

Foods Labeling Standards

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Korea Food & Drug Administration

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Revised Jul. 13, 1996, Ministry of Health & Welfare Notification No. 96-51

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Enacted Oct. 7, 1998, Korea Food & Drug Administration Notification No. 98-96

Revised Feb. 18, 1999, Korea Food & Drug Administration Notification No. 99-15

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Article 1 (Purpose) The purpose of this Notification is to promote sanitary handling of foods and provide consumers with correct information by prescribing the labeling standards for foods, food additives, apparatus or container · package (hereinafter, "foods") according to Article 10, the Food Sanitation Act (hereinafter, "the Act").

Article 2 (Definition of Terms) The terms used in this Notification are defined as follows:

1. "Product name" refers to the unique name of an individual product.
2. "Food type" refers to the smallest unit of foods according to the standards and specifications for foods in Article 7, the Act.
3. "Date of manufacture" refers to the point when no further manufacturing or processing than packaging becomes necessary (for those products that, after packaging, undergo additional manufacturing processes such as sterilization or pasteurization, it refers to the point when the final process is completed). However, for the capsule products, it refers to the point when encapsulation · molding is completed; for the products subject to food subdivision

business, it refers to the date of manufacture of the raw materials for food subdivision; and for the products subject to only a simple processing where the storability of the raw materials is not altered, it refers to the point when the raw materials are packaged.

4. "Sell-by-date" refers to the period which starts from the date of manufacture and during which the product is allowed to be sold to consumers.
5. "Raw materials" refer to the materials, except for purified water purposely applied to the product, that are used for manufacturing • processing or cooking of food or food additives and are contained in the final product.
6. "Food components" refer to the nutrients or non-nutrients additionally added to the product or the elements of raw materials that are used for manufacturing • processing or cooking of food or food additives which are not additionally added to the product.
7. "Nutrients" refer to those food components which supply energy; which are required for the growth, development and maintenance of the body; or the lack of which triggers biochemical or physiological changes. "Sugars" among nutrients refer to all monosaccharides and disaccharides contained in the food.
8. "One portion" or "one serving" refers to the amount of a product, depending on its characteristics, appropriate for its average main consumer to ingest in a single serving.
9. "Nutrition labeling" refers to the labeling of the quantity of the nutrients contained in a unit of the product.
10. "Nutrition claim" refers to the labeling of whether, or the degree to which, certain nutrients are contained in the product through certain terms such as "free," "low," "high," "enriched," "added" and "reduced." It is as follows:

- a. "Nutrient content claim" : It refers to the labeling of whether, or the degree to which, certain nutrients are contained through such expressions as "no ○○," "low ○○," "high ○○," "with ○○," etc. so as to emphasize the quantity of the nutrient in question.
 - b. "Nutrient comparative claim" : It refers to the labeling of whether, or the degree to which, certain nutrients are contained in the product through certain terms such as "less," "more," "enriched," "added," etc. so as to make a distinction from other products of the same type.
- 11. "Nutrient reference value" refers to the average daily intake of nutrients that is used in food labeling so as to help consumers better understand the nutritional value of the food and easily compare nutrients among different foods.
 - 12. "Primary display panel" refers to the side, among the labeling sides of container · package, that bears the trademark, logo, etc. and is usually shown when consumers purchase food or food additives.
 - 13. "Main ingredients" refer to the raw materials that exceed the composition standards for food components as prescribed in the standards and specifications of food according to Article 7, the Act or the ingredients that are used to make a distinction from other foods through considerations of the main use of each food, and the characteristics of the product, etc.

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

- 1. Food or food additives
 - a. The food that is manufactured · processed after it is reported for food manufacturing · processing business according to Article 7, subparagraph 1, the Enforcement Decree of the Food Sanitation Act

(hereinafter, "the Decree") or for spot-sale food manufacturing · processing business according to Article 7, subparagraph 2, the Decree; However, for edible ice it is limited to a packaged product weighing 5 Kg or less.

- b. The food additive that is manufactured · processed after it is permitted for food additives manufacturing business according to Article 7, subparagraph 3, the Decree;
 - c. The food or food additive that is subdivided after it is reported for food subdivision business according to Article 7, subparagraph 5(a), the Decree;
 - d. Irradiated food;
 - e. Imported food or imported food additives
 - f. The food, other than those in (a) through (e), that is contained in container · package or the imported, raw agricultural · forest · livestock · fishery product that is contained in container · package; However, it does not include the product that is transparently packaged using plastic wrap, etc. so as to make the contents visible.
2. Apparatus or container · package (including imported products)
- a. The apparatus or container · package whose standards and specifications are determined according to Article 9, paragraphs 1 and 2, the Act;
 - b. Pottery

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

- 1. Product name (excluding apparatus or container · package)
- 2. Food type (limited to those specifically designated)
- 3. <Deleted Feb. 18, 1999>
- 4. Business name and location

5. Date of manufacture (limited to those specifically designated)
6. Sell-by-date (excluding food additives and apparatus or container · package)
7. Net content (excluding apparatus or container · package)
8. The names (material name for apparatus or container · package) and quantities (limited to the case in which raw materials are used as the whole or a part of the product name) of raw materials
9. The names and quantities of food components (limited to the case in which food or food components to be labeled are used as the whole or a part of the product name)
10. Nutrients (limited to those specifically designated)
11. Miscellaneous as prescribed in the detailed labeling standards for foods

Article 5 (Labeling Method) The method of labeling foods (hereinafter, it includes imported foods) is as follows:

1. The product name according to Article 4, subparagraph 1, the food type according to Article 4, subparagraph 2, and the contents according to Article 4, subparagraph 7 shall be labeled on the primary display panel.
- 1-2. Pieces of Information other than those required to be labeled on the collective display panel according to subparagraph 1 shall be labeled collectively at a certain position so that consumers can discern them easily. However, this may not affect the business name and location according to Article 4, subparagraph 4, the nutrients according to Article 4, subparagraph 10, and miscellaneous as prescribed in the detailed labeling standards for foods according to Article 4, subparagraph 11.
2. Information subject to labeling shall be labeled on the container ·

package of each smallest sales unit sold to consumers. However, it can be labeled on the container · package of each smallest distribution unit supplied to retailers for those confectionaries, candies, chocolates, chewing gums and jams that have the inside package and stand little chance of causing sanitary problems.

3. Information subject to labeling shall be labeled with a color distinguished from the background color so that consumers can discern it easily and with the following letter sizes. However, this may not affect those taxable products with a bottle cap that are to be recollected for reuse.

a. The letters for food type and net content shall be 12 points or bigger. However, if the product name is smaller than 22 points, the letters for food type and net content can be 7 points or bigger.

b. The letters for date of manufacture, sell-by-date, raw materials, and food components and quantities shall be 7 points or bigger.

c. The letters for product name, business name and location, nutrients, and miscellaneous as prescribed in the detailed labeling standards for foods shall be 6 points or bigger.

4. Labeling shall be done in Korean using unerasable ink · seal or stamp; however, Chinese characters or foreign languages can be used together or written in tandem with Korean, in which case the size of Chinese characters or foreign languages shall be equal to or smaller than that of Korean letters. However, foreign languages may be labeled to be bigger than Korean letters for imported foods and trademarks registered according to the Trademark Act.

5. <Deleted Jul. 28, 2000>

6. A container or package that bears the label of a different manufacturing business shall not be used. However, this may not

affect the container that does not have a harmful effect on food and is used not to be distributed or sold in markets but to supply raw materials for another company.

Article 6 (Exception from Labeling Requirements) Due to its characteristics, food under each of the following subparagraphs, notwithstanding Articles 4 and 5, may be labeled as follows:

1. In the case where spot-sale food manufacturing · processing business operator displays and sells the food of his or her own manufacturing · processing; if information subject to labeling is labeled on the display shelf or indicated on an additional bulletin board, then the operator may omit labeling for each individual product.
2. If, due to the characteristics of packaging, labeling using ink · seal or stamp is impossible, then a sticker on which information subject to labeling is printed can be used instead; however, it shall be adhered firmly so that it does not come off. For canned · bottled products and bottle products, etc., a label bearing information subject to labeling can be used by adhering it to the product firmly so that it does not come off.
3. <Deleted Jul. 28, 2000>
4. For the food relevant to Article 3, subparagraph 1(f), only product name (name of contents), business name, date of manufacture (date of packaging), net content, storage and handling methods can be labeled.
5. If pickled food (limited to pickled radish), soybean curds or starch jellies are sold using a portable sanitary box, only business name and location can be labeled on the box.
6. For exported food, labeling can be made according to the importer's

needs.

7. Labeling methods for imported foods

- a. For those foods distributed also in the exporting country, labels used in the exporting country shall be kept and a sticker bearing Korean letters can also be used; however, the sticker shall be adhered firmly so that it does not come off and the sticker shall not cover major information such as nutritions indicated on the original container · package. However, for those foods that are imported while packaged with a container · package bearing Korean letters, a sticker shall not be used to indicate information subject to labeling.
- b. The exporting country and the manufacturing company can be indicated in its language on the Korean-bearing sticker.
- c. If information subject to labeling on the primary display panel cannot be labeled on the primary display panel, it shall be labeled on a Korean-bearing sticker using letters of 12 points or bigger.
- d. If food or food additives are used as ingredients to manufacture · process the company's own products (hereinafter, "ingredients to manufacture the company's own products"), then product name, business name, and date of manufacture (limited to food additives) or sell-by-date (limited to food) can be labeled.
- e. For imported foods, Korean labeling may be omitted in the following cases:
 - 1) The raw agricultural · forest · livestock · fishery product that is not contained in container · package;
 - 2) Food or food additives, as ingredients to manufacture the company's own products, whose product name in the exporting country, business name, and date of manufacture or sell-by-date are indicated on the original container · package or label; However, this may not apply if product name, business name, and

date of manufacture or sell-by-date are not indicated on the original container · package or label.

3) Foods imported to earn foreign reserves according to Article 34, the Enforcement Decree of the Foreign Trade Act; however, foods imported for use in tourism industry according to Article 34, paragraph 1, subparagraph 3, the Enforcement Decree of the Foreign Trade Act. shall be excluded.

Article 7 (Detailed Labeling Standards for Foods) The detailed labeling standards for foods shall be as prescribed in 「Enclosure 1」 .

Article 8 (Tolerance of Weight, etc.) When indicating weight or volume according to Article 4, subparagraph 7, tolerance between the content indicated on the container · package and the actual content shall be as prescribed in 「Enclosure 2」 .

ADDENDA (Jan. 1, 1996)

①(Enforcement Date) This Notification shall enter into force on January 1, 1996.

②(Nullification of Other Notifications) The Labeling Standards for the Package and Design, etc. of Ginseng Products (Ministry of Health & Welfare Notification No. 90-13, Feb. 10, 1990) shall be nullified.

ADDENDA (Jul. 13, 1996)

Article 1 (Enforcement Date) This Notification shall enter into force on July 13, 1996.

Article 2 (Transitional Measures concerning the Labeling Standards for Foods) The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until December 31, 1997. However, crystalized · processed salt and red ginseng products newly categorized according to the revision of the Salt Management Act and the enactment of the Ginseng Industry Act shall be pursuant to this Notification starting from its enforcement date except for those products that were manufactured · processed or imported before the enforcement date and are now in distribution.

ADDENDA (Jan. 19, 1998)

Article 1 (Enforcement Date) This Notification shall enter into force on the date of its notification.

Article 2 (Transitional Measures concerning the Labeling Standards for Foods) The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until December 31, 1998, except for the revised provision of 1. General Standards for Foods, a., 10), m) in Enclosure 1. Detailed Labeling Standards for Foods.

ADDENDA (Oct. 7, 1998)

This Notification shall enter into force on October 7, 1998.

ADDENDA (Feb. 28, 1999)

①(Enforcement Date) This Notification shall enter into force on the date of its notification.

②(Transitional Measures concerning the Labeling Standards for Foods)
The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until February 29, 2000.

ADDENDA (Jul. 28, 2000)

①(Enforcement Date) This Notification shall enter into force on the date of its notification.

②(Transitional Measures concerning the Labeling Standards for Foods)
The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until January 28, 2002.

ADDENDA (Aug. 27, 2002)

- ①(Enforcement Date) This Notification shall enter into force on the date of its notification.
- ②(Transitional Measures concerning the Labeling Standards for Foods)
The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until March 31, 2003.

ADDENDA (May 23, 2003)

- ①(Enforcement Date) This Notification shall enter into force on the date of its notification. However, the revised provision of subparagraph 1, a, 11), p), (3) in 「Enclosure 1」 shall enter into force six months after its notification, and the revised provisions of subparagraph 1, a, 8), b) and a, 10), a), (4) through (6) shall enter into force one year after its notification.
- ②(Transitional Measures concerning the Labeling Standards for Foods)
The foods manufactured · processed · sold or imported by a person who has been granted a certificate of business permission or business report according to previous provisions at the time this Notification enters into force can be governed by the previous labeling standards until December 31, 2003.

『Enclosure 1』

The Detailed Labeling Standards
for Foods (with regards to Article 7)

『Enclosure 1』
The Detailed Labeling Standards for Foods
(with regards to Article 7)

1. General Labeling Standards for Foods

A. Food (including imported food)

1) Product Name

- a) Product name shall be the unique name of the product and be the one which is reported or notified to licensing authority (to report-receiving authority in the case of imported food).
- b) Product name, in order to avoid misleading or confusing consumers, shall not use any expressions other than business name · logo or trademark or include any expressions that either fall under the scope of false/exaggerated labeling and advertisement in Article 6, the Enforcement Rule of the Food Sanitation Act or may mislead consumers or confuse them with a product of a different type.
- c) The following subparagraphs shall be observed if the name of an ingredient or the name of a food component is to be used as the whole or a part of the product name.
 - (1) <Deleted Jul. 28, 2000>
 - (2) <Deleted Jul. 28, 2000>
 - (3) If a generic name such as fruit, vegetable, fish, marine product, meat, etc. is to be used as the whole or a part of a product name, the combined amount of two or more raw materials (*e.g.* apple, pear, grape, etc. in the case of fruit) shall be 15% or greater as they are measured before they are processed. In this case, the

names and quantities of those two or more raw materials shall be labeled in the section for the names of food components.

- (4) If the name of an ingredient or food component used during manufacturing · processing is to be used as the whole or a part of the product name, the name and quantity of the given ingredient or food component shall be labeled on the primary display panel, the section for the names of raw materials or the section for the names of food components, using letters of 12 points or bigger. However, it shall use letters of 7 points or bigger if the size of the product name is smaller than 22 points. In addition, if an ingredient or food component added to give "taste" or "flavor" is to be used as the whole or a part of the product name, the word "taste" or "flavor" shall be labeled next to, and using the same letter size as that of, the product name and the name of the given ingredient or food component shall be labeled around the product name or "○○ flavor added" or "with ○○ flavor" shall be labeled.
- (5) If the names of two or more raw materials are to be combined to make a product name, the names and quantities of those food components or raw materials shall be labeled in the section for the names of food components.
- (6) If a certain food component that accounts for the greatest share of the net content except for water and subsidiary ingredients can satisfy the characteristics of the product, the given food component can be labeled as the whole or a part of the product name. In this case, the name and quantity of the given food component shall be labeled in the section for the names of food components.
- (7) If food such as *ogokbap* (five grain dish), *sujonggwa* (persimmon

punch), *sikhye* (sweet rice juice), etc. whose food components are commonly used as their generic names contain, in proper amounts, those ingredients that have been traditionally used for the same food, then the generic food name can be labeled as the whole or a part of the product name. In addition, a food component like "*gim* (dried laver)" in "*gimbop*" that is made according to traditional culinary customs can be used as the whole or a part of the product name.

(8) A fish-flavored meat product (crab-flavored meat, shrimp-flavored meat, etc.) shall indicate that it is not the specific fish meat that is suggested by its product name or drawing and also label the quantities or proportions of major components and the names of flavors. If a certain kind of fish meat makes up less than 35%, no drawings or pictures related to the specific fish can be used on the container or package.

(9) <Deleted Aug. 27, 2002>

d) Those products that are not in conformity with the standards and specifications for dairy products or meat products shall not use any names of dairy products, processed dairy products, meat or meat products. However, this does not apply to those foods that have their own standards and specifications according to Article 7, the Act.

e) A product name for imported food can be labeled using its Korean translation, and the product name which is translated into Korean shall comply with the provisions of a) through e) and shall be labeled next to the product name which is written in the original foreign language.

2) Food Types

a) Food type shall be labeled on the primary display panel for the

following foods. However, this may not apply if food type is used as the whole of a part of the product name.

- (1) Tea products
- (2) Beverages (limited to miscellaneous beverages)
- (3) Special nutritional food
- (4) Health supplement food
- (5) Extracted processed food among miscellaneous foods
- (6) General processed food outside the scope of the standards and specifications for each food
- (7) Food that uses as the whole or a part of the product name a fanciful name that does not have relevance to its characteristics or type
- (8) Food that is requested to label its food type according to the individual criteria for each food

b) General processed food outside the scope of the standards and specifications for each food according to the provision of a)(6) shall, in accordance with food type, be labeled as processed grain product, processed soybean product, processed potato product, processed starch product, processed edible oil and fat product, processed sugar product, processed fruit·vegetable product, processed fishery product, or miscellaneous processed product, and shall not label any names of food group, food class or food type according to the standards and specifications for each food according to Article 7, the Act.

3) <Deleted Feb. 18, 1999>

4) Business Name & Business Location

a) Foods manufacturing · processing business shall label its business

name and location as they have been submitted to licensing or report-receiving authority for the purpose of business permission or registration according to Article 22, the Act. In this case, the business location can be replaced by a location that is responsible for exchanging returned products.

- b) Food subdivision business and distribution specialized sale business shall label the name and location of the business in question next to the name (including location) of manufacturing business.
- c) In the case of foods import & sales business, the name and location of the business and the name of the manufacturing business of the given product shall be labeled. However, if the name of an overseas manufacturing business is labeled in foreign language, the business name may not be additionally labeled in Korean.
- d) If the name or location of a sale business, etc. that falls outside the scope of a) and b) is to be labeled in tandem, its letter size shall be equal to or smaller than that of the name of manufacturing business.

5) Date of Manufacture

- a) Information subject to labeling is limited to lunch box foods, sugar, crystalized · processed salt and alcoholic beverages (in the case of alcoholic beverages, date of manufacture can be omitted if manufacturing serial number or bottling date is labeled) and lunch box food shall also label the manufacturing time.
- b) If a manufacturer labels the date of manufacture for products other than lunch box foods, the following shall be observed.
 - (1) Date of manufacture shall be labeled as "yy.mm.dd",

"yyyy.mm.dd" or "yyyy/mm/dd" and if it is difficult to label the date of manufacture on the collective display panel, the position where it is labeled instead shall be indicated on the collective display panel. However, if, in the case of imported foods, simply the order of year, month and date is different from above, how the order shall be read shall be indicated so as to help consumers understand it.

- (2) For canned products, it is possible to label only the last digit for year; label "O," "N," and "D" for October, November and December respectively; and label "0" in front of the dates 1 through 9.
- (3) Beverages (excluding beverages containing lactic acid bacteria and pasteurized beverages containing lactic acid bacteria) can label only manufacturing "year and month" if labeling is to be made on the cap.
- (4) Milk · fermented milk or beverages containing lactic acid bacteria (including pasteurized beverages containing lactic acid bacteria) can label manufacturing "date" only.

6) Sell-by-date

a) Food shall have its sell-by-date labeled according to the following criteria. However, sugar, ice creams, ice cakes, edible ice, chewing gums among cookies (limited to the products with the small package) and crystalized · processed salt and alcoholic beverages (excluding *takju* and *yakju*) can omit labeling of sell-by-date.

- (1) Sell-by-date shall be labeled as "until yy.mm.dd", "until yyyy.mm.dd" or "until yyyy/mm/dd" and if it is difficult to label the sell-by-date on the collective display panel, the position

where it is labeled instead shall be indicated on the collective display panel. However, if, in the case of imported foods, simply the order of year, month and date is different from above, how the order shall be read shall be indicated so as to help consumers understand it.

- (2) If date of manufacture is labeled, it is possible to label as an indication of the sell-by-date "within ○○ days from the date of manufacture", "within ○○ months from the date of manufacture" or "within ○○ years from the date of manufacture."
 - (3) Lunch box foods shall label the sell-by-date as "until mm/dd/hh" or "until dd/hh."
 - (4) If product manufacturing · processing and packaging are processed in a single batch through automated facilities and thus manufacturing time can also be automatically labeled, then it is possible to label the sell-by-date as "until mm/dd/hh."
- b) If there are certain conditions to be met for proper use or preservation, they shall be labeled together with the sell-by-date. In this case, products subject to freezing- or refrigeration-based storage · distribution shall be labeled as 『freezing-based storage』 or 『refrigeration-based storage』 and shall indicate freezing or refrigeration temperatures necessary to maintain the quality of the product.
 - c) If different products with different sell-by-dates are packaged together, the shortest sell-by-date shall be labeled.

7) Net Content

- a) It shall be indicated through the weight · volume or number of contents according to their property: if the contents are solid or semi-solid, it shall be labeled through their weight; if the contents are

liquid, it shall be labeled through their volume; if the contents are a combination of solid and liquid (including those liquids that are not to drink directly), it shall be labeled through their weight or volume; and if net content is labeled through the number of contents, then the weight or volume shall be indicated in parenthesis.

- b) The food packaged together with any liquid that is to be thrown away before intake (excluding those liquids that are naturally generated due to product characteristics) shall indicate the weight of the food minus the liquid.
- c) In the case of tablet-type products, the number of tablets and the total weight within a container · package for sales shall be indicated. In the case of capsule-type products, the number of capsules and the net contents minus the weight of the capsule materials shall be indicated. In this case, the weight of capsule materials shall be less than 50% of the total weight of the capsules including the contents.

8) Names and Quantities of Raw Materials

- a) Five or more food components or raw materials except for purified water artificially added to the product shall be labeled. In this case, the names of major ingredients prescribed in the standards and specifications of foods in Article 7, the Act shall be labeled first and be done so in descending order of proportions.
- b) Notwithstanding the provisions of a), if those foods such as eggs (limited to poultry meat), milk, buckwheats, peanuts, soybeans, wheats, mackerels, crabs, pork, peaches and tomatoes that are known to cause allergy among Koreans are contained; if food components obtained through extraction, etc. from those foods are used as raw materials; or if foods that contain those foods or food components are used as raw materials, then the names of those

raw materials shall be labeled regardless of their quantities.

[*for example:* cookies containing chicken eggs – chicken eggs;
cookies that use as their raw materials yolk extracted from eggs
– yolk (chicken eggs); processed food that uses as its raw
materials cookies that in turn used eggs or yolk as their raw
materials – chicken eggs, yolk (chicken eggs)]

- c) If the names and quantities of raw materials or components have to be labeled according to the provisions of 1) Product Name, their quantities shall be labeled in percentage.
- d) For the food that contains food additives for the following usages, the names and usages of the food additives shall be labeled. However, for those synthetic food colors other than Food Yellow No. 4 and its Aluminum Lake, it is possible to label their usages only.

Food Additives	Usages
Sodium Saccharin Aspartame Disodium Glycyrrhizinate Trisodium Glycyrrhizinate Suclarose Acesulfame Potassium	Synthetic Sweeteners
Food Green No. 3 Food Green No. 3 Aluminium Lake Food Red No. 2 Food Red No. 2 Aluminium Lake Food Red No. 3 Food Red No. 40 Food Red No. 40 Aluminium Lake Food Red No. 102 Food Blue No. 1 Food Blue No. 1 Aluminium Lake Food Blue No. 2 Food Blue No. 2 Aluminium Lake Food Yellow No. 4 Food Yellow No. 4 Aluminium Lake Food Yellow No. 5 Food Yellow No. 5 Aluminium Lake Copper Chlorophyll Sodium Copper Chlorophyllin Sodium Iron Chlorophyllin Iron Sesquioxide Titanium Dioxide Annatto, water-soluble Carmine	Synthetic Colors
Dehydroacetic Acid Sodium Dihydroacetate Sorbic Acid Potassium Sorbate Calcium Sorbate Benzoic Acid Sodium Benzoate Potassium Benzoate Calcium Benzoate Methyl p-hydroxy Benzoate Butyl p-hydroxy Benzoate Ethyl p-hydroxy Benzoate Propyl p-hydroxy Benzoate Isobutyl p-hydroxy Benzoate Isopropyl p-hydroxy Benzoate Propionic Acid Sodium Propionate Calcium Propionate	Synthetic Preservatives

Food Additives	Usages
Butylated Hydroxy Toluene Butylated Hydroxy Anisole Propyl Gallate Erythorbic Acid Sodium Erythorbate Ascorbyl Stearate Ascorbyl Palmitate Disodium Etylenediaminetetraacetate (EDTA) Calcium Disodium EDTA <i>tert</i> -Butylhydroquinone	Antioxidants
Sodium Bisulfite Sodium Sulfite Sodium Hydrosulfite Sulfur Dioxide Potassium Metabisulfite Sodium Metabisulfite	"Bleaching Agents" for bleaching; "Synthetic Preservatives" for preservation, "Antioxidants" for antioxidation
Calcium Hypochlorite Sodium Hypochlorite Bleaching Powder Sodium Dichloroisocyanurate	"Synthetic Sterilizers" for sterilization; and "Bleaching Agents" for bleaching
Sodium Nitrite Sodium Nitrate Potassium Nitrate	Colorants

e) When the contents of soluble components (or extracts) that are used as raw materials for food are labeled, the solid quantity (%) of each ingredient shall be labeled together.

9) Names and Quantities of Food Components

In labeling those food components that have not been directly added to but used for the product, their names and actual contents shall be labeled in terms of weight or volume. However, if such components are to be labeled in accordance with nutrition claims, the regulations with regards to nutrition claims can be applied.

