

## IV. International standards and environmental conservation

As globalization progresses, food safety, including allergy and carcinogenic substances, is required. There are many ingredients that are approved in Japan but not approved in many other countries, such as the United States and Southeast Asia. (Margarine and shortening containing trans fatty acids, etc.)

・トランス脂肪酸を日常的にとりすぎた場合には生活習慣病になるリスクが高くなりますが、食品に含まれている栄養素には、同じようにとりすぎによって健康に悪影響を及ぼすものがあります。

### トランス脂肪酸が体に悪いて本当？

・脂質はエネルギー産生栄養素の一つであり、食品からとる量が少なすぎると健康リスクを高めることがあります。一方で、脂質は炭水化物（でんぷんや糖類）、たんぱく質に比べて、同じ量当たりのエネルギーが大きいため、とりすぎた場合は肥満などによる生活習慣病のリスクを高めることも知られています。そのため、世界保健機関(WHO)は、飽和脂肪酸やある種の不飽和脂肪酸について、食品からとる量の基準を定めています。

### 外国ではどんなことをしているの？

・脂質をとる量が多い先進国の多くは、飽和脂肪酸やトランス脂肪酸などを含めた脂質のとりすぎについて、生活習慣病の予防のために注意喚起を行っており、バランスのとれた健康的な食生活を推奨しています。

出典 農林水産省 消費・安全局食品安全政策課  
担当: 化学物質管理班

Our company aims to use safe and reliable ingredients that meet international standards for our products, and we will continue to carefully maintain our commitment to using 100% domestically produced ingredients and Tokyo ingredients. In particular, we have replaced shortening for Tokyo's representative souvenir, "ningyoyaki," with camellia oil from Toshima Village, Tokyo, which has no detectable trans-fatty acids. We have remade it into a sweet that can be enjoyed worldwide. (The Japanese and overseas versions use palm oil.)

脂質	1.2g
一飽和脂肪酸	0.9g
トランス脂肪酸	0.0g
コレステロール	12.8mg

品名 人形焼 たちばな (12個入)	
名称	和菓子
原材料名	卵(国産)、小麦粉(小麦(国産))、砂糖(てん菜(国産))、小豆(国産)、いんげん豆(国産)、還元水飴、食用植物油、はちみつ、ありん、醤油、寒天 (一部に小麦・卵・大豆を含む)
添加物	乳化剤(大豆由来)、膨張剤
内容量	12個
賞味期限	24.1.31
保存方法	直射日光、高温多湿を避けて保存して下さい。
製造者	株式会社 橋点心庵 東京都中野区本町4-31-5 TEL03-3382-6021
製造所	株式会社 橋点心庵立川工場 東京都立川市富士見町6-49-25
本製品製造ラインでは乳を含む製品を製造しています。鎌鏝を使用しておりますので、1才未満の乳児には与えないでください。	
栄養成分表示 1個当たり(推定値)	
エネルギー	66kcal
たんぱく質	1.6g
脂質	1.2g
一飽和脂肪酸	0.9g
トランス脂肪酸	0.0g
コレステロール	12.8mg
炭水化物	13.4g
食塩相当量	0.1g

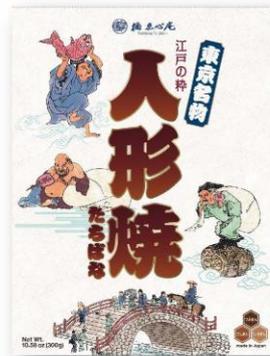
It has also been certified as a "US FDA facility registered" (US safety standard).

輸出用

**Our confections are made with choice Japanese ingredients, especially ones sourced from the Tokyo area.**

**A Tokyo Brand, Tokyo Ingredients**

No matter where you look in Japan, you will never find anything like them. Our Tokyo confections are made with safe and reliable domestic ingredients with a special emphasis on procuring local Tokyo ingredients. Our Ningyoyaki is a popular Tokyo souvenir. Using top-quality adzuki red beans from Hokkaido, we offer three different varieties: koshian, or smooth red bean paste; tsubuan, or whole-bean red bean paste; and shiroan, or white bean paste. The ningyoyaki come in a variety of shapes, including the Seven Gods of Fortune, cranes, turtles, and various flowers. The crane and turtle are also symbols of good fortune and longevity in Japan. The ningyoyaki is sweet, complemented by the chewy dough.



**Tokyo-Edo style Ningyoyaki**  
 12 servings per container    Serving size 1cake (22g)  
 Best before date: 150 days from the date of manufacture



TACHIBANA TENSHINAN CO.LTD  
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 SHINNAKANODAIYAMONDOMANSHON101  
 NAKANO-KU, TOKYO 164-0012 JAPAN  
 登録番号: 15543354064

**We have simplified the packaging for the sake of the earth.**

Tachibana Tenshinan's product packaging is extremely simple. All products are made of paper (FSC certified to protect the environment), except for the protective film and oxygen absorbers. We aim to eliminate plastic, and do not use excessive packaging, which is common in gift items, to increase the value of the product. We always focus on quality to appeal to customers. We also refrain from full packaging as much as possible, switching to a noshi-style package. We are also participating in Nakano Ward's food waste reduction cooperation program, "Nakano Mottainai Pakupaku Partners."





It has been recognized as a local specialty food by the Tokyo Metropolitan Government.

Carefully selected ingredients, excellent quality, grown or produced in Tokyo

## Tokyo Metropolitan Government Certified Locally Sourced Food Products

(E-Mark Certified Foods)

**About E-Mark Certified Foods**

**E-Mark Certified Foods are products unique to Tokyo, which use ingredients sourced from Tokyo or are made using traditional production methods carried on in Tokyo.**

The Tokyo Metropolitan Government (TMG) reviews and certifies products based on aspects such as the care and attention to detail put into the product, as well as the taste and quality. Certified products can then display Tokyo's own E-mark logo. The TMG promotes these foods as Tokyo specialty products at various events and on select websites, as well as through other means.



25 varieties of "Tokyo Regional Specialty Certified Foods" Tokyo specialty Ningyo-yaki (Tachibana, Kikuka-yaki, Ko-taiyaki) 9 varieties Tokyo Sable 3 varieties Tokyo Sable Tokyo Green Tea, Edo Hana Tachibana Dorayaki 8 varieties Edo Tokyo Vegetable Cake 2 types Edo Tokyo Vegetable Cake Chili 2 types.

This product was selected for the 9th "Tokyo Souvenir" Production Project by the Tokyo Convention and Visitors Foundation.



**TokyoTokyo** Old meets New