



# Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA  
NUTRIZIONE  
UFFICIO 2

Ministero della Salute  
DGISAN

0019687-P-12/05/2016

I.2.a.c.1



Regioni e  
Province Autonome di Trento e Bolzano  
Servizi Veterinari  
LORO SEDI

Associazioni di categoria

Loro sedi

Oggetto: Corea del Sud - Esportazioni di latte "Infant formula"

L'Ambasciata italiana a Seul ha comunicato le nuove procedure da adottare per l'esportazione verso la Corea del Sud di latte "Infant formula".

I prodotti che rientrano nella succitata categoria – *secondo la normativa coreana* – sono riportati nell'allegato 1) alla presente "Processing Standards and Ingredient Specifications for Livestock Products".

Alla luce di quanto sopra si chiede agli enti in indirizzo di voler informare gli operatori del settore e di comunicare allo scrivente Ministero le aziende che fossero interessate all'esportazione dei prodotti in oggetto.

Le Aziende interessate dovranno provvedere alla compilazione del modello di domanda di cui all'allegato 2) e relativa tabella 1), previa verifica da parte delle Autorità competenti circa il possesso dei requisiti dichiarati.

La documentazione dovrà essere inviata al seguente indirizzo di posta elettronica: [export.alimenti@sanita.it](mailto:export.alimenti@sanita.it) entro il 31 maggio 2016.

Nel rimanere a disposizione per qualsiasi ulteriore chiarimento, si porgono distinti saluti.

IL DIRETTORE GENERALE  
Dr Giuseppe Ruocco

GIGANTI

CARTA INTESTATA DITTA

ALLEGATO 2)

Nota Min Sal \_\_\_\_\_

Al Ministero della Salute  
Direzione Generale  
Per l'Igiene e la Sicurezza  
Alimenti e della Nutrizione  
D.G.I.S.A.N. - Ufficio 2

A.S.L. ....

Regione / Prov. Autonoma .....

RICHIESTA DI INSERIMENTO NELLA LISTA EXPORT VERSO LA COREA DEL SUD  
DI LATTE INFANT FORMULA

Il sottoscritto ....., rappresentante della Ditta ..... numero  
di riconoscimento CE IT..... con sede legale a ..... ( ) in via  
..... n° ....., con la presente dichiara di volere che il proprio stabilimento sito a  
..... ( ) in via ..... n° .... venga inserito nella lista degli  
impianti da autorizzare all'export di latte infant formula verso la Corea del Sud

Si allega alla presente

TABELLA 1)

Luogo e data

Il rappresentante della Ditta

.....

TABELLA 1)

Approval N°	Ragione sociale	Indirizzo stabilimento	Provincia	Regione	Tipologie di prodotto (*)	Aut. Prod ex D.lgs n. 11/92
CE IT xx xxx						

(\*) Secondo la categorizzazione coreana di cui all'allegato 1) lettera R

- Powdered infant formula: A powdered substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk contains not less than 60% milk ingredients (ingredients other than water contained in the milk).
- Liquid infant formula: A liquid substitute for human milk that uses raw milk or milk products as main ingredient and is manufactured by processing it similarly to the ingredients of human milk. Contains not less than 9.0% of milk ingredients.
- Powderd follow-up formula: A powdery product made for infants and young children from the age of more than 6 months, and contains not less than 60% of milk ingredients.
- Liquid follow-up formula: A liquid product made for infants and young children from the age of more than 6 months, and contains not less than 9.0% of milk ingredients.
- Other powdered formula: A powdered substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk, and contains not less than 60% of milk ingredients, which is not included in powdered infant formula and powdered follow-up formula.
- Other liquid formula: A liquid substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk, and contains not less than 9.0% of milk ingredients, which is not included in liquid formula and liquid follow-up formula.

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Processing Standards and Ingredient Specifications  
for Livestock Products

MFDS Notice No. 2015-94 (Revision: 12/16/2015)

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### Standards and Specifications for Individual Livestock Product Categories

#### 1. Milk Products

Milk products refer to products made by using raw milk or milk products as the main ingredient and include: Milks, Low-fat milks, Non-fat milks, Hydrolyzed lactose milks, Processed milks, Goat milk, Fermented milks, Butter milks, Condensed milks, Milk creams, Butters, Cheeses, Milk powders, Wheys, Lactose, Hydrolyzed milk protein products, Infant formulas, Ice creams, Ice cream powders, Ice cream mixes, etc.

