

While amending Labelling Standards for Foods, in order to listen to public opinion, the purpose, the amendment reason and the main contents of the amendment are given to the public notice in advance in accordance with Article 46 of Administration Procedure Code.

July 31 2008

Commissioner of Korea Food and Drug Administration

### **Proposed Amendment of Labelling Standards for Foods**

The parts of Labelling Standards for Foods shall be amended as follows:

In Article 5.2, ‘...can be used and in this case, Chinese or the other foreign languages shall use the same or smaller font size than that of the Korean language.’ shall be replaced with ‘...can be used’. In Article 5.4, ‘...is used’ shall be replaced with ‘...is used...’ Also, in the case of the glass bottles (used only for the same or similar type of food) that are recycled in accordance with the Saving Resources and Recycling Promotion Act.

In Article 8.7.C, ‘a label written in Korean’ shall be replaced with ‘a collective label’. In Appendix 1.1.A 5) C) (3) (B), ‘(2) and (3)’ shall be replaced with ‘from (2) to (4)’. Appendix 1.1.A 9) C) (3) shall be written as follows and (4), (5) and (6) shall be added hereto:

(3) In the case of a food product that is wrapped and sold to be entirely consumed once opened, the total amount of the contained food shall be a serving size. In this case, if the total amount exceeds the standard serving size of the corresponding food by 200 percent, the Commissioner of the Korea Food and Drug Administration shall be notified thereof in accordance with Appendix 3.2.

(4) In the case of food products that are wrapped and sold to be shared including toast, pizza or biscuits, a serving size shall be calculated as a number, a piece or a cup (hereinafter referred as ‘unit’) that ranges from two thirds (67 percent) to less than twice (200 percent) the size (hereinafter referred as ‘a serving size range’) of a standard serving size. If the serving size of a product does not belong to this range, it shall be calculated in accordance with the following standards.

(A) If the amount of a unit is under a serving size range, more than two units shall be a serving size on condition that the addition of the units should become as close as possible to a standard serving size.

(B) If the amount of a unit exceeds a serving size range, this amount shall become more than two serving sizes on condition that the total serving sizes should be calculated as close as possible to the number obtained by dividing the total amount by a standard serving size.

(5) In spite of (4), if the amount of each corresponding product is the amount that generally a person can consume at one time, the Commissioner of the Korea Food and Drug Administration shall be notified thereof in accordance with Appendix

3.2 and this amount may become a serving size. The same rule applies to food for which the serving size has not been established.

(6) If more than two different types of food are combined and reported as one product, the total amount of the contained food shall become a serving size.

(Example: the serving size of Ramen shall be the addition of the amount of noodle and sauce powder)

Appendix 1.1.A 9)D)(1)(D) shall be as follows:

(D) The format of Table 2 shall be used for the indication of nutrient information in accordance with the following standards.

- (1) In the case of a food product for which a serving size has been established, the nutrient information of a serving size shall be indicated using a number, a piece or a cup etc. as a unit. The amount shall be indicated using (g) or (ml). In this case, if the amount is less than 10 g (ml), the approximate amount shall be indicated in 0.1 g (ml) unit and if the amount is more than 10 g (ml), the approximate amount shall be indicated in 1 g (ml) unit.
- (2) In the case of a food product containing more than two serving sizes, the total serving sizes shall be indicated. Where the total serving sizes are more than 3 and less than 5, 0.5 unit shall be used to indicate the approximate size and in other cases, the approximate size shall be indicated using a positive number. If a total serving size is rounded up, the term 'approximately' shall be indicated as well.  
(Example: approximately 3.5 serving sizes in total/approximately 2 serving sizes)
- (3) In the case of the products containing foods for which serving sizes have not been established including flour, soy sauce, salt and sugar, the amount of such foods contained per 100 g (ml) shall be indicated. If the total amount of a product is less than 100 g (ml), the amount of such foods contained per product shall be indicated. However, in case of foods for babies and infants (0-36 months) including infant formula for babies (up to six months) and infants (six months and older) or special medical foods, the amount of foods without established serving size contained per 100 g (ml) may be indicated depending on how to feed.
- (4) If two individually wrapped foods are provided as a serving size, the nutrient information per serving size shall be indicated on the wrapping paper or on the container of each minimum sale unit of the product and also the nutrient information per contained amount may be indicated on each individually wrapped product.
- (5) If the amount of the wrapped food without established serving size exceeds 100 g (ml) or the wrapped food contains more than two serving sizes, the nutrient information per 100 g (ml) or per serving size and the nutrient information per total amount may be indicated together.

