The Halal slaughtering process is governed by Islamic dietary laws, which are intended to ensure that the meat consumed is clean and that the slaughtering is conducted in a humane and respectful manner. Here's an overview of the key steps and principles involved in the Halal slaughtering process:

1. Animal Welfare

Before slaughtering, the animals must be treated well, fed properly, and given clean water to drink. They should be kept calm and must not see other animals being slaughtered or the sharpening of the slaughtering tools.

2. Tools and Slaughterhouse Conditions

The tools used for slaughtering must be very sharp and should not be sharpened in front of the animals. The slaughterhouse must be clean, and the environment should be maintained in a way that minimizes distress to the animals.

3. Intention and Invocation

The person performing the slaughter must be a sane and mature Muslim. Before making the cut, the individual must invoke the name of Allah by saying "Bismillah Allahu Akbar" (In the name of Allah, Allah is the greatest). This invocation is essential to fulfill the religious requirement that recognizes Allah’s provision and mercy.

4. Method of Slaughtering

The slaughter is performed with a swift, deep incision with a sharp knife that cuts the front of the throat, the carotid artery, trachea, and jugular veins but leaves the spinal cord intact. This method ensures rapid blood drainage, which is crucial for both religious compliance and the promotion of hygienic meat.

5. Draining of Blood

The blood from the animal must be completely drained from the veins. Blood is considered impure in Islam, and its consumption is prohibited. Complete bleeding also enhances the quality and hygiene of the meat.

6. Prohibition of Stunning

Traditional Halal practice does not allow stunning of the animal before slaughtering, as it is believed that the animal must be alive and healthy at the time of slaughter to be considered Halal. However, modern interpretations and local laws in some countries may permit certain types of stunning, provided it does not cause the animal's death before slaughter.

7. Post-Slaughter Processing

After the animal is slaughtered and the blood is fully drained, the meat can be processed further by removing prohibited parts such as certain types of fat and the bladder. The meat is then inspected to ensure it meets health and quality standards before it can be packaged and consumed.