#### A. Milks

##### (1) Definition

Milks refer to the products made through pasteurizing or sterilizing of raw milk or raw milk fortified with vitamins or minerals; aseptically adding lactic acid bacteria, vitamins, minerals to pasteurized or sterilized raw milk or vitamin- or mineral-fortified raw milk; or pasteurizing or sterilizing a product restored from the dairy product that contains similar ingredients as the raw milk.

##### (2) Types of products

(A) Milk: Pasteurized or sterilized milk (100% raw milk).

(B) Fortified milk: Refers to milk fortified with vitamins or minerals (100% raw milk, excluding fortifying agent).

(C) Restored milk: Product restored from milk products so that the ingredients are similar to raw milk and pasteurized or sterilized (with ingredient specifications that are identical to those of a whole milk powder) and has more than 11% of milk solids.

(D) Lactic acid bacteria-added milk: Milk that lactic acid bacteria are added into (100% raw milk, but lactic acid is excluded).

#### B. Low-fat milks

##### (1) Definition

Low-fat milks refer to raw milk from which milk fat is partially removed, low-fat milk that is fortified with vitamins or minerals followed by pasteurization or sterilization, pasteurized or

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sterilized low-fat milk, aseptically added with lactic acid bacteria, vitamins, and minerals, or a pasteurized or sterilized low-fat product restored from milk products.

### (2) Types of products

(A) Low-fat milk: Pasteurized or sterilized raw milk whose milk fat content is adjusted between 0.6 ~ 2.6% (100% raw milk).

(B) Restored low-fat milk: Product restored from milk products in a form similar to the low-fat milk and includes not less than 8% of milk solids-not-fat (same specification as the powdered skim milk).

(C) Fortified low-fat milk: Low-fat milk fortified with vitamins or minerals (100% raw milk, excluding fortifying agent).

(D) Restored fortified low-fat milk: Product restored from milk products to a form similar to low-fat milk and fortified with vitamins or minerals including not less than 8% of milk solids-not-fat (same specification as the powdered skim milk).

(E) Lactic acid bacteria-added low-fat milk: Low-fat milk added with lactic acid bacteria. (100% raw milk, excluding added lactic acid bacteria).

## C. Non-fat milks

### (1) Definition

Non-fat milks refer to raw milk or low-fat milk from which milk fat is adjusted to be no higher than 0.5%, such non-fat milk fortified with vitamins or minerals followed by pasteurization or sterilization, pasteurized or sterilized non-fat milk, aseptically added with lactic acid bacteria, vitamins, and minerals, or pasteurized or sterilized non-fat product restored from milk products.

### (2) Types of products

(A) Non-fat milk: Pasteurized or sterilized raw milk whose milk fat content is adjusted to 0.5% or less (100% raw milk).

(B) Restored non-fat milk: Product restored from milk products to be in a form similar to non-fat milk and includes not less than 8% of milk solids-not-fat (same specification as the powdered skim milk).

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(C) Fortified non-fat milk: Non-fat milk fortified with vitamins or minerals (100% raw milk, excluding fortifying agent).

(D) Restored fortified non-fat milk: Product restored from milk products to be in a similar form as non-fat milk and fortified with vitamins or minerals including no less than 8% of non-fat milk solids (same specification as the powdered skim milk).

(E) Lactic acid bacteria-added non-fat milk: Non-fat milk added with lactic acid bacteria (100% raw milk, excluding added lactic acid bacteria).

### D. Hydrolyzed lactose milks

#### (1) Definition

Hydrolyzed lactose milks refer to raw milk, milk, low-fat milk or non-fat milk, from which lactose is hydrolyzed with a lactose hydrolyzing enzyme or physically removed, or such hydrolyzed lactose milk that is fortified with vitamins and minerals followed by pasteurization or sterilization. (Raw milk, milk, low-fat milk, or non-fat milk 100%).

#### (2) Types of products

(A) Hydrolyzed lactose milk: Pasteurized or sterilized raw milk in which lactose is hydrolyzed or removed and fortified with vitamins and minerals.

(B) Low-fat hydrolyzed lactose milk: Pasteurized or sterilized raw milk or low-fat milk, from which lactose is dissolved or removed so that the milk fat is adjusted between 0.6% and 2.6%, or such low-fat hydrolyzed lactose milk supplemented with vitamins and minerals.

(C) Non-fat hydrolyzed milk: Pasteurized or sterilized raw milk, milk, low-fat milk, or skimmed milk, from which lactose is dissolved or removed so that the milk fat is adjusted to 0.5% or less, or such lactose-deficient skim milk supplemented with vitamins and minerals.

### E. Processed milks

#### (1) Definition

Processed milks refer to products that use raw milk or a dairy product as the main ingredient, and are made by adding other food or food additives to the main ingredient followed by pasteurization or sterilization, or by adding food or food additives aseptically after



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pasteurization or sterilization. They contain not less than 4% of milk solids-not-fat (same specification as skim milk powder).

### (2) Types of products

(A) Processed milk: Product that uses raw milk or a dairy product as the main ingredient, and is made by adding other foods or food additives to the main ingredient followed by pasteurization or sterilization, or by adding food or food additives aseptically after pasteurization or sterilization. .

(B) Low-fat processed milk: Product that uses raw milk or a dairy product as the main ingredient, and is made by adding other foods or food additives to the main ingredient followed by pasteurization or sterilization, or by adding food or food additives aseptically after pasteurization or sterilization. They contain 0.6 ~ 2.6% of crude fat.

(C) Skimmed processed milk: Product that uses raw milk or a dairy product as the main ingredient, and is made by adding other foods or food additives to the main ingredient followed by pasteurization or sterilization, or by adding food or food additives aseptically after pasteurization or sterilization. They contain no greater than 0.5% of crude fat.

(D) Milk beverage: Beverages containing no less than 4% of non-fat milk solid and not classified as other milk products.

## F. Goat milk

### (1) Definition

Goat milk refers to pasteurized or sterilized raw milk obtained from goats (goat milk 100%).

## G. Fermented milk

### (1) Definition

Fermented milks refer to raw milk or milk products fermented with lactic acid bacteria or yeast, or such fermented milks to which other foods or food additives are hygienically added.

### (2) Types of products

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(A) Fermented milk: Fermented raw milk or milk products, or such fermented milk to which other foods or food additives are added through hygienic means, with not less than 3% of milk solids-not-fat.

(B) Thickened fermented milk: Fermented raw milk or milk products, or such fermented milk to which other foods or food additives are added through hygienic means, with not less than 8% of milk solids-not-fat in forms of powder or liquid.

(C) Creamy fermented milk: Fermented raw milk or milk products, or such creamy fermented milk to which other foods or food additives are added through hygienic means, with not less than 3% of milk solids-not-fat and not less than 8% of milk fat.

(D) Thickened creamy fermented milk: Fermented raw milk or milk products, or such thickened creamy fermented milk to which other foods or food additives are added through hygienic means, with not less than 8% of non-fat milk solids and not less than 8% of milk fat.

(E) Fermented butter milk: Fermented butter milk with not less than 8% of milk solids-not-fat.

(F) Fermented milk powder: Fermented raw milk or milk products, or such fermented milk powder to which other foods or additives are added through hygienic means, with not less than 85% of powdered milk solids.

## H. Buttermilks

### (1) Definition

Buttermilks refer to products made by pasteurizing or sterilizing the remains that are left after butter is manufactured from milk cream, or such buttermilk made into a powder form (raw buttermilk 100%).

### (2) Types of products

(A) Buttermilk: A product made by pasteurizing or sterilizing the remains that are left after butter is manufactured from milk cream.

(B) Powdered buttermilk: A product made by pasteurizing or sterilizing the remains that are left after butter is manufactured from milk cream and putting it in a powder form.

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### I. Concentrated milks

#### (1) Definition

Concentrated milks refer to products made by concentrating raw milk, milk, low-fat milk, or non-fat milk alone or to which other foods or food additives are added.

