

Labeling Standards for Livestock Products

- The Notice of the Department of Agriculture, No. 1998-38 (established on July 2, 1998)
- The Notice of National Veterinary Research and Quarantine Services, No. 2000-3 (established on March 25, 2000)
- The Notice of National Veterinary Research and Quarantine Services, No. 2001-10 (revised on January 4, 2002)
- The Notice of the National Veterinary Research and Quarantine Services, No. 2002-5 (revised on June 26, 2002)
- The Notice of National Veterinary Research and Quarantine Services, No. 2004-1 (revised on January 20, 2004)
- The Notice of National Veterinary Research and Quarantine Services, No. 2004-4 (revised on August 4, 2004)
- The Notice of National Veterinary Research and Quarantine Services, No. 2005-10 (revised on September 23, 2005)
- The Notice of National Veterinary Research and Quarantine Services, No. 2006-8 (revised on December 21, 2006)
- The Notice of National Veterinary Research and Quarantine Services, No. 2007-23 (revised on December 17, 2007)
- The Notice of National Veterinary Research and Quarantine Services, No. 2008-26 (revised on December 19, 2008)
- The Notice of National Veterinary Research and Quarantine Services, No. 2009-7 (revised on June 29, 2009)
- The Notice of National Veterinary Research and Quarantine Services, No. 2010-17 (revised on December 20, 2010)
- The Notice of Animal, Plant and Fisheries Quarantine and Inspection Agency, No. 2011-45 (revised on June 15, 2011)
- The Notice of Animal, Plant and Fisheries Quarantine and Inspection Agency, No. 2011-110 (revised on December 23, 2011)
- The Notice of the Ministry of Food and Drug Safety, No. 2013-150 (revised on April 5, 2013)
- The Notice of the Ministry of Food and Drug Safety, No. 2014-42 (revised on February 12, 2014)
- The Notice of the Ministry of Food and Drug Safety, No. 2014-107 (revised on March 26, 2014)

Article 1 (Purpose) The purpose of this notice is to set the regulations regarding the labeling of livestock products according to the Article 6, paragraph 1 of the Livestock Product Sanitary Management Act and to promote sanitary standards prescribed by the management plan; and thus provide accurate information to consumers and ensure fair trading.

Article 2 (Definition of terms) The definitions of terms used in this notice is as follows:

1. "Product Name" is the unique name that represents each individual product.
2. "Livestock Product" refers to the product indicated by the 「Livestock Product Sanitary Management Act」 (hereinafter referred to as the "Law") set forth in Paragraph 2 of Article 2.
3. "Processed Livestock Product" refers to the meat, egg, and milk products determined in the Article 2, Paragraphs 8, 9, and 10 of the Law.
4. "Types of Processed Livestock Product" refer to the minimum classification unit that is in accordance to the Article 4, Clause 2 of the Law regarding the processing standards and ingredient specifications for livestock products (hereinafter referred to as "the processing standards and ingredient specifications for livestock products").
5. "Date of Manufacture" refers to the date that no longer requires manufacturing (the date for products that need separate packaging and sterilization, it is the date of when all are through with the final process). However, for raw material goods that are non-perishable, when they are only required for simple processing and handling, it refers to the packaging date.
6. "Use-by Date" (Recommended Last Consumption Date, Expiration Date) refers to the duration that is permissible for the product to be sold to the consumers.
7. "Raw Material" refers to the substance (including food additives) which is used for handling, manufacturing, and processing that is in the final product.
8. "Ingredients" refer to the nutritional or non-nutritional substances, or as a single unit consisting of the source material, which are included to the final product.
9. "Nutrients" refer to the substance added to the product that provides energy or development, maintains the body's growth, or in case of deficiency, causes biochemical or physiological changes.
10. "Sugars" refer to all disaccharide and mono-saccharide derived from livestock products.

11. "Trans Fat" refers to all unsaturated fats that are non-component and has one or more trans structure.
12. "Single Serving Size" refers to the amount calculated in accordance to the recommended dosage appropriate for one-time consumption for consumers of over four-years-old. In this case, the recommended dosage is in accordance to Table 3.
13. "Nutritional Fact" refers to the display of nutritional contents contained in a certain amount of the product.
14. "Nutrition Claim" refers to a product that contains facts about the nutritional content by displaying words such as "Non-", "Low-", "High-", "Enhanced", "Added-", and "Reduced-". The specific terms refer to the following:
 - A. "Nutrition Content Claim": Fact or display of nutrients by highlighting its nutritional contents as "no ○ ○", "low ○ ○", "high ○ ○", and "○ ○ contained".
 - B. "Nutrients Comparison Claim": Fact or display of highlighted nutritional content by providing a comparison with the same type of product and marking as "less", "more", "enhanced", or "added".
15. "Nutrient Reference Values(NRVs)" refer to the average one-day consumption dosage recommendable for the consumer. The display is an easy-to-understand recommendable nutritional value comparison for the livestock products as part of a day's meal.
16. "Principal Display Panel" is the display surface of the package or container that has the product's name printed on it. It refers to the side that the consumer can see when purchasing the livestock product.
17. "Main Raw Material" is defined under the regulation of the Article 4 of the Law, standards and specifications of livestock products. It refers to the raw material exceeding than the standards of ingredient mix, or the raw material that differentiates each livestock product depending on its main usage and characteristics.
18. "Packaged Meat" refers to what is set forth in Article 2, Paragraph 4 of the Law.
19. "Composite Ingredient" refers to the product that contains or uses two or more raw materials as its base material.

Article 3 (Subject of labeling) labeling subjects of livestock products are as the follows:

1. Processed Livestock Products
 - A. Processed livestock products handled, manufactured and processed by the business owner who is authorized for the livestock products processing in accordance to the Article 22, Clause 1 of the Law.

- B. Processed livestock products among the livestock products that require import declaration (hereinafter referred to as "imported livestock products") in accordance to the Article 15, Clause 1 of the Law.
 - C. <Deleted January 4th, 2002>
 - D. Processed meat products that the business owner who is authorized for meat spot sale produces or redivides for sale in accordance to the Article 21, Paragraph 8 of the Law.
2. Imported livestock products that are packaged in the container or package other than Paragraph 1.
 3. Packaged meat that has been produced by the business owner licensed for the meat packaging in accordance to the Article 22, Clause 1 of the Law.
 4. Chicken or duck meat and chicken's egg among shell eggs in accordance to the Article 10, Paragraph2, Clause 2 of the Law (Decided based on each livestock product's standards).
 5. Ducks or quail eggs that are marked according to each criterion as "chicken's eggs among shell eggs" in accordance to Paragraph 4.

Article 4 (Labeling information) The business owner who handles, manufactures, processes, and imports labeling-subject livestock products must display the following matters in accordance to the Article 3.

1. Product name
2. Type of processed livestock products
3. Producer's name (company name) and location of site
4. Date of manufacture (limited to products determined separately)
5. Expiration date
6. Net content (net content and calories corresponding to one serving): net content and calories corresponding to one serving shall be displayed, limited to the livestock products that are subject to the nutritional labeling criteria.
7. Name of raw material and its content (the content is limited to cases when a raw material is indicated as or as part of the product name; when a specific raw material is indicated on the principal display panel)
8. Name of the ingredient and its content (limited to products mandated to indicate the ingredients; to use the ingredients as part of the product name, and to indicate the specific name of the ingredient on the principal display panel).
9. Nutrition components (limited to products determined separately)
10. Items determined separately for detailed indication of livestock product's

labeling in accordance to Article 9.

Article 5 (Labeling methods) The method to display livestock products are as follows:

1. On the minimum units of container/package for products sold to consumers, labeling information set forth in accordance to the Article 4 should be indicated.
2. In cases when the minimum sales unit package has two or more separately packaged contents (hereinafter referred to as "internal package"), the inside package may have the information of the product name, net content, and calories in accordance to its content, expiration date, nutrition components, and etc.
3. Labeling requirements are indicated within the internal package in accordance to Article 4, and, in case when the internal package can be seen from the outside, labeling on the minimum sales unit may be eliminated. However, if the expiration date differs, the closer date should be indicated as the expiration date.
4. The labeling information should be indicated in the following manner so the consumer can easily identify: contrast with the background color on the principal display panel, centralized labeling panel (the area where marked so the consumers can easily inquire, and other labeling panel (all display panels including the principal display and centralized labeling panels).

A. Labeling information and letter size by panel

Panels	L a b e l i n g i n f o r m a t i o n	Letter size (points)
1) Principal display panel	<input type="radio"/> Product Name <input type="radio"/> Type of processed livestock products <input type="radio"/> Net content (net content and calories in accordance for one serving size)	12 or larger 12 or larger 12 or larger
2) Centralized labeling panel	<input type="radio"/> Date of manufacture <input type="radio"/> Expiration Date <input type="radio"/> Names of Raw Material and its content <input type="radio"/> Names of the ingredient and its content	10 or larger 10 or larger 7 or larger 7 or larger
3) Other labeling panels	<input type="radio"/> Name of the business site / location <input type="radio"/> Nutrients <input type="radio"/> Precaution <input type="radio"/> Other information	6 or larger 8 or larger 8 or larger 6 or larger

- B. In the section 1) of the Table A above, in the case of the product name being indicated with a point size below size 22 points, the type of processed livestock products and net content can be indicated with a point size larger than 7 points.
 - C. In the section 2) of the Table A, date of manufacture and expiration date in labeling information can be indicated on the principal display panel.
 - D. In the case when the package surface is smaller than 150 cm², the letter point size can be as follows: date of manufacture and expiration date are 8 points or larger; product name and net content are 5 points are larger; nutrition components and precaution with 6 points or larger.
 - E. The point size for internal packages corresponding the Article 5, No. 2 may not comply with the requirements of the Table A.
5. Labeling on the container or the package need to be in Korean with ink, carved seal or post marked. However, can use Chinese characters or foreign languages to enhance the understanding of the consumers.
 6. Cannot use a container or package that has another business' indication or sign.
 7. Product name, expiration date, and labeling information can be indicated easily with braille for the visually impaired. In this case, stickers may be used.

Article 6 (Precaution indication for the consumers' safety) According to the Article 3, the business owners who handle, manufacture, process, import the livestock products that are subject to labeling should display precautions for the following types of the products for the consumers' safety.

1. Frozen livestock products such as meat must be indicated "Already have been frozen, do not re-freeze after thawing."
2. Milk and livestock products that have a high concern for spoiling or going sour must be indicated "Refrigerate after opening or consume the product quickly."
3. Products that have a concern of causing injury when opening such as "one-touch-can", must be indicated "Be careful when opening the can to not touch the sides."
4. For products that have Aspartame added, indicate "Contains Phenylalanine".
5. If products that use allergic substances and not are manufactured in a same facility, indicate the possibility of mixing of contents. However, in

cases where mixing of contents is absolutely impossible, the following doesn't imply.

(Example) "This product has been manufactured in a facility where allergic substances (buckwheat) are used to produce products."

6. In the case of when materials are added in separate packaging for livestock products' quality assurance, such as "moisture resistant agents(desiccant)", or "moisture repelling agents (dehumidifying agent), indicate so; so consumers may easily understand the usage for the material and also specify "do not eat".
7. In order for consumers to report rapidly when the consumers are dissatisfied or have been injured with the product, indicate on the package or container: "Call 1399 without area code to report repudiate / faulty livestock product" or "Call 1399 without area code to report repudiate/faulty food".
8. In the case of caffeine content exceeding 0.15mg per every ml, indicate "children, pregnant women, or caffeine-intolerants should be cautious when consuming this product."

Article 7 (Prohibition of labeling that may cause consumer confusion or misunderstanding) According to the Article 3, the business owners who handle, manufacture, process, import the livestock products that are subject to labeling should not indicate the following information that may confuse or cause misunderstanding for the consumers.

1. Labeling that synthetic preservatives, dyes and other food additives prohibited for usage are not added or used in the product
(Example) Labeling as "No preservatives added" to seasoned meat or ground products.
2. As for the livestock products that have not gone through the process in diminishing or removing nutritional content, if the nutritional content is not included at all, mark an emphasis regarding the corresponding nutrients.
3. In case when using synthetic flavoring to enhance the flavor or the taste of the ingredients, indicate through picture or photo that represents that flavor.

Article 8 (Exceptions for labeling requirements) Taking into account the characteristics of the individual product, labeling can be made in a different manner notwithstanding the Articles 4 and 5 regulations.

1. If applicable to the following categories, attach a sticker, label, or a tag firmly.

- A. In case when due to the nature of the package material impossible to indicate via ink, stamp, or a postmark;
 - B. If it is a bottle or a can;
 - C. In case when it is not being directly sold to consumers but when used as an raw material for another product;
 - D. In case when the government authority describes the permitted business name and location;
 - E. In case when the relevant authorities have accepted it as minor labeling information that has no relationship with the manufacture date, expiration date, or anything in relevance of the product's safety.
2. Exported livestock products can be indicated in accordance to the importer's request.
 3. Labeling methods for imported livestock products
 - A. As for the livestock products that are being sold in the exporting countries, there must be a label that has been marked by the exporter. The Korean label must be used such as a sticker, label, or tag so it may not be detached, however, should not cover the original label that have been attached on the container or the package. In cases of imported livestock products that have Korean labels on the container or packages, the labeling information cannot be marked with a sticker.
 - B. The marking of the exporting country and the name of processing facility can be presented on the Korean display sticker in the exporting country's language.
 - C. Korean labeling can be omitted if it is applicable to one of the followings:
 - 1) Carcasses
 - 2) Livestock product that is in bulk which makes it impossible to label (Example: beef tallow or lard)
 - 3) Livestock product of its own company for the use of raw materials to manufacture and has indication of its exporting country, place of business (logo) and the expiration date or the manufacture date (limited to ice cream products) on the label of its original package or container.
 - 4) Livestock products that have been imported in accordance to the "Foreign Trade Act" Article 26 with the purpose of acquiring foreign currency. However, exclude the livestock products that are imported for the purpose of tourist business in accordance to "the Foreign Trade Act" Article 26, Clause 1, No. 3.

4. When meat spot sale operators sell the products in a form of processed meat products or a redivided form in accordance to the Law Order Article 21, Clause 8, if indicating labeling information on a display case or a separate label, they can omit individual labels for each product.

Article 9 (Detailed labeling standards for livestock products) Detailed labeling standards for livestock products in accordance to the Article 4 are as the following Table 1.

Article 10 (Permissible Error for Weight and Other Applicable Categories) When the labeling of weight and volume is indicated in accordance to the Article 6, No. 6, and shell eggs and meat are indicated in accordance to the individual standards in the Table 1, No. 2, A and B, the permissible error for the difference between indicated and measured amounts is as the following Table 2.

Article 11 (Regulatory review) According to the "Framework Act on Administrative Regulations" Article 8 and the "Regulations regarding Instruction / Regulation Appointment and Management" (Presidential Directive No. 248) on the basis of January 1, 2014, there is a need to reevaluate the product's validity and improve its action every three years (meaning until the third year's December 31st).

Supplementary provision (July 2, 1998)

Article 1 (Effective date) This notice is effective from the date of announcement.

Article 2 (Application exception) For containers that have been produced during the time when "Livestock Products Sanitary Control Act" entered into force, this notice shall be applicable from January 1, 1999.

Article 3 (In relation to other notices) Besides the regulations that are laid out in this notice, follow the labeling standards on foods that the Minister of Health and Welfare has set forth in accordance to the Article 10 of the "Food Sanitation Act".

Article 4 (Interim measures on labeling standards) At the time of this notice being put into effect, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to the related regulations of the "Food Sanitation Act", they shall apply the labeling standard of this notice, accompanying with that of the "Food Sanitation Act", by December 31, 1998.

Supplementary provision (March 25, 2000)

- ① This notice is in effect from the date of announcement.
- ② (In relation to other notices) In exempt to the regulations set forth in this notice, follow the labeling standards on foods that the Minister of Health and Welfare has set forth in accordance to the Article 10 of the Food Sanitation Act.

Supplementary provision (January 4, 2002)

Article 1 (Effective date) This notice is in effect from the date of announcement.

Article 2 (Interim measures on labeling standards) At the time of this notice being put into effect, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by December 28, 2002.

Supplementary provision (June 26, 2002)

Article 1 (Effective date) This notice is in effect from the date of announcement.

Article 2 (Interim measures on labeling standards) At the time of this notice being put into effect, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by December 28, 2002.

Supplementary provision (January 20, 2004)

Article 1 (Effective Date) This notice is in effect from the date of announcement. However, new regulations in No. 1 (8) (A) 2 in the Table 1 shall be enforced one year after it has been effective.

Article 2 (Interim measures on labeling standards) At the time of this notice being put into effect, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by December 31, 2004.

Supplementary provision (August 4, 2004)

Article 1 (Effective date) This notice is in effect from the date of announcement.

Article 2 (Interim measures on Labeling standards for livestock products) At the time when this Act enters into force, if the trader who has been approved by the Livestock Product Industry and gets approval from the Meat Packaging Industry to produce packaged meat, they can follow the previous labeling standards by July 31, 2005.

Supplementary Provision (September 23, 2005)

Article 1 (Effective date) This notice is put into effect from the date of announcement. However, see Annex 1-No. 1. Column A. (8) (A) Regulation, NO. 1 Column A. (10)(A) 1) and 2) Regulations are enforced from July 1, 2007.

Article 2 (Interim measures on labeling standards for livestock products) At the time when this notice enters into force, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by October 1, 2006.

Article 3 (In relation to other notices) When this notice enters into force, if another notice quotes a previous notice and there are applicable regulations, it can be assumed that it was quoted from this notice.

Supplementary provision (December 21, 2006)

Article 1 (Effective date) This notice is effective from the date of announcement. However, the following regulations are effective from January 1, 2008 in <the Article 5, Section 3, heading C>, <Annex 1, Section 1, heading A, (2) (b) and (10) (c)>, <Annex 1, Section 2, heading B, (17) (c)>, <Figure 1>, and <Tables 1 and 2>.

Article 2 (Interim measures on labeling standards for livestock products) At the time when this notice enters into force, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by June 30, 2007.

Supplementary provision (December 17, 2007)

Article 1 (Effective date) This notice is effective from the date of announcement. However, Table 1 Number 1 below (5) (F)'s regulation will be in effect from January 1, 2009, but regulations for tube-type and cylinder type containers and products made with paper materials will be in effect from January 1, 2010.

Article 2 (Interim measures on labeling standards for livestock products) At the time when this notice enters into force, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by June 30, 2009, except the Article 1, conditional requirements.

Supplementary provision (December 19, 2008)

This notice is effective from the date of announcement. However, the newly established regulations represented on Table 1, Section 1, heading A (4) (C) will

be in effect from January 1, 2010.

Supplementary Provision (June 29, 2009)

Article 1 (Effective Date) This notice is effective from the date of notice. However, the newly revised regulations on <Annex 1, Section 1, heading A, (1) (C) 4) and same heading (11) (O)>, <Annex 1, Section 2, heading A (10) and (11)>. New regulations (11) will be effective from July 1, 2010.

Article 2 (Review period) This notice will be reevaluated by June 28, 2012 following the regulations set on the Presidential Directive No. 248, the Article 7, Clause 3, NO. 2.

Supplementary provision (December 30, 2010)

Article 1 (Effective date) This notice is effective from the date of announcement. However, according to the newly established regulations in Annex 1, Section 2, heading A, the minimum packaging unit labeling of shell eggs will be effective from April 1, 2011; and the labeling on eggshell will be effective from January 1, 2012.

Article 2 (Interim measures on labeling standards for livestock products) At the time of this notice being put into effect, if business owners who produce, manufacture, sell, or import livestock products have been licensed or registered in accordance to other related regulations, they shall apply the previous labeling standards for the products, by December 29, 2011

Article 3 (Review period) This notice will be reevaluated by December 29, 2013 following the regulations set on the Presidential Directive No. 248, the Article 7, Clause 3, NO. 2.