10) Nutrients, etc.

a) Products subject to labeling

- (1) Special nutritional food or health supplement food
 - (2) Food pursuant to nutrition labeling
 - (3) Food pursuant to nutrition claim (excluding those that are specified according to the standards and specifications of foods)
 - (4) Load breads and breads among confectionaries
 - (5) Cooked noodles, fried noodles, gelatinized dried noodles and improved cooked noodles among noodles
 - (6) Retort food
- b) Labeling methods
- (1) Nutrients shall be labeled per 100g or 100ml, as measured at the point of sales, or nutrients shall be labeled per one package if the package is equal to one portion. If the number of portions is labeled on the container · package (*e.g.* "○○ portions" or "○○ servings"), nutrients can be labeled per portion or per serving **【*e.g.* ○○ g per portions (○○ portions) or ○○g per serving (○○ servings)】** . If the product is contained in the liquid that usually is not ingested, its nutrients shall be calculated based on the solid amount.
 - (2) Nutrition labeling shall conform to the following categories.
 - (a) Food subject to nutrition labeling shall, without fail, label the names and quantities, and the percentages of nutrient reference values (% , excluding the calory) according to Table 2 Nutrient Reference Values, with regards to calory, carbohydrate, protein, fat and sodium.
 - (b) For vitamins and minerals (excluding sodium), special nutritional food and health supplement food can label all the items in Table 2 Nutrient Reference Values voluntarily. The other kinds of food can label vitamins A, D, E, C, B₁ and B₂, niacin, vitamin B₆, folic acid, calcium, phosphate, iron and zinc voluntarily; however, when they are labeled or are indicated through nutrition claims, the names and quantities, and

proportions (%) according to Table 2 Nutrient Reference Values, of those nutrients in question shall be labeled.

- (c) Dietary fiber and cholesterol can be voluntarily labeled; however, when they are labeled or are indicated through nutrition claim, the names and quantities, and proportions (%) according to Table 2 Nutrient Reference Values, of those nutrients in question shall be labeled.
 - (d) Those sugars, fatty acids and amino acids whose nutritional standards are not specified can be voluntarily labeled; however, when they are labeled or are indicated through nutrition claim, the names and quantities of those nutrients in question shall be labeled.
 - (e) When nutritions are to be labeled according to the provisions of a) through d) for the foods that cater to certain groups such as infants · babies, pregnant · nursing women and patients, they may not have to label the percentages of nutrient reference values according to Table 2 Nutrient Reference Values, but they shall label proportions (%) with regards to the recommended standards for the group in question according to Table 1-2 Koreans' Recommended Daily Nutrients Intake.
- (3) Terms such as "Low", "Free", "High (*or* Rich)" and "Source" can be indicated only when the following general standards and the standards for nutrition claims are met.
- (a) General Standards
 - 1. The claims "Free" and "Low" can be used only when the nutrients in question are lowered or removed through manufacturing · processing procedures. However, in the case of the food that is in conformity with the "Free" or "Low" criteria without particular manufacturing · processing procedures, the

claims "No" and "Low," can be used only when it is indicated that other foods of the same type are also in conformity with the "Free" or "Low" criteria.

2. When either of the claims, "Free" and "Low," is used for saturated fat, the quantity of cholesterol contained in the product in question shall be labeled. However, it can be omitted if the product in question is in conformity with the "cholesterol-free" criteria.

< Standards for Nutrient Content Claims >

Nutrients	Nutrition Claims	Conditions
Calory	Low	Less than 40kcal per 100g, or less than 20kcal per 100ml
	Free	Less than 4kcal per 100ml
Fat	Low	Less than 3g per 100g, or less than 1.5g per 100ml
	Free	Less than 0.5g per 100g or per 100ml
Saturated Fat	Low	Less than 1.5g per 100g or less than 0.75g per 100ml, and less than 10% of the calory
	Free	Less than 0.1g per 100g or less than 0.1g per 100ml
Cholesterol	Low	Less than 20mg per 100g or less than 10mg per 100ml, and saturated fat being less than 1.5g per 100g or less than 0.75g per 100ml, and saturated fat being less than 10% of the calory
	Free	Less than 5mg per 100g or less than 5mg per 100ml, and saturated fat being less than 1.5g per 100g or less than 0.75g per 100ml, and saturated fat being less than 10% of the calory
Sugars	Free	Less than 0.5g per 100g or per 100ml
Sodium	Low	Less than 120mg per 100g
	Free	Less than 5mg per 100g
Dietary Fiber	Source	3g or more per 100g, or 1.5g or more per 100kcal
	High <i>or</i> Rich	6g or more per 100g, or 3g or more per 100kcal
Protein	Source	10% or greater of the nutrient reference value per 100g, 5% or greater of the nutrient reference value per 100ml, or 5% or greater of the nutrient reference value per 100kcal
	High <i>or</i> Rich	20% or greater of the nutrient reference value per 100g, 10% or greater of the nutrient reference value per 100ml, or 10% or greater of the nutrient reference value per 100kcal
Vitamins or Minerals	Source	15% or greater of the nutrient reference value per 100g, 7.5% or greater of the nutrient reference value per 100ml, or 5% or greater of the nutrient reference value per 100kcal
	High <i>or</i> Rich	30% or greater of the nutrient reference value per 100g, 15% or greater of the nutrient reference value per 100ml, or 10% or greater of the nutrient reference value per 100kcal

- (4) Terms such as "More", "Less", "Reduced *or* Light", "Enriched" and "Added" can be used only when the following conditions are met.
- (a) If the gap between the product's nutritional quantity and the standard value of other products is to be labeled in terms of percentage or absolute value, the standard value of other products shall be calculated using products by three or more business with the greatest market shares.
 - (b) In the case of calory and major nutrients, the gap between the product's nutritional quantity and the standard value of other products shall be a minimum 25%; and in the case of minor nutrients, the gap between the product's nutritional quantity and the recommended daily intake shall be a minimum 10%. In addition, the absolute value of the gap shall be bigger than the standard value of "Low" in the case of "Less, Light or Reduced" and be bigger than the standard "With" value in the case of "More, Enriched or Added."
- (5) The details of nutrition labeling and nutrition claims are as follows:
- (a) Calory shall be labeled in kcal and be rounded off to the nearest 5kcal and calories less than 5kcal can be labeled as 0. Calories shall be the sum of values with 4kcal, 4kcal and 9kcal per gram (g) for carbohydrate, protein and fat, respectively and with 7kcal and 3kcal per gram for alcohol and organic acid, respectively. However, if the quantity of dietary fiber among carbohydrates is to be labeled, it can be calculated by carbohydrates minus dietary fiber.
 - (b) Carbohydrates shall be labeled in gram (g) and be rounded off to the nearest 1g. In this case, carbohydrates less than

1gram and 0.5g can be labeled as "less than 1g" and "0". respectively. The quantity of carbohydrates refers to the value of food weight minus crude protein, crude fat, moisture and ash.

① If dietary fiber or sugars are to be labeled, their names and quantities shall be labeled right below carbohydrates in parenthesis according to the labeling methods of carbohydrates.

(c) Proteins shall be labeled in gram (g) and be rounded off to the nearest 1 gram (g). In this case, proteins less than 1g and 0.5g can be labeled as "less than 1g" and "0".

(d) Fat shall be labeled in grams (g). If they are 5g or below they shall be rounded off to the nearest 0.5g; if they are greater than 5g they shall be rounded off to the nearest 1g. In this case, fat less than 0.5g can be labeled as "0".

① If saturated fatty acids or unsaturated fatty acids are to be labeled, their names and quantities shall be labeled right below fat in parenthesis according to the labeling methods of fat.

② If cholesterol is to be labeled, the name and quantity in mg shall be labeled right below fat and it shall be rounded off to the nearest 5mg. If it is 2mg to less than 5mg, it can be labeled as "less than 5mg" and if it is less than 2mg it can be labeled as "0".

(e) Sodium shall be labeled in mg, and if it is between 5mg to 120mg it shall be rounded off to the nearest 5mg and if it is greater than 120mg it shall be rounded off to the nearest 10mg. If it is less than 5mg it can be labeled as "0".

(f) The names and units of vitamins and minerals shall be labeled according to Table 2 Nutrient Reference Values and if they are lower than 2% they can be labeled as "0".

(g) If the quantity of a certain nutrient is zero, its name and quantity may not have to be labeled. However, this does not

apply if the product is pursuant to nutrition claims.

(6) The tolerance between the labeled and measured values of nutrients shall be as follows:

(a) The measured values of calory, sugars, fats, saturated fats, cholesterol and sodium shall be less than 120% of each of the indicated values; the measured values of vitamins, minerals, proteins, carbohydrates and dietary fiber shall be 80% or greater of each of the indicated values. However, if the specification for components, according to the standards and specifications of foods, Article 7, the Act, is described as "the indicated value or greater" the measured value shall be the indicated value or greater, and if it is described as "the indicated value or smaller" the measured value shall be the indicated value or smaller.

(b) Even when the measured value falls outside the scope as defined in (a), if the gap is within the corresponding rounding-off unit according to (5) the details of nutrition labeling and nutrition claims, it shall be considered to be within tolerance levels.

11) Other Information Subject to Labeling

a) If the product uses a recyclable bottle, information about refund for bottle deposit shall be clearly labeled on the bottle or cap.

b) In the case of irradiated food, the name and telephone of the business, and the date and dose of irradiation shall be labeled; irradiation shall be indicated; and the irradiation design whose diameter is 5cm or bigger shall be labeled.



- c) When food subdivision business subdivides and repackages food, the originally labeled information shall not be changed.
- d) Frozen food such as meat shall bear the indication: "Once it thaws, please do not refreeze it, for it has already been frozen."
- e) Fruit · vegetable beverages, milk, etc. that are prone to decomposition · deterioration once they are open shall bear the indication: "Once you open it, refrigerate or drink it immediately."
- f) Canned · bottled products shall comply with the followings:
 - (1) · (2) <Deleted Aug. 27, 2002>
 - (3) The solid amount and net content of contents shall be labeled on the section for food components.
 - (4) Acid canned food shall be labeled as "acid canned food."
 - (5) The "ring-pull-opener" canned product the opening of which may cause an injury shall, in a manner that is easily discernable to consumers, bear the indication: "When you open the can, be careful not to have your hand touch the edge."
- g) Retort food shall be labeled as "retorted food."
- h) Frozen food shall be labeled according to the following criteria:
 - (1) It shall be labeled as either frozen food good to eat unheated or frozen food to eat after heated.
 - (2) Frozen food to eat after heating shall be additionally labeled as either "food heated before freezing" or "food unheated before freezing" depending on whether it was heat-treated, etc. Fermented products or products containing lactic acid bacteria shall indicate the number of yeasts or lactic acid bacteria.
 - (3) Frozen food shall indicate the methods of storage in freezing conditions and the methods of thawing for cooking.
 - (4) Products that require cooking or heating shall indicate the methods of cooking or heating.

- (5) The label shall not be done in a manner in which consumers can be misled into thinking the whole of the raw materials is meat or produce. However, this may not apply if the quantity of meat or produce is labeled on the same position as that of the product name.
- (6) If two or more kinds of meat are used as raw materials, the name of a single kind of meat shall not be used as the product name. However, this may not apply if the quantity of the meat is labeled on the same position as that of the product name.
- i) Among those products that have to label the food type of general processed food other than the standards and specifications for each food according to the provisions of 2), b), fried · oil-treated food shall be labeled as "fried · oil-treated food," and pasteurized products and sterilized products shall be labeled as "pasteurized products" and "sterilized products," respectively.
- j) Container or package made of synthetic resin shall label the material used. In this case, container or package made of synthetic resin, according to material, be labeled as either "polyvinylchloride," "polyethylene," "polyethylene, fluorinated," "polypropylene" "polystyrene," "polychlorovinylidene," "polyethyleneterephthalate," or "phenolformaldehyde."
- k) If "recommended before and after drinking," "hangover cure," etc. are to be labeled, the warning, "excessive drinking compromises your health," etc. shall be labeled together.
- l) Products that use aspartame shall bear the indication: "phenylalanine is contained."
- m) Terms such as Ionized water, living water, medicinal water, etc. shall not be used.
- n) Food imported for "congenital dysbolism patients" shall bear the indications that "it is food for congenital dysbolism patients" and

"it shall be used according to the prescription of your doctor." This also applies to the food that is acknowledged as foods for special medical purposes by Commissioner of Korea Food and Drug Administration.

o) Organic processed food or terms similar to it can be used only when the following criteria are met.

(1) Domestic Food

(a) Raw Materials

① Among the raw materials used for manufacturing · processing the food (hereinafter, excluding purified water and sodium chloride), 95% or more shall be agricultural · livestock · forestry products (hereinafter, "organic produce") that are certified according to Article 17, the Environment-Friendly Agriculture Promotion Act as well as according to the provisions about organic agricultural and forestry products in Enclosure 3, subparagraph 2 and the provisions about organic livestock products in Enclosure 3, subparagraph 3, Article 9, the Enforcement Regulation of the Environment-Friendly Agriculture Promotion Act.

② No ingredient shall derive from a mixture of organic and non-organic produce.

③ In manufacturing · producing the food, raw materials other than "Raw Materials Usable for Manufacturing · Producing Organic Processed Food" described in Table 3 shall not be used.

④ Raw materials that are irradiated shall not be used.

⑤ Genetically modified food or food additives shall not be used.

⑥ Container · package used for the food in question shall be

recyclable or biodegradable.

(b) Methods in Manufacturing · Processing, etc.

- ① Mechanical, physical or biological (fermentation, smoking, etc.) manufacturing · processing methods shall be used, and any use of food additives shall be kept at minimum.
- ② Organic processed food and non-organic processed food shall not be manufactured · processed at the same time and through the same facility.
- ③ When non-organic processed food is manufactured · processed before organic processed food is manufactured · processed, the manufacturing facility used for manufacturing · processing non-organic processed food shall be cleared of alien substances and be thoroughly washed, etc.
- ④ Organic processed food and organic produce used as raw materials shall be kept separately from non-organic processed food and non-organic produce used as raw materials.

(c) Control of Manufacturing Plant

- ① Disinfection of pest, etc around the plant, etc. shall be done in mechanical, physical or biological ways.
- ② If the method mentioned in ① is not substantially effective, agricultural chemicals, etc. can be used; however, in this case, they shall not directly contact organic processed food and organic produce.
- ③ For washing, disinfecting and sterilizing the part of manufacturing facility that comes into direct contact with food, chemicals (excluding food additives) shall not be used. When food additives are used, no food additives shall be left in the manufacturing facility.

(2) Imported Food

- (a) The raw materials of the imported food in question shall be organic agricultural and forestry products or organic livestock products that are certified, or exceed the certification standard, according to Article 17, the Environment-Friendly Agriculture Promotion Act as well as Enclosure 3, subparagraphs 2 (in the case of organic agricultural and forestry products) and 3 (in the case of organic livestock products), Article 9, the Enforcement Regulation of the Environment-Friendly Agriculture Promotion Act.
- (b) Among the raw materials of the imported food in question, for those produce whose certification standards are lacking according to Article 17, the Environment-Friendly Agriculture Promotion Act and Enclosure 3, subparagraphs 2 (in the case of organic agricultural and forestry products) and 3 (in the case of organic livestock products), Article 9, the Enforcement Regulation of the Environment-Friendly Agriculture Promotion Act, the country that exports the product in question shall have the quality standard for the product and the product shall meet the standard.
- (c) The standards described in (1), (a) ② through ⑥, (b) and (c) shall be met.
- (d) Whether the imported food in question is in conformity with the provisions of (a) through (c) can be judged through a certificate issued by an institution [a credible institution that is certified by international organizations such as International Federation of Organic Agriculture Movements (IFOAM)] that satisfies the requirements for the labeling of organic produce and organic processed food decided by the government of the exporting country.

- p) According to the quantity of organic produce within each food (including imported food), the labeling can be made as follows:
- (1) The food that is in conformity with the provisions of o), (1), (a), ② through ⑥, (b) and (c) [in the case of imported food; the provisions of o), (2)] and does not have any food or food additives other than organic produce left in itself can be labeled as "Organic Farming 100%" or similarly.
 - (2) If the food is in conformity with the provisions of o), (1), (a), ② through ⑥, (b) and (c) [in the case of imported food; the provisions of o), (2)] and if 95% or more of the raw materials that remain in the final product are organic produce, then it can use "Organic" or a similar term as a part of the product name, can label it on the primary display panel, and can label the name, seal or logo of the institution that has certified the product in question or label or indicate the certification otherwise. In this case, the quantities of organic produce shall be indicated in percentage on the section for labeling raw materials.
 - (3) If the food is in conformity with the provisions of o), (1), (a), ② through ⑥, (b) and (c) [in the case of imported food; the provisions of o), (2)] and if **70% or more of the raw materials** to less than 95% of the raw materials that remain in the final product are organic produce, it can be label "Organic" or a similar term on any of the sides other than the primary display panel of the container · package. In this case, the quantity of organic produce shall be labeled in percentage in the section for labeling raw materials.
 - (4) If food other than those described by (1) through (3) has used organic produce as a certain ingredient, it can label "Organic" or a similar term in the section for labeling raw materials as part of the

name of the ingredient in question. In this case, the quantity of organic produce shall be labeled in percentage in parenthesis next to the name of the raw materials in question.

- q) The term "Natural" can be used for the food that does not contain any artificial (combined) flavoring agents, synthetic colors • synthetic preservatives or any other artificial or post-harvest-added synthetic components and that has not gone through additional processes other than a process of eliminating non-dietary elements or basic physical processes, or for the natural additives that are notified in the standards and specifications for food additives according to Article 7, the Act.
- r) The term "100%" can be used only when no other materials than the raw materials in question are added. However, in the case of the product that uses a concentrate by restoring it to the original state through dilution, if the concentration of the ingredient in question that has been diluted is 100% or higher, then the term 100% can be used even if the product contains food additives.
- s) The claim "Unsweetened" can be used only when sugar is not artificially used during the process of manufacturing • processing. In this case, the quantity of sugar contained in the product shall be labeled in parenthesis next to the "Unsweetened" claim.
- t) The claim "Unsalted" can be used only when no sodium chloride is artificially used during the process of manufacturing • processing. In this case, the quantity of sodium chloride contained in the product shall be labeled.

B. Food Additives (including Imported Food Additives)

1) Product Name

It shall follow 1) of the detailed food labeling information;

however, those food additives that are chemically synthetic compounds shall label the names of food additives according to Article 7, the Act. However, this does not apply for the following chemically synthetic compounds that are ingredients for artificial flavoring agents.

- Ketones
- Lactones
- Aromatic aldehydes
- Aromatic alcohol
- Isothio cyanates
- Indoles and their derivatives
- Esters
- Ethers
- Fatty acid
- Aliphatic higher aldehyde
- Aliphatic higher alcohol
- Aliphatic higher hydrocarbons
- Thio alcohols
- Thio ethers
- Terpen series hydrocarbons
- Phenols
- Phenoethers
- Furfural derivatives

2) <Deleted Feb. 18, 1999>

3) Business Name and Location

It shall follow 4) of the detailed food labeling information.

4) Date of Manufacture

It shall follow 5), b) of the detailed food labeling information. However, date of manufacture can be omitted if sell-by-date is indicated. In this case, labeling of sell-by-date shall follow 6) of the detailed food labeling information.

5) Net Content

It shall follow 7) of the detailed food labeling information.

6) Ingredients and Food Components

They shall follow 8) of the detailed food labeling information.

7) Other Information subject to Labeling

- a) According to their characteristics, food additives shall be labeled as follows: mixed products as "mixed food additives," chemically synthesized products as "chemically synthesized food additives" and miscellaneous products as "food additives," respectively. The letter size of "chemically synthesized food additives" shall follow Article 5, subparagraph 3, the Labeling Standards for Foods. In the case of mixed food additives, the main food components shall be indicated.
- b) If tar color was combined or diluted, the status of "Combined" or "Diluted" shall be indicated and the name of the real color shall be labeled.
- c) If food additives exclusively contain a mixture of chemically synthesized compounds (excluding those used for flavor), their names and quantities shall be labeled; in the case of preparations of natural colors, enzymes or vitamins, their color value, enzyme activity or vitamin activity shall be indicated, respectively.
- d) Storage methods and usage standards shall be labeled. However, if

they are difficult to label, a guideline that describes storage methods and usage standards shall be inclosed inside the container · package.

C. Apparatus or Container · Package (including Imported Apparatus or Container · Package)

1) Pottery

Business name (name of import and sale business in the case of imported pottery) and location shall be labeled according to 4) of the detailed food labeling information.

2) Other Apparatus or Container · Package

Business name and location shall be labeled according to 4) of the detailed food labeling information. However, this does not apply if they are manufactured on the order placed by the business permitted for food or food additives business or if they are manufactured by food or food additives business in order to contain its own products.

3) Container · package made of synthetic resin shall, according to its material, be labeled as either "polyvinylchloride," "polyethylene," "polyethylene, fluorinated," "polypropylene" "polystyrene," "polychlorovinylidene," "polyethyleneterephthalate," or "phenolformaldehyde."

4) Plastic wraps for food package shall label the names of major raw materials and additives such as plasticizers, stabilizers and antioxidants and they shall also indicate the following warnings.

a) If used for wrapping food, plastic wraps shall be used only when temperature does not exceed 100°C. However, if the product is made of the material that is heat-resistant over 100°C, the temperature range of heat resistance can be labeled and, in this case,

the temperature rate of heat resistance and safety shall be acknowledged by a food sanitation inspection agency.

- b) Plastic wraps shall not directly contact the food that is rich in fats.
- 5) When nitrogen gas is charged in container or package in order to better preserve food, it shall be labeled.
- 6) Non-water-resistant starch apparatus or container · package shall indicate "non-water-resistant starch."

2. Individual Labeling Standards for Each Food

1) Confectionaries

1)-1 Baked products and rice cakes

- a) <Deleted Jul. 28, 2000>
- b) Food products which require freezing or refrigeration shall be labeled as "Keep frozen" and "Keep refrigerated" respectively.
- c) Fried food products shall be labeled as "Fried".
- d) Dried food products shall be labeled as "Dried product".

1)-2 Dried confectionaries

- a) <Deleted Jul. 28, 2000>
- b) Fried or oil-treated food products shall be labeled as "Fried" and "Oil-treated" respectively. However, this does not apply for biscuits and those food products in which crude fat accounts for less than 10%.

1)-3 Candies

- a) · b) <Deleted Jul. 28, 2000>

c) Food products with sugar-alcohol as main ingredient shall indicate the sort and quantity of sugar-alcohol along with the warning, "Over consumption may cause diarrhea".

1)-4 Chocolates

<Deleted Jul. 28, 2000>

1)-5 Chewing gums

<Deleted Jul. 28, 2000>

1)-6 Jams

a) · b) <Deleted Jul. 28, 2000>

c) It shall indicate the quantity of fruit or vegetable.

2) Sugars

2)-1 Sugar

a) <Deleted Jul. 28, 2000>

b) White sugar can be labeled as refined white sugar, large crystal sugar, cube sugar or castor sugar.

c) Light brown sugar can be labeled as brown sugar, yellow sugar or refined brown sugar.

d) Dark brown sugar can be labeled as black sugar or refined black sugar.

e) Labeling of "Natural sugar" or "non-artificial sugar" is prohibited and no raw materials or food components other than sugar shall be used as product name.

2)-2 Glucose

a) <Deleted Jul. 28, 2000>

b) <Deleted Feb. 18, 1999>

c) No other raw materials or food components than glucose shall be used as product name.

2)-3 Fructose

- a) <Deleted Jul. 28, 2000>
- b) <Deleted Feb. 18, 1999>
- c) No other raw materials or food components than fructose shall be used as product name.

2)-4 *Yout* (Taffy products)

- a) <Deleted Jul. 28, 2000>
- b) <Deleted Feb. 18, 1999>
- c) *Mul yout* (starch syrup), powdered *yout* and solid *yout* which are saccharified using acids shall be labeled as "acid saccharified maltose".
- d) Products which are refined using ion can be labeled as "ion refined".

2)-5 Sugars syrups

- a) <Deleted Jul. 28, 2000>
- b) No other raw materials or food components than sugars syrup shall be used as product name.

2)-6 Dextrins

Products which are refined using ion can be labeled as "Ion refined".

2)-7 Oligosaccharides

- a) Products shall indicate the name and quantity of oligosaccharide.
- b) Mixed oligosaccharides shall indicate the name and quantity of each oligosaccharide.

3) Ice-cream products

3)-1 Ice creams

- a) According to food type, ice-cream products shall be labeled as ice cream, ice milk, sherbet, low fat ice cream or non-milk fat ice cream. Ice-cream products containing lactic acid bacteria and

fermented milk shall have separate labeling for them. In order to indicate that a fermented milk product contains lactic acid bacteria the sort and number of bacteria shall also be indicated.

b) Ice cream and ice milk products shall indicate the quantity of milk fat while low fat ice cream shall indicate the quantity of fat. In order to indicate that a product contains a certain lactic acid bacteria the sort and number of bacteria shall also be indicated.

c) Actual weight of an ice cream can be indicated in volume.

3)-2 Ice cakes

a) Ice cakes containing lactic acid bacteria shall indicate the sort and number of the contained bacteria or yeast.

b) It shall not be labeled as "Ice cream".

c) Actual weight of an ice cake can be indicated in volume.

d) In the case of ice cakes containing lactic acid bacteria, in order to indicate that the product contains a certain kind of lactic acid bacteria the sort and number of bacteria shall also be indicated.

3)-3 Ice-cream powder products

a) According to food type, products shall be labeled as ice-cream powder, ice milk powder, sherbet powder or non-milk fat ice-cream powder. Products containing lactic acid bacteria and fermented milk shall have separate labeling for them.

b) Ice-cream powder and ice milk powder shall indicate the quantity of milk fat. In the case of products containing lactic acid bacteria, in order to indicate that the product contains a certain kind of lactic acid bacteria the sort and number of bacteria shall also be indicated.

c) The amount of water added per the unit weight of the product shall be labeled. (The recommended amount of added water is twice the weight of product.)

3)-4 Ice-cream mix products

- a) According to food type, products shall be labeled as either ice-cream mix, ice milk mix, sherbet mix, or non-milk fat ice-cream mix. Products containing lactic acid bacteria and fermented milk shall have separate labeling for them.
- b) Ice-cream mix and ice milk mix products shall indicate the quantity of milk fat while low fat ice-cream mix shall indicate the quantity of fat. In order to indicate that a product contains a certain lactic acid bacteria the sort and number of bacteria shall also be indicated.
- c) According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized".

4) Dairy products

4)-1 Milk products

- a) According to food type, products shall be labeled as either milk, enriched milk, recombined milk or milk containing lactic acid bacteria.
- b) In case of enriched milk the name and quantity of enriched component shall be labeled. In order to indicate that a product contains a certain lactic acid bacteria the sort and number of bacteria shall also be indicated. However, vitamins A and D should be at least 2,000I.U and 400I.U per liter respectively in order to be labeled as enriched milk.
- c) According to heating process, milk products shall indicate either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization. Long-time low temperature pasteurization or short-time high temperature pasteurization can be labeled as "pasteurization."

