

**THE ORGANISATION OF THE ISLAMIC CONFERENCE (OIC)**

**GENERAL GUIDELINES ON HALAL FOOD**

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## **FOREWORD**

This standard was developed by the Standardization Expert Group (SEG) of the Organisation of the Islamic Conference (OIC).

In this standard, Islamic Rules refer to those commonly accepted rules and beliefs of the 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 GUIDELINES ON HALAL FOOD**

### **1 SCOPE**

This standard defines the basic requirements that shall be followed at any stage of food chain including, receiving, preparation, processing, sorting, determination, packaging, labelling, marking, controlling, handling, transportation, distribution, storage and service 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.

Guidelines 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 prepacked foods,
- CAC/RCP 1, Recommended international code of practice 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 22005, Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.

### **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.

#### **3.1 Islamic rules**

It means what ALLAH legislates for Muslims which derive its rules from the Holy Qur'an, and the honourable Prophet Mohammed (peace be upon him), practices (Sunnah).

#### **3.2 Halal food**

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

#### **3.3 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.

### **3.3.1 Good manufacturing practice (GMP)**

Actions regarding personnel and building hygiene in order to ensure safe and healthy production, storage and distribution of food.

### **3.3.2 Good hygiene practice (GHP)**

Measures taken in stages of food chain to ensure the provision of safe food for consumption.

### **3.4 Food safety**

Concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

### **3.5 Food chain**

All 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.

### **3.6 Food additives**

Substances added to food to preserve or improve taste, smell, appearance or use as solvent during the preparation, sorting, processing, production, packaging, transport, storage for use as raw material or supplementary material; which may or may not have nutritional value; residue and derivatives of which may be found in the final product depending on the chosen technology.

### **3.7 Cold chain**

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

### **3.8 Genetically modified food (GMF)**

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

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.

### **3.9 Aquatic animals**

Aquatic animals are those which live in water and cannot survive outside.

### **3.10 Amphibious animals**

Animals that live both on land and in water.

## **4 PRODUCTS/SERVICES**

The following products and services are covered by this standard.

### **4.1 Meat and meat products**

### **4.2 Milk and dairy products**

### **4.3 Egg and egg products**

### **4.4 Cereal and cereal products**

### **4.5 Vegetable and animal oils and fats**

### **4.6 Fruit and vegetables and their products**

### **4.7 Sugar and confectionery products**

### **4.8 Beverages (soft drinks)**

### **4.9 Honey and its by products**

### **4.10 Dietary supplements**

**4.11 Genetically modified food (GMF)**

**4.12 Food additives**

**4.13 Enzymes**

**4.14 Micro organisms**

**4.15 Packaging materials**

**4.16 Food service and premises**

**4.17 Fish and fish products**

**4.18 Water**

**4.19 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.

**5.1.1.2 Non-halal animals**

The followings 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) Animals that died by themselves.
- e) Animals with long pointed teeth or tusks which are used to kill prey or defend themselves such as bears, elephants, monkeys, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, and 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 that are forbidden to be killed in Islam such as honeybees and hoopoe.
- j) Donkeys and mules.
- k) Any ingredient derived from the non-halal animals is not halal.
- m) Farmed halal animals which are intentionally and continually fed with non-halal food.

**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. All other aquatic animals including their by products are halal (See Clause 12.1.2.1 m).

b) All poisonous water animals that are harmful to health are non-halal.

**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 not halal. Any parts 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 has to be an animal that is halal.
- b) A certificate must 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.
- d) Only animals fed on halal 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.

#### **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.
- 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 beheading shall be sharp and made of steel (stainless steel),
- c) Slaughtering tools shall cut by their edge, not by weight.
- 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. 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 roller chain system 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 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.

#### **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 shall be in accordance with Annex A of this standard.



- b) Stunning (loss of consciousness) of poultry is prohibited, however if it is necessary and expedient the following conditions shall be met:
- i. Poultry shall be alive and in stable condition during and after stunning (loss of consciousness) and upon slaughtering,
  - ii. The current and duration of the electric shock, if it is used, shall be as specified in Annex A,
  - iii. Any poultry that die before the act of slaughtering shall be considered as dead and unlawful,
  - iv. Shall be proven to be humane,
  - v. Shall not reduce the amount of blood after slaughtering.

