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Foods Labelling Standards

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1. The translated document herein reflects Food Labelling Standards(No. 2016-45, 2016.6.13.)

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Foods Labelling Standards

I. General Provisions

1. Objectives of Standard

The objectives of this announcement are to promote hygienic handling of food, etc., provide precise information to consumers, and secure fair trade by defining the matters required for the foods labelling standards, food additives, utensils, containers, and packages (hereinafter referred to as “food, etc.”) and for nutrition labelling of food subject to the labelling of nutritional components.

2. Composition of Standard

- A. This standard is divided into general provisions, common labelling standards, individual labelling requirements and labelling standards, detailed labelling standards for each labelling requirement in Appendix 1, and the detailed labelling standards for irradiation food in Appendix 2.
- B. The individual labelling requirements and labelling standards are divided into food, food additives, utensils, containers, and packages.
- 1) Food is composed of labelling requirements and labelling standards for the rest of the food and labelling requirements and labelling standards for each food.
 - 2) The labelling requirements and labelling standards for the rest of the food shall be composed of long-term preserved food and food containing ginseng or a red ginseng component.

The labelling requirements and labelling standards for each food shall be composed of confectioneries, bread or rice cakes, cocoa products or chocolates, jams, sugars, glucose, fructose, glutinous rice jellies (yeat), sugar syrups, oligosaccharides, meat or egg-included processed products, fish meat products, bean-curds or starch jellies, edible oils and fats, noodles, teas, coffees, beverages, foods for special dietary uses, soy sauces or pastes, seasonings,

dressings, kimchies, salted fermented seafoods (jeotkal), pickles, hard-boiled foods, alcoholic beverages, dried fish/shellfish fillets, other foods, general processed products outside the scope of each food, and natural state food.

3. Definition of Terms

- A. “Product name” means the unique name that represents each product.
- B. “Type of product” means the minimum classification unit of standard for food, etc. in accordance with Article 7 of the “Food Sanitation Act” (hereinafter referred to as the “law”).
- C. “Date of manufacture” means the time when no further manufacturing or processing is needed except for packaging (for products that go through a separate processing process after packaging such as sterilization and pasteurization, the time the final process is completed). For capsule products, it shall be the time of completion of charging and shaping; for products of subdivision sales, the Date of manufacture of the ingredient product for subdivision; for products that are simply processed for storability of their ingredient that does not change, the time of the packaging of the ingredient product.
- D. “Sell-by date” means the date to which it is permitted to be sold to consumers starting from the Date of manufacture.
- E. “Date of minimum durability” means the period during which the inherent quality of the corresponding product can be maintained when stored in accordance with the appropriate storage method or

standard adequate to the characteristics of the product.

- F. “Ingredient” means the substance used for manufacturing, processing, or cooking food or food additives contained in the final product.
- G. “Component” means a nutritional component or non-nutritional component separately added to a product or a single substance constituting the ingredient contained in the final product.
- H. “Nutritional component” means a component contained in a product providing energy or essential for the development, growth, and maintenance of the body, or inducing special biochemical or physiological changes when lacked.
- I. “Sugars” mean the sum of every monosaccharide and disaccharide in food.
- J. “Trans fat” means every non-conjugated type unsaturated fat that has at least one trans structure.
- K. “Recommended amount for one serving” means a standard amount appropriate for a consumer at the age of 3 and above to take. The amount is set based on people’s usual one-time amount of intake, market survey results, etc.
- L. “Labelling of nutritional component” means labelling of the content of nutritional components contained in a fixed quantity in a product.

- M. “Nutrient content claim” means labelling of the fact or level of a nutritional component contained in a product using specific terms such as “non,” “low,” “high,” “enhanced,” “added,” “reduced,” etc. as follows.
- 1) “Nutritional component content emphasis labelling”: Labelling the fact that it contains nutritional components or the level of content with an emphasis on its content of nutritional components with expressions such as “non-○○,” “low ○○,” “high ○○,” “contains ○○,” etc.
 - 2) “Nutritional component comparison emphasis labelling”: Labelling the fact that it contains nutritional components or the level of content with expressions such as “less,” “more,” “enhanced,” “added,” etc. to compare with other products of the same type.
- N. “Nutrient reference value” means the average standard amount of daily intake used in food labelling that helps consumers to better understand the nutritional values the corresponding product accounts for among daily meals and easily compare the nutritional components between types of food.
- O. “Principal display panel” means the panel of containers or packages printed with a label, logo, etc., which is usually shown to consumers when they purchase food or food additives, a side in accordance with [Figure 1].

- P. "Information panel" means the panel side of containers or packages printed with labelling requirements so that consumers can easily recognize them, a side in accordance with [Figure 1].
- Q. "Complex ingredients" mean food manufactured or processed with at least two ingredients or components and used as ingredient for other food.
- R. "Canned or bottled food" means food exhausted, sealed, and sterilized or pasteurized in a can or bottle.
- S. "Retort food" means food manufactured, processed, or cooked that is charged and sealed in containers in a pouch shape or other shapes by gluing single-layer plastic film or metal foil in many layers and then heat sterilizing or pasteurizing the container.
- T. "Frozen food" means manufactured, processed, or cooked food in containers or packages frozen for the purpose of long-term storage.
- U. "Item report number" means a number given when a manufacturer or processor reports the manufacturing of an item to the authority in accordance with Article 37 of the "Food Sanitation Act."
- V. "Labelling requirements" mean matters that are specified to be indicated, such as product name, type of product, name and address of company, date of manufacture, sell-by date or date of minimum durability, net contents and calories corresponding to the contents,

name of ingredients, name and content of components, nutritional components, etc. in accordance with III. Individual Labelling Requirements and Labelling Standard

4. Objects Subject To Labelling

A. Food or food additives

- 1) Food manufactured and processed after registering for a food manufacturing and processing business in accordance with Article 21 section 1 of the “Enforcement Decree of the Food Sanitation Act” (hereinafter referred to as “the Decree”) and registering for an instant sale manufacturing and processing business in accordance with section 2 of the same article; provided that it is limited to packaged food below 5 kg in the case of edible ice.
- 2) Food additives manufactured and processed after registering as a food additive manufacturing business in accordance with Article 21, section 3 of the Decree.
- 3) Food or food additives subdivided after registering as a food subdivision business in accordance with Article 21, section 5 of the Decree.
- 4) Irradiated food
- 5) Imported food or imported food additives
- 6) Among food (including imported food) in a natural state, agriculture, forest, livestock, and fish products put in containers and packages.
- 7) Food whose product name is labelled on its container or package after being manufactured, processed, and cooked in a direct management

store or franchise of a franchise business in accordance with Article 2, section 1 of the “Fair Transactions in Franchise Business Act,” which is reported as a bakery business in accordance with Article 21, section 8 of the Decree. In this case, the product name shall be in compliance with the regulations as provided by Appendix 1.1.A.2), 3), and 5).

B. Utensils or containers, packages (including imported products)

- 1) Utensils, containers, or packages whose standard has been set by regulations as provided by Article 9 (1) and (2) of the Act.
- 2) Pottery

5. Application of Standard

When there occur changes in the “Foods Code” “Food Additives Code,” and “Standards and specifications for Utensils, Containers and Packages” whose contents are related to this announcement, the matters changed shall be applied first.

6. Reexamination of Regulations

In accordance with Article 8 of the “Framework Act on Administrative Regulations” and “Regulations on the Issue and Management of Instructions, Published Rulings, Etc.” (Presidential Instruction No. 248), the validity of the regulations shall be examined and improved every 3 years (until December 31 of every third year) from January 1, 2014.

II. Standard for Common Labelling

1. Labelling Method

A. The labelling requirements in accordance with III. Individual Labelling Requirements shall be indicated on the containers and packages of the products in the minimum sales unit sold to consumers.

However, among packed confectionery, if the area of the largest side of the minimum sale unit product of candy, chewing gum, chocolate, and jam is less than 30cm² and a number of minimum sales unit products are packed so that they can be displayed and sold as one container or package, the labelling requirements may be indicated on the container or package instead.

B. The labelling shall be in Korean, but Chinese characters or a foreign language may be mixed in or used in order to help consumers' understanding, in which case, the Chinese characters or foreign language shall be printed in a font size the same as or smaller than the Korean labelling. However, in the case of imported products and the names of products of brands and beverages registered in accordance with the "Trademark Act," the Chinese characters or foreign language may be indicated with a

font size bigger than the Korean labelling.

C. The labelling requirements shall be indicated by classifying them into principal display panel and information panel and printing them in color contrasting with the background color as follows, so that consumers can easily recognize them. In this case, [Figure 2] “Labelling Requirements Label Design Format” may be applied. However, bottle capped products that are collected and reused shall not have the format applied.

- 1) On the principal display panel, the name of the product, net contents, and the calories corresponding to the net contents (calories shall be indicated in parenthesis after the net contents) shall be indicated. When matters other than the name of the product, net contents, and the calories corresponding to the net contents are indicated on the principal display panel, these labelling requirements may be skipped on the information panel.
- 2) On the information panel, the type of food, the name and address of the company, expiration date (date of manufacture or date of minimum durability), name of ingredients, precautions, etc. shall be indicated divided by each labelling requirement in a chart or paragraphs. However, for the area of the information labelling less than 100cm², labelling does not have to be indicated by a chart or

paragraphs.

- D. The font size of labelling requirements shall be at least 10 pt.
- E. When the labelling requirements cannot be indicated with a font size above 10 pt due to the insufficient area of the information panel (The area of principal display panel except for minimum margin as shown in Figure 1), section D may not be applied. In this case, only the labelling requirements stipulated in this announcement (including other laws) shall be indicated on the information panel.
- F. In spite of section D and E, when other laws specifically stipulate labelling requirements and font size, labelling shall be done so.
- G. In the case of products separately packaged by dividing the contents of a minimum sales unit package into two or more (hereinafter referred to as “inside package”), the name of the product, net contents and calories corresponding to the net contents, expiration date or date of minimum durability, and nutritional components may be indicated for each inside package so as to provide accurate information to consumers. In such circumstance, labelling requirements and font size of product with inside package may not comply with section D.
- H. Containers or packages with the labelling of another manufacturer shall not be used, except for containers that do not have any

harmful effect on food used not for the purpose of distributing and selling to the general public but for the purpose of providing the ingredient for another company's product, and the bottles (limited to those that were used for the same type of food or similar item) reused in accordance with the "Act on the Promotion of Saving and Recycling of Resources."

- I. Labelling requirements such as the product name, expiration date, etc. may be indicated with Braille for the visually impaired. In this case, the Braille indication may be in the form of a sticker, etc.
- J. Original equipment manufacturing (OEM) food and food additives (excluding products labelled with a sales company specializing in manufacturing) imported by labelling the trademark (logo, sign, letter, figure, etc.) of the orderer on the wrapping paper printed in Korean after a domestic food trader outsources the manufacturing of food to the manufacturing and processing company of the exporting country in the form of a contract shall be labelled on the principal display panel with 14 pt or larger font in parenthesis next to the name of the country, in accordance with the labelling of the country of origin as provided by the "Foreign Trade Act," to indicate that they are OEM products (excluding agricultural, forest, fish products and alcoholic beverages).

“Country of origin: ○○ (OEM product),” “From ○○ (OEM product),” “Country of origin: ○○ (OEM),” “From ○○ (OEM),” “Country of origin: ○○ (OEM)” or “From ○○ (OEM)”

- K. When products are packed in a set (products that are packed with at least two types of complete products that are each reported for manufacturing of an item with the purpose of selling them together), the labelling requirements may not be indicated on each individual product that constitutes the set package, but labelling requirements for each product shall be indicated on the outer wrapping paper of the set product . In this case, the sell-by date shall be the shorter one among the constituent products (except for when consumers can clearly check the labelling requirements for each product that constitutes the complete product).
- L. The original labelling requirements for the corresponding food shall not be changed in the following cases. However, the net contents, business name, address and nutritional components to be properly written in consideration of subdivision:
- 1) When the food is subdivided and repacked by a food subdividing company.
 - 2) When a food manufacturer or processor takes some of the manufactured or processed food and sells it to the final consumer

in an instant sales manufacturing and processing store.

- M. The products reported for the manufacturing of an item and processed in accordance with Article 37 of the “Food Sanitation Act” shall be labelled with an item report number.
- N. Labelling requirements such as the name of ingredient, etc., may be labelled with an QR code or speech translator code.
- O. The packing material of the synthetic resin or rubber containers or packages used for products shall be labelled as follows:
- 1) The name of materials that are registered on the “Standards and specifications for Utensils” shall each be classified and labelled in accordance with the material of the synthetic resin or rubber, such as polyvinyl chloride, polyethylene, polypropylene, polystyrene, polyvinylidene, polyethylene terephthalate, phenolic rosins, silicon rubber, etc., which may be indicated in abbreviation.
 - 2) If polyethylene (PE), polypropylene (PP), polyethylene terephthalate (PET), polystyrene (PS), and polyvinyl chloride (PVC) are labelled, separate labelling for material may be omitted in accordance with the “Act on the Promotion of Saving and Recycling of Resources.”
- P. For the following types of food, the labelling requirements may be indicated as follows, considering their characteristics:
- 1) The individual labelling requirement may be omitted when the

labelling requirements are indicated on a display box or a separate sign in following cases.

A) In the case of instant sales manufacturing and processing foods sold by instant sales manufacturers and processors in accordance with Annex 15 of the “Enforcement Rule of the Food Sanitation Act.”

However, in the case of *seonsik* (roast grain powder) and food delivered to the final consumers via mail or parcel service, labelling of each product shall not be omitted.

B) In the case of direct sales of rice wine, herbal liquor, cheongju and beer manufactured and sold by a small-scale manufacturer within the same premises, managed by the manufacturer himself, in accordance with Article 4 of the Enforcement decree of Liquor Tax Act.

2) Food whose labelling of nutritional components can be omitted shall be in compliance with Article 6 (2) of the “Enforcement Rule of the Food Sanitation Act” (hereinafter referred to as the “Enforcement Rule”).

3) With regard to exported food, their labelling requirements can be labelled in compliance with the labelling standards of the importing country.

4) Imported food, etc.

A) In the case of food, etc. distributed in an exporting country, there

should be labelling requirements labelled in the exporting country. A sticker printed in Korean may be used, but it should be attached firmly so that it will not fall off and should not cover principle display panel requirements such as the product name, sell-by date, etc. labelled on the original container. In the case of imported food, etc. packed in containers or packages and printed in Korean, the labelling requirements shall not be labelled with a sticker.

- B) The labelling of the exporting country and manufacturing company may be indicated in the language of the exporting country on the Korean labelling sticker of the corresponding product.
- C) In the case of food, etc. used for manufacturing and processing a company's product, only the name of the product, the name of the manufacturing company, date of manufacture, and sell-by date or date of minimum durability shall be labelled. When such products are labelled in English or in the language of the exporting country, the Korean labelling may be omitted.
- D) In accordance with Article 26 of the "Enforcement Decree of the Foreign Trade Act," the Korean labelling of food, etc. imported for the purpose of the acquisition of foreign currency may be omitted. However, food, etc. imported for the purpose of the tourism industry shall be excluded, in compliance with Article 26 (1)-3 of

the same Enforcement Decree.

5) When a food manufacturer or processor distributes food not sold to the final consumer to a direct management store or franchise store of a franchise business for the purpose of manufacturing, processing, and cooking in accordance with the “Fair Transactions in Franchise Business Act,” only the product name, sell-by date (date of manufacture or date of minimum durability), storage directions or handling directions, and the name and address of the company shall be labelled. In the case of economical products in which various types of food are packaged together, the labelling of the product name and the name and address of the company may be omitted if the franchiser is already aware of such information through point of sale (POS) system, etc.

Q. Non-erasable ink, carvings, or stamps shall be used for labelling. A sticker, label, or tag may be used in the following cases, but they should be attached firmly so that they do not fall off:

- 1) When it is impossible to label with ink, carving, or stamp due to the characteristics of the product packaging;
- 2) In the case of canned or bottled products;
- 3) In the case of products used as ingredients that are not sold directly to consumers but distributed to food manufacturing and processing

- businesses and food additive manufacturing businesses to be used as ingredient for products;
- 4) When the admitter (registration or report) labels the name and address of the company with the approval of any change and others (registration or report);
 - 5) In the case of minor labelling requirements not related to the safety of food excluding the date of manufacture, sell-by date, or the date of minimum durability, that are approved by the jurisdiction or the authorities;
 - 6) In the case of agricultural, forest, livestock, and fish in a natural state;
 - 7) In the case of products manufactured and processed by food manufacturing and processing businesses and delivered and sold only to food service businesses or group food services and labelled as “for food service business” or “for group food services”;
 - 8) When labelling a phrase related to irradiation in accordance with Appendix 2; and
 - 9) Among instant sales manufactured and processed foods, in the case of *seonsik* and food that is delivered to the final consumer via mail or parcel service.
- R. The labelling requirements for tank lorry products can be stocked inside a vehicle. In the case of products used as ingredients that

are not sold directly but distributed to food manufacturing and processing businesses and food additive manufacturing businesses to be used as ingredient for products, only the product name, date of manufacture or sell-by date, storage directions or handling directions, and the name and address of the business shall be labelled.

- e. Individual labelling requirements for food, etc. shall be labelled in accordance with the detailed labelling standard for each labelling requirements as provided by III. Individual Labelling Requirements, Labelling Standard and Appendix 1.

2. Labelling of Precautions for Consumer Safety

A. Labelling of Allergens

The name of an allergen in ingredient shall be labelled regardless of the content. The labelling target and labelling method are as follows:

1) Labelling Target

A) When eggs (limited to poultry), milk, buckwheat, peanuts, soybeans, wheat, mackerel, crab, shrimp, pork, peaches, tomatoes, sulfuric acid (limited to the final product containing it with as SO₂ over 10mg/kg), walnuts, chicken, beef, octopus, shellfish (including oysters, abalone, and mussels) were used as ingredients.

B) Components acquired by extraction, etc. from the food listed in A)

C) When using food or food additives containing A) and B) as ingredients

2) Labelling Method

There should be a separate allergy indication space near the labelling of the name of the ingredient distinguishable from the background color for labelling the name of the ingredient subject to an allergy indication.

(Example)

Contains eggs, milk, shrimp, sulphur dioxide, and shellfish(oysters)

B. Labelling of allergen that might be mixed

When there is an unavoidable chance of materials getting mixed when manufacturing products with allergens and without allergens through the same manufacturing process (every manufacturing process such as workers, utensils, production line, storage of ingredients, etc.), precautions shall be indicated. Allergens labelled in the list or ingredients shall not be indicated.

(Example) Indications such as “This product was manufactured in the same production facility as products containing buckwheat.”

C. Foods that do not use wheat, rye, oats, and their hybrids as ingredients and whose total gluten contents are below 20mg/kg or foods that use wheat, rye, oats, and their hybrids as ingredients after removing gluten from them so that their total gluten contents are below 20mg/kg shall be labelled as “Gluten Free.”

