

Ministry of Food and Drug Safety, Notification No. 2019-97

# **Labeling Standards of Foods, Etc.**

**October 28, 2019**

**Ministry of Food and Drug Safety**

## I . General Rules

### 1. Purpose

This notification aims to promote the sanitary management of foods, provide accurate information to consumers, and ensure fair trade by prescribing matters concerning the packaging and nutritional labeling standards of foods, livestock products, food additives, utensils, or containers in accordance with Articles 4 (5) of the “Act on the Labeling and Advertising of Food, Etc.” and Article 5 (3) and Article 6 (4) of the Enforcement Rule of the same Act.

### 2. Composition

- A) This notification is divided into General Rules, Common Labeling Standards, Individual Labeling Items and Labeling Standards, and Detailed Labeling Standards by labeling items in Appendix 1.
- B) Individual labeling items and labeling standards shall be divided into foods, livestock products, food additives, utensils, or containers and packaging (hereinafter “food”).
  - 1) Foods and livestock products (hereinafter “foods”) shall include confectionery, bread, rice cakes, cocoa products or chocolates, sugars, jams, tofu or jelly, edible oils, noodles, beverages, special purpose foods, soy sauces, seasoned foods, pickled or boiled foods, alcoholic beverages, agricultural processed foods, processed meats and packaged meats, processed eggs, dairy products, processed fish, processed animal foods, honey and pollen processed foods, instant foods, other foods, edible eggs, chicken and duck meat, and natural foods.

### 3. Definition of Terms

- A) “Product name” shall mean the unique name of an individual product.
- B) “Food type” shall mean the minimum classification unit of “Standards and Sizes of Foods” under Article 7 (1) of the “Food Sanitation Act” and Article 4 (2) of the “Livestock Sanitation Control Act.”
- C) “Date of manufacture” shall refer to the time when no further manufacturing or processing is required except for packaging (for products that undergo separate manufacturing processes, such as sterilization and pasteurization after packaging, the time when the final process is completed). However, the date of manufacture for capsule products shall be the time when filling and molding are completed, the date of manufacture for sub-divided products shall be the date of manufacture for sub-divided raw materials, and the date of manufacture for packaged meat shall be the date of manufacture of the raw material packaged meat. If the instant meat sales and processing business operator sells the sub-divided processed meat products, the date of manufacture shall be the date indicated in raw materials and the date of manufacture for simple processed products whose shelf life does not change shall be the date of packaging of raw materials (examples of English names and abbreviations of the date of manufacture: Date of Manufacture, Manufacturing Date, MFG, M, PRO(P), PROD, PRD).

- D) "Expiration date" shall mean the period when a product is sold to consumers from the date of manufacture of the product (examples of English names and abbreviations of expiration date: Expiration Date, Sell by Date, EXP, E).
- E) "Shelf life" shall mean the time when the inherent quality of food can be maintained when it is stored according to the proper preservation method or standard suitable for the food (examples of English names and abbreviations of shelf life: Best Before Date, Date of Minimum Durability, Best Before, BBE, BE).
- F) "Raw materials" shall refer to substances included in the final products, which are used in the management, manufacturing, processing, or cooking of foods or food additives.
- G) "Ingredients" shall refer to a nutrient or non-nutritional ingredient added to a product or a single substance that constitutes raw materials and included in the final product.
- H) "Nutritional ingredient" shall mean a substance included in foods that supply energy or is necessary for the growth, development, and maintenance of human bodies or causes special biochemical and physiological changes in its deficiency.
- I) "Sugar" shall mean the sum of all monosaccharides and disaccharides present in foods.
- J) "Trans fat" shall mean all nonconjugated unsaturated fats with one or more trans structures.
- K) "Recommended one-time intake" shall mean the value set based on the one-time intake of each food consumed by consumers between ages three and over and the market survey results. Table 3 shows the recommended one-time intake.
- L) "Nutritional components labeling" shall mean the labeling of the contents of nutrients contained in a certain amount of a product.
- M) "Nutrition emphasis labeling" shall mean the labeling of the facts or the levels of nutrients contained in a product, using special terms such as "no," "low," "high," "enhanced," "added," and "reduced" as follows:
- 1) "Nutritional components emphasis labeling": Emphasizes the contents of nutrients, such as the facts or level of contents, using such expressions as "no ○○," "low ○○," "high ○○," "contains ○○," etc.
  - 2) "Nutritional components comparative emphasis labeling": Emphasizes the contents of nutrients, such as the facts or level of contents in comparison with other products of the same type, using such expressions as "less," "more," "enhanced," "added," etc.
- N) "One-day nutritional standard" shall mean the average one-day intake standard of the nutrients used in the food labeling to help consumers better understand the nutritional value of the food in their daily meals and easily compare the nutritional components in foods.
- O) "Main display surface" shall mean the surface of the containers or packages where the trademark or logo is printed according to Figure 1 that is generally visible to the consumers when they purchase foods or food additives.
- P) "Information display surface" shall mean the surface according to Figure 1 where labeling items are gathered on the containers and packages for a better understanding of consumers.
- Q) "Composite raw materials" shall mean foods that are manufactured or processed from two or more types of raw materials or components and used as raw materials for other foods, and that have been reported or

import-declared to the administrative office.

- R) "Canned and bottled foods" shall mean the foods inserted into a can or bottle and de-aired, sealed, and sterilized or pasteurized.
- S) "Retort foods" shall mean the foods heat-sterilized or pasteurized by filling and sealing the foods prepared, processed, or cooked in a single-layer plastic film or metal foil or in multiple layers in a container molded in a pouch or other shapes.
- T) "Frozen foods" shall mean the manufactured, processed, and cooked foods that have been placed in containers or packages in a frozen state for long-term preservation.
- U) "Item report number" shall mean the number given to food manufacturing or processing business operator pursuant to Article 37 of the Food Sanitation Act or livestock processing business operator or meat packaging business operator pursuant to Article 25 of the Livestock Products Sanitation Control Act when they report the manufacturing of their products to authorities concerned.
- V) "Labeling items" shall mean the items specified in III Individual Labeling Items and Labeling Standard, such as the name of the product, type of food, name (trade name) and location of the place of business, date of manufacture, expiration date or shelf life, net contents, calories corresponding to the net contents, name and contents of ingredients, nutritional components, etc.
- W) "Mechanically deboned meat" shall mean the meat whose lean meat attached to bones has been separated using a machine.
- X) "Laying day" shall mean the day the chickens lay eggs.
- Y) "Ice coating" shall mean the ice coating formed on the surface of the seafood during the freezing process.
- Z) "Point" shall mean the unit of the font size as defined by Korean Industrial Standard KS A 0201 (standard font size).

#### **4. Application of Standards**

If there is a change in the "Standards and Sizes of Food," the "Standards and Sizes of Food Additives," and the "Standards and Sizes of Utensils, Containers, and Packaging," which are related to this notification, the changes may be applied preferentially.

#### **5. Reexamination of Regulations**

Pursuant to Article 8 of the "Basic Act on Administrative Regulation and the Regulations on Issuance and Management of Instructions, Rules, Etc.," the feasibility of regulations shall be reexamined for improvement every three years from January 1, 2014 (until December 31 of every third year after January 1, 2014).

## II. Common Labeling Standards

### 1. Labeling Method

- A) The labeling pursuant to Attached Table 3 (3) related to Article 5 of “Enforcement Rules on Labeling and Advertising of Foods, Etc.” may follow the labeling instruction of Figure 2.
- 1) On the main display surface, the name of the product, its content, and corresponding calories shall be indicated (in parentheses after the contents, but only for foods subject to nutrition labeling specified in Attached Table 4 of Article 6 of the Rule). However, if the main display surface shows information other than product names, contents, and calories corresponding to the contents, the information may not be displayed on the information display surface.
  - 2) On the information display surface, the food type, name (trade name) and location of the sales office, the expiration date (date of manufacture or shelf life), the name of the raw materials, and the precautions shall be indicated by table or paragraph divided for each indication. If the area of the information display surface is less than 100 cm<sup>2</sup>, it may not be indicated in a table or paragraph.
- B) The labeling on eggshells may be indicated in six points or more.
- C) If information cannot be displayed with a font size of 10 points or more because the area of the information display surface (the area of the information display surface according to Figure 1 except for the minimum margin corresponding to the main display surface) is narrow, the regulations specified in Attached Table 3 (5) related to Article 5 of the Rules may not apply. In this case, only the information specified in this notification (including cooking, method of use, intake method, use, precautions, and information prescribed by other laws) shall be displayed on the information display surface.
- D) In the case of products that are individually packaged (hereinafter “inner packaging”) by dividing the contents into two or more packages in a minimum sales unit package, the product name, contents and calories corresponding to contents, the expiration date or shelf life, and nutritional components can be displayed to provide right information to consumers. However, the labeling items and font size of the inner-packaged products may not follow the regulations specified in Attached Table 3 (5) related to Article 5 of the Rule.
- E) Containers or packaging with the label of another business shall not be used. However, this shall not apply to containers that do not have any harmful effect on food and are used for providing raw materials for other companies other than for distributing or selling in the market and reusing containers according to the “Act on Saving and Recycling of Resources” (limited to those containers used for similar types of foods).
- F) For visually handicapped persons, labeling items, such as product name and expiration date, can be additionally added to easy-to-find places using braille, bar code, or braille/voice conversion code. In this case, a sticker, etc. may be used for braille.
- G) Original equipment manufacturing (OEM) foods, etc., under Article 18 of the “Special Act on Imported Food Safety Management” shall be distinguished as OEM foods on the main display surface in parentheses next to the name of the country of origin under the Foreign Trade Act using the font 14 or bigger. (However, this shall not apply to agricultural, forestry, livestock, and fishery products in the

natural state, equipment or containers, and products with an indication of professional distribution agencies.)

“Country of origin: ○○ (OEM),” “Made in: ○○ (OEM),” “Country of origin: ○○ (OEM),” “Made in: ○○ (OEM),” “Country of origin: ○○ (OEM),” or “Made in: ○○ (OEM)”

- H) In the case of the set-packaged products (products packaged for selling two or more types of products together in the form of the finished product that completed manufacturing report or import declaration), each individual product that constitutes the set-packaged product may not indicate the labeling information. However, the outer packaging of the packaged product shall indicate the labeling information of each product. In this case, the expiration date shall indicate the shortest expiration date among the expiration dates of the products constituting the package. (However, this shall not apply to cases where consumers can clearly identify the labeling information of each product constituting the finished product.)
- I) The original labeling information of the foods shall not be changed in the following cases. However, the contents, name and location of the business office, and nutritional components shall be indicated to be suitable for subdivided or repackaged foods.
- 1) When food is subdivided and repackaged at a food subdivision store
  - 2) When an instant manufacturing and processing food store sells a portion of foods manufactured and processed by a food manufacturing and processing business operator to end consumers
  - 3) When an instant sales and processing meat store sells a portion of livestock product manufactured and processed by a meat processing business operator to end consumers
  - 4) When an edible egg collection and sales business operator sells the eggs after repackaging them pursuant to Attached Table 2-3 (7) of Article 7-11 of the “Enforcement Rules of the Livestock Products Sanitation Control Act.” However, the name of the products (except for imported eggs) may be changed and indicated according to the repackaging.
- J) Products manufactured after completing the manufacturing report under Article 37 of the “Food Sanitation Act” and Article 25 of the “Livestock Sanitation Control Act” shall be labeled with the item report number.
- K) When the expressions including “nonalcoholic,” “alcohol-free,” and “no alcohol added” are used on foods other than liquor, the fact that they should be consumed by adults shall be indicated in parentheses next to or below the expressions using the same fonts. However, when such expressions as “nonalcohol (contains less than 1% ethanol, for adults),” “nonalcoholic (contains less than 1% of ethanol, for adults),” “nonalcohol (for adults),” “alcohol-free” (for adults), and “no alcohol added” are used, the expression “contains less than 1% of ethanol (or alcohol)” shall be indicated using the same fonts.
- L) Containers or packages made of synthetic resin or rubber used for the product shall be marked with the packaging material as follows:
- 1) Depending on the material of synthetic resin or rubber, the material names listed in “Standards and Sizes of Containers and Packaging,” such as chloride resin, polyethylene, polypropylene, polystyrene, polyvinylidene chloride, polyethylene terephthalate, phenol resin, and silicone, shall be separately indicated. In this case, they may be indicated in abbreviations.

- 2) Pursuant to “Act on the Promotion of Saving and Recycling of Resources,” when polyethylene (PE), polypropylene (PP), polyethylene terephthalate (PET), polystyrene (PS), and polyvinyl chloride resin (PVC) are indicated, a separate material indication may be omitted.
- M) When using photographs or pictures of cooked food on the main display surface, expressions such as “cooking example,” “image photograph,” and “exemplified example” shall be marked using at least a 10-point fonts near the photograph or picture used.
- N) If the livestock product is a frozen or refrigerated product, it shall be marked as “frozen” or “refrigerated” on the main display surface. However, if it is used as a part of the product name or if the storage method is indicated on the main display surface, the indication may be omitted.
- O) The following foods may be marked as follows considering their characteristics:
- 1) In each of the following cases, the labeling of individual products may be omitted if the labeling information is displayed on the display box or posted on a separate sign.
    - a) When an operator of an instant food sales, manufacturing, and processing business pursuant to Article 21 (2) of the “Enforcement Rules of the Food Sanitation Act” sells foods subject to instant sales, manufacturing, and processing pursuant to Attached Table 15 of Article 37 of the “Enforcement Rules of the Food Sanitation Act.” However, in the case of foods that are delivered to the final consumers through shipping, postal mail, or courier service, the product labeling shall not be omitted.
    - b) When small-scale liquor manufacturers, pursuant to Article 4 of the “Enforcement Rule of the Liquor Tax Act” sell Takju, Yakju, Cheongju, and beer directly manufactured by them to the customers of food service restaurants operated by them in the same place
    - c) When an instant meat sales and processing business operator under Article 21 (8) of the “Enforcement Rule of the Livestock Products Sanitation Control Act” makes processed meat products or sells a portion of the products. However, in the case of processed meat products delivered to end consumers through postal mail or courier service, the labeling for each product shall not be omitted.
  - 2) For exported foods, labeling may be attached according to the labeling standards of import countries.
  - 3) Imported foods, etc.
    - a) Foods that are distributed in the exporting country shall have labeling indicated by the exporting country. A sticker, label, or tag printed in Korean can be used, but they must be attached so they would not fall off and not cover the labeling information, such as the name and dates (expiration dates) of the products, indicated in original containers and packages.
    - b) Ink, inscription, or stamp shall be used for the labeling of foods that are imported in containers and packages marked in Korean.
    - c) The exporting country and the manufacturer may be displayed on the sticker in the language of the exporting country.
  - 4) In the case of meals provided onboard an aircraft (in-flight meal) under Article 2 (1) of the “Aviation Safety Act,” only allergens, among the indications for consumer safety, may be indicated. However, if the allergen information is provided in a separate menu board or pamphlet (including a method by an electronic device), the indication may be omitted.

- P) Pursuant to Attached Table 3 (4) related to Article 5 of the Rule, ink, inscription, or stamp that is not easily erased shall be used for the labeling. However, in the following cases, stickers, labels, or tags may be used, but they shall be attached so they would not fall off.
- 1) If it is impossible to indicate using ink, inscription, or stamp because of the nature of the materials of containers and packaging
  - 2) In the case of canned or bottled products
  - 3) In the case of raw products for raw materials that are not sold directly to consumers but are supplied to the food manufacturing and processing business, the livestock product processing business, and the food additive manufacturing business for use as raw materials of the product
  - 4) When the permission holder (registered or notified) indicates the name (trade name) and the location of the business office that has been changed
  - 5) Minor labeling information that is not related to the safety of the food, except for the date of manufacture and the expiration date or shelf life, which is approved by the competent authority
  - 6) In the case of agricultural, forestry, and livestock (excluding livestock products prescribed by the “Livestock Sanitation Control Act”) products in the natural state
  - 7) In the case of raw material products manufactured and processed by food manufacturing and processing business or livestock product processing business and sold only to food service restaurants or group food service establishments
  - 8) When wanting to indicate radiation-related phrases pursuant to II - 6
  - 9) Among the instant sales, manufacturing, and processing foods and instant sales and processing meats, the foods delivered to end consumers through shipping, postal mail, and courier service
- Q) The labeling of tank lorry (trucks equipped with tanks capable of carrying large quantities of foods in a liquid or gaseous state) products can be indicated inside the car.
- R) For foods that franchise headquarters or franchise operators, pursuant to Article 2 (2, 3) of the “Act on the Fairness of Franchise Business, among bakery operators pursuant to Article 21 (8) item “ba” of the “Enforcement Rule of the Food Sanitation Act,” manufacture, process, or cook in their own stores or franchise shops and indicate the names on containers and packages, the details on the names of the foods shall follow the standards specified in Appendix 11 (ga).
- S) Pursuant to Attached Table 12 (4. item “ba”) of the “Enforcement Rules of the Livestock Products Sanitation Control Act” and Attached Table 8 (2, item “beo”) related to Article 25 of the “Enforcement Rules of the Special Act for Imported Food Safety Management,” the frozen livestock products transferred from refrigerated products shall indicate the following information. In this case, the existing indications shall not be obscured or removed.
- 1) Indication of the phrase, “This product is a frozen product transferred from the refrigerated product.”
  - 2) The date when the product was transferred to a frozen product
  - 3) Indication of the expiration date and storage temperature of the frozen product
- T) The individual labeling information of the foods shall be indicated according to III. Individual Labeling Items and Labeling Standards and Annex I. Detailed Labeling Standards for each item.

## **2. Labeling of Long-Term Storage Foods**

### A) Canned and Bottled Products

- 1) The contents shall be indicated separately by solid contents and net contents. However, foods that cannot dispose of liquids before intake and have to be taken with solids and liquids can only display their net contents.
- 2) Acid canned foods shall be labeled as “Acid Canned Foods.”
- 3) Canned foods may indicate the expiration date or shelf life (limited to the types under Article 7 of the “Food Sanitation Act”).

### B) Retort Foods

- 1) It shall be labeled as “Retort Foods.”
- 2) Retort foods shall indicate the calories corresponding to the nutritional components and net contents as well as the expiration date or the shelf life (limited to the types under Article 7 of the “Food Sanitation Act”).

### C) Frozen Foods

- 1) Depending on the types of foods, frozen foods consumed without heating shall be labeled as “frozen foods consumed without heating” and frozen foods consumed after heating as “frozen foods consumed after heating” (limited to the types under Article 7 of the “Food Sanitation Act”).
- 2) In the case of “frozen foods consumed after heating,” sterilized products shall be labeled as “sterilized products,” and lactic acid bacteria-added products shall be labeled with the number of lactic acid bacteria (limited to the types under Article 7 of the “Food Sanitation Act”).
- 3) Frozen foods shall be labeled with the method of storage in the frozen state and the method of defrosting during cooking.
- 4) Frozen foods that require cooking or heat processing shall be labeled with their cooking or heat processing method.
- 5) Labeling that causes consumers to misunderstand that all of the ingredients are meats or agricultural products is not permitted. However, this shall not apply when the content of meat or agricultural products is indicated in the same position as the product name (limited to the types under Article 7 of the “Food Sanitation Act”).
- 6) Frozen foods that used two or more mixed raw meats shall not use the name of the raw meat as the product name. However, this shall not apply when the content of raw meat is indicated in the same position as the product name (limited to the types under Article 7 of the “Food Sanitation Act”).
- 7) Notwithstanding the provisions of 3) and 4), foods that are not provided to the final consumers and are used as raw materials during the manufacture, processing, or cooking of other foods may omit the indication of the method of thawing during cooking and the method of cooking or heat processing.

## **3. Labeling of Foods that Contain Ginseng or Red Ginseng Ingredients**

### A) Products for labeling: Ginseng or red ginseng that contains ginseng and red ginseng ingredients

- B) When indicating the origin of ginseng on the product description or package, the basic text for the origin of ginseng in Table 1 shall apply.

- C) The color and chromaticity of the ginseng product packaging shall be in harmony as a whole to improve product quality and to avoid confusion with products manufactured and produced by others.
  - D) Ginseng or red ginseng may be used as the product name or part of the product name, in which case the product name may be indicated in Chinese characters.
  - E) The phrase “Korean specialties” in Korean and Chinese characters may be indicated on domestically marketed products, and the phrase “Korean specialties” in English or the language of importing countries may be indicated on exported products.
  - F) Products that contain ginseng ingredients may be labeled with ginseng names (including the product name), drawings, and figures.
  - G) In the case of F) above, when soluble ginseng ingredients or soluble red ginseng ingredients are used as raw materials, the content of ginseng ingredients (mg/g) or red ginseng ingredients (mg/g) shall be labeled on the food.
  - H) If a part other than the root of ginseng is used as raw material, the name of the part shall be labeled. If two or more parts are used together, the name and content of each part shall be labeled.
- (Example) If the ginseng fruit is used, it shall be labeled as “ginseng fruit.” If ginseng concentrate is produced using ginseng fruit, it shall be labeled as “ginseng fruit concentrate.” If ginseng concentrate is produced using ginseng root and fruit, it shall be labeled as “(Root 80%, Fruit 20%).”

#### **4. Labeling of Irradiated Foods**

##### A) Foods for Irradiation

- 1) Foods allowed for irradiation in accordance with Article 7 of the “Food Sanitation Act” and Article 4 of the “Livestock Sanitation Control Act” (Finished Products)
- 2) When the food is manufactured and processed using foods with the detection method declared as raw materials among foods in 1) above (foods that used irradiated raw materials)

##### B) Labeling Method

###### 1) Labeling place

- a) In the case of finished products specified in A)-(1) above, indicate the labeling information in places that consumers can easily find.
- b) In the case of foods that used irradiated raw materials specified in A)-(2) above, indicate the content of the irradiation in the name of the raw material.

###### 2) Labeling items

- a) In case of finished products specified in A)-(1) above: Phrase or irradiation figure indicating the irradiated foods

(Example) “Radiation Irradiation,” “gamma irradiation,” “radiation sterilization,” “radiation disinsectization,” “gamma ray germination inhibition,” “electron germination inhibition,” “gamma ray sterilization,” “electron sterilization,” “gamma ray disinsectization,” “electron disinsectization”),” etc.

- b) In the case of foods that used irradiated raw materials specified in A)-(2) above:



- (1) Indicate with the name of individual raw materials: Indicate the name of the raw materials in the raw material name space  
(Examples) “Onion (irradiated),” “onion (gamma ray irradiated),” “irradiated garlic,” “gamma ray irradiated garlic,” etc.
- (2) Lump-sum labeling of irradiated raw materials
  - (a) Labeling of irradiated composite raw materials: Indicate five or more irradiated composite raw materials name or raw material names  
(Example) Name of irradiated composite raw materials (indicate five or more raw material names), name of gamma ray irradiated composite raw materials (indicate five or more raw material names)
  - (b) Lump-sum labeling of irradiated foods: Lump-sum labeling of irradiated raw materials in parenthesis  
(Example) Irradiated raw materials (potato, garlic, onion, etc.), gamma ray germination inhibition raw materials (potato, garlic, onion, etc.)
- (3) If it is difficult to identify which raw material has been irradiated, such phrases as “containing some of the irradiated raw material” or “some raw materials have been irradiated” can be used on labeling.

### III. Individual Labeling Items and Labeling Standards

#### 1. Foods

##### A) Confectionery, Bread, or Rice Cakes

###### 1) Types

Confectionery, candies, chewing gums, bread, rice cakes

###### 2) Labeling items

a) Product name

b) Food types

c) Name and location of the business site

d) Expiration date

e) Contents and calorie corresponding to the contents (However, calories are applicable only to confectionery, candies, and bread, and they shall be indicated in parenthesis after the net contents.)

f) Name of raw materials

g) Nutritional components (only for confectionery, candies, and bread)

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

m) Irradiated foods (if applicable)

n) Genetically modified foods (if applicable)

o) Other labeling information

(1) Deep-frying or dairy-processed products shall be labeled as “deep-fried products” or “dairy-processed products” (limited to confectionery, candies, and chewing gums).

(2) Confectioneries or candies that contain lactic acid bacteria shall be labeled with the number of lactic acid bacteria, and if the presence of specific bacteria is to be indicated, the number of the bacteria shall be indicated.

(3) Bite-size jelly products (so-called mini-cup jelly products) contained in small containers shall be marked with a warning to prevent suffocation because of the wrong intake.

(Examples) “Do not eat in a frozen state. If you eat it at once, there is a risk of suffocation, so chew it well. Intake by children under five years old or the elderly is prohibited.”

(4) When a food manufacturing and processing business intends to defrost and distribute frozen foods, such as bread and rice cakes, the date of manufacture, the date of defrost, the expiration date after the defrost set within the expiration date of the frozen foods, name and place of the defrost

manufacturer (may be omitted if he is the same as the manufacturer of frozen products), the storage method after the defrost, and precautions shall be indicated. In this case, however, sticker, label, or tag may be used, but they should be firmly attached so they would not fall off.

- (5) When a food manufacturing and processing business intends to defrost and distribute frozen foods, such as bread and rice cakes, it shall place markings such as “This product is a defrosted food, so do not refreeze it.”
  - (6) Among the food additives used for gum bases, ester gum, polybutene, polyisobutylene, vinyl acetate, glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, calcium carbonate, petroleum wax, gum resin, talc, and triacetin may be labeled as “gum base agent” or “gum base.”
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **B) Ice Cream and Ice Cakes**

### 1) Types

#### a) Ice cream (\*livestock products)

Ice cream, low-fat ice cream, ice milk, sherbet, non-fat milk ice cream

#### b) Ice cream mix (\*livestock products)

Ice cream mix, low-fat ice cream mix, ice milk mix, sherbet mix, non-fat milk ice cream mix

#### c) Ice cake

#### d) Ice

Edible ice, fishery ice

### 2) Labeling items

#### a) Product name

#### b) Food type

#### c) Name and location of the business site

#### d) Expiration date (date of manufacture for ice cream, rice cake, and edible ice (However, ice cream and ice cake may indicate only the “year and month of manufacture.”))

#### e) Net content and calories corresponding to the net content (However, the calories are applicable only to ice cream and ice cake, and they shall be indicated in parenthesis after the content.)

#### f) Name of raw materials

#### g) Nutritional components (applicable only to ice cream and rice cake)

#### h) Container and packaging materials

#### i) Item report number

#### j) Name and content of ingredients (if applicable)

#### k) Storage method (if applicable)

#### l) Precautions

- (1) Fraudulent or unsanitary foods report procedure
- (2) Allergens (if applicable)
- (3) Others (if applicable)
- m) Irradiated foods (if applicable)
- n) Genetically modified foods (if applicable)
- o) Other labeling information
  - (1) Ice cream shall be labeled with storage conditions and storage temperature, and the actual weight can be indicated in volume.
  - (2) Ice cream and ice cream mix that contains lactic acid bacteria shall be classified into products that contain lactic acid bacteria and products that contain fermented milk, and the number of lactic acid bacteria contained in ice cream shall be indicated.
  - (3) Ice cream, ice milk, ice cream mix, and ice milk mix (excluding powder products) shall indicate the content of milk fat, and low-fat ice cream and low-fat ice cream mix shall indicate the content of the fatty substance.
  - (4) Powder products among ice cream mixes shall indicate the amount of added water per unit weight (the recommended amount of the added water is twice the product weight).
  - (5) To indicate that specific bacteria are included in lactic acid–added products among ice creams and ice cream mixes, the number of bacteria contained shall be indicated.
  - (6) The sterilized or pasteurized ice creams and ice cream mixes shall be labeled as “sterilized product” or “pasteurized product” and shall indicate sterilization temperature or pasteurization temperature and time. To indicate low-temperature long-term pasteurization or high-temperature short-term pasteurization, it may be indicated just as “pasteurized.”
  - (7) Products heated after fermentation among ice creams and ice cream mixes shall be labeled as “after fermentation heat-treated products.”
  - (8) Ice cakes that contain lactic acid bacteria shall indicate the number of lactic acid bacteria contained, and, if to indicate that they contain specific bacteria, the number of bacteria contained shall be indicated.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

### **C) Cocoa-Processed Products or Chocolates**

- 1) Types
  - a) Cocoa-processed products
    - Cocoa mass, cocoa butter, cocoa powder, other cocoa-processed products
  - b) Chocolates

Chocolates, milk chocolates, white chocolates, semi-chocolates, chocolate-processed products

2) Labeling items

- a) Product name
- b) Food types
- c) Name and location of the business site
- d) Expiration date
- e) Net contents and calories corresponding to the net contents (However, calories are applicable only to confectionery, candies, and bread, and they shall be indicated in parenthesis after the net contents.)
- f) Name of raw materials
- g) Nutritional components (applicable only to chocolates)
- h) Container and packaging materials
- i) Item report number
- j) Name and content of ingredients (if applicable)
- k) Storage method (if applicable)
- l) Precautions
  - (1) Fraudulent or unsanitary foods report procedure
  - (2) Allergens (if applicable)
  - (3) Others (if applicable)
- m) Irradiated foods (if applicable)
- n) Genetically modified foods (if applicable)
- o) Other labeling information
  - (1) The alcohol substance added products shall indicate the content of the alcohol substance.
  - (2) When a food manufacturing and processing business intends to defrost and distribute frozen chocolates, the date of manufacture, the date of defrost, the expiration date after the defrost set within the expiration date of the frozen foods, the name and place of the defrost manufacturer (may be omitted if he is the same as the manufacturer of frozen products), the storage method after the defrost, and precautions shall be indicated. In this case, however, sticker, label, or tag may be used, but they should be firmly attached so they would not fall off.
  - (3) When a food manufacturing and processing business intends to defrost and distribute frozen chocolates, he/she shall place the marking such as “This product is a defrosted food, so do not refreeze it.”

- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**D) Sugars**

- 1) Types
  - a) Sugar

- Sugar, other sugars
- b) Sugar syrups
- c) Oligosaccharide
  - Oligosaccharide, oligosaccharide-processed products
- d) Glucose
- e) Fruit sugars
  - Fruit sugar, other fruit sugars
- f) Taffy
  - Taffy syrup, other taffy, dextrin
- g) Sugar-processed products
- 2) Labeling items
  - a) Product name
  - b) Food types
  - c) Name and location of the business site
  - d) Expiration date or shelf life (date of manufacture for sugars and expiration date for sugar-processed products)
  - e) Contents
  - f) Name of raw materials
  - g) Container and packaging materials
  - h) Item report number
  - i) Name and content of ingredients (if applicable)
  - j) Storage method (if applicable)
  - k) Precautions
    - (1) Fraudulent or unsanitary foods report procedure
    - (2) Allergens (if applicable)
    - (3) Others (if applicable)
  - l) Irradiated foods (if applicable)
  - m) Genetically modified foods (if applicable)
  - n) Other labeling information
    - (1) The terms “natural sugar” or “pure sugar” shall not be used to indicate sugar.
    - (2) Oligosaccharides shall be labeled with the corresponding oligosaccharide name and content.
    - (3) The oligosaccharide-processed product shall indicate the name and content of the mixed oligosaccharides, respectively.
    - (4) Glucose should not use the raw material name or substance name other than the glucose as a product name.
    - (5) Taffy that has been glycosylated with acid should be labeled as “acid sweetened taffy.”
    - (6) Among the sugar-processed products, the fried or dairy-processed products shall be indicated as “fried and dairy-processed foods,” and the sterilized or pasteurized product shall be indicated as “sterilized product” or “pasteurized product.”

(7) Sugar-processed products shall not indicate the names of food groups, food species, and food types according to the food standards and specifications specified in Article 7 of the “Food Sanitation Act.”

3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

#### **E) Jams**

1) Types

Jam, other jams

2) Labeling items

a) Product name

b) Food types

c) Name and location of the business site

d) Expiration date or shelf life

e) Net contents and calories corresponding to the net contents (calories shall be indicated in parenthesis after the net contents)

f) Nutrition contents

g) Name of raw materials

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

m) Irradiated foods (if applicable)

n) Genetically modified foods (if applicable)

o) Other labeling information

Mixture content of fruits and vegetables shall be indicated.

3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II

## Common Labeling Standards.

### **F) Tofu or Jellied Food**

#### 1) Types

Tofu, corn powder added tofu, processed tofu, jellied foods

#### 2) Labeling items

a) Product name

b) Food type

c) Name and location of the business site

d) Expiration date

e) Content

f) Name of raw materials

g) Container and packaging materials

h) Item report number

i) Name and content of ingredients (if applicable)

j) Storage method (if applicable)

k) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

l) Irradiated foods (if applicable)

m) Genetically modified foods (if applicable)

n) Other labeling information

When selling tofu or jellied foods using a sanitary box for transportation, only the name and location of the business site may be indicated on the sanitary box.

3) The labeling of precautions for consumers' safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

### **G) Edible Oil and Fat**

#### 1) Types

a) Vegetable fats and oils

Soybean oil, corn oil, rapeseed oil (canola oil), rice bran oil (brown rice oil), sesame oil, extracted sesame oil, perilla oil, extracted perilla oil, safflower oil, sunflower oil, cottonseed oil, peanut oil, olive oil, palm oil, palm olein oil, palm stearin oil, palm kernel oil, coconut oil, red pepper seed oil, and other vegetable oils and fats

b) Animal fats and oils (\*livestock products, excluding fish oil and other animal fats and oils)

Edible beef fats, edible pork fats, raw beef fats, raw pork fats, fish oil, and other animal fats

c) Edible fats and oils processed products

Mixed edible oil, flavored oil, processed fats and oils, shortening, margarine, imitation cheese, vegetable cream, and other edible fats and oil-processed products

2) Labeling items

a) Product name

b) Food type

c) Name and location of the business site

d) Expiration date

e) Net contents and calories corresponding to the net contents (However, the calories shall be indicated in parenthesis after the net contents. The indication of calories corresponding to contents shall not apply to animal fats and oils, imitation cheese, vegetable cream, and other edible fats and oil-processed products.)

f) Name of raw materials

g) Nutritional components (excluding animal fats and oils, imitation cheese, vegetable cream, and other edible fats and oil-processed products.)

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

l) Irradiated foods (if applicable)

m) Genetically modified foods (if applicable)

n) Other labeling information

(1) Vegetable fats and oils manufactured and processed using crushed powder as raw material shall be labeled with "contains ○○ powder" and its content.

(2) Among the processed vegetable fats and oils, processed fats, shortening, or margarine products may be indicated in raw material indication column as vegetable fats and oils or animal fats and oils depending on the type of fat or oil used. However, if the product was hardened by adding hydrogen, the name of raw material shall be indicated as hardened oil or partially hardened oil [example: vegetable oil (soybean partially hardened oil)].

(3) Sesame oil shall be labeled as sesame oil or extracted sesame oil.

(4) Perilla oil shall be labeled with perilla oil or extracted perilla oil.

(5) Safflower oil extracted from high oleic safflower seeds may indicate the content of the oleic acid.

(6) Sunflower oil extracted from high oleic sunflower seeds may indicate the content of the oleic acid.

(7) Olive oil

- (a) It shall be labeled as compressed olive oil, refined olive oil, or mixed olive oil.
  - (b) In the case of mixed olive oil, the name and blending ratio (percentage) of the compressed olive oil and refined olive oil shall be indicated.
- (8) Other vegetable fats and oils
- (a) The names of the fats and oils shall be indicated after the names of the raw materials (examples: ○○ oil).
  - (b) For compressed fats and oils, the phrase indicating the compression shall be indicated in front of the names of fats and oils (example: compressed ○○ oil).
- (9) Animal fats and oils (excluding fish oil and other animal fats and oils)
- (a) Depending on the heat treatment, sterilized products shall be labeled as “sterilized products,” pasteurized products as “pasteurized products,” and non-sterilized products as “non-sterilized products.”
  - (b) The name of the hams (bone-in ham, boneless ham, etc.) or similar terms that are likely to be confused shall not be indicated.
  - (c) When intending to use the type of meat (including the product name) or the part name as the product name, it shall be indicated on the main display surface as specified below.
    - The type of the most used raw meat (including the name of the breed) or the name of the part shall be used as the name of the product. In this case, all types of meat used in the product (including the name of the breed) or the part name and its content shall be labeled.
    - When intending to combine two or more types of meat (including breed name) or cut name with each other and use them as part of the product name or part of the product name, the content of each kind of meat (including breed name) or part name shall be indicated according to the order of use.
  - (d) Labels that make people mistake all raw materials for meat shall not be used, and the type and content of all meat used in the product shall be indicated. In this case, the business owner who has received permission of the livestock processing business pursuant to Article 22 (1) of the Livestock Products Sanitation Control Act, or the business owner who declares import pursuant to Article 20 (1) of the “Imported Food Safety Management Special Act” shall indicate the raw materials or the mixing ratio of ingredients as they wrote in product manufacturing report or import declaration. The business owner who reported the meat instant sales manufacturing and processing business according to Article 24 (1) of the “Livestock Products Sanitation Control Act” and Article 37 (4) of the “Food Sanitation Act” shall indicate the raw materials and mixing ratio actually used for the products.
- (10) Blended edible oil
- (a) The name of each blended fat and oil and the mixing ratio (percentages) in the order of content shall be indicated.
  - (b) Labels that make people mistake for dairy processed products or other products shall not be used.
  - (c) The name of raw material or ingredient shall not be used for the product name.
- (11) Flavored oil

The name and mixing ratio (percentage) of the used edible fats and oils shall be indicated in the order of their content.

(12) Processed fats and oils

- (a) Depending on the processing method, they shall be separately indicated as hydrogenated oil, fraction oil, or esterified oil.
- (b) If processed fats and oils are mixed, labels that make people mistake for raw materials of a single edible oil and fat shall not be used.
- (c) Mixed processed fats and oils shall be labeled with the name of each mixed oil or fat in the order of their content.

(13) Shortening

- (a) Solid or fluidized products shall be labeled as either solid foods or fluidized products.
- (b) Commercial products that used lecithin or glycerin fatty acid esters shall be labeled with the name of the emulsifier used. However, it does not apply to the acid value less than 0.8.

(14) Margarine

- (a) It shall be separately labeled as margarine or low-fat margarine (fat spread).
- (b) The fluidized products may be labeled as “fluidized products.”

(15) Imitation cheese

The label shall not be confused with natural or processed cheese.

(16) Vegetable cream

The label shall not be confused with dairy processed products.

- (17) Among other edible oils and fats processed products, the fried or dairy-processed foods shall be labeled as “fried and dairy-processed foods” and the sterilized or pasteurized products as “sterilized products” or “pasteurized products,” respectively.

- (18) Other edible processed oils and fats products shall not be labeled with the names of food groups, food species, and food types according to the food standards and specifications according to Article 7 of the “Food Sanitation Act.”

- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **H) Noodles**

1) Types

Raw noodle, cooked noodle, dried noodle, fried noodle

2) Labeling items

- a) Product name
- b) Food type
- c) Name and location of the business site

- d) Expiration date
- e) Net contents and calories corresponding to the net contents (However, the calories shall be indicated in parenthesis after the net contents.)
- f) Name of raw materials
- g) Nutritional components
- h) Container and packaging materials
- i) Item report number
- j) Name and content of ingredients (if applicable)
- k) Storage method (if applicable)
- l) Precautions
  - (1) Fraudulent or unsanitary foods report procedure
  - (2) Allergens (if applicable)
  - (3) Others (if applicable)
- l) Irradiated foods (if applicable)
- m) Genetically modified foods (if applicable)
- n) Other labeling information

Sterilized products shall be labeled as “sterilized products” or “ethanol-processed products” according to their sterilization status.

- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **I) Drinks**

- 1) Types
  - a) Teas
    - Leached tea, liquid tea, solid tea
  - b) Coffee
  - c) Fruits and vegetable drink
    - Concentrated fruit and vegetable juice and drinks
  - d) Carbonated drinks
    - Carbonated drink, carbonated water
  - e) Soybean milk
    - Crude soybean milk, processed soybean milk
  - f) Fermented drinks
    - Lactic acid bacteria drink, yeast drink, other fermented drinks
  - g) Ginseng and red ginseng drinks
  - h) Other drinks

Blended drinks, drink base

2) Labeling items

a) Product name

b) Food type

c) Name and location of the business site

d) Expiration date (Solid foods (limited to teas) and sterilized liquid products may indicate expiration date and shelf life, and leached teas that go through the fermentation process may indicate the expiration date or date of manufacture.)

e) Net contents and calories corresponding to the net contents (However, the calories shall be indicated in parenthesis after the net contents. However, this does not apply to roasted coffee and instant coffee.)

f) Name of raw materials

g) Nutritional components (excluding roasted coffee and instant coffee)

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

m) Irradiated foods (if applicable)

n) Genetically modified foods (if applicable)

o) Other labeling information

(1) Teas

(a) Leached tea may be indicated as green tea, oolong tea, black tea, and processed grain tea, depending on their characteristics.

(b) Products diluted and dissolved for drinking shall be labeled with the dilution rate or dilution amount.

(c) Fruit tea products that used two or more types of fruit as raw materials shall not use the name of a single raw material used as the product name.

(2) Coffee

(a) Liquid products shall indicate the content of coffee beans. However, if extracted, the solid content or blended content shall be indicated.

(b) Products that removed more than 90% of caffeine may be indicated as “decaffeinated products.”

(3) Fruit and vegetable drinks

(a) Products that were not heated shall be indicated as unheated products.

(b) When a food manufacturing and processing business intends to defrost and distribute frozen fruit and vegetable drinks, the date of manufacture, the date of defrost, the expiration date after the defrost set within the expiration date of the frozen foods, the name and place of the defrost manufacturer (may be omitted if he is the same as the manufacturer of frozen products), the

storage method after the defrost, and precautions shall be indicated. In this case, however, sticker, label, or tag may be used, but they should be firmly attached so they would not fall off.

- (c) When a food manufacturing and processing business intends to defrost and distribute frozen foods such as fruit and vegetable drinks, he/she shall place the marking such as “This product is a defrosted food, so do not refreeze it.”

(4) Carbonated drinks

Carbonated drinks with a calorie content of less than 2 kcal per 400 mL may use the term “diet.”

(5) Soybean milk

- (a) Other soybean milk with a hydrogen ion concentration (pH) of less than 4.6 shall indicate the hydrogen ion concentration (pH) of the product.
- (b) It shall be separately indicated as a “sterilized product,” depending on the heat treatment method.
- (c) Products that contain fruit and vegetable juice shall indicate the content of the fruit and vegetable juice.

(6) Fermented drinks

Sterilized products shall indicate that they are sterilized products.

(7) Ginseng and red ginseng drinks

Ginseng and red ginseng drinks shall be separately indicated as ginseng drinks or red ginseng drinks.

(8) Other drinks

The drink base in powder form shall indicate that it is a powder product and shall not use the terms “pure,” “fresh,” “natural,” or “concentrated.” However, if 100% natural fragrance was used, the phrase “natural ○○ fragrance added” may be indicated.

- (9) When intending to additionally indicate the date of manufacture on the drinks (except for tea, coffee, lactic acid bacteria drinks, and sterilized lactic acid drinks), only the year and month of manufacture can be indicated on the bottle cap.

- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**J) Special Purpose Foods**

1) Types

- a) Milk formulas (\*livestock products)

Milk formula for infants, milk formula for growth period

- b) Formula diet for infants
- c) Formula diet for growth period
- d) Serial formula for infants and children
- e) Other baby foods
- f) Foods for special medical purpose

Foods for patients, foods for congenital metabolic disorder patients, foods for milk protein allergy infants, special foods for infants and children

g) Foods for weight control

h) Foods for pregnant and lactating women

2) Labeling items

a) Product name

b) Food type

c) Name and location of the business site

d) Expiration date (Solid foods (limited to teas) and sterilized liquid products may indicate the expiration date and shelf life, and leached teas that go through the fermentation process may indicate the expiration date or date of manufacture.)

e) Net contents and calories corresponding to the net contents (However, the calories shall be indicated in parenthesis after the net contents.)

f) Name of raw materials

g) Nutritional components

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

m) Irradiated foods (if applicable)

n) Genetically modified foods (if applicable)

o) Other labeling information

(1) Common information (except milk formula)

(a) Nutritional components, as defined in the food standards and specifications under Article 7 of the “Food Sanitation Act,” shall be indicated in accordance with the “Nutritional Components Labeling Method.” In this case, the nutrients whose one-day standard has not been established and the products for infants and children (0 to 36 months old), among the formula diet for infants, formula diet for growth period, and foods for special medical purpose, may display only the names and contents of the nutritional components.

(b) The name of components shall not be used as a product name (except foods for special medical purposes, formula diet for weight control, and foods for pregnant and lactating women).

(2) Milk formulas

(a) When intending to indicate that a lactic acid bacteria-added product contains specific bacteria, the number of bacteria contained shall be indicated.

(b) The sterilized or pasteurized products shall be labeled as “sterilized product” or “pasteurized

product” and shall indicate sterilization temperature or pasteurization temperature and time. To indicate low-temperature long-term pasteurization or high-temperature short-term pasteurization, it may be indicated just as “pasteurized.”

