



NORWAY

ZOOSANITARY CERTIFICATE

Covering dairy products or product containing
dairy ingredients for human consumption
exported to New Zealand

Reference number: _____

Exporting Country:	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. Consignment description/Identification

Nr.*	Nature of food	Name of product(s)	Production dates	Number of packages	Net weight
*These numbers are used to describe form and packaging under.				Sum:	

Temperature required during storage and transport: _____ °C

Describe form and packaging: _____

II. Origin of the consignment

Name(s) and address(es) of manufacture: _____

Name and address of exporter: _____

III. Destination of the consignment

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

to: _____
(Country and place of destination)

Means of transport: _____

Name and address of New Zealand importer: _____

Reference number: _____

VI. Zoosanitary information

Veterinary certification

I, _____

an Official Veterinarian authorised by the Competent Government Authority of the exporting country certify, after due enquiry, that:

I have no reason to doubt the veracity of the attached Manufacturer`s Declaration.

Official Stamp¹

Signature of Official Veterinarian: _____

Name of Official Veterinarian: _____
(Name and qualifications in capitals)

Done at _____
(Date and Address of office)

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

Reference number: _____

Manufacture`s Declaration

I, _____

being the Manager of the facility where the product identified in this Zoosanitary Certificate has been processed, certify that:

1. The dairy ingredient used to manufacture the product has been heat treated in conformity with the following procedure:
 - a. If the milk has a pH less than 7.0, a minimum temperature of 72 °C for at least 15 seconds (high temperature-short time pasteurisation [HTST]).
2. The dairy product or product containing dairy ingredients have been produced in premises that are registered or approved by the Competent Government Authority as having acceptable food safety standards governing the processing of dairy products for export.
3. The dairy product or product containing dairy ingredients are in sealed packaging.

Signature of Manager: _____

Date: _____

Name of Manager: _____

Title of Manager: _____

Address of Manager: _____