Supplementary provision

Article 1 (Effective date) This notice is effective from June 15, 2011.

Article 2 (Review period) This notice will be reevaluated by June 15, 2014 following the regulations set on the Presidential Directive No. 248, the Article 7, Clause 3, NO. 2.

Supplementary provision (December 23, 2011)

Article 1 (Effective Date) This notice is effective from the date of announcement. However, the newly revised regulations on <the Article 5, No. 4, heading A. 3)>, <Annex 1, Section 1, heading F. 4)>, and <Annex 1, Section 2, heading C. 10)> are effective from July 1, 2012.

Article 2 (Review period) This notice will be reevaluated by June 15, 2014 following the regulations set on the Presidential Directive No. 248, the Article 7, Clause 3, NO. 2.

Supplementary provision (April 5, 2013)

Article 1 (Effective Date) This notice is effective from the date of announcement.

Supplementary provision (March 26, 2014)

Article 1 (Effective date) This notice is effective from January 1, 2015. However, the revised regulations on <the Article 3, No. 1, heading D> and <Figure 3, No. 1> are in effect from the date of announcement.

Article 2 (Case of application) This notice is first applicable for produced, processed, or imported livestock products (livestock products that have been shipped for importing) after implementing the notice

Article 3 (Interim measures) Livestock Products that already have been produced, processed, or imported at the time when this notice enters into force, (including livestock products that have been shipped to be imported) will follow the prior regulations based on its produced, processed, or imported date. In this case, the applicable livestock products can be sold, displayed with the purpose of sales, transported, or used for business until the livestock product's expiration date.

[Annex 1]

Detailed labeling Regulation for livestock products (In Relation to Article 9)

1. General Standards of livestock products

A. Product Name

- 1) The product name should be labelled as the product's unique name that has been reported or registered to the permit authority (in the case of imported livestock products, report to the relevant authority).
- 2) The name of the product can include symbols, logos, or trademarks.
- 3) In the case when the name of the raw material or ingredient to be used as part of the product name, it must follow the following requirements.
 - a) In case when the name of the raw materials or ingredients is used in the product's handling, manufacturing or processing as part of the product name, or in the case when two or more names of the raw materials be synthesized to use as part of the product name, the relevant name of the raw material or the ingredients and their content (percentage or weight / volume) must be indicated on the principal display panel using a letter size 12 points or larger. However, in the case when the letter size of the product name is below 22 points, it can be marked with a letter size of 7 points or larger.
 - b) In cases multiple raw materials such as meat, raw milk, eggs, fish, seafood, fruits, vegetables are be used as part of the product name, the sum of two or more raw materials (example: as for meat, beef, pork, chicken, and etc) should exceed 15% of the product. In this case, the two or more of the raw materials and their contents should be indicated in the raw material display area.
 - c) In cases when the used synthetic flavorings to give "flavor" or "taste" be used as or as part of the product name, the word "flavor" should be added to the name of the raw material or the ingredients. As for the letter point size, it should be the same or larger than the product name; additionally, it should be indicated near the product name with "synthetic flavor added (included)" or "synthetic flavoring agent added (included)". For instance, Strawberry Flavored Milk (Synthetic strawberry flavor added).
- 4) When indicating the name of imported livestock products, the foreign language name can be translated into Korean and when doing so, the product name in Korean should comply with the requirements stated in 1) - 3); additionally, when doing so, the foreign language name should also be indicated.
- 5) The following expressions should not be used in a product name.
 - a) An expression that confuses or misleads the consumer

- b) An expression that may confuse or mislead to another type of processed livestock products: In this case this includes the type set by the "Food Sanitation Act", "Health Functional Food Act", and other Acts.
- c) An expression that falls under the Enforcement Rule Article 52 of falsity, excessive exaggeration advertisement.

B. Types of processed livestock products

- 1) For a livestock product whose type is categorized in the Processing Standards and Ingredient Specifications, its type should be indicated, but livestock products that are not categorized by the type of the products shall be indicated with the kind of livestock products. However, when the type of processed livestock products is used as or as part of the product name, may not be indicated so.
- 2) Packaged meat, seasoned meat, cooked seasoned meat, and imported meat shall be indicated with its kind and the cut.
 - a) In case when the kind and cut of the meat have been prescribed by the Ministry of Food and Drug Safety, follow its "meat cut, grade, and type's classification methods.
 - b) In case when two or more cuts are included and is difficult to indicate the names of the cut, mark according to its usage.
 - c) Despite a) and b) regulations, in case when the meat's kind or the name of the cut is used as or as part of the product name, the meat kind or the name of the cut can be omitted.

C. Name of the place of business and its location

- 1) The labeling methods for the name of the place of business and its location are as the follows:
 - a) The meat packaging processing and livestock product processing: The name of the place of business and its name that have been approved by the permit authorities should be indicated.
 - b) Imported livestock product sales: The names of the place of business in the exporting country and importer's business site and its location should be indicated. However, if the livestock processing business site's name (company name) is indicated in a foreign language, this doesn't need to be indicated in Korean.
 - c) Livestock product distributors: Indicate the business name (company name) and the business site as reported to the relevant authority. Additionally, must indicate the name of the livestock processing business or meat packaging business (in case of imported meat, imported livestock product

retailer) and its location.

- 2) Instead of the business site in accordance to regulation 1), the location for returning/exchanging the product can be indicated.
- 3) In the case when intending to indicate the name of the store and the site other than the name and location above, mark the business (company name) and site location by using the same or smaller letter points set in 1) regulations for the name of business site and its location.

D. The date of manufacture (Hereinafter referred to as "manufacture date")

- 1) Labeling subject livestock products: Ice creams
- 2) Labeling methods
 - a) The manufacture date should be indicated at the point after complete packaging. However, if the product goes through the process of sterilization or disinfection after packaging, mark the manufacture date after the process.
 - b) The manufacture date should be indicated as follows on the principal display or centralized labeling panels: "00year 00month 00date", "00.00.00", "0000year 00month 00date", "0000.00.00." or 00year 00month", "00.00.", "0000year 00month", or "0000.00". In addition, in the case when it is difficult to indicate on the principal display or centralized labeling panels, indicate the labeling location of the manufacture date on the places.
 - c) In the case of the sequence presentation for year, month, and date indicated by the exporting country on its imported livestock products is dissimilar to the standards presented on b), indicate the example of the sequence presentation so it is easier for the consumers,
- 3) In the case of indicating the manufacture date on a livestock product that doesn't require target labeling, follow the labeling method indicated on 2) and cannot erase or alter the shown manufacture date. In this case, the manufacture date should be indicated as "year. month. date". However, in the case of the product's expiration date being under three months, can eliminate the "year" indication.

E. Expiration date

- 1) Labeling subject livestock products: Livestock products that are processed, manufactured, produced, and imported; however, in case of ice cream products, the labeling of expiration date can be omitted.
- 2) Labeling methods
 - a) The labeling of expiration date can be indicated as follows: "by 00year 00month 00date", "by 00.00.00", "by 0000year 00month 00date", or "by 0000.00.00".
 - b) In the case when it is difficult to indicate the expiration date on the

principal display or centralized labeling panels, indicate the labeling location of the expiration date on the places.

- c) In the case when using the manufacture date to indicate the expiration date, it can be marked as "for 00 days from the manufacture date", "for 00month from the manufacture date", or "for 00year from manufacture date".
 - d) In the case of the product's expiration date being under three months, can eliminate the "year" indication.
 - e) In the case of when the exporting country's year, month, date market order is different from the standards indicated in a), indicate the market order in year, month, date for the consumers to easily inquire. In the case of when only the "year month" is indicated, the "date" from the "year month date" must be indicated as the appropriate first date of the "month".
- 3) In the case of when there are conditions to maintain the expiration date, these need to be indicated with the expiration date. In this case, for the products under refrigeration or freezing storage, indicate that the applicable product requires "refrigeration" or temperature of refrigeration or "freezer-storage" or temperature of a freezer.
 - 4) In the case of packaging several different products that have different expiration dates, indicate the shortest expiration date.

F. Net contents

- 1) Depending on the characteristics of net contents, the product should be indicated by the weight, volume or by the count. In the case of the content being solid or semisolid forms, indicate it with weight; if liquid, with volume; mixture of solid and liquid (including liquids that do include drinking) with either weight or volume; additionally, in the case of indicating with count, indicate the weight or volume in parenthesis.
- 2) Processed livestock products that are packaged with liquid that requires discarding before consumption (excludes products by nature naturally produce liquid) should be indicated by the weight of the livestock products subtracting by that of the liquid.
- 3) For packaged meat and imported meat, in the case when it is difficult to indicate on the principal display panel, it must indicate the labeling location on the place.
- 4) When displaying the net content for the nutrition components of livestock product, mark the content with parenthesis including one serving size and its calories. (Ex, 300g (720kcal, 240kcal/per one serving size 100g))

G. Raw material names and contents or ingredient names and contents

1) Labeling Methods

- a) Names of all raw materials used in handling, manufacturing, and processing the processed livestock products (except for purified water that is non-residual in the final product) should be indicated in the order of the most used material. However, in the case of the materials being under 2% of the product weight, they may be listed regardless of the order of most used.
 - b) According to the Article 4 of the Law, original names of main raw materials defined in the "Processing Standards and Ingredient Specification for Livestock Products" can be stated first.
 - c) For products with the principle display panel of smaller than 30 cm², five or more raw materials can be stated excluding purified water.
 - d) In the case when composite materials are used, five or more names of the raw materials or ingredients in the order of most used besides purified water can be stated in parenthesis behind the name of those composite materials. However, in the case when the food additive added in the composite ingredient takes an effect, must indicate the name of the additive.
- 2) If applicable to the following despite the 1) regulation, labeling can be made as follows:
- a) In the case of the composite raw material taking below 5% of the weight in the product's raw materials or composite raw materials composing the composite raw material, may only indicate the name of the composite raw material.
 - b) Edible oil and fat can be stated as "the name of the edible oil" or "animal oils and fats or vegetable oil (except in the case of olive oil)". However, in the case of edible oil that has been indurated by hydrogenation, state as hydrogenated oil or partially hydrogenated oil. (Example: Vegetable Oil (Partially Hydrogenated oil) or Soybean Partially Hydrogenated Oil, etc)
 - c) Starch can be stated as "Name of the Starch (000 starch)" or "Starch".
 - d) For sugaring Fruits with less than 10% of the weight ratio, it can be stated as "Sugaring Fruit".
 - e) Among raw materials that are a part of the Korean Food Standards Codex, Chapter 1, 3. Classification of food raw materials 1) and 2) [(12) others excepted etc], in the case of the raw material's weight ratio below 2%, can be stated with the name of classification.
 - f) Labeling of food additives should be made according to the "Labeling Guidelines on Foods" administered by the Ministry of Food and Drug Safety, based on the Article 10 of the "Food Sanitation Act".
 - g) Despite not used directly to the applicable product, in the case when the food additives have carried-over from the livestock product's raw materials

but the amount is less than the amount needed to make an effect on the proper product, the name of the food additive does not need to be stated.

- h) In the case of when the additives of natural flavoring are used, indicate as "natural flavoring substances" or with a specific name; in case of when combined congener was used, indicate as "combined congener and its congener's name" (Example: Combined congener (00 scent).
- 3) Despite the regulations of 1) and 2), if a contractant known to cause allergies for Koreans regardless of its amount, the labeling method is as follows:
- a) Labeling subjects
 - (1) In case when eggs (limited to poultry), milk, buckwheat, peanuts, soybean, wheat, mackerel, carbs, shrimp, pork, peach, tomatoes are used as raw materials;
 - (2) In case when raw materials including ingredients originated from (1) are used.
 - b) Labeling method
 - (1) In the case of a) (1), the name of applicable raw material should be stated in the raw materials display space.
 - (2) In the case of a) (2), the name of raw material should be stated with a parenthesis or indicate the contained ingredients in the last section in organized manner.
 - (3) In the case of using "raw milk", "butter", "cheese" or "milk powder" as the raw material, can omit "milk" in parenthesis.
- 4) In the case of indicating the specific raw material on the principal display panel, the content needs to be stated on the space for the names of the raw materials or ingredients.
- 5) As the livestock products' raw materials, in the case of indicating the content of the soluble component (or extract), it must be indicated with each added raw material's solid content (in percentage).
- 6) When trying to indicate the name of the ingredient, indicate it with its name and its added content in percentage or weight (volume). However, when trying to indicate the name of the ingredient with nutrition claim, indicate it in accordance to the following nutrition claim requirements.

H. Nutrition components

- 1) Labeling subject livestock products (Exempt if used as raw materials when processing, manufacturing, or producing the product, or if redistributed and sold by the instant meat processing industry, or if the principal display panel is less than 30cm²)
 - a) Among milk products: milk formulas, milk, fermented milk, processed milk, ice cream, powdered milk, natural cheese, or processed cheese

- b) Among processed meat products, sausages
 - c) Livestock products that intend to indicate the nutrition components
 - d) Livestock products that intend to indicate the nutrition claim (except for the products that have separate nutrition labeling requirements in the Processing Standards and Ingredient Specifications for Livestock Products)
- 2) Items of target labeling
- a) Calories
 - b) Carbohydrates: Sugars
 - c) Protein
 - d) Fat: saturated fat and trans fat
 - e) Cholesterol
 - f) Sodium
 - g) Nutrition components in the nutritional reference table of the Table 2 that intend to indicate its nutrition statement or nutrition claim
- 3) Labeling unit and calculation standard for one serving size
- a) The content of nutrients shall be indicated as per 1 serving size, per 100 grams(g), per 100 milliliter (ml), or values included per one package. In this case, indicate as the same nutrient unit as [table 2]. In addition, when indicating the total serving and one serving size, the unit should be identical.
 - b) The content of nutrients should be calculated based on the edible portion of the livestock products. In this case, the edible portions do not include the animal's bones, plants' seeds and liquid added to the products to maintain quality depending on the products' characteristics that are usually not eaten. It is on the basis of actual consumption amount.
 - c) Products that are packaged/sold to be one time-served, regardless of the one serving size's references in the Table 3 and d)'s requirements, assign the total content as the one serving size.
 - d) Products that are packaged / sold for 2 or more serving sizes should calculate the one serving size, based on the divisible units(hereinafter referred to as the "unit") such as cup, piece, or slice in the amount range between two-third (67%) of one serving size of the Table 3 and twice (200%) limit of that (hereinafter referred to as the "serving limit"); and, if applicable to other limits, must calculate based on the following standards:
 - (1) In the case of when the unit content is less than the one serving size, set the 2 or more units as one serving size; but set the unit number that is closest to the one serving size.
 - (2) In the case of when the unit content is more than the one serving size, set the serving size as two or more units; but, the total portion

size should be the closest divided to one serving size.

- e) Despite the d) regulations, in the case when usually each content unit is for one person follow the Table 3, Part 2 and report to the Ministry of Food and Drug Safety; then, can state that amount as one serving size. This is also applicable for livestock products that do not have a set one serving size standard.

4) Labeling methods

A) Common requirements

- (1) For the livestock products that are subject to labeling, the followings need to be described; calories, carbohydrates, sugars, protein, fat, saturated fat, trans fat, cholesterol and sodium in respect to its name, content, and its percentage of the nutrient reference values (NRVs) according to the Table 2. However, omit the percentage (%) of the NRVs for calories, sugars, and trans fat.
- (2) In the case of no nutrient content (except for the case when indicated as "0" according to a nutrient's specific labeling method), do not indicate the nutrient's name and content or indicate as "non" or "-".
- (3) The percentage (%) for the NRVs in Table 2 should be made by comparing the actual display amount to the NRVs. After rounding off to the nearest integer, must be indicated in whole numbers. However, in the case of when a content is "below 00 g", must use the real value and calculate the ratio over the NRVs.
- (4) The labeling of nutrients should be marked with a color that is in contrast with the background color so it is easier for the consumer to see. Follow the standards of Figure 1 to indicate nutrition components.
 - (a) Livestock products that have the 1 serving size set should indicate its nutrition components in accordance to its one serving size. That unit should be in cup, piece, or slice and indicate its weight(g) or volume (ml) with a parenthesis. In the case of indicating the weight, if it is under 10g(ml), indicate it with the nearest unit of 0.1g(ml) or if over 10g(ml), to the nearest 1g(ml) unit.
 - (b) In the case of products with 2 or more serving sizes, indicate its total serving size. If that number is 3 or more but less than 5, indicate to the nearest 0.5 unit and besides its value, to the nearest whole number. When over rounding, must indicate with "about". (ex, total about 3.5 serving sizes, about 4 serving sizes)
 - (c) For products that are packaged / sold so consumers can divide the serving size into two or more, indicate the nutrition components for one serving size on its minimum packaging or container unit; as for the products that have the internal package, can indicate the nutrition components on its net content.

- (d) Of the livestock products that have not set the serving size, if packaged over 100 g(ml) or can be divided into two portions, indicate the nutrition components for each 100 g(ml) or one serving size and for total net content.

B) Detailed labeling methods for each nutrition components

(1) Calories

- (a) The unit of calories should be indicated as kilocalories (kcal), and its value should be indicated as is or to the nearest 5 kcal unit. In this case, of lower than 5 kcal, can be indicated as "0".
- (b) The calculation standards for calories are as follows:
 - ① Use the nutrients' values (in case when indicated as "lower than 00 g", use the real value); when calculating the calories, multiply 4 kcal per 1 g of carbohydrate, 4 kcal per 1g of protein, 9 kcal per 1g of fat and then add all the values. In the case of alcohol and organic acid, multiply 7 kcal per 1 g of alcohol and 3 kcal per 1 g of organic acid and then add all the values.
 - ② For calories calculation for carbohydrates that separately indicate the content for sugar-alcohol and dietary fiber, multiply 2.4 kcal per 1g of sugar-alcohol (erythritol 0kcal), 2 kcal per 1g of dietary fiber, 1.5 kcal per 1g of tagatose, and 4 kcal per 1g of other carbohydrates and then add all the values.

(2) Carbohydrates

- (a) Indicate the sugars separately from the carbohydrates.
- (b) Indicate the unit of the carbohydrates as gram(g), and indicate as is or to its nearest 1 g unit. In the case of below 1 g, indicate as "below 1 g", and in the case of below 0.5g, can indicate as "0".
- (c) The content of the carbohydrate is referring to the content without the crude protein, crude fat, water, and the ash content.

(3) Protein

- (a) Indicate the unit of protein as gram(g). Indicate as is or to the nearest 1 g unit. In the case of below 1 g, indicate as "below 1 g", and in the case of below 0.5 g, can indicate as "0".

(4) Fat

- (a) Differentiate and indicate the saturated fat and trans fat separately within the fat category.
- (b) Indicate the unit of fat with gram(g). Indicate as is or in the case of its content being below 5 g, indicate to the nearest 0.1 g unit; when it exceeds the 5 g, indicate to its nearest 1 g unit. In the case of below 0.5 g, can indicate as "0".
- (c) Despite (b) regulations, when there is less than 0.5 g of trans fat, it

can be indicated as "below 0.5 g" and when lower than 0.2 g can indicate as "0". <December 17, 2007 added>

(5) Cholesterol

- (a) Indicate the unit of cholesterol as miligram (mg). Indicate as is or to the nearest 5 mg unit of it. In the case of 2 mg or over but below 5 mg, indicate as "below 5 mg". In the case of lower than 2 mg, can be indicated as "0".

(6) Sodium

- (a) Indicate the unit of sodium with miligram (mg). Indicate as is or in the case of 5mg or above but below 120mg, indicate it with the nearest 5mg unit. In the case of above 120mg, indicate to the nearest 10mg unit. In the case of below 5 mg, can be indicated as "0".

