

II. Synthetic Additives, Natural Additives and Mixed Preparations

Article 4. Use Level

A. Synthetic Additives

Formic acid

Formic acid should only be used for flavorings.

Geranyl Formate

Geranyl Formate should only be used for flavorings.

Citronellyl Formate

Citronellyl Formate should only be used for flavorings.

Isoamyl Formate

Isoamyl Formate should only be used for flavorings.

Geraniol

Geraniol should only be used for flavorings.

Cinnamic Acid

Cinnamic Acid should only be used for flavorings.

Methyl Cinnamate

Methyl Cinnamate should only be used for flavorings.

Ethyl Cinnamate

Ethyl Cinnamate should only be used for flavorings.

Cinnamaldehyde

Cinnamaldehyde should only be used for flavorings.

Cinnamyl Alcohol

Cinnamyl Alcohol should only be used for flavorings.

Calcium Hypochlorite

Calcium Hypochlorite should be used for sterilization of fruits and vegetables, and should be removed before the final food product is completed.

Diluted Benzoyl Peroxide

Diluted Benzoyl Peroxide should only be used for wheat flour. The usage of Diluted Benzoyl Peroxide should not be more than 0.3 g per 1 kg of wheat flour.

Hydrogen Peroxide

Hydrogen peroxide should be decomposed or removed before the final food product is completed.

Ammonium Persulfate

Ammonium Persulfate should only be used for wheat flour. Its content should not be more than 0.3 g per 1 kg of wheat flour as ammonium persulfate.

Magnesium Silicate

Magnesium silicate and dilute Magnesium silicate containing it should be used only for anticaking agent and filtering aid. When it is used for filtering aid, it should be removed before the final food product is completed. When it is used for anticaking agent, it should be used for the following food items only and the usage should be

1. Cream powder (for vending machine only) : Not more than 1% (if it is used with silicon dioxide or calcium silicate, each total content should not be more than 1%)
2. Milk powder (for vending machine only) : Not more than 1% (if it is used with silicon dioxide or calcium silicate, each total content should not be more than 1%)
3. Salt : Not more than 2% (if it is used with silicon dioxide or calcium silicate, each total content should not be more than 2%)

Calcium Silicate

Calcium silicate and diluted additives containing it should be used only for anticaking

agent and filtering aid. When it is used for filtering aid, it should be removed before the food product is completed. When it is used for anticaking agent, it should be used for the following food items only and the usage should be

1. Cream powder (for vending machine only) : Not more than 1% (if it is used with silicon dioxide or magnesium silicate, each total content should not be more than 1%)
2. Milk powder (for vending machine only) : Not more than 1% (if it is used with silicon dioxide or magnesium silicate, each total content should not be more than 1%)
3. Salt : Not more than 2% (if it is used with silicon dioxide or magnesium silicate, each total content should not be more than 2%)

Silicone Resin

Silicone Resin should only be used for defoamer. Its usage should not be more than 0.05 g per 1 kg of food.

Copper Gluconate

Copper gluconate Should be used for following food items only.

1. Cereal
2. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
3. Health functional food for nutrient supplement
4. Food for special medical purpose
5. Dietetic formulae for slimming purposes and body weight reduction

Manganese Gluconate

Manganese Gluconate should be used for following food items only.

1. Breads
2. Carbonated beverages, other beverages(which are mixed beverage, extracted beverage and beverage base)
3. Dairy products (ice creams, ice cream powder, and mixes for ice cream are excluded)
4. Processed meat products (bouillons and broth, beef tallow, and lard are excluded)
5. Processed egg products
6. Processed fish products

7. Cheese analogue
8. Vegetable cream
9. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
10. Health functional food for nutrient supplement

Zinc Gluconate

Zinc Gluconate should only be used only for following food items only.

1. Beverages
2. Cereals
3. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
4. Food for special medicinal purpose
5. Dietetic formulae for slimming purposes and weight reduction and flaked cereals
6. Health functional food for nutrient supplement

Ferrous Gluconate

Ferrous gluconate should only be used for the food items listed below.

1. Processed olive products : Not more than 0.15 g/kg as iron
2. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
3. Health functional food for nutrient supplement

Calcium Gluconate

Usage of Calcium Gluconate as calcium is

1. Breads : not more than 1.75%
2. Other foods: not more than 1%

However, foods intended for particular uses and health functional food are not limited by this directions.

Calcium Glycerophosphate

The usage of calcium glycerophosphate as calcium should not be more than 1% of the food. However, foods intended for particular uses and health supplement food should be based on relevant specification and standard.

Disodium Glycyrrhizinate

Disodium Glycyrrhizinate should be used only for following food items only.

1. Korean-type Doenjang(fermented soybean pastes), Doenjang(fermented soybean pastes)
2. Korean-type soybean sauces, brewed soybean sauce, acid-hydrolyzed soybean sauce, enzyme-hydrolyzed soybean sauces, mixed soybean sauces.

Butyric acid

Butyric Acid should only be used for flavorings.

Butyl Butyrate

Butyl Butyrate should only be used for flavorings.

Ethyl Butyrate

Ethyl Butyrate should only be used for flavorings.

Isoamyl Butyrate

Isoamyl Butyrate should only be used for flavorings.

γ-Nonalactone

γ-Nonalactone should only be used for flavorings.

Nicotinic Acid

Nicotinic Acid should not be used for the food items below

1. Meats
2. Fresh fish and shellfish (including whale meat)

Nicotinamide

Nicotinamide should not be used for the food items below

1. Meats
2. Fresh fish and shellfish (including whale meat)

Decanal

Decanal should only be used for flavorings.

Ethyl Decanoate

Ethyl Decanoate should only be used for flavorings.

Decanol

Decanol should only be used for flavorings.

Sodium Dehydroacetate

Sodium Dehydroacetate should be used for the following food items only. The usage of Sodium Dehydroacetate should be as dehydroacetic acid

1. Cheese, processed cheese, butters or margarines : Not more than 0.5g/kg

Copper Chlorophyllin

Copper Chlorophyll should be used for following food items only. The usage (as copper) should be

1. Preserved vegetables or fruits : not more than 0.1 g/kg
2. Kelp (anhydrous form) : not more than 0.15 g/kg
3. Chewing gum and hard and soft candy : not more than 0.05 g/kg
4. Agar in canned green pea : not more than 0.0004 g/kg

Sodium Copper Chlorophyllin

Sodium Copper Chlorophyllin should be used for following food items only. The usage (as copper) should be

1. Preserved vegetables or fruits : Not more than 0.1 g/kg
2. Kelp (anhydrous form) : Not more than 0.15 g/kg
3. Chewing gum and hard and soft candy : Not more than 0.05 g/kg
4. Agar in canned green pea : Not more than 0.0004 g/kg

Potassium Copper Chlorophyllin

Potassium Copper Chlorophyllin should be used for following food items only. The usage (as copper) should be

1. Preserved vegetables or fruits : Not more than 0.1 g/kg
2. Kelp (anhydrous form) : Not more than 0.15 g/kg
3. Chewing gum and hard and soft candy : Not more than 0.05 g/kg
4. Agar in canned green pea : Not more than 0.0004 g/kg

Butylated Hydroxy Toluene

Butylated Hydroxy Toluene should be used for following food items only. The usage should be

1. Fats and oils, beef tallow, lard, butters, Dried fish and shellfish, salted fish and shellfish: Not more than 0.2 g/kg (when it is used along with butyl hydroxy anisole and *tert*-butyl hydroquinone, the total usage of butylated hydroxy toluene, butylated hydroxy anisole, *tert*-butyl hydroquinone should not be more than 0.2 g/kg)
2. Soaking solutions for frozen fish, shellfish (except frozen fresh fish and shellfish and oysters for eating raw) and frozen whale meat (except eating raw) : Not more than 1 g/kg (when it is used along with butyl hydroxy anisole and tertiary-butyl hydroquinone, the total usage of butylated hydroxy toluene, butylated hydroxy anisole, *tert*-butyl hydroquinone should not be more than 1 g/kg)
3. Chewing gum : Not more than 0.4 g/kg (when it is used along with butyl hydroxy anisole and tertiary-butyl hydroquinone, the total usage of butylated hydroxy toluene, butylated hydroxy anisole, *tert*-butyl hydroquinone should not be more than 0.4 g/kg)
4. Dietetic formulae for slimming purposes and weight reduction, flaked cereals : Not more than 0.05 g/kg (when it is used along with butyl hydroxy anisole, the total usage of butylated hydroxy toluene, butylated hydroxy anisole, should not be more than 0.05 g/kg)
5. Mayonnaise : Not more than 0.06 g/kg

Sodium Lauryl Sulfate

Sodium Lauryl Sulfate should only be used for health functional foods.

Linalool

Linalool should only be used for flavorings.

Maltol

Maltol should only be used for flavorings.

