

International Workshop  
on Food Commodity Standard in Asia

# Regulatory Framework on Foods

## : Cases of Food Commodity Standards in Korea

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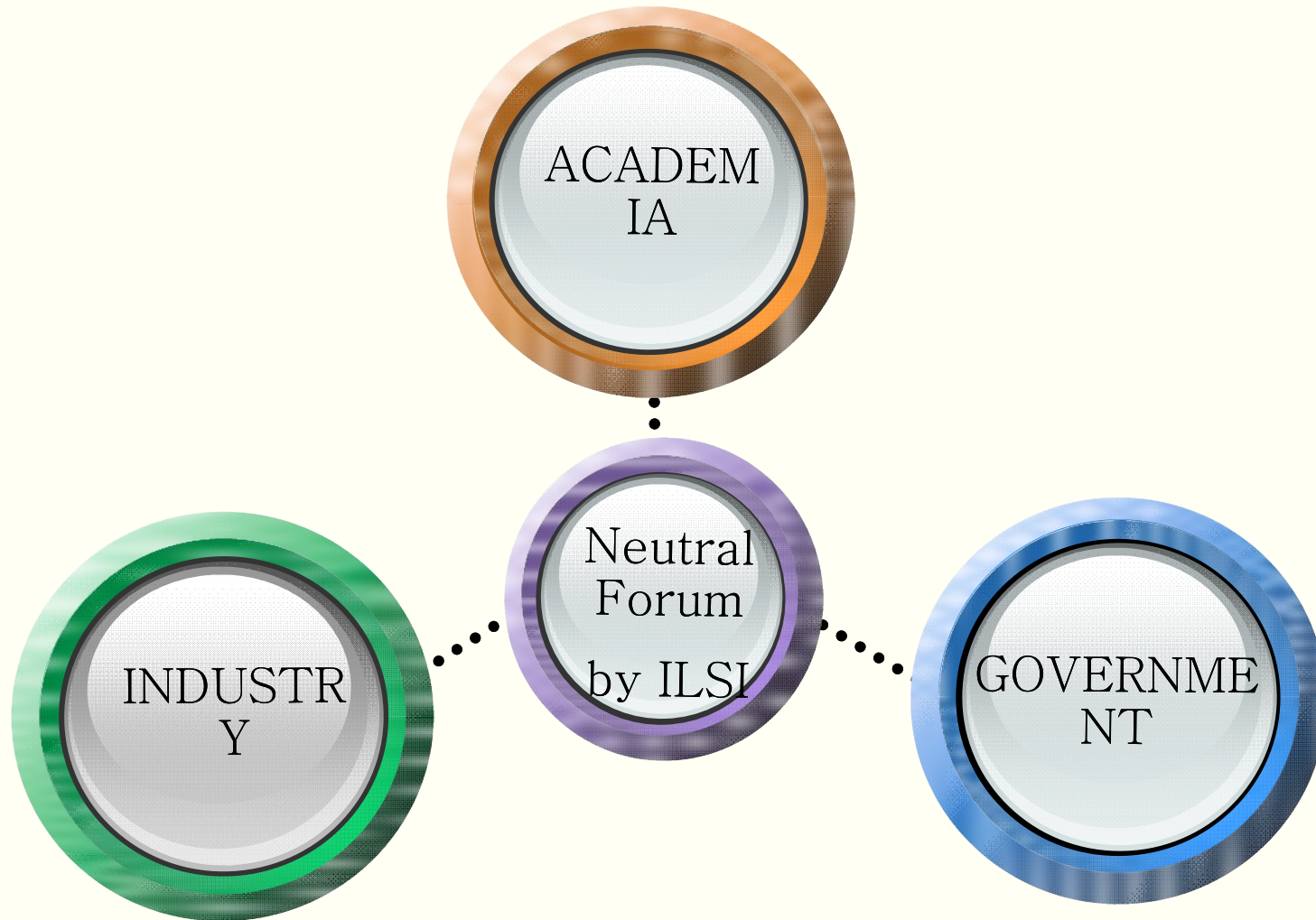


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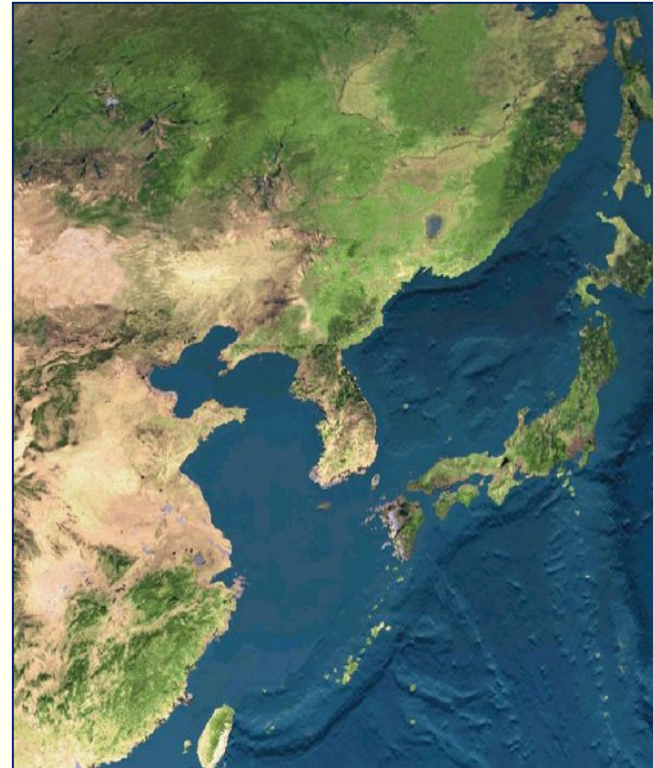




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# ILSI Korea

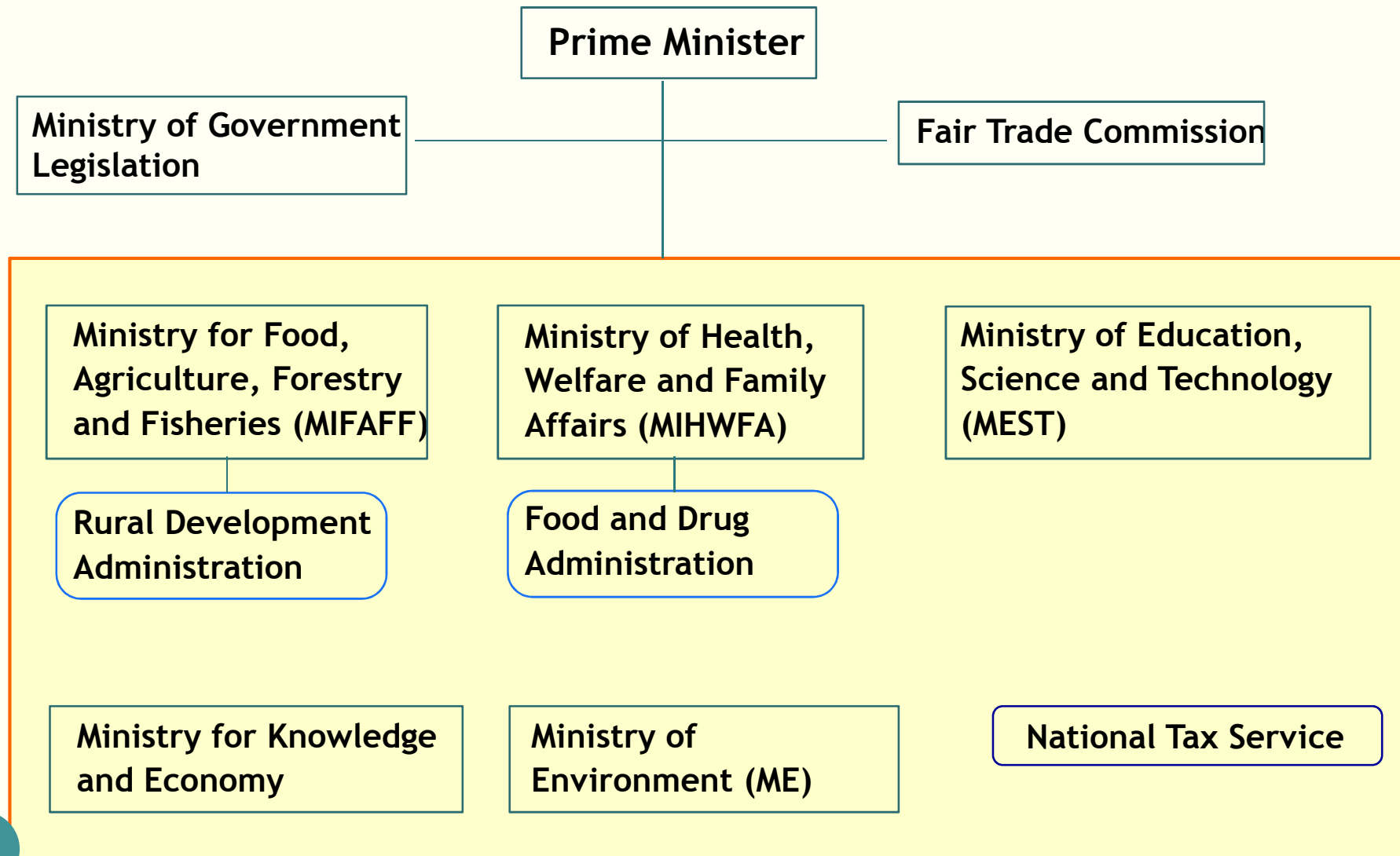
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# Regulatory Framework on Food in Korea

# Government Agencies Having Authority on Food in Korea





# Food Management System in Korea

Section	Farming etc	Import	Domestic
Agricultural Products	MIFAFF		KFDA
Aquatic Products	MIFAFF		KFDA
Stock Farm Products	MIFAFF		MIFAFF KFDA (Standard for Residual Harmful Substance)
Drinking Water	Ministry of Environment		
Alcoholic Beverages	National Tax Service KFDA (Standard for Residual Harmful Substance)		
School Feeding	MEST/Office of Education KFDA (Safety Management for Group Feeding Facilities except for School Feeding Facilities)		

\*KFDA: Korea Food & Drug Administration

\*MIFAFF: Ministry for Food, Agriculture, Forestry and Fisheries

\*MEST: Ministry of Education, Science and Technology



# Food Regulations & Standards in Korea

- Food Sanitation Act
- Health Functional Food Act
- Quality Assurance of Agricultural Produces Act
- Pesticide Management Act
- Meat Processing Act
- Health Promotion Act
- Monopoly Regulation & Fair Trade Act
- Fair labeling and Advertising Act
- Drinking Water Management Act
- Food Code
- Food Additives Code
- Quality Labeling Standards
- KS Standard



