The Islamic Foundation of Ireland

1. **Halal Certification Standards and Regulations**
2. **Indonesian Ulema Council Fatwas on materials and production processes**

Halal Certification Standards and Regulations

1. Slaughtering Standards:

1) The animal to be slaughtered must be from the categories which are permitted for Muslims to eat.
2) Slaughtering must be done by a sane, competent, and practising adult Muslim who is fully aware of the rules and conditions of slaughter of animals in Islam.
3) The animal must be alive at the time of slaughter. It is recommended that animals should be slaughtered without stunning. Where this is not permissible, some approved stunning method may be applied, as prescribed by, and in accordance with the Malaysian standards – MS 1500- 2009 Halal Food – Production, Preparation, Handling and Storage – General Guidelines (Second Revision.)
4) The name of Allah must be invoked (mentioned) at the time of slaughtering by saying: *Bismillah; wa Allahu Akbar*.
5) The slaughtering must be done manually with *niyyah* (intention) not by a machine as the condition of intention is not found in a machine.
6) The animal must be slaughtered by the use of a sharp knife.
7) The knife must not kill due to its impact. If it kills due to the impact the meat may not be acceptable as Halal.
8) Slaughtering must be made in the neck from the front (chest) to the back. The windpipe (throat), food-tract (oesophagus) and the two jugular veins must be cut.
9) The slaughtering must be done in one stroke without lifting the knife. The knife must not be placed and lifted when slaughtering.
10) The knife should be re-sharpened before every slaughter of big animals.
11) The head of the animal must not be cut off during slaughtering but later after the animal is completely dead, even the knife should not go deep into the spinal cord.
12) Skinning or cutting any part of the animal is not allowed before the animal is completely dead.

13) The Halal slaughtering must not be done in a plant where pigs are slaughtered. Any instrument used for slaughtering pigs should not be used in the *Halal* slaughtering.
14) The knife should be hidden from the animal, and slaughtering should be done out of sight of other animals waiting to be slaughtered.
15) Animals should be killed in a comfortable way. Unnecessary suffering to them must be avoided.
16) Water should be offered to the animal before slaughter, and it should not be slaughtered when hungry.
17) For poultry scalding shall only be carried out on birds that are deemed dead as a result of Halal slaughter.
18) The meat product must be prepared and processed using equipment and facilities that are free from contamination with *Haram* or *Najis*. All packaging materials including labels must not include any component from Haram or *Najis* (impure) source.
19) Meat minced or processed for Muslims should not be minced in the same machines used to mince pork or other *non-Halal* meat.
20) During its preparation, processing and packaging, the product must be fully separated from any other meat that does not meet the Halal requirements.
21) Meat chilled or frozen for export to Muslims should be stored in separate cold store area other than those in which pork or other *non-Halal* meat is stored.
22) During transportation cross contamination between Halal and non-Halal products must be prevented.

2. Standards for Processed Food & Ingredients:

1) The product or its ingredients must not contain any *Haram* component according to Islamic law.
2) The product or its ingredients must not contain or be derived from anything that is considered to be *Najis* (impure) according to Islamic law.
3) Any product or ingredient derived from pork or its derivatives or contain a material which is derived from pork or its derivatives is *Haram* and unsuitable for Halal consumption/use.

4) Any product, ingredient or additive containing alcohol or produced with the use of alcohol is *Haram* and unsuitable for Halal consumption or use.
5) Any product, ingredient or additive produced from animals which were not slaughtered according to Islamic rite is *Haram* and not suitable for Halal consumption/use.
6) The product must be prepared and processed using equipment and facilities that are free from contamination with *Haram* or *Najis*.
7) During its preparation, processing, packaging, storage and/or transportation, the product must be fully separated from any other food that does not meet the Halal and *Tahara* requirements.
8) All Halal food must be stored in locations that are segregated from non-Halal food and/or *Najis* items.
9) There must be signage indicating that the food is Halal so as to prevent it from being mixed or contaminated with non-Halal food and/or *Najis* items.
10) Hygiene and Sanitation are prerequisites in the preparation of Halal food. It includes the various aspects of personal hygiene, clothing, and equipment.
11) **Vegetable Products:** Materials derived from vegetables are basically Halal but if processed with additives and/or processing aids that are non-Halal, they become non-Halal.
12) **Fish and sea food:** Fish and sea food are *Halal*. However, if they are processed with additives and/or processing aids that are non-Halal, they become non-*Halal*.
13) **Animal Derivatives:** Animal derivatives are Halal if they are derived from Halal species slaughtered according to Islamic law, not derived from blood and not contaminated with *Haram* and *Najis* (impure) materials.
14) **Alcohol:** Alcohol obtained from khamr industry is Najs and Haram. Alcohol obtained from non *khamr* industry is not Najs, but not permissible to drink. Food products that are made not with the intention to produce *khamr* and contain alcohol below the level of 1% are permissible to consume. Foods or drinks containing natural alcohol such as fruits, or alcohol produced as by-product during the manufacturing process of food or drink is not Najs and permissible to be consumed. Foods or drinks that contain flavouring or colouring materials containing alcohol for

the purpose of stabilization is permissible to be used if the alcohol is not produced from the khamr source and the quantity of alcohol in the final product is not intoxicating, and not more than 0.5% alcohol.

15) **By-products of alcoholic drink industry and their derivatives**:

i) By-products of alcoholic drink industry and their derivatives in liquid form are *Haram* if they are only physically separated from the product but if they are chemically reacted to be a new compound, they become Halal.

ii) By-products of alcoholic drink industry and their derivatives which are in solid form like brewer yeast can be used after washing through a process according to Islamic rules.

16) **Microbial Products:** Microbial products are *Halal* if they meet the following conditions:

i) The materials must not cause infection and intoxication to humans.

ii) The growth media, additives, and processing aids must not contain materials from pork or its derivatives.

iii) The growth media - of microbial materials which are obtained without separation from the media - must consist of pure and Halal materials.

iv) If the microbial material is obtained by separation from the growth media which contains Haram and *Najis* (impure) -as long as it is not derived from pork and its derivatives- the material must be purified in the manufacturing process according to Islamic rules.

v) For microbial materials from recombinant microbes, the microbes should not use gene derived from pigs or humans.

17) **Materials that must be supported by a Halal certificate**

i) Meat and its derivatives or materials containing meat and/or its derivatives.

ii) A material which is difficult to trace its Halal status or a material containing ingredients which are difficult to trace, such as cheese, whey, lactose, and rennet casein.

iii) A material which contains complex ingredients or manufactured through a complex production process, such as vitamin premix, infant formula, sweet, condensed milk, margarine, biscuit and chocolate.

iv) A material which the manufacturer could not provide its list of materials such as flavour.

18) **Materials which do not need supporting Halal document:**

i) Pure inorganic chemical substances.

ii) Fresh plant materials and whole dried plant materials.

iii) Pure mining materials.

iv) Fresh milk, egg and honey.

Indonesian Ulema Council Fatwas on materials and production processes

1. Khamr

a. Anything that is intoxicating is considered as khamr (alcohol drink.)
b. Drinks containing a minimum of 1% ethanol are categorized as khamr.
c. Drinks categorized as khamr are najis (filth)
d. Drinks that are produced through fermentation process containing less than 1% ethanol is not categorized as khamr but is haram for consumption.

2. Ethanol

a. Ethanol produced by non khamr industry is not najis (pure)
b. Using of pure ethanol which is produced by non khamr industry is:
i) Mubah (allowed), if it is not detected in the finished product.
ii) *Haram* (prohibited) if it is detected in the finished product.
c. Using of ethanol produced by khamr industry in food production is haram.

3. By-product of khamr industry

a. Fusel oil (fusel alcohol) as by product of khamr industry is haram and najis.
b. Fusel oil which is not by product of khamr industry is halal and not najis.
c. Component that is physically separated from fusel oil as by product of khamr industry is haram.
d. Component that is physically separated from fusel oil as by product of khamr industry and then chemically reacted to be a new compound is halal.
e. Vinegar is halal.
f. Yeast separated from khamr and washed to remove taste, smell and colour of khamr is halal.

4. Flavour imitating Haram product

Flavour using the name and having sensory profile of a haram product, like rhum flavour, pork flavour, etc. could not be halal certified although ingredients used are halal.

5. Microbial Product

a. Microbes which grow on halal growth media are halal and which grow on haram growth media are haram.

b. Microbial consumer products which use haram and najis materials on its growth media in all production steps (refreshing scale, pilot plant scale and production stage) are haram.

c. Consumer products containing microbial products which grow on non halal media are haram

d. Consumer products containing microbial product must be traced back to initial growth media of the microbes.

6. Use of Sharing Facility

a. Facility that has been used to produce product containing pork must be cleansed seven times by water and once of them by dust or its substitute that has similar cleaning power.

b. Facility must not be alternately used for producing pork and non pork products.

Examples of Critical Materials

1. Meat

Meat of halal animals could become haram if the animal is slaughtered not according to the Islamic law. Critical points in slaughtering process are as follows.

i. Slaughter men must be devoted Muslims who daily practice the Islamic rites.

ii. Stunning process should not cause death of animal before slaughtered.

iii. Knife must be sharp.

iv. In the post slaughtering process, animal should be completely dead before next process begins and blood should be completely drained.

