



NORWAY

HEALTH CERTIFICATE Covering milk and dairy products exported to Republic of India

**NORWEGIAN
FOOD SAFETY
AUTHORITY**

Date: _____ Reference number: _____

Country of dispatch: NORWAY
Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE
Phone: +47 22 40 00 00 Facsimile: +47 23 21 68 01 E-mail: postmottak@mattilsynet.no

I. Details identifying the milk and dairy products

Type of product(s)	Details of product(s)	Identification marks / App. no.*	Production date/period	Number of packages	Quantity
Sum:					

* Approval number of dairy plant

Temperature required during storage and transport: _____°C

The milk derived for the following species: _____

II. Provenance of the milk and dairy products

Approval number, dairy plant(s) and address: _____

Consignor (name and address in full): _____

Country of origin: _____

III. Destination of the milk and dairy products

The products are to be dispatched from: _____
(Place of dispatch)

to: _____
(Place of destination, name and address in full including country)

Mode of transport: _____

Consignee (name and address inn full): _____

Reference number:

IV. Attestation/Sanitary information

The undersigned official veterinarian hereby certifies that the product described above satisfies the following requirements:

1. The milk has been processed to make it fit for human consumption.
2. The milk has been processed to a temperature, which ensures destruction of organisms causing Tuberculosis, Listeriosis, Para tuberculosis, Q fever and Brucellosis. Reference number:
3. The animals, from which the milk have been derived, were not exposed to Bovine Growth Hormones (BGH)/ Bovine Somatotropin Hormones (BST).
4. The source animals were not subjected to estrogenic treatment in last 90 days.
5. The milk does not contain drugs, pesticides, heavy metal residues above the limits prescribed by the Codex Alimentarius Commission.
6. The milk and milk products do not contain preformed bacterial toxins such as those produced by bacteria belonging to *Staph. aureus*, *Bacillus cereus*, *Clostridium perfringes* and *Clostridium botulinum*, and the level of mycotoxins should not be above the limits prescribed by the Codex Alimentarius Commission.
7. The source animals have never been fed with feed produced from internal organs, blood meal and tissues of ruminant origin are not allowed.
8. These milk products do not contain animal rennet:
These milk products contain cow or calf rennet and it is labelled accordingly:

Done at _____ on _____
(Place) (Date)

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

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