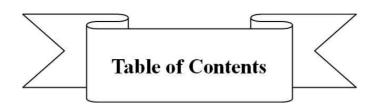
Food Code

2021



- 1. The translated document herein reflects the Ministry of Food and Drug Safety Notification (No. 2021-54, Jun 29 2021.)
- 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 Safety shall bear no legal responsibility for the accuracy of such translation, and in case of any divergence of interpretation of the Korean and English version thereof, the Korean version shall apply.
- 3. For accurate content of the Notification, please refer to MFDS website (www.mfds.go.kr)



Chapter 1. General Provisions1
1. General Principles2
2. Application of Standards and Specifications7
3. Explanations of Terms10
4. Classification of Food Ingredients17
Chapter 2. Common Standards and Specifications for General Foods 22
1. Standards for Food Ingredients23
1) Requirements for Ingredients, etc23
2) Standards for Determining Food Ingredients 27
2. Manufacturing/Processing Standards 32
3. Standards and Specifications for General Foods
1) Properties and Conditions 37
2) Foreign Matters
3) Food Additives
4) Hygiene Indicator Bacteria and Foodborne Pathogens 37
5) Contaminants 40
6) Food Irradiation Standard 51
7) Maximum Residual Limits for Pesticides 53
8) Maximum Residual Limits for Veterinary Drugs 56
9) Maximum Residual Limits for residual substances in Livestock and
Fishery Products 59
10) Illegal Compounds
11) δ-9-Tetrahydrocannabinol and Cannabidiol Limit
12) Urushinol Component Limit
13) Grayanotoxin III Limit
14) Specifications for Edible Meat
15) Specifications for Raw Milk
16) Specifications for Fishery Products

17) Capsules Used in Manufacturing/Processing Foods 65
4. Preservation and Distribution Standards 66
Chapter 3. Standards and Specifications for Foods Labelled and Sold Those Intended for Infants/Young Children or for Elderly 73
1. Foods Labelled and Sold as Those Intended for Infants/Young Children
1) Definition
2) Requirements for Ingredients, etc
3) Manufacturing/Processing Standards 74
4) Specifications 74
2. Foods Labelled and Sold as Those Intended for Elderly
1) Definition
2) Requirements for Ingredients, etc
3) Manufacturing/Processing Standards 75
4) Specifications
Chapter 4. Standards and Specifications for Long Shelf-Life Foods 77
1. Canned/Bottled Foods 78
2. Retort Foods
3. Frozen Foods 79
Chapter 5. Standards and Specifications for Each Food Products 81
1. Confectioneries, Breads or Rice Cakes ······ 82
2. Frozen Confectioneries ······ 88
2-1 Ice Creams (*Livestock products)
2-2 Ice Cream Mixes (*Livestock products) 90
2-3 Frozen Confectionery Products92
2-4 Ices
3. Cocoa Products or Chocolates
3-1 Processed Cocoa Products94
3-2 Chocolates 96

as

	4. Saccharides 98
	4-1 Sugars 98
	4-2 Sugar Syrups 100
	4-3 Oligosaccharides 101
	4-4 Glucose 103
	4-5 Fructose 104
	4-6 Taffies (Yeot) 106
	4-7 Processed Saccharide Product ······ 108
	5. Jams109
	6. Soybean Curds or Muk (Starch Jellies) 111
	7. Edible Fats and Oils
	7-1 Vegetables Fats and Oils113
	7-2 Animal Fats and Oils(*Livestock products, excluding Fish oil and
	Other animal fats and oils 120
	7-3 Processed Edible Fat and Oil Products 123
	8. Noodles 129
	9. Beverages131
	9-1 Teas 131
	9-2 Coffee 134
	9-3 Fruit/Vegetable Beverages ······ 136
	9-4 Carbonated Beverages 139
	9-5 Soy Milks 141
	9-6 Fermented Beverages 143
	9-7 Ginseng/Red Ginseng Beverages ······ 145
	9-8 Other Beverages147
	10. Foods for Special Dietary Uses 150
	10-1 Milk Formulas (*Livestock products) 150
	10-2 Infant Formulas 155
	10-3 Follow-up Formulas 163
	10-4 Cereal Formulas for Infants/Young Children 170
	10-5 Foods for Special Medical Purposes ······ 173
	10-6 Weight Control Formulas 186
	10-7 Foods for Pregnant/Lactating Women 188
<	MFDS Notification No.2020-114, Nov 26 2020>[enforcement date : Jan 1 2022]
	10. Special Nutritional Foods 150