Appendix 1.1.A 9)D)(2)(G)(a) shall be as follows:

- (1) If vitamins and minerals (excluding sodium) from Table 2 Nutrient Standard are indicated or underlined, the name, the contained amount and the percentage of the corresponding nutrients in accordance with Table 2 Nutrient

Standard shall be indicated.

Appendix 1.1.A 10)A) and Appendix 1.1.A 10)I)(1) shall be deleted.

Appendix 1.1.B 6)E)(1) shall be as follows and Appendix 1.1.C 1)D ) shall be deleted:

(1)It shall be indicated as 'sterilizer/disinfectant for appliances'.

In Appendix 1.2.C 2) A), 'frozen food for eating without being heated' shall be replaced with 'frozen food that can be eaten without being heated' and 'frozen food for eating after being heated' shall be replaced with 'frozen food that can be eaten after being heated'.

In Appendix 1.3. 15), separate labelling standard item 2) shall be as follows:

2) Sterilized products shall be classified and indicated as either 'sterilized products' or 'products treated with ethanol' depending on the sterilization level.

In Appendix 1.3. 19), the latter part of separate labelling standard item 1) A) shall be as follows:

In this case, for the nutrients without established nutrient standard, the foods for babies and infants (0-36 months) including infant formula for babies (up to six months) and infants (six months and older) or special medical foods, only the name and the contained amount of the nutrients may be indicated.

Appendix 3 shall be prepared as described in the next page.

Table 1 shall be deleted.

### **Subsidiary Act**

This Notice shall be enforced as of the day of notice.

[Appendix 3]

**Serving Size (related to Article 2.8)**

**1. Serving Size**

The serving size per food based on the marketing research result as well as on the amount of food that Koreans generally consume at one time has been established as follows:

No.	(1) Food		(4) Serving Size		(5) Serving Size Range
	(2) Food Group	(3) Food Type			
1	Biscuit	Biscuit	30 g		20-59 g
		Sweet	Red bean sweet jelly	30 g	20-59 g
			Pudding	100 g	67-199 g
			Others	10 g	6.7-19 g
		Chewing Gum	2 g		1.3-3.9 g
		Ice Cream	100 g (ml)		67-199 g (ml)
2	Bread or Rice Cake	Bread	70 g		47-139 g
		Rice Cake	100 g		67-199 g
		Dumpling	150 g		101-299 g
3	Processed Cacao Product or Chocolate	Processed Cacao product	-		-
		Chocolate	30 g		20-59 g
4	Jam	Jam	20 g		13-39 g
		Marmalade			
		Others			
5	Sugar	White Sugar	-		-
		Brown Sugar			
		Others			
6	Glucose	Liquid Glucose	-		-
		Powdered or Crystallized Glucose			
7	Fructose	Liquid Fructose	-		-
		Crystallized Fructose			
		Others			

No.	(1) Food		(4) Serving Size		(5) Serving Size Range
	(2) Food Group	(3) Food Type			
8	Glutinous Rice Jelly	Starch Syrup	-		-
		Others	Lump Type	30 g	20-59 g
			Powder Type	5 g	3.4-9.9 g
		Dextrin	-		-
9	Sugar Syrup	5 g		3.4-9.9 g	
10	Oligosaccharide	Fracto-oligosaccharide	-		-
		Isomalto-oligosaccharide			
		Galacto-oligosaccharide			
		Malto-oligosaccharide			
		Xylo-oligosaccharide			
		Gentio-oligosaccharide			
		Other oligosaccharide			
11	Processed Meat and Egg Products	Meat or Egg Product	60 g		40-119 g
		Processed Meat	Dry Meat including jerked beef	15 g	10-29 g
			Others	30 g	20-59 g
		Processed Egg Products	50 g		34-99 g
12	Processed Fish and Meat Product	Boiled Fish Paste	30 g		20-59 g
		Fish and Meat Sausage			
		Fish and Meat Semifinished Product			
		Fish and Meat Flesh			
		Soft Meat			

