



Our reference number:

**CERTIFICATION OF PROCESSING PLANT  
PRODUCING FISH OILS AND FATS FOR ANIMAL FEED  
INTENDED FOR EXPORT FROM NORWAY TO THE STATE OF ISRAEL**

I, the undersigned official inspector, hereby certify that:

The processing plant: \_\_\_\_\_  
(name)

Located at: \_\_\_\_\_  
(address, postal number, city)

With approval number: \_\_\_\_\_

1. Is certified by the Norwegian Food Safety Authority as a processing plant dedicated to the manufacturing of oils and/or fats of fish.
2. Is supervised by the Norwegian Food Safety Authority.
3. Manufactures oils and/or fats, whose ingredients of animal origin originate exclusively from fish.
4. Manufactures oils and/or fats in accordance with Norwegian and EU laws and regulations, which may be freely sold for animal feeding in the same country, complying with approved good manufacturing practice.
5. Has routines to ensure that the final product does not contain and is not contaminated with commodities that should not be traded as defined in the B.S.E. chapter of the OIE terrestrial animal health code.
6. Takes random samples for enterobacteriaceae and Salmonella spp., during or after storage, comply with the following standards<sup>1</sup>:  
*Salmonella: absence in 25 g: n=5, c=0, M=0*  
*Enterobacteriaceae: n=5, c=2, m=10, M=300 in 1 g*
7. Has precautions in place to prevent the contamination of final products with pathogenic agents.

Issued: .....  
Place Date

.....  
Signature of official inspector

Stamp of authority

<sup>1</sup> n= number of samples to be tested, m= threshold value for the number of bacteria: the result is considered satisfactory if the number of bacteria in all samples does not exceed m, M= maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is M or more, c= number of samples the bacterial count of which may be between m and M, the samples still being considered acceptable if the bacterial count of the other samples is m or less.