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General Requirements for Halal Food

**The Standards and Metrology Institute for Islamic Countries
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CONTENTS

FOREWORD.....	iv
INTRODUCTION	v
1 SCOPE	1
2 NORMATIVE REFERENCES.....	1
3 TERMS AND DEFINITIONS	1
4 FOOD PRODUCTS/SERVICES	5
5 REQUIREMENTS	6
5.1 Sources of food	6
5.1.2 Aquatic animals	7
5.1.3 Amphibious animals.....	7
5.1.4 Food of plant origin	7
5.1.5 Blood and other materials of human or animal origin.....	7
5.2 Rules of slaughtering	8
5.2.1 Requirements of the animals to be slaughtered	8
5.2.2 Slaughterer.....	8
5.2.3 Slaughtering tools and utensils	8
5.2.4 Slaughtering places.....	8
5.2.5 Stunning	9
5.2.6 Slaughtering procedure	10
5.3 Meat and meat products	13
5.4 Milk and dairy products.....	13
5.5 Eggs and egg products	14
5.6 Cereal and cereal products, vegetable and animal oils and fats, fruit and vegetables and their products, sugar and confectionery products	14
5.7 Beverages	14
5.8 Honey and its by-products	14
5.9 Dietary supplements	14
5.10 Genetically modified food (GMF).....	14
5.11 Food additives And Processing Aids	15
5.12 Enzymes	15
5.13 Microorganisms.....	15
5.14 Packaging materials.....	15
5.15 Other products.....	15
5.16 Food service and facilities	15
6 FOOD PROCESSING	16

7 MACHINERY, UTENSILS, PRODUCTION LINES.....	16
8 STORAGE, DISPLAY, SERVICE AND TRANSPORT.....	17
9 HYGIENE, SANITATION AND FOOD SAFETY	17
10 VALIDATION AND VERIFICATION.....	17
10.1 Validation and verification of methods.....	17
10.2 Validation of processes and verification of product.....	18
11 IDENTIFICATION AND TRACEABILITY	18
12 PRESENTATION FOR THE MARKET	18
12.1 Packaging and labelling.....	18
12.1.1 Packaging.....	18
12.1.2 Labelling.....	19
13 LEGAL REQUIREMENTS.....	20
ANNEX A (Informative) Guideline parameters for electrical stunning	21
ANNEX B (Informative) Method of cleaning according to Islamic Rules.....	22
ANNEX C (Informative) Mechanical slaughter	23
Bibliography.....	24

FOREWORD

The Standards and Metrology Institute for the Islamic Countries (SMIIC) as an intergovernmental organization, aims to set common standards to be implemented across the Organisation of the Islamic Cooperation (OIC) region where the Institute aims to ensure the protection of consumers and the interoperability of products, and also to strengthen marketplace position of the OIC Member States in the global economy while fostering innovation and free trade initiatives.

The first edition of this standard has originally been prepared with the title of “*General Guidelines on Halal Food*” by the representatives of the following OIC Standardization Expert Group (SEG) Member States and the OIC and its Organs:

- a) Afghanistan, Albania, Azerbaijan, Bangladesh, United Arab Emirates, Brunei Darussalam, Algeria, Indonesia, Morocco, Palestine, Gabon, Iraq, Iran, Cameroon, Qatar, Kyrgyzstan, Kuwait, Libya, Lebanon, Maldives, Malaysia, Egypt, Nigeria, Oman, Uzbekistan, Pakistan, Senegal, Somalia, Sudan, Syria, Saudi Arabia, Tajikistan, Tunisia, Turkey, Turkmenistan, Uganda, Jordan, Yemen, Bosnia and Herzegovina,
- b) OIC, the Standing Committee for Economic and Commercial Cooperation of the Organization of the Islamic Cooperation (COMCEC) Coordination Office, the Islamic Chamber of Commerce, Industry and Agriculture (ICCIA), Statistical, Economic and Social Research and Training Centre for Islamic Countries (SESRIC), Islamic Centre for Development of Trade (ICDT), the SEG Secretariat.

The first edition has been fully considered and adopted by the SMIIC Technical Committee Meeting on Halal Food Issues which was held in Yaoundé, Republic of Cameroon on 16-17 May 2011.

After revision by SMIIC TC 1, the second edition has been adopted by SMIIC Members with the new title of “*General Requirements for Halal Food*” on 31 July 2019 as per the procedures stated in the SMIIC Directives. Despite the change of the title, the document remained much close to the original document.

INTRODUCTION

This standard specifies the general requirements for the production of halal food products and services for any stage of food chain.

The standard gives general information to the relevant parties such as consumers, manufactures, and conformity assessment bodies...etc. mainly on the requirements for halal food products, production and services on the following issues:

- Sources of halal food (Halal and non-halal animals, plants... etc.)
- Rules of slaughtering
- Specific rules for food products and services (Meat and meat products, egg and egg products, milk and dairy products, beverages, GMF, food services and premises...etc.)
- Food processing
- Machinery, utensils, production lines
- Storage, display, service and transport
- Hygiene, sanitation and food safety
- Validation and verification
- Identification and traceability
- Presentation for the market (packaging and labeling)
- Legal requirements
- ...etc.

The standard was formulated based on the concept of halal that integrates the requirements of halal food products as part of the overall management and control systems to ensure that the halal food products are produced in accordance to Islamic Rules.

In this standard, Islamic Rules refer to those commonly accepted rules and beliefs of Islam, regardless of variations in different countries.

Given the fact that non safe foods would not be considered Halal, therefore the quality standards including food safety and traceability (to guarantee the claims), should be made prerequisite of this standard (See Normative References).

GENERAL REQUIREMENTS FOR HALAL FOOD

1 SCOPE

This standard defines the basic requirements that shall be followed at any stage of food chain¹ (from raw materials to final products) including the production, processing, distribution, storage and handling of a food and its ingredients, from primary production to consumption of Halal food and its products based on Islamic Rules.

All requirements of this standard are generic and are intended to be applicable to all organizations in the food chain regardless of size and complexity. This includes organizations directly involved in one or more steps of the food chain.

Requirements on the application of this standard in all organizations are contained in the standard for Halal food certification rules.

2 NORMATIVE REFERENCES

The following referenced documents are indispensable for the application of this standard. The latest edition of the referenced document (including any amendments) applies.

- CODEX STAN 1, General standard for the labelling of prepackaged foods,
- CAC/RCP 1, General principles of food hygiene,
- CAC/RCP 58, Code of hygienic practice for meat,
- ISO 22000, Food safety management systems - Requirements for any organization in the food chain,
- ISO/TS 22002 (all parts), Prerequisite Programmes on Food Safety,
- ISO 22005, Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.

NOTE Alternatively compliance to the equivalent Food Safety Management Systems may be used.

3 TERMS AND DEFINITIONS

For the purposes of this standard, the following terms and definitions apply. For terms and definitions not used herein, those found in the normative references (See Clause 2) shall apply.

¹ Food chain includes the production of feed for food-producing animals and for animals intended for food production.

3.1

amphibious animals

animals that live both on land and in water

3.2

animals for which the name of Allah is not mentioned

animals, during slaughtering, the name of Allah is not mentioned or names other than that of the Allah are mentioned or mentioned the name of Allah along with other names

3.3

aquatic animals

animals which live in water and cannot survive outside

3.4

butted animals (Nateehah)

animal which dies as a result of butting

3.5

carriers

extraction solvents

food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additives or nutrient

3.6

cold chain

series of chilled and freezing storage, distribution and similar activities that are obligatory in order for food products that require cold chain and/or cold storage to preserve its original qualities through food chain

3.7

dead animals (Al Maita)

animal which has died prior to slaughtering

Note 1 to entry: This includes the pieces cut from the animal before it is slaughtered.

3.8

dietary supplements

product that contains substances like vitamins, minerals, foods, botanicals (e.g. herbs) amino acids and protein and substances such as enzymes, organ tissues, glandulars, and metabolites which is intended to supplement the usual intake of these substances

3.9

eaten by beast of prey

animal eaten by a beast of prey or a predatory bird of those not marked for hunting, which dies before being slaughtered

3.10

enzymes

naturally occurring proteins or conjugated proteins produced by living organisms and functioning as biochemical catalysts to promote desirable chemical reactions in food

Note 1 to entry: Enzymes are commonly used as processing aids in the making of various food products, for example, rennet, which is an enzyme used to form the curd in cheese making.

3.11

falling animals (Motaradiyah)

animal which dies as a result of falling from a high place or falling into a hole, etc

3.12

fatally beaten animals (Mawqouza)

animal which dies by beating

3.13

feed

material or many materials of a vegetable or animal origin (in its raw condition or as finished or semi-finished products), used directly for feeding the food-producing animals, including fish powder, secretion milk, dried whey, fish liver oil, additive and fully or partially treated or untreated materials, being used as forage, concentrators and forage supplements for animal feeding

3.14

food

substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drinks, chewing gum and any substance which could be used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs

3.15

food additives

substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods

Note 1 to entry: The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

3.16

food chain

stages involved in the production of food including processing, production, packaging, storage, transportation, distribution and supply to the market, from raw material and its origin to consumption

3.17

food safety

concept that food is safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health when it is prepared and/or consumed according to its intended use

3.18

genetically modified food

GMF

food and drinks containing products (and/or by-products) of genetically modified organisms (GMO)

Note 1 to entry: Genetic modification is the transfer of gene of other living species to a plant, animal and microbiological source by genetic modification technologies and the modifications which are made in DNA of the food.

