



NORWAY

Health Certificate
Covering meat and meat products
exported from Norway

NORWEGIAN
FOOD SAFETY
AUTHORITY

Veterinary Certificate to:

Form with multiple sections: I.1. Consignor, I.2. Certificate reference number, I.3. Central Competent Authority, I.4. Local Competent Authority, I.5. Consignee, I.6. (diagonal), I.7. Country of origin, I.8. Region of origin, I.9. Country of destination, I.10. Region of destination, I.11. Place of origin, I.12. (diagonal), I.13. Place of loading, I.14. Date of departure, I.15. Means of transport, I.16. (diagonal), I.17. (diagonal), I.18. Description of commodity, I.19. Commodity code (HS code), I.20. Quantity, I.21. Temperature of the product, I.22. Number of packages, I.23. Identification of container/Seal number, I.24. Type of packaging, I.25. Commodities certified for, I.26. (diagonal), I.27.3a. (diagonal), I.28. Identification of the commodities table.



NORWAY

Health Certificate
Covering meat and meat products
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NORWEGIAN
FOOD SAFETY
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Covering meat and meat products derived from poultry

II. Health attestation

II.a. Certificate reference number

II.b. Company's information no.

11.1. Public health information

I, the undersigned official officer, declare that I am aware of the relevant provisions of the Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, and (EC) No 854/2004 and hereby certify that the meat of domestic animals described above was produced in accordance with those requirements.

1. The products are derived exclusively from animals subjected to sanitary and veterinary inspections before and after slaughtering and found sound and free from contagious diseases;
2. The products are derived from animals originating from country officially free from infectious animal diseases;
 - a) Foot- and- mouth disease,
 - b) Rinderpest,
 - c) Rift Valley fever,
 - d) African swine fever,
 - e) Norway is recognized by the OIE as having a negligible BSE risk according to Resolution No. 22 of the 77th General Session in May 2009, satisfying the conditions in Chapter 11.5 of the Terrestrial Animal Health Code;
3. Poultry products were obtained from animals originating from premises officially free from:
 - a) Salmonellosis according to OIE guidelines and the results from the official surveillance programs, and
 - b) Newcastle disease and Avian flu disease – during the last 3 years in the territory or country after stamping –out during 6 months.
4. The animals come from premises not underlain restrictions by the competent authorities regarding anthrax – during last 20 days before slaughtering; no vaccination for anthrax has been carried out during 42 days before slaughtering; and
5. Any fresh port meat, used in the manufacture of these products, has been examined and found free from Trichinosis; and
6. The products have been inspected and deemed fit for human consumption; and
7. The products have been prepared, handled, stored and transported in accordance with the Norwegian and European regulations on food hygiene; and
8. The products do not contain any antiseptic, food coloring, preservatives or any other added product which can harm human health; and
9. No harmful or foreign substances or chemical contaminants are found in the products; and
10. The products bear a readable official health mark from the official post-mortem inspection with specification of the name or number of the meat establishment (slaughterhouse).

Part II: Certification

Box references:

- 1.8 Provide the code of territory as appearing in Part 4 of Annex VI of Book of Rules on procedures for import and transit, list of third countries approved for import, form and content of the Certificate or other documents accompanying the consignment, veterinary checks at the border on consignments of animals, aquaculture and products and by-products of animal origin or equivalent Part 1 of Annex II to Regulation (EU) No 206/2010 (SANCO /4787/2009)
- I.11 Place of origin: name and address of the dispatch establishment
- I.15 Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided
- I.20 Indicate total gross weight and total net weight
- I.23 For containers or boxes, the container number and the seal number (if applicable) should be included.
- I.28 Nature of commodity: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts" or "minced meat".
Minced meat is boned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces
- I.28 Treatment type: If appropriate, indicate "boned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces
- The colour of the signature shall be different to that of the printing. The same rule applies to the stamp other than those embossed or watermarked.

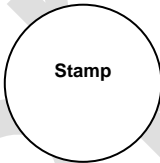
Official veterinarian

Name (in capitals):

Qualification and title:

Date:

Signature:



Place: