



NORWAY

Health Certificate
*Covering meat and meat products derived from poultry
 exported from Norway to Hong Kong*

NORWEGIAN
 FOOD SAFETY
 AUTHORITY

Country: NORWAY		Health Certificate to Hong Kong				
Part I: Details of dispatched consignment	I.1. Consignor		I.2. Certificate reference number	I.2.a Company's information no.		
	Name		I.3. Central Competent Authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL. NORWAY			
	Address					
	Tel.					
	I.5. Consignee		I.6.			
	Name					
	Address					
	Postal code					
	Tel.		I.4. Local Competent Authority REGIONAL OFFICE :			
	I.7 Country of origin	ISO code	I.8 Region of origin	code	I.9 Country of destination	ISO code
I.11. Place of origin		Approval number		I.12.		
Name						
Address						
I.13. Place of loading		I.14. Date of departure				
I.15. Means of transport		I.16.			I.17.	
Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/>						
Road vehicle <input type="checkbox"/> Other <input type="checkbox"/>						
Identification		I.19. Commodity code (HS code)				
Documentary references		I.20. Quantity				
I.18. Description of commodity		I.21. Temperature of the product		I.22. Number of packages		
		Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				
I.23. Identification of container/Seal number		I.24. Type of packaging				
I.25. Commodities certified for:		I.27.3a				
Human consumption <input type="checkbox"/> Animal feeding <input type="checkbox"/> Further process <input type="checkbox"/> Technical use <input type="checkbox"/> Other <input type="checkbox"/>		I.26.				

I.2. Certificate reference number

I.2a. Company's information no.

I.28. Identification of the commodities									
			Approval number, name and address of the establishment			Date of (mm/yy)			
Species Scientific name	Nature of commodity	Treatment type	Abattoir	Cutting plant	Cold store	Slaughter	Production	No. of packages	Net weight (kg)

Specimen

II.a. Certificate reference number

II.b. Company's information no.

Country : NORWAY

Covering meat and meat products derived from poultry

Part II: Certification

II. Health attestation

11.1. Public health information

I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of the Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, and (EC) No 854/2004 and hereby certify that the meat of domestic animals described above was produced in accordance with those requirements.

1. The poultry and poultry products are derived from poultry born and raised in Norway;
2. The poultry and poultry products are from establishments authorized for export by Norwegian Food Safety Authority and are under its regular control; and
3. The poultry meat was obtained from the slaughter and processing of clinically healthy animals, originating from premises or districts, officially free from infectious animal disease, including:
 - a. avian influenza – in the past 21 days in the premises; and
 - b. poultry originates from premises recognized free from Salmonellosis according to OIE guidelines and the results from the official surveillance programs; and
 - c. Newcastle disease and avian influenza – during the last 3 years in the territory of country or after stamping-out during 6 months in accordance to OIE; and
4. Poultry used in manufacturing of the products mentioned above, are derived exclusively from animals subjected to sanitary and veterinary inspection before (ante-mortem) and after (post-mortem) slaughtering; and
5. All animals were deemed clinically healthy and absolutely fit for human consumption; and
6. On the basis of results from the surveillance program for drug residue/harmful substance testing program and there is no evidence that the meat contains harmful organisms, veterinary drug residues and other toxic substances that are regulated /prohibited by the competent authority of Norway; and
7. Fresh poultry do not contain coloring substances or other additives prohibited in the EU and Norway; and
8. Poultry or poultry products were not treated with ionizing or ultraviolet rays; and
9. Poultry has had no access to feed containing hormonal, growth-enhancing substances or growth-enhancing antibiotics, as same as poultry has not been injected with sedative substances prior to slaughtering; and
10. Poultry or meat base used in manufacturing of poultry products were produced according to the Norwegian Salmonella controlling plan; and
11. Packaging material is used for the first time and satisfies the necessary sanitary and hygienic requirements; and
12. The means of transport are treated in accordance with the rules approved in Norway.

Box references:

- 1.8 Provide the code of territory as appearing in Part 4 of Annex VI of Book of Rules on procedures for import and transit, list of third countries approved for import, form and content of the Certificate or other documents accompanying the consignment, veterinary checks at the border on consignments of animals, aquaculture and products and by-products of animal origin or equivalent Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO /4787/2009)
- I.11 Place of origin: name and address of the dispatch establishment
- I.15 Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided
- I.20 Indicate total gross weight and total net weight
- I.23 For containers or boxes, the container number and the seal number (if applicable) should be included.
- I.28 Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts" or "minced meat". Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces
- I.28 Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces
- The colour of the signature shall be different to that of the printing. The same rule applies to the stamp other than those embossed or watermarked.

II.a. Certificate reference number

II.b. Company's information no.

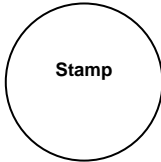
Official veterinarian

Name (in capitals):

Qualification and title:

Date:

Signature:



Place:

Specimen