(7) Other Nutrition components

- (a) When indicating or claiming vitamins or minerals (besides sodium) in the NRVs table of Table, indicate each name of the nutrients, content and the percentage (%) over the NRVs of Table 2.
- (b) The name and unit of the vitamin and mineral must follow in accordance to Table 2, and if below 2% of the NRVs, can indicate as "0".
- (c) When labeling or nutrition claim of fatty acids or amino acids that are not set in the NRVs are made, indicate the name of the nutrients and its content.
- (d) For products that are specifically for infants, children, pregnant and lactating women, or patients, when nutrition components are described based on a) or f) or from (1) to (6) or from (7) (a)-(c), indicate based on the percentage (%) over the nutrient reference values in Table 2 or the recommended or adequate intake for Korean in Table 1.

5) Labeling standard for nutrition claim

- a) The usage of term such as "low", "zero", "high (or rich)", or "contain (or source)"
 - (1) General standard: Claim such as "low" or "zero" can only be indicated for products that have lowered or eliminated the nutritional value in accordance to (2) in the process of its production and manufacture. <condition deleted>
 - (2) Detailed standards for the nutrition claim of nutrient's content

Nutritional Component	Claim	Condition(s) for labeling
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Calories	low	If lower than 40 kcal per 100 g or lower than 20 kcal per 100 ml
	zero	If lower than 4 kcal per 100 ml
Fat	low	If lower than 3 g per 100 g or 1.5 g per 100 ml
	zero	If lower than 0.5 g per 100 g or 100 ml
Saturated fat	low	If lower than 1.5 g per 100 g, 0.75 g per 100 ml, or 10% below its calories
	zero	If below 0.1 g per 100 g or below 0.1 g per 100 ml
Trans fat	low	If lower than 0.5 g per 100 g
Cholesterol	low	If lower than 20 mg per 100 g or lower than 10 mg per 100 ml and below 1.5 g of saturated fat per 100 g, or below 0.75 g per 100 ml and below 10% of the calorie from saturated fat
	zero	If below 5 mg per 100 g or below 5 mg per 100 ml and 1.5 g of saturated fat per 100g, or below 0.75 g per 100 ml and below 10% of the calorie from saturated fat
Sugars	zero	If below 0.5 g per 100 g or 100 ml
Sodium	low	If below 120 mg per 100 g
	zero	If below 5 mg per 100 g
Dietary Fiber	Contain or Source	If 3g or more per 100g, 1.5g or more per 100kcal, or if more than 10% of daily nutrient reference values per one serving
	High or Rich	If twice amounts more than those of contain or source
Protein	Contain or Source	If 10% or more of daily nutrient reference values per 100 g, 5% or more of daily nutrient reference values per 100 ml, 5% or more of daily nutrient reference values per 100 kcal, or 10% or more of daily nutrient reference values per one serving
	High or Rich	If twice amounts more than those of contain or source
Vitamin or Mineral	Contain or Source	If 15% or more of daily nutrient reference values per 100 g, 7.5% or more of daily nutrient reference values per 100 ml, 5% or more of daily nutrient reference values per 100 kcal, or 15% or more of daily nutrient reference values per one serving
	High or	If twice amounts more than those of contain or source

	Rich	
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B) The usage of term such as "less", "more", "decreased or light", "enhanced", "added"

- (1) Can be indicated the difference of the nutrient content by comparing with another product and expressed by percentage. In this case, must be calculated with the other product's standard being of the same livestock products that have the 3 or more of high market share.
 - (2) In comparison of average values with other products, nutrient contents on calories, carbohydrates, sugars, dietary fibers, protein, fat, sat fat, trans fat, cholesterol, sodium should have at least 25% difference; and for vitamins and minerals except sodium, when compared to the Table 2, the NRVs, the least one day recommended intake should have more than 10% difference.
 - (3) Among the products that are applicable for (2), and would like to use the terms "less, light, decreased", the applicable nutritional value difference should be greater than A) regulations for "low"; and when terms such as "more, enhanced, added" to be used, the content difference should be more than A) regulations for "Contain"
- 6) Range for permissible differences between labeling and real amounts of nutrients
- a) For calories, sugars, fat, saturated fat, trans fat, cholesterol, and sodium, the real values must be less 120% than the labeling values.
 - b) The real value of vitamin, minerals, protein, carbohydrates, and dietary fiber should be more than 80% of its labeling value.
 - c) Despite regulations set forth on a) and b), in the case when the livestock products have "more than the labeled value" that the "Processing Standards and Ingredient Specifications for Livestock Products" requires in accordance to the Article 4 of the Law, the real measured value should be more than the labeled value; and in the inverse case, the real value should be less than the labeled one.
 - d) Even if the real measured value exceeds the range of a) or c), if the amount is within the unit range handled in 4) B) "Detailed labeling methods for each nutrition components", the difference shall not be out of the permissible range.

I. Other labeling items

- 1) Detailed labeling standards for irradiated livestock products
 - a) Labeling subjects
 - (1) Irradiated livestock products

(2) Livestock products that use irradiated raw materials in handling, processing, or manufacturing

b) labeling methods

(1) Letter size and location: must be indicated on the other labeling panels with a letter size of 6 or larger.

(2) Labeling information

(a) Indicate the name of the company that treats irradiation, phone number, year month and date irradiated, exposure dose, and irradiated products. In addition, must insert the design of irradiation for the consumers to easily see in the principal display panel.



(b) In the case of when the irradiated raw materials are used, indicate "irradiated 000" in the labeling space for the names of raw materials and ingredients.

2) Labeling for bottled/canned processed livestock products is as follows:

a) According to the type of processed livestock products, differentiate as meat canned food and indicate the name of the raw material.

b) Contents should be indicated based on drained weight and net contents on the principal display panel or the labeling space for the name of the raw materials and ingredients.

c) Acid canned food products need to be indicated as "Acid Canned Food".

3) Retort processed livestock products need to be indicated as "Retort Processed Livestock Product".

4) Livestock products that are being sold as frozen should have the labeling of storage conditions and thawing methods that customers can easily identify; additionally if it requires heat treatment, indicate the product's cooking or heat treatment method.

5) Labeling of "natural" means does not include any artificial (compound) scent / artificial coloring / synthetic preservative or any artificial or compound ingredient that is added after harvest, except the elimination of nonedible parts or the minimal physical process. However, of the types of livestock processed products, "natural casing" shall not be applied.

6) The "100%" sign can be only indicated on products that do not add any substance besides the raw materials that are subject to labeling. However, in the case of the product that dilutes concentrate to return to the original state, if the consistency of the raw material is more than 100%, despite the

food additives that are within the product, can indicate the 100% sign.

- 7) According to the Enforcement Law Article 51 Section 1 (Table 12) part 4 the heading F and Law Article 51 Section 2 (Table 13) part 3 the heading K, frozen foods switched from the refrigerated ones can be indicated as "this product is a refrigerated but has been kept in the freezer". For this product, a label including freeze-switched date, expiration date for the frozen, and the temperature needed for preserving should be attached. In the case, a previous label cannot be concealed or eliminated by the new one.
- 8) The labeling for the container or wrappers material used for the livestock products should be indicated according to the Labeling Standards on Foods set by the Ministry of Food and Drug Safety in accordance to the Article of the "Food Sanitation Act".
- 9) In the case when livestock products are subject to the notice "Genetically Modified Food Labeling System" administered by the Ministry in accordance to the Article 10 Clause 1 of the "Food Sanitation Act", the labeling for those products should meet the requirements the notice presents. However, in the case of having a separate circulation certificate in accordance to the "Enforced Law Food Sanitation Act" Article 12 Clause 1 No. 3, may avoid the labeling.
- 10) In the case of livestock products in which caffeine is artificially added or that use the raw materials including caffeine during the periods of manufacturing or processing, the content of the caffeine exceeding 0.15 mg per ml must be indicated as "Contains high amounts of caffeine" and the total caffeine amount as "000 mg" side by side on the principal display panel.
- 11) Cannot use terms such as ion water, life-saving water, or mineral water.

2. Individual Standards for Each Livestock Product

Types of Livestock Products	Individual Labeling Standards
A. Shell eggs	1) Labeling subject: Chicken's egg (hereinafter referred to as "egg(s)") among the shell eggs set by the Article 10, Paragraph 2, Clause 2 of the Law. 2) Labeling information A) When business owners who collect and sell the eggs package them to the minimum unit, the expiration date, name of the producer, seller, and location, name of the product, content, and other labeling information should

Types of Livestock Products	Individual Labeling Standards
	<p>be indicated. However, in the case of indicating the producers' name on the eggshell in Korean, can indicate in the space where the producer's name is written as, "indicated on eggshell separately".</p> <p>B) Producers or the business owners who collect and sell eggs must indicate on the egg shells the name of the producers. If trying to display the egg laying date, indicate as "00year 00month 00 date", "00.00.00", "0000year 00month 00date", "0000.00.00", "00month 00date" or "00.00" or etc. However, for the minimum packages, use a parenthesis after the name of the producers and in the case of indicating the sign of the name of the producer, instead of marking the name of the producer on the eggshell, place a sign. In this case, the sign should follow the regulations on [Figure 3].</p> <p>3) Label methods</p> <p>A) On the minimum unit of package, labeling must be made with an unerasable ink, seal, or a postmark.</p> <p>B) Labeling on the eggshell should be made using a stamp or a printing dye in accordance to the Article 5 of the Law.</p> <p>C) The requirements of letter size are as follows. However, the size on the eggshell can be 6 points or larger.</p> <p>(1) Name of the product and net content: 12 points or larger</p> <p>(2) Date of egg laying, expiration date: 10 points or larger</p> <p>(3) Name of the producer, name of seller and location, and other information: 6 points or larger</p> <p>D) Despite the regulations described on A), if applicable to the following, can use a sticker or label so it may not detach.</p> <p>(1) In the case when due to the product package, difficult to indicate with ink, stamp or seal</p> <p>(2) In the case when not sold directly to the consumer but used as raw material for another product</p> <p>(3) In the case when the Authorities have accepted as the information having no relevance to the product's safety (besides the expiration date)</p> <p>4) The detailed labeling information in accordance to 2) is as follows:</p>

