NORWAY

VETERINARY HEALTH CERTIFICATE

For processed animal protein, other than those derived from farmed insects, not intended for human consumption, including mixtures and products other than petfood containing such protein

Part I:Details of dispatched consignment

Original ☐ Replacement ☐

I.1. Consignor
Name, Address, Country, Telephone

.2. Certificate reference No

I.2.a Reference to original certificate if replacement

I.3. Central competent authority
NORWEGIAN FOOD SAFETY AUTHORITY,
N-2381 BRUMUNDDAL, NORWAY.
E-mail: postmottak@mattilsynet.no Tél.: +47 22400000

I.4. Local competent authority
NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE

I.5. Consignee
Name, Address, Country, Telephone

.6.

I.7. Country of origin	ISO code	I.8.	Code	.9. Country of destination	SO code	I.10.
Norway	NO					

I.11. Place of origin

Name — Approval no.
Address

Name — Approval no.
Address

Name — Approval no.
Address

I.12.

I.13. Place of loading

I.14. Date of departure

I.15. Means of transport
Aeroplane ☐ Ship ☐ Railway wagon ☐
Road vehicle ☐ Other ☐

Identification

Documentation references

I.16. Entry point

.17.

I.18. Description of commodity

.19. Commodity code (HS code)

.20. Total quantity

I.21. Temperature of product
Ambient ☐ Chilled ☐ Frozen ☐

I.22. Number of packages

I.23. Seal and container no.

I.24. Type of packaging

I.25.

I.26.

I.27.

I.28. Identification of the commodities

Product name	Species	Nature of commodity	Approval number of establishments Manufacturing plant	Net weight	Batch number

Part II:Certificationn

II. Health information

II.a. Certificate reference No	II.b. Reference to original certificate if replacement

I the undersigned official veterinarian or official inspector, declare that I have read and understood Regulatlon (EC) No 1069/2009 of the European Parllament and of the Council (1[a]) and in particular Article 10 thereof, and Commission Regulation (EU) No 142/2011 (1[b]), and in particular Annex X, Chapter II, Section 1, and Annex XIV, Chapter I, thereof and certify that:

II.1 the processed animal protein or product described above contains exclusively processed animal protein not intended for human consumption that:

a) has been prepared and stored in an establishment or plant approved, validated and supervised by the Norwegian Food Safety Authority in accordance with Article 24 of Regulation (EC) No 1069/2009, and

b) has been prepared exclusivery wlth the following animal by-products:

([2]) either [- carcases and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed. and which are fit for human consumptlon in accordance with Union legislation, but are not intended for human consumptlon for commercial reasons;]

(2) and/or [- carcases and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were consldered fit for slaughter for human consumption following an ante-mortem inspection or bodies and the following parts of animals from game killed for human consumption in accordance with Union legislation:

(i) carcases or bodies and parts of animals which are rejected as unfit for human consumptlon in accordance with Union legislation, but which did not show any signs of disease communicable to humans or animals;

(ii) heads of poultry;

(iii) hides and skins. includlng trlmmings and splitting thereof, horns and feet, lncludlng the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones, of animals, other than ruminants;

(iv) pig bristles;

(v) feathers;

([2]) and/or [- blood of animals which did not show any signs of disease communicable through blood to humans or animals, obtained from animals other than ruminants that have been slaughtered in a slaughterhouse after having been considered fil for slaughter for human consumption following an ante-mortem inspection in accordance with Union legislation;]

([2]) and/or [- animal by-products arising from the production of products intended for human consumption. lncluding degreased bone, greaves and centrifuge or separator sludge from milk processing;]

([2]) and/or [- products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise;]

([2]) and/or [- blood, placenta, wool, feathers, hair, horns, hoof cuts and raw milk originating from live animals that did not show signs of any disease communicable through that product to humans or animals;]

([2]) and/or [- aquatic animals, and parts of such animals. except sea mammals, which did not show any signs of diseases communicable to humans or animals;]

