

SANITARY CERTIFICATE

for processed fish meal and hydrolyzed fish proteins intended for human consumption

NORWAY		Refer	ence number:	
Country of dispatch: NORWA	Y			
• •	GIAN FOOD SAFETY AU	THORITY, N-2381	BRUMUNDDAL, N	ORWAY
Inspection body: NORWE	GIAN FOOD SAFETY AU	THORITY, DISTR	ICT OFFICE	
Phone: + 47 23 21 68 00 F	Facsimile: + 47 23 21 68 01	E-mail	l: postmottak@mattilsy	ynet.no
I. Identification of protein or product				
Product description:		Type of	Number of packages:	Net weight:
*		packaging:		Ŭ
		Sum:		
	II. Owigin of puotoi	n on nuclust		
II. Origin of protein or product Address and approval number of preparation or processing establishment:				
Address and approval number of prepa	fration of processing establishing	incht.		
Name and address of consignor:				
	III. Destination of pro	tein or product	7	
The product is to be dispatched from:				
(Place of dispatch)				
to:	(Country and place of destination	(n)		
by the following means of transport.	(county and place of destinate			
Name of consignee and address at place of destination:				
Ivane of consignee and address at place of destination.				
	IV. Attesta			
The undersigned official inspector hereby	certifies that the product described	1 above:		
 has been handled, prepared, proc Regulations (EC) No 178/2002, 	cessed, marked, packaged, stored a (EC) No 852/2004, (EC) No 853/2	and transported in accord 2004 and (EC) No 854/2	dance with the relevant prov 2004;	visions of
2) contains exclusively non-mammalian and non-ruminant protein;				
3) was entirely derived from fresh fish material which have been found fit for human consumption;				
4) was produced in a processing establishment dedicated to fish meal production. Material of other animals, including ruminants, or poultry is not received, stored or used in this establishment;				
5) the end and have been lived in			, , , ·	.1
5) the end product was packaged in new packing material ¹ 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;				
6) the end product was stored in en	closed storages;			
7) the end product has undergone a	ll precautions to avoid recontamin	ation with nathogenic a	gents after the treatment	
()) the end product has undergone a	is precations to avoid recontaining	ation with pathogenie a	gents after the treatment.	
	-			
Dona et				
Done at(Place		on	(Date)	
Seal ² (Signature of office	cial inspector)	(Na	me and qualifications in capitals)	
Gignature of offic	ma maportor)	(184	and quantications in capitalisy	
¹ Delete as appropriate				
2				
² The signature and the stamp must be in a colour different to th	at of the printing.			