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PURPOSE

The purpose of a Halal Standard being created (existence) and made available within a halal certification body (HCB) is to lay a solid foundation of an individual HCB written doctrine and principles of judgement in dealing with its day to day halal operations. This Halal Standard, in compliance with the Islamic Sharia principles based on all four Madhabs and as defined by the relevant Islamic scholars collectively (Fatwa/Ijma) shall be the main reference point for a HCB to make almost all of its decision for its day to day operations.

An Integrated Halal Standard consists of a mixed principle between the local standard with others overseas available in the market such as the followings:

- a) MS ISO/IEC 17065:2012 – Conformity assessment -- Requirements for bodies certifying products, processes and services
- b) UAE/GSO 2055-2- General Requirements for Halal Certification Bodies
- c) UAE/GSO 2055-1-Halal Food- Part 1: General Requirements
- d) FAD 4- GAC Supplementary Accreditation Requirements for Product certification bodies
- e) FAD 12- GAC Supplementary Requirements for Halal Certification Bodies



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1.0 SCOPE

- 1.1 This integrated Halal Standard specifies the intentions of a HCB setting a requirement which conforms with the following standards:
- a. MS ISO/IEC 17065:2012 – Conformity assessment -- Requirements for bodies certifying products, processes and services
 - b. UAE/GSO 2055-2- General Requirements for Halal Certification Bodies
 - c. UAE/GSO 2055-1-Halal Food- Part 1: General Requirements
 - d. FAD 4- GAC Supplementary Accreditation Requirements for Product certification bodies
 - e. FAD 12- GAC Supplementary Requirements for Halal Certification Bodies
- 1.2 This Manual only applies to halal certification bodies adopting (performing) the field of service and product certification.
- 1.3 The actions and methods cover the following specifications below;
- a) ISWA Halal Certification Department shall ensure that it can demonstrate its ability to consistently provide services that meet applicable regulatory requirements.
 - b) ISWA Halal Certification Department shall enhance accreditation satisfaction through the effective application of the system, including ISWA Halal Certification Department g processes for continual improvement of the system and the assurance of conformity to customer and applicable regulatory requirements.

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2.0 COMPLEMENTARY REFERENCES

- a. MS ISO/IEC 17065:2012 – Conformity assessment -- Requirements for bodies certifying products, processes and services
- b. UAE/GSO 2055-2- General Requirements for Halal Certification Bodies
- c. UAE/GSO 2055-1-Halal Food- Part 1: General Requirements
- d. FAD 4- GAC Supplementary Accreditation Requirements for Product certification bodies
- e. FAD 12- GAC Supplementary Requirements for Halal Certification Bodies

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3.0 DEFINITIONS

Islamic Sharia

The Revelation on Prophet Mohammad (PBUH) in relation to the beliefs, sentiments and acts of the ordered, whether conclusive or presumptive.

Sharia Law

Sharia law is the orders of Allah which relate to the action of the people who are being accountable (mukallaf) by obligation, option or al wadh'u. Sharia law defined by Malaysia law means the laws of Islam in the Madhab of Shafie or the laws of Islam in any of the other Madhabs of Maliki, Hambali and Hanafi which are approved.

Halal Food

Food and drinks, which are allowed to be consumed according to Islamic rules by eating, drinking, injecting or inhaling permitted under the Sharia law and fulfill the following conditions:

- a) does not contain any parts or products of animals that are non-halal by Sharia law or any parts or products of animals which are not slaughtered according to Sharia law;
- b) does not contain najis according to Sharia law;
- c) safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health;
- d) not prepared, processed or manufactured using equipment contaminated with najis according to Sharia law
- e) does not contain any human parts or its derivatives that are not permitted by Sharia law;
- f) during its preparation, processing, handling, packaging, storage and distribution, the food items a), b), c), d) or e) or any other things that have been decreed as najis by Sharia law.


Tazkeya

It is the slaughtering by a Muslim, Christian* or Jew* of a permitted-to-eat animal, using a slaughtering tool or machine for the sake of Allah, by any of the following methods:

3.3.1 Cutting the throat of the animal (Dhabh) - It involves cutting the esophagus, two jugular veins and the pharynx of the animal.

3.3.2 Slaughtering (Nahr) - It involves plunging a Knife in libah (the base of the neck) and cutting till top of chest.


3.3.3 Immolation (Aqr) - Wounding an uncontrolled animal in any part of its body. This is applicable for wild animals that are permitted to hunt (Halal)

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or ferocious domestic animals. If the animal is captured alive, it should be slaughtered or have its throat cut.

*not applicable for Malaysia

Dead Animal	An animal that has perished without being slaughtered. Meat pieces cut from the animal before being slaughtered are considered dead. Excluding dead animals of the sea and locusts.
Suffocated Animals	An animal which died as a result of suffocation by itself or the act of others.
Fatally beaten animals (Mawqouza)	An animal which died as a result of beating by stick or any other item that kill with its weight.
Falling Animals (Motaradiah)	An animal which died as a result of falling from a high place or falling in a hole, etc.
Butted Animals (Nateehah)	An animal which died as a result of butting.
Eaten by Beast of Prey	The animal eaten by a beast of prey or a predatory bird of those not marked for hunting, which dies before being slaughtered.
Animals for which the name of Allah is not mentioned	The animals, when slaughtered, a name other than the name of Allah is mentioned or a name is mentioned with the name of Allah or with the intention to approach not Allah, while the name of Allah is mentioned.
Halal Certificate	Certificate confirms that the product, the service or the regulations specified meets Halal requirements in the Islamic Sharea such as : Halal Tazkeya certificates, facilities and farms certificates, slaughterhouses certificates, facilities classified as Halal, primary products components, additives containing meat/poultry and their derivatives, rennet, gelatin, animal fats and oils and their derivatives.
Halal Certification bodies	The issuers of Halal certificates accredited by the accreditation authorities
Forages	Any material/s of a vegetable or Halal 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, whale liver oil, additive and fully or partially treated or untreated materials, being used as forage, concentrators and forage supplements for animal feeding.
Najs	Najs according to Sharia law are: <ul style="list-style-type: none"> a) dogs and pigs and their descendants; b) halal food that is contaminated with things that are not halal; c) any liquid and objects discharged from the orifices of human beings or


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animals such as urine, blood, vomit, pus, placenta and excrement, sperm and ova of pigs and dogs
d) carrion or halal animals that are not slaughtered according to Sharia law; and
e) khamar and food or drink which contain or mixed with khamr

Genetically Modified Foods (GMF) Food and drinks containing products or by-products of Genetically Modified Organisms (GMO). The transfer of gene of other living species to a plant, animal and microbiological by genetic modification technologies and the modifications to the DNA of the food.


Food Additives Any substance not normally consumed as food directly, and not commonly used as a component of food, whether or not has nutritional value. If added to Food for technological reasons (including organic purposes) during manufacturing, processing, preparation, packaging, transportation or maintaining this food (in direct or in-direct way) or in its Sub-products element of the properties of these foods or influential in these properties.

