



NORWAY

# SANITARY CERTIFICATE

covering fish and fishery products for export  
to India

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 fishery products

Description – Species (scientific 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)

to: \_\_\_\_\_, in India  
(Country and place of destination)

by the following means of transport: \_\_\_\_\_

Name of consignee and address at place of destination: \_\_\_\_\_

---



---

#### IV. Attestation

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

- 1) 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;
- 2) 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;
- 3) 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.
- 4) the aquaculture animals and the products are free from pathogens causing OIE listed diseases relevant to the species,
- 5) 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.
- 6) for cold smoked products: cold smoking has been carried out between 17-30 degrees Celsius for not less than 7 hours.
- 7) 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.

Done at \_\_\_\_\_ on \_\_\_\_\_  
(Place) (Date)

Stamp<sup>1</sup> \_\_\_\_\_  
(Signature of official inspector) (Name and qualifications in capitals)

<sup>1</sup> The signature and the stamp must be in a colour different to that of the printing.