SANITARY CERTIFICATE
for krill meal intended for animal consumption
derived from Euphausia Superba

NORWAY

Country of dispatch: NORWAY
Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE
Phone: + 47 22 40 00 00 Facsimile: + 47 23 21 68 01 E-mail: postmottak@mattilsynet.no

I. Identification of krill meal

<table>
<thead>
<tr>
<th>Product description:</th>
<th>Nature of packaging:</th>
<th>No. of packages:</th>
<th>Net weight (kg):</th>
</tr>
</thead>
</table>

II. Origin of krill meal

Address(es) and approval number(s) of preparation or processing establishment:

Name and address of consignor:

III. Destination of krill meal

The product is to be dispatched from: (Place of dispatch) to: (Country and place of destination) by the following means of transport:

Name of consignee and address at place of destination:

Container No.: __________________ Seal No.: __________________

IV. Attestation

The undersigned official inspector hereby certifies that the krill meal described above contains exclusively non-mammalian, non ruminant and non-avian protein derived from low-risk material and:

a) was produced in such a way that it has been subject to a treatment throughout its substance, in order to meet the standards as described under b;

b) was examined by random sampling from each processed batch taken during storage at the processing plant, that complies with the following standards:
   - Salmonella: absent in 25g; n = 5, c = 0, m = 0, M = 0;
   - Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10^2 in 1 g;

c) only contains ingredient(s) derived from krill (Euphausia superba), caught in the open sea in Antarctic area CCAML 48;

d) was not processed in a plant processing proteins of ruminant animals;

e) the end product was examined prior to dispatch by random sampling and found to comply with the following standards:
   - Salmonella: absent in 25g; n = 5, c = 0, m = 0, M = 0;

f) the end product was packaged in new packing material or in the case of dispatch as bulk transport: container or any other means of transport was thoroughly cleaned and disinfected with a disinfectant approved by the competent authority before use;

g) the end product was stored in enclosed storages;

h) the end product has undergone all precautions to avoid recontamination with pathogenic agents after the treatment.

Done at ___________________ on ___________________

Stamp² ____________________ (Signature² of official inspector) (Name and qualifications in capitals)

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¹ where
n = number of units comprising the sample;
c = number and sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or less;
m = threshold value for the number of bacteria; the result is considered satisfactorily if the number of bacteria in all sample units does not exceed m;
M = maximum value for the number of bacteria; the result is considered unsatisfactorily if the number of bacteria in one or more sample units is M or more.

² The signature and the stamp must be in a colour different to that of the printing.

6.1.105 Helsesertifikat, krillmel til dyreôr, engelsk, 2022-07