Foods Labeling Standards

Ministry of Health and Welfare Notification No. 95-67(Enacted on Jan 1, 1996)
Ministry of Health and Welfare Notification No. 96-51(Revised on Jul 13, 1996)
Ministry of Health and Welfare Notification No. 98-5(Revised on Jan 19, 1998)
Korea Food and Drug Administration Notification No. 98-56(Enacted on Oct 7, 1998)
Korea Food and Drug Administration Notification No. 99-15(Revised on Feb 18, 1999)
Korea Food and Drug Administration Notification No. 2000-36(Revised on Jul 28, 2000)
Korea Food and Drug Administration Notification No. 2002-49(Revised on Aug 27, 2002)
Korea Food and Drug Administration Notification No. 2003-27(Revised on May 23, 2003)
Korea Food and Drug Administration Notification No. 2004-27(Revised on Apr 19, 2004)
Korea Food and Drug Administration Notification No. 2005-12(Revised on Mar 7, 2005)
Korea Food and Drug Administration Notification No. 2006-40(Revised on Sep 8, 2006)
Korea Food and Drug Administration Notification No. 2007-03(Revised on Jan 12, 2007)
Korea Food and Drug Administration Notification No. 2007-69(Revised on Oct 19, 2007)
Korea Food and Drug Administration Notification No. 2008-31(Revised on Jun 17, 2008)
Korea Food and Drug Administration Notification No. 2008-66(Revised on Oct 8. 2008)
Korea Food and Drug Administration Notification No. 2009-31(Revised on May 18, 2009)
Korea Food and Drug Administration Notification No. 2009-32(Revised on Jun 1, 2009)
Korea Food and Drug Administration Notification No. 2009-78(Revised on Aug 24, 2009)
Korea Food and Drug Administration Notification No. 2009-218(Revised on Dec 31, 2009)
Korea Food and Drug Administration Notification No. 2010-28(Revised on May 04, 2010)
Korea Food and Drug Administration Notification No. 2010-60(Revised on Jul 29, 2010)
Korea Food and Drug Administration Notification No. 2010-97(Revised on Dec 30, 2010)
Korea Food and Drug Administration Notification No. 2011-67(Revised on Nov 7, 2011)
Korea Food and Drug Administration Notification No. 2012-140(Revised on Dec 31, 2012)
Ministry of Food and Drug Safety Notification No. 2013-132(Revised on Apr 05, 2013)
Ministry of Food and Drug Safety Notification No. 2013-254(Revised on Dec 26, 2013)
Ministry of Food and Drug Safety Notification No. 2014-19(Revised on Feb 12, 2014)

Note to reader : If there should be any differences between the original Korean texts and English translation, the original Korean texts shall prevail.

Article 1 (Objectives) This notification aims to promote the hygienic handling of food and other materials, to provide accurate information for consumers, and to ensure fair trade by detailing display standards for food, food additives, devices or containers (hereinafter referred to as 'food') according to the provisions in Article 10 of the Food Sanitation Act and outlining requirements for nutrition displays according to the provisions in Article 11 and Clause 1 of the Food Sanitation Act.

Article 2 (Definition) The terms used in this notification are clarified below.

1. "Product Name" refers to the unique name representing an individual product.
2. "Product Type" refers to the minimal classification unit of specs or standard for foods according to the provisions in Article 7 of the Food Sanitation Act (hereinafter referred to as the 'Act').
3. "Date of Manufacturing" is the time at which no further processing or manufacturing is required with the exception of packaging (if a product goes through additional manufacturing processes such as sterilization or pasteurization, it refers to the time when the final process is completed.). In the case of capsule products, it refers to the time when charging is finished. For a power product, it is the time when the raw material for the powder is manufactured. If a product requires simple processing that does not cause changes in the storage life for the raw material, it is the time when the raw material is packaged.
4. "Expiration Period" is the time period from the manufacturing date until sale to consumers is no longer allowed.

4-2 "Quality Maintaining Period" is the time period where the unique quality of the food can be maintained if it is stored according to the proper storage methods or standards in accordance with the characteristics of the food.

5. "Raw Material" is the material used for food or food additive manufacturing/processing or cooking. It is contained within the final product.
6. "Ingredient" is any nutrition or non-nutrition additive in the product or the single material that composes the raw material. It is contained within the final product.
7 "Nutrition" is material contained in the food. It supplies energy and may be necessary for the growth, development and maintaining of the human body. If it is lacking, it can cause special biochemical or physiological changes.
7-2 "Sugar" refers to the sum of all monosachharides and disachharides in the food.
7-3 "Transfat" refers to every non-conjugate type of unsaturated fat that has at least one trans structure.
8. "One Serving" is normally an adequate amount for single consumption by a person aged more than 4 years. It is derived from the reference amount of single serving. In this case, the reference amount of single serving is found in 『Appendix 3』.
9. "Nutrition Display" refers to displaying the fixed amount of nutrition contained in the product.
10. "Nutrition Emphasis Display" refers to the display of the amount of nutrition contained in the food or the fact that the nutrition is contained in the food by using specific terms such as "free", "low", "high", "strengthened" or "reduced". It includes the following:
    A. "Nutrition Amount Emphasis Display" : The amount of nutrition contained in the food or the fact that a nutrition is contained is emphasized by using the expressions such as "free OOO", "low OOO", "high OOO" or "OOO contained".
    B. "Nutrition Comparative Emphasis Display" : The amount of nutrition contained in the food or the fact that a nutrition is contained is emphasized by using the expressions such as

"less", "more", "strengthened" or "added".

11. "Reference Nutrition Level" refers to the average daily recommended amount of consumption used in food displays, so that consumers can easily understand the nutritional values of foods in their daily meals and compare the nutrition levels of different foods.
12. "Main Display Side" is the side of the packaging that a consumer usually sees first when purchasing food or food additives as it features the identifying logos, and trademarks.
13. "Main Ingredient" is the raw material that exceeds the ingredient mixing standard set forth in the food standard specs of Article7 of the Act and that distinguishes and identifies the food when its main purposes and the product characteristics are considered.
14. "Composite Raw Material" refers to food manufactured or processed by mixing at least two types of raw materials or ingredients. It is used as an ingredient inother foods.

Article 3(Scope of Labeling) The scope of foods subject to labeling is as follows:

1. Food or food additives
   A. Any food that is manufactured or processed according to the provisions in Article 21, Clause 1 of the Enforcement Order of the Food Sanitation Act (hereinafter referred to as ‘Order’) regarding food manufacturing and processing and the provisions in Article 21 Clause 1 of the same act regarding the reporting of instant food manufacturing, processing and sales. In the case of edible ice, it is limited to a packaged product weighing less than 5 kg.
   B. Food additives manufactured or processed under the food additive manufacturing business license according to the provisions of Article 21 Clause 3 of the same order.

C. Food or food additives processed after reporting it as a food re-packaging business according to the provisions set forth in Article 21 Clause 5 of the same order.
D. Foods exposed under X-ray.
E. Foods or food additives imported.
F. **<deleted 2013 12. 26>**
G. Food in its natural condition falling under the following categories (with the exception of food contained in vinyl wrap (vacuum package excluded) as long as the content is visible):
   1) Food in packages other than those discussed in A) through F).
   2) Imported agricultural, forest, livestock and fishery products contained in packages.

2. Device or container package (including imported products)
   A. Device or container package that meets the specification and standard set forth in Article 9 Clause 1/2 of the same act.
   B. Pottery

Article 4 (Information Subject to Labeling) The label of foods shall contain the following information.

1. Product name (excluding the device or container packaging.)
2. Food type(only products specified separately)
3. <delete 99. 2. 18>
4. Manufacturer name and location
5. Manufacturing date (only products specified separately.)
6. Expiration period or quality maintaining period (excluding food additives, devices or container packages)
7. Amount of content (calories corresponding to the amount of content) Amount of content is not displayed for a device or container packaged food. The calorie corresponding to the amount of content is displayed only for food subject to nutrition displays.

8. Raw material name (displays the texture type for a device or container packaged food) or the amount of content (only if the raw material is used as part of the product name or the full product name.)
9. Ingredient name and amount of content (only for foods that must explicitly display ingredients, or if the food or ingredient name is used as part of the product name or the full product name.)
10. Nutrition (only for products specified separately)
11. Items set forth in the detailed display standards for other foods.

Article 5 (Labeling Method) The following labeling methods must be used for foodproducts.(including imported foods.)

1. The minimum unit of packaging sold for consumers must display the following pursuant to Article 4. However, certain types of snacks such as candies, chewing gum, chocolate or jam can use one label on the entire package when multiple units of sales are combined in a single container for display and sale and the main display area of minimum unit of sales is is less than 30cm2.

1-2 "Transfat" refers to every non-conjugate type of unsaturated fat that has at least one trans structure. If the product contains individual packages (called inner packaging) where the minimum unit of sales divides the content into two or more segments, then, in order to provide accurate information for consumers, each inner package should display the product name, the quantity of content, the calorie content, the expiration period, the quality maintaining period and nutritional information.

2. **The label must be written in Korean, by ink carving or stamp. However, for clarity, you can mix the use of Korean and Foreign characters. In such cases, the size of Chinese characters or other foreign characters used should be same as or smaller than the size**

of Korean characters. However, for the trademarks of imported food or the **trademarks including a liquor product name** registered according to the trademark acts, Chinese characters or other characters larger than the size of the Korean characters may be used.

3. In order to help consumers to easily understand the label, a color easily distinguished from the background color must be used and the areas must be divided into the main label area, the full label area (area to display information for consumers to easily see) and other label area (refers to all the label areas including the main and full label areas) that display the following information. An exception is made for a bottle cap product which is collected for recycling.

A. label information and character size for each label area

label place	label information	Character size (Point)
1) Main label area	A) Product name B) Content(heat calories corresponding to the amount of content)	6 or higher 12 or higher
2) Full label area	A) Food type B) Date of manufacture **C) Expiration period, quality maintaining period** D) Raw material name and amount E) Ingredient name and amount	8 or higher 10 or higher **12 or higher** 7 or higher 7 or higher
3) Other label areas	A) Company name and location B) Nutritients C) Cautionary items D) other items	8 or higher 8 or higher 10 or higher 6 or higher

B. Among the labels discussed in 2) of A), the food type, the date of manufacture, the expiration period and the quality maintaining

period can be displayed on the main label area.

C. If the packaging area size is smaller than 200㎠, then for its expiration period or quality maintaining period, you can use **10 point or higher**, for its raw material name, 5 point or higher, for its nutrition, 6 point or higher and for its cautionary items, 8 point or higher.

D. The labels or character size for a product with inner packaging that falls under the category discussed in Article 5, Clause 1-2 do not need to follow the regulation set forth in A).

4. A container or packaging with labels from other manufacturers should not be used; however, as long as a container does not cause an adversarial effect on foods, and if it is used to supply food ingredients for other companies, not for the purpose of general sales, or if it is a glass bottle recycled(limited to the use of the same food type or similar items) in accordance with the 「Act on the Promotion of Saving and Recycling of Resources」, an exception can be made.
5. For the visually handicapped to understand the product name, the expiration periods and other information, you can use braille in easily located areas by affixing a sticker or similar method.
6. OEM (Original Equipment Manufacturing) foods and food additives(excluding products that display information about the special distribution seller), must indicate that it is a consigned manufacturing product by using parenthesis next to the country of origin label near the product name on the main label area according to the **「Foreign Trade Act」**. In this case, the character size should be at least a half of the character size used for the product name or depend on the size of the main label area.

"Country of origin : ○○ (consigned manufacturing product)", "made in ○○ (consigned manufacturing product)", "country of origin : ○○(consigned manufacturing)", "made in ○○(consigned

manufacturing)", “country of origin:○○(OEM)" or ”made in ○○(OEM)"

Main label area size	Character size (Point)
Less than 35㎠	12 or higher
From 35㎠ to less than 100㎠	16 or higher
From 100㎠ to less than 200㎠	24 or higher
From 200㎠ to less than 450㎠	30 or higher
450㎠ or higher	36 or higher

Article 6(Displaying the Cautionary Items for the Consumer's Safety)
Anyone who manufactures, processes, imports, repacks or sells food products subject to the labeling according to the provisions of Article 3 must display cautionary items for consumer's safety on food products that fall under the following categories:

1. Foods
   A. For frozen food such as meat, they must display text saying "The food is already frozen, so, do not refreeze after thawing." However when a manufacturer has shipped frozen food such as bread or salted seafood after defrosting it, text must be displayed indicating "This product has been defrosted and should not be refrozen”
   B. In case of foods highly likely to degrade or decay after opening, such as fruit, vegetable juice or milk, text must be displayed saying "Consume this food as soon as possible or freeze after opening."
   C. In case of "one touch" can foods, text must be displayed indicating "Lid area is very sharp, so be careful when opening, storing or disposing of product."
   D. In case of food products taken before/after drinking or to alleviate hangovers, text must be displayed which states "Excessive drinking is hazardous for your health."
   E. In case of food products containing aspartame additives, text

must be displayed which states "Contains phenylalanine ."

F. **In case of food for patients withmetabolism disorders**, text must be displayed which states **"food for patients with inborn errors of metabolism disorder"** and "Use this food in accordance with your doctor's instructions."

G. In case of special purpose foods, they must display text saying "Use as directed by a doctor."

H. In case of food whose main ingredient is sugar alcohol, the type and amount of sugar alcohol must be indicated and text must be displayed which states "Excessive consumption can lead to diarrhea."

I. In case of jelly food(so called mini cup jelly product) contained in a small containers that can be swallowed in one-mouth full, they must properly indicate warnings against suffocation caused by incorrect consumption.

(Example) "Do not consume product after freezing. Eating all of it at once, can cause suffocation, Therefore, make sure to chew properly. If you are under the age of five or a senior citizen, do not eat this food."

J. If food that causes allergy and that does not cause allergy are manufactured by using the same manufacturing facility, they must indicate a warning that such foods may have been mixed mistakenly unless the likelihood of such mixture does not exist.

(Example) “This product is manufactured at the same manufacturing facility that manufactures a product made of buckwheat."

K. To ensure food quality, if freshness maintaining additives are added in a separate package, then text must be displayed which states "Dehumidifier(desiccant)", or "Moisture remover(damp-proofing)" and the purpose of use must be clearly indicated and a warming such as "Do not eat " must be

displayed so consumers do not ingest it by mistake.

L. In case consumers have complaints about the food product or want to report damage resulting from it, then in order to facilitate immediate reporting, text must be displayed which states "Call 1399 without an area code to report bad/illegal foods".

M. If the amount of caffeine contained per ml of liquid food is more than **0.15 mg**, text must be displayed which states “Children, pregnant women or those who are sensitive to caffeine should be careful when consuming this food.”Also, the main label area should indicate **“High dosage of caffeine contained” and "the total amount of caffeine is OOO mg."**

2. Food additives

A. For food additives such as ammonium hydroxide, acetic acid, glacial acetic acid, hydrochloric acid, sulfuric acid, natrium hydroxide, potassium hydroxide, sodium hypochlorite, or bleaching powder, text must be displayed which states "Keep out of reach of children", "Do not intake it directly" or "If product comes into contact with eyes or skin, it can cause serious injury" or other precautions for handling.

3. Device or container package

A. If food packaging wrap is used to pack food, ensure that the temperature of 100℃ is not exceeded.

B. Avoid direct contact between food packaging wrap and food with lots of fatty material.

C. For device or container packaging made of polystyrene, melamin resin, penol resin or urea resin, consumers must be warned not to heat it inside a microwave oven.

D. For heating devices made of glass, text must be displayed which states, "Do not use this product for any other purposes than intended." and for a device made of glass that is not intended to be used for reheating, you must say "Do not use product as a

heating device."

Article 7(Prohibited labels that Can Cause Confusion or Misunderstanding) A person who manufactures, processes, imports, repacks or sells food products subject to the labeling according to the provisions of Article 3 must avoid labeling that can cause consumers' confusion or misunderstanding in the following ways:

1. Indicating that prohibited food additives such as dyes or synthetic preservatives are not used.

(Example) "Displaying "Free of preservatives" for noodles, Kimchi or tofu products.

2. Claiming that a manufacturing process was used which does not reduce or remove certain nutritional elements when those elements are not part of the original ingredients.
3. Displaying figures/photos that represents the tastes/flavors when only synthetic flavors were used to create the tastes/flavors of the original ingredient.

Article 8(Special Application of Labels) Exceptions to the provisions in Articles 4 and 5 may be made in unique cases as follows:

1. If an operator of instant food sales/manufacturing/processing business sells processed food according to Appendix 15 of the reinforcement order of the Food Hygienic Act and the labels are displayed on the display stand or on a separate board, the labels for individual products may be omitted.
2. In the following cases, a sticker, label or tag may be used to lable packaging providing that it is firmly adhered to the product.
   A. Due to the characteristics of the product packaging, it is impossible to use ink carving or stamp to display incformation.
   B. In case of canned/bottled foods or bottle products
   C. If the product is not directly sold to a consumer but is supplied to be used as raw material for products made by a food

manufacturing/processing company or food additives manufacturing company.

D. If the lawful license(report) owner wishes to indicate the company name/location for change reports/repairs.

E. If the nature of the label is irrelevant to food safety such as the manufacturing date, the expiration period and the quality maintaining period and it is approved by the jurisdiction or government office.

F. If a manufacturer defrosts frozen food such as bread or salted seafood and indicates the date of manufacturing, the date of defrosting, the expiration/quality maintaining period after defrosting frozen foods within the expiration/quality maintaining period for frozen food, the quality maintaining period(only for salted seafood), and the post defrosting storage method or precautions.

G. In order to indicate the X-ray warnings according to Appendix 4

H. If the product is delivered or sold only to restaurants or group food service centers after being processed and manufactured by a food processing/manufacturing company and if the label says "for restaurants" or "group food service centers", then the raw material name, the ingredient name and the amount of ingredient among the label items set forth in Article 4 must be displayed.

3. If the product falls under Article 3 Clause 1, then only the product name(content name or item), the business name(manufacturer or manufacturing group name), the date of manufacturing(date of packaging or production), the amount of content and the storage/handling method need be displayed. **In addition, for defrosted seafood, you must display a "defrosted" label including the intitial date of refrigeration. In this case, the relevant labels for defrosted seafood can be displayed on a separate board.**

4. If salted radish, tofu or jelly is sold in a hygienic box for conveyance, you need only display the company name and location

on it.

