



SANITARY CERTIFICATE
for krill and krill products intended for human consumption
derived from *Euphausia superba*
produced by Norwegian establishments

NORWAY

Reference number: _____

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

I. Identification of the products

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

Temperature required during storage and transport: _____ °C

II. Origin of the products

Address(es) and number(s) of preparation or processing establishment(s) authorized by the Norwegian Food Safety Authority:

Name and address of consignor: _____

III. Destination of the products

The product is to be dispatched from: _____
(Place of dispatch)

to: _____
(Country and place of destination)

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 products described above were produced in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) 2073/2005 and in particular that they:

- 1) come from (an) establishment(s) implementing a program based on the HACCP principles in accordance with Regulation (EC) No 852/2004;
- 2) have been caught and handled on board vessels, landed, handled and where appropriate prepared, processed, frozen and thawed hygienically in compliance with the requirements laid down in Section VIII, Chapters I to IV of Annex III to Regulation (EC) No 853/2004;
- 3) satisfy the health standards laid down in Section VIII, Chapter V of Annex III to Regulation (EC) No 853/2004 and the criteria laid down in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
- 4) have been packaged, stored and transported in compliance with Section VIII, Chapters VI to VIII of Annex III to Regulation (EC) No 853/2004;
- 5) have been marked in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
- 6) have satisfactorily undergone the official controls laid down in Annex III to Regulation (EC) No 854/2004;
- 7) contain exclusively non-mammalian, non-ruminant and non-avian protein;
- 8) were entirely derived from fresh krill material which have been found fit for human consumption;
- 9) were produced in a processing establishment dedicated to krill/fish meal and oil production. Material of terrestrial animals, including ruminants, or avian animals, is not received, stored or used in this establishment;
- 10) contain no materials derived from fish of the family Salmonidae (i.e. salmon, trout or related species);
- 11) contain no plant (excluding antioxidants), algae (including microalgae) material or live animals;
- 12) the end product was packaged in new packing material or in the case of dispatch as bulk transport: container or any other means of transport was thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use;
- 13) the end product was stored in closed packaging;
- 14) the end product has undergone all precautions to avoid recontamination with pathogenic agents after the treatment;

Done at _____ on _____
(Place) (Date)

Stamp¹ _____ (Signature² of official inspector) _____ (Name and qualifications in capitals)

This certificate, if relevant, may be used as a pre-export certificate for the issuance of health certificate by the competent authorities in the country of landing, before further export of the product.

¹The stamp must be in a colour different to that of the printing
²The signature must be in a colour different to that of the printing