3.19

Halal food

food including drinks, which is allowed to be consumed according to Islamic Rules, and that comply with the requirements mentioned in this standard

3.20

Islamic Rules

what ALLAH legislates for Muslims which derive its rules from the Holy Quran and the honorable Prophet Mohammed (peace be upon him), practices (Sunnah)

3.21

microorganisms

An organism that is microscopic in size and are added or naturally occur in foods such as a bacterium, yeast or fungus.

Note 1 to entry: They are used in food processing (like fermentation in malt beverage production or producing yoghurt or cheese) or as final product like brewers yeast or probiotic product as dietary supplement.

3.22

nahr

plunging a knife in the point between core of the neck and the chest (libah) to the beginning of chest

3.23

prerequisite programmes

PRPs

basic conditions and activities that are necessary to maintain a hygienic environment throughout the food chain suitable for production, handling and provision of safe final products and safe food for human consumption

3.24

processing aids

Substances that are added to a food for their technical or functional effect in the processing, but are either:

- 1) removed in some manner before the food is packaged in its finished form;
- 2) present in the finished food at insignificant levels and do not have any technical or functional effect in the finished food
- 3) converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in the food

3.25

suffocated animals

animals which die of suffocation

3.26

zabab

cutting of the trachea, oesophagus and two jugular veins

4 FOOD PRODUCTS/SERVICES

The following products and services are covered by this standard.

- a) Meat and meat products
- b) Milk and dairy products
- c) Egg and egg products
- d) Cereal and cereal products
- e) Vegetable and animal oils and fats
- f) Fruit and vegetables and their products
- g) Sugar and confectionery products
- h) Beverages (Non-alcoholic soft drinks)
- i) Honey and its by-products
- j) Dietary supplements
- k) Genetically modified food (GMF)
- l) Food additives
- m) Enzymes
- n) Microorganisms
- o) Packaging materials
- p) Processing aids

- q) Food service and premises
- r) Fish and fish products
- s) Drinking water
- t) Herbs, spices, condiments and seasoning
- u) Others

5 REQUIREMENTS

5.1 Sources of food

5.1.1 Food of animal origin

5.1.1.1 Halal animals

The followings are considered as Halal animals,

- a) Domesticated animals such as cattle, buffalos, sheep, goats, camels, chickens, geese, ducks and turkeys,
- b) Non-predatory wild animals such as deer, antelope, chamois, wild cattle,
- c) Non-predatory birds such as pigeons, sparrows, quails, starlings, and ostriches,
- d) Grasshopper.

5.1.1.2 Non-Halal animals

The following are considered as non-Halal animals:

- a) Pigs, dogs and their descendants,
- b) Animals not slaughtered in the name of Allah,
- c) Animals not slaughtered according to Islamic Rules,
- d) Dead animals (Al Maita),
- e) Land animals with long pointed teeth or tusks which are used to kill prey or defend themselves such as bears, elephants, monkeys and related families, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, moles, crocodiles and alligators etc.,
- f) Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, ravens, crows, kites, owls,

- g) Pests and venomous animals such as rats, centipedes, scorpions, snake, wasps, mouse and other similar animals,
- h) Animals which are considered repulsive like lizards, snails, insects and their larva stages and other similar animals,
- i) Animals (including birds and insects) that are forbidden to be killed in Islam such as woodpecker, hoopoe, ants and honeybees,
- j) Donkeys and mules,
- k) Suffocated animals, animal which is eaten by beast of prey, butted animals (Nateehah), falling animals (Motaradiah), fatally beaten animals (Mawqouza),
- l) Farmed Halal animals which are intentionally and continually fed with harmful substances that are not suitable for their nature, or najis feed.

NOTE 1 There are some parts of Halal animals that should be avoided even after performing slaughtering and in case they are used, it should be declared on the label.

NOTE 2 Any ingredient derived from non-Halal animals is not Halal.

5.1.2 Aquatic animals

- a) All kinds of fish with scales, shrimp and fish egg of fish with scales including their by-products are Halal. Fish without scales and all other aquatic animals including their by-products are Halal too. (Shall be properly labeled. See Clause 12.1.2.2 m).
- b) All poisonous water animals that are harmful to health are non -Halal, unless the poisonous and harmful materials are removed.

5.1.3 Amphibious animals

All amphibious animals are non-Halal.

5.1.4 Food of plant origin

Plants and their products are Halal except poisonous and harmful plants, unless the poisonous and harmful materials are removed.

5.1.5 Blood and other materials of human or animal origin

All types of blood and its by-products are non-Halal.

Any liquid and objects discharged from the orifices of human beings or animals such as urine, placenta, excrement, vomit, pus, sperm and ova are non-Halal.

Any part of human are non-Halal to be consumed.