Types of Livestock Products	Individual Labeling Standards
	<p>A) The Egg laying date refers to the date that the eggs were collected by producers.</p> <p>B) Expiration date</p> <ol style="list-style-type: none"> (1) The expiration date can be indicated as follows: "by 00year 00month 00date", "by 00.00.00", "by 0000year 00month 00date", "by 0000.00.00", ""by 00month 00date", or "by 00.00". (2) In the case when it is difficult to indicate the expiration date on the space where it should be, indicate the labeling location of the expiration date written on that space. (3) In the case of using the egg laying date as the expiration date, can be indicated as "for 00 days from the laying date" or "for 00month from the laying date". <p>C) The name of the producer, seller, and location</p> <ol style="list-style-type: none"> (1) The name of the producer can be indicated by the name of the owner of the producing farm. In this case, instead of using the name of the producer, can be indicated by the name of the producing farm. In addition, the name of the producer or the producing farm can be indicated with a sticker. (2) The name of the seller and the location can be indicated with the name of the business and the location site submitted to the government office. (3) In the case when the egg producers and the business owners who collect and sell the eggs are identical, can omit the name of the producers. <p>D) Name of product</p> <ol style="list-style-type: none"> (1) The name of the product should be indicated with the product's unique name and can be marked with a sign, logo or a trademark. (2) In the case when the name of the ingredient contained in the egg to be used as or as part of the name of the product, the applicable ingredient and its content (in percentage or weight) should be indicated. (3) The following expression must not be used in the name of the product

Types of Livestock Products	Individual Labeling Standards
	<p>(A) Expression that may mislead or confuse the consumer</p> <p>(B) Expression that may be applicable to the Law Enforcement Regulation Article 52, Falsify/exaggeration of expression or advertisement</p> <p>E) The net contents can be indicated as the count and the weight should be indicated with parenthesis.</p> <p>F) Other labeling information</p> <p>(1) Storage conditions and temperature needed for product's quality maintenance should be indicated.</p> <p>(2) Should display guidance by indicating "Please keep the product in the refrigerator after purchase".</p> <p>5) In the case when wanting to indicate other labeling information, should apply/indicate in accordance to the requirements in [Annex 1] 1. General standards for livestock products.</p>
B. Chicken and Duck Meat	<p>1) Labeling subject: Chicken and duck meat determined by the Article 10, Paragraph 2, Clause 2 of the Law.</p> <p>2) Labeling information: In the case when the business owner of the slaughterhouse packages the chicken/duck meat, must indicate the pass mark, name of the plant and its location, manufacture date, expiration date, storage conditions, and its net content.</p> <p>3) Labeling methods</p> <p>A) Labeling should be marked with ink, seal, or postmark that is not deleted from the package.</p> <p>B) The lettersize for the labeling information is as follows:</p> <p>(1) Pass mark: according to Figure 2</p> <p>(2) The name of plant and location: 6 points or larger</p> <p>(3) Manufacture date, expiration date, and storage conditions: 10 points or larger</p> <p>(4) Net content: 12 points or larger</p> <p>C) Despite Regulations set forth in A), if applicable to the following, can mark with a sticker or label so it does not detach.</p>

Types of Livestock Products	Individual Labeling Standards
	<p>(1) In the case when due to the product package, difficult to indicate with ink, stamp or seal</p> <p>(2) In the case when not sold directly to the consumer but used as raw material for another product</p> <p>(3) In the case when the Authorities have accepted as the information having no relevance to the product's safety (besides the expiration date)</p> <p>4) The detailed labeling information in accordance to 2) is as the follows:</p> <p>A) Pass mark should be indicated following the Figure 2.</p> <p>B) The name of plant and its location should be indicated as the name submitted to the permitting agency.</p> <p>C) Manufacture date (Hereinafter referred to as "P-day")</p> <p>(1) P-day is the date of slaughtering, and must be indicated at the point when packaging is complete.</p> <p>(2) P-day can be indicated as "00year00month00date", "00.00.00", "0000year00month00date", "0000.00.00", and etc.</p> <p>(3) In the case when it is difficult to indicate the P-day on the usual location, indicate where the P-day is located on that location.</p> <p>D) Expiration date</p> <p>(1) The expiration date can be indicated as the following: "by 00year 00 month 00date", "by 00.00.00", "by 0000year00month00date", "by 0000.00.00", or etc.</p> <p>(2) In the case when difficult to indicate the expiration date on the usual location, indicate where the expiration date is located on that location.</p> <p>(3) In the case of when the p-day is used to indicate the expiration date, can be indicated as "for 00days from p-day" or "for 00month from p-day".</p> <p>E) Storage conditions: For refrigerated products, indicate as "Refrigerate" and the refrigeration temperature; and for frozen goods, indicate as "Freeze" or the freezing temperature.</p> <p>F) The net content should be indicated as the number of animals and weight in parenthesis. However, if the net content is one, can be indicated with the weight.</p>

Types of Livestock Products	Individual Labeling Standards
	<p>G) In the case when wanting to indicate other labeling information, should apply/indicate in accordance to the requirements in [Annex 1] 1. General standards for livestock products.</p>
<p>C. Packaged meat and meat products</p>	<ol style="list-style-type: none"> 1) Meat products should be differentiated by heat treatment as "sterilized product", "heated product", or "non-heated product". In addition, the product that requires heat treatment should have labeling for the cooking or heating methods. 2) Meat products besides ham cannot use ham's names or similar terms that are likely to confuse. 3) Products that use a special cut must indicate the name of the cut in parenthesis after the name of the raw material meat. 4) In the case of when trying to use a type of a meat or a meat cut as part of the product name, must indicate as mentioned below on the principal display panel. <ol style="list-style-type: none"> a) Must use the meat type or the name of the meat cut that is most used as the product name and in this case all meat type or the name of the cut should be indicated with its content. b) In the case when two or more types of meat or types of cut are composed and used as or as part of the product name, indicate the meat type or type of cut in the order of most used with its name and its content. 5) For the meat products, labeling should not be made to be misunderstood that all of the raw materials are meat. 6) For the meat extracts, labeling should be made as follows: <ol style="list-style-type: none"> A) Labeling should not be made to be confused with the special purpose foods in the "Food Sanitation Act" and cannot include any relevance with health. B) The name and the content of each soluble component (or extract) that was used as raw materials should be indicated. 7) The name of the casing used for filling sausage type food should be indicated at the last part of the names of raw materials written, and in the case of using inedible casing,

Types of Livestock Products	Individual Labeling Standards
	<p>must indicate the usage of inedible casing on the principal display panel so the consumers can easily identify.</p> <p>8) As for canned foods, the last two digits of year may be used as year description; the initials O, N, and D for the months October, November, and December may be used; for dates, number 0 can be inserted in front of the numbers such as 1 or 9.</p> <p>9) For packaged meats that use domestic beef, pork, chicken, or duck meat as the raw material, labeling should include the name of the slaughterhouse where the animals were slaughtered. However, in the case of when the meat was processed in two or more slaughterhouses and have been mixed, indicate each of the slaughterhouses and can indicate the name of the slaughterhouse with sticker, ink, stamp, or post mark.</p> <p>10) In the case of packaged meat that has used domestic beef (As directed by the Law Enforcement Rule Article 51, Clause 2, [Annex 13] 3. A, the "Differentiating methods by meat part, grade, and type") as the raw material, labeling should include the grade given by the Livestock Product Grade Certificate, and in this case, it can be marked by ink, stamp, postmark, or sticker. However, if sold as is to the final consumer, the labeling of packaged meat should have the all the types of meat class displayed and accompanied with applicable grade of it. In addition, if the mandatory labeling grade part and un-necessary part are mixed, and in accordance to the Annex 1, 1. B. 2) B) in the same notice, if two or more cuts are included and the usage is indicated instead of names of cuts, the grade labeling can be omitted.</p>
D. Milk products	<p>1) The labeling of fortified milk should indicate the name of ingredient fortified and its content. In the case of when the contents of Vitamin A and Vitamin D per 1 liter are equal or more than 2,000 Iu and 400 IU, respectively, the product can be labeled as fortified milk.</p> <p>2) For lactic acid bacteria added milk, when the labeling includes the name of specific strain contained, the number of the strain should be indicated.</p>

Types of Livestock Products	Individual Labeling Standards
	<p>3) For sterilized or pasteurized products, labeling should be differentiated as "Sterilized product" or "Pasteurized product". In addition, it must include the thermal death point, sterilization temperature, and time. In the case of low temperature long-term sterilization or high temperature short-term sterilization, can indicate as "pasteurization".</p> <p>4) In the case of standardizing the milk product by reducing the milk fat, labeling should include "standardized product", "standardized milk", or "standardization" as well as the milk fat content in the milk product.</p> <p>5) In the case of low fat milk, labeling should include the milk fat content. In the case of the milk fat content being 0.5% or lower, can be indicated as "skimmed milk", "skimmed fortified milk", or "restored skimmed milk".</p> <p>6) Among low fat processed milk products, if the milk fat content is 0.5% or lower, the product can be labeled as skimmed processed milk.</p> <p>7) For products that have been through the thermal process after fermentation, the product should be labeled as "thermal processed product after fermentation".</p> <p>8) Sterilized concentrated milk or skimmed concentrated milk can be labeled as "unsweetened condensed milk" or "unsweetened skimmed condensed milk".</p> <p>9) Concentrated milk, natural cheese, whey, and modified milk powder cannot use a specific ingredient as its product name.</p> <p>10) Sweetened products among concentrated milk products must indicate the type of sugars and its content.</p> <p>11) The product with milk cream must indicate its crude fat contents.</p> <p>12) Mixed milk powder must not have any sign in a label that may be misconceived as modified milk powder.</p> <p>13) In the case of hydrolyzed milk protein products, the ratio of crude protein / amino acid nitrogen contained should be labeled.</p> <p>14) The following information should be labeled for modified milk powder.</p> <p>A) Modified milk powder intended for premature or immature babies should be individually labeled as "for premature</p>

