

**GENERAL AGREEMENT
ON TARIFFS AND TRADE**

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KOREA - STANDARDS FOR FROZEN SAUSAGE

Communication from the United States

The following communication, dated 28 April 1994, has been received from the Office of the United States Trade Representative in Geneva, with the request that the matter be inscribed on the Agenda of the Council meeting on 10 May.

Since mid-February, the Republic of Korea has refused to allow the entry of US sausage (hot dogs, bologna, salami, etc.). For the past four years, this product was allowed to enter under the Korean Food Code category for non heat-treated frozen sausage, which allows for a 90-day shelf life. In February, the government suddenly and without advance notification reclassified the product into the category for heat-treated chilled sausage, which has a 30-day shelf life. In the view of the US Government, this action is not consistent with science and common sense. Both freezing and heat-treating are preservation methods which extend the shelf life of a product. No health or safety issue has been identified to support the sudden change in classification and shelf life. US authorities have already provided Korean authorities with scientific and regulatory information that support a shelf life for heat-treated frozen sausage of about one year. Technical consultations continue on this issue.

In view of the substantial commercial losses, the Government of the United States seeks to bring this matter to the attention of other GATT contracting parties.