

SANITARY CERTIFICATE

covering fish and fishery products for export
to India

DAY

Reference number:

Dispatch:	NORWAY
Authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE
723 21 68 00	Facsimile: + 47 23 21 68 01
	E-mail: postmottak@mattilsynet.no

I. Details identifying the fishery products

Species name):	State or type of processing:	Type of packaging:	Number of packages:	Net weight:
Sum:				

Temperature required during storage and transport: _____ °C

II. Provenance of the fishery products

Address(es) and number(s) of preparation or processing establishment(s) authorized for exports by the competent authority:

Name and address of consignor: _____

III. Destination of the fishery products

The fishery products are to be dispatched from: _____ (Place of dispatch) _____, in India

_____ (Country and place of destination)

by the following means of transport: _____

Name of consignee and address at place of destination: _____

[Handwritten Signature]
 STINA BERTH
 Department of Health, General, English 2013-04

[Handwritten Signature]

Reference number:

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above:

-) have been handled, prepared, processed, marked, packaged, stored and transported in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 2073/2005;
-) in the case of bivalve molluscs, they have in addition been harvested and handled in accordance with the relevant provisions of Regulations (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 applicable to live bivalve molluscs;
-) have been produced in accordance with the relevant provisions of the official Norwegian Quality Regulations relating to Fish and Fishery Products of 14 June 1996.

the aquaculture animals and the products are free from pathogens causing OIE listed diseases relevant to the species,

the aquaculture animals are harvested from a production unit/population that shows no clinical signs of disease and are not intended for destruction or slaughter for disease control purposes.

for cold smoked products: cold smoking has been carried out between 17-30 degrees Celsius for not less than 7 hours.

part IV.4 does not apply to:

- (a) fish which are slaughtered and eviscerated before dispatch
- (b) aquatic animals and products thereof placed on the market for human consumption without further processing, provided that there are packed in retail-sale packages which comply with the provisions for such packages in Regulation (EC) No 853/2004.

OSLO

(Place)

on

25th of April 2013

(Date)

[Handwritten Signature]

(Signature of official inspector)

HARALD GJEIN

(Name and qualifications in capitals)

[Handwritten Signature]

(Name of the person)