



Certification logo

# About the Certification of Japanese Food and Ingredient Supporter Stores Overseas

## New system recognized by the Japan Ministry of Agriculture, Forestry and Fisheries (MAFF)

This is a system to certify restaurants and retail stores as “Japanese Food Supporter Stores” which actively use food products and alcoholic beverages made in Japan, and promote their appeal to many people in other countries.

Please refer to this site for more information about the Certification of Japanese Food and Ingredient Supporter Stores Overseas.

<http://www.maff.go.jp/j/shokusan/syokubun/suppo.html>

## Benefits of certification as a Japanese Food and ingredient Supporter

- Ability to promote the appeal of selling and using quality, safe, and trusted Japanese food and ingredient.
- Ability to attain quality foods by communicating and sharing information with Japanese food distribution networks.
- Ability to use self-promotion mediums including store listings and introductions in “Taste of Japan” on the Ministry of Agriculture, Forestry and Fisheries Website (<http://www.tasteofjapan.jp/>)
- \* This is the website described overleaf.

Certification



## Requirements for certification as a Japanese Food Supporter Store (Summary)

Restaurants and retail stores that meet the following requirements will be certified a “Japanese Food Supporter Store”. They shall be able to use the certification logo and promote that their stores are certified.

### For Restaurants

- Consistently serving food made with Japanese food products.
- Alcoholic beverages produced in Japan shall be offered as a specialty shop.
- The fact that the restaurant uses Japanese food and alcoholic beverages is displayed on the menu
- Promoting the appeal and characteristics of Japanese food and alcoholic beverages.

\* Japanese foods are defined as agricultural, forestry, and fishery products that are produced within Japan.

For processed foods produced within Japan.

\* Japanese alcoholic beverages are defined as alcoholic beverages that are manufactured within Japan.

### For Retail Stores

- Consistently selling Japanese food and alcoholic beverages
- The fact that products are Japanese foods and alcoholic beverages is indicated on the product shelf
- Promoting the appeal and characteristics of Japanese food and alcoholic beverages

## To apply for certification

If you wish to apply for certification, please send an e-mail with “Application for Supporter Store Certification” in the subject line to Yama Vakedma, [oren.sha@gmail.com](mailto:oren.sha@gmail.com). We will then reply by sending the application form.

in co-operation with



Tel : 050-486-4553

Email : [oren.sha@gmail.com](mailto:oren.sha@gmail.com)





# Japanese Cuisine Information Site Taste of Japan

<http://www.tasteofjapan.jp/>

## Let's eat Japanese food!

What does the term "Japanese cuisine" remind you of?

Some people may think of sushi or tempura, or ramen noodles are the one for trend conscious people.

With a variety of rich seasonal ingredients, Japanese cuisine has numerous variations in its menus.

If you are fed up with calorie rich, high carbohydrate meals including meat, or if you simply want to try something different, then try Japanese cuisine,

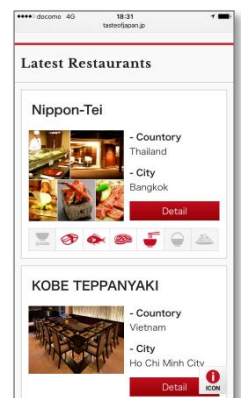
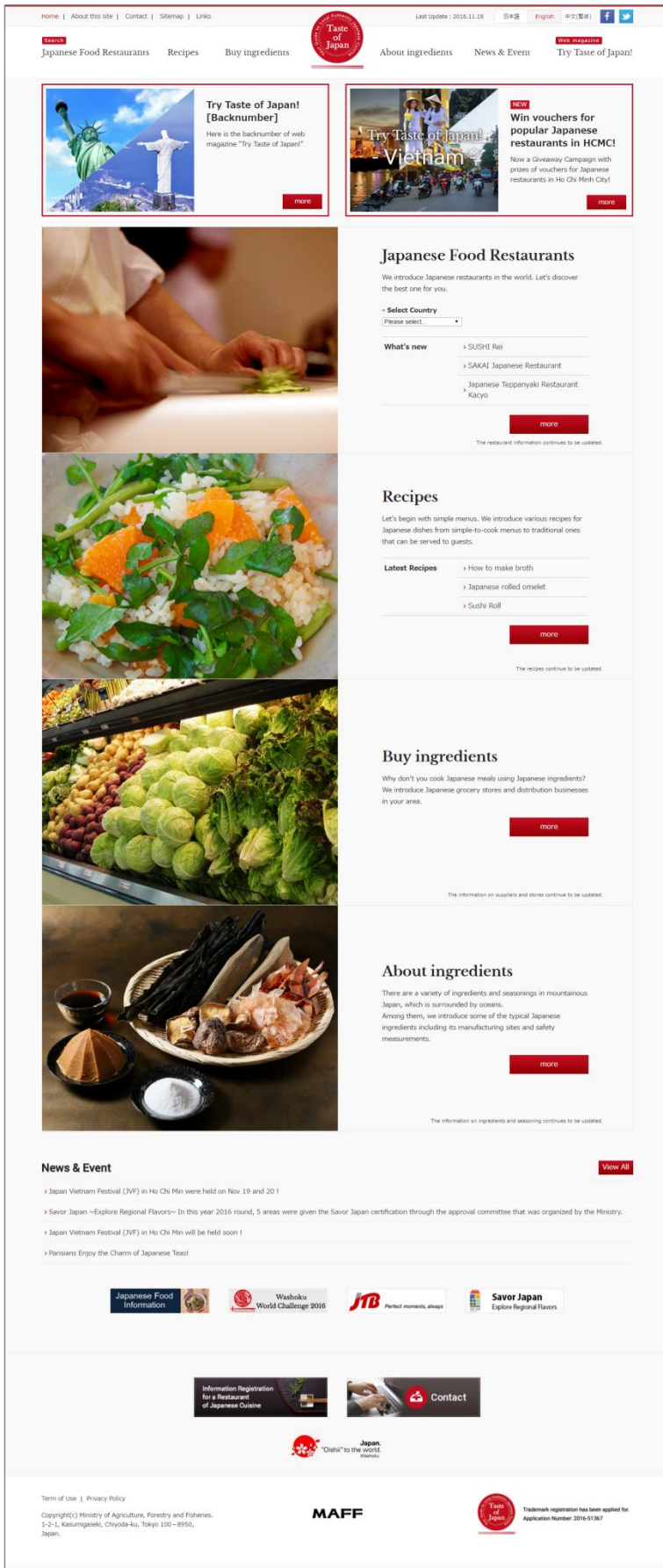
which has a vast range of tastiness that maximizes the flavors of ingredients.

Enjoy Japanese cuisine for tomorrow's lunch or dinner, or you can hold a Japanese cuisine party with your friends.

Now, do you need tips for Japanese cuisine?

We at 'Taste of Japan' provide various information including Japanese cuisine restaurants, easy-to-cook recipes for Japanese meals, or even grocery stores that carry ingredients.

Visit Taste of Japan now,  
to enjoy Japanese cuisine tomorrow!



The website 'Taste of Japan' provides you with a variety of Japanese restaurants around the world! Give it a try to locate Japanese restaurants. If you don't find Japanese restaurants nearby, then why don't you try cooking at home! Taste of Japan offers a range of easy-to-cook recipes that you can prepare at home.

URL : <http://www.tasteofjapan.jp/>

