; provided, however, that the inclusion of pieces of less than 5 *momme* but not less than 3 *momme* (4 *momme* in the case of "Madaka") may be permitted to the extent of not exceeding 20%.

(c) Color and lustre — Fresh amber yellow, with good lustre, and no mildew; provided, however, that a slight whitish coating may be permissible.

(d) Drying — Moisture content shall be less than 22%.

(e) Smell and taste — With characteristic flavor, and not too salty.

(f) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — To be wrapped up in kraft rolled paper or imitation paper weighing 20 or 30 *kin* (using three sheets one over another in the case of 20 *kin* paper and two sheets in that of 30 *kin* paper) or other material of not less effective in protecting the contents.

(b) Outside packing — Woodeen box (standard box specified in the Attached Table) or carton boxes shall be used. When any dryer is used in packing to prevent against moisture, dryer coming under the Japanese Industrial Standards shall be used.

2. Dried Gray Abalone:

A. Minimum Standard.

(a) Shape — Good and regular.

(b) Size — Weighing 3 *momme* or more each; but, in the case of "Madaka", not less than 4.3 *momme*, and in case of Hokkaido origin, no less than 2 *momme*.

(c) Color and lustre — Light brown with a whitish coating and without mildew.

(d) Drying — Moisture content shall be less than 22%.

(e) Smell and taste — With characteristic flavor, and not too salty.

(f) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone.

(b) Outside packing — Same as with the case of clear-colored abalone.

3. Dried Cuttle-fish:

A. Mninimum Standard.

(a) Shape — Good, regular and generally uniform.

(b) Color and lustre — Good, with no mildew and not thickly coated with whitish powder.

(c) Drying — Moisture content shall be less than 18%.

(d) Smell and taste — With characteristic flavor.

(e) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone; provided that packing may be dispensed with for Oriental destinations.

(b) Outside packing — To be packed in wooden cases (as per standard given in the attached list), or in new sacks of gunny or Hessian cloth in good quality, and bound up with hemp rope (made of new and good-quality Jute or Manila hemp); provided that, for Oriental destinations, packing may be made in straw ("tate" or "hoshi") or rush mats of good quality and fastened with rope (using medium-thick rope for binding and "okura" or "kani" rope for netting and bale stitching).

4. Dried Scallop:

A. Minimum Standard.

(a) Shape — Whole, bisected, trisected, or quadrisected, good and regular, with firm-textured flesh.

(b) Size — In the whole form, not exceeding 200 pieces per *kin*.

(c) Color and lustre — Bright yellow, with good lustre, no mildew, the inclusion of some red adductor permitted.

(d) Drying — Moisture content shall be less than 16%.

(e) Smell and taste — Characteristic flavor retained.

(f) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone.

(b) Outside packing — Same as with the case of clear-colored abalone.

5. Dried Sea-cucumber (including "lilac sea cucumber"):

A. Minimum Standard.

(a) Shape — Good, regular, and completely eviscerated.

(b) Size — Not less than 2 *momme* a piece.

(c) Color — Good and with no mildew.

(d) Drying — Moisture content shall be less than 22%. (Moisture content of lilac sea-cucumber shall be less than 15%).

(e) Smell and taste — Characteristic flavor retained.

(f) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone.

(b) Outside packing — Same as with the case of clear-colored abalone; provided, however, that, in the case of "Lilac Sea cucumber" for Oriental destinations, packing will be made in straw-mats, "tate" or "kashi", or straw-bags of good quality, and fastened with rope (using medium-thick rope for binding and "Okura" or "Kani" rope for netting and bale stitching).

6. Sharks' Fins:

A. Minimum Standard.

(a) Shape — Good and regular, without superfluous flesh, and not much worm-damaged.

(b) Size — In case of small fins, not less than 6 *momme* each set in weight.

(c) Color and luster — Good and without much mildew.

(d) Drying — Moisture content shall be less than 13%.

(e) Smell and taste — Without bad odor.

(f) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — None

(b) Outside packing — To be packed in new and good-quality gunny bag or Hessian cloth bag or in high-quality rush-mats and bound with hemp rope (new and good-quality jute or Manila hemp); provided that, for Oriental distinations, the conditions in the proviso for the outside packing of dried sea-cucumber shall be applicable.

7. Dried Shark products (including "Meikotsu"):

A. Minimum Standard.

(a) Shape — Well-refind and well-assorted.

(b) Color and lustre — With characteristic color and lustre, and no mildew.

(c) Drying — Moisture content shall be less than 13%.

(d) Smell and taste — Without bad odor.

(e) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone.

(b) Outside packing — Same as with the case of clear-colored abalone.

8. Dried Oyster:

A. Minimum Standard.

(a) Shape — Good, regular and generally uniform.

(b) Quality — Good, without mildew, in sect damage and not thickly coated with powder nor grease-stained.

(c) Drying — Moisture content shall be less than 15%.

(d) Smell and taste — Characteristic flavor retained.

(e) Impurities — Free from sand or other impurities.

B. Conditions of Packing.

(a) Inside packing — Same as with the case of clear-colored abalone.

(b) Outside packing — Same as with the case of clear-colored abalone.

9. Dried Full-Length Tangles (Nagakiri Kombu):

(A) Those made of "Rishiri-kombu", "Mitsuishi-kombu", "Ma-kombu", "Yayan-kombu" or "Hosome-kombu".

A. Minimum Standard.

(a) Selection — Carefully discriminated according to the species; and fully stretched, properly sorted out, with sand perfectly removed, and no tangle of defective growth included.

