



NORWAY

SANITARY CERTIFICATE

Covering milk and dairy products

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. Details identifying the milk and dairy products

Nature of food	Name of product(s)	App. no.*	Production date(s) or lot(s) identification number(s)	Number of packages	Net weight
* Approval number				Sum:	

Temperature required during storage and transport: _____ °C

II. Provenance of the milk and dairy products

Approval number, dairy plant(s) and address: _____

Name and address of consignor: _____

III. Destination of the milk and dairy products

The products are to be dispatched from: _____ (Place of dispatch)

to: _____ (Country and place of destination)

Means of transport: _____

Name and address of consignee: _____

Reference number: _____

IV. Attestation

The undersigned official inspector 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 milk is subject to the process of pasteurization at minimum 72 °C for more than 15 seconds.
5. The products may freely be sold in Norway and are fit for human consumption.

Done at _____ on _____
(Place) (Date)

Stamp¹ _____
(Signature of official inspector) (Name and qualifications in capitals)

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