

Import requirements for dairy products (ice cream)

☐ Dairy products (ice cream) may be imported after going through the following import requirements (heat treatment)

Category	Details
Import Requirements	<ul style="list-style-type: none"> ■ If the milk has a pH less than 7.0, it is heated at a minimum temperature of 72°C for at least 15 seconds (high temperature – short time pasteurization, HTST) ● If the milk has a pH of 7.0 or greater, HTST applied twice ● Heated at a minimum temperature of 132°C for at least 1 second (ultra-high temperature, UHT) ● Provided that ice cream products contain eggs (yolk), certify that they are heat-treated at a minimum temperature of 68.5°C for at least 30 minutes
Verification Methods	<p>Goods must be certified by at least one of the followings:</p> <ul style="list-style-type: none"> ● A certificate of quarantine issued by the veterinary quarantine authorities of the exporting country (or producing country) ● Heat treatment certificate (or processing document) approved or issued by the exporting government (including local government) ● For processed dairy products, a heat treatment certificate (or processing document) attested by the producer in the exporting country. ● Provided that ice cream products contain eggs (yolk), only a quarantine certificate is accepted

○ Please be noted that aside from the import quarantine requirements by the Ministry of Agriculture, Food and Rural Affairs of Korea, food products are also subject to sanitation assessment by the Ministry of Food and Drug Safety (MFDS).