# HALAL

## *Basic Principles and Fundamentals*

# Introduction

- Participant's Name
- Company Name
- Products Produced
- Role(s) in the Company
- Certifications
- Brief Training expectations

## Speaker profile

# Shahid L. Linzag

- Halal Certification Department Head of the Islamic Da'wah Council of the Philippines
- IRCA Lead Auditor Training Course Passer for ISO 9001:2015 QMS
- Acquired 15 years of auditing experience in different manufacturing industries nationwide and abroad such as in China, Japan, Thailand, Australia, Kingdom of Saudi Arabia, South Korea, India, Turkey, Brazil, Argentina including in the United States of America.
- Participated in several local and international trainings, seminars and conferences, such as food and Halal-related Trainings

# TRAINING OPTIMIZATION DECORUM (HOUSE RULES)

1. Mobile phones / Microphones should be on silent mode (mute)
2. Delegates are encouraged to participate in our open discussions.
3. Feel free to ask questions or clarifications relevant to the course with high interest.

Break Schedule :

Snacks : 10:00 AM & 3:00 PM (15-min break)

Lunch : 12NN – 1:15PM

# COURSE DESCRIPTION

**What this course is all about**

***This is a one-day introductory course in which the basic principles and fundamental requirements in Halal Certification will be discussed.***

# COURSE OBJECTIVES AND LEARNING OUTCOMES

- *Understand the concept, basic principles and fundamental requirements in Halal Certification.*
- *Be able to appreciate Halal certification.*
- *Develop foundational knowledge and skills in identifying the Halal Status of a certain material.*

# PRESENTATION OUTLINE

- What is Halal, Haram, Mashbooh
- Misconceptions on Halal Certification
- Why Pork is Prohibited
- Concept of Halal Certification
- Halal Slaughtering
- Halal Regulations & Standards
- Halal Certification Process

# What is Halal?

*HALAL* IS A GENERAL TERMINOLOGY IN ARABIC LANGUAGE WHICH MEANS ALLOWED, LAWFUL OR PERMISSIBLE UNDER THE SHARI'AH LAW (ISLAMIC LAW).

*“Oh mankind, eat the lawful and good things from what is on earth and follow not the foot-steps of Satan. Surely he is an open enemy to you“*

*Qur’an 2:168*

# THE FOLLOWING ARE CONSIDERED *HALAL* FOOD:

## 1. ALL UN-PROCESSED PLANT MATERIALS SUCH AS:

a) FRUITS
b) VEGETABLES
c) SEAWEEDS

## 2. ALL AQUATIC/MARINE ANIMALS SUCH AS:

a) FISH
b) SQUID
c) SHRIMP
d) ETC..

(EXCEPT THOSE THAT ARE POISONOUS AND HARMFUL FOR CONSUMPTION)

## 3. All *Halal-Certifiable* Animals that has undergone Islamic Slaughter Proceedings such as:

a) Bovine Animals (grass-eating animals)

- Cows
- Goats
- Buffalo
- Sheep

b) Poultry Animals (farmyard birds)

- Chicken
- Turkeys
- Ducks
- Geese
- Etc..

# What is Haram?

*Haram* is an Arabic word which means unlawful and forbidden under the Shari'ah Law (Islamic Law).

# THE FOLLOWING ARE CONSIDERED *HARAM*:

1. **PIG, DOG**, AND THEIR DERIVATIVES
2. **SUBSTANCES HARMFUL TO HEALTH**
3. **CARNIVOROUS ANIMALS**
4. ANIMALS WITH TUSKS, CLAWS, FANGS OR PROTRUDING CANINE TEETH SUCH AS **MONKEYS, BEARS, CATS, LIONS, ELEPHANTS**, ETC.
5. AMPHIBIANS SUCH AS **FROGS, CROCODILES, TURTLES, SEALS**, ETC.
6. BIRDS OF PREY WITH TALONS SUCH AS **OWLS, EAGLES, VULTURES**, ETC.
7. UNDESIRABLE OR DIRTY CREATURES SUCH AS **WORMS, FLIES, COCKROACHES, RATS, CENTIPEDES**, AND OTHER SIMILAR CREATURES.

8. Animals that died by headlong fall, strangulation, natural causes (carrion), or attacked by other animals
9. Animals not slaughtered in Islamic Way.
10. Blood and its derivatives.
11. Substances derived from the human body
12. Intoxicants, Toxic & Narcotics
13. Interest (financial)
14. Gambling

# What is *Mashbooh*?

- **An Arabic terminology which means doubtful or suspicious.**

- Products or services that it could be consider as *mashbooh* are generally all processed products or services that do not have Halal Certification issued by a competent *Halal* Certification Body.

# SOME MISCONCEPTIONS ON HALAL CERTIFICATION:

1) Halal is all about animal slaughtering;
2) That *Halal* certified products are only for Muslims;
3) That when the non-Muslims eats *Halal*, they will become Muslims;
4) Income of Halal establishments are used to fund terrorism;
5) That absence of Pork and Alcohol = *Halal;*
6) That *Halal* food can only be produced by Muslims;
7) That *Halal* food are always spicy, curry, middle-eastern;
8) That Chicken and Beef are automatically *Halal*;
9) Some products with arabic labeling were misinterpreted as Halal;

# Background on the Necessity of Halal Certification

As awareness among Muslim consumers around the world increases, demand grows for authentic *Halal* foods. Besides meat, several other issues concerning food drew attention. Food ingredients like flavors, oils, enzymes in cheese, and a variety of other derivatives plus new technologies used in food processing have further complicated the picture. Alcohol and pork derivatives could be embedded in many kinds of products that need to be identified and avoided.

# LIVING IN *SHUBAHAT* ATMOSPHERE

?!?

Extracts

Raw materials

Pork & its derivatives

Alcohol Content

Process

Innovation

GMO

Solvents

Undeclared Ingredients

Animal derivatives

Poisonous substances

Inhumane Slaughtering

Human parts

First Harvest
Coco Sugar
Peanut Spread
Made healthier with coco sugar, churned with less oil
NO ARTIFICIAL PRESERVATIVES
250g
CHOCOLATE
DULCE
—DE—
LECHE
means Sweet Milk and is a popular dessert in Spain and Latin America
This milk caramel spread is cooked with
Langnese
PURE BEE HONEY
250g
THE BRAND THAT

First
arvest
co Sugar
anut Spread
healthier with coco sugar,
churned with less oil
TIFICIAL PRESERVATIVES
250g
Spread on pancakes and sweet breads. Mix and swirl on cheesecake before baking. Pipe on top of cupcakes or brownies and sprinkle with roasted nuts. Enjoy out of the bottle as is.
Ingredients: Condensed Milk, Chocolate, Rum, Vegetable Oil and Flavorings
Net. Wt. 280 grams
FOOD ALLERGY NOTICE.
Food prepared here may contain and/or contacted milk, milk products, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans.
4 809015 483572
MANUFACTURED BY:
LICK THE SPOON GOURMET FOODS, Inc.
San Roque, Pandi, Bulacan
lickthespoon1188@gmail.com
FDA LTO # CFFR-RIII-FM-2366
CONSUME BY DATE ON LID.
KEEP REFRIGERATED AFTER OPENING.
NO ARTIFICIAL PRESERVATIVES.
PROUDLY MADE IN THE PHILIPPINES
Lick the Spoon
@Spoon_LickThe
Langnese
PURE BEE HONEY

**CHICKEN/POULTRY PRODUCTS AND ITS DERIVATIVES**

# CALF PRODUCTS AND ITS DERIVATIVES

# PIG AND ITS DERIVATIVES

# PIG & ITS DERIVATIVES

## FAT DERIVATIVES
- Glycerine
- Mono & Diglyceride
- Emulsifier
- Creamer
- Ice Cream
- Margarine
- Tooth Paste

## BROTH
- Flavor
- Soup
- Seasoning

## TEXTURIZER
- Cosmetic

## GELATINE
- Ice cream
- Marshmallow
- Yoghurt
- Soft candy
- Jelly
- Capsules

## COLLAGEN
- Sausage casing

## LEATHER

## SKIN

## FAT (LARD)

## SHORTENING
- Bakery biscuit

## MEAT
- Flavor
- Seasoning
- Powder
- Bacon
- Pasta
- Burger
- Meat flash

## BONE
- Activated Carbon
- Refined Oil & Water

## BLOOD
- Fermentation Media
- Medicine
- Sausage
- Microbial Products

## HAIR
- Cystein
- Tooth Brush
- Brush
- Bread Improver
- Flavor

## INNARDS

**Intestine**
- Sausage casing

**Pancreas**
- Insulin

**Enzyme**
- Rennet
- Cheese

MDC TRAINING CENTER

CARTON MADE WITH
100% Recycled Paperboard™
6 DELICIOUS SERVINGS
Nestlé
OVER 100 YEARS OF HERITAGE
MINI
MARSH MALLOWS
RICH MILK CHOCOLATE FLAVOR
HOT COCOA MIX
Made with Real NESTLÉ® Cocoa
PER 1 PACKET
80 CALORIES
1.5g SAT FAT 8% DV
190mg SODIUM 8% DV
12g TOTAL SUGARS
HOT COCOA MIX/MEZCLA PARA CHOCOLATE CALIENTE
6 / 0.71 OZ (20.2 g) ENVELOPES/SOBRES • NET WT/PESO NETO 4.27 OZ (121.2 g)
80 CALORIES
1.5g SAT FAT 8% DV
170mg SODIUM 7% DV
12g TOTAL SUGARS
NET WT/PESO NETO 4.27 OZ (121.2 g)
HOT
DOUBLE C
Decadent bits of real dar
blended with rich cocoa.
Made with Ethically Sourced Cocoa
HOT COCOA MIX
8 – 1 OZ (28 g) ENV
NET WT 8 OZ (226 g
NESTLE HCM MALLWS4.2
P 85.50
SKU 525764
02
23
STARBUCKS DOUBL
SKU 526576
02
25

Heat 6 fl oz (3/4 cup) of water in microwave-safe mug for 1-1/2 minutes or until hot. Stir in one envelope of hot cocoa mix.

For stronger flavor, add less water. For richer cocoa, try adding milk instead of water.

**INGREDIENTS:** SUGAR, CORN SYRUP SOLIDS, DAIRY PRODUCT SOLIDS, MARSHMALLOWS (SUGAR, CORN SYRUP, DEXTROSE, MODIFIED CORN STARCH, GELATIN, ARTIFICIAL AND NATURAL FLAVOR), HYDROGENATED VEGETABLE OIL (COCONUT AND/OR PALM KERNEL AND/OR SOYBEAN), COCOA PROCESSED WITH ALKALI, AND LESS THAN 2% OF SALT, CELLULOSE GUM, SODIUM CASEINATE, DIPOTASSIUM PHOSPHATE, SODIUM ALUMINOSILICATE, MONO- AND DIGLYCERIDES, GUAR GUM, ARTIFICIAL FLAVOR, SUCRALOSE.

**CONTAINS: MILK INGREDIENTS. MAY CONTAIN SOY AND WHEAT.**

**INGREDIENTES:** AZÚCAR, SÓLIDOS DE JARABE DE MAÍZ, SÓLIDOS DE PRODUCTOS LÁCTEOS, MALVAVISCOS (AZÚCAR, JARABE DE MAÍZ, DEXTROSA, ALMIDÓN DE MAÍZ MODIFICADO, GELATINA, SABOR NATURAL Y ARTIFICIAL), ACEITE VEGETAL HIDROGENADO (DE COCO O PALMISTE O SOJA), CACAO PROCESADO CON ÁLCALI; Y MENOS DE 2 % DE SAL, GOMA DE CELULOSA, CASEINATO DE SODIO, FOSFATO BIPOTÁSICO, ALUMINOSILICATO DE SODIO, MONO Y DIGLICÉRIDOS, GOMA GUAR, SABOR ARTIFICIAL, SUCRALOSA.

**CONTIENE: INGREDIENTES DE LECHE. PUEDE CONTENER SOYA Y TRIGO.**

**DISTRIBUTED BY/DISTRIBUIDO POR:**
**NESTLÉ USA, INC., ARLINGTON, VA 22209 USA**

STORE IN A COOL, DRY PLACE. 43802026

NEW!
NOUVEAU!
FOR THICK HAIR
FIRM AND FLEXIBLE + BOAR
FERME ET FLEXIBLE + SANGLIER
Goody
THICKFIX™
Extra Long Bristles | Très Longs Poils
FOR DEEP DETANGLING | POUR DÉMÊLER EN PROFONDEUR

GOODY® THICKFIX™
Now there's finally a fix! Goody ThickFix brushes are specially designed with bristles long enough to penetrate thick hair. This ThickFix vent brush has **larger proportions** for more surface area and natural **boar** bristles to add shine. **Detangle and shine with ease.**
Visit **goody.com** for new products and styling tips.
Voici enfin la solution! Les brosses Goody ThickFix sont spécialement conçues avec des plus longs poils pour pénétrer dans les cheveux épais. Cette brosse araignée ThickFix est de **plus grande taille** proposant une plus grande surface et des poils de sanglier pour donner du brillant. **Démêlez et faites briller facilement.**

ceramic + boar
Goody
enhances shine with natural boar bristles
favorise la brillance avec des poils de sanglier

These Goody® brushes feature natural boar bristles that gently smooth the hair and add amazing shine by evenly distributing hair's natural oils. The perfect brush for styling or adding the finishing touch.
MERCURY
5697 BRUSH, SO SMOOT
P1299.75
Z260-GOODY

# What is Najis?

**An Arabic terminology which means filthy or unclean.**

- Those that are themselves not permissible such as swine (khinzir) and all its derivatives, blood and carrion;
- Halal food that is contaminated with najis;
- Halal food that comes into direct contact with things that are non-halal;
- Any liquid and objects discharged from the orifices of human beings or animals such as urine, excrement, blood, vomit, pus, sperm and ova of pigs and dogs except sperm and ova of lawful animals; and
- Carrion or halal animals that are not slaughtered according to Islamic (Shariah) law.