- (c) Products heated after fermentation shall be labeled as “after fermentation heat-treated products.”
  - (d) Powdered milk formula for infants shall not use specific ingredients as product names.
  - (e) Powdered milk formulas for infants should be labeled as “for premature infants” or “for premature babies,” and the method of feeding infants shall also be indicated. In the case of powdered milk formulas, instructions such as “Feed your baby immediately after making milk, and do not refeed the baby with the remaining milk; instead, throw it away,” need to be displayed.
  - (f) Products that contain more than 1 mg of iron per 100 kcal can be labeled as “iron-reinforced milk formula.”
  - (g) Milk formula for infants should be marked with information using at least 12-point fonts stating that “breast milk is the best food for babies.”
  - (h) Nutritional components of milk formulas can be expressed as the value per 100 mL, depending on the method of feeding infants. When indicating the nutritional components, according to Exhibit 1 1, A-4, the indication of the percentage (%) relative to the daily nutritional component standard value may be omitted.
- (3) Formula diet for infants
- The amount and method of feeding the infants shall be indicated.
- (4) Formula diet for growth period
- The amount and method of feeding the infants between ages six months and older shall be indicated.
- (5) Serial formula for infants and children
- The amount and method of feeding infants and children in the weaning period shall be indicated.
- (6) Other foods for infants and children
- The amount and method of feeding infants and children in the weaning period shall be indicated.
- (7) Foods for special medical purpose
- (a) The recommended amount of intake and intake method by product characteristics shall be indicated.
  - (b) Healing effect, etc. shall not be indicated.
  - (c) The phrase “Use according to the doctor’s instructions,” etc. shall be displayed.
- (8) Formula diet for weight control
- The recommended amount of intake and intake method shall be indicated.
- (9) Foods for pregnant and lactating women
- The recommended amount of intake and intake method shall be indicated.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **K) Soybean Sauces**

### 1) Types

Korean meju, improved meju, Korean soy sauce, brewed soy sauce, acid hydrolyzed soy sauce, enzymatically processed soy sauce, mixed soy sauce, Korean doenjang, doenjang, gochujang, chunjang, cheonggukjang, mixed soy paste, other soy sauces

### 2) Labeling items

a) Product name

b) Food type

c) Name and location of the business site

d) Expiration date or shelf life (expiration date for meju)

e) Net contents and calories corresponding to the net contents (However, the calories shall be indicated in parenthesis after the net contents. However, it does not apply to Korean meju, Korean doenjang, cheonggukjang, and Korean soybean sauce using Korean meju.)

f) Name of raw materials

g) Nutritional components (except Korean meju, Korean doenjang, cheonggukjang, and Korean soybean sauce using Korean meju)

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

l) Irradiated foods (if applicable)

m) Genetically modified foods (if applicable)

n) Other labeling information

(1) Mixed soy sauce that blended brewed soy sauce solution with acid-hydrolyzed soy solution, Korean soy sauce solution, or enzymatically hydrolyzed soy sauce shall be labeled with their mixing ratio, and in this case, the total nitrogen content of each mixed soy sauce shall be indicated together.

(2) The gochujang shall indicate the content of red pepper powder on the main display surface using a 12-point font or larger.

(3) The mixed soy sauce shall indicate the name and content of the soy sauce used as raw material and indicate that the product is a sterilized product if it was actually sterilized.

(4) The powdered soy sauce shall be labeled as “powdered products,” and the concentration or dilution rate used shall be indicated.

(5) Meju shall indicate the content of soybean.

3) The labeling of precautions for consumers' safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display

surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **L) Seasoned Foods**

### 1) Types

#### a) Vinegar

Fermented vinegar, diluted acetic acid

#### b) Sauces

Sauce, mayonnaise, tomato ketchup, composite seasoned foods

#### c) Curry

Curry powder, Curry

#### d) Red pepper powder or red-pepper threads

#### e) Spice-processed products

Natural spice, spice-processed products

#### f) Tablet salts

Natural salt, remanufactured salt (remanufactured salt), burned and molten salt, refined salt, other salts, processed salt

### 2) Labeling items

#### a) Product name

#### b) Food types

#### c) Name and location of the business site

#### d) Expiration date (expiration date or shelf life for vinegar and sterilized curry products, date of manufacture for tablet salts)

#### e) Net contents

#### f) Name of raw materials

#### g) Container and packaging materials

#### h) Item report number

#### i) Name and content of ingredients (if applicable)

#### j) Storage method (if applicable)

#### k) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

#### l) Irradiated foods (if applicable)

#### m) Genetically modified foods (if applicable)

#### n) Other labeling information

(1) Vinegar

(a) The content of acetic acid shall be indicated.

- (b) Fermented vinegar shall indicate the name and content of raw materials, such as fruit and grain wine, fruit wine, fruit juice, grain wine, grain saccharification liquid, spirits, or liquor, and may use the name of the raw materials as the product name.
- (2) Sauces
  - Products that went through the sterilization or pasteurization process shall be indicated as “sterilized product” and “pasteurized product,” respectively.
- (3) Composite seasoned foods
  - General consumer products shall indicate the instructions for use when cooking.
- (4) Spice-processed products
  - Dried or sterilized products shall be indicated as “dried product” or “sterilized product.”
- (5) Tablet salts
  - (a) Edible natural salts shall comply with 26) Labeling of Natural Foods and shall indicate that food is edible on the main display surface.
  - (b) For processed salts produced by adding food additives, the name and content of added food additives shall be indicated.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**M) Salted or Boiled Foods**

- 1) Types
  - a) Kimchi
    - Kimchi inside, kimchi
  - b) Salted foods
    - Salted foods, sugared foods
  - c) Boiled foods
- 2) Labeling items
  - a) Product name
  - b) Food types
  - c) Name and location of the business site
  - d) Expiration date or shelf life (expiration date for products that were not sterilized among boiled foods)
  - e) Net contents
  - f) Name of raw materials
  - g) Container and packaging materials
  - h) Item report number
  - i) Name and content of ingredients (if applicable)
  - j) Storage method (if applicable)

k) Precautions

- (1) Fraudulent or unsanitary foods report procedure
- (2) Allergens (if applicable)
- (3) Others (if applicable)

l) Irradiated foods (if applicable)

m) Genetically modified foods (if applicable)

n) Other labeling information

- (1) Kimchi may use its unique name.
- (2) Kimchi shall be indicated as “sterilized product” or “non-sterilized product,” depending on their sterilization status.
- (3) Salted and boiled products shall be labeled as “sterilized products” for sterilized products and “pasteurized products” for pasteurized products.
- (4) Mixed salted products shall be labeled as “mixed salted products” with the name of the raw material having a high content, excluding table salt, soy sauce, vinegar, sugar, etc., and shall indicate the names of mixed raw materials and content ratio (%).
- (5) Mixed boiled products shall be labeled as “mixed boiled products” with the name of the raw material having a high content, excluding table salt, soy sauce, sugar, etc., and shall indicate the names of mixed raw materials and content ratio (%).
- (6) When selling the salted foods (limited to pickled radish) using a sanitary box for transportation, only the name and the location of the business site may be displayed on the sanitary box.

- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**N) Liquors**

1) Type

- a) Takju (rice wine)
- b) Yakju
- c) Cheongju
- d) Beer
- e) Fruit wine
- f) Soju
- g) Whiskey
- h) Brandy
- i) General distilled liquor
- j) Liqueur
- k) Other liquors

- l) Spirits
- 2) Labeling items
  - a) Product name
  - b) Food types
  - c) Name and location of the business site
  - d) Date of manufacture (expiration date for Takju and Yakju, expiration date or shelf life for beer) However, when the manufacture number or date of bottling was indicated, the date of manufacture may be omitted.
  - e) Net contents
  - f) Name of raw materials
  - g) Container and packaging materials
  - h) Item report number
  - i) Name and content of ingredients (if applicable)
  - j) Storage method (if applicable)
  - k) Precautions
    - (1) Fraudulent or unsanitary foods report procedure
    - (2) Allergens (if applicable)
    - (3) Others (if applicable)
  - l) Irradiated foods (if applicable)
  - m) Genetically modified foods (if applicable; however, except for foods in which genetically modified DNA or genetically modified protein does not remain like distilled liquor)
  - n) Other labeling information
    - (1) Common information

Liquors shall indicate the content of ethanol (or alcohol).
    - (2) Takju
      - (a) The sterilized products shall be indicated as “sterilized takju.”
      - (b) If the starch raw material is a single raw material, 100% of the starch raw material may be indicated.  
(Examples) “100% rice was used for starch raw materials.”  
“Only rice was used for starch raw materials.”  
“Starch raw materials: Rice 100%”
    - (3) Yakju

The sterilized product shall be indicated as “sterilized yakju.”
    - (4) Cheongju

If all the ethanol obtained from fermentation originated from white rice, the term “pure” may be indicated.
    - (5) Beer
      - (a) Depending on the color of the product, it can be labeled as light beer or dark beer, and beers that have not been heat-treated may be indicated as draft beer.
      - (b) Products with less than 30 kcal per 100 mL may use the term “light.”

(6) Fruit wine

(a) Depending on the type of raw material, it can be indicated as wine, apple wine, strawberry wine, etc., and depending on color, the wine can be indicated as red wine, white wine, pink wine, etc.

(b) Products that contain carbon dioxide shall indicate its contents.

(7) Soju

If the same liquor is manufactured and processed in the licensed liquor manufacturer and the container injection manufacturer established under Article 6 of the Liquor Tax Act, the same raw material name may be indicated.

(8) Whiskey

(a) Products that used crude liquor shall indicate the ratio of crude liquor content.

(b) Specific unique names may be indicated depending on the composition or the origin of the crude liquor.

(9) Brandy

(a) Products that used crude liquor shall indicate the ratio of crude liquor content.

(b) Specific unique names may be indicated depending on the composition or the origin of the crude liquor.

(10) General distilled liquor

(a) Products that used crude liquor shall indicate the ratio of crude liquor content.

(b) Specific unique names, such as Kaoliang liquor, rum, vodka, and gin, may be indicated depending on the composition or the origin of the crude liquor.

(11) Liqueur

Specific unique names, such as ginseng liquor, plum wine, and Ogapiju, may be indicated depending on the composition or the origin of the crude liquor.

(12) Spirits and distilled liquor (soju, whiskey, brandy, generally distilled liquor, liqueur) may omit the indication of allergen.

(13) Spirits and distilled liquor (soju, whiskey, brandy, generally distilled liquor, liqueur) may omit the name of composite raw materials and be indicated as spirits and each crude distilled liquor. However, raw materials (except water) and food additives used after the distillation shall be indicated.

(Examples) “Crude soju,” “crude whiskey,” “crude brandy,” “crude vodka”

(14) Among the names of raw materials of liquor, “ethanol” may be indicated as “alcohol.”

3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**O) Processed Agricultural Products**

1) Types

a) Starch

Starch, processed starch

b) Flours

Flour, nutrition-reinforced flour

c) Peanut or processed nut products

Peanut butter, peanut or processed nut products

d) Cereals

e) Cooked rice

f) Enzyme foods

g) Other processed agricultural products

Processed fruits and vegetables, processed cereals, processed pulse crops, processed root and tuber crops, other processed agricultural products

2) Labeling items

a) Product name

b) Food types

c) Name and location of the business site

d) Expiration date (expiration date or shelf life for starch and flours)

e) Net contents and calories corresponding to net contents (However, the calories are applicable only to cereals, and they shall be indicated in parenthesis after the net contents.)

f) Name of raw materials

g) Nutritional components (applicable only to cereals)

h) Container and packaging materials

i) Item report number

j) Name and content of ingredients (if applicable)

k) Storage method (if applicable)

l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

m) Irradiated foods (if applicable)

n) Genetically modified foods (if applicable; however, except for foods in which genetically modified DNA or genetically modified protein does not remain like distilled liquor)

o) Other labeling information

(1) Starch

(a) Starch shall be included in the product name.

(b) Depending on the raw materials, it shall be differently indicated as corn starch, potato starch, sweet potato starch, wheat starch, rice starch, tapioca starch, or acorn.

(2) Peanut or processed nut products

The peanut butter shall indicate the content of peanut.

(3) Cooked rice

The product name shall include cooked rice.

(4) Enzyme foods

The content (unit/g) of  $\alpha$ -amylase and protease shall be indicated.

(5) Processed fruits and vegetables

The name and content of the raw materials used for fruits or vegetables shall be indicated. However, the indication of the content may be omitted for simple packaging or transparent packaging to check the contents by sensory organs.

(6) Processed starch, processed cereals, processed pulse crops, processed root and tuber crops, and other processed agricultural products shall not indicate the names of food groups, food species, and food styles specified in the foods standards and specifications under the Article 7 of the “Food Sanitation Act.”

(7) Among processed starch, processed cereals, processed pulse crops, processed root and tuber crops, and other processed agricultural products, the fried or dairy-processed products shall be indicated as “fried or dairy-processed products,” and the sterilized or pasteurized products shall be indicated as “sterilized product” and “pasteurized product,” respectively.

3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**P) Processed Meat and Packaged Meat**

1) Types

a) Hams (\*livestock products)

Ham, raw ham, press ham

b) Sausage (\*livestock product)

Sausage, fermented sausage, mixed sausage

c) Bacon (\*livestock product)

d) Dried meat (\*livestock product)

e) Seasoned meat (\*livestock product)

Seasoned meat, crushed meat, processed ribs, natural casing

f) Processed meat extracts (\*livestock product)

g) Meat-containing products

h) Packaged meat (\*livestock product, including imported meat)

2) Labeling items

a) Product name

- b) Food types
- c) Name and location of the business site
- d) Expiration date
- e) Net contents and calories corresponding to the net contents (However, calories are applicable only to hams and sausages and indicated in parenthesis after the net contents)
- f) Name of raw materials
- g) Nutritional components (applicable only to hams and sausages)
- h) Container and packaging materials
- i) Item report number
- j) Name and content of ingredients (if applicable)
- k) Storage method (if applicable)
- l) Precautions
  - (1) Fraudulent or unsanitary foods report procedure
  - (2) Allergens (if applicable)
  - (3) Others (if applicable)
- m) Irradiated foods (if applicable)
- n) Genetically modified foods (if applicable)
- o) Other labeling information
  - (1) Depending on heat treatment, the sterilized meat products shall be labeled as “sterilized products,” pasteurized meat products as “Pasteurized products,” and non-sterilized meat products as “non-sterilized products.”
  - (2) Meat products other than ham shall not indicate the name of the ham (bone-in ham, boneless ham, etc.) or similar terms that are likely to be confused.
  - (3) Products using a specific cut shall indicate the name of the cut in parenthesis after the name of the raw meat.
  - (4) When using a type of meat (including the name of the breed) or the part name as the product name, it shall be indicated on the main display surface as specified below (except meat-containing products and imported meat).
    - (a) The name of the most used raw meat (including the name of the breed) or the name of the part shall be used as the name of the product. In this case, all types of meat (including the name of the breed) or the part used in the product shall be indicated.
    - (b) When intending to combine two or more types of meat (including breed name) or part name with each other and use them as the product name or part of the product name, the content of each type of meat (including breed name) or part shall be indicated according to the order of use.
  - (5) Processed meat products shall not indicate markings that make people mistake all ingredients for meats and shall indicate the type and amount of all meat used in the product. In this case, the business owner who has received permission of the livestock processing business pursuant to Article 22 (1) of the Livestock Products Sanitation Control Act, or the business owner who declares import pursuant to Article 20 (1) of the “Imported Food Safety Management Special Act” shall indicate

the raw materials or the mixing ratio of ingredients as they wrote in product manufacturing report or import declaration. The business owner who reported the meat instant sales manufacturing and processing business according to Article 24 (1) of the “Livestock Products Sanitation Control Act” and Article 37 (4) of the “Food Sanitation Act” shall indicate the raw materials and mixing ratio actually used for the products (except meat-containing products). However, hams (except canned hams), sausages (excluding non-heated sausages), bacon, dried meats, boiled meat among seasoned meat, and processed ribs may be indicated according to the mixing ratio except water.

(Examples) Raw material mixing ratio of bacon: Pork 80%, water 15%, minor ingredients 5% → Pork content: 94% ( $80/85 \times 100$ )

- (6) The name of the casing used for filling sausages may be indicated at the end of the raw material name display column. When inedible casing was used, the use of the inedible casing shall be indicated on the main display surface for easy identification by the consumers.
- (7) For canned products, the year can be indicated only in the last digit, and the October, November, and December can be indicated as O, N, D, respectively. The first to ninth day may include 0 in front of the day.
- (8) In the case of packaged meat using domestic beef, pork, chicken, or duck as raw material, the name of the slaughterhouse in which the carcass is slaughtered shall be indicated. However, when meat slaughtered in two or more slaughterhouses is mixed with each other, all the slaughterhouses shall be indicated using ink, imprint, stamp, or stickers.
- (9) In the case of packaged meat using domestic beef (applicable only to the mandatory labeling part specified in “Labeling Methods and Part Classification Standards for of Beef and Pork”) as raw materials, the grade indicated on the livestock grade certificate shall be labeled. In this case, the grade can be indicated using ink, imprint, stamps, and stickers. However, the packaged meat directly sold to the final consumers must list all kinds of the grades of meat and indicate the corresponding grade. If more than one site is included and marked for use instead of the site name, the rating may be omitted. If mandatory grading indication part and nonmandatory part is mixed with each other and if more than two parts are included according to (2) (a) and (12) (b) and purpose is indicated instead of the part name, the grade indication may be omitted.
- (10) Processed meat extracts
  - (a) Labels that may be confused with special-purpose foods under the “Food Sanitation Act” shall not be used. In addition, no labels relating to health shall be used.
  - (b) The name and content of the extract (or concentrate) used for each raw material shall be indicated.
- (11) Meat-containing products
  - (a) When two or more raw meats are used, the names of some portions of the raw meats shall not be used as product names. However, this may not apply when the content of raw meat is indicated in the same position as the product name.
  - (b) Labels that can make people mistake whole raw materials for meat shall not be used. However, this may not apply when the content of the meat is indicated in the same position as the product name.

- (12) Seasoned meat, packaged meat, and imported meat shall indicate the types of meat and the name of the part.
- (a) If the type and part name of meat are defined in the “Labeling Method and Part Classification Standards for Beef and Pork,” they shall be indicated accordingly.
  - (b) If two or more parts are included, making it difficult to indicate part name, the use of the part, etc. may be indicated instead.
  - (c) Notwithstanding the provisions (a) and (b) above, when the type or part name of meat is used as a product name or a part of the product name, the type or part name of the meat may be omitted.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

#### **Q) Egg Products**

- 1) Types
  - a) Egg products (\*livestock products)
    - Whole egg, egg yolk, egg white liquid, whole egg powder, egg yolk powder, egg white liquid powder, heated eggs, egg pidan
  - b) Egg-containing products
- 2) Labeling items
  - a) Product name
  - b) Food types
  - c) Name and location of the business site
  - d) Expiration date
  - e) Net contents
  - f) Name of raw materials
  - g) Container and packaging materials
  - h) Item report number
  - i) Name and content of ingredients (if applicable)
  - j) Storage method (if applicable)
  - k) Precautions
    - (1) Fraudulent or unsanitary foods report procedure
    - (2) Allergens (if applicable)
    - (3) Others (if applicable)
  - l) Irradiated foods (if applicable)
  - m) Genetically modified foods (if applicable)

n) Other labeling information

- (1) Sterilized products shall be labeled as “sterilized products,” pasteurized products as “pasteurized products,” and non-sterilized products as “non-sterilized products.”
- (2) The date of manufacture for refrigerated and non-sterilized egg products may be indicated as “00month 00day 00 o’clock” or “00.00.00:00,” and the expiration date may be indicated as “until 00month 00day 00 o’clock” or “00.00.00:00.”
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**R) Dairy Products**

1) Types

a) Milk (\*livestock products)

Milk, rehydrated milk

b) Processed milk (\*livestock products)

Fortified milk, lactic acid bacteria-added milk, lactose hydrolyzed milk, processed milk

c) Goat’s milk (\*livestock products)

d) Fermented milk (\*livestock products)

Fermented milk, thick fermented milk, cream fermented milk, thick-cream fermented milk, fermented butter oil, fermented milk powder

e) Buttermilk (\*livestock products)

f) Condensed milk (\*livestock products)

Condensed milk, skim condensed milk, sweetened condensed milk, sweetened skim milk, processed condensed milk

g) Milk creams (\*livestock products)

Milk cream, processed milk cream

h) Butter (\*livestock products)

Butter, processed butter, butter oil

i) Cheese (\*livestock products)

Natural cheese, processed cheese

j) Milk powder (\*livestock products)

Whole milk powder, skim milk powder, sweetened milk powder, mixed milk powder

k) Milk serum (\*livestock products)

Milk serum, condensed milk serum, milk serum protein powder

l) Lactose (\*livestock products)

m) Milk protein hydrolyzed foods (\*livestock products)

2) Labeling items

- a) Product name
- b) Food types
- c) Name and location of the business site
- d) Expiration date
- e) Net contents and calories corresponding to the net contents
  - (However, the calories are applicable only to milk, processed milk (except milk with less than 2.6% milk fat and lactose-degraded milk among milk, rehydrated milk, fortified milk, and lactic acid bacteria-added milk), fermented milk, cheese, and milk powder; they shall be indicated in parenthesis after the net contents)
- f) Name of raw materials
- g) Nutritional components (applicable only to milk, processed milk (except milk with less than 2.6% milk fat and lactose degraded milk among milk, rehydrated milk, fortified milk, and lactic acid bacteria-added milk), fermented milk, cheese, and milk powder; they shall be indicated in parenthesis after the net contents)
- h) Container and packaging materials
- i) Item report number
- j) Name and content of ingredients (if applicable)
- k) Storage method (if applicable)
- l) Precautions
  - (1) Fraudulent or unsanitary foods report procedure
  - (2) Allergens (if applicable)
  - (3) Others (if applicable)
- m) Irradiated foods (if applicable)
- n) Genetically modified foods (if applicable)
- o) Other labeling information
  - (1) In the case of dairy products made from non-sterilized crude oil, etc., the name of the raw material shall be indicated as “non-sterilized crude oil.”
  - (2) Fortified milk shall indicate the name and content of the fortified ingredient, and it may be indicated as fortified milk only if vitamin A per liter is more than 2,000 IU and vitamin D per liter is more than 400 IU.
  - (3) When intending to indicate that specific bacteria are included in lactic acid-added products, the number of bacteria contained shall be indicated.
  - (4) The sterilized or pasteurized products shall be labeled as “sterilized product” or “pasteurized product” and shall indicate the sterilization temperature or pasteurization temperature and time. To indicate low-temperature long-term pasteurization or high-temperature short-term pasteurization, it may be indicated just as “pasteurized.”
  - (5) Among the milk (except low fat and non-fat), rehydrated milk (except low fat and non-fat), fortified milk (except low fat and non-fat), and lactic acid bacteria-added milk (except low fat and non-fat), products that were standardized by reducing milk fat can be labeled as “standardized product,”

- “standardized milk,” or “standardization” and shall indicate the milk fat content.
- (6) Low-fat milk, fortified milk, and lactic acid bacteria-added milk shall indicate the milk fat content, and milk with less than 5% milk fat content may be labeled as “skim milk,” “skim fortified milk,” or “rehydrated skim milk.”
  - (7) Low-fat processed milk with less than 0.5% milk fat content may be labeled as skim processed milk.
  - (8) Products heated after fermentation shall be marked with “products heated after fermentation.”
  - (9) Sterilized condensed milk or skim condensed milk can be labeled as “non-sweetened condensed milk” or “non-sweetened skim condensed milk.”
  - (10) Condensed milk, natural cheese, and milk serum shall not use specific ingredients as their product names.
  - (11) Sweetened products among condensed milk shall indicate the types and content of the sugars used.
  - (12) Milk cream shall indicate its crude fat content.
  - (13) Mixed milk powder shall not use marks that would make people mistake it for modified milk powder.
  - (14) Milk protein hydrolyzed foods shall indicate the content of crude protein and amino acid nitrogen.
  - (15) When a dairy product manufacturer, among livestock product manufacturers, intends to defrost and distribute cheese and butter, the date of manufacture, the date of defrost, the expiration date after the defrost set within the expiration date of the frozen foods, the name and place of the defrost manufacturer (may be omitted if he is the same as the manufacturer of frozen products), the storage method after the defrost, and precautions shall be indicated. In addition, he/she shall indicate the mark “defrosted refrigerated (room temperature) product” near the mark “frozen” on the main display surface. In this case, however, a sticker, label, or tag may be used, but they should be firmly attached so they would not fall off.
  - (16) When a dairy product manufacturer, among livestock product manufacturers, intends to defrost and distribute cheese and butter, he/she shall indicate precautions, such as “This product is a defrosted product, so please do not re-freeze it.”
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **S) Fishery Products**

### 1) Types

#### a) Fish meat products

Fish meat, surimi, half-finished fish meat, fish cake, fish meat sausage, other fishery products

#### b) Pickled fish

Pickled fish, seasoned pickled fish, fish sauce, seasoned fish sauce

#### c) Dried fish

Seasoned dried fish, dried fish, other dried fish

#### d) Seasoned laver

#### e) Agar

#### f) Other fishery products

### 2) Labeling items

#### a) Product name

#### b) Food types

#### c) Name and location of the business site

#### d) Expiration date (expiration date or shelf life for pickled fish)

#### e) Net contents and calories corresponding to the net contents

(However, calories are applicable only to fish meat sausage, and they shall be indicated in parenthesis after the net contents.)

