

PART III

Import procedures by food group



PART III

IMPORT PROCEDURES BY FOOD GROUP

This section provides useful information on import by food group

- Vegetables and fruits: fresh or frozen
- Frozen fish and clams
- Tea and coffee
- Processed food
- Confectionery and snacks
- Beverages
- Alcoholic beverages

Vegetables and fruits: fresh or frozen

Importers of fresh or frozen fruits and vegetables must satisfy procedures according to the Plant Quarantine Act and the Food Sanitation Act. Import procedures based on the Plant Quarantine Act are carried out by the National Plant Quarantine Service of the Ministry for Food, Agriculture, Forestry and Fisheries. Regulations based on the Food Sanitation Act are handled by the Korea Food & Drug Administration. Imported fresh or frozen vegetables must especially comply with Korea's standards for pesticide residue and food additives. Korea strictly controls seeds related to vegetables based on the Seed Industry Act. Import traders for plant seeds must obtain a permit from the Ministry for Food, Agriculture, Forestry and Fisheries. Plant seeds to be imported and sold in Korea for the first time must pass the import adaptability test of the Ministry.

- Inquiries on the Seed Industry Act

Ministry for Food, Agriculture, Forestry and Fisheries

Gwanmunro Comple Gwacheon, Jungang-dong, Gwacheon, Gyeonggi-do Republic of Korea

Telephone: +82-2-503-7200

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

E-mail: wmaster@mifaff.go.kr

Table 3.1. Import procedures for fresh or frozen fruits & vegetables

	Responsibilities of exporters or importers	Required documents
Export preparation	<p><i>For compliance with the Plant Quarantine Act:</i></p> <ul style="list-style-type: none"> - Check whether goods belong to items not allowed being imported. - Exporter must issue Phytosanitary Certificate issued by the exporting country's government - Exporters and importers must visit the farm when necessary to check fruits, vegetables and other goods to be exported. - As for frozen fruits/vegetables, the Certificate of Quality and Condition or similar certificates issued by government or public inspection organizations of the exporting country and stating that these were frozen under -17.8°C as well as the Export Certificate or similar document <p><i>For compliance with the Food Sanitation Act:</i></p> <ul style="list-style-type: none"> - Collect information if goods to be exported comply with the Food Sanitation Act of Korea - When necessary, exporters and importers submit reports of self-assessment - Exporters prepare documents required by importers for import notification for food, and other items in Korea <p><i>Preparations for customs clearance of the Customs Office in Korea:</i></p> <ul style="list-style-type: none"> - Exporters prepare documents necessary for import declaration to the Customs Office in Korea 	<p><i>Documents required from exporters:</i></p> <ul style="list-style-type: none"> - Phytosanitary Certificate issued by the exporting country's government - As for frozen fruits/vegetables, the Certificate of Quality and Condition or similar certificates issued by government or public inspection organizations of the exporting country must state that these were frozen under -17.8°C, as well as the Export Certificate or similar document, when necessary - Manufacturing and processing documents <p><i>Documents required from exporters:</i></p> <ul style="list-style-type: none"> - Manufacturing and processing details for frozen fruits/vegetables. <p><i>Documents required from exporters:</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill
Plant quarantine	<p><i>Import process for compliance with the Plant Quarantine Act:</i></p> <ul style="list-style-type: none"> - Importers must submit Phytosanitary Certificate issued by the exporting country's government and other (trade) documents to the National Plant Quarantine Service. 	<p><i>Documents to be provided by importers:</i></p> <ul style="list-style-type: none"> - Application Form for Plant Inspection - Phytosanitary Certificate issued by the exporting country's government - For frozen fruits and vegetables, the Certificate of Quality and Condition or similar certificates issued by government or public inspection organizations of the exporting country must state that these were frozen under -17.8°C, as well as the Export Certificate or similar document. - Trade documents (Invoice, Packing list, B/L, etc) - Other necessary documents (manufacturing and processing documents: when necessary)
Food for Import Declaration	<p><i>Import process for compliance with the Food Sanitation Act:</i></p> <ul style="list-style-type: none"> - Submit import notification for food, to a local Korea Food & Drug Administration 	<p><i>Documents to be provided by importers:</i></p> <ul style="list-style-type: none"> - Import notification for food - Manufacturing and processing details (frozen fruits/vegetables) - Other necessary documents
Customs clearance of the Customs Office	<ul style="list-style-type: none"> - Importers submit an import declaration to the Customs Office. 	<p><i>Documents to be provided by importers:</i></p> <ul style="list-style-type: none"> - Import declaration - Invoice - Packing list - Bill of lading or Air way bill

Plant Quarantine Act

Export preparation procedures

When importing fresh or frozen fruits/vegetables, importers must carry out procedures laid out in the Plant Quarantine Act to prevent entrance of harmful insects into Korea. Exports of fresh or frozen fruits/vegetables must have them quarantined by relevant organizations of the exporting country and receive quarantine certificate before export. Importers must submit Phytosanitary Certificate issued by the government of the export country when applying for plant quarantine based on the Plant Quarantine Act. Items subject to plant quarantine cannot be imported via areas other than ports, airports, and stations designated by the order of the Ministry for Food, Agriculture, Forestry and Fisheries. Importers must pay attention when selecting an import port.

As for frozen fruits and vegetables, the Certificate of Quality and Condition, Export Certificate, or similar certificates issued by government or government inspection organizations of the exporting country must say that they have been frozen under -17.8°C . When inspected in Korea, the temperature must be maintained. The documents must be prepared by exporters or manufacturers.

1. Items not allowed for importation

Some items of fresh fruits/vegetables from a country or area are prohibited for export to Korea. These food items from specific countries or areas are listed in Annex 3 of the Enforcement Rule of the Plant Quarantine Act.

Exemptions to the import prohibitions of food are as follows:

1. Items approved by the Minister for Food, Agriculture, Forestry and Fisheries for research and experiments or government-approved trade exhibits, fairs or expositions.
2. Risk management plans for the harmful insects have been submitted by the exporting country Ministry for Food, Agriculture, Forestry and Fisheries decides that there is no risk or harm to plants in Korea based on harmful insect risk analysis.
3. Security of agricultural genetic resources based on the Act on Conservation, Management, and Use of Agricultural Genetic Resources.

Unripe bananas or pineapples as fresh fruits may be imported from all regions when the importer has the Phytosanitary Certificate. Papayas may be imported from the Philippines only under specific conditions: steamed processing at the place of origin (46.5°C , 70 minutes) and on-site inspection by a Korean plant inspector.

- Plants, regions, and insects prohibited for entry to Korea are listed in Annex 4.
- Fresh fruits and vegetables that may be imported should have a Phytosanitary Certificate issued by the plant inspection institution of the exporting country.

Table 3.2. Fresh fruits from areas allowed for export to Korea

Item	Areas for import	Item	Areas 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

Table 3.3. Special conditions for imports of fresh fruits and vegetables

Item	Country	Import conditions
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
	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. Items are inspected for harmful insects and heat-treated (15 minutes, 47°C). 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 finding the 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 finding the 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”

Item	Country	Import conditions
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, <i>Stigmia carpophila</i> and <i>Blumeriella jaapii</i> based on the inspection"
	China	Fresh sweet cherry produced in Shantung, China, at registered fruit gardens or fruit collection sites. Non- occurrence of harmful insects must be verified and checked through cultivation site inspection; 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.
Orange, lemon	Australia	From areas with fruit flies based on the cultivation site inspection or culturing test: low temperature treatment (orange for 16 days and lemons for 14 days at 1±0.5°C or below), from areas without fruit flies: advanced check of fruit flies, inspected by Korean plant quarantine inspectors at the site.
Sweetie	Israel	Low temperature treatment at the production site or when being transported (16 days, 1.5°C and below), inspected by Korean plant quarantine inspectors at the site.
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"

Item	Country	Import conditions
Orange	Spain	Low temperature treatment (17 days, 2°C 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 to areas where disinfection has taken place. The package must state purpose of export to Korea, name of fruit collection site, number of cultivator and 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 Michoaca 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 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 complexes for export to Korea."

Item	Country	Import conditions
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 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 this must be stated 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 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 and below), inspected by Korean plant quarantine inspectors at the site.

Emergency import ban

The National Plant Quarantine Service may impose emergency import bans when crises such as expansion of harmful insects are detected through monitoring and on-site quarantine based on the Plant Quarantine Act.

Article 11 of Plant Quarantine Act allows temporary import bans in the event that an emergency is declared for management measures to deal with harmful insects:

1. In the event that fruit flies have emerged from a country or an area recognized as a place without fruit flies.
2. In the event that a new harmful insect previously non-existent in Korea has emerged in a certain country and there is a worry of entry into Korea.
3. In the event that prohibited harmful insects have been found in a new host plant or areas or detected in the process of import inspection.
4. In the event that many harmful insects in the same products from the same country are detected regularly in the process of import inspection and risk management is necessary.

- Confirmation and inquiries of import restriction measures

National Plant Quarantine Service (NPQS)

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

Segregated cultivation

When it is difficult to confirm whether or not there are regulated harmful insects from the inspection of seeds for replanting or propagation of young plants and roots designated by the Ministry for Food, Agriculture, Forestry and Fisheries. In this case, separate cultivation may be ordered for the owner or an agent. The Quarantine Service may inspect the site in part or whole, to determine compliance for the separate cultivation. The items for separate cultivation are bulbs,

potatoes, sweet potatoes, fruit trees and graft, cut parts of fruiting trees, strawberry patches, grafts and cuttings of cherry tree, Rosaceous saplings and seeds of a plant approved for importation.

- Inquiries on items prohibited for imports

National Plant Quarantine Service (NPQS)

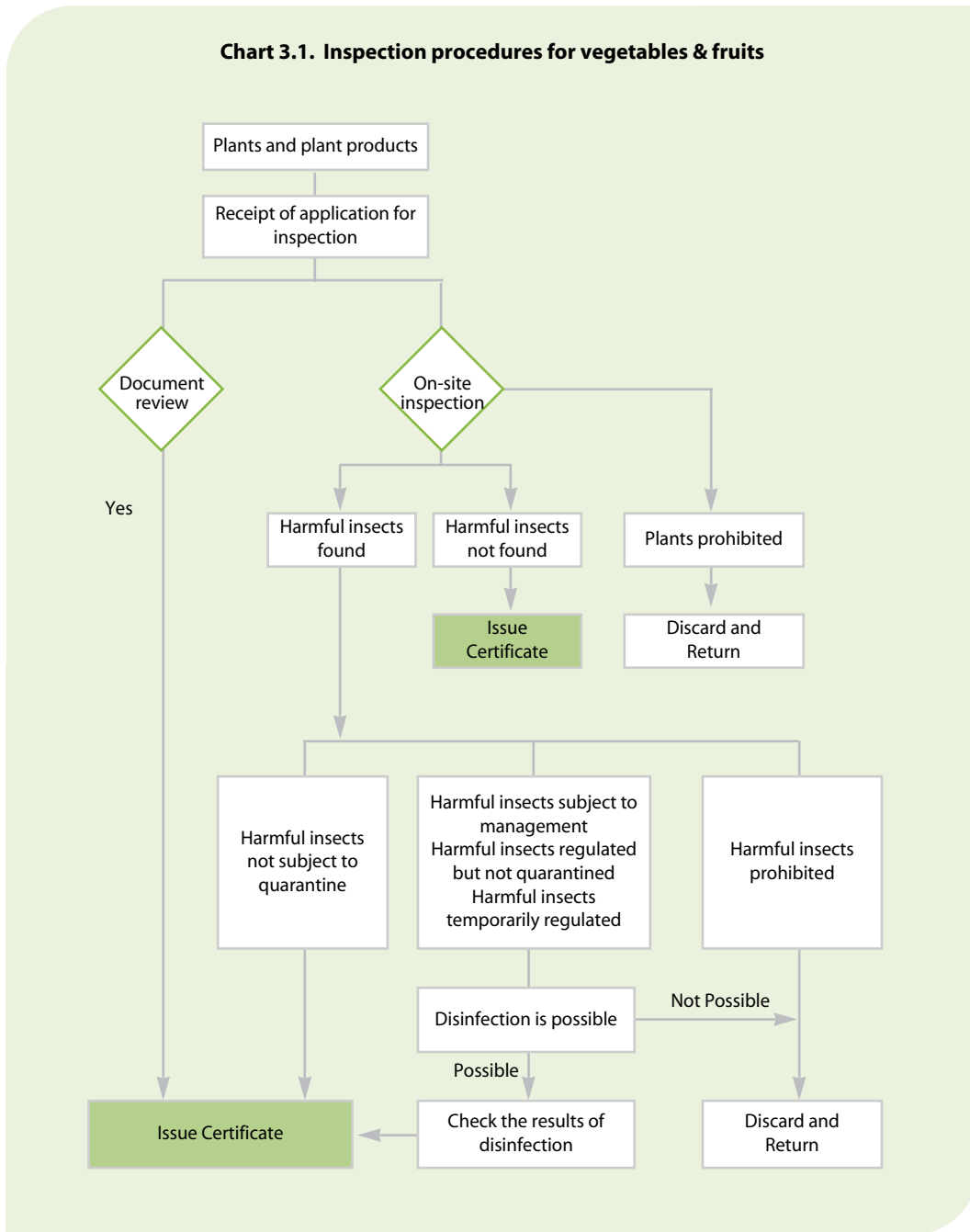
Website: <http://www.npqqs.go.kr/homepage/english/contact/contact2.asp>

Import process

Importers must submit an import notification of items subject to plant quarantine and Application Form for Inspection via the National Plant Quarantine Service or UNI-PASS, the simplified channel for customs clearance of the Customs Service online. Reporting through UNI-PASS will lead to receipt by the relevant National Plant Quarantine Service. When applying import notification for items subject to plant quarantine and Application Form for Inspection, phytosanitary certificate issued by the government of the exporting country, invoice, packing list, bill of lading or air way bill must be submitted to the National Plant Quarantine Service.

The National Plant Quarantine Service will issue certificate after document reviews and on-site inspection and notify to the Customs Office. As for items failing the inspection, the National Plant Quarantine Service will issue documents for disinfection, discard, or return. When disinfection is possible, the certificate will be provided upon disinfection and related items will be subject to procedures of the Plant Quarantine Act

Chart 3.1. Inspection procedures for vegetables & fruits



Key points of inspection

- ① Is the product to be exported to Korea listed in Article 10 of the Plant Quarantine Act?
(See Annex 4. Prohibited items for entry to Korea)
- ② Is there any earth soil included in the shipment?
- ③ Are there harmful insects?
- ④ Will the product come from areas prohibited as sources of import? (Article 11 of the Plant Quarantine Act)?
- ⑤ Is the phytosanitary certificate correct in its contents, as issued by the government of exporting country?

Food Sanitation Act

Preparations before export

Exporters and importers must collect sufficient information to determine if the product to be traded complies with the standards of the Food Sanitation Act.

Documents required from exporters

1. List of materials
2. All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer.
3. Manufacture and process details
Documents showing the process from input of raw materials to production of finished goods
- Manufacture and process details must include sterilization methods, temperature, and length as well as documents issued and signed by the manufacture
4. Documents bearing the name of the manufacturer, place of manufacture, and the product name
5. Standards of goods
6. Inspection certificate or inspection results (if necessary)

The inspection report or inspection certificate may be prepared and submitted. This document is limited to the import notification for food and other goods as specified in Annex 6 of the Enforcement Rule, Food Sanitation Act. The food items must have passed the detailed inspection by overseas inspection institutions recognized by the Korea Food & Drug Administration. The results of the inspection must be submitted. If the importer submits an inspection certificate or inspection report issued by domestic or overseas inspection institutions recognized by the Korea Food & Drug Administration, detailed inspection for the relevant item may take place. The scope and method of inspection may also be adjusted.

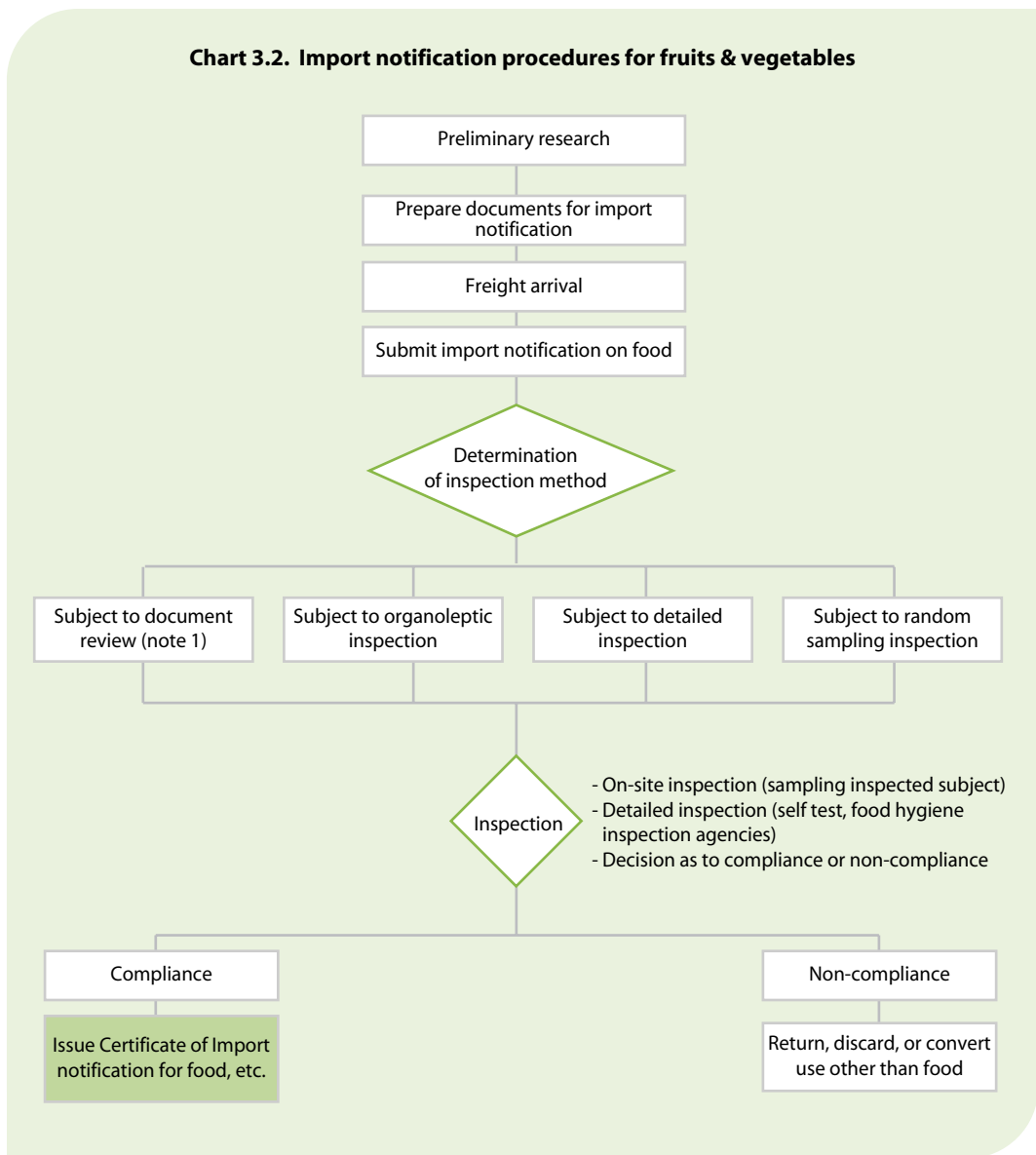
The authorized institutions for inspection of plant products in ASEAN countries are provided in Annex 3.

Import process

Traders who import food for sale or commercial reasons must submit an import notification for food based on Food Sanitation Act (list of materials, manufacture and process details, inspection report or inspection certificate, Korean labeling items, and others). When the item has passed the inspection of Korea Food & Drug Administration, the Customs Office will implement import notification action according Customs Act. When found to be non-compliant, the product will be returned, discarded, or its usage will be changed.

Import notification action for fresh or frozen vegetables follows the procedures provided in the Food Sanitation Act. When the freight arrives, it shall be stored in bonded warehouse areas. Import applicants are informed of the inspection results, which are submitted to the Customs Office through electronic means.

Chart 3.2. Import notification procedures for fruits & vegetables



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.

Key points of inspection

1. Compliance with manufacture and processing standards prescribed in the Food Sanitation Act

Fresh and frozen fruits/vegetables must satisfy standards and specifications applied to all general food and food additives. Imports must comply with standards and specifications for general food products, especially the minimum standards for pesticide residue and heavy metals. Fruits and vegetables with excess pesticide residue and heavy metals cannot be imported. The minimum standard for pesticide residue and heavy metal vary by fruit or vegetable item. There are about 418 types of agri-chemicals and standards for agricultural products, with details listed in the Standards for Food Products, including its Annex 6. Importers must be familiar with the standards and exporters must provide importers with the correct information as to residual agrichemicals.

With respect to frozen fruits and vegetables, these items may be frozen, or cut and frozen before packaging and containerization. These products may be steamed, heat-processed, or fried before freezing. When importing frozen fruits and vegetables, the Phytosanitary Certificate issued by the government or public inspection institutions must declare that these items were frozen under -17.8°C . The Certificate of Quality and Condition, Export Certificate, or similar certificates must be attached. At the time of import inspection, they must be frozen under -17.8°C . Containers and packages for fresh and frozen fruits and vegetables must satisfy the Standards and specifications of equipment, containers, and packages based on the Food Sanitation Act.

Table 3.4. Standards and specifications of fresh or frozen fruits & vegetables

	Common standards and specifications	Individual standards and specifications
Fresh vegetables	<ul style="list-style-type: none"> • Common standards for raw materials • Common standards for food processing • Common standards for preserving and distribution 	
Frozen vegetables	<ul style="list-style-type: none"> • Common standards for raw materials. • Common standards for food processing • Common standards for preserving and distribution 	Standards and specifications of preserved frozen food

Table 3.5. Standards or specifications for containers or packages of fresh or frozen fruits & vegetables

	Check for standards and specifications
Fresh or frozen vegetables	<ul style="list-style-type: none"> • Standards and specifications for equipment, containers, and packages • Standards and specifications for materials of equipment, containers, and packages • Criteria for manufacturing equipment, containers, or packages

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language): <http://www.kfda.go.kr/index.kfda?searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

2. Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

3. Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea.

According to Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided with solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications.

When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Examples of non-compliance with the Food Sanitation Act

Imports of fresh or frozen vegetables from the ASEAN region is minimal in terms of quantity due to import prohibition or deterioration during shipment. These items include frozen red pepper, garlic, ginger, onion, pumpkin, spinach, carrot, lettuce, and others. Fresh or frozen vegetables are imported mostly from China and import of frozen but dried red pepper from Thailand is increasing.

Table 3.6. Vegetables: quarantine of major items (2009)

Unit: metric tons.

Name	'09 (A)		'08 (B)		Comparison (A/B,%)		Main trade country
	Number	Quantity	Number	Quantity	Item	Quantity	
Ginger	394	9,450	166	4,628	237	204	China
Frozen red pepper	2,002	151,303	1,717	116,095	117	130	China, Vietnam
Pumpkin	579	15,112	593	17,540	98	86	New Zealand, Tonga
Onion	398	21,642	409	37,332	97	58	China, USA, Taiwan
Burdock	801	14,127	834	14,262	96	99	China
Garlic	585	12,956	712	16,605	82	78	North Korea, China
Carrot	1,409	74,048	1,731	78,588	81	94	China
Red pepper	232	8,242	302	9,361	77	88	China, Thailand

Source: National Plant Quarantine Service

Table 3.7. Vegetables: quarantine results of major items (2009)

Name (HSK No.)	Measurement	Inspection(A)		Disposal(B) (disinfection + discard) (B)		Disposal rate (B/A,%)	
		Number	Quantity	Number	Quantity	Number	Quantity
Pumpkin (0709903000)	Thousand tons	579	15	123	3	21	20
Ginger (0910101000)	Thousand tons	394	9	74	2	19	22
Frozen red pepper (0710807000)	thousand tons	2,002	151	74	0.1	4	1

Source: National Plant Quarantine Service

Most of the quarantine results with vegetables are due to harmful insects. In the case of frozen red peppers, there is incidence of these products being mixed with prohibited plants (live stem and leaves). As a result of non-compliance, the imported vegetables are returned or discarded. Traders must give greater attention to the selection process and quality control.

Table 3.8. Vegetables: incidence of detection of harmful insects (2009)

	Name of harmful insect	Frequency of detection
Harmful insect	<i>Meloidogyne</i> sp. (Southern root-knot nematode)	94 times
	<i>Agromyzidae</i> (<i>Agromyzidea</i>)	84 times
	<i>Diptera</i> (<i>Diptera</i>)	66 times
	<i>Nysius raphanus</i> (<i>Lygaeidae</i>)	55 times
	<i>Cryptolestes turcicus</i> (Turkish grain beetle)	54 times

Source: National Plant Quarantine Service

Table 3.9. Fruits: import quarantine of major items (2009)

Unit: thousand metric tons

Name	'09 (A)		'08 (B)		Comparison (A/B,%)		Main trade country
	Number	Quantity	Number	Quantity	Number	Quantity	
Melon	79	636	49	249	161	255	USA, Uzbekistan
Pomegranate	333	5,078	254	3,755	131	135	USA
Lemon	313	5,143	297	4,946	105	104	USA, Chile
Banana	5,791	256,493	6,306	260,065	92	99	Philippines
Pineapple	1,688	54,470	1,902	67,160	89	81	Philippines, Taipei
Grape	1,485	28,494	1,722	32,544	86	88	Chile, USA
Mango	454	899	560	1,660	81	54	Philippines, Thailand
Orange	4,135	72,433	6,094	108,888	68	67	USA, South Africa, Chile

Source: National Plant Quarantine Service

Table 3.10. Fruits: quarantine results of major items in 2009

Name (HS Code)	Inspection (A)		Disposal (B) (disinfection + discard)		Disposal rate (B/A,%)	
	Number	Quantity	Number	Quantity	Number	Quantity
Banana (0803000000)	5,791	256	2,484	100	43	39
Pineapple (0804300000)	1,688	54	1,448	46	86	85
Kiwi (0810500000)	517	27	36	2	7	7

Note: Reasons for disposal: regulated harmful insects detected.

Main fruits imported from the ASEAN countries to Korea are unripe bananas, pineapples, and mangoes. Imported fruits from the Philippines have a majority share of the market.

As for quarantine results of bananas and pineapples, dis-infection is the most frequent reason due to harmful insects. There are not many cases of returned or discarded imports due to prohibited harmful insects.

As for harmful insects, *Dysmicoccus neobrevipes* in bananas and *Dysmicoccus brevipes* in pineapples are the most frequent reasons of disinfection.

Table 3.11. Fruits: harmful insects with a high frequency of detection (2009)

	Name of harmful insect	Frequency of detection	Items
Disease	<i>Septoria citri</i>	31	Orange
Harmful insect	<i>Dysmicoccus neobrevipes</i>	1,634	Banana
	<i>Dysmicoccus brevipes</i>	838	Pineapple
	<i>Aspidiotus excisus</i>	824	Banana

Source: National Plant Quarantine Service

Table 3.12. Tariff rates for major fresh or frozen vegetables and fruits

HS CODE	Description	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
709903000	Pumpkins	27	27
710	Vegetables (uncooked or cooked by steaming or boiling in water), frozen		
7102	Leguminous vegetables, shelled or unshelled		
710210000	Peas (<i>Pisumsativum</i>)	27	0
710220000	Beans (<i>Vigna species</i> , <i>Phaseolus species</i>)	27	0
710400000	Sweet corn	30	0
71080	Other vegetables		
710807000	Fruits of the genus <i>Capsicum</i> or of the genus <i>Pimenta</i>	27	27
710809000	Other	27	0
710900000	Mixtures of vegetables	27	0
711	Vegetables provisionally preserved (for example, by sulphur dioxide gas, in brine, in sulphur water or in other preservative solutions), but unsuitable in that state for immediate consumption		
71190	Other vegetables; mixtures of vegetables		
71190509	Other		
711905091	Fruits of the genus <i>Capsicum</i> or of the genus <i>Pimenta</i>	30 Recommended ⁵	Not bounded
		Not recommended ²⁷⁰	Not bounded

HS CODE	Description	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
801	Coconuts, Brazil nuts and cashew nuts, fresh or dried, whether or not shelled or peeled.		
8011	Coconuts		
801110000	Desiccated	30	0
801190000	Other	30	0
802	Other nuts, fresh or dried, whether or not shelled or peeled		
803000000	Bananas, including plantains, fresh or dried	30	30
804	Dates, figs, pineapples, avocados, guavas, mangoes and mangosteens, fresh or dried		
804100000	Dates	30	30
804300000	Pineapples	30	30
80450	Guavas, mangoes and mangosteens		
804502000	Mangoes	30	30
811	Fruit and nuts, uncooked or cooked by steaming or boiling in water, frozen, whether or not containing added sugar or other sweetening matter		
81190	Other		
811909000	Other	30	30
813	Fruit, dried, other than that of headings 08.01 to 08.06; mixtures of nuts or dried fruits		
813200000	Prunes	18	0
81340	Other fruit		
813409000	Other	45	45
813500000	Mixtures of nuts or dried fruits	45	45

Import procedures for corn, soybeans and rice

Corn and corn products

Corn products are grouped into (1) corn seeds, (2) animal food, and (3) pop corns. Import of corn products is subject to Korea's bounded tariff table based on the Marrakesh Agreement establishing the World Trade Organization (WTO). Traders of corn products must receive a recommendation from the appropriate organization based on the purpose of the product to be imported, to avail of lower customs tax rates.

Please note that imports from ASEAN countries of corn seeds and animal food are not recommended, while import of corn seeds for use as pop corn and other food are subject to recommendation.

Table 3.13. Recommending organization for seeds, feeds and popcorn

Item	HS CODE	Recommending organization	Website and telephone
Seeds	1005.10.0000	Korea Seed and Variety Service	http://www.seed.go.kr/eng/index.jsp Tel.: +82-31-467-0190
Feeds	1005.90.1000	Korea Feed Association	http://www.kofeed.org/english/index.asp Tel.: +82-2-581-5721
Popcorn	1005.90.2000	Central NongHyup	http://www.nonghyup.com/renew/eng/index.jsp Tel.: +82-2-2080-5114
Others	1005.90.9000	Korea Starch Association	Tel.: +82-31-440-9941

Methods of assignment of quotas for imports are based on actual demand. The import process is based on the Plant Quarantine Act and the Food Sanitation Act.

Table 3.14. Tariff rates for corn seeds and feeds

HS Code	Description	Tariff rate (%) for items		ASEAN-Korea FTA tariff rate (%)
1005100000	Seeds	General	Free	0
		Recommended	0	
		Not recommended	328	
1005901000	Feeds	General	3	0
		Recommended	1.8	
		Not recommended	328	
1005902000	Popcorn	General	3	630
		Recommended	1.8	
		Not recommended	630	
1005909000	Others	General	3	328
		Recommended	1.8	
		Not recommended	328	

Soybeans and soybean products

Soybean products are grouped into (1) oil and cheese, (2) animal food, (3) Feed sprouts, and (4) other food items. Import of soybeans is subject to Korea's bounded tariff rates, based on the Marrakesh Agreement which established the World Trade Organization (WTO). Importers of soybean products must receive a recommendation from the appropriate trade organization, to avail of lower customs tax rates.

The method of assigning recommendations for import quotas depend on the purpose of the products, and in compliance with the Plant Quarantine Act and the Food Sanitation Act.

Table 3.15. Recommending organization for soybeans & feeds

Item	HSCODE	Recommending organization	Websites and contact numbers
Soya bean oil and oil cake of feeding	1201.00.1010	Korea Agro-Fisheries Trade Corporation (KAFTC)	http://www.at.or.kr/tp0500/tp0506/se060100/se060101/se060101.html Tel +82-2-6300-1114
Feeds	1201.00.1020	Korea Soybeans Processing Association (KSPA)	TEL +82-2-712-8431
Bean sprouts	1201.00.9010	Korea Agro-Fisheries Trade Corporation (KAFTC)	http://www.at.or.kr/tp0500/tp0506/se060100/se060101/se060101.html Tel +82-2-6300-1114
Others	1201.00.9090	Korea Seed and Variety Service (KSVS) Korea Animal Feed Association (KAFA)	http://www.seed.go.kr/eng/index.jsp Tel +82-31-467-0190 http://www.kofeed.org/english/index.asp Tel +82-2-581-5721

Table 3.16. Tariff rates for soybeans

HS Code	Description	Tariff rate (%) for items		ASEAN-Korea FTA tariff rate (%)
1201001010	Soya bean oil and oil cake for feeds	Recommended	5	0
		Not recommended	487	
1201001020	Feeds	Recommended	5	0
		Not recommended	487	
1201009010	Bean sprouts	Recommended	5	487
		Not recommended	487	
1201009090	Others	Recommended	5	487
		Not recommended	487	

Rice

Whole grain rice, powdered or pulverized rice, and other equivalent products using rice as raw materials are subject to the minimum quantity for market access of Korea's bounded tariff tables based on the Marrakesh Agreement which established the World Trade Organization. Importers of "rice and other items allowed for import" must obtain a permit from the Ministry for Food, Agriculture, Forestry and Fisheries. Traders for the import or export of grains regulated for entry based on bounded tariff rates must first obtain a recommendation from the Ministry for Food, Agriculture, Forestry and Fisheries.

Table 3.17. Recommending organization for rice

Item	HS CODE	Recommending organization	Website and contact number
Non glutinous	1006.30.1000	Ministry for Food, Agriculture, Forestry and Fisheries	http://english.mifaff.go.kr/main.tdf Telephone: +82-2-1577-0900
Glutinous	1006.30.2000		
Broken rice	1006.40.0000		

Table 3.18. Tariff rates for rice

HS Code	Description	Tariff rate (%)		ASEAN-Korea FTA tariff rate (%)	
		General	Recommended	General	Recommended
1006301000	Non glutinous	General	5	General	5
		Recommended	5	Recommended	
1006302000	Glutinous	General	5	General	5
		Recommended	5	Recommended	
1006400000	Broken rice	General	5	General	5
		Recommended	5	Recommended	

Rice can be imported only after a recommendation, and permission from the Minister for Food, Agriculture, Forestry and Fisheries.

Frozen fish and clams

Importers for frozen fish or clams intended for food consumption must comply with procedures prescribed in the Food Sanitation Act. Imports of marine products from Vietnam, Thailand, Indonesia, and China must submit a sanitary certificate issued by the government of the exporting country, based on international treaties, including hygiene. The certificate must declare the types of fish for import, areas of catch, and the hygiene process. Import regulations are based on international treaties of the International Whaling Commission (IWC), the Indian Ocean Tuna Commission (IOTC), the Inter-American Tropical Tuna Commission (IATTC), and related international agreements.

Imports of frozen fish or clams must pass through ports or airports where there are offices of the National Fisheries Products Quality Inspection Service (NFPQIS). These offices are found in the following ports: Busan, Incheon, Gunsan, Jeju, Donghae, Pyungtaek, Mokpo, Tongyoung, Samcheonpo, Yeosu, Pohang, Wando, and Sokcho. There are also offices of the NFPQIS in the following airports : Incheon, Kimpo, Kimhae, and Jeju.

Imports of marine products are regulated by the National Fisheries Products Quality Inspection Service. Import regulations cover the following products:

1. Marine products: live fish, shellfish, fresh or coldly stored product, frozen product, and seaweed (species of globefish are designated).
2. Processed marine products: cut but the original form can be recognized. No food additives or other raw materials used.
3. Marine products: (heated, matured, dried, or salted): fish egg and smoked products are included in this category.

Table 3.19. Import procedures for frozen fish and clams

	Responsibilities of exporters or importers	Required documents
Preparations before export	<p><i>Check for import restrictions based on international treaties related to marine industry:</i></p> <ul style="list-style-type: none"> - When importing blue fin tuna, swordfish, Southern blue fin tuna, big eye tuna, and tooth fish, attach statistics according to standards provided by international fishery organizations. <p><i>Compliance with Food Sanitation Act:</i></p> <ul style="list-style-type: none"> - Collect information as to whether goods to be exported are appropriate to the Food Sanitation Act of Korea - When necessary, exporters and importers submit reports of self-assessment - Exporters prepare for documents necessary for import notification in Korea. Documents required by the Food Sanitation Act may vary by item. <p><i>Preparations for customs clearance of the Customs Office in Korea</i></p> <ul style="list-style-type: none"> - Exporters prepare for documents necessary for import declaration to the Customs Office in Korea 	<ul style="list-style-type: none"> - Statistics acknowledged by member states to fishing and shipping according to rules of international Marine organizations and institutions authorized by affiliated countries <p>Documents prepared by exporters:</p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Sanitary certificate (limited to countries for marine products hygiene treaties) <p>Documents required from exporters:</p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or Air way bill
Import inspection	<p><i>Compliance with the Food Sanitation Act :</i></p> <ul style="list-style-type: none"> - Importers must submit import notification for food along with documents required by the Food Sanitation Act, 	<p>Documents required from importers:</p> <ul style="list-style-type: none"> - Import notification for food, etc. - List of materials - Manufacturing and processing documents - Sanitary certificate (limited to countries for marine products hygiene treaties)
Customs clearance of the Customs Office	<p><i>Compliance with the Customs Act:</i></p> <ul style="list-style-type: none"> - Importers must abide by procedures based on the Food Sanitation Act and submit import declaration to the Customs Office based on the Customs Act. 	<p>Documents required from importers:</p> <ul style="list-style-type: none"> - Import declaration - Invoice - Packing list - Bill of lading or Air way bill - When necessary, letter of permission based on the Foreign Trade Act - Certificate of Import notification for food & other items (electronic notice)

International treaties for marine and environmental areas

Korea is a member state of international marine organizations. Imports of certain marine products are restricted or prohibited, under regulations of the Foreign Trade Act, based on these international treaty obligations. Among marine products imported to Korea, import of items related to whale meat is prohibited according to the regulations of the International Whaling Commission (IWC).

Imports of bluefin tuna, swordfish, southern blue fin tuna, big eye tuna, and tooth fish products must be accompanied by the statistical records issued by organizations recognized by the fishing and shipping country (the exporting country) or affiliated countries. These documents must comply with the regulations of the International Commission for the Conservation of Atlantic Tunas (ICCAT), the Inter-American Tropical Tuna Commission (IATTC), the Commission for the Conservation of Southern Blue fin Tuna (CCSBT), the Indian Ocean Tuna Commission (IOTC), and the Convention on the Conservation of Antarctic Marine Living Resources (CCAMLR). This is to carry out catch limit established by international marine organizations.

In addition, anyone wishing to import species in danger of extinction, as regulated by the CITES, or their processed items must obtain a permit from the Minister of the Environment.

Key items in international regulations

Inter-American Tropical Tuna Commission (IATTC)

The IATTC statistics for fish catch and related processed goods must be submitted for fresh, refrigerated, or frozen big eye tuna and fillet, and tuna processed food from the eastern Pacific region. When importing re-exported goods, the IATTC Re-Export Certificate must be submitted. Also the original copy of statistical papers (limited to frozen big eye tuna caught in the eastern Pacific region) must be provided.

International Commission for the Conservation of Atlantic Tunas (ICCAT)

Importers of fresh, refrigerated, or frozen blue fin tuna or their products may be allowed to import only when the items belong to the blue fin tuna category. Documents must be approved by a member or affiliate countries of the international marine organization or fisheries government, and confirmed by the National Fisheries Products Quality Inspection Service. The original copy of the statistical papers (limited to frozen only for blue fin tuna, big eye tuna and swordfish) must be provided.

Convention on the Conservation of Antarctic Marine Living Resources (CCAMLR)

Import regulations must comply with the CCAMLR treaty. Importers of fresh, refrigerated, or frozen tooth fish and their products must submit certificates of catch from the fishing and shipping country.

Conservation of Southern Blue fin Tuna (CCSBT)

Import regulations must comply with the CCSBT treaty. Importers of fresh, refrigerated, or frozen Southern blue fin tuna and their products must submit statistical documents from member or affiliate countries of the international marine organization.

Regulations of products related to fisheries resources on the high sea: swordfish
 Importers must submit a copy of the Origin Certificate of sword fish issued by the exporting country's government or authorized governmental organizations. This regulation is limited to imports of swordfish from Mexico, Panama, Venezuela, Colombia, Vanuatu, and Belize.

For more inquiries

National Fisheries Products Quality Inspection Service (NFPQIS)

192-7 Joongsan-dong, Ilsandong-gu, Goyang City, Gyeonggi-do, Korea

Telephone: Tel +82-31-976-1056 Fax +82-31-976-1059

Website: <http://www.nfis.go.kr/English/index.asp>

ASEAN-Korea marine products: Tariff Rate Quota (TRQ)

The tariff-rate quota (TRQ) refers to annual tariff rates. The TRQ could be computed for marine products, based on a certain level using lower tax rates under the Korea-ASEAN FTA. The aim of the TRQ is to protect manufacturers and respond to consumers' demand for import materials at lower tariff rates while making supply and demand of materials more flexible.

- Trade organization to recommend agreed tariff rates:

Korea Fishery Trade Association (KFTA)

1103 Seoul AT Center, 232 Yangjae-dong, Seocho-gu, Seoul

Telephone: +82-2-6300-8901 Fax: +82-2-6300-8900

Website (only in Korean language): <http://www.kfta.net/>

E-mail: kfta@kfta.net

Tariff method: auction

The method of tariff rates assignments for marine products is based on the auction or public sale of import rights. Auction, or the public sale of import rights refers to the manner in which all or part of import rights in TRQ are sold publicly among traders. Those who win the auction are entitled to trade the products.

Application for recommendation

Anyone who receive a TRQ must prepare and submit documents including an application form for a recommendation based on the Product Trade Agreement between Korea and the ASEAN countries. Documents must be submitted to the recommending agency, who will notify the Customs Office when the documents are approved.

Method and procedures for public sale of import right: auction

The public sale of import rights is based on open bidding. The recommending agency announce the items subject to public sale, the quantity for public sale, qualifications of participants, methods of bidding, and other conditions of the public sale, such as date, time and venue.

Bidding method: steps in electronic bidding

1. Access the electronic bidding system homepage (www.ftrqbid.co.kr).
2. Register your trader's certificate (general use category).
3. Enter the quantity for bidding and quotation using a single unit price for the product.
4. Pay the bid fees and amount. Payments for public sale is mainly to create funds for the development of the marine industry. Payment must be in Korean Won (₩) per ton.
5. One person may bid at a time. Cancellation, withdrawal, exchange, or change are not allowed after the bidding.
6. The bid amount must be at least 1 ton (per "ton" is the unit of bidding).