Types of Livestock Products	Individual Labeling Standards
	<p>baby" or "for immature baby". The methods to feed the infants should also be indicated. In addition, the labeling of modified milk power in a powder form must include a sentence "Bottle-feeding immediately after preparing the formula and do not re-use the left over".</p> <p>B) Products that include 1 milligram(ml) or more of iron per 100 kilo calories (kcal) may be labeled as "iron enriched infant milk formula".</p> <p>C) The labeling of modified milk powder and infant formula milk should have a guide indication with a 12 point letter size stating "Breast milk is the best food for the baby."</p> <p>D) The nutrition fact for infant formula milk, depending on the method of preparation for feeding the infants can be indicated as the value contained per 100 ml. In addition, the percentage (%) over the nutrient reference values described in it in accordance to [Annex 1] 1. A. (10) can be omitted.</p> <p>E) The labeling of other modified milk power and infant formula milk should have a nutrition fact including the following nutrients.</p> <p>(1) crude protein, crude fat, Vitamin A, Vitamin D, Vitamin C, Vitamin B1, Vitamin B2, Nicotinic acid, Vitamin B6, Folic acid, Pantothenic acid, Vitamin B12, Vitamin K1, Vitamin E, Sodium, Potassium, Chlorine, Calcium, Phosphorus, Magnesium, Iron, Iodine, Copper, Zinc, and Manganese.</p> <p>15) The labeling of ice cream, ice milk, ice cream mix, and ice milk mix should include the content of the milk fat; and the labeling of low-fat ice cream and low-fat ice cream mix should include the content of fat matter.</p> <p>16) The labeling of ice cream products should include the storage conditions and temperature; and the net weight can be indicated in volume.</p> <p>17) As for the ice cream powder products, the water quantity required per product unit weight should be labeled. (the recommended quantity is twice the product's weight).</p> <p>18) The labeling of lactic acid bacteria added ice cream, ice cream powder, and ice cream mix products should be differentiated as</p>

Types of Livestock Products	Individual Labeling Standards
	lactic acid bacteria added products or fermented milk added products. In addition, ice cream products must indicate the number of lactic acid bacteria added in a label.
E. Egg products	<ol style="list-style-type: none"> 1) Depending on the sterilization, labeling must differentiate by indicating "pasteurized product", "sterilized product", or "non-sterilized product". 2) The labeling of manufacture date and expiration date for refrigerating non-sterilized egg products is as follows: for the manufacture date, "00month00date00hour" or "00.00.00:00"; for the expiration date, "by 00month00date00hour" or "by 00.00.00:00" (newly established).

[Annex 2]

Permissible error between labeled amount and measured amount
(in relation to Article 10)

Division	Labeled amount	Permissible error
Weight	$\geq 5g - \leq 50g$	9%
	$>50g - \leq 100g$	4.5g
	$>100g - \leq 200g$	4.5%
	$>200g - \leq 300g$	9g
	$>300g - \leq 500g$	3%
	$>500g - \leq 1kg$	15g
	$>1kg - \leq 10kg$	1.5%
	$>10kg - \leq 15kg$	150g
	$>15kg$	1%
Volume	$\geq 5mL - \leq 50mL$	9%
	$>50mL - \leq 100mL$	4.5mL
	$>100mL - \leq 200mL$	4.5%
	$>200mL - \leq 300mL$	9mL
	$>300mL - \leq 500mL$	3%
	$>500mL - \leq 1L$	15mL
	$>1L - \leq 10L$	1.5%
	$>10L - \leq 15L$	150mL
	$>15L$	1%

* The permissible error in % is the percentage over the labeled amount.

[Table 1] Reference nutrient intake for Korean

Age	Carbohydrate (g)		Fat (g)		Protein (g)		Deitary 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)		
	Recom- mended intake	Adequa- te intake	Reco- mmen- ed intake	Adequ- ate intake	Recommen- ded intake	Adequ- ate intake	Recom- mended intake	Adequ- ate intake	Reco- mmen- ed intake	Adequ- ate intake	Reco- mmen- ed intake	Adequ- ate intake	Reco- mmen- ed intake	Adequ- ate intake	Recom- mended intake	Adequ- ate intake	Recom- mended intake	Adequ- ate intake	Recom- mended intake	Adequ- ate intake	Recom- mended intake	Adequat- e intake	Recom- mended intake	Adequ- ate intake	Recom- mended intake	Adequat- e intake			
Baby	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											
Child	1~2(years)				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												
Male	6-8(years)				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												
	75 or over				50		25	700	10	12	75	100	1.2	1.5	16	1.5	400												
Femaole	6-8(years)				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												
	75 or over				45		20	600	10	10	65	100	1.1	1.2	14	1.4	400												
Pregnant woman				+0/+15/+30				+5	+70	+5	+0	+0	+10	+0.4	+0.4	+4	+0.8	+200											
Lactating woman				+25				+5	+490	+5	+3	+0	+35	+0.4	+0.4	+5	+0.8	+150											

The Korean Nutrition Society: the reference nutrient intake (year 2010)

* Recommended intake : calculated based on the required average amount as daily recommended nutrient intake by age.

* Adequate intake : calculated based on the nutrient intake level of healthy persons by epidemiological survey in the case of when the recommended intake is not possible to be calculated.

* Recommended protein intake for pregnant woman: added amount per pregnancy stages 1, 2, and 3.

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)	
	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake	Recommended intake	Adequate intake		
Baby 0~5(months)		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
6~11		0.5		1.8		7		300		300		0.37		0.56		0.7		55		6		2.8		300		0.5		0.8		170		11
Child 1~2(years)	0.9		2		9		500		500		0.7		1.1		1.7		75		6		3		290		0.6		1.4		80		20	
3~5	1.1		3		11		600		500		0.9		1.4		2.3		100		7		4		330		0.8		2.0		90		25	
Male 6~8(years)	1.3		3		15		700		700		1.2		1.8		2.8		150		8		5		430		1.0		2.5		100		30	
9~11	1.7		4		20		800		1,000		1.3		2.0		3.2		210		11		8		570		2.0		3.0		110		40	
12~14	2.3		5		25		1,000		1,000		1.5		2.3		3.5		300		14		8		740		2.5		4.0		130		50	
15~18	2.7		6		30		900		1,000		1.5		2.3		3.5		400		15		10		870		3.0		4.0		130		60	
19~29	2.4		5		30		750		700		1.5		2.3		3.5		340		10		10		800		3.5		4.0		150		55	
30~49	2.4		5		30		750		700		1.5		2.3		3.5		350		10		9		800		3.0		4.0		150		55	
50~64	2.4		5		30		700		700		1.4		2.1		3.5		350		9		9		800		3.0		4.0		150		55	
65~74	2.4		5		30		700		700		1.2		1.9		3.5		350		9		9		800		3.0		4.0		150		55	
75 or over	2.4		5		30		700		700		1.1		1.6		3.5		350		9		9		800		3.0		4.0		150		55	
Female 6~8(years)	1.5		3		15		700		600		1.2		1.8		2.8		150		8		5		430		1.0		2.5		100		30	
9~11	1.9		4		20		800		900		1.3		2.0		3.2		210		10		7		570		2.0		3.0		110		40	
12~14	2.4		5		25		900		900		1.5		2.3		3.5		290		13		7		740		2.5		3.5		130		50	
15~18	2.4		6		30		800		800		1.5		2.3		3.5		340		17		9		870		2.5		3.5		130		60	
19~29	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800		3.0		3.5		150		55	
30~49	2.4		5		30		650		700		1.5		2.3		3.5		280		14		8		800		2.5		3.5		150		55	
50~64	2.4		5		30		700		700		1.4		2.1		3.5		280		8		8		800		2.5		3.5		150		55	
65~74	2.4		5		30		700		700		1.2		1.9		3.5		280		8		7		800		2.5		3.5		150		55	
75 or over	2.4		5		30		700		700		1.1		1.6		3.5		280		8		7		800		2.5		3.5		150		55	
Pregnant woman	+0.2		+1		+0		+280		+0		+0		+0		+0		+40		+10		+2.5		+130		+0		+0		+90		+4	
Lactating woman	+0.4		+2		+5		+370		+0		+0		+0		+0.4		+0		+0		+5.0		+450		+0		+0		+180		+10	

[Table 2] Nutrient reference values(NRVs) table

Nutrient	Reference value	Nutrients	Reference value	Nutrient	Reference value
<u>Carbohydrate(g)</u>	<u>330</u>	Calcium(mg)	700	<u>Vitamin B₁₂(μg)</u>	<u>2.4</u>
Deitary fiber(g)	25	<u>Iron(mg)</u>	<u>12</u>	Biotin(μ g)	30
<u>Protein(g)</u>	<u>55</u>	Vitamin D(μ g)	5	Pantothenic acid(mg)	5
<u>Fat(g)</u>	<u>51</u>	<u>Vitamin E(mgα-TE)</u>	<u>11</u>	Phosphorus(mg)	700
Saturated fat(g)	15	<u>Vitamin K(μg)</u>	<u>70</u>	<u>Iodine(μg)</u>	<u>150</u>
Cholesterol(mg)	300	<u>Vitamin B₁(mg)</u>	<u>1.2</u>	<u>Magnesium(mg)</u>	<u>315</u>
Sodium(mg)	2,000	<u>Vitamin B₂(mg)</u>	<u>1.4</u>	<u>Zinc(mg)</u>	<u>8.5</u>
Potassium(mg)	3,500	<u>Niacin(mg NE)</u>	<u>15</u>	<u>Selenium(μg)</u>	<u>55</u>
Vitamin A(μ g RE)	700	Vitamin B ₆ (mg)	1.5	<u>Copper(mg)</u>	<u>0.8</u>
Vitamin C(mg)	100	<u>Folic acid(μg)</u>	<u>400</u>	<u>Manganese(mg)</u>	<u>3.0</u>
Chrome(μ g)	50	Molybdenum(μ g)	25		

※ The units of Vitamin A, Vitamin D, and Vitamin E shall be indicated in accordance to the reference table and in parenthesis may be indicated in IU.

