SANITARY CERTIFICATE
covering salmonids for human consumption
imported into New Zealand

NORWAY

Country of dispatch: NORWAY
Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE
Phone: + 47 22 40 00 00 Facsimile: + 47 23 21 68 01 E-mail: postmottak@mattilsynet.no

I. Details identifying the fishery products

<table>
<thead>
<tr>
<th>Description - Species (scientific name):</th>
<th>State or type of processing:</th>
<th>Type of packaging:</th>
<th>Number of packages:</th>
<th>Net weight:</th>
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Sum:

Temperature required during storage and transport: ______ °C

II. Provenance of the fishery products

Name(s), address(es) and number(s) of processing establishment(s) authorized for exports by the competent authority:

Name and address of consignor:

III. Destination of the fishery products

The fishery products are to be dispatched from: _____________________________ (Place of dispatch) to: _____________________________ (Place of destination), New Zealand by the following means of transport:

Name of consignee and address at place of destination:

Name and address of premises approved and registered under MAF RA Standard 154.02.16 (in case of bulk):

Specimen
IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above are deriving from fish that:

1) the product for export is derived from fish within the genera Oncorhynchus, Salmo and Salvelinus,
2) were harvested from populations for which documented health surveillance programs exist which are administered by the Norwegian Food Safety Authority,
3) were not slaughtered as an official disease control measure as a result of an outbreak of disease,
4) were processed in premises under the supervision of the competent authority with responsibility for food safety standards during processing of fish for export,
5) were headed, gilled, gutted,
6) individually inspected and graded, ensuring the products for export are free from visible lesions associated with infectious disease and fit for human consumption
7) were found to be sexually immature, or sexually maturing, but not sexually mature (not fully developed roe)

Done at ____________________________ on ____________________________

(Place) (Date)

Stamp 1

(Signature of official inspector) (Name and qualifications in capitals)

1 The signature and the stamp must be in a color different to that of the printing.