Declaration of bidding winners

1. Bidding shall be deemed effective when all requirements are complied with.
2. Bidders who presented higher prices among effective bidding participants shall be winners in the order of their bid prices, until the bidding quantity for the commodity is exhausted.
3. When there are two or more bidders who entered the same bid price, the bidder who ordered the highest quantity for the commodity shall be the winner. If there is more than one bidder with both the highest bid for quantity and price, the final winner shall be drawn by lottery, using automatically generated numbers in the electronic bidding system.

Date, time and venue of the bidding

Announcements are posted by the Korea Fishery Trade Association (KFTA) concerning details of the bidding, including date, time and venue. Bidders may inquire directly from the KFTA.

Table 3.20. Fishery items and tariff rates

Items subjected to TRQ	HS DODE	Quantity for application of annual tariff rates (ton)	Rates for application of the agreed tariff (%)
Shrimp and Kuruma shrimps (shrimp meat, frozen)	0306.13.1000	5,000	0
Shrimp and Kuruma shrimps (others, frozen)	0306.13.9000		
Shrimp and Kuruma shrimps (live, fresh, or refrigerated)	0306.23.1000	300	0
Cuttlefish (frozen)	0307.49.1010	2,000	0
Shrimp and Kuruma shrimps (manufactured, stored, processed, but excluding those smoked or bred)	1605.20.9090	2,000	0

Notes:

1. The method of assignment for the quantity for applications for agreed tariff rates is through public sale of import rights (public auction or bidding).
2. The Korea Fishery Trade Association (KFTA) recommends the assignments for the application of the agreed tariff rates.

Food Sanitation Act

Preparations before export

Exporters and importers must collect sufficient information if a product complies with the standards in the Food Sanitation Act.

Documents required from exporters

1. List of materials

All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer

2. Manufacturing and processing details

Documents showing the process from input of raw materials to production of finished goods. Manufacture and process details must include sterilization methods, temperature, and length. All documents must be issued and signed by the manufacturer.

3. Documents should bear the name of the manufacturer, place of manufacture, and the product name.

4. Standards of goods

- When necessary for importing globefish, a Certificate of Origin shall be issued by the government of the exporting country. The certificate should state the area where the fish was caught (East sea, Gulf of Zhili, West sea, or East China waters) and a

confirmation letter for the catch issued by the local organization head. The certificate should also contain the type of globefish, and its scientific name.

- Other documents necessary for marine products.

Documents required from exporters or importers

When necessary, the inspection report or inspection certificate shall be prepared and submitted. Documents shall comply with the requirements of the import notification for food and other goods in Annex 6 of the Enforcement Rule, of the Food Sanitation Act. Imported items should pass detailed inspection by overseas inspection institutions recognized by the Korea Food & Drug Administration. The authorized institutions who could conduct inspections in ASEAN countries are listed in Annex 3.

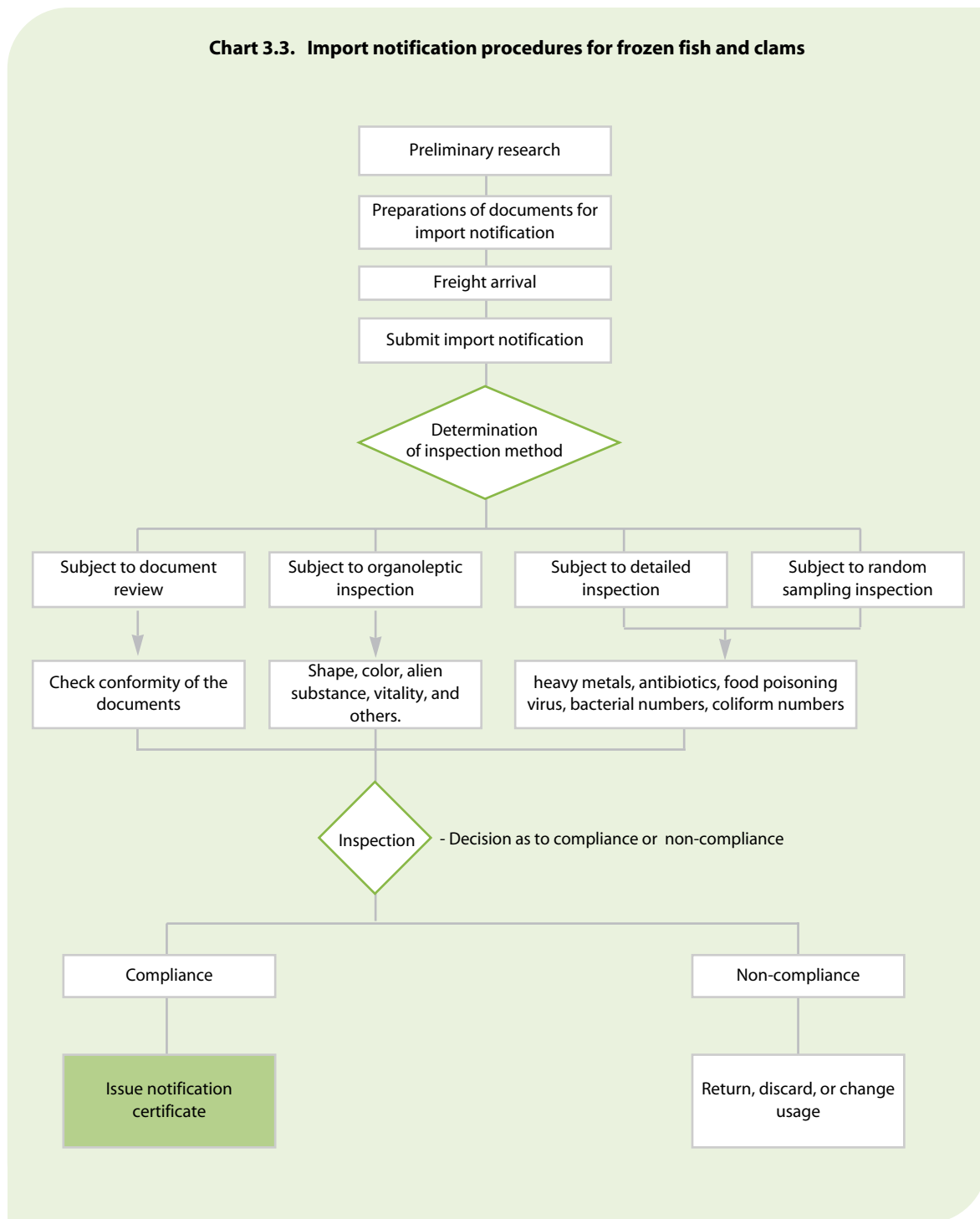
Documents required from importers

When necessary, importers must provide the purpose, and the end-use of the product. This is limited to marine products for research and investigation.

Import procedures

Importers of fish or clams for sale or commercial purpose must submit import notification for food based on the Food Sanitation Act, to the National Fisheries Products Quality Inspection Service. Documents to be submitted include: list of materials, manufacture and process details, Korean-language labels, and others. After passing inspection by the National Fisheries Products Quality Inspection Service, the Customs Office will then check for compliance with import regulations. When found to be non-compliant, the imported item will be returned, discarded, or changed in its purpose of use. With respect to fish and clams, the import notification procedures will take place after freight arrives, and stored in bonded warehouses. The results will be announced to the applicant and electronically delivered to the Customs Office.

Chart 3.3. Import notification procedures for frozen fish and clams



Notes

1. In the case of Vietnam, Indonesia and Thailand, Sanitary Certificate must be submitted.

Inspection of marine products

Operate inspection for marine product based on Food Sanitation Act. National Fisheries Products Quality Inspection Service.

Table 3.21. Types, methods, and subjects of inspection

Inspection type	Inspection subjects	Inspection methods	Duration
Document review	<ul style="list-style-type: none">- Those without concerns of deterioration or hygienic dangers among marine products and returned marine products imported for raw materials for export, manufacturing own goods, research and studies, government and local agencies, expositions, and exhibitions.- Food whose safety has been acknowledged by the Head of Korea Food & Drug Administration	Review and inspect import notification	2 days
Organoleptic inspection	<ul style="list-style-type: none">- The same products from the same company re-imported among those of conformity compliance based on the results from detailed inspection- Marine products whose Organoleptic inspection has been found necessary among subjects to document review. Marine products whose similar kinds of species or forms of handling need to be checked. Marine products whose freshness or weight needs to be checked. Marine products whose use of foreign materials or food additives must be checked	Shape, taste, smell, color, labeling, packaging of all products	3 days
Detailed inspection	<ul style="list-style-type: none">- In the event of first import or that there have been problems as to noxious materials, those found to be non-compliant in the past. In the event that results from detailed inspection of returned export marine products have not been confirmed.	Physical, chemical or microbiologic inspection	10 days
Random sampling inspection	<ul style="list-style-type: none">- The same product from the same company re-imported based on conformity compliance from detailed inspection- Food whose random sampling inspection is necessary to secure safety from document review or Organoleptic inspection	Close inspection after programmed sampling	5 days

Key points of inspection

Are the fish or clams to be imported compliant with the processing standards required by Food Sanitation Act?

All products of fish and clams must comply with the requirements of the Food Code and the Food Additives Code, as applied to all food items. Testing and inspections must be undertaken, to determine maximum values of chemical residues for treatment of fish and crustacean imported to Korea based on common standards and specifications for general food. These standards are provided by the National Fisheries Products Quality Inspection Service (NFPQIS).

Detection of excess residues will lead to non-compliance and the importation of the items will not be allowed. The Items must be discarded, returned, or its end-use must be changed.

As for frozen fish and clams hygienically processed and contained in containers or packages for consumption, the number of germs per 1 gram shall be under 100,000 units. The number of colon bacillus per 1 gram shall be under 10 units. Please note that Korea's standards as to the number of germs may differ from those of exporting countries.

“Frozen food” is to be refrigerated or frozen, manufactured, processed, or cooked food for long-term preservation and shall be contained in containers or packages. The criterion for freezing fish or clams imported to Korea is and below. Foreign materials must be completely eliminated and water used for manufacture, processing, or cooking must correspond to water quality standards laid out in the Act on Quality Control of Drinking Water.

Fish or clams manufactured or processed for freezing must be packaged or contained according to standards for frozen food. Forms of frozen food are grouped into:

1. Directly consumed without separate heating, and
2. Consumed after heating.

Products heated before freezing must be heated with temperature 63°C or higher for 30 minutes or shall be heated and sterilized.

Table 3.22. Standards for the number of germs for frozen fish and clams

Type Item	Frozen food consumed without heating	Frozen food consumed after heating	
		Heated before freezing	Not heated before freezing
Bacterial numbers	Below 100,000 per 1 g (with exception to fermented products or lactobacillus added product)	Below 100,000 per 1 g (with exception to fermented product or lactobacillus added product)	Below 3,000,000 per 1 g (with exception to fermented product or lactobacillus added product)
Coliform groups	Below 10 per 1 g	Below 10 per 1 g	-
Coliform bacillus	-	-	Negative
Lactobacillus	Above the indicated value (limited to lactobacillus added product)		

Table 3.23. Inspection standards for fish and clams

Category of residue	Standards and specifications	Items subject to inspection
1. Heavy metals		- Live, fresh cold storage, frozen or dried items (When examining along with raw items)
1) Total mercury	Below 0.5mg / kg	- Fish, shellfish, mollusks, frozen edible cod head , frozen Alaska pollack guts except deep sea fish, skipjacks, and marlins ¹
2) Methyl mercury	Below 1.0mg / kg	- Limited to deep sea fish, skipjacks, and marlins
3) Lead	Below 0.5mg / kg	- Fish, frozen edible cod head, and frozen Alaska pollack guts
	Below 2.0mg / kg	- Shellfish, mollusks
4) Cadmium	Below 2.0mg / kg	- Shellfish, mollusks
2. Food poisoning-bacteria		- Refrigerated or frozen marine products (for sashimi) with no more need of heating process
1) <i>Enteritis vibrio</i>	Negative	
2) <i>Salmonella</i>	Negative	
3) <i>Staphylococcus aureus</i>	Negative	
4) <i>Listeria monocytogenes</i>	Negative	

Table 3.23. Inspection standards for fish and clams (continued)

Category of residue	Standards and specifications	Items subject to inspection	
3. Standard of allowable residue of animal medicine		Item	<p>- Cultivable fish, Crustacean (Live, fresh - cold storage or frozen below) and abalone. Examination items include items classified as cultured product in new item registration.</p> <p>Fish varieties: red sea bream, black sea bream, rudder fish, Japanese scavenger, true bass, gray mullet, Japan sea bass, jacobever rockfish, horse mackerel, file fish, greenling, dusky spine foot, brown croaker, basilisk, bastard halibut, yellow tails, frozen silver pomfret, tiger puffer, eyespot puffer, river puffer, eel, salmon, loach, tilapia, trouts, Korean bullhead, swamp eel, carps, sneak heads, crucian carps, yellow croaker, cat fish (fresh water fish), stone flounder, spotted parrot fish, rock bream, grass carp, three line grunt, surgeonfish, saw edged perch, turbot, kelp grouper, marbled sole, sea perch, oblong rockfish, scorpion fish, rock fish, frog flounder, starry flounder, dotted gizzard shad, skewbald grunt, white trevally, black scraper, marbled rockfish, crimson sea bream, red drum, cherry salmon, sweet fish, mandarin fish, catfish, starlet sturgeons, Pseudobagrus emarginatus, pacu, and other live fish</p> <p>Crustaceans: Lobster, giant tiger prawn, water crab, barley shrimp, fleshy shrimp, small white prawn, white shrimp, giant freshwater prawn, white leg shrimp, southern rough shrimp, swimming crab, saw tooth cardinal shrimp, oriental river prawn, freshwater shrimp, and other shrimp flesh</p>
1) Oxytetracycline	Below 0.2 mg / kg (as total)	Fish Crustacean Abalone	
2) Chlortetracycline			
3) Tetracycline			
4) Doxycycline	Below 0.05 mg / kg	Fish	
5) Spiramycin	Below 0.2 mg / kg	Fish Crustacean	
6) Oxolinic acid	Below 0.1 mg / kg		
7) Flumequine	Below 0.5 mg / kg		
8) Enrofloxacin	Below 0.1 mg / kg (as total)		
9) Ciprofloxacin			
10) Sulfachlorpyridazine	Below 0.1 mg / kg (as total)	Fish	
11) Sulfadiazine			
12) Sulfamethoxine			
13) Sulfamethoxypyridazine			
14) Sulfamerazine			
15) Sulfamethazine			
16) Sulfamethoxazole			
17) Sulfamonomethoxine			
18) Sulfathiazole			
19) Sulfaquinoxaline			
20) Sulfadoxine			
21) Sulfaphenazole			
22) Sulfisoxazole			
23) Sulfachlorpyrazine			
24) Amoxicillin	Below 0.05 mg/kg	Fish Crustacean	
25) Ampicillin	Below 0.05 mg/kg		
26) Norfloxacin	Not detected		
27) Ofloxacin	Not detected		
28) Pefloxacin	Not detected		
29) Lyncomycin	Below 0.1 mg/kg		
30) Colistin	Below 0.15 mg/kg		
31) Erythromycin	Below 0.2 mg/kg		
32) Deltamethrin	Below 0.03 mg/kg	Fish	

Table 3.23. Inspection standards for fish and clams (continued)

Category of residue	Standards and specifications	Items subject to inspection
4. Melamine	Below 2.5 mg/kg	- Examination items of 3. Standards of allowable residue of animal medicine and edible freshwater tortoises.
5. Shellfish Poisoning		
1) Paralytic Shellfish Poisoning (PSP)	Below 80 µg/100g	- Marine bivalvia Bivalvia and its products
2) Diarrhetic Shellfish Poisoning (DSP)	Below 0.16 mg/kg	- Bivalvia
6. Radiation		- All marine products imported from every country - Sorting to marine and fresh water, test 1 item which was imported with first declaration. - Follow additional direction if information of nuclear test is available.
1) 131I	Below 300Bq/kg	
2) 134Cs + 137Cs	Below 370Bq/kg	
7. Tar coloring matters	Not detected	- Fresh cold storage, frozen or dried product of below. However, the test can be skipped when no tar coloring matter is detected in sensory test. - Caviar and imitation caviar (including salted product) - Filleted salmon and trout - Ark shell, sea urchin, Alaska pollack roe, sea squirt, shrimp meat and melania snail meat - Other items concerned with addition of tar coloring matters according to the result of sensory test.
8. Bacterial numbers	Below 100,000/1g	- Frozen fish and shellfish sanitized and packed for intake without cooking by an end consumer.
	Below 3,000,000/1g	- Frozen Alaska pollack guts
	Below 1,000,000/1g	- Frozen edible cod head
9. Colon bacillus	Negative	- Frozen edible cod head
10. Coliform groups	Below 10/1g	- Frozen fish and shellfish sanitized and packed for intake without cooking by an end consumer.
11. Tetrodotoxin		- Import examination object (Appendix 1)
1) Meat	Below 10MU/g	
2) Skin	Below 10MU/g	
12. Sulfur dioxide (SO ₂)	Below 0.030g/kg	- Dried fish fillet, other dried fish, dried shrimps (including scolex)
13. Moisture	Below 22.0%	- Agar
14. Coarse ash	Below 6.0%	- Agar
15. Coarse protein	Below 3.0%	- Agar

Table 3.23. Inspection standards for fish and clams (continued)

Category of residue	Standards and specifications	Items subject to inspection
16. Hot water-insoluble residue	Below 4.0%	- Agar
17. Boric acid	Below 0.10%	- Agar
18. Carbone monoxide(CO)		
1) Frozen Tilapia	Below 20 μ g/kg	- Fillet or chopped product
2) Frozen Tuna	Below 200 μ g/kg	- Fillet or chopped product
3) Frozen Tilapia	Below 10 μ l/-	- Only vacuum-packed goods

Table 3.24 . Standards and specifications for frozen fish and clams

	Common standards and specifications for general food items	Standards and specifications for individual food items
Frozen fish and shellfish	- Common standards for raw materials - Common standards for food processing - Common standards for preserving and distribution	- Standards and specifications for marine products - Standards and specifications for preserved frozen food

Table 3.25. Standards and specifications for packaging and containerization of frozen fish and clams

	Standards and specifications for equipment, containers, and packages
Frozen fish and clams	- Common standards and specifications for equipment, containers, and packages - Standards and specifications for materials of equipment, containers, and packages - Criteria for manufacturing equipment, containers, and packages

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

[http://www.kfda.go.kr/index.kfda?searchkey= title:contents&mid=92&searchword= 식품&pageNo=2&seq=2725&cmd=v](http://www.kfda.go.kr/index.kfda?searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v)

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

- Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

- Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea.

According to the Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications.

When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Examples of non-compliance for marine products

Imports of marine products are consistently increasing while the number of detection of defective marine products is growing. Problems are especially frequent with leaded crab (lead found in body), forced water injection to croaker and pulp squid as well as detection of malachite green have greatly increased Korean people's distrust of imported marine products. Korea stands firm against entry of defective marine products as the country takes temporary measures against the facilities where defective goods have originated but the entry of defective marine products is still detected. Hence, importers must carry out quality and self-assessment of the processing facilities of the exporting country and exporters must satisfy quality standards corresponding to Korea's.

Fish and clam imports from ASEAN countries are consistently increasing. This is true especially for imports of frozen marine products from Indonesia, Thailand, Vietnam, and Malaysia. However, marine imports need to comply with standards on limits for residues from animal biochemical treatment, food poisoning virus, and the number of germs.

Food that has been criticized for containing harmful materials in Korea is subject to detailed inspection. Twice a year, the National Fisheries Products Quality Inspection Service announces plans and updates on focused management and special inspection of imported marine products. In the first half of 2010, imports of marine products such as white leg shrimp and catfish (*Pangasius* species) from Vietnam are subject to focused management. Subject to special inspection are croakers from all countries (attention for residues of natropuran), refrigerated or frozen crabs from Vietnam and frozen shrimps from all countries (attention for residues of sulfur dioxide). Importers must check if the import country or items are subject to special inspection or focused management.