D. Labelling of Other Food Precautions

- 1) Labelling of “Do not re-freeze after thawing as it has already been frozen,” etc. for frozen foods among long-term preservation food.
- 2) Labelling of “Keep in refrigerator after opening or eat promptly,” etc. for food such as fruits, vegetables, and beverages that are likely to spoil after opening.
- 3) Labelling of “Drinking too much will harm your health,” etc. for

products used before or after drinking, hangover solutions, etc.

- 4) Labelling of “Contains phenylalanine” for products that add or use aspartame.
- 5) Labelling of "Excess amount of intake may lead to diarrhea" as well as type and contents of sugar-alcohol that was used as ingredient so as to distinguish it from other food products.
- 6) Preservatives packaged separately put in products for the quality control of the food shall be labelled as “moisture-proof material (damp-proof),” “dehumidifier (desiccant),” etc. along with a warning that says “Do not eat,” etc. so that consumers can easily recognize their use. When it is difficult to label the preservative directly, put the above information on the information panel.
- 7) Label “Call 1399 without a telephone exchange number to report false or unsanitary food” so that consumers can promptly report when they have complaints about or are damaged by the corresponding food.
- 8) Liquid foods containing 0.15mg or more caffeine per ml shall be labelled “Children, pregnant women, and those who are sensitive to caffeine shall be careful of intake,” etc. and “High Caffeine Content” and “OOO mg of total caffeine contents” on the principal display panel. In this case, the allowable error for caffeine shall be 90~110% (under 120% for coffee and tea).

- 9) When a container or package was charged with nitrogen gas, etc. in order to prolong the shelf life of food, label it.
- 10) With regard to “one-touch can” canned products, label with “Be careful of sharp parts when opening, storing, or discarding,” etc.

E. Labelling of Precautions for Other Food Additives

Food additives such as ammonium hydroxide, acetic acid, glacial acetic acid, hydrochloric acid, sulfuric acid, sodium hydroxide, potassium hydroxide, sodium hypochlorite, bleaching powder, etc. shall be labelled with precautions such as “Store out of the reach of children, etc.,” “Do not eat or drink,” “Can fatally damage the human body when it comes in contact with eyes or skin or is consumed,” etc.

F. Labelling of Precautions for Other Utensils, Containers, and Packages

- 1) When using plastic cling wrap for wrapping food, indicate that it shall only be used at a temperature that does not exceed 100°C.
- 2) Plastic cling wrap for food shall be labelled that it shall not come in direct contact with food or beverages with lots of fat.
- 3) Glass utensils for heating and cooking shall be labelled “Do not use for purposes other than indicated.” Glass utensils not used for heating or cooking shall be labelled “Do not use for heating or cooking,” etc.

3. Prohibition of Misleading or Confusing Labelling

A. With regard to food additives that are prescribed in the “Food Additives Code” (announcement by the Ministry of Food and Drug Safety) to not be used in food, such as synthetic preservatives, pigment, etc., food shall not be labelled that they did not use such prohibited food additives.

(Example) Labelling such as “No preservatives” on noodles, kimchi, and tofu products.

B. When the corresponding nutritional component content is not contained in the original food that did not go through a manufacturing or processing process that lowers the content of the nutritional component, there shall be no emphasis marking on the corresponding nutritional component.

C. When having a scent or flavor of an ingredient by only using synthetic flavors, there shall be no labelling of a picture, photo, etc. that represents the corresponding scent or taste.

D. The terms ionic water, living water, mineral water, etc. shall not be used.

E. In the case of foods that contain synthetic flavors, color additives, preservatives, or other artificial or added synthetic components or that went through a process other than the removal of inedible

parts or the minimum physical process, the term “natural” shall not be used.

F. A product shall not be labelled “100%” unless it does not have any substance other than ingredients subject to labelling added. In the case of products that use filtrate after diluting and reverting it to the original state, it shall be labelled “100%” if the concentration of the reverted ingredient subject to labelling is above 100%, even if the product contains food additives.

G. Names other than those defined by the “Food Additives Code” (announcement by the Ministry of Food and Drug Safety) shall not be labelled.

(Example) Labelling of “MSG”

III. Individual Labelling Requirements and Labelling Standard

1. Food

A. Labelling Requirements and Labelling Standard for Each Food Category and Others

1) Long-Term Preserved Food

A) Canned, Bottled

(1) The contents shall be labelled by classifying into drained weight and net contents. With regard to food whose liquid cannot be discarded before intake and the solid and liquid contents have to be taken together, only the net contents shall be labelled.

(2) Acid canned food shall be labelled as “acid canned food.”

(3) The expiration date of canned food may be indicated with the date of minimum durability.

B) Retort Food

(1) Shall be labelled as “retort food.”

(2) Retort food shall be labelled with nutritional components and the calories corresponding to net contents. The expiration date may be indicated with the date of minimum durability.

C) Frozen Food

- (1) Frozen food ingested without heating shall be labelled as “frozen food ingested without heating,” and frozen food ingested after heating shall be distinguished and labelled as “frozen food ingested after heating.”
- (2) With regard to “frozen food ingested after heating” that is sterilized, they shall be a “sterilized product” and products containing lactic acid bacteria shall be labelled with the amount.
- (3) Frozen food shall be labelled with the storage method and the defrosting method upon cooking.
- (4) Frozen food that needs to be cooked or heated shall be labelled with the cooking or heating method.
- (5) The labelling shall not mislead consumers to think that every ingredient is a meat or agricultural product, unless the content of meat or agricultural product is labelled in the same position as the name of the product.
- (6) Frozen food in which at least two kinds of meat are mixed and used as ingredients shall not use the name of the meat as the name of the product, unless the content of the meat is labelled in the same place as the name of the product.
- (7) With regard to food that is used in the manufacturing and processing of other food as an ingredient and not provided to the

final consumer, in spite of the regulations defined in (3) and (4), the labelling of defrosting method upon cooking and cooking or heating method may be omitted.

- 2) Food containing ginseng or red ginseng components (products that contain ginseng and red ginseng components by using ginseng or red ginseng as ingredient)
- A) For the labelling of the origin of ginseng on the product explanation or package, follow the basic copy of the origin of ginseng as provided in [Table 1].
 - B) The color and chromaticity of the ginseng product package shall be in harmony in general to enhance the dignity of the product and to be distinguished with products manufactured and produced by others.
 - C) Ginseng or red ginseng may be used as the name of the product or a part of the name. In this case, the name of the product may be indicated in Chinese characters.
 - D) Domestic sales products may be labelled with the phrase “Specialty of the Republic of Korea” in Korean or Chinese characters and the exported products may be labelled with the phrase in English or in the language of the importing country.
 - E) Products containing a ginseng component may be labelled with ginseng or the name (including the product name), design, and a picture that represents ginseng.
 - (F) In the case of E), when soluble ginseng or red ginseng component

is used as an ingredient, the content of ginseng or red ginseng (mg /g) shall be labelled on the corresponding food.

B. Labelling Requirements and Labelling Standard for Each Food

1) Confectionery

A) Types

Confectionery, candy, chewing gum, frozen desserts

B) Labelling Requirements

(1) Product Name

(2) Food Type

(3) Business Name and Address

(4) Sell-by date (Only date of manufacture, “Month and year manufactured” may be labelled for frozen desserts)

(5) Content and calories corresponding to the content (labelling of calories is only limited to confectionery, candy, and frozen desserts, and it shall be indicated in brackets following the content)

(6) Name of ingredient

(7) Nutritional components (limited to confectionery, candy, and frozen desserts) and the recommended amount for one serving

(A) Confectionery

- Corn, Popcorn : 20 g

- Others : 30 g

(B) Candy

- Bean jelly : 50 g
 - Pudding : 100 g
 - Other corresponding foods : 10 g
- (C) Chewing gum : 2 g
- (D) Frozen desserts : 100 g(ml)
- (8) Material of container or Package
- (9) Item Report Number
- (10) Component Name and Content (limited to the corresponding cases)
- (11) Storage Method (limited to the corresponding cases)
- (12) Precautions
- (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Others (limited to the corresponding cases)
- (13) Radiation Exposure (limited to the corresponding cases)
- (14) Genetically Modified Organism (GMO) (limited to the corresponding cases)
- (15) Other Labelling Requirements
- (A) Fried or oil treated foods shall be labelled as “fried product” or “oil treated product.”
 - (B) Confectionery, candy, and frozen desserts containing lactic acid

shall be labelled with the amount of lactic acid contained. Also, when labelling the fact that a food contains a certain bacteria, the amount of that bacteria shall be labelled.

(C) A warning for suffocation, which can be caused during the consumption of bite-size jelly in small container (so-called mini-cup jelly), must be written.

(Example) "Do not eat frozen one. Please chew well instead of finishing it in single bite. Children aged under 5 and the elderly are not advised to consume.

C) Exceptional cases for labelling requirements

Among the food additives used for producing a gum base, ester gum, polybutene, polyisobutylene, polyvinyl acetate, glycerin fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, calcium carbonate, petroleum wax, masticatory substances, natural, talc, and triacetin may be labelled as "gum base.

2) Bread or rice cake

A) Types

Bread, rice cake, dumplings

B) Labelling requirements

(1) Product Name

(2) Food Type

(3) Business Name and Address

(4) Sell-by date

(5) Content and calories corresponding to the content (labelling of calories is only limited to bakery goods and dumplings, and it shall be indicated in brackets following the content)

(6) Name of ingredient

(7) Nutritional components (limited to bread and dumplings) and the recommended amount for one serving

(A) Bread

- Pizza : 150 g

- Other corresponding foods : 70 g

(B) Rice cake : 100 g

(C) Dumplings : 150 g

(8) Material of Container or Package

(9) Item Report Number

- (10) Component Name and Content (limited to the corresponding cases)
- (11) Storage Method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Others (limited to the corresponding cases)
- (13) Radiation Exposure (limited to the corresponding cases)
- (14) Genetically Modified Organism (GMO) (limited to the corresponding cases)
- (15) Labelling Requirements
 - (A) When a manufacturer releases frozen bread or rice cakes after defrosting them, they should label the product with the date of manufacture, defrosted date, and sell-by date after defrosting set within the sell-by date as a frozen food, storage method after defrosting, and precautions. In this case, a sticker, label, or tag may be used, but they should be attached firmly so that they do not fall off.
 - (B) When a manufacturer wishes to release frozen bread and rice cake after defrosting, it shall be labelled “This product is a defrosted frozen food, so do not re-freeze it.”

3) Cocoa processed goods or chocolates

A) Types

(1) Cocoa processed goods

Cocoa mass, cocoa butter, cocoa powder, and other cocoa processed goods

(2) Chocolates

Chocolate, sweet chocolate, milk chocolate, family chocolate, white chocolate, quasi-chocolate, chocolate processed goods

B) Labelling requirements

(1) Product Name

(2) Food Type

(3) Business Name and Address

(4) Sell-by date

(5) Content and calories corresponding to the content (labelling of calories is only limited to chocolates, and it shall be indicated in brackets following the content)

(6) Name of ingredient

(7) Nutritional components (limited to chocolates) and the recommended amount for one serving

(A) Cocoa processed goods

(B) Chocolates

- Chocolate processed goods : 30 g
- Other chocolates : 15 g

(8) Material of container or package

(9) Item Report Number

(10) Component Name and Content (limited to the corresponding cases)

(11) Storage Method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation Exposure (limited to the corresponding cases)

(14) Genetically Modified Organism (GMO) (limited to the corresponding cases)

(15) Other Labelling Requirements

(A) Products containing an alcohol component shall be indicated with the content of the alcohol component.

(B) When a manufacturer releases frozen chocolates after defrosting them, they should label the product with the date of manufacture, defrosted date, and sell-by date after defrosting set within the sell-by date as a frozen food, storage method after

defrosting, and precautions. In this case, a sticker, label, or tag may be used, but they should be attached firmly so that they do not fall off.

- (C) When a manufacturer wishes to release frozen chocolate after defrosting, it shall be labelled “This product is a defrosted frozen food, so do not re-freeze it.”

4) Jam

A) Types

Jam, marmalade, other jam products

B) Labelling requirements

(1) Product Name

(2) Food Type

(3) Business Name and Address

(4) Sell-by date or date of minimum durability

(5) Content amount and calories corresponding to the content (labelling of calories shall be indicated in brackets following the content)

(6) Nutritional components and the recommended amount for one serving

(A) Jam : 20 g

(B) Marmalade : 20 g

(C) Other jam products : 20 g

(7) Name of ingredient

(8) Material of container or package

(9) Item Report Number

(10) Component Name and Content (limited to the corresponding cases)

(11) Storage Method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation Exposure (limited to the corresponding cases)

(14) Genetically Modified Organism (GMO) (limited to the corresponding cases)

(15) Other Labelling Requirements

The mixed content of fruits or vegetables shall be indicated.

5) Sugar

A) Types

White sugar, brown sugar, other sugar

B) Labelling Requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Date of manufacture

(5) Contents

(6) The recommended amount for one serving

(A) White sugar : 5 g

(B) Brown sugar : 5 g

(C) Other sugar products : 5 g

(7) Material of container or package

(8) Item report number

(9) Name and content of components (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

- (C) Others (limited to the corresponding cases)
- (12) Radiation exposure (limited to the corresponding cases)
- (13) Genetically Modified Organisms (GMO) (limited to the corresponding cases)
- (14) Other labelling requirements

The term “natural sugar” shall not be used.

6) Glucose

A) Types

Liquid glucose, powder or crystal glucose

B) Labelling Requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Date of manufacture

(5) Content amount

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of components (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(12) Radiation exposure (limited to the corresponding cases)

(13) Genetically Modified Organisms (GMO) (limited to the

corresponding cases)

(14) Other labelling requirements

The name of an ingredient or component other than glucose shall not be used as the product name.

7) Fructose

A) Types

Liquid fructose, crystal fructose, other fructose

B) Labelling Requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Date of manufacture

(5) Contents

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of components (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(12) Radiation exposure (limited to the corresponding cases)

(13) Genetically Modified Organisms (GMO) (limited to the corresponding cases)

8) Taffies

A) Types

Starch syrup, other taffies, dextrin

B) Labelling Requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Date of manufacture

(5) Contents

(6) The recommended amount for one serving

(A) Starch syrup

(B) Other taffies

- Lump taffy : 30 g

- Powder taffy : 5 g

(C) Other dextrin

(7) Name of ingredient

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) Genetically Modified Organisms (GMO) (limited to the corresponding cases)

(15) Other labelling requirements

Taffies saccharificated with acid shall be labelled as “acid-saccharification taffy.”

9) Sugar syrups

A) Labelling requirements

- (1) Product name
- (2) Food type
- (3) Name and address of business
- (4) Sell-by date or date of minimum durability
- (5) Content amount
- (6) The recommended amount for one serving
 - (A) Sugar syrups : 10 g
- (7) Name of ingredient
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to corresponding cases)
- (11) Storage method (limited to corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to corresponding cases)
 - (C) Others (limited to corresponding cases)
- Radiation exposure (limited to corresponding cases)
- (14) Genetically Modified Organisms (GMO) (limited to corresponding cases)

10) Oligosaccharides

A) Types

Fructooligosaccharide, isomaltooligosaccharide, galactooligosaccharide, maltooligosaccharide, xylooligosaccharide, gentiooligosaccharide, other oligosaccharides

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date or date of minimum durability

(5) Content amount

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of component (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(12) Radiation exposure (limited to the corresponding cases)

(13) Genetically modified organisms (GMO) (limited to the corresponding cases)

(14) Other labelling requirements

(A) The name and content of the corresponding oligosaccharide shall be labelled.

(B) Other oligosaccharides shall be labelled with the name and content of the oligosaccharides they are mixed with.

11) Meat or egg-included processed products

A) Types

Meat or egg products, meat-included processed products, egg-included processed products

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date or date of minimum durability

(5) Content amount

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Meat or egg products : 60 g

(B) Meat-included processed products

- Dried meat, such as beef jerky : 15 g

- Other corresponding foods : 30 g

(C) Egg-included processed products : 50 g

(8) Material of container or package

(9) Item report number

(10) Name and content of components (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

(A) Meat or egg products

The name and part of the meat ingredient shall be labelled.

(B) Meat-included processed products

- They shall be classified into types of foods and labelled as ham, raw ham, pressed ham, mix-pressed ham, sausage, fermented sausage, mixed sausage, bacon, drying storage meat, seasoned meat, heated seasoned meat, natural casing, ground processed meat product, rib processed product, simple meat extract processed product, meat extract processed products, meat processed meat, ingredient beef tallow, edible beef tallow, ingredient lard, edible lard, and packaged meat.
- Non-heating meat products shall be labelled as “non-heating products.”

- Products that use a specific meat part shall indicate the name of the part in brackets after the name of the meat ingredient.
- Meat products other than ham shall not be labelled with the name of ham (bone-in ham, boneless ham, etc.) or terms similar to them if they are likely to be mistaken for them.
- When using two or more meat ingredients, the name of the part of the meat ingredient shall not be used as the product name, except for when the content of the meat ingredient is labelled in the same address as the product name.
- Labelling that would mislead consumers to think that the entire ingredients are meat is prohibited, except for when the content of meat is labelled in the same place as the product name.

(C) Egg-included processed products

- They should be classified into food types and labelled as whole egg liquid, egg yolk liquid, egg white liquid, whole egg powder, egg yolk powder, egg white powder, egg heated formed products, curing egg, and century egg.
- The sterilization of egg processed products shall be classified and labelled as “sterilized product” or “non-sterilized product.”

12) Fish meat processed products

A) Types

Fish cake, fish meat sausage, half-finished fish meat products, fish meat, tender meat, and other fish meat processed products.

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date

(5) Content and calories corresponding to the content (labelling of calories is limited to fish meat sausages and shall be indicated in brackets following the content).

(6) Name of ingredient

(7) Nutritional components (limited to fish meat sausages) and the recommended amount for one serving

(A) Fish cake : 30 g

(B) Fish meat sausages: : 30 g

(C) Half-finished fish meat products : 30 g

(D) Fish meat : 30 g

(E) Tender meat : 30 g

(F) Other fish meat processed products : 30 g

- (8) Material of container or package
- (9) Item report number
- (10) Name and content of components (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Other (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements
 - (A) Fish meat processed foods shall be classified in accordance with heating method, etc. and labelled as “sterilized product, non-sterilized product, pasteurized product” or “non-heated product.”
 - (B) Artificial crab/shrimp meat products shall be labelled with a sign to indicate that it is not the specific fish meat in the name or design of the product and with the content or percentage and the name of the flavor of the main component contained. When a specific component is less than 35%, a picture or photo related

to that component cannot be displayed on the container or package.

13) Tofu or jellied foods

A) Types

Tofu, whole soybean curd, yuba, processed tofu, jellied foods

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date

(5) Content amount

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Tofu : 80 g

(B) Whole soybean curd : 80 g

(C) Yuba : 80 g

(D) Processed tofu : 80 g

(E) Jellied foods : 80 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

C) Special cases of application of labelling requirements

- When selling tofu or jellied foods using a sanitary box, only the name and address of the business shall be labelled on the sanitary box.

