Halal standards and requirements. Halal, which means "permissible" in Arabic, refers to what is permissible or lawful in traditional Islamic law.

A Halal Quality Management System typically includes:

Documentation and Procedures: Establishing clear guidelines, procedures, and documentation for the production, handling, and distribution of products and services to ensure compliance with Halal requirements.

Halal Certification: Obtaining certification from recognized Islamic authorities or certifying bodies to authenticate that products and processes meet Halal standards.

Ingredient Verification: Ensuring that all ingredients used in the production process are Halal-certified and free from any non-permissible substances or practices according to Islamic dietary laws.

Facility Management: Implementing practices to prevent cross-contamination with non-Halal products and ensuring that facilities and equipment used in the production process are clean and compliant with Halal requirements.

Staff Training: Training employees about the importance of Halal compliance, proper handling procedures, and the significance of adhering to Halal principles in all aspects of production.