



HALAL DEVELOPMENT CENTRE



In the name of Allah, Most Gracious, Most Merciful

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

General Guidelines on Halal Products



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Guidelines on Halal Food

1. Scope

This standard prescribes practical guidelines on halal food manufacturing (from the step of raw material till the last), preparation, handling, screening, packaging, labelling, management, transportation, distribution, storage, service including food components, processing aids and manufacturing process based on Islamic law.

The requirements stated in this standard are rules which aim to be applied to all organizations of halal food manufacturing chain regardless size and complexity as well as any organization directly concerns with food manufacturing chain one step or more.

The standard practical guidelines for all organizations are under the rules of halal food accreditation.

Regarding the fact that harmful food is not considered as halal food so the standard features food safety with traceability (as evidence for claiming damages) are also comprised in this standard properly (See criterion references).

2. Criterion References

The references below are necessary for this standard as follows: the reference with dating allows to be used to guarantee just the referred copy and non-dated reference allows to be referred by the last copy (any revision is included.).

(Due to implementation of ISO 22000 may be impossible to be applied to all industrial groups unless it shall be applied to all over the country. If the national regulations and standard are equally implemented, it shall be acceptable).

ISO 22005:2007: Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.

Global Standard - General Guidelines on Food Hygiene: CAC/RCP 11969, rev. 42003

Note: Food Safety Measures should be suited with applying to halal food industry under Islamic law.

3. Terms and Definitions

For the purpose of this standard, the following terms and definitions apply:

3.1 Halal Food

Halal Food is clean and safety food without anything dirty which is considered to be lawful according to Islamic law as well as free from prohibited ingredients (Haram) and anything dirty.



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3.2 Prerequisite Programs

3.2.1 Good Manufacturing Practice

Any practice related to personnel and premise hygiene which assured for safety, good manufacturing practice, storage and distribution.

3.2.2 Good Hygiene Practice

Measures are applied to food chain which assured that the step of food preparation is safe to consume.

3.3 Food Chain

All steps related to food manufacturing including preparation, process, manufacturing, packaging, storage, transportation, distribution and delivery to the market, commencing from raw material to consumption.

3.4 Food Additives

Agents added to food (both natural or artificial agent) in order to preserve or enhance its flavour, odour and conditions or use to be solvent during manufacturing process, screening, manufacturing practice, preparation, packaging, transportation and storage. Those may not add for eating but used to be a raw material or supplementary which may have or not any nutrition. However, the food additives aforesaid may be found in finished goods during the processing or manufacturing by the technology selected.

3.5 Cold Chain

Step of refrigeration which be required for selling and most wanted for food products in order to keep their original conditions from manufacturing till consumption.

3.6 Genetically Modified Food

Food and beverages contain products and / or by products of Genetically Modified Organisms.

3.7 Aquatic Animals

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

3.8 Amphibious Animals

Animals that live both on land and in water.



3.9 Enzymes

Enzymes are natural or transformed protein produced by organisms with in charge of aid of chemical action required for food.

Generally the enzymes are utilized in food manufacturing process such as rennet as a category of enzyme caused of milk coagulant (Rennin) used in cheese production.

3.10 Microorganisms such as bacteria, yeasts, fungi, etc.

Microorganisms are living creatures too small to be seen without a microscope. They are added to or naturally arisen in food. Those are used in food manufacturing process (as if leavening or fermenting agent is added for manufacturing of beverages which contain malt or processing of yogurt or cheese) or to be finished goods such as yeast in beer or Pro Biotic products which are good for digestive system as follows:

Lactobacillaceae produces Lactic acid from Carbohydrate (transform milk to yogurt).

Yeast such as Saccharomyces is caused of required chemical action such as making the bread is swell and alcohol or vinegar manufacturing.

Fungi such as Penicillium makes cheese to ripen with aromatic.

3.11 Solvents

Agents used to solve or are ingredients of food and beverages including those which are caused of contamination or fermentation arising with any foodstuff.

3.12 Carriers or Extraction Solvents

Agents used in extraction process during the process of raw materials, consumer goods, components or ingredient of those products that are removed but the bits unintentionally remain in consumer goods or ingredients and unavoidable technical.

Those may be function of carrier and solvent for food and aroma additive that make them into food (Ex. Propylene glycol used to be colorant.) or extract any agent from food (Ex. Ethyl Acetate extracts caffeine from coffee bean or Ethyl Alcohol extracts vanilla from vanilla seed.).



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3.13 Processing Aids

Agents add to food with technical result or enhancing action in process but

- 1) Some condition will be removed before that food products will be packed in form of finished goods or
- 2) Remain in finished goods just little and no any technical result or action or
- 3) Change to be a normal ingredient of the food without increasing of component for general food.