14) Edible oil and fat

A) Types

Soybean oil, corn oil, rapeseed oil (canola oil), rice bran oil (brown rice oil), sesame oil, perilla oil, safflower oil, sunflower oil, cotton seed oil, peanut oil, olive oil, palm oil, coconut oil, mixed edible oil, processed fats and oil, shortening, margarine, red pepper seed oil, flavored oil, and other edible fats and oils.

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date

(5) Content and calories corresponding to the content (calories shall be labelled in brackets following the content)

(6) Name of ingredient

(7) Nutritional components and the recommended amount for one serving

(A) Soybean oil : 5 g (ml)

(B) Corn oil : 5 g (ml)

(C) Rapeseed oil (Canola oil) : 5 g (ml)

(D) Rice bran oil (Brown rice oil) : 5 g (ml)

- (E) Sesame oil : 5 g (ml)
- (F) Perilla oil : 5 g (ml)
- (G) Safflower oil : 5 g (ml)
- (H) Sunflower oil : 5 g (ml)
- (I) Cotton seed oil : 5 g (ml)
- (J) Peanut oil : 5 g (ml)
- (K) Olive oil : 5 g (ml)
- (L) Palm oil : 5 g (ml)
- (M) Coconut oil : 5 g (ml)
- (N) Mixed edible oil : 5 g (ml)
- (O) Processed fats and oil : 5 g (ml)
- (P) Shortening : 5 g (ml)
- (Q) Margarine : 5 g (ml)
- (R) Red pepper seed oil : 5 g (ml)
- (S) Flavored oil : 5 g (ml).
- (T) Other edible fats and oils : 5 g (ml)
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

(A) Oils and fats manufactured and processed with the crushed powder of Edible oil and fat as ingredient shall be labelled with “contains ○○ powder” and its content.

(B) Among Edible oil and fat, processed oils and fats, shortening, or margarine products may be labelled with vegetable oils and fats or animal oils and fats as the name of ingredient in accordance with the type of oils and fats used as ingredient. When a product is hardened by adding hydrogen, hardened oil or partially hardened oil shall be indicated in the name of the ingredient [example: vegetable oils and fats (soybean partially hardened oil)].

(C) Sesame oil shall be classified and labelled as sesame oil or sesame oil extract.

(D) Perilla oil shall be classified and labelled as perilla oil or perilla

oil extract.

(E) For safflower oil products extracted from high-oleic safflower seeds, the content of oleic acid may be labelled.

(F) For sunflower oil extracted from high-oleic sunflower seeds, the content of oleic acid may be labelled.

(G) Olive oil

- Olive oil shall be classified and labelled as compressed olive oil, refined olive oil, or mixed olive oil.

- In the case of mixed olive oil, the name of the compressed olive oil and refined olive oil and the mixing ratio (percentage) shall be labelled.

(H) Mixed edible oil

- Mixed edible oil shall be labelled.

- The name of each edible oil and fat mixed and the mixing ratio (percentage) in the order of content shall be labelled.

- Labelling that might mislead consumers to think that an edible oil product is dairy processed or other products shall not be used.

- The name of an ingredient or component shall not be used as the product name.

(I) Processed oils and fats

- They shall be classified and labelled as oil with hydrogen,

fractional oil, or esterification oil added.

- When processed oils and fats are mixed, it shall not be labelled to be mistaken for the ingredient of a single edible oil or fat.
- The name of each edible oil and fat in mixed processed oils and fats shall be labelled in the order of content.

(J) Shortening

- Solid-state or fluid-state products shall be classified and labelled as solid food or fluid food.
- Products for business use that use lecithin or glycerin fatty acid ester shall be labelled with the name of the emulsifier used, except for when the acid value is under 0.8.

(K) Margarine

- Shall be classified and labelled as margarine or low-fat margarine (fat spread).
- Fluid-state products may be labelled as “fluid-state product.”

(L) Flavored oils

- Flavored oil shall be labelled.
- The name of Edible oil and fat used and their mixing ratio (percentage) shall be labelled in the order of content.

(M) Other Edible oil and fat

- The name of ingredient of oils and fats shall be followed by “oil”

(example: ○○ oil).

- The word “compressed” shall be put before the name of compressed oils and fats (example: compressed ○○ oil)

15) Noodles

A) Types

Noodles, Korean cold noodles, starch noodles, fried noodles, pasta,
other noodles

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date

(5) Content and calories corresponding to the content (calories shall be
labelled in brackets after the content)

(6) Name of ingredient

(7) Nutritional components and the recommended amount for one
serving

(A) Noodles

- Dry: Noodles in plastic bag 100 g, noodles in container 30 g

- Non-dry : 200 g

(B) Korean cold noodles

- dry : 100 g

- non-dry : 200 g

(C) Starch noodles : 20 g

(D) Fried noodles

- Noodles in plastic bag : 120 g
- Noodles in container : 80 g

(E) Pasta

- dry : 100 g
- non-dry : 200 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

Sterilized products shall be classified and labelled as “sterilized product,” “ethyl alcohol-treated product.”

16) Teas

A) Types

Leached tea, liquid tea, solid tea

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date (sterilized liquid products shall comply with the sell-by date or date of minimum durability)

(5) Contents

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Leached tea : 200 ml

(B) Liquid tea : 200 ml

(C) Solid tea : 200 ml

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

- (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Other (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements
- (A) Leached teas may be classified in accordance with characteristics and labelled as green tea, oolong tea, black tea, and processed grain tea.
 - (B) Products consumed after being diluted and dissolved shall be labelled with the dilution rate or dilution volume.
 - (C) Fruit tea products that use at least two types of fruit as ingredient shall not use the name of a single ingredient as the product name.

17) Coffee

A) Labelling requirements

- (1) Product name
- (2) Food type
- (3) Name and address of business
- (4) Expiration date (sterilized liquid products shall be labelled with the expiration date or date of minimum durability)
- (5) Content and calories corresponding to the content (Calories shall be labelled in brackets after the content. Roasted coffee and instant coffee need not provide the calories information.)
- (6) Name of ingredient
- (7) Nutritional components and the recommended amount for one serving (except for roasted coffee and instant coffee) : 200 ml
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)

- (C) Others (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements
 - (A) Liquid products shall be labelled with the content of coffee beans. When extracted, the solid content or mixing content shall be labelled.
 - (B) Products with at least 90% of caffeine content removed may be labelled as “decaffeinated product.”

18) Beverages

A) Types

(1) Fruit and vegetable beverages

Concentrated fruit/vegetable juice (or fruit/vegetable powder),
fruit/vegetable juice, fruit/vegetable beverage

(2) Soft drinks

Soft drinks, carbonated water

(3) Soy milk

Soy milk liquid, soy milk, powder soy milk, other soy milk

(4) Fermented drinks

Lactic acid bacteria drinks, yeast drinks, other fermented drinks

(5) Ginseng and red ginseng drinks

(6) Other drinks

Mixed drinks, drink base

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date (Sterilized products shall comply with sell-by date or date of minimum durability)

(5) Content and calories corresponding to the content (calories shall be

labelled in brackets following the content)

(6) Name of ingredient

(7) Nutritional components and the recommended amount for one serving

(A) Fruit/vegetable drinks

- Concentrated fruit/vegetable juice (or fruit/vegetable powder) :

200 ml

- Fruit/vegetable juice : 200 ml

- Fruit/vegetable drinks : 200 ml

(B) Soft drinks : 200 ml

(C) Soy milk : 200 ml

(D) Fermented drinks : 100 ml

(E) Ginseng, red ginseng drinks : 150 ml

(E) Other drinks

- Mixed drinks : 200 ml

- Drink base : 150 ml

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Other (limited to the corresponding cases)

(13) Allergens (limited to the corresponding cases)

(14) Radiation exposure (limited to the corresponding cases)

(15) GMOs (limited to the corresponding cases)

(16) Other labelling requirements

(A) Common matters

Drinks with properties (no color, etc.) similar to drinking water shall not use a product name such as “○○ water” that might be mistaken or confused for drinking water, except for carbonated water and when a food type is labelled with a font over 14 pt on the principal display panel.

(B) Fruit/vegetable drinks

Non-heated products shall be labelled as so.

(C) Soft drinks

Among soft drinks, products with sugar calories per 400ml lower than 2kcal may be labelled with the term “diet.”

(D) Soy milk

- Other soy milk with a pH value (pH) under 4.6 shall be labelled

with its pH.

- It shall be classified in accordance with the heating process method, etc. and labelled as a “sterilized product.”
- Products containing fruit/vegetable juice shall be labelled with the content.

(E) Fermented drinks

Sterilized products shall be labelled as so.

(F) Ginseng/red ginseng drinks

Ginseng/red ginseng drinks shall be classified and labelled as ginseng drink or red ginseng drink.

(G) Other drinks

Powder type drink bases shall be labelled as powder products and shall not use the terms “natural,” “fresh” or “concentrated.” When 100% natural scent is used, the labelling of “natural ○○scent added” may be used.

(H) Exceptional cases for labelling requirements

Beverages to be labelled additionally with date of manufacturing can be labelled as so on the lid, presenting only specific year and month of manufacturing.

19) Special purpose food

A) Types

- (1) Baby formula
- (2) Formula for growth period
- (3) Cereal formula for infant/baby
- (4) Other infant/baby foods
- (5) Food for special medical purposes

Balanced nutritious food for patient, food for diabetic, food for patient with kidney disease, hydrolyzed food for patient with enteropathy, nutrition and food for medical use designed to deliver nutrition, food for patient with inborn errors of metabolism, specially manufactured food for infant and baby, viscosity-enhancing food for patient with dysdipsia.

- (6) Diet formula
- (7) Food for pregnant or breastfeeding women

B) Labelling requirements

- (1) Product name
- (2) Food type
- (3) Name and address of business
- (4) Sell-by date

- (5) Content and calories corresponding to the content (calories shall be labelled in brackets following the content)
- (6) Name of ingredient
- (7) Nutritional components and the recommended amount for one serving
 - (A) Baby formula
 - (B) Formula for growth period
 - (C) Cereal formula for infant/baby
 - (D) Other foods for infant/baby
 - (E) Food for special medical purposes, etc.
 - (F) Diet formula : 40 g
 - (G) Food for pregnant or breast-feeding women : 20 g
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Other (limited to the corresponding cases)

- (13) Allergens (limited to the corresponding cases)
- (14) Radiation exposure (limited to the corresponding cases)
- (15) GMOs (limited to the corresponding cases)
- (16) Other labelling requirements

(A) Common matters

- In accordance with Article 7 of the Act, the nutritional components defined in the food standard specs shall be labelled in accordance with the “Labelling Method for Nutritional Components.” In this case, the nutritional components whose standard value is not set, baby formula, formula for infant/baby, and food for baby/infant (0~36 months) among the food for special medical purposes, etc. shall only be labelled with the name and content of nutritional components (common matters for special purpose food).
- The name of a component shall not be used as the product name (except for food for special medical purposes, etc., diet formula, and food for pregnant/breastfeeding women)

(B) Baby formula

The amount and method for feeding babies shall be labelled.

(C) Formula for growth period

The amount and method for feeding babies and infants aged 6

months and above shall be labelled.

(D) Cereal formula for baby/infant

The amount and method for feeding babies and infants in their weaning stage shall be labelled.

(E) Other foods for infant/baby

The amount and method for feeding babies and infants in their weaning stage shall be labelled.

(F) Foods for special medical purposes, etc.

- The recommended amount of intake and intake method for the characteristics of each product shall be labelled.
- Treatment effects, etc. shall not be labelled.
- Labelling of “Shall be used according to doctor’s direction,” etc.

(G) Diet formula

The recommended amount of intake and intake method shall be labelled.

(H) Food for pregnant and breastfeeding women

The recommended amount of intake and intake method shall be labelled.

20) Fermented soy products

A) Types

(1) Fermented soy lump

Korean fermented soy lump, improved fermented soy lump

(2) Korean soy sauce

Conventional Korean soy sauce, improved Korean soy sauce

(3) Brewed soy sauce

(4) Acid hydrolyzed soy sauce

(5) Enzymatically processed soy sauce

(6) Mixed soy sauce

(7) Korean soybean paste

(8) Soybean paste

(9) Seasoned soybean paste

(10) Red pepper paste

(11) Seasoned red pepper paste

(12) Black soybean paste

(13) Fermented bean paste

(14) Mixed paste

(15) Other fermented soybean products

B) Labelling requirements

(1) Product name

- (2) Food type
- (3) Name and address of business
- (4) Sell-by date or date of minimum durability (sell-by date for fermented soybean lump)
- (5) Content and calories corresponding to the content (Calories shall be labelled in brackets after the content. Korean fermented soy lump, conventional Korean soy sauce, korean soybean paste, and fermented bean paste need not provide the calories information.)
- (6) Name of ingredient
- (7) Nutritional components and the recommended amount for one serving (Korean fermented soy lump, conventional Korean soy sauce, korean soybean paste, and fermented bean paste excluded)
 - (A) Fermented soy lump
 - (B) Korean soy sauce : 5 ml
 - (C) Brewed soy sauce : 5 ml
 - (D) Acid hydrolyzed soy sauce : 5 ml
 - (E) Enzymatically processed soy sauce : 5 ml
 - (F) Mixed soy sauce : 5 ml
 - (G) Korean soybean paste : 10 g
 - (H) Soybean paste : 10 g
 - (I) Seasoned soybean paste : 10 g

- (J) Red pepper paste : 10 g
- (K) Seasoned red pepper paste : 10 g
- (L) Black soybean paste : 15 g
- (M) Fermented bean paste : 20 g
- (N) Mixed paste : 15 g
- (O) Other fermented soybean products : 10 g
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Others (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements
 - (A) Mixed soy sauce made by mixing an undiluted solution of brewed soy sauce with an undiluted solution of acid hydrolyzed soy sauce, undiluted solution of Korean soy sauce, or

enzymatically processed soy sauce shall be labelled with the mixing ratio. In this case, the total content of nitrogen for each soy sauce mixed shall be labelled together.

- (B) The content of red pepper powder for red pepper paste shall be labelled with at least 12 pt font on the principal display panel.
- (C) Mixed paste shall be labelled with the name and content of the paste used as an ingredient. Sterilized products shall be labelled as so.
- (D) Powder paste products shall be labelled as “powder product” and with the use concentration or dilution rate.

21) Seasoned foods

A) Types

(1) Vinegar

Fermented vinegar, diluted acetic acid, other vinegar

(2) Sauce

(3) Tomato ketchup

(4) Ca-re (Curry)

Ca-re(Curry) powder, ca-re(curry)

(5) Red pepper powder or shredded red pepper

Red pepper powder, shredded red pepper

(6) Spice processed product

Natural spice, spice manufactured products

(7) Complex seasoned foods

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date (sell-by date or date of minimum durability for vinegar and sterilized ca-re(curry) products)

(5) Contents

(6) Name of ingredient

- (7) The recommended amount for one serving
 - (A) Vinegar : 5 ml
 - (B) Sauces
 - (C) Tomato ketchup : 10 g
 - (D) Ca-re (Curry)
 - retort food : 200 g
 - others : 25 g
 - (E) Red pepper powder or shredded red pepper
 - (F) Spice processed product
 - (G) Complex seasoned foods
- (8) Material of container or package
- (9) Item report number
- (10) Name and content of component (limited to the corresponding cases)
- (11) Storage method (limited to the corresponding cases)
- (12) Precautions
 - (A) Labelling for reporting false or unsanitary foods
 - (B) Allergens (limited to the corresponding cases)
 - (C) Other (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

(A) Vinegar

- The content of acetic acid shall be labelled.
- Fermented vinegar shall be labelled with the name and content of ingredient such as fruit and grain mash, fruit wine, fruit juice, grain wine, grain mash, alcohol, beverages, etc. and the name of the corresponding ingredient may be used in the product name.

(B) Sauce

- Products that went through a sterilization or pasteurization process shall be classified and labelled as “sterilized products” or “pasteurized product.”
- The name inherent to the product of single products such as black pepper, white pepper, cinnamon, cloves, etc. shall be classified and labelled in brackets following the natural spice.

(C) Spice processed foods

Dried or sterilized products shall be classified and labelled as “dried product” or “sterilized product.”

(D) Complex seasoned foods

Products for general consumers shall be labelled with the cooking method.

22) Dressings

A) Types

Dressing, mayonnaise

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Expiration date

(5) Content amount

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Dressing : 15 g

(B) Mayonnaise : 10 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

- (C) Others (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)

23) Kimchi

A) Types

Kimchi seasoning, napa cabbage kimchi, other kimchi

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date or date of minimum durability

(5) Contents

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Kimchi seasoning

(B) Napa cabbage kimchi : 40 g

(C) Other kimchi

- Watery kimchi : 60 g

- Other kimchi : 40 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

(A) A proper noun may be used for kimchi products.

(B) Kimchi products shall be classified in accordance with sterilization and labelled as “sterilized product” or “non-sterilized product.”

24) Salted seafood

A) Types

Salted seafood, seasoned seafood, fish sauce, *sikhae* (fermented fish with grains)

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date or date of minimum durability

(5) Contents

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of component (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(12) Radiation exposure (limited to the corresponding cases)

- (13) GMOs (limited to the corresponding cases)
- (14) Other labelling requirements
 - (A) The content of table salt shall be labelled.
 - (B) Seasoned fish sauce may be labelled with the content of the undiluted solution and the name of the ingredient added.
 - (C) When a manufacturer releases salted seafood after defrosting it, they should label the product with the date of manufacture, defrosted date, and sell-by date after defrosting set within the sell-by date as a frozen food, storage method after defrosting, and precautions. In this case, a sticker, label, or tag may be used, but they should be attached firmly so that they do not fall off.
 - (D) When a manufacturer wishes to release salted seafood after defrosting, it shall be labelled “This product is a defrosted frozen food, so do not re-freeze it.”

25) Preserved foods

A) Types

Pickled, preserved (in sugar)

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date or date of minimum durability

(5) Contents

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Pickled

- Pickled vegetables : 15 g

- Other corresponding foods : 25 g

(B) Preserved in sugar : 25 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding content)

(11) Storage method (limited to the corresponding content)

(12) Precautions

- (A) Labelling for reporting false or unsanitary foods
- (B) Allergens (limited to the corresponding content)
- (C) Others (limited to the corresponding content)
- (13) Radiation exposure (limited to the corresponding content)
- (14) GMOs (limited to the corresponding content)
- (15) Other labelling requirements

(A) Mixed preserved foods shall be labelled as “mixed preserved” with the name of the ingredient (name of component) whose content is high, excluding table salt, fermented soy product, and sugar, on the front. The name of the mixed ingredient and its content ratio (%) shall also be labelled.

(B) Preserved foods shall be labelled as “sterilized product” or “pasteurized product” in accordance with the heating process method.

C) Special case of application for labelling requirements

When preserved foods (limited to pickled radish) use a sanitary box, only the name and address of the business shall be labelled on the sanitary box.

26) Braised foods

A) Types

Braised farm products, braised fish products, braised livestock products

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date (sterilized products shall comply with the sell-by date or date of minimum durability)

(5) Content amount

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of component (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(12) Radiation exposure (limited to the corresponding cases)

(13) GMOs (limited to the corresponding cases)

(14) Other labelling requirements

(A) Mixed braised foods shall be labelled as “mixed braising” with the name of the ingredient whose content is high, excluding table salt, fermented soy product, and sugar, on the front. The name of the mixed ingredient and its content ratio (%) shall also be labelled.

(B) Braised foods shall be labelled as “sterilized product” or “pasteurized product” in accordance with the heating process method.

27) Alcoholic beverages

A) Types

Unrefined rice wine, herbal liquor, refined rice wine, beer, fruit wine, soju, whiskey, brandy, general distilled spirits, liquor, other alcoholic beverages, ethyl alcohol

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Date of manufacture (sell-by date for unrefined rice wine and herbal liquor and sell-by date or date of minimum durability for beer). The date of manufacture may be omitted when the date of manufacture or date bottled is labelled.

(5) Contents

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of component (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

- (A) Labelling for reporting false or unsanitary foods
- (B) Allergens (limited to the corresponding cases)
- (C) Others (limited to the corresponding cases)
- (12) Radiation exposure (limited to the corresponding cases)
- (13) GMOs (limited to the corresponding cases, except for cases such as distilled spirits which have no genetically modified DNA or protein)

(14) Other labelling requirements

(A) Common matters

The ethanol content shall be labelled on alcoholic beverages.

(B) Unrefined rice wine

- Sterilized products shall be labelled as “sterilized unrefined rice wine.”
- When starch is the single ingredient, it shall be labelled as 100% starch ingredient.

(Example) 100% rice was used as starch ingredient.

Only rice was used as starch ingredient.

Starch ingredient: 100% rice

(C) Herbal liquor

Sterilized products shall be labelled as “sterilized herbal liquor.”

(D) Refined rice wine

When all ethanol acquired through fermentation comes from white

rice, the term “pure” may be used.

(E) Beer

- Beer may be labelled as light beer or dark beer in accordance with color. Beer not heat processed may be labelled as draft beer.
- Beer with less than 30 calories (kcal) per 100 ml may be labelled with the term “light.”

(F) Fruit wine

- Fruit wine may be classified in accordance with the type of ingredient and labelled as grape wine, apple wine, strawberry wine, etc. Grape wine may be labelled as red wine, white wine, or rose wine in accordance with color.
- Products that contain carbon dioxide gas shall be labelled as so.

(G) Soju

When an alcoholic beverage manufactory or container injection manufactory, installed in accordance with Article 6 of the “Liquor Tax Act,” manufactures and processes the same soju, the same name of the ingredient may be labelled.

(H) Whiskey

- Products that use a raw alcoholic beverage shall be labelled with the content ratio of the raw alcoholic beverage.
- Whiskey products may be labelled with a specific proper name,

etc. in accordance with the composition or producer of the raw alcoholic beverage.

(I) Brandy

- Products that use a raw alcoholic beverage shall be labelled with the content ratio of the raw alcoholic beverage.
- Brandy products may be labelled with a specific proper name, etc. in accordance with the composition or producer of the raw alcoholic beverage.

(J) General distilled spirits

- Products that use a raw alcoholic beverage shall be labelled with the content ratio of the raw alcoholic beverage.
- Kaoliang wine, rum, vodka, gin, etc. may be labelled with a specific proper name, etc. in accordance with the composition or producer of the raw alcoholic beverage.

(K) Liquor

Products may be labelled with a specific proper name, etc. in accordance with the composition or producer of the raw alcoholic beverage, such as ginseng wine, plum wine, Siberian ginseng wine, etc.

(L) Other alcoholic beverages

(M) Ethyl alcohol

C) Special cases of application of labelling requirements

- (1) For the product name of alcoholic beverages, labelling in Chinese characters or a foreign language may be larger than that in Korean.
- (2) For ethyl alcohol and distilled spirits (soju, whiskey, brandy, general distilled spirits, liquor), the labelling of allergens may be omitted.
- (3) For ethyl alcohol and distilled spirits (soju, whiskey, brandy, general distilled spirits, liquor), names of mixed ingredient can be omitted. Instead, the ethyl alcohol and the undiluted liquid shall be labelled with ingredient and food additives used after distillation.
(Example) Soju liquid, Whiskey liquid, Brandy liquid, Vodka liquid

28) Dried fish and shells

A) Type

Flavored dried seafood, dried seafood, other dried seafood

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) sell-by date

(5) Content amount

(6) Name of ingredient

(7) The recommended amount for one serving

(A) Flavored dried seafood : 15 g

(B) Dried seafood : 15 g

(C) Other dried seafood : 15 g

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

- (B) Allergens (limited to the corresponding cases)
- (C) Others (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements

The name of fish or shells used as ingredient shall be labelled.

29) Other foods

A) Types

(1) Peanuts or nut processed products

Peanut butter, peanut or nut processed products

(2) Capsule

(3) Starch

Starch, other starch

(4) Fruit/vegetable processed products

(5) Seasoned laver

(6) Fried foods

(7) Honey

Honeycomb honey, honey

(8) Imitation cheese

(9) Vegetable cream

(10) Extract processed foods

Extract food, extract processed foods

(11) Corn processed products for popcorn

(12) Table salt

Sea salt, reproduced salt, smoked salt, refined salt, other salt,
processed salt

(13) Flour

Flour, nutrition enhanced flour, other flour

(14) Steamed rice

(15) Raw food

Raw food products, products containing raw food

(16) Cereals

(17) Ice

Edible ice, ice for fishery

(18) Instant and convenience food

Instant-intake food, instant cooking food, fresh convenience food

(19) Mushroom processed food

Mushroom body processed food, mushroom mycelium processed food

(20) Soft-shelled turtle processed food

Soft-shelled turtle powder, soft-shelled turtle powder products, soft-shelled turtle oil products

(21) Yeast food

Dried yeast, dried yeast products, yeast extract products

(22) Enzyme food

Products containing grain enzymes, products containing embryo yeast, products containing fruit/vegetable enzymes, other products containing vegetable enzymes

(23) Pollen processed foods

Processed pollen, pollen extract, pollen products, pollen extract products

(24) Royal jelly processed foods

Raw royal jelly, freeze-dried royal jelly, royal jelly products

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date (date of manufacture for edible salt and ice, sell-by date or date of minimum durability for starch, honey, and flour, date of manufacture or sell-by date for lunchbox, gimbab, hamburger, sandwich, sushi among instant-intake foods)

(5) Content and calories corresponding to the content (calories shall be labelled in brackets following content, only for gimbab, hamburger, sandwich)

(6) Name of ingredient

(7) Nutritional components (among instant-intake foods, limited to kimbab, hamburgers, and sandwiches) and the recommended amount for one serving

(A) Peanut or nut processed products

- Peanut butter : 5 g
- Peanut or nut processed products : 10 g
- (B) Capsule
- (C) Starch
- (D) Fruit/vegetable processed products
 - Dried fruits : 5 g
 - Others : 30 g
- (E) Seasoned laver
 - Seasoned laver : 4 g
 - Salted laver : 10 g
- (F) Fried foods
- (G) Honey : 20 g
- (H) Imitation cheese : 20 g
- (I) Vegetable cream : 5 g
- (J) Extract processed foods : 80 g
- (K) Corn processed products for popcorn : 30 g
- (L) Table salt
- (M) Flour
- (N) Steamed rice
- (O) Raw food : 40 g
- (P) Cereals : 30 g

(Q) Ice

(R) Instant intake and convenience food

- Lunch boxes, gimbap, etc. : One meal (one meal) : 1식
- Hamburger, sandwich : 150 g
- Other corresponding foods : One meal

(8) Material of container or package

(9) Item report number

(10) Name and content of component (limited to the corresponding cases)

(11) Storage method (limited to the corresponding cases)

(12) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

(C) Others (limited to the corresponding cases)

(13) Radiation exposure (limited to the corresponding cases)

(14) GMOs (limited to the corresponding cases)

(15) Other labelling requirements

(A) Peanuts or nut processed products

Peanut butter shall be labelled with the content of peanuts.

(B) Starch

- Starch shall be used in the product name.

- Starch products shall be classified in accordance with the component of the ingredient and labelled as corn starch, potato starch, sweet potato starch, wheat starch, rice starch, tapioca starch, or acorn starch.

(C) Fruit/vegetable processed products

The name of ingredient of fruits or vegetables used and their content shall be labelled. The labelling of content may be omitted when the product is packed in a transparent package in which food is simply cut or contained as they are so that the contents can be physically checked.

(D) Honey

Honey products shall be classified in accordance with the type of main honey source and labelled as acacia honey, chestnut honey, or other honey.

(E) Imitation cheese

Imitation cheese shall be labelled to not be mistaken for natural or processed cheese.

(F) Vegetable cream

Vegetable cream shall be labelled to not be mistaken for dairy processed products.

(G) Extract processed foods

- Extract processed foods shall be classified in accordance with heating process method, etc. and labelled as “sterilized product” or “non-sterilized product.”
- The name and content of each extract used as ingredient shall be labelled.
- They shall not be labelled to be mistaken for special purpose food, and there shall be no labelling related to health.

(H) Table salt

- Edible sea salt shall be in compliance with 31) Labelling Requirements for Natural State Foods and labelled to indicate that it is edible.
- Processed salt manufactured by adding food additives shall be labelled with the name and content of the food additives added.

(I) Steamed rice

Steamed rice shall be labelled in the product name.

(J) Raw food

Raw food shall be classified in accordance with drying method and classified as freeze-dried, naturally dried, or pneumatic dried.

(K) Ice

It shall be classified and labelled as edible ice or ice for fishery.

(L) Instant intake/convenience food

Among instant intake food, lunch boxes, gimbap, hamburgers, sandwiches, and sushi shall be labelled with the specific time and date of manufacturing. The date of manufacture shall be labelled with the date and time, and the sell-by date shall be labelled as “until ○○(m) ○○(d) ○○(y) ○○ (time),” “until ○○ (date) ○○ (time),” or “until ○○ (m). ○○(d). ○○ (y) 00:00.”

30) General processed foods outside the standard

A) Types

Grain processed products, pulses processed products, root and crops processed products, starch processed products, edible oils and fats processed products, saccharide processed products, fish product processed products, other processed products

B) Labelling requirements

(1) Product name

(2) Food type

(3) Name and address of business

(4) Sell-by date

(5) Contents

(6) Name of ingredient

(7) Material of container or package

(8) Item report number

(9) Name and content of component (limited to the corresponding cases)

(10) Storage method (limited to the corresponding cases)

(11) Precautions

(A) Labelling for reporting false or unsanitary foods

(B) Allergens (limited to the corresponding cases)

- (C) Others (limited to the corresponding cases)
- (13) Radiation exposure (limited to the corresponding cases)
- (14) GMOs (limited to the corresponding cases)
- (15) Other labelling requirements
 - (A) The name of the food group, food variety, and food type of the food standard specs defined by Article 7 of the Act shall not be labelled.
 - (B) Fried or oil treated food shall be labelled as “fried/oil-treated food” and sterilized or pasteurized products shall be labelled as “sterilized product” or “pasteurized product.”

31) Natural state food

A) Types

Farm products, forest products, livestock products, fish products

B) Labelling requirements

(1) Product name (name of item or content)

(2) Business name (name of manufacturer or manufacturing group, name of importer and seller in the case of imported food)

(3) Date of manufacture (packaged date or production year)

(4) Contents

(5) Storage method (limited to the corresponding cases)

(6) Precautions (limited to the corresponding cases)

(7) Genetically modified farm, forest, fish products shall follow the rules of The labelling requirements of GMOs.

(8) Other labelling requirements

Defrosted fish products shall be labelled the date of refrigerated display with "thawed" sign. In such case, the sign can be presented separately from the products.

C) Special cases of application of labelling requirements

(1) The Korean labelling of farm, forest, livestock and fish products packed (excluding vacuum packaging) in vinyl wrap, etc. to preserve contents that can be physically checked may be omitted.

- (2) The Korean labelling of farm, forest, livestock and fish products in a natural state imported without a container or package may be omitted.
- (3) Defrosted fish products shall be labelled with a “defrosted” mark and the starting date of cold display. In this case, the labelling of the defrosting mark, etc. of the defrosted fish products may be labelled using a separate sign.

2. Food Additives

A. Food additives

1) Labelling requirements

A) The product name (name defined in the “Food Additives Code”) shall be used or the name of the food additive shall be included in the product name.

(Example) Sodium benzoate, ○○○ sodium benzoate, or ○○○
(sodium benzoate)

B) Name and address of business

C) Date of manufacture

D) Contents

E) Name of ingredient of component

F) Material of container or package

G) Item report number

H) Storage method and use standard (when it is difficult to label such information, a QR code or title page may be used) (limited to the corresponding cases)

I) Precautions

- Allergens (limited to the corresponding cases)

- Others (limited to the corresponding cases)

J) Genetically modified food additives (limited to the corresponding

cases)

K) Other labelling requirements

- Chemical synthetics shall be labelled as “chemical synthetic food additives.”
- A formulation with mixed or diluted tar color shall be labelled with a “mixed” or “diluted” mark and the name of the actual color.
- Food additives mixed only with chemical synthetics (except for those used for fragrance) shall be labelled with the name and content of the chemical synthetics mixed.
- The natural color formulation and vitamin formulation shall each be labelled with a color value and titer.

B. Mixed preparations

1) Labelling requirements

A) Product name

B) Name and address of business

C) Date of manufacture

D) Contents

E) Name of ingredient or component

F) Material of container or package

G) Item report number

H) Storage method and use standard (when it is difficult to label such information, a QR code or title page may be used) (limited to the corresponding cases)

I) Precautions

- Allergens (limited to the corresponding cases)

- Others (limited to the corresponding cases)

J) Genetically modified food additives (limited to the corresponding cases)

J) Other labelling requirements

- Mixed preparation products shall indicate the specific name of the mixed preparations according to II. 4. B of The Standards and Size of Food Additives.

- A formulation with mixed or diluted tar color shall be labelled with a “mixed” or “diluted” mark and the name of the actual color.

C. Food contact surface sanitizing solutions

1) Labelling requirements

A) Product name

B) Name and address of business

C) Date of manufacture

D) Contents

E) Name of ingredient or components (limited to the name and content of active component)

F) Material of container or package

G) Item report number

H) Storage method and use standard (when it is difficult to label such information, a QR code or title page may be used) (limited to the corresponding cases)

- Directions: How to dilute product, directions for each object to be sterilized/sanitized, amount, etc.

I) Precautions (limited to the corresponding cases)

J) Other labelling requirements

- Shall be labelled as “Sanitizer/fungicide for utensils, etc.”

3. Utensils, containers and packages

1) Labelling requirements

A) Name and address of business

When not produced as per order of a company registered for food sales or food additives sales or when a food or food additives manufacturer manufactures in order to add in their own products.

Example of name of business: Name of manufacturer, name of sales stores specializing in distribution, name of importing sales store

B) Material name (limited to synthetic resin or rubber)

It shall be classified in accordance with the material and labelled as polyvinyl chloride, polyethylene, polypropylene, polystyrene, polyvinylidene chloride fiber, polyethylene terephthalate, phenolic resin, silicon rubber, etc. as listed in the “Standards and specifications for Utensils.” In this case, the material names shall be labelled in abbreviation.

C) The words “For food” or labelling of “Utensils design for food” in [Figure 5] (limited to utensils)

- Items subject to labelling: The term utensils (hereinafter referred to as “utensils for food” in Article 2 (4) of the “Food Sanitation Act.” The items delivered to food manufacturing and processing businesses, instant sales manufacturing and processing businesses,

or food additives manufacturing businesses and used as pack containers for products are excluded.

- Location of labelling: In accordance with II. 1. A., the label shall be labelled on the minimum sales unit container/package of a product or on the product itself.
- Labelling method: Label with ink, carving, or stamp. The principal labelling method is to label with ink, carving, or stamp, but when none of them is possible given the characteristics of a product, a sticker or tag may be used.

D) Precautions (limited to the corresponding cases)

E) Other labelling requirements

- Plastic cling wrap for packaging food shall be labelled with the name of the ingredient used in manufacturing and the name of additives such as plasticizer, stabilizer, antioxidant, etc.
- A starch utensils, containers and packages for non-waterproofing shall be labelled as “non-waterproof starch.”
- For pressure cookers, when they are appropriately labelled in accordance with the “Quality Control and Safety Management of Industrial Products Act,” they shall be considered as labelled in accordance with the same labelling standard.
- Glass utensils for heating and cooking shall be classified and

labelled as for grill, for oven, for microwave, or for boiling.

- A synthetic resin utensils, containers and packages used in a microwave shall be classified and labelled as “for microwave.”

2) Special cases of application of labelling requirements

- A) The labelling of material of an utensils, container, or package shall only be indicated for the material of the part that directly contacts food.

Supplementary Provisions <No. 2016-45, 2016.6.13>

Article 1 (Enforcement date) ① This announcement is to be enforced from January 1, 2018.

② Despite paragraph 1, among the labelling requirements of B. 27), the revised regulations regarding “ethyl alcohol” shall be enforced from the date of announcement; among the labelling requirements in III. 1. B. and III. 2., the revised regulations regarding item report number for the new report items shall be enforced from Jan. 1, 2017; and among III. 1. A., the establishment and revision of regulations with regards to the recommended amount for one serving comes into effect since Jan. 1, 2017.

③ Despite paragraph 1, the revised regulations of III. 3. 1) C) shall be enforced from the date defined by the following sections:

1. Metal: Jan. 1, 2015
2. Rubber: Jan. 1, 2016
3. Synthetic resin: Jan. 1, 2017
4. Other materials and products composed of materials that come into contact with at least two kinds of food: Jan. 1, 2018

Article 2 (Applicable example) This announcement applies to the food, food additives, utensils, container, and package (hereinafter referred to as “food, etc.”) manufactured, processed, or imported (including food

loaded for import, same hereinafter) for the first time from the enforcement date of this announcement. Food manufactured, processed, or imported before the enforcement of this announcement shall be applied to this announcement upon demand.

Article 3 (Interim measures) Food that has already been manufactured, processed, or imported at the time of the enforcement of this announcement can be labelled in accordance with the previous regulations as late as Dec. 31, 2018. In such case, the products can be sold until their sell-by date or displayed or transported for sales purposes, or used for business.

However, in relation to III. 1. A., the establishment and revision of regulations, manufactured, processed, or imported products can be labelled in accordance with the previous regulations as late as Dec. 31, 2017.

[Appendix 1] Detailed Labelling Standard for Each Labelling Requirements

1. Food (including imported food)

A. Product Name

- 1) The product name is the name inherent to the product and shall be labelled with the name reported to the permitting agency (reporting agency in the case of imported food).
- 2) Expressions such as business name, logo, or trademark may be used in the product name.
- 3) The name of an ingredient or component may be used as a product name or as part of a product name in the following cases:
 - A) When using the name of an ingredient or component used when manufacturing or processing food as a product name or as part of a product name or when combining the names of two or more materials to use as a product name or as part of a product name, the corresponding name of the ingredient (the content of the ingredient and the solid content contained in that ingredient or the mixing ratio in percentage shall be labelled together if the ingredient is an extract or filtrate) or the component and its content (percentage, weight, volume) shall be labelled on the principal

display panel with at least 14 pt font. When the font size of a product name is smaller than 22 pt, it shall be labelled with 7 pt or bigger font.

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

(Example) Strawberry ○○ (Strawberry extract ○○%)

(Solid content ○○% or mixing ratio ○○%)

B) When using the names of synthetic flavors used to make the “taste” or “scent” as a product name or as part of a product name, the word “scent” shall be used after the name of the ingredient or component in a font size that is the same as or larger than the product name and the labelling of “artificial ○○ scent added (containing)” or “synthetic flavors added (containing)” shall be added.

(Example) Strawberry scented candy

(artificial strawberry scent added)

(C) When using a name that refers collectively to various ingredients, including fruits, vegetables, fish, seafood, meat, etc. as a product name or as part of a product name, the sum of two or more ingredients (e.g., apple, pear, grape, etc. for fruit) shall be at least 15%, with living organisms as the standard. In this case, the name and content of that ingredient shall be labelled in the labelling of the

name of the ingredient.

(Example) Product name: ○○ fruit

Name of ingredient: Apple ○○%, pear ○○%, etc.

- D) Foods such as *ogokbab* (five-grain rice), *sujeonggwa* (persimmon punch), *sikhye* (sweet rice drink), etc. whose components are commonly used as a common name as they contain an adequate amount of ingredients traditionally used or a component such as “*gim*” (laver) in “*gimbab*” manufactured in accordance with the traditional customs of dietary life may be used as a product name or as part of a product name.
- 4) The Korean labelling of the imported product in the exporting country shall be labelled or translated and labelled in accordance with the Korean Orthography of Foreign Languages, and the translated product name shall be in compliance with the labelling standard.
- 5) The following expressions shall not be used in the product name:
- A) Expressions that mislead or confuse consumers
 - B) Expressions that might be mistaken for or confused with other food types. In this case, the types defined in other acts, such as the “Functional Health Foods Act” and the “Livestock Products Sanitary Control Act” shall be included. Instant intake food, instant cooking food, sauces, and dressings shall be excluded when their food type

and use are clearly labelled.

- C) Expressions corresponding to false or exaggerated labelling or advertising as provided by Article 8 of the Enforcement Regulations.

B. Name and Address of Business

1) The labelling requirements for the name and address of a business are as follows:

A) Food, etc. manufacturing and processing business: The name and address registered or submitted to the reporting agency upon business registration or business report shall be labelled. The location for refund and exchange may replace the location of the business. When a food manufacturer and processor who lacks manufacturing and processing facilities consigns the manufacturing and processing of food to a person who reported a business for manufacturing and processing food, the name and address of the consigned business shall be labelled.

B) Food subdividing business, sales business specializing in distribution: The name and location of a business submitted to a reporting agency upon business report shall be labelled with the name and address of the manufacturing and processing business of the corresponding food. In this case, the location for refund and exchange may replace the location of the business.

(Example) Food subdividing business (or sales business specializing in distribution): Name and address of business
Manufacturing business: Name and address of business

C) Food, etc. importing and sales business: The name and address of a business submitted to concerned authorities upon business report shall be labelled with the name and address of the manufacturing business of the corresponding food. When the name of a manufacturing business is labelled in a foreign language, it may not be separately labelled in Korean.

(Example) Importing sales business: Name and address of business

Manufacturing business: Name of business

2) When labelling the name and address of other sales businesses, the font size shall be the same as or bigger than that of the name of the manufacturing business as provided in A).

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

Manufacturing business: Name and address of business

C. Date of manufacture

- 1) The date of manufacture shall be labelled as “○○(Y) ○○(M) ○○(D),” “○○. ○○. ○○,” “○○○○(Y) ○○(M) ○○(D)” or “○○○○. ○○. ○○.”
- 2) When it is difficult to label the date of manufacture on the principal display panel or information panel, the address of the labelling of the date of manufacture shall be indicated in the corresponding space.
- 3) When the order of the labelling of “year, month, date” of the date of manufacture of imported food, etc. of the exporting country differs from the standard provided in 1), the labelling order of “year, month, date” shall be exemplified so that consumers can easily recognize it.
- 4) When the date of manufacture of food that is not subject to the labelling of date of manufacture, such as farm, forest, and livestock products, etc. in a natural state is labelled, the labelled date of manufacture shall not be erased or changed.

D. Sell-by date or Date of Minimum Durability

- 1) The sell-by date shall be labelled as “until ○○(y) ○○(m) ○○(d),” “until ○○. ○○. ○○,” “until ○○○○(y) ○○(m) ○○(d),” “until ○○○○. ○○. ○○,” or “sell-by date: ○○○○(y) ○○(m) ○○(d).”
- 2) When labelling the sell-by date using the date of manufacture, it may be labelled as “until ○○(d) from the date of manufacture,” “until ○○(m) from the date of manufacture,” “until ○○(y) from the date of manufacture” or “sell-by date: ○○ days from the date of manufacture.”
- 3) When the date of manufacture is automatically labelled with the manufacturing, processing, and packing processes of a product in automated facilities, the sell-by date may be labelled as “until ○○(m) ○○(d) ○○ (time)” or “until ○○. ○○. ○○ 00:00.”
- 4) The date of minimum durability shall be labelled as “○○(y) ○○(m) ○○(d),” “○○. ○○. ○○”, “○○○○(y) ○○(m) ○○(d),” or “○○○○. ○○. ○○.”
- 5) When labelling the date of minimum durability using the date of manufacture, it may be labelled as “○○ days from the date of manufacture,” “until ○○(m) from the date of manufacture,” or “until ○○(y) from the date of manufacture.”

- 6) When it is difficult to label the sell-by date or the date of minimum durability on the principal display panel or information panel, the location of the sell-by date or the date of minimum durability shall be indicated in the corresponding space.
- 7) When the order of the labelling of “year, month, date” of the sell-by date or the date of minimum durability of imported food, etc. of the exporting country differs from the standard provided in A) or D), the labelling order of “year, month, date” shall be exemplified so that consumers can easily recognize it. When only “year and month” are labelled, the “date” shall be labelled as the first of the corresponding “month” labelled on the product.
- 8) When importing products not labelled with an sell-by date or date of minimum durability from a country where the labelling of an sell-by date or date of minimum durability is not obligatory, the importer shall label the sell-by date or the date of minimum durability in the Korean labelling space based on the evidential data regarding the sell-by date or date of minimum durability received by the manufacturing country and manufacturing company.
- 9) When a special condition is required for use or preservation, it shall be labelled together with the labelling of the sell-by date or date of minimum durability. In this case, products that need to be kept and

distributed in a refrigerator or freezer shall be labelled as “keep in freezer” or “keep in refrigerator.”

- 10) When numerous products with different sell-by dates or dates of minimum durability are packed together, the shortest sell-by date or date of minimum durability shall be labelled. When individual products labelled with an sell-by date or date of minimum durability are packed together, only the shortest sell-by date may be labelled.
- 11) When the sell-by date is labelled on food that is not subject to the labelling of an sell-by date, such as farm, forest, and fish products, etc. in a natural state, the products whose sell-by date has passed shall not be imported, displayed, or sold, and this shall not be changed.

E. Net Contents

- 1) Net contents shall be labelled as weight, volume, or quantity in accordance with the character of the contents. When labelling with quantity, weight or volume shall be labelled in brackets, in which case the permitted error range of the shortage between the amount labelled on a container or package and the actual amount is as follows:

Classification	Labeled amount	Error range
Weight	Under 50g	9%
	Exceeding 50g, under 100g	4.5g
	Exceeding 100g, under 200g	4.5%
	Exceeding 200g, under 300g	9g
	Exceeding 300g, under 500g	3%
	Exceeding 500g, under 1kg	15g
	Exceeding 1kg, under 10kg	1.5%
	Exceeding 10kg, under 15kg	150g
Volume	Exceeding 15kg	1%
	Under 50mL	9%
	Exceeding 50ml, under 100ml	4.5mL
	Exceeding 100ml, under 200ml	4.5%
	Exceeding 200ml, under 300ml	9mL
	Exceeding 300ml, under 500ml	3%
	Exceeding 500ml, under 1L	15mL
	Exceeding 1L, under 10L	1.5%
Exceeding 10L, under 15L	150mL	
	Exceeding 15L	1%

* The error range indicated with % is the percentage for the labelled amount.

For tofu, less than 500g is 10% and over 500g is 5%.

- 2) Liquid (excluding the liquid that occurs naturally in accordance with the characteristics of products) discarded before intake or food

packaged with ice shall be labelled with the weight of food excluding that of liquid or ice.

- 3) Products manufactured in tablet form shall be labelled with the total weight of the container and contents, and products manufactured in capsule form shall be labelled with the amount of the capsules and the net contents, excluding the weight of encapsulation. In this case, the weight of encapsulation shall be less than 50% of the total weight of capsules including the contents.
- 4) When labelling the net contents of food subject to the labelling of nutritional components, the corresponding calories shall also be labelled in brackets.

(Example) 100 g (240 kcal)

F. Name of Ingredient

1) The labelling of food shall be as follows:

- A) The name of every ingredient (except for water that does not remain in the final product, same hereinafter) used in the manufacturing and processing of food shall be labelled in order of usage. The other ingredients with a weight ratio of less than 2% may be labelled not in order of content after the order above.
- B) The name of the ingredient shall be selected based on the “Food Standards Specs” (announced by the Ministry of Food and Drug Safety) and Standard Language Dictionary, etc. as provided by Article 7 of the Act.
- C) The name of a breed shall be used as the name of an ingredient (example: green apple)
- D) When using an ingredient whose original characteristics have changed after the manufacturing and processing process, the name and characteristics of that manufacturing and processing process shall be labelled (example: ○○ filtrate, ○○extract, ○○ fermented liquor, saccharificated ○○).
- E) When using a complex ingredient, the name of that complex ingredient or the corresponding food type (limited to the cases when kind, type, etc. of ingredient is not known as the product name)

shall be labelled and the name of the ingredient or component shall be labelled in brackets in order of usage, except for water. The name of ingredients or components other than the five materials most used may be labelled with a QR code or title page.

F) When labelling the name of an ingredient on the principal display panel, the name and content of corresponding ingredient shall be labelled on the principal display panel in at least 12 pt font. When corresponding to Annex 1 1. A. 3) A), comply with that.

2) The labelling of food additives shall be as follows:

A) Food additives corresponding to [Table 4] and directly used and added in the manufacturing and processing of food shall be labelled with the name and use. [Example: Saccharin sodium (synthetic sweetener), etc.]

B) Food additives corresponding to [Table 5] shall be labelled with the name defined in the “Food Additives Code” or the simplified name defined in the same table.

C) Food additives corresponding to [Table 6] shall be labelled with the name defined in the “Food Additives Code” or the simplified name or main use (when they have an overlapping purpose of use, the name shall be the main use) defined in the same table. When they are used for purposes other than the ones defined in [Table 6], they

shall be labelled with the name or simplified name of the announced food additives.

D) Mixed preparation food additives shall be labelled with the specific name of the mixed preparation and the name of food additives constituting the mixed preparation in brackets. In this case, the labelling of the name of food additives may be in compliance with regulation B). [Example: Alkali agents for noodles (sodium carbonate, potassium carbonate)]

3) In any of the following cases, they may be labelled as follows despite regulations 1) and 2):

A) When the weight ratio of a mixed ingredient makes up less than 5% of the ingredient of the product concerned, only the food type may be labelled.

B) When another mixed ingredient is included in a mixed ingredient, only the corresponding food type of that ingredient may be labelled.

C) Edible oils and fats may be labelled as the “name of edible oils and fats” or “animal oils and fats, vegetable oils and fats (except for olive oil).” The edible oils and fats hardened by adding hydrogen shall be labelled as hardened oil or partially hardened oil. [Example: Vegetable oils and fats (partially hardened oil) or soybean partially hardened oil, etc.]

- D) Starch may be labelled as the “name of starch (OOOstarch)” or “starch.”
- E) Sugared fruits with less than 10% of the total weight ratio may be labelled as “sugared fruit.”
- F) Among the ingredients corresponding to 1), 2) [Except for (12) Others] in No. 1.3. Classification of Food ingredients of the Korean Food Standards Codex, individual ingredients with a weight ratio of less than 2% may be labelled with the classification name.
- G) When a food additive not directly used in the product concerned but carried over in an ingredient of food is contained as less than the amount that may have an effect on the product, the name of that food additive may not be labelled.
- H) The name of the enzymes or food additives added during the food preprocessing process and inactivated or removed in the final product may not be labelled.
- I) Products with a principal display panel area of 30cm² or less may only be labelled with the name of five or more ingredients, except for water.
- J) Food additives that use a natural aromatic may be labelled as “natural aromatic” or with the specific name. Food additives that use a synthetic flavor may be labelled with “synthetic flavor” and the

name of that flavor. [Example: Synthetic flavor (○○ flavor).

- 4) When labelling the content of an extract (or filtrate) used as an ingredient of food, the content of the extract (or filtrate) and the solid content contained in that extract (or filtrate) or the mixing ratio in percentage shall be labelled. However, when the measurement of the solid content is difficult, it can be replaced with the mixing ratio.

(Example) Strawberry extract (or filtrate) ○○%(solid content ○
○% or mixing ratio ○○%)

(Example) Strawberry banana extract (or filtrate) ○○% (solid
content strawberry ○○%, banana ○○%, or mixing ratio
strawberry ○○%, banana ○○%)

G. Name and Content of Component

When labelling the name of a component contained in ingredients that are used in products but not directly added to products, the name and actual content shall be labelled in weight or volume. When labelling such a component name in compliance with the nutritional component emphasis labelling, it may be in compliance with the regulations related to the nutritional component emphasis labelling.

H. Nutritional Components, Etc.

- 1) Food subject to labelling: It shall be in compliance with Article 6 (1) of the Enforcement Regulations
- 2) Nutritional components subject to labelling
 - A) Calories
 - B) Sodium
 - C) Carbohydrate: Sugars
 - D) Fat: Saturated fat, trans fat
 - E) Cholesterol
 - F) Protein
 - G) Other nutritional components listed in the [Table 3] Nutrient Reference Value that are to be labelled with nutritional labelling or nutrient content claim.
- 3) Standard for labelling of nutritional components
 - A) The content of nutritional components shall be labelled in terms of the total value of content (per package). However, a product whose content exceeds 100g(ml) and is more than three times as large as the recommended amount for one serving can be labelled with content per 100g(ml) instead of the total value. The unit of the content of nutritional components shall be labelled as the same as the unit of nutritional components provided by the [Table 3]

Nutrient reference, and when labelling the recommended amount for one serving and total serving size together, their units shall be the same.

- B) The content of nutritional components is calculated as the edible parts of food as the standard. In this case, the edible parts shall be the actual intake amount, excluding inedible parts such as animal bones, vegetable seeds, liquid added to maintain quality due to a product's characteristics (liquid discarded before intake), etc.
- C) Despite A), when content of a product whose unit is subdivided into piece or slice (the unit) is larger than 100g(ml) or the recommended amount for one serving, the product shall be labelled with nutritional component per unit. (However, the drinking products through dilution, dissolution, extraction or or similar way, recommended amount (g, ml) per one serving can be set as unit contents when make whole content of its product.) In such case, it is necessary to show weight (g) or content (ml) of unit and number of products in unit as well as total content (1 package) [Example : Hotdog, Total content 1,000 mg (100g*10)]
- D) Despite A) and C), when content of a product is smaller than 100g(ml) or the recommended amount for one serving, the product can be labelled with nutritional component per unit. In such case,

nutritional component for total content needs to be labelled as well. Products whose total content exceeds 100g (ml) and three-times of the recommended amount for one serving can be labelled in terms of 100g (ml).

E) Despite A) and D), nutritional components can be labelled in value per the recommended amount for one serving. (However, the drinking products through dilution, dissolution, extraction or or similar way, recommended amount (g, ml) per one serving can be set as recommended amount per one serving when make whole content of its product.) In such case, nutritional component for total content needs to be labelled as well. Products whose total content exceeds 100g (ml) and three-times of the recommended amount for one serving can be labelled in terms of 100g (ml).

F) If two or more products of different types, etc. are reported as one manufactured item, the total amount shall be calculated as the one-time serving size.

(Example: A one-time serving size of *ramyeon* (instant noodles) shall be the sum of the noodles and the base (powder))

4) Labelling method

A) Common matters

(1) Foods subject to nutritional component labelling shall be labelled

with the name, content, and ratio (%) as provided in the [Table 3] Nutrient reference value for calories, sodium, carbohydrate, sugars, fat, trans fat, saturated fat, cholesterol, and protein. Calories, sugars, and trans fat shall be excluded from the labelling of ratio (%) for the nutrient reference value.

- (2) When there is no nutritional component content (except for when it is labelled as "0" in accordance with the Detailed Labelling Method for Each Nutritional Component), the name or content of that nutritional component shall not be labelled at all or labelled as "none" or "-."
- (3) In case where nutritional component is labelled in more than two units, unless the nutritional component of total content is equal to "0" that of the other unit shall not be "0". In this case, either actual content or "less than 00g" shall be labelled. However, "less than 00g" can be used in accordance with Guidelines of labelling requirement by nutritional component (Example : When sugar in total content and the recommended amount for one serving is 1g and 0.3g respectively, labelling for the product can be either "0.3g" or "less than 0.5g")
- (4) The ratio (%) of the recommended amount for one serving in [Table 3] shall be represented in whole number after calculating

and rounding up each nutritional component. However, when the content is shown as "less than 00g", the ratio shall be calculated using the actual content.

(5) The labelling of nutritional components shall be done in a color distinguishable from the background color so that consumers can easily recognize it using [Figure 3] "Format Design for Labelling of Nutritional Components" and in compliance with the following standards:

(A) With regards to display of weight (g) or content (ml), weight less than 10g (ml) shall be in 0.1g (ml) units closest to the value, while weight more than 10g (ml) shall be in 1g (ml) units closest to the value.

(6) When labelling the nutritional components on main side, it shall be in compliance with the [Figure 4] "Labelling Format Design" in accordance with the following standards:

(A) Labelling of nutritional components may be changed within the range of maintaining the format of [Figure 4] "Labelling Format Design for Nutritional Component principle display panel Side." In this case, no specific nutritional component shall be emphasized.

(B) When the calories labelled in accordance with [Figure 4] are the

calories corresponding to the net contents, the labelling of calories may be omitted in accordance with Article 1 (3).

(C) When [Figure 4] is labelled on the principal display panel, the labelling of nutritional components on the other labelling side may be omitted.

(D) Other labelling methods shall be in compliance with (A) to (D).