5. Regarding omission of nutrition labels for foods, refer to the provisions in Article 6 Clause 2 of [Enforcement Order of Food Sanitation Act](hereinafter referred to as enforcement order.)
6. For exported seafood, display the proper labels according to the labeling standard of the country that will import it.
7. Labeling method for imported foods
   A. If the food is already distributed in the importing country, then it should have a proper label used in that country. Also, a Korean sticker should be firmly adhered which does not obstruct the view of the product name, the raw material name, the expiration period and other items displayed on the original product container, unlessthe imported foods are already packed in a container that uses Korean labels..
   B. The labels of the exporting country/manufacturer may be expressed in their own language as equivalent to the Korean language used in the sticker.
   C. If the main label area is too small to display all items, then you must use a 12 point or larger font to display them on the full label area.
   D. In case of food or food additives used to manufacture/process your own company's product, you need only display the product name, the manufacturer name and the date of manufacturing/expiration and the quality maintaining period. If it already has labels in English or another language, you may omit the Korean label.
   E. If imported food falls under the following categories, the Korean labels may be omitted.
      1) Agricultural, forest, livestock or fishery products in a natural state that are not contained in any container or package.
      2) Foods imported for foreign currency acquisition according to

the provisions in Article 25 of the「Enforcement Order of Foreign Traded Act」. However, this excludes foods imported for tourism purposes according to the provisions in Article 26 Clause 1 of the same reinforcement order.

8. If food not sold to the end user is supplied by a food manufacturing/processing company to its partner for the purpose of manufacturing, processing and cooking according to the 「FAIR TRANSACTIONS IN FRANCHISE BUSINESS ACT」, they need only display the product name, the date of manufacturing or the expiration date, the storage or handling method, the business name and the location.

Article 9(Detailed Labeling Standards for Food)

1. The detailed labeling standards for foods according to Article 4 : 『Appendix 1』
2. The detailed labeling standards for X-ray radiated foods according to D) of Article 3 Clause 1 : 『Appendix 4』
3. **< Deleted 2013.12.26 >**

Article 10 (Permitted Acceptable Weight Error) According to the provisions in Article 4 Clause 7, when displaying mass or weight, the acceptable error between the value displayed on the container/package and the actual value should be specified in 『Appendix 2』.

Article 11(Review of Regulations) According to the provisions in Article 8 of the「Framework Act on Administrative Regulation」, the 「Regulation on Issuance and Management of Directives and Orders and etc」(Presidential order no. 248), every three years from January 1, 2014,(December 31, of the third year), the feasibility will be reviewed and improvements and necessary actions will be taken.

Appendix <No. 95-67, 1996.01.01>

① (Enforcement Date) This notification is effective from January 1, 1996.
② (Discarding Other Notifications) Labeling standards for ginseng product packaging and design(Ministry of Welfare and Health notification no. 90-13, 1990. 2. 10) should be discarded.

Appendix <No. 96-51, 1996.07.13>

Article 1(Enforcement Date) This notification is effective from July 13, 1996.
Article 2(Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until December 31, 1997. However, as the salt management act was revised and the ginseng industry act was enacted, treated salts and red ginseng products should be governed by the notification starting on the enforcement date of this notification, except for those manufactured, processed, imported and distributed before the enforcement date of this notification.

Appendix <No. 98-5, 1998.01.19>

Article 1(Enforcement Date) This notification is effective from the date of posting.
Article 2(Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then

the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until December 31, 1998, except for those revisions in M) of A-10) General Standards for Foods in 1. Detailed Labeling Standards for Foods on Appendix 1.

Appendix <No. 98-96, 1998.10.07>

This notification should is effective from October 7, 1998.

Appendix <No. 99-15, 1999.02.28>

① (Enforcement Date) This notification is effective from the date of posting.
② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until February 29, 2000.

Appendix <No. 2000-36, 2000.07.28>

① (Enforcement Date) This notification should is effective from the date of posting.
② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until January 28, 2002.

Appendix <No. 20002-49, 2002.08.27>

① (Enforcement Date) This notification should is effective fromis effective from the date of posting.

② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until March 31, 2003.

Appendix <No. 2003-27, 2003.05.23>

① (Enforcement Date) This notification should is effective fromthe date of posting, but the revisions made in Appendix 1 Clause 1 A-11) BB) (3) are effective from sixth months after the announcement and the newly enacted regulations Appendix 1 Clause 1 A-8) B) and 10 A) (4) or (6) shall come into effect one year after the announcement.

② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them cwill be replaced by the previous labeling standards up until December 31, 2003.

Appendix <No. 2004-27, 2004.04.19>

① This notification should is effective from the date of posting.

Appendix <No. 2005-12, 2005.03.07>

① (Enforcement Date) This notification should is effective fromthe date of posting, but the revisions made in Appendix 1 Clause 1 A-5) A) and A-8), A-10) A) and C (2)(F), A-11) GG), Appendix 1 Clause 2 1) 1)-3 D), 14) 14)-14 C) and 20) 20)-17 are effective from the sixth month after the announcement.

② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until September 30, 2005.

Appendix <No. 2006-40, 2006.09.08>

① (Enforcement Date) This notification should is effective from the date of posting, but the evidence shown in Article 5 Clause 5 C, Appendix 1 Clause 1 A 10) B_. A 10) D) (1) (D), A 10)D)(2)A②, Clause 1 10)E)(1)(A) ②③, Clause 1 B 7) F), Clause 3 2) B), Appendix 1 Clause 2 8)-1 B) and the revisions made in Diagram 2, Table 1-2 and Table 2 are effective as of December 1, 2007.

② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then the labeling standards for foods imported, manufactured, processed or sold by them will be replaced by the previous labeling standards up until January 1, 2007.

Appendix <No. 2007-3, 2007.01.12>

① This notification should is effective from the date of posting.

Appendix <No. 2007-69, 2007.10.19>

① (Enforcement Date) This notification is effective from December 1, 2007, but the labeling standards for foods using X-ray radiated raw materials shown in Appendix 4, the detailed labeling standards for X-ray radiated foods are effective as of January 1, 2010.

② (Progress Handling for the Labeling Standards for Foods) If a person received a business license or reported the business according to the previous regulations before the notification came into effect, then those foods same as foods imported, manufactured, processed or sold by them according to the revisions made within the scope of the previous labeling standards up are governed by the previous labeling standards until April 30, 2009.

1. Inclusion of the distilled water as the definition of raw materials according to Article 2 Clause 5.
2. New selection or enlargement of the font for the date of manufacturing or the expiration period according to Article 5 Clause 3 A.
3. Precautionary items for consumers regarding foods containing refreshing agents or foods manufactured by the same facility that manufactured sugar alcohol or allergy causing agents according to Article 6 Clause 1, H, J and K.
4. Prohibited use of labels emphasizing specific nutrition or food additives prohibited according to Article 7 Clause 1 and 2.
5. 『Appendix 1』 I. In the general standards for foods section, any items related to Clause 1 Food that falls under the following

category:

A. 5) In the expiration period or quality maintaining period section, any item related to the quality maintaining period for beer according to C) (3)(A) ② (I).

B. 7) In the raw material and amount section, items related to naming and usage of L-sodium glutamate added in B) (1) [Table 4].

C. 7) In the raw material and amount section, items related to displaying the names of additives included in composite raw materials that have effects on the product according to C) (1).

D. 7) In the raw material and amount section, when edible oil containing hydrogen according to C) (3) is used as a raw material, it must be indicated whether it is hardened oil or partially hardened oil.

E. 7) In the raw material and amount section, it must be indicated whether shrimp has been added to foods that can cause allergy and whether food additives are made of this ingredient according to D).

F. 9) In the nutrition section, the application method depending on the method for estimating the amount of one serving C).

G. 9) In the nutrition section, the revisions made for D)Labeling Method, the revisions made when using the diagram in [Diagram 2[, the revisions made in the detailed labeling method for each type nutrition, and the items related to labeling of trans fat.

H. 9) In the nutrition section, items related to deletion of the regulations on using sugar-free or salt-free nutrition as shown in E) Standard for Emphasizing Nutrition.

I. In addition, according to the food standards and specifications revisions made, some of labeling standards were strengthened in II. Labeling Standards for Foods Stored for a Long Time and

III. Individual Labeling Standards for Foods in Appendix 1.

Appendix <No. 2008-31, 2008.06.17>

(Enforcement Date) This notification is effective from January 1, 2009, but for paper based tube/cone shaped products, or plastic based cup shaped products, the notification shall take effect January 1, 2010.

Appendix <No. 2008-66, 2008.10.08>

Article 1(Enforcement Date) This notification is effective from the date of posting.

Article 2(Progress Handling for the Labeling Standards for Foods) If a person received their business license or reported the business according to the previous regulations before the notification came into effect, then those foods same as foods imported, manufactured, processed or sold by them according to the revisions made within the scope of the previous labeling standards up should be governed by the previous labeling standards until December 31, 2009. In this case, imported foods include foods already shipped for importation.

Appendix <No. 2009-31, 2009.05.18>

Article 1(Enforcement Date) This notification is effective from the date of posting.

Article 2(Progress Handling) ① In the case of food processed or imported when the notification is in effect (including foods shipped for importation) or foods with the equivalent status, the previous label standard based on the date of manufacturing or import can be used up until April 30, 2010. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales

operation.
② Despite (1), deletion of "butyl parahydroxybenzoate", "propyl paraoxybenzoate", "isobutyl parahydroxybenzoate " and "isopropyl parahydroxybenzoate" shown in [Table 4] Names of Food Additives are not subject to progress handling.

Appendix <No. 2009-32, 2009.06.01>

Article 1(Enforcement Date) This notification is effective from the date of posting.
Article 2(Progress Handling) In the case of food processed or imported when the notification is in effect (including foods shipped for importation) or food with the equivalent status, the previous label standard based on the date of manufacturing or import can be used up until April 30, 2010. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

Appendix <No. 2009-78, 2009.08.24>

This notification should is effective from the date of posting.

Appendix<No. 2009-218, 2009.12> >

Article 1(Enforcement Date) This notification is effective from the date of announcement.
Article 2(Expiration Period) The regulations in Article 3 Clause 1 F, Article Clause 3, Appendix 5 and Table 4 should remain in effect until December 31, 2013.
Article 3(Progress Handling) In the case of food processed or imported when the notification is in effect (including foods shipped for importation)

or food with the equivalent status, the previous label standard based on the date of manufacturing or import can be used up until December 31, 2010. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

Appendix<No. 2010-28, 2010.05.04>

Article 1(Enforcement Date) This notification is effective from January 1, 2012, but the revisions made in Article 5 Clause 1-2, Clause 6, Article 8 Clause 2, and Appendix 1 Clause 1 A 3) are effective from the date of posting.

Article 2(Progress Handling) In the case of foods processed or imported when the notification is in effect (including foods shipped for importation), the previous label standard based on the date of manufacturing or import can be used. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

Article 3 (Revisions of Other Notifications) Refer to the evidence shown in the [Food Standards and Specifications], (Ministry of Foods and Drugs Safety Notification No. 2010-02) (No 2.6.8). In here, the statement "For bread or salted seafood frozen by a manufacturer, we will provide a separate label indicating the completion date of freezing packaging, the date of defrosting, the expiration period starting from the date of defrosting)within the expiration period for frozen food)" should be changed to "After we provide bread and salted seafood frozen by a manufacturer with a separate label according to the [Labeling Standards for Foods and etc] Appendix 1. Detailed Labeling Standards for Foods and etc 2. Labeling Standards for Foods Stored for a Long Time."

Appendix<No. 2010-60, 2010.07.29>

This notification is effective from the date of posting.

Appendix<No. 2010-97, 2010.12.30>

(Enforcement Date) This notification is effective from January 1, 2011.

Appendix<No. 2011-67, 2011.11.7>

Article 1(Enforcement Date) This notification is effective from January 1, 2013, but the revisions made in Article 8 Clause 2 H, Article 8 Clause 8, and Article 9 related Appendix 1 Clause 1 A 10) J) are effective from the date of posting.
Article 2(Progress Handling) In the case of food processed or imported when the notification is in effect (including foods shipped for importation), the previous label standard based on the date of manufacturing or import can be used. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.
Article 3(Review Period) According to the [Regulation on Issuance and Management of Directives and Orders and etc] (Presidential Order No. 248), we will review the legal environment or reality changes after reinforcing the notification, in order to decide whether to discard or revise it before December 31, 2013.

Appendix <No. 2012-140, 2012.12.31>

Article 1(Enforcement Date) This notification is effective from December

31, 2012, but the revisions in Table 2 will take effect on January 1, 2014.

Article 2(Example of Application) This notification should begin to have an effect on foods(including raw materials) processed or imported after it becomes effective (including foods shipped for importation).

Article 3 (Progress Handling) In the case of foods processed or imported when the notification is in effect (including foods shipped for importation), the previous label standard based on the date of manufacturing or import must be used. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

Appendix <No. 2013-132, 2013.4.5>

This notification should is effective from the date of posting.

Appendix <No. 2013-254, 2013.12.26.>

Article 1(Enforcement Date)

① This notification is effective from the date of posting, but the revised regulations in Appendix 1 Clause 2 C 2) B) take effect as soon as the revisions are made in [Food Standard and Specifications](Ministry of Foods and Drug Safety Notification) No. 3, 3.2) Specifications for Frozen Foods that Need to Be Heated for Consumption and the revised regulations in Appendix 1 Clause 3 21)A) is in effect as soon as the revisions are made in [Food Standard and Specifications] (Ministry of Food and Drug Safety Notification No. 5, 21-1.1) and 4) 2) to change "Synthetic Vinegar" to "Diluted Acetic Acid" Also, the

revised regulations in Appendix 1 Clause 3 27) L) as soon as [Food Standard and Specifications] (Ministry of Food and Drug Safety Notification No. 5, 27-12 Alcohol Types is newly enacted.

② Despite (1), the revised regulations in Appendix 1.1 C. 1) E)(1) will take effect as follows:

1. For metallic parts, it should take effect on January 1, 2015.
2. For rubber parts, it should take effect on January 1, 2016.
3. For synthetic resin parts, it should take effect on January 1, 2017.
4. For a product made of other materials or materials that come into contact with at least two types of foods, it should take effect on January 1, 2018.

③ Despite (1), for materials discussed in Article 1 1. F. (Organic Processed Foods), Appendix 5(Detailed Labeling Standards for Organic Processed Foods) and Table 3 (Materials that can be used to produce or handle organic processed food), it is in effect from January 1, 2014.

Article 2(Progress Handling)

① Liquor that is labeled according to the「Liquor Tax Act」(Law No.11690, revised on 2013.3.23) when the notification is enforced can be labeled according to the 「Liquor Tax Act」(Law No. 11690 revised on 2013.3.23) Article 44 2 up until December 31, 2014. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

② In the case of food processed or imported when the notification is in effect (including foods shipped for importation) or food with the equivalent status, the previous label standard based on the date of manufacturing or import(including foods shipped for importation) can be used until December 31, 2015. However, until December 31, 2013, the previous detailed labeling standard for organic processed

foods can be used. In this case, as long as the food expiration period has not been reached, it can be sold to customers, or displayed or conveyed for the purpose of sales or used for the purpose of sales operation.

Appendix <No. 2014-19, 2014.2.12>

This notification should is effective from the date of posting.

『Appendix 1』

The detailed labeling standards for foods (related to Article 9)

1. General standards for foods
   A. Foods (including imported foods)
      1) Product name
         A) Product name is the unique name given to a product. It should be the name reported or submitted to the authority for approval (in case of imported foods, a place to report to).
         B) Product name can be accompanied by a company logo or trademark.
         C) In the following cases, the raw material or ingredient name can be used as the product name or part of it.
            (1) If you want to use the name of raw material or ingredient used to manufacture or process the food as the product name or part of it, or if you want to combine two or more names of raw materials to express the product name or part of it, then you should express the names and amounts of raw materials/ingredients in the main labeling area in at least 12 point font. However, if the product name is expressed in less than 22 point font, then you must use at least 7 point font to specify those ingredients or raw materials.
            (2) If you want to use the commonly used names of fruits, vegetable, fish, seafood or meat as the product name or part of it, then the sum of two or more (ex: apple, pea and grape in

case of fruits) raw materials (fresh ones) should occupy at least 15% of the total weight. In this case, the names and the amount of two or more raw materials should be displayed in the raw material label field.

(3) If you want to use the name of a synthetic flavor used to create a taste or flavor as the product name or part of it, then you must use the word, "flavor" next to the raw material or ingredient name. Also, the font size should be at least same as the font used for the product name and, near the product name, you must add text saying "synthetic flavor 00 added(contained)" or "synthetic flavor added (contained)".

(Ex) Strawberry flavor candy
(Synthetic strawberry flavor added)

(4) In the case of five-grains rice, persimmon punch, or rice punch, if the food contains an adequate amount of traditional ingredients, the unique name of ingredient can be used as the product name or part it. Also, for dried laver of Kimbap that is prepared in the traditional style, the unique name of ingredient can be used as the product name or part of it.

D) When displaying an imported product name in Korean, you can use translation. The name translated into Korean should meet the standards. <Deleted the remaining 2009. 5. 18>

E) Product name should never use the following expressions:

(1) Expression to confuse or mislead consumers.

(2) Expressions to make consumers confuse them with other food types. This case includes the types defined by other laws such as the [Health Functional Food Act] or the [Livestock Products Sanitary Control Act].

(3) Expressions that fall under the categories of exaggerated advertisements according to Article 8 of the reinforcement order.

2) Food type

A) Unless the food type is used as the product name or part of it, you must specify the food types for the following products:

(1) Tea

(2) Drinks(only other drink types)

(3) Special purpose foods

(4) Liquor

(5) Extracted processed foods that fall under the category of "Other" foods

(6) General processed foods that do not meet the standards and specifications

(7) Food that uses a virtual name irrelevant to the food characteristics/type as the product name or part of it

(8) Food that requires displaying the food type according to the individual food standard

B) Depending on the food types, general processed food that do not meet the specifications and standards set forth in A) (6) should be classified into grain processed food, bean processed food, potato processed food, powder processed food, edible oil processed food, sugar processed food, fishery processed food and other processed food for display purposes. It should not display the food groups/species/types according to the food standard and specifications based on Article 7 of the act.

3) Company name and location

A) Company name/location should be specified as follows:

(1) Food manufacturing/processing business: Indicate the business name/location reported to the authority that approved it. Instead of the business location, the location of the agent who accepts product exchange requests can be displayed.

(2) Food repackaging/sales business, distribution sales business : Provide the business name and location submitted when you reported your business to the authority, and also make sure to indicate the name/location of food manufacturing/processing business (the name of food importer, if applicable) as well. Instead of the business location submitted to the authority, you can display the location of the agent who accepts product exchange requests.

(3) Food import sales business : Indicate the business name/location submitted to the authority when you reported your sales business. Also, indicate the name of manufacturing business for the imported food. If the manufacturing business name is expressed in a foreign language, then it is possible to omit the

Korean name.

B) In addition, if you want to display the sales business name and location, then make sure to use at least the same font size as the one used for the manufacturing business name according to A).

4) Manufacturing date (hereinafter referred to as the man. date)

A) Foods subject to labeling:

(1) Instant foods such as bento, kimbap, hamburger or sandwich

(2) Sugar

(3) Table salt

(4) Ice creams

(5) Liquors(excluding beer, makgeolli, and sake that must display the expiration date.)

B) Labeling method

(1)The date of manufacturing should be displayed on the main or full labeling area by using expressions such as “○○Year○○Month○○Date”, “○○.○○.○○”,“○○○○Year○○Month○○Date” or “○○○○.○○.○○”.

(2)If it is not possible to show the date of manufacturing on the main or full label area, then it can be shown in another location, but you must specify the location in the main or full label area.

(3)If the exporting country's date of manufacturing is expressed in a different format from (1), you must provide an example of such date format that is easy for consumers to understand.

C) Detailed labeling standard for foods subject to labeling:

(1) Instant foods such as bento, kimbap, hamburger or sandwich : You must display the date of manufacturing and the time of manufacturing.

(2) <Deleted 2009. 5. 18>

(3) Drinks(yogurt and sterilized yogurt are excluded.) : If displayed on the bottle cap, you can just display the year/month of manufacture only.

(4) <Deleted 2009. 5. 18>

(5) Ice cream : displaying the year/month of manufacturing is sufficient.

(6) Liquor : If the manufacturing number or the date of bottling is displayed, you can omit the date of manufacture.

(7) If the date of manufacture is displayed for food such as agricultural/forest/fishery food in its natural condition that do not need to display the date of manufacturing, you must not delete or modify the displayed date of manufacturing.

5) Expiration period, quality maintaining period

A) Foods subject to labeling: Foods manufactured, processed, repackaged or imported.(excluding foods in the natural condition.) However, in the case of sugar, ice cream, edible ice and snacks, chewing gum (limited to small packages only), table salt and liquor (excluding beer, makgeolli, and sake) display the quality maintaining period, so you don't have to display the expiration period.

B) Labeling method

(1) The expiration date may be displayed on the main or full labeling area by using the expressions such as “Until ○○Year○○Month○○Date”, “Until ○○.○○.○○”,“Until ○○○○Year○○Month○○Date” or “Until ○○○○.○○.○○”.

(2) If it is not possible to show the expiration date on the main or full label area, then it can be shown in another location but you must specify the location in the main or full label area.

(3) If the exporting country's expiration date is expressed in a different format from (1), you must provide an example of such date format that is easy for consumers to understand. If only the year/month are expressed, then you must replace the date with 1.

(4) If the date of manufacturing is used to indicate the expiration period, then you can use the following expressions: “○○ days from the date of manufacturing”, “○○ months from the date of manufacturing” or “○○ years from the date of manufacturing”.

C) Detailed labeling standards:

(1) For instant foods such as bento, kimbap, hamburgers or sandwiches, you must use the following expressions: “Until ○○AM/PM ○○Date○○Month”, “Until ○○AM/PM ○○Date” or “○○.○○.○○ 00:00”.

(2) If the food manufacturing/processing and packaging are comprehensively handled by an automated facility and the time of manufacturing can be automatically displayed, then you can use

the following expressions: “Until ○○AM/PM ○○Date○○Month” or “Until ○○.○○.○○ 00:00".

(3) Foods subject to displaying the quality maintaining period and display method

(A) Foods subject to displaying the quality maintaining period:

① Foods stored for a long time

A) Retort foods

B) Canned foods

② Type of foods subject to labeling:

A) Jams

B) Sugar (Limited to glucose, fruit sugars, taffy, sugar syrup, dextrin, and oligosaccharide)

C) Teas and coffee (if liquid, it must be sterilized.)

D) Drinks (only the sterilized foods.)

E) Soybean paste (excludes fermented soybean lumps)

F) Flavored foods (only vinegar and curry products sterilized.)

G) Kimchi, salted seafood, and seasoned foods.

H) Soybean sauce boiled food (only the sterilized ones)

I) Liquors(only beers)

J) Other foods (powders, honey or flour only)

(B) The quality maintaining period should be displayed by using the expressions such as “○○Year○○Month○○Date”, “○○.○○.○○”,“○○○○Year○○Month○○Date” or “○○○○.○○.○○”. And other label items should be displayed properly from B) (2) to (4) while obeying the regulations.

(4) If it requires a special condition for use/storage, then it must be displayed along with the expiration period or the quality maintaining period at the same time. In this case, if food requires refrigeration or refrigerated storage/distribution, it should indicate『Refrigerated storage』or 『Cool storage』.

(5) If foods with different expiration periods or quality maintaining periods are packed together, then you must display the shortest expiration period or quality maintaining period from among them. However, if those individual foods packed together show their expiration period or the quality maintaining period, then you can just display the shortest expiration period only.

(6) If the expiration period is displayed for those foods in their natural condition such as agricultural, forest or fishery foods that are not subject to displaying of the expiration period, you must not display, import or sell those foods that have already reached the expiration date, and also you must not modify that information.

6) Amount of content

A) Depending on the food type, you must indicate the count, weight or volume. If the content is solid or semi-solid, then you must indicate its weight. If it is liquid, then you must indicate its volume. Also, if it is a mixture of liquid and solid,(including liquids that you don't directly drink), then you can indicate either its weight or volume. If the count is displayed, then the weight or volume should be expressed within parenthesis.

B) If food is packaged with disposable liquids would normally be poured away before eating (excluding the liquid naturally generated due to the product characteristics), then you must indicate the net weight of foods excluding the liquid.

C) If a product is a pill, then you must indicate the total number/weight of pills within a package. If it is a capsule type product, then you must indicate the number of capsules and the total net weights excluding the weight of shells. In this case, the weight of shell should be less than 50% of the total weight including the content.

D) If you want to display the amount of content for foods subject to displaying the nutritional ingredients, then you must use a parenthesis following the amount of content in order to indicate the calories as well.

(Example) 100 g(240 kcal)

7) Raw material name and amount

A) Foods labels should be specified as follows:

(1) The names of every raw material used to manufacture or process food (excluding the distilled water not remaining in the final product) should be specified in the decreasing order of amount used. However, you can first display the raw material name as set forth in Article 7 of the Act, [Food Standards and Specifications] (Ministry of Food and Drug Safety Notification),

and if its weight is less than 2% of the total weight, then you do not necessarily need to follow the increasing order of weights.

(2) If composite raw materials are used, then their composite name should be displayed and a parenthesis should be used to include the names of five or more raw materials or ingredients used most frequently except for the distilled water. However, if food additives included in the composite raw materials have an impact on the product, then their names should be displayed properly.

B) Food additive labels should be specified as follows:

(1) If food additives are added directly to manufacture or process the food with the purpose of use shown in [Table 4], their names and purpose should be displayed as well. [Example : saccharine sodium(synthetic flavor) and etc]

(2) In the case of food additives that fall under a category shown in [Table 5], use the names posted in the 「Food Additives Standards and Specifications」 and the abbreviations defined in the same table.

(3) In the case of food additives that fall under the category shown in [Table 6], use the names posted in the 「Food Additives Standards and Specifications」 and the abbreviations or the main purpose (if there are many purposes, choose the main one) defined in the same table, but if it is used to serve a purpose other than the main purpose in [Table 6], then you need to use the name of food additive posted or its abbreviation.

(4) For food additives in a mixed agent, display the specific name of mixed agent and use parenthesis to list all the food additives it consists of. In this case, the name of the food additive can be displayed according to the provisions in (2). [Example : noodle alkaline agent (natrium carbonate, potassium carbonate)]

C) If it falls under the following category, then display them as follows, despite the provisions in A) and B).

(1) <Deleted 2009. 5. 18>

(2) If the composite raw material is less than 5% of the total weight of raw materials for the product or if the composite raw materials composed the composite raw material in turn, then you can opt for only displaying the names of composite raw materials or the

food type(in case of a virtual product name).

(3) For edible oils, display “edible oil name” or “animal oil, vegetable oil(excluding olive oil)”. However, if hydrogen was added to harden edible oil, then specify whether it is fully hydrogenated oil or partially hydrogenated oil.[Example : vegetable oil(partially hydrogenated) or soybean partially hydrogenated oil]

(4) For powder, display “powder name(OOO powder)” or “powder”.

(5) Food additives used to manufacture gum bases, such as ester gum, polybutene, polyisobutylene, polyvynyl acetate resin, glycerin fatty acid ester, saccharose fatty acid ester, sorbitan fatty acid ester, calcium carbonate, petroleum was, natural gum, talc, and triacetin can be displayed as "gum base".

(6) If occupying less than 10% of the total weight, display it as "sugar seasoned fruit".

(7) According to the Korean Food Codex 1.2. Food Raw Material Classification 1), 2)[(12) ETC excluded], if the individual raw material occupies less than 2% of the total weight, the you can use the classification name.

(8) Even if not directly used in the product, if the amount of food additives carried over from the raw materials is insufficient to cause an effect on the product, then you do not need to display the name of food additive.

(9) If food additives are added during processing and then removed from the final product, you do not need to display its name.

(10) If the size of the main label area is less than 30㎠, just display the names of five or more raw materials except for distilled water.

(11) If a food additive uses natural flavors, then state "Natural Flavor" or its specific name. If synthetic flavor is used, state “Synthetic Flavor and Name”[Ex : Synthetic flavor(○○ flavor)].

D) Despite the provisions in C), if it contains materials that cause allergy to Koreans, such as birds (only poultry), milk, buckwheat, peanuts, soybean, wheat, mackerel, crab, shrimp, pork, peach, tomato, and sulfuric acids or if it contains ingredients extracted from these foods or if food or food additives containing these foods are used as raw materials, then regardless of the amount, the name of

the raw material must be specified. This holds true for sulfuric acids only if the final product has more than 10㎎/kg of SO2. [Ex) snacks containing eggs : Snacks that use eggs or egg yolk as raw materials : egg yolk(egg), foods manufactured by using eggs or egg yolks as raw materials : egg egg yolk(egg), food additive : caseine natrium(milk), lecithin(soybean)]

E) 1) According to product name rules, if you need to indicate the name and the amount of raw material or ingredient, then you must specify the amount of it by using %.

F) When you need to indicate the amount of soluble materials(extracts) used as raw material for food, then you must also indicate the amount of each sold raw material(%) contained in the product.

8) Ingredient name and amount

If you want to indicate the name of an ingredient contained in the raw material that is not directly added into the product, then you must indicate its weight or volume contained in the product. However, you may follow the nutrition emphasis labeling method when displaying the name of such an ingredient.

9) Nutritional information

A) Food subject to labeling: Follow the provisions in Article 6 Clause 1 of the reinforcement order.

B) Nutrition subject to labeling:

(1) Calories
(2) Carbohydrate: Sugar
(3) Protein
(4) Fat: Saturated fat, trans fat
(5) Cholesterol
(6) Sodium
(7) Any other nutrition shown in [Table 2] Nutrition Reference and subject to nutrition labeling or nutrition emphasis labeling.

C) Display units and single serving estimation criteria

(1) The amount of nutrition is expressed by the amount contained per single serving, 100g, 100(㎖) or pack. In this case, the unit used to express the amount of nutrition should be same as the one used for the reference value in [Table 2]. When the amount of single serving and the total amount are displayed together,

then the same unit should be used.

(2) The amount of nutrition should be estimated from the edible part of the food. The edible area is only the area that is actually eaten and excludes animal bones, vegetable seeds, liquids added to maintain the product quality, and any other components that are not normally eaten.

(3) If it is packed and sold in a package that can be consumed at once, then regardless of the reference amount and the range of single serving shown in [Appendix 3], the total amount is assumed to be the amount of a single serving.

(4) In case of bread, pizza and snacks packed and sold in a pack that can be consumed in two portions or more, the unit of cup/piece/ea(hereinafter referred to as "unit") within the range from 2/3(67%) to 2 times(200%)of the reference amount of single serving(hereinafter referred to as the "single serving range") should be used to estimate the amount of one serving. If out of the range, then you must obey the following standards:

(A) If the unit amount is less than the amount of one serving then two or more units should be assumed to be the amount of a single serving. However you have to make sure the value is closest to the reference amount of a single serving.

(B) If the unit amount is greater than the reference amount of a singleserving, then it should be considered as two or more servings. However the total amount should be closest to the value obtained by dividing it by the reference amount of a single serving.

(5) Despite the provisions in (4), if each unit amount is sufficient for one person to consume in one sitting, then according to Appendix 3 Clause 2, you should report to the manager at the Ministry of Food and Drug Safety to confirm that is the amount of a single serving. The same holds true for food where the amount of a serving is not yet set .

(6) If there are two or more products with different types, but the manufacturing report was made as a single product, then the total amount should be assumed as the amount of one serving.

(Ex : For ramen, soup and noodle are summed up together as the

amount of a single serving.)

D) Labeling method

(1) Common items

(A) If food is subject to nutrition labeling, you must specify the following nutrients by name, amount and ratio(%) to the reference in [Table 2] : calorie, hydro carbonate, sugar, protein, fat, saturated fat, trans fat, cholesterol, and sodium. However if calorie, sugar or trans fat is considered, you must indicate the ratio to the reference value of nutrition(%).

(B) If specific nutrition is missing, (excluding a case where it is displayed as "0" according to the detailed labeling standard for nutrition), then you should not display its name or amount or indicate that the amount of specific nutrition is "none" or "-".

(C) The ratio(%) to the reference nutrition level in [Table 2] is expressed as an integer obtained by rounding up after estimating the ratio to the reference nutrition level based on the indicated amount of each nutrition. However if the amount is expressed as "00g or less" then the actual value should be used as it is to obtain the ratio to the reference nutrition level.

(D) When indicating nutrition, you must use a color quite distinct from the background color and obey the following standard and use the diagram in [Diagram 1].

① If the amount of one serving is already defined for the food, then you must also specify the amount of nutrition in each serving. The unit used is a cup, piece or ea. The weight(g) or volume(ml) should be expressed within a parenthesis. In this case, when you display the weight(volume) less than 10g(ml), you should round it up/down to the nearest multiple of 0.1g(ml) and if greater than 10g(ml), you should round it up/down to the nearest multiple 1g(ml).

② If the amount of food is sufficient for two servings or more, then you must indicate the total number of servings. If the count is greater than or equal to three but smaller than 5, then you should make sure it is rounded up/down to the nearest multiple of 0.5. If out of this range, then you should

round it up/down to the nearest integer. The rounded up/down number should be accompanied with the phrase "approx."

(Ex: A total of approx. 3.5 times servings, approx. 4 times servings.)

③ If the amount of a single serving is not already set for food such as flour, soybean sauce, salt or sugar, you must indicate the amount contained per 100 g(ml). If the total amount is less than 100 g(ml), then you must indicate the amount of food contained in a package. However, depending on how you feed babies, baby food for ages 0 to 36 months, baby food for the growing period or food serving special medical purposes can be based on the amount contained per 100ml.

④ If food is contained in a container sufficient for two servings or more, the minimal unit of sales should indicate the amount of nutrition contained in a single serving. If there's an inner package, you can display the amount of nutrition contained in it.

⑤ If the amount of a single serving is not already set for a food and if the food is contained in a container greater than 100g(ml) or sufficient for two servings or more, you can indicate the amount of nutrition contained in one serving or 100g(ml) and the amount of nutrition in the total content.

(E) If you want to display nutrition in the main label area, then according to the following standards, you must use the diagram shown in [Diagram 2].

① While maintaining the format of the diagram shown in [Diagram 2] , the display format of nutrition may be modified. In this case, you should not emphasize specific nutrition.

② If the calories displayed according to [Diagram 2] are the calories of the content, then you do not need to display the calorie content according to Article 4 Clause 7.

③ If the main label area displays [Diagram 2], then other label areas do not need to display the nutritional information.

④ Regarding other labeling methods, refer to (A) to (D).

(2) Detailed labeling method for each nutrient:

(A) Calorie

① The amount of calories is expressed in Kcal., but either the actual value is to bedisplayed or it should be rounded up/down to the nearest multiple of 5Kcal. If lower than 5Kcal, you can display it as "0".

② Calorie estimation is based on the following criteria:

(B) When the displayed amount of nutrient (“00g or less” means that you use the actual value as it is.) is used to calculate the calories, you can assume 4kcal per 1g of hydro carbonate, and protein and 9kcal per 1g of fat. Also, you can assume 7kcal per 1g of alcohol and 3kcal per 1g of organic acids.

(B) Among various types of hydro carbonate, if the amount of sugar alcohol or dietary fiber is displayed separately, then to estimate the calorie of hydro carbonates, you assume that sugar alcohol has 2.4kcal per 1g(0 kcal for erythritol) and dietary fiber has 2kcal per 1g, tagatose has 1.5kcal per 1g, and other hydro carbonates have 4kcal per 1g.

(D) Carbohydrates

① When carbohydrates are concerned, you must clearly differentiate sugars.

② The amount of carbohydrate is expressed in g., but either the actual value is to be displayed or it should be rounded up/down to the nearest multiple of 1g. If lower than 1g, you can say "less than 1g" or if lower than 0.5g, you can say "0".

③ The amount of hydro carbonate is obtained by subtracting the amount of crude protein, crude fat, moisture, and ashes from the total weight of food.

(D) Protein

The amount of protein is expressed in g., buteither the actual value is to be displayed or it should be rounded up/down to the nearest multiple of 1g. If lower than 1g, you can say "less than 1g" or if lower than 0.5g, you can say "0".

(E) Fat

① When you indicate the amount of fats, you must differentiate saturated fat and trans fat.

② The amount of protein is expressed in g., buteither the actual value is to be displayed or if it is below 5g, it should be

rounded up/down to the nearest multiple of 0.1g or if it is above 5g, then it should be rounded up/down to the nearest multiple of 1g. If lower than 0.5g, you can display it as "0".

③ Despite the provisions in ②. if the amount of trans fat is lower than 0.5g, you can say "less than 0.5g" or if lower than 0.2g, you can say "0". But if 100g of edible oil product contains less than 28g, then you can display it as "0".

(F) Cholesterol

○ The amount of cholesterol is expressed in mg., buteither the actual value is to be displayed or it should be rounded up/down to the nearest multiple of 5mg. If lower than 5mg, you can say "less than 5mg" or if lower than 2mg, you can say "0".

(G) Sodium

○ The amount of Sodium is expressed in mg., buteither the actual value is to be displayed or if it is below 120mg, it should be rounded up/down to the nearest multiple of 5mg or if it is above 120mg, then it should be rounded up/down to the nearest multiple of 10mg. If lower than 5mg, you can display it as "0".

(H) Labeling other nutrition

① If you want to label or emphasize vitamins and minerals(excluding sodium) shown in Table 2 Nutrition Reference Chart, you must indicate its name, amount and ratio(%) to the reference nutrition level shown in Table 2.

② The name/unit of vitamins and minerals are found in [Table 2] Nutrition Reference Chart. If less than 2% of the reference nutrition level, then you can say "0".

③ If you want to label or emphasize fatty acids or amino acids that the reference nutrition level is not set for, you must indicate the name/amount of specific nutritients.

④ If you want to label the nutritional information for foods intended for specific groups such as infants, babies, pregnant women, breast feeding women or patients according to the provisions in (A) (F) or ① ③, you must indicate the ratios to the reference nutrition levels shown in Table 2, or the ratio(%)

to the groups' recommended or sufficient amount of consumption in Table 1-2 Korean Nutrition Consumption Standard.

E) Nutrition emphasis labeling standards

(1) “Low”, “Free”, “High(or abundant)” or “Contained(supplied)”terms used.

(A) General standard

① You can use the phrases such as “Free” or “Reduced”, only if the amount of nutrition is removed or eliminated by using the proper processing/manufacturing process that meets the detailed standard for nutrition labels set forth in (B). <Evidence deleted 2007. 10. 19>

② <Deleted 2007. 10.19>

③ <Deleted 2007. 10.19>

(B) Detailed standard for displaying the emphasized amount of nutrition

Nutrients	Emphasis term	label conditions
Calories	Low	If 100g of food contains less than 40kcal or if 100㎖ of food contains less than 20kcal
	No	If 100㎖ of food contains less than 4kcal
Fat	Low	If 100g of food contains less than 3g or 100㎖ of food contains less than 1.5g
	No	If 100g or 100㎖ of food contains less than 0.5g
Saturated fat	Low	If 100g of food contains less than 1.5g or 100㎖ of food contains less than 0.75g and if the amount of saturated fat is less than 10% of the calories
	No	If 100g of food contains less than 0.1g or 100㎖ of food contains less than 0.1g
Transfat	Low	If 100g of food contains less than 0.5g
Cholesterol	Low	If 100g of food contains less than 20㎎ of cholesterol or if 100㎖ of food contains less than 10㎎ of cholesterol and if 100g of food contains less than 1.5g of saturated fat or if 100㎖ of food contains less than 0.75g of saturated fat and if the amount of saturated fat is less than 10% of the calories
	None	If 100g of food contains less than 5㎎ of cholesterol or if 100㎖ of food contains less than 5㎎ of cholesterol and if 100g of food contains less than 1.5g of saturated fat or if 100㎖ of food contains less than 0.75g of saturated fat and if the amount of saturated fat is less than 10% of the calories

Sugar	No or sugar free	If 100g or 100㎖ of food contains less than 0.5g
Sodium	Low	When the amount is less than 120mg per 100g of food.
	No or Sodium free	When the amount is less than 5mg per 100g of food.
Dietary fiber	contained or supplied.	If 100g of food contains more than 3g or if 100kcal of food contains more than 1.5g or if one serving has more than 10% of the daily recommended amount of nutrition
	High or Abundant	contained or supplied (twice as much as the standard).
Protein	contained or supplied.	If 100g of food contains more than 10% of the daily recommended amount of protein, or if 100㎖ of food contains more than 5% of the daily recommended amount of protein, or if 100kcal of food contains more than 5% of the daily recommended amount of protein or if one serving contains more than 10% of the daily recommended amount of protein
	High or abundant	contained or supplied (twice as much as the standard).
Vitamins or minerals	contained or supplied.	If 100g of food contains more than 15% of the daily recommended amount of nutrients, or if 100㎖ of food contains more than 7.5% of the daily recommended amount of nutrients, or if 100kcal of food contains more than 5% of the daily recommended amount of nutrients or if one serving contains more than 15% of the daily recommended amount of nutrients
	High or abundant	contained or supplied(twice as much as the standard).

(2) Use of the terms such as “less", “more”, “reduced or light”, “strengthened”, or “added”

(A) It is possible to express the difference of nutrition contained compared to other products in % or the absolute value. In this case, the standard value for other products should be obtained by taking an average from three or more similar products with higher market shares.

(B) In comparing food with different nutritional values, you should see at least 25% difference in calories, hydro carbonates, sugar, dietary fiber, protein, fat, saturated fat, trans fat, cholesterol, and sodium. Except for sodium, for the vitamins and minerals defined in [Table 2] Nutrition Reference Chart, you should see a

difference of at least 10% of the minimum daily recommended amount of consumption.

(C)`Concerning food in (B),, to use the word, "less, light or reduced", the absolute difference in the amount of nutritients should be greater than the reference value indicated by "low" in (1). To use the word, “more, strenthened, or added”, then the abosulte difference in the amount of nutritients should be greater than the reference value indicated by "contained" in (1).

F) Range of error between the nominal value of nutrition and the actual measurement

(1) The actual measurement of calories, sugar, fat, saturated fat, trans fat, cholesterol or natrium should be less than 120% of the nominal value.

(2) The actual measurement of vitamins, minerals, protein, hydro carbonates or dietary fiber should be at least 80% of the nominal value.

(3) Despite the provisions in (1) and (2), if according to Article 7 of the Act, the food standard and specification states "greater than the nominal value", then the actual measurement should be greater than the nominal value and and if it states "less than the nominal value", then the actual measurement should be less than the nominal value.

(4) Even if the actual measurement is outside the range defined in (1) or (3), as long as the amount is within the range defined in the detailed labeling methods for nutrition in D) (2), we assume that the range of tolerance has been satisfied.

10) Other labeling items

A) <Deleted 2008.10.08>

B) If a food repackaging company repacks food, or if an instant food sales/manufacturing/processing company divides food manufactured by a food manufacturing/processing food company into smaller quanities and sell them to the end user, they must never modify the original label.

C) Beside the food standards and specifications set forth in 2) B), when we need to display the type of general processed food, we must label frying/oil processed food as "frying/oil processed food" and

sterilized/pasteurized food as "sterilized food" or "pasteurized food".

D) On a container or package made of synthetic resin, the packaging material should be indicated as follows:
   (1) Depending on the type of synthetic resin, it should be properly classified into polyvinyl chloride resin, polyethylene, polypropylene, polystyrene, poly chloride vinylidene, polyethylenerephthalate and penol resin.
   (2) According to the 「Act on the Promotion of Saving and Recycling of Resources」, if the label indicates polyethylene(PE), polypropylene(PP), polyethyleneterephthalate(PET), polystyrene(PS), or chloride vinyl resin(PVC), it is not necessary to indicate the type of material in the label.

E) Do not use terms such as ionized water, life water or yaksu.

F) The word “Natural” may be used in the label only if the product does not contain any artificial(combined) flavors, synthetic dyes, synthetic preservatives or any synthetic materials added after cultivation or processing and if the food has not gone through any process other than removal of non edible components or minimal physical processes or if it only contains natural additives as defined in the food additives standard and specifications of Article 7 of the Act.

G) The word, "100%" may not be used unless no other material has been added except for the raw materials indicated in the label. However, if concentrate is diluted and reverted to the original condition before being used in the product, then if the density of original raw material subject to labeling is higher than 100%, then the word, 100% can be used despite the fact that food additives are contained in the product.

H) <Deleted 2013.12.26>

I) If ginseng or red ginseng is used as raw material to make the product, you must obey the following labeling standards.
   (1) <Deleted 2008.10.08>
   (2) If you want to describe the origin of ginseng in the manual or package, then you must use the basic text describing the origin of ginseng in [Table 1].

(3) You must make sure that the ginseng product package color or hue maintains overall harmony, so that the product dignity is improved and it can prevent consumers from being confused with other products manufactured by other companies.

(4) You can use the words, ginseng or red ginseng as the product name or part of it. In this case, the product name can be expressed in Chinese characters.

(5) For a product sold in Korea, you can add text saying, "Special product of the republic of Korea" in Korean or Chinese characters. For an exported product, you can use the same text in English or the language of the importing country.

(6) If food contains ginseng, you can use a name (including a product name), design or figure that represents ginseng.

(7) If it falls under the category of (6), and if soluble ginseng or red ginseng ingredients are used as raw materials, then you must indicate the amount of ginseng or red ginseng(㎎/g) contained in it.

J) If the product does not use wheat, barley or rye and if the amount of gluten contained in it is less than 20mg/kg, then you can use the phrase, "Gluten Free".

B. Food additives(including imported food additives)

1) Product name

While complying with the detailed labeling guidelines for foods in 1), chemically complying material or natural additives directly used in the food should use the names defined in the [Food Additives Standards and Specifications] or the product name should include the name of such food additives.

(Ex) Benzoic acid natrium, ○○○ benzoic acid natrium or ○○○(benzoic acid natrium)

2) Company name and location

Obey the detailed labeling items for foods in 3).

3) Date of manufacturing

Obey B) 4) of the detailed labeling guidelines for food.

However, if you want to indicate the expiration period beside the date of manufacturing, then obey 5) of the detailed labeling guidelines for food.

4) Amount of content

Obey 6) of the detailed labeling guidlines for foods.

5) Raw material name and ingredient name

You must obey 7) and 8) of the detailed labeling guidelines for food, but for sterilizers for devices or containers (hereinafter referred to as sterilizers for devices), you must indicate the names and the amounts of effective ingredients.

6) Other label items

A) Depending on the product characteristics, for mixed food additives, you must indicate "mixed food additives", for chemically complying materials, you must indicate "chemically complying food additives", and for any other type of product, you must indicate "food additives". The font size for "chemically complying food additives" must comply with the provisions in Article 5 Clause 3 of the labeling standards for foods. In this case, for mixed products, you must indicate the names of mixed ingredients.

B) If the product mixes or dilutes tar colors, then you must state text "mix" or "diluted" and indicate the actual name of color.

C) If food a additive only mixes chemically complying material (excluding the ones used for making scents), you must indicate the name and the amount of any chemically complying materials mixed. If it contains natural color agents, enzymes or vitamin agents, you must indicate the color values and the titers.

D) You must indicate storage methods and the standards for use. However, if it is difficult to indicate the above items, you must provide a user manual explaining the storage methods and the standards for use and include it inside the product container or package.

E) For sterilizers for devices, you must indicate the following in the label:

(1) You must indicate “sterilizer for devices”.

(2) You must indicate the method for use(how to dilute the product,

how to sterilize, and the amount to be used) and the cautionary items. However, if it is difficult to indicate the above items, you must provide a user manual explaining the storage methods and the standards for use and include it inside the product container or package.

C. Device or container package(including imported products or container packages)

1) Common items

A) Depending on the type of synthetic resin used in a container or package, it should be properly classified into polyvinyl chloride resin, polyethylene, polypropylene, polystyrene, poly chloride vinylidene, polyethylenerephthalate and penol resin.

B) For food packaging wrap, indicate the name of the main raw material used to manufacture it and the names of additives such as plasticizer, stabilizer or anti oxidant.

C) If a container or package is filled with nitrogen gas or similar preservatives, you must indicate this in the label.

D) A device, container or package for non water-proofing starch materials should indicate "non water-proofing starch".

E) Indicate the following label items for food devices:

(1) Items subject to labeling: 「Food Sanitation Act」 Article 1 Clause 4 Device(hereinafter referred to as 'device for food'.) However, exception is made for any items used as a container or package of the product delivered to a food manufacturing/processing business, instant sales/manufacturing/processing business or food additives manufacturing/processing business.

(2) Label content: It should indicate the word 'for food' or [Diagram 3] 'Design of devices for foods'.

(3) Label location: According to Article 6 Clause 1, the label should be on the individual unit of product sold to consumers, such as a container or package or on the product itself.

(4) Labeling method : For labeling purposes, Use ink carving or stamps. If that is not possible due to the product characteristics, then you can use a sticker instead.

2) Detailed labeling items for each type of product

A) Pottery

While obeying the detailed labeling items for foods in 3), Indicate the business name (food importer in case of imported pottery) and the location.

B) Containers or device other than pottery. However, if it is manufactured on request from a company with food sales or food additives sales licenses, or if a food or food additive manufacturing company manufactures it to contain their products, an exception is made.

(2) If a pressure cooker has a proper label according to the 「Quality Management and Safety Control of Industrial Products Act」, then it can be assumed that the label is proper.

(3) A heating device made of glass should be classified into direct heating, oven, microwave oven or heating bath.

2. Labeling standards for foods stored for a long time

A. Canned/bottled foods

1) Canned/bottled food refers to food contained in a can or bottle for the purposes of air removal, sealing, sterilization and pasteurization.

2) Label information

A) When displaying the contents, specify the amount of solid and the amount of content on the main label area or where the name of the raw material is displayed.

B) For acid canned foods, indicate "acid canned foods".

B. Retort food

1) “Retort food” refers to a type of food where a manufactured, processed or cooked food is sealed into a pouch or other shaped container made of single or multiple layers of plastic film or thin metal for heating sterilization or pasteurization.

2) Labeling items : You must indicate that it is “retort food”.

C. Frozen food

1) Frozen food is cooked, manufactured or processed food in a container/package that is frozen or stored frozen for the purpose of long-term storage

2) Label information

A) Depending on whether it is heated or not, frozen foods can be further classified into "frozen foods that you can eat without heating" or "frozen food that you can eat after heating".

B) If a frozen food that you can eat after heating is sterilized, you must state "sterilized product" on the label and if it contains lactic acid bacteria or yeast , you must indicate the count.

C) For frozen food, you must indicate the freezer storage method and the defrosting method to be used for cooking.

D) If frozen food requires cooking or heating, provide instructions.

E) The label should not mislead consumers to believe that the whole product is meat or agricultural product. However, exception is made if the amount of meat/agricultural ingredient is displayed in the same location as the product name.

F) If two or more types of meats are mixed together to make the frozen food, then you must not use the name of a single meat as the product name. However, exception is made if the amount of each meat ingredient is displayed in the same location as the product name.

G) If a manufacturer defrosts frozen foods such as bread or salted seafood and indicates the date of manufacturing, the date of defrosting, the expiration/quality maintaining period (only for salted seafood) after defrosting frozen foods within the expiration/quality maintaining period for frozen food, and the post defrosting storage method or precautions, they must use at least a 10 point font on the main label area.

3. Individual labeling standards for each type of food:

Food types		Individual labeling standards
1) Snacks	A) Snack	1) If the product is deep fried or oil processed, state "fryed food" or "oil-processed food" on the label. 2) If ice cream contains lactic acid bacteria, indicate the number of lactic acid bacteria contained. When indicating the fact that a specific type of lactic acid bacteria is contained, , its count must be displayed. 3) The net weight of ice cream can be replaced by the volume, instead.
	B) Candy	
	C) Chewing gum	
	D) Ice cream	
2) Bread or rice cake	A) Bread	**Indicate the type of bread, such as white pan bread, cake, castella, doughnut, pizza, pie or hotdog.**

	B) Rice cake	
	C) Wonton	
3) Cocoa processed food or chocolate	A) Cocoa processed food	1) If it contains alcohol, indicate the amount of alcohol . 2) Chocolate should be further classified into chocolate, sweet chocolate, milk chocolate, family milk chocolate, white chocolate, semi-sweet chocolate or chocolate processed food.
	B) Chocolate	
4) Jam	A) Jam	You must indicate the amount of fruit or vegetables contained.
	B) Marmalade	
	C) Other jams	
5) Sugar	A) White sugar	You cannot use words such as "natural sugar" or "nature sugar".
	B) Brown sugar	
	C) Other sugar	
6) Glucose	A) Liquid glucose	Except for glucose, the raw material or ingredient name should not be used as the product name.
	B) Powder/crystal glucose	
7) Fruit sugar	A) Liquid fruit sugar	
	B) Crystal fruit sugar	
	C) Other fruit sugar	
8) Taffy	A) Liquid taffy	If taffy is turned into sugar by using acids, you must state "acid sugar taffy" on the label.
	B) Other taffy	
	C) Dextrin	
9) Sugar syrup		
10) Oligosaccharide	A) Fructooligosaccharide	1) Indicate the name and the amount of oligosaccharide. 2) For other types of oligosaccharides, you must indicate the name and the amount of each oligosaccharide mixed contained.
	B) Isomaltooligosaccharide	
	C) Galactooligosaccharide	
	D) Maltooligosaccharide	
	E) Xylooligosaccharide	
	F) Gentiooligosaccharide	
	G) Other oligosaccharide	
11) Meats or egg processed food	A) Meats or egg processed food	You must indicate the name of the meat and the cut.
	B) Meat processed food	1) **< Deleted 2013.12.26 >** 2) If the product is not heated, then you must state "non-heating product" in the label. 3) If the product uses a specific part of meat, then you must add a parenthesis following the name of raw material meat and indicate the cut. 4) **< Deleted 2013.12.26 >** 5) If you use two or more types of meats, then you should not use the name of each raw material meat as the product name or part of it. However exception is made if the amount of each meat is

		displayed in the same location as the product name. 6) The label should not mislead consumers to believe that the whole product is meat. However, exception is made if the amount of meat is displayed in the same location as the product name.
	C) Egg processed food	1) **< Deleted 2013.12.26 >** 2) Depending on sterilization, products should be further classified into "sterilized products" or "non sterilized products".
12) Fish processed food	A) Fish cake	1) Depending on the heating method, productis should be further classified into "sterilized products, non sterilized product or pasteurized product" or "non heating product". 2) For artificial crab/shrimp meat products, you must accurately indicate that the specific type of fish indicatedby the name or design is not contained and indicate the amount/ratio of main ingredient and the name of the flavor used. If a specific ingredient is less than 35% of the total, then you may not use a photo or figure indicating that specific ingredient on the container or package.
	B) Fish sausage	
	C) FIsh half product	
	D) Fish flesh	
	E) Soft flesh	
	F) Other fish flesh processed food	
13) Tofu or jelly food	A) Tofu	**< Deleted 2013.12.26 >**
	B) Jeon tofu	
	C) Tofu residue	
	D) Processed tofu	
	E) Jelly food	
14) Edible oil and fat	A) Bean oil	1) For edible oils and fats that can be processed or manufactured by using the crushed powder, you need to indicate "OO powder contained" and the amount. 2) Edible types of processed oil and fat, shortening or margarine can be classified into animal or vegetable oil and fat depending on the type of oil and fat used as the raw material, and you can specify whether it is animal or vegetable oil and indicate the name of raw material and the amount of it. However, if hydrogen was added to harden edible oil, then you must specify next to the raw material name whether it is fully hydrogenated oil or partially hydrogenated oil. [Ex : vegetable oil and fat(soybean partially hydrogenated oil)] 3) Sesame oil needs to be further classified into normal sesame oil or extracted sesame oil. 4) Perilla oil needs to be further classified into normal perilla oil or extracted perilla oil. 5) If safflower oil is a product extracted from high oleic safflower seeds, then you can indicate the

		amount of oleic acids. 6) If sunflower oil is a product extracted from high oleic sunflower seeds, then you can indicate the amount of oleic acids. 7) Olive oil A) Olive oil needs to be further classified into compressed olive oil, refined olive oil or mixed olive oil. B) In case of mixed olive oil, you need to indicate the names of compressed and refined olive oils and the mixing ratio(%). 8) Mixed edible oil A) Display the information about mixed edible oil. B) Indicate the name of each edible oil and fat mixed and the mixing ratio(%) in the increasing order of the amount. C) The label should not lead a user to wrongly believe that it is a milk product or other food. D) The raw material or ingredient name should not be used as the product name. 9) Processed oil and fat A) Depending on the method of processing, it should be further classified into hydrogen added oil, fraction oil or ester oil. B) If processed oils and fats are mixed, then the label should not mislead user to believe that it is made of a single type of edible oil or fat. C) Iindicate the name of each type of edible oil and fat mixed in the increasing order of the amount. 10) Shortening A) Solid or fluid product should be classified into a solid or fluid product. B) If the product is made of lecithin or glycerin fatty acid ester, indicate the name of emulsifier used for it, unless, the acid value is lower than 0.8. 11) Margarine A) Margarine should be further classified into margarine or low-fat margarine (low fat spread). B) Fluid product can be displayed as a "fluid product" 12) Flavored oil A) Display the information about flavored oil. B) Indicate the name of each edible oil and fat mixed and the mixing ratio(%) in the increasing order of the amount. 13) Other edible oil and fat A) Indicate the oil type(Ex : OO oil) following the name of oil and fat raw material. B) For compressed oil and fat, you must indicate the compression text (Ex: compressed OO oil) in front of the name of the oil or fat.
	B) Corn oil (corn oil)	
	C) Seed oil(rape seed or canola oil)	
	D) Brown rice oil	

