



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

5

STATEMENT CONCERNING GOOD MANUFACTURING PRACTICE

Establishment:

Address:

Approval number:

Our ref.: 2021/079170

1

The establishment is approved by the Norwegian Food Safety Authority and can produce additional food supplements from animal and plant materials.

3

All EU legislation on food safety is implemented in the Norwegian legislation. The Norwegian Food Safety Authority hereby confirms that the establishment operates in compliance with the HACCP principle, which is in accordance with Good Manufacturing Practice described in the below-mentioned regulations and its amendments:

- 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
- 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
- Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements (Text with EEA relevance)
- Directive 2002/46/EC article 2a describes the approved forms as follows:
'food supplements' means foodstuffs the purpose of which is to supplement the normal diet and which are concentrated sources of nutrients or other substances with a nutritional or physiological effect, alone or in combination, marketed in dose form, namely forms such as capsules, pastilles, tablets, pills and other similar forms, sachets of powder, ampoules of liquids, drop dispensing bottles, and other similar forms of liquids and powders designed to be taken in measured small unit quantities;
- Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs

2

2

Norwegian Food Safety Authority

Issued: Sandnes, Norway 16.04.2021
(Place) (Date)



Tamara Jocić
(Signature of official inspector)

This statement is valid one year from its issuance date

4

TAMARA JOCIC
OFFICIAL INSPECTOR

12.2.295 Erklæring, GMP, engelsk, 2020-06

1. ชื่อและที่อยู่ของผู้ผลิต
2. มาตรฐานระบบการผลิต
3. ขอบข่ายของกิจกรรมและผลิตภัณฑ์
4. วันที่สิ้นสุดการรับรอง
5. หน่วยงานที่ออกใบรับรอง : หน่วยงาน
ของรัฐของประเทศผู้ผลิต

ปรับปรุง 20/01/2567



NORWAY

NORWEGIAN FOOD SAFETY AUTHORITY

STATEMENT CONCERNING APPROVAL OF ESTABLISHMENT
FOR FISH AND FISHERY PRODUCTS

Our ref.:

Name:

Address:

Approval number:

This statement represents a continuous certification of the approval of the above mentioned establishment and should as such be renewed yearly.

The undersigned officials hereby certify that:

Fish and fishery products originating from this establishment have been handled and prepared or processed under a competent HACCP- and sanitary program consistently implemented and in accordance with U.S. FDA's seafood HACCP regulation 21 CFR 123.

Mo i Rana, 16.12.2022
Issued:.....
Place/ Date

This HACCP Statement is valid from date – to date:

01.01.2023 - 31.12.2023
.....
Date

Norwegian Food Safety Authority
Helgeland Department

Kim F. Sten
.....
Head of Department



Hilde Myren
.....
Inspector

1. ชื่อและที่อยู่ของผู้ผลิต
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ของรัฐของประเทศผู้ผลิต