## **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.

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

#### **5.2.6.1.2 Cleaning and washing of animals**

Animals sent for slaughter should be free of faeces, urine and mud. Dirty animals should be cleaned in paddocks where available or in areas set aside for washing purposes. It is important to refrain from slaughtering animals when they are still wet.

#### **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**

- a) Animals to be slaughtered shall be led into the slaughter area by qualified 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 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.

#### **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 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**

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 grab 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 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 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.

##### **5.2.6.2.3.2 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) The slaughterer shall recite tasmiyah "BISMILLAH" for each bird.
- c) The knife used shall be of single blade type and shall be sharp and be made of steel (stainless steel). The knife shall be moved horizontally and shall cut by their edge not by weight.
- d) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both the carotid arteries and jugular veins (wadajain) to enhance the bleeding and death of the poultry.

- e) The slaughterer is required to check that each poultry is properly slaughtered.
- f) Bleeding period shall be minimum 180 seconds.

#### **5.2.6.2.4 Plucking**

The carcass shall be scalded to ease the plucking (defeathering) process. Use of hot water and hot air are acceptable as scalding methods.

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

**5.2.6.3.2** Halal animals that are hunted and killed properly after reciting tasmiyah "BISMILLAH" are regarded as being slaughtered. Those animals captured alive shall be slaughtered according to the Islamic rules. Those animals captured dead by hunting animals or birds during hunting are considered halal unless parts of the dead animal has been eaten by the hunting animals or birds then it should be considered as non-halal.

#### **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.

#### **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 products.

#### **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.

#### **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.
- b) All products or beverages containing alcohol are prohibited according to the 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 Genetically modified organisms (GMO) or ingredients or products containing GMOs shall not be made by the use of genetic material which is non-halal.

5.10.2 GMFs which are produced by 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 are used for the production of halal food.

### **5.11 Food additives**

Food additives are regarded as food. Food additives which are derived from non-halal ingredients are not halal.

### **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 halal culture medium. The yeast extract or other derived products from them shall not be made from brewer's yeast.

### **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 packaging materials shall not contain any materials that are considered hazardous to human health.

### **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 do not contain any sources that are non-halal by Islamic rules.
- b) the products do not contain anything in any quantity that is decreed as non-halal by Islamic rules.
- c) the product or its ingredients shall be safe.

- d) the product is 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 by Islamic rules.

## **7 MACHINERY, UTENSILS, PRODUCTION LINES**

- a) Machinery, utensils, production lines used for processing halal food shall not be made of or contain any materials that are decreed as non-halal by 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 should be washed and cleaned according to 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 should be 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 labelled as halal and 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 recognised at national or international level.

### **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) Where appropriate, the 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) All halal food that are stored, displayed, sold or served shall be categorized and labelled halal.
- b) Halal food shall be segregated at every stage so as to prevent them from being mixed or contaminated with non-halal materials.

### **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** 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) If any food product contains fats, meat derivatives or extracts such as gelatine and rennet, these animal originated content should be declared on the product label,
- 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 labelled as "non scaled fish and others".

**12.1.2.2** 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 in other aspects comply with the legislation including any relevant requirements currently in force in the country other than the requirements of this standard.

**ANNEX A  
(Normative)**

**Table 1 - Guideline parameters for electrical stunning**

<b>Type of animal</b>	<b>Current (Ampere)</b>	<b>Duration (Second)</b>
Chicken	0,25-0,50	3,00-5,00
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
Ostrich	0,75	10,00

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 (Normative)

### Method of cleaning according to Islamic Rules

#### B1. 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.

#### B2. 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.

#### B3. Conditions of the water

The conditions of the water are:

- a) shall be natural (*mutlaq*);
- b) not *musta'mal*<sup>1</sup>; and
- c) free from *najs*.

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<sup>1</sup> *Musta'mal* water is the water that is less than two *qullah* (approximately 192 L) that had been used for cleansing



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II-

The Organization of the Islamic Conference <b>(OIC)</b>	<b>COMCEC</b> Coordination Office
Islamic Chamber of Commerce and Industry <b>(ICCI)</b>	Statistical, Economic and Social Research and Training Centre for Islamic Countries <b>(SESRIC)</b>
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