



NORWAY

SANITARY CERTIFICATE

for krill meal intended for animal consumption
derived from *Euphausia Superba*
not for export to EEA/EU countries

Original

Replacement

| | | | |
|--|--|-----------------------------------|--|
| If replacement, reference to original certificate and date of issue: | | Reference number: | |
| Country of dispatch: | NORWAY | | |
| Competent authority: | NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY | | |
| Inspection body: | NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE | | |
| Phone: + 47 22 40 00 00 | Facsimile: + 47 23 21 68 01 | E-mail: postmottak@mattilsynet.no | |

I. Identification of krill meal

| Product description: | Nature of packaging: | Number of packages: | Net weight: |
|----------------------|----------------------|---------------------|-------------|
| | | | |
| | | | |
| | | | |
| Total: | | | |

II. Origin of krill meal

Address(es) and approval number(s) of preparation or processing establishment:

Name and address of consignor: _____

III. Destination of krill meal

The product is to be dispatched from: _____
(Place of dispatch)

to: _____
(Country and place of destination)

by the following means of transport: _____

Name of consignee and address at place of destination: _____

Original Replacement

If replacement, reference to original certificate and date of issue:

Reference number:

IV. Attestation

The undersigned official inspector hereby certifies that the krill meal described above contains exclusively non-mammalian protein derived from low-risk material and in every respect meet(s) the requirements stipulated under Regulation (EC) No 183/2005, Regulation (EC) No 767/2009, Regulation (EC) No 1831/2003 and Directive No 2002/32/EC relating to feed, as well as Regulation (EC) No 1069/2009 and Regulation (EC) No 142/2011 relating to animal by-products not intended for human consumption. Amongst those, the product(s):

- a) was produced in such a way that it has been subject to a treatment throughout its substance, in order to meet the standards as described under b;
- b) was examined by random sampling from each processed batch taken during storage at the processing plant, that complies with the following standards¹:
 - Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0
 - Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10² in 1 g;
- c) only contains ingredient(s) derived from krill (*Euphausia superba*) caught in the open sea in Antarctic area CCAML 48;
- d) was not processed in a plant processing proteins of ruminant animals;
- e) the end product was examined prior to dispatch by random sampling and found to comply with the following standards¹:
 - Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0;
- f) 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 with a disinfectant approved by the competent authority before use;
- g) the end product was stored in enclosed storages;
- h) the end product has undergone all precautions to avoid recontamination with pathogenic agents after the treatment.

except for the following requirement(s):

Done at _____ on _____
 (Place) (Date)

Stamp² _____
 (Signature² of official inspector) (Name and qualifications in capitals)

¹ where

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 sample units is M or more.

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