



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING SEMI PRESERVED CURED FISHERY PRODUCTS

Issued as Addendum to Sanitary Certificate No.:

We hereby declare that semipreserved fishery products are not thermally processed low-acid foods and consequently they will not be covered by the U.S. Food and Drug Regulations for Thermally Processed Low-Acid Foods, Packaged in Hermetically Sealed Containers, published in Federal Register 24th of January 1973. Therefore, there has been no Food Canning Establishment Registration (FCE No.) required for semipreserved, cured products like Norwegian Herring Tid-Bits, Spiced Anchovies, Cod Roe Caviar, or Smoked Sliced Saithe etc.

The products are packed in tins/cans, but are not sterilized, and must therefore be kept cool (0-10°C/32-50°F), during transport and storage.

Norwegian Food Safety Authority

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector