SANITARY CERTIFICATE

covering fish oil from salmonids
intended for human consumption
for export to Australia

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 23 21 68 00 Facsimile: + 47 23 21 68 01 E-mail: postmottak@mattilsynet.no

I. Details identifying the fish oil

<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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Temperature required during storage and transport: _____ °C

II. Provenance of the fish oil

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 fish oil

The fish oil is to be dispatched from: ________________________________ (Place of dispatch)

to: ________________________________ (Place of destination), Australia

by the following means of transport: ________________________________________

Name of consignee and address at place of destination: ________________________________

Consignment details: ________________________________________________________
IV. Attestation

The undersigned official inspector hereby certifies that:
1) During processing the fish oil described above reached a minimum core temperature of 100°C for 30 minutes;
2) The fish oil was derived from fish that:
   a. were harvested from populations for which documented health surveillance programmes exist, which are administered by the Norwegian Food Safety Authority,
   b. do not come from a farm infected by, or officially suspected of, infectious salmon anaemia (ISA), or from waters within 10 km or on tidal interchange of an infected farm,
   c. were not slaughtered as an official disease control measure as a result of an outbreak of disease,
   d. were processed in premises under the supervision of the competent authority with responsibility for food safety standards during processing of fish for export,
   e. were individually inspected and graded, ensuring the products for export are free from visible lesions associated with infectious disease and fit for human consumption,
   f. were found to be sexually immature, or sexually maturing, but not sexually mature (not fully developed roe),
   g. were found not to be juvenile salmonid fish.

Done at ______________________ on _____________________
(Place) (Date)

Stamp

(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.

1.1.93 Australia, sunnhetsattest, olje av laksefisk, engelsk, 2010-03