3.14 Dietary Supplement

Dietary supplement is product contained by some agent such as vitamin, mineral, food, herb, Amino acid, protein and the other such as enzymes, tissue of organ, glands and metabolite (an agent that makes the body has changes.) with objecting to assist the agents above to absorb normally. The dietary supplement is produced in various forms such as tablet, capsule, gelatine, liquid or powder and may be in bar.

3.15 Islamic Terms

3.15.1 Five Ahkam

Means acceptance level namely obligatory (Wajib), prohibited (Haram), recommended (Mustahabb), abominable (Makruh), neutral (Mubah)

3.15.1.1 Wajib (Obligatory):

Actions that are rule and must be implemented according to Islamic law.

3.15.1.2 Haram (Prohibited):

Actions that are prohibited and must be avoided by Islamic law.

3.15.1.3 Mustahabb (Recommended):

Actions that are recommended to implement and should not avoid.

3.15.1.4 Makruh (Abominable):

Actions that are abominable to implement and should avoid.

3.15.1.5 Mubah (Neutral):

Actions that are neither obligatory nor recommended.



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3.15.2 Method of Washing and Ritual Cleansing according to Islamic Law

Dirtiness (Najis) is removed and cleaned by Mutahhirat (cleansing) according to Islamic law as follows:

- a) Light Najis 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.
- b) Medium Najis does not falls under severe or light najis such as blood, pus, lymph, vomit, excrement, urine, non-slaughtered carrion except carrion specified in severe najis (fish and grasshopper), milk of unlawful animals and intoxicants.
- c) Severe Najis is pigs, dogs or animals that are given birth by breeding with dog or pig and their derivatives.

Washing and Cleansing Method

- d) Light Najis: its physical part and characteristics shall be removed completely prior cleaned by sprinkling water onto the article without running water is acceptable.
- e) Medium Najis: its physical part and characteristics shall be removed completely prior cleaned by running or pouring water over the article once in order to remove its colour, odour and taste. It is better if you repeat for 3 times.
- f) Severe Najis: its physical part and characteristics shall be removed completely prior washing its seven times with water, of which once shall be water mixed soil according to Islamic law with characteristic of suspension or water mixed white clay filler. Water mixed soil should be firstly to be recommended.

Note: "Running or pouring water over the article once at least" means all part with najis is cleaned thoroughly and its colour, odour and taste shall be removed completely. For "Washing its seven times with water" means each time should perform similarly.

3.15.3 Mutahhirat (Those used in cleansing.)

Everything which can be used to cleanse najis or those which are considered as originally najis according to Islamic law.

3.15.4 Those are considered as najis (Dirtiness)

Najis is dirtiness according to Islamic law. If najis has been in contact with anything, it shall be najis too. There are two categories: naturally or originally najis such as dogs, pigs, carrion etc., which the cleansing method (Mutahhirat) is not enough, and non-naturally najis such as blood containers which are permitted to cleanse by the ritual according to Islamic law.



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3.15.4.1 Naturally Najis

Those are naturally najis namely all components are najis by themselves such as dogs, pigs, carrion, liquor, beer and blood.

3.15.4.1.1 Carrion

The animal which dies naturally and is not slaughtered according to Islamic law to be prohibited to consume. Regarding bleeding carrion is considered to be najis but some part is considered to die prior that animal's death such as hair, nails, horns, hooved, teeth and enzymes that cause of animal's milk coagulant (Rennin), those are considered clean and lawful to utilize.

3.15.4.1.2 Alcohol Beverages

Grape wines are considered to be intoxicant and prohibited to drink.

3.15.4.1.3 Beer

Beverages are made of barley and prohibited to drink.

3.15.4.2 Non-Naturally Najis

Those which are not naturally najis, when anything has been in contact with them, it shall be najis too.

3.15.5 Invoke of Allah's Name

Choose just one to invoke from the following name: "Bismillah" (In the name of Allah, Most Gracious, Most Merciful), "Allahu Akbar" (Allah is the Greatest.) or "Alhamdulillah" (All praise is due to Allah.), as a requirement for slaughter or Nahr (slaughter which carried out by stabbing the animal in the

lower part of the neck with a knife, through the upper part of the chest.) or hunting. The invoke as mentioned shall be said in Arabic.

3.15.6 Invoke of Allah's Name by the Purpose of Slaughtering

Invoke the name of Allah for slaughtering should be done with the purpose of slaughtering or it is not enough.

3.15.7 Tazkiyah (Slaughter)

Slaughtering method that is lawful according to Islamic law. In case of halal animals, after Tazkiyah completed, every part shall be halal to consume. On the other hand, if their meat is not halal, every part shall be halal to utilize except eating such as skin.



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3.15.7.1 Instant Tazkiyah

Tazkiyah of escaped livestock without confinement to be slaughtered by human as carry out by fatally wounding its body, in case of it is impossible to be slaughtered normally.

3.15.7.2 Alternative Tazkiyah

Tazkiyah of tied animal which slaughtered at the hand of a human or slaughtering tool must be put on the animal's neck, then "cut the animal's throat when it surrendered."

3.15.8 Conditions of Tazkiyah according to Islamic Law

Depending on type of animal is namely Nahr (stabbing the animal between neck and chest by sharp tool.), fishing and hunting. In special case, Tazkiyah also permits to perform in different method.

3.15.8.1 Dabh (Slaughter): cutting the animal's head by the hand of a human or tool according to Islamic law.

3.15.8.2 Nahr (stabbing the animal between neck and chest by tool.)

Stabbing skin between neck and chest by knife or pointed steel will be used instead of cutting 4 jugular veins.

3.15.8.3 Hunting

A type of Tazkiyah according to Islamic law carried out by trained dog or shooting firearm in special case. Regarding Tazkiyah of wild that its meat is halal resulting its meat and skin are also halal. On the other hand, Tazkiyah of wild that its meat is haram but its skin is halal to utilize. Should remember that this case is lawful when the wild is hunted by hard tool but hunted by hunting dog for this aim that may be delayed with resulting Tazkiyah is unaccepted.

3.15.8.3.1 Hunting by tool or firearm

The animal's meat shall be considered halal when it is hunted by sharp tool or firearm with pointed bullet and the hunter is Muslim who implements Islamic law related hunting method only.

3.15.8.3.2 Hunting by trained dog

Hunting by trained dog shall be permitted when other requirements have been implemented.

3.15.8.4 Taba-lat (For Tazkiyah: Those are derived by slaughtered animal.)

Embryo of halal animal which is slaughtered, formerly the animal as mentioned must be carried out according to Islamic law so the embryo's meat is considered halal according to Islamic law.



3.15.9 Wounding

Wounding is stabbing the animal which cannot be slaughtered according to general Islamic law and its meat is halal to eat. In case of some part (such as meat) is cut from the animal's body before died, that meat is considered as najis and prohibited to eat.

3.15.10 Zabihah

Animals that are slaughtered according to Islamic law.

3.15.11 Animal to be slaughtered by a woman.

Islamic scholars have no disagreement about the animal to be slaughtered by Muslim woman but it is better to be performed by Muslim man.

3.15.12 Animal to be slaughtered by a child

Adulthood is not a requirement of slaughterer and no any problem if Muslim child is makeable.

3.15.13 Lawgiver (Allah)

Original lawgiver is Allah and Rasul.

3.15.14 Islamic Law (Shariah Law)

Means law given by Allah to mankind.

3.15.15 Islamic School of Thought (Madhhabs)

Islamic regulations of Islamic School of thought (Madhhabs) comprises: Hanafi, Hambali, Malike and Shafi.

3.15.18 Haram Liquid

Liquid which consists of two characteristics will be considered haram and as najis.

Intoxications: liquid that is intoxicating to health will be considered as najis and haram such as liquor, beer and wine etc.

3.15.19 Supervisor to be in compliance with Islamic Law (Shariah Law)

Muslim who is widely expert in knowledge of halal and haram requirements related to slaughter method of livestock and poultry, washing and ritual cleansing method and najis in process, storage and



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packaging and raw material of halal products approved by the competent authority of Halal Accreditation.

3.15.20 Halal Meat

Meat of the animals which are slaughtered according to Islamic law.

3.15.21 Qibla

Direction that Muslims face at praying time. (meaning of facing Qabah direction in Saudi Arabia)

3.15.22 Motoeh

Animal that is raped by human so its meat, milk and derivatives are considered haram.

3.15.23 Masokh

Animals such as monkeys, elephants, reptile, rats, pigs, those are animals with haram meat by themselves according to Hadith.

4. Food Group Classifications

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 Fruits and vegetables, fruits and vegetable products

4.7 Sugar and confectionery products

4.8 Beverages

4.9 Genetically Modified Food

4.10 Food additives

4.11 Packaging

4.12 Food service and premise



4.13 Enzymes

4.14 Micro-organisms

4.15 Dietary supplements

4.16 Honey and honey products

4.17 Other

5. Requirements

5.1 Sources of Food

5.1.1 Food of Animal Origin

5.1.1.1 Halal animals

The following animals are considered halal:

- Livestock i.e., cattle, sheep, goats, camels, chicken, geese, ducks and turkey
- Non predatory animals i.e., Deer, Eld's deer, big horn sheep, gaurs and zebras
- Non predatory birds i.e., Pigeons, sparrows, partridges and ostriches
- Grasshoppers

5.1.1.2 Haram Animals

The following animals are considered haram:

- Pigs, snakes, monkeys and other similar species
- Animals that are not slaughtered in the name of Allah.
- Animals that are not slaughtered according to Islamic law.
- Animal which dies a naturally death (carrion).
- Animal dead through falling from a height, horn-butted animal and/or fatally beaten animal.
- Animals with long pointed teeth or tusks which are used to kill prey such as tigers, bears, elephants, cats, monkeys, wolfs, squirrels, other similar cat, hyenas, moles, hippopotamus and dogs etc.
- Predatory birds of prey i.e., falcons, eagles, vultures, crows, owls etc.
- Reptile, slugs, ants, rats, crocodiles and gavials
- Animals which are considered repulsive i.e., scorpions, flies, maggots, bedbugs, spiders and other similar species.
- Animals forbidden to be killed in Islam i.e., bees, wasps, hornets and woodpecker.



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- Other similar horse.
- Jallal animals (the animal which eats waste discharged by human.)
- Halal animals that grown up by pig's milk.

5.1.1.3 Makruh Animals

The following animals are considered makruh (neither unlawful nor recommended to avoid according to Islamic law.)

- Horses
- Donkeys
- Mule is the offspring of a mare and an ass.

5.1.2 Aquatic animals

Aquatic mammals are haram such as whales, dolphins, seals, sea cows, otters.

5.1.3 Food of Plant Origin

Plants and plant products that are poisonous or hazardous to health to be haram except those have been removed completely.

5.1.4 Blood and those are discharged from human and animal.

All types of blood and blood products are haram.

Liquid and agents discharged from any organ or wound of human or animal such as urine, placenta, waste, vomit, pus, sperm and embryo ovum of all species of animal are haram.

Any part of human is haram meaning there is no any part of human to be contaminated in halal food even if the case of accident.

5.2 Rules of Slaughtering

5.2.0.0 Halal Food Supervisor: the person has the authorities according to the Administration of Organization of the Islamic Act as the hub of screening and monitoring of materials related to halal food as well as slaughter according to Islamic law and the standard requirements prescribed by the countries that are members of his country.

5.2.0.1 Animal welfare according to Islamic law / those are performed exactly.

Shariah law recommends to decrease animal maltreatment as follows:



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- 1) Mustahabb means
 - Feeding water before slaughter.
 - Slaughtered by sharp knife.
 - Instantly slaughter
- 2) Makruh means
 - - Cutting animal's skin before it completely dead.
 - - Slaughter of the animal which is looked after by oneself.
 - - Slaughter is in the presence of other animals.

5.2.1 Animals to be slaughtered

- a) The animal to be slaughtered shall be halal animal.
- b) The animal to be slaughtered shall be healthy with approved by the veterinarian.
- c) The animal to be slaughtered shall be alive or deemed to be alive at the time of slaughter.
- d) Before slaughter, the animal shall be fed and taken a rest properly.

5.2.2 Slaughterer

- a) The slaughterer shall be a Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals in Islam.
- b) The slaughterer shall not be in ihram (the compulsory costume must be worn during Hajj performing.)
- c) The slaughterer shall have a Halal Slaughter Certificate issued by the Central Islamic Committee of Thailand and Islamic Committee of Provinces as well as fully understand this standard with attending in training program and passed both paper and practical test.

Furthermore, the slaughterer shall implement requirements of the competent authority related to health, hygiene and sanitation control.

- d) Slaughtering and other processes will be supervised and certified by Shariah Supervisor (means a trained Muslim Inspector), who is appointed by the Central Islamic Committee of Thailand and/or Islamic Committee of Provinces.
- e) Regarding non-Muslim countries, slaughter and all of other processes will be acceptable if everything implemented this standard and all processes are supervised and certified by the Central Islamic Committee of Thailand and/or Islamic Committee of Provinces related to halal food.

5.2.3 Tools and Utensils

- a) Slaughtering lines, tools and utensils shall be clean, free from najis and used for the purpose of halal slaughter only.



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- b) Slaughtering knife shall be sharp steel, clean, free from najis and used for the purpose of halal slaughter only.
- c) Bones, nails and teeth not be used as slaughtering tools.

5.2.4 Place of slaughter

Place of slaughter shall comply with the general requirements stated in item 4.2 of ISO 22000 or Section III Codex CAC/RCP 1

- a) Pathway shall be convenient to verify for sanitation.
- b) Place of slaughter shall be comprised private entrance and manual or automatic hanging chain system.
- c) Automatic or moveable conveyer or other controlled by hand to make the process runs respectively.
- d) Permanent or moveable table and adjustable area for moving which are specially designed for cattle, goat and sheep to assist staffs to cut skin and arrange carrions and parts of meat conveniently and efficiently.
- e) Weighting area
- f) Washing and cleansing area of carrions and meat of the animal to be slaughter (Use high pressure water system, if it is automatic system to be better.)
- g) Hot water track that sufficiently provided in order to cleansing or purify dirty tools (ex. knives, steel hooks), hands and washbasins with taps controlled by foot or knee with hanger of antiseptic container.
- h) High pressure purified water shall have sufficiently.
- i) The antiseptic shall be suitable to apply with halal food (it shall not contain haram ingredients such as alcohol contaminates food. (In case it cannot be avoidable, the agent as mentioned must be cleansed and washed according to Shariah law before commencement.)
- j) Slaughtering procedure and the next should be processed at halal food manufacturing area and this area shall be separated from other manufacturing lines.

5.2.5 Stunning

This method is not recommended. In case of necessity, should stun by electric and the animal must be alive prior slaughter as well as it shall be according to Islamic law related to animal welfare/accurate implementation of requirements and not put the pressure on or maltreat its. The mobile stall which used to move and control the animal to face Qibla at the time of slaughter is recommended.

This should be ignored because of it is hard to prove the reference of context of this standard except getting approval of the Central Islamic Committee of Thailand.



5.2.6 Steps of slaughter

5.2.6.0 Steps of slaughter should be run under conscious of animal welfare and lawfulness.

5.2.6.1 Steps of slaughter

5.2.6.1.1 Cleansing of animals

The animal to be slaughtered shall be free from excrement, urine and dirt so the dirty animal must be cleansed in the stall or the area prepared for cleansing. It is important to avoid to slaughter wet animals.

5.2.6.1.2 Avoid mixing with other animals

It must be carefully to avoid mixing of each animal group during moving to stall, cleansing step and moving to slaughtering area.

5.2.6.1.3 Check up before slaughter

The animal to be slaughtered must be checked up as well as age estimation, pregnancy examination, diagnosis of diseases which are prohibited to slaughter (i.e., Anthrax and hydrophobia) infective disease or cold. Regarding sick animal or deem to sick should be separated to another place and implemented law procedures as well as remember that the diseases such as tetanus or hydrophobia are easily detectable when it is alive but undetectable after slaughtering.

Animals are in pregnancy approximately one of three of pregnancy period to be unlawful to slaughter.

5.2.6.1.4 Moving animals to slaughtering area

The animal to be slaughtered must be moved to the slaughtering area by qualified staff along pathway. For beating on leg or twisting of tail for cattle and use of low voltage electrical machine are lawful when the requirements related to animal welfare and rights have been implemented only.

Through the pathway aforesaid must be ensured that the animals to stand in line should not be invisible other animals to be under slaughter process by use of curtain or panel system in order to separate thoroughly.

In case of animals which are moved for 120 km., they should be taken a rest prior slaughter.

5.2.6.1.5 Procedure

- a) Slaughter may be done when the animal was hanged or laid down on one's side in characteristic of neck, chest and abdomen facing Qibla. All actions should be done carefully for reducing of



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its maltreatment during hanging and holding and it is not held in those characteristics for long time.

- b) At slaughter time, the phrase “Bismillah Allahu Akbar” (In the name of Allah, Allah is the Greatest.) must be immediately invoked separately or altogether and the slaughterer must not invoke other than the name of Allah only or the animal’s meat is haram.

The name of Allah must be invoked just once to each animal, however this is ritual that be acceptable for some Madhhab.

Note: Camels will be slaughtered according to Nahr method only which be acceptable.

- c) Slaughtering must be done just once to each animal. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife must 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 then glottis (Adam’s apple) and after the glottis for long necked animals.
- e) The slaughter act shall sever the trachea, oesophagus and both the carotid arteries and jugular veins to hasten the bleeding and death of the animal. The bleeding shall be spontaneous and complete.

5.2.6.1.6 Cleansing of animals to be slaughtered

Blood of animals to be slaughtered must be cleansed completely for the process of food manufacturing which shall be contaminated by blood as least as possible.

5.2.6.1.7 Meat and Offal Control

Verification shall be according to Meat Quality Control Policy and Standard of Veterinarian Section in such country.

5.2.6.1.8 Marking on meat

Animals to be slaughtered should be cleansed and hanged just a moment in order to keep temperature of meat and waiting for drying up. Then each part must be marked according to marking requirements stated in legal requirements.

Marking procedure must be suited with application to halal food part (it shall not be marked by haram ingredients i.e., alcohol used to meat.)

5.2.6.2 Poultry Slaughter Procedures

5.2.6.2.0 Poultry slaughter procedures should think of animal welfare and comply with Islamic law.



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5.2.6.2.1 Transportation from Slaughtering Place and Moving for Slaughter

- a) Poultry must be moved to the slaughterer as quick as possible.
- b) Poultry should be moved to slaughterer within 6 hours after receiving and to be fast for 8 hours at least.
- c) Poultry should be taken a rest sufficiently prior slaughter.
- d) Poultry to be received must be checked in order to confirm that the slaughtering line is free from the poultry which dead or are dying.

5.2.6.2.2 Procedures

- a) The slaughterer shall be a Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals in Islam.
- b) The slaughterer shall be approved of Halal Slaughter Certificate by the competent authority of Halal Food Organization and fully understands this standard requirements with attended in training program and passed both paper and practical test.
- c) The slaughterer shall implement the requirements of the competent authority related to health, hygiene and sanitation control.

