



**NORWAY**

**NORWEGIAN FOOD SAFETY AUTHORITY**

**STATEMENT CONCERNING NEMATODE LARVAES**

**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 consignment of fish, described in the Sanitary Certificate, has been subject to a freezing treatment resulting in a core temperature of  $-20^{\circ}\text{C}$  or lower for a period not shorter than 24 hours. This treatment will kill nematode larvaes if present in the fish.

The Norwegian regulations are harmonized with the EU-regulations.

Norwegian Food Safety Authority

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

Stamp of authority

Signature of official inspector