



NORWAY

STATEMENT CONCERNING FISHERY PRODUCTS TO THE RUSSIAN FEDERATION

Issued as Addendum to Sanitary Certificate no.:

One of the tasks of the Norwegian Food Safety Authority is to guarantee the wholesomeness and good quality of fish and fishery products exported from Norway.

To this end, chemical, physical, microbiological and sensory analyses are performed.

Fish allowed for consumption is free from pathogenic bacteria, according to microbiological tests. Fish frozen according to the Norwegian regulations, do not contain harmful parasites.

Chemical analyses of the following trace metals have been performed for fish of commercial value.

Hg,mercury	Sb,antimony	As,arsenic, inorganic
Pb,lead	Cd,cadmium	Se,selenium
Cu,copper	Zn,zinc	Sn,tin

The concentrations found were in all instances low and well below the permissible concentrations for those trace metals where limiting values have been given by the letter of 1st August 1989, from the Russian Ministry of Health.

The level of radioactive caesium 134 and caesium 137 in fish of commercial value is monitored by the Norwegian Food Safety Authority. The monitoring programme started in 1986, and in no instances the level of radioactivity has been found to exceed the natural background level. The detection limit for this analysis is 20 Bq/kg for caesium 134 and caesium 137 combined.

Norwegian Food Safety Authority

Issued _____

Place

Date

Stamp of authority

Signature of official inspector