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

Country of dispatch: NORWAY
Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNNDAAL, NORWAY
Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE
Phone: + 47 23 21 68 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>Number of packages:</th>
<th>Net weight:</th>
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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:

IV. Attestation
The undersigned official inspector hereby certifies that the krill meal described above contains exclusively non-mammalian 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:\nSalmonella: 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:\nSalmonella: 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 ____________________
(Place) (Date)

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

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.