		Others		
No.	(1) Food		(4) Serving Size	(5) Serving Size Range
	(2) Food Group	(3) Food Type		
13	Tofu or Mook (savoury jelly made of different vegetables)	Tofu	60 g	40-119 g
		Fried Tofu		
		Fried Bean Curd		
		Processed Tofu		
		Mook		
14	Oil and Fat	Bean Oil	-	-
		Maize Oil (corn seed oil)		
		Vegetable Seed Oil (rapeseed oil or canola oil)		
		Rice Bran Oil (Brown Rice Oil)		
		Sesame Oil		
		Perilla Oil		
		Safflower Oil		
		Sunflower Oil		
		Cotton Seed Oil		
		Peanut Oil		
		Olive Oil		
No.	(1) Food		(4) Serving Size	(5) Serving Size Range
	(2) Food Group	(3) Food Type		
		Palm Oil Type		
		Palm Oil		
		Mixed Oil		
		Processed Fat		
		Shortening		
		Margarine (Butter, Margarine etc)		
		Chilli Seed Oil		
		Flavoured Oil		
		Others		

15	Noodles	Noodles	Dried	Paper Wrap	100 g	67-199g
				Container type	30 g	20-59 g
			Non-Dried	200 g	134-399 g	
		Cold Noodles	Dried	100 g	67-199 g	
			Non-Dried	200 g	134-399 g	
		Chinese Noodles	20 g		13-39 g	
		Noodles with Soup	Paper Wrap	120 g	80-239g	
			Container type	80 g	54-159 g	
		Pasta	Dried	100 g	67-199 g	
			Non-Dried	200 g	134-399 g	
16	Tea	Leached Type	100 ml*		67-199 ml*	
		Liquid Type				
		Solid Type				
17	Coffee	Parched Type	100 ml*		67-199 ml*	
		Instant Type				
		Crude Type				
		Liquid Type				
18	Beverage	Fruit/Vegetable Drinks	Concentrated	200 ml*	134-399 ml*	
			Fruit/Vegetable Juice			
			Fruit/Vegetable Drinks			
		Soft Drinks	150 ml	101-299 ml		
		Soy Bean Drinks	200 ml	134-399 ml		
No.	(1) Food		(4) Serving Size		(5) Serving Size Range	
	(2) Food Group	(3) Food Type				
		Fermented Drinks	100 ml		67-199 ml	
		Ginseng/Red Ginseng Drinks	150 ml		101-299 ml	
		Others	Mixed Drinks	150 ml*		101-299 ml*
Extract Type						
Drink Base						

19	Special Purpose Food	Infant Formula for Babies (up to six months)				
		Infant Formula for Infants (six months and more)				
		Infant Formula for Babies and Infants(added with cereals)				
		Others				
		Special Medical Food				
		Weight Control Food			40 g	27-79 g
		Food for Pregnant Women and Breastfeeding Women			20 g	13-39 g
20	Sauce (Korean)	Fermented Soybeans				
		Korean Soy Sauce				
		Fermented Soybean Sauce				
		Acid hydrolysed Soy Sauce				
		Enzymatically Processed Soy Sauce				
		Mixed Soy Sauce				
		Korean Soybean Paste				
No.	(1) Food	(2) Food Group	(3) Food Type	(4) Serving Size	(5) Serving Size Range	
			Soybean Paste			
			Flavoured Soybean Paste			
			Chilli Paste			
			Flavoured Chilli Paste			



		Chunjang (fermented soybean product coloured by caramel)			
		Fermented Soybean Soup			
		Mixed Sauce			
		Others			
21	Flavouring	Vinegar			
		Different Sauces	-	-	
		Tomato Ketchup			
		Curry Sauce	Retort Pouch	200 g	134-399 g
			Others	25 g	17-49 g
		Chilli Powder or Chopped Chilli			
		Processed Flavourings	-	-	
Mixed Flavourings					
22	Salted Fish	Salted Fish			
		Flavoured Salted Fish	-	-	
		Fish Sauce			
		Flavoured Fish Sauce			
		Sikhae (fermented food with fish, salt and rice)			
23	Pickle	Pickle	Pickled Vegetable	15 g	10-29 g
			Others	25 g	17-49 g
		Sweet Pickle	25 g	17-49 g	

No.	(1) Food		(4) Serving Size		(5) Serving Size Range
	(2) Food Group	(3) Food Type			
24	Hard-boiled Food	Hard-boiled Food (legume and vegetable)	-		-
		Hard-boiled Food (fish)			
		Hard-boiled Food (meat)			
25	Alcoholic Drinks	Unrefined Alcohol	-		-
		Rice Wine			
		Rice Wine (clear type)			
		Beer			
		Fruit			
		Fruit Wine			
		Sake			
		Whiskey			
		Brandy			
		Distilled Alcoholic Drinks (general)			
		Liquor			
		Others			
26	Dried Fish	Flavoured Dried Fish	15 g		10-29 g
		Dried Fish			
		Others			
27	Other Foods	Peanuts/ Processed Nuts	Butter/Margarine- Contained	5 g	3.4-9.9 g
			Nuts	10 g	6.7-19 g
		Food in Capsule	-		-
		Starch	-		-
		Processed Fruit and Vegetable Products	Dry Fruits	5 g	3.4-9.9 g
			Others	30 g	20-59 g
		Flavoured Seaweed	2g		1.3-3.9 g
		Fried Food	-		-
Honey	20 g		13-39 g		

No.	(1) Food		(4) Serving Size		(5) Serving Size Range
	(2) Food Group	(3) Food Type			
		Imitation Cheese	20 g		13-39 g
		Vegetable Cream	5 g		3.4-9.9 g
		Processed Extract Food	80 g		54-159 g
		Processed Corn Food Used for Popcorn	30 g		20-59 g
		Table Salt	-		-
		Flour			
		Steamed Rice			
		Raw Food	40 g		27-79 g
		Cereal	30 g		20-59 g
		Ice	-		-
		Instant Food	Prepared Lunch Box/Sushi etc	1 Portion	1 Portion
			Hamburger/Sandwich	150 g	101-299 g
			Others	1 Portion	1 Portion
28	Other Processed Food (not in the standard range)		-		-

\* In the case of tea, coffee and other beverages, if the products are in powder or concentrated liquid type, the provided serving size shall be the standard to follow.

## **2. Things to Notify When Establishing Serving Size**

In the case of food for which a serving size per food in accordance with Appendix 3.1 cannot be applied, or which requires different serving sizes, the Commissioner of the Korea Food and Drug Administration shall be notified thereof before the start of the corresponding food production or the import notification of the corresponding food.

### **[Required Information]**

1. Name, type, store name and store location of the corresponding food
2. Purpose of newly established or changed serving size
3. Other information
  - A. Instructions for the ingredients combination rate and the manufacture of the corresponding food
  - B. Corresponding food sample or its picture
  - C. National and international marketing information of the corresponding food or similar foods
  - D. Other information for establishing a serving size of the corresponding food (Example: National Health and Nutrition Research Result, Daily Food Intake Research Result etc.)



C. If a main label is not big enough for necessary indication, the indication shall be made in a label written in Korean by using 12 pt or bigger font size.

