



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

NORWEGIAN
 FOOD SAFETY
 AUTHORITY

NORWAY

Country: NORWAY		Health Certificate to Hong Kong		
Part I: Details of dispatched consignment	I.1. Consignor Name Address Tel.		I.2. Certificate reference number	
			I.2.a Company's information no.	
			I.3. Central Competent Authority NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL. NORWAY	
			I.4. Local Competent Authority REGIONAL OFFICE :	
	I.5. Consignee Name Address Postal code Tel.		I.6.	
	I.7 Country of origin	ISO code	I.8 Region of origin	code
			I.9 Country of destination	ISO code
			I.10	
	I.11. Place of origin Name Address		I.12. Approval number	
	I.13. Place of loading		I.14. Date of departure	
I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentary references		I.16. I.17.		
I.18. Description of commodity		I.19. Commodity code (HS code)		
I.21. Temperature of the product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.20. Quantity	I.22. Number of packages	
I.23. Identification of container/Seal number		I.24. Type of packaging		
I.25. Commodities certified for: Human consumption <input type="checkbox"/> Animal feeding stuff <input type="checkbox"/> Further process <input type="checkbox"/> Technical use <input type="checkbox"/> Other <input type="checkbox"/>				
I.26.		I.27.3a		

I.2. Certificate reference number

I.2a. Company's information no.

I.28 Identification of commodities:

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

II.a. Certificate reference number	II.b. Company's information no.
------------------------------------	---------------------------------

Country : NORWAY

Covering meat and meat products derived from porcine

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 pork and pork products are derived from pigs born and raised in Norway; and
2. The pork and pork products are from establishments authorized for export by Norwegian Food Safety Authority and are under its regular control; and
3. The products are derived exclusively from animals subjected to sanitary and veterinary inspection before (ante-mortem) and after (post-mortem) slaughtering and found sound and free from contagious diseases; and
4. The products were obtained from animals originating from country officially free from infectious animal disease:
 - **Foot-and-mouth disease,**
 - **Rinderpest,**
 - **Rift Valley fever,**
 - **African swine fever,**
 - **Classical Swine fever has not been recorded since 1965**
 - **Bovine spongiform encephalopathy (BSE)** according to O.I.E.-guidelines; and
5. The results of the official surveillance program for Aujeszky's disease (AD, pseudorabies), TGE (transmissible gastroenteritis), PRC (porcine respiratory coronavirus), porcine reproduction- and respiratory syndrome (PRRS) and swine influenza have not provide any evidence to the diseases; and
6. The animals come from premises not underlain restrictions by the competent authorities regarding anthrax – during last 20 days before slaughtering; no vaccination for anthrax has been carried out during 42 days before slaughtering; and
7. The animals from which the meat was derived and the meat has been subject to surveillance programmes for veterinary drug residues and other toxic substances administrated by the competent authority. The results of the tests meet the European Community performance standards and have not provided any evidence to the presence of chemical/drug residues or toxic substances which could be harmful to human or animal health; and
8. The products have been inspected and deemed fit for human consumption; and
9. The products have been prepared, handled, stored and transported in accordance with the Norwegian and European regulations on food hygiene; and
10. The products do not contain any antiseptic, food coloring, preservative or any other added product which can harm human health; and
11. no harmful or foreign substances or chemical contaminants are found in the products; and
12. The products bear a readable official health mark from the official post-mortem inspection with specification of the name or number of the meat establishment (slaughterhouse); and
13. Fresh pork meat, used in the manufacture of these products, has been examined and found free from Trichinellosis.

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. |

Part II: Certification

II.a. Certificate reference number	II.b. Company's information no.
------------------------------------	---------------------------------

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

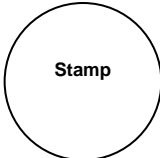
I.28 Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces

- 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.

Official veterinarian

Name (in capitals): _____ Qualification and title: _____

Date: _____ Signature: _____



Stamp

Place: _____

Specimen