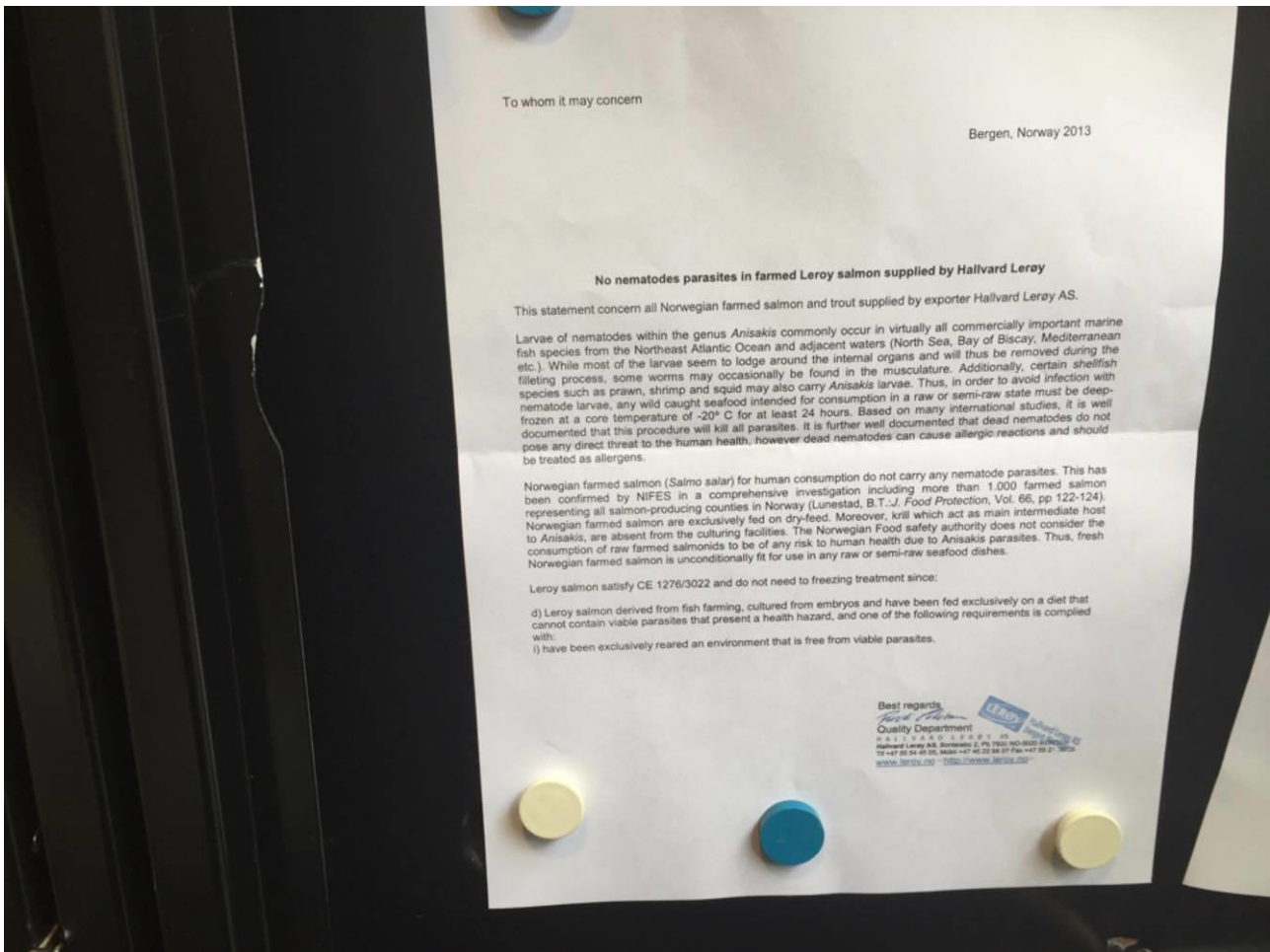


Egregi signori,

sono il gerente del ristorante sushi wok tao qui allegato vi invio la dichiarazione scritta che il pesce crudo che arriva da noi e poi è fresco ma soprattutto **ABBATTUTO**. Inoltre, faccio notare che l'entrata in cucina da parte di persone estranee e non inerenti all'esercizio pubblico è vietata a meno che non si tratti di pubblico ufficiale (vedi ufficio d'igiene ). In questo caso abbiamo voluto essere trasparenti ma, come è stato detto, senza telecamere.

**John Mc Cormick**



To whom it may concern

Bergen, Norway 2013

**No nematodes parasites in farmed Leroy salmon supplied by Hallvard Lerøy**

This statement concern all Norwegian farmed salmon and trout supplied by exporter Hallvard Lerøy AS.

Larvae of nematodes within the genus *Anisakis* commonly occur in virtually all commercially important marine fish species from the Northeast Atlantic Ocean and adjacent waters (North Sea, Bay of Biscay, Mediterranean etc.). While most of the larvae seem to lodge around the internal organs and will thus be removed during the filleting process, some worms may occasionally be found in the musculature. Additionally, certain shellfish species such as prawn, shrimp and squid may also carry *Anisakis* larvae. Thus, in order to avoid infection with nematode larvae, any wild caught seafood intended for consumption in a raw or semi-raw state must be deep-frozen at a core temperature of -20° C for at least 24 hours. Based on many international studies, it is well documented that this procedure will kill all parasites. It is further well documented that dead nematodes do not pose any direct threat to the human health, however dead nematodes can cause allergic reactions and should be treated as allergens.

Norwegian farmed salmon (*Salmo salar*) for human consumption do not carry any nematode parasites. This has been confirmed by NIFES in a comprehensive investigation including more than 1,000 farmed salmon representing all salmon-producing counties in Norway (Lunestad, B.T., *J. Food Protection*, Vol. 66, pp 122-124). Norwegian farmed salmon are exclusively fed on dry-feed. Moreover, krill which act as main intermediate host to *Anisakis*, are absent from the culturing facilities. The Norwegian Food safety authority does not consider the consumption of raw farmed salmonids to be of any risk to human health due to *Anisakis* parasites. Thus, fresh Norwegian farmed salmon is unconditionally fit for use in any raw or semi-raw seafood dishes.

Leroy salmon satisfy CE 1276/3022 and do not need to freezing treatment since:

- d) Leroy salmon derived from fish farming, cultured from embryos and have been fed exclusively on a diet that cannot contain viable parasites that present a health hazard, and one of the following requirements is complied with:
  - i) have been exclusively reared in an environment that is free from viable parasites.

Best regards  
*Hallvard Lerøy*  
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