

# **Food Standards and Specifications**

**Food Standard Division**

2025. 6. 9.



Ministry of Food and  
Drug Safety



Ministry of Food and  
Drug Safety

# **I . Food Safety Management**

## **II . Standards and Specifications**



Ministry of Food and  
Drug Safety

# I . Food Safety Management



## Food related laws

### **Food Safety Basic Act (Newly enacted on June 13, 2008, Act No. 9121)**

- **FOOD SANITATION ACT**
- **Livestock Products Sanitary Control Act**
- **Health Functional Foods Act**
- **Special Act on Children Dietary Life Safety Management**
- **Agricultural and Fishery Products Quality Control Act**
- **Food Industry Promotion Act**
- **Control of Livestock and Fish Feed Act**
- **Ginseng Industry Act**
- **Grain Management Act**
- **Environment-friendly Agriculture Fosterage Act**
- **Act on Special Measures for the Control of Public Health Crimes**
- **School Meals Act**
- **Water Supply and Waterworks Installation Act**
- **Drinking Water Management Act**
- **Salt Industry Promotion Act**
- **Liquor Tax Act...**



## I . Food Safety Management

### Food

#### 「Food Sanitation Act」

##### Article 2 (Definitions)

**Foods:** All types of foods and beverages (excluding medicine)

**Food Additives:** Substances used in foods for the purpose of sweetening, coloring, bleaching or antioxidation in the processing, cooking or preserving foods.

**Apparatus:** Machines or utensils which come into direct contact with foods or food additives (excluding goods used for collecting foods in agriculture or fisheries)

**Containers and Packages:** Goods used for packing or wrapping foods or food additives.

### Livestock Products

#### 「Livestock Products Sanitary

##### Control Act」 Article 2 (Definitions)

**Livestock:** (for food)

Cattle, Horse, Sheep, Swine, Chickens, Ducks, Deer, Rabbit, Turkey, Goose, Quail, Pheasant, Donkey

**Livestock Products:**

Meat, Packaged meat, Raw milk, eggs, Meat products, Egg products



## I . Food Safety Management

### Food

#### 「Food Sanitation Act」

**Article7(Standards and Specifications concerning Foods or Food Additives)**

**The Minister of Food and Drug Safety shall determine and publicly announce the following matters concerning foods or food additives for sale, if necessary for public health**

**(EX) Standards and Specifications concerning Foods & Food Additives ( Excluding 「Processing Standards and Ingredient Specifications for Livestock Products」 )**

### Livestock Products

**「Livestock Products Sanitary Control Act」 Article4(Standards for and Specifications of Livestock Products)**

**(Processing Standards)**

**Standards for Processing, Packaging, Preservation and Distribution Methods**

**(Ingredient Specifications)**

**Specifications for the Ingredients of Livestock Products**



### Food standards and specifications system

#### 「Standards and Specification of Food」

(Food Sanitation Act, Article 7 & Livestock Products Sanitary Control Act, Article 4)

Chapter 1. General Provisions

Chapter 2. Common Standards and Specification for General Foods

Chapter 3. Standards and Specifications for Foods Labelled as Those Intended  
for Infants/Young Children, for Elderly or as Alternative food

Chapter 4. Standards and Specifications for Long Shelf-Life Foods

Chapter 5. Standards and Specifications for Each Food

Chapter 6. Standards and Specifications for Prepared Foods, etc. from  
Food Service Business Operator (including Meal Service Facilities)

Chapter 7. Sampling and Handling Methods

Chapter 8. General test methods

Chapter 9. Re-Examine Deadline



## Type of Food

### 24 Main Categories, 102 Categories, 290 Food type

#### 「Food Sanitation Act」

##### **24 Main Categories**

(Beverages, Seasoning Foods, etc.)

##### **78 categories**

(Fruit/Vegetable Beverages, Vinegar, etc.)

##### **216 Food type**

(Fruit/Vegetable Juice, Fermented Vinegar, Diluted Acetic acid, etc.)

#### 「Livestock Products Sanitary Control Act」

##### **6 Main Categories**

(Milk products, Processed Meats and Packaged Meats)

##### **26 categories**

(Milks, Hams, Packaged Meat, etc.)

##### **74 Food type**

(Milk, Ham, Sausage, Packaged Meat, Whole Egg Liquid, etc.)





