



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING DIOXINS IN FARMED SALMON

**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.

Contract laboratories are employed for special analyses, including the determination of dioxins in fish. The following results were found for salmon from Norwegian fish farms, values are in picograms toxic equivalents (TE) per gram fish fillet:

Dioxins 0.3 - 1.0

These values are very low and close to the limit of detection of the analytical method. The tolerable weekly intake of dioxins has been set to 2100 picograms for an adult with a body weight of 60 kilograms by the Nordic expert group.

Norwegian Food Safety Authority

Issued: \_\_\_\_\_

Place

Date

Stamp of authority

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Signature of official inspector