# ILSI Japan/MAFF Project on

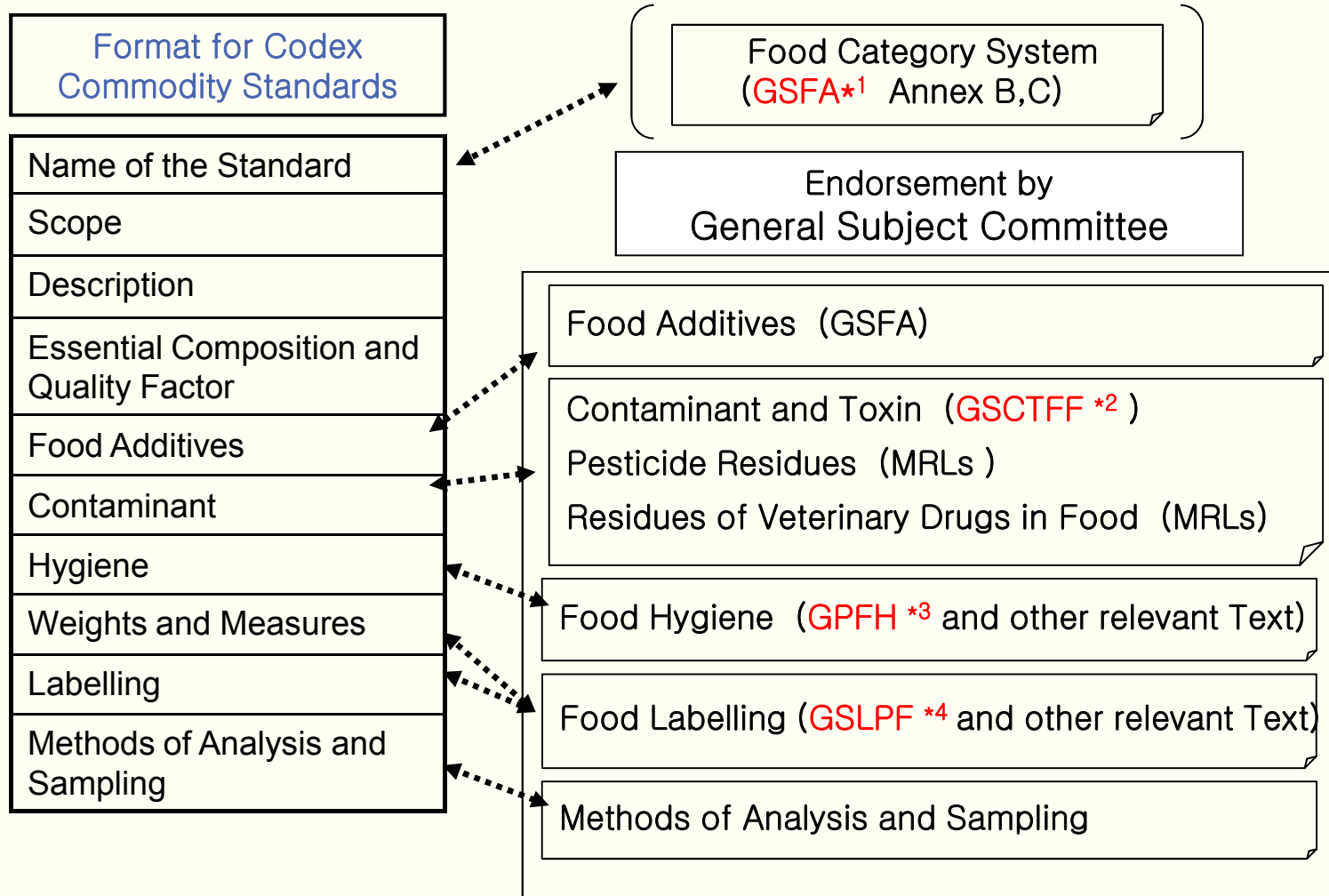
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**Investigation of Food Commodity  
Standards and Analytical Methods in Asia**

**Case Studies in Korea**

# Elaboration of Codex Commodity Standards

Procedural Manual : Section III Elaboration of Codex Standards and Related Text



\*1 Codex Stan 192-1955 General Standard for Food Additives

\*2 Codex Stan 193-1995 General Standard for Contaminants and Toxins in Foods and Feeds

\*3 CAC/RCP1-1969 General Principles of Food Hygiene

\*4 Codex Stan 1-1985 General Standards for the Labelling of Prepackaged Foods

# Format Provided: Japanese Commodity Standards

## Food Sanitation Act

- Standards for Foodstuffs and Additives
  - 22 Specific Food Items (Table 3)
- Milk and Milk Products Concerning Composition Standards

Ministry of Health, Labour and Welfare (MHLW)

## Health Promotion Act

- Food with Health Claims
  - Nutrient Function Claims
  - Foods for Specified Health Uses (FOSHU)
- Food for Special Dietary Uses
  - Nutrition Labeling

CAA consulted by MHLW

Name of the Standard
Scope
Description
Essential Composition and Quality Factor
Food Additives
Contaminant
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

Consumer Affairs Agency<sup>+3</sup> covers Labelling Provision of FSA and JAS

## JAS<sup>\*1</sup> Law

- Quality Labelling Standard for Processed Foods
  - 48 Commodity Food Items (Table 1)
  - JAS Standard<sup>\*2</sup>
  - 54 Commodity Food Items (Table 2)

Ministry of Agriculture, Forestry and Fisheries (MAFF)

## Act Against Unjustifiable Premiums and Misleading Representations

- Fair Competition Code
  - 38 Commodity Food Items
  - 7 Alcoholic Beverages (Table 4)

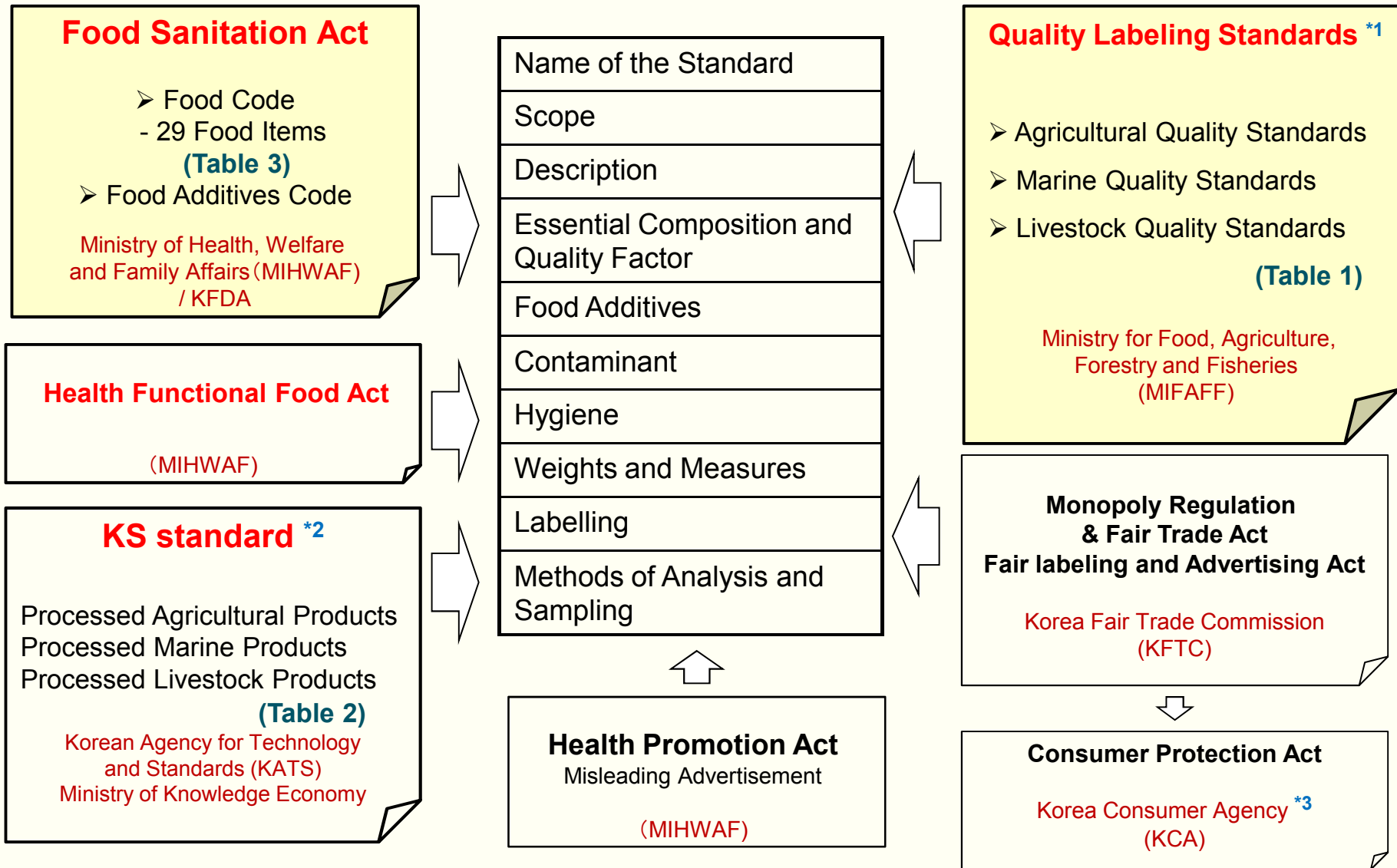
Consumer Affairs Agency (CAA)

## Measurement Act

Ministry of Economy, Trade and Industry

\*1 Law Concerning Standardization and Proper Labelling of Agricultural and Forest Products  
 \*2 voluntary (other than organic foods) standard with the certification system to attach the JAS Mark  
 \*3 New governmental organization started in September 2009

# Korean Commodity Standards



\*1 Law concerning Standardization and Proper Labeling of Agricultural, Marine and Livestock Products  
 \*2 Standard with the certification system to attach the KS Mark  
 \*3 KCA is under the authority of KFTC



# Table 1. Quality/Labeling Standards

## 3 Major Quality Standards under the MFAFF (mandatory for all foods)

### 1. Agricultural Quality Standards :

Agricultural/Forestry/Livestock products except the processed products

(Those for the Processed products - **Food Sanitation Act**)

### 2. Marine Quality Standards :

All marine products including processed foods

(Except live marine animals/plants imported from other countries

- **Disease Control Law of Marine Animals**)

### 3. Livestock Quality Standards :

Meat, Milk, Eggs and their processed products.

