

*(Seoul Delegation's official translation 31/10/2006)*

**NVRQS (National Veterinary Research and Quarantine Service) Notice No. 2006 – 155**

As the current “Livestock Labeling Standard” (NVRQS Notice No. 2005-10, September 23<sup>rd</sup>, 2005)” has been partially revised in accordance with the Processing of Livestock Products Act Article 6.1, we notify the public of its revision and purpose based on the Administrative Procedures Act Article 41.42, as follows.

September 28<sup>th</sup>, 2006

NVRQS Chairman

**Announcement on Livestock Labeling Standard Revision (draft)**

**1. Purpose**

- Match new issues in Livestock Labeling Standard with international labeling standards & Food Sanitation Act's food labeling standards
- Address problems in the existing notification process to provide consumers with correct information and to improve safety management of livestock products

**2. Revision**

- Expand & enhance labeling obligations of meat types & parts
- Make it mandatory to label meat types & parts of seasoned meat in addition to packaged meat & imported meat
- Make it mandatory to label MFG (manufacturing date) of ice cream
- Mark MFG (manufacturing day & month) in case the food product concerned is packaged in a minimum distribution unit or is repackaged in individual pieces
- Modify the labeling method of nutritional ingredients
- Make it mandatory to label sugar, saturated fat, trans fat and cholesterol
- Set up new calculation method of standard nutritional ratio
- Adjust standard nutritional level: natrium (adjusted downward) and vitamin C (adjusted upward)

※ Reflect “Food Labeling Standard” revision (September 8<sup>th</sup>, 2006)

- Make a new recommendation on how to handle what’s left in the powdered milk after nursing babies
  - Make it mandatory to provide the recommendation labeling to infant formula milk powder on harmful effects of Ent. Sakazakii which has become serious problem – causing infant meningitis via the powdered milk
- Clarify labeling standards in case packaged meat and/or processed meat use its meat type or part name as its product name
  - Emphasize obligations required when the name of meat type or part is used as its product name
- Make it mandatory to label time and temperature of sterilization and pasteurization of milk and dairy products
  - Make it mandatory to label temperature and time of heat treatment in addition to separate labeling of “sterilized product” and “pasteurized product”
- Revise the labeling method of natural cheese type
  - Modify the labeling method of natural cheese type according to “Livestock Processing Standard & Ingredient Specification (NVRQS Notice)” revision (April 3<sup>rd</sup>, 2006)
- Make it mandatory to label the number of lactic-acid bacteria in ice cream with lactic-acid bacteria
  - Tighten “Livestock Processing Standard & Ingredient Specification (NVRQS Notice)” that states the standard count of lactic-acid bacteria should be at the labeled level and over for ice cream with lactic-acid bacteria

※ For revision details, please refer to NVRQS homepage [www.nvrqs.go.kr](http://www.nvrqs.go.kr)

### **3. Submit opinions on the revision (draft)**

If you - individuals & organizations - have any opinions or comments on the revision, please fill out and submit the following data to NVRQS Chairman by October 20<sup>th</sup> 2006 (Re: Livestock Products Safety Division, Tel: 031-467-1968, Fax: 031-467-1974). For details, please visit NVRQS webpage (<http://www.nvrqs.go.kr>) or contact Livestock Products Safety Division.

- a. Opinions on each revision item (pros & cons and reasons)

- b. Name (in case of organization, please use organization name and organization representative), address, phone number