



# SANITARY CERTIFICATE

for krill meal intended for human consumption  
derived from *Euphausia superba*

NORWAY

Reference number:

Country of dispatch:	NORWAY		
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY		
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE		
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### 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 standards<sup>1</sup>:  
Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0  
Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10<sup>2</sup> in 1 g;
- c) only contains ingredient(s) derived from krill (*Euphausia superba*) caught in the open sea in Antrarcctic area CCAML 48;
- d) was not processed in a plant receiving, storing or 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<sup>1</sup>:  
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)

Stamp<sup>2</sup> \_\_\_\_\_  
(Signature<sup>2</sup> of official inspector) (Name and qualifications in capitals)

<sup>1</sup> 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.

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