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


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4.0 GENERAL REQUIREMENTS

- 4.1 All foods, their derivatives, products, parts and extracts shall be subject to the provisions of Islamic Rules in terms of allowance or prohibition.
- 4.2 The procedures derived from Islamic Rules shall be adhered to in all phases of food chain of Halal food products, including receipt, preparation, packaging, labeling, transportation, distribution, storage, display and Halal food service.
- 4.3 All Food additives and raw materials used for the production of Halal food should be free of any non-Halal component; this should be supported by legalized official documents explaining its components including packaging materials.
- 4.4 All Halal food should not contain any toxic substances and hazardous pollutants which may be considered harmful to health.
- 4.5 All Halal food should be devoid from Najasah (impurity) contamination that is forbidden by Islamic rules.
- 4.6 All non-Halal products should be completely separated from the Halal products throughout the food chain in order to ensure their differentiation and non-mixing with each other's or pollution with others.
- 4.7 The official authorities may take all necessary procedures to verify compliance of products with the special requirements of Halal products. and may take the appropriate procedures in accordance with the other local legislation.
- 4.8 At the production of meat or its products, health requirements specified shall be adhered to.
- 4.9 Animal slaughtering (Tazkeya) requirements should be strictly followed in accordance with the Islamic Rules as set in the standard.
- 4.10 All devices, tools, production lines and associated materials used for Halal food preparation should be clean, and it shouldn't be made or contain non- Halal material.
- 4.11 When transforming any appliances, tools or production lines that have been used or in touch with non-Halal foods, 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.
- 4.12 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.
- 4.13 Packaging and rapping materials shall be free from any non-Halal materials.
- 4.14 Packaging and rapping 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.


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- 4.15 The packaging materials shall not contain any material that is considered hazardous on human health.
- 4.16 Halal food manufacturers shall implement measures to inspect and sort raw material, ingredients and packaging material before processing.
- 4.17 Halal food manufacturers shall implement measures to manage waste effectively;
- 4.18 Halal food manufacturers shall implement measures to store harmful chemical Substances appropriately and away from ha/al food;
- 4.19 Halal food manufacturers shall implement measures to prevent contamination of foods by foreign matters such as plastic, glass or metal shards from machinery, dust, harmful gas or fumes and unwanted chemicals; and
- 4.20 Halal food manufacturers shall implement measures to prevent excessive use of permitted food additives

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5.0 LEADERSHIP REQUIREMENTS

- 5.1 The management shall appoint Muslim officers to establish a committee which consist of personnel who are responsible to ensure the effectiveness in implementation of an internal halal control system.
- 5.2 The management shall ensure that they are trained on the halal principles and its application.
- 5.3 The management shall ensure that sufficient resources (i.e. manpower, facility, financial and infrastructure) are provided in order to implement the halal control system.

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6.0 ANIMAL REQUIREMENTS

- 6.1 Animals shall not be of prohibited species as per GSO 993.
- 6.2 The animal should be examined before and after slaughter by a specialized veterinarian to verify their health condition and to ensure that the animal is free from any diseases, which would make the meat harmful.
- 6.3 Before slaughtering, animals shall be alive. Slaughtering method must not torture the animal, and to be dying from slaughter.
- 6.4 The animals should be fed forages from Halal sources.
- 6.5 All land animals are halal as food except the following:
- a) animals that are not slaughtered according to Sharia law;
 - b) pigs and dogs their descendants;
 - c) animals with long pointed teeth or tusks which are used to kill prey such as tigers, bears, elephants, cats, monkeys, etc.;
 - d) predator birds such as eagles, owls and etc.;
 - e) pests and/or poisonous animals such as rats, cockroaches, centipedes, scorpions, snakes, wasps and other similar animals;
 - f) animals that are forbidden to be killed in Islam such as bees, woodpeckers, etc.;
 - g) creatures that are considered repulsive such as lice, flies, etc.;
 - h) farmed ha/al animals which are intentionally and continually fed with najis; and
 - i) other animals forbidden to be eaten in accordance to Sharia law such as donkeys and mules.
- 6.6 Aquatic animals are those which live in water and cannot survive outside it, such as fish, All aquatic animals are halal except those that are poisonous, intoxicating or hazardous to health. Animals that live both on land and water such as crocodiles, turtles and frogs are not halal. Aquatic animals which live in najis or intentionally and/or continually fed with najis are not halal.

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7.0 SLAUGHTERMAN & SLAUGHTERING REQUIREMENTS

- 7.1 The Slaughterer shall be a Muslim, and may be a Jew* or Christian*, sane, and aware of slaughtering related requirements. (*not acceptable for MS 1500:2009)
- 7.2 The slaughterer shall hold a competency certificate that qualifies him for the job, issued by an Islamic center/institution accepted by the official agencies. Such certificate shall be presented at request.
- 7.3 The slaughterer shall have competency in the slaughter act that sever the trachea (halqum), esophagus (mart) and both the carotid arteries and jugular veins (wadajain) to hasten the bleeding and death of the animal.
- 7.4 The act of slaughtering shall be done with niyyah (intention) in the name of Allah and not for other purposes. The slaughter man is well aware of his action.
- 7.5 There shall be a literal mentioning of 'In the Name of Allah' without mentioning any other name beside or without the name of Allah. If slaughter forgot mentioning name of Allah, slaughter is considered Halal.
- 7.6 The slaughtering is recommended to be performed while facing the qiblah.
- 7.7 Skinning, immersing or feather removal shall only be carried out after making sure that the animal has perished. The warm water, not up to the boiling degree, may be used provided that meat is not placed in it for a long time.
- 7.8 The animal shall be slaughtered by tazkeya, Suffocated, fatally beaten animals (Mawqouza), falling animals (Motaradiah), butted animals (Nateehah) and animals eaten by beast of prey are prohibited. However, if any animal of the above is found alive, it can be slaughtered.
- 7.9 Cutting or breaking animal's neck or any other part must not be carried out until bleeding stops and the animal is proven dead.
- 7.10 Slaughtering and throat cutting shall be done only from the chest side (front), neither from the neck nor the back sides. The mechanical blade in slaughterhouses adopting mechanical slaughtering system shall be adjusted in order to only cut pharynx, esophagus and jugular veins, not other parts of the neck.
- 7.11 Slaughtering shall be done only once. The "sawing action" of the slaughtering is permitted as long as the slaughtering knife or blade is not lifted off the animal during the slaughtering;
- 7.12 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

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8.0 DEVICE AND TOOLS REQUIREMENTS

- 8.1 The appliances, tools, production lines and auxiliary materials used in the course of slaughtering shall be clean and not contaminated with any non-Halal materials. They may not be made of or contain non-Halal materials.
- 8.2 The tools used for slaughtering shall be sharp and cut by its blade, not by weight or pressure. They may not be made of bone, nails or teeth (stainless steel is preferable).
- 8.3 When transforming any appliances, tools or production lines that have been used or came in contact with non-Halal foods, they shall be cleaned according to general cleaning rules as to finally remove the effects of non-Halal foods before use it again to produce Halal food.
- 8.4 When cleaning or maintaining machinery or devices that comes in contact with Halal foods, there shall be no use of any detergent liquids, oils or fats that contain non-Halal or improper components or materials for being used with foods.
- 8.5 Slaughtering lines, tools and utensils shall be dedicated for halal slaughter only
- 8.6 Slaughtering knife or blade shall be sharp and free from blood and other impurities
- 8.7 The slaughtering tool must not be sharpened in front of the animal to be slaughtered.
- 8.8 Devices, utensils, machines and processing aids used for processing ha/al food shall be designed and constructed to facilitate cleaning and shall not be made of or contain any materials that are decreed as najis by Shariah law and shall be used only for ha/al food.
- 8.9 Hygiene, sanitation and food safety are prerequisites in the preparation of halal food. It includes the various aspects of personal hygiene, clothing, devices, utensils, machines and processing aids and the premises for processing, manufacturing and storage of food.

