

## **HEALTH CERTIFICATE**

## covering fish meal and hydrolysed fish proteins not intended for human consumption not for export to EEA/EU countries

	Original	Repla	acement						
	I.1. Consignor		I.2. Cert	tificate reference	e No.	I.2.a Reference to or	iginal certificate		
	Name, Address, Tel.					and its date of issue	, if replacement		
				I.3. Central competent authority  NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL,  NORWAY. E-mail: postmottak@mattilsynet.no					
				Phone: +47 22400000					
nt				I.4. Local competent authority					
me	I.5. Consignee			NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE  1.6.					
ısigı	Name, Address, Tel.								
l col	17. Country of a visin 150 and 150								
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pat									
fdis									
ils o	I.7. Country of origin ISO code I.8.			I.9. Country of destination ISO code I.10.					
Deta									
Part I: Details of dispatched consignment									
	I.11. Place of origin			1.12.					
	Name, Address Approval								
	I.13. Place of loading			I.14. Date of departure					
				I.16. Entry point					
	I.15. Means of transport  Aeroplane Ship Railway v	vagon 🖂	1.16. En	try point					
	Road vehicle Other Identification  Documentation references								
				1.17.					
	I.18. Description of commodity			I.19. Commodity code (HS code)					
						I.20. Quantity			
					1.20. Quantity				
	I.21. Temperature of product				I.22. Number of packages				
	Ambient Chilled		Frozer	n 🔲					
	I.23. Seal/container No.				I.24. Type of packaging				
	I.25. Commodities certified for: Animal fe	edingstuff 🔲				Technical use			
	1.26 I.27.								
	Approv. Ma			establishment/					
				ring plant		Batch number	Net weight		
	Nature of commodity								

			Original		Replacement							
	II. Health info	ormation:		II.a. Cert	tificate reference No.		II.b. Reference to original certificate, if replacement					
	I, the undersigned official inspector hereby certifies that the product(s) described above meet(s) in every respect the requirements stipulated under Regulation (EC) No 183/2005, Regulation (EC) No 767/2009, Regulation (EC) No 1831/2003 and Directive No 2002/32/EC relating to feed, as well as Regulation (EC) No 1069/2009 and Regulation (EC) No 142/2011 relating to animal by-products not intended for human consumption, amongst those, the product(s):											
Part II: Certification	(a) consist(s) exclusively of the protein products not intended for human consumption;											
	(b)	derive(s) from fish and other sea animals, except sea mammals, caught in the open sea for the purposes of fish meal production and/or fresh by-products from fish from plants manufacturing fish products for human consumption;										
	(c)	(c) was produced in processing plants dedicated only to fish meal production where no material of animal origin other than fish and shellfish protein is being used;										
	Has been subjected to processing methods as set out in Annex IV, Chapter III of Regulation (EC) 142/2011 or heating to at least 80°C throughout its substance; Has been examined prior to dispatch by random sampling and found to comply with the following standards <sup>1</sup> Salmonella: absent in 25g, n = 5, c = 0, m = 0, M = 0  Enterobacteriaceae: n = 5, c = 2, m = 10, M = 3 x 10² in 1 g;											
	(e) was packaged in new packing material or in the case of dispatch as bulk transport: container or any other means of transport was thoroughly cleaned and disinfected before use;											
	<b>(f)</b>	is marked with pac	kaging bears labels ir	dicating "NC	T FOR HUMAN CON	SUMPT	ION";					
	(g) has undergone all precautions to avoid contamination with other animal proteins and the product has been transported in a manner to avoid contamination with other animal proteins;											
	except for the	e following requireme	nt(s):									
	Notes Part I Box reference I.25: Animal feedingstuffs: concerns only animal by-products and derived products intended for animal feed as referred to in Regulation (EC) No 1069/2009 of the European Parliament and of the Council. Technical use: animal by-products and derived products unfit for human or animal consumption, as referred to in Regulation (EC) No 1069/2009.											
	Done at:		lace)		on		(Date)					
	Stamp <sup>2</sup> :	(Signature of off	cial inspector)			(Name ar	nd qualitification in captitals)					

 $n = number of units comprising the sample; \\ c = number and sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m$ 

or less; m = threshold value for the number of bacteria; the result is considered satisfactorily if the number of bacteria in all sample units does not exceed

m;
M = maximum value for the number of bacteria; the result is considered unsatisfactorily if the number of bacteria in one or more

<sup>&</sup>lt;sup>2</sup> The signature and stamp must be in a colour different to that of the printing.