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 larvae 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