4)-2 Low fat milk products

- a) According to food type, products shall be labeled as either low fat milk, enriched low fat milk, recombined low fat milk, recombined enriched low fat milk or lactic acid bacteria low fat milk.
- b) Products shall indicate the quantity of milk fat and if the content of milk fat is 0.5% or below it shall be labeled as "Skim milk", "Skim enriched milk" or "Recombined skim milk".
- c) According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization. In case of long-time low temperature pasteurization or short-time high temperature pasteurization, "Pasteurization" can be labeled.
- d) In case of enriched low fat milk and recombined, enriched low fat milk the name and quantity of enriched component shall be labeled. In order to indicate that a product contains a certain lactic acid bacteria the sort and number of bacteria shall also be indicated. However, vitamins A and D should be at least 2,000I.U and 400I.U per liter respectively in order to be labeled as enriched milk.

4)-3 Lactose resolved milk

- a) According to food type, products shall be labeled as either lactose resolved milk or low fat lactose resolved milk.
- b) It shall indicate the quantity of lactose.
- c) According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization. In case of long-time low temperature pasteurization or short-time high temperature pasteurization, "Pasteurization" can be labeled.

4)-4 Processed milk products

- a) According to food type, products shall be labeled as either processed milk, low fat processed milk or milk drink.

- b) Low fat processed milk containing 0.5% of milk fat or less can be labeled as skim processed milk.
- c) According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization. In case of long-time low temperature pasteurization or short-time high temperature pasteurization, "Pasteurization" can be labeled.

4)-5 Goat's milk

According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization. In case of long-time low temperature pasteurization or short-time high temperature pasteurization, "Pasteurization" can be labeled.

4)-6 Fermented milk products

- a) Products shall be labeled as either fermented milk, concentrated fermented milk, cream fermented milk, concentrated cream fermented milk and fermented butter milk.
- b) Frozen fermented products shall be labeled as either frozen fermented milk, frozen concentrated fermented milk, frozen cream fermented milk, frozen concentrated cream fermented milk or frozen fermented butter milk.

4)-7 Butter milk products

- a) According to food type, products shall be labeled as either butter milk or butter milk powder.
- b) According to heating process, butter milk products shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization.

4)-8 Condensed milk products

- a) According to food type, products shall be labeled as either

condensed milk, skim condensed milk, sweetened condensed milk or sweetened skim condensed milk.

- b) According to heating process, they shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization.
- c) Sterilized condensed milk and skim condensed milk can be labeled as "Unsweetened condensed milk" and "Unsweetened skim condensed milk" respectively.
- d) Sweetened products shall indicate the sort and quantity of sugars used.
- e) No food components shall be used as product name.

4)-9 Milk cream products

- a) According to food type, products shall be labeled as either milk cream, processed milk cream or powered milk cream.
- b) Quantity of crude fat shall be labeled.
- c) According to heating process, they shall be labeled as either "Pasteurized" or "Sterilized".

4)-10 Butter products

- a) According to food type, products shall be labeled as either butter or processed butter.
- b) Depending on whether salt is added, products can be labeled as either "Salted" or "Unsalted" while products that went through fermentation process can be labeled so separately.
- c) Salted products shall indicate the quantity of salt.

4)-11 Unprocessed cheese

- a) According to food type, products shall be labeled as either high-fat hard cheese, medium-fat semihard cheese or low-fat cheese.
- b) No food components shall be used as product name.

4)-12 Processed cheese

According to food type, products shall be labeled as either hard processed cheese, semi-hard processed cheese, mixed processed cheese or soft processed cheese.

4)-13 Milk powders

- a) According to food type, products shall be labeled as either whole milk powder, skim milk powder, sweetened milk powder or mixed milk powder.
- b) Sweetened milk powder shall indicate the sort and quantity of added sugars.
- c) Mixed milk powder shall not be labeled to be misinterpreted as infant formula milk powder.

4)-14 Whey products

- a) According to food type, whey products shall be labeled as either whey, concentrated whey or whey powder.
- b) According to heating process, whey or concentrated whey shall be labeled as either "Pasteurized" or "Sterilized" along with the temperature and duration of pasteurization or sterilization.
- c) No food components shall be used as product name.

4)-15 Lactose

No food components shall be used as product name.

4)-16 Hydrolyzed milk protein food

- a) According to food type, products shall be labeled as either hydrolyzed milk protein or hydrolyzed milk protein processed food.
- b) Product shall indicate the ratio of crude proteins, amino acid nitrogen and casein phosphopeptides.

5) Meat and meat products

5)-1 Meat products

- a) According to food type, products shall be labeled as either ham,

press ham, mixed press ham, sausage, mixed sausage, dried sausage, dried mixed sausage, semi-dried sausage, semi-dried mixed sausage, bacons, dehydrated meat, seasoned meat, ground meat product, processed rib product, packaged meat, vacuum-packaged refrigerated meat, frozen meat, deep-fried meat product or other meat product. Press ham and mixed press ham can be labeled as sausage.

- b) Unheated meat products shall be labeled as "Unheated".
- c) If a certain part of animal is used, then the name of the part shall be labeled in parenthesis following the name of the ingredient.
- d) Other meat products than ham shall not have labeling which can be misinterpreted as ham such as bone in ham or boneless ham.
- e) If the kinds of raw meat are two or more, any one of the raw meat shall not be used as product name except when the quantity of the raw meat is labeled together with product name.
- f) It is not allowed to have labeling which can be misinterpreted as if the whole of raw materials were meat except when the quantity of meat is labeled together with product name.

5)-2 Processed egg products

- a) According to food type, processed egg products shall be labeled as either whole egg liquid, egg yolk liquid, whole egg powder, egg white liquid, egg yolk powder, egg white powder, heat-molded product, *pidan* or miscellaneous processed egg product.
- b) Depending on whether it is pasteurized, products shall be labeled as either "Pasteurized" or "Non-pasteurized".

6) Fishery meat products

6)-1 Processed fishery meat products

- a) <Deleted Jul. 28, 2000>

- b) Fried products shall be labeled as "Fried".
- c) According to heating process, products shall be labeled as "Pasteurized", "Non-pasteurized," "Sterilized" or "Non-heated."

7) Tofu(soybean curd) and mook (starch jelly products)

7)-1 *Tofu* products

- a) Deep-fried *tofu* products shall be labeled as "Fried *tofu* (or *yubu*)".
- b) According to manufacturing method, processed *tofu* can be labeled as either baked *tofu*, fried *tofu* (or *yubu*), frozen *tofu* or dried *tofu*, etc.

7)-2 · 7)-3 <Deleted Jul. 28, 2000>

7)-4 *Mook*

- a) According to manufacturing method, *mook* shall be labeled as either filled product or sealed product.
- b) The name and quantity of raw materials shall be labeled.

8) Edible oil and fat

8)-1 Edible oil and fat

- a) Edible oil and fat manufactured · processed with crushed material shall be labeled as "Containing crushed ○○" or "With crushed ○○" along with its quantity.
- b) Depending on the type of oil and fat used as raw materials, refined processed oil and fat, shortening or margarine among edible oil and fat can indicate either vegetable origin or animal origin in the section for labeling raw materials and quantities.
- c) Sesame oil shall be labeled as either sesame oil or sesame seed extract oil.
- d) Perilla oil shall be labeled as either perilla oil or perilla seed extract oil.
- e) Safflower oil extracted from high oleic acid safflower seed can

indicate the quantity of oleic acid.

f) Sunflower oil extracted from high oleic acid sunflower seed can indicate the quantity of oleic acid.

g) Olive oil

(1) Olive oil shall be labeled as either pressed olive oil, refined olive oil or mixed olive oil.

(2) Mixed olive oil shall indicate the contents (%) of pressed olive oil and refined olive oil.

h) Mixed edible oil

(1) It shall be labeled as mixed edible oil.

(2) Mixed edible oil shall not have labeling which can be misinterpreted as if it contained a single type of edible oil.

(3) The name and contents (%) of each edible oil shall be labeled.

(4) Mixed edible oil shall not have labeling that can be misinterpreted as dairy products or other products.

(5) No raw materials or food components shall be used as product name.

i) Refined Processed oil and fat

(1) According to processing type, products shall be labeled as either hydrogenated oil, fractionized oil, or esterified oil.

(2) Mixed refined processed oil and fat shall not be labeled in a way that could be misleading as if they contained a single type of processed fat and oil.

(3) Mixed refined processed oil and fat shall indicate the names and contents (%) of each edible oil in descending order.

j) Shortening

(1) Solid and fluid products shall be labeled as "Solid" and "Fluid" respectively.

(2) Products containing lecithin or glycerine ester of fatty acid for

commercial use shall be labeled "For commercial use" along with the name of the used emulsifier except when acid value is 0.8 or lower.

k) Margarine products

(1) Margarine products shall be labeled as either margarine or low-fat margarine (fat spread).

(2) Fluid products shall be labeled as "Fluid".

l) Miscellaneous edible oil and fat

(1) Labeling of "oil" or "fat" shall follow the name of the raw material (e.g.: OO oil *or* OO fat).

(2) Pressed oil and fat shall have the labeling of pressing process followed by the name of the oil and fat (e.g.: Pressed OO oil *or* Pressed OO fat).

8)-2 Tallow

8)-3 Lard

9) Noodles

9)-1 Noodles

a) Products shall be labeled as either dried noodles, uncooked noodles, cooked noodles, fried noodles, gelatinized dried noodles, improved cooked noodles, frozen noodles or pastas, while fried noodles, gelatinized dried noodles and improved cooked noodles can be labeled as *ramyon*.

b) Noodle products can be labeled as buckwheat noodle or *makuksoo* only if the contained buckwheat flour is 30 % or more.

c) Depending on whether the product is pasteurized, uncooked noodles and cooked noodles shall be labeled as either "Pasteurized", "Alcohol soaked" or "Non-pasteurized".

10) Tea products

10)-1 Soaking type tea

- a) According to food type, soaking type tea products shall be labeled as either green tea, *oolong* tea, black tea or processed grain tea.
- b) If a flavoring agent is used, "Natural OO flavor added", Artificial OO flavor added" or Synthetic OO flavor added" shall be additionally labeled in parenthesis following the product type.

10)-2 Extracted tea

- a) <Deleted Aug. 27, 2002>
- b) <Deleted Jul. 28, 2000>
- c) Products requiring dilution · dissolution before drinking shall indicate the correct multiple for dilution or diluting amount.
- d) If a flavoring agent is used labeling of "Natural OO flavor added", Artificial OO flavor added" or Synthetic OO flavor added" shall be additionally labeled in parenthesis following the product type.

10)-3 Powdered tea

- a) It shall be labeled as "Powdered tea" and if the product is for vending machine it shall be labeled as "For vending machine".
- b) Products requiring dilution · dissolution before drinking shall indicate the correct multiple for dilution or diluting amount.
- c) If a flavoring agent is used labeling of "Natural OO flavor added", Artificial OO flavor added" or Synthetic OO flavor added" shall be additionally labeled in parenthesis following the product type.

10)-4 Fruit tea

- a) <Deleted Aug. 27, 2002>
- b) If there are two or more ingredients, none shall be used as product name.
- c) Products requiring dilution · dissolution before drinking shall indicate the correct multiple for dilution or diluting amount.

d) If a flavoring agent is used labeling of "Natural OO flavor added", "Artificial OO flavor added" or "Synthetic OO flavor added" shall be additionally labeled in parenthesis following the product type.

10)-5 Coffee

a) <Deleted Aug. 27, 2002>

b) In case of formulated coffee or liquid coffee, the volume of coffee shall be indicated in either the percentile weight of coffee beans in 100g of the product or the percentile weight of solid coffee extract.

c) If 90 % or more of the entire caffeine is removed the product can be labeled as "Decaffeinated".

d) Liquid coffee for dilution shall indicate the recommended amount of water for drinking.

e) If a flavoring agent is used labeling of "Natural OO flavor added", "Artificial OO flavor added" or "Synthetic OO flavor added" shall be added in parenthesis following the type of product.

11) Beverages

11)-1 Fruit · vegetable beverages

a) Products shall be labeled as either fruit juice concentrates (*or* fruit powder), vegetable juice concentrates (*or* vegetable powder), fruit · vegetable juice concentrates (*or* fruit · vegetable powder), fruit juice, vegetable juice, fruit · vegetable juice, fruit drink, vegetable drink or fruit · vegetable drink. If the product is not heated it shall be labeled as "Unheated product".

b) · c) <Deleted Jul. 28, 2000>

11)-2 Carbonated beverages

a) Products shall be labeled as either carbonated water, carbonated beverages or flavored carbonated beverage.

b) If the calory per 400 ml is 2 Kcal or lower the product can be

labeled as "Diet" while indicating the calory and nutrition labeling.

11)-3 Soy milk

- a) Products shall be labeled as either raw soy milk, soy milk, formulated soy milk, soy milk powder or other soy milk product.
- b) Formulated soy milk and other soy milk products with 4.6 or lower pH shall indicate the correct pH of the product.
- c) According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized".
- d) Products containing fruit • vegetable juice shall indicate the quantity of the juice.
- e) Quantity of soybean solids shall be labeled.

11)-4 Fermented beverages

Fermented beverages shall be labeled as beverage containing lactic acid bacteria, yeast beverage or other fermented beverage while pasteurized products shall be labeled as "Pasteurized ○ ○ drink".

11)-5 Other beverages

- a) According to food type, products shall be labeled as either mixed beverage, extracted beverage or beverage base on the primary display panel.
- b) <Deleted Jul. 28, 2000>

11)-6 Powdered beverages

- a) Products shall be labeled as powdered beverage.
- b) <Deleted Jul. 28, 2000>
- c) Labeling of "Natural", "Fresh", "Nature" or "Concentrated" are not allowed while "Natural OO flavor added" is allowed if the contained flavor is 100 % natural.