Ministry of Food and  
Drug Safety

## **II . Standards and Specifications**



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#### Chapter 1. General Provisions

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1. General Principles
2. Application of Standards and Specifications
3. Explanations of Terms
4. Classifications of Food Ingredients



### 1. General Principles

- Scope

- The Article 7(1) and Article 12-2(1) of the 「 Food Sanitation Act 」
- The Article 4(2) of the 「 Livestock Products Sanitary Control Act 」

- Classification

- Food Group(main category) : 24
- Food Class(category): 102
- Food Type(subcategory) : 290



### 1. General Principles

#### ● Principles for application of test methods

- Conformance shall be determined through the test methods of Food Code
  - The more precise and accurate methods or commercial kits may be used
  - The results that are deemed questionable shall be determined in accordance with the methods set forth
- Foods for the test methods is not provided
  - The test methods accredited by the MFDS
  - The test methods accredited by CAC, AOAC, ISO, and PAM, etc.
  - The test methods set forth in other laws
  - The test methods recognized internationally



### 2. Application of Standards and Specifications

- For the Standards and Specifications for Foods, **Standards and Specifications for Each Food(Chap.5)** shall apply preferentially.
- Foods shall also conform to the Common Standards and Specification for General Foods(Chap.2).
- Foods labelled for young children, elderly or alternative food(Chap.3) and Long Shelf-life Foods(Chap.4), respectively, along the standards for Standards and specifications for Each Food(Chap.5). **In cases of duplicate provisions in the Standards and Specifications, the stricter provision shall apply**



### 3. Explanations of Terms

#### <Total terms: 65>

- Finished products, Specifications, other equivalent methods
- Refrigeration temp. (0~10°C), Freezing temp. (below -18°C)
- Refrigeration/freezing temperature measurement value: measured inside the storage equipment
- Pasteurization (reducing vegetative cells of microorganisms), Sterilization (destroying vegetative cells and spore of microorganisms), Hermetic sealing (blocking the passage of air)
- Milk solids means a mix of milk fat and non-fat milk solids
- Infants: under 12 months of age, Young children: from 12 months to 36 months of age
- Used-by date: Safe to eat if storage instructions are followed





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### Chapter 2. Common Standards and Specifications for General Foods

#### 1. Standards for Food Ingredients

1) Requirements for Ingredients, etc.

2) Standards for Determining Food Ingredients

#### 2. Manufacturing/Processing Standards

#### 3. Standards and Specifications for General Foods

#### 4. Preservation and Distribution Standards



### Food Ingredients

- **What are Food Ingredients?**

- **Agricultural, Forest, Livestock, Aquatic, and Microorganisms that are used in food manufacturing, Processing and Cooking process**

- **Approved Food Ingredients**

- List of Approved Ingredients : [Annex 1] 5,068 items
- List of Ingredients Approved for limited use : [Annex 2] 220 items
- Ingredients converted from temporary Standards : [Annex 3] 23 items



### 2. Manufacturing/ Processing Standards

- Foods shall be **protected from adulteration and contamination** by foreign matters or pathogenic microorganisms, etc.
- Foods may be extracted using only water, ethyl alcohol or the mixture of **water and ethyl alcohol and carbon dioxide**
- Shall **not** be manufactured **in capsules or tablets**
  - **allowed in tablets** : confectionery, candies, chewing gum, chocolates, soy sauces and pastes, seasoning food, processed saccharide products, beverages and processed fruits/vegetable product
  - **allowed in capsules** : edible fats and oils
- **Pasteurized** food products : heat-pasteurized for 30minutes at 63°C or above, packaged in sanitary manner
- **Commercial Sterilization** : placed in an airtight container/package, and sterilized for 4 minutes or longer at 120°C or above
- **Pasteurized milk products** : LTLT, HTST, UHT



### 3. Standards and Specifications for General Foods

- **Properties, Conditions, and Foreign Matters**(metallic foreign matters, less than 10.0 mg/kg, shorter than 2 mm)
- **Food Additives** : Application of criteria for of carried-over from the ingredient
- Standards for **Foodborne Pathogens, heavy metals, Food irradiation, radioactivity, and Contaminants**, etc.
- **Maximum Residual Limits(MRLs) for Pesticides**  
(Agricultural products, Ginseng, Soybean Sprouts, Processed foods, Livestock products)
- Application of **veterinary drug MRLs in foods**
- **Illegal Compounds** (erectile dysfunction drugs), 3-MCPD, Benzopyrene, etc.
- Standards for **THC, CBD, Urushiol Component, Grayanotoxin III**
- Specifications of **Edible meat(VBN), Raw Milk, Fishery Products**  
(Histamine, Tetrodotoxin, Carbon monoxide)
- Standards and Specifications for **Capsules** used in Manufacturing/processing food



### 4. Preservation and Distribution Standards

- **Principle** is to preserve and distribute **Refrigerated foods in refrigerator, frozen foods in freezer**
- ✓ Shelf-stable sauce, soy sauces, edible fats and oils or spice products packed in single-use capacity can be **packaged together with frozen food as a complement**
- ✓ Pasteurized, sterilized beverage, or fermented milk (stored in room temperature or refrigerated) can be sold in frozen state if manufacturer has labeled that the product can be frozen for sales
- ✓ Frozen fishery products may only be preserved and distributed **under refrigeration within 24 hours after thawing**. (never re-frozen)
- ✓ Meat, Packaged meat, Meat products shall be preserved and distributed **at -2 ~ 10°C** (except for poultry meat, packaged meat of ground meat or poultry meat, or ground meat at -2 ~ 5°C)



### 4. Preservation and Distribution Standards

- **Principle** is to preserve and distribute **Refrigerated foods in refrigerator, frozen foods in freezer**
  - No need to use temperature-controlled vehicle if **the frozen products delivered in frozen state to customer**
- **Setting Used-by Date(from the completion of packaging)**
  - Used-by date shall be determined by considering the characteristics of products and other distribution circumstances
    - \* 「Criteria for determination of Used-by date of Food, Food Additives, Livestock products, Health Functional foods」
  - **Importers can set the date**  
(**Only in cases** where the preservation and distribution temperature of an imported refrigerated food is different from the domestic market, the **importer sets a new expiration date within** the one set by the manufacturer)



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### Chapter 3. Standards and Specifications for Foods labeled for Infants/Young Children, Elderly or as Alternative food

- **(Foods for Infants/Young Children)** Even if it does not belong to foods for special dietary uses, if it conforms to standards and specifications for foods for infants/young children, it can be labelled and sold as those intended for infants/young children regardless of food type.  
(Before) Only foods for special dietary uses(infant/follow-up formulas) can be labelled as those intended for infants/young children.  
(After) Various types of food can be labelled as those intended for infants or young children because new common standards were established.
  - Specifications : Same level as existing foods for special dietary uses
  - Manufacturing/Processing Standards : Exclude standards applicable only to specific products in consideration of product diversity
- **(Foods for Elderly)** If it conforms to standards and specifications for foods for elderly, it can be labelled and sold as those intended for elderly regardless of food type.
  - Establish standards of manufacturing/processing, properties(hardness, viscosity), and nutrients



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### Chapter 4. Standards and Specifications for Long Shelf-Life Foods

- **Canned / Bottled / Retort Foods**

- Foods that has been degassed, sealed, sterilized or pasteurized in a can or bottle, for the purpose of preserving and distributing at room temperature exceeding 12 months
- Bacterial growth shall be negative.

- **Frozen Foods (except for livestock products)**

- Foods that are produced by manufacturing/processing or cooking foods and subsequently freezing and storing them at freezing temperature for long shelf-life
- Frozen foods for consumption after heating / Frozen foods for consumption without heating



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### Chapter 5. Standards and Specifications for Each Food

#### <Food Group : 24>

1 Confectioneries,  
Breads or Rice Cakes

~

8 Noodles

9 Beverages

10 Special Nutritional  
Foods

~

24 Other Foods

#### <Food Class : 102>

- 9-1 Teas
- 9-2 Coffee
- 9-3 Fruit/Vegetable  
Beverages
- 9-4 Carbonated Beverages
- 9-5 Soy Milks
- 9-6 Fermented Beverages
- 9-7 Ginseng/Red  
Ginseng Beverages
- 9-8 Other Beverages

#### <Food Type : 290>

- 9-1 (1) Leached tea
- 9-1 (2) Liquid tea
- 9-1 (3) Solid tea

- Livestock products  
: 74 types



### Chapter 5. Standards and Specifications for Each Food

- 1. Confectioneries, Breads or Rice Cakes
- 2. Frozen Confectioneries
- 3. Cocoa Products or Chocolates
- 4. Saccharides
- 5. Jams
- 6. Soybean Curds or *Muk* (Starch Jellies)
- 7. Edible Fats and Oils
- 8. Noodles
- 9. Beverages
- 10. Special Nutritional Foods
- 11. Foods for Special Medical Purposes
- 12. Soy Sauces and Pastes
- 13. Seasoning Foods
- 14. Pickled Foods or Boiled Foods
- 15. Alcoholic Beverages
- 16. Processed Agricultural Foods
- 17. Meat Products and  
Packaged Meats
- 18. Egg Products
- 19. Milk Products
- 20. Processed Fishery Foods
- 21. Processed Animal Food Products
- 22. Honey and Pollen Products
- 23. Prepared Meals
- 24. Other Foods



### Chapter 5. Standards and Specifications for Each Food

- 1) Definition**
- 2) Requirements for Ingredients**
- 3) Manufacturing/Processing Standards**
- 4) Food Type**
- 5) Specifications**
- 6) Test Methods**



## Chapter 5. Standards and Specifications(Examples)

### 9. Beverages

Beverages means products intended for drinking, including teas, coffee, fruit/vegetable drinks, carbonated beverages, soy milks, fermented beverages, ginseng/red ginseng beverages, etc.

#### 9-1 Teas

##### 1) Definition

Teas refers to indulgence foods that are manufactured/processed using vegetable ingredients as main ingredients; including leached, liquid and solid teas.

##### 2) Requirements for Ingredients, etc.

##### 3) Manufacturing/Processing Standards

(1) Raw ingredients shall be extracted using water, ethyl alcohol or carbon dioxide as solvents and appropriate methods, such as cold-infusion or warm-infusion, etc., depending on the characteristics of raw ingredients.

(2) Ssanghwa tea (Korean black Herbal Tea) shall be manufactured using, as ingredients, soluble extracts, extracted and filtered from white paeny root (*Paeonia lactiflora* Pallas); prepared rehmannia roots (*Rehmannia glutinosa* (Gaertn.) Libosch. Ex. Steud.); astragalus roots (*Astragalus membranaceus* Bunge); Korean angelicas roots (*Angelica gigas* Nakai); cnidium rhizomes (*Cnidium officinale* Makino); cinnamon barks (*Cinnamomum cassia* (L.) Presl); and licorice roots (*Glycyrrhiza uralensis* Fischer). Also, it may be added with ginger, jujubes and pine nuts during manufacture.





## Chapter 5. Standards and Specifications(Examples)

### 4) Food Type

#### (1) Leached tea (infused tea)

Leached tea refers to indulgence foods that are produced using sprouts, leaves, flowers, stems, roots or fruits, etc. of plants as well as grains, etc., as main ingredients and that are intended to be drunk the filtrate after leached in water.

#### (2) Liquid tea

Liquid tea refers to indulgence foods (in extract, concentrate, or powder form) that are produced by processing ingredients of plant origin as main ingredients, such as by extraction or other methods; or those in syrup or liquid form made by adding food or food additives to such foods.

#### (3) Solid tea

Solid tea means indulgence foods in solid form, such as powder, etc., that are processed from ingredients of plant origin as main ingredients.



## Chapter 5. Standards and Specifications(Examples)

### 5) Specifications

- (1) Tar colors : Shall not be detected
- (2) Lead (mg/kg) : Not more than 5.0 for Leached tea; not more than 0.3 for Liquid teas;  
not more than 2.0 for Solid teas.
- (3) Cadmium (mg/kg) : Not more than 0.1 (only applicable to Liquid tea)
- (4) Tin (mg/kg) : Not more than 150 (only applicable to liquid products in non-aluminum cans)
- (5) Bacterial count :  $n=5$ ,  $c=1$ ,  $m=100$ ,  $M=1,000$  (only applicable to liquid products)
- (6) Coliforms :  $n=5$ ,  $c=1$ ,  $m=0$ ,  $M=10$  (only applicable to liquid products).



## Chapter 5. Standards and Specifications(Examples)

### 6) Test Methods

#### (1) Tar colors

Test in accordance with “Chapter 8. General Test Methods, 3.4 Color Additives.”

#### (2) Lead

Test in accordance with “Chapter 8. General Test Methods, 9.1 Heavy Metals.”

#### (3) Cadmium

Test in accordance with “Chapter 8. General Test Methods, 9.1 Heavy Metals.”

#### (4) Tin

Test in accordance with “Chapter 8. General Test Methods, 9.1 Heavy Metals.”

#### (5) Bacterial Count

Test in accordance with “Chapter 8. General Test Methods, 4. Microbiological Test Methods, 4.5.1 General Bacterial Count.”

#### (6) Coliforms

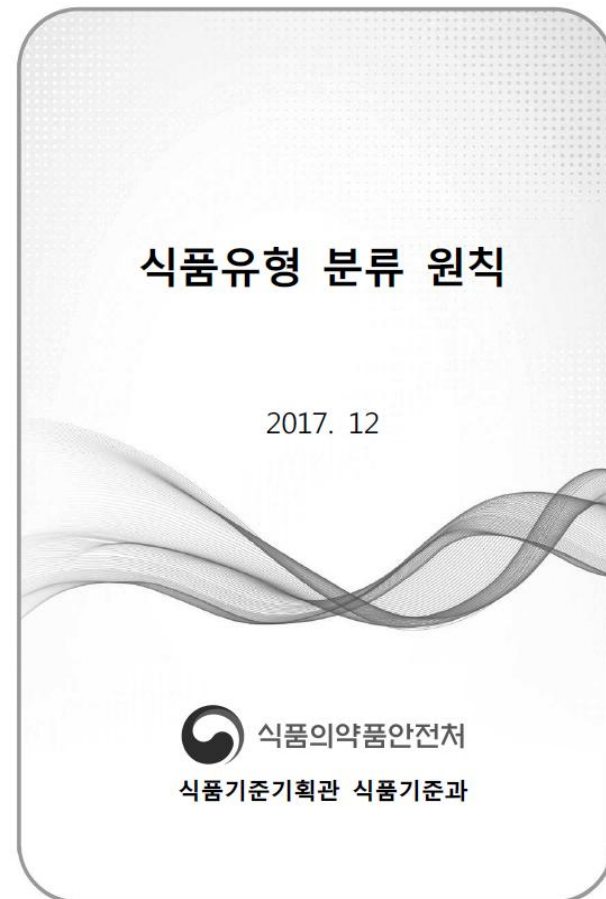
Test in accordance with “Chapter 8. General Test Methods, 4. Microbiological Test Methods, 4.7 Coliforms.” .



### Chapter 5. Standards and Specifications for Each Food

#### ‘Food Type’

- **Group of things according to similar characteristics** by considering each food's ingredients, main use, consumption direction and characteristics
- Decide common rules to secure the safety and quality of food, and facilitate the access to product's information

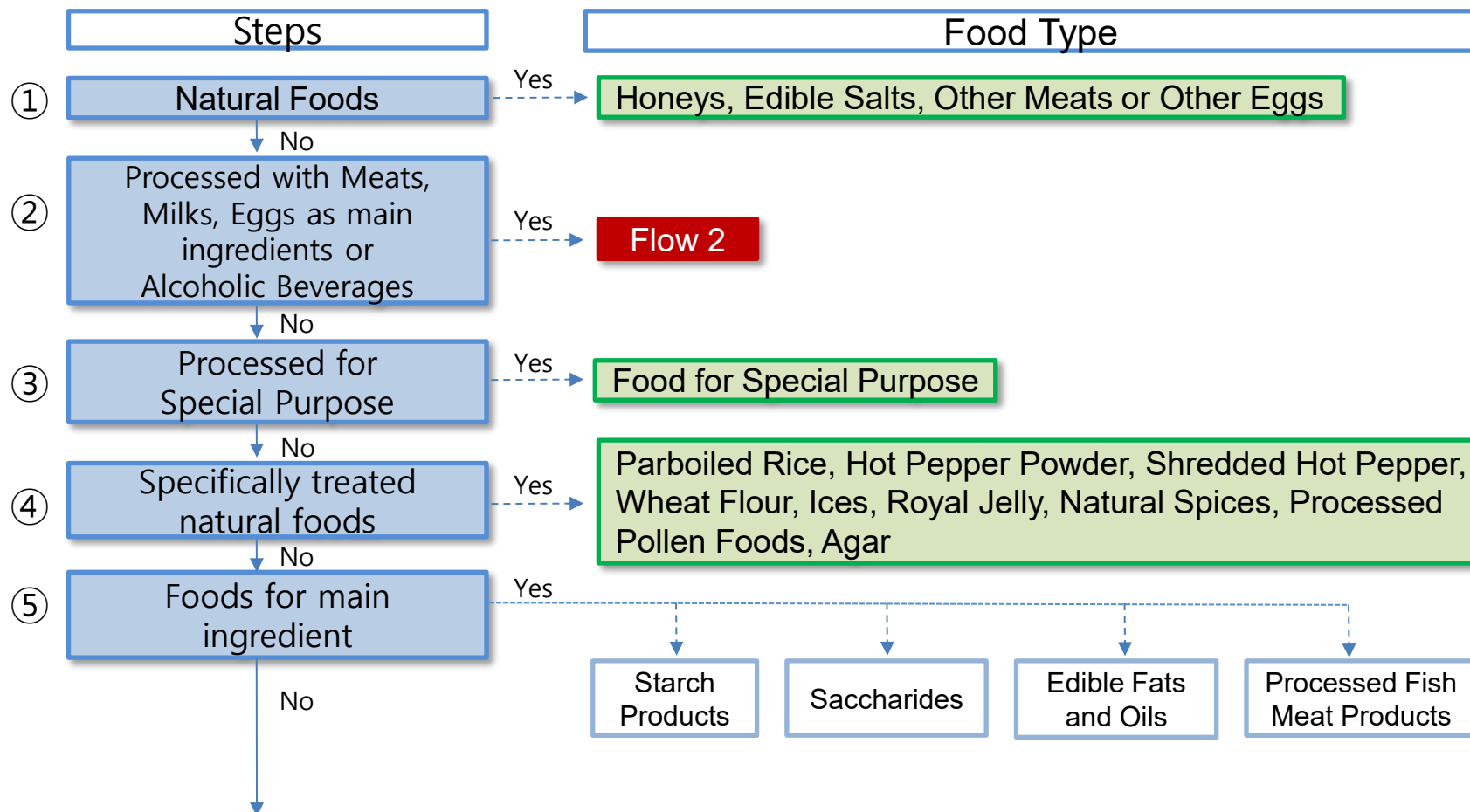




### Chapter 5. Standards and Specifications for Each Food

#### ● Considerations for ‘Food Type’

- **Product Identity**
- **Limited Consumers**(infants/young Children, Patients, etc.)
- **Manufacturing methods**(extraction, juice extraction, pickle, fermentation, etc.), **Ingredient mixing ratios**
- **Product usage**(seasoning, taste, etc.)
- **Product form**(liquid, powder, etc.), **Consumption direction**  
(consumption purpose, etc.)