(b) Preparation — Finished length shall be uniformly 3.3 *shaku* for "Rishiri-kombu", 3.5 *shaku* for "Mitsuishi-kombu", "Ma-kombu" or "Yayan-kombu"; and 2.8 *shaku* for "Hosome-kombu", with the exception of the case where bundless are made smaller in compliance with the reguest.

(c) Color and lustre — With characteristic color and lustre, free from mildew; provided, however, that the inclusion of pieces coated with whitish powder, worm-damaged, or reddish ones shall be permissible to a slight extent, if such pieces in their outer appearance are not very objectionable.

(d) Drying — Moisture content shall be less than 18%.

(e) Smell and taste — Inherent flavor retained.

(f) Impurities — No impurities included.

B. Conditions of Packing.

(a) Inside packing — To be wrapped up in kraft rolled paper of imitation paper weighing 20 or 30 *kin* (using three sheets one over another in the case of 20 *kin* paper and two sheets in that of 30 *kin* paper) or other material not less effective in protecting the contents. However, in case where straw-mat is used in outside packing, inside packing may be dispensed with.

(b) Outside packing — To be packed in wooden cases (as per standard given in the attached list) or in new good-quality gunny bag or Hessian cloth, and bound up with hemp rope (made of new and good-quality jute or Manilla hemp); provided that, in the case of shipments to Oriental destinations, straw mats of good quality are available for packing, on condition that the contents are wrapped up and rope-bound securely, so as not to allow the end of the contents visible from outside.

(B) Those made of "Naga-kombu", "Atsuba-kombu", "Kukinaga-kombu", "Tororo-kombu" or "Nekoashi-kombu".

A. Minimum Standard.

(a) Selection — Carefully descriminated according to the species; and properly sorted out, free from much sand.

(b) Preparation — Length shall not be less than three *shaku*, with the exception

		in case where bundless are made smaller in compliance with the request.
	(c) Color and lustre	With characteristic color and lustre, and not much mildew, with no decayed pieces included.
	(d) Drying	Moisture content shall be less than 18%.
	(e) Smell and taste	Inherent flavor retained.
	(f) Impurities	Free from impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of those made of "Rishiri-kombu", "Mitsuishi-Kombu", etc.
	(b) Outside packing	To be packed in wooden cases (as per standard given in the attached list) or in new good-quality gunny bag or Hessian cloth bag, and bound up with hemp rope (made of new high-quality jute or Manila hemp); provided that, in the case of shipments to Oriental destinations, straw mats may be used for packing.
10.	Dried and Chopped Tangles:	
	A. Minimum Standard.	
	(a) External appearance and uniformity	Good in color and lustre with no mildew, properly chopped, free from impurities, and generally uniform in shape.
	(b) Quality	High-quality.
	B. Conditions of Packing.	
	(a) Inside packing	To be packed in bags.
	(b) Outside packing	Same as with the case of dried cuttle-fish.
11.	Other Dried Tangles:	
	A. Minimum Standard.	
	(a) External appearance and uniformity	Classified respectively according to species; good in shape, color and lustre, and including no decayed or spotted pieces.
	(b) Quality	Good quality and drying in good condition.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of dried cuttle-fish.
	(b) Outside packing	Same as with the case of dried cuttle-fish.
12.	Dried Herring Roe:	
	A. Minimum Standard.	
	(a) Shape	Good in shape.
	(b) Size	Divided into not more than three pieces and not including many tiny fragments.
	(c) Color and lustre	Good and with no mildew.
	(d) Drying	Moisture content shall be less than 18%.
	(e) Smell and taste	Characteristic flavor retained.
	(f) Impurities	Including no sand or other impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of dried cuttle-fish.
	(b) Outside packing	Same as with the case of dried-fish.
13.	Boiled and Dried Sardine:	
	A. Minimum Standard.	
	(a) Shape	Good in shape, not too fatty and not mixed with too many ones of which ventral parts are injured.
	(b) Size	Baby sardine (chirimen), less than 1 *sun* long, and others, not less than 1 *sun*, but not more than 4.5 *sun* shall be generally uniform in size.
	(c) Color and lustre	Good, and with no mildew.
	(d) Drying	Moisture content shall be less than 20%. However, moisture content of baby sardine (chirimen) shall be less than 30%.
	(e) Smell and taste	Not too salty, and with characteristic flavor retained.
	(f) Impurities	Including no sand or other impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of dried clear-colored abalone.
	(b) Outside packing	Same as with the case of dried clear-colored abalone; for Oriental destinations, however, the condition in the proviso for the outside packing of dried cuttle-fish shall be applicable.
14.	Dried Laver.	
	(A) "Asakusa" laver, parched laver, and seasoned laver.	
	A. Minimum Standard.	
	(a) External appearance and uniformity	Jet-black (dark green in the case of parched and seasoned laver) with a dash of purple and with same lusture; good in manufacturing and in shape.
	(b) Drying	Moisture content shall be less than 15%.
	(c) Smell and taste	With characteristic flavor retained.
	(d) Impurities	Including no sand or other impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Packed in tin cans and sealed hermetically.
	(b) Outside packing	Packed in wooden cases (as per standard given in the attached list); provided, however, that, for air transport, packing may be made in carton-lined veneer boxes hermetically sealed and bound with hemp rope (new high-quality jute or Manila hemp).
	(B) Other kinds of laver.	
	A. Minimum Standard.	
	(a) External appearance and uniformity	Classified respectively according to the species; with characteristic color and lustre retained, and good in manufacture and in shape.
	(b) Drying	Moisture contents shall be less than 15%.
	(c) Smell and taste	With characteristic flavor retained.
	(d) Impurities	Including no sand or other impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of "Asakusa" laver.
	(b) Outside packing	Same as with the case of "Asakusa" laver.
15.	Dried fishes (bonito, tunny, mackerel, horse-mackerel and sardine):	
	A. Minimum Standard.	
	(a) External appearance and quality grade	Classified respectively according to kinds of finished goods; good in shape, with characteristic color and lustre, not too fatty, and generally uniform in size.
	(b) Drying	Moisture content shall be less than 18%.
	(c) Smell and taste	With characteristic flavor retained.
	(d) Impurities	Including no sand or other impurities.
	B. Conditions of Packing.	
	(a) Inside packing	Same as with the case of dried clear-colored abalone; provided

	that, for dried bonito and tunny, wood-wool shall be used for packing.
(b) Outside packing	Packed in wooden cases (as per standard given in the attached list).

16. Dried Fish Flakes:

A. Minimum Standard.

(a) External appearance and quality grade	Classified respectively according to kinds of finished goods, with characteristic color and lustre, no deteriolation in quality, shavings properly prepared, and including few powdery fragments.
(b) Drying	Moisture content shall be less than 16%.
(c) Smell and taste	Characteristic flavor retained.
(d) Impurities	No sand or other impurities included.

B. Conditions of Packing.

(a) Inside packing	To be put with paper bags or boxes and wrapped further in kraft rolled paper, imitation paper, or other moisture-proof paper of not less effect in protecting the contents.
(b) Outside packing	To be packed in wooden cases (as per standard given in the attached list).

17. Opened dried codfish (including Alaskan Pollock):

A. Minimum Standard.

(a) Quality	It shall have excellent freshness of raw codfish and with strong-texured flesh.
(b) Colour and lustre	It shall have light yellow flesh with slight spots of white or dark purple colour.
(c) Smell and taste	It shall have a peculiar smell and taste and moderately salted.
(d) Shape	It shall have an uniform and good shape with no remarkable fissures on fish skin.
(e) Drying	Moisture-content shall be less than 30%.

B. Conditions of Packing.

(a) Inside packing	It shall be the same as with the inside packing of dried cuttle-fish.
(b) Outside packing	It shall be the same as with the outside packing of dried cuttle-fish.

18. Dried codfish (including Alaska Pollock):

A. Minimum Standard.

(a) Quality	It shall have excellent freshness of raw codfish with on insect damages, but with slight mouldy stains.
(b) Colour and lustre	It shall have yellow fish and grayish white outer skin.
(c) Smell and taste	It shall have a peculiar smell and taste.
(d) Shape	It shall have no remarkable irregularities in size and no extraordinary thin flesh.
(e) Drying	Moisture content shall be less than 30%.
(f) Foreign matters	It shall not contain sand, soil and other foreign matters.

B. Conditions of Packing.

(a) Inside packing	It shall be the same as with the inside packing of dried cuttle-fish.
(b) Outside packing	It shall be the same as with the outside packing of dried cuttle-fish.

19. Other Dried Aquatic Products:

A. Minimum Standard.

(a) External appearance and physical contition	Classified respectively according to kinds of finished goods, good in shape, color and lustre, and generally uniform in size.
(b) Quality	Good and properly dried with no mildew.

B. Conditions of Packing.

(a) Inside packing	The conditions of inside packing given above for similar articles shall apply with necessary modification.
(b) Outside packing	The conditions of outside packing given above for similar articles shall apply with necessary modification.

(5) Salted Aquatic Products.

Following articles shall be consistent with such requirements as provided for in the Food Sanitation Law (Law No. 233, 1946) adding to the following minimum standard:

1. Salted Fish and Salted Roe:

A. Minimum Standard.

(a) Appearance and uniformity	Not mixing of any different descriptions; the shape and color to be good; and the size uniform.
(b) Quality	Quality to be good, with salt of proper quality used in proper quantity.

B. Conditions of Packing.

Salted fish.

(a) Inside packing	Paranffin paper or parchment paper to be used, except in the case of shipments to Oriental destinations.
(b) Outside packing	Wooden box (as described in the Annex) to be used. In the case of shipments to Oriental destinations, the wooden box may further be protected by straw mattings with straw ropes over it.

Salted Roe.

(a) Inside packing	Paraffin paper, parchment paper or silk cloth to be used, except in the case of shipments to Oriental destinations.
(b) Outsidl packing	Wooden barrel (as described in the Annex) to be used, roped with wires (B.W.G. No. 15 or thereabout) or hempen ropes (new ropes made of high-quality jute or Manila hemp). In the case of shipments to Oriental destinations, the barrel may further be secured with straw mattings and straw ropes.

2. Salted fish-guts.

A. Minimum Standard.

(a) Appearance and uniformity	Not mixing of any different descriptions; proper color; no impurities.
(b) Quality	Good quality, with salt of proper quality used in proper quantity.

B. Conditions of Packing.

(a) Inside packing	Glass bottle or earthern pot may be used.
(b) Outside packing	Wooden box (as described in the Annex) or wooden barrel (also described in the Annex) to be used, roped with wires (B.W.G. No. 15 or thereabout) or hemp ropes (new ropes made of high-quality jute or Manila hemp). In the case of shipments to Oriental destinations, the box or barrel may further be protected by straw mattings with straw ropes over it.

Annex:

1. Wooden Box Standard.

(a) Quality of timber for boxes:

Boards shall be well-dried and new one entirely free from dead knots, knot-holes, large

knots, plugs, or checks of more than two inches in length, or from damages by worm.

(b) Thickness of timber:

The thickness of the boards shall vary as follows, according to the weight of the contents to be packed:

Less than 30 kg.	40 *bu* or more
From 30 to less than 100 kg.	5 *bu* or more
More than 100 kg.	6 *bu* or more

(c) Width of boards, jointing and partition, etc.:

The width of the boards shall be large enough to make end-plank, top, bottom, or side of the box by jointing two pieces. But, if necessary, smaller boards of three pieces may be used to make a face. The jointing of boards shall be made through inlaying or by notched edges. But, if necessary, they may be jointed by using double-pointed nails or wave-shaped tacks.

According to the weight of the contents or the capacity of the box, crosspieces, stays, and partition bords shall be provided.

(d) Length of nails:

Length of round nails shall be more than three times the thickness of the board on which they are used. However, those used for fixing a cross-piece shall be 1/4 inch longer than the combined thickness of the board and crosspieces.

(e) Iron band and wire:

Iron band shall be of a size approximating No. 28 with breadth of 6 *bu*. Wire shall be No. 15 or thereabout.

2. Barrel Standard.

(a) Quality of timber:

Same as with the case of wooden box.

(b) Thickness of staves to be used:

The thickness of the staves shall be as follows, according to the net weight of the contents to be packed.

Weight of Contents	Thickness of Staves	Thickness of cask-head	Thickness of cask-bottom
From 11 to 24 kg.	1.0 cm. or more	1.5 cm. or more	1.5 cm. or more
more than 24 kg.	1.2 cm. or more	1.6 cm. or more	1.6 cm. or more

(c) Number of staves:

The number of staves shall be as follows, according to the net weight of the contents to be packed.

Weight of Contents	Number of Staves
From 11 to 24 kg.	From 11 to 13 pieces
more than 24 kg.	From 15 to 17 pieces

(d) Width of board, and jointing:

The heads and the bottoms shall be made of either one or two pieces. The jointing shall be made with double-pointed nails.

(e) Thickness, number, and kind of hoops:

The hoops shall be of proper thickness. Five or six hoops shall be used. Kind of hoops shall be used as follows: "month" hoop, "reinforcement" hoop, bulge-hoop, "bottom" hoop, "second" hoop, "fastening" hoop, etc.; however, the contents with weight of 11–24 kg. shall be free from "reinforcement" hoop.

(f) Crosspiece on top board:

Two crosspieces shall be fitted.

(6) Fish meal and fish scarp.

1. Fish meal.

(A) Minimum Standard.

(a) Shape	It shall be in a good powder form.

(b) Fineness	Fish meal shall pass through a 2.5 m.m. mesh sieve, but excepting flockyfish meal.
(c) Color and lustre	It shall have a good color and no mould.
(d) Smell	Meal shall not have a foreign odour.
(e) Foreign materials	Meal shall not contain straw, shell, or other foreign materials or adultration.
(f) Chemical composition	Meals shall conform to the following standard. (its analytical method shall be in accordance with the description on the separate paper).

Nitrogen		8%	and over
Phosphoric acid (P_2O_5)		4%	"
Moisture-content	Under	12%	(Flockyfish meal only under 13%)
Fat	"	12%	
Salt	"	2%	
Sand	"	3%	

B. Conditions of Packing.

Meals shall be filled in gunny bags or Hessian bags of good quality and the openings shall be fastened by needle and hemp thread.

2. Fish Scrap:

A. Minimum Standard.

(a) Color and lustre	Scrap shall have a good color and lustre with no mould.
(b) Smell	Scrap shall not have a strong foreign odour.
(c) Foreign materials	Scrap shall not contain straw, shell, or other foreign materials.
(d) Chemical composition	Scraps shall conform to the following standard. (its analytical method shall be in accordance with the description on the separate paper).

Nitrogen		8%	and over
Phosphoric acid (P_2O_5)		3%	"
Moisture-content	Under	13%	
Fat	"	12%	
Sand	"	3%	

B. Conditions of Packing.

Fish scrap shall be filled in gunny bags or Hessian bags of good quality. But, fish scrap destined for Oriental countries may be covered with "tate-mushiro" straw matting or straw bags of good quality and bound with straw ropes (intermediate straw ropes for fastening, and "Okura-nawa" straw rope or "Kani-nawa" straw rope for binding and side-knitting).

Separate Paragraph:

Analytical method:

Nitrogen;

Nitrogen is calculated by Kjeldahl's Method.

Phosphoric acid;

Phosphoric acid is calculated after it is turned into magnesium pyraphosphate by Molydic Method.

Moisture;

About 2 gr. of sample is taken in a weighing tube with the inside diameter 4.5 cm. and 3.0 cm. in length, and after drying for 5 hours at 100°C and cooling freely for an hour, it is weighed and the difference of the weight before and after drying is recognized as moisture content.

Fat;

After about 5 gr. of sample is weighed and dried for an hour at 100°C, by using anhydride ether, it is extracted for 12 hours with Soxhlet fat extractor, and dry for 2 hours at 100°C and cool, and then its weight is calculated.

Salt;

After about 10 gr. of sample is weighed and it is shaken together with 100 gr. of distilled water for 20 minutes, it is kept quietly for about one hour. Then, 50 c.c. of its upper part

of transparent solution is taken out, and titrate with N/10 nitrate of silver solution using potassium chromate as an indicator, it is calculated as natrium chloride.

