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Administrative notice for the proposed amendment of Food Standards and Specifications

- ☐ The Ministry of Food and Drug Safety (Minister: KangLip Kim) makes an administrative notice on 30th September for a **proposed amendment of Food Standards and Specifications**.
- ☐ The proposed amendments include ▲ **Establishment of fatty acid specifications for krill oil and test methods for phospholipids** ▲ **Revision of food type name and classification standards for cheese** ▲ **Establishment of new methods for multi-residue quantification testing of residual veterinary drugs** ▲ **Revision of MRLs for pesticides**.
- Regarding fatty acids in krill oil, specifications for **linoleic acid and myristic acid** are newly **established** which show marked difference in content compared to soybean oil and other plant-based oils.

* Linoleic acid 3% or less, myristic acid 5-13%

< Comparison of fatty acid content between krill oil and plant-based oils >

No.	Fatty Acid (%)	Krill oil	Soybean oil	Corn oil	Rapeseed oil	Sunflower oil
1	C14:0 Myristic Acid	<u>5-13</u>	0-0.2	0-0.3	0-0.2	0-0.2
2	C18:2 Linoleic Acid	<u>0-3</u>	48-59	34-65.6	15-30	48.3-74

- As the acetone insolvency test method* used for analyzing phospholipid content of krill oil has a disadvantage in terms of reproducibility, instrumental **analysis methods (NMR, HPLC) are established as the official method** which allows more **accurate and reproducible phospholipid content analysis**.

* Acetone insolvency test method: separation of substances that have not been dissolved in acetone and measuring their weight.

- The Ministry of Food and Drug Safety anticipates that the establishment of specifications and testing methods for krill oil will **prevent selling krill oil mixed with low-cost plant-based oils** and therefore **protect consumers**.
- Regarding renaming food type of cheese, to **prevent consumer misconceptions** that 'natural cheese' is a type of **natural food** that does not contain any food additives, the term 'natural' is deleted from the name 'natural cheese'.
- In addition, to enhance the efficiency and speed of **veterinary drug test methods**, a **multi-residue test method (151 residues to be detected) for veterinary drugs** are established.
- The Ministry of Food and Drug Safety anticipates that the amendment to standards and specifications will create an environment for **Koreans to rest assured to consume food safely** and will continue to **strengthen food safety** and **harmonize with international standards**.
- Details are available on the Ministry of Food and Drug Safety website (www.mfds.go.kr > Statute and data > Legislation/administrative notice), and opinions on the proposed amendment can be submitted by 30th November 2021 (opinions regarding MRLs for pesticides can be submitted until 19th October)