# Table 1. Quality/Labeling Standards (Cont'd)

## Labeling and Safety Systems under MIFAFF

### Specific labeling system :

GAP (Good Agricultural Practices, 105 food items), Organic Processed Food Certification, GMO



GAP



Organic processed food certification



GMO

### Safety systems :

HACCP, Traceability System (Agricultural/Livestock/Marine Products), LIVESTOCK PRODUCT SAFETY MANAGEMENT SYSTEM(LPSMS), SafeQ



Agricultural Products Traceability



Marine Products Traceability



LPSMS



SafeQ

# Table 2. Product List of KS Standard

## 1. Processed Agricultural Products (99 Products)

1	Margarine	34	Instant coffee	67	Seasoning mixture sauce
2	Sugar	35	Roasted coffee	68	Jujube beverage
3	Biscuits	36	Tomato juice	69	Ginseng extracts
4	Milk caramels	37	Ginseng tea	70	Dried ginseng
5	Glucose	38	Soy sauce	71	Olive oil
6	Starch	39	Doenjang (Soybean paste)	72	Perilla oil
7	Chocolates	40	Gochujang (Red pepper paste)	73	Safflower seed oil
8	Wheat flours	41	Corn, canned	74	Sunflower seed oil
9	Fat spreads	42	Mushroom, canned	75	Peanut oil
10	High fructose corn syrup	43	Peaches, canned	76	Red pepper seed oil
11	Oligosaccharide	44	Bamboo shoots, canned	77	Concentrated fruit and/or vegetable juice
12	Fruit and/or vegetable puree or paste	45	Green peas, canned	78	Powdered fruit and/or vegetable juice
13	Fruit and/or vegetable processed foods	46	Chestnut, canned	79	Fruit and/or vegetable juice
14	Spice products	47	Pears, canned	80	Fruit and/or vegetable beverage
15	Soybean curd products	48	Grapes, canned	81	Fruit flesh beverages
16	Muk (Starch gel products)	49	Jams	82	Curry powder
17	Saengshik (Uncooked foods)	50	Asparagus, canned	83	Dry curry mix products
18	Grape seed oils	51	Mandarin orange, canned	84	Instant curry mix products
19	Processed fats and oils	52	Tomato ketchup	85	Fresh peeled chestnuts
20	Blended edible oils	53	Red pepper ground (powder)	86	Pickled cucumber
21	Other edible oils	54	Composite seasoning	87	Spirits
22	Flavored oils	55	Black tea	88	Vinegar
23	Dressing	56	Green Tea	89	Cooked rice
24	Soybean oil	57	Corn Oil	90	Mejoo (fermented soybean lump)
25	Canola oil	58	Canned fruits	91	Soybean milk products
26	Rice bran oil	59	Danmooji (pickled radish)	92	Mixed soybean pastes
27	Shortening	60	Palm Oil	93	<b>Dried noodles (Case Study 1)</b>
28	Cottonseed oil	61	Palm Olein Oil	94	<b>Fresh noodles (Case Study 1)</b>
29	Sesame oil	62	Palm Stearin Oil	95	<b>Precooked noodles (Case Study 1)</b>
30	Chunjang	63	Palm Kernel Oil	96	<b>Fried noodles (Case Study 1)</b>
31	Mayonnaise	64	Kimchi	97	<b>Seasoned and boiled agricultural products - Jorim</b>
32	Pan bread	65	Coconut oil	98	<b>Frozen dumpling (Case Study 3)</b>
33	Starch syrup	66	Dried Soup	99	<b>Frozen croquette (Case Study 3)</b>

# Table 2. Product List of KS Standard Cont'd.

## 2. Processed Livestock Products (35 Products)

1	Natural cheese	13	Cheddar cheese	25	Beef, packaged
2	Infant formula	14	Fermented milk	26	Pork, packaged
3	Follow-up formula	15	Liquid egg	27	Meat patty
4	Milks	16	Creams	28	Dried sliced meat
5	Reconstituted milk	17	Processed cheese	29	Whole and cut - up chicken
6	Flavored milk	18	Mozzarella cheese	30	Chicken stew with ginseng
7	Milk beverage	19	Hams	31	Whole duck and boneless duck meat
8	Condensed milk	20	Processed hams	32	Seasoned rib meat
9	Goat's milk	21	Sausage	33	Gomtang (beef-bone soup)
10	Dried milk products	22	Seasoned beef, canned	34	Seasoned and livestock products - Jorim
11	Butter	23	Bacon	<b>35</b>	<b>Frozen pork cutlet (Case Study 3)</b>
12	Ice cream	24	Seasoned pork, canned		

## 3. Processed Marine Products (29 Products)

1	<b>Frozen raw breaded shrimp (Case Study 3)</b>	11	Fish paste	21	Sea tangle products
2	Oyster, canned	12	Canned fishes	22	Seasoned and braised anchovy, canned
3	Squid, canned	13	Seasoned and roasted laver	23	Salted mackerel
4	Mackerel, canned	14	Seasoned squid	24	Dried seafood tea-bag
5	Mackerel pike, canned	15	Seasoned jeotgal (Fermented and seasoned fishery products)	25	Seafood patty
6	Boiled mackerel pike, canned	16	Fermented anchovy sauce	<b>26</b>	<b>Frozen fish cutlet (Case Study 3)</b>
7	Boiled crab meat, canned	17	Dried sea mustard	27	Edible sodium alginate
8	Fish sausage	18	Bai-Top shell, canned	28	Chitosan products
9	Canned tuna in oil	19	Dried laver	29	Agar-agar
10	Boiled sardine, canned	20	Dried anchovy		



# Table 2. Product List of KS Standard Cont'd.

## 4. Others (10 Products)

1	Soluble saccharin
<b>2</b>	<b>Carbonated soft drinks (Case study 2)</b>
3	Blended beverages
4	Extracted beverages
5	Beverage base
6	Chewing gum
7	Edible salts
8	Mono sodium glutamate
9	Baking soda
10	Edible sodium carbonate

\* KS indicates Korean Industrial Standards.