12) Special nutritional foods

12)-1 Formulated milk products

- a) <Deleted Aug. 27, 2002>
- b) Products for premature or immature infants shall be distinctively labeled as "For premature infants" or "For immature infants," respectively.
- c) Feeding methods for infants · young children shall be labeled.
- d) No food components shall be used as product name.
- e) Products containing 1 mg or more iron per 100 Kcal can be labeled as "Iron enriched formulated milk".

12)-2 Formulated foods for infants

- a) <Deleted Aug. 27, 2002>
- b) Feeding methods for infants shall be labeled.
- c) No food components shall be used as product name.
- d) Nutrients controlled by the standards according to the provisions of Article 7, the Act, shall be labeled accordingly. Those nutrients that do not have reference values can indicate the name and quantity.

12)-3 Formulated foods for children in growth period

- a) <Deleted Aug. 27, 2002>
- b) Feeding methods for infants · young children at 6 months or more after birth shall be labeled.
- c) No food components shall be used as product name.
- d) Nutrients controlled by the standards according to the provisions of Article 7, the Act, shall be labeled accordingly. Nutrients which do not have standards can indicate the name and quantity.

12)-4 Formulated grain foods for infants · young children

- a) <Deleted Aug. 27, 2002>
- b) Feeding methods for infants · young children at the weaning period shall be labeled.
- c) No food components shall be used as product name.
- d) Nutrients controlled by the standards according to the provisions

of Article 7, the Act, shall be labeled accordingly. Nutrients which do not have standards can indicate the name and quantity.

12)-5 Other food products for infants · young children

- a) <Deleted Aug. 27, 2002>
- b) Feeding methods for infants · young children at the weaning period or later stages shall be labeled.
- c) No food components shall be used as product name.
- d) Nutrients controlled by the standards according to the provisions of Article 7, the Act, shall be labeled accordingly. Nutrients which do not have standards can indicate the name and quantity.

12)-6 Foods for nutrient supplementation

- a) The nutrient shall be additionally labeled as "Foods for calcium supplementation" or "Foods for dietary fiber supplementation".
- b) Nutrition claim shall not be used for any food components that are not nutrients.
- c) Proteins, dietary fibers, vitamins, minerals, amino acids or fatty acids which are taken for nutrient supplementation purpose shall be labeled according to the guided standards. However, proteins, dietary fibers, vitamins and minerals can only have this labeling when they meet the manufacturing · processing requirements stated in food standards according to the provisions of Article 7, the Act.
- d) If one packing unit is not one serving, packing unit and serving unit shall be labeled separately.
- e) Recommended dosage and ingestion method shall be labeled.
- f) If dietary fiber supplementation is the main purpose of the food ingestion, the name and quantity of dietary fiber shall be labeled.
- g) If hydrolyzed protein is used as an ingredient, its name shall be labeled.

12)-7 Foods for Patients

- a) <Deleted Aug. 27, 2002>
- b) Recommended dosage and ingestion method as per the type of products shall be labeled.
- c) Dosage and ingestion method shall be labeled.
- d) Nutrients controlled by the standards according to the provisions of Article 7, the Act, shall be labeled accordingly. Nutrients which do not have standards can indicate the name and quantity.
- e) "On doctor's prescription only" shall be labeled while remedial value shall not be labeled.

12)-8 Substitute foods

- a) <Deleted Aug. 27, 2002>
- b) Recommended dosage and ingestion method shall be labeled.
- c) Nutrients controlled by the standards according to the provisions of Article 7, the Act, shall be labeled accordingly. Nutrients which do not have standards can indicate the name and quantity.

13) Health supplement foods

13)-1 Purified fish oil products

13)-1-1 Eel oil products

- a) <Deleted Aug. 27, 2002>
- b) Quantity of EPA and DHA shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

13)-1-2 EPA and/or DHA products

- a) <Deleted Aug. 27, 2002>
- b) Quantity of EPA and DHA shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

13)-2 Royal jelly products

- a) Labeling for product type shall include the quantity of royal jelly.
- b) Recommended dosage and ingestion method shall be labeled.

c) <Deleted May 23, 2003>

13)-3 Yeast foods

a) <Deleted Aug. 27, 2002>

b) The content of yeast extract processed food shall be labeled according to the amount of dry yeast.

c) The name and quantity of the yeast shall be added in parenthesis following the type of product.

d) Recommended dosage and ingestion method shall be labeled.

13)-4 Pollen products

a) <Deleted Aug. 27, 2002>

b) Quantity of pollen(based on dried pollen) shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

d) <Deleted May 23, 2003>

13)-5 Squalene products

a) <Deleted Aug. 27, 2002>

b) The proportion of squalene shall be labeled.

c) If the product includes lecithin or wax, it shall be indicated.

d) Recommended dosage and ingestion method shall be labeled.

13)-6 Enzyme products

a) <Deleted Aug. 27, 2002>

b) In case of miscellaneous enzyme products, the name of ingredients shall be indicated in parenthesis following the product type.

c) The name of the main ingredient can be labeled next to the name of the enzyme product.

d) Recommended dosage and ingestion method shall be labeled.

13)-7 Products containing lactic acid bacteria

a) <Deleted Aug. 27, 2002>

b) Per each kind of bacteria, the name and number(○○/g) shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

13)-8 Algae products

13)-8-1 Chlorella products

a) <Deleted Aug. 27, 2002>

b) The amount of chlorella powder shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

13)-8-2 Spirulina foods

a) <Deleted Aug. 27, 2002>

b) The amount of spirulina powder shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

13)-9 γ -linolenic acid foods

a) Name of ingredient can be labeled along with the type of food.

(e.g. : ○○ seed oil γ -linolenic acid products)

b) Quantity of γ -linolenic acid shall be labeled.

c) Quantity of lecithin or wax shall be labeled if contained.

d) Recommended dosage and ingestion method shall be labeled.

13)-10 Germ oil products

13)-10-1 Germ oil food

a) Name of ingredient can be labeled along with the type of food.

b) The quantity of contained **linoleic acid** shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

13)-10-2 Germ food

a) Name of ingredient can be labeled along with the type of food.

b) The sort and quantity of germ shall be labeled.

c) Recommended dosage and ingestion method shall be labeled.

13)-11 Lecithin products

a) Lecithin products shall be labeled as either soybean lecithin or yolk lecithin.

b) Recommended dosage and ingestion method shall be labeled.

13)-12 Octacosanol foods

- a) <Deleted Aug. 27, 2002>
- b) Quantity of octacosanol shall be labeled.
- c) Quantity of lecithin or wax shall be labeled if added.
- d) Recommended dosage and ingestion method shall be labeled.

13)-13 Alkoxy glycerol products

- a) <Deleted Aug. 27, 2002>
- b) Quantity of alkoxy glycerol shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

13)-14 Grapeseed oil products

- a) <Deleted Aug. 27, 2002>
- b) Quantity of linoleic acid shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

13)-15 Plant extracts fermented products

- a) <Deleted Aug. 27, 2002>
- b) "Enzyme" or any other words implying enzyme shall not be used.
- c) Recommended dosage and ingestion method shall be labeled.
- d) Three items shall be selected among optional items (reducing sugars, yeast count, lactic acid bacteria count, vitamin B₁ and vitamin B₂) from the specifications for food components; each of their quantities shall be indicated.

13)-16 Mucopolysaccharide • protein products

- a) <Deleted Aug. 27, 2002>
- b) The quantity of mucopolysaccharide • protein shall be labeled.
- c) Recommended dosage, ingestion method and matters that require attention when handling shall be labeled.

13)-17 Chlorophyll products

- a) <Deleted Aug. 27, 2002>

- b) Wheat young leaves products shall indicate the quantity of the total chlorophyll and S.O.D while alfalfa products or sea weed products (including original sea weed powder) shall indicate the quantity of the total chlorophyll.
- c) Recommended dosage and ingestion method shall be labeled.

13)-18 Mushroom products

- a) Name of ingredient shall be labeled along with the type of food.
- b) Mushroom fruiting body products shall indicate the proportion (%) of fruiting body while mushroom extract products shall indicate the quantity of raw powder extracted from mycelium or fruiting body contained per capsule, tablet or each packaging unit (e.g.: Ganoderma lucidum fruiting body per capsule : 2.0g, Ganoderma lucidum mycelium extracts 2.0g contained).
- c) Recommended dosage and ingestion method shall be labeled.

13)-19 Aloe products

- a) <Deleted Aug. 27, 2002>
- b) Breed of the contained aloe shall be labeled along with the quantity of aloe gel, gel powder or powder.
- c) Aloe gel products which are made through the dilution or dissolution of aloe gel concentrate shall be labeled as "Diluted aloe vera concentrate(or gel powder) product" or with other indications implying the same.
- d) The proportions of different components in aloe gel products shall be labeled in terms of undiluted solution or contents (%).
- e) Recommended dosage and ingestion method shall be labeled.
- f) According to drying process, products can be labeled as "Vacuum freeze-dried," etc.

13)-20 Plum extract products

- a) <Deleted Aug. 27, 2002>

- b) The quantity of plum extract (% of the solids) shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

13)-21 Soft-shelled turtle products

- a) <Deleted Aug. 27, 2002>
- b) According to drying process, soft-shelled turtle powder shall be labeled as "Freeze-dried" or "Hot air-dried."
- c) Soft-shelled turtle powder products shall indicate the quantity of soft-shelled turtle powder while soft-shelled turtle oil products shall indicate the quantity of soft-shelled turtle oil.

13)-22 β -carotene products

- a) <Deleted Aug. 27, 2002>
- b) The name of alga or vegetable which are used as ingredient shall be labeled.
- c) The quantity of β -carotene shall be labeled.
- d) Recommended dosage and ingestion method shall be labeled.

13)-23 Chitosan products

- a) <Deleted Aug. 27, 2002>
- b) Chitosan products, chito oligosaccharides products and glucosamine products shall indicate the quantity of chitosan, chito oligosaccharides and glucosamine respectively.
- c) Recommended dosage and ingestion method shall be labeled.

13)-24 Propolis extract products

- a) <Deleted Aug. 27, 2002>
- b) The quantity of propolis extract shall be labeled.
- c) Recommended dosage and ingestion method shall be labeled.

14) Seasoning products

14)-1 Soy sauce

- a) Soy sauce products shall be labeled as either traditional

Korean-style soy sauce, fermented soy sauce, mixed soy sauce, acid-hydrolyzed soy sauce or enzyme-hydrolyzed soy sauce.

- b) Mixed soy sauce (the combined undiluted solutions of fermented soy sauce, acid-hydrolyzed soy sauce and traditional Korean-style soy sauce or enzyme-hydrolyzed soy sauce) shall indicate the mixture ratio along with the quantity of total nitrogen per each soy sauce.(e.g.: Fermented soy sauce(total nitrogen OO%)OO%, Acid-hydrolyzed soy sauce(total nitrogen OO%)OO%)
- c) Powder products shall be labeled as "Powder product" along with the suggested concentration or dilution rate.

14)-2 *Doen-jang* (fermented soybean paste)

- a) Products shall be labeled as either fermented soybean paste or traditional Korean-style fermented soybean paste.
- b) If what remains after soy sauce is extracted is used as an ingredient, it shall be labeled.
- c) Powder products shall be labeled as "Powder product" along with the suggested concentration or dilution rate.

14)-3 *Gochujang* (Hot pepper fermented soybean paste)

- a) *Gochujang* shall be labeled as *gochujang*, rice *gochujang*, or glutinous rice *gochujang*.
- b) <Deleted Jul. 28, 2000>
- c) Rice *gochujang*, or glutinous rice *gochujang* shall indicate the quantity of rice and glutinous rice respectively.
- d) Powder products shall be labeled as "Powder product" along with the suggested concentration or dilution rate.

14)-4 *Chunjang*

Product shall be labeled as "*Chunjang*". Powder products shall be labeled as "Powder product" along with the suggested concentration or dilution rate.

14)-5 *Chunggukjang* (Korean-style fermented soybean paste)

Product shall be labeled as "*Chunggukjang*". Powder products shall be labeled as "Powder product" along with the suggested concentration or dilution rate.

14)-6 Mixed *Jang*

- a) Product shall be labeled as mixed *jang*.
- b) The name and quantity of the *jang* which is used as a raw material shall be labeled.
- c) Pasteurized products shall be labeled as "Pasteurized".

14)-7 Vinegar

- a) Vinegar products shall be labeled as fruit fermented vinegar, grain fermented vinegar, alcohol soaked vinegar, synthetic vinegar or miscellaneous vinegar.
- b) The quantity of acetic acid shall be labeled.
- c) Fermented vinegar shall indicate the name and quantity of the main ingredient while it can be used as product name. Persimmon vinegar can be labeled "Persimmon vinegar" and shall not use any words which are related with health such as "Health drink".

14)-8 Sauces

According to heating process, it shall be labeled as either "Pasteurized" or "Sterilized".

14)-9 Tomato ketchup

14)-10 Curry

<Deleted Jul. 28, 2000>

14)-11 Red pepper powder and threaded red pepper

<Deleted Jul. 28, 2000>

14)-12 Spice products

- a) Spice products shall be labeled as either natural spices or formulated spices.

- b) Following the labeling of natural spice a general name of a single food such as black pepper, white pepper, cinnamon or clove shall be additionally labeled in parenthesis.
- c) Formulated spices shall indicate the names and quantities of 5 or more of its main ingredients (If the number of main ingredients is fewer than 5, each of their names and quantities shall be labeled).
- d) Dried and pasteurized products shall be labeled as "Dried" and "Pasteurized" respectively.

14)-13 Dressing

- a) Dressing shall be labeled as either emulsion type dressing, separable liquid dressing, mayonnaise, salad dressing or french dressing.
- b) If the product requires refrigeration it shall be labeled as "Keep refrigerated".
- c) Separable liquid products shall be labeled as "Shake well before using".

14)-14 Complex seasoned food

- a) Products shall be labeled as "Complex seasoned food".
- b) Products for general home use shall indicate the cooking method.

14)-15 Flavoring oil

- a) Products shall be labeled as flavoring oil.
- b) The name and contents (%) of each edible oil shall be labeled in descending order of its volume.

15) Ices

Products shall be labeled as edible ices or ices for fishery.

16) Ginseng products

- a) Unless the product meets the standards and requirements for ginseng products, labeling of ginseng or other names(including the

- product name), designs or pictures implying ginseng shall not be used.
- b) The proportion (%) of the ginseng used as ingredient in ginseng concentrates, ginseng powder, red ginseng concentrates and red ginseng powder products shall be labeled for ginseng rootlets and ginseng roots, each.
 - c) When labeling a design of ginseng for product packaging the standard design in 『Picture 1』 shall be referred to. However, this shall not apply when labeling is to symbolize ginseng.
 - d) If the origin of ginseng is to be labeled in product description or on product packaging, the standard article in 『Table 1』 shall be used.
 - e) The coloring and chromaticity of ginseng product packaging shall be harmonious to keep the distinguished character of ginseng so that it will not be confused with similar coloring and chromaticity used by other vendors' products.
 - f) Product name can be labeled in Chinese characters.
 - g) "Special product of Korea" in Korean or Chinese characters can be labeled in the products for domestic market while the same wording in English or the importing country's language can be labeled in the products for export.

16)-1 Ginseng concentrates

- a) <Deleted Jul. 28, 2000>
- b) Ginseng concentrates can be labeled as ginseng tablets, ginseng extracts, ginseng liquid or ginseng concentrates tea.

16)-2 Ginseng powder

- a) <Deleted Jul. 28, 2000>
- b) Capsule products containing ginseng powder shall be labeled "Ginseng powder capsule".

16)-3 Ginseng tea

16)-3-1 Ginseng tea

<Deleted Feb. 18, 1999>

16)-3-2 Ginseng leaf tea

16)-3-3 Ginseng liquid tea

a) <Deleted Jul. 28, 2000>

b) If honey is 50% or more of its contents, the product can be labeled "Ginseng honey tea".

c) <Deleted Feb. 18, 1999>

16)-4 Ginseng beverages

<Deleted Jul. 28, 2000>

16)-5 Canned · bottled ginseng products

16)-5-1 Canned · bottled ginseng products

16)-5-2 Retort pouched ginseng products

16)-6 Ginseng confectionaries

16)-6-1 Ginseng candies

a) <Deleted Jul. 28, 2000>

b) Ginseng candies can be labeled as ginseng candies, ginseng drops, ginseng jellies, ginseng *Yang Gaeng*(Gelatin glue with red bean), ginseng nougat and ginseng marble.

16)-6-2 Ginseng chewing gum

<Deleted Jul. 28, 2000>

16)-7 Sugar-soaked ginseng

a) <Deleted Jul. 28, 2000>

b) If the entire soaking liquid is honey the product can be labeled as ginseng preserved in honey.

c) Packaging method shall be labeled if the product is vacuum packed or gas packed.

d) It shall indicate how many years old the ginseng used for the product is.

16)-8 Ginseng **capsules** (tablets)

- a) <Deleted Jul. 28, 2000>.
- b) Enzyme products shall be labeled as "Ginseng-mixed enzyme food".

16)-9 Miscellaneous ginseng products

- a) It shall be labeled as other ginseng product. Depending on the nature of the product, labeling for the other food type shall also be labeled according to the standards and specifications for foods. (*e.g.* other ginseng product · dried noodles · noodle, other ginseng product · chocolate)
- b) If a ginseng product whose ingredient includes poultry meat or eggs contains 3 % or more ginseng, ginseng shall be indicated.
- c) Products using soluble ginseng components shall indicate the sort and quantity of ginseng(mg/g).

16)-10 Red ginseng concentrates

- a) <Deleted Jul. 28, 2000>
- b) Red ginseng concentrates can be labeled as red ginseng tablets, red ginseng extracts, red ginseng liquid, or red ginseng concentrates tea.

16)-11 Red ginseng powder

- a) <Deleted Jul. 28, 2000>
- b) Capsule products containing red ginseng powder shall be labeled as "Red ginseng powder capsule".

16)-12 Red ginseng tea

16)-12-1 Red ginseng tea

<Deleted Feb. 18, 1999>

16)-12-2 Red ginseng liquid tea

- a) <Deleted Jul. 28, 2000>
- b) If honey is 50% or more of its contents, the product can be labeled as "Red ginseng honey tea".

- c) <Deleted Feb. 18, 1999>
- 16)-13 Red ginseng beverage
 - a) <Deleted Jul. 28, 2000>
 - b) <Deleted Feb. 18, 1999>
- 16)-14 Red ginseng capsules (tablets)
 - a) <Deleted Jul. 28, 2000>
 - b) <Deleted Feb. 18, 1999>
- 16)-15 Other red ginseng products
 - a) It shall be labeled as other red ginseng product. Depending on the nature of the product, labeling for the other food type shall also be labeled according to the standards and specifications for foods. (*e.g.* other red ginseng product · dried noodles · noodle, other red ginseng product · chocolate).
 - b) If a red ginseng product whose ingredient includes poultry meat or eggs contains 3 % or more red ginseng, red ginseng shall be indicated.
 - c) If soluble red ginseng components are used as ingredients, the product shall indicate the sort and quantity of red ginseng(mg/g).

17) *Kimchi* · pickled products

- 17)-1 *Kimchi*
 - a) Unique original names of kimchi can be used as product names.
 - b) *Mul kimchi* (watery plain kimchi) shall indicate the main ingredients.
 - c) Depending on whether the product is pasteurized products shall be labeled as either "Pasteurized" or "Non-Pasteurized".
- 17)-2 *Jeotkal* (Salt-fermented fish or shellfish products)
 - a) <Deleted Jul. 28, 2000>
 - b) Quantity of salt shall be labeled.

- c) Liquid type salt-fermented seafood shall indicate the quantity of the undiluted solution.
- d) Seasoned liquid type salt-fermented seafood shall indicate the quantity of the original, undiluted solution and the names of ingredients added.

17)-3 Pickled products

- a) Pickled products shall be categorized into and labeled as salt-pickled, *jang*-pickled (*jangajji*), vinegar-pickled, sugar-pickled and other-pickled.
- b) If there are two or more ingredients, the product shall be labeled as "Mixed pickled product" and the names and contents (%) of main ingredients shall be labeled in descending order of their quantities.
- c) According to heating process, products shall be labeled as "Pasteurized" or "Sterilized".

17)-4 Hard-boiled foods

- a) <Deleted Jul. 28, 2000>
- b) Mixed boiled products in which there are two or more ingredients shall be labeled as "Mixed boiled product" next to the name of the ingredient with the highest quantity. The names and contents (%) of ingredients shall also be labeled.
- c) According to heating process, products shall be labeled as "Pasteurized" or "Sterilized"

18) Alcoholic beverages

18)-1 *Takju*

- a) Quantity of ethanol shall be labeled.
- b) Pasteurized products shall be labeled as "Pasteurized *takju*."

18)-2 *Yakju*

- a) Quantity of ethanol shall be labeled.

b) Pasteurized products shall be labeled as "Pasteurized *yakju*."

18)-3 *Chongju*

a) Quantity of ethanol shall be labeled.

b) If the entire ethanol is made through fermentation of white rice, "Pure" can be used in its name.

18)-4 Beer

a) Quantity of ethanol shall be labeled.

b) According to color, beer can be labeled as brown beer or black beer; while those products that did not go through heat treatment can be called draft beer.

c) If calorific value is 30 kcal or less per 100 ml the word "Light" can be used.

18)-5 Fruit wine

a) Quantity of ethanol shall be labeled.

b) According to main ingredient, products can be categorized into and labeled as grape wine, apple wine and strawberry wine, while grape wine, according to color, can be categorized into and labeled as red wine, white wine and rose wine.

c) Carbonated products shall indicate that they are carbonated.

18)-6 *Soju*

a) According to food type, *soju* shall be categorized into and labeled as distilled *soju* and diluted *soju*.

b) Quantity of ethanol shall be labeled.

18)-7 Whisky

a) Quantity of ethanol shall be labeled.

b) Products made of a base liquor shall indicate the proportion (%) of the base liquor.

c) The name may derive from the composition or the area of origin of the base liquor.

18)-8 Brandy

- a) Quantity of ethanol shall be labeled.
- b) Products made of a base liquor shall indicate the proportion (%) of the base liquor.
- c) The name may derive from the composition or the area of origin of the base liquor.

18)-9 General distilled liquor

- a) Quantity of ethanol shall be labeled.
- b) Products made of a base liquor shall indicate the proportion (%) of the base liquor.
- c) As in *kaoliang* spirits, rum, vodka and jin, the name may derive from the composition or the area of origin of the base liquor.

18)-10 Liqueur

- a) Quantity of ethanol shall be labeled.
- b) As in ginseng liqueur, plum liqueur and *ogapi*(the root bark of various araliaceous shrubs) liqueur, the name may derive from the composition or the area of origin of the base liquor.

18)-11 Miscellaneous alcoholic beverages

Quantity of ethanol shall be labeled.

19) Dried fish and shellfish fillet

- a) <Deleted Jul. 28, 2000>
- b) The name of dried fish · shellfish used as ingredients shall be labeled.

20) Miscellaneous Products

20)-1 Dried instant products

- a) If 80% or more of the total weight is dried according to a certain drying process, that particular drying process can be labeled as in

"Dried OO product."

- b) If the food is mainly called by means of its generic name, the generic name can be used as product name.
- c) Direction for cooking shall be indicated.

20)-2 *Mejoo*

<Deleted Jul. 28, 2000>

20)-3 Peanut and processed nut products

- a) <Deleted Jul. 28, 2000>
- b) <Deleted Jul. 28, 2000>
- c) Peanut butter and processed nut products shall indicate the names and contents (%) of main ingredients.

20)-4 Capsules

20)-5 Starches

- a) The product name shall include "Starch".
- b) According to food component, products shall be categorized into and labeled as corn starch, potato starch, sweet potato starch, wheat starch, rice starch, tapioca starch and acorn starch.

20)-6 Processed fruit · vegetable products

Products shall be categorized into and labeled as fruit · vegetable products, fruit · vegetable puree and fruit · vegetable paste, and shall indicate the name of ingredients as well.

20)-7 Seasoned laver (*gim*)

20)-8 Deep-fried products

20)-9 Honey

- a) According to honey plant, honey products shall be categorized into and labeled as acacia honey, chestnut honey, mixed blossom honey, etc.

20)-10 Lunch box foods

Lunch box products shall be categorized into and labeled as

lunchbox, rice roll, hamburger and sandwich.

20)-11 Imitation cheese

- a) Products shall be labeled as imitation cheese.
- b) Labeling which can be misinterpreted as natural cheese or processed cheese is not allowed.

20)-12 Vegetable cream (non-dairy)

- a) Products shall be labeled as vegetable cream.
- b) Labeling which can be misinterpreted as dairy products is not allowed.

20)-13 Extracted products

- a) Products shall be categorized into and labeled as extracted food and extracted processed food on the primary display panel according to food type; products shall be categorized into and labeled as "Pasteurized" or "Non-pasteurized" according to heating process.
- b) The name and quantity of each soluble component (*or* extract) shall be labeled.
- c) <Deleted Jul. 28, 2000>
- d) Labeling which can allow the products to be misinterpreted as special nutritional foods or health supplement foods is not allowed. No labeling that implies a bearance to health is allowed.

20)-14 Corn processed for popcorn

20)-15 Crystalized • processed salt

- a) <Deleted Jul. 28, 2000>
- b) In case of other processed salt products which contain food additives, the name and quantity of the additives shall be labeled.

20)-16 Processed cocoa products

Products shall be categorized into and labeled as cocoa butter, cocca mass, cocoa powder and other processed cocoa product.