5.2 Rules of slaughtering

5.2.1 Requirements of the animals to be slaughtered

- a) The animal to be slaughtered shall be an animal that is Halal.
- b) A certificate shall be issued by a veterinary authority which attests that animals to be slaughtered are healthy.
- c) The animal to be slaughtered shall be alive at the time of slaughter. The slaughtering procedure should not cause torture to animals. Amputation of any part from the body of animal is prohibited while the animal is alive.
- d) Only animals fed on proper feed are permitted for slaughtering following the standard veterinary procedure.
- e) If animals have arrived from long distance, they should first be allowed to rest before slaughtering.
- f) The feeding animal by any feed containing the materials which is not suitable for its nature is not allowed. Animal feed shall not contain components of other animals regularly.

5.2.2 Slaughterer

- a) The slaughterer shall be an adult Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals according to Islamic Rules.
- b) The slaughterer shall have a certificate of Halal slaughtering issued by a competent authority supervising matters relating to health, hygiene, sanitation and rules of Halal slaughtering.

5.2.3 Slaughtering tools and utensils

- a) Slaughtering lines, food grade tools and utensils shall be clean and used for the purpose of Halal slaughter only.
- b) Slaughtering tools used for cutting shall be sharp and made of steel.
- c) Slaughtering tools shall cut by sharpness of their edge, not by weight or pressure.
- d) Bones, nails and teeth shall not be used as slaughtering tools.

5.2.4 Slaughtering places

Slaughter places shall be dedicated to Halal animals and Halal slaughter only and shall satisfy the requirements of prerequisite programmes as defined in Codex CAC/RCP 1 or ISO 22000 or ISO/TS 22002 (all parts). Physical conditions of

slaughtering places shall fulfill the national legal requirements. The following shall be provided:

- a) Landing area which allows convenient space for health checks,
- b) At the entrance a special slaughtering area, electrically operated automatic or manually operated system according to nature of the animal that is used to raise the animal,
- c) Automatic, movable or manually operated rail system equipped with roller chain which sequences flow of work,
- d) Fixed or movable loading platform and landing area specially designed for cattle and sheep - goats, which help workers, handle skinning and carcass preparation with ease and efficiency,
- e) Weighing facilities,
- f) Carcass washing facilities (pressure water, preferably automatic),
- g) Vessel which contains running hot water at all times for the purpose of washing, disinfecting or sterilizing dirty tools (knives, hanger etc.), cuvettes holding antiseptic liquid and for hands sink fitted with a tap operated by foot or knee or by photocell,
- h) Clean and pressure water supply should be made available at all times,
- i) All disinfectant and antiseptic liquids shall be suitable for the use in Halal food sector. When cleaning or maintaining machinery or devices that come in contact with Halal foods, there shall be no use of any oils or lubricants or cleaning fluids or disinfectants that contain non-Halal components or materials, or that are not food grade.

5.2.5 Stunning

- a) All forms of stunning and concussion (loss of consciousness) shall be prohibited. However when the use of the electric shock becomes necessary and expedient (such as calming down or resisting violence by the animal), the allowed period and the electric current value for stunning should be in accordance with Annex A of this standard.
- b) When stunning is allowed the following shall be complied:
 - Animals shall remain alive during and after stunning and before slaughtering, which is marked with the post-slaughtering movement. If they are dead before slaughtering, they shall be deemed fatally beaten animals (Mawqouza).
- c) It is prohibited to knock the animal out with a needle gun, axe, hammer or by inflating the animal.

5.2.6 Slaughtering procedure

5.2.6.1 Slaughtering procedure of animals

In addition to Clause 5.2.1, the following requirements are applied.

5.2.6.1.1 Health checks of animals before slaughtering

In addition to ante mortem control, the following requirements are also applied:

- Animals to be slaughtered should be checked by a qualified veterinarian following the standard inspection methodologies,
- Animals which have completed 1/3 of their pregnancy shall not be slaughtered.

5.2.6.1.2 Cleaning animals

Animals sent for slaughter should be free of faeces, urine and mud. Animals with dirt should be cleaned in paddocks where available.

5.2.6.1.3 Prevention of mixing of different animals

Special care should be taken to avoid mixing of different group of animals during their transfer to paddocks, cleaning and transfer to slaughter area.

5.2.6.1.4 Leading animals to slaughtering area

Animals to be slaughtered shall be led into the slaughter area by trained personnel through a corridor using humane methods.

At the end of the corridor that animals are led through for slaughtering, it should be ensured that animals waiting in the line are prevented from seeing those being slaughtered, with the help of a movable curtain or a partition system.

5.2.6.1.5 Procedure

- a) The animal shall be slaughtered, after having been raised or laid on its left side facing Kiblah (the direction of Mecca). Care shall be given to reduce suffering of the animal while it is being raised or laid and not to be kept waiting much in that position.
- b) At the time of slaughtering the animals, the slaughterer shall utter tasmiyah “BISMILLAH” which means “In the Name of Allah” and he shall not mention any name other than Allah otherwise this make it non-Halal. Mentioning the name of Allah shall be on each and every carcass “Zabiha” (slaughtered animal).
- c) Slaughtering shall be done only once to each animal. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife shall not be lifted off the animal during the slaughter.

- d) The act of Halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam"s apple) and after the glottis for long necked animals.
- e) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both the carotid arteries and two jugular veins (wadajain) to enhance the bleeding and death of the animals. The bleeding shall be spontaneous and complete. The bleeding time shall be sufficient to ensure full bleeding and complete death of animal. Spinal cord of the animal / bird shall be cut only after death to allow bleeding.
- f) Slaughtering of camel shall be done by Nahr technique.

5.2.6.1.6 Post mortem inspection of carcass and giblets

Post mortem inspection shall be carried out by a qualified veterinarian. Judgement on the carcass or parts of carcass shall be made as stated in the CAC/RCP 58 (Code of Hygienic Practice for Meat) to meet safety and hygiene requirements.

5.2.6.1.7 Washing and stamping the carcass

Washing, drying, chilling and freezing shall be done with suitable tools or equipment. Stamping shall be done using food grade ink containing Halal ingredients. Chilling room temperature shall be maximum 4°C.

5.2.6.2 Slaughtering procedure of poultry

- a) In case of mechanical slaughtering, ANNEX C should be used as a reference.
- b) In addition to Clause 5.2.1, the following requirements are also applied.

5.2.6.2.1 Reception of the poultry at the slaughterhouse and transfer for slaughter

Poultry received at the slaughterhouse shall be transferred for slaughtering in the shortest time possible.

5.2.6.2.2 Health checks of poultry before slaughtering

In addition to ante mortem control, the following requirements are also applied.

- a) Poultry to be slaughtered should be checked by a qualified veterinarian following the standard inspection methodologies. Those poultries which are found sick or suspected to be sick or dead shall immediately be removed or segregated in an isolation area and legal formalities should be fulfilled,
- b) Received poultry shall be inspected to ensure already dead or dying poultries are not entering the line.

5.2.6.2.3 Procedure

- a) Slaughterer should hold the head by one hand, stretching it down tightly and shall cut the throat by a sharp slaughtering knife held in the other hand according to Islamic Rules.
- b) Additionally, religious rules set out in Clause 5.2.6.1.5 shall be complied with.

5.2.6.2.3.1 Hand slaughtering on automated poultry processing plants

Hand slaughtering could be used with existence of a validation system. Proper labelling shall be applied on the product showing that it is hand slaughtered.

- a) The slaughterer shall be an adult Muslim.
- b) Slaughtering of poultry shall comply with the requirements stated in 5.2.6.1.5.
- c) Bleeding period shall be minimum 180 seconds.
- d) Slaughtering shall be done only once to each animal. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife shall not be lifted off the animal during the slaughter.
- e) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both the carotid arteries and two jugular veins (wadajain) to enhance the bleeding and death of the animals. The bleeding shall be spontaneous and complete. The bleeding time shall be sufficient to ensure full bleeding and complete death of animal. Spinal cord of the animal / bird shall be cut only after death to allow bleeding.

5.2.6.2.4 Plucking

The carcass shall be scalded to ease the plucking (defeathering) process. For scalding, boiling water should not be used.

5.2.6.2.5 Health inspection of carcass

In addition to post mortem control, the following actions are required:

- a) Each carcass, after having been washed, shall be inspected. The inspection shall be done according the meat inspection regulations or standards of veterinary services of the member states.
- b) In cases where physical examination does not suffice to reach a diagnosis, suspected substance or sample shall be sent to the laboratory while the carcass is kept in an area at an appropriate temperature. A decision should be made in accordance with laboratory testing results.

5.2.6.3 Slaughtering of other than poultry

5.2.6.3.1 Fish

Fish do not need to be slaughtered. They should be taken from water while still are alive and death should happen outside the water.

Fish is non-Halal if it is found to be dead and floating at the time of catching. The poisoned and diseased fish is non-Halal.

5.2.6.3.2 Others

- a) Animals hunted by Muslim with weapons are considered to be Halal if:
 - Tasmiya is stated before throwing the weapon towards the Halal animal,
 - The animal being hunted is hit by the sharp edge of the weapon.
- b) Animals hunted by hunting animals and/or birds are considered to be Halal if:
 - The animal/bird used for hunting the Halal animals are trained,
 - The trained hunting animal/bird is safe i.e. they do not have any disease that is harmful for human health,
 - Tasmiya is stated before releasing the trained hunting animal/bird,
 - The hunted animals (dead or alive) is not eaten by the trained hunting animal/bird,
 - The hunted animal, if caught alive, is slaughtered as per the Islamic Rules.

