



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

Statement for importation of fishmeal and or krillmeal into South Africa

Complementary attestation to Health Certificate n° NO-_____

South African Veterinary Import Permit number: _____

Country of destination: **SOUTH AFRICA**

Country of origin: **NORWAY**

Responsible Ministry: **NORWEGIAN FOOD SAFETY AUTHORITY**

Certifying Department: **NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE**

IDENTIFICATION AND ORIGIN OF THE CONSIGNMENT:

Batch production reference number: _____

Name and address of the processing plant of origin: _____

DESTINATION OF THE CONSIGNMENT:

Final destination of the consignment: _____
(Name)

_____ (Address)

Container number: _____

Seal number: _____

HEALTH ATTESTATION

I, the undersigned official inspector, employed by the Norwegian Food Safety Authority, certify following for the products of fish/krill covered by the health certificate indicated above:

1. The raw materials were derived from fish/crustacean that were caught from the sea or as a by-product from facilities manufacturing fish/crustacean for human consumption. No fish that were killed in disease eradication were used.
2. The processing facility of origin of fish/krill is approved for export and is under veterinary supervision of the Norwegian Food Safety Authority.
3. The processing plant does not process any material of ruminant origin and is a dedicated fish/krill meal processing plant.
4. The fish/krill meal has been ground and heat processed to reduce moisture content to less than 10 %.
5. No material of Ovine, Caprine, Bovine or Leporidae origin has been included in the final product.
6. The product did not come into contact, before, during or after handling/repackaging and storage, with anything that could contaminate it.
7. Samples have been taken for DNA-based analysis validated by the European Union Reference Laboratory for Animal Proteins in feeding stuffs. A copy of the test results, issued prior to the certification of the consignment, has been included with the documentation.
8. Fish/krill meal was tested on at least 5 samples taken at random from the batch to be exported and complies with the following standards:
 - a. Salmonella: absence in 25 g; $n=5$, $c=0$, $M=0$, $m=0$
 - b. Enterobacteriaceae: $M=3 \times 10^2$ in 1 g, $n=5$, $c=2$, $m=10$

Where n = number of units comprising the sample
 m = threshold value for the number of bacteria; result satisfactory if the number of bacteria in all sample units does not exceed m
 M = maximum value for the number of bacteria; results is considered unsatisfactory if the number of bacteria in one or more sample units is M or more
 c = number of 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 less
9. The krill/fish meal was produced, packed, stored and transported under sanitary conditions, which were under the supervision of the competent authority in accordance with the relevant legislation and regulations of the veterinary authorities

Done at _____
(Place)

On _____
(Date)

Stamp:

(Signature of official inspector)

(Name and qualification in capitals)