Part I: Details of dispatched consignment

### 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: postmottak@mattilsynet.no**
- **Tel.: +47 22 40 00 00**

### I.4. Local competent authority
- **NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE**

### I.5. Consignee
- **Name, Address, Country, Telephone**

### I.6. Transporter (if relevant)

### I.7. Country of origin
- **ISO code**
- **Code**

### I.8. Country of destination
- **ISO code**
- **Code**

### I.9. Place of origin
- **Name, Address**

### I.10. Place of destination
- **Name, Address**

### I.11. Place of loading, Address

### I.12. Date of departure

### I.13. Means of transport
- **Aeroplane**
- **Ship**
- **Railway wagon**
- **Road vehicle**
- **Other**

### I.14. Entry point in JP
- **Identification**
- **Documentation references**

### I.15. Description of commodity

### I.16. Commodity code (HS code)

### I.17. Temperature of product
- **Ambient**
- **Chilled**
- **Frozen**

### I.18. Number of packages

### I.19. Identification of container/Seal number

### I.20. Total quantity

### I.21. Type of packaging

### I.22. Commodity certified for:
- **Human consumption**
- **Animals Consumption (Cloven hoofed)**
- **Pet Food**
- **Other**

### I.23. Dairy products derived from raw milk of the following origin:
- **Bovine**
- **Caprine**
- **Ovine**
<table>
<thead>
<tr>
<th>Product name</th>
<th>Appr. no. Processing plant</th>
<th>Lot no.</th>
<th>Date of production</th>
<th>Date of expiry</th>
<th>No. of packages</th>
<th>Net weight</th>
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### II. Health information

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<th>II.1. Public health attestation</th>
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I, the undersigned, declare that I am aware of the relevant provisions of Regulation (EC) No 178/2002, (EC) 852/2004, (EC) No 853/2004, (EC) 854/2004 and (EC) 2073/2005 and certify that the dairy products described above were produced and inspected in accordance with those requirements, in particularly that:

- The raw milk originate from Norwegian animals, and collected, produced, package and stored in Norway.
- The plant of origin of the dairy products is approved for exportation by the competent sanitary authorities, and is regularly inspected from the Norwegian Food Safety Authority;
- They come from (an) establishment(s) implementing a program based on the HACCP principles in accordance with Regulation (EC) No 852/2004;
- They have been treated and are in compliance with the hygiene requirements laid down in section IX, chapters I and II of annex III to Regulation (EC) No 853/2004;
- They are under a surveillance scheme that secure the quality, safety and the health standards laid down in the criteria in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs and section IX, chapters I and II of annex III to Regulation (EC) No 853/2004 on criteria for milk;
- They have been packaged and labeled in compliance with section IX, chapters III to V of annex III to Regulation (EC) No 853/2004 and Regulation (EC) nr. 1169/2011;
- They have satisfactorily undergone the official controls laid down in Regulation (EC) 882/2004 and Regulation (EC) No 854/2004;
- They were processed under sanitary conditions in accordance with laws and regulations of Norway, which are at least equivalent to laws and regulations of Japan.
- They have been produced from milk or cream that has been subjected to a heat treatment according to one of the following processes:
  - A sterilization process at a minimum temperature of at least 132° C for at least 1 second (Ultra High Temperature [UHHT]), or;
  - A pasteurization process at a minimum temperature of at least 72° C for at least 15 seconds (HTST), if the pH in the milk is < 7, or;
  - A high pasteurization applied twice (HTST) if the pH in the milk is > 7;
- They have until loading been treated in such a way to avoid any risk of contamination. Processing and packaging have been executed by means of clean and hygienic material. Means of transportation are in compliance with admissible international norms;
- The packaging bears the identification mark documenting that the milk or the exported dairy products come from approved establishments if an approval is required according to the regulation;
II.2 Animal health attestation for origin of milk

I, the undersigned official veterinarian certify that the above mentioned dairy products comply with the following conditions:

II.2.1.
All the requirements of «Animal Health Requirements for raw milk and/or milk products to be exported to Japan from listed countries» are satisfied.

Dairy products have been produced from raw milk collected only in Norway, and have been produced, packaged and stored only in Norway.

II.2.2.
The dairy farms are subject to supervision and inspection from the Norwegian Food Safety Authority to assure that the farm are in accordance with the regulation and follows good farming practice as milking animals that show no clinical signs of contagious diseases nor mastitis. The animals were clinically healthy at the time the milk was obtained.

II.2.3.
- The milk and dairy products originate from Norway that is declared free from foot-and-mouth disease in accordance with the relevant OIE Standard by the competent authority of Norway:
  - 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;
  - all introduction of species susceptible to the relevant diseases come from an area declared free from disease, and;
  - species susceptible to the relevant diseases are not vaccinated against relevant diseases;
  - where there is a surveillance scheme to control these disease;
  - in case of foot-and-mouth disease in Norway, the Norwegian Food Safety Authority will immediately suspend issuing the health certificate for milk products for export to Japan and notify the Japanese animal health authority.

- The milk and dairy products come from herds free from tuberculosis and brucellosis.
- The milk and dairy products originate from Norway that have been declared by OIE as free from foot-and-mouth disease since 1952. The milk and dairy products come from herds that are not infected with foot-and-mouth disease nor under the suspicion of being infected at the time of milk collection and are not vaccinated. The product was processed in a foot and mouth disease-free country, without vaccination.
- The milk or the milk from which the dairy product was made originated from a country recognized by the OIE as free from Lumpy skin disease.

Notes:

Part I:

Box L.11: Place of Origin: name and address of the dispatch establishment
Box L.18: Description of the type of product, for example cheese, butter etc.
Box L.25: Use the open line to specify if the product is certified for other uses; technical, research etc.

- The color of the stamp and signature must be different to that of the other particulars in the certificate

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<th>Official veterinarian</th>
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