



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING COOKED CRABS AND SHRIMPS

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.

Cooked crabs and shrimps processed in an establishment approved by the Norwegian Food Safety Authority do not contain other food additives than those approved by the Norwegian Food Safety Authority. In accordance with the Norwegian regulations, the cooked crabs and shrimps have not been treated with chemical preservatives or other additives injurious to health.

The fishery products, described in the Certificate, have been processed in an approved establishment in a sanitary and hygienic matter and are fit for human consumption.

Norwegian Food Safety Authority, March 1, 2010

Henning Osnes Teigene
Head of Section
Head Office, Section for Import and Export

Issued: _____, _____
Place Date

Stamp of authority

Signature of official inspector