#### f) Name of raw materials

#### g) Nutritional components (applicable only to fish meat sausage)

#### h) Container and packaging materials

#### i) Item report number

#### j) Name and content of ingredients (if applicable)

#### k) Storage method (if applicable)

#### l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

#### m) Irradiated foods (if applicable)

#### n) Genetically modified foods (if applicable)

#### o) Other labeling information

(1) Depending on the heat treatment method, processed fish meat products shall be labeled as “sterilized,” “non-sterilized,” “pasteurized,” or “non-heated products.”

(2) Fish meats (crab meat, shrimp meat, etc.) shall be labeled with the name of the product and the content of the main ingredients included as well as the name of the aroma. If the specific ingredient is less than 35% of the meat, no picture or photograph related to that particular ingredient shall be marked on the container or package.

(3) Salted seafood shall indicate the content of salt.

- (4) Seasoned fish sauce shall indicate the content of the crude fish liquid and the name of the added ingredients.
  - (5) When a food manufacturer or processor intends to defrost and distribute salted seafoods or other fishery products (limited to vacuum-packaged products after sterilization or pasteurization), the date of manufacture, the date of defrost, the expiration date after the defrost set within the expiration date of the frozen foods, the name and place of the defrost manufacturer (may be omitted if he is the same as the manufacturer of frozen products), the storage method after the defrost, and precautions shall be indicated. In this case, however, a sticker, label, or tag may be used, but they should be firmly attached so they would not fall off.
  - (6) When a food manufacturer or processor intends to defrost and distribute frozen salted seafood or other fishery products, he shall indicate the precautions, such as “This product is a defrosted product, so please do not re-freeze it.”
  - (7) Dried fish meat shall indicate the name of fish and shellfish used as raw materials.
  - (8) Other fishery products shall not indicate the names of food groups, food species, and food types under the food standards and specification in Article 7 of the “Food Sanitation Act.”
  - (9) Among other fishery products, fried and dairy-processed foods shall be labeled as “fried and dairy-processed foods,” and the sterilized or pasteurized products shall be labeled with “sterilized products” and “pasteurized products,” respectively.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## **T) Processed Foods of Animal Origin**

### 1) Types

#### a) Other edible meats or other egg products

Other edible meats or eggs, other processed foods of animal origin

#### b) Insect-processed foods

#### c) Terrapin-processed foods

Terrapin powder, terrapin powder products, terrapin milk products

#### d) Extracted foods

### 2) Labeling items

#### a) Product name

#### b) Food types

#### c) Name and location of the business site

#### d) Expiration date

#### e) Net contents

#### f) Name of raw materials

#### g) Container and packaging materials

#### h) Item report number

#### i) Name and content of ingredients (if applicable)

#### j) Storage method (if applicable)

#### k) Precautions

##### (1) Fraudulent or unsanitary foods report procedure

##### (2) Allergens (if applicable)

##### (3) Others (if applicable)

#### l) Irradiated foods (if applicable)

#### m) Genetically modified foods (if applicable)

#### n) Other labeling information

##### (1) Other edible meats and eggs

The name of raw material meat and its part shall be indicated.

##### (2) Extracted foods

(a) Depending on the heat treatment method, they shall be labeled as “sterilized products” or “non-sterilized products.”

(b) The name and content of the extracts used for ingredients shall be indicated.

(c) Marks that are likely to be confused with special-purpose foods shall not be used, and no marks related to health shall be used.

### 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.



## U) Honey and Pollen Products

### 1) Types

#### a) Honey

Beehive honey, honey, sugar-fed beehive honey, sugar-fed honey

#### b) Royal jelly

Royal jelly, royal jelly products

#### c) Pollen products

Processed pollen, pollen-containing products

### 2) Labeling items

#### a) Product name

#### b) Food types

#### c) Name and location of the business site

#### d) Expiration date (expiration date or shelf life for honey)

#### e) Net contents

#### f) Name of raw materials

#### g) Container and packaging materials

#### h) Item report number

#### i) Name and content of ingredients (if applicable)

#### j) Storage method (if applicable)

#### k) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

#### l) Irradiated foods (if applicable)

#### m) Genetically modified foods (if applicable)

#### n) Other labeling information

##### (1) Honey

(a) According to the source of the honey, it should be labeled as acacia honey, chestnut honey, or mixed-source honey.

(b) In the case of sugar-fed honey or sugar-fed beehive honey, it should be marked with a 12-point font or larger on the main display surface as “This product is sugar-fed honey produced by bees by eating sugars in the process of growing bees.”

### 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables

2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## V) Instant Foods

### 1) Types

#### a) Raw foods

Raw foods, raw food-containing products

#### b) Instant foods, convenience foods

Instant foods, fresh convenience foods, instant cooking foods

#### c) Dumplings

Dumpling, dumpling skin

### 2) Labeling items

#### a) Product name

#### b) Food types

#### c) Name and location of the business site

#### d) Expiration date (date of manufacture and expiration date for lunch box, Gimbap, hamburger, sandwich, and sushi, among instant foods)

#### e) Net contents and calories corresponding to the net contents

(However, the calories are applicable only to instant foods, instant cooking foods, and dumplings, and they shall be indicated in parenthesis after the net contents.)

#### f) Name of raw materials

#### g) Nutritional components (applicable instant cooking foods and dumplings)

#### h) Container and packaging materials

#### i) Item report number

#### j) Name and content of ingredients (if applicable)

#### k) Storage method (if applicable)

#### l) Precautions

(1) Fraudulent or unsanitary foods report procedure

(2) Allergens (if applicable)

(3) Others (if applicable)

#### m) Irradiated foods (if applicable)

#### n) Genetically modified foods (if applicable)

#### o) Other labeling information

##### (1) Raw foods

Depending on the drying method, they shall be labeled as frozen drying, natural drying, or fan drying.

##### (2) Instant foods, convenience foods

The date of manufacture for lunch box, Gimbap, hamburger, sandwich, and sushi, among instant food, shall be labeled together with the time of manufacture, and their expiration date shall be labeled as “until 00:00, 00 day, 00 month,” “until 00:00, 00 day,” or “00:00, 00. 00. 00.”

### 3) The labeling of precautions for consumers' safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain

ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**W) Other Foods**

- 1) Types
  - a) Enzyme foods
  - b) Other processed foods
- 2) Labeling items
  - a) Product name
  - b) Food types
  - c) Name and location of the business site
  - d) Expiration date
  - e) Net contents
  - f) Name of raw materials
  - g) Container and packaging materials
  - h) Item report number
  - i) Name and content of ingredients (if applicable)
  - j) Storage method (if applicable)
  - k) Precautions
    - (1) Fraudulent or unsanitary foods report procedure
    - (2) Allergens (if applicable)
    - (3) Others (if applicable)
  - l) Irradiated foods (if applicable)
  - m) Genetically modified foods (if applicable)
  - n) Other labeling information
    - (1) Among other processed products, fried and dairy-processed foods shall be labeled as “fried and dairy-processed foods,” and the sterilized or pasteurized products shall be labeled as “sterilized products” and “pasteurized products,” respectively.
    - (2) Other processed products shall not indicate the names of food groups, food species, and food types under the food standards and specification in Article 7 of the “Food Sanitation Act.”
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

**X) Edible Eggs (including imported edible eggs)**

1) Labeling items

a) Minimum packaging unit (Mandatory labeling business entity: Edible eggs collection and sales business entity)

(1) Product name

(2) Name of the business site (Name licensed and registered as a livestock husbandry business at the competent authority under Article 22 of the “Livestock Act”)

(3) Name and location of the business site

(4) Expiration date

(5) Net contents

(6) Other labeling information

(a) The storage method and storage temperature necessary to maintain the quality of the product shall be indicated.

(b) The indication “Please keep refrigerated after purchase” shall be marked.

(c) When indicating the expiration date using the egg-laying date, it may be indicated as “from the egg-laying date to 00 day” or “from the egg-laying date to 00 month.”

(d) The name of the business place may be indicated by a sticker, and the name of the business place may be omitted if the egg producer is the same as the egg collection and sales business owner.

a) Eggshell (Mandatory labeling business entity: Producer or edible eggs collection and sales business entity)

(1) Egg-laying date (If collected within 36 hours from the egg-laying, the date of the collection can be used as the egg-laying date.)

(2) ID number (The ID number listed in the permit and registration certificate for livestock husbandry business issued by the competent authority under Article 22 of the “Livestock Act”)

(3) Husbandry environment number (indicated according to Figure 5)

(4) Other labeling items

(a) The egg-laying date shall be indicated as “△△ month○○ day.”

(Example) 1004

(b) The egg-laying date, ID number, and husbandry environment number shall be indicated together.

(Example) 1004M3FDS2

(c) Eggshells shall be labeled using a stamping and printing pigment specified in Article 5 of the “Livestock Products Sanitation Control Act.”

2) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface and the labeling of long-term storage foods shall follow II Common Labeling Standards.

## **Y) Chicken and Duck Meats**

- 1) Labeling items (Mandatory labeling business entity: Slaughterhouse operator)
  - a) Pass label (indicated according to Figure 6)
  - b) Name and location of the business site
  - c) Date of production (date of slaughter, which shall be indicated when the packaging is completed)
  - d) Expiration date
  - e) Net contents
  - f) Storage method
  - g) Other labeling items
    - (a) Refrigerated products shall indicate “refrigerated storage” and refrigerated temperature. Frozen products shall indicate “frozen storage” and frozen temperature.
    - (b) The production date shall be indicated as “00 Year 00 Month 00 Day,” “00.00.00,” “0000 Year 00 Month 00 Day,” or “0000.00.00.”
    - (c) If it is difficult to indicate the production date in the designated place, the changed place shall be indicated.
    - (d) When indicating the expiration date using the production date, it may be indicated as “from the production date to 00 day” or “from the production date to 00 month.”
- 2) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface and the labeling of long-term storage foods shall follow II Common Labeling Standards.

## **Z) Foods in Natural State**

- 1) Agricultural products, forestry products, livestock products (excluding those specified in “Livestock Products Sanitation Control Act”), fishery products
- 2) Labeling items
  - a) Product name (name of contents or items)
  - b) Name of the business site (name of producer or producer group, name of the importer for imported foods)
  - c) Date of manufacture (packaging date or production year)
  - d) Net contents
  - e) Storage method (if applicable)
  - f) Precautions (if applicable)
  - g) The genetically modified agricultural, livestock, and fishery products shall follow “Labeling Standards for Genetically Modified Agricultural, Livestock, and Fishery products.”
  - h) Other labeling items
    - (1) Defrosted fishery products shall be marked with the start date of the refrigerated display with the label “defrosted.” In this case, the defrosted fishery products can be indicated using a separate sign.
    - (2) The agricultural, forestry, livestock, and fishery products, which were transparently packaged for their preservation using vinyl wrap (except vacuum packaging) to let the consumers check the contents using their sensory organs for their preservation, may omit Korean labeling.
    - (3) The agricultural, forestry, livestock, and fishery products, which are imported without being put into containers and packages, may omit Korean labeling.
- 3) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface, the labeling of long-term storage foods, the labeling of foods that contain ginseng or red ginseng ingredients, and the labeling of irradiated foods shall follow II Common Labeling Standards.

## 2. Food Additives

### A) Food Additives

#### 1) Labeling items

- a) Product name (names specified in the “Food Additive Standards and Specifications” shall be used, or the name of the additive shall be included in the product name.)

(Examples) “Sodium Benzoate,” “○○○ Sodium Benzoate,” or “○○○ (Sodium Benzoate)

#### b) Name and location of the business site

#### c) Date of manufacture

#### d) Net contents

#### e) Name of raw materials or ingredients

#### f) Container and packaging materials

#### g) Item report number

#### h) Name and content of ingredients

- i) Storage method and use standard (If it is difficult to indicate these, the QR Code or inner paper can be used instead.)

#### j) Precautions

(1) Allergens (if applicable)

(2) Others (if applicable)

#### k) Genetically modified food additives (if applicable)

#### l) Other labeling information

(1) In the case of mixtures or dilutions of tar pigments, the label “mixed” or “diluted” and the actual pigment name shall be indicated.

(2) Natural pigment preparations and vitamin preparations shall be labeled with the color value and threshold value, respectively.

- 2) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface shall follow II Common Labeling Standards.

## **B) Mixed Foods**

- 1) Labeling items
  - a) Product name
  - b) Name and location of the business site
  - c) Date of manufacture
  - d) Net contents
  - e) Name of raw materials or ingredients
  - f) Container and packaging materials
  - g) Item report number
  - h) Name and content of ingredients
  - i) Storage method and use standard (If it is difficult to indicate these, the QR Code or inner paper can be used instead.)
  - j) Precautions
    - (1) Allergens (if applicable)
    - (2) Others (if applicable)
  - k) Genetically modified food additives (if applicable)
  - l) Other labeling information
    - (1) Mixed foods shall indicate the name of the mixed foods and the content of food additives that constitute the mixed foods specified in “Standards and Specifications of Food Additives” II. 4. b. However, food additives whose use standards are not determined may exclude the content indication.
    - (2) In the case of mixtures or dilutions of tar pigments, the label “mixed” or “diluted” and the actual pigment name shall be indicated.
- 2) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface shall follow II Common Labeling Standards.

### **3. Sterilizing and Disinfecting Agent for Instruments**

- a) Labeling items
  - 1) Product name
  - 2) Name and location of the business site
  - 3) Date of manufacture
  - 4) Net contents
  - 5) Name of raw materials or ingredients (applicable only to the name of active ingredients and their contents)
  - 6) Container and packaging materials
  - 7) Item report number
  - 8) Storage method and use standard (If it is difficult to indicate these, the QR Code or inner paper can be used instead.)
    - a) Use method (dilution method, use method, and use amount for each product to be sterilized or disinfected)
  - 9) Precautions (if applicable)
  - 10) Other labeling information
    - a) It shall be labeled as “sterilizing and disinfecting agent for instruments.”
- b) The labeling of precautions for consumers’ safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface shall follow II Common Labeling Standards.

#### 4. Utensils or Container and Packaging

##### a) Labeling items

##### 1) Name and location of the business site

However, this shall not apply to the case where the food is manufactured by order of the licensed food business or food additive business operators, or the food or the food additive manufacturing company manufactures them to put their own products.

Examples of the name of the business site: Name of manufacturer's business site, name of the dedicated food distribution company, name of imported foods business operator

##### 2) Material name (applicable only to synthetic resin or rubber products)

Depending on the material, the name shall be differently indicated as vinyl chloride resin, polyethylene, polypropylene, polystyrene, polyvinylidene chloride, polyethylene terephthalate, phenol resin, silicone rubber, etc. In this case, it may be abbreviated.

##### 3) The indication of words for "foods" or the indication of "design of food utensils" according to Figure 7

a) Products for labeling: Food utensils specified in Article 2 (4) of the "Food Sanitation Act" (hereinafter "food utensils"). However, the products, which are delivered to the food manufacturer, instant food manufacturer and processor, and food additive manufacturer and used as packaging containers shall be excluded.

b) Place of labeling: According to II. 1. a), indicate on the container or packaging of the minimum sales unit of products sold to consumers or on the product itself.

c) Labeling method: Label with ink, imprint, or stamp. In principle, the label shall be indicated in ink, imprint, or stamp. However, if ink, imprint, or stamp is impossible because of the characteristics of the product, it may be labeled using a sticker or a tag.

##### 4) Precautions (if applicable)

##### 5) Other labeling information

a) Food packaging wraps shall indicate the name of the raw materials used in the manufacture and the names of additives such as plasticizers, stabilizers, and antioxidants.

b) Non water-resistant starch products or containers and packaging shall be labeled as "non water-resistant starch products."

c) Pressure cookers are considered to have been labeled in accordance with the labeling standards if they are properly labeled in accordance with the "Safety Control Act for Electrical Appliances and Household Products."

d) Glass utensils for heated cooking shall be labeled as either for fire, oven, microwave, or hot water.

e) Synthetic resin utensils or containers and packaging for microwave ovens shall be labeled separately for microwave ovens.

f) Material labels for utensils, containers, and packaging may only indicate the material of the part that is in direct contact with the food.

a) The labeling of precautions for consumers' safety, font size, etc., shall be in accordance with Attached Tables 2 and 3 of Article 5 of the Rules. Labeling items and labeling method on the main display surface and information labeling surface shall follow II Common Labeling Standards.



## Supplementary Provisions <No. 2018-108, December 29, 2018>

### Article 1 (Effective Date)

- ① This notice shall take effect on September 28, 2019.
- ② Notwithstanding paragraph ① above, the labeling standards for the following foods shall take effect on March 14, 2021.
  1. Concerning the labeling method specified in II. Common Labeling Standards 1.
    - a) In the case of OEM liquors and livestock products, labeling items for OEM products
    - b) In the case of using the pictures of cooked foods, labeling items such as “examples of cooking”
    - c) Labeling items for edible eggs, chicken, and ducks, and labeling standards for font size
  2. Concerning the labeling method for foods that contain ginseng or red ginseng ingredients specified in II. Common Labeling Standards 5.
    - a) In the case where ginseng fruits are used as raw materials, labeling items such as the name of raw materials
  3. Concerning the foods specified in III. Individual Labels and Labeling Standards 1.
    - a) In the case where bread, rice cakes, chocolates, and salted fish are sold after defrosting, labeling items for the defrost company
    - b) In the case where fruit and vegetable juices are sold after defrosting, labeling items for defrosting and precaution phrases
    - c) Labeling item for the content of soybean in meju
    - d) In the case of sugar-fed honey or sugar-fed beehive honey, labeling items regarding the phrases to be labeled on the main display surface
    - e) Labeling item on the content of  $\alpha$ -amylase and protease in enzyme foods
    - f) Labeling method for the content of meat in processed meat products
    - g) Labeling of “sterilized product,” “pasteurized product,” and “non-sterilized product” for processed products that contain meat
    - h) In the case where the licensed instant food manufacturer or processor manufactures or processes processed meat products (except processed products that contain meat) pursuant to Article 37 (4) of the “Food Sanitation Act,” labeling items related to types and contents of meat
    - i) Labeling of casings used for filling sausages by instant food manufacturer or processor according to Article 37 (4) of the “Food Sanitation Act”
    - j) Labeling of “sterilized product,” “pasteurized product,” and “non-sterilized product” for processed products that contain eggs
    - k) In the case where cheese and butter are defrosted and distributed, labeling information on defrosting
  4. Concerning the foods specified in III. Individual Labels and Labeling Standards 2.
    - a) In the case of mixed foods, labeling of the content of food additives that constitute the foods
  5. Concerning the foods specified in Attached Table 1, detailed labeling standard 1 for each labeling item
    - a) In the case where the names of the raw materials or ingredients are used for product names, labeling standard on font size

b) In the case where the names of the raw materials are used on the main display surface for livestock products, labeling of the names of raw materials and their content

c) In the case where mechanically collected meat is indicated as raw materials, labeling information such as “mechanically separated meat”

6. Labeling standard for font size in nutrients indication according to Figure 3

**Article 2 (Abolition of Other Notices)** As of the effective date of Article 1, the Labeling Standards of Livestock Products (notice of the Ministry of Food and Drug Safety) under Article 6 of the “Livestock Products Sanitation Control Act” will be abolished.

**Article 3 (Application Example)** This notice shall apply to food, etc. manufactured, processed, or imported (including foods shipped for import) from the effective date of this notice. However, this notice may also apply to foods already manufactured, processed, or imported before the implementation of this notice.

**Article 4 (Interim Measure)** Foods that are already manufactured, processed, or imported in accordance with the previous provisions may be sold, displayed, transported, or used for sale until the expiration date of the foods.

**Supplementary Provisions <No. 2019-00, September 28, 2019>**

**Article 1 (Effective Date)** This notice shall take effect from the date of the notice.

## Attached Table 1: Detailed Labeling Standard for Each Labeling Item

### 1. Foods (including imported foods)

#### A) Product Name

- 1) The product name shall be the unique name of the product and shall be indicated by the name reported to the permitting authority (or the reporting agency for imported food).
- 2) Business names, logos, or trademarks may be used together with the product names.
- 3) In each of the following cases, the raw material name or ingredient name can be used as the product name or part of the product name:
  - a) When using the raw material and ingredient name used in the manufacturing or processing of foods, or common names for fruit, vegetable, fish, seafood, meat, etc., as the product name or part of the product name, the name of the raw materials (in the case of extracts or concentrates, the content of the raw material and the solid content or blended content of the raw material shall be indicated in percentage) or the name of the ingredients and their content (percentage, weight, capacity) shall be indicated on the main display surface using a 14-point font or larger. However, if the font size of the product name is less than 22 points, 7-point font size or larger may be used.

(Example) Black garlic ○○ (Black garlic ○○%)

(Example) Strawberry ○○ (Strawberry extract ○○% (Solid content ○○%))

(Example) Fruit ○○ (Apple ○○%, Pear ○○%)
  - b) Notwithstanding the provisions of a) above, if the name of the food type, instant food, convenience food, or dish is used as the product name or part of the product name, the content of the food type, instant food, convenience food, or dish may not be indicated.

(Example of food type name) “○○Tomato ketchup” (Food type: Tomato ketchup), “○○ Seasoned Laver” (Food type: Seasoned laver)

(Example of instant food, convenience food name) “○○Hamburger,” “○○Gimbap,” “○○Sundae”

(Example of dish name) “Sujeonggwa ○○,” “Sikhye○○,” “Bulgogi○○,” “Pizza○○,” “Jjamppong○○,” “Barbecue ○○,” “Galbi ○○,” “Roasted chicken ○○”
  - c) When using only synthetic fragrance as the raw material used to make “taste” or “flavor” as the product name or part of the product name, use “flavor” after the raw material name or ingredient name, and the font size should be the same or bigger than the product name, and “synthetic ○○ flavor added (containing)” or “synthetic flavor added (containing)” shall be indicated around the product name.

(Example) Strawberry flavor candy

(Synthetic strawberry flavor added)
- 4) When indicating the names of imported foods in Korean, they shall be labeled or translated according to the “Loanword Orthography,” and the product names in Korean shall conform to the labeling standards.

#### B) Name and Location of Business Site

- 1) The name and location of the business site shall be labeled as follows:

a) Food manufacturing and processing business: The name and location of the business site submitted to the registration or reporting office may be indicated, but the place handling the return or exchange of the product may be indicated instead of the business site. However, if a food manufacturing or processing company has entrusted food manufacturing or processing to other business operators because of the lack of manufacturing or processing facilities, the name and location of the business site that entrusted shall be indicated.

b) Dedicated distribution business: The name and location of the business site (or a place handling the return and exchange of products) submitted to the reporting authorities shall be indicated. The name and location of the food manufacturer or processor shall also be indicated together.

(Example) Dedicated distribution business: Name and location of the business site

Manufacturer: Name and location of the business site

c) Food subdivision business: The name and location of the business site (or a place handling the return and exchange of products) submitted to the reporting authorities shall be indicated. The name and location of the food manufacturer or processor shall also be indicated together. If the subdivided foods are imported foods, the name and location of the imported food business site shall also be indicated together.

(Example) Food subdivision business: Name and location of the business site

Manufacturer: Name and location of the business site

(Example) Food subdivision business: Name and location of the business site

Imported food business: Name and location of the business site

Manufacturer: Name of the manufacturer

d) Imported food business: The name and location of the business site (or a place handling the return and exchange of products) submitted to the reporting authorities shall be indicated. In this case, the name of the manufacturer of the imported food shall also be indicated. If the name of the manufacturer is indicated in a foreign language, the name does not need to be separately indicated in Korean.

(Example) Imported food business: The name and location of the business site (or a place handling the return and exchange of products)

Manufacturer: Name of the manufacturer

e) Meat packaging business, livestock products processing business: The name and location of the business site shall be indicated, but the place handling the return and exchange of products may be indicated instead.

f) Dedicated livestock products distribution business: The name and location of the business site (or a place handling the return and exchange of products) submitted to the reporting authorities shall be indicated. In this case, the name and location of the livestock products processing business or meat packaging business (in case of the imported livestock products, imported livestock products business) shall also be indicated together.

g) Edible egg sales business: The name and location of the business site submitted to the reporting authorities shall be indicated.

h) Slaughterhouse business (applicable only to chicken and duck meat): The name and location of the

slaughterhouse submitted to the reporting authorities shall be indicated.

- 2) When indicating the name and location of other business sites, they shall be indicated using the same font size as the name and location of the business site indicated according to provision 1) above or smaller.

(Example) Sales business: ○○ Department Store, location

Manufacturer: Name and location of the business site

### **C) Date of Manufacture**

- 1) The date of manufacture shall be indicated as “○○year ○○month ○○ day,” “○○.○○.○○,” “○○○○year○○month○○day,” or “○○○○.○○.○○.” In the case of livestock products, however, they shall be indicated as “○○year○○month○○day,” “○○.○○.○○,” “○○○○year○○month○○day,” “○○○○.○○.○○,” or “○○year○○month,” “○○.○○.,” “○○○○year○○month,” “○○○○.○○.”
- 2) If it is difficult to indicate the date of manufacture on the main display surface or information display surface, it shall be indicated in the relevant position.
- 3) If the labeling order of “year/month/day” of the export country indicated on the imported foods differs from the labeling order specified in the standard 1) above, the order of the labeling of the “year/month/date” shall be exemplified so that the consumers can easily recognize it.
- 4) If the products with the different dates of manufacture are packed together, the earliest date of manufacture shall be indicated. However, it does not apply to the case where the consumers can clearly identify the date of manufacture of each product packaged together.
- 5) When indicating the date of manufacture on foods that are not subject to the date of manufacture, it shall be indicated according to the labeling method specified in 1) to 5) above, and the indicated date of manufacture shall not be deleted or changed. However, if the expiration date of the livestock product is less than three months, the “year” in the date of manufacture may be omitted.

### **D) Expiration Date or Shelf Life**

- 1) The expiration date shall be indicated as “until ○○year○○month○○day,” “until ○○.○○.○○,” “until ○○○year○○month○○day,” “until○○○○.○○.○○,” or “Expiration date: ○○○year○○month○○day.” However, if the expiration date of the livestock product is less than three months, the “year” in the date of manufacture may be omitted.
- 2) When indicating the expiration date using the date of manufacture, it may be indicated as “○○ days from the date of manufacture,” “○○ months from the date of manufacture,” or “○○ years from the date of manufacture,” “Expiration date: ○○ days from the date of manufacture.”
- 3) If the manufacturing, processing, and packaging procedure of the product are processed by an automated facility and even the manufacturing time can be automatically displayed, it can be indicated as “Until ○○month○○day○○hour” or “until ○○.○○.○○ 00:00.”
- 4) The shelf life shall be indicated as “○○year○○month○○day,” “○○.○○.○○,” “○○○○year○○month○○day,” or “○○○○.○○.○○.”
- 5) When indicating the shelf life using the date of manufacture, it may be indicated as “○○ days from the date of manufacture,” “○○ months from the date of manufacture,” or “○○ years from the date of manufacture.”

- 6) If it is difficult to indicate the expiration date or shelf life on the main display surface or information display surface, the location of the expiration date or shelf life shall be indicated.
- 7) If the labeling order of “year/month/day” of the export country indicated on the imported foods differs from the labeling order specified in the standard 1) above, the order of the labeling of the “year/month/date” shall be exemplified so that the consumers can easily recognize it. If only “year/month” is indicated, the day shall be indicated as the first day of the month.
- 8) When importing products that do not have an expiration date or shelf life from countries where the expiration date or shelf life is not mandatory, the importer shall indicate the expiration date or the shelf life in Korean based on the evidence data on the expiration date or shelf life received from the exporting country or manufacturing company.
- 9) The indication of expiration date or shelf life should be accompanied by special conditions for use or preservation. In this case, the products to be frozen or refrigerated and distributed shall indicate “frozen storage” and frozen temperature or “refrigerated storage” and refrigeration temperature (frozen and refrigeration temperature is applicable only to livestock products).
- 10) If several products with different expiration date or shelf life are packed together, the shortest expiration date or shelf life of the product shall be indicated. However, if individual products with the expiration date or the shelf life are packed together, only the shortest expiration date may be indicated.
- 11) If the expiration date is indicated on foods that are not subject to mandatory indication of expiration date, such as agricultural, forestry, or fishery products in the natural state, the label should be indicated according to the labeling method specified in 1) to 10) above, and the products with expired expiration date shall not be imported, displayed or sold, nor may the expiration date be altered.
- 12) In the case where only the simple processing without changing the storage property is conducted after the raw materials are removed from the livestock products, the instant meat processing company sells the processed meat again, and the packaged meat is marked with the repackaging date, the expiration date shall be indicated using the date of manufacture according to the labeling method specified in 2) above, or both the expiration date and the date of manufacture shall be indicated according to the labeling method specified in 1) above.

#### **E) Net Content**

- 1) The net content shall be indicated in weight, capacity, or number, depending on the nature of the content. When indicated in number, the weight or capacity shall be indicated in parentheses. In this case, the tolerance (range) of the deficit between the quantity indicated on the container and the packaging and the actual quantity is as follows.

Category	Indication Amount	Tolerance
Weight	Less than 50 g	9%
	50–100 g	4.5 g
	100–200 g	4.5%
	200–300 g	9 g
	300–500 g	3%
	500 g – 1 kg	15 g
	1–10 kg	1.5%
	10–15 kg	150 g
	More than 15 kg	1%
Capacity	Less than 50 mL	9%
	50–100 mL	4.5 mL
	100–200 mL	4.5%
	200–300 mL	9 mL
	300–500 mL	3%
	500 mL – 1 L	15 mL
	1 L – 10 L	1.5%
	10 L – 15 L	150 mL
	More than 15 L	1%

\* Tolerance indicated in % is the percentage of the indicated quantity. However, tofu shall be 10% for less than 500 g and 5% for 500 g or more.

- 2) Liquids that are discarded before eating (except for liquids that occur naturally, depending on the nature of the product) or food packaged with ice or treated with an ice film shall be labeled with the weight of the food without the liquid or ice (film).
- 3) Products manufactured in the form of tablets shall indicate the number and total weight of the tablets in the container or package for sale, and the products manufactured in the form of capsule shall indicate the number of capsules and net content except for the weight of the encapsulant. In this case, the weight of the encapsulant should be less than 50% of the total weight of the capsule, including the contents.
- 4) When indicating the net content of the foods, the calories shall be indicated together in parenthesis beside the net content.  
(Example) 100 g (240 kcal)
- 5) If it is difficult to indicate the contents of the packaged meat or imported meat on the main display surface, the indication position may be separately specified (applicable only to livestock products).
- 6) The net content of the edible eggs shall be indicated in number, and the weight shall also be indicated in parenthesis.
- 7) The net content of the chicken and duck meat shall be indicated in number, and the weight shall also be indicated in parenthesis. However, if the net content is just one, only the weight may be indicated.

## F) Name of Raw Materials

1) Raw materials used for foods shall be indicated as follows.

- a) Names of all raw material names (except water not remaining in the final products) shall be indicated in the order of their frequent use. However, the remaining raw materials, which are less than 2% of the total weight, may be indicated without following the above order.
- b) The representative name of the raw materials shall be selected based on the “Standards and Specifications of Food” under Article 7 of the “Food Sanitation Act” and Article 4 of the “Livestock Products Sanitation Control Act,” the Standard Korean Dictionary, etc.
- c) The name of the breed may be used as the name of raw material (Example: Blue apple, ○○ beef, ○○ pork)
- d) When using the raw materials whose properties have changed during the manufacturing and processing procedure, the names and characteristics of the manufacturing and processing procedures shall be indicated together. (Example: ○○ concentrate, ○○ extract, ○○ fermented solution, ○○ diastatic).
- e) If composite raw materials are used, the name of the composite raw material (including the product name) or the type of food shall be indicated, and the names of five or more raw materials or ingredients shall be indicated in the order of their frequency of use (excluding the water) in parentheses. However, if the composite material accounts for less than 5% of the total weight of the product, only the name indicating the composite raw material (including the product name) or the type of food can be indicated.
- f) When indicating the name of the raw material on the main display surface, the name of the raw material and its content shall be indicated on the main display surface using a 12-point font or larger. However, if it is applicable to Annex 1 1. a) 3) a), it shall apply accordingly.
- g) If only mechanically recovered meat is used as the raw material, the parenthesis shall be placed after the name of the raw material, and the use of “mechanically separated meat” shall be indicated. However, if raw materials are mixed with regular meat and mechanically separated meat, the mixing ratio shall be indicated.  

(Example) When 100% of the mechanically separated meat is used for raw material: Chicken meat  
(mechanically separated meat)  
When regular meat and mechanically separated meat is mixed for raw material: Chicken meat 00%  
(regular meat 00%, mechanically separated meat 00%) or regular chicken meat 00%, chicken  
meat (mechanically separated meat) 00%
- h) When linseed (except for linseed oil) is used as raw material, its content (weight) shall be indicated on the main display surface.

2) Food additives shall be indicated as follows.

- a) Food additives used directly in the manufacture and processing of foods for purposes specified in Table 4 shall be labeled with their names and uses.  

(Example) Sodium saccharin (sweetener)
- b) Food additives specified in Table 5 shall be labeled with the name published in the “Food Additive Standards and Specifications” or the short name prescribed in the same table.

c) In the case of food additives specified in Table 6, they shall be indicated by the name notified in the “Food Additives Standards and Specifications” or by the short name or main purpose (for the duplicated purpose, the important purpose shall be the main purpose) specified in the same table. However, when the food additive is used for purposes other than the main purposes specified in Table 6, the names or short names of the food additives shall be indicated.

d) Food additives for mixed preparations shall be labeled with the name of the notified mixed preparations, and all food additives that constitute the mixed preparations shall be indicated in parentheses. In this case, the labeling of the names of food additives, etc. may follow the provisions of b).

(Example) Noodle-added alkaline agent (sodium carbonate, potassium carbonate)

3) Notwithstanding the provisions of 1) and 2), the following may be indicated in each of the following cases.

a) If composite raw materials are used, the food type of the composite raw material may be omitted, and all the raw materials included in the composite raw material may be indicated in the order of their frequency of use. However, duplicate names can be indicated only once.

b) Food additives for mixed preparations may omit the name of the notified mixed preparations, and all food additives or raw materials included in them shall be indicated in the order of their frequency of use. However, duplicate names can be indicated only once.

(Example) Water, sugar, vegetable cream (palm water, sugar, emulsifier), mixed preparation (sugar, sodium benzoate) → water, sugar, palm tree, emulsifier, sodium benzoate

c) Edible oils and fats may be labeled as “edible oil or fat name” or “animal oil or fat” or “vegetable oil or fat (except olive oil).” However, edible oils cured by hydrogenation shall be labeled as hardened oil or partially hardened oil.

(Example) Vegetable oil and fat (partially hardened oil) or soybean partially hardened oil

d) Starch may be indicated as “starch name (OOO starch)” or “starch.”

e) Sugared fruits with a total weight ratio of less than 10% may be labeled as “sugared fruits.”

f) Among the raw materials specified in Korean Food Standards Codex Article 1. 3. Classification of Food Raw Materials 1) and 2), individual raw materials whose weight ratio is less than 2% may be labeled in the classification name.

g) If food additives that have not been used directly in the product but carried over from the raw material of the food contain less than the amount that can be effective in the product, the name of the food additive may not be indicated.

h) In the case of enzymes that are added during the processing of the food and inactivated in the final product or food additives that are removed, their names may not be indicated.

i) The main display surface of less than 30 cm<sup>2</sup> can indicate only five or fewer raw material names that are widely used except water.

j) If natural or synthetic flavors are included in the food additives, they shall be labeled as “natural flavors” and “synthetic flavors,” respectively. However, the name of the flavor may additionally be indicated.

(Example) Natural flavors, natural flavors (vanilla flavor), natural flavors (vanilla extract), synthetic flavors, synthetic flavors (strawberry flavor)

4) When indicating the content of extracts (or concentrates) used as raw materials for foods, the content of

extracts (or concentrates) and the solid content (percentage) contained in the extracts (or concentrates) shall be indicated together. However, if it is difficult to measure the solid content, it may be indicated in the blending content.

(Example) Strawberry extract (or concentrate) ○○% (solid content ○○% or blended content ○○%)

(Example) Strawberry banana extract (or concentrate) ○○% (solid content strawberry ○○%, banana ○○% or blended content strawberry ○○%, banana ○○%)

## **G) Name of Ingredients and Content**

When indicating the name of the ingredient that is not directly added to the product, the name and the actual content contained in the product shall be indicated in weight or capacity. However, if the ingredient name is to be indicated in accordance with the nutrition labeling, the provisions related to nutrition labeling may apply.

## **H) Nutritional Components**

### 1) Nutritional component indication standard

- a) The nutritional content shall be indicated in the value per total content (one package). However, foods with a total content exceeding 100 g (mL) and more than three times the amount of the one-time intake reference can be labeled as content per 100 g (mL) instead of total content. The nutritional content unit shall be labeled in the same way as the nutritional unit of the daily nutritional standard value of the Attached Table 5 related to Article 6 of the Rules. When indicating the one-time intake reference and total content (one package) together, their unit shall be indicated in the same unit.
- b) Nutritional content shall be calculated based on the edible parts of the food. In this case, the edible part is based on the amount actually consumed except for the nonedible part, which is not normally consumed, such as animal bones, plant seeds, and liquid added to maintain the quality of the product.
- c) Notwithstanding the provision a), the unit product that can be divided into pieces shall be indicated as the nutritional content per unit content when the unit content is more than 100 g (mL) or more than the one-time intake reference. (However, in the case of products consumed through dilution, dissolution, leaching, etc., the amount (mL) or weight (g) required to make the final dose (mL) for the consumer may be used as unit content based on the consumption method of the product). In this case, the weight (g) of the total content (one package) and unit product (g) or capacity (mL) of the unit product shall be indicated, and the number of unit products shall also be indicated. [Example: In the case of hotdog, total contents 1,000 g (100 g × 10 ea)]
- d) Notwithstanding the provisions of a) to c), if the unit content is less than 100 g (mL) and less than the one-time intake reference, the nutritional content per unit content may be indicated. In this case, the nutritional content per total content (one package) should be indicated together. According to the provisions of a), foods with a total content exceeding 100 g (mL) and more than three times the one-time intake reference may be indicated per 100 g (mL).
- e) Notwithstanding the provisions of a) to d), the nutritional content may be indicated as the nutritional content per one-time intake reference (However, in the case of products that are consumed through dilution,

dissolution, leaching, etc., the capacity (mL) or weight (g) required to make the one-time intake reference may be used as the one-time intake reference). The dose (mL) or weight (g) required to make an intake reference can be used as a single intake reference). Even in this case, the nutritional content per total content (one package) must be indicated together, and foods with a total content of more than 100 g (mL) and more than three times the amount of the one-time intake reference according to the provisions of a) may be indicated together with the nutritional content per 100 g (mL).

- f) Even two or more products of different types shall be indicated in the total amount if they are products that completed the item manufacture report as one product.

(Example: Ramen shall be indicated in a combination of noodles and soup.)

## 2) Indication method

### a) Common

- (1) Foods subject to nutritional labeling shall indicate calories and the names and contents of sodium, carbohydrates, sugars, fats, trans fats, saturated fats, cholesterol, and proteins, as well as the percentage to daily nutritional standards specified in Attached Table 5 related to Article 6 of the Rules. However, for calories and trans fats, the percentage (%) to the daily nutritional standard is excluded.
- (2) If there is no nutrient content (except for the case when it is marked with "0" according to the detailed labeling method for each nutrient), the name and content of the nutrient shall not be indicated or shall be indicated as "None" or "-."
- (3) If the nutritional content is indicated in more than one indication unit, the nutritional content of the other unit may not be indicated as "0" unless the nutritional content per total content is indicated as "0." In this case, the actual content shall be indicated as it is or "less than OO g." However, "less than OO g" may be indicated only for the regulation that can be indicated as "0" according to the detailed labeling method for each nutritional ingredient. (In the case where the sugar content per total content is "1 g" and the one-time intake reference is "0.3 g," the sugar content per one-time intake reference shall be indicated as "0.3 g" or "less than 0.5 g.")
- (4) The percentage (%) to the daily nutritional standard in Attached Table 5 of Rule 6 is calculated and indicated as an integer after rounding up the ratio (%) to the daily nutritional standard using the indicated content of each nutritional ingredient. However, if the content is indicated as "less than OO g," the percentage to the daily nutritional standard should be calculated using the actual content.
- (5) The nutritional component shall be indicated using the Figure 3 template according to the following standards with a different color distinct from the background color for an easier understanding of the consumers.
  - (a) When indicating the weight (g) or capacity (mL), less than 10 g (mL) shall be indicated in 0.1 g (mL) close to its value, and more than 10 g (mL) shall be indicated in 1 g (mL) unit close to its value.
- (6) When indicating the nutritional component on the main display surface, it shall be indicated using the Figure 4 template according to the following standards.
  - (a) The indication of nutritional components can be modified if it maintains the form of the Figure 5 template. In this case, particular nutritional components should not be emphasized.
  - (b) If the number of calories indicated, according to Figure 4, becomes the number of calories

corresponding to the content, the indication of the number of calories corresponding to the content may be omitted.

- (c) If Figure 4 is indicated on the main display surface, the indication of nutritional components on the information display surface may be omitted.
- (d) Other labeling methods shall apply (1) to (5).

b) Detailed labeling method for each nutrient

(1) Calorie

- (a) The unit of calories shall be indicated in kilocalorie (kcal), but the value shall be indicated as it is or 5 kcal unit closest to the value. In this case, less than 5 kcal can be indicated as “0.”
- (b) The calorie calculation standard is as follows.
  - ① In calculating calories using the labeled content of nutritional ingredients (if it is labeled “less than 00 g,” the actual value shall be used), carbohydrates, protein, and fat are calculated in the sum by multiplying 4 kcal per 1 g, 4 kcal per 1 g, and 9 kcal per 1 g, respectively. Alcohol and organic acid are calculated in the sum by multiplying 7 kcal per 1 g and 3 kcal per 1 g, respectively.
  - ② In the case where the content of sugar alcohol and fiber is separately indicated, the calories of sugar alcohol, fiber, tagatose, allulose, and other carbohydrates shall be calculated in the sum by multiplying 2.4 kcal per 1 g (0 kcal for erythritol), 2 kcal per 1 g, 1.5 kcal per 1 g, 0 kcal per 1 g, and 4 kcal per 1 g, respectively.

(2) Sodium

- (a) The unit of sodium shall be expressed in milligrams (mg), the value of which shall be indicated as it is, or in the case of 120 mg or less, in the 5 mg unit the closest to the value, and in the case of exceeding 120 mg, it shall be indicated in 10 mg unit the closest to the value. In this case, less than 5 mg can be indicated as “0.”

(3) Carbohydrates and sugars

- (a) Carbohydrates shall separately indicate the sugars.
- (b) Carbohydrate units shall be indicated in grams (g), and the value shall be indicated as is or in units of 1 g closest to that value. In this case, less than 1 g may be indicated as “less than 1 g,” and less than 0.5 g may be indicated as “0.”
- (c) Carbohydrate content is the weight of food minus the content of protein, fat, moisture, and ash.

(4) Fat, trans fat, saturated fat

- (a) Fats shall separately indicate trans fats and saturated fats.
- (b) Fat units shall be indicated in grams (g), and the value shall be indicated as is. Less than 5 g may be indicated in 0.1 g unit closest to the value, and more than 5 g may be indicated in 1 g unit closest to the value. In this case (except for trans fat), less the 0.5 g may be indicated as “0.”
- (c) For trans fat, less than 0.5 g may be indicated as “less than 0.5 g” and less than 0.2 g as “0.” However, edible oil and fat products can be indicated as “0” in case of less than 2 g per 100 g.

(5) Cholesterol

- (a) Cholesterol units shall be indicated in milligrams (mg), and the value shall be indicated as is or in 5 mg

unit closest to the value. In this case, less than 5 mg may be indicated as “less than 5 mg” and less than 2 mg as “0.”

(6) Protein

(a) Protein units shall be indicated in grams (g), and the value shall be indicated as it is or in 1 g unit closest to the value. In this case, less than 1 g may be indicated as “less than 1 g” and less than 0.5 g as “0.”

(7) Other indications of nutritional components

(a) When indicating or highlighting the vitamins and minerals (excluding sodium) specified in the daily nutritional standard in Attached Table 5 of the Article 6 of the Rules, the name, content, and percentage to the daily nutritional standard should be indicated.

(b) The name and unit of vitamins and minerals shall be indicated according to the daily nutritional standard specified in Attached Table 5 related to Article 6 of the Rules, and less than 2% of the daily nutritional standard may be indicated as “0.”

(c) When indicating or highlighting the nutrients of fatty acids, amino acids, etc., for which no daily nutritional standard is set, the name and content of the nutritional component shall be indicated.

(d) When indicating the nutritional ingredients of special-purpose foods for specific groups, such as infants, children, pregnant and lactating mothers, and patients, according to the provisions of (1) to (6) or (a) to (c), it can be indicated as a percentage (%) of the daily nutritional standard value in Attached Table 5 of the Article 6 of the Rules or as a percentage of the daily nutritional value based on the recommended intake or sufficient intake specified in Attached Table 2. However, if the recommended intake or sufficient intake of the group is used as the reference value, it should be specified that “the percentage to daily nutritional standard” is the percentage to the intake standard of the relevant groups at the bottom of the nutritional standard table using an asterisk.

(Example) In the case of item a) of Figure 3

\* Percentage to daily nutritional standard (%): Percentage to the daily nutritional standard for Korean males (from ages 19 to 64)

3) Nutrition-highlighting labeling standards

a) Use of the terms such as “low,” “high,” “high (or rich),” or “containing (or source)”

(1) General standard

(a) The terms “none” or “low” may only be used if the content of the nutrient is reduced or eliminated through the manufacturing and processing procedure in accordance with the detailed standard for highlighting nutrients specified in Paragraph (2) below. However, the indication condition for “low fat” may apply to the standard specified in “Food Standards and Specifications” according to Article 4 (2) of the “Livestock Products Sanitation Control Act.”