- **Milk Solids Content** · **Milk Fat Content**(milk products),  
**Meat Content**(processed meat products), **Egg Content**(egg products)





## The Decision Tree of Food Type

⑥

Categorization according  
to Product Usage

No

Yes

Convenience  
Foods

Cereal  
↓  
Noodles  
↓  
Dumplings  
↓  
Raw Foods  
↓  
Ready-to eat/  
Convenience  
foods

Refreshments

Cocoa Products  
↓  
Ices  
↓  
Chocolates  
↓  
Confectioneries  
↓  
Processed  
chocolate  
products  
↓  
Other processed  
cocoa products

Beverages

Coffee  
↓  
Ginseng/  
red ginseng  
beverages  
↓  
Teas  
↓  
Carbonated  
beverages  
↓  
Soy milks  
↓  
Fruit/vegetable  
drinks  
↓  
Fermented  
beverages  
↓  
Other  
beverages

Seasoning  
foods

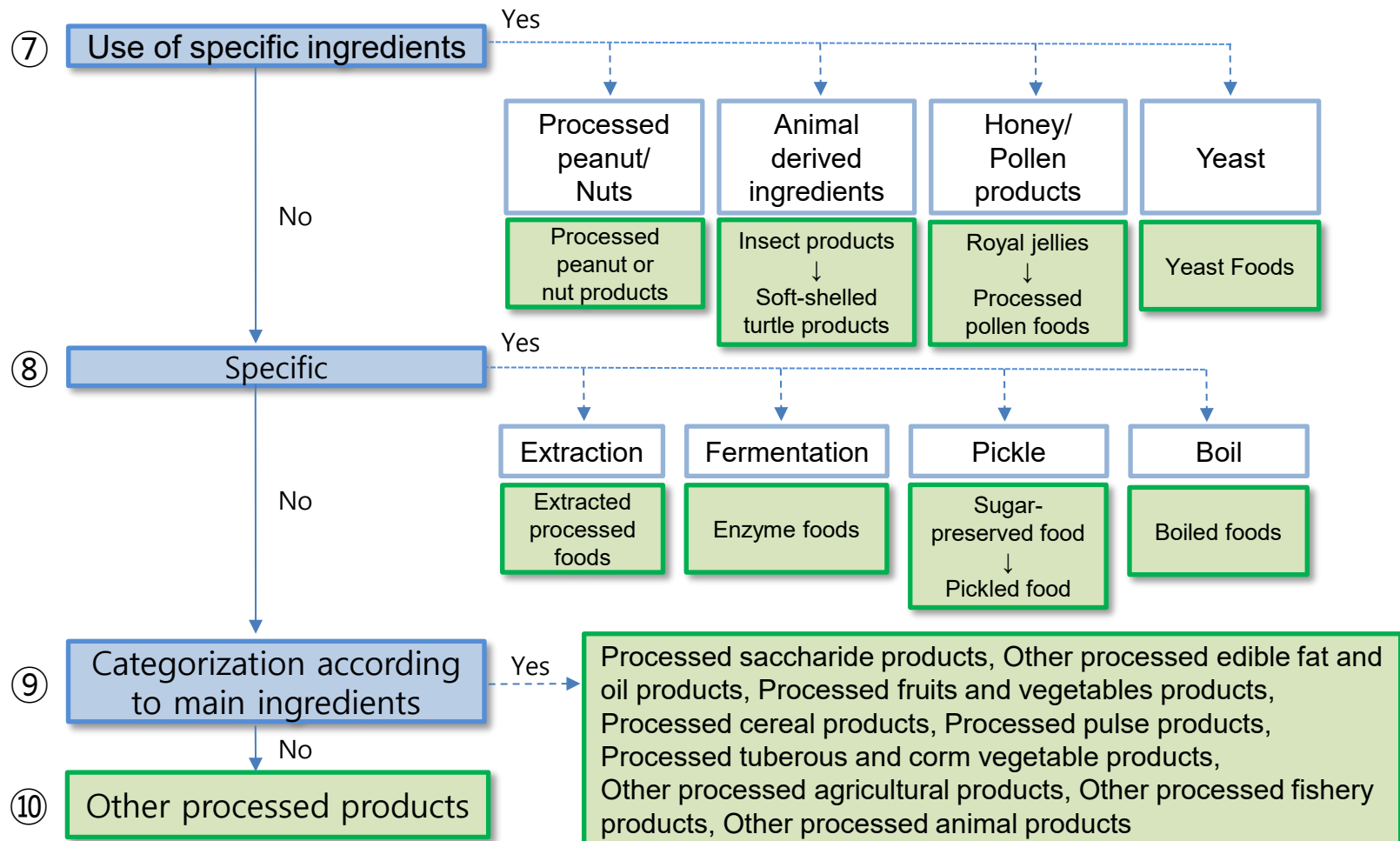
Edible salts  
↓  
Vinegars  
↓  
Curries  
↓  
Spice  
products  
↓  
Soy sauces  
and Pastes  
↓  
Jams  
↓  
Sauces