KS certification scheme for product is the system of certifying that a certain product regulated in the relevant standards has passed product test, factory inspection and audit according to the criteria of relevant KS based on the Article 15 of Industrial Standardization Act, allowing it to indicate KS-mark on their product, packaging, container, statement of delivery, warranty and/or promotional materials.

# Table 3. Food Items in Food Code

## Specifications for Long Shelf-life Foods (Article No. 3)

1	Canned & Bottled Food
2	Retort Food
<b>3</b>	<b>Frozen food (case study 3)</b>

## Standards & Specifications for Each Food Product (Article No. 5)

1	Confectionaries	16	Teas
2	Breads or Rice Cakes	17	Coffees
3	Cocoa Products or Chocolates	18	<b>Beverages (case study 2)</b>
4	Jams	19	Foods for Special Dietary Uses
5	Sugars	20	Soy Sauces or Pastes
6	Glucoses	21	Seasonings
7	Fructoses	22	Dressings
8	Glutinous Rice Jellies (Yeat)	23	Kimchies
9	Sugar Syrups	24	Salted and Fermented Seafoods (Jeotkal)
10	Oligosaccharides	25	Pickles
11	Processed Meat and Egg Products	26	Hard-boiled Foods
12	Fish Products	27	Alcoholic Beverages
13	Bean-Curds or Starch Jellies (Mook)	28	Dried Fish/Shellfish Fillets
14	Edible Oils and Fats	29	Other Foods
<b>15</b>	<b>Noodles (case study 1)</b>		

\* Food Code : Under the Food Sanitation Act.

\* Details of food additives are available in English at <http://fa.kfda.go.kr/foodadditivescode.html>

# Food Commodity Standards : Case Studies

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Noodle/Instant Noodle

Carbonated Soft Drinks

Frozen Foods

Food Additives for Beverages & Meat

# Case Study 1 : Noodle/Instant Noodle

Item	Food Sanitation Act	KS standard
Name of the Standard	<b>Noodles</b>	<b>Instant Noodles</b> *1
Scope	Noodle Naengmyeon (cold noodle) Dangmyeon (chinese noodle) Oil-fried noodle Pasta	Fresh(uncooked) noodles (KS H 2506) Pre-cooked noodles (KS H 2507) Fried noodles (KS H 2508) Dried noodles (KS H 2505)
Description	Noodles refer to products made of cereals or starches by heat process or drying. Each items have own their descriptions.	Each items have own their descriptions.
Essential Composition and Quality Factor	<b>Manufacturing and Processing Standards</b> 1)For alcohol-treated products (not less than 1% of alcohol used), alcohol treatment should be performed in a manner that any residual alcohol does not adversely affect the quality.  2)Acid value and peroxide value of oil used for frying shall be not more than 2.5 and 50, respectively.	<b>Dried noodle</b> Max. Moisture content 11% (Dangmyeon 15%)  <b>Fried noodle</b> Max. Moisture content 9% Acid value 1.5 Peroxide value 25

# Case Study1 : Noodle/Instant Noodle (continued)

Standard Item	Food Sanitation Act	KS standard
Food Additives	1) Tar color : Should not be detected 2) Preservatives : Should not be detected Anything not specified follows <b>“Korea Food Additives Code”</b>	Tar color should not be detected
Hygiene	<ul style="list-style-type: none"> <li>* Containers/Packing condition</li> <li>* Storage Standard for cold noodle</li> <li>* Microbiological Criteria:               <ul style="list-style-type: none"> <li>1) The number of Bacteria: Not more than 1,000,000 (Limited to alcohol-treated products)</li> <li>Not more than 100,000 (Limited to pasteurized products)</li> <li>2) <i>E. coli</i> : Negative (Limited to alcohol-treated products)</li> <li>3) Coliform group : Negative (Limited to pasteurized products)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>* Containers/Packing condition</li> <li>* Microbiological Criteria:               <ul style="list-style-type: none"> <li><i>E. coli</i> : Negative</li> <li>Coliform group : Negative</li> <li>The number of Bacteria : 1,000 (only for precooked noodle)</li> </ul> </li> </ul>
Labeling	Specific Labeling Methods required ( Nutrition Facts/ Pasteurized vs. Non-pasteurized / Fried, Alcohol-treated etc.)	Labeling Standards follow "General Standard of Labeling for Processed Foods" (KS H 1101)  Labeling should meet the requirement of Food Sanitation Act.

# Case Study 1: Noodle/Instant Noodle (continued)

Standard Item	Food Sanitation Act	KS standard
Methods of Analysis and Sampling	Determination of Acid/Peroxide Value, Tar, Preservatives, Bacteria, <i>E.coli</i> , Coliform	Sensory test (KS H ISO 6658) Determination of Water Content (KS H 1201) Determination of Coliform group (KS H ISO 4832) Determination of Micro-organism (KS H ISO 7251, KSH ISO 4833/4832/4831) Determination of Water and Acid/Peroxide value  Anything not specified is handled in accordance with the Food Sanitation Act.

\*1 **KS standard** about the **Instant noodles** was eliminated on December 28, 2009.

It was explained that Instant noodles were subdivided into fresh noodles, pre-cooked noodles, fried noodles and dried noodles.

\* This table does not include basic details required for all foods.