B) Detailed Labelling Method for Each Nutritional Component

(1) Calories

The unit of calories shall be labelled in kilocalories (kcal) and its value shall be labelled as is or in 5kcal units closest to the value. In this case, amounts under 5kcal may be labelled as “0.”

(B) The calculation standard for calories is as follows:

- ① In calculating the calories (use the actual value as it is when it is labelled as “less than 00g”) using the labelled content of a nutritional component, the net contents of each component multiplied by 4kcal per 1g for carbohydrates, 4kcal per 1g for protein, and 9kcal per 1g for lipid and their sum shall be the total calories. In the case of alcohol and organic acid, the net contents shall be multiplied by 7kcal per 1g for alcohol and 3kcal per 1g for organic acid and their sum shall be the total

calories.

- ② Among carbohydrate, when the content of sugar alcohol, dietary fiber, etc. is labelled separately, the calories of carbohydrates shall be calculated by multiplying 2.4kcal per 1g for sugar alcohol (0kcal for erythritol), 2kcal per 1g for dietary fiber, 1.5kcal per 1g for tagatose, 0kcal per 1g for allulose, and 4kcal per 1g for other carbohydrates and their sum.

(2) Sodium

- (A) The unit of sodium shall be in milligrams (mg) and the value shall be labelled as it is or in 5mg units closest to the value when it is under 120mg and in 10mg units closest to the value when it exceeds 120mg. In this case, less than 5mg may be expressed as “0.”

(3) Carbohydrates

- (A) Sugars shall be classified and labelled for carbohydrates.
- (B) The unit of carbohydrate shall be in grams (g), and the value shall be labelled as it is or in 1g units closest to the value. In this case, less than 1g may be labelled as “less than 1g” and less than 0.5g may be labelled as “0.”
- (C) The content of carbohydrate means the value gained after subtracting the content of protein, fat, moisture, and ash from

the weight of food.

(4) Fat, Trans fat, Saturated Fat

- (A) Fat should be identified separately as “saturated fat” and “trans fat.”
- (B) The unit of fat shall be in grams (g) and the value shall be labelled as it is in 0.1g units closest to the value if total content of this lipid is 5g or less, and in 1g units closest to the value if the total content is more than 5g. In this case, less than 0.5g may be labelled as “0” (except for trans fat.)
- (C) Trans fat may be labelled as “less than 0.5g” for less than 0.5g and “0” for less than 0.2g. Edible oils and fats products may be labelled as “0” when their fat content is less than 2g per 100g.

(5) Cholesterol

- (A) The unit of cholesterol shall be in milligrams (mg) and the value shall be labelled as it is or in 5mg units closest to the value. In this case, less than 5mg may be labelled as “less than 5mg” and less than 2mg may be labelled as “0.”

(6) Protein

- (A) The unit of protein shall be in grams (g) and the value shall be labelled as it is or in 1g units closest to the value. In this case, less than 1g may be labelled as “less than 1g” and less than

0.5g may be labelled as “0.”

(7) Labelling of other nutritional components

- (A) When nutrition labelling or content claim labelling vitamins and minerals (except for sodium) from the [Table 3] Nutrient reference value, the name, content, and ratio for the Nutrient reference value provided in [Table 3] of the corresponding nutritional ingredients shall be labelled.
- (B) The name and unit of vitamins and minerals shall be labelled in compliance with the [Table 3] Nutrient reference value and content less than 2% of the nutrient reference may be labelled as “0.”
- (C) When labelling or nutrient content claim fatty acid, amino acid, etc. whose nutrient reference value are not set, the name and content of the nutritional component shall be labelled.
- (D) When labelling the nutritional components of food for a specific group, such as infants, pregnant or breastfeeding women, patients, etc. as provided by (1) to (6) or regulations from (A) to (C), it may be labelled with the ratio for the nutrient reference value provided by [Table 3] or the ratio (%) for the standard based on the recommended intake amount or adequate intake amount for the group concerned among the Dietary

Reference intakes for Korean provided by [Table 2]. When using the recommended intake amount or adequate intake amount of the corresponding group as the standard, it shall be specified at the bottom of the Nutritional Component Table with an asterisk that the “%Nutrient reference value” is the ratio (%) for the intake standard of the specific corresponding group.

(Example) [Figure 3] In the case of Labelling Format Design

* % Daily value : Ratio for the Dietary Reference Intake for Korean male adults
(ages 19~64)

5) Standard for Nutrient content claim

A) Use of terms “low,” “non,” “high (or rich in)” or “contains (or pool).”

(1) General standards

(A) Nutrient content claim with “non” or “low” shall only be used when the content of the corresponding nutritional component is lowered or removed appropriate for the detailed standard for nutritional component content emphasis labelling defined in (2) through the manufacturing and processing process.

(2) Detailed Standard for Nutritional Content claim

Nutritional component	Content claim	Labelling condition
Calories	Low	When less than 40kcal per 100g of food or less than 20kcal per 100ml of food
	None	When less than 4kcal per 100ml
Sodium	Low	When less than 120mg per 100g
	None	When less than 5mg per 100g
Sugar	None	When less than 0.5g per 100g or 100ml
Fat	Low	When less than 3g per 100g or 1.5 per 100ml
	None	When less than 0.5g per 100g or 100ml
Trans fat	Low	When less than 0.5g per 100g
Saturated fat	Low	When less than 1.5g per 100g or 0.75 per 100ml and less than 10% of calories
	None	When less than 0.1g per 100g or 0.1g per 100ml
Cholesterol	Low	When less than 20mg per 100g or 10mg per 100ml and saturated fat is less than 1.5g per 100g or 0.75g per 100ml and less than 10% of calories
	None	When less than 5mg per 100g or 5mg per 100ml and saturated fat is less than 1.5g per 100g or 0.75g per 100ml and 10% of calories
Dietary fiber	Contains or source	When more than 3g per 100g, 1.5g per 100kcal or more than 10% of the Nutrient reference for one day, one-time serving size
	High or rich	Double the standard for containing or pool
Protein	Contains or source	When more than 10% of the nutritional component standard for one day per 100g, more than 5% of the nutritional component standard for one day per 100ml, more than 5% of the Nutrient reference for one day per 100kcal or more than 10% of the Nutrient reference for one day, one-time serving size
	High or rich	Double the standard for containing or pool
Vitamins or minerals	Contains or source	When more than 15% of the nutritional component standard for one day per 100g, more than 7.5% of the Nutrient reference for one day per 100ml, more than 5% of the nutritional component standard for one day per 100kcal or more than 15% of the Nutrient reference for one day, one-time serving size
	High or rich	Double the standard for containing or pool

B) Use of the terms “less,” “more,” “reduced or light,” “enhanced,” and “added.”

- (1) The difference in the content of nutritional components may be compared with the standard value of other products and labelled in percentage or absolute value. In this case, the standard value of other products shall be calculated targeting at least three similar foods with a high market share among the same food type.
- (2) In the case of calories, sodium, carbohydrate, sugars, dietary fiber, fat, trans fat, saturated fat, cholesterol and protein, the difference in the content of the nutritional component shall be at least 25% compared to the standard value of other products. In the case of vitamins and minerals defined in the [Table 3] Nutrient reference value except for sodium, there should be a difference of at least 10% in the nutrition standard for one day.
- (3) In the case of using “less, light, reduced” for products that correspond to (2), the absolute value of the content difference of the corresponding nutritional component shall be larger than the standard value of “low” as defined in A). In the case of using “more, enhanced, added,” the absolute value of the content difference of the corresponding nutritional component shall be bigger than the standard value of “contains” defined in A).

6) Labeled Amount of Nutritional Components and the Range of Allowable Error of the Actual Measured Value

- A) The actual measured value of calories, sodium, sugar, fat, trans fat, saturated fat and cholesterol shall be less than 120% of the labelled amount.
- B) The actual measured value of carbohydrate, dietary fiber, protein, vitamins and minerals shall be at least 80% of the labelled amount.
- C) In spite of A) and B), when the component foods standard specs for food as provided by Article 7 of the Act is “more than the labelled amount,” the actual measured value shall be more than the labelled value, and when the component standard is “under the labelled amount,” it shall be under the labelled value.
- D) Even when the actual measured value exceeds the range defined in regulations from A) to C), it is not considered to have exceeded the range of allowable error if that amount is within the range recognized by the unit value processing regulation of the Detailed Labelling Method for Each Nutritional Component in 4)B).

2. Food Additives (Including imported food additives)

A. Product Name

It shall be in compliance with A. of the Detailed Labelling Standard for Food.

B. Name and Address of Business

It shall be in compliance with B. of the Detailed Labelling Standard for Food.

C. Date of manufacture

It shall be in compliance with C. of the Detailed Labelling Standard for Food. When labelling the sell-by date beside the date of manufacture, the labelling of the sell-by date shall be in compliance with D. of the Detailed Labelling Standard for Food.

D. Net Content

It shall be in compliance with E. of the Detailed Labelling Standard for Food.

E. Name of Ingredient and Component

It shall be in compliance with F. and G. of the Detailed Labelling

Standard for Food.

3. Utensils or Container/Package (Including imported utensils, containers and packages)

A. Pottery

The name and address of the business (name of the food, etc. import sales business in the case of imported pottery) shall be labelled in compliance with B. of the Detailed Labelling Standard for Food.

B. Utensils or Container/Package Other Than Pottery

1) The name and address of the business shall be labelled in compliance with B. of the Detailed Labelling Standard for Food. The name of the manufacturing consigned business (country of origin) may be labelled instead of the name of the manufacturing business in the case of imported utensils.

(Example) For imported utensils, "name of manufacturer : OO" or "name of manufacturing consignee : OO (country of origin)"

[Appendix 2] Detailed Labelling Standard for Irradiated Foods (I.4.A.4)

1. Food Subject to Labelling

- A. When food permitted to be irradiated by Article 7 of the Act is irradiated (finished product)
- B. Among food corresponding to section A, when manufactured and processed food using the food announced with the detection method as ingredient (food that used irradiated ingredient)

2. Labelling Method

A. Labelling place

- 1) In the case of finished products corresponding to section A of No. 1, the labelling item shall be labelled in a location that can easily be recognized by consumers.
- 2) In the case of food that used irradiated ingredients corresponding to section B of No. 1, the irradiated contents shall be labelled in the “Name and Content of Ingredient” section.

B. Labelling Requirements

- 1) In the case of finished products corresponding to section A of No. 1:
A phrase that indicates that the food has been treated with irradiation

and irradiation design.



2) In the case of food that used irradiated ingredients corresponding to section B of No. 1

A) Labeled with name of individual ingredient: Labelling of “irradiated” in brackets after the name of the corresponding ingredient in the name and content of ingredient labelling section [Example: “Onion (irradiated),” “irradiated garlic,” etc.]

B) Labelling of irradiated ingredients en bloc

(1) Labelling of irradiated complex ingredients: Labelling of the name of irradiated complex ingredients and five or more of the ingredients.

[Example: Name of irradiated ○○ complex ingredient (labelling of the name of five or more ingredients)]

(2) Labelling of irradiated foods en bloc: Labelling of irradiated ingredients en bloc in brackets.

[Example: Irradiated ingredient (potato, garlic, onion, etc.)]

C) If it is difficult to check if a certain ingredient has been irradiated, it may be labelled with contents such as “contains a part of

irradiated ingredient” or “some ingredients have been irradiated.”

Figure

[Figure 1] Classification of principal display panel and Information panel
Side for Container/Package 171






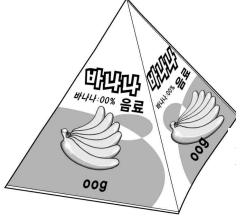



[Figure 2] Format Design for Labelling Design of Labelling Requirements
..... 172

[Figure 3] Format Design for Labelling of Nutritional Components 173

[Figure 4] Format Design for Nutritional Component principle display panel
Side 178

[Figure 5] Format Design for Utensils for Food 179

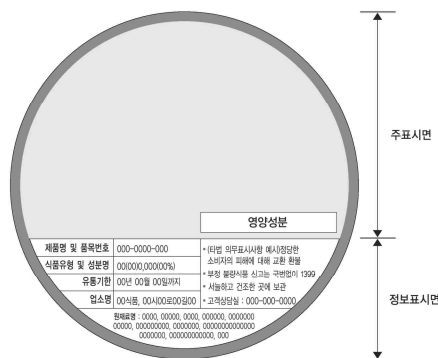
[Figure 1] Classification of principal display panel and Information panel Side for Container/Package

 <p>Principal display panel (front) Information panel (back)</p>	 <p>principle display panel (front) information panel (back)</p>
 <p>principle display panel (front) information panel (back)</p>	 <p>information panel (both sides)</p> <p>principle display panel (front, top, back)</p>
 <p>principle display panel (2/3 of the labeling area) information panel (1/3 of the labeling area)</p>	 <p>principle display panel (2/3 of the labeling area) information panel (1/3 of the labeling area)</p>
 <p>Sticker-attached product</p> <p>principle display panel (1/2 of the sticker area) information panel (1/2 of the sticker area)</p>	 <p>principle display panel (front, top, back) information panel (both sides)</p>
 <p>principle display panel (top, bottom)</p>	

[Figure 2] Format Design for Labelling Design of Labelling

Product name	○○○ ○○	▪(Example) This product was manufactured in the same facilities as a product that uses ○○○ ▪(Example of obligatory labeling requirements in other laws) Refund or exchange for fair damage to consumer ▪(Example of company's additional labeling requirements) Store in a cool and dry place ▪Report false and unsanitary food: Call 1399 without a telephone exchange number ▪(Example of company's additional labeling requirements) Consumer call center : ○○○-○○○-○○○
Food type	○○○(○○○○○○○*) *Other labeling requirements	
Name and address of business	○○ Food Corporation, ○○, ○○-gil, ○○-ro, ○○-gu, ○○-si	
Expiry date	Until ○○(y) ○○(m) ○○(d)	
Net contents	○○○ g	
Name of ingredient	○○, ○○○○, ○○○○○○, ○○○○○○, ○○, ○○○○○○ ○, ○○○, ○○○○○	▪(Example of company's additional labeling requirements) Store in a cool and dry place ▪Report false and unsanitary food: Call 1399 without a telephone exchange number
	Contains ○○*, ○○○*, ○○* (*Allergen)	
Name and content of component	○○○(○○mg)	▪(Example of company's additional labeling requirements) Consumer call center : ○○○-○○○-○○○
Material of container (package)	○○○○○	Nutritional components*
Item report number	○○○○○○○○○○○○○○○-○○○	(Can be labeled on the main labeling side)

Information labelling side



[Figure 3] Format Design for Labelling of Nutritional Components

1. Type of Labeling Format Design

A. Basic type

1) per total content

영양정보		총 내용량 00g 000kcal
총 내용량당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g		
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) per 100g(ml)

영양정보		총 내용량 00g 100g당 000kcal
100g당	1일 영양성분 기준치에 대한 비율	
나트륨 00mg	00%	
탄수화물 00g	00%	
당류 00g		
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) per unit 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		
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) per total content

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

2) per 100g(ml)

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

3) per unit 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		
지방 00g	00%	
트랜스지방 00g		
포화지방 00g	00%	
콜레스테롤 00mg	00%	
단백질 00g	00%	
1일 영양성분 기준치에 대한 비율(%)은 2,000 kcal 기준이므로 개인의 필요 열량에 따라 다를 수 있습니다.		

C. Horizontal type

1) per total content

영양정보	총 내용량당		1일 영양성분 기준치에 대한 비율	
	총 내용량당	1일 영양성분 기준치에 대한 비율	총 내용량당	1일 영양성분 기준치에 대한 비율
총 내용량 00g 000kcal	나트륨 00mg	00%	지방 00g	00%
	탄수화물 00g	00%	트랜스지방 00g	
	당류 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) per 100g(ml)

영양정보	100g당		1일 영양성분 기준치에 대한 비율	
	100g당	1일 영양성분 기준치에 대한 비율	100g당	1일 영양성분 기준치에 대한 비율
총 내용량 00g 100g당 000kcal	나트륨 00mg	00%	지방 00g	00%
	탄수화물 00g	00%	트랜스지방 00g	
	당류 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) per unit content

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

D. Graphic type



1) per total content

영양정보	총 내용량 00g 000kcal	
	총 내용량당	1일 영양성분 기준치에 대한 비율
나트륨 00mg		00%
탄수화물 00g		00%
당류 00g		
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) per 100g(ml)

영양정보	총 내용량 00g 100g당 000kcal	
	100g당	1일 영양성분 기준치에 대한 비율
나트륨 00mg		00%
탄수화물 00g		00%
당류 00g		
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) per unit 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		
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) per total content

영양정보			총 내용량 00g 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
당류 00g			
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) per 100g(ml)

영양정보			총 내용량 00g 100g당 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
당류 00g			
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) per unit content

영양정보			총 내용량 00g(00g×0조각) 1조각(00g)당 000kcal
나트륨 00mg	00%	탄수화물 00g	00%
당류 00g			
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. Combination

1) per unit content(total 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		00g	
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) per unit content(100g(ml))

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		00g	
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) Recommended amount for one serving (total 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		00g	
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) Recommended amount for one serving (100g(ml))

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

2. principle display panel Method

A. Total content $\triangle\triangle$ g (ml)

①

① $\triangle\triangle$: Label total content by weight (g) or volume (ml). In this case, when the content is less than 10g (ml), it shall be labeled in 0.1g (ml) units by rounding up the numbers to the nearest hundredth, and when 10g (ml) or more, it shall be labeled in 1g (ml) units by rounding up to the nearest tenth.

B. Labeling for unit content

1) Total content $\triangle\triangle$ g ($\diamond\diamond$ g * oo pieces)

②

③

② $\diamond\diamond$: Label unit content by weight (g) or volume (ml). In this case, when the content is less than 10g (ml), it shall be labeled in 0.1g (ml) units by rounding up the numbers to the nearest hundredth, and when 10g (ml) or more, it shall be labeled in 1g (ml) units by rounding up to the nearest tenth.

③ oo : Serving unit shall be countable (piece, slice, sachet, pack, etc) and an integer number.

- C. Labeling of calories must be same or bigger than the font size of total content, in bold.
- D. Labeling of the ratio of daily nutrient references must be same or bigger than the font size of nutritional component and content. Also, the ratio shall be labeled in 1% units by rounding up to the nearest tenth, written in bold letters.

