



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING DIOXINS IN WILD FISH

Issued as Addendum to Sanitary Certificate no.:

One of the tasks of the Norwegian Food Safety Authority is to guarantee the wholesomeness and good quality of fish and fishery products exported from Norway.

To this end, chemical, physical, microbiological and sensory analyses are performed.

The contract laboratories are employed for special analyses, including the determination of dioxins in fish. The following results were found for fish of commercial value, values are in picograms toxic equivalents (TE) per gram fish fillet:

Dioxins 0.1-2.3

For shrimps as a lean species, values are expected to be found in the lower end of this range.

These values are very low and close to the limit of detection of the analytical method. The tolerable weekly intake of dioxins has been set to 2100 pictograms for an adult with average body weight of 60 kilograms by the Nordic expert group.

Norwegian Food Safety Authority

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector