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Korea, Republic of

Wine

Testing Standards and Regulations

2000

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Report Highlights:
Imported wine is subject to Ministry of Health and Welfare/Food Quarantine inspection. A detailed inspection (chemical analysis test) on imported wine is carried out in accordance with the regulations and standards specified by the Korea Food Code and the Alcoholic Beverage Tax Law. This report contains useful information for US exporters interested in tapping the growing Korean wine market.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Seoul ATO [KS2], KS

ž All foods and beverages, including wine, are subject to Ministry of Health and Welfare/Food Quarantine inspection. There are two kinds of inspections: A detailed inspection (chemical analysis test) and visual inspection (eye/document inspection).

ž The first shipment is always subject to a detailed inspection which under Korean law should take a maximum of 10 working days (but in practice can take much longer). Subsequent shipments are subject to visual inspections which should take no more than 2 calendar days if the product is identical in label, product name, alcohol degree, vintage, and net weight (milliliter) of the first shipment. Importers are required to submit front (English label) and back labels (Korean language label) to food inspection authorities.

ž A detailed inspection (chemical analysis test) on imported wine is carried out in accordance with the Korea Food Code, a book that summarizes all standards and regulations on all food products. The Korea Food Code is revised and published annually by the Korea Food Industry Association based on the input from the Korean Food and Drug Administration (KFDA). In the food code, there is a separate part that describes specific standards and regulations on alcoholic beverage products in addition to the part of general standards and regulations for all food products. Even though there is no separate section for wine, wine is regulated by the 'Fruit wine' section in the alcoholic beverage product part. In addition to the Food Code, the Alcoholic Beverage Tax Law also contains some detailed standards and regulations on 'Fruit wine'.

ž Regulations and standards on 'Fruit wine' specified in the Korea Food Code and the Alcoholic Beverage Tax Law are summarized below.

1. Definition of Fruit Wine:
Fruit wine is made from fermenting and filtering of fruit or fruit juice. Fruit, sweetener and alcoholic beverage could be added during the fermentation process.

2. Manufacturing & Processing Standards of Fruit Wine:
A. Fully ripened fruit is crushed and pressed first and then fermented by adding yeast. Sugar could be added as necessary.
B. The fermented end product should be kept for a time for aging in order to obtain harmonized taste and flavor of fruit wine.

3. Composition Standards:
In a detailed inspection for imported wine, KFDA's testings are mainly focusing on items A, B, C, D and E below. Testings for other standards are rarely done only when there is a special food safety related issue.

A. Look and Feature: Liquid product with a characteristic color and flavor
B. Ethanol Content: There is no standard on ethanol content for fruit wine, including grape wine. However, the alcohol content of wine marked on the label should be within +/- 0.5 proof (1 proof = 1%(volume/volume) alcohol content) from the actual alcohol content measured from analysis.
C. Methanol Content: Should be below 1.0 mg/ml
D. Food Preservatives: Other than those designated below should not be detected from fruit wine.
-. Sorbic acid and Potassium sorbate : Below 0.2 g/Liter
-. Para-oxi-butylbenzoate : Below 0.05 g/Liter
E. Volume: Volume on the label should be within +/- 6 ml from the actually measured volume when the total volume of wine is 200ml or below, or within +/- 3% of total volume when the total volume is over 200 ml.

F. Food Additives that can be added to fruit wine:
-. Sweeteners: Sugar, Glucose, Fructose, Wheat-gluten, Molasses syrup, Maple syrup, Oligo sugar, Honey, Aspartame, Sorbitol, Stebioside
-. Acids: Lactic acid, Succinic acid, Acetic acid, Fumalic acid, Gluconic acid, Tartaric acid, Citric acid, Malic acid, Tannic acid
-. Seasonings: Amino acids, Glycerine, Dextrine, Hop, Minerals
-. Flavorants: Ester compounds, Aldehyde compounds, Fusel compounds
-. Colorants: Compounds allowed by the food sanitary law
G. Arsenide (As2O3): Below 0.3 mg/Kg
H. Heavy Metals: Below 10 mg/Kg
I. Food Poisoning Pathogens: Salmonella spp., Staphylococcus aureus, Vibrio paraphaemolyticus, Clostridium perfringens, Listeria monocytogenes, Escherichia coli O157:H7 - should not be detected
J. Agricultural Chemicals: The Korea Food Code does not have separate standards on the maximum residue level of agricultural chemicals in grape wine. However, grape wine should satisfy the standards set for its raw material, grape, listed below.
-. Acephate: Below 5.0 ppm
-. Azocyclotin: Below 0.2 ppm
-. Azinphos-methly: Below 1.0 ppm
-. Aldrin & Dieldrin: Below 0.01 ppm
-. Aldicarb: Below 0.05 ppm
-. Benalaxyl: Below 0.2 ppm
-. Bromopropylate: Below 5.0 ppm
-. BHC: Below 0.2 ppm
-. Cypermethrin: Below 0.5 ppm
-. Cyfluthrin: Below 1.0 ppm
-. Cyhalothrin: Below 1.0 ppm
-. Cyhexatin: Below 0.2 ppm
-. Chinomethionat: Below 0.1 ppm
-. Cabaryl: Below 0.5 ppm
-. Cabendazim: Below 1.0 ppm
-. Cartap: Below 1.0 ppm
-. Captafol: Below 5.0 ppm
-. Captan: Below 5.0 ppm
-. Clofentezine: Below 1.0 ppm
-. Chlorobenzilate: Below 1.0 ppm
-. Chlorothalonil: Below 5.0 ppm
-. Chlormequat: Below 1.0 ppm
-. Chlorpropham: Below 0.05 ppm
-. Chlorpyrifos: Below 1.0 ppm
-. Daminozide: Should not be detected
-. Diazinon: Below 0.1 ppm
-. Deltamethrin: Below 0.05 ppm
-. Dodine: Below 5.0 ppm
-. Dinocap: Below 0.1 ppm
-. DDT (including DDD & DDE): 0.2 ppm
-. Dimethoate: Below 1.0 ppm

-. Diuron: Below 1.0 ppm
-. Dithiocarbamates: Below 1.0 ppm
-. Dicofol: Below 1.0 ppm
-. Dichlorvos: Below 0.1 ppm
-. Dichlofluanid: Below 15.0 ppm
-. Dicloran: Below 10.0 ppm
-. Dichlobenil: Below 0.15 ppm
-. Difenoconazole: Below 1.0 ppm
-. Diflubenzuron: Below 1.0 ppm
-. 2,4-Dichlorophenoxyacetic acid: 0.5 ppm
-. Ethephon: Below 2.0 ppm
-. Ethiofencarb: Below 5.0 ppm
-. Ethion: Below 2.0 ppm
-. Ethoprophos: Below 0.02 ppm
-. Etrimfos: Below 0.2 ppm
-. Endosulfan: Below 1.0 ppm
-. Endrin: Below 0.01 ppm
-. EPN: Below 0.1 ppm
-. Fenarimol: Below 0.3 ppm
-. Fenamiphos: Below 0.1 ppm
-. Fenitrothion: Below 0.5 ppm
-. Fenvalerate: Below 1.0 ppm
-. Fenbutatin Oxide: Below 5.0 ppm
-. Fenthion: Below 0.2 ppm
-. Folpet: Below 5.0 ppm
-. Flusilazole: Below 0.5 ppm
-. Fluvalinate: Below 1.5 ppm
-. Flucythrinate: Below 2.0 ppm
-. Glufosinate: Below 0.3 ppm
-. Glyphosate: Below 0.2 ppm
-. Hexaconazole: Below 0.1 ppm
-. Imidacloprid: Below 1.0 ppm
-. Iprodione: Below 10.0 ppm
-. Myclobutanil: Below 2.0 ppm
-. Malathion: Below 2.0 ppm
-. Maleic hydrazide: Below 40.0 ppm
-. Mevinphos: Below 0.5 ppm
-. Methomyl: Below 1.0 ppm
-. Metalaxyl: Below 1.0 ppm
-. Methoxychlor: Below 14.0 ppm
-. Methidathion: Below 0.2 ppm
-. Methylbromide: Below 20.0 ppm
-. MCPB: Below 0.01 ppm
-. Napropamide: Below 0.1 ppm
-. Norflurazon: Below 0.1 ppm
-. Oxadixyl: Below 2.0 ppm

-. Oxamyl: Below 0.5 ppm
-. Oxyfluorfen: Below 0.05 ppm
-. Parathion: Below 0.3 ppm
-. Parathion-methyl: Below 0.2 ppm
-. Permethrin: Below 2.0 ppm
-. Phosalone: Below 5.0 ppm
-. Procymidone: Below 5.0 ppm
-. Propiconazole: Below 0.5 ppm
-. Pyrethrins: Below 1.0 ppm
-. Pirimicarb: Below 1.0 ppm
-. Sethoxydim: Below 1.0 ppm
-. Simazine: Below 0.25 ppm
-. Sulfur dioxide: Below 10.0 ppm
-. Thiometon: Below 0.5 ppm
-. Tetradifon: Below 2.0 ppm
-. Tralomethrin: Below 0.5 ppm
-. Triadimenol: Below 0.5 ppm
-. Trichlorfon: Below 0.5 ppm
-. Trifluralin: Below 0.05 ppm
-. Triflumizole: Below 2.0 ppm
-. Vinclozoline: Below 5.0 ppm

4. Analysis Methods:
The Korea Food Code designates specific testing method for each standard and regulation. For more detail on analysis methods, please contact ATO Seoul.

5. Further Information and Contacts
For further information on wine maket in Korea, please refer to Gain Report #KS0071, Wine Market Brief 2000 - Korea.

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