



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING PCB IN WILD FISH

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.

The level of PCBs in fish of commercial value is monitored by the Norwegian Food Safety Authority. The results for saithe and shrimp are given below.

Mean concentrations of PCB-congeners (micrograms per kilo fresh weight)

Species	No. of analyses	PCB 28	PCB 52	PCB 101	PCB 118	PCB 138	PCB 153	PCB 180	Sum
Shrimp	2*	0.05	0.08	0.14	0.23	0.21	0.35	0.04	1.1
Saithe	50	0.05	0.14	0.28	0.31	0.42	0.44	0.07	1.7

The samples were collected on commercial fishing grounds and are regarded as typical for the given species. These values are very low, and are of no concern for the health of the consumer.

* Each sample represents 25 single shrimps, analysed in triplicate.

Norwegian Food Safety Authority

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector