



NORWAY

SANITARY CERTIFICATE

for krill meal intended for animal consumption
derived from *Euphausia Superba*

Reference number: _____

Country of dispatch:	NORWAY		
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, 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

Product description:	Nature of packaging:	Number of packages:	Net weight:

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 standards¹:
 - Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0
 - Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10² 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 standards¹:
 - 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 _____
(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.