



#### IV. Attestation

The undersigned official veterinary hereby certifies that:

1. The milk and milk product derived from animals resident in Norway.
2. The products were prepared from milk from farms that are under official veterinary control system, and the milk is as far as officially known from clinically healthy animals.
3. The milk derives from Norway, which is free from the following diseases: Foot-and-mouth disease, Rinderpest, Vesicular stomatitis, Contagious bovine pleuropneumonia, Lumpy skin disease, Peste des petits ruminants, Rift Valley fever, Sheep pox and goat pox. The milk has never been in any region where foot and mouth disease and rinderpest exists.
4. Norway is free from Brucellosis (*B. abortus*, *B. melitensis*), Tuberculosis and Bovine leukosis.
5. The dairy plant is approved by and subject to supervision and inspection from the Norwegian Food Safety Authority, and has an EU approval for exportation of its products.
6. 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
7. 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.
8. The milk or milk-based products were subjected to the process of pasteurisation of a minimum of 72°C for more than 15 seconds.
9. The products have been subjected to general surveillance scheme by the dairy, including laboratory tests to validate the microbial quality.
10. The products may freely be sold in Norway and are fit for human consumption.

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

Stamp<sup>1</sup> \_\_\_\_\_  
(Signature of official veterinary) (Name and qualifications in capitals)

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