

HEALTH CERTIFICATE

covering salmonid products for human consumption imported into Australia

NORWAY Reference number:

Country of dispatch: **NORWAY**

NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY Competent authority:

NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE Inspection body:

Phone: + 47 22 40 00 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 (1/2 ¹):	Number of packages:	Net weight kg:
	01			
(C)				
	C	, 1		
		Sum:		
Consumer ready ² ? Yes No				
Container number:		al number:		
Temperature required during storage and	d transport:°C			
	II. Provenance of the fishery	nroducts		
Registration number(s) and name(s) of a	quaculture farm(s) from which the	fish was harvested:		
	// 			
97				
Address(es) and registration number(s) of	of all processing facilities:			
G Y				
Name and address of consignor:		On		
87				

Type of packaging:

1. Fish or fish pieces are individually packaged in plastic sleeves, pouches or other packaging, in cartons of any weight.

2. Fish or fish pieces are packed as loose pieces within a plastic bag in cartons of any weight.

Consumer ready form is:

a. Cutlets, including the central bone and external skin but excluding fins, each cutlet weighing no more than 450 grams

b. Skin-on and skinless fillets, excluding the belly flap and all bone except the pin bones, of any weight

c. Eviscerated, headless fish, each fish weighing no more than 450 grams d. Product that is processed further than described above

Reference number:

III. Destination of the fishery products

The fishery products are to be dispatched	from:	
		(Place of dispatch)
to:		, Austral
by the following means of transport:	(Place of destination)	
A-0		
Name of consignee and address at place of	f destination:	C
Import Permit Number:)	
ω ω	×	
	IV. Attestation	
 The salmonid fish from whi suspected of being infected interchange (whichever is g) The salmonid fish from whi a. harvested from popula administered by the Nob. not slaughtered as an oc. headed, gilled, gutted, material, d. inspected and graded, infectious disease and e. found to be not sexuall f. found not to be juvenil The salmonid products in th The salmonid fish were producted in the salmonid products of the final salmonid products prevention of inadvertent or aquatic animal material original Australia 	ch the product in the consignment we che the product was derived do not coby, infectious salmon anemia (ISA), reater) of an infected, or officially such the product was derived were: tions for which documented health storwegian Food Safety Authority, official disease control measure, and the external and internal surface ensuring the products for export are fit for human consumption by mature adults/spawners (fish with the salmonid fish (weighing less than a consignment were processed exclusivessed in premises subject to regular thority to ensure that processing practs for export to Australia were subject to deliberate substitution, and the previous from countries other than the	urveillance programmes exist which are es thoroughly washed to remove any extraneous free from visible lesions associated with developed gonads/roe) 200g in head-off, de-gilled and eviscerated state
Done at	on	
(Place)		(Date)
Stamp ³	7 ×	A'Y
(Signature of officia	al inspector)	(Name and qualifications in capitals)

1.1.75 Australia, helsesertifikat, laksefisk, engelsk, 2019-08

³ The signature and the stamp must be in a colour different to that of the printing.