Sodium Metasilicate

Sodium Metasilicate should only be used for filtering aid for oils. Also, when used, it should be removed before the completion of final products.

Sodium Metabisulfite

Usage of Sodium Metabisulfite as sulfur dioxide should not exceed the specifications given below.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Mulyeots(sugar solutions and syrups): 0.30 g/kg

3. Molasses and other yeasts : 0.20 g/kg
4. Fruit wines : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, and processed fruits and vegetables. : Not more than 0.150 g/kg
6. Dried fruits : 2.0 g/kg
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg
14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Potassium Metabisulfite

Usage of Potassium Metabisulfite as sulfur dioxide should not exceed the specifications given below.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Mulyeots(sugar solutions and syrups): 0.30 g/kg
3. Molasses and other yeasts : 0.20 g/kg
4. fruit wines : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, and processed fruits and vegetables. : Not more than 0.150 g/kg
6. Dried fruits : 2.0 g/kg
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg
14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Sodium Methoxide

Sodium methoxide should be used for refined processed oils only. However, sodium methoxide should be dissolved before final products is completed. Also, methyl alcohol created by such resolved materials should be removed.

Methyl β -Naphthyl Ketone

Methyl β -Naphthyl Ketone should only be used for flavorings.

Methyl Cellulose

Usage of Methyl Cellulose should be not more than 2% in the food (when it is used along with Sodium carboxymethylcellulose, Calcium carboxymethylcellulose and Sodium carboxymethyl starch, each total content should not be more than 2% in the food). However health functional food has no use restriction.

Methyl *N*-Methylantranilate

Methyl *N*-Methylantranilate should only be used for flavorings.

Methyl Alcohol

It should only be used for extraction and separation in functional raw material of health functional food. Amount of residue as Methyl Alcohol should be no more than 0.05 g/kg.

***d,l*-Menthol**

d,l-Menthol should only be used for flavorings.

***l*-Menthol**

l-Menthol should only be used for flavorings.

Sodium Molybdate

Sodium Molybdate should be only used for

1. foods for special medical purpose
2. Health Functional Food for Nutrients Supplement

Ammonium Molybdate

Ammonium Molybdate Should be only used for

1. foods for special medical purpose
2. Health Functional Food for Nutrients Supplement

Propyl Gallate

Propyl Gallate should only be used for the following food items. Its usage as propyl gallate should be

1. Fats and oils(except flavored oils), tallow, lard and butters : Not more than 0.1 g/kg

Morpholine Salts of Fatty Acids

Morpholine Salts of Fatty Acids should only be used for coating agent for fruits and vegetables.

Sulfur Dioxide

The usage of sulfur dioxide is to be limited so that sulfur dioxide is left less than the following standards.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Mulyeots(sugar solutions and syrups): 0.30 g/kg
3. Molasses and other yeasts : 0.20 g/kg
4. fruit wines : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, processed fruits and vegetables : Not more than 0.150 g/kg
6. Dried fruits : 1.0 g/kg
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg
14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Vanillin

Vanillin should only be used for flavorings.

Benzaldehyde

Benzaldehyde should only be used for flavorings.

Benzyl Alcohol

Benzyl Alcohol should only be used for flavorings.

Butylated Hydroxy Anisole

Butylated Hydroxy Anisole should only be used for the food items below. Its usage as Butylated Hydroxy Anisole should be

1. Fats and oils, beef tallow, lard, butters, Dried fish and shellfish, salted fish and shellfish : Not more than 0.2 g/kg (when it is used along with butyl hydroxy toluene and tertiary-butyl hydroquinone, the total usage of butylated hydroxy anisole and butyl hydroxy toluene and tertiary-butyl hydroquinone should be not more than 0.2 g/kg)
2. Soaking solutions for frozen fish and shellfish (except frozen fresh fish and shellfish and oysters for eating raw) and frozen whale meat (except eating raw) : not more than 1 g/kg (when it is used along with butyl hydroxy toluene and tertiary-butyl hydroquinone, the total usage of butylated hydroxy anisole and butyl hydroxy toluene and tertiary-butyl hydroquinone should be not more than 1 g/kg)
3. Chewing gum Not more than 0.4 g/kg (when it is used along with butyl hydroxy toluene and tertiary-butyl hydroquinone, the total usage of butylated hydroxy anisole and butyl hydroxy toluene and tertiary-butyl hydroquinone should be not more than 0.4 g/kg)
4. Dietetic formulae for slimming purposes and weight reduction, flaked cereals : Not more than 0.05 g/kg (when it is used along with butyl hydroxy toluene, the total usage of butylated hydroxy anisole and butyl hydroxy toluene should be not more than 0.05 g/kg)
5. Mayonnaise : Not more than 0.14 g/kg

Phylloquinone

Phylloquinone should only be used for the food items listed below.

1. Food for special medical purpose
2. Health functional food for nutrient supplement
3. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children

Sodium Saccharin

Sodium Saccharin should only be used for the following food items. Usage as Sodium Saccharin should be

1. Jeotkal(salted and fermented fish and shellfish), Pickled foods, hard-boiled foods :
Not more than 1.0 g/kg (however, if it is soybean sauce or other seasonings, not more than 0.2 g/kg)
2. Kimchis : not more than 0.2 g/kg
3. Beverages (except fermented dairy-based beverages, ginseng·red ginseng beverages) : Not more than 0.2 g/kg (however, if it is consumed after diluting by a factor of 5 or higher, not more than 1.0 g/kg)
4. Fish products: Not more than 0.1 g/kg
5. Health Functional Food for Nutrients Supplement (when using more than 2 kinds of health functional food ingredients, follow the proportion of nutrient use content) : Not more than 1.2 g/kg
6. Food for special medical purpose : Not more than 0.2 g/kg
7. Dietetic formulae for slimming purposes and weight reduction : Not more than 0.3 g/kg
8. Flaked cereals : Not more than 0.1 g/kg
9. Popped grains : Not more than 0.5 g/kg
10. Chewing gum : Not more than 1.2 g/kg
11. Jams : Not more than 0.2 g/kg
12. Brewed soybean sauce : Not more than 0.16 g/kg
13. Sauces: Not more than 0.16 g/kg
14. Ketchup : Not more than 0.16 g/kg
15. Formulated coffee : Not more than 0.2 g/kg
16. Takju(turbid rice wine) : Not more than 0.08 g/kg
17. Soju(Korean kistilled spirits) : Not more than 0.08 g/kg

Sodium Bisulfite

Usage is to be limited so that sulfur dioxide is left less than the following standards.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Mulyeots(sugar solutions and syrups) : 0.30 g/kg
3. Starch syrup, other yeots : 0.20 g/kg
4. wines : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, and

processed fruits and vegetables : Not more than 0.150 g/kg

6. Dried fruits : 2.0 g/kg(dried grapes : 1.5 g/kg)
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg
14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Methyl Salicylate

Methyl Salicylate should only be used for flavorings.

Iron Sesquioxide

Iron Sesquioxide should only be used for following items

1. Bananas (cut stems)
2. Konjac.

Sodium Selenate

Sodium Selenate should only be used for following items

1. Infant formula and follow-up formula
2. Food for special medical purpose
3. Health functional food for nutrient supplement

Sorbic Acid

Sorbic acid should only be used for the following food items. Usage as sorbic acid should be

1. Cheese, processed cheese : Not be more than 3.0 g/kg (if it is used with propionic acid, sodium propionate, and calcium propionate, the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg.)
2. Processed meat products(packaged meat, marinated meat, crushed and processed meat products, processed rib products, bouillons and broth, beef tallow, and lard are excluded.), whale meat products, fish products, salted and fermented sea

urchin, peanut butter, cheese analogue : Not be more than 2.0 g/kg.

3. Collagen casing

4. Jeotkal(salted and fermented fish and sellfish) (not more than 8% as salt), Korean-type Doenjang(fermented soybean sauces and pastes), Doenjang(fermented soybean pastes), Gochujang(fermented red pepper pastes), chunjang(black-coloured soypaste), cheonggukjang(ground fermented soybean) (limited to non dried products.), mixed soybean pastes, dried sea food, red bean paste, pickled foods (vinegar-pickled foods excluded), flour pastes, dressing : Not be more than 1.0 g/kg.

5. Aloe (including gel type) processed aloe gel products (In case of using more than health functional food ingredients, follow the proportion of use content of aloe(contained gel) health functional food) : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

6. Concentrated juice : Not be more than 1.0 g/kg Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.6 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg)

7. Jams : Not more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, calcium benzoate, methyl p-hydroxybenzoate, ethyl p-hydroxybenzoate, propyl p-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, p-hydroxybenzoic acid, and propionic acid should not be more than 1.0 g/kg)

8. Dried fruits, ketchup , sugaring food (excepted sugar-pickled dried foods) : Not be more than 0.5 g/kg.

9. Vinegared pickle : 0.5 g/kg(if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 1.0 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

10. Fermented dairy-based beverages (excepted pasteurized beverages) : Not be more than 0.05 g/kg.

11. Fruit Liquor : Not be more than 0.2 g/kg.

12. Margarine : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and the benzoic acid should not be more than 1.0 g/kg)

13. Low-fat margarine (low fat spread) : Not be more than 2.0 g/kg (if it is used

with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and benzoic acid should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).

14. Processed saccharide products (limited to syrup or paste to be sprayed or packed into dried cookies, loaf bread, ice cream, and other food items.) : Not be more than 1.0 g/kg.
15. Spice preparation(dried products are excluded) : Not be more than 1.0 g/kg

Potassium Sorbate

Potassium Sorbate should only be used for the following food items. Usage as sorbic acid should be

1. Cheese, processed cheese : Not be more than 3.0 g/kg (if it is used with propionic acid, sodium propionate, and calcium propionate, the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg.)
2. Processed meat products(packaged meat, marinated meat, crushed and processed meat products, processed rib products, bouillons and broth, beef tallow, and lard are excluded.), whale meat products, fish products, salted and fermented sea urchin, peanut butter, cheese analogue : Not be more than 2.0 g/kg.
3. Collagen casing
4. Jeotkal(salted and fermented fish and sellfish) (not more than 8% as salt), Korean-type Doenjang(fermented soybean sauces and pastes), Doenjang(fermented soybean pastes), Gochujang(fermented red pepper pastes), chunjang(black-coloured soypaste), cheonggukjang(ground fermented soybean) (limited to non dried products.), mixed soybean pastes, dried sea food, red bean paste, pickled foods (vinegar-pickled foods excluded), flour pastes, dressing : Not be more than 1.0 g/kg.
5. Aloe (including gel type) processed aloe gel products (In case of using more than health functional food ingredients, follow the proportion of use content of aloe(contained gel) health functional food) : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)
6. Concentrated juice : Not be more than 1.0 g/kg Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.6 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg)

7. Jams : Not more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, calcium benzoate, methyl p-hydroxybenzoate, ethyl p-hydroxybenzoate, propyl p-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, p-hydroxybenzoic acid, and propionic acid should not be more than 1.0 g/kg)
8. Dried fruits, ketchup , sugaring food (excepted sugar-pickled dried foods) : Not be more than 0.5 g/kg.
9. Vinegar-preserved cucumber : 0.5 g/kg(if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 1.0 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)
10. Fermented dairy-based beverages (excepted pasteurized beverages) : Not be more than 0.05 g/kg.
11. Fruit Liquor : Not be more than 0.2 g/kg.
12. Margarine : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and the benzoic acid should not be more than 1.0 g/kg)
13. Low-fat margarine (low fat spread) : Not be more than 2.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and benzoic acid should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).
14. Processed saccharide products (limited to syrup or paste to be sprayed or packed into dried cookies, loaf bread, ice cream, and other food items.) : Not be more than 1.0 g/kg.
15. Spice preparation(dried products are excluded) : Not be more than 1.0 g/kg

Calcium Sorbate

Calcium Sorbate should only be used for the food item listed below and the usage as sorbic acid should be

1. Cheese, processed cheese : Not be more than 3.0 g/kg (if it is used with propionic acid, sodium propionate, and calcium propionate, the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg.)
2. Processed meat products(packaged meat, marinated meat, crushed and processed meat products, processed rib products, bouillons and broth, beef tallow, and lard are excluded.), whale meat products, fish products, salted and fermented sea

urchin, peanut butter, cheese analogue : Not be more than 2.0 g/kg.

3. Collagen casing
4. Jeotkal(salted and fermented fish and sellfish) (not more than 8% as salt), Korean-type Doenjang(fermented soybean sauces and pastes), Doenjang(fermented soybean pastes), Gochujang(fermented red pepper pastes), chunjang(black-coloured soypaste), cheonggukjang(ground fermented soybean) (limited to non dried products.), mixed soybean pastes, dried sea food, red bean paste, pickled foods (vinegar-pickled foods excluded), flour pastes, dressing : Not be more than 1.0 g/kg.
5. Aloe (including gel type) processed aloe gel products (In case of using more than health functional food ingredients, follow the proportion of use content of aloe(contained gel) health functional food) : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)
6. Concentrated juice : Not be more than 1.0 g/kg Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 0.6 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg)
7. Jams : Not more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, calcium benzoate, methyl p-hydroxybenzoate, ethyl p-hydroxybenzoate, propyl p-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, p-hydroxybenzoic acid, and propionic acid should not be more than 1.0 g/kg)
8. Dried fruits, ketchup , sugaring food (excepted sugar-pickled dried foods) : Not be more than 0.5 g/kg.
9. Vinegar-preserved cucumber : 0.5 g/kg(if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as benzoic acid should not be more than 1.0 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)
10. Fermented dairy-based beverages (excepted pasteurized beverages) : Not be more than 0.05 g/kg.
11. Fruit Liquor : Not be more than 0.2 g/kg.
12. Margarine : Not be more than 1.0 g/kg (if it is used with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and the benzoic acid should not be more than 1.0 g/kg)
13. Low-fat margarine (low fat spread) : Not be more than 2.0 g/kg (if it is used

with benzoic acid, sodium benzoate, potassium benzoate, and calcium benzoate, the total usage of sorbic acid and benzoic acid should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).

14. Processed saccharide products (limited to syrup or paste to be sprayed or packed into dried cookies, loaf bread, ice cream, and other food items.) : Not be more than 1.0 g/kg.
15. Spice preparation(dried products are excluded) : Not be more than 1.0 g/kg

Oxalic Acid

Oxalic Acid should be removed before the final food item is completed.

Sodium Hydroxide

Sodium Hydroxide should be neutralized or removed before the final food product is completed.

Potassium Hydroxide

Potassium Hydroxide and ingredients containing it should be neutralized or removed before the final food item is completed.

Annatto, Water-soluble

Annatto, Water-soluble Should not be used for the following food items.

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

Sucralose

The usage of sucralose should be

1. Confectionaries : Not more than 1.8 g/kg

2. Chewing gum : Not more than 2.6 g/kg
3. Jams : Not more than 0.4 g/kg
4. Beverages, processed milk, fermented milk, formulated coffee : Not more than 0.40 g/kg (if it is to be diluted for drinking, the usage in diluted form)
5. Sugar substitutes : Not more than 12 g/kg
6. Health Functional Food for Nutrients Supplement (when using more than 2 kinds of health functional food ingredients, follow the proportion of nutrient use content) : Not more than 1.25 g/kg
7. Foods for special medical purpose : Not more than 0.4 g/kg
8. Dietetic formulae for slimming purposes and weight reduction : Not more than 0.32 g/kg
9. Flaked cereals : Not more than 1.0 g/kg
10. Other foods : Not more than 0.58 g/kg

Sodium Stearoyl Lactylate

Should not be used for any other food items listed below.

1. Bread and mixes for bread
2. Noodle
3. Vegetable cream
4. Sauces
5. Cheese and Processed Cheese
6. Biscuits except Han-Gwa(Korean traditional cookies, snacks or others)

Calcium Stearoyl Lactylate

Calcium Stearoyl Lactylate should only be used for the following food item.

1. Bread and mixes for bread
2. Vegetable cream
3. Egg white
4. Biscuits except Han-Gwa(Korean traditional cookies, snacks or others)

L-Cysteine Monohydrochloride

L-Cysteine Monohydrochloride should only be used for the following food items.

1. Wheat Flours
2. Fruit juice
3. Breads and mixes for breads

Allyl Cyclohexanepropionate

Allyl Cyclohexanepropionate should only be used for flavorings.

Citral]

Citral should only be used for flavorings.

Citronellal

Citronellal should only be used for flavorings.

Citronellol

Citronellol should only be used for flavorings.

Disodium 5'-Cytidylate

Disodium 5'-Cytidylate Should only be used for the following food items. The usage of Disodium 5'-Cytidylate should be

1. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children : Not more than 0.142 g/kg

Food Green No.3

Food Green No.3 should be not be used for the food items below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee

14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Green No. 3 Aluminum Lake

Food Green No. 3 Aluminum Lake should not be used for the food items below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder

4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods

- 38. Retort foods
- 39. Foods intended for particular uses
- 40. Health functional food (skin and capsules of tablet are excluded)

Food Red No. 2

Food Red No.2 should not be used for the food items below.

- 1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
- 2. Bread
- 3. Biscuits except Han-Gwa(Korean traditional cookies, snacks or others)
- 4. Hard and soft candy
- 5. Ice candy
- 6. Cocoa butter and Cocoa powder
- 7. Chocolates
- 8. Jams
- 9. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
- 10. Processed meat products(sausages are excluded)
- 11. Processed egg products
- 12. Processed fish products(sausages are excluded)
- 13. Soybean curd(tofu) or Muk(starch curd)
- 14. Fats and oils
- 15. Noodles
- 16. Teas
- 17. Coffee
- 18. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
- 19. Carbonated beverages
- 20. Soybean milk
- 21. Fermented beverages
- 22. Ginseng and red ginseng beverages
- 23. Mixed beverages
- 24. Soy sauces and pastes
- 25. Vinegars
- 26. Sauces
- 27. Ketchup
- 28. Curry
- 29. Red pepper powder or shredded red pepper

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30. Spices products [processed horseradish products and processed mustard products are excluded]
31. Composite seasonings
32. Mayonnaise
33. Kimchi
34. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
35. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
36. *Danmooji*
 37. Hard-boiled foods
 38. Processed peanut and nut products
 39. Processed fruits and vegetables
 40. Seasoned seaweeds
 41. Honey
 42. Processed extract products
 43. Flaked cereals
 44. Ready-to-eat foods
 45. Retort
 46. Foods intended for particular uses
 47. Health functional food (skin and capsules of tablet are excluded)

Food Red No.2 Aluminum Lake

Food Red No.2 Aluminum Lake should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread
3. Biscuits except Han-Gwa(Korean traditional cookies, snacks or others)
4. Hard and soft candy
5. Ice candy
6. Cocoa butter and Cocoa powder
7. Chocolates
8. Jams
9. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
10. Processed meat products(sausages are excluded)
 11. Processed egg products
 12. Processed fish products(sausages are excluded)

13. Soybean curd(tofu) or Muk(starch curd)
14. Fats and oils
15. Noodles
16. Teas
17. Coffee
18. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
19. Carbonated beverages
20. Soybean milk
21. Fermented beverages
22. Ginseng and red ginseng beverages
23. Mixed beverages
24. Soy sauces and pastes
25. Vinegars
26. Sauces
27. Ketchup
28. Curry
29. Red pepper powder or shredded red pepper
30. Spices products [processed horseradish products and processed mustard products are excluded]
31. Composite seasonings
32. Mayonnaise
33. Kimchi
34. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
35. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
36. *Danmooji*
37. Hard-boiled foods
38. Processed peanut and nut products
39. Processed fruits and vegetables
40. Seasoned seaweeds
41. Honey
42. Processed extract products
43. Flaked cereals
44. Ready-to-eat foods
45. Retort
46. Foods intended for particular uses

47. Health functional food (skin and capsules of tablet are excluded)

Food Red No.3

Food Red No.3 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)

30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Red No.40

Food Red No.40 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup

22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Red No. 40 Aluminum Lake

Food Red No.40 Aluminum Lake should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles

12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Red No.102

Food Red No. 102 should not be used for the food items listed below.

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

2. Bread
3. Biscuits except Han-Gwa(Korean traditional cookies, snacks or others)
4. Hard and soft candy
5. Ice candy
6. Cocoa butter and Cocoa powder
7. Chocolates
8. Jams(other jams are excluded)
9. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
10. Processed meat products(sausages are excluded)
11. Processed egg products
12. Processed fish products(sausages are excluded)
13. Soybean curd(tofu) or Muk(starch curd)
14. Fats and oils
15. Noodles
16. Teas
17. Coffee
18. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
19. Carbonated beverages
20. Soybean milk
21. Fermented beverages
22. Ginseng and red ginseng beverages
23. Mixed beverages
24. Soy sauces and pastes
25. Vinegars
26. Sauces
27. Ketchup
28. Curry
29. Red pepper powder or shredded red pepper
30. Spices products [processed horseradish products and processed mustard products are excluded]
31. Composite seasonings
32. Mayonnaise
33. Kimchi
34. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
35. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)

36. *Danmooji*
37. Hard-boiled foods
38. Processed peanut and nut products
39. Processed fruits and vegetables
40. Seasoned seaweeds
41. Honey
42. Processed extract products
43. Flaked cereals
44. Ready-to-eat foods
45. Retort
46. Foods intended for particular uses
47. Health functional food (skin and capsules of tablet are excluded)

Food Blue No. 1

Food Blue No. 1 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces

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21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Blue No.1 Aluminum Lake

Food Blue No.1 Aluminum Lake should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils

11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Blue No. 2

Food Blue No. 2 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae,

- bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
 3. Cocoa butter and Cocoa powder
 4. Jams(other jams are excluded)
 5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
 6. Processed meat products(sausages are excluded)
 7. Processed egg products
 8. Processed fish products(sausages are excluded)
 9. Soybean curd(tofu) or Muk(starch curd)
 10. Fats and oils
 11. Noodles
 12. Teas
 13. Coffee
 14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
 15. Soybean milk
 16. Fermented beverages
 17. Ginseng and red ginseng beverages
 18. Soy sauces and pastes
 19. Vinegars
 20. Sauces
 21. Ketchup
 22. Curry
 23. Red pepper powder or shredded red pepper
 24. Spices products [processed horseradish products and processed mustard products are excluded]
 25. Composite seasonings
 26. Mayonnaise
 27. Kimchi
 28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
 29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
 30. *Danmooji*
 31. Hard-boiled foods
 32. Processed peanut and nut products
 33. Processed fruits and vegetables
 34. Seasoned seaweeds

35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Blue No.2 Aluminum Lake

Food Blue No. 2 Aluminum Lake should not be used for the following food items below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings

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26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Yellow No. 4

Food Yellow No. 4 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages

17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Yellow No.4 Aluminum Lake

Food Yellow No.4 Aluminum Lake should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)

7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Yellow No.5

Food Yellow No. 5 should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*

31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Food Yellow No.5 Aluminum Lake

Food Yellow No.5 Aluminum Lake should not be used for the food items listed below.

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams(other jams are excluded)
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry

23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are excluded]
25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Processed fruits and vegetables
34. Seasoned seaweeds
35. Honey
36. Processed extract products
37. Prepared foods
38. Retort foods
39. Foods intended for particular uses
40. Health functional food (skin and capsules of tablet are excluded)

Sodium Silicoaluminate

The usage of Sodium Silicoaluminate should not exceed 2% in food items.

Anisaldehyde

Anisaldehyde should only be used for flavorings.

α -Amylcinnamaldehyde

α -Amylcinnamaldehyde should only be used for flavorings.

Acesulfame Potassium

The usage of acesulfame potassium should be

1. Cookies, simmered beans : Not more than 2.5 g/kg
2. Chewing gum : Not more than 5.0 g/kg
3. Jams, pickled foods, Ice candy, ice creams, powdered ice cream, mixes for ice cream, and flour pastes : Not more than 1.0 g/kg

4. Beverages, processed milk, fermented milk, and formulated coffee : Not more than 0.50 g/kg (if it is to be diluted for drinking, the usage in diluted form)
5. Sugar substitutes : Not more than 15 g/kg
6. Flaked cereals : Not more than 1.2 g/kg
7. Foods for special medical purpose : Not more than 0.5 g/kg
8. Dietetic formulae for slimming purposes and weight reduction : Not more than 0.45 g/kg
9. Other foods : Not more than 0.35 g/kg
10. Health Functional Food for Nutrients Supplement (when using more than 2 kinds of health functional food ingredients, follow the proportion of nutrient use content)
: Not more than 2.0 g/kg

Ethyl Acetoacetate

Ethyl Acetoacetate should only be used for flavorings.

Acetophenone

Acetophenone should only be used for flavorings.

Acetone

1. Acetone should be only used for extraction or separation of oil ingredients. However, it should be removed before the completion of final product.
2. Functional raw material for health functional food : No more than 0.03 g/kg
(Only, it can be used for extraction and separation in functional raw material of health functional food. The amount of residue is as Acetone)

Sodium Selenite

Sodium Selenite should be used for following items only.

1. Infant formula and follow-up formula
2. Foods for special medical purpose
3. Health Functional Food for Nutrients Supplement

L-Ascorbyl Stearate

L-Ascorbyl Stearate Should only be used for the following food items only.

