



Korea (South) - Certification Requirements

Certification Requirements

Live wild products (including lobsters) do not require a certificate.

Fresh/frozen products do not require a certificate, however, ROK does have a pre-registration requirement. For normal (non-by-product) fishery products: **Ministry of Food and Drug Safety: MFDS** requires mandatory pre-registration process for overseas manufacturing facilities via MFDS system (<https://impfood.mfds.go.kr/>) by either an importer or an exporter 7 days before the import declaration. .

The Republic of Korea (ROK) requires Export Health Certificates for frozen cod heads, tuna heads, southern hake heads, visceral by-products such as edible fish roe, Pollock entrails, hard roe and the nidamental gland of squid.

Normal inspection procedures apply to these products, e.g. lot inspection, in-plant inspection or a current HACCP QMP system. All frozen fish heads must be cut so the head with pectoral and ventral fins are attached and the frozen edible parts, e.g. meat from the neck, lower jaw and cheek, are included. Cod heads must be of U.S. origin, caught in the Pacific (*Gadus microcephalus*)

ROK also requires that U.S. exporters be on a list of approved facilities. As of June 30, 2016, facilities shipping fisheries by-products to ROK must be Approved

Establishments in the Seafood Inspection Program and must appear on the ROK Approved Shippers List. If you are interested in being placed on the ROK Approved Shippers List please contact Consumer Safety Officer HQ staff at Jenny.Stephenson@noaa.gov or 301-427-8307.



Other Information

Tolerances or Guidelines

- Cadmium:
 - 2.0 ppm - for molluscs
 - 1.0 ppm - for crustaceans, except swimming blue crab (*Portunus trituberculata*) with intestines
 - 5.0 ppm - swimming blue crab (*Portunus trituberculata*) with intestines
- Copper:
 - 60.0 ppm
- Zinc:
 - 40.0 ppm
- Lead:
 - 1.0 ppm - for crustaceans, except swimming blue crab (*Portunus trituberculata*) with intestines
 - 2.0 ppm - swimming blue crab (*Portunus trituberculata*) with intestines
 - 0.3 ppm - all other products
- Mercury:
 - 0.5 ppm - except for shark, tuna and grouper

Antibiotics are prohibited.

Food Additives Approved

- Redfish: Sustane Emulsion T
- Antioxidant composed of Butylated hydroxytoluene.

Further information can be obtained from the [Korean Food and Drug Administration](#).