Nutritional Component	Highlighting Indication	Indication Condition
Calorie	Low	Less than 40 kcal per 100 g food or less than 20 kcal per 100 mL food

	None	Less than 40 kcal per 100 g food
Sodium/ Salts	Low	Less than 120 mg per 100 g food * Less than 305 mg salt per 100 g food
	None	Less than 13 mg per 100 g food * Less than 13 mg salt per 100 g food
Sugars	Low	Less than 5 g per 100 g food or less than 2.5 g per 100 mL food
	None	Less than 0.5 g per 100 g food or 100 ml food
Fat	Low	Less than 13 g per 100 g food or less than 1.5 g per 100 mL food
	None	Less than 0.5 g per 100 g food or 100 mL food
Trans fat	Low	Less than 0.5 g per 100 g food
Saturated fat	Low	Less than 1.5 g per 100 g food or less than 0.75 g per 100 mL food, less than 10% of calories
	None	Less than 0.1 g per 100 g food or less than 0.1 g per 100 mL food
Cholesterol	Low	Less than 20 mg per 100 g food or less than 10 mg per 100 mL food. The saturated fat is less than 1.5 g per 100 g food or less than 0.75 g per 100 mL food. The saturated fat is less than 10% of calories.
	None	Less than 5 mg per 100 g food or less than 5 mg per 100 mL food. The saturated fat is less than 1.5 g per 100 g food or less than 0.75 g per 100 mL food. The saturated fat is less than 10% of calories.
Fiber	Containing or source	More than 3 g per 100 g food or more than 1.5 g per 100 kcal food, or more than 10% of daily nutritional standard per one-time intake reference
	High or rich	Twice as much as containing or source standard
Protein	Containing or source	More than 10% of the daily nutritional standard per 100 g food, More than 5% of the daily nutritional standard per 100 mL food, More than 5% of the daily nutritional standard per 100 kcal food, or More than 10% of the daily nutritional standard per

		one-time intake reference
	High or rich	Twice as much as containing or source standard
Vitamin or minerals	Containing or source	More than 15% of the daily nutritional standard per 100 g food, More than 7.5% of the daily nutritional standard per 100 mL food, More than 5% of the daily nutritional standard per 100 kcal food, or More than 15% of the daily nutritional standard per one-time intake reference
	High or rich	Twice as much as containing or source standard

(2) Detailed standard for highlighting nutritional components

b) Use of the terms such as “less,” “more,” “reduced or light,” “lowered,” “reduced,” “reinforced,” and “added.”

(1) The difference in nutrient content can be indicated as a percentage or an absolute value compared to the standard values of other products. In this case, the standard values of different products should be calculated from three or more similar foods with a high market share among the same food types.

(2) The difference in nutritional content should be at least 25% for calories, sodium, carbohydrates, sugars, dietary fiber, fats, trans fats, saturated fats, cholesterol, and protein compared to the standard values of other products. In the case of vitamins and minerals specified in the daily nutritional standard in Attached Table 5 of Article 6 of the Rules, there should be a difference of at least 10% of the daily nutritional standard.

(3) When using the terms “less, light, reduced” for the products under (2), the absolute value of the difference in content of the relevant nutrient should be greater than the standard value of “low” according to the provision of A), and when using the terms “more, reinforced, and added,” the absolute value of the difference in the content of the relevant nutrient should be greater than the reference value of “contained” according to provision a).

4) Tolerance range between the indicated value of the nutritional component and actual measured value

a) The actual measured value of calories, sodium, sugars, fats, trans fats, saturated fats, and cholesterol should be less than 120% of the indicated value.

b) The actual measured value of carbohydrates, dietary fiber, proteins, vitamins, and minerals should be more than 80% of the indicated value.

c) Notwithstanding the provisions of a) and b), if the ingredient standard of the “Food Standards and Specifications” under Article 7 of the “Food Sanitation Act” and Article 4 of the “Livestock Products Sanitation Control Act” is “above the indicated value,” the actual measured value should be greater than or equal to the indicated value, and if the ingredient standard is “less than the indicated value,”

it shall be less than the indicated value.

d) Even if the actual measured value is out of the range specified in a) to c), it shall not be regarded as out of tolerance in each of the following cases.

(1) If the actual measured value is within the range recognized by the unit value processing regulation of the detailed labeling method for each nutritional component of 2) b)

(2) If two or more institutions listed below indicate the tested average value every six months

(a) Foods and functional health foods: Food testing and inspection institutions under Article 6 (2) Paragraph 1 of the “Act on the Testing and Inspection of Foods and Drugs”

(b) Livestock products: Livestock testing and inspection institutions under Article 6 (2) Paragraph 2 of the “Act on the Testing and Inspection of Foods and Drugs”

## **2. Food Additives (including imported food additives)**

A) Product name

Detailed labeling standards A) for foods shall apply.

B) Name and location of the business site

Detailed labeling standards B) for foods shall apply.

C) Date of manufacture

Detailed labeling standards C) for foods shall apply. However, to indicate the expiration date in addition to the date of manufacture, detailed labeling standards D) for foods shall apply.

D) Net content

Detailed labeling standards E) for foods shall apply.

E) Name of raw materials and ingredients

Detailed labeling standards F) and G) for foods shall apply.

## **3. Sterilizing and Disinfecting Agent for Utensils, Etc. (including those for imported utensils)**

A) Product name

Detailed labeling standards A) for foods shall apply.

B) Name and location of the business site

Detailed labeling standards B) for foods shall apply.

C) Date of manufacture

Detailed labeling standards C) for foods shall apply. However, to indicate the expiration date in addition to the date of manufacture, detailed labeling standards D) for foods shall apply.

D) Net content

Detailed labeling standards E) for foods shall apply.

E) Name of raw materials and ingredients

Detailed labeling standards F) and G) for foods shall apply.

#### **4. Utensils or Container and Packaging (including imported utensils or container and packaging)**

A) Pottery

The name (for imported pottery, name of the imported pottery business site) and location of the business site shall be indicated by applying the detailed labeling standards b) for foods.

B) Utensils or container and packaging for products other than pottery

1) The name and location of the business site shall be indicated by applying the detailed labeling standards b) for foods. However, in the case of the utensils, the name of the entrusted manufacturer may be indicated instead of the name of the manufacturer, and when indicating the name of the entrusted manufacturer on imported utensils, the country of origin shall also be indicated.

(Example) “Name of manufacturer: ○○” or “Entrusted manufacturer: ○○.” In the case of imported utensils, “Name of the manufacturer: ○○” or “Name of the entrusted manufacturer: ○○ (Country of origin)”

## **Figures**

**[Figure 1] Main Display Surface and Information Display Surface of Containers and Packages**

**[Figure 2] Labeling Template**

**[Figure 3] Nutritional Components Labeling Template**

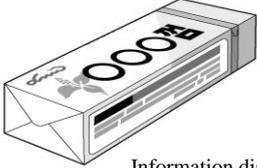
**[Figure 4] Nutritional Components Main Display Surface Labeling Template**

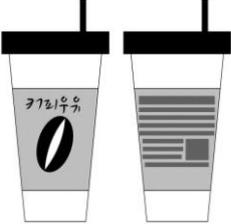
**[Figure 5] Feeding Environment Number Labeling Method on Eggshells**

**[Figure 6] Pass Labeling on Chicken and Duck Meat**

**[Figure 7] Food Utensil Labeling Template**

[Figure 1] Main Display Surface and Information Display Surface of Containers and Packages

 <p>Main display surface (front side)</p> <p>Information display surface (back side)</p>	 <p>Main display surface (front side, upper side)</p> <p>Information display surface (back side)</p>
 <p>Information display surface (back side)</p>	 <p>Main display surface (front side, upper side, back side)</p> <p>Information display surface (both sides)</p>
 <p>Main display surface (2/3 of the indication area)</p> <p>Information display surface (1/3 of the indication area)</p>	 <p>Main display surface (two front sides)</p> <p>Information display surface (one back side)</p>
 <p>Main display surface (upper side, bottom side)</p> <p>Information display surface (both sides)</p>	 <p>Main display surface (front side, upper side, back side)</p> <p>Information display surface (both sides)</p>

 <p>Sticker-attached product</p> <p>Main display surface (1/2 of the sticker space)</p> <p>Information display surface (1/2 of the sticker space)</p>	 <p>Sticker-attached product</p> <p>Main display surface (1/2 of sticker space)</p> <p>Information display surface (1/2 of the sticker space)</p>
 <p>Main display surface (front or upper side)</p> <p>Information display surface (back side)</p>	 <p>Main display surface (front side or upper side)</p> <p>Information display surface (back side)</p>
 <p>Main display surface (front side or upper side)</p> <p>Information display surface (back side)</p>	 <p>Main display surface (front side)</p> <p>Information display surface (back side or left/right side)</p>
 <p>Information display surface (both sides)</p> <p>Main display surface (front side or back side)</p>	 <p>Main display surface (front side)</p> <p>Information display surface (back side)</p>



[Figure 3] Nutritional Components Labeling Template

1. Types of Labeling Template

A). Basic type

1) Based on the total net content  
(one package)

영양정보		총 내용량 00g 000kcal
총 내용량당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준 이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

2) Based on 100 g (mL)

영양정보		총 내용량 00g 100g당 000kcal
100g당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준 이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

3) Based on the unit net content

영양정보		총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
1조각당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

B) Vertical type

1) Based on the total net  
content (one package)

영양정보		총 내용량 00g 000kcal
총 내용량당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

2) Based on 100 g (mL)

영양정보		총 내용량 00g 100g당 000kcal
100g당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

3) Based on the unit net  
content

영양정보		총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
1조각당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g	00%	
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

C) Horizontal type

1) Based on the total net content (one package)

영양정보 총 내용량 00g 000kcal	총 내용량당		총 내용량당	
	1일 영양성분 기준치에 대한 비율		1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	지방 00g	00%	
탄수화물 00g	00%	트랜스지방 00g		
당류 00g	00%	포화지방 00g	00%	
콜레스테롤 00mg	00%	단백질 00g	00%	

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

2) Based on 100 g (mL)

영양정보 총 내용량 00g 100g당 000kcal	100g당		100g당	
	1일 영양성분 기준치에 대한 비율		1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	지방 00g	00%	
탄수화물 00g	00%	트랜스지방 00g		
당류 00g	00%	포화지방 00g	00%	
콜레스테롤 00mg	00%	단백질 00g	00%	

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

3) Based on the unit net content

영양정보 총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal	1조각당		1조각당	
	1일 영양성분 기준치에 대한 비율		1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	지방 00g	00%	
탄수화물 00g	00%	트랜스지방 00g		
당류 00g	00%	포화지방 00g	00%	
콜레스테롤 00mg	00%	단백질 00g	00%	

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

D) Graphic type

1) Based on the total net content  
(one package)

영양정보		총 내용량 00g 000kcal	
총 내용량당	1일 영양성분 기준치에 대한 비율		
나트륨 00mg	00%		
탄수화물 00g	00%		
당류 00g	00%		
지방 00g	00%		
트랜스지방 00g			
포화지방 00g	00%		
콜레스테롤 00mg	00%		
단백질 00g	00%		

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

2) Based on 100 g (mL)

영양정보		총 내용량 00g 100g당 000kcal	
100g당	1일 영양성분 기준치에 대한 비율		
나트륨 00mg	00%		
탄수화물 00g	00%		
당류 00g	00%		
지방 00g	00%		
트랜스지방 00g			
포화지방 00g	00%		
콜레스테롤 00mg	00%		
단백질 00g	00%		

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

3) Based on the unit net content

영양정보		총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal	
1조각당	1일 영양성분 기준치에 대한 비율		
나트륨 00mg	00%		
탄수화물 00g	00%		
당류 00g	00%		
지방 00g	00%		
트랜스지방 00g			
포화지방 00g	00%		
콜레스테롤 00mg	00%		
단백질 00g	00%		

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

E) Text type

1) Based on the total net content  
(one package)

영양정보			총 내용량 00g 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
지방 00g	00%	트랜스지방 00g	포화지방 00g 00%
콜레스테롤 00mg	00%	단백질 00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

2) Based on 100 g (mL)

영양정보			총 내용량 00g 100g당 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
지방 00g	00%	트랜스지방 00g	포화지방 00g 00%
콜레스테롤 00mg	00%	단백질 00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

3) Based on the unit net content

영양정보			총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
지방 00g	00%	트랜스지방 00g	포화지방 00g 00%
콜레스테롤 00mg	00%	단백질 00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

F) Parallel indication

1) Based on the unit net content  
(with total net content)

영양정보			총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
1조각당	1일 영양성분 기준치에 대한 비율	총 내용량당	
나트륨 00mg	00%	00mg	00%
탄수화물 00g	00%	00g	00%
당류 00g	00%	00g	00%
지방 00g	00%	00g	00%
트랜스지방 00g		00g	
포화지방 00g	00%	00g	00%
콜레스테롤 00mg	00%	00mg	00%
단백질 00g	00%	00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

2) Based on the unit net content  
(with 100 g)

영양정보			총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
1조각당	1일 영양성분 기준치에 대한 비율	100g당	
나트륨 00mg	00%	00mg	00%
탄수화물 00g	00%	00g	00%
당류 00g	00%	00g	00%
지방 00g	00%	00g	00%
트랜스지방 00g		00g	
포화지방 00g	00%	00g	00%
콜레스테롤 00mg	00%	00mg	00%
단백질 00g	00%	00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

3) Based on one-time intake reference  
(with total net content)

영양정보			총 내용량 00ml 1수저(00ml)당 000kcal
1수저당	1일 영양성분 기준치에 대한 비율	총 내용량당	
나트륨 00mg	00%	00mg	00%
탄수화물 00g	00%	00g	00%
당류 00g	00%	00g	00%
지방 00g	00%	00g	00%
트랜스지방 00g		00g	
포화지방 00g	00%	00g	00%
콜레스테롤 00mg	00%	00mg	00%
단백질 00g	00%	00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

4) Based on one-time intake reference  
(with 100 mL)

영양정보			총 내용량 00ml 1수저(00ml)당 000kcal
1수저당	1일 영양성분 기준치에 대한 비율	100ml당	
나트륨 00mg	00%	00mg	00%
탄수화물 00g	00%	00g	00%
당류 00g	00%	00g	00%
지방 00g	00%	00g	00%
트랜스지방 00g		00g	
포화지방 00g	00%	00g	00%
콜레스테롤 00mg	00%	00mg	00%
단백질 00g	00%	00g	00%

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

## 2. Main labeling method

### A) Total net content $\Delta\Delta$ g (mL)

(a)

- (a)  $\Delta\Delta$ : Total net contents are indicated in weight (g) or capacity (mL) and rounded off to one decimal place and indicated in units of 1 g (mL). In the case of less than 10 g (mL), it can be indicated in 0.1 g (mL) after being rounded off to the second decimal place.

### B) Indication based on the unit net content

#### 1) Total net content $\Delta\Delta$ g ( $\diamond\diamond$ g $\times$ oo ea)

(b)

(c)

- (b)  $\diamond\diamond$ : Shall be indicated in weight (g) or capacity (mL) and rounded off to one decimal place and indicated in units of 1 g (mL). In the case of less than 10 g (mL), it can be indicated in 0.1 g (mL) after being rounded off to the second decimal place.

- (c) oo: The number of product units provided is indicated in integers using countable units (pieces, bags, packs, etc.).

C) Calories shall be indicated as greater than or equal to the total content font size using bold letters.

D) The percentage (%) to the daily nutritional standard shall be greater than or equal to the font size of the text and the content of the nutritional ingredients and be rounded off to the nearest decimal place in 1% unit using bold letters.

E) The font size of calories, the names of nutritional components, content, and percentage to the daily nutritional standard should be 10 points or larger.

**[Figure 4] Nutritional Components Main Display Surface Labeling Template**

1. Based on **the** total net content

총 내용량 00g(ml)당

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	00% 00g	00% 00g	00g	00% 00g	00% 00mg	00% 00g

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

2. Based on 100 g (mL)

100g(ml)당/총 내용량 00g(ml)

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	00% 00g	00% 00g	00g	00% 00g	00% 00mg	00% 00g

1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

3. Based on **the** unit net content

1조각(00g)당/총 내용량 00g(00g×0조각)

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	00% 00g	00% 00g	00g	00% 00g	00% 00mg	00% 00g

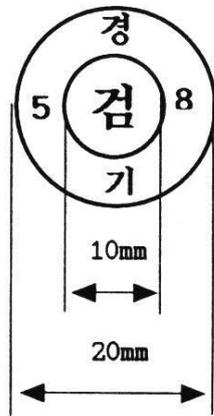
1일 영양성분 기준치에 대한 비율(%)은 2,000kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.

**[Figure 5] Feeding Environment Number Labeling Method on Eggshells**

No.	Feeding environment	Contents
1	Free-range feeding	When it meets the free grazing standards of laying hens in Attached Table 6 of Article 30 of the “Enforcement Rules of Animal Protection Act”
2	Floor in cage	If the livestock is raised in a facility that meets the floor area standard for one head of livestock as defined in Attached Table 1 of Article 14 of the “Enforcement Rules of the Livestock Act.” However, including an open cage.
3	Improved cage (0.075 m <sup>2</sup> /head)	When the livestock density is more than 0.075 m <sup>2</sup> per head of livestock in a facility that meets the laying egg cage standard among livestock feeding facilities as defined in Attached Table 1 of Article 14 of the “Enforcement Rules of the Livestock Act”
4	Existing cage (0.05 m <sup>2</sup> /head)	When the livestock density is less than 0.075 m <sup>2</sup> per head of livestock in a facility that meets the laying egg cage standard among livestock feeding facilities as defined in Attached Table 1 of Article 14 of the “Enforcement Rules of the Livestock Act”

**[Figure 6] Pass Labeling on Chicken and Duck Meat**

1. Pass labeling shall be indicated on the product package based on the following standards. However, the size can be adjusted according to the type of wrapping paper.



2. The code, number, and specification of the approval seal are as follows.

A) Approval seal for each city and province

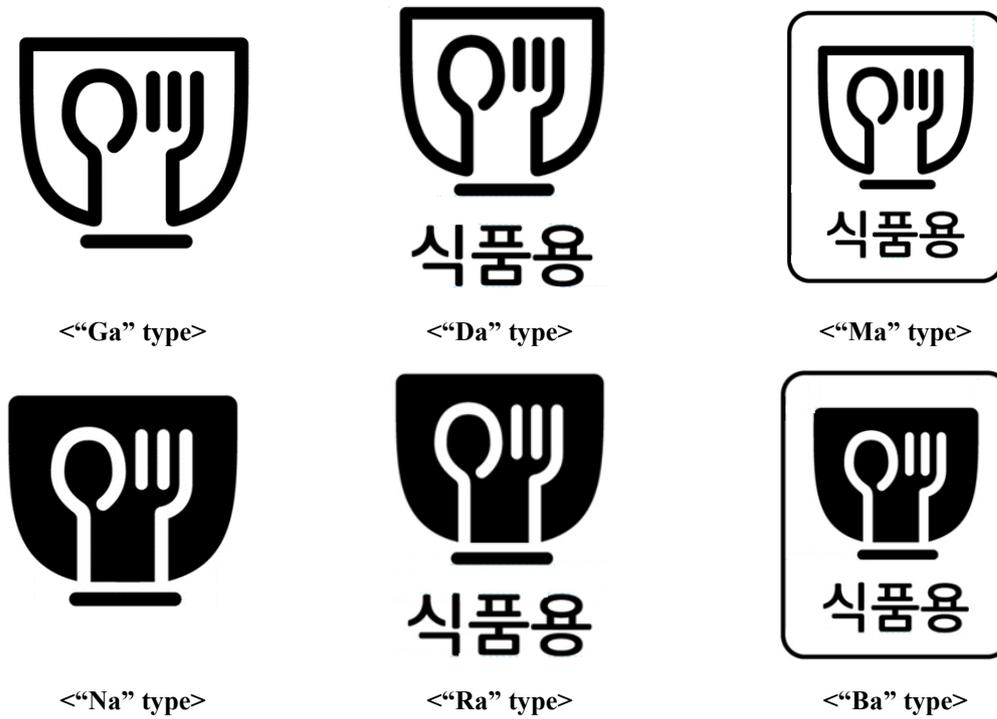
City and Province	Seal	City and Province	Seal
Seoul metropolitan city	Seoul	Gangwon-do	Gangwon
Busan metropolitan city	Busan	Chungcheongbuk-do	Chungbuk
Daegu metropolitan city	Daegu	Chungcheongnam-do	Chungnam
Incheon metropolitan city	Incheon	Jeollabuk-do	Jeonbuk
Gwangju metropolitan city	Gwangju	Jeollanam-do	Jeonnam
Daejeon metropolitan city	Daejeon	Gyeongsangbuk-do	Gyeongbuk
Ulsan metropolitan city	Ulsan	Gyeongsangnam-do	Gyeongnam
Gyeonggi Province	Gyeonggi	Jeju Special Self-Governing Province	Jeju
		Sejong Special Self-Governing City	Sejong

B) The seal number for each slaughterhouse shall be indicated by the two-digit Arabic numeral given by the city or provincial governor.

C) The code, number, and standard of the seal used to indicate “Pass” of the meat tested for export may be indicated in accordance with the regulations prescribed by the Director of the Ministry of Food and Drug Safety.

[Figure 7] Food Utensil Labeling Template

1. Labeling template

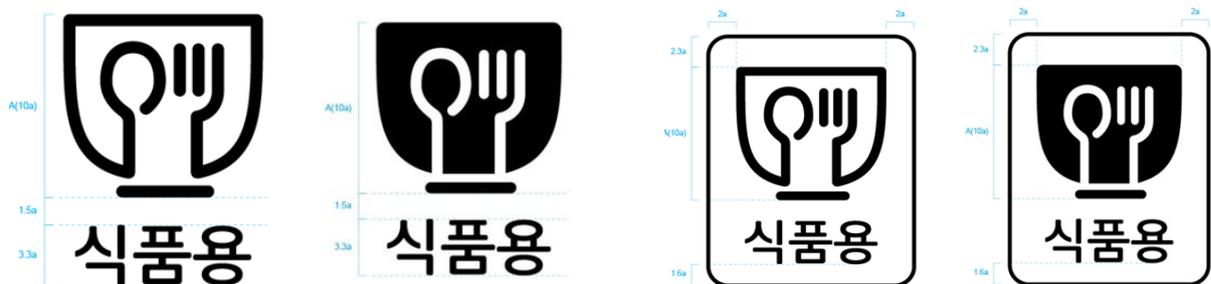


2. Template manufacturing method

A) Size

1) It shall be manufactured by adding or subtracting to the proper size in consideration of the size, the shape of the product or packaging, and the surrounding design. In this case, “Ga” type and “Na” type shall be manufactured by maintaining the ratio of width 35:length 30 and adding or subtracting all the elements included in the drawing at the same ratio, but the minimum length shall be 7 mm so that it can easily be identified.

2) When indicating in “Da” type to “Ba” type, the ratio is as follows.



B) Text: Text size shall be 35 mm in width and in proportion to size. Fonts should not be different from what is used in the template.