Sand:

After about 5 gr. of sample is weighed and is burned into ash, it is transfered into a beaker washing with 50 c.c. of 10% hydro-chloric acid. Then, after boiling for about 20 minutes, it is transfered onto an ashless filter paper and after washing with water thoroughly, drying and igniting, it is calculated by weighing the ash.

(7) "Shoyu" (Soy sauce).

It shall be consistent with such qualities as provided for in the proceeding paragraphs and in the provision of Food Sanitation Law.

A. Minimum Standard.

Color, luster, flavor and taste	Must have its characteristic color, luster, flavor and taste of brewed "shoyu", with neither foreign taste, odor nor mildew.
Component	Must satisfy the following analytical inspection standard:

Density (in Baume)	Not less than 22° (in gram per 100 c.c.)
Pure extract	Not less than 15% "
Salt	Not less than 18% "
Total nitrogen	Not less than 1.3% "

Separate Paragraph:

Method of analytical inspection:

Density (in Baume);

Density (in Baume) is measured in a normal method in room temperature and converted to that of 15°C. Adjustment is made at the rate of 0.05 Be for 1°C.

Pure extract;

The boiling steam bath drying method is applied to ascertain the amount of extract. About 5 grams of pure river sand treated with concentrated hydrochloric acid is taken to small dish (used for extract determination). Its constant weight is taken in a normal method and 5 c.c. of sample is added to it and dry up on a boiling water bath. It is stirred for three hours with a glass stick occastionally. After being left in boiling steam bath (97°-99°C) for four hours and then one hour in a desiccator, the weight is taken. The difference between the weights of the total solid and salt represents the amount of pure extract and it is expressed in gram for 100 c.c.

Salt;

The quantity of salt is measured by the direct titration method. Add distilled water to 5 c.c. of sample to make it 250 c.c. Take 5 c.c. of this diluted sample and add 1 c.c. of 3% potassium chromate. By shaking the mixture, it is titrated with N/50 silver nitrate solution.

The multiplier available for adjusting excess value of materials obstructing titration, such as albumen and other coloring matters, contained in the sample is set at 0.98.

The quantity of salt contained in 100 c.c. is expressed in gram.

Nitrogen;

The steam distillation method of the Kjeldahl Process is applied to measure the total quantity of nitrogen. Take 5 c.c. of sample and decompose it by heating, adding thereto about 3 gr. of a mixture of copper sulphate (10%) and potassium sulphate (90%) to accelerate decomposition, and 20 c.c. of concentrated sulphuric acid. Add water to the decomposed sulution to make it 250 c.c. Then take 50 c.c, to distil it by steam by ordinary method. Twenty c.c. of N/10 sulphuric acid is put in a receiver and the distillation is continued until 100 c.c. of distilled liquid is obtained. It is titrated with N/10 sodium hydroxide, using Groke solution as indicator. The result is expressed in gram per 100 c.c.

B. Conditions of Packing.

1. Barrels (one *to*)

Barrels must be made of Japanese cedar boards, excellent both in quality and appearance, with no knots nor other defects. They must measure not less than 1.1 *shaku* in outside diameter and not less than 1.07 *shaku* in height. Staves must be not less than

3.5 *bu* thick for side, 6.0 *bu* for bottom and 5.5 *bu* for lid. Bottom must be made of not more than four pieces and lid not more than five pieces. Not less than six bamboo hoops must be used.

Barrels must be bound with ropes made of reed, rush, maolan, hemp or water-oat, not less than 3.5 *bu* in diameter. They must be doubly roped lengthwise and also bound crosswise with one or more ropes to be fastened at one point.

2. Wooden boxes.

Cans.

(1) Inside packing	Enamelled cans must be used. When large-sized cans of not less than one gallon are used, corrugated cardboard must be inserted at top and bottom and along the side.
(2) Outside packing	Boxes must be made of boards other than Japanese cedar, not less than 4 *bu* thick. Four crosspieces must be used for the side of the box. When not less than eight large-sized cans of not smaller than one gallon can are put in a box, partition boards must be fitted. Nails not shorter than $1^3/_4$ inches must be used for end-planks, top and bottom and those for sides must be not shorter than two inches. Not less than 100 pieces of nails must be applied for a box. The box must be bound either with band-iron, wire or rope. In the case of band-iron, two or more bands of not less than 0.4 mm. thick and not less than 15 mm. wide must be used. In the case of wire, it must be No. 13—No. 15 and the box must be doubly bound with it along a line one quarter of its length distant from both ends, When ropes are used, they must be made of reed, rush, maolan, hemp or water-oat and not less than 3.5 *bu* in diameter. Besides, the box must be bound with double rope once lengthwise and twise crosswise.

Bottles.

(1) Inside packing	Corrugated cardboard or wood-wrapper must be applied around each bottle.
(2) Outside packing	Boxed must be made of boards other than Japanese cedar, not less than 4.5 *bu* thick. Four crosspieces must be applied both lengthwise and crosswise. Not less than 100 pieces of nails must be applied for a box, those used for end planks, top and bottom being not shorter than $1^3/_4$ inches and those for sides not shorter than two inches. The box must be bound either with band-iron, wire or rope. In the case of band-iron, two or more bands of not less than 0.4 mm. thick and not less than 15 mm. wide must be used. In the case of wire, it must be No. 13—No. 15 and the box must be doubly bound with it along a line one quarter of its length distant from both ends. When ropes are used, they must be made of reed, rush, maolan, hemp or water-oat and not less than 3.5 *bu* in diameter. Besides, the box must be bound with double rope once lengthwise and twice crosswise.