There are three (3) types of najis:

(A) Mukhaffafah which is considered as light najis. The only najis in this category is urine from a baby boy at the age of 2 years and below who has not consumed any other food except his mother's milk; and

(B) Mutawassitah which is considered as medium najis which does not falls under severe or light najis such as vomit, pus, blood, alcoholic drinks (kham'r), carrion, liquid and objects discharged from the orifices, etc.

(C) Mughallazhah which is considered as severe najis which are dogs and pigs (khinzir) including any liquid and objects discharged from their orifices, descendants and derivatives;

# Why Pork is Prohibited?

# Why Pork is Prohibited?

## 1. Religious Aspect

a. Biblical point of view
b. Qur’anic point of view

## 2. Scientific Point of View

# Why Pork is Prohibited?

## 1. Religious Aspect

a. Biblical point of view

Leviticus, Chapter 11:7

"And the swine, though he divide the hoof, and be cloven-footed, yet he cheweth not the cud; he is unclean to you."

Deuteronomy, Chapter 14:8

"And the swine, though he divide the hoof, yet cheweth not the cud; it is unclean unto you; ye shall not eat of their flesh, nor touch their dead carcass."

# Why Pork is Prohibited?

## 1. Religious Aspect

b. Qur'anic point of view

Chapter 16 : 115

"Allah has forbidden you only what dies of itself (carrion) and blood and the flesh of swine and that over which any other name than that of Allah has been invoked; but whoever is driven into (it), not desiring nor exceeding the limit, then surely Allah is forgiving, merciful."

A Muslim being one who accepts and submits himself to the supreme power of God is obliged to be clean both spiritually, mentally and physically.

In order to follow this obligation, he has to observe what are allowed and what are prohibited by The Almighty Creator for him to do in order to attain purity of the soul and of the human nature.

# Why Pork is Prohibited?

## 2. Scientific Point of View

a. Selection of Food

b. Nature of a Pig

c. Disease caused by Pigs and by eating Pork

# 2. Scientific Point of View

## a. Selection of Food

- The **prohibition of the eating of pork in Islam** is a forward step in materialistic education. This leads automatically to deeper understanding of the need for the culture of a pure human nature. As **blood** is virtually our life and what we consume ultimately affects the blood system, it is therefore necessary to exercise choice in the selection of our food and drink. It is quite obvious that the more man has advanced in civilization, the more carefully he selects his food.

# 2. Scientific Point of View

## a. Selection of Food

- We also know that the uncivilized people of Africa in the past were cannibals. The aborigines in Malaya and certain hill people in Borneo never knew how to select their food. They eat snakes, worms, rats and whatever they may catch. The so-called untouchables of India do not make any choice in food but they nevertheless start to select food when they reach the door of a higher culture. They also lose their previous inferiority complex. These are the proofs supporting my statement.

# 2. Scientific Point of View

## a. Selection of Food

- The advancement of human nature into its purest form does not end in the abstinence from pork eating. The eating of flesh of creatures which die a natural death or in the course of fighting, be they cattle, goats or poultry, is equally forbidden by Islam. We do not know if the scientists have made the study of blood or flesh of animals which have died as a result of fighting, but we Muslims are taught not to consume the flesh of those animals.
- Apart from the above, and as a matter of principle, Muslims do not eat the flesh of animals of prey such as the lion, tiger, leopard, snakes and even cats, dogs, rats etc. This prohibition is based on the purification of one's nature, because food when consume, does not merely enter the intestines and becomes excreta. It is absorbed into the blood system and circulated to all parts of the human body, including brain and this, in no small way, affects man's nature.

# 2. Scientific Point of View

## a. Selection of Food

- Islam allows Muslims to partake of clean flesh; it neither prevents nor encourages anyone to become vegetarians. However, in the consumption of flesh, Muslims are required to be selective.

- Some people have argued that the 'modern pig' is given only clean food and therefore its flesh should be consumable. The answer to this argument is this: you feed the pig with clean wholesome mash but you cannot change its nature. It is still a pig. A pig is not a plant and you cannot change it by bud-grafting.

# 2. Scientific Aspect

## ii. Nature of a Pig

- The pig is naturally lazy and indulgent in sex. It dislikes sunlight and lacks the spirit and will to 'fight'. The older it grows the lazier it gets. It eats almost anything, be it faeces or anything dirty. It prefers dirty places to clean ones. It eats and sleeps only and hates moving around. It is the most avaricious of all domestic animals. Amongst all animals, the pig is the greatest cradle of harmful germs. Pork also serves as a carrier of diseases to mankind. It is this reason that it is not suitable for consumption.
- Dr. Glen Shephard wrote the following on the dangers of eating pork in the 31st May, 1952 issue of the Washington Post, Washington: "ONE IN THE SIC PEOPLE IN THE UNITED STATES OF AMERICA AND CANADA HAVE GERMS IN THEIR MUSCLES – TRICHINOSIS – FROM EATING PORK INFECTED WITH TRICHINA OR TRICHINAWORMS, MANY PEOPLE SO INFECTED, HAVE NO SYMPTOMS. MOST OF THOSE WHO DO HAVE, RECOVER VERY SLOWLY. SOME DIE, SOME ARE REDUCED TO PERMANENT INVALIDS. ALL WERE CARELESS PORK EATERS.

# 2. Scientific Aspect

## ii. Nature of a Pig

- "No one is immune from this disease and there is no cure neither anti-biotics nor drugs, nor vaccines affect these tiny deadly worms. Preventing infection is the real answer".
- "Fully grown trichina worms are about 1/8' long and about 1/400' broad. They remain alive for up to 40 years, curled up in lemon-shaped invisible tiny capsules between muscles fibres."
- "When you eat infected meat, those dormant worm capsules are digested but their contents grow into full-sized worms each of which has about 1500 offspring. They get into your blood one to two weeks after you have eaten their parents, beacause many organs can be invaded by the worms, symptoms can resemble those of 50 other diseases. This makes diagnosis difficult."
- "Ordinary methods of salting and smoking do not kill those worms; nor can government inspection of meat at packing houses or abattoirs identify all infected pork."

# 2. Scientific Aspect

## iii. Diseases Caused by Pigs and by Eating Pork

- It should be clearly understood here that the flesh of nay animal or even vegetable, contains infectious germs but pork reigns supreme in the greatest content of germs and parasites among all meats that are known to human beings. The more we study pork the more we dread it. The following list show germs or parasites that are found in the pork and the various diseases caused by them. Many of these diseases are contagious while some can prove fetal. This proves once again that the more science advances, the more Islam is shown to be correct in so many respects.

**<u>Name of Parasites</u>**

- **Fasclolopsis Buski**

(Lankester-1857: Ocliver-1902) These parasites remain latent for a long time in the pig's small intestines. The parasites on leaving the pig infect the water snail, which in turn infect man. Most prevalent in China.

- **Round Worms**

A kind of parasites, 9 to 10" long: also known as "traveling worm" because it reaches all organs in the human body. Dr. Ramson mentioned in "Still's Parasitology" that these parasites in man are identical to those found in pigs. They belong to the same species.

# 2. Scientific Aspect

## iii. Diseases Caused by Pigs and by Eating Pork

- **Hook Worms**

These worms enter the human body by piercing the skin or through any wound. Pigs eat up human excreta containing eggs of these parasites. These develop into young worms, in the pigs. When these are passed out, they are infectious to man. This infection is most prevalent in all tropical countries.

- **Paragonimus**

These parasites live in the lungs of the pig. Discovered by Dr. Masson in 1880, they are common parasites which cause pneumonia in pigs. There is still no means of killing the parasites in the tissues, neither has anyone found a method of expelling them. The epidemiology of the disease in countries where human beings live in close proximity with pigs clearly shows that servoir of infection. This disease is however, absent from countries where pigs are rare.

- **Clonorchis Sinensis**

(Cobbold 1875; Loss 1907) Clonorchis Sinensis is a sucking worm, a kind of parasite which inhabits the bile passage of the pig's liver which is a source of these parasites infecting people in close contact with pigs. The occurrence of the disease in China, Formosa, Japan, Korea and Southern India, and Vietnam again points to the close association with pigs.

# 2. Scientific Aspect

## iii. Diseases Caused by Pigs and by Eating Pork

- **Giganthorinchus Gigas**

This parasites was discovered by Dr. Coexe in 1782 (See Human Parasitology by Dumase Rivas 1920). It is found in the pig's intestines and is said to occur in man in South Russia.

- **Metastrongylus Apri**

This worm is a parasite of the pig's lings; it is a short and slender parasite.

- **Swine Erysipelas**

These parasites are found in the skin of pigs; always ready to pierce the skin of anyone in close contact with pigs through handling them.

- **Tubercle Bacillis**

Tubercle Bacillus are common parasites in pigs and most pigs have them.

- **Taenia Solium**

(Pork tape-worm)

(Linnacus 1758)

These worms exist in two stages in the pigs:

The eggs

# 2. Scientific Aspect

## iii. Diseases Caused by Pigs and by Eating Pork

- **Cysticercus**

(occurring in infected pigs) The pigs consume human excreta where tapeworm eggs exist. Inside the bowels, the egg dissolves and an embryo is set free, this then travels to the muscle and thrives there in the second stage as Cysticercus. Consequently the pig breeds only Cysticercus in its flesh. These worms are found only in pork eaters.

- **Trichinella Spiratis**

(Owen 1835; Railliat 1895) Only Pigs and sometimes rats are this kind of worms. The young worms live in small systs, so small as to be sometimes not visible under the microscope. The young trichinae worms live, even after the animal has been slaughtered. They remain alive for a long time if the meat is preserved. According to Dr. Milton J. Rosenav, in his book of Preventive Medicine, methods of inspection have not yet been devised by which the presence of Trichina in pork can be determined with certainty and the government meat inspection does not include the test for this parasite. All people are accordingly warned not to eat pork sausages whether they be officially inspected or not. As far as cooking is concerned, it is very difficult to know at what temperature these parasites die. Roasting certainly does not kill them.

- **Variola Suilla**

(Swine Variola) Variola was not known in Europe before the 9TH century. It is said that the disease originated from pigs or cows in the Far East. One of the Chief difficulties in the way of scientific research lies in the fact that the Variola Suilla virus is one of the filter passing viruses and consequently it is difficult for scientific investigation. BB[46]

# CONCEPT OF *HALAL* CERTIFICATION

VERIFICATION OF FINISHED PRODUCT IS FROM

## "FEED TO FARM TO FORK"

(START TO FINISH)

# EXAMPLE OF PRODUCT

(WHEN APPLIED FOR HALAL CERTIFICATION)

## Fried Chicken

- ✓ Infrastructure
  - Maybe the same Kitchen as for the *non-Halal* Menu
- ✓ Plant Sanitation and Personnel Hygiene
- ✓ Logistics
  - Reefer Vans
    - •Inbound Transport of Raw Materials
- ✓ Storage
  - Cold Storage for Raw Meat Materials
    - Possibility of a 3rd Party Cold Storage Facilities

# HALAL FOOD CHAIN

# Chicken

Composition: Chicken, Breading/Marinates

1. Chicken meat
    - Possibility of *non-Halal* chicken meat
2. Ingredients of Breading:
    - Wheat Flour
    - Seasonings
    - Spices
    - Flavorings
    - Pre-mixed Breading/Marinates

Processing Aids: Cooking oil, etc.

Utensils: Possibly used with *Haram* materials, etc.

# FLOUR

a) Enzyme
b) Bleaching Agents
c) Treatment Agents/Conditioner
   - sodium stearoyl lactylate
   - monoglycerides
d) Enrichments
   Vitamins
   - Philippine Fortification Act of 2000
     (to fight against malnutrition)

# VITAMIN

a) Source
- Plants
- Animals
- Aquatic
- Microbial
- Chemical Synthesis

b) Processing aids
- Polysorbates
- Fatty acids

c) Carrier or filler
- Gelatin (common for Vit. A and Vitamin E)

  **Major sources of gelatin:**
  - Animals' skin (Fish skin, cow's skin & Pig's skin)
  - Animal bones
- Magnesium stearate
- Lactose, Calcium

The connection between health and nutrition has become more and more topical. Nutrition guidelines such as the Dietary Reference Intakes (DRIs) for the United States and Canada or the Nutrient Reference Values (NRVs) for Australia and New Zealand, specify intakes of essential nutrients considered to be adequate to prevent deficiency states.

# VITAMIN

VITAMINS ARE UNSTABLE BY ITS NATURE.

E.G. : VIT. C, E, A

- PROTECT THEM INTO A **GELATIN MATRIX**

# Origin of Commercial Vitamin

| Kind of Vitamin | Plant | Animal | Microbial | Chemical Synthesis |
|---|---|---|---|---|
| A | — | √ | — | √ |
| D | — | √ | — | — |
| E | √ | — | — | √ |
| K | √ | √ | √ | — |
| C | √ | — | √ | √ |
| Thiamin | — | — | — | √ |
| Riboflavin (B2) | — | — | √ | — |
| Nicotinamide | — | — | — | √ |
| B6 | — | — | — | √ |
| Biotin | — | — | — | √ |
| Pantothenic acid | — | — | — | √ |
| B12 | — | √ | √ | √ |
| Kolin | — | — | — | √ |
| Karnitin | — | √ | — | √ |

# Vitamin D Flow Chart

Animal Cholesterol → Esterification ← Petroleum Ether

↓

Bromination

↓

Saponification Reaction

↓

Concentration

↓

Phosgenation Reaction → Crystallization

# VITAMIN

1. Vitamins that might be derived from pig's liver:

- Vitamin A
- Vitamin B5, B6, B12
- Vitamin E

2. Choline Bitartrate – might be derived from blood or tissues

3. Vitamin D – derived from animal Cholesterol

# Vitamin A Acetate 500 CWS Flow Chart

# CONCEPT OF *HALAL* CERTIFICATION PROCESS

- PRODUCTION OF *HALAL* FOOD IS AN INTEGRATED PROCESS INVOLVING SEVERAL INTERCONNECTED STAGES.
  - EACH PRODUCTION STAGE SHOULD COMPLY WITH *HALAL* REQUIREMENTS AND GUIDELINES SET BY THE HALAL STANDARD.
  - PRIMARY PACKAGING MATERIALS, INCIDENTAL FOOD CONTACT CHEMICALS AND LOGISTICS (WAREHOUSING AND TRANSPORTATION) SHALL ALSO COMPLY TO THE *HALAL* REQUIREMENTS TO AVOID ANY CHANCE OF CONTAMINATION OF THE *HALAL* PRODUCT, FROM FEED TO FARM TO FORK.

