



NORWAY

SANITARY CERTIFICATE

covering salmonids from Norway destined to
Australia exported abroad for further
processing

Reference number:

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

I. Details identifying the fishery products

Description - Species (scientific name):	State or type of processing:	Type of packaging*:	Number of packages :	Net weight:
Sum:				

- *1. Fish or fish pieces are individually packaged in plastic sleeves, pouches or other packaging, in cartons of any weight.
- *2. Fish or fish pieces are loose packed within a plastic bag in cartons weighing ≤ 27,3 kg (60 lbs).
- *3. Fish and fish pieces are loose packed in cartons weighing > 27,3 kg (60 lbs).

Temperature required during storage and transport: _____ °C

II. Provenance of the fishery products

Address(es) and number(s) of preparation or 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)

for further processing before export to Australia

by the following means of transport: _____

Name of consignee and address at place of destination: _____

IV. Attestation

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

- 1) were harvested from populations for which documented health surveillance programmes exist which are administered by the Norwegian Food Safety Authority,
- 2) do not come from a farm infected by, or officially suspected of, infectious salmon anemia (ISA), or from waters within 10 km. or on tidal interchange of an infected farm,
- 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, and the external and internal surfaces thoroughly washed, or such operations are to be carried out in the intermediate country before export to Australia.
- 6) were 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)
- 8) were found not to be juvenile salmonid fish

This certificate states that the requirements listed above are met on the date of issue. The certificate does not guarantee that the end product presented for import to Australia is in accordance with these requirements.

Done at _____ on _____
(Place) (Date)

Seal¹ _____
(Signature of official inspector) (Name and qualifications in capitals)

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