NORWAY

SANITARY CERTIFICATE

for krill meal intended for animal consumption derived from *Euphausia Superba*

Reference number:

Country of dispatch:	NORWAY
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE
Phone: + 47 22 40 00 00	Facsimile: + 47 23 21 68 01 E-mail: postmottak@mattilsynet.no

l. Identification of krill meal

Product description:	Nature of packaging:	No. of packages:	Net weight (kg):

II. Origin of krill meal

Address(es) and approval number(s) of preparation or processing establishment:

Name and address of consignor:

III. Destination of krill meal

The product is to be dispatched from:
(Place of dispatch)

to:
(Country and place of destination)

by the following means of transport:

Name of consignee and address at place of destination:

Container No.:

Seal No.:

IV. Attestation

The undersigned official inspector hereby certifies that the krill meal described above contains exclusively non-mammalian, non ruminant and non-avian protein derived from low-risk material and:

a) was produced in such a way that it has been subject to a treatment throughout its substance, in order to meet the standards as described under b;
b) was examined by random sampling from each processed batch taken during storage at the processing plant, that complies with the following standards[1]:
   Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0
   Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10^2 in 1 g;
c) only contains ingredient(s) derived from krill (*Euphausia superba*) , caught in the open sea in Antarctic area CCAML 48;
d) was not processed in a plant processing proteins of ruminant animals;
e) the end product was examined prior to dispatch by random sampling and found to comply with the following standards[1];
   Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0;
f) the end product was packaged in new packing material or in the case of dispatch as bulk transport: container or any other means of transport was thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use;
g) the end product was stored in enclosed storages;
h) the end product has undergone all precautions to avoid recontamination with pathogenic agents after the treatment.

Done at (Place) on (Date)

Stamp[2]

(Signature[2] of official inspector) (Name and qualifications in capitals)

[1] where
n = number of units comprising the sample;
c = number and sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or ess;
m = threshold value for the number of bacteria; the result is considered satisfactorily if the number of bacteria in all sample units does not exceed m;
M = maximum value for the number of bacteria; the result is considered unsatisfactorily if the number of bacteria in one or more sample units is M or more.
[2] The signature and the stamp must be in a colour different to that of the printing.