



## NORWAY

### NORWEGIAN FOOD SAFETY AUTHORITY

#### STATEMENT CONCERNING PCB IN FARMED FISH

**Issued as Addendum to Sanitary Certificate No.:**

One of the tasks of the Norwegian Food Safety Authority is to guarantee the wholesomeness and good quality of fish and fishery products exported from Norway.

To this end, chemical, physical, microbiological and sensory analyses are performed.

The level of PCBs in farmed fish is monitored by the Norwegian Food Safety Authority. The results for Atlantic salmon are given below.

Mean concentrations of PCB-congeners (mg/kg wet weight in fillet)

| Species         | No. of analyses | PCB 28 | PCB 52 | PCB 101 | PCB 118 | PCB 138 | PCB 153 | PCB 180 | Sum    |
|-----------------|-----------------|--------|--------|---------|---------|---------|---------|---------|--------|
| Atlantic salmon | 9*              | 0.0005 | 0.001  | 0.003   | 0.002   | 0.004   | 0.005   | 0.001   | 0.0165 |

The samples were from nine random picked locations along the Norwegian coast. These values are very low, and are of no concern for the health of the consumer.

\* Each sample represents 5 salmons, weighing about 3 kilos.

Norwegian Food Safety Authority

Issued: \_\_\_\_\_, \_\_\_\_\_  
Place Date

Stamp of authority

\_\_\_\_\_  
Signature of official inspector