

<b>For IMMEDIATE RELEASE</b>		Date	February 20, 2023 (Mon.)
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## Republic of Korea to Move Towards Carbon Neutrality with Use-By Date Labeling System

— Provision of reference values and efforts to improve refrigerated distribution environment for well-established system —

- The Ministry of Food and Drug Safety (MFDS) of the Republic of Korea (Minister Oh Yu-Kyoung) replaces the sell-by date marking system with the use-by date labeling system.\* The sell-by date marking system that centered on food business operators has been used for 37 years since 1985. The consumer-oriented use-by date labeling system is implemented from January 1, 2023.\*\* This is part of the Ministry's efforts to contribute to the global endeavor to reduce food waste and realize carbon neutrality.

\* Partially amended and promulgated (No. 18445) of 「Act on Labeling and Advertising of Foods, Etc.」 (August 17, 2021)

\*\* For refrigerated milk products, a grace period will be given until 2031 in consideration of the reality of the domestic dairy industry so that the industry has the time to prepare.

- Consumers have misunderstood that they have to discard the food past the sell-by date even though the food is safe to eat for some

period after the date on the label. And most OECD members use the use-by date labeling system. In this regard, MFDS has introduced the use-by date labeling system.

- With implementation of the use-by date labeling system, food disposal costs will decrease by 7.3 trillion won for consumers and 220 billion won\* for industries in the next 10 years (National Food Safety Information Service, 2021). And we can contribute to accomplishing the global initiative of carbon neutrality.

\* Annual benefits of KRW 886 billion for consumers and KRW 26 billion for industries

□ MFDS is making various efforts to make the newly implemented use-by date labeling system a well established tool for date marking for foods.

- In order to alleviate the industry's work and cost burden and prevent resource waste following the implementation of the use-by date labeling system, companies that have completed preparations are allowed to apply it before the enforcement date. They are allowed to use the existing packaging that has already been manufactured without modification for one year of guidance period (Jan. 1 ~ Dec. 31, 2023).
- MFDS is carrying out a project from 2022 to 2025 of setting the use-by date of about 2,000 items of 200 food types in the Korea Food Code that allows business operators who have difficulty conducting experiments on deciding use-by dates on their own to use the reference value\* without conducting a separate experiment(cf. attachment).

\* The provisional use-by dates set by MFDS after its tests to set the use-by date on each item.

- In order to improve the refrigerated distribution environment to prevent safety accidents following the introduction of the use-by date labeling

system, we focus on ▲ production and distribution of the guidebook on handling refrigerated and frozen food products at each distribution and consumption stage ▲ regular inspection of distribution stores partnered with local governments ▲ a project for voluntary door attachment to open-type refrigerators for temperature maintenance and power saving.

- In addition, as the old date marking system is replaced, the use-by date promotion website ([www.foodsafetykorea.go.kr](http://www.foodsafetykorea.go.kr) > food safety > food labeling advertisement > use-by date) is open to raise public interests. We also continue to conduct customized training and education programs for business operators and consumers.

□ As for imported foods into Korea, the labeling method and other systems do not change significantly.

- In the case of imported food, date marking must comply with the regulation that define the standard of labeling on one of manufacturing date, use-by date, and quality duration date for each food type.
  - About 90% of food types are subject to the use-by date labeling. For products subject to the use-by date labeling, the date set and marked in the exporting country must be indicated as the use-by date on the labeling in Korean.
  - If the food with 'Sell by date' or 'Best before' marked in the language of the exporting country is subject to the use-by date labeling, the date shall be indicated as the use-by date on the labeling in Korean. The language of the exporting country (Sell by date or Best before) does not need to be modified to 'Use by date' or 'Expiration'.

- Setting and labeling the use-by date which is longer than the previous sell-by date for the same product that has history of being imported into Korea before the enforcement date is possible under the responsibility of manufacturing/processing business operators and import sales operators in the exporting country. It should be based on scientific grounds such as experiments on setting the use-by date.
- MFDS will continue to strive for safe food manufacturing and distribution, consumer health protection, and fair food trade through international harmonization of food labeling standards, and will do its best to realize carbon neutrality by developing various policies to reduce food waste.

☐ Overall Results of Setting Use-by Date (as of Jan. 19, 2023, 430 items of 34 food types)

Food Type	Number of items	Sell-by date(days)	Reference value for use-by date(days)
Processed Tofu	4	7 ~ 40	8 ~ 64
Processed Milk	4	15 ~ 17	23 ~ 26
Meal Kit	50	6 ~ 10	6 ~ 12
Snacks	1	45	81
Fruit and Veg Beverage	9	3(72hours) ~ 20	3 ~ 35
Fruit and Veg Beverage Juice	1	20	35
Fish Meat Processed Foods	1	60	92
Kimchi	1	30	35
Kimchi Paste	4	7 ~ 15	9 ~ 18
Concentrated Fermented Milk	20	10 ~ 30	10 ~ 32
Tofu	20	5 ~ 31	5 ~ 35
Rice Cake	33	1(24hours) ~ 45	28hours ~ 56
Dumplings	2	7	9~11
Dumpling Skin	1	15	16
Starch Jelly	16	9 ~ 21	9 ~ 27
Fermented Milk	16	14 ~ 31	18 ~ 55
Bacon	4	14 ~ 25	16 ~ 33
Bread	45	3 ~ 40	3 ~ 54
Fresh Noodles	15	10 ~ 50	10 ~ 60
Sausage	9	13 ~ 50	14 ~ 77
Cooked Noodles	1	60	92
Fresh Convenience Food	40	4 ~ 8	4 ~ 10
Heat-treated Eggs	1	15	15
Fish Cake	8	9 ~ 40	10 ~ 61
Baby Foods	38	5 ~ 30	5 ~ 46
Lactic Acid Beverage	5	17 ~ 40	23 ~ 71
Liquid Whole Egg	1	3	3
Ready-to-eat Foods(sterilized)	10	10~30	11 ~ 46
Ready-to-eat Foods(unsterilized)	29	43hours ~ 5	44 ~ 123hours
Ready-to-cook Foods	22	1(24hours) ~ 50	28hours ~ 66
Chocolate Processed Products	3	30	51
Candies	1	15	23
Cream Fermented Milk	2	16 ~ 30	28 ~ 40
Pressed Ham	7	16 ~ 50	23 ~ 77
Ham	6	10 ~ 45	11 ~ 61