# ADDITIONAL MAJOR CONCERN

## HYGIENE AND SANITATION

INGREDIENTS AND FINISHED PRODUCTS SHALL ALSO BE REVIEWED IF IT IS PROCESSED IN ACCORDANCE WITH THE CURRENT GOOD MANUFACTURING PRACTICES (CGMP) AND SANITATION-STANDARD OPERATING PROCEDURES (SSOP)

Hygiene is strongly emphasized in Islam. It includes every aspect of hygiene in general like: dress, equipment, premises and a lot more.

# *HALAL* REGULATIONS & STANDARDS

# *HALAL-RELATED STANDARDS*

- iHAMS, IDCP-Halal Assurance Management System
- PNS 2067, Halal Food – General Guidelines
- PNS/BAFS 139, Halal Feeds
- PNS/BAFS 101, Halal Agriculture and Fishery Products
- PNS/BAFS 102, Code of Halal Slaughtering for Ruminants
- PNS/BAFS 103, Code of Halal Slaughtering for Poultry

# *HALAL-RELATED STANDARDS*

- UAE.S 2055-1/GSO 2055-1, Halal Products – General Requirements for Halal Food
- UAE.S 993, Requirements for Animal Slaughtering
- UAE.S 2055-4, Halal Products – Requirements for Cosmetics and Personal Care
- MS 1500, Halal Food-Production, preparation, handling and storage-general guidelines
- MS 2424, Pharmaceuticals
- MS 2200-1, Cosmetics and Personal Care

# *HALAL-RELATED STANDARDS*

- SNI 99001, Indonesian Standard, Halal Management System
- SNI 99002, Indonesian Standard, Halal Slaughtering on Poultry
- SNI 99003, Indonesian Standard, Halal Slaughtering on Ruminants

# HALAL REGULATION IN UAE

## Cabinet Decision No. 10 of 2014 – UAE' s Scheme for control on Halal Products

هيئة الإمارات للمواصفات والمقاييس
Emirates Authority For Standardization & Metrology

**TO ALL TRADERS AND MANUFACTURERS,,**

**Subject:** Implementation of Cabinet Decision No. 10 of 2014 – regarding the UAE's Scheme for the Control on Halal Products

With the reference to the above subject and in accordance with Cabinet decision No. (10) for the year 2014 regarding regulating the UAE's Scheme for the Control on Halal Products which is subjected to the procedures for obtaining Halal Certificate and Halal National Mark from Emirates Authority for Standardization and Metrology. And according to the scheme "it is not allowed to display any product that has claim it is fulfilling Islamic Laws (Shariah) or the product is Halal if it is not complying with the scheme's provisions".

We are encouraging all traders, importers, retailers and manufacturers to sell Halal products that are complying with the above mentioned scheme and not to sell the non-complying products with the scheme.

For more information, please contact:
customercare@esma.gov.ae

Or contact ESMA office in Dubai:
Tel: 600565554

Thank you..

**Emirates Authority for Standardization and Metrology (ESMA)**

السادة المصنعين والتجار،،

**الموضوع:** تطبيق قرار مجلس الوزراء رقم (10) لسنة 2014 بشأن النظام الإماراتي للرقابة على المنتجات الحلال

بالإشارة إلى الموضوع أعلاه وبناءً على قرار مجلس الوزراء رقم (10) لسنة 2014 بشأن النظام الإماراتي للرقابة على المنتجات الحلال، حيث تخضع المنتجات الحلال المتداولة في أسواق الدولة لإجراءات الحصول على رخصة استخدام العلامة الوطنية للحلال من هيئة الإمارات للمواصفات والمقاييس؛ وبناءً على ما ورد في النظام "لا يجوز طرح أي منتجات يتم تمييزها بطريقة تعبر عن مطابقتها لأحكام الشريعة الإسلامية، أو عن كونها حلالاً ما لم تكن مستوفية لأحكام هذا النظام".

وعليه تدعو الهيئة جميع التجار والمصنعين والمستوردين بضرورة الالتزام ببيع المنتجات الحلال المطابقة للقرار المذكور أعلاه وعدم بيع المنتجات الغير مطابقة له.

للاستفسار يرجى التواصل على العنوان:
customercare@esma.gov.ae

أو الاتصال بمكتب الهيئة بدبي على:
هاتف: 600565554

مع الشكر والتقدير..

**هيئة الإمارات للمواصفات والمقاييس**

Federal Authority | هيئة اتحادية
TEL +971 2 6715115 هاتف • FAX +971 2 6715599 فاكس • ABU DHABI, UNITED ARAB EMIRATES أبو ظبي، الإمارات العربية المتحدة • P.O. BOX 2166 ص.ب
TEL +971 4 2944404 هاتف • FAX +971 4 2944408 فاكس • DUBAI, UNITED ARAB EMIRATES دبي، الإمارات العربية المتحدة • P.O. BOX 48666 ص.ب
www.esma.gov.ae

# UAE – HALAL REGULATION & STANDARDISATION

- ESMA (Emirates Authority for Standardisation & Metrology)
- MOIAT (Ministry of Industry & Advanced Technology)
- UAE Halal National Mark
- Standards :

  UAE.S 2055-1; UAE.S 2055-2;

  UAE.S 2055-3; UAE.S 2055-4

Scheme Owner → Accreditation → Certification

# UAE SCHEME FOR CONTROL ON HALAL PRODUCTS

**UAE.S GSO 9 :2013**

- UAE.S 2055-1:2015 & UAE.S 993:2015 –General Requirements for Halal Food & Animal Slaughtering Requirements
- GSO 1694:2005 & UAE.S GSO 21:1984 – Hygiene Requirements
- Specific Product Standards – Regulatory compliance

# UAE.S 2055-1 : 2015 – HALAL PRODUCTS – PART ONE: GENERAL REQUIREMENTS FOR HALAL FOOD

- Halal Ingredients; Food Additives; Extracts
- Devises, tools & equipment and their transformation rulings
- Cleaning/Maintenance chemicals/liquids & greases
- Packaging materials
- Retail, Service Outlets
- Storage, display & transportation
- Labels (Halal Logo) & other details as per GSO 9

# UAE.S 2055–1 : 2015

- Scope:
  - Halal Food requirements to be followed in any Halal Food Chain stage including:
    - Receiving
    - Preparation
    - Packaging
    - Labelling
    - Handling
    - Transportation
    - Distribution
    - Storage
    - Displaying
    - Halal Food Service

# HALAL

- All foods/derivatives/products/parts/extracts shall be subject to provisions of Islamic rules in terms of allowance/prohibition (Ref1)
- Procedures from Islamic rules to be adhered to in all phases of Food Chain of Halal Food Products, including receipt, preparation, packaging, labelling, transportation, distribution, storage, display & Halal Food Service
- Food Additives and raw materials used for halal food production
  - to be free of all non-halal component.
  - to be supported by legalised documents explaining its components including packaging materials
- Halal food should not contain toxic substances and hazardous pollutants considered harmful to health

# HALAL (CONT.)

- Halal Food should be free from Najasah (impurity) contamination that is forbidden by Islamic rules
- All Non-Halal products
  - should be completely separated from Halal products throughout the food chain in order to ensure their differentiation and non-mixing/pollution
- Official Authorities may take all necessary procedures to verify compliance of products with the special requirements of Halal products
  - may take appropriate procedures in accordance with local legislations
- At the production of meat or its products, health requirements as per hygienic practice code for meat (GSO/CAC/RCP 58), shall be adhered to
- Tazkeya requirements for animal slaughtering (GSO 993), shall be followed strictly

# HALAL (CONT.)

- Health requirements of food as per General principles of Food hygiene (GSO 1694), shall be adhered to
- All devices, tools, production lines and associated materials used for halal food preparation
  - Should be clean
  - Shouldn't be made or contain non-halal material
- When transforming any appliances, tools or production lines that have been used or in touch with non-Halal
  - they shall be cleaned according to general cleaning rules to remove traces of non-Halal products completely
  - shifting from non- Halal to Halal procedure should not be repeating on an ongoing basis
- When cleaning or maintaining machinery or devices that goes in touch with Halal foods, there shall be no use of any detergent liquids, greases, oils or fats that contain non-Halal components or materials

# PACKAGING AND WRAPPING MATERIALS

- Packaging and wrapping materials
  - shall be free from any non-halal materials
- Packaging and wrapping materials
  - shall not be prepared or manufactured by equipment that is contaminated with non-halal materials during preparation, storage or transportation.
  - It shall be physically separated from any other non-halal materials
- Packaging materials
  - shall not contain any material that is considered hazardous on human health

# HALAL FOOD RETAIL, HANDLING AND SERVICE OUTLETS

All sale, distribution and provision facilities of Halal products shall meet the following requirements:

- They shall deal only with Halal products that meet provisions of halal food specified in this standard
  - The tools, equipment and utensils used during the service handling, and sale of Halal food products should be totally separated from those used for non- Halal food
  - If a facility or place of service usually deals in non-Halal products, but intends to switch to Halal production, it should go through cleaning process in accordance with Islamic rules before commencing Halal production
  - It's not allowed to serve non-Halal food and drinks at the same place

# STORAGE, DISPLAY AND TRANSPORTATION

- All Halal food
  - stored, displayed or transported shall be
    - categorized separately
    - classified
    - Labelled as Halal

  to prevent them from being mixed with non-Halal products
- Suitable means of transportation should be used to avoid mixing with non-Halal products.

# LABELING

- Without prejudice to the GCC standard (GSO 9 – Labeling of Pre-packaged Food Stuffs), the label shall contain the following information (but not limited to):
  - Name and type of the product
  - A list of ingredients, which reflects undoubtedly clearance from all prohibitions of Rules. Sources of actual ingredients shall be announced clearly and explicitly
  - Products containing fats, oils, meat derivatives or extracts such as gelatin or rennet, shall declare its sources
  - Food product containing GMO shall be declared

# LABELING (CONT.)

- If there is a willing to affix 'Halal' slogan on the label, the requirements under the standard (UAE.S 2055 – 2) shall be adhered to
- The requirements in the standard (GSO 993) regarding the labels of slaughtered animals and their products shall be adhered to
- Food additives should be declared as required in reference standard (GSO 9)
- 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 clearly labelled as "non-scaled fish" as the case may be

MADE FROM
Premium Imported
INGREDIENTS
SWISS MISS
·HOT COCOA MIX·
MARSHMALLOW
Made with Real Milk
10 SERVINGS
28g x 10 ENVELOPES
NET WT. 280g

MADE FROM
*Premium Imported*
INGREDIENTS

# SWISS MISS®

·HOT COCOA MIX·

## MARSHMALLOW

*Made with Real Milk*

SERVING SUGGESTION

NET WT 28g

## Nutrition Facts

Serving Size: 1 Envelope (28g)
Serving Per Container: 1

| Amount Per Serving | | |
|---|---|---|
| Calories 120 | Calories from Fat 20 | |
| | %RENI* | % DV** |
| Total Fat 2.5g | | 4% |
| Saturated Fat 2g | | 10% |
| *Trans* Fat 0g | | |
| Cholesterol 0mg | | 0% |
| Sodium 170mg | | 7% |
| Total Carbohydrate 23g | | 8% |
| Dietary Fiber 2g | | 8% |
| Sugars 19g | | |
| Protein 1g | 1% | 2% |
| Vitamin A | 0% | 0% |
| Vitamin C | 0% | 0% |
| Calcium | 4% | 2% |
| Iron | 4% | 2% |

*based on RENI 2002, Male 19-29 yrs old
**Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENT STATEMENT:** SUGAR, MILK POWDER [CORN SYRUP, HYDROGENATED VEGETABLE OIL (COCONUT), NONFAT MILK, ANTICAKING AGENT (DIPOTASSIUM PHOSPHATE), EMULSIFIERS (MONO- AND DIGLYCERIDES)], MODIFIED WHEY, COCOA (PROCESSED WITH ALKALI), MARSHMALLOWS [SUGAR, GLUCOSE, WATER, BEEF GELATIN, DEXTROSE, THICKENER (FOOD STARCH-MODIFIED), STABILIZER (TETRASODIUM PYROPHOSPHATE), ARTIFICIAL COLOR (FD&C BLUE NO. 1)], IODIZED SALT, ARTIFICIAL FLAVOR.
**ALLERGEN INFORMATION:** CONTAINS MILK.
**STORAGE INSTRUCTIONS:** STORE IN A COOL DRY PLACE.

Universal Robina

MANUFACTURED BY
UNIVERSAL ROBINA CORPORATION
Tera Tower, Bridgetowne, E. Rodriguez Jr. Avenue (C5 Road), Ugong Norte, Quezon City, Metro Manila, Philippines 1110
PRODUCT OF THE PHILIPPINES
CUSTOMER CARE HOTLINE (632)85598-872 • TOLL FREE 1-800-10-872-2273

SWISS MISS
·HOT COCOA MIX·

**Add Hot Water and Stir.**

**CONVENTIONAL PREPARATION:** Empty contents of envelope into a cup. Gradually stir 180ml hot (not boiling) water into the mix.

