



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING STOCKFISH

Issued as Addendum to Sanitary Certificate no.:

The designation Stockfish may only be used for dried fish (round or split) which is produced from cod, haddock, saithe, ling, blue ling or tusk, by air drying without any addition of salt or other additives.

The production of Stockfish dates back to the Viking age, and is a natural way of preserving the fish. Fresh fish is gutted and headed, and after thoroughly rinsing in clean running water, the fishes are tied together two and two by the tails and hung on wooden racks to dry in open air. The fish needs 2-3 months to become dry under the favorable weather conditions in the northern parts of Norway.

Norwegian Food Safety Authority

Issued: _____

Place

Date

Stamp of authority

Signature of official inspector