

PART II.

Laws and regulations on food imports



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This section is a guide on the following:

- Summary of the laws on food imports in Korea
- Food Sanitation Act: general good items
- Plant Quarantine Act: vegetables, fruits and grains
- Livestock Epidemic Prevention and Control Act: meat and meat-processed goods
- Laws related to food labeling in Korea

Laws related to food imports

Korea's procedures on food importation are based on the following laws:

1. Food Sanitation Act: aims to prevent danger from hygienic hazards of food products. Another goal of this law is to improve national health through qualitative advances in food and nutrition.
2. Plant Quarantine Act: aims to prevent expansion and entry of noxious insects and contribute to safety and production of agriculture and forestry.
3. Livestock Epidemic Prevention and Control Act: aims to prevent emergence or expansion of livestock epidemics and contribute to the development of the livestock industry, and improvement of public health.
4. Foreign Trade Act: aims to promote overseas trade and develop national economy through increased trade and commerce.
5. Laws related to food labeling: regulations enabling consumers to rationally choose products based on information by displaying food-related information on the containers or packages.
6. Other laws related to imports, such as the Grain Management Act, and the Liquor Tax Act.

Table 2.1. Comparison of goods covered by each law

Category	Food Sanitation Act	Plant Quarantine Act	Livestock Epidemic Prevention and Control Act	Foreign Trade Act	Others
Vegetables, fruits (fresh, frozen, or dried)	★	★ Note 1		★ (Integrated notice)	
Meat and processed meat products	★		★	★ (Integrated notice)	
Fish and clams (fresh, refrigerated, frozen, salted or dried)	★			★ (Integrated notice)	
Processed tea and coffee	★	Note 2			
Rice	★	★ Note 1			Grain Management Act
Alcoholic beverages	★				Liquor Tax Act
Processed food (canned, bottled, or retort)	★	Note 3	★ Note 1	★ (Integrated notice)	

★ Laws and regulations by food category.

Notes

1. Certain items are exempted from quarantine for their manufacturing and processing. Details are provided in the Plant Quarantine Act and the Livestock Epidemic Prevention and Control Act.
2. This includes dried tea leaves and coffee beans. Details are provided in the Plant Quarantine Act.
3. Sterilized and disinfected canned or bottled fruits are not covered by the Plant Quarantine Act.

Food Sanitation Act

The Food Sanitation Act aims to contribute to the development of national health by preventing hygienic dangers from food imports, promoting qualitative improvement of nutrition, and providing proper information. Anyone wishing to import food (including food, equipment, and package) to sell or trade must notify the local Korea Food & Drug Administration (KFDA) governing the customs clearance area or the national quarantine service offices.

- Inquiries on import notification for food

Korea Food & Drug Administration (KFDA)

194 Tongilro, Eonpyeong-gu, Seoul, Republic of Korea

Telephone: +82-2-1577-1255
Website: <http://eng.kfda.go.kr/index.php>
E-mail: kfda@kfda.go.kr

Plant Quarantine Act

Plant products such as plants, vegetables, fruits, and tea are subject to plant quarantine based on the Plant Quarantine Act for customs clearance. Quarantine based on the Plant Quarantine Act aims to promote, and contribute to safety in agriculture and forestry production by preventing harmful insects.

- Inquiries on plant quarantine

National Plant Quarantine Service(NPQS)

433-1 Anyang 6-dong, Manan-gu, Anyang City, Geonggi-do, Republic of Korea
Telephone: +82-31-449-0524
Website: <http://www.npqs.go.kr/homepage/english/>

Livestock Epidemic Prevention and Control Act

All meat and processed meat products may be imported to Korea after quarantine based on the Livestock Epidemic Prevention and Control Act. The law aims to develop livestock industry and public health by preventing emergence or expansion of livestock epidemics.

- Inquiries on animal quarantine

National Veterinary Research & Quarantine Service (NVRQS)

335 Joongangro, Manan-gu, Anyang City, Geonggi-do, Republic of Korea
Telephone: +82-31-467-1700
Website: http://www.nvrqs.go.kr/Main_Index.asp (with foreign language service)

Foreign Trade Act

Government may take measures to consistently increase export and import of goods when necessary for trade promotion based on the Foreign Trade Act, or restrict and ban export and import of goods. The Minister of Knowledge Economy may restrict or prohibit export and import of goods when necessary to implement treaties agreed and announced based on the Constitution, generally accepted international laws, and to protect biological resources.

The Foreign Trade Act aims to develop and advance the national economy by promoting overseas trade, establish fair and orderly trade, maintain the international balance of payments, and promote expansion of trade.

- Inquiries on import restrictions on import

Ministry of Knowledge Economy (MKE)

88 Gwanmunro, Gwacheon-si, Gyeonggi-do, Republic of Korea
Telephone: +82-2-1577-0900
Website: <http://www.mke.go.kr/language/eng/index.jsp>

Grain Management Act

The central government directly regulates major grains such as rice and barley. When necessary for adjustment of supply and demand based on the Grain Management Act, grains may be exported or imported. Traders who import “grains subject to permission” such as rice or rice powders must secure permission from the Minister of Food, Agriculture, Forestry and Fisheries. Grain trading quotas are based on the Minimum Market Access Quantity assigned to Korea, specified in the Marrakesh Agreement, in the establishment of the World Trade Organization. Traders who import or export grains not subject to permission with quota rates must secure recommendations from the Minister for Food, Agriculture, Forestry, and Fisheries. The Grain Management Act aims to contribute to the national economy through stability and security of food by managing an efficient supply and demand of grains, and establishing securities and funds for grains trading.

- Inquiries on the Grain Management Act

Ministry for Food, Agriculture, Forestry, and Fisheries

88 Gwanmunro Complex Gwacheon, Jungang-dong, Gwacheon, Gyeonggi-do

Republic of Korea

Telephone: +82-2-503-7200

Website: <http://english.mifaff.go.kr/main.tdf>

Liquor Tax Act

The law which established taxes on alcoholic beverages provided for the following license taxes for manufactures: alcoholic beverages, crude or processed liquor; and licenses to sell alcoholic beverages. Traders who wish to import or export alcoholic beverages must secure a license from the National Tax Service to sell alcoholic beverages. Import or export of alcoholic beverages will not be allowed, if there are no licenses obtained.

- Inquiries on license for alcoholic beverages

National Tax Service (NTS)

44 Cheongjindong-gil, Jongno-gu, Seoul, 110-705, Republic of Korea.

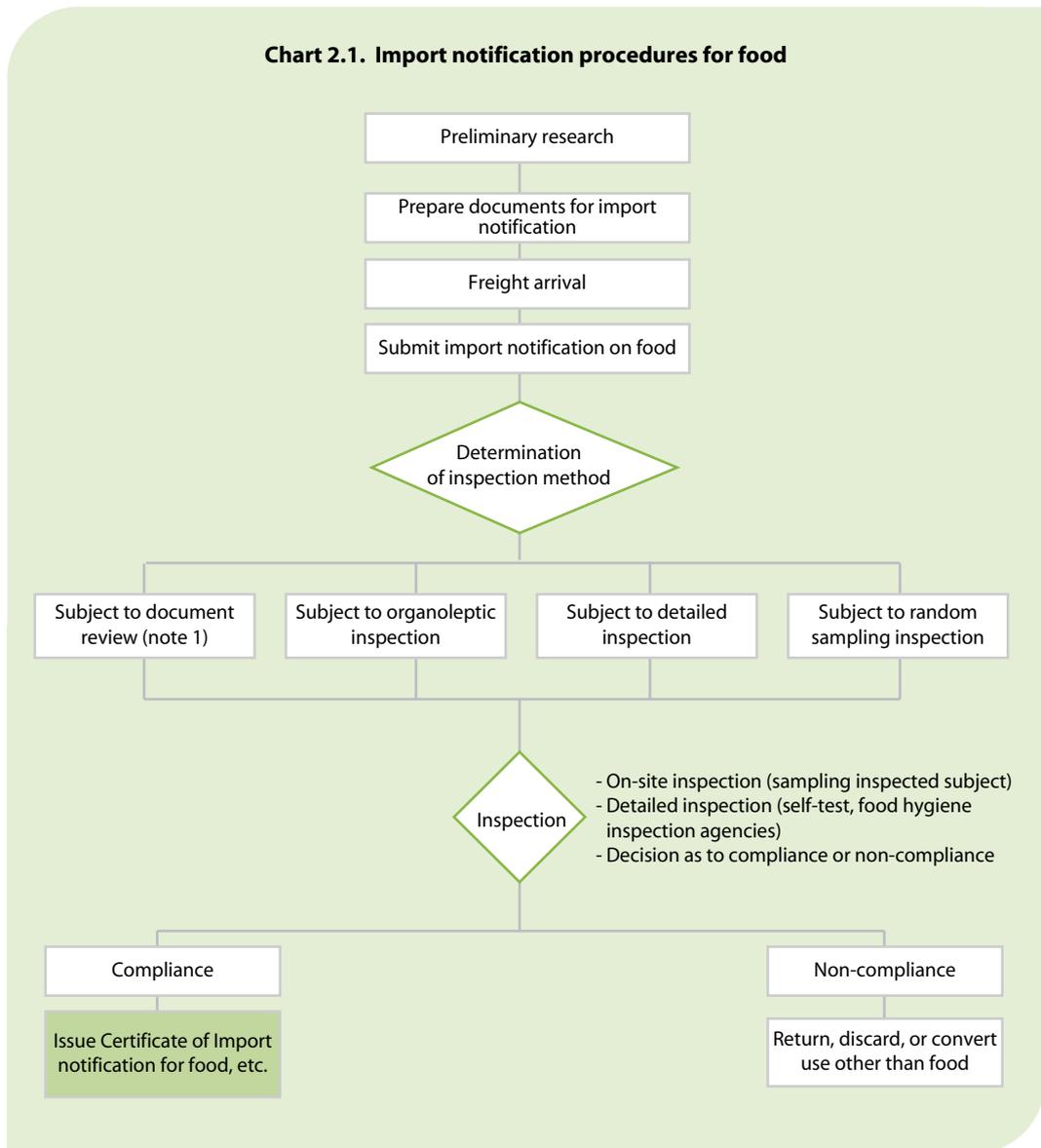
Telephone: +82-2-397-1200

Helpline for foreigners: +82-1588-0560

Website: <http://www.nts.go.kr/eng/>

Food Sanitation Act: general food items

Chart 2.1. Import notification procedures for food



Notes

1. Import notification for food and other goods is made through simplified channel for customs clearance of Korea Customs Service or Korea Food & Drug Administration's online service.
2. Required documents for import notification include manufacturing process, list of materials, and Sanitary Certificate.

Procedures for pre-import activities

Traders who intend to import food or other goods could request consultancy services for import procedures from inspection and quarantine experts, at the pre-import stage. Pre-import consultations may be provided by the Korea Food & Drug Administration (KFDA) or individual consultants. Pre-import consultations will prevent non-compliance, and ensure that there are no errors in the preparation of documents required by the Food Sanitation Act.

A pre-import consultation on inspection and quarantine in Korea is different phase of activity distinct from the official import notification with the Korea Food & Drug Administration. Pre-import consultations should be done in advance, with companies that the traders selected, and who are competent on inspection and quarantine, customs duties, and other requirements. Advanced consultations will prevent errors, and facilitate the preparation of necessary documents, document reviews, and other import papers.

- Inquiries

Korea Food & Drug Administration (KFDA)

194 Tongilro, Eonpyeong-gu, Seoul, Republic of Korea

Telephone: +82-2-1577-1255

Website: <http://eng.kfda.go.kr/index.php>

E-mail: kfda@kfda.go.kr

Documents for import notification for food

Anyone wishing to import food must comply with hygiene standards, after fulfilling certain requirements (for instance: hygiene standards for the use of the warehouse for storing food, hygiene in independent sales offices). Compliance documents for sales must be submitted to the relevant Korea Food & Drug Administration (KFDA) in the local area. Those who do not have sales notice certificates are advised not to proceed with the imports.

Documents necessary for import notification for food include the following:

- Sanitary certificates issued by the government agency in the country of origin for the export
- List of materials
- Manufacturing and processing details.

However, different food items require different documents. Traders who are engaged in food imports must ask the exporter whether necessary documents can be provided.

Traders for food imports need to conduct self-inspection of quality based on the type of the food items. The trader must decide whether or not to import based on the results. Anyone wishing to import Health Functional Food must submit functional composition and scientific names of raw materials, titles of used materials, standards, specifications, contents and related materials. Health Functional Food is different from medical supplies. If the Korea Food & Drug Administration (KFDA) decides that an item belongs to medical supplies, it must be subject to import procedures of medical supplies. Hence, anyone wishing to import Health Functional Food must ask for

Preliminary research or conduct self-inspection of quality to confirm whether the item belongs to medical supplies based on functions and raw materials of the item.

Documents required from importers

Traders who import food or other goods must fill all necessary boxes in the form. The Notification Form for Importation of Food & Other Items should indicate the company name, address, item title, standards, quantity, weight, export country, manufacturer's name, shipping port, list of materials, manufacturing process, and other details.

Notification form and guide for importation of food and other items

Korea Food & Drug Administration(KFDA)

194 Tongilro, Eonpyeong-gu, Seoul, Republic of Korea

Telephone: +82-2-1577-1255

Website: <http://eng.kfda.go.kr/index.php>

E-mail: kfda@kfda.go.kr

The import notification forms for food and other goods are in the Korean language. To avoid errors in filling up the form, exporters must provide the importers with correct information as to product name, manufacturer, address, manufacturing process, and list of materials.

*** Annex 1. Notification form for importation of food & other items

Table 2.2. Documents required from exporters

Category	Necessary documents
Meat and processed meat products	<ul style="list-style-type: none"> Sanitary certificate: issued by the exporting country's government.
Marine products (fresh, dried, refrigerated, or frozen)	<ul style="list-style-type: none"> Sanitary certificate: issued by the appropriate government agency of the exporting country. The certificate must state the following information: type of fish, areas of catch, and hygienic processing. However, sanitary certificates are required only for marine products imported from countries that is a party to a phytosanitary treaty with Korea-China, Vietnam, Thailand, and Indonesia.
Processed food	<ul style="list-style-type: none"> List of raw materials: rates of food additives shall be given along with exact scientific names, those issued or prepared by the manufacturer (if in English or other languages, they must be translated into Korean) Manufacture and process details: documents bearing overall processes from raw materials to finished goods. For processing with fumigation, freezing or steaming the temperature must be indicated. Manufacturer's preparations and signature. Composition analyses (when necessary) Nutritive elements (when necessary) Name and address of the manufacturer and manufacturing site Documents recognized as necessary by the Head of Korea Food & Drug Administration (KFDA) to secure food safety such as inspection report for dioxin residue, governmental certificate of the manufacturing country stating that ruminants not infected by BSE have been used (when necessary)
Others	<ul style="list-style-type: none"> Inspection certificate (vegetables, fruits, mushrooms, and others) Export Certificate (for frozen fruits, certificate stating that fruits have been frozen under -17.8C) Exporters must prepare documents necessary for inspection and quarantine according to the type of food and exporting country, such as sanitary certificate, inspection certificate or inspection report.

Inspection certificate or inspection results

If necessary, exporters or importers, may prepare for inspection certificate or inspection reports issued by domestic or overseas authorized inspection organizations.

Food importers must discard, return, or convert the use of the imported goods when the item is decided to be inappropriate after inspection and quarantine. In this case, importers may suffer losses due to the cost and time to discard or return the food item. It is recommended that imported food traders must refer to the Food Sanitation Act to receive samples from exporters, and for inspection as to pesticide residue, use of food additives, and presence of noxious or harmful materials.

The inspection certificate is different from the import notification for food and other goods. If after inspection, the imported food item complies with Korea's Food Sanitation Act, importers may proceed to import the item. In the event that the import applicant submits an inspection certificate or inspection report issued by domestic or overseas inspection organizations recognized by Korea's Food & Drug Administration, a detailed inspection for the relevant item may take place. The inspection of the food items may also be adjusted.

The Korea Food & Drug Administration (KFDA) may omit part, or the whole process of the inspection in the following cases:

1. When the food item is not in the dangerous food category list, as provided in the Food Sanitation Act. The item must be in the positive list of the Korea Food & Drug Administration. The KFDA must confirm that the item does not violate the Food Sanitation Act. Marine animals or plants with permits from the government of the exporting country could be included. This rule applies only when those imported from Korea are regarded in the same manner.
2. When inspection results or the inspection certificate is submitted by the domestic or international inspection institutions recognized and noted by the Korea Food & Drug Administration (KFDA)
3. When the item has been imported by a registered importer with an excellent record.

Box 2.1. Key points to remember: application for advanced checking and confirmation of imported food

Importers who apply for Advanced Checking and Confirmation of Imported Food must submit the Application Form for Advanced Check and Confirmation of Imported Food & Other Items to the Korea Food & Drug Administration (KFDA) along with the following documents (electronic documents accepted).

1. Documents on the export items , with the following information
 - Food: product name, names of raw materials used; list of materials, methods of manufacture and processing.
 - Food additives: names and composition standards of food additives
 - Equipment, containers, or packages: materials, use, and background colors, as well as pictures showing the whole appearance of the product.
2. Original copy of the inspection report or inspection certificate issued by the domestic or overseas inspection institutions. The report must state that the food items comply with the standards and specifications for import of food and related items to Korea.
3. Address of manufacturing and processing factories, building map (including machinery, equipment installation) and documents on working sites.

Import notification for food

Food products subject to import notification

Traders who import food and other goods to sell or trade (equipment, container, package included) must submit a notice to Korea's Food & Drug Administration (KFDA). This agency is the authority for the relevant local customs clearance area, such as bonded areas, or the local office of the National Quarantine Service.

Table 2.3. Import notification for food and other goods

Time to submit	Pre-notification, 5 days before expected arrival date is allowed. In the event of changes to ports or dates notified in advance, an immediate notice is required.
How to submit	<ul style="list-style-type: none"> • Anyone wishing to import food, etc. must submit import notification before customs clearance via a local Korea Food & Drug Administration (KFDA) website and the Customs Service website (UNI -PASS). • Upon import notification for food, etc., registration to a local Korea Food & Drug Administration (KFDA) website and the Customs Service website is necessary. Mostly, customs duties companies or inspection/quarantine agencies carry this out
Cost	No fees for submission. However, when working through customs duties companies or inspection/quarantine agencies, there may be cost necessary as well as cost for inspection and transportation (when necessary).

- Inquiries

Korea Food & Drug Administration(KFDA)

194 Tongilro, Eonpyeong-gu, Seoul, Republic of Korea

Telephone: +82-2-1577-1255

Website: <http://eng.kfda.go.kr/index.php>

E-mail: kfda@kfda.go.kr

Food products not subject to notification

- ① Food of common use imported by foreign Embassies or Consulates or corresponding organizations.
- ② Food carried by travelers for self-consumption.
- ③ Samples of products or advertisement items taken in for free with clear labeling.
- ④ Machines and components used for manufacturing, processing, cooking, and transportation of food and other goods.
- ⑤ Non-consuming materials used for manufacturing food additives.
- ⑥ Goods directly used by central or local governments.
- ⑦ Food carried in for free for patient suffering from congenital metabolic disorders.
- ⑧ Materials used for manufacturing equipment or container packaging.
- ⑨ Other food that the Head of Korea Food & Drug Administration (KFDA) admits no danger in terms of hygiene.

Imported food inspection

All imported food must be inspected before customs clearance and they must meet standards

and specifications just like food items manufactured in Korea. Food inspectors will check the import notification documents and goods for compliance with the Food Sanitation Act. When the inspection results indicate compliance with the Food Sanitation Act, a Certificate of Import notification for food and other items will be issued to importers, and the Customs Office will be notified.

When the inspection results indicate non-compliance, the import of the food item to Korea will be prohibited. The imported food items must be discarded or returned to the origin. It is also possible to change the indicated use of the food item. Therefore, it is important that the importers must carefully review whether or not the goods are compliant based on the Food Sanitation Act, and obtain sufficient documentation as evidence.

The different types of inspections for various types of food imports are as follows.

1. Document review (2 days)

Subject food item	Food item to acquire foreign currency, raw materials for manufacture of own goods, food for research and studies, edible spices, food refined, or the same food from the same company which has passed through detailed inspection
Inspection method	It is to decide compliance or non-compliance by reviewing documents for import notification for food, etc. It is to review names of products, list of materials, allowed additives, Korean labeling items, etc. on the documents

2. Organoleptic inspection (3 days)

Subject food	Agricultural, forestry, and marine products out of raw materials for food. Those without criteria and standards for food or those decided for organoleptic inspection during document review
Inspection method	It is to decide compliance or non-compliance by assessing form, features, taste, smell, and history of detailed inspection

3. Detailed inspection (10 days)

Subject food	Food firstly imported, food criticized for having harmful materials in Korea, and the same food of non-compliance based on detailed inspection or random sampling inspection which is re-imported by the same company, and food of concern for possible dangers based on organoleptic inspection
Inspection method	Physical, chemical, and microbiological methods, including document review and organoleptic inspection

4. Random sampling inspection (5 days)

Subject food	Imported food inspection for raw materials to manufacture own goods or the same food of the same company subject to document review Food selected from random sampling program of the integrated network
Inspection method	Physical, chemical, and microbiological methods, including document review and organoleptic inspection

For the first-time importers, the minimum quantity of food subject to detailed inspection of food hygiene organizations other than local Korea Food & Drug Administration (KFDA) is 100 kilograms. When the first imported quantity falls below this amount, the goods must be checked by organizations other than local governments or quarantine service offices against relevant standards and specifications. When re-importing a quantity below 100 kilos, the goods may be recognized if imported as the same goods by the same company. After detailed inspection, when the goods are the same goods exported by the same exporting company, the application will be recognized. Simplified procedures such as document review or organoleptic inspection will be carried out by the Korea Food & Drug Administration (KFDA) soon after.

Relevant laws and institutions for food inspection in Korea

	Local office of the Korea Food and Drug Administration Website: http://eng.kfda.go.kr	National Veterinary Research and Quarantine Service Website: www.eng.nvraqs.go.kr	National Fisheries Products Quality Inspection Service Website: http://www.nfis.go.kr/English	
Laws	Food Sanitation Act	Public Health Control Act	Livestock Epidemic Prevention and Control Act	Food Sanitation Act and regulations related to commissioning of administrative rights
Items of inspection	All agricultural, forestry, and processed food imported for business (Excluding items subjected to the Livestock Epidemic Prevention and Control Act), food additives, equipment, containers, and packages	Washing materials and other cleaning materials (disposable cup, spoon, chopsticks, toothpicks, and sanitary paper)	Imported processed meat product (meat, crude milk, processed meat products, beef tallow, lard, processed milk products, processed egg products, etc.)	Marine products processed without any other additives or materials maintaining original forms (raw fish and clams, refrigerated products, salted products, fish eggs, smoked fish, dried products, frozen products)
Responsible organizations	Ministry of Health and Welfare Korea Food & Drug Administration	Ministry of Health and Welfare Korea Food & Drug Administration	Ministry for Food, Agriculture, Forestry, and Fisheries	Ministry for Food, Agriculture, Forestry, and Fisheries

Key points in the inspection

1. Do the manufacturing methods and standards comply with the requirements in the Food Sanitation Act?
2. Are the additives used within the allowed scope?
3. Are there any poisonous or dangerous materials?
4. Is there any past record of violation of the manufacturing factories or manufacturers?

Major issues to be reviewed by importers

1. Are the food items included in the list of prohibited goods for import-
2. Proper use of raw materials (whether the raw material is allowed, materials used are within the limits).
3. Compliance with standards for use of food additives

4. Compliance with standards for manufacturing and processing
 - ※ As for food additives, solvents and residues used when manufacturing and processing must be checked.
5. Exaggerated advertisement, false labeling, or overstated packaging based on the Food Sanitation Act.
6. Compliance with standards and criteria provided in the Food Code and Food Additive Code.
7. Equipment and packaging: names of all materials touching the food item in the manufacturing process.
8. Whether or not the food item has a genetically modified organism (GMO)
9. Organic food: check whether or not the 'organic certificate' submitted is recognized by the International Federation of Organic Agriculture Movements (IFOAM) or the exporting country's government agency.

Box 2.2. Food Code: standards and specifications for food and additives

All food items in Korea must comply with standards and specifications prescribed by the Food Sanitation Act (Food Code). Importation of food items not complying with the Food Additives Code is not allowed. It is also prohibited to manufacture, process, sell, and import food which do not comply with the Code. The Food Code has the following 11 sections:

1. General principle
 - General principles such as terminology, and categorization of raw materials for food.
2. Common criteria for general food items
 - Standards and specifications commonly applied to general food items such as limit of pesticide residue, standards for radioactivity, heavy metals, residual animal medical supplies, preservation, and circulation.
3. Standards and specifications for long-term preservation
 - Standards and specifications for bottled or canned food, retort food, or frozen food.
4. Standards and specifications for general processed food not subject to standards for processed food grains, beans, root and crops, starch, edible oil, sugar, marine products, and others.
5. Standards and specifications by food
 - There are standards and specifications for 29 food classes, including the following.

1	Confectionery	16	Tea
2	Bread or rice cake	17	Coffee
3	Processed cocoa or chocolate	18	Beverages
4	Jam	19	Food for special use
5	Sugar	20	Sauce and paste
6	Grape sugar	21	Seasoning
7	Fruit sugar	22	Dressing
8	Taffy	23	Kimchi
9	Sugar syrups	24	Salted seafood
10	Oligosaccharide	25	Pickled food
11	Meat or processed eggs	26	Boiled food
12	Processed fish	27	Alcoholic beverages
13	Tofu or jelly	28	Dried food
14	Edible oil	29	Others
15	Noodles		

6. Standards and specifications for marine products
Standards and specifications for number of germs, colon bacillus, enteritis vibrios, carbon monoxide, and other harmful organisms.
7. Standards and specifications for equipment, containers, and packages used in the manufacture and processing of the food item.
8. Standards and specifications for cooked food in restaurants (including group meal providers).
9. Sampling and handling of inspected goods
10. General test methods
11. Reagent, test solution, standard solution, and regular solution to analyze.

Standards and specifications for food in Korea define standard values and its raw materials including food issues such as micro-organisms, heavy metals, residual animal medical supplies, and others.

As for manufactured food for infants, they are of special purpose and there are very strict standards and specifications. Food products for special purposes include extra nutritional care for new-born babies and infants, patients, obese people, pregnant or lactating women, and others. Food items in this category include manufactured and processed goods for infants, adolescents, manufactured and processed grains for infants, other food for infants, food for special medical purposes, manufactured food for obesity control, and food for pregnant or lactating women.

- Information on standards and specifications
Korea Food & Drug Administration (KFDA)
Website: <http://fa.kfda.go.kr>

Standards and specifications for food additives (Food Additives Code)

The Food Sanitation Act, “food additives” refer to materials combined or mixed with food in the process of manufacturing, processing, or preserving food or materials used to soak food. In this case, materials indirectly mixed with food in the process of sterilizing and disinfecting equipment, containers, and packages

Food additives that may be used in Korea

Standards and specifications for food additives are provided, which include 432 types of chemical mixtures, 206 natural additives, and mixed materials.

Regulations on food additives

Standards and specifications for food additives are defined by notices from the Korea Food & Drug Administration, the Ministry for Food, Agriculture, Forestry, and Fisheries. Standards and specifications for food additives define standards for manufacturing and using food additives, standards by item, and others.

Standards for food additives

As for food additives, standards for food type, composition, and standards for each material (maximum use) are given. There should be no excess use of food additives. Certain food additives may be legally available in exporting countries but are prohibited in Korea. Even those available in Korea may have standard values different from those of exporting countries by food types. Food using food additives not complying with the Food Additives Code cannot be imported to Korea.

Labels for food additives

Due to the growing interest in food additives, comprehensive and accurate labeling is required. In Korea, all raw materials and composition including food additives shall be displayed to strengthen the nation’s rights to know and to comply with international labeling standards.

