



NORWAY

# HEALTH CERTIFICATE covering eggs and egg products

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 products

Nature of food:	Name of products(s):	Manufacturing plant:	Date of production or lot identification number(s):	Number of packages:	Net weight:
Sum:					

Temperature required during storage and transport: \_\_\_\_\_ °C

## II. Origin of the products

Food productions plant(s) and address: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Name and address of consignor: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Place of loading: \_\_\_\_\_

Date of departure: \_\_\_\_\_

Seal number/Identification of container: \_\_\_\_\_

### III. Destination of the products

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

To: \_\_\_\_\_  
(place of destination)

By the following means of transport: \_\_\_\_\_

Name of consignee and address at place of destination: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### IV. Certification

The undersigned official inspector hereby certifies that:

Animal health certification:

1. The eggs derive from animals belonging to holdings which are from Norway, that has been free from highly pathogenic avian influenza. There has been no outbreak of highly pathogenic avian influenza and Newcastle disease for at least the previous 30 days.
2. Whole eggs were at least treated with 60°C for 188 seconds and 10% salted yolk was treated with 62,2°C for 138 seconds

Public health certification:

1. The plant is approved by and subject to supervision and inspection from the Norwegian Food Safety Authority.
2. The 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
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 have been subjected to a general surveillance scheme including laboratory tests to validate the microbial and chemical quality. The holdings are subject to a national surveillance scheme in accordance with EU regulation. The packing centres shall provide a guarantee that consignments originate from flocks that have been subjected to a microbiological test with negative results of salmonella.
5. The products may freely be sold in Norway and are fit for human consumption.

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

Seal<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.