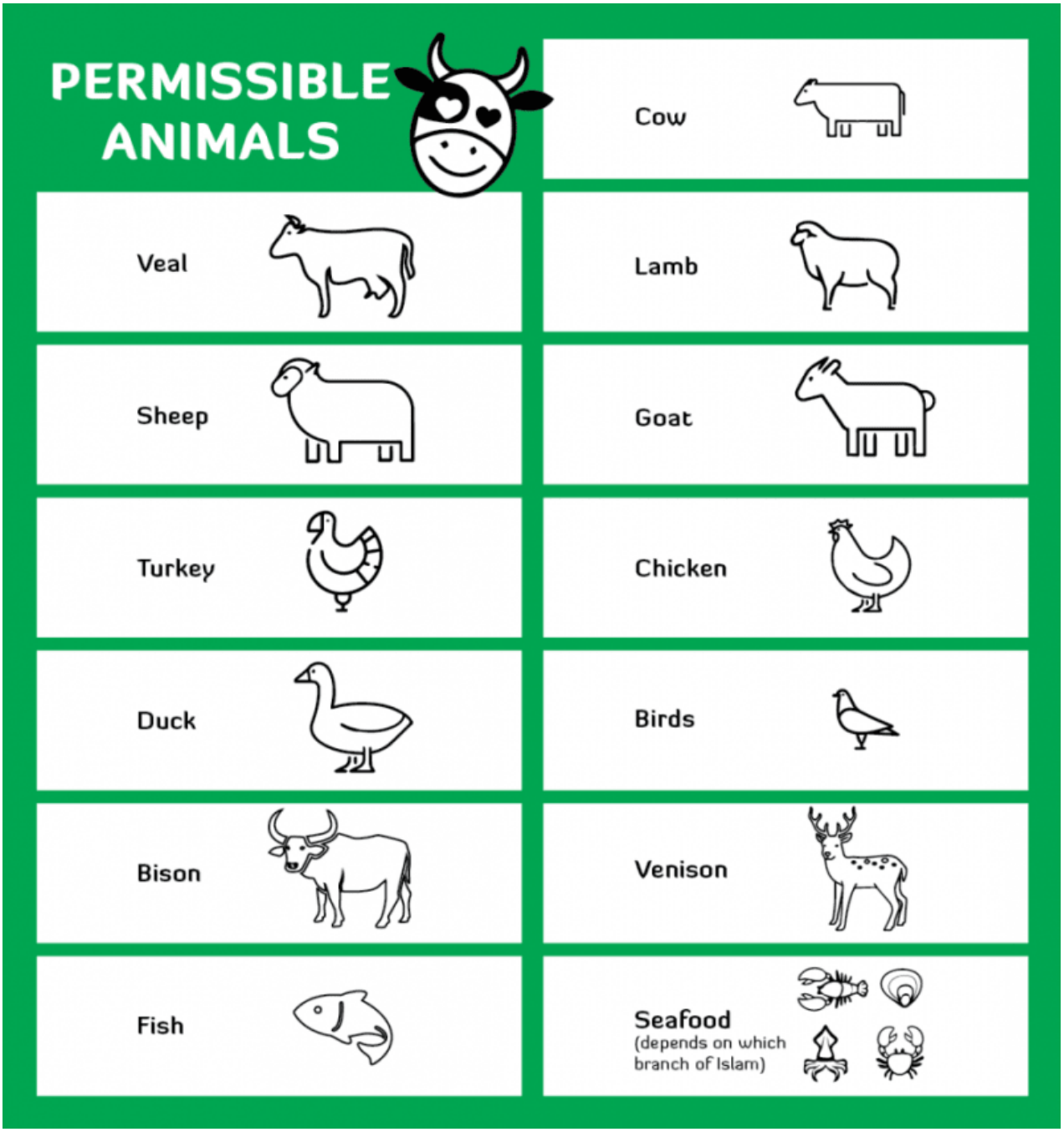
TYPES OF HALAL CERTIFICATION SCHEMES

What is Halal ?

Halal simply means permitted or lawful

Halal Food means: any food that is allowed to be consumed by Muslims according to Islamic Shariah Law.

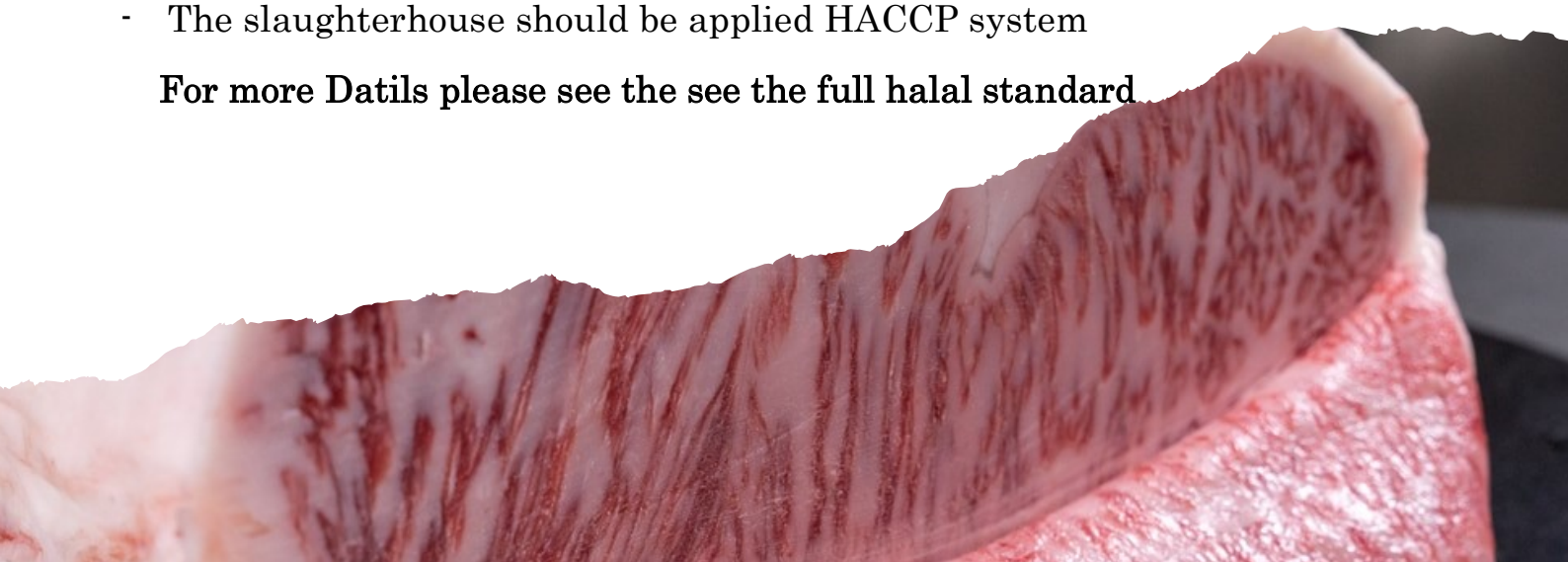
• What re the halal animal?



Halal Slaughterhouse basic requirement

- The slaughterhouse should Slaughter only animals that are considered Halal
- The animal has to be alive and healthy
- Forming the halal team
- Selecting a stunning method which meets the halal standard
- Process of slaughtering must be carried out by a Muslim who is trained and invokes name of Allah while slaughtering.
- Slaughtered animal must be facing Makkah
- Animal throat must be cut by a sharp knife severing carotid artery, jugular vain and windpipe in a single swipe.
- Contamination is not allowed with non-Halal animal throughout the all process.
- Cleanliness and hygiene must be maintained in the whole facility.
- Separate your storage into Halal and Non-Halal for all items (Raw materials, packing materials, final products, tool … etc.)
- Processing plant should be dedicated for halal meat
- For halal meat should be dedicated - Chiller , refrigerator , and freezer
- The slaughterhouse should be applied HACCP system

For more Datils please see the see the full halal standard



Halal Processed Food

- All ingredients should be Halal . for halal product
- All extracted ingredients should be derived from the Halal origins.
- Segregated Halal line where there is no possibility of contamination with Nonhalal
- Facility should be well maintained and clean suitable for food production and storage.
- Food should be processed by a trained Muslim preferably otherwise person should be familiar with basic tenants of Islam and should know the Halal Standards and have Halal training.
- Cleanliness and hygiene must be maintained in the whole facility.
- Separate your storage into Halal and Non-Halal for all items (Raw materials, packing materials, final products, tool … etc.)
- For halal meat if used should be dedicated - Chiller , refrigerator , and freezer
- The facility should be applied HACCP system

For more Datils please see the see the full halal standard



COSMATICS, and Healthy product

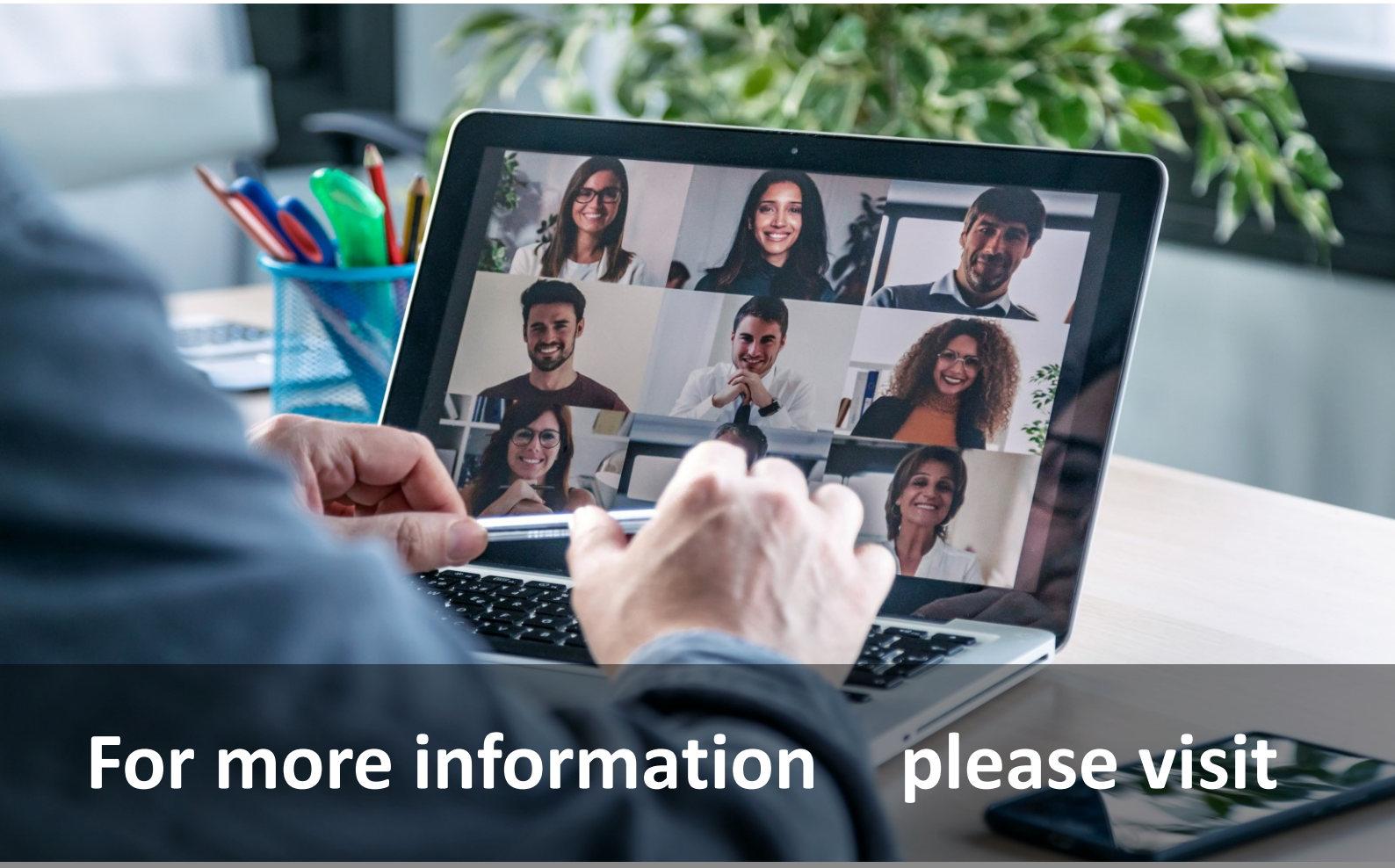
- Making sure all ingredients are Halal.
- Extract of all ingredients should must come from Halal origins
- Complete segregation between Halal and Non-Halal in the following areas: **raw material storage, preparation area, production line, all utensils and tool, packaging area and final product storage with Halal mark.**
- Identify the line by color or name or any method suitable for industry
- facility should have at least applied for Good manufacture practice system.
- Any kind of contamination is not allowed in any above-mentioned areas.
- Create the documentation system Halal manual, Halal policy, Halal training and Halal In charge



RESTAURANTS

- Handling of raw material and related ingredients should meet Halal status, hygiene and food safety standards.
- Use of alcohol, wine and like in cooking process is prohibited.
- All ingredients, additives and extracts derived from prohibited animals in Islam or allowed to consume BUT not slaughtered according to Shariah manual will be considered as Non-Halal
- Storage of raw material and finished products before or after cooking should be in satisfactory conditions.
- -All staff should be aware about basic Islamic teachings, Halal requirements and adhere to Halal integrity.
- Separate your storage into Halal and Non-Halal for all items (Raw materials, tool … etc.)
- The restaurant should be applied HACCP system.





For more information please visit

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