Table 3.26. Examples of non-compliance: results of organoleptic inspection

Nation	Product name	Cause of non-compliance	General standard
China	Frozen yellow croaker	- Force watering resulting in swelled abdomen, unbalanced shape and ice found between intestines when cut	- Milky-white flesh , hard tissue, space in abdomen when cut
China	Frozen swimming crab	- Foreign substance (upper shell, body lead chunk detected)	- No foreign substance
Japan	Dried boiled sea cucumber	- Swelled shape, soil forced into flesh	- Empty space inside, no foreign substance
Thailand	Dried anchovy	- Faulty selection, mixed shells	- Well selected without any mixed shell
China	Frozen smooth back blowfish	- Import ban	- Brown back toadfish may be imported
Indonesia	Frozen eel pout	- Low freshness, damage in abdomen and scale. Muddy eyeball and smell of decay	- Good shape, clear eyeball and no decaying smell
India	Frozen boiled shrimp	- Tar coloring(red no.4 detection)	- No coloring detected
Taipei	Frozen Tilapia	- Monoxide processing	
Norway	Frozen mackerel	- Fat oxidation, intense fishy smell, blue wave patterns of the back damaged, loss of elasticity in flesh	- Clear blue wave patterns in the back, elastic flesh
Russia	Frozen cod egg	- Faulty selection, mixed egg of other species	- Taken at the same period, uniform in size and fresh
Bahrain	Frozen swimming crab	- Open mouth. When upper shell is moved, decomposed flesh and loss of elasticity - Black coloring and smell of decay in the abdomen and gills, too much dripping when thawed	- Closed mouth when upper shell is moved, elastic flesh. - No black coloring and decaying smell, small amount of dripping when thawed
USA	Frozen edible cod head	- Clotted blood in the head and gills not removed, faulty processing	- The cod head cut with thorax and abdomen fins, no clotted blood and gills, making it processed well
China	Frozen paddock flesh	- Foreign substance in partial or mixed intestines, dried and changed in color	- Fixed shape and size, milky color and no drying or smell
Vietnam	Dried anchovy	- Careless drying and storage, peeled skin - Ruptured abdomen and displaced head and tails	- Transparent silver in color, most in intact form. - No rupture and displaced head and tails, sound shape

Table 3.27. Tariff rates for major marine products

HS Code	Description	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
302	Fish, fresh or chilled, excluding fish fillets and other fish meat of heading 03.04.	-	-
3022	Flat fish (<i>Pleuronectidae</i> , <i>Bothidae</i> , <i>Cynoglossidae</i> , <i>Soleidae</i> , <i>Scophthalmidae</i> and <i>Citharidae</i>), excluding livers and roes :	-	-
302220000	Plaice (<i>Pleuronectes platessa</i>)	20	20
3023	Tunas (of the genus <i>Thunnus</i>), skipjack or stripe-bellied bonito (<i>Euthynnus (Katsuwonus) pelamis</i>), excluding livers and roes :	-	-
302320000	Yellow fin tunas (<i>Thunnus albacares</i>)	20	20
302340000	Big eye tunas (<i>Thunnus obesus</i>)	20	20
302350000	Blue fin tunas (<i>Thunnus thynnus</i>)	20	0
3026	Other fish, excluding livers and roes :	-	-
302660000	Eels (<i>Anguilla</i> species)	20	0
302670000	Swordfish (<i>Xiphias gladius</i>)	20	20
302680000	Tooth fish (<i>Dissostichus</i> species)	20	20
30269	Other	-	-
302692000	Yellow tail	20	20
302693000	Hair tail	20	20
302694000	Sea-bream	20	20
3033	Flat fish (<i>Pleuronectidae</i> , <i>Bothidae</i> , <i>Cynoglossidae</i> , <i>Soleidae</i> , <i>Scophthalmidae</i> and <i>Citharidae</i>), excluding livers and roes :	-	-
303310000	Halibut (<i>Reinhardtius hippoglossoides</i> , <i>Hippoglossus hippoglossus</i> , <i>Hippoglossus stenolepis</i>)	10	10
303320000	Plaice (<i>Pleuronectes platessa</i>)	10	10

HS Code	Description	Tariff rate(%)	ASEAN-Korea FTA tariff rate(%)
3034	Tunas (of the genus <i>Thunnus</i>), skipjack or stripe-bellied bonito (<i>Euthynnus(Katsuwonus)pelamis</i>), excluding livers and roes:		
303410000	Albacore or long finned tunas (<i>Thunnusalalunga</i>)	10	10
303420000	Yellow fin tunas (<i>Thunnusalbacares</i>)	10	10
303430000	Skipjack or stripe-bellied bonito	10	10
303440000	Big eye tunas (<i>Thunnusobesus</i>)	10	10
303450000	Blue fin tunas (<i>Thunnusthynnus</i>)	10	0
303460000	Southern blue fin tunas (<i>Thunnusmaccoyii</i>)	10	0
3035	Herrings (<i>Clupea harengus</i> , <i>Clupea pallasii</i>) and cod (<i>Gadus morhua</i> , <i>Gadus ogac</i> , <i>Gadus macrocephalus</i>), excluding livers and roes:		
303510000	Herrings (<i>Clupea harengus</i> , <i>Clupea pallasii</i>)	10	10
3036	Swordfish (<i>Xiphias gladius</i>) and tooth fish (<i>Dissostichus</i> species), excluding livers and roes:		
303610000	Swordfish (<i>Xiphias gladius</i>)	10	10
303620000	Tooth fish (<i>Dissostichus</i> species)	10	0
304	Fish fillets and other fish meat (whether or not minced), fresh, chilled or frozen.		
3042	Frozen fillets :		
304297000	Tilapia	10	0
304298000	File fish	10	0
305	Fish, dried, salted or in brine; smoked fish, whether or not cooked before or during the smoking process; flours, meals and pellets of fish, fit for human consumption.		
3055	Dried fish, whether or not salted but not smoked :		
305591000	Sharks' fins	20	0
305592000	Anchovy	20	20
305594000	Yellow corvina	20	0

HS Code	Description	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
306	Crustaceans, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; crustaceans, in shell, cooked by steaming or by boiling in water, whether or not chilled, frozen, dried, salted or in brine; flours, meals and pellets of crustaceans		
3061	Frozen :		
306110000	Rock lobster and other sea crawfish (<i>Palinurus</i> species, <i>panulirus</i> species, <i>Jasus</i> species)	20	0
306120000	Lobsters (<i>Homarus</i> species)	20	0
30613	Shrimps and prawns		
306131000	Peeled	20	0 (5,000 tons and below per year: TRQ)
30614	Crabs		
306141000	Crab meat	20	0
306142000	King crabs	20	0
306143000	Blue crab	20	14
3062	Not frozen :		
306210000	Rock lobster and other sea crawfish (<i>Palinurus</i> species, <i>panulirus</i> species, <i>Jasus</i> species)	20	0
306220000	Lobsters (<i>Homarus</i> species)	20	0
30623	Shrimps and prawns		
306231000	Live, fresh or chilled	20	0(300 tons per year: TRQ)
306232000	Dried	20	20
30624	Crabs		
3062410	Live, fresh or chilled		
306241010	Blue crab	20	20
306241020	Snow crab	20	20
306242000	Dried	20	0
306243000	Salted or in brine	20	0

HS Code	Description	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
3074	Cattle fish (<i>Sepia officinalis</i> , <i>Rossia macrosoma</i> , <i>Sepiolo species</i>) and squid (<i>Ommastrephes species</i> , <i>Loligo species</i> , <i>Nototodarus species</i> , <i>Sepioteuthis species</i>) :		
30741	Live, fresh or chilled		
307411000	Cattle fish	10	10
307412000	Squid	10	10
3074910	Frozen		
307491010	Cattle fish	10	0(2,000 tons per year: TRQ)
3075	Octopus (<i>Octopus species</i>) :		
30751	Live, fresh or chilled		
307511000	Poulp squid	20	0
307512000	Webfoot octopus	20	0
3075910	Frozen		
307591010	Octopus	20	0
307591020	Poulp squid	20	0
307591030	Webfoot octopus	20	0
3079	Other, including flours, meals and pellets of aquatic invertebrates other than crustaceans, fit for human consumption :		
30791	Live, fresh or chilled		
307919020	Sea-cucumbers	20	0
307991	Frozen		
3079919	Other		
307991910	Sea-cucumbers	20	0
307992	Dried		
307992920	Sea-cucumbers	20	0

Tea and coffee

Tea and coffee products and its importation are subject to the Food Sanitation Act. Imports must comply with standards for food additives and pesticide residue. An import notification for food and other goods is required for documentation. Dried green tea or coffee beans are subject to *Plant Quarantine Act*. Import procedures for compliance are given below.

Plant quarantine: preparations before export

When importing dried green tea and coffee bean, procedures of *Plant Quarantine Act* to prevent entry and expansion of harmful insects shall be implemented. Exporters of dried green tea or coffee beans must have items quarantined by the relevant institution of the exporting country and issued a phytosanitary certificate.

Processed tea, roasted coffee, instant coffee, and tea processed through heat, drying, pulverization, compression or sealed packaging are exempted from quarantine.

Import process

Importers of tea or coffee must apply for plant quarantine online through the National Plant Quarantine Service or the Customs Service UNI-PASS. The application form must be submitted along with the phytosanitary certificate issued by the government of the exporting country, invoice, packing list, bill of lading, or air way bill.

- Inquiries on plant quarantine:

National Plant Quarantine Service

433-1, Anyang 6-dong, Manan-gu, Anyang City Gyeonggi-do, Republic of Korea

Telephone: +82-31-449-0524 Fax. +82-31-448-6429

Website: <http://www.npqqs.go.kr/homepage/english/contact/contact2.asp>

Table 3.28. Import procedures for tea and coffee

	Responsibilities of exporters or importers	Required documents
Preparations before export	<p><i>Compliance with the Plant Quarantine Act</i></p> <ul style="list-style-type: none"> - Exporter must obtain a Phytosanitary Certificate issued by the exporting country's government when the item requires import quarantine. The certificate must be based on the form prepared by the International Plant Protection Convention. - Check whether items to import belongs to items not allowed to be imported. <p><i>Compliance with the Food Sanitation Act</i></p> <ul style="list-style-type: none"> - Importers must check whether goods to be exported comply with the Food Sanitation Act of Korea - When necessary, exporters and importers must conduct self-inspection of quality. - Exporters prepare documents required by importers for import notification for food in Korea and provide them to importers <p><i>Preparations for import clearance:</i></p> <ul style="list-style-type: none"> - Importers must prepare documents required for import clearance in Korea. 	<p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - Phytosanitary Certificate issued by the exporting country's government <p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - Manufacturing and processing documents - List of materials - When necessary, sanitary certificate, quarantine certificate, etc. <p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill
Import quarantine	<p><i>Compliance with the Plant Quarantine Act</i></p> <ul style="list-style-type: none"> - When the import items must be quarantined, importers must submit a phytosanitary certificate issued by the exporting country's government to the National Plant Quarantine Service along with other necessary documents based on the Plant Quarantine Act. <p><i>Compliance with the Food Sanitation Act</i></p> <ul style="list-style-type: none"> - When importing tea and coffee, importers must submit import notification for food and other goods to the Korea Food & Drug Administration. 	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Plant quarantine notification - Phytosanitary certificate issued by the exporting country's government - Invoice, Packing list, Bill of lading - When necessary, manufacturing and processing documents <p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - notification Form for importation of Food, etc - Manufacturing and processing documents - List of materials - Other necessary documents
Import clearance	<p>Importers must submit an import declaration to the Customs Office along with other required documents.</p>	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Import declaration - Invoice - Packing list - Bill of lading or air way bill

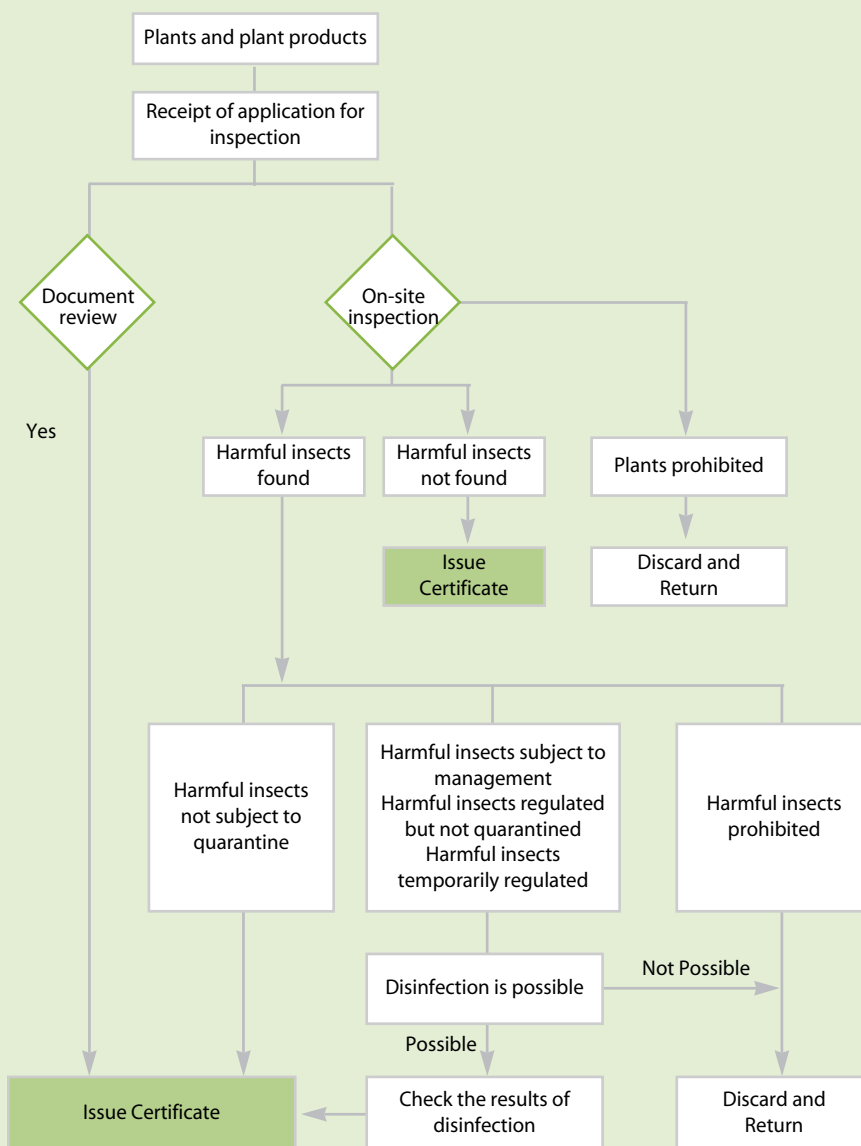
Plant Quarantine Act

The National Plant Quarantine Service will issue a certificate after document reviews and on-site inspection and notify the Customs Office. Items failing the inspection will be issued documents for disinfection, discard, or return. In case of disinfection, a certificate will be provided subject to procedures of the Plant Quarantine Act.

Key points of inspection

1. Is the product in the list of items not allowed for import (Article 10 of the Plant Quarantine Act)?
2. Is there any earth soil?
3. Are there harmful insects?
4. Is the item coming from the list of areas prohibited as sources of imports (Article 11 of the Plant Quarantine Act)?
5. Is the phytosanitary certificate issued by the government of the exporting country correct and accurate in its contents?

Chart 3.4. Inspection procedures for tea and coffee



Food sanitation

Exporters and importers must collect sufficient information as to whether a tea or coffee product corresponds to standards in the Food Sanitation Act. As for green tea (unfermented, packaged with weight under 3 kilograms) and other green tea (unfermented), bounded tariff rates will be applied.

Importers must check whether the recommendation of bounded tariff will be available. Recommendations for bounded tariff for green tea may be issued to applicants, within the quantity range based on the allocation of the actual demand.

Box 3.1. Organizations and method for recommending bounded tariff

Unfermented green tea is subject to *bounded tariff for market approach value* for agricultural, forestry, and livestock products.

- Recommending organizations: Ministry for Food, Agriculture, Forestry and Fisheries will recommend and the Korea Agro-Fisheries Trade Corporation is the commissioned agency.
- Methods of recommendation for bounded tariff: traders must submit an Application Form for a *Recommendation of Bounded Tariff for Market Approach Value*.

Documents required from exporters

1. List of materials

All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer.

2. Manufacture and processing

Overall manufacture processing from raw materials to finished goods is necessary. The temperature and length of time for fumigation must be given. These must be issued by the manufacturer and signed by the responsible person when necessary.

3. Documents bearing the manufacturer's name and address, country of manufacture, and exporter's name.

4. Inspection report or inspection certificate (if necessary).

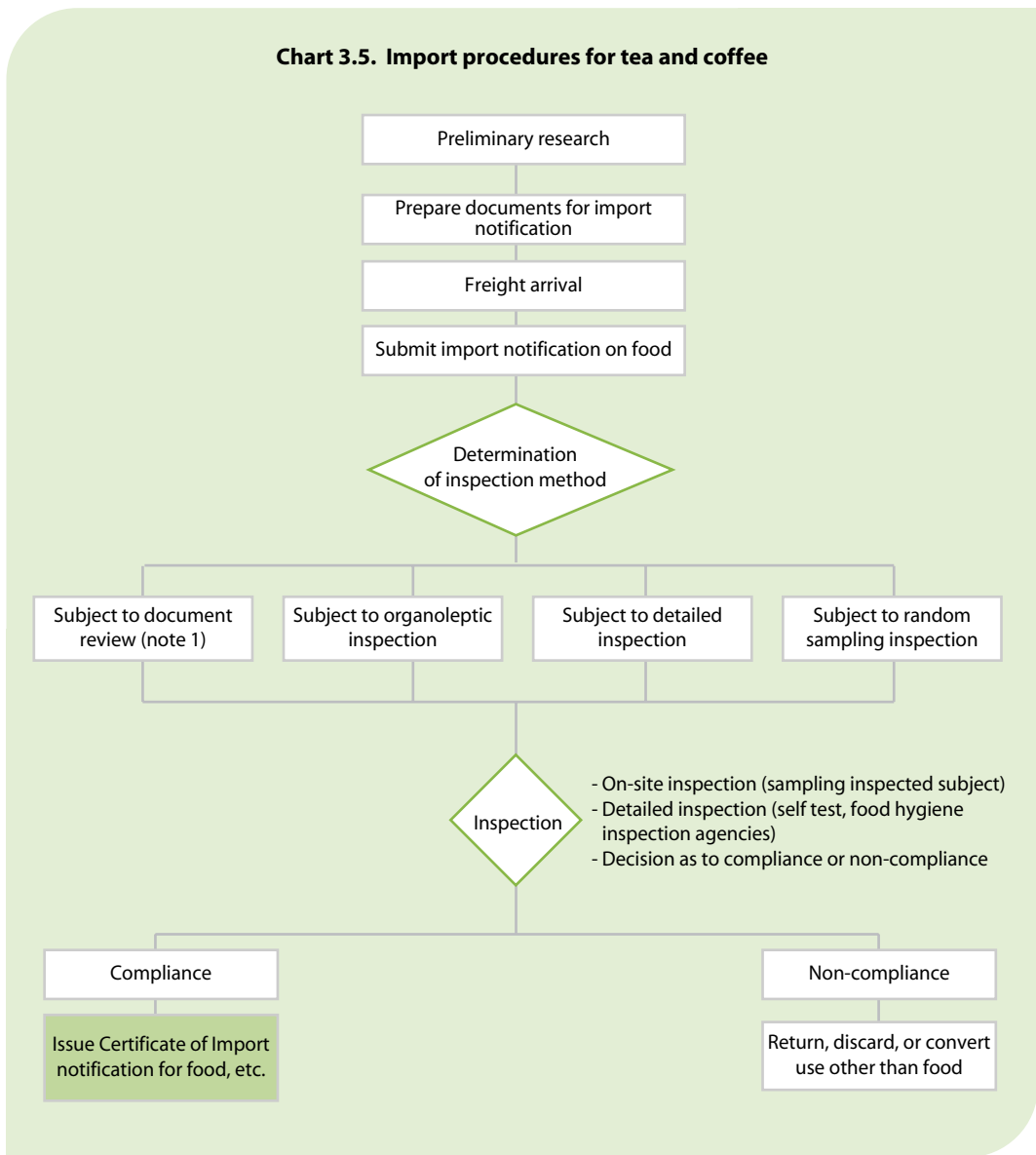
a. Inspection report or inspection certificate

b. Importers may ask the exporter for results from inspection by the inspection organization of the exporting country and exporters may ask the organization for inspection and submit the results to importers.

Import process

Importers of coffee or tea for sales or commercial purposes must submit an import notification for food items and other goods to the Korea Food & Drug Administration (KFDA) to comply with the Food Sanitation Act. The import notification for food and other goods must be accompanied by other required documents such as the list of materials, manufacture and processing, and others. Inspection of plants must take place after freight has been stored in the bonded areas. When the items pass the inspection, import clearance of the Customs Office will take place. Otherwise, they must be returned or discarded.

Chart 3.5. Import procedures for tea and coffee



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.

Key points of inspection : compliance with manufacturing and processing standards

Tea and coffee products must comply with standards and specifications for food based on the Food Sanitation Act. Imports must also comply with standards and specifications for general food and additives. For general food items, minimum standards for pesticide residue are specified. Import of goods with excess pesticide residue is prohibited and they must be returned or discarded. Standards for maximum presence of pesticide residue include: Iminoctadine (1.0ppm), Glufosinate (ammonium) (0.1ppm), and Difenconazole (2.0ppm). Packages and containers of tea and coffee must also comply with standards based on the Food Sanitation Act.

Table 3.29. Standards and specifications for tea and coffee

	General food items	Individual food items
Tea	<ul style="list-style-type: none"> - Common standards for raw materials - Common standards for food processing - Common standards for preserving and distribution 	None
Coffee	<ul style="list-style-type: none"> - Common standards for raw materials - Common standards for food processing - Common standards for preserving and distribution 	None

Table 3.30. Standards and specifications for containers and packages of coffee and tea

	Common standards and specifications for containers and packages	Specially required standards and specifications
Tea	<ul style="list-style-type: none"> - Common standards for container and packages - Common standards for raw material of container and packages - Common standards for equipment, container and packages 	None
Coffee	<ul style="list-style-type: none"> - Common standards for container and packages - Common standards for raw material of container and packages - Common standards for equipment, container and packages 	None

Box 3.2. Standards for manufacturing and processing of tea and coffee

Tea refers to leached tea, liquid tea, and solid tea as individually preferred food that has been manufactured and processed with plant raw materials.

1. Tar coloring: zero, must not be detected.
2. Lead (mg/kg)- 2.0 and below (as for leached tea 5.0 and below, as for liquid tea, 0.3 and below)
3. Cadmium (mg/kg): 0.1 and below (as for liquid tea)
4. Tin (mg/kg): 150 and below (as for liquid canned products)
5. Number of germs: 100 and below per 1 ml (as for liquid products)
6. Colon bacillus: negative (as for liquid products).