**MICROWAVE PREPARATION:** Directions developed using 1100 watt microwave oven. Empty contents of envelope into a cup. In a separate microwave-safe container, heat water on HIGH power for 1 minute or until hot (not boiling). Gradually stir hot water into mix.

*For a more indulgent cocoa, prepare with milk instead of water.*

05JAN22 8M
05JUL2023
10:26

4 800016 091230

Swiss Miss® is a registered trademark of ConAgra Foods RDM, Inc.

INGREDIENT STATEMENT: SUGAR, MILK POWDER [CORN SYRUP, HYDROGENATED VEGETABLE OIL (COCONUT), NONFAT MILK, ANTICAKING AGENT (DIPOTASSIUM PHOSPHATE), EMULSIFIERS (MONO- AND DIGLYCERIDES)], MODIFIED WHEY, COCOA (PROCESSED WITH ALKALI), MARSHMALLOWS [SUGAR, GLUCOSE, WATER, BEEF GELATIN, DEXTROSE, THICKENER (FOOD STARCH-MODIFIED), STABILIZER (TETRASODIUM PYROPHOSPHATE), ARTIFICIAL COLOR (FD&C BLUE NO. 1)] IODIZED SALT, ARTIFICIAL FLAVOR

ALLERGEN INFORMATION: CONTAINS MILK

STORAGE INSTRUCTIONS: STORE IN A COOL DRY PLACE.

# UAE.S/GSO 993 – TAZKIYA REQUIREMENTS

- Animal requirement
- Slaughterer requirements
- Slaughtering Tools/Device requirements
- Slaughtering procedure requirements
- Slaughtering Public Morals
- Slaughtering Practise requirements
- Slaughtering Place requirements
- Supervision, Monitoring, Stamping & Labeling of slaughtered meat
- **Slaughter-house Approval Certificate from MOCCAE – Shipment Certificate for each consignment**

## Annex 1 – Classification of Non-Halal Animals

| Species | Non-Halal |
|---|---|
| Animals | The animals that may not be slaughtered according to Islamic Rules, the slaughtered animals of polytheists, irreligious, seculars, atheists, Magis, apostates and other disbelievers other than Christians and Jews, dead animals, suffocated animals, fatally beaten animals (*Mawqouza*), falling animals (*Motaradiah*), butted animals (*Nateehah*), animals eaten by beast of prey and animals on whose slaughtering the name of Allah is not mentioned, the animals slaughtered on idols, the animals slaughtered not in approach of Allah, or the animals contaminated with prohibited animals of harm, if eaten. |
| | Pigs, domestic donkeys, mules, elephants, monkeys, dogs, foxes, cats and the like. |
| | Predators such as fanged beasts of prey and the like such as lions, cheetahs, bears, except for hyenas. |
| | Birds of prey with sharp claws used for attacking and the like such as eagles, falcons, hawks, sparrows, peregrines, kites and owls. |
| | Rodents, reptiles, pests and the like such as mice, rats, centipedes, serpents, snakes, monitors, lizards, geckos, chameleons, hedgehogs, martins, bats, squirrels, polecats, moles and Coleoptera (except for dabb lizards and jerboas) |
| | Scorpions and all types of insects, worms and animals prohibited to be killed by Rules and the like such as ants, bees, woodpeckers and hoopoes, except for locusts and unavoidable bee parts falling in honey. |
| | Odious creatures and the like such as shells, larva and other similar animals. |
| | Animals fed with unclean items, unless they are confined and fed with permissible feeding according to Islamic Rules for at least three days. |

# REF 1–PROHIBITED SPECIES–AS PER UAE.S 2055-1

| | |
|---|---|
| **Aquatic** | Toxicant or harmful species, unless toxicant or harmful substances are removed during preparation. |
| **Plantation** | Plants, their products and their toxicant, harmful or narcotic derivatives, unless toxicant or harmful substances are removed during preparation. |
| **Beverages** | Intoxicating beverages or those containing alcohols, narcotic, calming, toxicant or harmful substances. |
| **GMF** | All foods produced by genetic modification from a prohibited specie or more than one species, of them one specie is prohibited. |
| **Blood and Blood Derivatives from a Human or Animal Origin** | Blood and all its derivatives are prohibited and all body liquids from a human or animal origin such as vomiting and urine. |
| **Food Additives** | All toxicant, harmful or calming food additives, products and their products and derivatives or derived from non-Halal materials. |
| **Enzymes** | All enzymes derived from non-Halal sources. |
| **Microorganisms** | All microorganisms such as germs, fungi, toxicant and harmful yeast produced on non-Halal environments or using non-Halal ingredients. |

# GSO 1694 & UAE.S GSO 21 – GENERAL PRINCIPLES OF FOOD HYGIENE / PLANT & PERSONNEL HYGIENE

- PRPs
- OPRPs
- CCPs
- MS APPROACH

# PRE-REQUISITE PROGRAMS

# HACCP STEPS

**Five Preliminary Steps:**

1. Assemble the HACCP team
2. Describe product
3. Identify intended use
4. Construct flow diagram
5. On-site verification of flow diagram

**Seven Basic Principles:**

1. Conduct a hazard analysis and determine control measures
2. Determine CCPs
3. Establish critical limits for each CCP
4. Establish a monitoring system for each CCP
5. Establish corrective actions
6. Establish verification procedures
7. Establish record keeping and documentation

- HACCP (Hazard Analysis and Critical Control Points system) principles: A scientific and systematic approach to identify, prevent and reduce food-borne hazards in the food process chain.
- Pre-requisite programs: which are the basic programs and practices that establishes and maintains a hygienic environment.
- Efficient and accurate maintenance of documentation and records to ensure the efficient monitoring of FSMS and allow traceability of hazards to the contamination source.
- Also Interactive communication & Management system

# PRODUCT SPECIFIC STANDARDS (GSO)

هيئة التقييس
لدول مجلس التعاون لدول الخليج العربية
GCC Standardization Organization

هيئة الإمارات للمواصفات والمقاييس
Emirates Authority For Standardization & Metrology

# UAE SCHEME FOR CONTROL ON HALAL PRODUCTS (COSMETICS)

- UAE.S 2055-4 Requirements for Cosmetics and Personal Care
- GSO 1943/2016 – Safety Requirements of Cosmetics and Personal Care Products
- GSO ISO 22716:2008 – Cosmetics – Good Manufacturing Practices (GMP) – Guidelines on Good Manufacturing Practices

# (UAE.S 2055-4 : HALAL)

General Requirements

- Comply with Islamic Law halal requirements of permitted and prohibited & separated from prohibited products throughout supply chain
- Ingredients, Conversion of production line
- Cleaning agents for machines free from detergents or liquids containing non-halal materials

# (UAE.S 2055-4 : HALAL) CONTINUED…

Packaging

- Safe and Regulatory compliant - UAE.S/GSO ISO 22715 – Cosmetics packing & labelling
- Shape – not against values, customs and ethics of Islam and of local culture
- Not contain – non-halal ingredients & materials

Labeling

- Halal Logo should be "Halal National Mark" and comply License Agreement
- Label & Advertisement content – not against values, customs and ethics of Islam and of local culture

# (GSO 1943-SAFETY)

- No Prohibited Substances (follows international global stds.)
  - >1300 materials are currently prohibited based on scientific evidences
  - Isobutylparaben (CAS 4247-02-3), Acrylamide (CAS 79-06-1)
- Restricted or regulated-perfumes, preservatives, colorants, UV filters
  - Perfume allergens–Eugenol-to be declared at certain concentration
  - Preservative – Triclosan – allowed to a restricted limit
- Marking & Labeling requirements & claims (Arabic & English language requirements are product name, instruction of use, condition of use or warning statements or precautions, storage)
- GSO 2528/2016 – Cosmetic product claims – reverse ageing, replace thinning hair, kills germs

# *HALAL* CERTIFICATION PROCESS

# HALAL CERTIFICATION PROCESS

# APPLICATION

- The company, manufacturer or producer makes a **LETTER OF INTENT** to the Halal certification body (HCB) requesting assistance to certify their products specifying products to be *Halal* certified.

