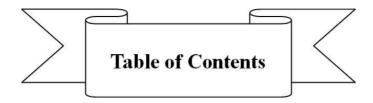
## Food Code

2019



- 1. The translated document herein reflects the Ministry of Food and Drug Safety Notification (No. 2019-57, July 3 2019.)
- 2. The translated document into English herein is a service provided for user's convenience and it shall not be construed as having official authority. Ministry of Food and Drug Safety shall bear no legal responsibility for the accuracy of such translation, and in case of any divergence of interpretation of the Korean and English version thereof, the Korean version shall apply.
- 3. For accurate content of the Notification, please refer to MFDS website (www.mfds.go.kr)



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