



NORWAY

# HEALTH CERTIFICATE

Covering milk and dairy products exported  
to Republic of Côte d'Ivoire (Ivory Coast)

NORWEGIAN  
FOOD SAFETY  
AUTHORITY

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

Nature of food	Name of product(s)	Art. no.*	Production date(s) or lot(s) identification number(s)	Number of packages	Net weight
<b>Sum:</b>					

\* Article number

Kind of packaging: \_\_\_\_\_  
 Temperature required during storage and transport: \_\_\_\_\_ °C  
 Condition of transportation: \_\_\_\_\_

## II. Provenance of the milk and dairy products

Dairy plant(s) and address: \_\_\_\_\_  
 \_\_\_\_\_  
 Name and address of consignor: \_\_\_\_\_  
 \_\_\_\_\_  
 Invoice no: \_\_\_\_\_

Reference number:

### III. Destination of the milk and dairy products

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

to: \_\_\_\_\_  
(Country and place of destination)

Means of transport: \_\_\_\_\_

Name and address of consignee: \_\_\_\_\_

### IV. Certification

The undersigned official inspector hereby certifies that:

1. The dairy plant is approved by and subject to supervision and inspection from the Norwegian Food Safety Authority.
2. The products are manufactured in compliance with the relevant Norwegian/EU hygienic requirements.
3. 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.
4. The products may freely be sold in Norway and are fit for human consumption.
5. As far as officially known were the animal 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 system to ensure the milk was obtained from healthy animals.
6. The product was processed in a foot and mouth disease-free country without vaccination.
7. The milk is subject to the process of pasteurization at 72 °C in 15 seconds.

Done at \_\_\_\_\_ on \_\_\_\_\_  
(Place) (Date)

Stamp<sup>1</sup> \_\_\_\_\_  
(Signature of official inspector) (Name and qualifications in capitals)

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