	E) Sesame oil	
	F) Perilla oil	
	G) Safflower oil	
	H) Sunflower oil	
	I) Cotton seed oil (cotton seed oil)	
	J) Peanut oil	
	K) Olive oil	
	L) Palm oil	
	M) Palm tree oil	
	N) Mixed edible oil	
	AA) Processed oil and fat	
	BB) Shortening	
	CC)Margarine	
	DD)Red pepper seed oil	
	EE) Flavored oil	
	FF) Other edible oil and fat	
15) Noodles	A) Noodle	1) Noodles should be further classified into noodle, cold noodle, glass noodle, frying noodle, pasta or other noodle. **< Deleted the remaining 2013.12.26 >** 2) Depending on whether the product is sterilized, you should state "sterilized product" or "alcohol processed food".
	B) Cold noodle	
	C) Glass noodle	
	D) Frying noodle	
	E) Pasta	
	F) Other noodles	
16) Tea	A) Leached tea	1) Depending on the characteristics of leached tea, it can be further classified into green tea, oolong/wulong tea, tea, or processed grain tea. 2) If it is diluted and dissolved for consumption, you must indicate the dilution ratio and the amount of diluted tea. 3) If you use two or more types of fruit as the main ingredients, you should not use the name of a single ingredient as the product name.
	B) Liquid tea	
	C) Solid tea	
17) Coffee		1) For coffee mix or liquid coffee, you must indicate the weight ratio(%) expressing the amount of coffee beans per 100g of the product or the amount of coffee per coffee extracted solids(%). 2) If the amount of caffeine reduced is greater than 90%, then you can state "decaffeinated product" in the label. 3) <Deleted 2009. 5. 18>
18) Drinks	A) Fruit, vegetable drinks	1) Fruit and vegetable drinks A) These should be further classified into

		concentrate, vegetable juice(or fruit, or vegetable powder), fruit/vegetable juice or vegetable drink. B) If not heated, then you must indicate the fact that it is not heated. 2) Soda A) Soda should be further classified into soda or carbonated water. B) If soda has 2㎉ or less per 400mL, then you can use the word, "diet". 3) Soybean milk A) This should be further classified into bean milk liquid, bean milk, bean milk powder or other type of bean milk. B) For other bean milk with a hydrogen ion density(pH) below 4.6, you must indicate the pH level of the product. C) Depending on the heating method, it should be classified into "sterilized product" or "non sterilized product". D) If the product contains fruit or vegetable juice, then you must indicate the amount of fruit or vegetable it contains. 4) Fermented drinks These should be further classified into lactic acid bacteria drink, yeast drink or other fermented drink. If it is a sterilized drink, you must indicate the fact that it is sterilized. 5) Ginseng or red ginseng drinks These should be further classified into ginseng drink or red ginseng drink 6) Other drinks A) Depending on the food type, it should be further classified into mixed drink or drink base. B) In case of a powder type drink base, you must indicate the fact that it is made of powder. You should not use the terms such as "natural", "fresh", "nature" or "condensed". However, if 100% natural flavor is used, then you can display text saying "Natural OO flavor added."
	B) Soda	
	C) Bean milk	
	D) Fermented drinks	
	E) Ginseng and red ginseng drinks	
	F) Other drinks	
19) Special purpose foods Foods	A) Infant foods	1) Common items A) According to Article 7 of the act, nutritrients included in the food standards and specifications should be properly labeled by following the "labeling method for nutrition."For nutrition, infant foods, foods for the growing period, and special medical purpose food that has no reference nutrition level set, you can choose to only indicate the name and the amount of nutrients as long as it is for infants

		and babies(0 to 36 months old). (Common items for special purpose foods) B) The ingredient name should not be used as the product name. (Except for special medical purpose foods, dietary foods, and foods for a pregnant or breast feeding woman) 2) Infant foods Indicate the recommended amount and method of consumption for infants. 3) Foods for the growing period Indicate the recommended amount and method of consumption for infants aged six months or older. 4) Grain foods for infants and babies Indicate the recommended amount and method of consumption for infants in their weaning periods. 5) Other infant/baby foods Indicate the recommended amount and method of consumption for infants in their weaning periods. 6) Special medical purpose foods A) Due to the product characteristics, you must indicate the recommended amount and method of consumption. B) Do not indicate effects of treatment. 7) Dietary foods Indicate the recommended amount and method of consumption. 8) Foods for a pregnant or breast feeding woman lindicate the recommended amount and method of consumption.
	B) Foods for the growing period	
	C) Grain foods for infants and babies	
	D) Other infant/baby foods	
	E) Special medical purpose food	
	F) Dietary foods	
	G) Foods for a pregnant or breast feeding woman	
20) Soybean pastes/sauce and etc	A) Soybean paste	1) Soy sauce needs to be further classified into traditional Korean soy sauce, modern Korean soy sauce, acid decomposed soy sauce, enzyme decomposed soy sauce or mixed soy sauce. 2) For mixed soy sauce where the original soy sauce liquid is mixed with the original liquids of acid decomposed soy sauce, Korean soy sauce or enzyme decomposed soy sauce, indicate the ratio of mixture. In this case, also indicate the total amount of nitrogen contained in each type of soy sauce mixed. 3) Soybean pastes need to be further classified into soybean pastes, traditional soybean pastes or flavored soybean pastes. 4) Red pepper pastes need to be further classified into red pepper pastes and flavored red pepper pastes.

		5) Black soybean pastes, fast fermented soybean pastes and other mixed soybean pastes should be marked as "black soybean pastes", "fast fermented soybean pastes" and "other mixed soybean pastes". 6) For mixed soybean pastes, indicate the name and the amount of soybean pastes mixed and for sterilized products, indicate the fact that it is sterilized. 7) For powder types of soybean pastes, add the text "powder product" and indicate the density and the rate of dilution.
	B) Korean traditional soy sauce	
	C) Brewed soy sauce	
	D) Acid decomposed soy sauce	
	E) Enzyme decomposed soy sauce	
	F) Mixed soy sauce	
	G) Korean traditional soybean paste	
	H) soybean paste	
	I) Flavored soybean paste	
	J) Red pepper paste	
	K) Flavored red pepper paste	
	L) Thick black soybean paste	
	M) Fermented soybean paste	
	N) Mixed soybean paste	
	AA) Other soybean paste	
21) Seasoned foods	A) Vinegar	1) Vinegar should be further classified into fermented vinegar, **diluted acetate** and other vinegar. 2) Indicate the amount of acetate it contains. 3) For fermented vinegar, indicate the name and the amount of main ingredient and use the name of the main ingredient as the product name or part of it.
	B) Sauce	If sterilized or pasteurized p, it should be further classified into a "sterilized product" or "pasteurized product".
	C) Tomato ketchup	
	D) Curry	
	E) Red pepper powder or red pepper slices	
	F) Flavor product	1) This should be further classified into natural or artificial flavor product. 2) Following the title, "natural flavor", you must use parentheses to add the usual names of individual ingredients such as black pepper, white pepper, cinnamon and clove.

		3) If dried or sterilized, it should be further classified into a "sterilized product" or "dried product".
	G) Composite flavored foods	1) Indicate the fact that it is composite flavored food. If it is for general consumers, show the method for cooking in the label. 2) **< Deleted 2013.12.26 >**
22) Dressing	A) Dressing	
	B) Mayonnaise	
23) Kimchi	A) Kimchi seasoning	1) For Kimchi, use its unique name. 2) Depending on sterilization, kimchi should be further classified into a "sterilized product" or "non sterilized product".
	B) Cabbage kimchi	
	C) Other kimchi	
24) Salted seafood	A) Salted seafoods	1) Iindicate the type of salted seafood, such as salted seafood, seasoned seafood, fish sauce, flavored fish sauce, or sikhye. 2) Indicate the amount of edible salt it contains. 3) For flavored fish sauce, indicate the name of raw material added and the amount of original liquid.
	B) Seasoned seafood	
	C) Fish sauce	
	D) Flavored fish sauce	
	E) Rice drink	
25) Salted foods	A) Salted foods	1) If there are two or more ingredients mixed together, then place the ingredient with the largest amount first, and state "mixed salted foods" and also indicate the name and the ratio(%) of raw materials. 2) Depending on the heating method, it should be further classified into a "sterilized product" or "pasteurized product".
	B) Sugaring food	
26) Food broiled with soy sauce	A) Vegetable broiled in soy sauce	1) If there are two or more ingredients mixed together, then place the ingredient with the largest amount first and state "food mixed and broiled in soy sauce" and also indicate the name and the ratio(%) of raw materials. 2) Depending on the heating method, it should be further classified into a "sterilized product" or "pasteurized product".
	B) Seafood broiled in soy sauce	
	C) Meats broiled in soy sauce	
27) Liquors	A) Makgeolli	1) Indicate the amount of ethanol it contains. 2) If sterilized, you must state "sterilized makgeolli" on the label.
	B) Korean sake	1) Indicate the amount of ethanol it contains. 2) If sterilized, you must state "sterilized sake" on the label.
	C) Sake	1) Indicate the amount of ethanol it contains. 2) If all the ethanol obtained from fermentation comes

		from white rice, then you can use the word, "pure".
	D) Beer	1) Indicate the amount of ethanol it contains. 2) Depending on the product color, you can indicate dark color beer or or light color beer. If it is not thermally processed, you can indicate it as draft beer. 3) If 100(㎖) of the product contains less than 30(kcal), you can use the word, "light".
	E) Fruit wine	1) Indicate the amount of ethanol it contains. 2) Depending on the type of main ingredient, it can be classified into grape wine, apple wine, strawberry wine and so on. Depending on the color, grape wine can be classified into red, white, or rose wine. 3) If it contains carbon dioxide, you must indicate this.
	F) Soju	1) **< Deleted 2013.12.26 >** 2) Indicate the amount of ethanol it contains.
	G) Whiskey	1) Indicate the amount of ethanol it contains. 2) If the product uses original alcohol ingredient, then you must indicate the amount of original alcohol ingredient it contains. 3) Depending on the composition or country of origin of original alcohol ingredient, you can use a specific and unique name.
	H) Brandy	1) Indicate the amount of ethanol it contains. 2) If the product uses original alcohol ingredient, then you must indicate the amount of original alcohol ingredient contained in it. 3) Depending on the composition or country of origin of original alcohol ingredient, you can use a specific and unique name.
	I) General distilled liquor	1) Indicate the amount of ethanol it contains. 2) If the product uses original alcohol ingredient, then you must indicate the amount of original alcohol ingredient contained in it. 3) Depending on the composition or country of origin of original alcohol ingredient, you can use a specific and unique name such as gorayngju, vodka or gin.
	J) Liquor	1) Indicate the amount of ethanol it contains. 2) Depending on the composition or country of origin of original alcohol ingredient, you can use a specific and unique name such as insamju, maeshilju or ogapiju.
	K) Other liquors	Indicate the amount of ethanol it contains.
	L) Alcohol	Indicate the amount of ethanol it contains.
28) Dried seafood	A) Flavored dried seafood	Indicate the name of fish/shellfish used as raw materials.
	B) Dried seafood	
	C) Dried seafood	
29) Other foods	**A) Peanut, nuts or nut processed foods**	For peanut butter, peanut, or nut processed food, indicate the name and the ratio(%) of the main ingredient.
	B) Capsule	
	C) Starch	1) The product name should include the word ‘starch’. 2) Depending on the type of raw material, it should be

		further classified into corn starch, potato starch, sweet potato starch, wheat starch, rice starch, tapioca starch or acorn starch.
	D) Fruit or vegetable processed food	You must indicate the **fruits or vegetable s it contains**and the amount of each.
	E) Flavored laver	
	F) Fries	
	G) Honey products	Depending on the type of honey source, it should be further classified into acacia honey, chestnut honey or mixed flower honey.
	H) Artificial cheese	1) You must indicate the fact that it is artificial cheese. 2) The label should not mislead consumers to mistakenly believe it is natural cheese or processed cheese.
	I) Vegetable cream	1) You must indicate the fact that it is vegetable cream. 2) The label should not mislead consumers to believe that it is processed dairy food.
	J) Extracted processed foods	1) It should be further classified into extracted food or extracted processed food. Depending on the heating method, it should be further classified into a "sterilized product" or "non sterilized product". 2) Indicate the name and the amount of each soluble raw materials(extracts) used. 3) The label should not mislead consumers to believe that it is special purpose food. Avoid any labels that might imply effects on health.
	K) Processed corn for popcorn Processed food	
	L) Edible salt	1) For sun dried salt that you can eat, you must indicate "edible" on the main label area. 2) If processed salt contains food additives, indicate the name and the amount of each food additive it contains.
	M) Flour	Flour should be further classified into flour, nutrition strengthened flour and other flour.
	N) Steamed rice	You must use the word ‘steamed rice’ in the product name.
	AA) Raw foods	1) You must properly indicate whether it is raw food or food that contains raw ingredients. 2) Depending on the drying method, it should be further classified into freeze dried, naturally dried, or ventilation dried.
	BB) Cereal	
	CC)Ice	You must indicate whether ice is for consuming or for fishing business.
	DD)Instant, convenience Foods	
	EE) Mush room processed food	
	FF) Turtle processed food	
	GG) Yeast foods	
	HH)Enzyme foods	
	II) Flower pot processed	

	food	

『APPENDIX 2』

Permitted error between the nominal value and the actual amount

Category	Nominal value	Permitted error
Weight	Greater than or equal to 5g and less than or equal to 50g Greater than 50g and less than or equal to 100g Greater than 100g and less than or equal to 200g Greater than 200g and less than or equal to 300g Greater than 300g and less than or equal to 500g Greater than 500g and less than or equal to 1kg Greater than 1kg and less than or equal to 10kg Greater than 10kg and less than or equal to 15kg Greater than 15kg	9% 4.5g 4.5% 9g 3% 15g 1.5% 150g 1%
Volume	Greater than or equal to 5mL and less than or equal to 50mL Greater than 50mL and less than or equal to 100mL Greater than 100mL and less than or equal to 200mL Greater than 200mL and less than or equal to 300mL Greater than 300mL and less than or equal to 500mL Greater than 500mL and less than or equal to 1L Greater than 1L and less than or equal to 10L Greater than 10L and less than or equal to 15L Greater than 15L	9% 4.5mL 4.5% 9mL 3% 15mL 1.5% 150mL 1%

* The permitted error expressed in % is the ratio to the nominal value.
However, for tofu weighing less than 500g, it is 10% and for over 500g, it is 5%.

『Appendix 3』

Standard amount of one serving (Article 2 Clause 8 related)

1. Standard amount of one serving

Based on the normal amount of one serving and market research results in Korea, we set the reference amount of one serving and the range of the amount of one serving as follows:

Number	① Food		④ Standard amount of one serving		⑤Range of the amount of one serving
	② Food group	③Food type			
1	Snacks	Snack	30 g		20~59 g
		Candy	Sweet jelly of red beans	30 g	20~59 g
			Pudding	100 g	67~199 g
			Other foods applicable	10 g	6.7~19 g
		Chewing gum	2 g		1.3~3.9 g
		Ice cream	100 g(ml)		67~199 g(ml)
2	Bread or rice cake	Bread	Pizza	150 g	100~299 g
			Other foods applicable	70 g	47~139 g
		Rice cake	100 g		67~199 g
		Wonton	150 g		100~299 g
3	Cocoa processed food or chocolate	Cocoa processed food	-		-
		Chocolate	30 g		20~59 g
4	Jam	Jam	20 g		13~39 g
		Marmalade			
		Other jams			
5	Sugar	White sugar	-		-
		Brown sugar			
		Other sugar			
6	Glucose	Liquid glucose	-		-
		Powder/crystal glucose			
7	Fruit sugar	Liquid fruit sugar	-		-
		Crystal fruit sugar			

		Other fruit sugar			
8	Taffy	Liquid taffy	-		-
		Other taffy	Lump of taffy	30 g	20~59 g
			Taffy powder	5 g	3.3~9.9 g
		Dextrin	-		-
9	Sugar syrup		5 g		3.3~9.9 g
10	Oligosaccharide	Fructooligosaccharide	-		-
		Isomaltooligosaccharide			
		Galactooligosaccharide			
		Maltooligosaccharide			
		Xylooligosaccharide			
		Gentiooligosaccharide			
		Other oligosaccharide			
11	Meat and egg processed food	Meat or egg processed food	60 g		40~119 g
		Meat processed food	Dried meat or beef jerky	15 g	10~29 g
			Other foods applicable	30 g	20~59 g
		egg processed food	50 g		33~99 g
12	Fish processed food	Fish cake	30 g		20~59 g
		Fish sausage			
		Fish half product			
		Fish flesh			
		Soft flesh			
		Other fish flesh processed food			
13	Tofu or jelly food	Tofu	60 g		40~119 g
		Jeon tofu			
		Tofu residue			
		Processed tofu			
		Jelly food			
14	Edible oil and fat	Bean oil (soybean oil)	-		-
		Corn oil (corn oil)			
		Seed oil (Rapeseed oil or canola oil)			

		Brown rice oil				
		Sesame oil				
		Perilla oil				
		Safflower oil (safflower oil)				
		Sunflower oil				
		Cotton seed oil (cotton seed oil)				
		Peanut oil (peanut oil)				
		Olive oil				
		Palm oil				
		Palm tree oil				
		Mixed edible oil				
		Processed oil and fat				
		Shortening				
		Margarine				
		Red pepper seed oil				
		Flavored oil				
		Other edible oil and fat				
15	Noodles	Noodles	Dry	Noodles in a bag	100 g	67~199 g
				Noodles in a bowl	30 g	20~59 g
			Non dried		200 g	133~399 g
		Cold noodles	Dry		100 g	67~199 g
			Non dried		200 g	133~399 g
		Glass noodles	20 g			13~39 g
		Frying noodles	Noodle in a bag		120 g	80~239 g
			Noodle in a bowl		80 g	53~159 g
		Pasta	Dry		100 g	67~199 g
			Not dried		200 g	133~399 g
16	Tea	Leached tea	100 ml*			67~199ml*
		Liquid tea				
		Solid tea				
17	Coffee		100 ml*			67~199 ml*

18	Drinks	Fruit, vegetable drinks	Concentrated and vegetable juice	200 ml*	133~399 ml*
			Fruit/vegetable juice		
			Fruit/vegetable drinks		
		Soda		200 ml	133~399 ml
		Bean milk		200 ml	133~399 ml
		Fermented drinks		100 ml	67~199 ml
		Ginseng or red ginseng drinks		150 ml	100~299 ml
		Other drinks	Mixed drink	200 ml	133~399 ml
			Extract drink	150 ml*	100~299 ml*
			Drink base		
19	Special purpose food	Infant foods		-	-
		Foods for the growing period			
		Grain foods for infants and babies			
		Other infant/baby foods			
		Special medical purpose food			
		Dietary foods		40 g	27~79 g
		Foods for a pregnant or breast feeding woman		20 g	13~39 g
20	Soy sauce/soybean pastes and etc	Soybean paste		-	-
		Korean traditional soy sauce			
		Brewed soy sauce			
		Acid decomposed soy sauce			
		Enzyme decomposed soy sauce			
		Mixed soy sauce			
		Korean traditional soybean paste			
		Soybean paste			
		Flavored soybean paste			
		Red pepper paste			
		Flavored red pepper paste			
		Thick black soybean paste			
		M) Fermented soybean paste			
		Mixed soybean paste			

		Other soybean pastes			
21	Seasoned foods	Vinegar	-		-
		Sauce			
		Tomato ketchup			
		Curry	Retort food	200 g	133~399 g
			ETC	25 g	17~49 g
		Red pepper powder or slices	-		-
		Flavor processed food			
		Composite flavored foods			
22	Dressing	Dressing	-		-
		Mayonnaise	-		-
23	Kimchi	Kimchi seasoning	-		-
		Cabbage kimchi	-		-
		Other kimchi	-		-
24	Salted seafood	Salted seafood			
		Seasoned seafood			
		Fish sauce			
		Flavored fish sauce			
		Sikhye			
25	Salted foods	Salted foods	Pickles	15 g	10~29 g
			Other foods applicable	25 g	17~49 g
		Sugaring food	25 g		17~49 g
26	Food broiled with soy sauce	Vegetable broiled in soy sauce	-		-
		Seafood broiled in soy sauce			
		Meats broiled in soy sauce			
27	Liquors	Makgeolli	-		-
		Korean sake			
		Sake			
		Beer			
		Fruit wine			
		Soju			
		Whiskey			
		Brandy			
		General distilled liquor			
		Liquor			
		Other liquors			
28	Dried seafood	Flavored dried seafood	15 g		10~29 g
		Dried seafood			
		Other dries seafood			
29	Other foods	Peanuts or nuts processed	Peanut butter	5 g	3.3~9.9 g
			Peanut of nut	10 g	6.7~19 g

		food	processed food			
		Capsules		-		-
		Starch		-		-
		Fruit/vegetable processed food		Nuts	5 g	3.3~9.9 g
				ETC	30 g	20~59 g
		Flavored laver		2 g		1.3~3.9 g
		Fries		-		-
		Honey		20 g		13~39 g
		Artificial cheese		20 g		13~39 g
		Vegetable cream		5 g		3.3~9.9 g
		Extracted processed food		80 g		53~159 g
		Corn processed food for popcorn		30 g		20~59 g
		Table salt		-		-
		Flour				
		Steamed rice				
		Raw food		40 g		27~79 g
		Cereal		30 g		20~59 g
		Ice		-		-
		Instant/convenience foods		Bento, kimbap, etc.	1 serving	1 serving
				Hamburgers and sandwiches	150 g	100~299 g
				Other foods applicable	1 serving	1 serving
30	General processed foods that do not meet the specifications			-		-

※ “-” indicates food where the amount of one serving is not yet set.

※ For tea, coffee and drinks(liquid or powder) where the standard amount of one serving has the * mark in it, then the amount of one serving is based on the necessary amount used to meet the range of the amount of one serving.

2. The standard amount of one serving that is not applicable to

Clause 1.

If it is impossible to use the standard amount of nutrition per serving according to Clause 1, or if the food requires a different amount of nutrition per serving, then you must notify the minister of food and drug safety before producing it or reporting importation, by using the one serving notice system(www.mfds.go.kr→e-window→collaboration system).

※ Note: Notice formats and documents to be submitted

<table>
<tr><td colspan="5">Notice of a single serving of food</td></tr>
<tr><td>Manufacturing (import) company</td><td>① Name(business name)</td><td></td><td>②CEO</td><td></td></tr>
<tr><td></td><td>③ Address</td><td colspan="3"></td></tr>
<tr><td rowspan="2">Notice</td><td>④ Name</td><td colspan="3"></td></tr>
<tr><td>⑤ Department name</td><td></td><td>⑥ Contact</td><td>Tel or email :</td></tr>
<tr><td>Target food</td><td>⑦ Product name</td><td></td><td>⑧ Food type</td><td></td></tr>
<tr><td></td><td>⑨ Unit of packaging/sales</td><td colspan="3"></td></tr>
<tr><td></td><td>⑩ 1 serving</td><td colspan="3"></td></tr>
<tr><td></td><td>⑪ Reasons</td><td colspan="3"></td></tr>
<tr><td colspan="5">According to the 「Labeling Standards for Foods and So On」 , we would like to standardize the amount of one food serving as follows.
YY MM DD

Notice

Minister of Food and Drug Safety Sir/Madam</td></tr>
<tr><td colspan="5">※ Attach
1. Mixing ratio of main ingredients
2. Product or product photo
3. Nutrition per serving</td></tr>
</table>

『Appendix 4』

Detailed labeling standards for X-ray radiated foods(Article 3 Clause 1 D)

1. Foods subject to labeling
   A. Food which has undergoneX-ray radiation,(final product) as permitted by Article 7 of the act.
   B. The food in A) with an available detection method when used as raw material to manufacture or process food. (X-ray radiated raw material used)

2. Labeling methods
   A. Font size and location
      1) Font size(common items) : 7 point or higher
      2) Label location
         A) In case of the final product corresponding to A of Clause 1, ensure that the label is located in a place that is clearly visible to consumers.
         B) If food uses raw materials exposed to the X-ray as indicated by Clause 1 B), you must indicate the details of X-ray radiation in the "name and amount of raw material" field.
   B. label information
      1) Final product that falls under the category of Clause 1
         A) : Text and design indicating the fact that food is exposed to the X-ray.

      2) When food uses raw materials exposed to the X-ray as indicated by Clause 1 B):
         A) Indicate the names of individual raw materials as well: The raw material name and amount fields should indicate "X-ray radiation" in a parenthesis next to the name of raw material name[Ex: “Onion(X-ray radiation)”, “X-ray radiated garlic”, etc.]

B) Comprehensive labeling of raw materials exposed to the X-ray.
   (1) Indicating the name of composite raw material exposed to the X-ray : indicating the names of composite raw material and five or more individual raw materials exposed to the X-ray.
   [Ex : ○○ composite raw material exposed to the X-ray(indicate five or raw material names)]
   (2) Comprehensive labeling for foods exposed to the X-ray: use a parenthesis to indicate raw material exposed to the X-ray.
   [Example : raw material exposed to the X-ray (for example, potato, garlic, onions)]

C) If it is too difficult to confirm what type of raw material was exposed to the X-ray, then you can state in the label "contains some ingredients exposed to the X-ray" or "some ingredients processed by the X-ray".

[Diagram 1]

Nutrition labeling design forms

1. Types of labeling design forms

A. A product that must indicate the amount of nutritients per one serving, 100g(ml) or one pack.

1) Type A

A) Per one serving B) Per 100g(ml) or one pack

Nutrition

The amount of one serving: 00 (00g)ⓐ
A total of 00 times servings : (00g)ⓑ

Amount per one servingⓒ		*** % nutrition reference levelⓓ**
Calories	000kcal	
Carbohydrates	00g	**00%**
Sugar	00g	
Protein	00g	**00%**
Fat	00g	**00%**
Saturated fat	00g	**00%**
Trans fat	00g	
Cholesterol	00mg	**00%**
Sodium	00mg	**00%**

* % Nutrition reference level : ratio to the daily recommended amount of nutrition

Nutrition

00g (00ml) ⓐ

Amount per 00g(00ml)ⓒ		*** % nutrition reference levelⓓ**
Calories	000kcal	
Carbohydrates	00g	**00%**
Sugar	00g	
Protein	00g	**00%**
Fat	00g	**00%**
Saturated fat	00g	**00%**
Trans fat	00g	
Cholesterol	00mg	**00%**
Sodium	00mg	**00%**

* % Nutrition reference level : ratio to the daily recommended amount of nutrition

2) Type B

Nutrition
The amount of one serving: 00 (00g)ⓐ
A total of 00 servings : (00g)ⓑ

Amount per serving ⓒ		***% nutrition reference levelⓓ**	Amount per serving ⓒ		***% nutrition Reference levelⓓ**
Calories	000kcal		**Fat**	00g	**00%**
Carbohydrate	s00g	**00%**	Saturated fat	00g	**00%**
Sugar	00g		Transfat	00g	
			Cholesterol	00mg	**00%**
Protein	00g	**00%**	**Sodium**	00mg	**00%**

* % Nutrition reference level : ratio to the daily recommended amount of nutrition

※ If the product needs to indicate the amount of nutrients per 100g(ml) or one pack, you can use

the expressions of ⓐ·ⓒ and ⓓ as in B) of type A.

3) Type C

Nutrition amount per one serving **oo (oo g)ⓐ total amount per 00 servings(00g) ⓑ**

Amount of nutrition per one servingⓒ : calories 000㎉, hydro carbonates 00g**(00%)·sugar** 00g, protein 00g**(00%)**, fat 00g**(00%)** saturated fat 00g**(00%)**·trans fat 00g, cholesterol 00mg**(00%)**, sodium 00㎎**(00%)**
The number inside ( ) represents the ratio to the reference amount of nutrition per day. ⓓ

※ If the products needs to indicate the amount of nutrients per 100g(ml) or one pack, you can use the expressions of ⓐ·ⓒ and ⓓ as in B) of type A.

B. A product that needs to indicate the amount of nutrients in total content by using expressions such as greater than two servings, or food package greater than 100g(ml).

Nutrition

Amount per serving 00 (00 g)ⓐ Amount per oo servings(00 g)ⓑ

Amount per serving ⓒ		*** % nutrition reference levelⓓ**	**Amount per t pacakgeⓔ**	*** % reference amount of nutritionⓕ**
Calories	000㎉l		000㎉ll	
Carbohydrates	00g	**00%**	00g	**00%**
Sugar	00g		00g	
Protein	00g	**00%**	00g	**00%**
Fat	00g	**00%**	00g	**00%**
Saturated fat	00g	**00%**	00g	**00%**
Trans fat	00g		00g	
Cholesterol	00㎎	**00%**	00㎎	**00%**
Sodium	00㎎	**00%**	00㎎	**00%**

* % nutrition reference level: ratio to the daily recommended amount of nutrition

※ For products with net content greater than 100g(ml): ⓐ The amount of nutrients per serving should be based on 100g(ml), ⓑ the total count and amount of nutrients should be based on the total amount of content g(ml), ⓒ the amount per serving should be based on per 100g(ml).

2. Main labeling method

A. The amount of one serving and the total number of servings

ⓐ Amount of one serving △△ (00g)

① ②

① △△ : Indicates the product type of serving(Ex : 1 cup, 2 EA, 1 pack and so on).

② (00g) : Indicate the amount of nutrients per serving by using weight(g) or volume(ml). In this case, if the amount of nutritients per serving is less than 10g(㎖) then you should round up from the second decimal point to express it n a multiple of 0.1g(㎖). If greater than 10g(㎖), you should round up from the first decimal point to express it in a multiple of 1g(㎖) .

ⓑ Amount of nutrition per oo servings (only for products containing more than two servings)

- It is the total number of servings for the product. If it is greater than or equal to 3 and less than 5, then you should round up from the second decimal point to express it in a multiple of 0.5. In other cases, you should round up from the first decimal point, and express it as an integer. In this case, the rounded up number should be accompanied by the phrase "approximate"(a total of 00 servings).

ⓒ Nutrition per serving : the amount of nutrients per unit(1 serving, 100g, 100㎖, 1 pack)

ⓓ % nutrition reference level: Calculates and indicates the amount of nutrients per serving as indicated by the nutrition reference level in [Table 2].

ⓔ Amount of nutrients per total packaging unit : amount of nutritients per total servings.

ⓕ % nutrition reference level : ratio of the amount of nutrition per total serving to the nutrition reference level[Table 2].

[Diagram 2]

Labeling design forms for the main labels for nutrition

Nutrition

Amount per one serving 00 (00g) Total amount per 00 servings(00g)

* % : ratio to the daily recommended amount of nutrition

[Diagram 3]

Design of symbols for food

1. Symbol

<'A' type>

<'C' type>

<'E' type>

<'B' type>

<'D' type>

<'F' type>

2. Design manufacturing method

A. Size

1) In consideration of the product or package size/shape and the overall design, the symbol should be reduced or enlarged to an appropriate size before manufacturing. For type A and B, maintain an aspect ratio of 35:30(vertical: horizontal). All the elements included in the design should be reduced or enlarged by the same ratio. However, the minimal vertical length should be at least 7mm so that it can be identified properly.

2) If you select one from type C to type F, the following ratio should be maintained.

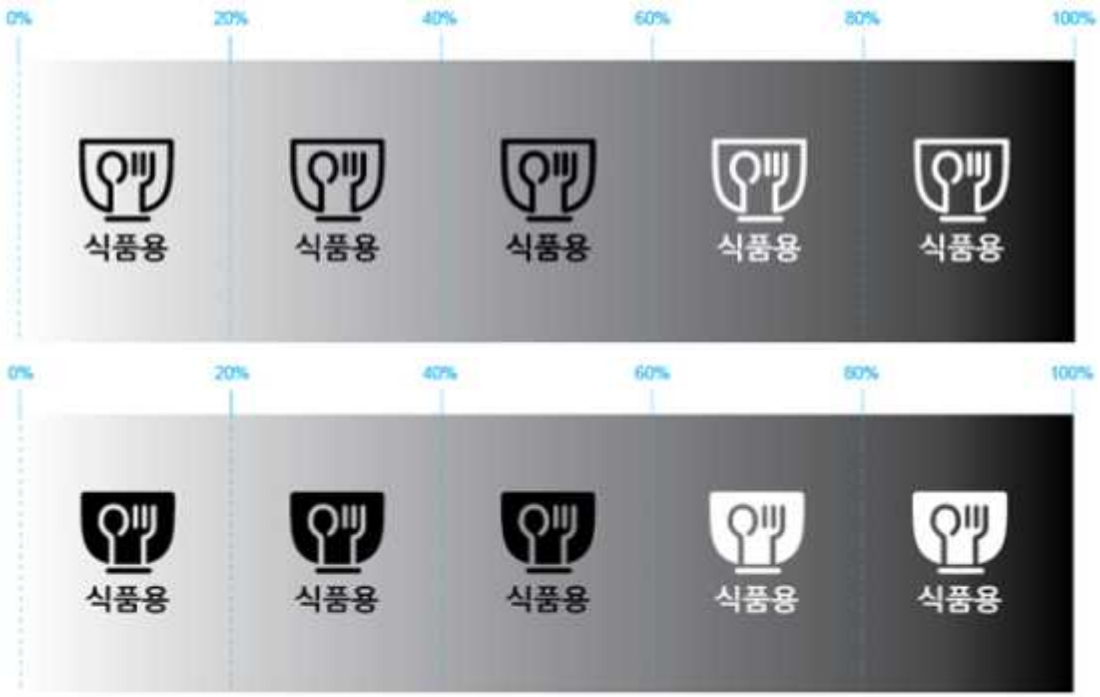
B. Font: You must maintain a horizontal width of 35mm while maintaining the ratio. You must use the same font used in the design.

C. Color

1) When you use a single color, you should use black on the white background.(Type A, C, or E) or white on the black background(Type B, D, or F).

2) For special colors, you can use gold(P874C) or silver(P877C) and select type A to F.

3) Depending on the brightness, you can display it as follows.



3. Labeling method

A. For the design of a symbol for foods, you can select from type A to type F.

B. 2. The label should comply with the method for manufacturing the design.

[Table 1] Basic Text for the Origin of Ginseng

1. Korean

The history of Korean ginseng

According to ancient literature, ginseng first appeared as "Sam" in [GupChuiJang] written by Sayu during the pre Han age(BC 33 ~ 48). During the post-Han age,(AD 196 ~ 220) Jang Jung Gyeong [SangHanRon] prescribed ginseng to patients. After that, [MyeongEuiByeolRok] and [ShinNongBongChoGyeong] and many other oriental medicine literature ed evidence of good efficacy of ginseng. According to this literature, ginseng was known to taste a little sweet and cold and to protect your five inner organs and reduce the symptom of fast heartbeats. Also, it is known to remove bad energy and brighten the eyes and clean the mind. As it had various efficacies, it has been used as valuable recipe to protect the body in oriental medicine and also used as a first aid good at home for thousands of years. Originally, Ginseng was found in the high mountains of Northeastern Asia including Korea and people began to cultivate it in farms on their own. At present, a lot of ginseng is cultivated in Korea and neighboring areas, but the best quality of ginseng comes from Korea. Thus, the reputation of Korean Ginseng is the highest in the globe. Korea also makes a special effort to manage good quality ginseng as a "special product of the republic of Korea."

2. English

Origin of Korean Ginseng

The first published reference to Ginseng was in the Emergency Access Chapter written by Su-Yu around BC33 through BC48 during the former Han Dynasty. Later , Zhang, Jun Gin described the prescription of ginseng with other herbs in his book named "Theory of Typhoid" around AD196 through AD220 during later Han Dynasty .