D and E. (omission)

**[Appendix 1]**

**Detailed Labelling Standard of Food (related to Article 9)**

**1. General standard of food**

**A. Food (including imported food)**

1) – 4) (omission)

5) Expiry date or quality guarantee period

A) and B) (omission)

C) Detailed labelling standard

(1) and (2) (omission)

(3) List of food requiring indicated quality guarantee period and its labelling method

(A) (omission)

(B) Quality guarantee period shall be indicated as

‘00(day)/00(month)/00(year)’,

‘00.00.00’,

‘00(day)/00(month)/0000(year)’ or

‘00.00.0000’. Other indications shall be made in accordance with the regulations of B) (2) and (3).

(4) – (6) (omission)

6) – 8) (omission)

9) Nutrition

A) and B) (omission)

C) Indication unit and serving size calculation standard

(1) and (2) (omission)

(3) A serving size shall be calculated as a right portion to be consumed at one time considering the characteristics of the corresponding food within the range of two thirds (67 percent) to less than twice (200 percent) the size of the standard serving size per food designated in Appendix 3. However, depending on the amount of a product, a serving size may be calculated as follows:

C. ....

.....

.....a collective label.....

.....

D and E (same as the current)

**[Appendix 1]**

**Detailed Labelling Standard of Food (related to Article 9)**

**1. General standard of food**

**4. Food (including imported food)**

1) – 4) (same as the current)

5) Expiry date or quality guarantee period

A) and B) (same as the current)

C) Detailed labelling standard

(1) and (2) (same as the current)

(3) List of food requiring indicated quality guarantee period and its labelling method

(A) (same as the current)

(B) .....

.....

.....

.....

.....

.....

.....

from (2) to (4) of B).

(4) – (6) (same as the current)

6) – 8) (same as the current)

9) Nutrition

A) and B) (same as the current)

C) Indication unit and serving size calculation standard

(1) and (2) (same as the current)

(3) In case of a food product that is wrapped and sold to be entirely consumed once opened, the total amount of the contained food shall be a serving size. In this case, if the total amount exceeds the standard serving size of the corresponding food by 200 percent, the Commissioner of the Korea Food and Drug Administration shall be notified thereof in accordance with Appendix 3.2.

- |   |  |
|---|--|
| <p>(A) <u>If the amount of a product is less than two thirds (67 percent) of the standard serving size of the corresponding food, more than two portions shall be added to create a serving size. In this case, to decide how many portions shall be added to create a serving size, the total amount of the added product shall be calculated first and the closest one to a standard serving size shall be chosen.</u></p> <p>(B) <u>In the case that the amount of the product is more than twice (200 percent) the size of a standard serving size of the corresponding food, this amount shall become more than two serving sizes. To decide total serving sizes, the total amount of product shall be divided by a standard serving size first and the approximate number shall be chosen as total serving sizes. However, if a product with more than two serving sizes consists of individually wrapped items and each item has the amount that generally one person can consume at one time, this may become a serving size.</u></p> <p>(C) <u>In the case of a food product for which a serving size has been established in accordance with the standard intake of this food at one time, considering the characteristics of this food, the standard intake at one time shall be indicated and this amount shall be a serving size.</u></p> <p>(D) <u>If more than two different types of food are combined and reported as one product, the total amount of the contained food shall become a serving size (Example: the serving size of Ramen shall be the addition of the amount of noodle and sauce powder).</u></p> |  |
|---|--|

<p>[Added]</p> <p>[Added]</p> <p>[Added]</p> <p>D) Indication Method (1) General (A)-(C) (omission)</p>	<p><u>(4) In the case of food products that are wrapped and sold to be shared including toast, pizza or biscuits, a serving size shall be calculated as a number, a piece or a cup (hereinafter referred as ‘unit’) that ranges from two thirds (67 percent) to less than twice (200 percent) the size (hereinafter referred as ‘a serving size range’) of a standard serving size. If the serving size of a product does not belong to this range, it shall be calculated in accordance with the following standards.</u></p> <p><u>(A) If the amount of a unit is under a serving size range, more than two units shall be a serving size on condition that the addition of the units should become as close as possible to a standard serving size.</u></p> <p><u>(B) If the amount of a unit exceeds a serving size range, this amount shall become more than two serving sizes on condition that the total serving sizes should be calculated as close as possible to the number obtained by dividing the total amount by a standard serving size.</u></p> <p><u>(5) In spite of (4), if the amount of each corresponding product is the amount that generally a person can consume at one time, the Commissioner of the Korea Food and Drug Administration shall be notified thereof in accordance with Appendix 3.2 and this amount may become a serving size. The same rule applies to the food for which a serving size has not been established.</u></p> <p><u>(6) If more than two different types of food are combined and reported as one product, the total amount of the contained food shall become a serving size (Example: the serving size of Ramen shall be the addition of the amount of noodle and sauce powder).</u></p> <p>D) Indication Method (1) General</p>
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(D) The format of Table 2 shall be used for the indication of nutrient information in accordance with the following standards.