Coffee refers to processed items of raw coffee beans, or roasted coffee with food or food additives added, instant coffee, manufactured coffee, or liquid coffee.

1. Lead (mg/kg)- 2.0 and below
2. Tin (mg/kg)- 150 and below (as for liquid canned products)
3. Tar coloring- zero, must not be detected.
4. Number of germs: 100 and below per 1 mL (as for liquid products)
5. Colon bacillus: negative (as for liquid products).

Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda-searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea.

According to the Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications. When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Examples of non-compliance for coffee and tea

Importation of coffee and tea consistently increased, and there are not cases of non-compliance with the Food Sanitation Act. Non-compliance cases related to tea include violation of standards for food additives. Importers and exporters need to be conscious of compliance with standards and specifications for food and additives. In case of non-compliance, goods must be returned, discarded or its use must be changed.

Recommendations for import quotas

Import quotas for green tea are determined by the Korea Agro-Fisheries Trade Corporation, based on actual market demand. The amount and methods for the import quotas are announced at the beginning of the year. Quotas are awarded based on the number of applicants, and the quantity demanded. The importer's actual performance in the delivery of imports for the year will affect the quotas to be assigned for the following year. In 2010, 7.8 tons were assigned as import quotas to 5 companies.

For more information:

Korea Agro-Fisheries Trade Corporation (KAFTC)

232, Yangjae-dong, Seocho-gu, Seoul, Republic of Korea

Telephone: +82-2-6300-1114

Website: <http://www.at.or.kr/tp0500/tp0506/se060100/se060101/se060101.html>

Table 3.31. Tariff rates for coffee and green tea

HS Code	Description	Tariff rate (%)	ASEAN - Korea tariff rate (%)
0901	Coffee, whether or not roasted or decaffeinated; coffee husks and skins; coffee substitutes containing coffee in any proportion.	-	-
09011	Coffee, not roasted	-	-
0901110000	Not decaffeinated	2	0
0901120000	Decaffeinated	2	0
09012	Coffee roasted	-	-
0901210000	Not decaffeinated	8	0 (Laos, the Philippines and Thailand excluded)
0901220000	Decaffeinated	8	0 (Laos, the Philippines, and Thailand excluded)
0902	Tea, whether or not flavored.	-	-
0902100000	Green tea (not fermented) in immediate packing of a content not exceeding 3 kg	Recommended 5 Not recommended 13.6	Recommended 5 Not recommended 13.6
0902200000	Other green tea (not fermented)	Recommended 5 Not recommended 13.6	Recommended 5 Not recommended 13.6
0902300000	Black tea (fermented) and partly fermented tea, in immediate packing of a content not exceeding 3 kg	40	0
0902400000	Other black tea (fermented) and other partly fermented tea	40	0

Processed food

Importation of processed food items (canned, bottled, or retort) must comply with the Food Sanitation Act. Processed food containing beef, pork, or poultry must be quarantined as required by the Livestock Epidemic Prevention and Control Act. The Foreign Trade Act provides other regulations for imports. Based on integrated information, exporters or importers must confirm whether the items may be imported or comply with hygiene standards.

Table 3.32. Import procedures for processed food

	Responsibilities of exporters or importers	Required documents
Preparations before export	<p><i>Compliance with the Livestock Epidemic Prevention and Control Act</i></p> <ul style="list-style-type: none"> - As for food containing meat and processed meat products, procedures based on the Livestock Epidemic Prevention and Control Act must take place. Exporters and importers must collect information and determine by themselves if the items and source areas of manufacture are not in the prohibited list. - Exporters must prepare for documents necessary for quarantine. - Exporters must prepare for inspection certificate issued by the government when inspection certificate is requested. <p><i>Compliance with the Food Sanitation Act</i></p> <ul style="list-style-type: none"> - Collect information whether the items are subject to Korea's Food Sanitation Act. - When necessary, exporters or importers must conduct self-assessment of such items. - Exporters must prepare for documents necessary for import notification. Documents required by the Food Sanitation Act may differ by item. <p>Preparations for import clearance in Korea</p> <ul style="list-style-type: none"> - Exporters must prepare for documents for import clearance of the Customs Office in Korea 	<p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Inspection certificate issued by the exporting country's government. <p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Standards of goods - Other documents required by the Food Sanitation Act <p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill

	Responsibilities of exporters or importers	Required documents
Import Quarantine	<p><i>Procedures based on the Livestock Epidemic Prevention and Control Act</i> When the items to import belong to those subject to procedures laid out in the above-stated law, importers must apply for quarantine to the National Veterinary Research and Quarantine Service along with inspection certificate issued by the exporting country's government.</p> <p><i>Procedures based on the Food Sanitation Act</i> Importers of food products must submit import notification and other required documents to the Korea Food & Drug Administration (KFDA) based on the Food Sanitation Act.</p>	<p><i>Documents to be provided by importers</i></p> <ul style="list-style-type: none"> - Application Form for Quarantine - Inspection certificate issued by the exporting country's government. - List of materials, manufacturing and processing documents, invoice, packing list, and other required documents. <p><i>Documents to be provided by importers</i></p> <ul style="list-style-type: none"> - Import notification for food, etc. - List of materials - Manufacturing and processing documents - Specifications - Other required documents such as self-inspection of quality
Import Clearance	<ul style="list-style-type: none"> - Importers must carry out the procedures according to the Food Sanitation Act and the Livestock Epidemic Prevention and Control Act and submit an import declaration to the Customs Office. Results will be electronically sent to the Customs Office. 	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill

- For inquiries on compliance with hygiene standards, contact:
Ministry of Knowledge Economy (MKE)
88 Gwanmoonro, Gwacheon-si, Gyeonggi-do, Korea
Telephone: +82-2-1577-0900
Website: <http://www.mke.go.kr/language/eng/about/askmke.jsp>

Compliance with Livestock Epidemic Prevention and Control Act

Preliminary research

When importing meat (beef, pork, poultry, and related items) or processed meat, importers must pass quarantine to prevent entry or expansion of livestock epidemics. Extra attention is given to countries and products not allowed to be imported to Korea, and required for special quarantine. Exporters and importers of processed food must collect relevant information before doing trade.

If in compliance with hygiene standards prescribed in the Livestock Epidemic Prevention and Control Act, importation to Korea is allowed. Meat and processed meat products imported to Korea must be manufactured from areas previously announced by Korea. If the products are manufactured from excluded areas, importation is not allowed. In the event of an outbreak of livestock epidemics such as avian flu, FMD, and others, imports from areas or countries with such outbreaks may be temporarily prohibited. Importers of meat and processed meat products must consistently review updates on announcements related to import standards, hygienic requirements, and determine items that falls under designated quarantine subjects are not allowed to be exported to Korea.

Table 3.33. Prohibited areas as sources for imported meat & animal products

Items	Import 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 · Switzerland · 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
Boiled meat	Areas other than Australia · New Zealand · Mexico · Argentina · Uruguay

- For more inquiries on livestock epidemic prevention and control

National Veterinary Research & Quarantine Service (NVRQS)

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

Telephone: +82-31-467-1700

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

Import procedures

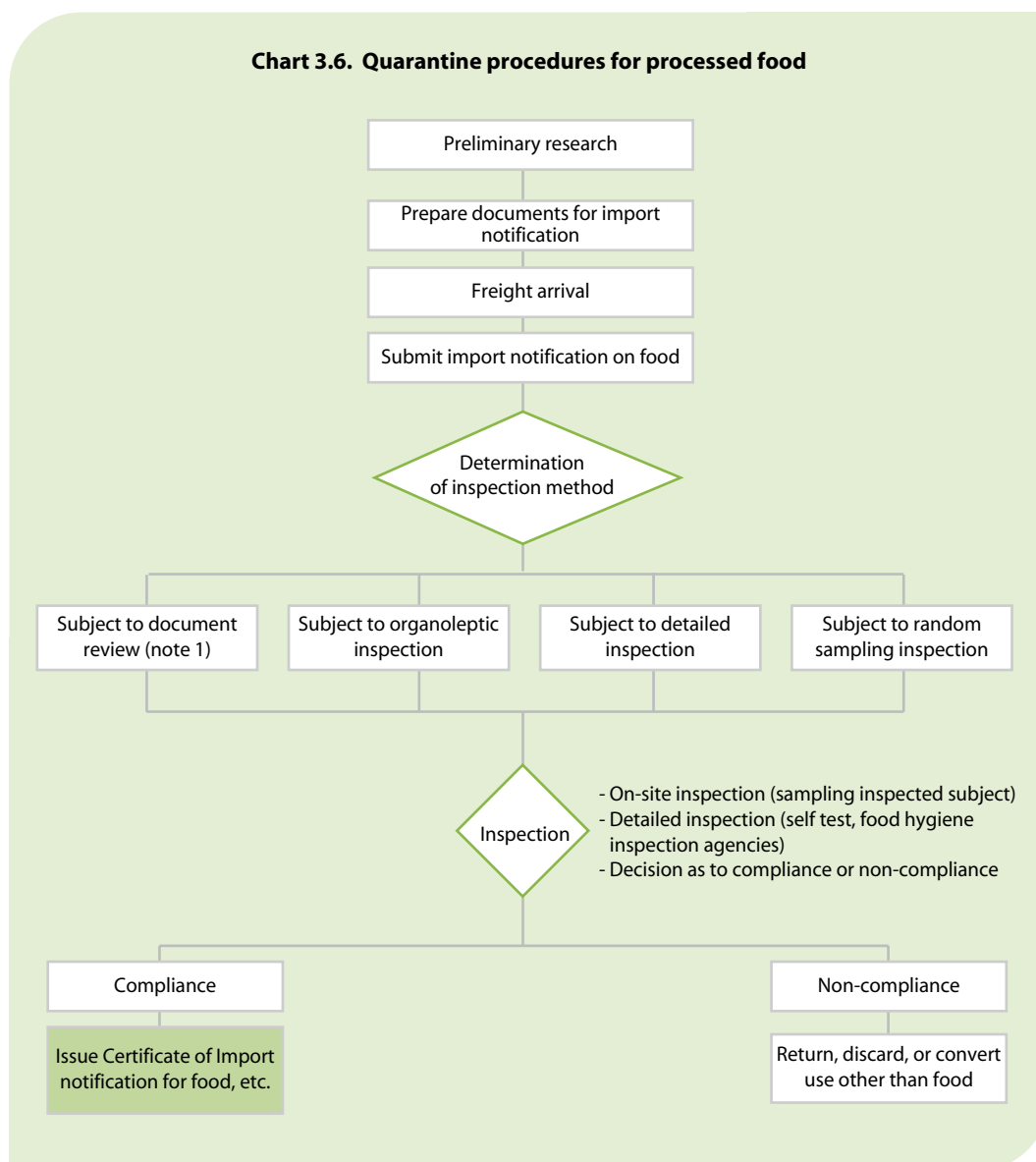
Importers of meat and processed meat products must submit an application for quarantine online via the National Veterinary Research and Quarantine Service or UNI-PASS, the simplified channel for customs clearance of the Customs Service.

Together with the application form, the following documents must be submitted: quarantine certificate issued by the government of the exporting country, invoice, bill of lading or air way bill, packing list and other documents. A quarantine certificate will be issued by the National Veterinary Research and Quarantine Service for goods that passed the document review and inspection of actual goods. Meat and processed meat products which did not pass the inspection must be returned, incinerated, or buried. Quarantine and inspection may take place at the same time, as required by the Livestock Epidemic Prevention and Control Act and the Food Sanitation Act.

Key points of inspection

1. Do the designated quarantine subjects belong to items prohibited for import or were these manufactured in a country in the list of prohibited areas?
2. Does the quarantine certificate issued by the government of the exporting country completely comply with the related laws or items stated in hygienic conditions agreed between Korea and the importing country?
3. Are the goods safe from livestock epidemics?
4. Is the statement in the application form for quarantine and the inspected goods identical?

Chart 3.6. Quarantine procedures for processed food



Compliance with food sanitation

Preparations before export

Exporters and importers must collect sufficient information as to whether the goods comply with standards required in the Food Sanitation Act.

Documents required from exporters

1. List of materials

All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer.

2. Manufacturing and processing details

- Documents showing the process from input of raw materials to production of finished goods
- Manufacturing and processing details must include sterilization methods, temperature, and length as well as documents issued and signed by the manufacturer.

3. Documents bearing the name of manufacturer, place of manufacture, and the product name

4. Standards of goods

Inspection certificate or inspection results

If necessary, inspection report or inspection certificate (limited to import notification for food and other goods in Annex 6 of the Enforcement Rule, the Sanitation Act and food subject to detailed inspection prescribed in inspection methods which have passed the detailed inspection by overseas inspection institutions recognized by the Head of Korea Food & Drug Administration (KFDA) and the results are submitted) may be prepared and submitted.

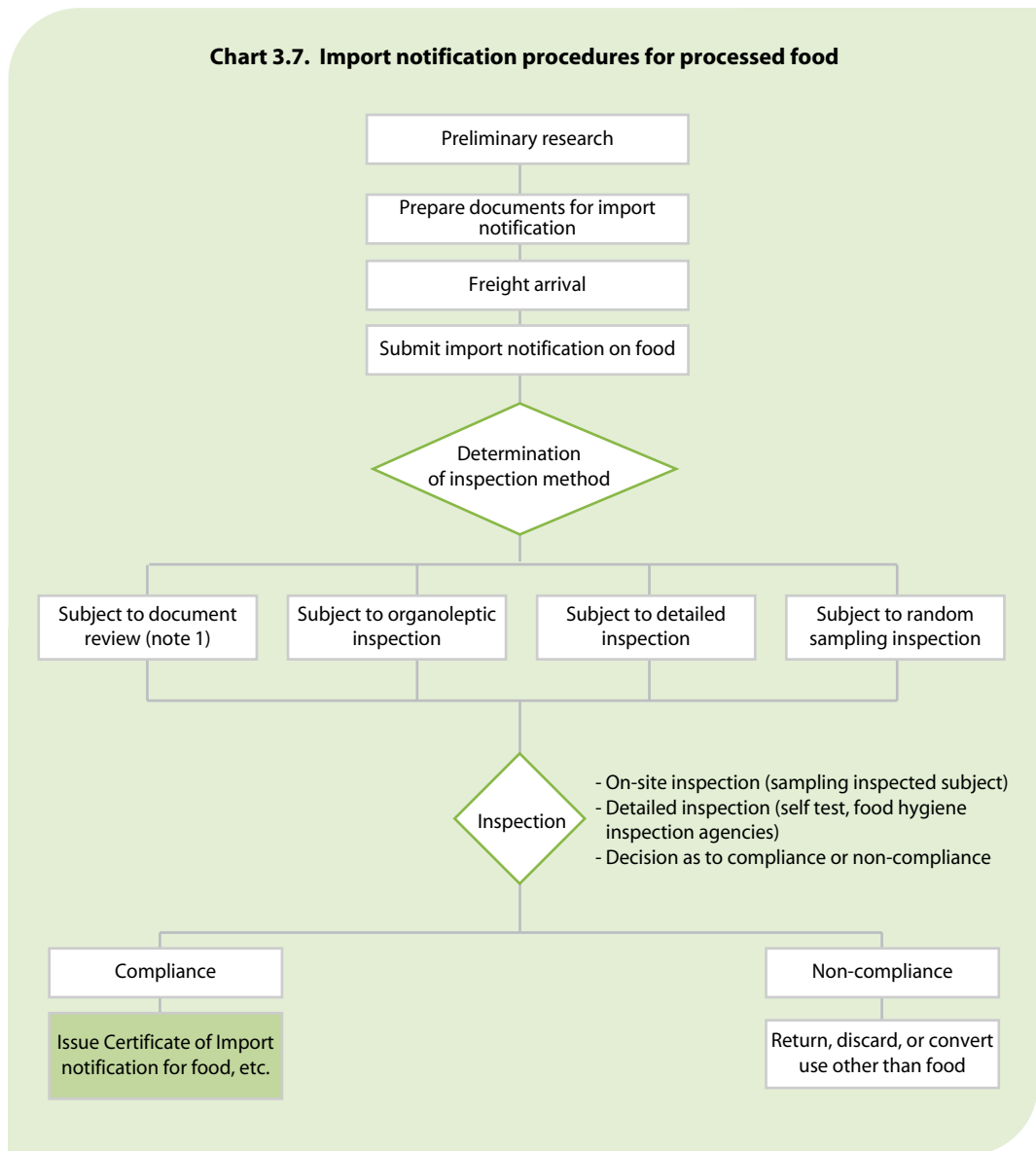
- Institutions authorized to conduct inspections in ASEAN countries: Annex 3.

Import process

Traders who import food for sale or commercial reasons must submit an import notification for food based on the Food Sanitation Act (list of materials, manufacture and process details, inspection report or inspection certificate, Korean labeling items, and others). When the item has passed the inspection of the Korea Food & Drug Administration, the Customs Office will implement import notification action according to the Customs Act. When found to be non-compliant, the product will be returned, discarded, or its usage will be changed.

Import notification action for processed food follow the procedures provided in the Food Sanitation Act. When the freight arrives, it shall be stored in bonded warehouse areas. Import applicants are informed of the inspection results, which are submitted to the Customs Office through electronic means.

Chart 3.7. Import notification procedures for processed 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.

Key points of inspection

1. Compliance with manufacture and processing standards prescribed in the Food Sanitation Act

Processed food must satisfy standards and specifications applied to all general food and food additives. Even if goods are sold in cans or bottles, these items are not categorized as “bottled or canned food” if these are contained in cans or bottles only for convenience of transportation, storage, or movement. Containers or packages must comply with the standards and specifications for equipment, packages or containers. Special standards are applied to canned, bottled, or retort food.

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda-searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Box 3.3. Standards and specifications for manufacturing and processing of bottled or canned food

“Canned or bottled boiled food” refers to items in a container or a bottle, air-tight, sealed, sterilized or disinfected.

Criteria for manufacturing and processing

- ① Sterilization: center temperature must be 120°C, heated for 4 minutes, or heat-processed for the same effect.
- ② Low acidity products with pH 4.5 and above must bear contents, processing site, and manufacturing date and the record for sterilization must be kept.
- ③ Acidic products refer to items with pH 4.5 and below, sterilized under 90°C generally.
- ④ Products must be sterilized or disinfected with methods appropriate for preservation. After sterilization or disinfection, products must be cooled in appropriate ways to prevent discoloration and prevent proliferation of thermopiles.

Standards

- ① Form: pipe or bottle lid must not be swelled or deformed and the contents must keep original colors without foreign smell.
- ② Vacuum level (cmHg): products must be properly vacuumed. (One-touch open cans not included).
- ③ Tin (mg/kg): 150 and below (as for acid cans, 200 and below)
- ④ Microorganism: growth of microorganism must be negative.

– Standards and specifications for manufacture and processing of retort food

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Box 3.4. Retort product: standards & specifications

A “retort product” is a food seal packed and disinfected or sterilized in a pouch or other shape made of a single layer plastic or metal sheet or multiple layer of the material.

Standards and specifications for manufacturing and processing

- ① After sealing, the product must be sterilized properly to secure preservation. However, products with pH of 4.5 or above and moisture activation level of 0.94 and above must be sterilized with the center temperature at 120 degrees Celsius for 4 minutes or by the other methods producing the same effects.
- ② After sterilization or disinfection accordingly, the products must be cooled in appropriate ways to prevent discoloration and suppress proliferation of thermophiles.
- ③ No preservatives are to be used.

Standards

- ① Form: appearance must not be swelled or deformed and contents must keep its original smell, color, and material disposition without foreign taste or smell.
- ② Microorganism: growth of microorganism is to be negative.
- ③ Tar coloring: zero, must not be detected.

Table 3.34. Standards and specifications for processed food

	General food items	Individual food items
Retort products	<ul style="list-style-type: none"> - Common standards for raw materials - Common standards for food processing - Common standards for preserving and distribution 	- Standards and specifications for long preserved products and retort products
Canned or bottled products	<ul style="list-style-type: none"> - Common standards for raw materials - Common standards for food processing - Common standards for preserving and distribution 	- Standards and specifications for long preserved products, canned or bottled products

Table 3.35. Standards and specifications for containers and packages of processed food

	Standards and specifications for equipment, containers, and packages	Separate regulations
Retort product	<ul style="list-style-type: none"> - Common standards and specifications for equipment, containers, and packages - Standards and specifications for materials of equipment, containers, and packages - Criteria for manufacturing equipment, containers, and packages 	None
Canned or bottled product	<ul style="list-style-type: none"> - Common standards and specifications for equipment, containers, and packages - Standards and specifications for materials of equipment, containers, and packages - Criteria for manufacturing equipment, containers, and packages 	None

Box 3.5. Standards and specifications for manufacturing and processing of major processed food

Bread or rice cake

Bread or rice cake refers to kinds of bread, rice cake, or dumplings with major raw materials of flour, rice powder, glutinous rice powder, potato powder, starch, or other grain powders and other food or food additives added based on features of manufacturing.

Standards

- ① Forms: must have unique flavor and must not have foreign taste or smell.
- ② Tar coloring- not to be detected (only bread and sponge cake).
- ③ Sodium saccharin: must not be detected.
- ④ Preservatives (g/kg)- preservatives other than the following must not be detected .

Propionic acid	2.5 and below (based on propionic acid, limited to bread and cake.)
Sodium propionate	
Calcium propionate	
Sorbic acid	1.0 and below (based on Sorbic Acid. Limited to red beans and dregs.)
Potassium sorbate	
Calcium sorbate	

- ⑤ Staphylococcus aureus- negative (limited to those covered by or filled with cream).
- ⑥ Salmonellosis- negative (limited to those covered by or filled with cream).

Jam

Jam refers to those jelly or syrups in which fruits or vegetables have been mixed with sweets and include jam and marmalade.

Standards

- ① Tar coloring: not to be detected (other jam types excluded).
- ② Preservatives (g/kg): those other than the following shall not be detected.

Sorbic acid	1.0 and below (ascorbic acid)
Potassium sorbate	
Calcium sorbate	
Benzoic acid	1.0 and below (as benzoic acid)
Sodium benzoate	
Potassium benzoate	
Calcium benzoate	1.0 and below (as ρ -hydroxybenzoate)
Methyl ρ -hydroxybenzoate	
Ethyl ρ -hydroxybenzoate	
Propionic acid	1.0 and below (as propionic acid)
Sodium propionate	
Calcium propionate	
When mixing with the above preservatives	1.0 and below (as totals of sorbic acid, benzoic acid, ρ -hydroxybenzoate and propionic acid)

Meat or processed egg products

Meat or processed egg products refer to those items manufactured or processed with meat or eggs, as major raw materials (those not subject to the Standards for Livestock Product Processing and Ingredients.).

Standards

Nitrous acid ion (g/kg)- 0.07 and below (limited to processed meat products)

- ① Volatile basic nitrogen(mg%) : 20 and below (limited to meat products)
- ② Tar coloring- not to be detected (limited to processed meat products).
- ③ Colon bacillus: 10 and below per 1g (limited to sterilized products and processed food must be negative)
- ④ Number of bacteria: negative (limited to sterilized products. However, 10,000 and below per 1 g for sterilized products)
- ⑤ Salmonellosis: negative (limited to sterilized products.)
- ⑥ Colon bacillus O157:H7 : negative (limited to pulverized meat as raw materials).
- ⑦ Preservatives (g/kg)- those other than the following must not be detected.

Sorbic acid	2.0 and below (as sorbic acid, processed meat products (seasoned meat, pulverized processed meat, and processed ribs excluded.)
Potassium sorbate	
Calcium sorbate	

Processed fish products

Processed fish products refer to those manufactured or processed with fish flesh as major raw materials as well as food or food additives added. It includes fish cake, fish sausage, semi-finished fish product, fish meat, and fish meat paste.

Standards

- ① Nitrous acid ion (g/kg)?0.05 and below (fish sausage only)
- ② Tar coloring? not to be detected (fish sausage excluded).
- ③ Colon bacillus? negative (non-heated products excluded)
- ④ Number of bacteria? negative (limited to sterilized products.
- ⑤ Preservatives (g/kg)? those other than the following shall not be detected .

Sorbic acid	2.0 and below (as sorbic acid)
Potassium sorbate	
Calcium sorbate	

Noodles

Noodles refer to food items with grain powders or starch as major raw materials shaped, heat-treated, or dried and include ordinary noodles, cold noodle, Chinese noodles, fried noodles, and pasta.

Standards

- ① Tar coloring: not to be detected.
- ② Preservatives: not to be detected.
- ③ Number of bacteria: 1,000,000 and below per 1 g (limited to distilled products) 100,000 and below per 1g (limited to sterilized products.)
- ④ Colon bacillus: negative (limited to distilled products)
- ⑤ Colon bacillus: negative (limited to sterilized products)

Pickled/salted fish

Pickled/salted fish refers to pickled fish, seasoned fish, fish sauce, seasoned fish sauce, and fermented fish made of fish, crustacean, mollusks, and echinoderms as all or part of raw materials as well as salted seasoning for fermentation and maturing or whose extracted liquid has been mixed with other food or food additives.

Standards

- ① Total nitrogen (%) - 1.0 and higher of fish sauce (0.8 and higher for tiny shrimp sauce 0.5 and higher for seasoned fish sauce)
- ② Colon bacillus- negative (limited to fish sauce and seasoned fish sauce)
- ③ Tar coloring- not to be detected.
- ④ Preservatives (g/kg): those other than the following must not be detected (limited to those with 8% or less of table salt).
- ⑤ Colon bacillus: negative (fish sauce and seasoned fish sauce excluded)

Sorbic acid	1.0 and below (as Sorbic Acid)
Potassium sorbate	
Calcium sorbate	

Sauce

Sauce refers to those of animal or plant raw materials to which spices, paste, sweets, salt, or vinegar have been added, fermented or matured. They are used to improve flavor before and after cooking. However, those whose standards and criteria have been separately designated are excluded.

Standards

- ① Colon bacillus- negative.
- ② Number of bacteria- negative (limited to sterilized products).
- ③ Tar coloring- not to be detected.
- ④ Preservatives (g/kg)- those other than the following must not be detected.

Methyl p-hydroxybenzoate	0.2 and below (as for p- pydroxybenzoate)
Ethyl p-hydroxybenzoate	

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda-searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea.

According to the Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications.

When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Examples of non-compliance

Much of processed food imported from ASEAN countries violate standards for additives and general food items. Exporters and importers need to exert efforts for strict compliance with the standards. If non-compliant, the goods must be returned, discarded, or its use must be changed.

Table 3.36. Recent examples of non-compliance from ASEAN countries: processed food

Nation	Food product type	Name	Reasons for non-compliance
Thailand	Fruit products	Lychee in syrup	Microorganism positive (Standard: microorganism negative)
Vietnam	Mixed coffee	Lamle 3 in1 instant coffee	Silicon dioxide 2.1% use. Food additive use standard violation (standard: under 2%)
Philippines	Brown sugar	Muscovado sugar	Inconsistent sugar content (results: 92.4%, standard: over 97.0%)
Vietnam	Noodles	Pho xua & Nay chicken flavor	Unapproved Food additive (BHA), (BHT) antioxidants use
Thailand	Fruit products	Pineapple slice	Microorganism positive (Standard: microorganism negative)
Vietnam	Multi seasoned food	Muoi tom	Orange II detection (standard: Tar coloring not detected)
Thailand	Sugared	Dehydrated pineapple tidbit	Sulfur dioxide 0.078g/kg detection (standard:0.03g/kg)
Thailand	Bean products	Wasabi green peas	Inspection: artificial preservatives (standard-no detection), inspection results: propionic acid 0.07g/kg detection
Thailand	Other processed meat	Fisho id-e salmon	Malachite green detection
Philippines	Fried noodles	Pancit canton, pork flavor	Tar coloring: [standard: none detection, results: Orange IV detection] - inconsistent
Vietnam	Marine products	Breaded crab claw	Coliform groups:[norm: 10/g below, results: 850/g]
Thailand	Sugared	Dehydrated pineapple core sliced	Sulfur dioxide 0.10g/kg detection (standard: less than 0.03g/kg)
Thailand	Capsule	Gelatin capsugel (white OP 44.901)	Preservative (propionic acid) 0.05g/kg detection (standard: no detection)
Vietnam	Seasoned dried fish	Dried seasoned leather jacket	Coliform bacillus positive (standard: negative)
Thailand	Spice processing product	Spice	Metal substance 132.3mg/kg detection (standard: below 10.0mg/kg)
Thailand	Marine products	Frozen shrimp ball	Artificial preservatives 0.14g/kg detection (benzoic acid) (standard: no detection)
Indonesia	Bean products	Bumbu pecel karangsari	Artificial preservatives (benzoic acid) 0.04g/kg detection (standard: no detection)
Vietnam	Starch products	Bot bang	Propionic acid detection (standard: no detection, results:0.05g/kg)
Malaysia	Mixed coffee	Dynasty maca coffee	Close inspection results dimethyltiosidenaphil 1463.3ppm detection(standard: none detection)
Vietnam	Fish cake	Frozen fish cake	Standard norm violation coliform groups detection (standard: negative, results: positive)MyanmarSpirulina productLife natural spirulina

Table 3.37. Tariff rates for major processed food

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
1507	Soya-bean oil and its fractions, whether or not refined, but not chemically modified.		
150710	Crude oil, whether or not degummed		
1507101000	For food	5.4	0
1508	Ground-nut oil and its fractions, whether or not refined, but not chemically modified.		
1508100000	Crude oil	27	0
1509	Olive oil and its fractions, whether or not refined, but not chemically modified.		
1509100000	Virgin	8	0
1511	Palm oil and its fractions, whether or not refined, but not chemically modified.		
1511100000	Crude oil	3	0
151190	Other		
1511901000	Palm olein	2	0
1511902000	Palm stearin	2	0
1512	Sunflower-seed, safflower or cotton-seed oil and fractions thereof, whether or not refined, but not chemically modified.		
15121	Sunflowerseed or safflower oil and fractions thereof :		
151211	Crude oil		
1512111000	Sunflower seed oil	10	0
1512112000	Safflower oil	8	0
151219	Other		
15121910	Refined oil		0

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
1512191010	Sunflower-seed oil	10	0
1512191020	Safflower oil	8	0
1513	Coconut (copra), palm kernel or babassu oil and fractions thereof, whether or not refined, but not chemically modified.		
15131	Coconut (copra)oil and its fractions :		
1513110000	Crude oil	3	0
151319	Other		
1513191000	Refined oil		
1513199000	Other	3	0 (Philippines and Thailand excluded)
15132	Palm kernel or babassu oil and fractions thereof :		
151321	Crude oil		
1513211000	Palm kernel oil	8	0
1513212000	Babassu oil	8	0
1604	Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs.		
16041	Fish, whole or in pieces, but not minced :		
160412	Herrings		
1604121000	In airtight containers	20	0
1604129000	Other	20	0
160413	Sardines, sardinella and brisling or sprats		
1604131000	In airtight containers	20	20
1604139000	Other	20	0
160414	Tunas, skipjack and bonito (<i>Sarda</i> species)		
16041410	In airtight containers		
160414101	Tunas		

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
1604141012	Boiled	20	20
160414102	Skipjack		
1604141022	Boiled	20	20
160416	Anchovies		
1604161000	In airtight containers	20	0
1604169000	Other	20	0
16041990	Other		
1604199010	Jerk filefish	20	0
160420	Other prepared or preserved fish		
1604201000	Fish pastes	20	0
1604202000	Fish marinade	20	0
1604203000	Fish sausages	20	0
16042040	Fish cake		
1604204010	Of crab flavor	20	20
160430	Caviar and caviar substitutes		
1604301000	Caviar	20	0
1605	Crustaceans, mollusks and other aquatic invertebrates prepared or preserved.		
160510	Crab		
16051010	Crab meat		
1605101010	In airtight containers	20	0
1605101020	Smoked, excluding in airtight containers	20	0
160520	Shrimps and prawns		
1605201000	In airtight containers	20	0
16052090	Other		
1605209010	Smoked	20	0
1605209020	Breaded	20	0
1605209090	Other	20	0 (2,000 tons and below)
160540	Other crustaceans		
1605401000	In airtight containers	20	0
1605409000	Other	20	0
160590	Other		

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
16059010	In airtight containers		
1605901020	Mussels	20	0
1605901070	Bay top shell	20	0
1605901080	Squid	20	0
16059020	Smoked, excluding in airtight containers		
1605902010	Squid	20	20
1605902020	Bay top shell	20	0
1605902090	Other	20	0
16059090	Other		
1605909010	Seasoned squid	20	20
1605909020	Seacucumbers	20	0
2001	Vegetables, fruit, nuts and other edible parts of plants, prepared or preserved by vinegar or acetic acid.		
2001100000	Cucumbers and gherkins	30	0
200190	Other		
2001901000	Fruit and nuts	30	30
2001909040	Sweet corn	30	30
200600	Vegetables, fruit, nuts, fruitpeel and other parts of plants, preserved by sugar (drained, glaze or crystallized).		
2006002000	Pineapples	30	30
2006009090	Other	30	0
2007	Jams, fruit jellies, marmalades, fruit or nut puree and fruit or nut pastes, obtained by cooking, whether or not containing added sugar or other sweetening matter.		
2007100000	Homogenized preparations	30	0
20079	Other :		
200791	Citrus fruit		
2007911000	Jams, fruit jellies and marmalades	30	30

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
2007919000	Other	30	0
200799	Other		
2007991000	Jams, fruit jellies and marmalades	30	30
2007999000	Other	30	0
2008	Fruit, nuts and other edible parts of plants, otherwise prepared or preserved, whether or not containing added sugar or other sweetening matter or spirit, not elsewhere specified or included.		
20081	Nuts, groundnuts and other seeds, whether or not mixed together :		
2008192000	Coconut	45	0
2008200000	Pineapples	45	45
200892	Mixtures		
20089210	Fruit cocktail		
2008921010	In airtight containers, added sugar	50	50
2008921090	Other	45	45
2008922000	Fruit salad	45	45
2008929000	Other	45	45
200899	Other		
2101	Extracts, essences and concentrates, of coffee, tea or mate and preparations with a basis of these products or with a basis of coffee, tea or mate; roasted chicory and other roasted coffee substitutes, and extracts, essences and concentrates thereof.		
21011	Extracts, essences and concentrates, of coffee, and preparations with a basis of these extracts, essences or concentrates or with a basis of coffee :		

HS Code	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
210111	Extracts, essences and concentrates		
2101111000	Instant coffee	8	0
2101119000	Other	8	0
210112	Preparations with a basis of extracts, essences or concentrates or with a basis of coffee		
2101121000	Preparations of instant coffee	8	0 (The Philippines and Thailand excluded)
21011290	Other		
2101129010	Of containing milk, cream or their substitutes	8	0 (The Philippines and Thailand excluded)
210120	Extracts, essences and concentrates, of tea or mate, and preparations with a basis of these extracts, essences or concentrates or with a basis of tea or mate		
2101201000	Of containing sugar, lemon or their substitutes	40	40
21012090	Other		
210120901	Of containing cereals		
2101209011	Of packing with tea bag	40	40
2101209019	Other	40	40
2101209090	Other	40	40
210130	Roasted chicory and other roasted coffee substitutes, and extracts, essences and concentrates thereof		
2101301000	Of barley	8	0
2101309000	Other	8	0

Confectionery and snacks

Confectionery products and snack items are subject to regulations and procedures of the *Food Sanitation Act*.

Preparations before export

Exporters and importers of processed food must collect relevant information before doing trade, for compliance with appropriate regulations and standards.

Documents required from exporters

1. List of materials
All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer.
2. Manufacturing and processing details
Documents showing the process from input of raw materials to production of finished goods
Manufacture and process details must include sterilization methods, temperature, and length as well as documents issued and signed by the manufacturer.
3. Documents bearing the name of manufacturer, place of manufacture, and the product name
4. Standards of goods

Inspection certificate or inspection results

If necessary, inspection report or inspection certificate (limited to import notification for food and other goods in Annex 4 of the Enforcement Rule, the Sanitation Act and food subject to detailed inspection prescribed in inspection methods which have passed the detailed inspection by overseas inspection institutions recognized by the Head of Korea Food & Drug Administration and the results are submitted) may be prepared and submitted.

- Institutions authorized to conduct inspections in ASEAN countries: Annex 3

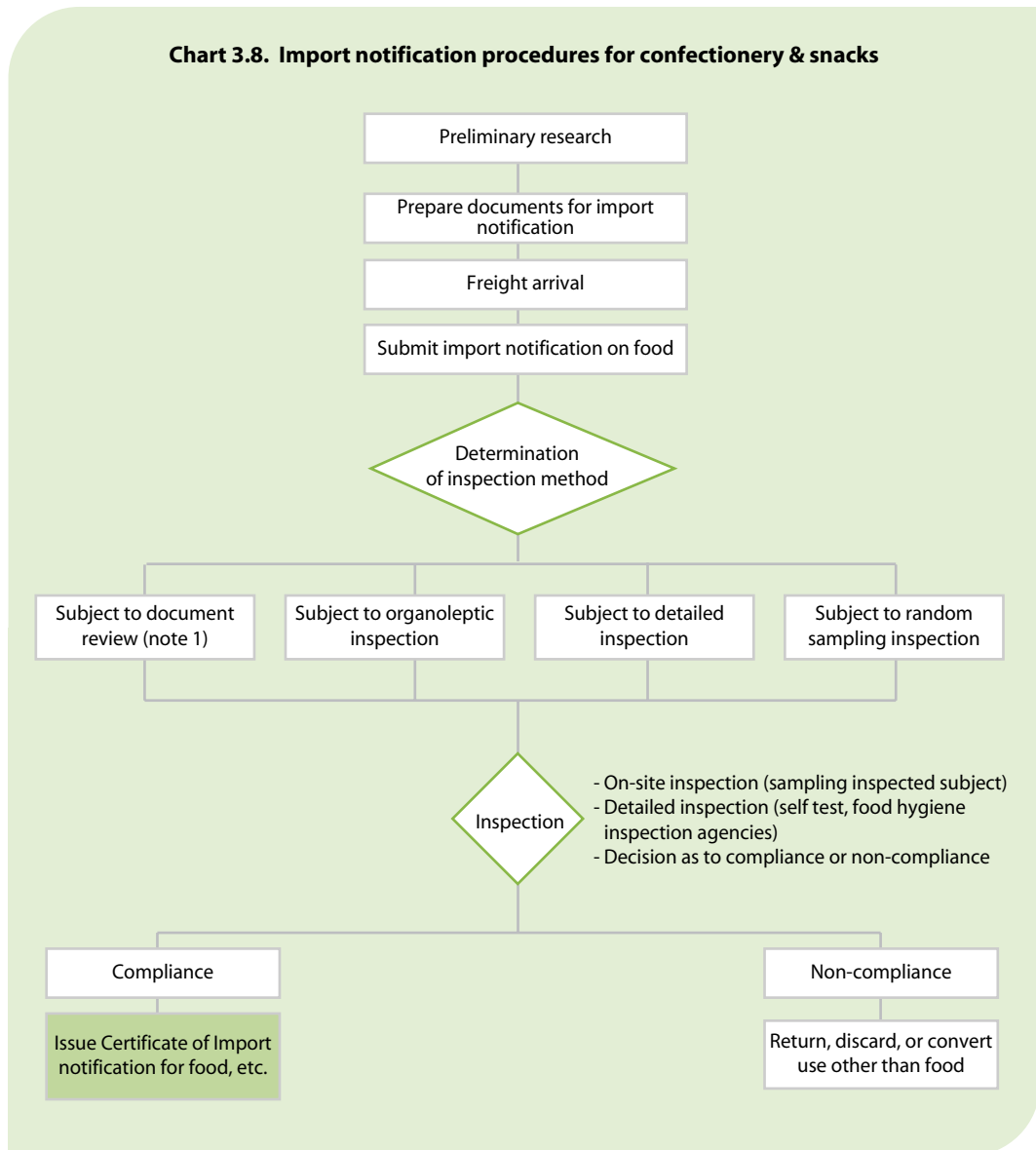
Import process

Traders who import food for sale or commercial reasons must submit an import notification for food based on Food Sanitation Act (list of materials, manufacture and process details, inspection report or inspection certificate, Korean labeling items, and others). When the item has passed the inspection of Korea Food & Drug Administration, Customs Office will implement import notification action according to Customs Act. When found to be non-compliant, the product will be returned, discarded, or its usage will be changed.

Table 3.38. Import procedures for confectionery and snacks

	Responsibilities of exporters or importers	Required documents
Required documents	<p><i>Compliance with the Food Sanitation Act</i></p> <ul style="list-style-type: none"> - Collect information whether items to be imported belong to subjects of Korea's Food Sanitation Act - When necessary, exporters or importers must carry out self-assessment of the goods - Exporters must prepare for documents necessary for import notification. Documents required for each item may differ based on the Food Sanitation Act. <p><i>Preparations for import clearance in Korea</i></p> <ul style="list-style-type: none"> - Exporters must prepare for documents necessary for import clearance of the Customs Office in Korea. 	<p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Standards of items - Other documents requested by the Food Sanitation Act <p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill
Import inspection	<p><i>Compliance with the Food Sanitation Act</i></p> <p>Anyone wishing to import food must submit import notification and other necessary documents to the Korea Food & Drug Administration based on the Food Sanitation Act.</p>	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Import notification - List of materials - Manufacturing and processing documents - Standards of items - Other required documents such as self-inspection of quality
Import clearance	<ul style="list-style-type: none"> - Importers must carry out procedures prescribed in the Food Sanitation Act and submit an import declaration to the Customs Office. (results to be electronically delivered to the Customs Office) 	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill

Chart 3.8. Import notification procedures for confectionery & snacks



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.

Import notification action for confectionery & snacks follow the procedures provided in the Food Sanitation Act. When the freight arrives, it shall be stored in bonded warehouse areas. Import applicants are informed of the inspection results, which are submitted to the Customs Office through electronic means.

Key points of inspection

Confectionery and snacks must satisfy standards and specifications applied to all general food and food additives. Containers or packages must comply with the standards and specifications for equipment, packages or containers.

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda?searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Table 3.39. Standards and specifications for confectionery and snacks

	General food items	Individual food items
Confectionery and snacks	<ul style="list-style-type: none"> • Common standards for raw materials • Common standards for food processing • Common standards for preserving and distribution 	<ul style="list-style-type: none"> • Standards and specifications for snacks according to those for food

Box 3.6. Standards for manufacturing and processing of confectionery

Confectionery include processed snacks, candies, chewing gums, popsicle made from plant derivatives with other food product or food additives.