[Figure 4] Format Design for Nutritional Component principle display panel

1. Per total content

총 내용량 00g(ml)당

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	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. Per 100g(ml)

100g(ml)당/총 내용량 00g(ml)

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	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. Per unit content

1조각(00g)당/총 내용량 00g(00g×0조각)

열량	나트륨	탄수화물	당류	지방	트랜스지방	포화지방	콜레스테롤	단백질
000 kcal	00% 00mg	00% 00g	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] Format Design for Utensils for Food

1. Design



<Type A>



식품용

<Type C>



식품용

<Type E>



<Type B>



식품용

<Type D>



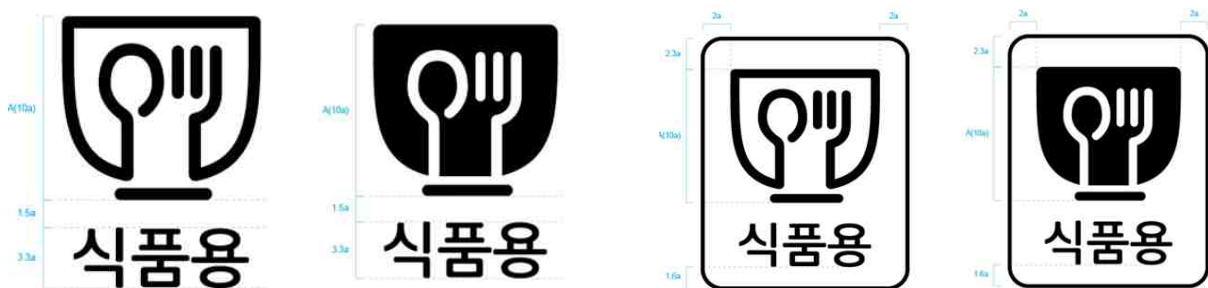
식품용

<Type F>

2. Design production method

A. Size

- 1) Consider the size, form, and surrounding design of the product, package, etc. to be labeled and adjust in an adequate size. In this case, Types 'A' and 'B' shall be maintained with a ratio of 35 (width): 30 (length). Every element included in design shall be adjusted to the same ratio, and the minimum standard shall be 7mm in height so that it is distinguishable.
- 2) When labeling Type 'C' to Type 'F,' the ratio shall be as follows:



B. Letters: The size and ratio shall be in compliance with 35mm in width.

The font shall not be different from the design.

C. Color

- 1) Upon applying a solid color, it shall be labeled in black against a white background (Types 'A,' 'C,' and 'E') or in white against a black background (Types 'B,' 'D,' and 'F').
- 2) A special color may be labeled using gold (P874C) or silver (P877C) in Types 'A' to 'F.'

3) It shall be labeled in accordance with brightness as follows:



3. Labeling method

- A. The design for utensils for food may be chosen among Type 'A' to Type 'F.'
- B. It shall be labeled in compliance with the design production method.

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[Table 1] Basic Copy for the Origin of Ginseng

1. Korean

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 동양의 학에서 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. English

Origin of Korean Ginseng

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

Benefit of ginseng has been discussed in many oriental medical books such as Renowned Doctors' Specific Records, and Shen-Nung Pharmacopeia. According to the above books, ginseng has sweet taste with cool down effect. And it aids the function of internal organs, pacifies mind, controls palpitation, eliminates poisonous virulence, makes eye keen, and refreshes you after all. For thousands of years, ginseng has been utilized as emergency herb and enhanced health.

Korean Ginseng had been growing wild in the deep forest of Korean Peninsula and around. Now, it is cultivated in the neighborhood of Korea and the Korean ginseng is known for the best quality in the world and selected, quality proven products are proudly presented as "specialty of Korea".

3. Japanese

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)の史游が書いた「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果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、色々な効果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. Chinese (Simplified)

高丽人参的由来

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，高丽人参原是生长在亚洲，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，高丽人参的美誉也在全世界享有较高的评价；在韩国，以优质产品“大韩民国特产品”而被管理着。

[Table 2] Dietary Reference Intake for Koreans

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)		Thiamin (mg)	Riboflavin (mg)		Niacin (mg NE)		Vitamin B ₆ (mg)		Folic acid (μg DFE)	
	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	Recommended intake amount	Adequate intake amount	
Infant 0~5 (months)	55		25		9.5				300	5	3	4	35		0.2	0.3	2		0.1		65		
6 ~ 11	90		25	13.5				400	5	4	7	45		0.3	0.4	3		0.3		80			
Toddler 1 ~ 2(Age)					15	10	300		5	5	25	40	0.5	0.6	6	0.6	150						
3 ~ 5					20	15	300		5	6	30	40	0.5	0.7	7	0.7	180						
Men 6 ~ 8(Age)					25	20	400		5	8	45	60	0.7	0.9	9	0.9	220						
9 ~ 11					35	20	550		5	9	55	70	0.9	1.1	11	1.1	300						
12 ~ 14					50	25	700		5	10	70	100	1.1	1.5	15	1.5	400						
15 ~ 18					55	25	850		5	12	80	110	1.3	1.7	17	1.5	400						
19 ~ 29					55	25	750		5	12	75	100	1.2	1.5	16	1.5	400						
30 ~ 49					55	25	750		5	12	75	100	1.2	1.5	16	1.5	400						
50 ~ 64					50	25	700		10	12	75	100	1.2	1.5	16	1.5	400						
65 ~ 74					50	25	700		10	12	75	100	1.2	1.5	16	1.5	400						
Above 75					50	25	700		10	12	75	100	1.2	1.5	16	1.5	400						
Women 6 ~ 8(age)					25	15	400		5	7	45	60	0.7	0.7	9	0.9	220						
9 ~ 11					35	15	500		5	8	55	80	0.9	0.9	11	1.1	300						
12 ~ 14					45	20	650		5	9	65	100	1.1	1.2	14	1.4	400						
15 ~ 18					45	20	600		5	10	65	100	1.0	1.2	14	1.4	400						
19 ~ 29					50	20	650		5	10	65	100	1.1	1.2	14	1.4	400						
30 ~ 49					45	20	650		5	10	65	100	1.1	1.2	14	1.4	400						
50 ~ 64					45	20	600		10	10	65	100	1.1	1.2	14	1.4	400						
65 ~ 74					45	20	600		10	10	65	100	1.1	1.2	14	1.4	400						
Above 75					45	20	600		10	10	65	100	1.1	1.2	14	1.4	400						
Pregnant women					+0/+15/+30	+5	+70		+5	+0	+0	+10	+0.4	+0.4	+4	+0.8	+200						
Breastfeeding women					+25	+5	+490		+5	+3	+0	+35	+0.4	+0.4	+5	+0.8	+150						

[Incorporated Association] The Korean Nutrition Society : Dietary Reference Intake for Koreans (2010)

* Recommended intake amount: Recommended nutritional component intake amount per day for each age group calculated based on the standard required amount

* Adequate intake amount: When the recommended intake amount cannot be calculated, it is calculated based on a healthy person's nutritional component intake level based on the results of epidemiologic survey

*** Recommended protein intake amount for pregnant women: Added amount for 1st,2nd,3rdstageofpregnancyperiod**

Age	Vitamin B ₁₂ (µg)		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)	
	Recom mende d intake amount	Adequ ate intake amount	Recom mende d intake amount	Adequ ate intake amount	Recom mende d intake amount	Adequ ate intake amount	Recom mende d intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Recom mende d intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	Reco mmen ded intake amount	Adequ ate intake amount	
Infant	0.3		1.7		5		200		100		0.12		0.18		0.4		30		0.3		1.7		230	0.01		0.01		130		8.5	
	0.5		1.8		7		300		300		0.37		0.56		0.7		55		6		2.8		300	0.5		0.8		170		11	
Toddler	0.9		2		9		500		500		0.7		1.1		1.7		75		6		3		290	0.6		1.4		80		20	
	1.1		3		11		600		500		0.9		1.4		2.3		100		7		4		330	0.8		2.0		90		25	
Men	1.3		3		15		700		700		1.2		1.8		2.8		150		8		5		430	1.0		2.5		100		30	
	1.7		4		20		800		1,000		1.3		2.0		3.2		210		11		8		570	2.0		3.0		110		40	
	2.3		5		25		1,000		1,000		1.5		2.3		3.5		300		14		8		740	2.5		4.0		130		50	
	2.7		6		30		900		1,000		1.5		2.3		3.5		400		15		10		870	3.0		4.0		130		60	
	2.4		5		30		750		700		1.5		2.3		3.5		340		10		10		800	3.5		4.0		150		55	
	2.4		5		30		750		700		1.5		2.3		3.5		350		10		9		800	3.0		4.0		150		55	
	2.4		5		30		700		700		1.4		2.1		3.5		350		9		9		800	3.0		4.0		150		55	
	2.4		5		30		700		700		1.2		1.9		3.5		350		9		9		800	3.0		4.0		150		55	
	2.4		5		30		700		700		1.1		1.6		3.5		350		9		9		800	3.0		4.0		150		55	
Women	1.5		3		15		700		600		1.2		1.8		2.8		150		8		5		430	1.0		2.5		100		30	
	1.9		4		20		800		900		1.3		2.0		3.2		210		10		7		570	2.0		3.0		110		40	
	2.4		5		25		900		900		1.5		2.3		3.5		290		13		7		740	2.5		3.5		130		50	
	2.4		6		30		800		800		1.5		2.3		3.5		340		17		9		870	2.5		3.5		130		60	
	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800	3.0		3.5		150		55	
	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800	2.5		3.5		150		55	
	2.4		5		30		700		700		1.4		2.1		3.5		280		8		8		800	2.5		3.5		150		55	
	2.4		5		30		700		700		1.2		1.9		3.5		280		8		7		800	2.5		3.5		150		55	
	2.4		5		30		700		700		1.1		1.6		3.5		280		8		7		800	2.5		3.5		150		55	
Pregnant women	+0.2		+1		+0		+280		+0		+0		+0		+0		+40		+10		+2.5		+130	+0		+0		+90		+4	
Breastfeeding women	+0.4		+2		+5		+370		+0		+0		+0		+0.4		+0		+0		+5.0		+450	+0		+0		+180		+10	

[Table 3] Nutrient reference value

Nutritional component	Standard	Nutritional component	Standard	Nutritional component	Standard
Carbohydrates (g)	330	Calcium(mg)	700	Vitamin B ₁₂ (μ g)	2.4
Dietary fiber(g)	25	Iron (mg)	12	Biotin(μ g)	30
Protein(g)	55	Vitamin D(μ g)	5	Pantothenic acid (mg)	5
Fat(g)	51	Vitamin E(mg α -TE)	11	Phosphorus(mg)	700
Saturated fat(g)	15	Vitamin K(μ g)	70	Iodine (μ g)	150
Cholesterol (mg)	300	Vitamin B ₁ (mg)	1.2	Magnesium(mg)	315
Sodium(mg)	2,000	Vitamin B ₂ (mg)	1.4	Zinc (mg)	8.5
Potassium (mg)	3,500	Niacin (mg NE)	15	Selenium (μ g)	55
Vitamin A(μ g RE)	700	Vitamin B ₆ (mg)	1.5	Copper (mg)	0.8
Vitamin C (mg)	100	Folic acid (μ g)	400	Manganese (mg)	3.0
Chromium(μ g)	50	Molybdenum (μ g)	25		

※ Vitamins A, D, and E shall be labeled in the unit in compliance with the standard table and may be labeled in IU units in brackets

[Table 4] Food Additives Whose Name and Use Need To Be Labelled Together

Name of food additives	Uses
Sodium saccharin Aspartame Sodium glycyrrhizinate Sucralose Acesulfame potassium	sweetener
Food Green No.3 Food Green No. 3 Aluminium lake Food Red No.2 Food Red No.2 Aluminium lake Food Red No.3 Food Red No.40 Food Red No. 40 Aluminium lake Food Red No. 102 Food Blue No.1 Food Blue No.1 Aluminium lake Food Blue No.2 Food Blue No.2 Aluminum lake Food Yellow No.4 Food Yellow No.4 Aluminium lake Food Yellow No.5 Food Yellow No.5 Aluminium lake Copper chlorophyll Sodium copper chlorophyllin Sodium iron chlorophyll Iron sesquioxide Titanium dioxide Annatto, water-soluble Carmine β-carotene Potassium copper chlorophyllin β-Apo-8'-carotenal	color additive

Name of food additives	Uses
Dehydro sodium acetate Sorbic acid Potassium sorbate Calcium sorbate Benzoic acid Sodium benzoate Pottasium benzoate Calcium benzoate Methyl ρ-Hydroxybenzoate Ethyl ρ-Hydroxybenzoate Propionic acid Sodium propionate Calcium propionate	<p style="text-align: center;">preservative</p>
Dibutyl hydroxytoluene Butylhydroxyanisol Propyl gallate Erythorbic acid Sodium erythorbate L-Ascorbyl Stearate Ascorbyl Palmitate Sodium EDTA Sodium calcium2 EDTA Tert-Butylhydroquinone	<p style="text-align: center;">Antioxidant</p>
Sodium bisulfite Sodium sulfite Sodium hydrosulfite Sulfur dioxide Potassium metabisulfite Sodium metabisulfite	<p style="text-align: center;">Food additives for bleaching shall be “bleaching agent,” those for preservation shall be “preservative,” and antioxidant shall be “antioxidant.”</p>
Hypochlorite powder Sodium hypochlorite	<p style="text-align: center;">Food additives for sterilization shall be “fungicide” and those for bleaching shall be “bleaching agent.”</p>
Sodium nitrite	<p style="text-align: center;">Food additives for color formation shall be</p>

Name of food additives	Uses
Sodium nitrate Potassium nitrate	“color fixing agent” and those for preservation shall be “preservative.”
Caffeine L-sodium glutamate	Flavor enhancer

[Table 5] Food Additives Whose Name or Simplified Name Needs to be Labeled

Name of Food Additives	Simplified Name
Gum ghatti	
Persimmon color	
Licorice extract	
Microcrystalline cellulose	Crystal cellulose
Kaoliang color	
Benzoyl peroxide	
Ammonium persulfate	
Guar gum	
Koji	
Magnesium silicate	Silicic acid Mg
Potassium silicate	Silicic acid Ca
Silicone resin	
Glucomannan	
Glucosamine	
Glycerin	
Gold leaf	
Laver color	
Natamycin	
Nisin	
Dextran	
Lauric	
Lauric	
Lauric	
Rosin	
Locust bean gum	
Rutin	
D-ribose	Ribose
Tagetes extract	
Mannitol	
D-maltitol	
Matitol syrup	
Methyl-cellulose	
Methyl alcohol	
Methylethylcellulose	
Gallic acid	
Hibiscus color	
Myristic acid	
Microfibrillated cellulose	Microfibrillated cellulose
Sandalwood red	
Berries color	
Bentonite	
Modified starch	
Modified hop extract	
Garden balsam extract	
Powdered cellulose	Powdered cellulose
Beet red	
Psyllium seed gum	

Name of Food Additives	Simplified Name
Saffron color	
Oxygen	
Xanthan gum	
D-sorbitol	Sorbitol
D-sorbitol solution	Sorbitol solution
Hydrogen	
Steviol glucoside	
Stearic acid	
Spirulina color	
Shea nut color	
Cyclodextrin	
Cyclodextrin syrup	
Sodium silicoaluminate	Silicoaluminate Na
Turmeric oleoresin	
Arabinogalactan	
Arabic gum	
Nitrous oxide	
Acetone	
Azodicarbonamide	
Annatto extract	
Sodium alginate	Alginate Na
Ammonium alginate	
Potassium alginate	Alginate K
Calcium alginate	Alginate Ca
Propylene glycol alginate	Ester alginate
Alfalfa extract	Alfalfa extract
Onion color	
Ethyl cellulose	
Chlorine	
Potassium chloride	Chloride K
γ-oryzanol	Oryzanol
Sepia color	
Oxystearin	
Oleic acid	
Silica dioxide	Silicon oxide
Chlorine dioxide	
Carbon dioxide	
Isomalt	
Isopropyl alcohol	
Grapefruit seed extract	
Xylitol	
Purple sweet potato color	
Maize morado color	
Purple yam color	
Red radish color	
Red cabbage color	
Gellan gum	
Seed malt	
Gibberellic acid	

Name of Food Additives	Simplified Name
Nitrogen	
Perilla color	
Tea extract	
Tea catechin	
Sesame seed oil unsaponified matter	Sesame seed oil extract
Ethyl acetate	
Gardenia red	
Gardenia blue	
Gardenia yellow	
Caramel color	
Karaya gum	
Carotene	
Carboxymethylcellulose sodium	Carboxymethylcellulose Na, Sodium cellulose glycolate, Cellulose glycolate Na, CMC Sodium, CMC-Na, CMC, Cellulose gum
Calcium carboxymethylcellulose	Carboxymethylcellulose Ca, calcium cellulose glycolate, Cellulose glycolate Ca, CMC calcium, CMC-Ca
Sodium carboxymethyl starch	Carboxy methyl starch Na, Carboxy methyl starch Na, sodium starch glycolate, Starch glycolate Na
Cacao color	
Capric acid	
Caprylic acid	
Curdlan	
Quercetin	
Cochineal extract	Cochineal color
Chlorophyll	
D-xylose	Xylose
Chitosan	
Chitin	
Tara gum	
Tamarind gum	
Tamarind color	
Defatted rice bran extract	
Tomato color	
Tomatine	
Tragacanth gum	
Oleoresin paprika	Paprika color
Phaffia color	
Palmitic acid	
Furcelleran	
Sodium ferrocyanide	Ferrocyanide Na
Potassium ferrocyanide	Ferrocyanide K
Calcium ferrocyanide	Ferrocyanide Ca
Ferulic acid	
Pectin	
Grape juice color	

Name of Food Additives	Simplified Name
Grape skin extract	<Deleted>
Grape seed extract	
Poly- γ -glutamic acid	Polyglutamic acid
Polyglycitol syrup	Polyglycitol
Polydextrose	
ϵ -polylysine	Polylysine
Sodium polyacrylate	Polyacrylate Na
Pecan nut color	
Hexane	
Red yeast rice color	
Monascus yellow	
Monascus color	
Carthamus yellow	
Enzymatically decomposed apple extract	
Enzymatically modified stevia glucosyl stevia	
Hydroxypropyl methylcellulose	
Hydroxypropyl cellulose	
Hyaluronic acid	

[Table 6] Food Additives Whose Name, Simplified Name, or Main Use Needs to Be Labeled

Name of Food Additive	Simplified Name	Main Use
Disodium 5'-Guanylate	Disodium 5'-Guanylate, sodium guanylate, guanylate Na	Fortifying nutrient, Flavor enhancer
Citric acid		Acidity regulator
Manganese citrate	Citrate Mn	Fortifying nutrient
Trisodium Citrate	Citrate Na	Acidity regulator
Ferric citrate	Citrate Fe	Fortifying nutrient
Ammonium Ferric Citrate		Fortifying nutrient
Potassium citrate	Citrate K	Acidity regulator
Calcium citrate	Citrate Ca	Acidity regulator, Fortifying nutrient
β--Glucanase	Glucanase	Enzyme preparations
Glucono-δ-Lactone		Tofu coagulant, Acidity regulator, Raising agent
Glucoamylase		Enzyme preparations
Glucose Oxidase		Enzyme preparations
Glucose Isomerase		Enzyme preparations
Gluconic acid		Acidity regulator
Sodium gluconate	Gluconate Na	Acidity regulator, Emulsifier
Copper gluconate	Gluconate Cu	Fortifying nutrient
Magnesium gluconate	Gluconate Mg	Acidity regulator, Fortifying nutrient
Manganese gluconate	Gluconate Mn	Fortifying nutrient
Zinc gluconate	Gluconate Zn	Fortifying nutrient
Ferrous Gluconate	Gluconate Fe	Acidity regulator, Fortifying nutrient
Potassium gluconate	Gluconate K	Acidity regulator
Calcium gluconate	Gluconate Ca	Acidity regulator, Fortifying nutrient
Glutaminase		Enzyme preparations
L-Glutamine	Glutamine	Fortifying nutrient
L-glutamic acid	Glutamic acid	Flavor enhancer
Monoammonium -Glutamate	Monoammonium Glutamate	Flavor enhancer
Monopotassium L-Glutamate	Monopotassium glutamate, glutamate K	Flavor enhancer
Potassium Glucero-phosphate	Glucero-phosphate K	Fortifying nutrient
Calcium glucero-phosphate	Glucero-phosphate Ca	Fortifying nutrient
Glycerin esters of fatty acid	Glycerin ester	Emulsifier gum base
Glycine		Fortifying nutrient, Flavor enhancer
Naringin		Flavor enhancer
Nicotinic acid		Fortifying nutrient
Nicotinamide		Fortifying nutrient