# Case Study 2: Carbonated Soft Drink

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	Food Sanitation Act	KS standard
Name of the Standard	Carbonated Beverages	Carbonated Soft Drinks (KS H 2016)
Scope	Carbonated Beverages Carbonated Water	Carbonated Beverages Carbonated Water
Description	Carbonated beverages refer to products for drinking with carbonic acid gas	Carbonated beverages refer to products for drinking with carbonic acid gas
Essential Composition and Quality Factor	Pressure of carbonic acid gas (kg/cm <sup>2</sup> ) ① Carbonated water: Not less than 1.0 ② Carbonated beverage: Not less than 0.5 Lead (mg/kg) : Not more than 0.3 Cadmium (mg/kg) : Not more than 0.1 Tin (mg/kg): Not more than 150 (Limited to canned products)	Must have satisfactory color and flavor Must not have off-taste and off-odor Pressure of carbonic acid gas (kg/cm <sup>2</sup> ) ① Carbonated water : Not less than 2.5 ② Carbonated beverage : Not less than 2.0 Lead (mg/kg): Not more than 0.3 Cadmium (mg/kg): Not more than 0.1 Tin (mg/kg): Not more than 150 (Limited to canned products) Packaging standards : The container shall not be swollen, deformed or rust, requiring complete sealing and appropriate degree of vacuum .

# Case 2: Carbonated Soft Drinks (Cont'

	Food Sanitation Act <sup>d)</sup>	KS standard
Food Additives	<p>Preservative : Any preservative except the followings should not be detected.            (Sorbic acid, Sodium sorbate, Potassium sorbate, Calcium sorbate)            Not more than 0.6g/kg as sorbic acid.            (But it should not be detected in carbonated water)</p>	
Hygiene	<p>The number of Bacteria : Not more than 100            Coliform group : Negative</p>	<p>The number of Bacteria : Not more than 100            Coliform group : Negative</p>
Labeling	<p>Specific labeling methods            1)Products shall be labeled as either carbonated beverages or carbonated water.            2)If the calorie per 400ml is 2kcal or lower, the product can be labeled as "Diet".            3)Nutrition Facts required.</p>	<p>Labeling Standards follow "General Standard of Labeling for Processed Foods" (KS H 1101)</p>
Methods of Analysis	<p>Gas Pressure            Lead and Cadmium            Tin            The number of Bacteria            Coliform group            Preservatives</p>	<p>Gas Pressure, Lead and Cadmium            Tin, The number of Bacteria, Coliform group              General testing methods for canned food (KS H2146)            Sensory test (KS H ISO 6658)            Determination of Micro-organism (KS H ISO 7251, KSH ISO 4833/4832/4831)              Anything not specified is handled in accordance with the Food Sanitation Act.</p>



# Case Study 3 : Frozen Foods

	Food Sanitation Act	KS standard
Name of Food Item	Frozen Foods	Frozen Foods
Scope		Frozen dumpling (KS H 4001) Frozen croquette (KS H 4002) Frozen raw breaded shrimp (KS H 4003) Frozen pork cutlet (KS H 4004) Frozen fish cutlet (KS H 6032)
Description	<p><b>1. Product Definition</b> "Frozen food" means a food made by filling the manufactured, processed, cooked food into container and packaging materials after freezing treatment for the purpose of long-term storage.</p> <p>(1) Frozen food not requiring heating process before consumption : Frozen food that can be consumed without a separate heating process.</p> <p>(2) Frozen food requiring heating process before consumption : Frozen food that can be consumed only after a separate heating process.</p> <p><b>2. Manufacturing and Processing Standards</b></p> <p>(1) Product before chilling shall be sterilized in a method, in which the temperature at the center of the product is not less than 63°C for 30 minutes, or the equivalent.</p> <p>(2) Thawing of refrigerated raw material shall be hygienically performed.</p> <p><b>3. Preservation and Distribution Standards</b></p> <p>(1) Preservation temperature of frozen chilled food means, except for separately specified in this code, that frozen temperature is not higher than -18°C and chilled temperature is 0~10°C.</p> <p>(2) After frozen food is thawed, it shall not be distributed as room temperature food or chilled food, and the room temperature food or chilled food shall not be distributed as frozen food.</p> <p>(3) Chilled food shall not be also distributed at room temperature (except fruit/vegetable).</p> <p>(4) Thawed food shall not be again frozen.</p> <p>(5) Transport of frozen or cold-storage products shall be performed with use of a vehicle able to maintain the specified temperature or in the equivalent or better manner.</p>	Each food items have their own Descriptions and Standards.

# Case Study 3 : Frozen Foods (cont' d)

	Food Sanitation Act				KS standard					
Food Additives	The products shall meet the requirements of Korea Food Additives Code									
Hygiene		Frozen food not requiring heating before consumption	Frozen food requiring heating before consumption			Frozen dumpling	Frozen croquette	Frozen raw breaded shrimp	Frozen pork cutlet	Frozen fish cutlet
			Heated food before freezing	Not-heated food before freezing						
	Bacteria Counts (CFU/g)	No more than 100,000 (except fermented products or those added with lactic acid bacteria (LAB))	No more than 100,000 (except fermented products or those added with LAB)	No more than 3,000,000 (except fermented products or those added with LAB)	Bacteria Counts (CFU/g)	No more than 1,000	—	—	No more than $3 \times 10^6$ (but heated /noheated food before freezing <100,000)	No more than 100,000
Coliform Group (CFU/g)	No more than 10	No more than 10	—	Coliform Group (CFU/g)	No more than 10	—	—	No more than 10 (only for heated food before freezing)	Negative (only for heated food before freezing)	

# Case Study 3 : Frozen Foods (cont' d)

	Food Sanitation Act				KS standard					
Hygiene	<i>E. coli</i>	—	—	Negative	<i>E. coli</i>	—	Negative	—	—	Negative (only for non-heated food before freezing)
	Lactic acid bacteria	Not less than labeled count (if only products added with lactic acid bacteria)								
Labeling	<p><i>Frozen food shall be labeled according to the following criteria :</i></p> <p>(1) It shall be labeled as either frozen food good to eat unheated or frozen food to eat after heated.</p> <p>(2) Frozen food to eat after heating shall be additionally labeled as either "food heated before freezing" or "food unheated before freezing" depending on whether it was heat-treated, etc. Fermented products or products containing lactic acid bacteria shall indicate the number of yeasts or lactic acid bacteria.</p> <p>(3) Frozen food shall indicate the methods of storage in freezing conditions and the methods of thawing for cooking.</p> <p>(4) Products that require cooking or heating shall indicate the methods of cooking or heating.</p> <p>(5) The label shall not be done in a manner in which consumers can be misled into thinking the whole of the raw materials is meat or produce. However, this may not apply if the quantity of meat or produce is labeled on the same position as that of the product name.</p> <p>(6) If two or more kinds of meats are used as raw materials, the name of a single kind of meat shall not be used as the product name. However, this may not apply if the quantity of the meat is labeled on the same position as that of the product name.</p>				Labeling Standards follow "General Standard of Labeling for Processed Foods" (KS H 1101)					
Methods of Analysis and Sampling	Determination of Bacteria counts, <i>E.coli</i> , Coliform group, Lactic acid bacteria.				Sensory and Physical Examination (KS A 7002) Determination of Water Content (KS H 1201) Determination of Coliform group (KS H ISO 4832) Determination of Micro-organism (KS H ISO 4833) Anything not specified is handled in accordance with the Food Sanitation Act.					

\* This table does not include basic details required for all foods.

# Food Additives

## : Classification in Korea

Synthetic Additives	432 items
Natural Additives	206 items
Mixture Additives	7 items
* Coloring/Flavoring agents 1834 items	

# Case Study 4 : Food Additives for Beverages & Meat products

## 1. Standards for use in Korea: Beverage

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for use
<b>Antioxidants</b>	Calcium Disodium Ethylenediaminetetraacetate	Canned or bottled beverage	35mg/kg	when it is used along with EDTA potassium disodium, total should not more than 35mg/kg
	Disodium Ethylenediaminetetraacetate	Canned or bottled beverage	35mg/kg	when it is used along with EDTA potassium disodium, total should not more than 35mg/kg
<b>Bleaching agents</b>	Potassium Hydrogen Sulfite solution	No data		
	Potassium Pyrosulfite			
	Sodium Hydrogen Sulfite Solution			
	Sodium HydrogenSulfite			
	Sodium Pyrosulfite			
		Fruit wine	350mg/kg	
	Sodium Sulfite	Fruit juice that is five times diluted prior to use, concentrated fruit juice, and processed fruits and vegetables	150mg/kg	

# Case Study 4: Food Additives for Beverages

(Cont' d)

Major Use Category	Additives	Target Foods	Maximum Limits	Limitation for use
Bleaching agents	Sulfur Dioxide	Fruit wine	350mg/kg	
		Fruit juice that is five times diluted prior to use, concentrated fruit juice, and processed fruits and vegetable	150mg/kg	
Emulsifiers	Polysorbate 20	No data		
	Polysorbate 60			
	Polysorbate 65			
	Polysorbate 80			
Non-nutritive sweeteners	Acesulfame Potassium	Beverages, processed milk, fermented milk, coffee mix	500mg/kg	if it is to be diluted for drinking, the usage in diluted form.
	Sodium Saccharin	Beverages (except for fermented dairy-based drinks)	200mg/kg	if it is consumed after diluting by a factor of >5, not more than 1.0 g/kg.
	Sucralose	Beverages, processed milk, fermented milk, coffee mix	400mg/kg	if it is to be diluted for drinking, the usage in diluted form
Preservatives	Benzoic acid	Fruit vegetable beverages (non-heat-treated products are excluded), carbonated beverages (carbonated water is excluded), other beverages, ginseng beverages, red ginseng beverages	600mg/kg	
	Butyl p-Hydroxybenzoate	No data		
	Potassium Sorbate	Concentrated fruit juice	1.0g/kg	
		Fermented dairy-based drinks (pasteurized beverages are excluded)	50mg/kg	
		Fruit Liquor	200mg/kg	
Sodium Benzoate	Fruit vegetable beverages (non-heat-treated products are excluded), Carbonated beverages (carbonated water is excluded), other beverages, ginseng beverages, red ginseng beverages & soy sauce	600mg/kg		

# Case Study 4 : Food Additives for Beverages & Meat products

## 2. Standards for use in Korea : Meat Products

Major use category	Additives	Target foods	Maximum Limits	Limitation for use
Preservatives	Nisin	No data		Only used for processed cheese
	Potassium Sorbate	Meat products	2.0g/kg	
	Sorbic acid	Meat products	2.0g/kg	

# Summary

- Food management system in Korea is complicated and involves multilateral government agencies.
- Food commodity standards involve several food regulation including Food Sanitation Act, Health Functional Food Act, Monopoly Regulation & Fair Trade Act, Fair Labeling and Advertisement Act, Consumer Protection Act, Health Promotion Act, Quality Labeling Standards and KS Standards.
- Case studies for the ILSI collaborated project are noodles/instant noodles, carbonated beverages, frozen foods, and food additives (beverages and meat products)





# Thank you

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