『Enclosure 2』

Tolerance (range) between
indicated quantity and actual quantity

『Enclosure 2』

Tolerance (range) between indicated quantity and actual quantity

Type of food	Item	indicated quantity	Tolerance	
Confectionaries	confectionaries · oil-and-honey pastries · chocolates · candies · breads	10g or less	11%	
		more than 10g and 30g or less	9%	
		more than 30g and 50g or less	7%	
		more than 50g and 300g or less	5%	
		more than 300g and 500g or less	4%	
Sugars	glucose · sugar [except cube sugar]	more than 200g	4g	
		more than 200g and 1,000g or less	2%	
Dairy products	milk · sterilized goat's milk · skim milk · processed milk · fermented milk [semi-solid]	more than 1,000g	1%	
		isomerized sugar · <i>mil yout</i> (starch syrup)	500g or less	4g
		more than 500g	2%	
		cream · sugarless condensed milk · sugared condensed milk · sugared skim condensed milk · whole milk powder · skim milk powder · sugared milk powder · fermented milk [solid]	500g or less	10g
Meat products and fishery meat products	meat and meat products · fishery meat products	more than 500g and 2,000g or less	2%	
		more than 2,000g	1%	
		butter	200g or less	4g
Tofu products	<i>tofu</i>	more than 200g	2%	
		cheese	50g or less	2g
Edible oil and fat	soybean oil · rapeseed oil · rice bran oil · pressed edible oil · other edible oil	more than 50g and 100g or less	3g	
		more than 100g	3%	
		more than 100g	3%	
Noodles	<i>ramyon</i> (instant noodle)	more than 200g and 1,000g or less	2g	
		more than 1,000g	1%	
		other instant noodles · dried noodles	200g or less	6g
Tea products	roasted coffee · instant coffee · cocoa · black tea · instant black tea · green tea · other tea products	more than 200g	3%	
		more than 200g	3%	
Edible oil and fat	margarine	500g or less	15g	
		more than 500g and 2,000g or less	3%	
		more than 2,000g	2%	
Tea products	roasted coffee · instant coffee · cocoa · black tea · instant black tea · green tea · other tea products	Out of indicated weight	5%	
		more than 500g	2%	

Type of food	Product	Indicated volume	Tolerance
Drink products	carbonated beverages · organic acid beverages	fine particles 200ml or less more than 200ml and 500ml or less more than 500ml	6ml 3% 2%
	powdered beverages	100g or less more than 100g and 500g or less more than 500g	3g 3% 2%
	beverages containing lactic acid bacteria · sterilized beverages containing lactic acid bacteria · mixed beverages and fruit/vegetable beverages	200ml or less more than 200ml	4ml 2%
Seasoning products	<i>doen-jang</i> · <i>gochujang</i> · <i>chunjang</i> , etc.	1,000g or less more than 1,000g and 5,000g or less more than 5,000g	20g 2% 1%
	soy sauce	200ml or less more than 200ml	4ml 2%
	sauce	100ml or less more than 100ml and 1,000ml or less more than 1,000ml	2ml 2% 1%
	mayonnaise · dressings	100g or less more than 100g	3g 3%
	tomato ketchup	100g or less more than 100g and 1,000g or less more than 1,000g	3g 3% 2%
	red pepper powder · pepper powder	50g or less more than 50g	1.5g 3%
	curry · mustard, etc.	50g or less more than 50g and 100g or less more than 100g	2g 4% 2%
Ginseng products	all products	3g or less more than 3g	5% 3%
Special nutritional foods	infant formula milk powder	200g or less more than 200g and 500g or less more than 500g	10g 2% 1%
Alcoholic beverages	fermented liquor	200ml or less more than 200ml	6ml 3%
Food additives	monosodium glutamate · sodium inosinate · guanosine-5'-monophosphate · 5-ribonucleotide mixed flavoring agent	50g or less more than 50g	1.5g 3%
Miscellaneous and food additives	other foods and food additives not mentioned above	50g[ml] or less more than 50g[ml] and 100g[ml] or less more than 100g[ml] and 1000g[ml] or less more than 1000g[ml]	4% 3% 2% 1%

[Picture 1]

The standard design of ginseng



[Table 1] Standard article for the origin of ginseng

1. Korean

高麗人蔘의 由來

人蔘은 數千年前부터 中國의 民間醫에 依하여 널리 補身用으로 使用되었다고 합니다. 文獻上的 記錄으로는 中國의 前漢元帝時代(西曆紀元前33~48)의 史遊의 著 「急就章」에 人蔘의 이름이 처음 記載되었고 後漢 獻帝建安年度(西紀196~220)의 張仲景의 著 「傷寒論」에는 總處方 113方中 人蔘配劑 21方이 收錄되었으며 그後の 「名醫別錄」, 「神農本草經」等 많은 漢方醫書의 記錄에 依하면 人蔘이 貴重한 補身材料로서 使用되어 東洋 諸民族의 保健에 寄與한 바 컸으며 家庭常備品으로 까지 登場하였음을 알 수 있습니다.

高麗人蔘은 元來 韓國 및 韓國과 隣接한 中國地方의 深山에 自生하였던 것이나 많이 採取되어 消盡됨에 따라 人工的으로 栽培하게 되었고 韓國에서는 李朝 宣祖朝(西紀1567~1608)때부터 그 記錄이 있는 것으로 보아 實際 人蔘의 人工栽培는 더 오랜 歷史를 가진 것으로 보입니다.

Origin of Korean Ginseng

It is known that ginseng was widely used for nurturing purposes even a few thousand years ago in China. The name of ginseng(人蔘) was first used in Ji Jiu Zhang(急就章, *Book of Emergency Aid*), a book written by Shi Yu(史遊) who was living during the era of Emperor Yuen(元帝, BC33~48) in the First Han Dynasty and in Shang Han Lun(傷寒論, *Discourse on Influenza*), a book written by Zhang Zhong Jing(張仲景) who was living during the era of Emperor Xian(獻帝建安, AD196~220) in the Second Han Dynasty. Especially in Shang Han Lun, the author compiled some 113 prescriptions for influenza out of which 21 were prescriptions for ginseng concoctions. A lot other books including Ming Yi Bia Lu(名醫別錄, *Informal Record of Famous Doctors*) and Shen

Nong Ben Chao Jing(神農本草經, *Journal of Herbal Remedies*) show that ginseng was regarded as a precious nurturing resource and has greatly contributed to the public health of many countries in Asia and now is often considered as a household item.

Originally Korean ginseng grew wildly in deep mountains of Korea and its neighboring regions in China. However, excessive collection resulted in rapid vanishing and people have started planting it. Record of ginseng plantation are found in various books written during the era of Emperor Seon Jo(宣祖, AD 1567~1608) of the Chosun Dynasty, which implies that plantations were in existence even earlier in Korea.

2. English

ORIGIN OF KOREAN GINSENG

The medicinal use of Ginseng was already well known to Chinese civil herb doctor several thousands years ago. The name of Ginseng can be found in various Chinese historical records many of which were written as early as B.C 100.

According to many Chinese medicinal books ever published, Ginseng has been generally used as a medicine for human health in most of oriental countries.

Korean Ginseng originally grew in deep mountains both of Korea and China. However, this wild Korean Ginseng was so scarcely found to obtain that its supply could not meet ever increasing demand, and therefore from 16th century, it has been cultivated on the farm a mass supply in Korea.

3. Japanese

高麗人蔘の 由來

人蔘は 數千年前より 中國の 民間醫に 依り, 廣く 補身用として 使用されました。文獻上の 記録には 中國の 前漢元帝時代(西曆紀元前 33~48年)の 吏遊の著「急就章」に 人蔘名が 始めて 記載され 後漢獻帝建安年代(西紀 196~220年)の 張仲景の著「傷寒論」には 總處方 113方中 人蔘配劑 21方 が 収録されており 其後の「名醫別錄」「神農本草經」等 多くの 韓方醫書の 記録に 依れば 人蔘が 貴重な 補身材料として 使用され 東洋諸民族の 保健に 寄與した ること 大なるにして 家庭常備品にまで 登場されたことは 周知の通りですが、又 高麗人蔘は 元來韓國並び 韓國と 隣接した 中國地方の 深山に 自生されたものが 多く採取され 消盡されるに 従い 人工的に栽培するようになり 韓國では 李朝宣祖(1567~1608)時代より 其の記録に 書かれているのに 依れば 實際人蔘の 人工栽培は 最も長い歴史を 持っていることと 看做されます。

4. Chinese

高麗人蔘的 由來

距今 數千年前, 人蔘在中國醫學史上, 已被採用爲補身 強壯之靈葯 中國「前漢」元帝時代(公元前 33~48年) 吏遊著之「急就章」中, 初見 蔘名, 此爲文獻上首次記載「後漢」 獻帝建安時代(公元196~220年) 張仲景著之「傷寒論」中, 總處方內, 列有 113種, 其中配劑人蔘者 計有 21種, 此後「名醫別錄」「神農本草經」等 許多醫書, 無不記載人蔘的 功效, 且對黃色人種保健, 具有莫大貢獻等語

高麗人蔘, 原爲韓國及隣近之中國東北深山之天然植物, 然因採蔘者過多, 不願滅種之慮, 故始有人工栽培之輿論, 吾國李氏朝鮮宣祖時代(公著 1567~1608年) 始發 現人工栽培地文獻 然而其人蔘栽培之史蹟, 亦不可推測地

[Table 2]

Nutrient Reference Values

Nutrients	default value	Nutrients	default value	Nutrients	default value
carbohydrate(g)	328	iron(mg)	15	pantothenic acid(mg)	5
dietary fiber(g)	25	vitamin D(μ g)	5	phosphorus(mg)	700
protein(g)	60	vitamin E(mg α -TE)	10	iodine (μ g)	75
fat(g)	50	vitamin K(μ g)	55	magnesium(mg)	220
saturated fat(g)	15	vitamin B ₁ (mg)	1.0	zinc(mg)	12
cholesterol(mg)	300	vitamin B ₂ (mg)	1.2	selenium(μ g)	50
sodium(mg)	3,500	niacin(mg NE)	13	copper(mg)	1.5
potassium(mg)	3,500	vitamin B ₆ (mg)	1.5	manganese(mg)	2.0
vitamin A(μ g RE)	700	folic acid(μ g)	250	chromium(μ g)	50
vitamin C(mg)	55	vitamin B ₁₂ (μ g)	1.0	molybdenum(μ g)	25
calcium(mg)	700	biotin(μ g)	30		

- Vit A, Vit D and Vit E can be additionally indicated with IU unit in parenthesis while following the above reference table.

[Table 3] Usable materials in the manufacturing or handling of organic processed food

1. food additives(including supplementary substances)

INS No.	Name	Conditions
170	Calcium carbonate	-
220	Sulfur dioxide	Wine products
270	Lactic acid	Fermented vegetable products
290	Carbon dioxide	-
296	Malic acid	-
300	Ascorbic acid	When natural material is not obtainable
306	Tocopherol, natural extracts mixed	-
322	Lecithin	Bleaching agent and organic solvent are not used
330	Citric acid	Fruit, vegetable products
335	Sodium tartrate	For confectionaries
336	Potassium tartrate	For grain foods and confectionaries
341i	Calcium phosphate	Only for raising dough
400	Alginic acid	-
401	Sodium alginate	-
402	Potassium alginate	-
406	Agar	-
407	Carageenan	-
410	Locust bean gum	-
412	Guar gum	-
413	Tragacanth gum	-
414	Arabic gum	For milk, fat and confectionaries
415	Xanthan gum	High-fat products, fruits, vegetables, confectionaries, biscuits, salad
416	Karaya gum	-
440	Pectins: not deformed	-
500	Sodium carbonate	For confectionaries, biscuits
501	Potassium carbonate	For grain foods/confectionaries and biscuits/confectionaries
503	Ammonium carbonate	-
504	Magnesium carbonate	-
508	Potassium chloride	Frozen fruits and/or vegetables · canned fruit and/or vegetable, vegetable spice/ketchup and mustard
509	Calcium chloride	Dairy products/fat products/fruits · vegetables/bean products
511	Magnesium chloride	Cookies, biscuits/bean products/yeast catalysts for confectionaries
516	Calcium sulfate	Grain products
524	Sodium hydroxide	-
938	Argon	-
941	Nitrogen	-
948	Oxygen	-

2. Flavoring agents

Products labeled as natural aromatic agents or natural flavoring agents according to Codex Alimentarius 1A-1995, Section 5.7.

3. Salts

Limited to sodium chloride or potassium chloride generally used in food processing.

4. Preparations of microorganisms

Preparations of microorganisms from enzymes which are generally used in food processing and which do not contain genetically modified microorganisms

5. Minerals (including trace elements)

They refer to mixed products of minerals, vitamins, fatty acids, amino acids and/or other nitrogen compounds. These products can be used under the required conditions.

6. Processing aids which can be used for manufacturing • processing of organic processed foods

Name	Conditions
Water	-
Calcium chloride	Coagulant
Calcium carbonate	-
Calcium hydroxide	-
Calcium sulfate	Coagulant
Magnesium chloride (or nigari)	Coagulant
Potassium carbonate	Drying raisins
Carbon dioxide	-
Nitrogen	-
Ethanol	Solvent
Tannic acid	Filtering supplement
Egg white albumin	-
Casein	-
Gelatin	-
Isinglass	-
Vegetable oils	Softner
Silicon dioxide	As gel and colloidal solution
Activated carbon	-
Talc	-
Bentonite	-
Kaolin	-
Diatomaceous earth	-
Perlite	-
Hazelnuts shells	-
Beeswax	Softner
Carnauba wax	Softner

Name	Conditions
Sulfuric acid	Adjusting pH for dehydrating in manufacturing sugar
Sodium hydroxide	Adjusting pH for dehydrating in manufacturing sugar
Tartaric acid and its salt	-
Sodium carbonate	manufacturing sugar
Preparation of mixed barks	-
Potassium hydroxide	Adjusting pH for dehydrating in processing sugar
Citric acid	Adjusting pH
<p>Preparations of microorganisms and enzymes:</p> <p>While excluding genetically modified microorganisms and enzymes, they refer to those preparations of microorganisms and enzymes which are generally used as supplements in food processing.</p>	

< N O T E >

Should there be any differences between the original Korean texts and the English translation, the original Korean texts shall prevail.

For further information, please contact Food Distribution Division, Korea Food and Drug Administration at 5-Nokbun-Dong, Eunpyong-Gu, Seoul, Korea.

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