

Approval Status of Irradiation Standards for Food in the Korean Food Code

Approved Items	Approved doses (kGy, max)	Purpose	Approved Date
Potato, onion, garlic	0.15	Inhibiting germination	Oct. 16, 1987
Chestnut	0.25	Inhibiting germination	
Fresh mushroom and dried mushroom	1	Delaying maturation	
Dried edible meat and powdered fish and shellfish as ingredients for processed food	7	Pasteurization/killing insects	Dec. 14, 1991
Soybean paste, red pepper paste, soybean sauce powder	7	Pasteurization/killing insects	
Starch as an ingredient for a seasoning product	5	Pasteurization/killing insects	
Dried vegetables as ingredients for processed food	7	Pasteurization/killing insects	
Dried spices and their preparations	10	Pasteurization/killing insects	May 19, 1995
Yeast and enzyme products	7	Pasteurization/killing insects	
Aloe powder	7	Pasteurization/killing insects	
Ginseng (including steamed ginseng) products	7	Pasteurization/killing insects	
Patient food requiring secondary pasteurization	10	Pasteurization	
Egg powder	5	Pasteurization	
Grains, beans, and their powder as ingredients for processed food	5	Pasteurization/killing insects	May 24, 2004
Seaweeds	7	Pasteurization/killing insects	
Composite seasoning products	10	Pasteurization	
Sauces	10	Pasteurization/killing insects	
Powder tea	10	Pasteurization/killing insects	
Steeping tea	10	Pasteurization/killing insects	

* The irradiation source and type permitted in Korea is gamma rays of ⁶⁰Co. The Food Code based on Article 7 of the Food Sanitation Act stipulates that irradiation shall be done only for the purpose of inhibiting germination of foods, destroying insects, pasteurizing and controlling the speed of maturation within doses approved for food products.