



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING ANTIBIOTICS IN FARMED 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 analysis are performed.

Fish treated with antibiotic or chemotherapeutic agents within the last 12 months prior to slaughter are subjected to a pre-slaughter control. Fish are not slaughtered until residue levels are found to be below the limits set by the EU Council Regulation 2377/90.

Slaughtered fish are subjected to post-mortem examination for residues of relevant substances. The control is done randomly and without prior notification.

The detection of antibiotics is done by a routine microbial method which on positive result is verified and quantified by chemical methods. These include:

HPLC: High Pressure Liquid Chromatography
LCMS: Liquid Chromatography Masspectrometry
GCMS: Gas Chromatography Masspectrometry

All marketed Norwegian fish and fishery products comply with the EU standards.

Norwegian Food Safety Authority

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector