



NORWAY

**VETERINARY HEALTH CERTIFICATE FOR EXPORTS OF  
MILK, MILK-BASED AND MILK-DERIVED PRODUCTS  
INTENDED FOR FEED**

Original <input type="checkbox"/>				Replacement <input type="checkbox"/>				
I.1. Consignor Name, Address, Country, Telephone				I.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: <a href="mailto:postmottak@mattilsynet.no">postmottak@mattilsynet.no</a> Tél.: +47 22400000				
				I.4. Local competent authority NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE				
I.5. Consignee Name, Address, Country, Telephone				I.6. Transporter (if relevant)				
I.7. Country of origin	ISO code	I.8. Region (if relevant)	Code	I.9. Country of destination	ISO code	I.10.		
Norway	NO							
I.11. Place of origin Name, Address				Approval no.		I.12. Place of destination Name, Address		
I.13. Place of loading				I.14. Date of departure				
I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification Documentation references				I.16. Entry point				
I.18. Description of commodity				I.17.				
				I.19. Commodity code (HS code)				
I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.20. Total quantity				
				I.22. Number of packages				
I.23. Seal and container no.				I.24. Type of packaging				
I.25.								
I.26.				I.27.				

Part I: Details of dispatched consignment

Specimen

Specimen

I.28. Identification of the commodities						
Product name	Appr. No. Processing plant	Lot no.	Date of production	Date of expiry	No. of packages	Net weight

## II. Animal health information

II. 1. I the undersigned official veterinarian, declare that I am aware of the relevant provisions of Norwegian regulation according to animal by-products and feed. I certify that the milk, milk-based products and milk-derived products intended for feed described above were produced and regularly inspected in accordance with those requirements, in particularly that;

- they come from (an) establishment(s) that is/are approved by the competent authority of production of animal by-products and feed;
- they are derived from milk. The milk has been treated at a milk-processing establishments which have been approved in accordance with hygiene regulations for human consumption;
- they are categorized as a category 3 feed material according to animal by-products regulation, and that they fulfil the requirements for use in feed for animals intended for human consumption;
- they come from (an) establishment(s) implementing a program based on the HACCP principles;
- they are under a surveillance scheme that secure the quality and safety standards;
- they have been packaged and labeled in compliance with the regulation, and bear the following words "not for human consumption" visibly and legibly displayed on the packaging, a container or vehicle;
- the processing and packaging have been executed by means of approved and clean material. Means of transportation are in compliance with admissible international norms;
- they do not contain forbidden residues or detectable residues above the limits in force, has been effected on the animals from which the milk has been sourced;
  - a. do not contain levels above the allowed norms of residues of medications, pesticides and environmental contaminants, including PCBs and dioxins according to surveillance scheme;
  - b. do comply with the limits of accumulated radioactivity of Caesium 134 and 137, i.e. a maximum of 370 Bq/kg;
  - c. they have until loading been treated in such a way to avoid any risk of contamination.
- they have been produced from milk or cream that has been subjected to a treatment according to one of the following processes provided that they guarantee an equivalent effect regarding the reduction of pathogens:
  - a. sterilisation at an  $F_0$  value of three or more.  $F_0$  is the calculated killing effect on bacterial spores. An  $F_0$  value of 3,00 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling;
  - b. UHT (Ultra High Temperature treatment at 132 °C for at least one second) combined with a subsequent physical treatment, by:
    - a drying process, combined in the case of milk intended for feeding with additional heating to 72 °C or more; or
    - lowering the pH below 6 for at least 1 hour;
  - c. HTST (High Temperature Short Time pasteurisation at minimum 72 °C for at least 15 seconds or equivalent pasteurisation effect achieving a negative reaction to a phosphatase test) applied twice;
  - d. HTST in combination with a subsequent physical treatment, by:
    - a drying process, combined in the case of milk intended for feeding with additional heating to 72 °C or more; or
    - lowering the pH below 6,0 for at least 1 hour;

Part II: Certification

Original Replacement 

<b>II. Animal health information</b>	II.a. Certificate reference No	II.b. Reference to original certificate if replacement
<div style="display: flex; align-items: center;"> <div style="writing-mode: vertical-rl; transform: rotate(180deg); font-size: small; margin-right: 5px;">Part II: Certification</div> <div style="flex-grow: 1;"> <p>II.2. I the undersigned official veterinarian, certify that the above mentioned milk, milk-based products and milk-derived products intended for feed comply with the following conditions: The milk, milk-based products and milk-derived products intended for feed originate from Norway and is declared free from brucellosis (<i>B. abortus</i>, <i>B. melitensis</i>), bovin tuberculosis and bovine leucosis in accordance with the relevant OIE Standard by the competent authority of Norway:</p> <ol style="list-style-type: none"> <li>i. where the relevant diseases are notifiable to the competent authority and reports of suspicion of infection of the relevant disease must be immediately investigated by the competent authority;</li> <li>ii. all introduction of species susceptible to the relevant diseases come from an area declared free from disease, and;</li> <li>iii. species susceptible to the relevant diseases are not vaccinated against these diseases;</li> <li>iv. where there are a surveillance scheme to control these disease;</li> </ol> <p>The milk, milk-based products and milk-derived products intended for feed come from herds free from tuberculosis and brucellosis, and the animals show no clinical signs of contagious diseases nor mastitis;</p> <p>The milk, milk-based products and milk-derived products intenden for feed originate from Norway that have been declared free from food and mouth disease sience 1952. The milk and dairy products come from herds that are not infected with food and mouth disease nor under the suspicion of being infected at the time of milk collection;</p> <p>The milk, milk-based products and milk-derived products intenden for feed derived from cows from Norway. Norway is recognized by OIE as having negligible BSE risk, satisfying the condition in Capter 11.5 of the OIE Terrestrial Animal Health Code. The products deccribed above are made from milk, wich is derived from cows wich were officially free from BSE at the time of milking.</p> </div> </div>		
<p><b>Official veterinarian</b></p> <div style="display: flex; justify-content: space-around; margin-top: 20px;"> <div style="border-top: 1px solid black; width: 45%; text-align: center;">(Place)</div> <div style="border-top: 1px solid black; width: 45%; text-align: center;">(Date)</div> </div> <div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div style="border-top: 1px solid black; width: 30%; text-align: center;">Official Stamp</div> <div style="border-top: 1px solid black; width: 30%; text-align: center;">(Signature)</div> <div style="border-top: 1px solid black; width: 30%; text-align: center;">(Name, qualifications and title in capital letters)</div> </div>		
<p>The color of the stamp and signature must be different to that of the other particulars in the certificate.</p>		