



Health Certificate
*Covering meat and meat products derived
 from beef exported from Norway to Japan*

Norwegian
Food Safety
Authority

NORWAY

Country: NORWAY				Health Certificate to: JAPAN				
Part I: Details of dispatched consignment	I.1. Consignor Name			I.2. Certificate reference number		I.2.a Company reference number		
	Address			I.3. Central Competent Authority Norwegian Food Safety Authority, N-2381 Brumunddal, Norway				
	Tel.			I.4. Local Competent Authority Norwegian Food Safety Authority, Regional Office				
	I.5. Consignee Name			/				
	Address							
	Postal code							
	Tel.							
	I.7. Country of origin		ISO code	I.8. Region of origin		Code	I.9. Country of destination	
							I.10. Region of destination	
							Code	
I.11. Place of origin Name			Approval number		I.12.			
Address			/					
I.13. Place of loading								
I.15. Means of transport			I.16					
Airplane <input type="checkbox"/>			Ship <input type="checkbox"/>					
			Railway wagon <input type="checkbox"/>					
Road vehicle <input type="checkbox"/>			Other <input type="checkbox"/>					
Identification			I.17.					
Documentary references			/					
I.18. Description of commodity								
			I.19. Commodity code (HS code)			I.20. Quantity		
I.21. Temperature of the product			Ambient <input type="checkbox"/>		Chilled <input type="checkbox"/>		Frozen <input type="checkbox"/>	
I.23. Identification of container/Seal number			I.22. Number of packages					
			I.24. Type of packaging					
I.25. Commodities certified for:			Human consumption <input type="checkbox"/>					
I.26.			I.27. Reference no. original certificate from third countries					
/								

II. Health information

II.a. Certificate reference number

II.b. Company reference number

11.1. Public health information

I, the undersigned official officer, declare that I am aware of the relevant provisions of the Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, and (EC) No 854/2004 and hereby certify that the meat of domestic animals described above was produced in accordance with those requirements.

1. The products are derived exclusively from animals subjected to sanitary and veterinary inspection by an official veterinarian of the animal health authorities of Norway in the designated facilities, before and after slaughtering and found sound and free from animal infectious diseases;
2. The products were obtained from animals born and raised only in Norway;
3. Norway is officially free from infectious animal disease:
 - **Foot-and-mouth disease,**
 - **Rinderpest,**
 - **Rift Valley fever,**
 - **Norway is recognized by the OIE as having a negligible BSE risk according to Resolution N0 22 of the 77th General Session in May 2009, satisfying the conditions in Chapter 11.5 of the Terrestrial Animal Health Code;**

Vaccination against these diseases and importation of animals (or products thereof) from countries with poorer health status than Norwegian and importation of animals vaccinated against aforementioned diseases is prohibited in Norway;

4. If a BSE case is detected in Norway and it is epidemiologically related to the exported beef products to Japan, the animal health authorities of Norway shall immediately notify the Japanese animal health authorities with relevant information;

The processing including slaughtering, dressing, eviscerating, dividing and chopping or manufacturing has been done in accordance with the Norwegian food hygiene requirements, identical with EU hygiene regulations and at least equivalent to that based on relevant Japanese laws;

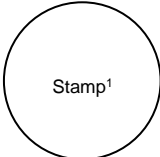
Approved processing plants have attached documentation regarding:

Sterilisation temperatures of 83°C.

5. (1) The products have been inspected and deemed fit for human consumption;
(2) The slaughtered cattle were not suspect or confirmed BSE cases, or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organisation for Animal Health (OIE);
6. The products have been prepared, handled, stored and transported in such a way as to keep it from being contaminated with any causative agents of animal infectious disease, until shipment, in accordance with the Norwegian and European regulations on food hygiene. Clean and sanitary wrappings and/or containers such as cardboard boxes are used to pack the products;
7. The exported meat has undergone all precautions to avoid recontamination with pathogenic agents during transport.
8. All the required conditions described in the EVP (Export Verification Program) were fulfilled.

Box references:

- I.8 Provide the code of territory as appearing in Part 4 of Annex VI of Book of Rules on procedures for import and transit, list of third countries approved for import, form and content of the Certificate or other documents accompanying the consignment, veterinary checks at the border on consignments of animals, aquaculture and products and by-products of animal origin or equivalent Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO /4787/2009)
- I.11 Place of origin: name and address of the dispatch establishment
- I.15 Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided.
- I.20 Indicate total gross weight and total net weight
- I.23 For containers or boxes, the container number and the seal number (if applicable) should be included.
- I.28 Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts" or "minced meat".
Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle
- I.28 Treatment type: If appropriate, indicate, "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/piece

Country: Norway		Concerning meat and meat products derived from beef	
		II.a. Certificate reference number	I.2a. Company's information no.
Official officer:			
_____ (Name (in capital letters))		Qualification and title: _____	
Date: _____		Signature¹: _____	
Place: _____			

¹The signature and stamp must be in a different colour to that of the printing

Specimen