10-1 Milk Formulas (*Livestock products)
10-2 Infant Formulas 155
10-3 Follow-up Formulas 163
10-4 Cereal formulas for Infants/Young Children 170
10-5 Weight Control Formulas ······ 186
10-6 Foods for Pregnant/Lactating Women 188
11. Foods for Special Medical Purposes 190
11-1 Standard Nutritional Formulas 190
11-2 Customized Nutritional Formulas 194
11-3 Meal type dietary management foods for patients 197
12 Soy Sauces and Pastes 202
13. Seasoning Foods 206
13-1 Vinegars 206
13-2 Sauces 208
13-3 Curries 211
13-4 Hot Pepper Powder or Shredded Hot Pepper 213
13-5 Spice Products 215
13-6 Edible Salts 217
14. Pickled Foods or Boiled Foods221
14-1 Kimchi Products 221
14-2 Picked Food Products 223
14-3 Boiled Foods
15. Alcoholic Beverages ······ 226
15-1 Fermented Alcoholic Beverages ······ 226
15-2 Distilled Alcoholic Beverages 229
15-3 Other Alcoholic Beverages ······ 231
15-4 Spirits
16. Processed Agricultural Foods235
16-1 Starch Products235
16-2 Wheat Flour Products238
16-3 Processed Peanut or Nut Products 240
16-4 Cereals
16-5 Parboiled Rice 242
16-6 Enzyme Food243
16-7 Other Processed Appicultural Products

17. Processed Meat Products and Packaged Meats248
17-1 Hams (*Livestock products) 248
17-2 Sausages (*Livestock products)250
17-3 Bacons (*Livestock products)252
17-4 Dry Stored Meats (*Livestock products) 253
17-5 Seasoned Meats (*Livestock products) 254
17-6 Meat Extract Product (*Livestock products) 256
17-7 Processed Meat Containing Product257
17-8 Packaged Meat (*Livestock products) 258
18. Egg Products259
18-1 Egg Product (*Livestock products) 259
18-2 Processed Egg Containing Product 262
19. Milk Products 263
19-1 Milks (*Livestock products) 263
19-2 Processed Milks (*Livestock products) 265
19-3 Goat Milks (*Livestock products) 267
19-4 Fermented Milks (*Livestock products) 268
19-5 Butter Milk (*Livestock products) 270
19-6 Concentrated Milks (*Livestock products) 271
19-7 Milk Creams (*Livestock products) 273
19-8 Butters (*Livestock products)
19-9 Cheeses (*Livestock products) 277
19-10 Powdered Milks (*Livestock products) ······ 279
19-11 Wheys (*Livestock products) 281
19-12 Lactose (*Livestock products) 283
19-13 Hydrolyzed Milk Protein Products (*Livestock products) ······ 284
<mfds 14="" 2020="" jan="" no.2020-3,="" notification="">[enforcement date : Jan 1 2022]</mfds>
19-14 Processed milk containing product ······ 267
20. Processed Fishery Foods
20-1 Processed Fish Meat Products ······ 286
20-2 Salted and Fermented Seafood Products 289
20-3 Dried Fish/Shellfish Fillet Products292
20-4 Seasoned Laver 294
20-5 Agar 295
20-6 Other Processed Fishery Products297

21. Processed Animal Food Products	299
21-1 Other Meat or Other Egg Products	299
21-2 Insect Products	302
21-3 Soft-shelled Turtle Products	304
21-4 Processed Extract Product ·····	30 7
22. Honey and Pollen Products	308
22-1 Honeys	308
22-2 Royal Jellies ·····	• 311
22-3 Processed Pollen Foods	313
23. Prepared Meals	315
23-1 Raw Foods	315
23-2 Ready-to-Eat/Convenience Foods	317
23-3 Dumplings	324
24. Other Foods ·····	326
24-1 Yeast Foods ·····	326
24-2 Other Processed Products	32 7
Chapter 6. Standards and Specifications for Prepared Foods, etc. In	om Food
	329
Service Business Operator (including Meal Service Facilities)	3 2 9 330
Service Business Operator (including Meal Service Facilities)	329 330 330
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications	329 330 330 330
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications 3. Ingredient Standards	329 330 330 330 330
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications 3. Ingredient Standards 1) Requirements for Ingredients	329 330 330 330 330 330
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications 3. Ingredient Standards 1) Requirements for Ingredients 2) Storage and Preservation of Ingredients	329 330 330 330 330 330 332
 Application of standards and specifications Ingredient Standards Requirements for Ingredients Storage and Preservation of Ingredients Food Preparation and Management Standards 	329 330 330 330 330 330 332 333
1. Definition	329 330 330 330 330 332 333 334
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications 3. Ingredient Standards 1) Requirements for Ingredients 2) Storage and Preservation of Ingredients 4. Food Preparation and Management Standards 5. Specifications 6. Test Methods	329 330 330 330 330 332 333 334
1. Definition 2. Application of standards and specifications 3. Ingredient Standards 1) Requirements for Ingredients 2) Storage and Preservation of Ingredients 4. Food Preparation and Management Standards 5. Specifications 6. Test Methods Chapter 7. Sampling and Handling Methods	329 330 330 330 330 332 333 334 338
Service Business Operator (including Meal Service Facilities) 1. Definition 2. Application of standards and specifications 3. Ingredient Standards 1) Requirements for Ingredients 2) Storage and Preservation of Ingredients 4. Food Preparation and Management Standards 5. Specifications 6. Test Methods Chapter 7. Sampling and Handling Methods 1. Significance of Sampling	329 330 330 330 330 330 332 333 334 338 339
Service Business Operator (including Meal Service Facilities) 1. Definition	329 330 330 330 330 332 333 334 338 339 339 339
1. Definition	329 330 330 330 330 332 333 334 338 339 339 339 342