



NORWAY

HEALTH CERTIFICATE
FOR EXPORTS OF MILK, MILK-BASED AND MILK-
DERIVED PRODUCTS INTENDED FOR FEED

Original ☐				Replacement ☐		
Part I: Details of dispatched consignment	I.1. Consignor Name, Address			I.2. Certificate reference No		I.2.a Original certificate reference and date, if replacement
				I.3. Central competent authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY. E-mail: postmottak@mattilsynet.no Tél.: +47 22400000		
	Telephone			I.4. Local competent authority NORWEGIAN FOOD SAFETY AUTHORITY, INSPECTION DIVISION		
	I.5. Consignee Name, Address, Country, Telephone			I.6. Transporter (if relevant)		
	I.7. Country of origin	ISO code	I.8. Region (if relevant)	Code	I.9. Country of destination	ISO code
Norway	NO					
I.11. Place of origin Name, Address				Approval no.		I.12. Place of destination Name, Address
I.13. Place of loading				I.14. Date of departure		
I.15. Means of transport Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ Other ☐ Identification Documentation references				I.16. Entry point		
I.18. Description of commodity				I.17.		
				I.19. Commodity code (HS code)		
				I.20. Total quantity		
I.21. Temperature of product Ambient ☐ Chilled ☐ Frozen ☐				I.22. Number of packages		
I.23. Seal and container no.				I.24. Type of packaging		
I.25.						
I.26.				I.27.		

I.28. Identification of the commodities						
Product name	Approval No. Processing plant	Lot no.	Date of production	Date of expiry	No. of packages	Net weight (kg)

II. Animal health information

II.1 I the undersigned official veterinarian, declare that I am aware of the relevant provisions of Norwegian regulations regarding animal by-products and feed. I certify that the milk, milk-based products and milk-derived products intended for feed described above were produced and regularly inspected in accordance with those requirements, in particular that;

- II.1.1 they come from (an) establishment(s) that is/are approved by the competent authority for production of animal by-products and feed;
- II.1.2 they are categorized as a category 3 material in accordance with the animal by-products regulations, and comply with the requirements for use in feed for animals intended for human consumption;
- II.1.3 they come from (an) establishment(s) implementing a program based on the HACCP principles;
- II.1.4 they are under a surveillance scheme that secure the quality and safety standards;
- II.1.5 they have been packaged and labeled in compliance with the regulations, and bear the words "not for human consumption" visibly and legibly displayed on the packaging, a container or vehicle;
- II.1.6 the processing and packaging have been carried out using approved and clean materials. The means of transportation comply with applicable international norms;
- II.1.7 they comply with the applicable requirements concerning veterinary medicinal products, pesticides and environmental contaminants, including PCBs and dioxins;
- II.1.8 they have until loading been handled, stored and transported in a manner that prevents any risk of contamination;
- II.1.9 they have been produced from milk or cream that has been subjected to a treatment according to one of the following processes:
 - a) sterilisation at an F_0 value of three or more. F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3,00 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling;
 - b) Ultra High Temperature treatment (UHT) at 132 °C for at least one second, combined with a subsequent physical treatment, by:
 - i) drying process, combined with additional heating to 72 °C or more; or
 - ii) lowering the pH below 6 for at least 1 hour;
 - c) High Temperature Short Time pasteurisation (HTST) at minimum 72 °C for at least 15 seconds (or equivalent pasteurisation achieving a negative reaction to a phosphatase test) applied twice;
 - d) HTST in combination with a subsequent physical treatment, by:
 - i) drying process, combined with additional heating to 72 °C or more; or
 - ii) lowering the pH below 6,0 for at least 1 hour;

Original ☐Replacement ☐

	Certificate reference No.	Original certificate reference, if replacement								
Part II: Certification	II.2. I the undersigned official veterinarian, certify that the above mentioned milk, milk-based products and milk-derived products intended for feed comply with the following conditions: II.2.1 The milk, milk-based products and milk-derived products intended for feed originate from Norway; II.2.2 Norway is recognized by WOA as officially free from foot and mouth disease; II.2.3 Norway is recognized by WOA as having negligible BSE risk, satisfying the conditions in the WOA Terrestrial Animal Health Code; II.2.4 Cattle in Norway are officially recognized as free from brucellosis (<i>B. abortus</i>, <i>B. melitensis</i>), bovine tuberculosis and enzootic bovine leukosis in accordance with ESA decision 033/21/COL, and a) these diseases are notifiable to the competent authority and any suspicion of the diseases are immediately investigated by the competent authority; b) there are surveillance programs to control these diseases; c) susceptible species are not vaccinated against the diseases; d) imported animals of susceptible species come from farms free from these diseases; II.2.5 The milk used in the products comes from animals which on the day of milking did not show clinical signs of contagious disease;									
	<table border="0"><tr><td colspan="2">_____ Name (in capital letters)</td><td>_____ Qualification and title</td></tr><tr><td colspan="3">Stamp*</td></tr><tr><td>_____ Date</td><td>_____ Place</td><td>_____ Signature*</td></tr></table>		_____ Name (in capital letters)		_____ Qualification and title	Stamp*			_____ Date	_____ Place
_____ Name (in capital letters)		_____ Qualification and title								
Stamp*										
_____ Date	_____ Place	_____ Signature*								
*The color of the stamp and signature must be different to that of the other particulars in the certificate.										