Criteria for manufacturing and processing

- ① Popsicle should be disinfected at 68.5°C for more than 30 minutes or equivalent methods.
- ② The size of cup-shaped jellies manufactured should have lid surface radius over 5.5 cm and height over 3.5 cm.

Food product types

- ① Confectionery
Powdered grain and other plant derivatives baked, expanded, fried or added with food product or food additive, biscuits, crackers, traditional Korean sweets and snacks.
- ② Candies
Made from plant derivatives or sugar, sugar alcohol, sediments added with food product or food additive and modified in shape. Candy, caramel, sweet jelly, and jelly.
- ③ Chewing gum
Gum base from natural or artificial source, added with food product or food additive and processed.
- ④ Popsicle
Drinking water mixed with food product or food additive and frozen.
No ice-cream which contain milk fat.

Standards

- ① Form: Contents with original taste, smell color and no foreign taste and smell
- ② Acidity: 2.0 and below (For fried food product only, oil-and-honey pastry 3.0 and below)
- ③ Unapproved Tar coloring: no tar allowed (for candies, chewing gums only).
- ④ Unapproved artificial flavor: not allowed (for candies only).
- ⑤ Antioxidants (g/kg): No antioxidants other than the next listed shall be detected (chewing gums only)

BHA	0.75 and below (in mixed use, BHA, BHT and THBQ amount under 0.75 when totaled)
BHT	
THBQ	

- ⑥ Bacterial numbers
 - Confectionery, candies: 10,000 per 1 g and below (seal packed products only lactobacillus products exempted)
 - Popsicle: 3,000 per 1 mL and below in liquid form (lactobacillus containing popsicle exempted)
 - ⑦ Coliform groups: 10 per 1 mL and below (only for popsicle)
- Lactobacillus number: more than indicated (lactobacillus containing confectionery, candies, popsicle only)
 - Squeeze rate (Newton): 5 and below (Cup-shape, etc. jellies only)
 - Total Aflatoxin ($\mu\text{g}/\text{kg}$): 15 and below
(Total of B1, B2, G1 and G2, for B1, 10 $\mu\text{g}/\text{kg}$ and below, only for peanut and nut products)

Table 3.40. Standards and specifications for containers and packages of confectionery and snacks

	Standards and specifications for equipment, containers, and packages	Separate regulations
Confectionery and snacks	<ul style="list-style-type: none"> • Common Standards and specifications for equipment, containers, and packages • Standards and specifications for materials of equipment, containers, and packages • Criteria for manufacturing equipment, containers, and packages 	None.

Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea.

According to the Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and

technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications.

When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Important things that importers must consider

Compliance with food sanitation

The Basic Act on Food Safety require importers to produce and sell food that is beneficial and safe for human consumption. Traders are responsible in checking and inspecting hazards from their food products. All items of compliance must be documented, to confirm the overall process of manufacture and sales of food. Traders must positively respond to requests for submission or perusal of the record relevant from the administrative institution. Importers must ensure that imported food products are safe, and comply with food sanitation regulations. Facilities and technology must undergo self-inspection of quality and safety conditions.

Recent cases of imports of unsanitary food increased Korean people's distrust of imported food and all manufacturing and distributing processes from exporting countries are now required to be on the same level as in Korea. Exporters must ensure compliance with Korea's food sanitation regulations and solve hygiene problems in cooperation with importers, who must supply the necessary information.

When the same products are always imported, exporters and importers must check changes to the manufacturing processes and ensure compliance with standards of raw materials, undertake regular inspections, and use appropriate food additives.

- More information on hygienic inspection and quarantine in Korea

Korea Food & Drug Administration (KFDA)

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

E-mail: kfda@kfda.go.kr

Examples of non-compliance on food sanitation

Most cases of non-compliance for confectionery and snacks are violations of standards on general food items and food additives. Exporters and importers need to exert efforts for strict compliance with the standards. If non-compliant, the goods must be returned, discarded, or its use must be changed.

Table 3.41. Examples of non-compliance for processed food

Country	Food product	Name	Reasons for non-compliance
Indonesia	Confectionery	Fried sweet potato bar	Acidity 5.1 standard exceeded (standard: 2.0 and below)
Philippines	Confectionery	Croley foods butter crackers ube	Bacterial numbers-[norm: 10,000 per 1g and below, results: 46,000]
Malaysia	Candies	NN mixed berries plus	Unapproved tar coloring (red II detection) and none indicated tar coloring blue I detection
Indonesia	Confectionery	Well-being mini twisters	Cyclamate detection (standard: no detection, results: 0.3g/kg)
Malaysia	Bakeries	Frozen dough with buttermilk filling (Buttermilk Boy)	Coliform bacillus positive (standard: negative)
Vietnam	Other products	Black sesame cracker	Saccharine sodium/ standard: none Detection results: 49.4 mg/kg
Vietnam	Candies	Chupa Chups refill bag	Test results bacterial numbers over standard, total inconsistency (standard: bacterial numbers 10,000 per 1g and below, results:25,000g)
Vietnam	Candies	Chupa Chups mini tube	Bacterial numbers 24,000/g detection (standard: 10,000/g and below)
Philippines	Chocolate products	Cream-o chocolate coated choco cream sandwich cookies	Unapproved tar coloring (red II detection) (standard: no detection)

Table 3.42. Tariff rates for major confectionery and snack

HS Code	Item	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
170112	Beet sugar		
1701121000	Polarization not exceeding 98.5°	3	0
1701122000	Polarization exceeding 98.5°	3	0
1704	Sugar confectionery (including white chocolate), not containing cocoa.		
1704100000	Chewing gum, whether or not sugar-coated	8	0
180100	Cocoa beans, whole or broken, raw or roasted.		
1801001000	Raw	2	0
1801002000	Roasted	8	0
1806	Chocolate and other food preparations containing cocoa.		
1806100000	Cocoa powder, containing added sugar or other sweetening matter	8	0
180620	Other preparations in blocks, slabs or bars weighing more than 2 kg or in liquid, paste, powder, granular or other bulk form in containers or immediate packings, of a content exceeding 2 kg		
1806201000	Chocolate and chocolate confectionery	8	0
18062090	Other		
1806209010	Cocoa preparation containing 50 % or more by weigh of milk powder	8	0
1806209090	Other	8	0
18063	Other, in blocks, slabs or bars :		
180631	Filled		
1806311000	Chocolate and chocolate confectionery	8	0
1806319000	Other	8	0
180632	Not filled		

HS Code	Item	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
1806321000	Chocolate and chocolate confectionery	8	0
1806329000	Other	8	0
180690	Other		
1806901000	Chocolate and chocolate confectionery	8	0
1904	Prepared foods obtained by the swelling or roasting of cereals or cereal products (for example, corn flakes); cereals (other than maize (corn) in grain form or in the form of flakes or other worked grains (except flour, grouts and meal), pre-cooked		
190410	Prepared foods obtained by the swelling or roasting of cereals or cereal products		
1904101000	Corn flakes	5.4	0
1904102000	Corn chip	5.4	0
1904103000	Puffed rice	5.4	0
1904109000	Other	5.4	0
1905	Bread, pastry, cakes, biscuits and other bakers' wares, whether or not containing cocoa; communion wafers, empty cachets of a kind suitable for pharmaceutical use, sealing wafers, rice paper and similar products.		
1905100000	Crisp bread	8	0
1905200000	Gingerbread and the like	8	0
19053	Sweet biscuits; waffles and wafers	8	0

HS Code	Item	Tariff rate (%)	ASEAN-Korea FTA tariff rate (%)
1905310000	Sweet biscuits	8	0
1905320000	Waffles and wafers	8	0
1905400000	Rusks, toasted bread and similar toasted products	8	0
190590	Other		
19059010	Bakers' wares		
1905901020	Ship's biscuits	8	0
1905901030	Pastries and cakes	8	0
1905901040	Biscuits, cookies and crackers	8	0
1905901050	Bakers' wares of rice	8	0
1905901090	Other	8	0

Beverages

Importation of beverages is subject to regulations and procedures laid out in the Food Sanitation Act.

Preparations before export

Exporters and importers must collect sufficient information as to whether the goods correspond to standards prescribed in Food Sanitation Act.

Documents required from exporters

1. List of materials
 - All ingredients should be listed in scientific terms and on a document with the trademark of exporter and issued and signed by the manufacturer.
2. Manufacture and process details
 - Documents showing the process from input of raw materials to production of finished goods
 - Manufacturing and processing details must include sterilization methods, temperature, and length as well as documents issued and signed by the manufacture.
3. Documents bearing the name of manufacturer, place of manufacture, and the product name
4. Standards of goods

Documents required from both importers and exporters

When necessary, an inspection report or inspection certificate may be prepared and submitted. This requirement is limited to the import notification for food and other goods in Annex 4 of the Enforcement Rule, of the Sanitation Act and for food items subject to detailed inspection prescribed by foreign inspectors in institutions recognized by the Korea Food & Drug Administration.

- Authorized institutions to conduct inspections in ASEAN countries are listed in Annex 3

Import process

Importers of beverages such as soft drinks for sale or commercial reasons must submit an import notification for food products, as required by Food Sanitation Act. Please comply with the requirements for: list of materials, manufacture and process details, Korean labeling items, and others. When the item has passed the inspection of Korea Food & Drug Administration, Customs Office will proceed with the import notification required by Customs Act. When found to be non-compliant, the product will be returned or discarded.

For the import notification, procedures required by Food Sanitation Act will take place after the freight arrives and are stored in bonded warehouse areas. The applicant will be informed of the results of the process, and the report will be sent electronically to Customs Office.

Table 3.43. Import procedures for beverages

	Responsibilities of exporters or importers	Required documents
Preparations before export	<p><i>Compliance with Food Sanitation Act</i></p> <ul style="list-style-type: none"> - Collect information if items to be imported comply with Korea's Food Sanitation Act - When necessary, exporters or importers must carry out self-assessment of the goods - Exporters must prepare for documents necessary for import notification. Documents required for each item may differ based on the Food Sanitation Act. * As for drinking water, water quality inspection letter required by the Ministry of Environment must be prepared. <p><i>Preparations for import clearance in Korea</i></p> <ul style="list-style-type: none"> - Exporters must prepare for documents necessary for import clearance of the Customs Office in Korea. 	<p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Standards of items - Other documents requested by the Food Sanitation Act * As for drinking water, water quality inspection letter required by the Ministry of Environment <p>Documents required from exporters</p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill
Import inspection	<p><i>Compliance with Food Sanitation Act</i></p> <p>Anyone wishing to import food must submit import notification and other necessary documents to the Korea Food & Drug Administration (KFDA) based on the Food Sanitation Act.</p>	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Import notification - List of materials - Manufacturing and processing documents - Standards of items - Other required documents such as self-inspection of quality
Import clearance	<ul style="list-style-type: none"> - Importers must carry out procedures prescribed in the Food Sanitation Act and submit an import declaration to the Customs Office. (results to be electronically delivered to the Customs Office) 	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill

Box 3.7. Imports of mineral drinking water

Mineral drinking mineral water, water treatment materials, and their containers are subject to the *Act for Management of Drinking Water*. Importers of these products must notify the local office of the Ministry of Environment. Importers and sellers of mineral drinking water must register in the town, city and provincial government offices in the area where they intend to conduct their business.

Import notification

An import notification for mineral drinking water, water treatment materials, or their containers must be submitted in electronic form to the local office of the Ministry of Environment along with the following documents:

1. Import-related documents: invoice, packing list, bill of lading or air way bill
2. Copy of water quality inspection document (only for mineral drinking water)
3. Documents proving date of manufacture (not applied when the manufacturer has indicated the date of manufacture)
4. Self-assessment report for standards and criteria (only for water treatment)
5. Documents proving that the original source of the mineral drinking water comes from natural and clean state, ensuring consistent maintenance of safety based on the *Act for Management of Drinking Water*

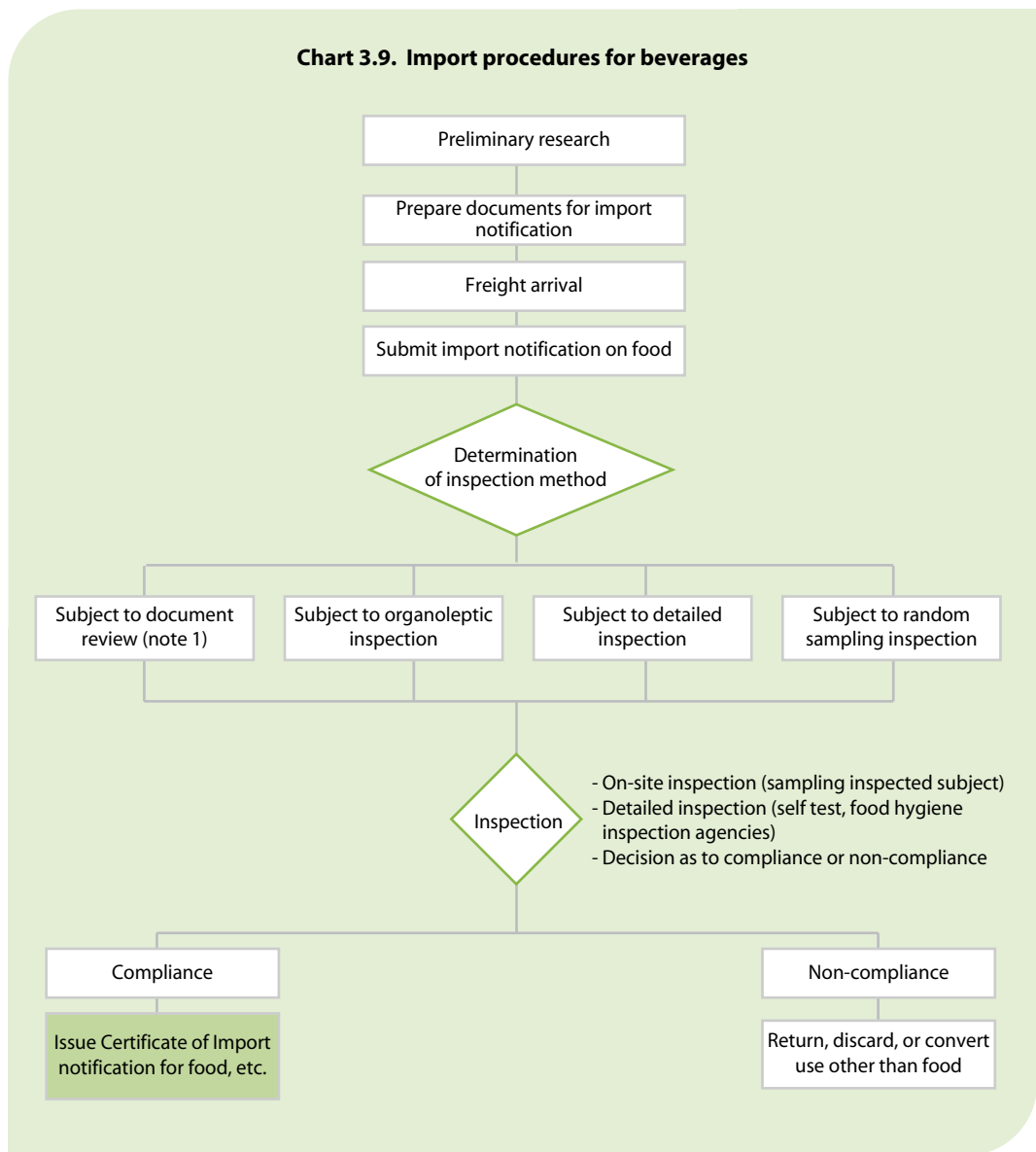
Inspection

- Document review: when importing raw materials for export, attached documents will be reviewed along with the submitted notification.
 - of the same product of the same company which received conformity compliance decision from detailed inspection and is re-imported within 6 months from inspection; decision will be made based on form, color, taste, smell, and others.
 - Detailed inspection: to be decided based on physical, chemical, and bacterial methods.
- Inspection is done for products not subject to document review or organoleptic inspection and those found to be non-compliant while in circulation in Korea. Inspections are also done in case of reports of accidents during transport of goods that might have affected hygienic safety. The Minister of Environment or the local environment office may also conduct inspections when necessary. The local environment office must issue certificate of import notification when the product is found compliant with standards and criteria based on the *Act for Management of Drinking Water*.

Box 3.8. Labeling items for drinking mineral water

1. Name of the product item
2. Product name
3. Place of origin of water and sources
4. Company name and address
5. Circulation period
6. Business permit number or import sales registration number
7. Weight
8. Mineral contents
9. Others prescribed in detailed labeling standards

Chart 3.9. Import procedures for beverages



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.

Key points of inspection

Beverage goods must be compliant with standards for manufacture and processing prescribed for food sanitation. Beverages must be processed according to the standards of the Food Code and the Food Additives Code applied to general food items. Beverages refer to products for drinking such as fruit or vegetable beverages, carbonated beverages, soy milk, fermented beverages, ginseng or fermented ginseng beverages, and other beverages.

Alcoholic beverages, tea beverages, or those with 3% or more of ingredients of non-fat solids are excluded. *Liquor Tax Act* defines alcoholic beverages as products containing 1% or more of alcohol. Generally, items with 1% or less alcohol may be categorized as beverages. Fruits and vegetables used for beverages must be washed cleanly. Items not heated shall not use food or additives other than fruits or vegetables. Containers and packages must satisfy the standards and specifications for equipment, containers, and packages according to the Food Sanitation Act.

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda?searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Table 3.44. Standards and specifications for beverages

	General food items	Individual food items
Beverages	<ul style="list-style-type: none"> - Criteria for food materials for general food items - Criteria for manufacturing and processing of general food items - Criteria for preservation and circulation of general food items 	<ul style="list-style-type: none"> - Beverages according to standards and specifications by food

Table 3.45. Standards and specifications for containers and packages of beverages

	Standards and specifications	Separate regulations
Beverages	<ul style="list-style-type: none"> - Common Standards and specifications for equipment, containers, and packages - Standards and specifications for materials of equipment, containers, and packages - Criteria for manufacturing equipment, containers, and packages 	None

Box 3.9. Standards for processing of fruit and vegetable beverages

Fruit or vegetable beverages refer to those processed with fruits or vegetables as major raw materials. They will be diluted and consumed and include condensates, squeezed beverages, fruit or vegetable juice, fruit or vegetable beverages.

Requirements of raw materials

100% squeeze liquid-based sweetness levels of fruit or vegetable beverages (Brix°)

- ① Grape, pear: 11° and above
- ② Apples, limes: 10° and above
- ③ Tangerines, grapefruits, papayas: 9° and above
- ④ Asian pears, guava: 8° and above
- ⑤ Peach, apricot, strawberry, lemon: 7° and above
- ⑥ Plums, melons, Japanese plum: 6° and above
- ⑦ Others: based on literature

Food types

1. Condensates and juice (or fruit juice)
Mixing fruit or vegetable juice and condensate 50% or below or these items powdered (those used as raw materials excluded)
2. Fruit or vegetable juice
Fruit or vegetable juice made of fruits or vegetables pressed, pulverized, or squeezed (condensates, fruit or vegetable liquid, dissolved fruit or vegetable powders, purees, paste, and others.) or those mixed with other food or food additives (fruit or vegetable mixed at 95% and higher)
3. Fruit or vegetable beverages
Those processed with condensates or squeezes (or fruit or vegetable powders) or fruit or vegetable juice as raw materials (fruit or vegetable juice 10% or higher).

Standards

- ① Lead (mg/kg) : 0.3 and below
- ② Cadmium (mg/kg) : 0.1 and below
- ③ Tin (mg/kg) : 150 and below (for canned food)
- ④ Number of bacteria : 100 and below per 1 mL (those not heated or those containing materials not heated, 100,000 and below)
- ⑤ Colon bacillus : negative (those not heated or those containing materials not heated to be excluded).
- ⑥ Colon bacillus O157 : H7 : negative (limited to products not heated or those containing materials not heated).
- ⑦ Preservatives (g/kg) : Those other than the following shall not be detected.

Benzoic acid Sodium benzoate Potassium benzoate Calcium benzoate	0.6 and below (as Benzoic Acid, those unheated not to be detected)
Methyl ρ -hydroxybenzoate Ethyl ρ -hydroxybenzoate	0.1 and below (as ρ -Hydroxybenzoate, those unheated not to be detected)
Sorbic acid Potassium sorbate Calcium sorbate	1.0 and below (as Sorbic Acid, limited to condensate fruit juice)

Compliance with standards for food additives

For food additives, the KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

Food additives and materials not allowed into Korea

Standards and specifications for food and additives are determined, and published by the Korea Food & Drug Administration. Importers must check if the products may be imported based on documents and samples provided by the exporters. The same is true for natural food additives, and other types of additives.

Food items must not contain materials noxious or harmful to human beings such as poisoned fish, agricultural products with excess pesticide residue, and radioactive or chemical materials.

If the importer has a history of non-compliance for the same product, the ratio for random sampling inspection will be increased.

Important matters to check

Traders must always check and ensure the following:

- Compliance with the standards and specifications of the Food Sanitation Act
- Check and confirm updated information on hygienic inspection in Korea

According to the Basic Act on Food Safety, importers must produce and sell food products that are beneficial and safe. The government is responsible for checking and preventing hazards in food trading. All necessary documents are recorded and kept so that the overall process of manufacture and sales of food can be confirmed. When the relevant administrative institution asks for submission or perusal of the records, they must respond to this request. Imported food items must be safe for human consumption, based on the Food Sanitation Act. Facilities and technology used in manufacturing, production and packaging must pass self-inspection for quality and safety.

Recent concerns about the import of unsanitary food increased Korean people's distrust of imported food. For health and safety reasons, manufacturing and distributing processes and standards of exporting countries are expected to be at the same level with Korea.

Exporters must ensure compliance with Korea's Food Sanitation Act. Hygiene problems must be addressed and provided solutions, based on cooperation between exporters and importers. As required by this law, importers must provide necessary information to exporters. Likewise, exporters must cooperate with importers in compliance with the standards and specifications.

When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under the Korea Food and Drug Administration (KFDA). These are available in the KFDA website.

Examples of non-compliance of beverage imports

Most cases of non-compliant beverages pertain to violation of food additives. Exporters and importers need to exert greater efforts for strict compliance with the standards. If non-compliant, the goods must be returned, discarded, or its use must be changed.

Table 3.46. Example of recent non-compliance in ASEAN countries for beverage

Country	Food product type	Name	Reasons for non-compliance
Indonesia	Fruit, vegetable drinks	JAVANONY	Microorganism 330/ml detection (standard:100/ml and below)

Table 3.47. Tariff rates for major beverages

HS CODE	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
2009	Fruit juices (including grape must) and vegetable juices, unfermented and not containing added spirit, whether or not containing added sugar or other sweetening matter.		
20091	Orange juice		
2009110000	Frozen	50	54
2009120000	Not frozen, of a Brix value not exceeding 20	50	54
20092	Grapefruit (including pomelo) juice :		
2009210000	Brix value not exceeding 20	30	0
2009290000	Other	30	0
20094	Pineapple juice		
2009410000	Brix value not exceeding 20	50	50
2009490000	Other	50	50
200980	Juice of any other single fruit or vegetable		
20098010	Juice of fruit		

HS CODE	Description	Tariff rate (%)	ASEAN-Korea tariff rate (%)
2009801090	Other	50	50
2009802000	Juice of vegetable	30	0
200990	Mixtures of juices		
20099010	Fruit		
2009901010	Chiefly on the basic of orange juice	50	0
2009901020	Chiefly on the basic of apple juice	50	0
2009901030	Chiefly on the basic of grape juice	50	0
2009901090	Other	50	0
2009902000	Vegetables	50	0
2009909000	Other	50	0
2202	Waters, including mineral waters and aerated waters, containing added sugar or other sweetening matter or flavored, and other non-alcoholic beverages, not including fruit or vegetable juices of heading 20.09.		
220210	Waters, including mineral waters and aerated waters, containing added sugar or other sweetening matter or flavored		
2202101000	Colored	8	0
2202109000	Other	8	0
220290	Other		
2202901000	Beverage based on ginseng	8	8
2202902000	Beverage of fruit juice	8	9
2202903000	Sikye	8	0
2202909000	Other	8	0

Alcoholic beverages

Importers of alcoholic beverages must acquire a license to export and import alcoholic beverages from National Tax Service, as required by Liquor Tax Act. The license to sell alcoholic beverages is necessary for import notification for food and other goods based on Food Sanitation Act. "Alcoholic beverages" include ethanol and alcohol content, which are diluted and made into beverages. This food category manufactured alcohol content which contains impurities and cannot be directly made into beverages; refining however may transform it into a beverage. This category also includes beverages of alcohol 1% and higher, including powders that may be melted and solved but excluding medical supplies with alcohol content 6% or less based on *Pharmaceutical Affairs Act*.

Preparations before export

Exporters and importers must collect sufficient information as to whether the goods correspond to standards prescribed Food Sanitation Act.

Documents required from exporters

1. List of materials

All ingredients should be listed in scientific terms and on a document with the trademark of exporter, issued and signed by the manufacturer.

2. Manufacture and process details

- Documents showing the process from input of raw materials to production of finished goods
- Manufacture and process details must include sterilization methods, temperature, and length as well as documents issued and signed by the manufacture

3. Documents bearing the name of manufacturer, place of manufacture, and the product name

4. Standards of goods

- Inquiries on licenses to export, import, and sales of alcoholic beverages

National Tax Service (NTS)

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

Telephone helpline for foreigners : +82-1588-0560

Website: http://www.nts.go.kr/eng/help/help_01.asp?top_code=H001&sub_code=HS01&ssub_code=HSA1

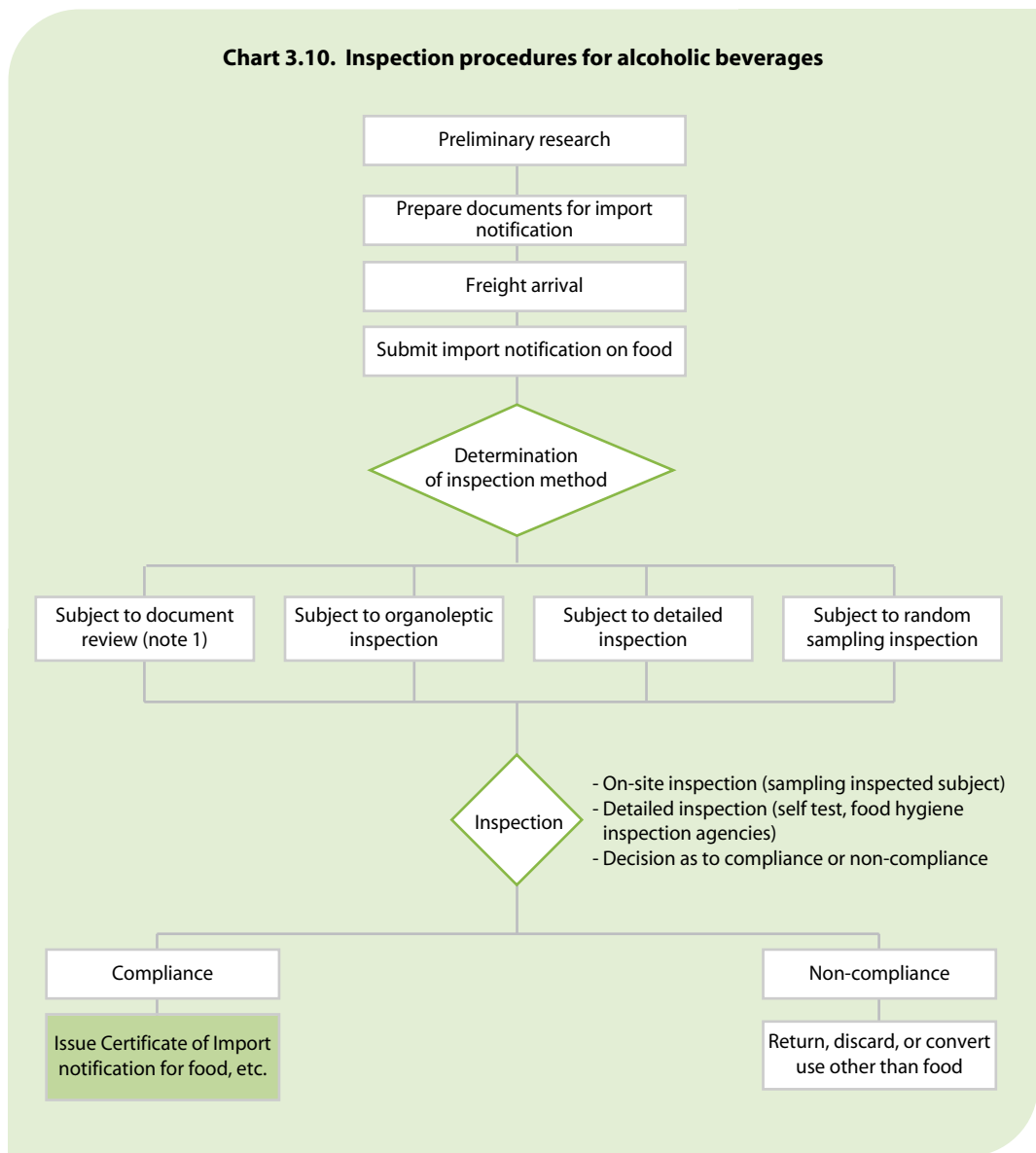
Table 3.48. Import procedure for alcoholic beverages

	Responsibilities of exporters or importers	Required documents
Preparations before export	<p><i>Compliance with the Food Sanitation Act</i></p> <ul style="list-style-type: none"> - Collect information whether items to be imported belong to subjects of Korea's Food Sanitation Act - When necessary, exporters or importers must carry out self-assessment of the goods - Exporters must prepare for documents necessary for import notification. Documents required for each item may differ based on the Food Sanitation Act. <p><i>Preparations for import clearance in Korea</i></p> <ul style="list-style-type: none"> - Exporters must prepare for documents necessary for import clearance of the Customs Office in Korea. 	<p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - List of materials - Manufacturing and processing documents - Standards of items - Other documents requested by the Food Sanitation Act <p><i>Documents required from exporters</i></p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill
Import inspection	<p><i>Procedures based on Food Sanitation Act</i></p> <p>Anyone wishing to import food must submit import notification and other necessary documents to the Korea Food & Drug Administration (KFDA) based on the Food Sanitation Act.</p>	<p><i>Documents required from importers</i></p> <ul style="list-style-type: none"> - Import notification - List of materials - Manufacturing and processing documents - Standards of items - Other required documents such as self-inspection of quality
Import clearance	<ul style="list-style-type: none"> - Importers must carry out procedures prescribed in the Food Sanitation Act and submit an import declaration to the Customs Office. (results to be electronically delivered to the Customs Office) 	<p>Documents required from importers</p> <ul style="list-style-type: none"> - Invoice - Packing list - Bill of lading or air way bill

Import process

Importers who import alcoholic beverages for sale or commercial reasons must submit an import notification for food based on Food Sanitation Act Manufacturing and processing details When the item has passed the inspection of the Korea Food & Drug Administration, the Customs Office will implement import notification action according to the Customs Act. When found to be non-compliant, the product will be returned, discarded, or its usage will be changed. Applicants will be notified through electronic means through the Customs Office.

Chart 3.10. Inspection procedures for alcoholic beverages



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.

Key points of inspection

Alcoholic beverages must comply with appropriate standards for manufacture and processing prescribed in the Food Sanitation Act. Alcoholic beverages must be processed as required by the Food Code and the Food Additives Code applied to all general food items. Containers and packages must meet standards and specifications for equipment, containers, and packages.

Table 3.49. Standards for alcoholic beverages

Type of liquor	Standards	Type of liquor	Standards
Unrefined liquor	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Total acid (w/v%): 0.5 and below (acetic acid) - Ethanol (mg/mL): 0.5 and below - Microorganism: negative (only for disinfected products) - Preservative (g/L): No preservative other than Butyl ρ-Hydroxybenzoate should be detected (0.05 and below) 	Rice wine	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Total acid (w/v%): 0.7 and below (acetic acid) - Methanol (mg/mL): 0.5 and below - Microorganism: negative (only for disinfected products) - Preservative (g/L): No preservative other than Butyl ρ-Hydroxybenzoate should be detected (0.05 and below).
Clear strained rice liquor	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Total acid (w/v%): 0.3 and below (pumpkin) - Methanol (mg/mL): 0.5 and below 	Beer	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 0.5 and below
Fruit wine	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 1.0 and below - Preservative (g/L) : No preservative other than Butyl ρ-Hydroxybenzoate (0.05and below) and sorbic acid 0.2 and below should be detected . 	Soju	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 0.5 and below - Aldehyde (mg/100mL): 70.0 and below
Whisky	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 0.5 and below - Aldehyde (mg/100mL): 70.0 and below 	Brandy	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 1.0 and below - Aldehyde (mg/100mL): 70.0 and below
General spirits	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 0.5 and below - Aldehyde (mg/100mL): 70.0 and below 	Liqueur	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 1.0 and below
Other liquors	<ul style="list-style-type: none"> - Ethanol (v/v%): Follow regulations of Liquor Tax Law - Methanol (mg/mL): 1.0 and below 		

- Information on standards and specifications of food and additives

Korea Food & Drug Administration (KFDA)

Website (in Korean language):

<http://www.kfda.go.kr/index.kfda-searchkey=title:contents&mid=92&searchword=식품&pageNo=2&seq=2725&cmd=v>

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

Importers must check if products can be imported based on documents and samples provided by exporters. Exporters may inquire for more details about standards and specifications for food and food additives with the Korea Food & Drug Administration (KFDA).

Table 3.50. Standards and specifications for alcoholic beverages

	General food items	Individual food items
Alcoholic beverages	<ul style="list-style-type: none"> - Criteria for food materials for general food items - Criteria for manufacturing and processing of general food items - Criteria for preservation and circulation of general food items 	<ul style="list-style-type: none"> - Alcoholic beverages according to Standards and specifications by food

Table 3.51. Standards and specifications for containers and packages of alcoholic beverages

	Standards and specifications
Alcoholic beverages	<ul style="list-style-type: none"> - Common Standards and specifications for equipment, containers, and packages - Standards and specifications for materials of equipment, containers, and packages - Criteria for manufacturing equipment, containers, and packages

Compliance with standards for food additives

For food additives, KFDA provide the standards for maximum use limit based on food type, composition, and criteria established for materials. Food additives shall comply with the appropriate standards. Certain food additives may be prohibited in Korea even if these are legally approved in exporting countries. Food additives used in Korea may have different standards compared to the exporting country, depending on the type of food product. Food items containing additives not appropriate to standards and specifications cannot be imported.

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When the same products are imported regularly, exporters and importers must always check changes in manufacturing processes and composition of raw materials, regular inspections, and appropriate use of food additives.

Basic information is also provided to importers by inspection and quarantine institutions under Korea Food and Drug Administration (KFDA). These are available in KFDA website.

Examples of non-compliance for alcoholic beverages

Most cases of non-compliance of alcoholic beverages as to Food Sanitation Act included violations against food additives, standards for general food items, and use of food additives. For alcoholic beverages, there is especially rampant violation of the standards for food additives. Violations such as excessive sorbic acid takes up the majority of cases. There are also many examples of non-compliance due to excessive use of methanol. Occasionally, there were differences between actual content and labels of items. With respect to fruit alcoholic beverages, there were rampant violations of standards on food additives such as preservatives, including sorbic acid, as well as antioxidants. Importers or exporters of fruit alcoholic beverages must pay special attention to compliance. In the case of beer, non-compliance involved excessive use of methanol. Alcoholic beverages tend to have lesser incidence of non-compliance.

Table 3.52. Examples of non-compliance for alcoholic beverages

Nation	Food product	Product type	Name	Reasons for non-compliance
Germany	Processed food	Germany	(WHITE I.C. (11.92%))	Ethanol 9.8v/v% detection (standard: indication 11.92v/v%)

Table 3.53. Types of alcoholic beverages

Liquor classification	Types
Alcohol	
Fermented liquors	Unrefined liquor, rice wine, clear strained rice liquor, beer, and fruit wine
Distilled liquors	Soju (distilled, diluted), Whisky, Brandy, general distilled liquor, and liqueur
Other liquors	

Types of licenses to sell alcoholic beverages

Traders must obtain a license for selling alcoholic beverages. They must provide personal information, location of sales, size of warehouse, types of alcoholic beverages to sell, methods of sales by type of alcoholic beverages. Applications for licenses along with the required documents are filed with the local office of the National Tax Service (NTS). Applications could be submitted through the national tax information and communication networks. Applicants for license for selling alcoholic beverages must comply with the requirements specified in the Enforcement Decree of *Liquor Tax Act*.

Enforcement Decree of the Liquor Tax Act

Website (in Korean):

http://likms.assembly.go.kr/law/jsp/BylView.jsp-LAW_ID=B2756&PROM_DT=20090204&PROM_NO=21295&BYL_KIND=별표&BYL_NO=5&BYL_SNO=0

Table 3.54. Types of business for alcoholic beverages

Type of liquor business	Business area
General wholesale	Wholesale of liquor from liquor manufacturer or someone who have directly imported foreign liquors (except alcohol)
Specified liquor wholesale	Wholesale of liquor from liquor manufacturer
Alcohol wholesale	
Import/export of liquor	Import/export of liquors
Mediation of liquor	Mediate import/export of liquors or trade in the country
Retail	

Table 3.55. Labeling items and standards for liquor

Labeling	Labeling standards
Name and site of manufacturer	The manufacture site may be substituted with address of the headquarters. In this case, the code of manufactured sites as reported to the Head of National Tax Service should be indicated on each packaging.
Type of liquor	
Norms	Alcohol contents
Volume	
Date of packing	Month__ Day__ Year__
Raw material of liquors and names of additives and the contents	Additives and their use to be shown are as set by the "Food Sanitation Law"
Trademark	

- In case of labeling not prescribed here, standards based on *Food Sanitation Act* shall be applied.

Table 3.56. Tax rates by type of alcoholic beverage

Types of alcoholic beverages	Tax rate	Comment
Fermented alcoholic beverage		
Raw rice wine	5%	Wine, wine, fruit alcoholic beverages
Medicinal wine, fruit alcoholic beverage	30%	
Refined rice wine	30%	
Beer	72%	
Distilled alcoholic beverage	72%	Vodka, brandy, cognac, tequila
Other alcoholic beverages	72%	

Table 3.57. Tax imposed on import of alcoholic beverages

	Tax price	Rate (%)	Comment
Customs duty	Taxation value (CIF value)	0-30	See customs tax rate
Liquor tax	Taxation value of customs duty + customs duty	5-72	See liquor tax rates
Education tax	Liquor tax amount X education tax rate	10	Liquor tax rate of 70% and lower
		30	Liquor tax rate above 70%
Value added tax	Taxation value of customs duty + customs duty + private consumption tax + liquor tax + education tax	10	

Box 3.10. Examples of tax calculation: import of alcoholic beverages

Example 1: **Red wine** (HSK2204211000)

CIF Busan, Korea US\$ 10,000 KRW1,000/US\$1

- Customs Duty (0%): $(US\$10,000 \times KRW1,000) \times 0\% = KRW(\text{ASEAN-Korea FTA})$
- Liquor Tax (30%) : $((US\$10,000 \times KRW1,000) \text{ Customs Duty (KRW)}) \times 30\% = KRW3,000,000$
- Education Tax (10%) : liquor Tax (KRW3,000,000) $\times 10\% = KRW 300,000$
- Value Added tax (10%) : $((US\$10,000 \times KRW1,000) + \text{Customs Duty (0\%)} + \text{Liquor Tax (30\%)} + \text{Education Tax(10\%)})$
 $= KRW10,000,000 + KRW0 + KRW3,000,000 + KRW300,000) \times 10\% = KRW1,600,000$

*** TOTAL TAX : KRW 4,900,000**

Example 2: **Beer** (HSK2203000000)

CIF KOREA PORT US\$ 10,000 (KRW1,000/US\$1,000)

- Customs Duty (30%): $(US\$10,000 \times KRW1,000) \times 30\% = KRW3,000,000$
- Liquor Tax (72%) : $((US\$10,000 \times KRW1,000) \text{ Customs Duty (KRW3,000,000)}) \times 72\% = KRW9,360,000$
- Education Tax (30%) : liquor Tax (KRW9,360,000) $\times 30\% = KRW2,808,000$
- Value Added tax (10%) : $((US\$10,000 \times KRW1,000) + \text{Customs Duty (30\%)} + \text{Liquor Tax (72\%)} + \text{Education Tax (30\%)})$
 $= KRW10,000,000 + KRW3,000,000 + KRW9,360,000 + KRW2,808,000) \times 10\% = KRW2,516,800$

*** TOTAL TAX : KRW17,684,800**

Example 3: **Scotch whisky** (HSK2208301000)

CIF KOREA PORT US\$ 10,000 KRW1,000/US\$1

- Customs Duty (20%): $(US\$10,000 \times KRW1,000) \times 30\% = KRW2,000,000$
- Liquor Tax (72%) : $((US\$5,000 \times KRW1,000) + \text{Customs Duty (KRW2,000,000)}) \times 72\% = KRW8,640,000$
- Education Tax (30%) : liquor Tax (KRW8,640,000) $\times 30\% = KRW2,592,000$
- Value Added tax (10%) : $((US\$10,000 \times KRW1,000) + \text{Customs Duty (20\%)} + \text{Liquor Tax (72\%)} + \text{Education Tax (30\%)})$
 $= KRW10,000 + KRW2,000,000 + KRW8,640,000 + KRW2,592,000) \times 10\% = KRW2,323,200$

*** TOTAL TAX : KRW 15,555,200**

Table 3.58. Tariff rates for major alcoholic beverages

HS CODE	Description	Tariff rate (%)	ASEAN-KOREAN FTA tariff rate (%)
2203000000	Beer made from malt	30	30
2204	Wine of fresh grapes, including fortified wines; grape must other than that of heading 20.09.		
2204100000	Sparkling wine	30	0
22042	Other wine		
220421	In containers holding 2ℓ or less		
2204211000	Red wine	30	0
2204212000	White wine	30	0
2204219000	Other	30	0
220429	Other		
2204291000	Red wine	30	0
2204292000	White wine	30	0
2204299000	Other	30	0
2204300000	Other grape must	30	0
2208	Undenatured ethyl alcohol of an alcoholic strength by volume of less than 80 % volume; spirits, liqueurs and other Sprituous beverages		
220820	Spirits obtained by distilling grape wine or grape marc		
2208201000	Cognac	30	15
2208209000	Other	30	15
220830	Whiskies		
2208301000	Scotch whisky	30	20
2208302000	Bourbon whisky	30	0
2208303000	Rye whisky	30	0
2208309000	Other	30	20
2208400000	Rum and other spirits obtained by distilling fermented sugarcane products	30	20
2208500000	Gin and geneva	30	20
2208600000	Vodka	30	20