5.3 Meat and meat products

- a) Meat derived from carcasses of Halal animals defined in Clause 5.1.1.1 in conformance to Clause 5.2.6.1 and 5.2.6.2 shall satisfy the legal requirements laid down in Clause 13.
- b) Food additives such as preservatives used in meat and meat products shall not contain any non-Halal ingredients or using any processing including processing aids which is not according to Islamic Rules.
- c) Any ingredient derived from the non - Halal animals is not Halal.

5.4 Milk and dairy products

- a) Milk and dairy products derived from animals defined in Clause 5.1.1.1 are Halal.
- b) Food additives such as rennet and gelatine shall not be produced from non-Halal sources.
- c) Human milk and its derivatives shall not be used in food production.

5.5 Eggs and egg products

- a) Eggs and egg products obtained from Halal animals as defined in Clause 5.1.1.1 and 5.1.2 are Halal.
- b) Egg products shall not contain non-Halal ingredients.
- c) Eggs derived from animals like fish which do not need to be slaughtered are Halal as long as they are safe to be consumed. Eggs shall not be processed with any non-Halal products.

5.6 Cereal and cereal products, vegetable and animal oils and fats, fruit and vegetables and their products, sugar and confectionery products

All food shall be produced from Halal origin using Halal processes.

5.7 Beverages

- a) All kinds of water and non-alcoholic beverages are Halal except those that are poisonous, intoxicating or hazardous to health or containing non-Halal substances.
- b) All products or beverages containing alcohol are prohibited according to Islamic Rules even for cooking purposes or in filling in candies.
- c) Food additives such as colorants, preservatives, etc. used in beverages shall not have been produced from non-food grade and non-Halal ingredients.

5.8 Honey and its by-products

- a) Bee keeping products (honey, bee pollen, royal jelly) derived from excrements collected by honey bees from plants that are not harmful to health are Halal.
- b) The honeybees falling parts in the honey and the non-avoidable parts are considered to be Halal.

5.9 Dietary supplements

Dietary supplements shall be produced or originated from Halal sources such as plant or animals and shall not contain any non-Halal ingredients.

5.10 Genetically modified food (GMF)

5.10.1 Food and beverages containing products and/or by-products of genetically modified organisms (GMOs) or ingredients made by the use or manipulating of genetic material of animals and plants that are non-Halal according to Islamic Rules, are not Halal.

5.11 Food additives And Processing Aids

Food additives are regarded as food. Food additives which are derived from non -Halal ingredients are not Halal. All food additives and processing aids used for the production of Halal food shall be free of any non-Halal component; including its manufacturing process and its packaging.

5.12 Enzymes

Enzymes used as raw material, processing aid or final product shall be originated from Halal sources and shall be listed on the label.

5.13 Microorganisms

Microorganisms such as bacteria, fungi, yeast are Halal except those that are poisonous and/or hazardous to health (pathogenic and toxicogenic to human). Microorganisms used in food or food production shall be produced using culture medium derived from source(s) which are deemed to be Halal. The yeast extract or other derived products from them shall not be made from brewer's yeast from beer-brewing process.

5.14 Packaging materials

- a) The packaging materials shall not be made from any materials that are non -Halal.
- b) The packaging materials shall not be prepared, processed or manufactured using equipment that is contaminated with non -Halal materials.
- c) During its preparation; processing, storage or transportation; it shall be physically separated from any other food that does not meet the requirements stated in item a) or b) or any other non-Halal materials.
- d) The food contact materials shall be food grade and shall not contain any materials that are considered hazardous to human health and non-Halal.

5.15 Other products

Products which are not included in the above sub-articles (Clause 5.3 to 5.14) shall not have been produced from non-Halal ingredients and shall not be processed with alcohol and alcohol products.

5.16 Food service and facilities

All food services and facilities are Halal if they meet the following requirements:

- a) If they deal with only those products and product groups and materials which satisfy the provisions of Clause 5,
- b) If the tools and utensils used during the service and sale of products are in total isolation and only be in use for Halal food,

c) If a plant normally produces non-Halal, but intends to switch to Halal production, it should go through cleaning process according to Islamic Rules (Annex B) before commencing Halal production. Repetition in converting the production to non -Halal and back to Halal production shall not be permitted.

d) They are not allowed to serve alcoholic beverages at all.

6 FOOD PROCESSING

All processed food is Halal if it meets the following requirements:

- a) the products or ingredients shall not contain any sources that are non-Halal according to Islamic Rules,
- b) the products shall not contain anything in any quantity that is decreed as non-Halal according to Islamic Rules,
- c) the product or its ingredients shall be safe,
- d) the product shall be prepared, processed or manufactured using equipment and facilities that are free from contamination with non-Halal materials,
- e) during its preparation, processing, packaging, storage or transportation it shall be physically separated from any other food that does not meet the requirements specified in items a),b),c) and d) or any other materials that are described as non-Halal according to Islamic Rules,
- f) food processing shall be done by person not assigned in non-Halal food processing area. If converting work from non-Halal to Halal production, he must adhere to washing and cleaning according to Islamic Rules, hygiene and sanitary rules,
- g) repetition in converting the processing to non-Halal and back to Halal line shall not be permitted.

7 MACHINERY, UTENSILS, PRODUCTION LINES

- a) Any part of the machinery, utensils, production lines which comes in contact with food material used for processing Halal food shall not be made of or contain any materials that are decreed as non -Halal according to Islamic Rules and shall be used only for Halal food.
- b) In case of converting any processing line contaminated by any non-Halal product into Halal production line, it shall be washed and cleaned according to Islamic Rules, hygiene and sanitary rules. Upon conversion, the line shall be operated for Halal food only. Repetition in converting the line to non-Halal and back to Halal line shall not be permitted.

- c) Oils used in the maintenance of machines and devices that come into contact with the food shall be food grade oil and shall not contain any ingredients that are non-Halal.
- d) Measuring and testing devices used in the process that affect the product quality or health shall be properly maintained and calibrated.

8 STORAGE, DISPLAY, SERVICE AND TRANSPORT

- a) All Halal food that are stored, displayed, sold or served and during transport shall be categorized and identified as Halal and shall be segregated at every stage so as to prevent them from being mixed or contaminated with materials that are not Halal.
- b) Transport should be compatible with the nature of the product. Transport vehicles should satisfy hygiene and sanitation rules.

9 HYGIENE, SANITATION AND FOOD SAFETY

- a) Hygiene, sanitation and food safety are prerequisites in the preparation of Halal food.
- b) Halal food shall be prepared, processed, packaged, transported and stored in such a manner that they are in compliance with hygiene and sanitary requirements of Codex CAC/RCP 1 and other relevant Codex and other international standards.
- c) Chemicals and materials used in hygiene and sanitation shall be suitable for use in Halal food sector.
- d) All food safety measures shall be suitable for use in Halal food sector.

10 VALIDATION AND VERIFICATION

10.1 Validation and verification of methods

Inspections and testing conducted for the purposes of assessing non-Halal sources and content shall be carried out in accordance with inspection and testing methods that are based on validated and verified methods recognized at national or international levels.

Halal Authenticity Confirmatory test methods of analysis used for Halal food control purposes shall be proven beyond reasonable doubt are:

- a) Objectively identified from the Halal source of food,
- b) It is free from any non-Halal and Najis components according to risk based approach,
- c) The requirements of slaughtering according to Islamic Rules are fulfilled (wherever is possible).

It is recommended that fully validated confirmatory methods (i.e. methods validated by collaborative trials for relevant matrices) are used where appropriate and available.

10.2 Validation of processes and verification of product

- a) Halal food production processes shall be validated as specified in relevant international standards and Halal food products shall be verified by methods defined in Clause 10.1.
- b) Packaging shall be in conformity with labelling conditions identified in Clause 12.1.2.

11 IDENTIFICATION AND TRACEABILITY

- a) Halal food shall be identified by suitable means throughout the entire production process. The Halal food status shall be identified with respect to monitoring and measurement requirements.
- b) Where traceability is a requirement, the product shall be controlled and the unique identification of the product shall be recorded.
- c) ISO 22000, ISO 22005 or Codex CAC/RCP 1 gives the principles and specifies basic requirements for the design and implementation of a food traceability system for Halal food. It can be applied by an organization operating at any step in the food chain.

12 PRESENTATION FOR THE MARKET

- a) The shape of the packaging (physical form of packaging), the contents of the labels and advertisements (text, images and illustrations) of food products shall not be in conflict with Islamic ethics and shall not promote hostility and hatred.
- b) Claims used for food shall not be described or presented in a manner that is false, misleading or deceptive or is likely to create a wrong impression regarding its character in any respect and shall be justifiable. Labels shall not harm the products of other business operators.
- c) The management shall ensure all activities are properly recorded. All documents and records shall be maintained and traceable.

12.1 Packaging and labelling

12.1.1 Packaging

- a) Halal food shall be suitably packed using packaging materials that fulfil the Clause 5.14.

- b) Packaging process shall be carried out in a clean and hygienic manner and in sound sanitary conditions and temperature satisfies safety and quality of the product.
- c) Carcass shall be appropriately packed in clean, new, sound, odourless packages that shall in no way adversely affect the quality and safety of meat.

12.1.2 Labelling

12.1.2.1 All Halal products should be appropriately labelled so that they can be identified and differentiated from non-Halal products. For certain products that are sold without packaging, it is possible to mark the point of sale.

12.1.2.2. In addition to requirements specified in ISO 22000 or Codex CAC/RCP 1 and CODEX STAN 1 each package shall be marked legibly and indelibly or a label shall be attached to the package with the following information.

- a) name of product,
- b) list of ingredients,
- c) date of expiry,
- d) net content expressed in metric system (SI units),
- e) name and address of the manufacturer, importer and/or distributor and trademark,
- f) code number identifying date and/or batch number of manufacture for traceability,
- g) country of origin,
- h) instruction of use, where applicable,
- i) the animal source ingredients such as oils, fats, meat derivatives or extracts like gelatine and rennet shall be declared,
- j) if a food product contains GMO, this fact shall be explicitly stated,
- k) when Halal mark is used, the authority and certificate number should be placed on the product,
- l) the nature of product (dried, fresh, frozen, smoked etc.),
- m) all kinds of fish with scales, shrimp and fish egg of fish with scales including their by-products shall be properly labelled as “scaled fish”. All other aquatic animals including their by-products shall be properly labeled as “non-scaled fish and others”.

12.1.2.3 For primary meat products, in addition to requirements specified in ISO 22000 or Codex CAC/RCP 1 the label or mark shall also include the following information:

- a) date of slaughter and,
- b) date of processing,
- c) number of veterinary health report/certificate carrying the corresponding information on carcass,
- d) the stamp shall be tamper proof and the branding ink shall be stable and of food grade,
- e) each carcass (chilled or frozen) final packages of special meat cuts shall be branded by authorized organization's official stamp, and by the authorized person to indicate that slaughter has been carried out under the supervision of that competent authority,
- f) when Halal mark is used, the authorization and certificate number should be placed on the product.

13 LEGAL REQUIREMENTS

The product shall comply with the relevant requirements currently in force in the country in addition to the requirements of this standard.

ANNEX A
(Informative)
Guideline parameters for electrical stunning

Table A.1 – Guideline parameters for electrical stunning

Type of animal	Current (Ampere)	Duration (Second)
Lamb	0,50-0,90	2,00-3,00
Goat	0,70-1,00	2,00-3,00
Sheep	0,70-1,20	2,00-3,00
Calf	0,50-1,50	3,00
Steer	1,50-2,50	2,00-3,00
Cow	2,00-3,00	2,50-3,50
Bull	2,50-3,50	3,00-4,00
Buffalo	2,50-3,50	3,00-4,00
Note: Electrical current and duration shall be validated and determined by the organization, taking into account the type and weight of the animal and other varying factors.		

ANNEX B
(Informative)
Method of cleaning according to Islamic Rules

B.1 General requirements

The *najs*, whether visible (*'ainiah*) or invisible (disappeared or dried up etc.) is named *hukmiah*. To cleanse *najs*:

- a) it is required to wash seven times, one of which shall be water mixed with soil;
- b) the first wash shall be to clear the existence of *najs*, even if a few washes are needed. The water from first cleaning shall not remain behind and the next wash shall be counted as the second wash;
- c) the amount of soil used is just enough to make a suspension; and
- d) the usage of product containing soil is permitted.

B.2 Conditions of the soil

The conditions of the soil are:

- a) free from *najs*;
- b) not *musta'mal* soil [which had been used for dry ablution (*tayammum*)] except after subject to heavy rain.

B.3 Conditions of the water

The conditions of the water are:

- a) shall be potable
- b) shall not be still
- c) not *musta'mal* and
- d) free from *najs*

ANNEX C
(Informative)
Mechanical slaughter

Mechanical slaughtering could be used with existence of a validation system. Proper labelling shall be applied on the product showing that it is mechanical slaughtered.

- a) The operator of the mechanical knife shall be an adult Muslim.
- b) The slaughterer shall recite tasmiyah “BISMILLAH” prior to switching on the mechanical knife and shall not leave the slaughter area.
- c) Should the slaughterer leave the slaughter area, he shall stop the machine line and switch off the mechanical knife. To restart the operation he or another Muslim slaughterer shall recite tasmiyah “BISMILLAH” before switching on the line and mechanical knife.
- d) The slaughterer shall repeat the tasmiyah “BISMILLAH” during each slaughtering operation as long as it is possible and not only at the time of operating the machine. It is not also allowed to use a recording device.
- e) The knife used shall be of single blade type and shall be sharp, and be made of steel (stainless steel).
- f) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both of the carotid arteries and two jugular veins (wadajain) to hasten the bleeding and death of the animals.
- g) The slaughterer is required to check that each poultry is properly slaughtered and any poultry that missed the mechanical knife shall be slaughtered manually.
- h) If the heads are removed completely by the mechanical blade, the poultry and their heads shall be considered non-Halal.
- i) Bleeding period shall be minimum 180 seconds.

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