



Reference number: \_\_\_\_\_

#### IV. Attestation

The undersigned Government Veterinary Officer hereby certifies that:

1. The dairy plant is approved by and subject to supervision and inspection from the Norwegian Food Safety Authority.
2. The products are manufactured in compliance with official Norwegian Regulations and according to:
  - a. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
  - b. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuff.
  - c. Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
  - d. Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.
  - e. Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
3. The products have been prepared, packed, stored and transported under good hygienic practice and an effective food safety control system, implemented within the context of HACCP system.
4. The products may freely be sold in Norway and are fit for human consumption.
5. The milk from which the dairy product was made, originated from a country recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease, without vaccination.
6. The product was processed in a country recognised by the Office International des Epizooties (OIE) as free from foot and mouth disease, without vaccination.
7. The country of origin has a control system in place to ensure only healthy animals were used for milk production.
8. The milk from which the dairy product was made was subject to the process of pasteurization of a minimum of 72°C for more than 15 seconds.
9. Date of manufacture;
  - a.  the packaging or immediate container is stamped with the date of manufacture (the date of manufacture is the date the curd was set); or
  - b.  a consignment specific manufacturing declaration is provided with the date of manufacture for each batch or lot number.

Done at \_\_\_\_\_ on \_\_\_\_\_  
(Place) (Date)

Stamp<sup>1</sup> \_\_\_\_\_  
(Signature of Government Veterinary Officer) (Name and qualifications in capitals)

<sup>1</sup> The signature and the stamp must be in a colour different to that of the printing.