Consumers are susceptible to special body reactions or allergies to certain food additives. The use of main food additives are of great concern to the nation. These additives include synthetic sweeteners, coloring agents, synthetic preservatives, antioxidants and bleaching agents that may lead to excessive responses from bodies. This type of additives shall be displayed regardless of its volume or quantity of use. Not all food additives are to be displayed. The current standards for food labelling including a list of has 70 food additives which require the display of its names.

- Information on food additives
The Korea Food & Drug Administration (KFDA)
Website: <http://fa.kfda.go.kr>

Frequently asked questions (FAQs) when importing food

It is my first time in importing food. What qualifications are necessary?

Traders who import food and related items for sale or trade must report their business to the local Food and Drug Administration governing the business area. Rules on food, food additives, equipment, and packaging based on “Act on Import and Sales of Food” or the “Act on Functional Health Food Import” for functional health food.

How is the import declaration made?

Import notification can be made after signing up to the Customs Office or when you use the electronic clearance system, UNIPASS (<http://portal.customs.go.kr>), or electronic civil service window of the KFDA (<http://minwon.kfda.go.kr/index.jsp>) and follow the order to fill up the notification form.

When the product whose import notification has been made is found to be non-compliant, what is to be done?

The relevant importer of non-compliant food items, based on the findings of the inspection, must return, send to other countries, or discard the product (see Article 12, Clause 1 of the Implementation Regulation of the Food Sanitation Act).

When the manufacturer confirms that they have not added foreign materials to products imported for the first time and found to be non-compliant based on a detailed inspection, is the importer allowed to ask for re-inspection?

The relevant laws on the re-inspection of food are: Article 17, Clause 2 of “the Food Sanitation Act” Article 7 Clause 1, or Article 9, Clause 1 of the Decree of the same Act. The law provides that when the product does not conform to standards and specifications and when two or more inspection methods produce different results, the government agency informs the importer of the methods of collection, inspection, extraction, treatment, and results of the inspection. Only then the importer is allowed to ask for re-inspection. The institution responsible for collection and inspection of food imports are the Ministry of Health and Welfare; and the Korea Food & Drug Administration (KFDA) located in each municipality province, municipality, country, and district.

The importer of non-compliant products not pertaining to the above statement must carry out the following procedures (based on Article 11, Clause 7 of the Implementation Order (Food Sanitation Act): .

1. Return the product to the exporting country or export to other countries.
2. Transfer the use other than for food
3. Miscellaneous violations based on the findings of the Korea Food & Drug Administration (KFDA): supply the missing data with supplemental information. Import notification may be re-issued.
4. Discard the imported food item.

How about imported bottled products categorized as canned food? Can these be recognized and approved?

Bottled products and canned products may have different standards and manufacturing processes. They can't be recognized as the same food item from the same company. These products will be subject to detailed inspection.

Will clearance check be exempted when I have the inspection certificate issued by an overseas inspection institution?

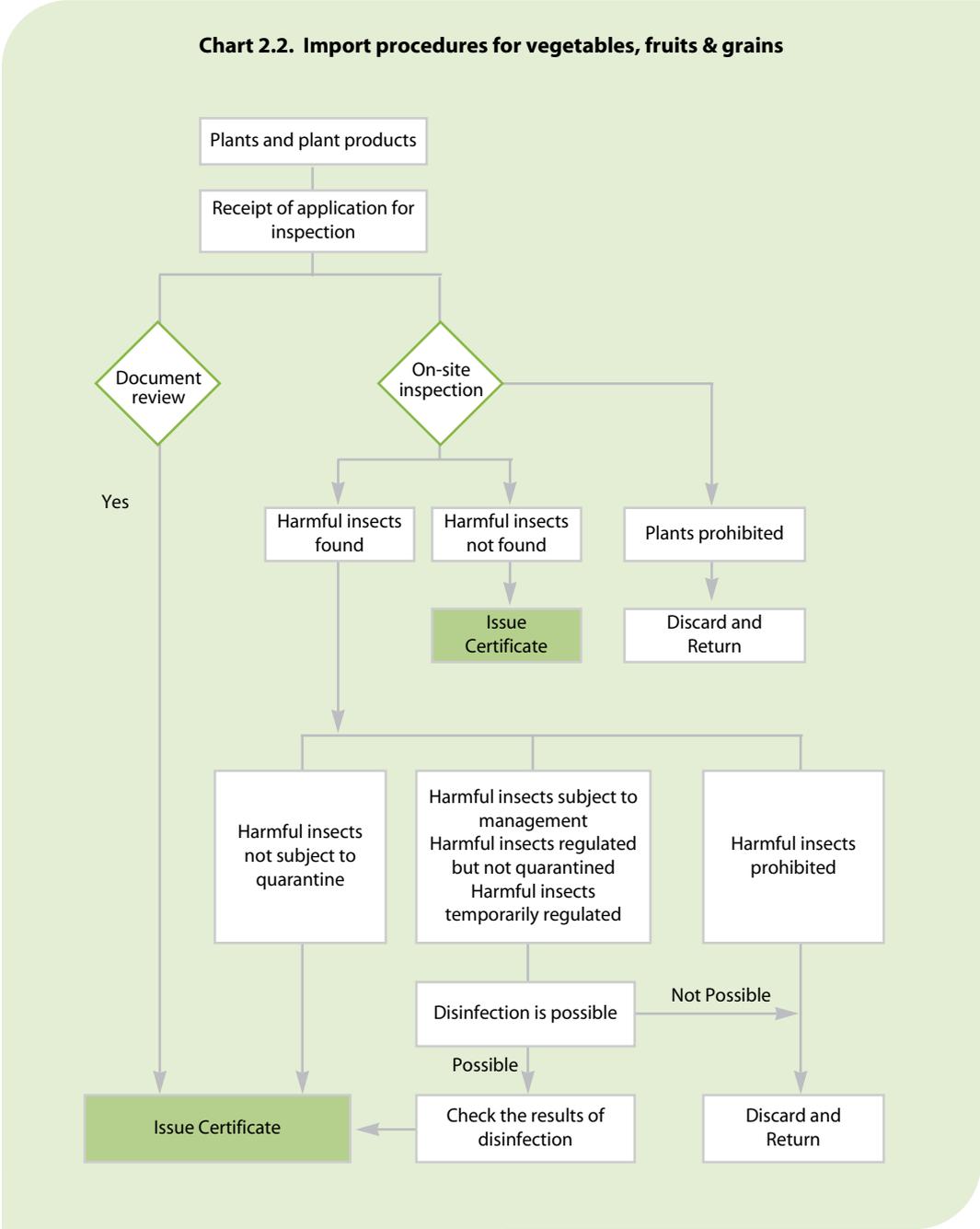
If an importer submits a certificate or report of results from a foreign institution undertaking inspection, detailed inspection may be exempted or the scope of inspection may be adjusted.

What is the inspection certificate or inspection result certificate of an authorized inspection institution?

An authorized overseas inspection institution ("overseas inspection institution") refers to a public inspection institution established by the exporting country's government (local government included) or other institutions (branch included) recognized by the exporting country's government and recognized by the Korea Food & Drug Administration (KFDA) as having inspection abilities.

Plant Quarantine Act: vegetables, fruits, and grains

Chart 2.2. Import procedures for vegetables, fruits & grains



Preliminary research

Plants and plant products must pass plant quarantine based on the Plant Quarantine Act. The purpose of this act is to quarantine domestic, exported and imported plants, prevent harmful insects, contribute to safety, promote agriculture and forestry production, and protect natural environment. Plants and plant products are divided into the following: items not allowed to be imported, items subject to inspection, or items exempted from inspection. It is necessary to check whether the item needs to be quarantined.

Items prohibited for importation

The following must not be imported (“prohibited items”).

- Plants produced or sent from an area where insects whose harm to plants in Korea is grave. This is based on the results from harmful insect risk analyses or product passing through such an area. The areas with general passages designated by the Ministry for Food, Agriculture, Forestry and Fisheries shall be excluded.
- Harmful insects
- Earth soil or plants with earth soil.

The list of plants not allowed for import, plants from prohibited areas, and plants with prohibited, harmful insects are posted on the websites of the Ministry for Food, Agriculture, Forestry and Fisheries and the National Plant Quarantine Service. The list of prohibited plants and areas based on the Plant Quarantine Act will be posted when necessary. Importers must check the list beforehand, and determine whether or not plants and plant products are in the prohibited list. Prohibited plants and plant products could be imported if there is approval of the Minister for Food, Agriculture, Forestry and Fisheries. Approval is given for research and experiment, use in government-approved expositions with certain requirements, such as submission of risk management plans for harmful insects by the exporting country. In these cases, the Minister for Food, Agriculture, Forestry and Fisheries may decide that there is no harm for these plants to be brought into Korea based on the risk analysis of harmful insects, or for security of resources based on the “Act on Conservation, Management and Use of Agricultural Genetic Resources”.

The Minister for Food, Agriculture, Forestry and Fisheries may temporarily restrict the importation of plants from a bypassed area if there is a decision to control the emergence of regulated harmful insects into Korea. Importers must therefore check whether or not the goods to be imported are in the restricted list. Unripe bananas or pineapples may be imported from all regions when the importer has a Phytosanitary Certificate. Papayas may be imported from the Philippines only under specific conditions (steamed processing at the place of origin (46.5-, 70 minutes), with a certificate of a Korean plant inspector’s on-site visit report.

- Information on prohibited items

National Plant Quarantine Service (NPQS)

433-1 Anyang 6-dong, Man-an-gu, Anyang City, Geonggi-do,
Republic of Korea

Telephone: +82-31-449-0524

Website (in Korean): http://www.npqqs.go.kr/homepage/plant_info/info01_04.asp

Fresh fruits and vegetables and phytosanitary certificates

Fresh fruits and vegetables may be imported if a Phytosanitary Certificate is issued by the plant inspection institution of the exporting country.

Table 2.4. Fresh fruits & vegetables & phytosanitary certificates

Item	Areas allowed for import	Item	Areas allowed for import
Persimmon	USA (Hawaii, Texas, and Florida excluded) Japan New Zealand	Tangerine	USA (Hawaii, Texas, and Florida excluded) Japan New Zealand
Sweet persimmon	Japan New Zealand	Durian	Thailand
Strawberry	Japan	Sweet cherry	Japan
Lime	USA (Hawaii, Texas, and Florida excluded)	Cowberry	Nepal Indonesia
Lemon	USA (Hawaii, Texas, and Florida excluded) Japan (Kyushu and Ryukyu archipelago excluded) New Zealand	Melon	USA (Hawaii excluded) Japan Uzbekistan New Zealand
Pomegranate	Iran (Sistan and Baluchistan Province excluded) Uzbekistan	Avocado	USA (Hawaii and Texas excluded) New Zealand
Citron	Japan (Kyushu and Ryukyu archipelago excluded)	Oriental melon	Japan Uzbekistan
Grapefruit	USA (Hawaii, Texas, and Florida excluded) Japan (Kyushu and Ryukyu archipelago excluded)	Kiwi	USA (Hawaii excluded) Japan New Zealand
Coconut	All regions	Tomato	Japan
Pineapple	All regions	Unripe banana	All regions
Grape	USA (Hawaii and Texas excluded) Japan New Zealand	Pumpkin	Japan New Zealand

The following fresh fruits and vegetables may be imported under special conditions.

Table 2.5. Fresh fruits & vegetables and special conditions for import

Item	Country	Import conditionsRequirements for import
Mango	Taiwan	Heat treatment at the site of production (30 minutes, 46.5°C), on-site inspection by Korean plant quarantine inspectors
	Philippines	Heat treatment at the site of production (10 minutes, 46.5°C), on-site inspection by Korean plant quarantine inspectors
Mango	Thailand	Heat treatment at the site of production (20 minutes, 47°C or higher), on-site inspection by Korean plant quarantine inspectors
	Australia	Mangoes or fresh fruits produced at registered fruit gardens, fruit collection sites, or heat treatment sites for import to Korea. Those inspected for harmful insects and heat-treated (15 minutes, 47°C) and inspected by Korean plant quarantine inspectors at the site.
Papaya	Philippines	Heat treatment at the site of production (70 minutes, 46.5°C), on-site inspection by Korean plant quarantine inspectors
Grape	Chile	Statement that “the products have been harvested in an area recognized to be free of fruit flies” on the Phytosanitary Certificate. However, over the period of emergency import prohibition due to findings of a presence of Mediterranean fruit flies, the certificate must state that “the products do not bear fruit flies and have been harvested in areas other than those regulated among the designated harvest areas for export to Korea”
Kiwi	Chile	Statement that “the products have been harvested in an area recognized to be free of fruit flies” on the Phytosanitary Certificate. However, over the period of emergency import prohibition due to findings of a presence of Mediterranean fruit flies, the certificate must state that “the products do not bear fruit flies and have been harvested in areas other than those regulated among the designated harvest areas for export to Korea”
Sweet cherry	New Zealand	The Phytosanitary Certificate must state that “there are no codling moth and shot hole diseases”
	USA	MB smoking (2 hours) on the site of production, disinfection treatment and the name of counter of the place of origin on the Phytosanitary Certificate, a statement that “the products have not been infected by harmful animals prohibited to be imported, Stigmata carpophila and Blumeriella jaapii based on the inspection”
	China	Fresh sweet cherry produced in Shantung, China, at registered fruit gardens or fruit collection sites. The non-occurrence of harmful insects must be verified and checked through cultivation site inspection. This must be stated on the Phytosanitary Certificate.
Sour sop	Taiwan	Heat-treated (20 minutes, 46.2°C) at the site of production, low temperature treatment (42 hours, 0-2°C), inspected by Korean plant quarantine inspectors at the site.
Ponkan orange	Taiwan	Low temperature treatment on the site (14 days, 0-1°C), inspected by Korean plant quarantine inspectors at the site.
Sweet orange	South Africa	Low temperature treatment on the production site or when being transported (24 days, -0.6°C ± 0.6°C or below), inspected by Korean plant quarantine inspectors at the site.

Item	Country	Import conditions Requirements for import
Orange (tangerine included) Grapefruit	Florida, USA	The Phytosanitary Certificate of Florida, USA stating that "the products have been produced at places designated by the Florida Fruit Flies Agreement and are believed not to have been infected by fruit flies based on the export inspection by the US Animal and Plant Inspection Service"
Orange	Spain	Low temperature treatment (17 days, 2- and below) before shipping from the export country or under transportation, inspected by Korean plant quarantine inspectors at the site.
Sweet pumpkin	Tonga	Collected and packaged from the fruit collection site registered in areas where disinfection has taken place. The package must state the purpose of export to Korea, name of fruit collection site, number of cultivators and the date of packaging.
Avocado	Mexico	Produced by the complex for export to Korea (to be checked by Korean plant quarantine inspectors on the site). The Phytosanitary Certificate must state that "the fresh avocado has not been infected by <i>Nectria galligena</i> and produced in Michoacan without emergence of the Mediterranean fruit flies". However, over the period of emergency import prohibition due to the Mediterranean fruit flies, the Certificate must state that "the fresh avocado has not been infected by the Mediterranean fruit flies and <i>Nectria galligena</i> and produced in areas of Michoacan other than designated regulated areas"
Orange	Chile	The Phytosanitary Certificate must state that "the fresh oranges have no <i>Septoria citri</i> and <i>Pantomorus cervinus</i> and have been produced at areas designated to be complexes for export to Korea". However, over the period of emergency import prohibition due to the Mediterranean fruit flies, the Certificate must state that "the fresh oranges have no fruit flies, <i>Septoria citri</i> and <i>Pantomorus cervinus</i> and have been produced in areas other than regulated areas among those designated to be complexes for export to Korea."
Lemon	Chile	The Phytosanitary Certificate must state that "the fresh lemons have no <i>Septoria citri</i> and have been produced at areas designated to be industrial complexes for export to Korea." However, over the period of emergency import prohibition due to the Mediterranean fruit flies, the Certificate must state that "the fresh oranges have no fruit flies and <i>Septoria citri</i> and have been produced in areas other than regulated areas among those designated to be industrial complexes for export to Korea."
3 plant genera including Anthurium family	The Netherlands	As plants of lower parts of <i>Anthurium</i> and <i>Calathea</i> , <i>Musa</i> genus, found to have not been infected by banana toppling disease nematodes based on regular sample tests after registering to plant cultivation facilities or sites for export to Korea. This must be stated as such on the Phytosanitary Certificate.
Walnut (cast or uncast)	USA	Cast walnuts must have been produced in the USA. They must have been MB-smoked at the production site, and must be stated as such on the Certificate. Uncast walnuts must have been produced in California and MB smoking must have taken place under supervision of inspectors. This must be stated as such on the Certificate.
Orange	Egypt	Oranges produced at designated fruit gardens for export (Navel, Valencia, and Baladi). Low temperature treatment at the production site or under transportation (16 days, 1.7°C), inspected by Korean plant quarantine inspectors at the site.

- Information on prohibited plants

National Plant Quarantine Service(NPQS)

433-1 Anyang 6-dong, Man-an gu, Anyang City, Geonggi-do, Republic of Korea

Telephone: +82-31-449-0524

Website: <http://www.npqs.go.kr/homepage/english/>

Items exempted from quarantine

All plants and plant products must be quarantined. Exemption from quarantine may be granted according to the processing or packaging used for the food item. These include the following.

1. Chemical medicine, salt, sugar, oil, and other materials with antiseptic effect:

- Plants soaked or preserved in alcohol, acetic acid, salt, sugar, or oil.
- Plants soaked or preserved in chemical solutions such as SO₂.
- Plants processed with antiseptics or dyestuffs.
- Plants soaked or preserved in materials with antiseptic effects.

2. Harmful insects have been killed and discarded and items have been packaged to prevent any further entrance of such insects:

- Plants roasted, broiled, steamed, or boiled and sealed and packaged.
- Starch
- Rice straws or straw mats sealed and bear a governmental certificate which must state "soaked in more than 50% oxygenated water for more than 30 minutes. Steamed or bleached for more than 30 minutes before sealing when the plant temperature has reached 100-". In this case, the certificate must bear the name of the exporters, importers, item title, quantity, processors, density and soaking time with oxygenated water, temperature and length of steaming process, and date of issuance as well as the public seal of the issuing organization.
- Items in the forms of pellet, crumble, flake, or extrusion heat-processed with temperature higher than 60- for more than 10 minutes before sealing.

3. Plants processed so harmful insects cannot inhabit:

- Fruits cut, steamed or boiled for more than 5 minutes when the plant temperature has reached 90- and then frozen under -17.8-.
- Steamed or boiled before freezing.
- Fried plants or heat-steamed, dried, and sealed plants.
- Plants processed as powders, sealed, and packaged.
- Plants sealed in retail containers or cans after drying.

4. Tea, aloe vera, spices or similar products

Items subject to quarantine

All plants and plant products are subject to the Plant Quarantine Act. “Plants’ refer to seed plants, ferns, moss, mushrooms and their seeds, fruits, and processed products. Items must be “processed to prevent harmful insects, as required by the Ministry for Food, Agriculture, Forestry and Fisheries shall be excluded. “Plants” must exclude harmful insects.

Documents for plant inspection and quarantine

Importers must submit an Import notification of Items Subject to Plant Quarantine and Application Form for Inspection or Application Form for Permission of Import of Prohibited Items to the National Plant Quarantine Service. Exporters must prepare a Phytosanitary Certificate issued by the government of the exporting country, in compliance with the plant quarantine certificates forms prescribed by the International Plant Protection Convention.

1. Documents required from importers

- Import notification of Items Subject to Plant Quarantine
- Application Form for Inspection; or
- Application Form for Permission of Import of Prohibited Items.

2. Documents required from exporters

Phytosanitary Certificate	Phytosanitary Certificate issued by the exporting country’s government, in compliance with the phytosanitary certificate forms prescribed in the International Plant Protection Convention
Basic trade documents	<ul style="list-style-type: none"> • Invoice • Packing list • Bill of lading or air way bill

3. In cases when the phytosanitary certificate is not necessary

- Items bearing Certificate of Quality and Condition, Export Certificate, or similar document stating that the items have been frozen below -17.8-, and issued by government or public institutions of the exporting country.
- Items bearing an Export Certificate issued by quarantine institutions of the exporting country. Simple processes were used: heating, drying, pulverization, compression, or sealing such as pellets, cubes, gourds, powders, teas (peelings, petals, roots, and others), mixed grains allowed for import, and others.

Application for review and inspection

Import traders for items subject to quarantine must submit an Import notification of Items Subject to Plant Quarantine and Application Form for Inspection or Application Form for Permission of Import of Prohibited Items to the National Plant Quarantine Service. Submission could be done using the National Plant Quarantine Service website or UNI-PASS, the simplified channel for customs clearance provided by the Customs Service. Applicants will be notified of the results by the Customs Office via the National Plant Quarantine Service website or simplified

channel. Items subject to plant quarantine cannot be imported through areas other than those ports, airports, and stations designated by the Ministry for Food, Agriculture, Forestry and Fisheries (“import port”). Importers must select the port of entry with care.

- Inquiries and application for inspection and quarantine

National Plant Quarantine Service (NPQS)

433-1 Anyang 6Dong, Manan-gu, Anyang-si, Gyeonggi-do, Republic of Korea

Telephone: +82-31-449-0524 Website: <http://www.npqs.go.kr>

Korea Customs Service (KCS)

Building 1, Government Complex-Daejeon, 920 Dunsan-dong, Seo-gu, Daejeon, Republic of Korea.

Telephone: +82-2-1577-8577 Website: <http://portal.customs.go.kr/>

The application for review and inspection of plant imports must be written in Korean. It must be electronically filled and sent to the National Plant Quarantine Service. The Phytosanitary Certificate issued by the exporting country will be received by the National Plant Quarantine Service.

Quarantine and inspection by National Plant Quarantine Service

Plants and plant products will be extracted for inspection according to forms of plants based on the Plant Quarantine Act. Mostly, it covers harmful insects and earth subject to prevention. Phytosanitary Certificate will be issued upon finding that there are not harmful insects or earth subject to prevention. Otherwise, it will be issued after disinfection.

Key points of inspection

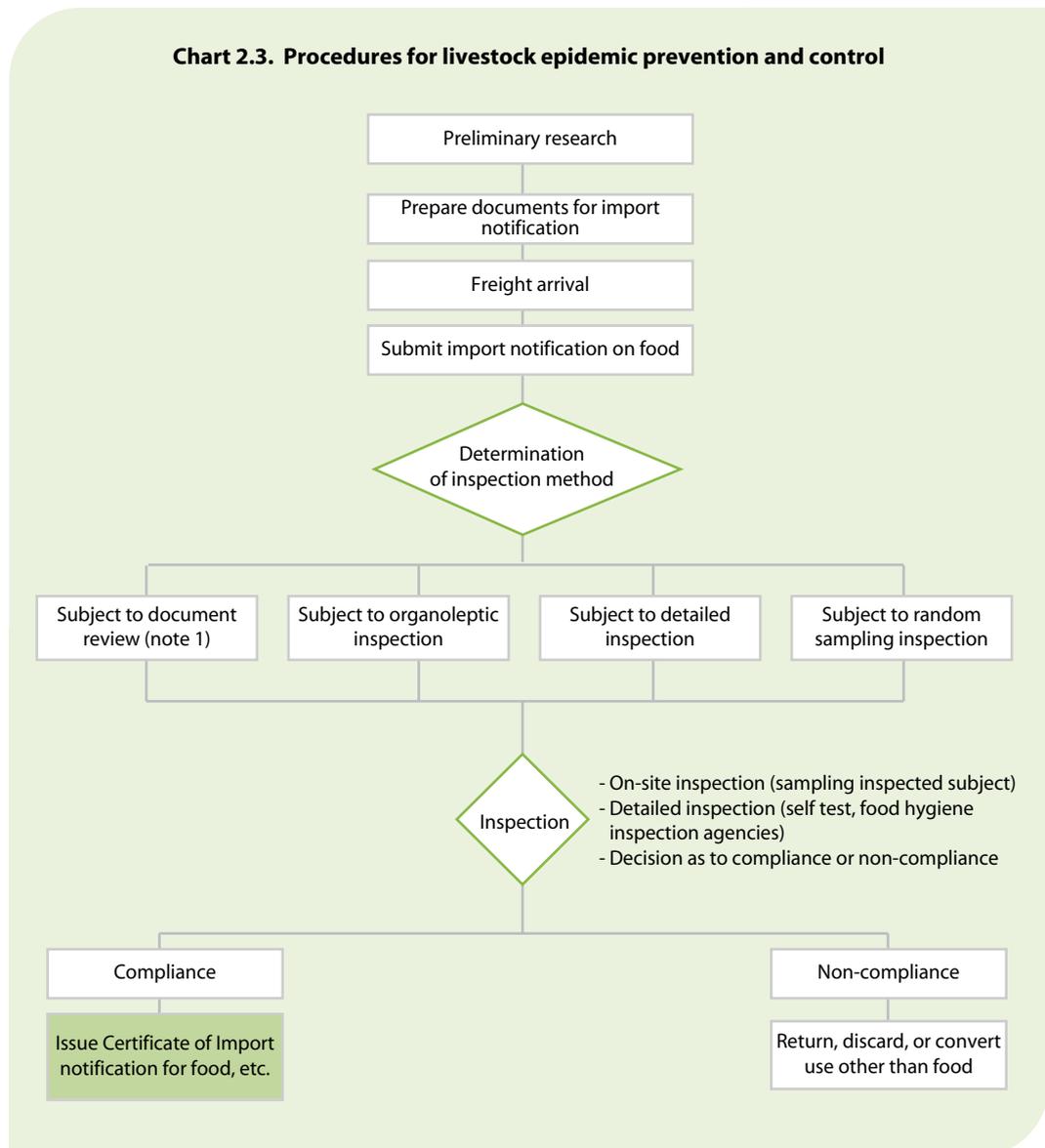
- ① Are there any items not allowed for import?
- ② Are documents necessary for plant quarantine well-prepared (Phytosanitary Inspection Certificate, Application for Inspection)?
- ③ Are there any earth soils there any earth soil or harmful insects to be prevented?

Treatment for non-compliance

Upon finding harmful insects subject to prevention, the item will be returned to the exporting country, or discarded, or an order of disinfection will be given. The importer must complete disinfection on his/her expenses according to standards in the Plant Quarantine Act and receive Phytosanitary Certificate. Disinfection generally takes place in a designated area and movement is not allowed. Upon finding prohibited insects, movement will be prohibited and the item must be discarded (incinerated) or returned.

Livestock epidemic prevention and control: meat & meat processed goods

The procedures for livestock epidemic prevention and control for meat and meat-processed goods is summarized in the following chart, as mandated by the Livestock Epidemic Prevention and Control Act.



Preliminary research

Import traders for meat and processed meat products must pass quarantine prescribed in the Livestock Epidemic Prevention and Control Act before importation. The goal of this law is to contribute to the development of the livestock industry and ensure public health and safety by preventing the emergence or expansion of epidemics. The import traders must check if meat and processed meat products are designated subjects for quarantine.

Designated quarantine subjects include the following:

1. Crude milk and cheese
2. Processed meat food such as ham, sausage, bacons; processed eggs and milk such as egg powders
3. Flesh, bones, dead bodies of animals, intestines, leather, feathers, fur, horns, hoof, and tendons
4. Eggs (poultry or birds), fat, blood, blood powders, scales, night soil, brain, marrow, extracts, meat and bone powders, and plume powders.

Import traders must submit a quarantine certificate issued by the government of the exporting country which must state that the government inspection has not found any worry of expansion of pathogens of livestock epidemics. However, when importing from a country without an animal quarantine office, the submission will not be required in the event that electronic quarantine certificate sent through communication from the government of the exporting country has been stored in the main computers of the quarantine institution.

Quarantine certificates must provide information about existing conditions such as quarantine and hygiene of exporting countries when necessary for livestock epidemic prevention and protection of public health and safety. Importers who fail to comply with the required hygienic conditions cannot be allowed to import. Designated quarantine subjects produced in countries other than BSE-related ones and processed by moist heat (121°C, 15~20 minutes, or 115°C, 35 minutes), dry heat (160°C~170°C, 1~2 hours) or similar methods with the same or greater effects may however be allowed to import from areas prohibited to export to Korea. Cold or frozen products among sterilized designated quarantine subjects remains prohibited for import from such areas.

Importers must check whether the products belong to such designated quarantine areas or items. Most important, importers must check if the quarantine certificate complies with the hygienic conditions issued by the exporting country. Designated quarantine subjects must be imported via designated ports and airports. Importers must pay attention in carefully choosing the port of entry for the import items.

Table 2.6. Areas prohibited for imports for meat and processed meat products

Items	Areas where imports are prohibited
Beef	Areas other than Australia · New Zealand · Mexico · USA
Pork	Areas other than USA · Canada · Australia · New Zealand · Japan · Sweden-Denmark · Finland · Austria · Hungary · Poland · Belgium · Mexico · Chile · Netherland · Spain · Ireland · France · Slovakia · Swiss · Italy (processed products only) · UK
Goat meat, mutton	Areas other than Australia · New Zealand
Deer meat	Areas other than Australia · New Zealand
Poultry	· Fresh, refrigerated, and frozen poultry : Areas other than Taiwan Australia · Brazil · USA · France · Chile · Denmark · Japan · Netherland · Hungary · Canada · UK · Heat · treated poultry : Areas other than Taiwan · Australia · Brazil · USA · Thailand · China · France · Chile · Denmark · Japan · Netherland · Hungary · Canada · UK
Ostrich meat	Areas other than New Zealand
Kangaroo meat	Areas other than Australia
Cured or smoked meat	Areas other than Australia · New Zealand · Mexico · Argentina · Uruguay

Table 2.7. Scope and standards of sterilization, disinfection, and processing

Category	Designated quarantine subjects	Scope and standards for sterilization, disinfection, and processing (not subject to quarantine)	Note
1. Processed meat	Ham, sausage, bacon, beef stock, powdered meat, hamburger, meat extract, patties, meatballs, pizza, etc.	Sterilized and contained airtight or seal packed, processed to be preserved, distributed in room temperature	Sterilization
		Canned, bottled, or retort packed farm products to be preserve, distributed in room temperature. Sterilized according to food processing laws(BSE-related products excluded)	Sterilization
		Though containing meat ingredients, classified as seasoning, flavor and spice, preserved, and distributed in room temperature	Processing
2. Processed eggs	Egg white, powdered egg, whole egg liquid, egg yolk, egg white, whole egg powder, egg yolk powder, and egg white powder	Sterilized and contained airtight or seal packed, processed to be preserved, distributed in room temperature	Sterilization
3. Processed milk	Milk and milk products	<p>Disinfected or fermented milk products</p> <ul style="list-style-type: none"> - Nation not free from foot-and-mouth disease: milk products disinfected (HTST, UHT) based on standards of OIE - Nation free from foot?and?mouth disease: (counties approved of import of artiodactyls or its products) - Disinfection(UHT, HTST, LTLT), only for cheese, heated 57°C~68°C, over 15 seconds and fermented), milk products fermented with lactobacillus Milk products canned, bottled, and preserved in room temperature Dried milk products carried in. 	Disinfection
4. Meat	Flesh of animals of regulated quarantine items (fresh meat, cold stored meat, frozen meat, salted meat, slat watered meat, dried meat, etc.)	Sterilized and contained airtight or seal packed, processed to be preserve, and distributed in room temperature	Sterilization
		Canned, bottled, or retort packed farm products to be preserve and distributed in room temperature. Sterilized according to food processing laws(BSE?related products excluded)	Sterilization

Category	Designated quarantine subjects	Scope and standards for sterilization, disinfection, and processing (not subject to quarantine)	Note
5. Intestines	Stomach, heart, liver, lung, intestines, and all organs of animals among designated quarantine subjects	Sterilized and contained airtight or seal packed, processed to be preserved and distributed in room temperature	Sterilization
		Canned, bottled, or retort packed farm products to be preserve and distributed in room temperature. Sterilized according to the Livestock Processing Law (BSE-related products excluded)	Sterilization
6. Eggs	Eggs of animals (eggs for breeding or eating, frozen egg and salted egg, etc.) of animals among designated quarantine subjects	Steamed or boiled without changing forms and fermented (fermented enough for the contents to be hardened)	Processing
7. Fat	Fat (fat, salted fat, frozen fat, neat's foot oil) of animals among designated quarantine subjects	Lard processed at 100°C over 30 minutes	Processing
		Beef tallow, etc. animal fat, neat's foot oil, bone oil, etc. from animals of regulated quarantine items, sterilized and contained airtight or seal packed, processed to be preserved and distributed in room temperature	Sterilization
8. Extracts	Liquid or powders extracted from organs or tissues of animals among designated quarantine subjects	Sterilized and contained airtight or seal packed, processed to be preserved and distributed in room temperature	Sterilization
		Canned, bottled, or retort packed farm products to be preserved and distributed in room temperature. Sterilized according to the Livestock Processing Act (BSE-related products excluded)	Sterilization
		Singular enzyme (trypsin, pepsin, etc.), coenzyme and no further physical, chemical processing required for use, complete products.	Processing
9. BSE-related items	Farm products from ruminants that contain BSE related and related products	Products following the standards of OIE Bovine Spongiform Encephalopathy(BSE) inactive processing	Processing
10. Processed fibroid	Powdered, pellets, cube and other similar shapes	Heated with temperature higher than that for the foot-and-mouth disease virus disinfection prescribed by the OIE (central temperature higher than 80°C, over 10mins)	Processing
11. Other processed food	Other products containing farm produce	Complete products containing farm products, but do not require more processing, contained in retail packaging (no BSE-related product), set by the Head of National Quarantine Service Example) Crab stick, mayonnaise, cake, curry, etc.	Complete processing

Notes

1. Bovine spongiform encephalopathy (BSE): a fatal slow-developing disease of cattle, affecting the nervous system. Its informal name is “mad cow disease”.
2. Standards of sterilization of products and processed goods imported from countries without possibilities of BSE infection shall be based on conditions for BSE inactivation prescribed by the International Office of Epizootics (OIE).

Documents necessary for import quarantine

Importers of meat and processed meat products must submit quarantine certificate issued by the government of the exporting country.

Documents required from importers

- Application form for import quarantine

National Veterinary Research & Quarantine Service (NVQRS)

335 Joongangro, Manan-gu Anyong-si Gyeonggi-do, Republic of Korea

Telephone: +82-31-467-1700

Website: http://www.nvrqs.go.kr/Main_Index.asp

Korea Customs Service (KCS)

Building 1, Government Complex-Daejeon, 920 Dunsan-Dong, Seo-Gu, Daejeon, Republic of Korea

Telephone: +82-2-1577-8577

Website: <http://portal.customs.go.kr/>

The application form for quarantine must be written in Korean. Importers must sincerely fill-up the form with accurate or correct information, according to documents provided by exporters. The form must be electronically filled and sent to the National Veterinary Research and Quarantine Service. Exporters must provide accurate information as to the quarantine certificate, including manufacturer's name, manufacturing process, and other details.

Documents required from exporters

1. Quarantine certificate issued by the government of the exporting country
2. Meat and processed meat products must be quarantined by the government of the exporting country before export. Quarantine certificates issued by the government of the exporting country must comply with hygienic requirements of the importing country and Korea.
3. Exporters must prepare bills of lading or air waybills, invoices, packing lists, manufacturing and processing diagrams, list of materials, and other necessary documents.

Import quarantine

When importing designated quarantine subjects, importers must apply for quarantine by submitting the quarantine certificate issued by the government of the exporting country. Trade-related documents must also be submitted (bill of lading, invoice, packing list, and others documents) to the National Veterinary Research and Quarantine Service (NVQRS). An application can be made online with the NVQRS, or the simplified channel for customs clearance of the Customs Service (UNI-PASS).

- Inquiries on application for quarantine

National Veterinary Research & Quarantine Service (NVRQS)

335 Joongangro, Manan-gu, Anyang-si, Gyeonggi-do, Republic of Korea

Telephone: +82-31-467-1700

Website: http://www.nvrqs.go.kr/Main_Index.asp (for English, click top right)

Inspection and quarantine

The National Veterinary Research and Quarantine Service (NVQRS) must confirm the reported items of imported livestock products if these products belong to the designated quarantine subjects. The NVQRS also conducts hygiene inspection along with quarantine. Component standards will be inspected first for compliance with the requirements of livestock processing. Mostly, contents of heavy metals (lead, cadmium, tin, etc.), standards for use of food additives (preservation materials, antioxidants, tar color agents, etc.), level of pollution of microorganism (number of germs, colon bacillus, salmonella, clostridium, etc.), defective index items (pH, peroxides, phosphates, etc.), and items selected for quality control (milk fat of ice-cream) will be checked. Upon completion of or at the same time with quarantine based on the Livestock Epidemic Prevention and Control Act, procedures required by the Food Sanitation Act will take place.

Key points of inspection

1. Attached documents such as quarantine certificates: complying with regulations?
2. Designated quarantine subjects: are these products in the prohibited list, or coming from areas where imports are prohibited?
3. Levels of microorganism (counts for germs, colon bacillus, salmonella, and others): are these within appropriate standards?

Box 2.3. Standards and specifications for processed or packaged meat products

Processed meat products refer to: ham, sausage, bacon, dried meat for storing, seasoned meat, pulverized meat, processed ribs, goods processed with meat additives, beef tallow for food, and lard for food, and related items.

- ① Form: have original colors and have no foreign smell or taste.
- ② Nitrite ion (g/kg): 0.07 and below (packaged meat excluded).
- ③ Tar coloring: not to be detected (sausage excluded).
- ④ Colon bacillus: negative (non-heated processed food excluded).
- ⑤ Volatile basic nitrogen (mg%): 20 and below (limited to meat as raw materials and packaged meat).
- ⑥ Preservatives (g/kg): those other than items below must not be detected.

Sorbic acid Potassium sorbate Calcium sorbate	2.0 and below (based on Sorbic acid, not to be detected in packaged meat, seasoned meat (flavored meat), pulverized processed meat, and processed ribs)
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- ⑦ Number of germs: negative (limited to sterilized processed meat products).
- ⑧ Colon bacillus O157: H7: negative (pulverized meat for raw materials, pulverized processed products, or packaged products (pulverized)).

Disposal of non-compliant imported livestock products

Based on the results of inspection, importers not complying with the standards for imported livestock, will be notified electronically by the Customs Office. The products must be discarded (incinerated or buried) or returned.

Laws related to food labels in Korea

Laws related to food labels and main points

Food labels help consumers make a reasonable choice from convenient comparisons based on display of various information of the food such as quality, ingredients, manufacture date, distribution date, usage, nutrients, etc. on the package or containers. Labels help manufacturers to inform excellent features of their products and involve governments to present and manage standards promoting transparent and fair trade. All goods imported to Korea must bear labels according to standards prescribed by laws.

The Food Sanitation Act is the cornerstone of the regulation of food products in Korea. Standards for food labels are implemented by the Korea Food & Drug Administration, through regulations on labels for food additives, equipment, packages, and containers, including hygienic food handling. Basic information must be provided, on product and company names, circulation period, raw materials used, as well as nutrients and organic food.

Related laws on food labels include the following:

- Health Functional Food Act: promotes the quality of functional health food and provide exact information to consumers;
- Livestock Processing Act: regulates labels in livestock products;

- Agricultural Products Quality Control Act regulates details as to agricultural products and display of their origin;
- Grain Management Act regulates detailed standards of labeling for packaged grains;
- Marine Products Quality Control Act regulates details of marine products, processed products, and their origin;
- Liquor Tax Act regulates labels of alcoholic beverages;
- Foreign Trade Act regulates labels on the country of origin of products;
- Act on Resource Saving and Recycling Promotion regulates design, display of waste collection, label standards and methods for segregated waste collection.

*** Annex 2. Laws related to food labels and main points

Labels based on the Food Sanitation Act

To protect national health, the Korea Food & Drug Administration (KFDA) may prescribe and announce standards for labels of food or food additives, equipment and packages whose standards or specifications have been given, or food or food additives manufactured and processed with raw materials of agricultural and marine products cultivated and harvested by using genetic recombination technologies, or genetically modified organisms (GMOs). In genetic recombination (for GMO processes), genes are extracted and combined with genes of other organisms. Food items with standards of labeling cannot be sold, imported for sale, displayed, transported, or used for business when they do not bear corresponding labels.

The “Standards for Food Labeling” are based on the Food Sanitation Act, with two components: general and individual standards. General standards include product name, food type, company name and place, date of manufacture, circulation period, quantity, raw materials and contents, components and contents, nutrients, and related items. Individual standards regulate labels of 29 individual consumer food items such as confectionery, bread, rice cake, jams, sugar, and others.

Food products subject to labels

Food items or additives imported to Korea are subject to labeling, under the Food Sanitation Act. These include food or additive products circulated and sold in packages, containers or equipment.

Labeling items

General labels for imported food or food additives differ by food type. The information on the labels include the following items, depending on the product.

- a. Product name (exclude equipment, containers, and packages)
- b. Food product type (limited to separately designated products)
- c. Company name and address
- d. Date of manufacture (limited to separately designated products)
- e. Circulation period (exclude food additives, equipment, containers, and packages)
- f. Weight (exclude equipment, containers, and packages)

- g. Names of raw materials (equipment, containers, and packages to be displayed as materials) and contents (only when using raw materials as parts of product name or product name)
- h. Ingredients and contents (only when using food and ingredients to be displayed as parts of product name or product name or product name)
- i. Nutritive elements (limited to separately designated products)
- j. Other information to be prescribed in detailed labeling standards for food, and other related products.

Table 2.8. Food items subject to labels of nutritional ingredients

Food subject to labels of nutritional ingredient	Contents
<ul style="list-style-type: none"> • Preserved foods (only for retort food) • Snacks, confectionery, candies and ice cream • Bakeries and dumplings • Chocolates • Jams • Edible fats • Noodles • Drinks • Special purpose foods • Fish sausage of processed meat • Rolled rice, hamburger, and sandwich for immediate consumption 	<ul style="list-style-type: none"> • Calories • Carbohydrates: sugar • Protein • Fat: saturated fat, trans fat • Cholesterol • Sodium • Other nutritional ingredients must be highlighted.

Labeling method

Labeling method shall be displayed as follows with a color distinctively separate from the background color for easy recognition of consumers.

Table 2.9. Labeling method

Indication site	Details	Size of print (point)
1) Main site	a) Name of product b) Contents(contents calories)	6 and above 12 and above
2) Unified site	a) Type of food b) Manufactured date c) Expiration date, quality guarantee period d) Name of raw material and contents e) Name of ingredients and contents	8 and above 10 and above 10 and above 7 and above 7 and above
3) Other sites	a) Name of business and address b) Nutritional ingredient c) Warnings d) Other indications	8 and above 8 and above 8 and above 6 and above

Labels shall be in the Korean language (Hanguel) using ink, engraving, or seals that could not be erased. Labels shall be displayed on the minimum unit package or container sold to consumers.

Labeling methods for imported goods are as follows.

- Food items circulated in exporting countries shall bear the label of the country. Stickers printed in the Korean language may be used but it must not be removable. The label must not hide key information such as product name, names of raw materials used, circulation period, date of manufacture, and others Items, which must be displayed in the original package or container. However, food products imported using the Korean package shall not bear labels in the form of stickers.
- The name of the export country and manufacture may be displayed in their language in the Korean-language sticker.
- When label items cannot be displayed on the main space, letters with fonts in 12 points or more shall be applied on the comprehensive labeling title.
- With regard to food items and additives to be manufactured or processed as separate products, only the product name, manufacturer, date of manufacture circulation period or date of quality maintenance shall be displayed. The Korean-language label may be omitted when the label is displayed in English or language of the export country.
- Korean language labels may be omitted for natural agricultural and marine products which are not stored in packages or containers, and food imported for foreign use.

Labeling based on the Health Functional Food Act

a. Label pattern for Health Functional Food



- b. Product name
- c. Company name and address
- d. Circulation period and storage
- e. Weight
- f. Nutrition
- g. Functions
- h. Intake amount, method of intake, and other important matters
- i. Raw materials and contents
- j. Functional elements and nutrients as well as rates of recommendation (limited to those with recommended amount.)
- k. A statement that the product is not part of medical supply for the prevention and treatment of diseases.
- l. Other prescribed information in detailed labeling standards for Health Functional Food.

Table 2.10. Labeling based on the Liquor Tax Act

Details	Indication standards
1. Name of manufacturer and place of manufacture	The place of manufacture may be substituted by the address of main office, in the case, the manufacture site code reported to the Head of National Tax Service should be indicated in each container
2. Liquor type	
3. Standards	Alcohol percentage
4. Contents	
5. Date/month/year of storage in the container	In the order of month, day, year
6. Name and contents of raw liquors and additives	Additives must be shown as required by the “Food Sanitation Act”
7. Trademark	

- Indicate usage, whether for households or discount stores, based on the commissioned notices for alcoholic beverages.
- Matters of attention for consumers’ safety. Examples: not to be sold to minors under 19; warning that drinking may cause liver cirrhosis or liver cancer; and increase possibilities of accidents during work or driving.
- Other information shall be based on standards laid out in “the Food Sanitation Act” .

Labeling based on the Act on Resource Saving and Recycling Promotion

Manufacturers or importers must display recycling and segregated waste collection of metal cans, bottles, paper, and plastic. The goal is to promote the recycling of resources through segregated waste collection.

Items that must be displayed to promote segregated waste collection include food and beverage packages subject to manufacturers’ recycle, containers or paper packages of agricultural, marine, and livestock products, washing materials, medical supplies, cosmetics, glass bottles, metal cans, and synthetic resin packages (such as containers and plates). Manufacturers or importers of these products must print the words “Segregated Waste Collection” on the package.

Separate waste collection label must be printed, engraved, or labeled on the front or side for easy recognition. The minimum size is 8mm x 8mm for easy recognition by consumers. However, packages with sizes less than 50 square centimeter and containers with volume less than 30 ml or 30g actually cannot hold labels. These very small packages or containers are exempted from labeling.

The label is a triangle made of 3 arrows. In the middle, the material type such as metal, aluminum, glass, paper, or others must be displayed.

Classification - Letter in the center

Plastic: PET, HDPE, LDPE, PP, PS, PVC, OTHER

Metal: iron, aluminum

Paper: paper, paper packs