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9.0 PREMISE REQUIREMENTS

- 9.1 A slaughterhouse dedicated to the slaughter of Halal animals only.
- 9.2 Sufficient spaces shall be allocated for slaughtering and storing Halal animals separately from each other and implementing veterinary and health examination before and after slaughtering.
- 9.3 Special places shall be allocated for weighing and washing slaughtered animals with compressed water or washing and sterilizing slaughtering tools with hot water.
- 9.4 Cleaning shall be done using appropriate liquids and detergents to be used for Halal foods, and produced by Halal sources.
- 9.5 Animals shall be moved to the slaughtering space by a trained professional person in order to avoid torture of animals.
- 9.6 Premises shall be designed and constructed or renovated so as to enable the process flow to control the risk of product contamination and suitable for intended use.
- 9.7 Layout of premises shall permit proper process flow, proper employee flow, good hygienic and safety practices, including protection against pest infestation and cross contamination between and during operations.
- 9.8 Product process flow from receipt of raw materials to the finished products shall prevent cross contamination.
- 9.9 The premises shall be designed to facilitate cleaning and proper supervision of food hygiene.
- 9.10 Adequate sanitary facilities shall be provided and maintained.
- 9.11 Premises shall be kept in good repair and condition to prevent pest access and to eliminate potential breeding sites.
- 9.12 The premises shall be effectively separated and well insulated from pig farm or its processing activities to prevent cross contamination through personnel and equipment.
- 9.13 Processing of carcasses such as deboning, cutting, packing and storing shall be done in the same premises as slaughtering or in approved premises by the competent authority that meets the requirements of this standard.
- 9.14 Pets and other animals shall be refrained from entering the premises.

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10.0 NON-ANIMAL REQUIREMENTS

- 10.1 All types of plants and plant products and their derivatives are halal except those that are poisonous, intoxicating or hazardous to health.
- 10.2 All types of mushroom and micro-organisms (Le. bacteria, algae and fungi) and their byproducts and/or derivatives are halal except those that are poisonous, intoxicating or hazardous to health.
- 10.3 All natural minerals and chemicals are halal except those that are poisonous, intoxicating or hazardous to health.
- 10.4 All kinds of water and beverages are halal as drinks except those that are poisonous, intoxicating or hazardous to health.
- 10.5 Food and drinks containing products and/or by-products of Genetically modified organisms (GMOs) or ingredients made by the use of genetic material of animals that are non-halal by Sharia law are not halal.
- 10.6 Products from hazardous aquatic animals or plants are halal when the toxin or poison has been eliminated during processing. As permitted by Sharia law.

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11.0 ETHANOL POLICY

- 11.1 Alcohol means ethyl alcohol.
- 11.2 All products or ingredients containing alcohol are prohibited in Islam, even for cooking purpose or in filling for candies.
- 11.3 Artificial and natural flavors, colors and some type of meat or vegetable bases may contain alcohol products used to carry the flavor.
- 11.4 The level of alcohol in the final product should be below 0.5% to be acceptable. This amount will vary from country to country.
- 11.5 Vinegar, a by-product of derivative of alcohol, is permitted in Islam but it is advisable not to use the words "wine vinegar" in order not to confuse consumers.
- 11.6 Khamr is najis
- 11.7 Ethanol is not necessarily khamr although the intoxicating substance in khamr is ethanol. Ethanol produced by non khamr industry is not najis.
- 11.8 Anything that is intoxicating is considered khamr. Drinks produced through fermentation process containing less than 1% ethanol is not categorized as khamr but haram for consumption. Drinks containing a minimum of 1% ethanol is categorized as khamr.
- 11.9 Cordials which contain any flavoring substances with a certain amount of alcohol added as a stabilizer for the purpose as a drink, is allowed on the condition that the alcohol is not derived from 'khamr (intoxicating alcoholic beverage = liquor) production and the quantity of alcohol in the flavor is small (insignificant) such that it will not intoxicate. Allowable limit is 0.5 % in finished product.
- 11.10 Vinegar produced without intervention (natural process) and with proper air ventilation is halal.
- 11.11 Yeast separated from khamr and washed to remove taste, smell and color of khamr is halal
- 11.12 It is not permissible to add khamr to any food, drink or food preparation as this will be seen as contaminating the food with a prohibited substance
- 11.8 Use of alcohol in flavor
1. As solvent/ Carrier In diluent portion facilitates the inclusion of several coloring, flavoring and/or aromatic compound
 2. As flavoring agent in flavor portion to enhance the flavor impression and its acceptability particularly the expression of top note
 3. In extraction particularly of citrus/ essential oil Alter the miscibility property from oil to aqueous phase
- Propylene glycol can be a suitable alternative to ethanol as a solvent and carrier for flavor compounds. In the extraction of essential oils, ethanol can result in a wider selection of flavor notes. This is the area that will matter most if ethanol is selected as a solvent in the extraction process

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12.0 STUNNING POLICY

- 12.1 In general, all forms of stunning and unconsciousness of animals are disliked. However, if it is necessary to use these means to calm down or mitigate violence of animals, low voltage shock can be used on the head only for the durations and voltage as per given guidelines. Stunning through a device with a non-penetrating round head, in a way that does not kill the animal before its slaughter, is permitted, provided that the following conditions are adhered to:
- 12.2 Animals shall remain alive during and after shock and on slaughtering, which is marked with the post-slaughtering movement. If they are dead before slaughtering, they shall be deemed fatally beaten animals (Mawqouza).
- 12.3 Any animal which dies before slaughtering for any reason shall be dead animal.
- 12.4 There shall be no stunning and unconsciousness using all kind of penetrative captive bolt pistol, ax hammer (which crash the animal head) or air blowing.
- 12.5 Mechanical slaughtering may be used, provided that the conditions are being adhered to
- 12.6 Ensure poultry slaughtering is done correctly. The poultry that have not been slaughtered by the mechanical knife shall be checked if alive in order to be slaughtered manually.

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13.0 FORAGES POLICY

- 13.1 The feed (corn, grass, etc.) must be vegetarian
- 13.2 While making animal feed into pellets, no blood can be added a protein additive.
- 13.3 Antibiotics can be used in the process if necessary but must be clearly labeled.
- 13.4 Must be free from any pig by-products.
- 13.5 If the feed is organic, it must be clearly labeled and must be accompanied by an authentic organic certification.
- 13.6 All manure used as fertilizers for animal feed should come only from Halal animals. Manures, compost and other plant nutrients must be properly used (i.e. decomposed properly) and applied to eliminate any forms of contamination.
- 13.7 Any pesticides used for feeds shall comply with the requirements required by the Fertilizer and Pesticide Authority and be stored according to the manufacturer's instructions and used in accordance with recognized standards in order to avoid any chemical hazards.
- 13.8 Chemical fertilizers, pesticides and other materials not intended for use in feed and feed ingredients should be stored separately from feed and feed ingredients to avoid the potential for manufacturing errors and contamination of feed and feed ingredients. All items must be properly labelled and does not cause confusion.
- 13.9 Care should be taken to eliminate deterioration and spoilage at all stages of handling, storage and transportation of feed and feed ingredients. Special precautions should be taken to limit fungal and bacterial growth in moist and semi-moist feed and potentially hazardous products such as cleaning materials, lubricant, fuels, and others.
- 13.10 Active measures to eliminate pest activity must be taken throughout the supply chain for which they are responsible. Records shall be available to show that risks from pests are adequately managed and consistently controlled.
- 13.11 The organization producing the feeds shall use manufacturing procedures in accordance with formal recognized safety standards principles to avoid cross contamination (for example flushing, sequencing and physical Clean-out) between batches of feed and feed ingredients containing restricted or otherwise potentially harmful materials such as certain animal by-products meals, veterinary drugs, non-Halal ingredients.
- 13.12 Tests (includes sampling) shall be undertaken randomly to establish continuous effectiveness of equipment and frequency determined by risk analysis to ensure that no loss of efficiency occurs. Records shall be kept of such tests.
- 13.13 Records must be maintained to include the identity and distribution of feed and feed ingredients so that any feed and feed ingredient considered to pose a threat to consumers' health can be rapidly removed from the market and that animals exposed to the relevant feed can be identified.