([2]) and/or [- animal by-products from aquatic animals originating from establishments or plants manufacturing products for human consumption;]

(2) and/or [- the following material originating from animals which did not show any signs of disease communicable through that material to humans or animals:

(i) shells from shellfish with soft tissue or flesh:

(li) the following originating from terrestrial animals:
- hatchery by-products,
- eggs,
- egg by-products, including egg shells:

(lii) day-old chicks killed for commercial reasons;]

II. Health information	II.a. Certificate reference No	II.b. Reference to original certificate if replacement

(2) and/or [- aquatic and terrestrial invertebrates other than species pathogenic to humans or animals;]

(2) and/or [- animals and parts thereof of the zoological orders of Rodentia and Lagomorpha, except Category 1 material as referred to in Article 8(a)(iii), (iv) and (v) and Category 2 material as referred to in Article 9(a) to (g) of Regulation (EC) No 1069/2009;]

and

(c) has been subjected to the following processing standard:

(2) either [heating to a core temperature of more than 133°C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars produced by saturated steam, with a particle size prior to processing of not more than 50 millimetres;]

(2) or [in the case of non-mammalian protein other than fishmeal, the processing method 1-2-3-4-5-7 ..... as set out in Annex IV, Chapter III, of Regulation (EU) No 142/2011;]

(2) or [in the case of non-mammalian protein other than fishmeal, the processing method 1·2·3-4·5·7 ..... as set out in Annex IV, Chapter III, of Regulation (EU) No 142/2011;]

(2) or [in the case of porcine blood, the processing method 1-2·3·4·5·7 ..... as set out in Annex IV, Chapter III to Regulation (EU) No 142/2011, where in case of method 7 a heat treatment of at least 80 °C has been applied throughout its substance;]

II. 2. the competent authority examined a random sample immediately prior to dispatch and found it to comply with the following standards (3):

Salmonella: Absence in 25 g: n = 5, c = 0, m = 0, M = 0

Enterobacteriaceae: n = 5, c = 2, m = 10, M = 300 in 1 g

II.3. the end product:

(2) Either [was packed in new or sterilized bags]

(2) or [was transported in bulk in containers or other means of transport that were thoroughly cleaned and disinfected before use,]

Which bears labels indicating 'NOT FOR HUMAN CONSUMPTION':

II.4. the end product was stored in enclosed storage;

II.5. the product has undergone all precautions to avoid recontamination with pathogenic agents after treatment;

II.6.

(2) either [the product does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001 of the European Parliament and of the Council (4) or mechanically separated meat obtained from bones of bovine, ovine or caprine animals; and the animals from which this product is derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity.]

(2) or [the product does not contain and is not derived from bovine, ovine or caprine materials other than those derived from animals born, continuously reared and slaughtered in a country or region classified as posing a negligible BSE risk by a decision in accordance with Article 5(2) of Regulation (EC) No 999/2001.]

Notes

Part I:

- Box reference I.11: Place of origin: Name and address of the dispatch establishment
- Box reference 1.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship)
- Box reference I.19: use the appropriate Harmonised System (HS) codes of the World Custom Organization of the following headings: 05.11 or 15.16

Part II:Certification

II. Health information	II.a. Certificate reference No	II.b. Reference to original certificate if replacement

Part II:

(1a) OJ L 300, 14.11.2009, p.1.

(1b) OJ L 54, 26.2.2011, p. 1.

(2) Delete as appropriate.

(3) Where:

n = number of samples to be tested;

m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria In all samples does not exceed m:

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more; and

c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

(4) OJ L 147, 31.5.2001, p. 1.

- The signature and the stamp must be in a different colour to that of the printing.
- Note for the person responsible for the consignment In the European Union: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the border inspection post.

Official veterinarian/Official inspector

_____ (Place)

_____ (Date)

Official Stamp

_____ (Signature)

_____ (Name in capital letters)

_____ (Qualifications and title in capital letters)