



Seafood Inspection Program
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USA



To: All Seafood Exporters to the Republic of Korea

From: Timothy Hansen, Director, Seafood Inspection Program NOAA Fisheries

Subject: New Requirements for Certain Seafood Commodities Exported to the Republic of Korea (ROK) **UPDATE June 6, 2011**

Since 1995, the United States has been able to export cod heads to the Republic of Korea through a bilateral agreement without the need for certification or prior company listing. Recently the Republic of Korea decided to expand importation of products that they formerly identified as not being fit for human consumption. This letter is to inform United States Seafood exporters of new regulations regarding fish heads, entrails, roe, hard roe and the nidamental gland of squid promulgated by the Ministry of Food, Agriculture, Forestry and Fisheries (MFAFF) of the ROK and circulated to The World Trade Organization on March 23, 2009 (Notification G/SPS/N/KOR/320). This new requirement will go into effect on June 16, 2011.

The new regulation requires processing establishments in the United States that produce edible fish heads, intestines, roe, hard roe or the nidamental gland of squid, and request to export of those products to the ROK, to appear on a list to be submitted to the MFAFF by the June 16, 2011, effective date of the new regulation. Attachment 1 of the notification asks for the name of the product including the process type. This may include confidential business information which NOAA would be prevented by law from disclosing to MFAFF. This issue will be the subject of further negotiation with Korean officials. The other salient requirement, Attachment 2, is that every consignment of these commodities shipped to the ROK will need to have a sanitary certificate issued by the NOAA Seafood Inspection Program (SIP).

The SIP will submit the list as requested by the ROK for establishments and processors that appear on the FDA Approved fishery products vendors list. The SIP will issue product certification to all ROK approved shippers and inspect individual shipments based on the processor status with SIP. Specifically, processing facilities that are in the HACCP/QMP program will receive certification under current contract practices. All other processors will require a lot inspection for each shipment of fishery product prior to departure from the US.

The SIP will continue to update the issue as needed at the SIP homepage,
<http://www.seafood.nmfs.noaa.gov/>

