One of the tasks of the Norwegian Food Safety Authority is to guarantee the wholesomeness and
good quality of fish and fishery products exported from Norway.

To this end, chemical, physical, microbiological and sensory analyses are performed.

The consignment of fish, described in the Sanitary Certificate, has been subject to a freezing
treatment resulting in a core temperature of -20°C or lower for a period not shorter than 24 hours. 
This treatment will kill nematode larvaees if present in the fish.

The Norwegian regulations are harmonized with the EU-regulations.

Norwegian Food Safety Authority

Issued:

Place

Date

Stamp of authority

Signature of official inspector

2.2.43 Erklæring, nematode, engelsk, 2011-03