

II. Synthetic Additives, Natural Additives and Mixed Preparations

Article 4. Use Level

B. Natural Additives

Persimmon Color

Persimmon Color should not be used for following food items.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes), seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Kaoliang Color

Kaoliang Color should not be used for following food items.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes), seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Diatomaceous Earth

Diatomaceous earth (dried, calcined, flux-calcined) and diluted additives containing it should only be used for filtering aid (filtering, discoloring, deodorizing, and purifying) during food manufacturing or processing. However, it should be removed before the final food item is finished. The residual content should not be more than 0.5% if it is used with diatomaceous earth (dried), diatomaceous earth (calcined), diatomaceous earth (flux-calcined), kaolin, bentonite, Fuller's earth, talc, perlite, activated carbon, and other insoluble minerals, the sum of the residues should not be more than 0.5% .

Gold Leaf

Gold Leaf should only be used for the food items listed below.

1. Alcoholic beverages
2. Confectionery, bread or rice cakes, chocolates and jams(outer coatings only)

Laver Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Natamycin

Natamycin should only be used for the surface of natural cheese and processed cheese. The usage as Natamycin should not be more than 1 mg/dm², and it should not be detected at the depth of 5 mm or more.

Nisin

Nisin should only be used for processed cheese. The usage as Nisin should not more than 250mg/kg.

Lac Color

Should not be used for the food items below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Flavor processed products (products containing hot pepper or hot pepper powder, only)

Rutin

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Tagetes Extract

Should not be used for the food items below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)

7. Vinegars

Hibiscus Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Sandalwood Red

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Kaolin

Kaolin and diluted additives containing it should only be used for filtering aid (filtering, discoloring, deodorizing, and purifying) during food manufacturing or processing. However, it should be removed before the final food item is finished. The residual content should not be more than 0.5% if it is used with diatomaceous earth, bentonite, Fuller's earth, talc, perlite, activated carbon, and other insoluble minerals, the sum of the residues should not be more than 0.5%.

Berries Color

Berries Color should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Bentonite

Bentonite should only be used for filtering aid (filtering, discoloring, deodorizing, and purifying) during food manufacturing or processing. However, it should be removed before the final food item is finished. The residual content should not be more than 0.5% if it is used with diatomaceous earth, kaolin, Fuller's earth, talc, perlite, activated carbon, and other insoluble minerals, the sum of the residues should not be more than 0.5% .

Beet Red

Beet Red should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Saffron Color

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]

2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Acid Clay

Acid Clay and diluted additives containing it should only be used for filtering aid (filtering, discoloring, deodorizing, and purifying) during food manufacturing or processing. However, it should be removed before the final food item is finished. The residual content should not be more than 0.5% if it is used with diatomaceous earth, kaolin, bentonite, talc, perlite, activated carbon, and other insoluble minerals, the sum of the residues should not be more than 0.5% .

Hydrogen

Hydrogen should be only used for hydrogenating when preparing Fats and oils.

Smoke Flavours

Smoke Flavors should be used for flavorings only. It should not be used for Beverages

Steviol Glycoside

Should not be used for the food items listed below.

1. Soft white sugar
2. Soft brown sugar
3. Glucose
4. Mulyeots(sugar solutions and syrups)
5. Honey

Spirulina Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea

3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Shea Nut Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

5'-Cytidylic acid

5'-Cytidylic acid should be used for the following food items only and the usage is,

1. Infant formula, follow-up formula, Cereal based food for infants and young children, and other food for infants and young children : Not more than 0.125 g/kg

Curcumin

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

5'-Adenylic acid

5'-Adenylic acid should be used for the following food items only and the usage is,

1. Infant formula, follow-up formula, Cereal based food for infants and young children, and other food for infants and young children : Not more than 0.075 g/kg

Annatto Extract

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Alfalfa Extract

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Onion Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee

4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Sepia Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Liquid Paraffin

Should only be used for the food items listed below. Usage should be

1. Breads : Not more than 0.15% (as a releasing agent)
2. Capsules : Not more than 0.6% (as a releasing agent)
3. Dried fruits and vegetables : Not more than 0.02% (as a releasing agent)
4. Coating agent for fruits and vegetables

Purple Sweet Potato Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

8. Spice products (limited to products containing red pepper or red pepper powder)

Maize Morado Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Purple Yarm Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Red Radish Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi

6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Red Cabbage Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Crude Magnesium Chloride(Sea Water)

Crude Magnesium Chloride (Sea Water) and ingredients containing it should only be used for coagulant when preparing bean-curd

Gibberellic Acid

Gibberellic acid and diluted additives containing it should only be used for malting for fermented liquor and spirits.

Perilla Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)

7. Vinegars

8. Spice products (limited to products containing red pepper or red pepper powder)

Masticatory Substances, Natural

Natural gum or diluted additives containing it should be used for chewing gum base only.

Natural Flavoring Substances

Natural flavoring substances should be used for flavorings only.

Caffeine

Natural caffeine and diluted additives containing it should only be used for cola type beverages. The usage as caffeine should not be more than 0.015%. In case of cola type beverages that are five times diluted prior to use, the usage as caffeine should not be more than 0.075%.

Gardenia Red

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Gardenia Blue

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi

6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Gardenia Yellow

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Caramel Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Teas (Solid tea or diluted liquid teas are excluded)
3. Teas containing ginseng and red ginseng
4. Coffee
5. Red pepper powder or shredded red pepper
6. Kimchi
7. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
8. Health supplement food containing ginseng or red ginseng as ingredients

Carotene

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper

5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Cacao Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Cochineal Extract

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Chlorophyll

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee

4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Tamarind Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Talc

In production or processing of food items, talc and any diluted additives containing it should only be used for chewing gum, filtering aid (filtering, bleaching, deodorizing, or refining), or surface treatment for tablets. When it is used as filtering aid, it should be removed before the final product is completed. The residual amount in food should not be more than 0.5% (if it is used along with diatomaceous earth, kaolin, bentonite, Fuller's earth, Perlite, activated carbon, or other insoluble minerals, the total residual amount should not be more than 0.5%). The usage in chewing gum should not be more than 5.0%.

Tomato Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi

6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Oleoresin Paprika

Paprika Extract Pigments should not be used for the food items below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Phaffia Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Perlite

Perlite and diluted additives containing it should only be used for filtering aid (filtering, discoloring, deodorizing, and purifying) during food manufacturing or processing. However, it should be removed before the final food item is finished. The residual content should not be more than 0.5% (if it is used with diatomaceous earth, kaolin, bentonite, Fuller's earth, talc, activated carbon, and other insoluble minerals, the sum of the residues should not be more than 0.5%).

Grape Juice Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Grape Skin Extract

Grape Skin Extract should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Castor oil

Castor oil should only be used for the following food items and the usage is,

1. Hard and soft candy : Not more than 0.5 g/kg (as a release agent)
2. Coating for tablets

Pecan Nut Color

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea

3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Phytic Acid

Phytic acid should not be used for the food items listed below.

1. Health Functional Food
2. Foods for Special Dietary Uses.

Spice Oleoresins

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Red pepper powder or shredded red pepper
3. Kimchi
4. Gochujang(fermented red pepper pastes), seasoned gochujang(seasoned soybeanpaste with red peppers)
5. Vinegars

Hexane

Hexane should only be used for fats and oil extract when manufacturing following foods. The residual amount as hexane should be

1. Edible oils and fats : Not more than 0.005 g/kg
2. Functional material in Health Functional Food : Not more than 0.005 g/kg

Monascus Color

Monascus Color should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi

6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Monascus Yellow

Monascus Yellow should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Carthamus Red

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee
4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars
8. Spice products (limited to products containing red pepper or red pepper powder)

Carthamus Yellow

Should not be used for the food items listed below.

1. Natural food [meats, seafood (whale meat included), fruits, vegetables, marine algae, bean, and their simply processed food (peeled or cut)]
2. Tea
3. Coffee

4. Red pepper powder or shredded red pepper
5. Kimchi
6. Gochujang(fermented red pepper pastes) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Active Carbon

Activated carbon should only be used for filtering aid (filtering, discoloring, deodorizing and purifying) of food manufacturing, or processing. However, it should be removed before the final food item is finished. The residual content of food should not be more than 0.5% if it is used with diatomaceous earth, kaolin, bentonite, Fuller's earth, talc, perlite, and other insoluble minerals, the sum of the residues should not be more than 0.5%.

Enzymatically Modified Stevia

Should not be used for food listed below.

1. Soft white sugar
2. Soft brown sugar
3. Glucose
4. Mulyeots(sugar solutions and syrups)
5. Honey