The benefits of ginseng have been discussed in many oriental medical books such as Renowned Doctors' Specific Records, and Shen-Nung Pharmacopeia. According to these texts, ginseng has a sweet taste with a cooling effect. I also aids the function of internal organs, pacifies the mind, controls palpitations, eliminates poisonous virulence, Sharpens vision, and refreshes you overall. For thousands of years, ginseng has been utilized as emergency herb to enhance health.

Korean Ginseng had originally been growing wild in the deep forests of the Korean Peninsula and surrounding areas. Now, it is cultivated in the throughout the region, and Korean ginseng is known as the best quality ginseng in the world. Selected, quality proven products are proudly presented as "specialty of Korea".

3. Japanese

高麗人蔘の由來

「人蔘」は文献上の記録で中国の前漢時代(B.C.
48～33)の史游が書いたた「急就章」に「蔘」記されており、後漢時代(A.D.
196-220)に張仲景が書いた「傷寒論」には「人蔘」を配合した処方が収録され、その後、「名醫別錄」や「神農本草経」など多くの漢方医学書にその効能をつづった記録があります。その記録によると、人蔘は甘味があり、やや清涼感があり、五臓によく精神を落ち着かせ、動悸を抑え、けんたい感を改善させ、目によく気持を明るくさせる等、色々な効能を有するものとして数千年前から東洋医学では健康を守る貴重な素材として重用され家庭常備薬としても活用されていた事がうかがえます。

特に、高麗人蔘は従来東北アジアの中でも韓国等の山奥で自生していたものを人工栽培するようになり、今では韓国等の近隣地域でも多く栽培されているが、韓国で栽培されている人蔘の質が最も優れており、「高麗人蔘」の名は世界的に高く評価され、韓国でも品質の特に優れている製品に指定される「大韓民國特産品」として管理されています。

4. Chinese(Simple)

高丽人参的由来

据人参文献记载,早在中国前汉时代(BC33~48)史游的«急就章»里就有着参的记载,后汉时代(AD196~220),在张仲景的«伤寒论»中也收载着含有人参的药方。此后,在«名医别录»、«神农本草经»等众多汉方医药书籍中,都有可以证明功效的记载。按其记载,人参味甜,微寒,具有保护五脏,安神益智,养心明目等多种功效,早在几千年前被东方医学用做对身体进补的珍贵材料使用,由此可知人参可以成为家庭必备之品。

尤其,高丽人参原是生长在亚洲,如韩国等深山中野生生长的,后经人工栽培。现今,在韩国等临近地区的人参栽培中,韩国人参的品质是最优秀的,高丽人参的美誉也在全世界享有较高的评价;在韩国,以优质产品“大韩民国特产品”而被管理着。

[Table 1-2] Korean Nutritional Guidelines

Age	Carbohydrate (g)		Fat (g)		Protein (g)		Dietary fiber (g)		Vitamin A (μg RE)		Vitamin D (μg)		Vitamin E (mg a-TE)		Vitamin K (μg)		Vitamin C (mg)		Thiamine (mg)		Riboflavin (mg)		Niacin (mg NE)		Vitamin B_6 (mg)		Folic acid (μg DFE)	
	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption
Infant 0~5(months)		55		25		9.5				300		5		3		4		35		0.2		0.3		2		0.1		65
6~11		90		25	13.5					400		5		4		7		45		0.3		0.4		3		0.3		80
Baby 1~2(ages)					15		10		300			5		5		25	40		0.5		0.6		6		0.6		150	
3~5					20		15		300			5		6		30	40		0.5		0.7		7		0.7		180	
Man 6~8(ages)					25		20		400			5		8		45	60		0.7		0.9		9		0.9		220	
9~11					35		20		550			5		9		55	70		0.9		1.1		11		1.1		300	
12~14					50		25		700			5		10		70	100		1.1		1.5		15		1.5		400	
15~18					55		25		850			5		12		80	110		1.3		1.7		17		1.5		400	
19~29					55		25		750			5		12		75	100		1.2		1.5		16		1.5		400	
30~49					55		25		750			5		12		75	100		1.2		1.5		16		1.5		400	
50~64					50		25		700			10		12		75	100		1.2		1.5		16		1.5		400	
65~74					50		25		700			10		12		75	100		1.2		1.5		16		1.5		400	
75 or higher					50		25		700			10		12		75	100		1.2		1.5		16		1.5		400	
Woman 6~8(ages)					25		15		400			5		7		45	60		0.7		0.7		9		0.9		220	
9~11					35		15		500			5		8		55	80		0.9		0.9		11		1.1		300	
12~14					45		20		650			5		9		65	100		1.1		1.2		14		1.4		400	
15~18					45		20		600			5		10		65	100		1.0		1.2		14		1.4		400	
19~29					50		20		650			5		10		65	100		1.1		1.2		14		1.4		400	
30~49					45		20		650			5		10		65	100		1.1		1.2		14		1.4		400	
50~64					45		20		600			10		10		65	100		1.1		1.2		14		1.4		400	
65~74					45		20		600			10		10		65	100		1.1		1.2		14		1.4		400	
75 or higher					45		20		600			10		10		65	100		1.1		1.2		14		1.4		400	
Pregnant woman					+0/+15/+30		+5		+70			+5		+0		+0	+10		+0.4		+0.4		+4		+0.8		+200	
Breast feeding woman					+25		+5		+490			+5		+3		+0	+35		+0.4		+0.4		+5		+0.8		+150	

[Corporation] Korean Nutrition Society : Korean nutrition consumption standards (2010)

* Recommended amount of consumption : Daily recommended amount of consumption for a person at each age estimated from average requirements.

* Sufficient amount of consumption : In case that the recommended amount of consumption cannot be met, based on the epidemiologic studies, the sufficient amount of consumption is derived from nutritional requirements of a healthy person.

Age	Vitamin B_{12} (㎍)		Panthothenic acid (mg)		Biotin (㎍)		Calcium (mg)		Phosphorous (mg)		Natrium (g)		Chlorine (g)		Potassium (g)		Magnesium (mg)		Iron (mg)		Zinc (mg)		Copper (㎍)		Chlorine (mg)		Manganese (mg)		Iodine (㎍)		Selenium (㎍)	
	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption	Recommended amount of consumption	Sufficient amount of consumption
Infant 0~5(months)		0.3		1.7		5		200		100		0.12		0.18		0.4		30		0.3		1.7		230		0.01		0.01		130		8.5
6~11		0.5		1.8		7		300		300		0.37		0.56		0.7		55	6		2.8			300		0.5		0.8		170		11
Baby 1~2(ages)	0.9		2		9		500		500		0.7		1.1		1.7		75		6		3		290			0.6		1.4	80		20	
3~5	1.1		3		11		600		500		0.9		1.4		2.3		100		7		4		330			0.8		2.0	90		25	
Man 6~8(ages)	1.3		3		15		700		700		1.2		1.8		2.8		150		8		5		430			1.0		2.5	100		30	
9~11	1.7		4		20		800		1,000		1.3		2.0		3.2		210		11		8		570			2.0		3.0	110		40	
12~14	2.3		5		25		1,000		1,000		1.5		2.3		3.5		300		14		8		740			2.5		4.0	130		50	
15~18	2.7		6		30		900		1,000		1.5		2.3		3.5		400		15		10		870			3.0		4.0	130		60	
19~29	2.4		5		30		750		700		1.5		2.3		3.5		340		10		10		800			3.5		4.0	150		55	
30~49	2.4		5		30		750		700		1.5		2.3		3.5		350		10		9		800			3.0		4.0	150		55	
50~64	2.4		5		30		700		700		1.4		2.1		3.5		350		9		9		800			3.0		4.0	150		55	
65~74	2.4		5		30		700		700		1.2		1.9		3.5		350		9		9		800			3.0		4.0	150		55	
75 or higher	2.4		5		30		700		700		1.1		1.6		3.5		350		9		9		800			3.0		4.0	150		55	
Woman 6~8(ages)	1.5		3		15		700		600		1.2		1.8		2.8		150		8		5		430			1.0		2.5	100		30	
9~11	1.9		4		20		800		900		1.3		2.0		3.2		210		10		7		570			2.0		3.0	110		40	
12~14	2.4		5		25		900		900		1.5		2.3		3.5		290		13		7		740			2.5		3.5	130		50	
15~18	2.4		6		30		800		800		1.5		2.3		3.5		340		17		9		870			2.5		3.5	130		60	
19~29	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800			3.0		3.5	150		55	
30~49	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800			2.5		3.5	150		55	
50~64	2.4		5		30		700		700		1.4		2.1		3.5		280		8		8		800			2.5		3.5	150		55	
65~74	2.4		5		30		700		700		1.2		1.9		3.5		280		8		7		800			2.5		3.5	150		55	
75 or higher	2.4		5		30		700		700		1.1		1.6		3.5		280		8		7		800			2.5		3.5	150		55	
Pregnant woman	+0.2		+1		+0		+280		+0		+0		+0		+0		+40		+10		+2.5		+130			+0		+0	+90		+4	
Breast feeding woman	+0.4		+2		+5		+370		+0		+0		+0		+0.4		+0		+0		+5.0		+450			+0		+0	+180		+10	

* The recommended amount of consumption for a pregnant woman: additional amount for phase 1, 2, 3 of pregnancy

[Table 2]

Nutrition reference level

Nutrition	Reference level	Nutrition	Reference level	Nutrition	Reference level
Carbohydrates(g)	330	Calcium(㎎)	700	Vitamin B_{12}(㎍)	2.4
Dietary fiber(g)	25	Iron(mg)	12	Biotin(㎍)	30
Protein(g)	55	Vitamin D(㎍)	5	Pantothenic acid	5
Fat(g)	51	Vitamin E(㎎a-TE)	11	Phosphorous(㎎)	700
Saturated fat(g)	15	Vitamin K(㎍)	70	Iodine(㎍)	150
Cholesterol(㎎)	300	Vitamin B_1(㎎)	1.2	Magnesium(㎎)	315
Sodium(mg)	2,000	Vitamin B_2(㎎)	1.4	Zinc(㎎)	8.5
Potassium(㎎)	3,500	Niacin(㎎ NE)	15	Selenium(㎍)	55
Vitamin A(㎍ RE)	700	Vitamin B_6(㎎)	1.5	Copper(㎎)	0.8
Vitamin C(㎎)	100	Folic acid(㎍)	400	Manganese(㎎)	3.0
Chrome(㎍)	50	Molybdenum(㎍)	25		

※ Vit A, Vit D, or Vit E can use the labels based on the reference amount table. parenthesis may be used to express the unit of IU.

[Table 3] <Deleted 2013.12.26 >

[Table 4]

Food additives that must indicate both name and purpose.

Names of food additives	Purpose
Saccharine natrium Aspartame Disodium glycyrrhizinate <Deleted 2010. 11. 12> Sucralose Acesulfame potassium	Synthetic flavors
Food color green no. 3 Food color green nol. 3 aluminum lake Food color red no. 2 Food color red no. 2 aluminum lake Food color red no. 3 Food color red no. 40 Food color red no. 40 aluminum lake Food color red no. 102 Food color blue no. 1 Food color blue no .1 aluminum lake Food color blue no. 2 Food color blue no. 2 aluminum lake Food color yellow no. 4 Food color yellow no. 4 aluminum lake Food color yellow no. 5 Food color yellow no. 5 aluminum lake Copper chlorophyll Copper chlorophyll natrium Ferrite chlorophyll natrium Iron sesquioxide Titanium dioxide Water soluble annatto Carmine ß-carotine Copper chlorophyll potassium β-Apo-8'-Carotenal	Synthetic dye
<Deleted 2010. 11. 12> Sodium dehydroacetate Sorbin acid Sorbin acid potassium Sorbin acid calcium Benzoic acid Benzoic acid natrium Benzoic acid potassium Benzoic acid calcium Paraoxy benzoic acid methyl <Deleted 2009. 5. 18> Paraoxy benzoic acid methyl <Deleted 2009. 5. 18> <Deleted 2009. 5. 18> <Deleted 2009. 5. 18> Propionate acid Propionate acid natrium Propionate acid calcium	Synthetic preservative

Dibutyl hydroxytoluene Butyl hydroxyanisole Propyl gallate Erythorbate Natrium erythorbate Ascorbyl stearate Ascorbyl palmitate Disodium ethylenediaminetetraacetate Calcium disodium ethylenediaminetetraacetate Tert-butylhydroquinone	Antioxidant
Sodium bisulfite Sodium sulfite Sodium hydrosulfite Sulfur dioxide Potassium metabisulfite Sodium metabisulfite	For a whitening product, "whitening agent" must be stated in the label. For a preservative product, "synthetic preservative" must be stated in the label. For an antioxidant, "anti oxidant" must be stated in the label.
High whitening powder Sodium hypochlorite <Deleted 2010. 11. 12> <Deleted 2009. 11. 19>	For a sterilization products, "synthetic sterilizer" must be stated in the label and for a whitening product, "whitening agent" must be stated in the label.
Sodium nitrite Sodium nitrate Potassium nitrate	For a color development product, "color development product" must be stated in the label and for a preservative product, "preservative product" must be stated in the label.
Caffeine Monosodium L-glutamate	Flavor enhancer

[Table 5]

Food additives that need to indicate a name or abbreviation Name of food additive	Abbreviation
<Deleted>	
Gum ghatti	
Persimmon color	
Licorice extract	
Crystal cellulose	Crystal fiber
Goryang color	
Benzoyl peroxide(diluted)	
Ammonium peroxysulfate	
Guar gum	
Soup	
Magnesium silicate	Mg silicate
Calcium silicate	Ca silicate
Silicone	
Glucomannan	
Glucosamine	
Glycerin	
Gold foil	
Laver color	
Natamycin	
Nisin	
Dextran	
Laurin acid	
Lac color	
Lactitol	
Rosin	
Locust bean gum	
Rutin	
D-ribose	Ribose
Mary gold color	
Mannitol	
D-maltitol	
Maltitol syrup	
Methyl cellulose	
Methyl alcohol	
Methyl ethyl cellulose	
Gallic acid	
Hibiscus syriacus color	
Myristic acid	
Microfibrillated cellulose	Microfibrillated fiber
Sandalwood red	
Berry colors	
Bentonite	
Food starch modified	
Hof extract modified	

Balsamine extract	
Powder cellulose	Powder fiber
Beet red	
Psyllium seed gum	
Saffron color	
Oxygen	
Xanthan gum	
<Deleted>	
D-sorbitol	Sorbitol
D-sorbitol liquid	Sorbitol liquid
Hydrogen	
Steviol glycosides	
Monostearate	
Spirulina acid	<Deleted>
Shea nut color	
Cyclodextrin	
Cyclodextrin syrup	
Sodium silicoaluminate	Na silicoaluminate
Turmeric oleoresin	
Arabinogalactan	
Arabia gum	
Nitrogen dioxide	
Acetone	
Azodicarbonnamide	
Annato color	
Natrium alginate	Na alginate
Ammonium alginate	
Potassium alginate	K alginate
Calcium alginate	Ca alginate
Propylene glycol alginate	Ester alginate
Alfalfa extract color	Alfalfa color
Onion color	
Ethyl cellulose	
Chlorine	
Chloride potassium	Chloride K
γ-orizanol	Orizanol
Squid ink color	
Oxystearin	
Olane acid	
Silicon dioxide	Silicon oxide
Chloride dioxide	
Carbon dioxide	
Isomalt	
Isopropyl alcohol	
Grapefruit seed extract	
Xylitol	
Purple sweet potato color	
Purple corn color	
Purple yam color	
Red radish color	
Red cabbage color	

Gellan gum	
End	
Gibberellic acid	
Nitrogen	
Perilla color	
Tea extract	
Tea catechin	
Sesame seed unsaponifiable matter	Sesame seed extract
Acetic ether	
Gardenia seed red color	
Gardenia seed blue color	
Gardenia seed yellow color	
Caramel color	
Karaya gum	
Carotine	
Sodium carboxymethyl cellulose	Na carboxymethyl cellulose Sodium cellulose glycolate, Na cellulose glycolate, CMC sodium, CMC-Na, CMC, cellulose gum
Calcium carboxymethyl cellulose	Ca carboxymethyl cellulose Calcium cellulose glycolate, Ca cellulose glycolate, CMC calcium, CMC-Ca
Sodium carboxymethyl starch	Na carboxymethyl starch Na carboxy methyl starch, sodium glycon starch, Na glyconate starch
cacao color	
Capric acid	
Caprylic acid	
Curdlan	
Quercetin	
Cochineal extract color	Cochineal color
<Deleted>	
Chlorophyll	
D-xylose	Xylose
Chitosan	
Chitin	
Tara gum	
Tamarind gum	
Tamarind color	
Defatted ricebran extract	
Tomato color	
Tomatine	
Tragacanth gum	
Paprika extract color	Paprika color
Phaffia color	
Palmitic acid	
Furcelleran	
Sodium ferrocyanide	Na ferrocyanide
Potassium ferrocyanide	K ferrocyanide
Calcium ferrocyanide	Ca ferrocyanide
Ferulic acid	

Pectin	
Grape juice color	
Grape shell color	<Deleted>
Grape seed extract	
Poly gamma glutamic acid	Polyglutamic acid
Polyglycitol syrup	Polyglucitol
Poly dextros	
e-polylysine	Polylysine
Sodium polyacrylate	Na polyacrylate
Peacan nut color	
Hexane	
Monascus color	
Monascus yellow color	
Monascus red color	
Monascus yellow color	
Enzyme decomposed apple extract	
Enzymatically modified stevia glucosyl stevia	
Hydroxypropylmethylcellulose	
Hydroxypropylcellulose	
Hyaluronic acid	

[Table 6]

Food additives that need to indicate a name, an abbreviation or the main purpose of use.

Name of food additive	Abbreviation	Main purpose
Disodium 5'-guanylate	Disodium guanylate, sodium guanylate, Na guanylate	Nutrition reinforcement agent, Flavor enhancer
Citric acid		Acid controller
Manganese citrate	Citric acid Mn	Nutrition reinforcement agent
Trisodium citrate	Citric acid Na	Acid controller
Citric acid iron	Citric acid Fe	Nutrition reinforcement agent
Ferrite ammonium citrate		Nutrition reinforcement agent
Citric acid potassium	Citric acid K	Acid controller
Citric acid calcium	Citric acid Ca	Acid controller, Nutrition reinforcement agent
ß-glucanase	Glucanase	Enzyme agent
Glucono-delta-lactone		Tofu coagulant Acid controller, inflating agent
Glucoamylase		Enzyme agent
Glucose oxidase		Enzyme agent
Glucose isomerase		Enzyme agent
Gluconic acid		Acid controller
Natrium gluconate	Na gluconate	Acid controller, emulsifier
Copper gluconate	Cu gluconate	Nutrition reinforcement agent
Magnesium gluconate	Mg gluconate	Acid controller, Nutrition reinforcement agent
Manganes gluconate	Mn gluconate	Nutrition reinforcement agent
Zinc gluconate	Zn gluconate	Nutrition reinforcement agent
Ferrite gluconate	Fe gluconate	Acid controller, Nutrition reinforcement agent
Potassium gluconate	K gluconate	Acid controller
Calcium gluconate	Ca gluconate	Acid controller, Nutrition reinforcement agent
Glutaminase		Enzyme agent
L-glutamine	Glutamine	Nutrition reinforcement agent
L-glutamin acid	Glutamin acid	Flavor enhancer
Monoammonium L-glutamate	Ammonium glutamate	Flavor enhancer
Potassium L-glutamate	Potassium glutamate, K glutamate	Flavor enhancer

Potassium glycerophosphate	K glycerophosphate	Nutrition reinforcement agent
Calcium glycerophosphate	Calcium glycerophosphate	Nutrition reinforcement agent
Glycerin fatty acid ester	Glycerin ester	Emulsifier Gum base
Glycine		Nutrition reinforcement agent, Flavor enhancer
Naringin		Flavor enhancer
Nicotic acid		Nutrition reinforcement agent
Nicotine amide		Nutrition reinforcement agent
Dammar gum		Coating agent
Dextranase		Enzyme agent
Dibenzoyl thiamine		Nutrition reinforcement agent
Dibenzoyl thiamine hydrochloride		Nutrition reinforcement agent
Diastase		Enzyme agent
Sodium lauryl sulfate	Na lauryl sulfate	Emulsifier
L-lysine	Lysine	Nutrition reinforcement agent
L-lysine monohydrochloride	Lysine monohydrochloride	Nutrition reinforcement agent
Lactase		Enzyme agent
Lactoferrin concentrate	Lactoferrin	Nutrition reinforcement agent
Lecithin		Emulsifier
Rennet casein		Emulsifier
L-leucine	Leucine	Nutrition reinforcement agent
Disodium 5'-Ribonucleotide	Sodium 5'-ribonucleotide, sodium Disodium ribonucleotide Sodium ribonucleotide	Flavor enhancer
Dicalcium 5'-ribonucleotide	Calcium 5'-ribonucleotide, calcium ribonucleotide, Ca ribonucleotide	Flavor enhancer
Lysozyme		Enzyme agent
Lipase		Enzyme agent
Lipase/estherase		Enzyme agent
Maltogenic amylase		Enzyme agent
Maltotrio hydrolase	G3 enzyme	Enzyme agent
Sodium metaphosphate	Na metaphosphate	Acid controller, inflating agent
Potassium metaphosphate	K metaphosphate	Acid controller, inflating agent
DL-methionine		Nutrition reinforcement agent
L-methionine		Nutrition reinforcement agent
Ammonium molybdate		Nutrition reinforcement agent
Morpholine salts of fatty acids	Morpholine	Coating agent

Mucin		Nutrition reinforcement agent
<Deleted>		**<Deleted>**
Wax		Coating agent
L-valine	Valine	Nutrition reinforcement agent
Beta-glycosidase	Glycosidase	Enzyme agent
Betaine		Flavor enhancer
Powder vitamin A	Vitamin A, Vit.A	Nutrition reinforcement agent
Biotin		Nutrition reinforcement agent
Vitamin B_{12}		Nutrition reinforcement agent
Vitamin B_1 naphthalin-1,5-disulfonate		Nutrition reinforcement agent
Vitamin B_1 naphthalin-2,6-disulfonate		Nutrition reinforcement agent
Vitamin B_1lauryl sulphate		Nutrition reinforcement agent
Vitamin B_1rhodanate	Thiamine rhodanate, vitamin B1 rhodanate, vitamin B1 thiocyanate	Nutrition reinforcement agent
Vitamin B_1hydrochloride	Thiamine hydrochloride	Nutrition reinforcement agent
Vitamin B_1nitric acid		Nutrition reinforcement agent
Vitamin B_1phenolphthalinate		Nutrition reinforcement agent
Vitamin B_2	Vit. B_2	Nutrition reinforcement agent
Vitamin B_2sodium phosphate esther	Vitamin B_2Na phosphate esther, Vit. B_2Na phosphate esther, Na riboflabin phosphate esther	Nutrition reinforcement agent
Vitamin B_6hydrochloride	Vit. B_6hydrochloride	Nutrition reinforcement agent
Vitamin C	Vit. C	Nutrition reinforcement agent
Vitamin D_2	Vit. D_2	Nutrition reinforcement agent
Vitamin D_3	Vit. D_3	Nutrition reinforcement agent
Vitmain E	Vit. E	Nutrition reinforcement agent
Vitamin K1	Vit. K_1	Nutrition reinforcement agent
Glacia acetic acid		Acid controller
DL-malic acid	Malic acid	Acid controller, inflating agent
DL-sodium malate	Na malate	Acid controller, inflating agent
Sodium aluminum phosphate	Na aluminum phosphate	Acid controller, inflating agent
Disodium dihydrogen pyrophosphate	Na dihydrogen pyrophosphate,monosodium dihydrogen pyrophosphate Monosodium pyrophosphate	Acid controller, inflating agent

Magnesium oxide	Mg oxide	Nutrition reinforcement agent
Zinc oxide	Zn oxide	Nutrition reinforcement agent
Calcium oxide	Ca oxide	Acid controller, Nutrition reinforcement agent
Fiber wax		Coating agent Gum base
L-cerin	Cerin	Nutrition reinforcement agent
Sodium sesquicarbonate	Na Sesquicarbonate	Acid controller, inflating agent
Cellulase		Enzyme agent
Soribitan fatty acid esther	Soribtan esther	Emulsifier Gum base
Magnesium hydroxide	Mg hydroxide	Acid controller, Nutrition reinforcement agent
Ammonium hydroxide		Acid controller
Calcium hydroxide	Ca hydroxide, slaked lime	Acid controller
Shellac		Coating agent
Magnesium stearate	Mg stearate	Nutrition reinforcement agent, emulsifier
Calcium stearate	Ca stearate	Nutrition reinforcement agent, emulsifier
Sodium stearoyl lactylate	Na stearoyl lactylate	Emulsifier
Calcium stearoyl lactylate	Ca stearoyl lactylate	Emulsifier
L-cysteine monohydrochloride	Cysteine monohydrochloride	Nutrition reinforcement agent
L-cystine	Cystine	Nutrition reinforcement agent
5'-cytidylic acid	Cytidylic acid, CMP	Nutrition reinforcement agent, Flavor enhancer
Disodium 5'-cytidylate	Sodium 5'-cytidylate, Na 5'cytidylate, Disodium cytidylate, Dinatrium cytidylate, Sodium cytidylate, Na cytidylate,	Nutrition reinforcement agent, Flavor enhancer
Rice bran wax		Coating agent
5'-adenylic acid	Adenlyic acid, AMP	Nutrition reinforcement agent, Flavor enhancer
Adipic acid		Acid controller, inflating agent
L-arginine	Arginine	Nutrition reinforcement agent
a-amylase(non virus)	Amylase	Enzyme agent
a-amylase(virus)	Amylase	Enzyme agent
Sodium selenite	Na selenite	Nutrition reinforcement agent
Sodium L-ascorbate	Sodium L-ascorbate, Na ascorbate, Vitamin C-Na	Nutrition reinforcement agent

Calcium ascorbate	Ca ascorbate, vitamin C-Ca	Nutrition reinforcement agent
Asparaginase		Enzyme agent
L-asparagine	Asparagine	Nutrition reinforcement agent
L-aspartic acid	Aspartic acid, asparaginic acd	Nutrition reinforcement agent
Alginate		Emulsifier
DL-alanine		Nutrition reinforcement agent
L-alanine		Nutrition reinforcement agent
Alphagalactosidase	Galactosidase	Enzyme agent
Erythritol		Flavor enhancer
Ester gum		Gum base
Basic sodium aluminum phosphate	Basic natrium aluminum phosphate	Acid controller, emulsifier
Magnesium chooride	Mg chloride	Tofu coagulant Nutrition reinforcement agent
Manganese chloride	Mn chloride	Nutrition reinforcement agent
Ammonium chloride		Inflating agent
Ferric chloride	Iron chloride, Fe chloride	Nutrition reinforcement agent
Calcium chloride	Ca chloride	Tofu coagulant
Choline chloride		Nutrition reinforcement agent
Chrome chloride	Cr chloride	Nutrition reinforcement agent
Folic acid		Nutrition reinforcement agent
Oleoresin capsicum		Flavor enhancer
Sodium oleate	Na oleate	Coating agent
Potassium iodine	K iodine	Nutrition reinforcement agent
Soluble vitamin P		Nutrition reinforcement agent
Disodium 5-uridylate	Sodium 5-uridylate, Na 5-uridylate, Disodium 5-uridylate, dinatrium 5-uridylate, Sodium uridylate, Na uridylate	Nutrition reinforcement agent, Flavor enhancer
Milk coagulant enzyme		Enzyme agent
유동파라핀		Coating agent
Fatty acid ester of vitamin A	Vitamin A ester Vitamin A ester	Nutrition reinforcement agent
Yucca extract		Emulsifier
Inositol		Nutrition reinforcement agent
Disodium 5'-inosinate	Sodium 5'-inosinate, natrium 5'-inosinate Disodium 5'-inosinate, natriuminosinate	Nutrition reinforcement agent, Flavor enhancer
Milt protein		Nutrition reinforcement agent
L-isoleucine	Isoleucine	Nutrition reinforcement agent

Sodium diacetate	Na diacetate	Acid controller
Itaconic acid		Acid controller
Invertase		Enzyme agent
Phosphate		Acid controller
Iron phosphate	Fe phosphate	Nutrition reinforcement agent
Saccharose fatty acid ester	Saccharose ester	Emulsifier Gum base
Electrolytic iron		Nutrition reinforcement agent
Lactic acid		Acid controller
Sodium lactate	Na lactate	Acid controller, Flavor enhancer, emulsifier
Calcium L-lactate	Mg L-lactate, magnesium lactate, mg lactate	Acid controller
Iron lactate	Fe lactate	Acid controller, Nutrition reinforcement agent
Potassium lactate	K lactate	Acid controller, Flavor enhancer
Calcium lactate	Ca lactate	Acid controller, Nutrition reinforcement agent
Tribasic sodium phosphate	Tribasic natrium phosphate, tribasic Na phosphate	Acid controller, inflating agent
Tribasic magnesium phosphate	Tribasic magnesium phosphate, tribaci Mg phosphate	Acid controller, Nutrition reinforcement agent, inflating agent
Tribasic potassium phosphate	Tribasic K phosphate, tribasic K phosphate	Acid controller, inflating agent
Tribasic calcium phosphate	Tribasic calcium phosphate, tribasic Ca phospahte	Acid controller, Nutrition reinforcement agent, inflating agent
Dibasic sodium phosphate	Dibasic natrium phosphate, dibasic Na phosphate	Acid controller, inflating agent
Dibasic magnesium phosphate	Dibasic magnesium phosphate, dibasic Mg phosphate	Acid controller, Nutrition reinforcement agent, inflating agent
Dibasic ammonium phosphate		Acid controller, inflating agent
Dibasic potassium phosphate	Dibasic Kalium phosphate, dibasic K phosphate	Acid controller, inflating agent
Dibasic calcium phosphate	Dibasic calcium phosphate, dibasic Ca phosphate	Acid controller, Nutrition reinforcement agent, inflating agent
Basic sodium phosphate	Basic natrium phosphate, basic Na phosphate	Acid controller, inflating agent
Basic ammonium phosphate	Basic ammonium phosphate	Acid controller, inflating agent
Basic potassium phosphate	Basic kalium phosphate, basic K phosphate Potassium acid-phosphate, K acid-phosphate	Acid controller, inflating agent

Basic calcium phosphate	Basic calcium phosphate, basic Ca phosphate Calcium acid-phosphate, Ca acid-phosphate	Acid controller, Nutrition reinforcement agent, inflating agent
Gelatine		Emulsifier
Crude magnesium chloride		Tofu coagulant
DL-tartaric acid		Acid controller
L-tartaric acid		Acid controller
Sodium DL-tartrate	Na DL-tartrate	Acid controller
Sodium L-tartrate	Na L-tartrate	Acid controller
Potassium DL-bitartrate	K DL-bitartrate, Klium DL-bitartrate, K DL-bitartrate	Acid controller, inflating agent
Potassium L-bitartrate	K L-bitartrate, kalium L-bitartrate K L-bitartrate	Acid controller, inflating agent
Choline bitartrate	Choline bitartrate	Nutrition reinforcement agent
K(Na) bitartrate	K/Na bitartrate	Acid controller
Natural gum		Gum base
Acetate		Acid controller, Flavor enhancer
Sodium acetate	Na acetate	Acid controller
cetate vinyl resin		Gum base, coating agent
Calcium acetate	Ca acetate	Acid controller
Copernicia cerifera (carnauba) wax		Coating agent
Carageenann		Emulsifier
L-carnitine	Carnitine	Nutrition reinforcement agent
Casein		Emulsifier
Sodium casein	Na casein	Emulsifier
catalase		Enzyme agent
Candelilla wax		Emulsifier, coating agent
Quillaia extract		Emulsifier
Chitosanase		Enzyme agent
Taurine		Nutrition reinforcement agent
Tannase		Enzyme agent
Tannic acid		Flavor enhancer
Sodium carbonate	Na carbonate, soda	Acid controller, inflating agent
Magnesium carbonate	Mg carbonate	Acid controller, Nutrition reinforcement agent, inflating agent
Sodium hydrogen carbonate	Na hydro carbonate, Na bicarbonate	Acid controller, inflating agent
Ammonum hydro carbonate		Acid controller, inflating agent
Potassium hydro carbonate	K hydro carbonate, potassiium bicarbonate, K bicarbonate	Acid controller, inflating agent
Ammonum carbonate		Acid controller, inflating agent

Potassium carbonate(anhydride)	Potassium carbonate, K carbonate	Acid controller, inflating agent
Calcium carbonate	a carbonate	Acid controller, Nutrition reinforcement agent, inflating agent Gum base
Theanin		Nutrition reinforcement agent
Talc		Gum base
d-a-tocopherol	Tocopherol	Nutrition reinforcement agent
d-tocopherol(mixed)	Tocopherol(mixed)	Nutrition reinforcement agent
dl-a-tocppheryl acetate	Tocopherol acetate, Vitamin E acetate Acetate vit. E	Nutrition reinforcement agent
d-a-tocppheryl acetate토코페릴아세테이트	Tocopherol acetate, Vitamin E acetate Acetate vit. E	Nutrition reinforcement agent
d-a- tocopheryl succinate	Tocopheryl succinate, Vitamin E succinate Vitamin succinate E	Nutrition reinforcement agent
Transglucosidase		Enzyme agent
Transglucostaminase		Enzyme agent
DL-treonine		Nutrition reinforcement agent
L-teronine		Nutrition reinforcement agent
Triacetin		Emulsifier Gum base
Trypsin		Enzyme agent
DL-tryptophan		Nutrition reinforcement agent
L-tryptophan		Nutrition reinforcement agent
L-tyrosine	Tyrosine	Nutrition reinforcement agent
Pancreatin		Enzyme agent
Sodium pantothenate	Na pantothenate	Nutrition reinforcement agent
Calcium pantothenate	Ca pantothenate	Nutrition reinforcement agent
DL-phenylalanine		Nutrition reinforcement agent
L-phenylalanine		Nutrition reinforcement agent
Pectinase		Enzyme agent
Pectin		Emulsifier
Pepsin		Enzyme agent
Phospholipase A2		Enzyme agent
Poly butene		Gum base
Poly vinyl pyrrolidone		Coating agent
Polysorbate20		Emulsifier
Polysorbate60		Emulsifier
Polysorbate65		Emulsifier
Polysorbate80		Emulsifier

Poly isobutylene		Gum base
Sodium polyphosphate	Na polyphosphate	Acid controller, inflating agent
POtassium polyphosphate	K polyphosphate	Acid controller, inflating agent
Fumarate		Acid controller
Monosodium fumarate	Sodium fumarate, Na fumarate	Acid controller
Monoiron fumarate	Iron fumarate, Fe fumarate	Nutrition reinforcement agent
Pullulanase		Enzyme agent
Pullulan		Coating agent
Protease(fungus: HUT)	Protease	Enzyme agent
Protease(fungus: SAP)	Protease	Enzyme agent
Protease(virus)	Protease	Enzyme agent
Protease(vegetable)	Protease	Enzyme agent
Propylene glycol		Emulsifier
Propylene glycol fatty acid ester	Propylene glycol ester	Emulsifier
L-proline	Proline	Nutrition reinforcement agent
Sodium pyrophosphate	Na pyrophosphate, tetrasodium pyrophosphate	Acid controller, inflating agent
Dibasic iron pyrophosphate	Iron pyrophosphate, Fe pyrophosphate	Nutrition reinforcement agent
Sodium ferric pyrophosphate	Na ferric pyrophosphate, Fe Na pyrophosphate	Nutrition reinforcement agent
Potassium pyrophosphate	K pyrophosphate	Acid controller, inflating agent
Castor oil		Coating agent
Phytic acid		Acid controller
Oleoresin flavors		Flavor enhancer
Hemicellulase		Enzyme agent
Hesperidine		Nutrition reinforcement agent
Heme iron		Nutrition reinforcement agent
Succinate		Acid controller, Flavor enhancer
Disodium succinate	Sodium succinate, Na succinate	Acid controller, Flavor enhancer
Reduced iron		Nutrition reinforcement agent
Natrium sulfate	Na sulfate	Acid controller
Copper sulfate	Cu sulfate	Nutrition reinforcement agent
Magnesium sulfate	Mg sulfate	Tofu coagulant Nutrition reinforcement agent
Manganese sulfate	MN sulfate	Nutrition reinforcement agent
Zinc sulfate	Zn sulfate	Nutrition reinforcement agent
Aluminum ammonium sulfate		Inflating agent

Aluminum potassium sulfate	K aluminum sulfate, Al K sulfate, kalinite	Acid controller, inflating agent
Ammonum sulfate		Inflating agent
Monoiron sulfate	Iron sulfate, Fe sulfate	Nutrition reinforcement agent
Potassium sulfate	K sulfate	Acid controller
alcium sulfate	Ca sulfate	Tofu coagulant Acid controller, Nutrition reinforcement agent
Yeast		Inflating agent, flavor enhancer
Yeast extract		Flavor enhancer
Enzyme decomposed lecithin		Emulsifier
Enzyme processing routine		Nutrition reinforcement agent
Enzyme decomposed hesperidine		Nutrition reinforcement agent
L-histidine	Histidine	Nutrition reinforcement agent
L-histidine monohydrochloride	Histidine monohydrochloride	Nutrition reinforcement agent
G4 enzyme		Enzyme agent