Side  
dishes

Salted and  
fermented  
seafood  
products  
↓  
Soybean  
Curds or Muk  
↓  
Kimchi  
products  
↓  
Seasoned  
laver  
↓  
Dried fish/  
Shellfish fillet  
products



## The Decision Tree of Food Type

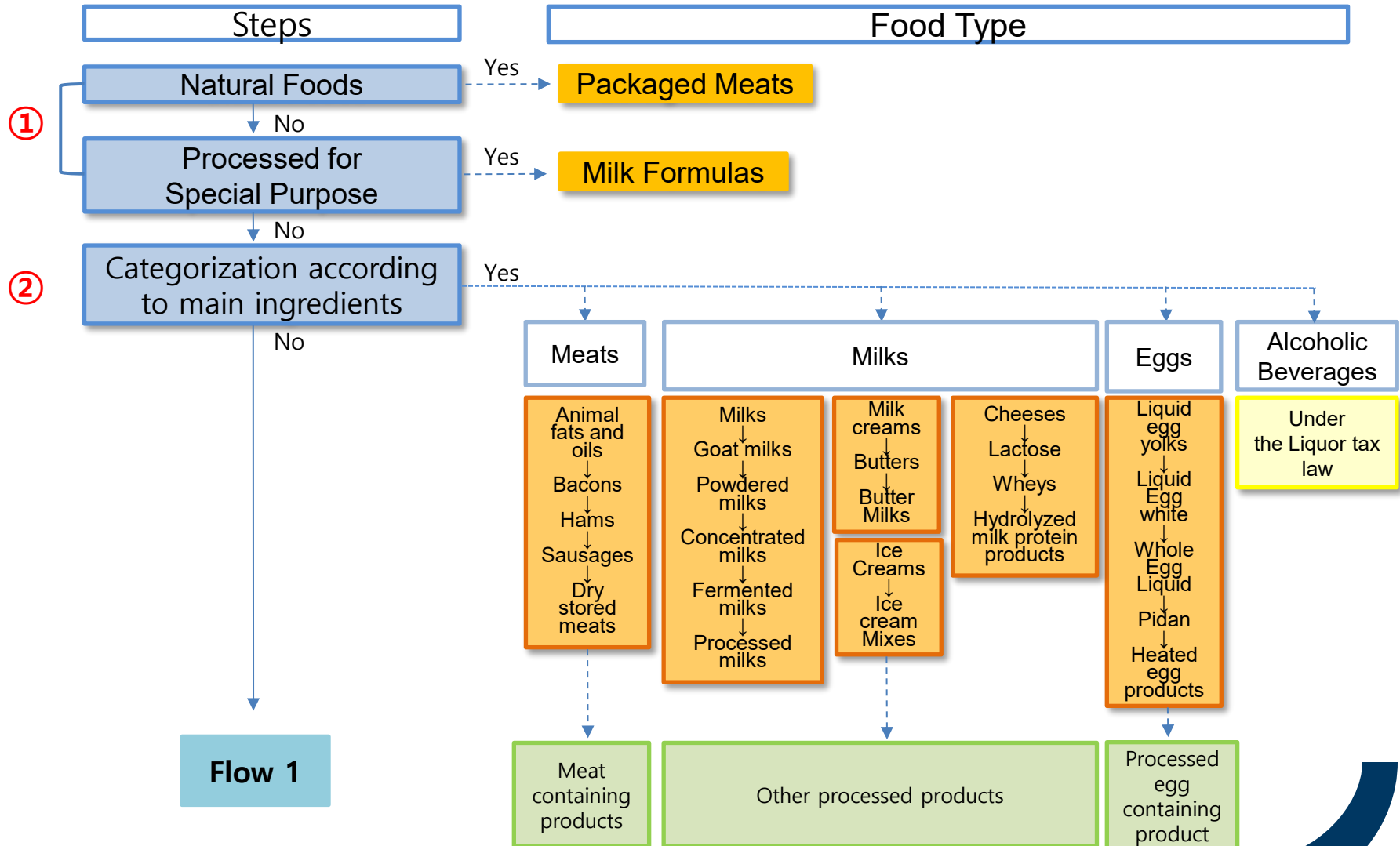






## The Decision Tree of Food Type

Flow 2





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## Chapter 6. Standards and Specifications for Cooked Foods, etc.,

### ● Definition

**Cooked Foods from food service business(Including Meal Service Facilities)” refers to all types of foods (including beverages and draft beers, etc.) not intended for distribution or sale and to be directly served to customers by cooking, etc.**

### ● Ingredient Standards

**Water conforming to the Management of Drinking Water Act; and Norovirus shall not be detected (except for tap water).**

### ● Food Preparation and Management Standards

- **Frying fats and oils in use shall have an acid value of 3.0 or less.**
- **Cooked foods that are cold, such as cold noodle broth, etc., shall be stored at 10℃ or below; warm foods, at 60℃ or above, as far as possible.**
- **Frozen foods intended for direct consumption by consumers may be sold defrosted only within 24 hours after being thawed.**



## Chapter 6. Standards and Specifications for Cooked Foods, etc.,

### ● Specifications

- Prepared Foods : appearance  
foreign substances  
E. coli ( $\leq 10/g$ ),  
bacterial count ( $\leq 3000/g$  in slush),  
food-borne pathogen(negative)
- Drinking Water for serving
- Cooking Utensils, etc : Fish tank water, Dish cloths (except for those in use),  
Those used at meals or to serve foods on, such as  
knives, cutting boards, spoons, chopsticks, plates and  
bowls, etc. (except for those in use)



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### Chapter 7. Sampling and Handling Methods

- **The Meaning of Samples**
- **Explanation of Terms of Definition**
  - Samples, Sample unit, Bulk, Sample Size
- **General Principles**
- **Sampling and Handling Methods**
  - Refrigerated and Frozen Samples, Samples for Microbiological Testing, etc.
- **Food Utensils and Containers for Sampling**
- **Handling Methods of Each Food**



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## Chapter 8. General Test Methods

### ● General Food Testing Methods

- Appearance, foreign materials, jelly texture, disintegration, and mold count

### ● Food Component Testing Methods

- General components (moisture, ash, nitrogen compounds, carbohydrates, lipids) and trace nutrients (vitamins, minerals)

### ● Additives and Microbial Testing Methods

- (Additives) Preservatives, artificial sweeteners, antioxidants, colours, colour retention agents, sulfites and bisulfites.
- (Microbial) Pathogens, bacterial count, coliforms, and lactobacillus count

### ● Testing Methods for Milk, Meat, and Eggs





## Chapter 8. General Test Methods

### ● Food-Specific Testing Methods

- Frozen confectioneries, sugars, edible oils, alcoholic beverages, milk products, meats, and egg products.

### ● Testing Methods for Pesticides, Veterinary Drugs, and Harmful Substances


- Heavy metals, mold toxins, benzo[a]pyrene, patulin, radiation, drug compounds

### ● Labeling-Related Testing Methods


- Genetically modified foods, irradiated foods, Korean beef identification, caffeine, and total solids.





## Searching the Standards and Specifications for Foods




Information **Our Works** About MFDS

 Republic of Korea


search 

 Our Works **Food** **Regulations**


 > Our Works > Food > Regulations

### Regulations [For more information](#)


Total 35Articles, Present Page 1/4

All **Food Code** 

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**Food Code (No.2021-54, 2021.6.29.)**  
1. The translated document herein reflects the Ministry of Food and Drug Safety Notification(No.2021-54, 2021.6.29.) 2. The translated document into English herein is a service provided for user's convenience and it shall not be construed as having official authority. Ministry of Food and Drug ...  
2022-06-07  
☆Food Code(No.2021-54).zip 

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**Food Additives Code(#2021-19, 2021.03.09.)**  
Food Additives Code(#2021-19, 2021.03.09.) 해당 영문버전은 참고용으로만 활용하시기 바라며, 현행 「식품첨가물의 기준 및 규격」을 꼭 확인하시기 바랍니다. This English version is meant purely as a documentation tool and has no legal effect. The authentic version of the code, which is written in Korean, is published on MFDS's website(Korean), theref...  
2022-02-07  
Food Additives Code(2021-19, 2021.3.9.) final.pdf 

**Standards and Specifications for Utensils, Containers and Packages(No. 2021-76)**  
This translated document reflects the Ministry of Food and Drug Safety Notification of "Standards and Specifications for Utensils, Containers and Packages"(No.



Ministry of Food and  
Drug Safety

**Thank you!**