- < Deleted in January 2004 >

[Table 3] Single serving size standards by livestock product

Based on the nation's average serving size and market surveys, the single serving size for each livestock product are as follows:

Group of livestock products	Kind of livestock products	Type of livestock products	One serving size	Note	
Meat products	Hams	Ham	30g		
		Pressed ham			
		Mixed pressed ham			
	Sausages	Sausage			
		Fermented sausage			
		Mixed sausage			
	Bacon	Bacon			
	Dry stored meat	Dry stored meat			15g
	Seasoned meat	Seasoned meat			60g
		Cooked seasoned meat			
Ground meat products	Ground meat product	30g			
Rib products	Rib product	60g			
Meat extracts	Simple meat extract	240g			
	Meat extract				
Milk products	Milk	Milk	200ml		
		Fortified milk			
		Restored milk			
		Lactic acid bacteria added milk			
	Low-fat milk	Low-fat milk			
		Restored low-fat milk			
		Fortified low-fat milk			
		Restored fortified low-fat milk			
		Lactic acid bacteria added low-fat milk			
		Skimmed milk			
	Hydrolyzed lactose milk	Hydrolyzed lactose milk			
		Low-fat hydrolyzed lactose milk			
		Lactose-deficient skimmed milk			
	Processed milk	Processed milk			
		Low-fat processed milk			
		Skimmed processed milk			
		Milk beverage			
	Goat milk	Goat milk			
	Fermented milk	Fermented milk			80ml or 80g
		Thickened fermented milk			150ml for liquid, or 100ml or 100g for a thicken form
		Creamy fermented milk			
		Thickened creamy fermented milk			
		Fermented butter milk			
Natural cheese	Hard cheese	20g			
	Semi-hard cheese				
	Soft cheese				
	Green cheese				
Processed cheese	Hard processed cheese				
	Semi-hard processed cheese				
	Combined processed cheese				
	Soft processed cheese				
Ice cream	Ice cream		100ml or g corresponding to its amount by product		
	Ice milk				
	Sherbet				
	Low-fat ice cream				
	Non-fat ice cream				
Egg products and shell eggs	Whole gee liquid, liquid yolk, liquid white, whole egg powder, egg white powder, heat-formed products, salted egg, pidan, shell egg	Whole gee liquid, liquid yolk, liquid white, whole egg powder, egg white powder, heat-formed products, salted egg, pidan, shell egg	50g		

2. Single Serving Size of Livestock Products that in not applicable to No. 1

If a single serving size cannot be applied to a livestock product in accordance to No. 1, or if a special single serving size is required, then the following notification must be submitted to the Ministry of Food and Drug Safety prior to beginning production or declaring import.

Notification of a Single Serving Size Setting				
Production(Import) Company	① Name(Title)		② Representative	
	③ Location			
Submitter	④ Name			
	⑤ Department		⑥ Contact	Phone :
Product	⑦ Product Name		⑧ Product Type	
	⑨ Packing / Selling Unit			
	⑩ Single Serving Size			
	⑪ Setting Purpose			
<p>The single serving size for the product above has been set as notified according to the 「Labeling Standards of Livestock Products」 .</p> <p style="text-align: center;">Date</p> <p style="text-align: right;">Name (Signature)</p> <p>To the Ministry of Food and Drug Safety</p>				
<p>※ Attachments</p> <ol style="list-style-type: none"> 1. Ratio of major ingredients 2. Product sample or photograph 3. Nutritional contents for single serving 				

[Figure 1]

Templates for nutrition facts

1. Types of templates

A. For products with per single serving size, 100g(ml), or 1 packing unit

1) Type I

a) Per single serving size

b) Per 100g(ml) or 1 packing unit

Nutrition Facts			
Serving Size 00 (00g) (a)			
Servings per Container (00g) (b)			
Amount per serving (c)		* % Daily Values (d)	
Calories		000kcal	
Total	Carb.	00g	00%
	Sugars	00g	
Protein		00g	00%
Total	Fat	00g	00%
	Sat. Fat	00g	00%
	Trans Fat	00g	
Cholesterol		00mg	00%
Sodium		00mg	00%

* % Daily Values: percentages of daily reference values.

Nutrition Facts			
00g (00ml) (a)			
Amount per 00g(00ml) (c)		* % Daily Values (d)	
Calories		000kcal	
Total	Carb.	00g	00%
	Sugars	00g	
Protein		00g	00%
Total	Fat	00g	00%
	Sat. Fat	00g	00%
	Trans Fat	00g	
Cholesterol		00mg	00%
Sodium		00mg	00%

* % Daily Values: percentages of daily reference values.

2) Type II

Nutrition Facts	Amount per serving (c)		*% Daily Values (d)	
				(e)
	Calories	000kcal		
Serving Size 00 (00g) (a)	Total Carb.	00g	00%	
Servings per Container (00g) (b)	Sugars	00g		
	Protein	00g	00%	
	Total Fat	00g	00%	
	Sat. Fat	00g	00%	
	Trans Fat	00g		
	Cholesterol	00mg	00%	
	Sodium	00mg	00%	

* % Daily Values: percentages of daily reference values.

※ Products by 100g(ml) or 1 packing unit can use template type I - b for (a), (c) and (d).

3) Type III

Nutrition Facts	Serving Size 00 (00 g) [Ⓐ]	Servings per Container (00g) [Ⓑ]
Amount per serving [Ⓒ] : Calories 000kcal, Total Carb. 00g(00%) • Sugars 00g, Protein 00g(00%), Total Fat 00g(00%) Sat. Fat 00g(00%) • Trans Fat 00g, Cholest. 00g (00%), Sodium 00mg(00%)		
Values in the parenthesis are percentages of daily reference values [Ⓓ] .		

※ Products by 100g(ml) or 1 packing unit can use template type I - b for [Ⓐ], [Ⓒ] and [Ⓓ].

B. For products with 2 or more servings per container or packing units over 100g(ml), to include amounts per container

Nutrition Facts					
Serving Size 00 (00 g) [Ⓐ]			Servings per Container (00 g) [Ⓑ]		
Amount per serving [Ⓒ]		* % Daily Values [Ⓓ]	Amount per container [Ⓔ]		* % Daily Values [Ⓕ]
Calories	000kcal		000kcal		
Total Carb.	00g	00%	00g		00%
Sugars	00g		00g		
Protein	00g	00%	00g		00%
Total Fat	00g	00%	00g		00%
Sat. Fat	00g	00%	00g		00%
Trans Fat	00g		00g		
Cholesterol	00mg	00%	00mg		00%
Sodium	00mg	00%	00mg		00%
* % Daily Values: percentages of daily reference values.					

※ Products in packaging over 100g(ml) must label [Ⓐ] single serving size in 100g(ml), [Ⓑ] servings per container in g(ml), and [Ⓒ] amount per serving based on 100g(ml).

2. Labeling methods

A. Serving Size and Servings per Container

① Serving Size $\frac{\triangle\triangle}{\textcircled{1}}$ (00 g)
 $\textcircled{2}$

① $\triangle\triangle$: Indicate the product's serving size type (Ex. 1 cup, 2 units, 1 pack, etc).

② (00g) : Indicate the serving size in weight (g) of volume (ml). If the serving size is less than 10g(ml), round off to the nearest hundredths to indicate by 0.1g(ml), and if the serving size is more than 10g(ml), round off to the nearest tenths to indicate by 1g(ml).

③ Servings per Container : Indicate the number of servings per container. If more than 3 and less than 5, round off to the nearest hundredths to indicate by 0.5. For all other cases, round off to the nearest tenths to indicate by whole numbers. When rounded off, indicate "about" (About 00 servings per container).

④ Amount per Serving : Indicate nutrition facts for one serving (single serving, 100g, 100ml, 1 packing unit).

⑤ % Daily Value : Indicate percentages per serving based on the nutrient reference [Table 2].

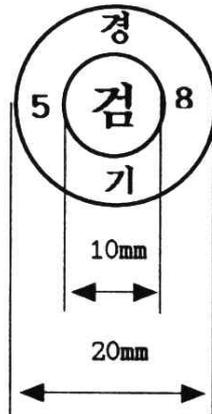
⑥ Amount per Container : Indicate nutrition facts for the whole container

⑦ % Daily Value : Indicate percentages per container based on the nutrient reference [Table 2]

[Design 2] <New>

Inspection stamp on chicken and duck

- Stamp the following design on inspected products. Depending on packaging size, the stamp size can be altered.



- Marks and numbers on the stamp are as below:

A. Marks for Cities / Provinces

City / Province	Mark	City / Province	Mark
Seoul	서 울	Gangwon	강 원
Busan	부 산	Chungbuk	충 북
Daegu	대 구	Chungnam	충 남
Incheon	인 천	Jeonbuk	전 북
Gwangju	광 주	Jeonnam	전 남
Daejeon	대 전	Gyeongbuk	경 북
Ulsan	울 산	Gyeongnam	경 남
Gyeonggi	경 기	Jeju	제 주

- Numbers assigned to slaughterhouses by the city / province are indicated in Arabic numerals.
- Meat products inspected for export may use a mark and number stamp assigned by the Ministry of Food and Drug Safety.

[Figure 3] <New>

Manufacturer Labeling Methods for Eggs

1. Abbreviations of manufacturers are as below.

A. Indicate five letters consisting of numbers for the city / province (two digits) and abbreviations (three letters) or numbers (three digits) for the manufacturer.

Ex.) Hong Gil Dong from Seoul : 01HGD

B. Numbers for Cities / Provinces

City / Province	Number	City / Province	Number
Seoul	01	Gangwon	09
Busan	02	Chungbuk	10
Daegu	03	Chungnam	11
Incheon	04	Jeonbuk	12
Gwangju	05	Jeonnam	13
Daejeon	06	Gyeongbuk	14
Ulsan	07	Gyeongnam	15
Gyeonggi	08	Jeju	16
		Sejong	17