#### (2) Types of products

(A) Concentrated milk: A product made by concentrating pure raw milk.

(B) Concentrated skim milk: A product made by concentrating raw milk whose milk fat content is adjusted no greater than 0.5%.

(C) Sweetened condensed milk: A product made by concentrating raw milk that is added with saccharides.

(D) Sweetened condensed skim milk: A product made by concentrating raw milk after adjusting milk fat to no greater than 0.5% and adding saccharides.

(E) Processed condensed milk: A product made by adding foods or food additives to raw milk, milks, low-fat milks, or non-fat milks and concentrating.

### J. Milk creams

#### (1) Definition

Milk creams refer to products made by pasteurizing or sterilizing the milk fat isolated from raw milk or milks, products made by pasteurizing or sterilizing such milk cream added with foods and food additives, etc., or products made by changing previously described milk creams product into a powder form.

#### (2) Types of products

(A) Milk cream: Milk fat isolated from raw milk or milks, with not less than 30% of milk fat.

(B) Processed milk cream: Product made by processing the milk cream added with other foods or food additives, with not less than 18% of milk fat.

(C) Powdered milk cream: Product made by changing the milk cream added with other foods or food additives into a powder form, with not less than 50% of milk fat.

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### **K. Butters**

#### (1) Definition

Butters refer to products made by separating or fermenting milk fat obtained from raw milk or milks and stirring and processing it as is, or processing it with other foods or food additives, etc. added

#### (2) Types of products

(A) Butter: A product made by separating or fermenting milk fat obtained from raw milk or milks and stirring and processing it with a weak pressure as is, and contains no less than 80% of milk fat.

(B) Processed butter: A product made by separating or fermenting milk fat obtained from raw milk or milks and stirring and processing it with a weak pressure as is, or processing it with foods or other food additives added. It contains no less than 30% of milk fat (However, the amount of milk fat shall be no less than 50% in terms of the weight ratio of the fat content of the product).

(C) Butter oil: A product made by removing almost everything besides the milk fat such as water and non-fat milk solids from butters or milk creams.

### **L. Natural cheese**

#### (1) Definition

Natural cheese refers to products made by coagulating raw milk or milk products through the action of lactic acid bacteria, protein coagulating enzymes, organic acids, etc., and by draining the whey.

#### (2) Types of products

(A) Hard cheese

(B) Semi-hard cheese

(C) Soft cheese

(D) Fresh cheese

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### M. Processed cheese

#### (1) Definition

Processed cheese refers a product manufactured from natural cheese as main ingredients to which other foods or food additives are added followed by process of melting and emulsifying, or a product that do not belong to natural cheese and have not less than 50% of the milk solids that originates from natural cheese in the total of milk solids.

#### (2) Types of products

- (A) Hard processed cheese
- (B) Semi-hard processed cheese
- (C) Combined processed cheese
- (D) Soft processed cheese

### N. Milk powders

#### (1) Definition

Milk powders refer to the products that use raw milk or skim milk as main ingredients to which other foods or food additives, etc. are added followed by process to convert the product into dry powder form.

#### (2) Types of products

- (A) Whole milk powder: A product made by removing water from raw milk to turn it into a powder form (100% raw milk).
- (B) Skim milk powder: A product made by removing water from skim milk to turn it into a powder form (skim milk 100%).
- (C) Sweetened milk powder: A product made by changing the raw milk (100%) added with saccharide (sugar, glucose, fructose, and oligosaccharide) into a powder.
- (D) Mixed milk powder: A product made by adding food or food additives such as grains, grain products, cocoa products, whey, and whey powder to raw milk, whole milk powder, skim milk, or skim milk powder and processing to convert the product into dry powder form, with not less than 50% of raw milk, whole milk powder, skim milk, or skim milk powder (as milk solids).

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### **O. Wheys**

#### (1) Definition

Wheys refer to products made by fermenting raw milk, milk, or low-fat milk with lactic bacterium or by adding enzymes or acids to raw milk, milk, or low-fat milk, followed by process of pasteurizing/sterilizing or concentrating or converting into dry powder form (Raw whey 100%).

#### (2) Types of products

(A) Whey: A product made by pasteurizing raw whey.

(B) Concentrated whey: A product made by concentrating raw whey.

(C) Whey powder: A powdered product made by removing almost all water content from raw whey.

(D) Whey protein powder: A powdered product made by removing lactose, minerals, and almost all water from raw whey.

### **P. Lactose**

#### (1) Definition

Lactose refers to a product made from powdering carbohydrates separated from skim milk or whey. (Raw milk or milk product 100%).

### **Q. Hydrolyzed milk protein products**

#### (1) Definition

Hydrolyzed milk protein products refer to those made by hydrolyzing the milk protein with enzyme or acid and processing it suitably for human consumption or those made by mixing such hydrolyzed milk protein with other food or food additives.

#### (2) Types of products

(A) Hydrolyzed Milk protein: A product made by hydrolyzing and processing milk protein in a form that is suitable for eating. It refers to 100% hydrolyzed milk protein.

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(B) Hydrolyzed milk protein product: A product that is made with hydrolyzed milk protein as main ingredient and is manufactured for the purpose of being used in the milk products.

### **R. Infant formulas**

#### (1) Definition

Infant formulas refer to products that use raw milk and milk products as main ingredients to which minerals, vitamins, or other nutrients necessary for the development and growth of infants or young children and processing it similarly to the breast milk.

#### (2) Types of products

(A) Powdered infant formula: A powdered substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk contains not less than 60% milk ingredients (ingredients other than water contained in the milk).

(B) Liquid infant formula: A liquid substitute for human milk that uses raw milk or milk products as main ingredient and is manufactured by processing it similarly to the ingredients of human milk. Contains not less than 9.0% of milk ingredients.

(C) Powderd follow-up formula: A powdery product made for infants and young children from the age of more than 6 months, and contains not less than 60% of milk ingredients.

(D) Liquid follow-up formula: A liquid product made for infants and young children from the age of more than 6 months, and contains not less than 9.0% of milk ingredients.

(E) Other powdered formula: A powdered substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk, and contains not less than 60% of milk ingredients, which is not included in powdered infant formula and powdered follow-up formula.

(F) Other liquid formula: A liquid substitute for human milk that uses raw milk or milk products as main ingredients and is manufactured by processing it similarly to the ingredients of human milk, and contains not less than 9.0% of milk ingredients, which is not included in liquid formula and liquid follow-up formula.

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### S. Ice creams

#### (1) Definition

Ice creams refer to products that use raw milk and milk products as main ingredients to which other food or food additives, etc. are added followed by process of freezing or hardening. Lactic acid bacteria containing products refer to ice creams which are marked as containing lactic acid bacteria (including lactobacillus, lactococcus and bifidobacteria or fermented milk.

#### (2) Types of products

(A) Ice cream: Ice cream containing not less than 6% of milk fat (fat attained from milk, same for below) and not less than 16% of milk solids (combination of milk fat and milk solids-not-fat).

(B) Ice milk: Ice cream containing not less than 2% of milk fat and no less than 7% of milk solids.

(C) Sherbet: Ice cream containing not less than 2% of milk solids-not-fat.

(D) Low-fat ice cream: Ice cream containing not less than 2% of crude fat and not less than 10% of milk solids-not-fat.

(E) Non-milk fat ice cream: Ice cream containing not less than 5% of crude fat and not less than 5% of milk solids-not-fat.

### T. Ice cream powders

#### (1) Definition

Ice cream powders refer to the products that use raw milk, milk products, etc. as main ingredients to which other food, food additives, etc. are added, followed by process to convert the product into dry powder form, to which water can be added and frozen to make ice cream.

#### (2) Types of products

(A) Ice cream powder: Ice cream powder containing not less than 18% of milk fat (attained from milk, the same for below) and 48% of milk solids (a combination of milk fat and milk solids-not-fat).

(B) Ice milk powder: Ice cream powder containing not less than 6% of milk fat and not less than 21% of milk solids.

(C) Sherbet powder: Ice cream powder containing not less than 6% of milk solids-not-fat.