3. Carton box packing.

Cans.

(1) Inside packing	Enamelled cans must be used. Corrugated cardboard must be put between each can in double sides. Filler boards are needed to be placed at the openings of exterior and interior flaps at the top and the bottom of box so as to prevent the movement of content.

(2) Outside packing — Material of box must be of a pressure-resistance of more than 200 lb./square inch.

Measure of box (total of outside measurement of length, breadth and depth) must be less than 75 inches and total weight of content less than 15 pounds.

Seam of box must be fixed by flat iron wire larger than 2 mm. After having sealed the exterior and interior flaps of the upper part of box with sodium silicate or other similar or more effective material, the joint must be sealed with paper tape of larger than 4 cm. and it shall be so pasted as to have the tape turned at both ends by longer than 5 cm.

Bottles.

(1) Inside packing — Frames made of double side corrugated cardboard between each bottle must be used in order to fix them at an appropriate interval. Filler boards are needed to be placed at the openings of exterior and interior flaps at the top and bottom of box so as to prevent the movement of content.

(2) Outside packing — Applying to pack in cans.

(8) Vinegar.

It shall be consistent with such qualities as provided for in the proceeding paragraphs and in the provision of Food Sanitation Law (Law No. 233, 1946).

A. Minimum Standard.

Color and flavor — Must have its characteristic color and flavor, with neither foreign taste, odor nor any foreign substance.

Component — Must satisfy the following analytical inspection standards:

Acidity (as acetic acid)	Not less than 4.0 %	(in gram per 100 c.c.)
Extract	Not less than 0.25%	

Separate Paragraph:

Method of analytical inspection:

Acidity;

10 c.c. of sample is diluted with newly boiled and cooled water is added to such a point that it presents a slight coloring. Then, it is titrated with 0.5 N alkali, using phenolphthalein as indicator. The amount of acetic acid contained in 100 c.c. is expressed in gram, calculated on the basis of the result obtained.

Extract;

10 c.c. of sample is taken to a flat-bottomed platinum dish, measuring at its bottom 50 mm. in diameter, with weight ascertained beforehand. The plate is put on a boiling water bath to have the sample evaporated for 30 minutes. Then the sample is weighed, after being dried exactly for 2.5 hours in boiling steam bath and left to cool. The amount of extract contained in 100 c.c. is to be expressed in gram, calculated on the basis of the result obtained.

B. Conditions of Packing.

1. Inside packing — Must be bottled. Each bottle must be rolled mith corrugated cardboard and wood-wool be filled in the space between bottles to prevent their movement.

2. Outside packing — Boxes must be made of boards other than Japanese cedar. The thickness of boards must be not less than 4.5 *bu* for boxes containing not more than two dozens of bottles of four *go* and not less than six *bu* for boxes containing not less than two dozens of four *go*. If four dozens or more of bottles of four *go* are contained in a box, a partition board must be fitted at its middle to divide the inside into equal parts.

Nails not shorter than $1\frac{3}{4}$ inches and 2 inches must be used

respectively for boards not less than 4.5 *bu* but not more than six *bu* thick and for those not less than six *bu* thick.

Band-iron of not less than 0.8 inch in width and 0.3 mm. in thickness or wire Nos. 13 to 15 must be used in packing.

(9) Confectionery.

It shall be consistent with such qualities as provided for in the proceeding paragraphs and in the provision of Food Sanitation Law.

1. Marrons glacés.

A. Minimum Standard.

(a) Sugar-content — 55 per cent or more. (by Bertrand Process)

(b) Water-content — 25 per cent or less.

(c) Materials — Chestnuts, sugar and spicery to make up the main materials.

(d) Grade — Each piece to retain its proper shape and to weight 15 gr. or more. Pieces in each can to maintain approximate uniformity in size.

B. Packing Requirements.

(a) Inside packing — Each piece to be wrapped in sulphite paper and tin foil or any other paper having similar or higher effect. To be canned in vacuum processed containers. Buffers of corrugated cardboard or other material with similar or higher effect to be provided inside of cans, at top, bottom, around or otherwise as may be required.

(b) Outside packing — To be packed in a wooden box, with end-planks, 6 *bu* or more thick, and top, bottom and sides of 4 *bu* or more; in a fiber board box or a special veneer board box; strapped with wire or band iron.

2. "Yokan" (Sweet jelly or beans).

A. Minimum Standard.

(a) Sugar-content — 65 per cent or more. (by Bertrand Process)

(b) Water-content — 27 per cent or less.

(c) Materials — Sugar, certain cereals and agar-agar to make up the main materials.

B. Packing Requirements.

(a) Inside packing — To be wrapped in tin foil and canned, or to be poured into cans in molten state.

(b) Outside packing — Applying to pack marrons glacés.

(10) Condensed and powdered milk.

It shall be consistent with such qualities as provided for in the proceeding paragraphs and in the provision of Food Sanitation, Law.

1. Condensed Milk.

A. Minimum Standard.

(a) Viscosity at 20°C, as determined by Majounier Meter to conform with the following table:

Description	Visco-Density	Ball used of Majeunier Meter
Whole milk, condensed and sugared	80 to 140°	Small ball
Skim milk, condensed and sugared	80 to 140°	Small ball
Condensed milk, not sugared	60 to 180° (For British possessions)	Medium ball
	60 to 120° (For other destinations)	Large ball

(b) To measure alkalinity in ash. No alkali included.

(c) No coalescing of fat, and to be free from impurities.