C) Color

1) When using a single color, black color should be on a white background (“Ga” type, “Da” type, “Ma” type)

or white color should be on a black background (“Na” type, “Ra” type, “Ba” type).

2) Special colors can be displayed in the form of “Ga” to “Ba” type using gold (P874C) or silver (P877C).

3) According to the brightness, it shall be displayed as follows.



### 3. Labeling method

A) The template for food utensils can be chosen from “Ga” type to “Ba” type.

B) It shall be indicated according to 2. Template Manufacturing Method.

**Table**

**[Table 1] Basic text about the origin of Korean ginseng**

**[Table 2] Nutrient intake standards for Koreans**

**[Table 3] One-time intake reference**

**[Table 4] Food additives that should indicate names and purposes together**

**[Table 5] Food additives that should indicate names or short names**

**[Table 6] Food additives that should indicate names, short names, or main purposes**

## [Table 1] Basic text about the origin of Korean ginseng

### 1. 한국어

#### 고려인삼(高麗人蔘)의 유래(由來)

인삼(人蔘)은 문헌상의 기록으로 중국의 전한시대(前漢時代)(BC33 ~ 48) 사유(史遊)가 쓴 「급취장」(急就章)에 삼(蔘)이라 기재되어 있고, 후한시대(後漢時代)(AD196 ~ 220) 장중경(張仲景)이 쓴 「상한론」(傷寒論)에는 인삼(人蔘)이 배합된 처방이 수록되었으며, 그 후에 「명의별록」(名醫別錄), 「신농본초경」(神農本草經) 등 많은 한방의학서적에서 효능을 입증한 기록이 있습니다. 그 기록에 따르면 인삼(人蔘)은 맛이 달고, 약간 차며, 오장(五臟)을 보하고, 정신을 안정시켜 가슴이 두근거리는 증세를 없애며, 나쁜 기운을 빼고, 눈을 밝게 하며, 마음을 맑게 하는 등 여러 가지 효능이 있는 것으로 수천년 전부터 동양의학에서 몸을 보신하는 귀중한 재료로서 사용되어 가정상비품으로도 활용하였음을 알 수 있습니다.

특히, 고려인삼(高麗人蔘)은 원래 동북 아시아 중 한국 등의 깊은 산에서 자생하였던 것을 인공재배하게 되었으며, 현재 한국 등 인근지역에서 많이 재배하고 있으나 한국에서 재배한 인삼의 품질이 가장 우수하여 “고려인삼(高麗人蔘)”의 명성이 세계적으로도 높이 평가하고 있으며, 한국에서도 품질이 우수한 제품에 대하여 “대한민국특산품”으로 관리하고 있습니다.

### 2. 영어

#### Origin of Korean Ginseng

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

The benefits of ginseng have been discussed in many oriental medical books, such as Renowned Doctors’ Specific Records and Shen-Nung Pharmacopeia. According to these books, ginseng has a sweet taste with a cool-down effect. It aids the function of internal organs, pacifies the mind, controls palpitation, eliminates poisonous virulence, makes eye keen, and refreshes the body after all. For thousands of years, ginseng has been utilized as an emergency herb as it is effective in enhancing health.

Korean Ginseng had been growing wild in the deep forests of the Korean Peninsula and around. At present, it is cultivated in the neighborhood of Korea and is known for its best quality in the world. Selected, quality-proven products are proudly presented as “specialty of Korea.”

### 3. 일본어

#### 高麗人蔘の由來

「人蔘」は文献上の記録で中国の前漢時代(B.C. 48 ~ 33)の史遊が書いた「急就章」に「蔘」記されており、後

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

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

#### 4. 중국어(간체)

##### 高麗人蔘的由来

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

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

**[Table 2] Nutrient intake standards for Koreans (recommended intake = R/I, sufficient intake = S/I)**

Age	Carbohydrates (g)		Fat (g)		Protein (g)		Dietary fiber (g)		Vitamin A (μg RE)		Vitamin D (μg)		Vitamin E (mg α-TE)		Vitamin K (μg)		Vitamin C (mg)		Thiamine (mg)		Riboflavin (mg)		Niacin (mg NE)		Vitamin B <sub>6</sub> (mg)		Folic acid (μg DFE)		Vitamin B <sub>12</sub> (μg)	
	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I	R/I	S/I
Infant 0-5(m)	60		25			9.5			350		5		3		4		35		0.2		0.3		2		0.1		65		0.3	
0-11 (m)	90		25		15			450		5		4		7		45		0.3		0.4		3		0.3		80		0.5		
Toddler 1-2 (years old)					15		10	300		5		5		25	35	0.5		0.5		6		0.6		150		0.9				
3-5					20		15	350		5		6		30	40	0.5		0.6		7		0.7		180		1.1				
Male 6-8 (age)					30		20	450		5		7		45	55	0.7		0.9		9		0.9		220		1.3				
9-11					40		20	600		5		9		55	70	0.9		1.2		12		1.1		300		1.7				
12-14					55		25	750		10		10		70	90	1.1		1.5		15		1.5		360		2.3				
15-18					65		25	850		10		11		80	105	1.3		1.7		17		1.5		400		2.7				
19-29					65		25	800		10		12		75	100	1.2		1.5		16		1.5		400		2.4				
30-49					60		25	750		10		12		75	100	1.2		1.5		16		1.5		400		2.4				
50-64					60		25	750		10		12		75	100	1.2		1.5		16		1.5		400		2.4				
65-74					55		25	700		15		12		75	100	1.2		1.5		16		1.5		400		2.4				
75 or older					55		25	700		15		12		75	100	1.2		1.5		16		1.5		400		2.4				
Female 6-8 (age)					25		20	400		5		7		45	60	0.7		0.8		9		0.9		220		1.3				
9-11					40		20	550		5		9		55	80	0.9		1.0		12		1.1		300		1.7				
12-14					50		20	650		10		10		65	100	1.1		1.2		15		1.4		360		2.3				
15-18					50		20	600		10		11		65	95	1.2		1.2		14		1.4		400		2.4				
19-29					55		20	650		10		12		65	100	1.1		1.2		14		1.4		400		2.4				
30-49					50		20	650		10		12		65	100	1.1		1.2		14		1.4		400		2.4				
50-64					50		20	600		10		12		65	100	1.1		1.2		14		1.4		400		2.4				
65-74					45		20	550		15		12		65	100	1.1		1.2		14		1.4		400		2.4				
75 or older					45		20	550		15		12		65	100	1.1		1.2		14		1.4		400		2.4				
Pregnant women					+15/+30		+5	+70		+0		+0		+0	+10	+0.4		+0.4		+4		+0.8		+220		+0.2				
Lactating women					+25		+5	+490		+0		+3		+0	+40	+0.4		+0.5		+3		+0.8		+150		+0.4				

\* Recommended intake: Recommended daily nutrient intake by age group, calculated based on average needs

\* Sufficient intake: Calculated based on the nutrient intake level of healthy persons based on the results of epidemiological investigation, if the recommended intake cannot be calculated

\* Recommended intake of proteins for pregnant women: Recommended intake for two and three-quarters of pregnancy

Age	Pantothenic acid (mg)		Biotin (µg)		Calcium (mg)		Phosphorus (mg)		Sodium (g)		Chlorine (g)		Potassium (g)		Magnesium (mg)		Iron (mg)		Zinc (mg)		Copper (µg)		Fluorine (mg)		Manganese (mg)		Iodine (µg)		Selenium (µg)		Molybdenum (µg)		Chromium (µg)	
	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI	R/I	SI		
Infant 0-5(m)	1.7		5		210		100		0.12		0.18		0.4		30		0.3		2		240		0.01		0.01		130		9				0.2	
6-11	1.9		7		300		300		0.37		0.56		0.7		55		6		3		310		0.5		0.8		170		11				5.0	
Toddler (age)																																		
1-2	2		9		500		450		0.9		1.3		2.0		80		6		3		280		0.6		1.5		80		23				12	
3-5	2		11		600		550		1.0		1.5		2.3		100		6		4		320		0.8		2.0		90		25				12	
Male 6-8 (age)																																		
9-11	3		15		700		600		1.2		1.9		2.6		160		9		6		440		1.0		2.5		100		35				20	
12-14	4		20		800		1200		1.4		2.1		3.0		230		10		8		580		2.0		3.0		110		45				25	
15-18	5		25		1000		1200		1.5		2.3		3.5		320		14		8		740		2.5		4.0		130		60				35	
19-29	5		30		900		1200		1.5		2.3		3.5		400		14		10		840		3.0		4.0		130		65				40	
30-49	5		30		800		700		1.5		2.3		3.5		350		10		10		800		3.5		4.0		150		60		30		35	
50-64	5		30		800		700		1.5		2.3		3.5		370		10		10		800		3.0		4.0		150		60		25		35	
65-74	5		30		750		700		1.5		2.3		3.5		370		10		9		800		3.0		4.0		150		60		25		35	
75 or older	5		30		700		700		1.3		2.0		3.5		370		9		9		800		3.0		4.0		150		60		25		35	
older	5		30		700		700		1.1		1.7		3.5		370		9		9		800		3.0		4.0		150		60		25		35	
Female 6-8 (age)																																		
9-11	3		15		700		550		1.2		1.9		2.6		150		8		5		440		1.0		2.5		100		35				15	
12-14	4		20		800		1200		1.4		2.1		3.0		210		10		8		580		2.0		3.0		110		45				20	
15-18	5		25		900		1200		1.5		2.3		3.5		290		16		8		740		2.5		3.5		130		60				25	
19-29	5		30		800		1200		1.5		2.3		3.5		340		14		9		840		2.5		3.5		130		65				25	
30-49	5		30		700		700		1.5		2.3		3.5		280		14		8		800		3.0		3.5		150		60		25		25	
50-64	5		30		700		700		1.5		2.3		3.5		280		14		8		800		2.5		3.5		150		60		25		25	
65-74	5		30		800		700		1.5		2.3		3.5		280		8		7		800		2.5		3.5		150		60		25		25	
75 or older	5		30		800		700		1.3		2.0		3.5		280		8		7		800		2.5		3.5		150		60		25		25	
older	5		30		800		700		1.1		1.7		3.5		280		7		7		800		2.5		3.5		150		60		25		25	
Pregnant women	+1		+0		+0		+0		+1.5		+2.3		+0		+40		+10		+2.5		+130		+0		+0		+90		+4				+5	
Lactating women	+2		+5		+0		+0		+1.5		+2.3		+0.4		+0		+0		+5.0		+480		+0		+0		+190		+10				+20	

**[Table 3] One-time intake reference**

No.	Food Group	Food	Food Type	Details	One-time Intake Reference	
1	Confectionery, bread, or rice cakes		Confectionery	Corn, popcorn	20 g	
				Others	30 g	
			Candy	Sweet bean jelly	50 g	
				Pudding	100 g	
				Other related foods	10 g	
			Chewing gum		2 g	
			Bread	Pizza	150 g	
				Other related foods	70 g	
Rice cake		100 g				
2	Ice cake	Ice cream			100 mL or corresponding g for each product	
		Ice cream mix			-	
		Ice cake	Ice cake		100 g (mL)	
		Ice			-	
3	Cocoa products or chocolates	Processed cocoa product			-	
		Chocolate	Processed chocolate products		30 g	
			Chocolates except for processed chocolate products		15 g	
4	Sugars	Sugars	Sugars		5 g	
			Other sugars		5 g	
		Sugared syrup	Sugared syrup		10 g	
		Oligosaccharide			-	
		Glucose			-	
		Fruit sugar			-	
		Yeot	Other Yeot	Yeot mass		30 g
				Yeot powder		5 g
Processed sugared product			-			
5	Jams		Jam		20 g	
			Other jams		20 g	
6	Tofu or jellied food		Tofu		80 g	
			Yuba		80 g	
			Processed tofu		80 g	
			Jellied foods		80 g	
7	Edible oil and fat	Edible fat and oil	Soybean oil		5 g (mL)	
			Corn oil		5 g (mL)	

No.	Food Group	Food	Food Type	Details	One-time Intake Reference
			Canola oil		5 g (mL)
			Rice kernel oil (rice bran oil)		5 g (mL)
			Sesame oil		5 g (mL)
			Extracted sesame oil		-
			Perilla oil		5 g (mL)
			Extracted perilla oil		-
			Safflower oil		5 g (mL)
			Sunflower oil		5 g (mL)
			Cottonseed oil		5 g (mL)
			Peanut oil		5 g (mL)
			Olive oil		5 g (mL)
			Palm oil		5 g (mL)
			Coconut oil		5 g (mL)
			Pepper seed oil		5 g (mL)
			Other vegetable fat and oil		5 g (mL)
		Animal fat and oil		-	
		Processed fat and oil	Mixed edible fat and oil		5 g (mL)
			Flavored oil		5 g (mL)
			Processed fat and oil		5 g (mL)
			Shortening		5 g (mL)
			Margarine		5 g (mL)
			Imitation cheese		20 g
			Vegetable cream		5 g
Other processed edible fat and oil		-			
8	Noodles		Fresh noodle		200 g
			Ripened noodle		200 g
			Dry noodle		100 g
			Fried noodle	Bag	120 g
				Container	80 g
9	Drinks	Tea	Leached tea		200 mL
			Liquid tea		200 mL
			Solid tea		200 mL
		Coffee	Coffee		200 mL
		Fruit and vegetable drinks	Condensed fruit and vegetable juice		200 mL
			Fruit and vegetable juice		200 mL
			Fruit and vegetable drinks		200 mL

No.	Food Group	Food	Food Type	Details	One-time Intake Reference
		Carbon drinks			200 mL
		Soybean milk			200 mL
		Fermented drinks			100 mL
		Ginseng and red ginseng drinks			150 mL
		Other drinks	Mixed drinks		200 mL
			Drink base		150 mL
10	Special-purpose foods	Milk formula			-
		Formula diet for infants			-
		Formula diet for growth period			-
		Cereal formula for infants and toddlers			-
		Other formula diet for infants and toddlers			-
		Foods for special medical purpose			-
		Formula diet for weight control			40 g
		Foods for pregnant and lactating women			20 g
11	Fermented soy products		Meju		-
			Korean style soy sauce		5 mL
			Brewed soy sauce		5 mL
			Acid hydrolyzed soy sauce		5 mL
			Ferment hydrolyzed soy sauce		5 mL
			Mixed soy sauce		5 mL
			Korean style soy paste		10 g
			Soy paste		10 g
			Gochujang		10 g
			Chunjang		15 g
			Cheonggukjang		20 g
			Mixed soy sauce		15 g
Other soy sauces		10 g			
12	Seasoned foods	Vinegar			5 mL
		Sauces	Sauce	Dressing	15 g
			Mayonnaise		10 g
			Tomato ketchup		10 g
			Compound seasoned foods		-

No.	Food Group	Food	Food Type	Details	One-time Intake Reference
		Curry	Retort foods		200 g
			Others		25 g
		Red pepper powder or red pepper threads			-
		Processed spices			-
		Tablet salt			-
13	Salted or boiled foods	Kimchi	Kimchi inside		-
			Kimchi	Cabbage kimchi	40 g
				Water kimchi	60 g
		Other kimchi		40 g	
		Salted foods	Salted foods	Pickled vegetable	15 g
				Other related foods	25 g
			Sugared foods		25 g
	Boiled foods		-		
14	Liquor		Takju		-
			Yakju		-
			Cheongju		-
			Beer		-
			Fruit wine		-
			Soju		-
			Whiskey		-
			Brandy		-
			General distilled liquor		-
			Liqueur		-
			Other liquor		-
				Spirits	
15	Processed agricultural products	Starch			-
		Wheat flour			-
		Processed peanut or nut	Peanut butter		5 g
			Processed peanut or nut		10 g
		Cereals	Cereals		30 g
		Cooked rice	Cooked rice		-
		Fermented foods	Fermented foods		-
		Other processed agricultural products	Processed fruit and vegetable products	Nuts	5 g
Others	30 g				
16	Processed meats and packaged meat	Hams	Ham		30 g

No.	Food Group	Food	Food Type	Details	One-time Intake Reference
			Pressed ham		30 g
		Sausages	Sausage		30 g
			Fermented sausage		30 g
			Mixed sausage		30 g
		Bacon	Bacon		30 g
		Dried storage meat	Dried storage meat		15 g
		Seasoned meat	Seasoned meat		60 g
			Processed crushed meat		30 g
			Processed ribs		60 g
		Processed meat extracts	Processed meat extracts		240 g
		Processed meat-containing products	Processed meat-containing products	Dried meats such as beef jerky	15 g
				Other related foods	30 g
		Packaged meat			-
17	Processed egg products	Processed egg products			50 g
		Processed egg-containing products			50 g
18	Processed milk products	Milks	Milk		200 mL
			Rehydrated milk		200 mL
		Processed milk	Reinforced milk		200 mL
			Lactic acid-added milk		200 mL
			Lactose breakdown milk		200 mL
			Processed milk		200 mL
		Goat's milk	Goat's milk		200 mL
		Fermented milk	Fermented milk		80 mL or 80 g
			Fermented milk except for fermented milk powder		Liquid 150 mL, solid 100 mL, or 100 g
		Butter	Butter		-
		Condensed milk			-
		Milk cream			-
		Butter			-
		Cheese	Natural cheese		20 g
			Processed cheese		20 g
		Milk powder			-
		Milk serum			-
		Milk sugar			-
Hydrolyzed milk protein products			-		

No.	Food Group	Food	Food Type	Details	One-time Intake Reference
19	Processed fishery products	Processed fish meats	Fish meats		30 g
			Surimi		30 g
			Half-finished fish meat		30 g
			Fish cake		30 g
			Fish meat sausage		30 g
			Other processed fish meat		30 g
		Salted seafood			-
		Dried fish meat	Seasoned dried fish meat		15 g
			Dried fish meat		15 g
			Other dried fish meat		15 g
		Seasoned laver	Seasoned laver		4 g
				Potato chips	10g
		Agar			-
Other processed fishery products			-		
20	Processed animal foods	Other meats or edible eggs	Other meats or edible eggs		60 g
		Processed insect foods			-
		Processed terrapin foods			-
		Processed extracted foods			80 g
21	Honey and processed pollen products	Honey			20 g
		Royal jelly			-
		Processed pollen products			-
22	Instant foods	Raw foods			40 g
		Instant and convenience foods		Lunch box, Gimhap	One-time
				Hamburger, sandwich	150 g
				Other related foods	One-time
Dumplings	Dumpling		150 g		
23	Other foods	Fermented foods	Fermented foods		-
		Other processed products	Other processed products		-
24	Edible eggs		Edible eggs		50 g
25	Chicken and duck meat				-
26	Natural state food				-



**[Table 4] Food additives that should indicate names and purposes together**

Name of Food Additives	Use
Saccharin sodium Aspartame Disodium glycyrrhizinate Sucralose Acesulfame potassium	Sweetener
Food Green No. 3 Food Green No. 3 Aluminum lake Food Red No. 2 Food Red No. 2 Aluminum lake Food Red No. 3 Food Red No. 40 Food Red No. 40 Aluminum lake Food Red No. 102 Food Blue No. 1 Food Blue No. 1 Aluminum lake Food Blue No. 2 Food Blue No. 2 Aluminum lake Food Yellow No. 4 Food Yellow No. 4 Aluminum lake Food Yellow No. 5 Food Yellow No. 5 Aluminum lake Copper chlorophyllin Copper chlorophyllin sodium Iron chlorophyllin sodium Iron sesquioxide Titanium dioxide Water-soluble Annatto Carmine β-carotin Copper chlorophyllin potassium β-Apo-8'-carotenal	Color additives

Name of Food Additives	Use
Dehydro sodium acetate Sorbic acid Sorbic acid potassium Sorbic acid calcium Benzoic acid Benzoic acid sodium Benzoic acid potassium Benzoic acid calcium Methyl poxybenzoate Ethyl poxybenzoate Propionic acid Propionic acid sodium Propionic acid calcium	Preservatives
Dibutyl hydroxytoluene Butyl hydroxyanisole Gallic acid Eritov acid Eritov acid sodium Ascorbyl stearate Ascorbyl partite Sodium di. t. a.a. Sodium d.d.t.acalyptium sodium Tusheributyl hydroquinone	Antioxidant
Sodium bisulfite Sodium sulfite Sodium hydrosulfite Sulfur dioxide Potassium metabisulfite Sodium metabisulfite	“Bleach” for bleaching, “preservatives” for preservation, and “antioxidant” for oxidation prevention
Calcium hypochlorite Sodium Hypochlorite	“Sterilizer” for sterilization and “bleach” for bleaching
Sodium nitrite Sodium nitrate Potassium nitrate	“Color former” for color forming and “preservatives” for preservation

Name of Food Additives	Use
Caffeine L-Sodium glutamate	Taste and flavor enhancer

**[Table 5] Food additives that should indicate names or short names**

Name of Food Additives	Short Name
Gum ghatti	
Persimmon color	
Licorice extract	
Cellulose, microcrystalline	Crystal cellulose
Kaoliang color	
Benzoyl peroxide (diluted)	
Ammonium persulfate	
Guar gum	
Guk	
Magnesium silicate	Silicate Mg
Calcium silicate	Silicate Ca
Silicone resin	
Glucomannan	
Glucosamine	
Glycerin	
Gilt	
Laver color	
Natamycin	
Niacin	
Dextran	
Lauric acid	
Lac color	
Lactitol	
Rosin	
Locust bean gum	
Lutein	
D-Ribose	Ribose
Targetes extract	
Mannitol	
D-Maltitol	
Maltitol syrup	
Methyl cellulose	
Methyl alcohol	
Methyl ethyl cellulose	
Gallic acid	

Name of Food Additives	Short Name
Hibiscus color	
Myristic acid	
Microfibril cellulose	Microfibril cellulose
Sandalwood Red	
Berries Color	
Bentonite	
Food starch modified	
Modified hop extract	
Garden balsam extract	
Powder cellulose	Powder cellulose
Beet red	
Psyllium seed gum	
Saffron color	
Oxygen	
Xanthan gum	
D-Sorbitol	Sorbitol
D-Sorbitol liquid	Sorbitol liquid
Hydrogen	
Steviol glycoside	
Stearic acid	
Spirulina color	
Shea nut color	
Cyclodextrin	
Cyclodextrin syrup	
Sodium silicoaluminate	silicoaluminate acid Na
Turmeric oleoresin	
Arabino galactan	
Arabia gum	
Nitrous oxide	
Acetone	
Azodicarbonamide	
Annatto extract	
Sodium alginate	Alginate Na
Ammonium alginate	
Potassium alginate	Alginate K
Calcium alginate	Alginate Ca
Propylene glycol alginate	Alginate ester
Alfalfa extracted color	Alfalfa color
Onion color	
Ethyl cellulose	
Chlorine	
Potassium chloride	Chloride K