Name of Food Additive	Simplified Name	Main Use
Dammar Gum		Coating agent
Dextranase		Enzyme preparations
Dibenzoyl Thiamine		Fortifying nutrient
Dibenzoyl Thiamine Hydrochloride		Fortifying nutrient
Diastase		Enzyme preparations
Sodium Lauryl Sulfate	Lauryl sulfate Na	Emulsifier
L-Lysine	Lysine	Fortifying nutrient
L--Lysine Monohydrochloride	Lysine Monohydrochloride	Fortifying nutrient
Lactase		Enzyme preparations
Lactoferrin Concentrates	Lactoferrin	Fortifying nutrient
Lecithin		Emulsifier
Rennet Casein		Emulsifier
L-Leucine	Leucine	Fortifying nutrient
Disodium 5'-Ribonucleotide	5'-Ribonucleotide Na, Sodium Ribonucleotide, Ribonucleotide Na	Flavor enhancer
Calcium 5'-Ribonucleotide	5'-Ribonucleotide Ca, Calcium Ribonucleotide, Ribonucleotide Ca	Flavor enhancer
Lysozyme		Enzyme preparations
Lipase		Enzyme preparations
Lipase /Esterase		Enzyme preparations
Maltogenic Amylase		Enzyme preparations
Maltotriohydrolase	G3 Producing Enzyme	Enzyme preparations
Sodium metaphosphate	Metaphosphate Na	Acidity regulator, Raising agent
Potassium metaphosphate	Metaphosphate K	Acidity regulator, Raising agent
DL-Methionine		Fortifying nutrient
L-Methionine		Fortifying nutrient
Ammonium Molybdate		Fortifying nutrient
Morpholine Salts of Fatty Acids	Morpholine	Coating agent
Mucin		Fortifying nutrient
Bees wax		Coating agent
L-Valine	Valine	Fortifying nutrient
Beta-glucosidase	Glucosidase	Enzyme preparations
Betaine		Flavor enhancer
Dry Formed Vitamin A	Vitamin A, Vit.A	Fortifying nutrient
Biotin		Fortifying nutrient
Vitamin B12		Fortifying nutrient
Naphthalene-1,5-Disulfonate		Fortifying nutrient
Naphthalene-2,6-disulfonate		Fortifying nutrient
Vitamin B1Dilaurylsulfate 염		Fortifying nutrient
Thiamine Thiocyanate	Thiamine Thiocyanate, Thiocyanate	Fortifying nutrient
Thiamine hydrochloride	Thiamine hydrochloride	Fortifying nutrient
Thiamine Hydrochloride		Fortifying nutrient
Thiamine Phenolphthalinate		Fortifying nutrient
Vitamin B2	Vit. B2	Fortifying nutrient

Name of Food Additive	Simplified Name	Main Use
Rivoflavin 5'-Phosphate Sodium	Vitamin B2 Rivoflavin 5'-Phosphate Na, Vit. B2 Rivoflavin 5'-Phosphate, Rivoflavin Phosphate Na	Fortifying nutrient
Pyridoxine Hydrochloride	Vit. B6Hydrochloride	Fortifying nutrient
Vitamin C	Vit. C	Fortifying nutrient
Vitamin D2	Vit. D2	Fortifying nutrient
Vitamin D3	Vit. D3	Fortifying nutrient
Vitamin E	Vit. E	Fortifying nutrient
Vitamin K1	Vit. K1	Fortifying nutrient
Glacial acetic acid		Acidity regulator
DL-Malic Acid	Malic acid	Acidity regulator, Raising agent
Sodium DL-Malate	Malic acid Na	Acidity regulator, Raising agent
Sodium Aluminum Phosphate, Acidic	Aluminum phosphate, Acidic Na	Acidity regulator, Raising agent
Sodium Acid Pyrophosphate	Acidpyrophosphate Na, Pyrophosphate Sodium, Pyrophosphate Na	Acidity regulator, Raising agent
Magnesium oxide	Oxide Mg	Fortifying nutrient
Zinc oxide	Oxide Zn	Fortifying nutrient
Calcium oxide	Oxide Ca	Acidity regulator, Fortifying nutrient
Petroleum wax		Coating agent gum base
L-Serine	Serine	Fortifying nutrient
Sodium Sesquicarbonate	Sesquicarbonate Na	Acidity regulator, Raising agent
Cellulase		Enzyme preparations
Sorbitan Esters of Fatty Acids	Sorbitan Ester	Emulsifier gum base
Magnesium hydroxide	Hydroxide Mg	Acidity regulator, Fortifying nutrient
Ammonium hydroxide		Acidity regulator
Calcium hydroxide	Hydroxide Ca	Acidity regulator
Shellac		Coating agent
Magnesium Stearate	Stearate Mg	Fortifying nutrient, Emulsifier
Calcium stearate	Stearate Ca	Fortifying nutrient, Emulsifier
Sodium stearyl-2-lactylate	Stearyl-2-lactylate Na	Emulsifier
Calcium Stearyl Lactylate	Stearyl Lactylate Ca	Emulsifier
L-Cysteine Monohydrochloride	Cysteine Monohydrochloride	Fortifying nutrient
L-Cystine	Cystine	Fortifying nutrient
5'-Cytidylic acid	Cytidylic acid, CMP	Fortifying nutrient, Flavor enhancer
Disodium 5'-Cytidylate	Sodium-5'-cytidilate, 5'-cytidilate Na, Sodium cytidilate, Disodium 5'-Cytidylate, Cytidylate sodium, Cytidylate Na	Fortifying nutrient, Flavor enhancer
Rice Bran Wax		Coating agent

Name of Food Additive	Simplified Name	Main Use
5'-Adenylic acid	Adenylic acid, AMP	Fortifying nutrient, Flavor enhancer
Adipic Acid		Acidity regulator, Raising agent
L-Arginine	Arginine	Fortifying nutrient
α -amylase (non-bacterial)	Amylase	Enzyme preparations
α -amylase (bacterial)	Amylase	Enzyme preparations
Sodium selenite	Selenite Na	Fortifying nutrient
Sodium L-Ascorbate	Sodium Ascorbate, Ascorbate Na, Vitamin C-Na	Fortifying nutrient
Calcium Ascorbate	Ascorbate Ca, Vitamin C-Ca	Fortifying nutrient
Asparaginase		Enzyme preparations
L-Asparagine	Asparagine	Fortifying nutrient
L-aspartic acid	Aspartic acid	Fortifying nutrient
Alginate		Emulsifier
DL-Alanine		Fortifying nutrient
L-Alanine		Fortifying nutrient
α -galactosidase	Galactosidase	Enzyme preparations
Erythritol		Flavor enhancer
Ester gum		gum base
Sodium Aluminum Phosphate, Basic	Aluminum Phosphate, Basic Na	Acidity regulator, Emulsifier
Magnesium Chloride	Chloride Mg	Tofu coagulant, Fortifying nutrient
Manganese chloride	Chloride Mn	Fortifying nutrient
Ammonium chloride		Raising agent
Ferric chloride	Ferric chloride, chloride Fe	Fortifying nutrient
Calcium chloride	Chloride Ca	Tofu coagulant
Choline chloride		Fortifying nutrient
Chromic chloride	Chloride Cr	Fortifying nutrient
Folic acid		Fortifying nutrient
Oleoresin Capsicum		Flavor enhancer
Sodium oleate	Oleate Na	Coating agent
Potassium iodide	Iodide K	Fortifying nutrient
Methyl Hesperidi		Fortifying nutrient
Disodium 5'-Uridylate	Sodium 5'-Uridylate, 5'-Uridylate Na, Disodium Uridylate, Disodium Uridylate, Sodium Uridylate, Uridylate Na	Fortifying nutrient, Flavor enhancer
Milk-clotting enzyme		Enzyme preparations
Liquid paraffin		Coating agent
Vitamin A in oil	Vitamin A in oil,	Fortifying nutrient
Yucca extract		Emulsifier
Inositol		Fortifying nutrient
Disodium 5'-inosinate	Sodium 5'-inosinate, 5'-inosinate Na, Disodium inosinate, Inosinate Na	Fortifying nutrient, Flavor enhancer
Milt protein		Fortifying nutrient
L-Isoleucine	Isoleucine	Fortifying nutrient
Sodium diacetate	Diacetate Na	Acidity regulator

Name of Food Additive	Simplified Name	Main Use
Itaconic acid		Acidity regulator
Invertase		Enzyme preparations
Phosphoric acid		Acidity regulator
Ferric phosphate	Phosphate Fe	Fortifying nutrient
Sucrose Esters of Fatty Acids	Sucrose Esters	Emulsifier gum base
Iron, Electrolytic		Fortifying nutrient
Lactic acid		Acidity regulator
Sodium Lactate	Lactate Na	Acidity regulator, Flavor enhancer, Emulsifier
Magnesium L-Lactate	L-Lactate Mg, Magnesium Lactate, Lactate Mg	Acidity regulator
Ferrous Lactate	Lactate Fe	Acidity regulator, Fortifying nutrient
Potassium lactate	Lactate K	Acidity regulator, Flavor enhancer
Calcium lactate	Lactate Ca	Acidity regulator, Fortifying nutrient
Sodium Phosphate, Tribasic	Phosphate, Tribasic Na	Acidity regulator, Raising agent
Magnesium Phosphate, Tribasic	Phosphate, Tribasic Mg	Acidity regulator, Fortifying nutrient, Raising agent
Potassium Phosphate, Tribasic	Phosphate, Tribasic K	Acidity regulator, Raising agent
Calcium Phosphate, Tribasic	Phosphate, Tribasic Ca	Acidity regulator, Fortifying nutrient, Raising agent
Sodium Phosphate, Dibasic	Phosphate, Dibasic Na	Acidity regulator, Raising agent
Magnesium, Phosphate, Dibasic	Phosphate, Dibasic Mg	Acidity regulator, Fortifying nutrient, Raising agent
Ammonium Phosphate, Dibasic		Acidity regulator, Raising agent
Potassium Phosphate, Dibasic	Phosphate, Dibasic K	Acidity regulator, Raising agent
Calcium Phosphate, Dibasic	Phosphate, Dibasic Ca	Acidity regulator, Fortifying nutrient, Raising agent
Sodium Phosphate, Monobasic	Phosphate, Monobasic Na	Acidity regulator, Raising agent
Ammonium Phosphate, Monobasic	Ammonium Phosphate, Monobasic	Acidity regulator, Raising agent
Potassium Phosphate, Monobasic	Phosphate, Monobasic K Acid potassium phosphate, Acid phosphate K	Acidity regulator, Raising agent
Calcium phosphate, monobasic	phosphate, monobasic Ca Calcium acid phosphate, acid phosphate Ca	Acidity regulator, Fortifying nutrient, Raising agent

Name of Food Additive	Simplified Name	Main Use
Gelatin		Emulsifier
Crude Magnesium Chloride(Sea Water)		Tofu coagulant
Potassium DL-Bitartrate		Acidity regulator
L-Tartaric Acid		Acidity regulator
Disodium DL-Tartrate	Disodium DL-Tartrate	Acidity regulator
Disodium L-Tartrate	Disodium L-Tartrate	Acidity regulator
Potassium DL-Bitartrate	DL-Bitartrate K, Potassium D-Bitartrate, D-Bitartrate K	Acidity regulator, Raising agent
Potassium -Bitartrate	L-Bitartrate K, Potassium L-Bitartrate, L-Bitartrate K	Acidity regulator, Raising agent
Choline bitartrate	Choline bitartrate	Fortifying nutrient
Potassium Sodium Tartrate	Tartrate K-Na	Acidity regulator
Masticatory Substances, Natural		gum base
Acetic acid		Acidity regulator, Flavor enhancer
Sodium Acetate	Acetate Na	Acidity regulator
Polyvinyl acetate		gum base, Coating agent
Calcium Acetate	Acetate Ca	Acidity regulator
Carnauba Wax		Coating agent
Carrageenan		Emulsifier
L-Carnitine	Carnitine	Fortifying nutrient
Casein		Emulsifier
Sodium caseinate	Caseinate Na	Emulsifier
Catalase		Enzyme preparations
Candelilla Wax		Emulsifier, Coating agent
Quillaia Extract		Emulsifier
Chitisanase		Enzyme preparations
Taurine		Fortifying nutrient
Tannase		Enzyme preparations
Tannic acid		Flavor enhancer
Sodium carbonate	Carbonate Na, soda ash	Acidity regulator, Raising agent
Magnesium carbonate	Carbonate Mg	Acidity regulator, Fortifying nutrient, Raising agent
Sodium hydrogen carbonate	Hydrogen carbonate Na, bicarbonate Na	Acidity regulator, Raising agent
Ammonium Bicarbonate		Acidity regulator, Raising agent
Potassium Bicarbonate	Bicarbonate K, Potassium Bicarbonate, Bicarbonate K	Acidity regulator, Raising agent
Ammonium Bicarbonate		Acidity regulator, Raising agent
Potassium carbonate (anhydrous)	Potassium carbonate, carbonate K	Acidity regulator, Raising agent
Calcium carbonate	Carbonate Ca	Acidity regulator,

Name of Food Additive	Simplified Name	Main Use
		Fortifying nutrient, Raising agent gum base
Theanin		Fortifying nutrient
Talc		gum base
d- α -tocopherol	Tocopherol	Fortifying nutrient
d-tocopherol (mixed type)	Tocopherol (mixed type)	Fortifying nutrient
dl- α -Tocopheryl Acetate	Tocopherol Acetate, Vitamin E acetate, acetate Vit.	Fortifying nutrient
d- α -Tocopheryl Acetate	Tocopherol acetate, Vitamin E acetate, Acetate Vit. E	Fortifying nutrient
d- α -tocopheryl succinate	Tocopherol succinate, Vitamin E Succinate, Succinate Vit. E	Fortifying nutrient
Transglucosidase		Enzyme preparations
Transglutaminase		Enzyme preparations
DL-Threonine		Fortifying nutrient
L-Threonine		Fortifying nutrient
Triacetin		Emulsifier gum base
Trypsin		Enzyme preparations
DL-Tryptophan		Fortifying nutrient
L-Tryptophan		Fortifying nutrient
L-tyrosine	Tyrosine	Fortifying nutrient
Pancreatin		Enzyme preparations
Sodium pantothenate	Pantothenate Na	Fortifying nutrient
Calcium Pantothenate	Pantothenate Ca	Fortifying nutrient
DL-phenylalanine		Fortifying nutrient
L-phenylalanine		Fortifying nutrient
Pectinase		Enzyme preparations
Pectin		Emulsifier
Pepsin		Enzyme preparations
Phospholipases A2		Enzyme preparations
Polybutene		gum base
Polyvinylpyrrolidone		Coating agent
Polysorbate 20		Emulsifier
Polysorbate 60		Emulsifier
Polysorbate 65		Emulsifier
Polysorbate 80		Emulsifier
Polyisobutylene		gum base
Sodium polyphosphate	Polyphosphate Na	Acidity regulator, Raising agent
Potassium Polyphosphate	Polyphosphate K	Acidity regulator, Raising agent
Fumaric acid		Acidity regulator
Mono-Sodium Fumarate	Sodium fumarate, Fumarate Na	Acidity regulator
Ferrous Fumarate	Ferrous Fumarate, Fumarate Fe	Fortifying nutrient
Pullulanase		Enzyme preparations
Pullulan		Coating agent
Protease (fungal: HUT)	Protease	Enzyme preparations
Protease (fungal: SAP)	Protease	Enzyme preparations

Name of Food Additive	Simplified Name	Main Use
Protease (bacterial)	Protease	Enzyme preparations
Protease (vegetable)	Protease	Enzyme preparations
Propylene glycol		Emulsifier
Propylene Glycol Esters of Fatty Acids	Propylene Glycol Esters	Emulsifier
L-proline	Proline	Fortifying nutrient
Sodium Pyrophosphate	Pyrophosphate Na, Tetrasodium Pyrophosphate	Acidity regulator, Raising agent
Ferric pyrophosphate	Ferric Pyrophosphate, Pyrophosphate Fe	Fortifying nutrient
Sodium Ferric Pyrophosphate	Ferric Pyrophosphate Naz, Ferric Pyrophosphate Fe:Na	Fortifying nutrient
Potassium pyrophosphate	Pyrophosphate K	Acidity regulator, Raising agent
Castor oil		Coating agent
Phytic acid		Acidity regulator
Spice Oleoresins		Flavor enhancer
Hemicellulase		Enzyme preparations
Hesperidin		Fortifying nutrient
Heme iron		Fortifying nutrient
Succinic acid		Acidity regulator, Flavor enhancer
Disodium Succinate	Sodium succinate, Succinate Na	Acidity regulator, Flavor enhancer
Reduced iron		Fortifying nutrient
Sodium sulphate	Sulphate Na	Acidity regulator
Copper sulphate	Sulphate Cu	Fortifying nutrient
Magnesium sulfate	Sulfate Mg	Tofu coagulant, Fortifying nutrient
Manganese sulfate	Sulfate Mn	Fortifying nutrient
Zinc sulfate	Sulfate Zn	Fortifying nutrient
Aluminum ammonium sulfate		Raising agent
Aluminum potassium sulfate	Sulfate aluminum K, sulfate Al·K, Aluminum potassium sulfate	Acidity regulator, Raising agent
Ammonium sulfate		Raising agent
Ferrous Sulfate	Ferric sulfate, Sulfate Fe	Fortifying nutrient
Potassium sulfate	Sulfate K	Acidity regulator
Calcium sulfate	Sulfate Ca	Tofu coagulant, Acidity regulator, Fortifying nutrient
Yeast		Raising agent, Flavor enhancer
Yeast extract		Flavor enhancer
Enzymatically Decomposed lecithin		Emulsifier
Enzymatically modified rutin		Fortifying nutrient
Enzymatically Modified Hesperidine		Fortifying nutrient
L-Histidine	Histidine	Fortifying nutrient
L-Histidine Monohydrochloride	Histidine Monohydrochloride	Fortifying nutrient
G4 Exomaltotetrahydrolase		Enzyme preparations