

**Article 4. Standards & Specifications
for General Processed Foods
Outside the scope of 'Standards &
Specifications
for Each Food Product (Article 5)'**

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General processed food other than those stated in 'Article 5. Standards & Specifications for Each Food Product' can be generally classified as follows. However, the food whose definition, manufacturing & processing standard, main raw material, shape, product name & usage etc. come under 'Article 5. Standards & Specifications for Each Food Product' and which is incongruent to its individual Standards & Specifications shall be excluded

1. Food type

- 1) Processed cereal product : Refers to the processed products of cereal as main material.
- 2) Processed bean product : Refers to the processed products of bean as main material.
- 3) Processed potato product : Refers to the processed products of potato as main material.
- 4) Processed starch product : Refers to the processed products of starch as main material.
- 5) Processed edible oil and fat product : Refers to the processed products of edible oil and fat (however, pressed sesame oil or perilla oil is excluded) as main material.
- 6) Processed sugar product : Refers to the processed products of sugar as main material.
- 7) Processed marine product : Refers to the processed products of marine product, to which food or food additive is added, as main material.
- 8) Other processed products : Refer to processed food, which is not included in 1) ~ 7).

2. Specifications

- 1) Appearance : Be suitable.
- 2) Foreign materials : Be suitable
- 3) Acid value : Not more than 3.0 (Limited to edible butterfat-processed products; for sesame powder and soy powder, not more than 4.0; for edible processed pupa or oil-treated foods, not more than 5.0)
- 4) Peroxide value : Not more than 60 (Limited to edible processed pupa or oil-treated foods)
- 5) Heavy metals (mg/kg) : Not more than 10 (Limited to edible butterfat-processed products or sugar processed products)
- 6) Coliforms : Negative (Limited to sterilized products)
- 7) The number of bacteria : Negative (Limited to sterilized products)

- 8) Tar color, synthetic preservatives, and antioxidants shall be tested if limits for such components are established at the Food Additives Code. This test item may be selectively applicable depending on the importance.