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(D) Non-milk fat ice cream powder: Ice cream containing not less than 15% of crude fat and not less than 15% of milk solids-not-fat.

### U. Ice cream mixes

#### (1) Definition

Ice cream mixes refer to products in a liquid state, that use raw milk, milk products, etc. as main ingredients to which other food, food additives, etc. are added and sterilized, which then can be frozen to make ice cream.

#### (2) Types of products

(A) Ice cream mix: Ice cream mix containing not less than 6% of milk fat (attained from milk, the same for below) and not less than 16% of milk solids (combination of milk fat and milk solids-non-fat).

(B) Ice milk mix: Ice cream mix containing not less than 2% of milk fat and not less than 7% of milk solids.

(C) Sherbet mix: Ice cream mix containing not less than 2% of milk solids-non-fat.

(D) Low-fat ice cream mix: Ice cream mix containing not more than 2% of crude fat and not less than 10% of milk solids-non-fat.

(E) Non-milk fat ice cream mix: Ice cream mix containing not less than 5% of crude fat and not less than 5% of milk solids-non-fat.

## 2. Meat Products and Packaged Meats

Processed meat products refer processed products that use meat or processed meat as ingredients such as hams, sausages, bacon, dried stored meat, seasoned meats, ground meat products, processed rib product, meat extract product, beef tallow and pork tallow, etc.

### A. Hams

#### (1) Definition

Hams refer to processed products made from cuts of meat that are cut and cured, followed by either maturing and drying, smoking or heat treatment, or products made from pieces of meat

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to which other foods or food additives are added, followed by either maturing and drying, smoking or heat treatment.

### (2) Types of products

(A) Ham: Processed products made from cuts of meat that are cut and cured, followed by either maturing and drying, smoking or heat treatment (including products with bones or skin).

(B) Raw ham: Processed products made from cured cuts of meat or to which food additives are added, followed by either maturing and drying, or smoking at low temperature. (including products with bones and skin).

(C) Pressed ham: Processed products made from cured pieces of meat or to which food additives are added, followed by either maturing and drying, smoking or heat treatment. (containing not less than 85% of meat and not more than 5% of starch)

(D) Mixed pressed ham: Processed products made from cured pieces of meat or to which remnants or those mixed with fish meat remnants (not more than 10% of meat); by ripening, drying, or smoking these cured meat remnants added with other food or food additives; or heat treatment (containing not less than 75% of meat and not more than 8% of starch).

## B. Sausages

### (1) Definition

Sausages refer to products made by grinding or binding meat with or without curing; or after adding other food or food additives, made by fermenting and maturing it at a low temperature, or by smoking or heating it (containing no less than 70% of meat and no more than 10% of starch).

### (2) Types of products

(A) Sausage: A product made by maturing and drying the meat, or smoking and heating the meat after adding other food or food additives (including products that contain eggs for less than 10% of the total meat content).

(B) Fermented sausage: A product made by adding other foods or food additives to the meat and fermenting it with or without smoking it, followed by maturing and drying at a low temperature.

(C) Mixed sausage: A product made by grinding or binding meat with or without curing, which subsequently is added with other foods or food additives followed by maturing and drying, or

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smoking and heating (including products containing eggs or fish meat that account for less than 20% of the total meat content).

### C. Bacon

#### (1) Definition

Bacon refers to products made by dressing and curing, and then smoking or heating the abdominal parts (bacon) or other specific parts (sirloin, shaller meat) of the pork.

### D. Dry stored meat

#### (1) Definition

Dry stored meats refer to the products that are made by drying or thermally processing the meat by itself or by adding foods or food additives, with no more than 55% of water (and with no less than 85% of meat content).

### E. Seasoned meats

#### (1) Definition

Seasoned meats refer to the meats added with other foods or food additives for seasoning and then thermally processed, or the intestines of a pork or lam, etc., that are salted with salt or salty solvents so that meat or processed meat products can be packed.

#### (2) Types of products

(A) Seasoned meat: A product (not less than 60% of meat content) made by seasoning the meat by adding other foods or food additives e.

(B) Heated seasoned meat: A meat product that is made by heating the meat by itself or with other foods or food additives added, or by seasoning and heating the meat added with other food or food additives (not less than 60% of meat contents).

(C) Natural casing: Livestock intestines that are processed in a way that they can be packed with meat or meat products after being salted with salt or salt solvents.

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### **F. Ground meat product**

#### (1) Definition

Ground meat products refer to products such as hamburger patties, meat balls, cutlets, etc., that are made by grinding or cutting the meat (excluding intestines) and adding other foods or food additives to it, which is formed into a shape; frozen and cut to be refrigerated or frozen; or smoked, heated, or fried (with no less than 50% of meat contents).

### **G. Processed rib product**

#### (1) Definition

Rib products refer to the products made with rib cuts with bone, by adding other foods or food additives to it for seasoning which subsequently is smoked or heated.

### **H. Meat extract products**

#### (1) Definition

Meat extracted products refer to products which, using meat as its ingredient, is processed by methods like extraction after adding other foods or food additives to raw material extracted water, raw material extracted meat, meat, or simple meat extracted products that are extracted with water. Types of products

(A) Simple meat extracted products: A simple mixed product made by extracting single ingredient or mixed ingredients with water and then mixing them (ingredient extract 100%).

(B) Meat extracted products: Meat or meat-extracted product to which other food or food additives are added and subsequently processed with a method like extraction, etc..

(C) Meat extracted and processed meat: A raw material extracted meat that is extracted from a singular raw material or compound raw material with water.

### **I. Beef tallow**

#### (1) Definition

Beef tallow refers to the grease obtained from the adipose tissues of cattle and processed for human consumption.

## Non-official

### (2) Types of products

(A) Raw beef tallow: Raw material of beef tallow which is made by processing and eluting raw fat (adipose tissues of cattle that are used as the raw material of raw tallow).

(B) Beef tallow: A product obtained by processing the raw beef tallow appropriately for human consumption.

## J. Pork tallow

### (1) Definition

Pork tallow refers to grease obtained from the adipose tissues of swine and processed for human consumption.

### (2) Types of products

(A) Raw pork tallow: Raw material of pork tallow which is made by processing and eluting raw fat (adipose tissues of swine that are used as the raw material of raw tallow).

(B) Pork tallow: A product obtained by processing the raw tallow appropriately for human consumption

## K. Packaged meats

### (1) Definition

With the intent of sale, packaged meats refer to products made by refrigerating or freezing after cutting (including cutting into pieces or grinding) without addition of chemical synthetic materials or other foods (100% of meat content).

## 3. Egg Products

### (1) Definition

Egg products refer to those made by adding food or food additives to eggs, the contents of eggs, or egg products, or by processing eggs by separating, drying, freezing, heating, fermenting, maturing, or processing the ingredients, including whole egg liquid, liquid yolk, liquid white, whole egg powder, yolk powder, egg white powder, and heat-formed products, salted egg, and pidan.

## Non-official

### (2) Types of products

(A) **Whole egg liquid:** The entire contents of an egg or such contents added with table salt, saccharide, etc., or such egg contents in a frozen state (no less than 80% of egg contents).

(B) **Liquid yolk:** Yolk of an egg, yolk added with table salt, saccharide, etc., or such yolk in a frozen state (no less than 80% of egg contents).

(C) **Liquid white:** White of an egg, white added with table salt, saccharide, etc., or such liquid white in a frozen state (no less than 80% of egg contents).

(D) **Whole egg powder:** Powdered entire contents of an egg (no less than 90% of egg contents).

(E) **Yolk powder:** Powdered yolk of an egg (no less than 90% of egg contents).

(F) **Egg white powder:** Powdered white of an egg (no less than 80% of egg contents).

(G) **Heat-formed products:** Egg products formed through heat treatment processes such as heating, pasteurization, etc., at a temperature higher than the congealing temperature of eggs (no less than 30% of egg contents).

(H) **Salted egg:** Egg products made by boiling and cooking or processing it as is or unshelled by adding other foods or food additives (no less than 50% of egg contents).

(I) **Pidan:** Egg products made by making the seasonings, spices, etc., infiltrate into eggs from outside the eggshells and ripening it to give eggs a peculiar taste and hard texture (no less than 90% of egg contents).