Imported meat should be supported by following documents or conditions:

i. Halal certificate from a halal certification body approved by LPPOM MUI.

ii. Shipment and other supporting documents such as shipping documents, health documents, etc.

iii. Halal Certificate should conform to other documents.

iv. The documents should conform to physical conditions, such as packaging and label.

v. Document must have correct lot number, plant number, date of slaughtering, etc.

2. Animal Derivatives.

Animal Derivatives are halal if they are derived from halal animals slaughtered according to the Islamic law, not derived from blood and not contaminated by haram

(unlawful) and najis (impure) materials. Following are examples of animal derivatives or materials that could be derived from animal derivatives:
i. Fat
ii. Protein
iii. Gelatin
iv. Collagen
v. Fatty Acid and its derivatives (E430 – E436)
vi. Salts or esters of fatty acid (E470-E495)
vii. Glycerol/glycerin (422)
viii. Amino acid (examples: cysteine, phenylalanine, etc.)
ix. Edible bone phosphate (E521)
x. Di/Tricalcium Phosphate
xi. Blood plasma
xii. Globulin concentrate
xiii. Fibrinogen
xiv. Microbe growth media (example : blood agar)
xv. Hormone (example: insulin)
xvi. Enzyme from pig/cow pancreas (amylase, lipase, pepsin, tripsin)
xvii. Taurine
xviii. Placenta
xix. Milk products and their derivatives and their by products which are processed by enzyme (example: cheese, whey, lactose, caseine/caseinate)
xx. Several vitamins (examples: A, B6, D, E)
xxi. Activated Carbon
xxii. Bristle.

3. Vegetable Products

Materials derived from vegetable are basically halal but if processed with additives and/or processing aids those are not halal, they become not halal. Therefore, it is necessary to know the production process, the additives and the processing aid used in the making of vegetable products. Following are examples of vegetable materials that might have critical points:
i. Wheat flour could be enriched by vitamins, among them B1, B2 and pholate acid.
ii. Oleoresin (Chili, spices, etc) may contain emulsifiers (examples: polysorbate/tween & monoleat glycerol that might be derived from animals)
iii. Soybean lecithin could be produced by using phospholipase in the production process to improve its function.
iv. Hydrolyzed Vegetable Protein (HVP) could be produced by using enzyme in hydrolysis process.

4. By-products of Alcoholic Drink Industry and their Derivatives

By products of alcoholic drink industry and their derivatives are haram if they are only physically separated from the product but if they are chemically reacted to be a new compound they become halal. Example of by products of alcoholic drink industry and their derivatives are:

i. Cognac oil (by product of cognact/brandy distillation)

ii. Fusel oil (by product of distilled beverages and their derivatives, such as isoamyl, isobutyl and propyl alcohol, acetaldehyde, 2.3 butanadiol, acetone, diacetyl, etc.)

iii. Brewer yeast (by-product of beer industry)

iv. Tartaric acid (by product of wine industry)

5. Microbial Product

Status of microbial product could be haram if it belongs to the following categories:

i. Alcoholic drinks (khamr) and their by products

ii. Microbial products grow on media containing haram materials such as blood, peptone from haram source or produce by using enzyme from haram source.

iii. Microbial products using enzymes of haram materials in their production process.

iv. Microbial products using haram additives or processing aid in their production process, such as antifoams derived from lard, glycerol or other similar substances.

v. Microbial recombinants genes derived from haram materials. Examples are as follows:

1) α-amilase enzymes and protease resulting from *Saccharomyces cereviceae* recombinants with genes from animal tissues.

2) Insulin hormones resulting from *E.coli* recombinants and genes from pig pancreas tissues.

3) Human growth hormones resulting from *E. coli* recombinants

6. Other Derivatives

The following are examples of other additives that often become critical points:

i. Aspartame (made of amino acid fenilalanin and aspartic acid)

ii. Natural colourings

iii. Flavours.

iv. Seasonings

v. Vitamin coatings

vi. Emulsifiers and stabilizers

vii. Antifoams

viii. Etc.

Notes:

1. The MUI recommends that companies requesting Halal certificates certify all their products at all factories and production lines.
2. Companies should maintain the certified products are not contaminated by anything that is haram and najis.
3. If companies do not certify all their products, the ones that are not certified must have different brands.
4. Production lines and warehouse of certified and noncertified products must be physically separated.
5. CP1 is contamination by the environment (pets, birds, wall, lizard, etc) and employees (catering, food drinks)
6. CP2 is cross contamination by non-certified materials (materials that are Haram and najis apart from pork.)