- Upon receipt of the letter of intent, the HCB refers this letter/request to the ***Application Review*** Committee of the HCB who gives the necessary application form and the requirements needed.

# APPLICATION PROCESS – SCOPE & STANDARD

The Halal Applicant should specify which products and specific Halal standards they are applying for certification.

Such as MS 1500 of Malaysia
or GSO 2055-1:2015 of UAE

| 4. Scope of Halal Certification (Activities/Products/Location) | |
|---|---|
| Specify Scope of certification: | |
| **5. Halal Standards of Audit Applied for (Select):** | |
| ☐ UAE.S GSO 2055-1:2015 – Requirements for Halal Food | |
| ☐ UAE.S GSO 2055-4:2015 – Requirements for Halal Cosmetics | |
| ☐ UAE.S GSO 993:2015 – Animal Slaughtering Requirements | |

# DOCUMENTATION

- Application form
- Declaration of conformity by the applicant on the Halal Standard that they intend to be certified using the company official letter head
- Valid trade License
- Product composition and ingredients sheet issued by the manufacturer
- Document proof using any of the internationally accepted HACCP or FSMS
- Test report from the recognized laboratory accredited by ISO 17025 as per the applicable requirement for the product
- Factory lay out (floor plan)
- Labeling artworks
- Halal Certificates of raw materials and ingredients
- Brief description of manufacturing process and plan equipment lay out in the form of Halal Assurance Management system
- Certificate of raw and packaging material from suppliers to ensure their origin.

# DOCUMENTATION REVIEW – DETAILS THAT DETERMINE THE EXTENT OF AUDIT

- Category of product
- Number of HACCP studies
- Number of Product Varieties
- Number of Employees
- Additional sites of operation

# ON-SITE AUDITS – STAGE 1

THE OBJECTIVES OF STAGE 1 AUDIT IS TO PROVIDE AN ILLUSTRATION FOR PLANNING STAGE 2 AUDIT BY GAINING AN UNDERSTANDING OF THE PRODUCT SAFETY MANAGEMENT SYSTEM IN THE CONTEXT OF THE ORGANIZATION'S FOOD SAFETY HAZARD IDENTIFICATION, ANALYSIS, HACCP PLAN AND PRPS, POLICY AND OBJECTIVES, AND, IN PARTICULAR, THE ORGANIZATION'S STATE OF PREPAREDNESS FOR AUDIT.

# STAGE 1 –MANDATORY ON SITE

| Codes | Categories | Examples of sectors |
|---|---|---|
| **C** | Processing 1 (Perishable animal products) | includes all activities after farming, e.g. animal slaughtering , poultry, eggs, dairy and fish products |
| **D** | Processing 2 (Perishable vegetable products) | fresh fruits' fresh juices; preserved fruits; fresh vegetables; preserved vegetables |
| **E** | Processing 3 (Products with long shelf life at room temperature) | canned products; biscuits; snacks; oil; drinking water; beverages; pasta; flour; sugar; salt |
| **F** | Feed production | animal feed; fish feed |
| **L** | Chemical and Biochemical manufacturing | Food additives; dietary supplements; cleaning agents; processing aids, microorganisms |
| **M** | Packaging and wrapping material manufacturing | packaging and wrapping material |
| **N** | Other materials manufacturing. | cosmetics, textile, leather products etc. |

# STAGE 1 – ON-SITE NOT MANDATORY

| Codes | Categories | Examples of sectors |
|---|---|---|
| A | Farming 1 (Animals) | animals: fish; egg production; milk production; beekeeping; fishing; hunting; |
| B | Farming 2 (Plants) | fruits; vegetables; cereals; spices; horticultural products |
| G | Food Service | hotels; restaurants |
| H | Distribution | retail outlets; shops; wholesalers |
| I | Services | water supply; cleaning; sewage; waste disposal; product development , process and equipment; veterinary services, Islamic financial services |
| J | Transport and storage | transport and storage |
| K | Equipment manufacturing | Industrial equipment; vending machines |

# ON-SITE AUDITS – STAGE 2

- Extensive Implementation Audit
- Covering:
  - PRP Implementation
  - HACCP Implementation
  - FSMS Implementation
  - Halal Assurance Management System Implementation
  - Halal Ingredients Supply chain Selection & verification
  - On-Floor Practices

# ON-SITE AUDITS – STAGE 2

- *Halal* Assurance Management System
  - HAMS Manual
  - *Halal* Policy
  - *Halal* Critical Points (HCP)
  - *Halal-Standard* Operating Procedures (H-SOP)
  - Implementation & Monitoring Program
  - *Halal* Assurance Team
  - Internal *Halal* Auditing
  - Competency Trainings
  - Management Review

# ACTIONS TO ADDRESS FINDINGS

| Classifications of Findings | Action to be taken |
|---|---|
| Positive Observations / Positive Aspects | Facts to be gathered in granting *Halal* certification |
| Major Non-Conformance | Provide Root Cause Analysis, Correction & Corrective Actions with Evidence / Possible Re-audit |
| Minor Non-Conformance | Provide Root Cause Analysis, Correction & Corrective Actions with/without evidence (with evidence the better) |
| Opportunities for Improvement | Discuss with top management (repetition of observations may lead to a Non-Conformance) |

# CERTIFICATION DECISION

- Audit Evaluation documents including Audit Reports / Audit Finding Closure Reports
- Independent committee <u>not involved</u> in the Application Review / Audit Evaluation processes

# EXTRAS

# Surveys show that the top reasons consumers gave for buying Halal products were:

- ✓ Good Quality
- ✓ General Healthfulness
- ✓ Food Safety

Studies on meat, such as chicken, have shown that "*Halal* process" in the slaughtering of animals can minimize the presence of some nasty microbes, like salmonella.

The removal of blood helps a lot as blood is a good medium for bacteria.

*Halal* Food is also becoming highly demanded in

Non-Muslim communities

It's because *Halal* certified products are known to be the **SAFER WAY** in choosing Quality Foods.

# THANK YOU!

# Q & A