(d) In the case of sugared condensed milk, to be free from any crystallized sediments of lactose.

(e) Specific gravity at 20°C. to be as shown in the following table:

Description	Specific gravity
Whole milk, condensed and sugared	1.29 to 1.31
Skim milk, condensed and sugared	1,33 to 1.35
Condensed milk, not sugared	1.07 to 1.08 (For British possessions)
	1.06 to 1.08 (For other destinations)

(f) Color and luster to be light yellow with glossiness, in the case of sugared milk, and of glossy cream in the case of milk not sugared.

(g) To be free from odor of deteriorated fat or cheese or any other foreign odor.

(h) The contents of a can to be more than the undermentioned minimums:

Description	Type of cans	Net weight of contents
Whole milk, condensed and sugarded	Type No. 11	398 g.
Skim milk, condensed and sugared	14 oz. can	398 g.
Condensed milk, not sugared	14.5 oz. can	413 g.
	0.6 oz. can	171 g.

(i) No more bacteria shall be contained than that found in properly pasteurized milk.

(j) Sugar-content in sugared condensed milk, including lactose, shall conform to the following table:

Description	Percentage for sugar
Whole milk, condensed and sugared	54 to 58 per cent
Skim milk, condensed and sugared	56 to 60 per cent

(k) Fat to be free from any betrogenous mixture. Percentage for fat to be 9 per cent or more, in the case of shipments for British possessions, and 8 per cent or more, in the case of those for other destinations.

(l) Solid percentage of milk shall conform to the following table:

Description	Solid percentage
Whole milk, condensed and sugared	31 per cent (For British possessions)
	28 per cent (For other destinations)
Skim milk, condensed and sugared	25 per cent
Condensed milk, not sugared	31 per cent (For British possessions)
	28 per cent (For other destinations)

(m) Constant temperature test to be made for a period of one week, and the viscosity, after the testing, at 20°C as determined by Majeunier Meter, shall conform to the following table:

Description	Visco-density	Ball used of Majeunier Meter
Whole milk, condensed and sugared	100 to 250°	Small ball
Skim milk, condensed and sugared	150 to 250°	Small ball
Condensed milk, not sugared	60 to 80° (For British possessions)	Medium ball
	50 to 120° (For other destinations)	Large ball

B. Packing Requirements.

Wooden box.

(a) Thickness of board: End-board to be 6 *bu* net; and top, bottom and sides to be 4 *bu* net.

(b) Timber, other than Japanese ceder, with moisture 20 per cent or less, which is not likely to deteriorate the contents; boards entirely free from knot-holes of any kind, or from cracks and worms.

(c) End board to be made of single boards.

(d) Sides, in some cases, may be made of two boards jointed together. But in case of

jointing, wave-shaped tacks of 3 *bu* with 4 "crests" or round double-pointed nails of 5 *bu* or more are to be used, and the two boards are to be perfectly jointed so as to leave no opening between them.

(e) Top, in some cases, may be made of two boards jointed together. But the method of jointing to be the same as in the case of sides.

(f) Bottom to be made of two boards, as a general rule, but, in some cases, it may be made of three boards. The method of jointing to be the same as in the case of sides.

(g) Nails to be 1.4 *suu* or more in length.

(h) Wire to be B.W.G. No. 14 or 15. Box to be fastened with double wires at places one quarter of its length distant from both ends and at the middle.

(i) 8 or 10 oz. cardboard to be inserted as buffer at top, bottom and halfway between them.

Remarks:

The undermentioned number of cans to be packed in a wooden box, which is to be secured with wire:

Description	Type of cans	Number of cans in a box
Condensed milk, sugared	Type No. 11	4 doz.
Condensed milk, not sugared	14.5 oz. can	4 doz.
	6.0 oz. can	8 doz.

2. Powdered milk.

A. Minimum Standard.

(a) To be free from bitterness, saltishness, acidity, or from smell of deteriorated fat, smokiness or any other foreign odor.

(b) To be of light cream color; discolored, artificially colored, speckled or clotted goods not allowed.

(c) To be solubled in warm water of 50°C, and to be free from floating fat, clots, sediments, dirts, etc.

(d) To be turned dark blue in starch reaction test.

(e) Water-content to be 4 per cent or less.

(f) Powdered milk with sugar shall contain 21 per cent or more fat; and powdered milk without sugar for British possession, 27.1 per cent or more, and for other destinations, 25 per cent or more.

(g) No more bacteria shall be contained than that found in properly pasteurized milk.

(h) A can shall contain 450 gr. or more in the case or Type No. 2, and 225 gr. or more in the case of Type No. 4.

B. Packing Requirements.

Wooden box.

Same as in the case of condensed milk.

Remarks:

The undermentioned number of cans to be packed in a wooden box, which is to be secured with wire:

Description	Type of cans	Number of cans in a box
Powdered milk	Type No. 2	2 doz.
	Type No. 4	4 doz.

(11) Canned, Bottled and Potted Goods.

A. Minimum Standard.

Reference is made to the grades and standards for canned, bottled and potted goods as mentioned in Ministries of Welfare, Agriculture and Forestry, International Trade and

Industry Notification No. 1 of June, 1950 of which Grade B is shall be regarded as the minimum standards.

B. Packing Requirements.

In the case of wooden boxes.

(a) Inside packing — In the case of anchor cap bottles No. 2 or 3, corrugated cardboard must be inserted at top, bottom and also along four sides of the box as well as along four sides of each partition of the frame.

(b) Outside packing — Timber other than Japanese ceder must be used.

Thickness of board: End-planks must not less than 6 *bu*; and sides, top and bottom not less than 4 *bu*. End-planks must be single boards, but in some cases, two boards jointed together may be used. But, in case of jointing, boards must be perfectly jointed so as to leave no opening between them, with wave-shaped tacks of *bu* with 4 "crests" or double-pointed nails of 5 *bu* or more.

Two boards jointed together may be used for sides and top. But, the method of jointing is the same as in the case of end-planks. Bottom must be made of two boards jointed together, as a general rule, but it may be made of three boards jointed together. The method of jointing is the same as in the case of end-planks.

Nails: Nails must be 1.4 *sun* or longer, except that those of 1.2 *sun* may be available for a box weighing not more than 25 kilograms.

Band iron or wire: Band iron must be of a size not less than 0.4×19 milimeters (No. 28) and the joint is to be as deep as 5 centimeters or more.

Wire, No. 14 or 15, must be used and, as a general rule, boxes are to be fastened with wire at places one quarter of its length distant from both ends.

In the case of carton boxes or special veneer board boxes.

(a) Inside packing — To prevent the movement of cans, spaces produced by inside and outside flaps must be filled up with boards at both top and bottom of the box.

When cans are packed in two or more levels, cardboard not less than three ounces or other materials no less strong must be inserted between two levels.

In the case of bottles, frames made of material no less strong than that needed for boxes must be used, so as to fix the bottles securely, leaving proper spaces in between. These spaces must be filled up with wood-wool to prevent the movement of bottles.

(b) Outside packing — Materials to be used must be of a pressure-resistance of not less than 275 pounds/square inch by the Mullen Tester.

Flat iron wire of not less than two millimeters wide must be used to sew up seams of boxes at an interval of not more than 1.5 inches. Upper and lower flaps at the top of a box must be sealed with sodium water glass or other materials not less effective. Joints of flaps must be sealed with paper tape of five centimeters wide, which is to be securely affixed thereto with both ends turning on the other sides at least five centimeters long. The bottom of the box must be stitched with flat iron wire of not less than two millimeters wide. The box must be bound with iron band of not less than nine millimeters wide at points one quarter of its length distant from both ends and

the joints must be fastened with iron seals. However, for special veneer boxes, wire may be used in place of band iron.

(12) Glutamic soda.

A. Minimum Standard.

Reference is made to the grades and standards for Monosodium glutamate as given in Mentioned in Ministries of Welfare, Agriculture & Forestry, and International Trade & Industry Notification No. 1 of June, 1950, of which grade B is to be regarded as the minimum standard.

B. Packing Requirements.

(a) Inside packing — Sulphite paper or other paper with similar or higher moisture-proof effect to be used, and then the goods to be packed in cans. In case of packing small cans, corrugated cardboard or the other with similar or higher effect to be used as buffer, in the proper space.

(b) Outside packing — To be cased in a box made of wooden board (thickness 4 *bu* or more), a carton box or a special veneer board box, wire or iron banded.

Mode of Indication:

1. Words of indication:

Words of indication to show that the commodity is up to the minimum standard shall be given as "EXPORT STANDARD".

Words of indication to show that the commodity is up to the packing condition shall be given as "EXPORT PACKING".

2. Minimum standard size of the indication:

The height of letters of words of indication shall be 3 mm. or higher, but in case indication is made on the outer packing, the height must be 10 mm. or higher.

J.I.S. J.E.S., etc. which are referred to in this Notification may be inspected at the following agencies:

Agencies for inspection of all kinds of J.I.S., J.E.S., etc.	International Trade Promotion Bureau, Ministry of International Trade & Industry and Sapporo, Sendai, Tokyo, Nagoya, Osaka, Hiroshima, Shikoku & Fukuoka Bureaus of International Trade & Industry, and Otaru, Hakodate, Yokohama, Shimizu, Yokkaichi, Kyoto, Kobe, Kammon & Nagasaki International Trade Offices.
Agencies for inspection of J.I.S., J.E.S., etc. concerning machinery	Machinery and Mechanical Products Inspection House, its branch office and subbranch office.
Agencies for inspection of J.I.S., J.E.S., etc. concerning miscellaneous goods	Tokyo & Osaka Daily Necessaries Inspection Houses and their branch offices.
Agencies for inspection of J.I.S., J.E.S., etc. concerning reagent	Reagent Inspection House, its branch offices and subbranch offices.

Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Notification No. 3

June 2, 1950

Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Notification No. 1 of February, 1949 (Designation of items, grades, standards and forms to indicate the grades of the export commodities under Article 3 and Article 5 of the Law concerning Control of Export Commodities (Law No. 153 of 1948) and Article 3 of the Regulations for Enforcement of

the Law concerning Control of Export Commodities (Ministeries of Welfare, Agriculture & Forestry and International Trade & Industry Ordinance No. 1 of 1949) and Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Notification No. 4 of December, 1949 (Designation of items, standards, packing conditions and forms to indicate them of the export commodities under Article 4, Article 5 and Article 7 paragraph 1 of the Law concerning Control of Export Commodities (Law No. 153 of 1948) and Article 3 of the Regulations for Enforcement of the Law concerning Control of Export Commodities (Ministries of Welfare, Agriculture & Forestry and International Trade & Industry Ordinance No. 1 of 1949) shall be abolished on July 2, 1950.

Minister of Welfare
HAYASHI Joji
Minister of Agriculture & Forestry
MORI Kotaro
Minister of International Trade & Industry
TAKASE Sotaro