



NORWAY

SANITARY CERTIFICATE

for exporting fish meals/proteins or fish oils/fats for animal feed from Norway to the State of Israel

Original

Replacement

Reference number: _____

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

I. Details identifying the products

Product description:	Lot/Batch no:	Nature of packaging:	Number of packages:	Net weight:
Sum:				

II. Provenance of the products

Official registration number, name and address of preparation or processing establishment authorized by the competent authority for exports:

Name and address of consignor: _____

III. Destination of the products

The product(s) is(are) to be dispatched from: _____ in Norway
(Place of dispatch)

to: _____ in Israel
(Place of destination)

by the following means of transport: _____

Container no, seal no, ship/flight: _____

Name of consignee and address at place of destination: _____

Original

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IV. Attestation

The undersigned official inspector or veterinarian hereby certifies that the product (s) described above:

1. The product meets the requirements of Norwegian and EU laws and regulations and may be freely sold for animal feeding in Norway;
2. The product was produced under the supervision of Norwegian Food Safety Authority;
3. No case of foot and mouth disease, swine vesicular disease, rinderpest, African swine fever, Notifiable avian influenza and Newcastle disease have been diagnosed within a radius of 30 kms from the processing plant during the last 6 months prior to shipment;
4. The said product contain only proteins or fats derived from FISH.
5. The product has been manufactured and packed complying with approved manufacturing practice, sufficient to render it free from pathogenic microorganisms;
6. The product has been examined prior to dispatch by random sampling and found to comply with the following standards:
Salmonella: absence in 25 g: n=5, c=0, M=0
Enterobacteriaceae: n=5, c=2, m=10, M=300 in 1 g

n= number of samples to be tested, m= threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed m, M= maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more, c= number of samples the bacterial count of which may be between m and M, the samples still being considered acceptable if the bacterial count of the other samples is m or less.
7. The establishment has in place, implements and maintains food safety programs based on HACCAP principles;
8. The product is produced from fish exclusively, the plant is dedicated to production of fish meal and has undergone all precautions to prevent contamination with any tissue of mammalian origin;
9. The finished product does not contain and is not contaminated with commodities that should not be traded as defined in the B.S.E: chapter of the OIE Terrestrial Animal Health Code;
10. a) The end product was packaged with new packaging material, or
b) In case of dispatch as bulk transport, containers or other means of transport were thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use;
11. The finished product was stored in enclosed storage and has undergone all precautions to prevent contamination with pathogenic agents after treatment;
12. The product is not fit for human consumption.

Done at _____ on _____
(Place) (Date)

Stamp¹ _____ (Signature of official inspector) _____ (Name and qualifications in capitals)

¹ The signature and the stamp must be in a colour different to that of the printing.