

HEALTH CERTIFICATE for fish meal and hydrolysed fish proteins not intended for human consumption

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	I.1. Consignor Name, Address, Tel.			I.2. Certificate reference No. I.2.a Reference to certificate if replacements and the certificate in the ce			o original acement			
Part I: Details of dispatched consignment					I.3. Central competent authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY. E-mail: postmottak@mattilsynet.no Phone: +47 22400000 I.4. Local competent authority					
	I.5. Consignee Name, Address, Tel.			NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE 1.6.						
	I.7. Country of origin ISO code I.8.				I.9. Country of destination ISO code I.10.					
	I.11. Place of origin Name, Address Approval no.			1.12.						
	I.13. Place of loading			I.14. Da	I.14. Date of departure					
	I.15. Means of transport Aeroplane Ship Railway wagon			I.16. En	itry point					
	Road vehicle Other									
	Documentation references				1.17.					
	I.18. Description of commodity				I.19. Commodity code (HS code)					
					I.20. Quantity					
7	I.21. Temperature of product					22. Number of packages				
	Ambient Chilled I.23. Seal/container No.				n					
	1.23. Seal/Container No.		I.24. Type of packaging							
	I.25. Commodities certified for: Animal feedingstuff				Technical use					
	1.26									
	I.28. Identification of the commodities Approx				al no of establishment/					
					ring plant	Batch number	Net weight			

		Original		Replacement							
	II. Health info	rmation:	II.a. Certificate reference No.			II.b. Reference to original certificate, if replacement					
	I, the undersigned official inspector hereby certifies that the protein or product described above meet(s) in every respect the requirements stipulated under Regulation (EC) No 1069/2009 and Regulation (EC) No 142/2011 relating to animal by-products not intended for human consumption:										
	(a)	Consists exclusively of the protein products not intended for human consumption;									
tion	(b)	Derived from fish and other sea animals, except sea mammals, caught in the open sea for the purposes of fish meal production and/or fresh by-products from fish from plants manufacturing fish products for human consumption;									
	(c)	The fish meal was produced in processing plants dedicated only to fish meal production where no material of animal origin other than fish and shellfish protein is being used;									
Part II: Certification	(d)	Has been subjected to processing methods as set out in Annex IV, Chapter III of Regulation (EC) 142/2011 or heating to at least 80°C throughout its substance; Has been 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 Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10 ² in 1 g;									
	(e)	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 before use;									
	(f)	The packaging bears labels indicating "NOT FOR HUMAN CONSUMPTION";									
	(g)	The fish meal has undergone all precautions to avoid contamination with other animal proteins and the fishmeal has been transported in a manner to avoid contamination with other animal proteins.									
	Notes Part I Box reference I.25: Animal feedingstuffs: concerns only animal by-products and derived products intended for animal feed as referred to in Regulation (EC) No 1069/2009 of the European Parliament and of the Council. Technical use: animal by-products and derived products unfit for human or animal consumption, as referred to in Regulation (EC) No 1069/2009.										
	Done at:										

 $n = number of units comprising the sample; \\ c = number and sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m$

or less;

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

² The signature and stamp must be in a colour different to that of the printing.