Korea (South) - Certification Requirements

Certification Requirements

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

Fresh/frozen products do not require a certificate.

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.

ROK also requires that U.S. exporters be on a list of approved facilities. Headquarters of the Seafood Inspection Program (SIP) has received an interim list from the US Food and Drug Administration of all seafood processors in good regulatory standing which will serve as our interim list until we are able to determine which firms actually export these products to ROK. This list has been submitted to the Korean Ministry of Food, Agriculture, Forestry and Fisheries (MIFAFF). However to date we have not received word as to its acceptability or procedures to modify the list (add or delete list members). Once this procedure is agreed upon between our two governments SIP will only provide certificates to those facilities. Until that time certificates will be issued to all requestors under the conditions described above.

Other Information

Tolerances or Guidelines
• Cadmium:
  o 2.0 ppm - for molluscs
  o 1.0 ppm - for crustaceans, except swimming blue crab (*Portunus trituberculata*) with intestines
  o 5.0 ppm - swimming blue crab (*Portunus trituberculata*) with intestines
• Copper:
  o 60.0 ppm
• Zinc:
  o 40.0 ppm
• Lead:
  o 1.0 ppm - for crustaceans, except swimming blue crab (*Portunus trituberculata*) with intestines
  o 2.0 ppm - swimming blue crab (*Portunus trituberculata*) with intestines
  o 0.3 ppm - all other products
• Mercury:
  o 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](https://www.kfds.go.kr/).