Name of Food Additives	Short Name
$\gamma$ -Oryzanol	Oryzanol
Sepia color	
Oxystearin	
Oleic acid	
Silicone dioxide	Silicone oxide
Chlorine dioxide	
Carbon dioxide	
Isomalt	
Isopropyl alcohol	
Grapefruit seed extract	
Xylitol	
Purple sweet tomato color	
Purple corn color	
Purple yam color	
Red radish color	
Red cabbage color	
Gellan gum	
Seed malt	
Gibberellic acid	
Nitrogen	
Perilla color	
Tea extract	
Tea catechin	
Sesame seed oil unsaponified matter	Sesame seed oil extract
Ethyl acetate	
Gardenia red color	
Gardenia blue color	
Gardenia yellow color	
Caramel color	
Karaya gum	
Carotin	
Carboxymethylcellulose sodium	Carboxymethylcellulose Na, Cellulose gluconic acid sodium, Cellulose gluconic acid Na, CMC sodium, CMC-Na, CMC, Cellulose gum
Carboxymethylcellulose calcium	Carboxymethylcellulose Ca, Cellulose gluconic acid calcium, Cellulose gluconic acid Ca, CMC calcium, CMC-Ca
Carboxymethylstarch sodium	Carboxymethylstarch Na, Carboxymethylstarch Na, Starch gluconic acid sodium, Starch gluconic acid Na
Cacao color	
Capric acid	

Name of Food Additives	Short Name
Caprylic acid	
Curdlan	
Quercetin	
Cochineal extract	Cochineal color
Chlorophyll	
D-Xylose	Xylose
Keto acid	
Chitin	
Tara gum	
Tamarind gum	
Tamarind color	
Defatted rice bran extract	
Tomato color	
Tomatine	
Tragacanth gum	
Paprika-extracted color	Paprika color
Phaffia color	
Palmitic acid	
Furcelleran	
Ferrocyanide sodium	Ferrocyanide Na
Ferrocyanide kalium	Ferrocyanide K
Ferrocyanide calcium	Ferrocyanide Ca
Ferulic acid	
Pectin	
Grapefruit juice color	
Grape skin color	
Grape seed extract	
Poly- $\gamma$ -glutamic acid	Poly glutamic acid
Polyglycitol Syrup	Polyglycitol
Polydextrose	
$\epsilon$ -Polylysine	Polylysine
Sodium polyacrylate	Polyacrylate Na
Pecan nut color	
Hexane	
Monascus color	
Monascus yellow color	
Carthamus red	
Carthamus yellow	
Enzymatically decomposed apple extract	
Enzymatically modified stevia	
Hydroxypropyl methylcellulose	
Hydroxypropyl cellulose	

Name of Food Additives	Short Name
Hyaluronic acid	

**[Table 6] Food additives that should indicate names, short names, or main purposes**

Name of Food Additives	Short Name	Main Purpose
Disodium 5'-Guanylate	Disodium 5'-Guanylate, Sodium guanylate, Guanylate Na	Fortifies nutrient, enhances flavor
Citric acid		Controls acidity
Manganese citrate	Citrate Mn	Fortifies nutrient
Sodium citrate	Citrate Na	Controls acidity, fortifies nutrient
Ferric citrate	Citrate Fe	Fortifies nutrient
Ferric ammonium citrate		Fortifies nutrient
Potassium citrate	Citrate K	Controls acidity, fortifies nutrient
Calcium citrate	Citrate Ca	Controls acidity, fortifies nutrient
$\beta$ -Glucanase	Glucanase	Supplements enzyme
Glucono- $\delta$ -Lactone		Serves as tofu coagulant, controls acidity, serves as an expansion agent
Glucoamylase		Supplements enzyme
Glucose oxidase		Supplements enzyme
Glucose isomerase		Supplements enzyme
Gluconic acid		Controls acidity
Sodium gluconate	Gluconate Na	Controls acidity, serves as emulsifier, fortifies nutrient
Copper gluconate	Gluconate Cu	Fortifies nutrient
Magnesium gluconate	Gluconate Mg	Controls acidity, fortifies nutrient
Manganese gluconate	Gluconate Mn	Fortifies nutrient
Zinc gluconate	Gluconate Z	Fortifies nutrient
Ferric gluconate	Gluconate Fe	Controls acidity, fortifies nutrient
Potassium gluconate	Gluconate K	Controls acidity, fortifies nutrient
Calcium gluconate	Gluconate Ca	Controls acidity, fortifies nutrient
Glutaminase		Supplements enzyme
L-Glutamine	Glutamine	Fortifies nutrient

Name of Food Additives	Short Name	Main Purpose
L-Glutamic acid	Glutamic acid	Enhances flavor, fortifies nutrient
L-Ammonium glutamate	Ammonium glutamate	Enhances flavor
L-Potassium glutamate	Potassium glutamate, Glutamate K	Enhances flavor
Potassium glucerophosphate	Glucерophosphate K	Fortifies nutrient
Calcium glucerophosphate	Glucерophosphate Ca	Fortifies nutrient
Glycerin fatty acid ester	Glycerin ester	Serves as emulsifier and gum base
Glycine		Fortifies nutrient, enhances flavor
Naringin		Enhances flavor
Nicotine acid		Fortifies nutrient
Nicotinic acid amide		Fortifies nutrient
Dammar gum		Serves as a coating agent, thickener, stabilizer
Dextranase		Supplements enzyme
Dibenzoylthiamine		Fortifies nutrient
Dibenzoylthiamine hydrochloride		Fortifies nutrient
Diastatase		Supplements enzyme
Sodium lauryl sulfate	Lauryl sulfate Na	Serves as emulsifier
L-lysine	Lysine	Fortifies nutrient
L-lysine hydrochloride	Lysine hydrochloride	Fortifies nutrient
Lactase		Supplements enzyme
Lactoferrin concentrate	Lactoferrin	Fortifies nutrient
Lecithin		Serves as emulsifier
Rennet Casein		Serves as emulsifier, thickener, stabilizer
L-Leucine	Leucine	Fortifies nutrient
5'-Ribonucleotide disodium	5'-Ribonucleotide Na, Ribonucleotide disodium, Ribonucleotide Na	Enhances flavor, fortifies nutrient
5'-Ribonucleotide dicalcium	5'-Ribonucleotide Ca, Ribonucleotide Dicalcium, Ribonucleotide Ca	Enhances flavor, fortifies nutrient
Lisozym		Supplements enzyme
Lipase		Supplements enzyme
Lipase/Esterase		Supplements enzyme
Maltogenic amylase		Supplements enzyme
Maltotrihydrolyase	G3 generating enzyme	Supplements enzyme
Sodium metaphosphate	Metaphosphate Na	Controls acidity, serves as an expansion agent
Potassium metaphosphate	Metaphosphate K	Controls acidity, serves as an expansion agent

Name of Food Additives	Short Name	Main Purpose
DL-Methionine		Fortifies nutrient
L-Methionine		Fortifies nutrient
Ammonium molybdate		Fortifies nutrient
Morpholine fatty acid salt	Morpholine	Serves as a coating agent
Mucin		Fortifies nutrient
Beeswax		Serves as a coating agent
L-valine	Valine	Fortifies nutrient
Beta glycosidase	Glycosidase	Supplements enzyme
Betaine		Enhances flavor
Powdered Vitamin A	Vitamin A, Vit. A	Fortifies nutrient
Biotin		Fortifies nutrient
Vitamin B <sub>12</sub>		Fortifies nutrient
Vitamin B <sub>1</sub> Naphthalin-1,5-Disulfonate		Fortifies nutrient
Vitamin B <sub>1</sub> Naphthalin-2,6-Disulfonate		Fortifies nutrient
Vitamin B <sub>1</sub> Lauryl Sulfate		Fortifies nutrient
Vitamin B <sub>1</sub> rhodanate	Thiamine rhodanate, Vit. B <sub>1</sub> rhodanate, Vit. B <sub>1</sub> thiocyanate	Fortifies nutrient
Vitamin B <sub>1</sub> hydrochloride	Thiamine chloride	Fortifies nutrient
Vitamin B <sub>1</sub> nitrate		Fortifies nutrient
Vitamin B <sub>1</sub> phenolphthalin		Fortifies nutrient
Vitamin B <sub>2</sub>	Vit. B <sub>2</sub>	Fortifies nutrient
Vitamin B <sub>2</sub> sodium phosphate ester	Vitamin B <sub>2</sub> phosphate ester Na, Vit. B <sub>2</sub> phosphate ester Na, Riboflavin phosphate ester Na	Fortifies nutrient
Vitamin B <sub>6</sub> hydrochloride	Vit. B <sub>6</sub> hydrochloride	Fortifies nutrient
Vitamin C	Vit. C	Fortifies nutrient
Vitamin D <sub>2</sub>	Vit. D <sub>2</sub>	Fortifies nutrient
Vitamin D <sub>3</sub>	Vit. D <sub>3</sub>	Fortifies nutrient
Vitamin E	Vit. E	Fortifies nutrient
Vitamin K <sub>1</sub>	Vit. K <sub>1</sub>	Fortifies nutrient
Glacial acetic acid		Controls acidity
DL-malic acid	Malic acid	Controls acidity, serves as an expansion agent
DL-Sodium malic acid	Malic acid Na	Controls acidity, serves as an expansion agent
Sodium aluminum phosphate	Aluminum phosphate Na	Controls acidity, serves as an expansion agent
Sodium Pyrophosphate	Pyrophosphate Na, Sodium Pyrophosphate	Controls acidity, serves as an expansion agent

Name of Food Additives	Short Name	Main Purpose
Magnesium oxide	Oxide Mg	Fortifies nutrient
Zinc oxide	Oxide Zn	Fortifies nutrient
Calcium oxide	Oxide Ca	Controls acidity, fortifies nutrient
Oil wax		Serves as a coating agent and gum base
L-serine	Serine	Fortifies nutrient
Sodium Sesquicarbonate	Sesquicarbonate Na	Controls acidity, serves as an expansion agent
Cellulase		Supplements enzyme
Sorbitan fatty acid ester	Sorbitan ester	Serves as emulsifier and gum base
Magnesium hydroxide	Hydroxide Mg	Control acidity, fortifies nutrient
Ammonium hydroxide		Controls acidity
Calcium hydroxide	Hydroxide Ca, Slaked lime	Controls acidity
Shellac		Serves as a coating agent
Magnesium stearate	Stearate Mg	Fortifies nutrient, serves as emulsifier
Calcium stearate	Stearate Ca	Fortifies nutrient, serves as emulsifier
Sodium stearyl lactate	Stearyl lactate Na	Serves as emulsifier
Calcium stearyl lactate	Stearyl Lactate Ca	Serves as emulsifier
L-cysteine hydrochloride	Cysteine hydrochloride	Fortifies nutrient, improves flour
L-cystine	Cystine	Fortifies nutrient
5'-cittylic acid	Cittylic acid, CMP	Fortifies nutrient
5'-cytidylate	5'-cytidylate Na	Fortifies nutrient
Rice bran wax		Serves as a coating agent
5'-adenylic acid	Adenylic acid, AMP	Fortifies nutrient
Adipic acid		Controls acidity, serves as an expansion agent
L-arginine	Arginine	Fortifies nutrient
$\alpha$ -amylase (nonbacterial)	Amylase	Supplements enzyme
$\alpha$ -amylase (bacterial)	Amylase	Supplement enzyme
Sodium selenite	Selenite Na	Fortifies nutrient
L-Sodium ascorbate	Ascorbate Na, Vitamin C-Na	Fortifies nutrient, Serves as antioxidant
Calcium Ascorbate	Ascorbate Ca, Vitamin C-Ca	Fortifies nutrient, serves as antioxidant
Asparaginase		Supplements enzyme

Name of Food Additives	Short Name	Main Purpose
L-asparagine	Asparagine	Fortifies nutrient
L-aspartic acid	Aspartic acid	Fortifies nutrient
Alginic acid		Serves as emulsifier, thickener, stabilizer
DL-alanine		Fortifies nutrient
L-alanine		Fortifies nutrient
Alpha-galactosidase	Galactosidase	Supplements enzyme
Erythritol		Enhances flavor, Serves as sweetener and humectant
Ester gum		Serves as gum base and stabilizer
Basic aluminum sodium Phosphate	Basic Aluminum Phosphate Na	Controls acidity, Serves as emulsifier
Magnesium chloride	Chloride Mg	Serves as tofu coagulant, fortifies nutrient
Manganese chloride	Chloride Mn	Fortifies nutrient
Ammonium chloride		Serves as an expansion agent
Ferric chloride	Chloride Fe	Fortifies nutrient
Calcium chloride	Chloride Ca	Serves as tofu coagulant, fortifies nutrient
Choline chloride		Fortifies nutrient
Chromium chloride	Chloride Cr	Fortifies nutrient
Folic acid		Fortifies nutrient
Oleoresin capsicum		Enhances flavor
Sodium oleate	Oleate Na	Serves as a coating agent
Potassium iodine	Iodine K	Fortifies nutrient
Soluble Vitamin P		Fortifies nutrient
Disodium 5'-Uridylate	5'-Uridylate Na	Fortifies nutrient
Milk coagulation enzyme		Supplements enzyme
Liquid paraffin		Serves as a coating agent and release agent
Oily Vitamin A fatty acid ester	Oily Vitamin A Ester, Vitamin A Ester	Fortifies nutrient
Yucca extract		Serves as emulsifier
Inositol		Fortifies nutrient
Disodium 5'-Inosinate	Disodium 5'-Inosinate, Inosinate Na	Fortifies nutrient, enhances flavor
Milt Protein		Fortifies nutrient
L-isoleucine	Isoleucine	Fortifies nutrient
Sodium diacetate	Diacetate Na	Controls acidity
Itaconic acid		Controls acidity

Name of Food Additives	Short Name	Main Purpose
Invertase		Supplements enzyme
Phosphoric acid		Controls acidity, fortifies nutrient
Ferric phosphate	Phosphate Fe	Fortifies nutrient
Sucrose fatty acid ester	Sucrose Ester	Serves as emulsifier and gum base
Electrolytic iron		Fortifies nutrient
Lactic acid		Controls acidity
Sodium lactate	Lactate Na	Controls acidity, enhances flavor, serves as emulsifier, fortifies nutrient
L-Magnesium lactate	L-Lactate Mg	Controls acidity
Ferric lactate	Lactate Fe	Controls acidity, fortifies nutrient
Potassium lactate	Lactate K	Controls acidity, enhances flavor
Calcium lactate	Lactate Ca	Controls acidity, fortifies nutrient
Sodium triphosphate	Triphosphate Na	Controls acidity, serves as an expansion agent, fortifies nutrient
Magnesium triphosphate	Triphosphate Mg	Controls acidity, fortifies nutrient, serves as an expansion agent
Potassium triphosphate	Triphosphate K	Controls acidity, serves as expansion agent, fortifies nutrient
Calcium triphosphate	Triphosphate Ca	Controls acidity, fortifies nutrient, serves as an expansion agent
Sodium diphosphate	Diphosphate Na	Controls acidity, serves as expansion agent, fortifies nutrient
Magnesium diphosphate	Diphosphate Mg	Controls acidity, fortifies nutrient, serves as an expansion agent
Ammonium diphosphate		Controls acidity, serves as an expansion agent
Potassium diphosphate	Diphosphate K	Controls acidity, serves as an expansion agent, fortifies nutrient

Name of Food Additives	Short Name	Main Purpose
Calcium diphosphate	Diphosphate Ca	Controls acidity, fortifies nutrient, serves as an expansion agent
Sodium phosphate	phosphate Na	Controls acidity, Serves as an expansion agent, fortifies nutrient
Ammonium phosphate	Ammonium phosphate	Controls acidity, Serves as an expansion agent
Potassium phosphate	Phosphate, Acidic potassium phosphate, acidic phosphate K	Controls acidity, serves as an expansion agent, fortifies nutrient
Calcium Phosphate	Phosphate Ca, Acid Calcium Phosphate, Acid Phosphate Ca	Controls acidity, fortifies nutrient, serves as an expansion agent
Gelatin		Serves as emulsifier, gel former, stabilizer
Sea water magnesium chloride		Serves as tofu coagulant
DL-Tartrate		Controls acidity
L-Tartrate		Controls acidity
DL-Sodium tartrate	DL-Tartrate Na	Controls acidity
L-Sodium tartrate	L-Tartrate Na	Controls acidity, fortifies nutrient
DL-Potassium hydrogen tartrate	DL-Hydrogen Tartrate K, DL-Potassium Hydrogen Tartrate, DL-Hydrogen Tartrate K	Controls acidity, Serves as an expansion agent
L-Potassium hydrogen tartrate	L-Hydrogen Tartrate K, L-Potassium Hydrogen Tartrate, L-Hydrogen Tartrate K	Controls acidity, Serves as an expansion agent
Choline hydrogen tartrate	Choline Hydrogen Tartrate	Fortifies nutrient
Sodium potassium tartrate	Tartrate K·Na	Controls acidity
Gum resin		Serves as gum base
Acetic acid		Controls acidity, Flavor enhancer
Sodium acetate	Acetate Na	Controls acidity
Vinyl acetate resin		Serves as gum base and coating agent
Calcium acetate	Acetate Ca	Controls acidity
Carnauba wax		Serves as a coating agent
Carrageenan		Serves as emulsifier
L-carnitine	Carnitine	Fortifies nutrient
Casein		Serves as emulsifier, thickener, stabilizer
Casein sodium	Casein Na	Serves as emulsifier, thickener, stabilizer

Name of Food Additives	Short Name	Main Purpose
Catalase		Supplements enzyme
Candelilla wax		Serves as emulsifier and coating agent
Quillaja extract		Serves as emulsifier
Chitosanase		Supplement enzyme
Taurine		Fortifies nutrient
Tanase		Supplement enzyme
Tannic acid		Enhances flavor
Sodium carbonate	Carbonate Na	Controls acidity, serves as expansion agent, fortifies nutrient
Magnesium carbonate	Carbonate Mg	Controls acidity, fortifies nutrient, serves as an expansion agent
Sodium bicarbonate	Bicarbonate Na	Controls acidity, serves as expansion agent, fortifies nutrient
Ammonium bicarbonate		Controls acidity, serves as an expansion agent
Potassium bicarbonate	Bicarbonate K	Controls acidity, serves as an expansion agent, fortifies nutrient
Ammonium carbonate		Controls acidity, serves as an expansion agent
Potassium carbonate (anhydrous)	Potassium carbonate, carbonate K	Controls acidity, serves as an expansion agent
Calcium carbonate	Carbonate Ca	Controls acidity, fortifies nutrient, serves as an expansion agent and gum base
Theanine		Fortifies nutrient
Talc		Serves as gum base, filter aid, surface treatment
<i>d</i> - $\alpha$ -tocopherol	Tocopherol	Fortifies nutrient, serves as antioxidant
<i>d</i> -tocopherol (mixed type)	Tocopherol (mixed type)	Fortifies nutrient, serves as antioxidant
<i>dl</i> - $\alpha$ -tocopheryl acetate	Tocopheryl acetate, Acetate Vitamin E, Acetate Vit. E	Fortifies nutrient, serves as antioxidant
<i>d</i> - $\alpha$ -tocopheryl acetate	Tocopheryl acetate, Acetate Vitamin E, Acetate Vit. E	Fortifies nutrient, serves as antioxidant
<i>d</i> - $\alpha$ tocopheryl succinate	Tocopheryl succinate, Succinate Vitamin E, Succinate Vit. E	Fortifies nutrient, serves as antioxidant

Name of Food Additives	Short Name	Main Purpose
Transglucosidase		Supplement enzyme
Transglutaminase		Supplements enzyme
DL-threonine		Fortifies nutrient
L-threonine		Fortifies nutrient
Triacetin		Serves as emulsifier and gum base
Trypsin		Supplements enzyme
DL-Tryptophan		Fortifies nutrient
L-Tryptophan		Fortifies nutrient
L-tyrosine	Tyrosine	Fortifies nutrient
Pancreatin		Supplements enzyme
Sodium pantothenate	Pantothenate Na	Fortifies nutrient
Calcium pantothenate	Pantothenate Ca	Fortifies nutrient
DL-phenylalanine		Fortifies nutrient
L-phenylalanine		Fortifies nutrient
Pectinase		Supplements enzyme
Pectin		Serves as thickener and stabilizer
Pepsin		Supplements enzyme
Phospholipase A2		Supplements enzyme
Polybutene		Serves as gum base
Polyvinylpyrrolidone		Serves as a coating agent
Polysorbate 20		Serves as emulsifier
Polysorbate 60		Serves as emulsifier
Polysorbate 65		Serves as emulsifier
Polysorbate 80		Serves as emulsifier
Polyisobutylene		Serves as gum base
Sodium polyphosphate	Polyphosphate Na	Controls acidity, Serves as an expansion agent
Potassium polyphosphate	Polyphosphate K	Serves as an expansion agent
Fumaric acid		Controls acidity
Monosodium fumarate	Monosodium fumarate, Fumarate Na	Controls acidity
Ferrous fumarate	Ferrous Fumarate, Fumarate Fe	Fortifies nutrient
Pullulanase		Supplements enzyme
Pullulan		Serves as coating agent
Protease (fungal: HUT)	Protease	Supplements enzyme
Protease (fungal: SAP)	Protease	Supplements enzyme
Protease (bacterial)	Protease	Supplements enzyme
Protease (vegetable)	Protease	Supplements enzyme
Propylene glycol		Serves as emulsifier, humectant, stabilizer
Propylene Glycol Fatty Acid Ester	Propylene Glycol Ester	Serves as emulsifier

Name of Food Additives	Short Name	Main Purpose
L-proline	Proline	Fortifies nutrient
Sodium pyrophosphate	Pyrophosphate	Controls acidity, serves as an expansion agent
Ferric pyrophosphate	Ferric pyrophosphate, Pyrophosphate Fe	Fortifies nutrient
Sodium ferric pyrophosphate	Ferric pyrophosphate Na, Pyrophosphate Fe·Na	Fortifies nutrient
Potassium pyrophosphate	Pyrophosphate K	Controls acidity, serves as an expansion agent
Castor Oil		Serves as a coating agent and release agent
Phytic acid		Controls acidity
Spice Oleoresins		Enhances flavor
Hemicellulase		Supplements enzyme
Hesperidin		Fortifies nutrient
Heme iron		Fortifies nutrient
Succinic acid		Controls acidity, enhances flavor
Disodium succinate	Disodium succinate, Disodium Na	Controls acidity, enhances flavor
Reduced iron		Fortifies nutrient
Sodium sulfate	Sulfate Na	Controls acidity, fortifies nutrient
Copper sulfate	Sulfate Cu	Fortifies nutrient, serves as manufacturing solvent
Magnesium sulfate	Sulfate Mg	Serves as tofu coagulant, fortifies nutrient
Manganese sulfate	Sulfate Mn	Fortifies nutrient
Zinc sulfate	Sulfate Zn	Fortifies nutrient, serves as manufacturing solvent
Aluminum ammonium sulfate		Serves as an expansion agent
Potassium aluminum sulfate	Aluminum sulfate K, Sulfate Al·K, Potassium alum	Controls acidity, serves as expansion agent
Ammonium sulfate		Serves as an expansion agent
Ferrous sulfate	Ferrous Sulfate Fe	Fortifies nutrient
Potassium sulfate	Sulfate K	Controls acidity
Calcium sulfate	Sulfate Ca	Serves as tofu coagulant, controls acidity, fortifies nutrient
Yeast		Serves as expansion agent
Yeast extract		Enhances flavor
Enzyme degraded lecithin		Serves as emulsifier

Name of Food Additives	Short Name	Main Purpose
Enzymatically treated rutin		Serves as antioxidant
Enzymatically treated hesperidin		Fortifies nutrient
L-histidine	Histidine	Fortifies nutrient
L-histidine hydrochloride	Histidine hydrochloride	Fortifies nutrient
Exo-maltotetrahydrolase		Supplements enzyme