(1) In the case of a food product for which a serving size has been established, the nutrient information of a serving size shall be indicated.

(2) In case of the products containing foods whose serving sizes have not been established, the amount of such foods contained per 100 g (ml) shall be indicated. If the total amount of a product is less than 100 g (ml), the amount of such foods contained per product shall be indicated.

(Example: 100 g (ml)-flour, soy sauce, salt or sugar etc.

(3) If two individually wrapped foods are provided as a serving size, the nutrient information per serving size shall be indicated on the wrapping paper or on the container of each minimum sale unit of the product and also the nutrient information per contained amount may be indicated on each individually wrapped product.

(3) If two individually wrapped foods are provided as a serving size, the nutrient information per serving size shall be indicated on the wrapping paper or on the container of each minimum sale unit of the product and also the nutrient information per contained amount may be indicated on each individually wrapped product.

(4) If a wrapped food product contains more than two serving sizes and exceeds 100 g (ml) or the amount of the wrapped food without established serving size exceeds 100 g (ml), the nutrient information per serving size or per 100 g (ml) and the nutrient information per total amount may be indicated together.

(A)-(C) (same as the current)

(D) The format of Table 2 shall be used for the indication of nutrient information in accordance with the following standards.

(1) In case of a food product for which a serving size has been established, the nutrient information of a serving size shall be indicated using a number, a piece or a cup etc as a unit. The amount shall be indicated using (g) or (ml). In this case, if the amount is less than 10 g (ml), the approximate amount shall be indicated in 0.1 g (ml) unit and if the amount is more than 10 g (ml), the approximate amount shall be indicated in 1 g (ml) unit.

(2) In the case of a food product containing more than two serving sizes, the total serving sizes shall be indicated. The total serving sizes are more than 3 and less than 5, 0.5 unit shall be used to indicate the approximate size and in other cases, the approximate size shall be indicated using a positive number. If a total serving size is rounded up, the term 'approximately' shall be indicated as well. (Example: approximately 3.5 serving sizes in total/approximately 2 serving sizes)

(3) In case of the products containing foods whose serving sizes have not been established including flour, soy sauce, salt and sugar, the amount of such foods contained per 100 g (ml) shall be indicated. If the total amount of a product is less than 100 g (ml), the amount of such foods contained per product shall be indicated. However, in case of the foods for babies and infants (0-36 months) including infant formula for babies (up to six months) and infants (six months and older) or special medical foods, the amount of foods without established serving size contained per

<p>(2) Detailed indication method per nutrient (A)-(F) (omission)</p> <p>(G) Indication for other nutrients</p> <p><u>(1) In the case of vitamins and minerals (excluding sodium), if a product is for a special purpose, all the items of Table 2 may be indicated. Otherwise, only vitamin A, D, E, C, B<sub>1</sub>, B<sub>2</sub>, niacin, B<sub>6</sub>, folic acid, calcium, phosphorus, iron and zinc may be indicated and when they are indicated or underlined, the name, the contained amount and the percentage of the corresponding nutrients in accordance with Table 2 Nutrient Standard shall be indicated.</u></p> <p>(2)-(4) (omission)</p> <p>E) and F) (omission)</p> <p>10) Other indication</p> <p>A) <u>In the case of a product that uses a recycled bottle, instructions for empty bottle deposit shall be clearly indicated on the tap or on the bottle.</u></p> <p>B) – H) (omission)</p> <p>I) The labelling standard for the product using and containing ginseng and red ginseng as raw material shall be as</p>	<p><u>100 g (ml) may be indicated depending on how to feed.</u></p> <p><u>(4) If two individually wrapped foods are provided as a serving size, the nutrient information per serving size shall be indicated on the wrapping paper or on the container of each minimum sale unit of the product and also the nutrient information per contained amount may be indicated on each individually wrapped product.</u></p> <p><u>(5) If the amount of the wrapped food without an established serving size exceeds 100 g (ml) or the wrapped food contains more than two serving sizes, the nutrient information per 100 g (ml) or per serving size and the nutrient information per total amount may be indicated together.</u></p> <p>(2) Detailed indication method per nutrient (A)-(F) (same as the current)</p> <p>(G) Indication for other nutrients</p> <p><u>(1) If vitamins and minerals (excluding sodium) from Table 2 Nutrient Standard are indicated or underlined, the name, the contained amount and the percentage of the corresponding nutrients in accordance with Table 2 Nutrient Standard shall be indicated.</u></p> <p>(2)-(4) (same as the current)</p> <p>E) and F) (same as the current)</p> <p>10) Other indication</p> <p><u>[Deleted]</u></p> <p>B) – H) (same as the current)</p> <p>I) .....</p> <p>.....</p> <p>.....</p>
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<p>follows:</p> <p>(1) <u>In the case that a drawing of ginseng is indicated on the wrapping of a ginseng product, the drawing shall be created in accordance with Table 1 Standard Drawing of Ginseng Product. However, this rule shall not be applied to a drawing that symbolizes ginseng.</u></p> <p>(2) – (7) (omission)</p> <p><b>B. Food Additives (including imported food)</b></p> <p>1) – 5) (omission)</p> <p>6) Other indication</p> <p>A) –D) (omission)</p> <p>E) The sterilizer or disinfectant for appliances shall be indicated as follows:</p> <p>(1) <u>It shall be indicated as ‘sterilizer /disinfectant for appliances ’ and the standard (for the limited time) for disinfectant and its acknowledged standard number shall be indicated together.</u></p> <p>(2) (omission)</p> <p><b>C. Appliance or Container Wrapping (imported appliance or container wrapping)</b></p> <p>1) General</p> <p>A)-C) (omission)</p> <p>(D) <u>Appliance, container or wrapping for a starch product, which is not for domestic consumption, shall show the indication of ‘starch product for non-domestic consumption’.</u></p> <p>2) Detailed indication per type (omission)</p> <p><b>2. Labelling standard for Long Life Food</b></p> <p>A and B (omission)</p> <p>C. Frozen Food</p> <p>1) (omission)</p> <p>2) Indication</p> <p>A) Depending on its type, the frozen food that is eaten without being</p>	<p>.....</p> <p><u>[Deleted]</u></p> <p>(2) – (7) (same as the current)</p> <p><b>B. Food Additives (including imported food)</b></p> <p>1) – 5) (same as the current)</p> <p>6) Other indication</p> <p>A) –D) (same as the current)</p> <p>E) The sterilizer or disinfectant for appliances shall be indicated as fo llows:</p> <p>(1) <u>It shall be indicated as ‘sterilizer /disinfectant for appliances ’.</u></p> <p>(2) (same as the current)</p> <p><b>C. Appliance or Container Wrapping (imported appliance or container wrapping)</b></p> <p>1) General</p> <p>A)-C) (same as the current)</p> <p><u>[Deleted]</u></p> <p>2) Detailed indication per type (same as the current)</p> <p><b>2. Labelling standard for Long Life Food</b></p> <p>A and B (same as the current)</p> <p>C. Frozen Food</p> <p>1) (same as the current)</p> <p>2) Indication</p> <p>A) .....</p> <p>.....</p>
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heated shall be indicated as ‘frozen food for eating without being heated’ and the frozen food that is heated first and eaten shall be indicated as ‘frozen food for eating after being heated’.

