



**NORWAY**

**NORWEGIAN FOOD SAFETY AUTHORITY**

**STATEMENT CONCERNING NEMATODE LARVAES  
IN SALTED AND DRIED FISH**

**Issued as Addendum to Sanitary Certificate no.:**

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.

The fishery products, described in the Sanitary Certificate, have been subject to a conservation treatment of heavy salting and subsequent drying. This conservation treatment is sufficient to kill or inactivate any nematodes larvaes if present in the fish. If any inactivated nematodes should be detected, the fishery products remain fit for human consumption as inactivated parasites do not present any infectious hazard to human health.

Norwegian Food Safety Authority

Issued: \_\_\_\_\_

Place

Date

Stamp of authority

\_\_\_\_\_  
Signature of official inspector