



NORWAY

SANITARY CERTIFICATE

Covering milk and dairy products exported to the Kingdom of Saudi Arabia

NORWEGIAN
FOOD SAFETY
AUTHORITY

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, name and address of the dairy plant(s): _____

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: _____

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 the following official Norwegian Regulations:
 - 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 according to the HACCP programme implemented by the establishment (-s) in order to control hazards..
4. The products may freely be sold in Norway and are fit for human consumption.
5. The milk is received from Norwegian dairy farms, which are subject to supervision by the Norwegian Food Safety Authority.
6. According to OIE's Resolution no. 17 (79th General Session May 2011), Norway has a negligible BSE risk. Norway has a surveillance program according to Regulation (EC) no. 999/2001 of the European Parliament and of the Council of 22 May 2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies. BSE has never been recorded in Norwegian dairy farms.
7. Animal products manufactured in Norway are subject to a surveillance program for dioxin and dioxin like PCB in accordance with Council Directive 96/23/EC of 29 April 1996 on measures on monitor certain substances thereof in live animal and animal products. Regulation (EC) no. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs sets maximum residue limits (MRL) for dioxin, PCB etc. in milk and dairy products. According to the legislation, any products found non-compliant with EU's MRL, can not be placed on the marked.

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.