B) – F) (omission)

**3. Labelling Standard per Food**

1) –14) (omission)

15) Noodles

A) Noodles	1) (omission)
B) Cold Noodles	2) <u>Depending on the sterilization level, the indication shall be made as ‘sterilized products’, ‘products treated with ethanol’ or ‘non-sterilized products’.</u>
C) Chinese Noodles	
D) Noodles with Soup	
E) Pasta	

16) – 18) (omission)

19) Food for Special Purpose

A) Infant Formula for Babies (up to six months)	1) General A) In accordance with Article 7, the nutrients designated by the food standard shall be indicated in accordance with ‘Nutrient Indication Standard’. In this case, for the nutrients without established nutrient standard, only the name and the contained amount of the nutrients shall be indicated (general instruction for special purpose food).
B)-G) (omission)	

..... ‘frozen food that can be eaten without being heated’..

.....  
.....‘frozen food that can be eaten after being heated’.....  
.....

B) – F) (same as the current)

**3. Labelling Standard per Food**

1) –18) (omission)

15) Noodles

A) Noodles	1) (omission)
B) Cold Noodles	2) <u>Sterilized products shall be classified and indicated as either ‘sterilized products’ or ‘products treated with ethanol’ depending on the sterilization level.</u>
C) Chinese Noodles	
D) Noodles with Soup	
E) Pasta	

16) – 18) (same as the current)

19) Food for Special Purpose

A) Infant Formula for Babies (up to six months)	1) General A) In accordance with Article 7, the nutrients designated by the food standard shall be indicated in accordance with ‘Nutrient Indication Standard’. In this case, for the nutrients without established nutrient standard the foods for babies and infants (0-36 months) including infant formula for babies (up to six months) and infants (six months and older) or special medical foods, only the name and the contained amount of the nutrients may be
B)-G) (omission)	

	<p>B) (omission)</p> <p>2)- 8) (omission)</p>		<p>indicated (general instruction for special purpose food).</p> <p>B) (same as the current)</p> <p>2)- 8) (same as the current)</p>
<p>20) –29) (omission)</p> <p><b>[Appendix 3]</b>  <b><u>Serving Size</u></b> (related to Article 2.8)  <b>1. Serving Size</b>  Attachment: [Appendix 3]</p> <p><b><u>2. Serving Size for Food Non -Included in 1.</u></b>  <u>In the case of food for which a serving size per food in accordance with Appendix 3.1 cannot be applied or needs different serving sizes, the following information shall be submitted to the Commissioner of the Korea Food and Drug Administration for approval.</u></p> <p>[Required Information]  1 and 2. (omission)  3. Attachment  A. Instruction for the ingredients combination rate and the manufacturing of the corresponding food  B. <u>Consumer research result (targeted at more than 85 consumers of 4 years of age and older) of the corresponding</u></p>		<p>20) –29) (same as the current)</p> <p><b>[Appendix 3]</b>  <b><u>Serving Size</u></b> (related to Article 2.8)  <b>1. Serving Size</b>  Attachment: [Appendix 3]</p> <p><b><u>2. Things to Notify When Establishing Serving Size</u></b>  <u>In the case of food for which a serving size per food in accordance with Appendix 3.1 cannot be applied or needs different serving sizes, the Commissioner of the Korea Food and Drug Administration shall be notified thereof before the start of the corresponding food production or the import notification of the corresponding food.</u></p> <p>[Required Information]  1 and 2. (same as the current)  3. Attachment  A. ....  .....  .....  B. <u>Corresponding food sample or its picture</u></p>	

food

- C. Market research result of the corresponding food
- D. Other information for establishing a serving size of the corresponding food

**Drawing 1** Standard Drawing of Ginseng



- C. National and international marketing information of the corresponding food or similar foods
- D. ....

.....  
(Example: National Health and Nutrition Research Result, Daily Food Intake Research Result etc)

**Drawing 1** Standard Drawing of Ginseng  
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