

## **HEALTH CERTIFICATE**

## Covering milk and dairy products exported to Taiwan

NORWEGIAN FOOD SAFETY AUTHORITY

Reference number:

Country of dispatch: NORWAY
Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY
Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, REGIONAL OFFICE
Phone: +47 22 40 00 00 Facsimile: +47 23 21 68 01 E-mail: postmottak@mattilsynet.no

e of food	Name of product(s)	Approval number	Production date(s)	Lot(s) identification number(s)	Number of packages	Net weigh
				Sum:		
Approval	number, dairy plant(s) and addr		nance of the milk and d	airy products		
	number, dairy plant(s) and addr		nance of the milk and d	airy products		
			nance of the milk and d	lairy products		
Name and	address of consignor:	III. Desti	nation of the milk and o			
Name and		III. Desti	nation of the milk and o			
Name and	address of consignor:	III. Destin	nation of the milk and o	lairy products		
Name and	address of consignor:  cts are to be dispatched from:	III. Destin	nation of the milk and o	lairy products		
Name and The produ	address of consignor:  cts are to be dispatched from:	III. Destin	nation of the milk and o	lairy products		

Reference number:	

## IV. Certification

The undersigned official veterinarian hereby certifies that:

- The dairy plant is approved by and subject to supervision and inspection from the Norwegian Food Safety Authority.
- 2. The products are manufactured in compliance with official Norwegian Regulations and according to:
  - a. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
  - b. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuff.
  - c. Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
  - d. Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.
  - e. Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- 3. The products have been prepared, packed, stored and transported under good hygienic practice and an effective food safety control system, implemented within the context of HACCP system.
- 4. The milk is subject to the process of pasteurization at minimum 72 °C for more than 15 seconds.
- 5. The products may freely be sold in Norway and are fit for human consumption.
- 6. The product was not contaminated by pathogens of animal contagious diseases from the raw material, during receiving, manufacturing, processing, transportation and storage.

Done at		on
	(Place)	(Date)
Stamp <sup>1</sup>		
	(Signature of official veterinarian)	(Name and qualifications in capitals)

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