Slaughter must be done by Muslim only or it is not accepted by all Madhhabs as well as considered haram.

The slaughterer shall tightly catch a poultry's neck by his left hand and stretch the neck down, then beginning with an incision of the neck by a sharp knife in the slaughterer's right hand (Although the process above is the best but not obligated.)

- d) The poultry shall be slaughtered when it was hanged and laid down on one's side in characteristic of neck, chest and abdomen facing Qibla.
- e) All action shall be done carefully for reducing of animal's maltreatment during hanging and holding and each poultry shall not be held in those characteristics for long time.

At slaughter time, the phrase "Bismillah Allahu Akbar" (In the name of Allah, Allah is the Greatest.) must be immediately invoked separately or altogether and the slaughterer must not invoke other than the name of Allah only or the animal's meat is haram.

The act of halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam's apple) as well as shall sever the trachea, oesophagus and both the carotid arteries and jugular veins to hasten the bleeding and death of the poultry. The bleeding shall be spontaneous and complete.



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5.2.6.2.2.1 Slaughter by Machine

- a) The mechanical knife controller shall be a Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals in Islam.
 1. The slaughterer shall be approval of Halal Slaughter Certificate by the Central Islamic Committee of Thailand and Islamic Committee of Provinces, including fully understands the standard requirements with attended in training program and passed both paper and practical test.
 2. The slaughterer shall implement the requirements of the competent authority related to health, hygiene and sanitation control.
 3. Slaughter must be done by Muslim only or it is not accepted by all Madhhubs for halal.

The animal shall be slaughtered when it was hanged or laid down on one's side in characteristic of neck, chest and abdomen facing Qibla.

All action shall be done carefully for reducing of animal's maltreatment during hanging and holding with each animal shall not be held in those characteristics for long time.

- b) At slaughter time, the phrase "Bismillah Allahu Akbar" (In the name of Allah, Allah is the Greatest.) must be immediately invoked separately or altogether and the slaughterer must not invoke other than the name of Allah only or the animal's meat is haram.

Regarding this step shall be done before pressing start bottom of mechanical knife every time. (i.e., In case of 5 animals will be

slaughtered in each time, allow to invoke "Bismillah" for once.) and the slaughterer shall not leave the slaughter place too.

- c) If the slaughterer leaves the slaughter place, he shall stop to run of machine and mechanical knife but the machine is restarted by the same or new Muslim slaughterer then he shall clearly invoke "**Bismillah Allahu Akbar**" (no gentle whispering) separately or altogether before starting the machine and mechanical knife as well as no invoking other than the name of Allah or the slaughter is haram.
- d) The slaughter must be done by a single steel blade which is sharp, clean without najis and used for halal slaughter only.
- e) The slaughter act shall sever the trachea, oesophagus and both the carotid arteries and jugular veins to hasten the bleeding and death of the poulties are instantly.
- f) The slaughterer shall check each poultry to be lawfully slaughtered and the poultry which missed the mechanical knife shall be slaughtered by hand.
- g) Slaughtering and the next processes will be supervised and certified by the Central Islamic Committee of Thailand and Islamic Committee of Provinces (means a trained Muslim



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inspector), who is appointed by the Central Islamic Committee of Thailand and Islamic Committee of Provinces.

- h) Regarding non-Muslim countries, slaughter and all of other processes will be acceptable if everything implemented this standard and all processes are supervised and certified by the Central Islamic Committee of Thailand and/or Islamic Committee of Provinces related to halal foods.

5.2.6.2.3 Chicken Picking

Depending on the condition of consumption (i.e., Meat, frozen or chilled meat). The poultries will be picked after soaking in water at a temperature of 50-60 Centigrade for 1.5 H 2.5 minutes or other such as hot blowing to be accepted.

5.2.6.2.4 Meat Control

Verification must be according to Meat Quality Control Policy and Standard of Veterinarian Section in such country.

5.2.6.3 Fish and grasshoppers are not required for slaughter.

5.2.6.4 The hunter must be Muslim and done by the name of Allah only. The animals to be hunted shall be dead by hunting or slaughtered by the procedure aforesaid.

5.3 Meat and Meat Products

Meat of halal animals stated in item 5.1.1, 5.2.6.1 and 5.2.6.2 shall implement the legal requirements stated in item 14.

Food additives such as preservative for meat and meat products shall not contain haram ingredients or any process and process aid which do not meet Islamic Shariah.

5.4 Milk and Dairy Products

Milk and Dairy Products of the animals stated in item 5.1.1 are considered halal.

Food additives such as yeast which makes milk transforms to yogurt, rennin and gelatines, those are not made from haram products and Genetically Modified Foods of haram sources.

Milk products should not contain haram ingredients or any process does not meet Islamic law.

5.5 Egg and Egg Products

Egg and Egg Products of the animals stated in item 5.1.1 and 5.1.2 are considered halal.



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Egg products should not contain haram ingredients.

5.6 Cereal and Cereal Products, Vegetable and Animal Oils and Fats, Sugar and Confectionery Products

Oils and Fats, agents that are caused of spoiling (microbial agent), preservatives, enzymes, hormones, colorants, gelatins and food additives and other similar them are added to cereal and cereal products, vegetable and animal oils and fats, fruits and vegetable, sugar and confectionery products should not be made of haram ingredients or any process does not meet Islamic law.

5.7 Beverages

All kinds of water and non-alcohol beverages are considered halal except those are poisonous, intoxicating or hazardous to health.

All kinds of alcohol beverages such as wine, liquor, beer, cider (fruits are fermented till causing of alcohol.) and other similar them are considered haram according to Islamic law thus to be used in cooking or adding to dessert.

Alcohol beverages such as malt which its alcohol is risen by osmosis or other way to be haram.

Food additives such as colorants, preservatives added to beverages should not be made from haram ingredients or any process does not meet Islamic law.

5.8 Genetically Modified Food

Genetically Modified Food or its components or Genetically Modified Products are not made of haram genetic materials.

5.9 Food Additives

Food additives come from non haram sources and not made from haram ingredients such alcohol is a prohibited solvent.

5.10 Packaging Materials

- a) The packaging materials shall not be made from haram raw materials.
- b) The packaging material is not prepared, processed or manufactured using equipment that is contaminated with haram things.
- c) During the preparation, processing, storage or transportation of the packaging material, it shall be physically separated from any other packaging material that does not meet the requirements stated in item a) or b) or any other things.



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- d) The packaging material does not contain any raw materials that are considered hazardous to human health.

5.11 Other Products

Products and product groups are not stated in the classification above, those are not made from haram ingredients and not processed the use of alcohol and alcohol products.

5.11.1 Dietary Supplements

Dietary supplements shall not be made of or derived from haram things such as plants and animals, as well as not contain haram things or any process does not meet Islamic law.

5.11.2 Enzymes

Enzymes used to be raw materials as a processing aid or finished goods that should come from halal sources such as halal plants and animals, non-intoxications, non-hazardous to human health and Genetically Modified Organisms of halal sources and those should be specified in label.

5.11.3 Micro-organisms

Micro-organisms (i.e., bacteria, fungi, yeast) are halal except those that are poisonous, intoxicating or hazardous to health. Those must be made of halal intermediaries (non-haram

ingredients i.e., blood and do not contain prohibited animals). Regarding yeast or its derivatives should not be made from yeast for beer manufacturing.

5.12 Food Service and Premise

Products and product groups stated in item 5. that are used in food service and as the premise for serving food only.

Devices and utensils used during service and sale of the products should be used for halal foods only.

The manufacturer who produces haram products and desires to convert the line to halal line, that factory shall be washed and processed to be required for halal preparation stated before starting halal manufacturing.

Area for serving and selling halal food shall be free from alcohol beverages service.

5.12.1 Company to be accredited Halal

The company to be approved Halal Logo for service shall be inspected by the following requirements:



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1. The company shall have Muslim staff who registered with the Central Islamic Center of Thailand or Islamic Committee of Thailand up to case.
2. The staff stated in item (1) shall make daily record for the company according to the Central Islamic Committee of Thailand or Islamic Committee of Province required.

6. Manufacturing Process of Consumer Products and Service

All processed food is halal if it meets the following requirements:

- a) The product or its ingredients do not contain any haram components according to Islamic law.
- b) The product does not contain anything in any quantity that is decreed as najis by Islamic law.
- c) The product or its ingredients are safe and not harmful.
- d) The product is prepared, processed or manufactured using equipment and facilities that are free from contamination with haram components.
- 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 item a), b), c) and d) or any things that are decreed as haram by Islamic law.
- f) During its preparation, processing, packaging, storage or transportation, it shall be separated from any components that are decreed as haram or najis although they have not been in contact with the food directly i.e., carriers, dispersing agents or processing aid agents.

7. Machines, Utensils, Devices and Process

Devices, utensils, machines and processing aids used for processing halal food should not be made or contain any material that are decreed as haram and shall be used only for halal food.

In case of converting processing line containing najis into halal production line, that line shall be washed and ritually cleansed as required by Islamic law (This item is necessary to be described i.e., quantity and types of water, characteristics of najis to be removed, this procedure shall be supervised and verified by the competent authority of halal food.) The line shall be used and operated for halal food only. Repetition in converting the line to haram line and back to halal line shall not be permitted.

Oils used to maintain machines that have been in contact with food directly, those shall be made of plants and non-haram material added.

Measurement and testing that affect to product properties or human health must be changed and adjusted.



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8. Storage, Display, Service and Transportation

All halal food that are stored, displayed, sold or served shall be categorized and labelled halal and segregated at every stage so as to prevent them from being mixed or contaminated with things that are nonhalal.

Transportation shall meet the product condition such as the product required for refrigerated in all step, it shall be implemented requirements of cool keeping procedure, and vehicles also are in compliance with hygiene and sanitary requirements.

9. Hygiene and Sanitation

- a) Hygiene and sanitation are prerequisites in the preparation of halal food. It includes the various aspects of personal hygiene, clothing, equipment and the working premises and processing or manufacture of food.
- b) Halal food shall be prepared, processed, packaged, transported and stored in such a manner that they are in compliance to hygiene and sanitary requirements of Codex General Principles on Food Hygiene and other relevant Codex Standards.
- c) Chemicals and hygienic and sanitary agents shall be suited with using in food production.
- d) Chemicals and hygienic and sanitary agents shall be suited with using in food production.
- e) (Haram ingredients are prohibited such as alcohol added to food.)

10. Food Safety

Halal food are processed, packaged and distributed under severely hygiene practices in compliance to Codex CAC/RCP 1 or Good Manufacturing Practices or Good Hygiene Practices stated in ISO 22000.

Food safety measures shall be suited with using in halal food manufacturing. (Haram ingredients are prohibited such as alcohol added to food and the ingredients shall be well cleansed according to Islamic law.)

11. Verification Methods

Verification and testing made for source evaluation and haram products, contamination of haram ingredients may be found in halal products and food groups which are sensitive. It includes profile, physical analysis, chemical and microbiology, blood test, blood products, Genetically Modified products, preservatives, additives and inspecting of packaging, packaging materials which those are implemented the verification methods decreed by the competent authority for Halal Standard who is nationally and globally accepted.



12. Identification and Traceability

Halal food shall be able to identified by proper method thoroughly its production process so halal food status shall be identified by Monitoring and Evaluation Requirements.

If necessity for traceability, the product shall be controlled and recorded its features.

ISO 22000 or Codex CAC/RCP 1 prescribed general principles and requirements in order to design Traceability System for halal food which is able to be applied to all organizations and whole manufacturing process.

13. Presentation to the Market

All halal food that are stored, displayed, sold or served shall be categorized and labelled halal so as to prevent them from being mixed or contaminated with things that are haram.

13.1 Packaging and Labelling

13.1.1 Packaging

Halal food shall be suitably packed using packaging materials that fulfil item 5.10.

Packing process shall be carried out in clean and hygienic manner and in sound sanitary conditions.

Meat of the animal to be slaughtered shall be completely packed by hygienic package, new, good, free from scent, negative effect to meat quality or any side effect caused by package. Packages shall be white or yellowish white fiber which resists water, air and oil or be thick paper or foil or flexible film or air flow Poly Ethylene bag and PVC bag.

13.1.2 Labelling

13.1.2.1 In addition the requirements specified in ISO 2200 or Codex CAC/RCP 1, each package shall be marked legibly and indelibly or a label shall be attached to the package, with the following information:

1. Name of the product
2. List of ingredients

Note: Makroh ingredients shall be specified legibly i.e., fish 10%.

Note: In case of the product consists of animals and fish, it required to legibly identify type of animal and fish.

3. Identifying manufacture and expiry date



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4. Net content expressed in metric system
5. Name and address of manufacturer, importer and/or distributor and trademark
6. Code number identifying date and/or batch number of manufacture and expiry date
7. Country of origin
8. In case of any product consists of fats, meat bits or derivatives of fats such as gelatins and rennin, those should be specified in label.
9. In case of Genetically Modified Foods shall be legibly specified.
10. All ingredient may be derived from haram sources, they must be legibly specified that being halal such as gelatins, halal beef.
11. Nutrition facts
12. Fulfilment acceptable National Standards

13.1.2.2 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:

1. Date of slaughter
2. Date of processing
3. Animal health certificate
4. The stamp shall be tamper proof and the branding ink shall be stable and unarmful to health. Seal procedure shall be suitable for use in the halal food i.e., alcohol is used for meat.
5. Each carcass (chilled or frozen) or final containers of meat cuts shall be branded with the official stamp of the authorized organization and by the competent authority to indicate that slaughter has been carried out under the supervision of that center or organization.
6. Use of Halal Logo shall specify the organization in charge and certification No. on the products.

13.2 Service and Sale Premise

- a. Name of the served or sold product
- b. Manufacture date of non-packaging product
- c. List of ingredients shall be specified secondary for all products.

14. Cooperate Social Responsibilities

Companies and entrepreneurs should plan activities that strengthen social responsibility obviously according to the way of Islamic law.

15. Legal Requirement

For product to comply with this standard, it shall comply with legislation including other relevant requirements currently in force in such country.