

Reference number: _____

IV. Certification

The undersigned official inspector hereby certifies that:

1. The milk derives from Norwegian dairy farms, and as far as officially known the animals from which the milk was sourced were healthy at the time the milk was obtained. The dairy farms are subject to supervision from the Norwegian Food Safety Authority, and the units have management systems to ensure that the milk is obtained from healthy animals. This includes that the milk diver from cows with a general well-being, free from visible diarrhoea and fever.
2. Raw milk for the products in this delivery was collected:
 - a. from cows for which Bovine Spongiform Encephalopathy (BSE) had not been official identified at the time of collection of the raw milk.
 - b. from farms for which there have been no occurrence of Anthrax during the past 12 month.
 - c. from areas for which no further restrictions against milk had been laid down by the EU.
3. Norway is in line with OIE definitions of free from Foot and Mouth disease and Rinderpest, and cows in Norway are free from Reif Vally Fever, Brucellosis and Tuberculosis.
4. The dairy plant is approved by and subject to supervision from the Norwegian Food Safety Authority.
5. The raw milk come from dairy farms and products are manufactured in compliance with official Norwegian Regulations and according to:
 - a. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
 - b. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuff.
 - c. Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
 - d. Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.
 - e. Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
6. The products have been prepared, packed, stored and transported under good hygienic practice and an effective food safety control system, implemented within the context of HACCP system.
7. Norwegian milk is subject to analysis and monitoring (surveillance) programs according to EU legislation. In accordance with the surveillance programs the milk residues of eventual contaminants (i.e. dioxins, dioxin like PCBs, pesticides, heavy metals, veterinary drugs and similar) are below maximum residue level as they are laid down in the relevant EU legislations or equivalent national legislation accepted by the EU.
8. According to officially established information of the general situation concerning radioactive fall-out in Norway and according to official examination of foodstuffs for content of isotopes, the above mentioned products manufactured in Norway are regarded to be fit for human consumption or for production of food intended for human consumption, in accordance with the limits set by the European Union.
9. The milk from which the dairy product was made is subject to the process of pasteurization of a minimum of 72°C for more than 15 seconds.

Done at _____ on _____
(Place) (Date)

Stamp¹ _____
(Signature of official inspector) (Name and qualifications in capitals)

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