1. Fats and oils(flavours are excluded), tallow, lard: Not more than 0.5 g/kg (when it is used along with L-ascorbyl palmitate, the total of usage as L-ascorbyl stearate

and L-ascorbyl palmitate should not be more than 0.5g/kg)

2. Health Functional Food for Nutrients Supplement

L-Ascorbyl Palmitate

L-Ascorbyl Palmitate Should only be used for the following food items only. The usage should be

1. Fats and oils, tallow, lard : Not more than 0.5 g/kg (when it is used along with L-ascorbyl stearate, the total amount of Ascorbyl Palmitate and L-ascorbyl stearate used should not be more than 0.5g/kg)
2. Mayonnaise : Not more than 0.5 g/kg
3. Milk formulas, Infant formulae, follow-up formula and special medical purposes intended for infants: Not more than 0.05 g/L (for standard formulating concentration)
4. Cereal based food for infants and young children, other foods for infant and young children : Not more than 0.2 g/L (for standard concentration)
5. Other foods : Not more than 1.0 g/kg (In case of health functional food, it should be regulated by relevant standards)

Aspartame

Usage of Aspartame should be used following items only, and it is not regulated in other food

1. Breads, Cookies, mixes for breads, mixes for cookies : Not more than 5.0 g/kg
2. Flaked cereals : Not more than 1.0 g/kg
3. Foods for special medical purpose : Not more than 1.0 g/kg
4. Dietetic formulae for slimming purposes and weight reduction : Not more than 0.8 g/kg
5. Health Functional Food for Nutrients Supplement (when using more than 2 kinds of health functional food ingredients, follow the proportion of nutrient use content) : Not more than 5.5 g/kg

Azodicarbonamide

Azodicarbonamide should be permitted in only flour. The usage of Azodicarbonamide should not to exceed 45 mg for 1 kg of flour.

Sodium Nitrite

Sodium Nitrite Should only be used for the food items listed below. Usage as residual nitrite ion should be.

1. Processed meat products (except packaged meat, extracted meat, tallow, lard) and whale meat products : Not more than 0.07 g/kg
2. Fish meat sausages : Not more than 0.05 g/kg
3. Salted roe of pollack and salted and fermented salmon roe : Not more than 0.005 g/kg

β-Apo-8'-Carotenal

β-Apo-8'-Carotenal should not be used for the 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(fermented red pepper pastes)
7. Vinegars

Sodium Sulfite

The usage of Sodium Sulfite, as a residual sulfur dioxide, is regulated as below.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Mulyeots(sugar solutions and syrups: 0.30 g/kg
3. Molasses and other yeasts : 0.20 g/kg
4. Fruit wines : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, and processed fruits and vegetables. : Not more than 0.150 g/kg
6. Dried fruits : 1.0g/kg
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg

14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Benzoic Acid

Benzoic Acid should only be used for the following food items listed below. The usage of Benzoic Acid as benzoic acid should be

1. Fruit and vegetable beverages (non-heat-treated products are excluded) : Not more than 0.6 g/kg (In case of concentrates for fruit juice, if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg, then the usage of benzoic acid should not be more than 0.6 g/kg)
2. Carbonated beverages (carbonated water is excluded) : Not more than 0.6 g/kg
3. Other beverages (powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.6 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.1 g/kg)
4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme -hydrolyzed soybeansauce, mixed soybean sauce : Not more than 0.6 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.25 g/kg)
5. Edible aloe concentrate and processed aloe products (In case of using more than two kinds of health functional food materials, depend on the proportion of use content of aloe health functional food) : Not more than 0.5 g/kg (if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg, then the usage of sorbic acid should not be more than 1.0 g/kg)
6. Mayonnaise : Not more than 1.0 g/kg
7. Jams : Not more than 1.0 g/kg (if it is used with benzoic Acid and sorbic acid, potassium sorbate, calcium sorbate, methyl *p*-hydroxybenzoate, ethyl *p*-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, *p*-hydroxybenzoic acid, and propionic acid should not more than 1.0 g/kg)
8. Mango Chutney : Not more than 0.25 g/kg (if it is used with Methyl *p*

-hydroxybenzoate and ethyl p-hydroxybenzoate, the total usage of benzoic acid and p-hydroxybenzoic acid should not be more than 0.25 g/kg).

9. Margarines : Not more than 1.0 g/kg (if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage of sorbic acid and benzoic acid should not be more than 1.0 g/kg).
10. Low-fat margarine (fat spread) : Not more than 2.0 g/kg (if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).
11. Vinegared pickle : Not more than 1.0 g/kg (if it is used with sorbic acid, potassium sorbate or calcium sorbate, in the usage as sorbic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

Sodium Benzoate

Sodium Benzoate should only be used for the food items listed below. Usage of Sodium Benzoate as benzoic acid should be

1. Fruit and vegetable beverages (non-heat-treated products are excluded) : Not more than 0.6 g/kg (In case of concentrates for fruit juice, if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg, then the usage of benzoic acid should not be more than 0.6 g/kg)
2. Carbonated beverages (carbonated water is excluded) : Not more than 0.6 g/kg
3. Other beverages (powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.6 g/kg (if it is used with Methyl p-hydroxybenzoate and ethyl p-hydroxybenzoate, the total usage of benzoic acid and p-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of p-hydroxybenzoic acid should not be more than 0.1 g/kg)
4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme -hydrolyzed soybeansauce, mixed soybean sauce : Not more than 0.6 g/kg (if it is used with Methyl p-hydroxybenzoate and ethyl p-hydroxybenzoate, the total usage of benzoic acid and p-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of p-hydroxybenzoic acid should not be more than 0.25 g/kg)
5. Edible aloe concentrate and processed aloe products (In case of using more than two kinds of health functional food materials, depend on the proportion of use content of aloe health functional food) : Not more than 0.5 g/kg (if it is used with

sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg, then the usage of sorbic acid should not be more than 1.0 g/kg)

6. Mayonnaise : Not more than 1.0 g/kg
7. Jams : Not more than 1.0 g/kg (if it is used with benzoic Acid and sorbic acid, potassium sorbate, calcium sorbate, methyl p-hydroxybenzoate, ethyl p-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, p-hydroxybenzoic acid, and propionic acid should not more than 1.0 g/kg)
8. Mango Chutney : Not more than 0.25 g/kg (if it is used with Methyl p-hydroxybenzoate and ethyl p-hydroxybenzoate, the total usage of benzoic acid and p-hydroxybenzoic acid should not be more than 0.25 g/kg).
9. Margarines : Not more than 1.0 g/kg (if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage of sorbic acid and benzoic acid should not be more than 1.0 g/kg.
10. Low-fat margarine (fat spread) : Not more than 2.0 g/kg(if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).
11. Vinegared pickle : 1.0 g/kg(if it is used with sorbic acid, potassium sorbate and calcium sorbate, in the usage as sorbic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

Potassium Benzoate

Potassium Benzoate should be used only for the following food items. The usage of Potassium Benzoate as benzoic acid should be

1. Fruit and vegetable beverages (non-heat-treated products are excluded) : Not more than 0.6 g/kg (In case of concentrates for fruit juice, if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg, then the usage of benzoic acid should not be more than 0.6 g/kg)
2. Carbonated beverages (carbonated water is excluded) : Not more than 0.6 g/kg
3. Other beverages(powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.6 g/kg (if it is used with Methyl p-hydroxybenzoate

- and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.1 g/kg)
4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme-hydrolyzed soybeansauce, mixed soybean sauce : Not more than 0.6 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.25 g/kg)
 5. Edible aloe concentrate and processed aloe products (In case of using more than two kinds of health functional food materials, depend on the proportion of use content of aloe health functional food) : Not more than 0.5 g/kg (if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg, then the usage of sorbic acid should not be more than 1.0 g/kg)
 6. Mayonnaise : Not more than 1.0 g/kg
 7. Jams : Not more than 1.0 g/kg (if it is used with benzoic Acid and sorbic acid, potassium sorbate, calcium sorbate, methyl *p*-hydroxybenzoate, ethyl *p*-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, *p*-hydroxybenzoic acid, and propionic acid should not more than 1.0 g/kg)
 8. Mango Chutney : Not more than 0.25 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.25 g/kg).
 9. Margarines : Not more than 1.0 g/kg (if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage of sorbic acid and benzoic acid should not be more than 1.0 g/kg).
 10. Low-fat margarine (fat spread) : Not more than 2.0 g/kg(if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).
 11. Vinegared pickle : 1.0 g/kg(if it is used with benzoic acid, sodium benzoate, potassium benzoate and calcium benzoate, in the usage as sorbic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

Calcium Benzoate

Calcium Benzoate should be used only for the following food items. The usage of Calcium Benzoate as benzoic acid should be

1. Fruit and vegetable beverages (non-heat-treated products are excluded) : Not more than 0.6 g/kg (In case of concentrates for fruit juice, if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.0 g/kg, then the usage of benzoic acid should not be more than 0.6 g/kg)
2. Carbonated beverages (carbonated water is excluded) : Not more than 0.6 g/kg
3. Other beverages (powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.6 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.1 g/kg)
4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme-hydrolyzed soybean sauce, mixed soybean sauce : Not more than 0.6 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.25 g/kg)
5. Edible aloe concentrate and processed aloe products (In case of using more than two kinds of health functional food materials, depend on the proportion of use content of aloe health functional food) : Not more than 0.5 g/kg (if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg, then the usage of sorbic acid should not be more than 1.0 g/kg)
6. Mayonnaise : Not more than 1.0 g/kg
7. Jams : Not more than 1.0 g/kg (if it is used with benzoic Acid and sorbic acid, potassium sorbate, calcium sorbate, methyl *p*-hydroxybenzoate, ethyl *p*-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, *p*-hydroxybenzoic acid, and propionic acid should not more than 1.0 g/kg)
8. Mango Chutney : Not more than 0.25 g/kg (if it is used with Methyl *p*-hydroxybenzoate and ethyl *p*-hydroxybenzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.25 g/kg).
9. Margarines : Not more than 1.0 g/kg (if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage of sorbic acid and benzoic acid should

not be more than 1.0 g/kg.

10. Low-fat margarine (fat spread) : Not more than 2.0 g/kg(if it is used with sorbic acid and potassium sorbate and calcium sorbate, the total usage should not be more than 2.0 g/kg and the usage of benzoic acid should not be more than 1.0 g/kg).
11. Vinegared pickle : 1.0 g/kg(if it is used with sorbic acid, potassium sorbate and calcium sorbate, in the usage as sorbic acid should not be more than 0.5 g/kg that the total usage of benzoic acid and sorbic acid should not be more than 1.5 g/kg)

Methyl Anthranilate

Methyl Anthranilate should only be used for flavorings.

Propylene Glycol Alginate

Usage of Propylene Glycol Alginate should not be more than 1% of the food item as Propylene Glycol Alginate.

Erythorbic Acid

Erythorbic Acid should only be used for antioxidant.

Sodium Erythorbate

Sodium Erythorbate should only be used for antioxidant.

Ester Gum

Should only be used for base material for chewing gum. However, the usage of Ester Gum should not be more than 0.10 g/kg for carbonated beverages, and other beverages.

Ethyl vanillin

Ethyl vanillin should only be used for flavorings.

Hydrochloric Acid

Hydrochloric Acid should be neutralized or removed before the final food product is completed.

Chlorine

Chlorine should only be used for the following food item and its usage should be

1. Wheat flour : Not more than 2.5 g/kg

Chromic chloride

It should be only used for

1. Foods for special medical purpose
2. Health functional food of nutrient supplement

Ozone Water

Ozone water should be used for sterilization of fruits and vegetables, and should be removed before the final food product is completed.

Oxystearin

Oxystearin should only be used for the following food items and the usage should be

1. Fats and oils(flavors excluded), beef tallow, and lard : Not more than 0.125%.

Ethyl Octanoate

Ethyl Octanoate should only be used for flavorings.

Octyl Aldehyde

Octyl Aldehyde should only be used for flavorings.

Disodium 5'-Uridylate

Should only be used for the following food items. The usage of Disodium 5'-Uridylate should be

1. Milk formulas, Infant formula, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children : Not more than 0.099 g/kg

r-Undecalactone

r-Undecalactone should only be used for flavorings.

Eugenol

Eugenol should only be used for flavorings.

Eucalyptol

Eucalyptol should only use for flavorings.

Disodium Ethylenediaminetetraacetate

Should only be used for the food items listed below. Usage as anhydrous Disodium Ethylenediaminetetraacetate should be

1. Dressings(contain mayonnaise and sauces : Not more than 0.075 g/kg (when it is used along with EDTA calcium disodium, total should be 0.075 g/kg as anhydrous EDTA disodium)
2. Canned or bottled foods : Not more than 0.25 g/kg (when it is used along with EDTA calcium disodium, total should be 0.025g/kg as anhydrous EDTA disodium)
3. Beverages(canned or bottled) : Not more than 0.035 g/kg (when it is used along with EDTA calcium disodium, total should be 0.035 g/kg as anhydrous EDTA disodium)
4. Margarines : Not more than 0.1 g/kg (when it is used along with EDTA calcium disodium, total should be 0.1 g/kg as anhydrous EDTA disodium)
5. Vinegar-pickled cucumber and cabbage : Not more than 0.22 g/kg (when it is used along with EDTA calcium disodium, total should be 0.22 g/kg as anhydrous EDTA – disodium)
6. Dried fruits (limited to bananas) : Not more than 0.265 g/kg (when it is used along with EDTA calcium disodium, total should be 0.265 g/kg as anhydrous EDTA disodium)
7. Processed roots and tuber products (limited to frozen potatoes) : Not more than 0.365 g/kg (when it is used along with EDTA calcium disodium, total should be 0.365 g/kg as anhydrous EDTA disodium)
8. Peanut butter : Not more than 0.1 g/kg (when it is used along with EDTA calcium disodium, total should be 0.1 g/kg as anhydrous EDTA disodium)

Calcium Disodium Ethylenediaminetetraacetate

Should only be used for the food items listed below. Usage as anhydrous Disodium Ethylenediaminetetraacetate should be

1. Dressings(contain mayonnaise and sauces : Not more than 0.075 g/kg (when it is

used along with EDTA disodium, total should be 0.075 g/kg as anhydrous EDTA disodium)

2. Canned or bottled foods : Not more than 0.25 g/kg (when it is used along with EDTA disodium, total should be 0.025g/kg as anhydrous EDTA disodium)
3. Beverages(canned or bottled) : Not more than 0.035 g/kg (when it is used along with EDTA disodium, total should be 0.035 g/kg as anhydrous EDTA disodium)
4. Margarines : Not more than 0.1 g/kg (when it is used along with EDTA disodium, total should be 0.1 g/kg as anhydrous EDTA disodium)
5. Vinegar-pickled cucumber and cabbage : Not more than 0.22 g/kg (when it is used along with EDTA disodium, total should be 0.22 g/kg as anhydrous EDTA disodium)
6. Dried fruits (limited to bananas) : Not more than 0.265 g/kg (when it is used along with EDTA disodium, total should be 0.265 g/kg as anhydrous EDTA disodium)
7. Processed roots and tuber products (limited to frozen potatoes) : Not more than 0.365 g/kg (when it is used along with EDTA disodium, total should be 0.365 g/kg as anhydrous EDTA disodium)
8. Peanut butter : Not more than 0.1 g/kg (when it is used along with EDTA disodium, total should be 0.1 g/kg as anhydrous EDTA disodium)

Silicon Dioxide

Silicon dioxide and any diluted additives containing it should be used only for anticaking agent and filtering aid. When it is used for filtering aid, it should be removed before the food product is completed. When it is used for anticaking agent, it should be used for the following food items only and the usage should be

1. Cream powder (for vending machine only) : Not more than 1% (if it is used with magnesium silicate or calcium silicate, each total content should not be more than 1%)
2. Milk powder (for vending machine only) : Not more than 1% (if it is used with magnesium silicate or calcium silicate, each total content should not be more than 1%)
3. Salt : Not more than 2% (if it is used with magnesium silicate or calcium silicate, each total content should not be more than 2%)
4. Other foods: not more than 1%

Chlorine Dioxide

Chlorine Dioxide should only be used in wheat flour for cakes and castella. The content of chlorine dioxide in wheat flour for cakes and castella should not be more than 30mg per 1 kg. However, chlorine dioxide water prepared by equipment of chlorine dioxide water should be used for sterilization of food such as fruits and vegetables. It should be removed before the final food item is produced.

Titanium Dioxide

Titanium dioxide should only use for colorings. And titanium dioxide should not be used for the following items

1. Natural food[meat, seafood (whale meat included), vegetables, fruits, marine algae, bean, and their simply processed food (peeled or cut)]
2. Bread and sponge cake
3. Cocoa butter and Cocoa powder
4. Jams
5. Dairy products (ice cream, ice cream powder, and mixes for ice cream are excluded)
6. Processed meat products(sausages and bouillons and broth are excluded)
7. Processed egg products
8. Processed fish products(sausages are excluded)
9. Soybean curd(tofu) or Muk(starch curd)
10. Fats and oils
11. Noodles
12. Teas
13. Coffee
14. Fruit and Vegetable beverages (fruit and vegetable-based drink are excluded)
15. Soybean milk
16. Fermented beverages
17. Ginseng and red ginseng beverages
18. Soy sauces and pastes
19. Vinegars
20. Sauces
21. Ketchup
22. Curry
23. Red pepper powder or shredded red pepper
24. Spices products [processed horseradish products and processed mustard products are

excluded]

25. Composite seasonings
26. Mayonnaise
27. Kimchi
28. Salted and fermented sea food(salted and fermented alaska pollack roe is excluded)
29. Pickled foods (Pickled products that are tightly sealed, heat-sterilized, and pasteurized, are excluded)
30. *Danmooji*
31. Hard-boiled foods
32. Processed peanut and nut products
33. Seasoned seaweeds
34. Honey
35. Prepared foods
36. Retort foods
37. Foods intended for particular uses
38. Health functional food (skin and capsules of tablet are excluded)

Ethyl Isovalerate

Ethyl Isovalerate should only be used for flavorings.

Isoamyl Isovalerate

Isoamyl Isovalerate should only be used for flavorings.

Isoeugenol

Isoeugenol should only be used for flavorings.

Allyl Isothiocyanate

Allyl Isothiocyanate should only be used for flavorings

Isopropyl Alcohol

Isopropyl Alcohol should only be used for the food items listed below. The residual content as isopropyl alcohol should be

1. Used for flavorings
2. Sugar : Not more than 0.01 g/kg (The amount of residue is as isopropyl alcohol).

3. Functional raw material of health functional food : No more than 0.05 g/kg (Only, it can be used for extraction and separation in functional raw material of health functional food. The amount of residue is as Isopropyl Alcohol).

α -Ionone

α -Ionone should only be used for flavorings.

β -Ionone

β -Ionone should only be used for flavorings.

Ion Exchange Resins

Ion Exchange Resins(granule, dipersion and suspension) should be removed before the final food product is completed.

Sodium Diacetate

Sodium Diacetate should only be used for the following food items. The usage should be

1. Loaf breads : Not more than 0.4%
2. Fats and oils(flavors are excluded), processed meat product (bouillons and broth are excluded), mixes for ice cream, and hard and soft candy : Not more than 0.1%
3. Sauces : Not more than 0.25%
4. Soups and cookies : Not more than 0.05%

Calcium Phosphate, Tribasic

Usage (as calcium) should not be more than 1% of food item. However, this limitation does not apply for foods intended for particular uses and health supplement food.

Calcium Phosphate, Dibasic

Usage (as calcium) should not be more than 1% of food item. However, this limitation does not apply for foods intended for particular uses and health supplement food.

Calcium Phosphate, Monobasic

Usage (as calcium) should not be more than 1% of food item. However, this limitation does not apply for foods intended for particular uses and health supplement food.

Sodium Nitrate

Should only be used for the food items listed below. Usage of Sodium Nitrate as residual nitrite ion should be.

1. Meat products (except packaged meat, extracted meat, tallow, lard) , whale meat products : 0.07 g/kg
2. Fish meat sausages, cheese, processed cheese : 0.05 g/kg

Potassium Nitrate

Should only be used for the food items listed below. Usage of Potassium Nitrate as residual nitrite ion should be.

1. Meat products (except packaged meat, extracted meat, tallow, lard), whale meat products : 0.07 g/kg
2. Fish meat sausages, cheese, processed cheese : 0.05 g/kg
3. Salted and fermented alaska pollack roe : 0.2 g/kg

Sodium Hypochlorite

Sodium Hypochlorite should not be used with sesame. It should be used for sterilization of fruits and vegetables, and should be removed before the final food product is completed.

Hypochlorous Acid Water

Hypochlorous Acid Water should be used for sterilization of fruits and vegetables, and should be removed before the final food product is completed.

Sodium Hydrosulfite

Usage of Sodium Hydrosulfite as a residual sulfur dioxide should not be exceed the following specifications.

1. Dried gourd shavings (flesh of gourd is sliced and dried.) : 5.0 g/kg
2. Molasse: 0.30 g/kg
3. Mulyeots, other yeots : 0.20 g/kg
4. Wnes : 0.350 g/kg
5. Fruit juice that is five times diluted prior to use, concentrates for fruit juice, and processed fruits and vegetables. : Not more than 0.150 g/kg

6. Dried fruits : 1.0 g/kg(dried grape : 1.5g/kg)
7. Dried vegetables: 0.030 g/kg
8. Konjac flour (Konjac jelly is made from Konjac root.) : 0.90 g/kg
9. Shrimps : 0.10 g/kg (peeling shrimp)
10. Frozen fresh crabs : 0.10g/kg (peeling crab)
11. Sugar : 0.020 g/kg
12. Brewed vinegars : 0.10 g/kg
13. Dried potatoes : 0.50g/kg
14. Other foods [excepted sesame, legumes, roots and tubers, fruits, vegetables, and their simply processed forms (skinned, cut, etc,)] : 0.030 g/kg

Sodium Iron Chlorophyllin

should not be used for the 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) or Seasoned gochujang(seasoned soybeanpaste with red peppers)
7. Vinegars

Geranyl Acetate

Geranyl Acetate should only be used for flavorings.

Linalyl Acetate

Linalyl Acetate should only be used for flavorings.

Benzyl Acetate

Linalyl Acetate should only be used for flavorings

Butyl Acetate

Butyl Acetate should only be used for flavorings.

Polyvinyl Acetate

Should only be used for the following food items.

1. Base material for chewing gum
2. Coating material for fruits and vegetables

Citronellyl Acetate

Citronellyl Acetate should only be used for flavorings.

Cinnamyl Acetate

Cinnamyl Acetate should only be used for flavorings.

Ethyl Acetate

Ethyl Acetate should only be used for below food items or purposes.

1. Used for flavorings
2. Solvent of polyvinyl acetate
3. Functional Materials of health supplement food : not more than 0.05g/kg (In case of functional materials of health supplement food, it can be used for extraction or separation. Residue is as Ethyl Acetate)

Isoamyl Acetate

Isoamyl Acetate should only be used for flavorings.

Phenylethyl Acetate

Phenylethyl Acetate should only be used for flavorings.

β-Carotene

should not be used for food items listed below.

1. Natural food [meat, seafood (whale meat included), fruits, vegetables, seaweeds, legumes and their simple processed products (peeled, cut, etc)] 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

Carmines

Carmine should not be used for the food items below.

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

Sodium Carboxymethylcellulose

Usage of Sodium Carboxymethylcellulose should not be more than 2% of the food item. In case where this is used with one or more of Methylcellulose, Calcium Carboxymethylcellulose or Sodium Carboxymethylstarch, the total amount should not be more than 2%.

Calcium Carboxymethylcellulose

Usage of Calcium Carboxymethylcellulose should not be more than 2% of the food item. In case where this is used with one or more of Methylcellulose, Sodium Carboxymethylcellulose or Sodium Carboxymethylstarch, the total amount should not be more than 2%.

Sodium Carboxymethyl Starch

Usage of Sodium Carboxymethyl Starch should not be more than 2% of the food item. In case where this is used with one or more of Methylcellulose, Sodium Carboxymethylcellulose or Calcium Carboxymethylcellulose, the total amount should not be more than 2%.

Allyl Caproate

Allyl Caproate should only be used for flavorings

***tert*-Butylhydroquinone**

Should not be used for any food items other than the ones listed below. The usage of *tert*-butylhydroquinone should be

1. Fats and oils, beef tallow, lard, butter, Dried fish and shellfish and salted fish and shellfish : Not more than 0.2 g/kg (if it is used together with butyl hydroxy anisole and dibutyl hydroxy toluene, the total amount of the *tert*-butylhydroquinone, butyl hydroxy anisole and dibutyl hydroxy toluene used should not be more than 0.2 g/kg)
2. Soaking solutions for frozen fish and shellfish (except frozen fish and shellfish for eating raw) and frozen whale meat (except eating raw) : Not more than 1 g/kg. (if it is used together with butyl hydroxy anisole and dibutyl hydroxy toluene, the total amount of the *tert*-butylhydroquinone, butyl hydroxy anisole and dibutyl hydroxy toluene used should not be more than 1 g/kg)
3. Chewing gum : Not more than 0.4 g/kg (if it is used together with butyl hydroxy anisole and dibutyl hydroxy toluene, the total amount of the *tert*-butylhydroquinone, butyl hydroxy anisole and dibutyl hydroxy toluene used should not be more than 0.4 g/kg)

***p*-Methyl Acetophenone**

p-Methyl acetophenone should be used for flavorings only.

Methyl *p*-Hydroxybenzoate

Methyl *p*-Hydroxybenzoate should only be used for the food items listed below. The usage of Methyl *p*-Hydroxybenzoate as *p*-hydroxybenzoic acid should be

1. Capsules : Not more than 1.0 g/kg
2. Jams : Not more than 1.0 g/kg (when Methyl-*p*-Hydroxybenzoate is used with sorbic acid, potassium sorbate, calcium sorbate, benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, ethyl *p*-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, *p*-hydroxybenzoic acid, and propionic acid should not be more than 1.0 g/kg)

3. Mango Chutney : Not more than 0.25 g/kg (when Methyl-*p*-Hydroxybenzoate is used with sodium benzoic acid, potassium benzoic acid, calcium benzoic acid and ethyl *p*-hydroxy benzoate, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.25 g/kg)
4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme-hydrolyzed soybeansauce, mixed soybean sauce : Not more than 0.25 g/l (when Methyl-*p*-Hydroxybenzoate is used with benzoic acid, sodium benzoic acid, potassium benzoic acid, calcium benzoic acid, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage as *p*-hydroxybenzoic acid should not more than 0.25 g/kg)
5. Vinegars : Not more than 0.1 g/l.
6. Other beverages(powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.1 g/kg (when Methyl-*p*-Hydroxybenzoate is used with benzoic acid, sodium benzoic acid, potassium benzoic acid, calcium benzoic acid, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage as *p*-hydroxybenzoic acid should not moere than 0.1 g/kg)
7. Sauces : Not more than 0.2 g/kg.
8. Fruits (peels only) : Not more than 0.012 g/kg
9. Vegetables (peels only) : Not more than 0.012 g/kg

Ethyl *p*-Hydroxybenzoate

Ethyl-*p*-Hydroxybenzoate should not be used for any food items other than the ones listed below. The usage of Ethyl-*p*-Hydroxybenzoate as *p*-Hydrooxybenzoic acid should be

1. Capsules : Not more than 1.0 g/kg
2. Jams : Not more than 1.0 g/kg (when Ethyl-*p*-Hydroxybenzoate is used with sorbic acid, potassium sorbate, calcium sorbate, benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, methyl *p*-hydroxybenzoate, propionic acid, sodium propionate, and calcium propionate, the total usage of sorbic acid, benzoic acid, *p*-hydroxybenzoic acid, and propionic acid should not be more than 1.0 g/kg)
3. Mango Chutney : Not more than 0.25 g/kg (when Ethyl-*p*-Hydroxybenzoate is used with sodium benzoic acid, potassium benzoic acid, calcium benzoic acid and methyl *p*-hydroxybenzoate the total usage of benzoic acid and *p*-hydroxybenzoic

acid should not be more than 0.25 g/kg)

4. Korean-type soybean sauces, brewed soy sauce, acid-hydrolyzed soy sauce, enzyme-hydrolyzed soybeansauce, mixed soybean sauce : Not more than 0.25 g/kg (when Ethyl-*p*-Hydroxybenzoate is used with benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.25 g/kg)
5. Vinegars : Not more than 0.1 g/l
6. Other beverages(powder products are excluded), ginseng beverages, red ginseng beverages : Not more than 0.1 g/kg (when Ethyl-*p*-Hydroxybenzoate is used with benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, the total usage of benzoic acid and *p*-hydroxybenzoic acid should not be more than 0.6 g/kg, then the usage of *p*-hydroxybenzoic acid should not be more than 0.1 g/kg)
7. Sauces : Not more than 0.2 g/kg.
8. Fruits (peels only) : Not more than 0.012 g/kg
9. Vegetables (peels only) : Not more than 0.012 g/kg

Calcium Pantothenate

Usage should not be more than 1% of the food as calcium. However, foods intended for particular uses and health supplement food are not regulated.

Ethyl Phenylacetate

Ethyl Phenylacetate should be used for flavorings only.

Isobutyl Phenylacetate

Isobutyl Phenylacetate should be used for flavorings only.

Sodium Ferrocyanide

Sodium ferrocyanide should not be used in foods except for food salts. The amount used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion. In the case, when used together with more than one species of potassium and calcium ferrocyanides, the sum of each species used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion.

Potassium Ferrocyanide

Potassium ferrocyanide should not be used in foods except for food salts. The amount used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion. In the case, when used together with more than one species of calcium and sodium ferrocyanides, the sum of each species used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion.

Calcium Ferrocyanide

Calcium ferrocyanide should not be used in foods except for food salts. The amount used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion. In the case, when used together with more than one species of potassium and sodium ferrocyanides, the sum of each species used should not be more than 0.010 g on 1 kg of food salt as ferrocyanide ion.

Polybutene

Polybutene should be used as a base material for chewing gum only.

Polyvinyl Alcohol

Polyvinyl Alcohol should be used as only for film of the skin of foods intended for particular uses, health supplement food, when a tablet or its skin and capsules are produced.

Polyvinyl Polypyrrolidone

Polyvinyl Polypyrrolidone and any diluted additives containing it should be used only for filtering aid. When it is used for filtering aid, it should be removed before the final food item is completed.

Polyvinyl Pyrrolidone

Polyvinyl Pyrrolidone should only be used for food items listed below and the usage as polyvinyl pyrrolidone should be

1. Beer : Not more than 0.01 g/kg
2. Vinegars : Not more than 0.04 g/kg
3. Wines, liquor : Not more than 0.06 g/kg
4. Foods intended for particular uses, health supplement food : When a tablet or its skin and capsules are produced, it should be used only for film of the skin.

Sodium Polyacrylate

Usage of Sodium Polyacrylate should not be more than 0.2% of the food item.

Polyisobutylene

Polyisobutylene should only be used for a base material for chewing gum

Propionic Acid

Propionic Acid should only be used for the food items below. Usage as propionic acid should be

1. Breads : Not more than 2.5 g/kg
2. Ripened cheese and processed cheese : Not more than 3.0g/kg (if it is used with sorbic acid, calcium sorbate, and potassium sorbate, as the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg)
3. Jams : Not more than 1.0 g/kg (if it is used with sorbic acid, potassium sorbic, calcium sorbic, benzoic acid, potassium benzoate, calcium benzoate, sodium benzoate, methyl p-hydroxybenzoate, and ethyl p-hydroxybenzoate, the total usage of propionic acid, sorbic acid, benzoic acid, and p-hydroxybenzoic acid should not be more than 1.0 g/kg).

However, when it is used as flavorings, it is not regulated.

Sodium Propionate

Sodium Propionate should only be used for the food items below. Usage as propionic acid should be

1. Breads : Not more than 2.5 g/kg
2. Ripened cheese and processed cheese : Not more than 3.0 g/kg (if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg.)
3. Jams : Not more than 1.0 g/kg (if it is used with sorbic acid, potassium sorbate, calcium sorbate, benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, methyl p-hydroxybenzoate, and ethyl-hydroxybenzoate, the total usage of propionic acid, sorbic acid, benzoic acid, and p-hydroxybenzoic acid should not be more than 1.0 g/kg.)

Benzyl Propionate

Benzyl Propionate should only be used for flavorings.

Ethyl Propionate

Ethyl Propionate should only be used for flavorings.

Isoamyl Propionate

Isoamyl Propionate should only be used for flavorings.

Calcium Propionate

Should only be used for the food items below. Usage as propionic acid should be

1. Breads : Not more than 2.5 g/kg
2. Ripened cheese and processed cheese : Not more than 3.0 g/kg (if it is used with sorbic acid, potassium sorbate, and calcium sorbate, the total usage of propionic acid and sorbic acid should not be more than 3.0 g/kg.)
3. Jams : Not more than 1.0 g/kg (if it is used with sorbic acid, potassium sorbate, calcium sorbate, benzoic acid, potassium benzoic acid, calcium benzoic acid, sodium benzoic acid, methyl p-hydroxybenzoate, and ethyl-hydroxybenzoate, the total usage of propionic acid, sorbic acid, benzoic acid, and p-hydroxybenzoic acid should not be more than 1.0 g/kg.)

Propylene Glycol

Usage should be

1. Dumpling and dumpling sheets : Not more than 1.2%
2. Processed nut products : Not more than 5%
3. Ice creams : Not more than 2.5%
4. Other foods : Not more than 2%

Piperonal

Piperonal should only be used for flavorings.

Synthetic Flavoring Substances

Synthetic flavoring should only be used for flavorings.

Ethyl Hexanoate

Ethyl Hexanoate should only be used for flavorings.

Ethyl Heptanoate

Ethyl Heptanoate should only be used for flavorings.

Sulfuric Acid

Sulfuric Acid should be neutralized or removed before the final food product is completed.

Cupric Sulfate

Should not be used for the food items listed below. In case of grape wines, it should be used so that the copper content does not exceed the following regulations.

1. Grape wines : 1 mg/kg
2. Cereals
3. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
4. Food for special medical purpose
5. Dietetic formulae for slimming purposes and weight reduction
6. Health functional food for nutrient supplement

Zinc Sulfate

Should only be used for the food items listed below.

1. Cereals
2. Milk formulas, Infant formulae, follow-up formula, Cereal based food for infants and young children, other foods for infant and young children
3. Food for special medical purpose
4. Dietetic formulae for slimming purposes and weight reduction
5. Health functional food for nutrient supplement

Aluminium Ammonium Sulfate

Aluminum ammonium sulfate should not be used for Korean-type Doenjang(fermented soybean pastes), Doenjang(fermented soybean pastes), and seasoned Doenjang(fermented soybean pastes).

Aluminum Potassium Sulfate

Aluminum potassium sulfate should not be used for Korean-type Doenjang(fermented soybean pastes), Doenjang(fermented soybean pastes), and seasoned

Doenjang(fermented soybean pastes)

Hydroxycitronellal

Hydroxycitronellal should only be used for flavorings.

Hydroxycitronellal Dimethylacetal

Hydroxycitronellal Dimethylacetal should only be used for flavorings.