



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

**STATEMENT CONCERNING ANISAKIS PARASITES IN FARMED SALMONIDS
(*Salmo salar* and *Oncorhynchus mykiss*)**

Issued as Addendum to Sanitary Certificate no.:

The Norwegian Food Safety Authority has been asked to give a short evaluation of the risk of anisakiosis linked to consumption of the Norwegian fresh or raw farmed salmonids.

To our knowledge, larvae of Anisakis species have not been found in Norwegian farmed salmonids fed with dry feed pellets. Such larvae are however frequently found in wild salmonids. The main reason for this difference is probably today's feeding regimes of farmed Norwegian salmonids, which almost entirely are based on feeding with commercially processed dry feed pellets.

The Norwegian legislation fully complies with regulations within the European Communities concerning health conditions for the production and the placing on the market of fishery products. According to these regulations, Herring, Mackerel, Sprat and wild Atlantic and Pacific salmonids shall be subject to freezing at a temperature of not higher than -20°C in all parts of the product for not less than 24 hours, if they are to be consumed raw.

Neither the Norwegian nor the European regulations consider the consumption of raw farmed salmonids to be a risk to human health due to Anisakis parasites.

Norwegian Food Safety Authority

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector

