

Halal Quality Control

Halal Service Providers Scheme

For Service Providers



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1. Introduction

The Halal Service Providers Scheme (HSP) of Halal Quality Control (HQC) is a comprehensive framework designed to ensure that services related to the Halal industry, such as storage, transportation, packaging, trading, distribution, and other non-manufacturing processes, strictly adhere to Halal principles.
This scheme recognizes the critical role these services play in maintaining the integrity of Halal products from production to consumption.

The HSP aims to standardize practices, ensuring that all involved service providers meet the stringent requirements necessary to uphold the Halal status of products under their care. This initiative reflects HQC's commitment to extending Halal assurance beyond manufacturing, encompassing the entire supply chain in the Halal industry.

The requirements and criteria outlined within this Scheme form the foundation for Halal certification audits conducted by the Halal Quality Control Group. Therefore, companies seeking Halal certification should regard this Scheme as a preparation for audits and ongoing compliance.

As this scheme is considered a new procedure, there must be a transition period between publication and full implementation. This allows time for the [re]training of all auditors and manufacturers and allows service providers to prepare.

Therefore, certification against the HSP Scheme will commence not earlier than 1 December 2023 and is expected to be enforced by December 2024.
All Halal certificates issued against audits carried out prior to this date will be against the current procedures.

2. References

The HSP is designed with the intent of universal applicability in adherence to Halal standards globally (where applicable).
However, restrictions may occasionally apply based on the country issuing the Halal standard, potentially leading to extra requirements or measures to be taken.
For the complete list of Halal Standards, we direct you to Halal Quality Control's Work Instruction W0456 or the Halal Quality Control Certification Scheme, which lists all approved Halal standards.

You may download the HQC Halal Certification Scheme here:
https://www.halalqualitycontrol.com/useful-documents/

Should none of the above references be applicable, an accurate and proper alternative may be provided by a staff member of Halal Quality Control.

3. Definitions

Halal
Permissible/allowed in accordance with the Islamic Law.

Haram
Forbidden in accordance with the Islamic Law.

General Haram Terms

i. **Pork and its by-products:** All parts of the pig, including pork meat, ham, bacon, lard, and certain types of gelatin, among others, are haram.
ii. **Alcohol and intoxicants:** All types of alcoholic beverages, including beer, wine, whiskey, vodka, and any foods or drinks containing alcohol, are haram. Drugs that are used for recreational purposes and cause harm are also haram.
iii. **Carnivorous animals and birds of prey:** Animals with fangs, such as lions, dogs, wolves, and cats, and birds with sharp claws, such as eagles and hawks, are considered haram.
iv. **Dead animals and blood:** Animals that have not been slaughtered according to Islamic law, have died of natural causes, or were killed by other animals are haram. Blood is also considered haram.
v. **Animals slaughtered in the name of anything other than God:** If an animal is slaughtered in the name of anything or anyone other than God (Allah SWT), it is considered haram.

General Impurities, also known as Najis

i. **Pork and its by-products:** This includes all parts of the pig, as well as any food products made from pig-derived ingredients (like certain types of gelatin or lard).
ii. **Dead animals:** Animals that have died without being properly slaughtered according to Islamic law (Dhabihah) are considered impure. This also includes animals that died of natural causes or were killed by other animals.
iii. **Blood:** Consuming blood is considered impure. This includes any food products that contain blood.
iv. **Carnivorous animals and birds of prey:** Animals that have fangs and birds that have talons are generally considered impure and are not to be eaten.
v. **Alcohol and intoxicants:** Any substance that causes intoxication is considered impure, and this includes alcohol. Even foods that contain small amounts of alcohol (such as certain flavor extracts) can be considered impure.
vi. **Animals not sacrificed in the name of God:** Animals must be slaughtered while invoking the name of God (Allah SWT). If the name of anything or anyone other than God is invoked at the time of slaughter, the animal is considered impure, but not deemed as Haram when meats other than pork are present within the production facility.
vii. **Idolatry:** Anything that is directly associated with idolatry is considered impure.

Risks

This term refers to anything that might jeopardize the halal status of a product or service. It includes harmful products, services, machines, suppliers, processes, or activities that could cause a halal product or service to be considered haram or non-halal. This could be due to contamination or any other factor that makes the product or service unacceptable according to Halal standards.

Halal Control Points

These are checkpoints where additional control can be applied to ensure halal compliance. This might involve checking the ingredients used, the cleanliness of the equipment, the method of production, and so on.

Halal Critical Control Points

These are steps in the production or handling process where visual control is essential to prevent or eliminate any risk that could compromise the halal status of the product or service. This might involve inspecting the product or the process to ensure there's no contamination or other issues that could make the product haram.

Equipment and Utensils

This term refers to all the tools and items used in the manufacturing process that come into contact with the end product or any of its raw materials. This includes machinery, production lines, clothing, pipelines, crates, and so on. These items must be properly cleaned and maintained to avoid any contamination that might compromise the halal status of the product.

Product / Service

i. An item composed of multiple or singular ingredients.
ii. A manufacturing process or a central kitchen.
iii. A slaughtering plant.
iv. Logistics and storage facilities.
v. Trading and labeling activities

Private Label

This refers to products that are manufactured by a third party (also known as a toll manufacturer), but are owned or copyrighted by a company that does not have its own manufacturing site. The company that owns the brand and copyright sells the product under its own label.

Halal Training

This is an educational program provided by the Halal Business Academy. The sessions are designed to educate a company on how to set up its Halal systems and manuals. The goal is to ensure that the company understands and can effectively implement the standards and controls needed to maintain Halal status for its products or services.

Halal Certificates [multiple definitions could apply]

i. A certificate of conformity issued by a competent and accredited third party.
ii. A statement of conformity.
iii. Licensing the rights to make use of the Halal mark/logo.
iv. A certificate of conformity for a single batch of products.

Third-Party Halal Certificates

These are Halal certificates that are issued by organizations other than the Halal Quality Control Group. These certificates serve as proof that a product or service meets the necessary Halal standards, as determined by the issuing organization.

Halal Certification Bodies

These are entities that have been accredited or recognized with the authority to issue Halal certificates to manufacturing sites. They assess whether a product or service complies with Halal standards and, if it does, provide a certificate to attest to its halal status.

Halal Accreditation Bodies

These are the authorities that have the power to accredit Halal Certification Bodies. In other words, they are the entities that verify and endorse the legitimacy and competence of Halal Certification Bodies, ensuring that these bodies are capable of reliably determining whether a product or service is Halal.

Halal Mark or Logo

This is an approved mark or logo from the Halal Quality Control Group (or other recognized entity) that is granted to a product, service, or system that has been successfully certified as halal. The presence of this mark or logo on a product's packaging indicates to consumers that the product is halal.

Fatwa

A legal ruling on a point of the Islamic Law provided by a qualified Islamic jurist.

4. Criteria

4.1 Part 1: General Prerequisites

4.1.1 Commitment to Halal Integrity and Standard Operating Procedures

a) A written policy must be established, either as a separate document or integrated into existing policies, which expresses the company's commitment to the continuous maintenance of a halal production environment.

b) This policy must be formally declared and authorized by the company's management.

c) A typical Halal Policy might include the following points:

i. Commitment to Halal Standards [including having a copy of the standard]
ii. Commitment to Halal Certification
iii. Internal Audits and Reviews
iv. Supplier Management
v. Continual Improvement

d) Standard operating procedures (SOPs) must be developed for all risky or critical Halal-related activities. These procedures can be established as a separate document or integrated into existing SOPs.

These SOPs should address the following elements taken into consideration:

i. Identification of potential risks
ii. Critical control points
iii. Permissible limits for specific items, if applicable (products containing alcohol)
iv. Corrective and preventive actions
v. Control measures
vi. Supplier questionnaires
vii. Supplier Halal certificates
viii. Risk analysis

4.1.2 Forming a Halal Management Team

a) It is required to form a Halal Management Team [HMT], comprising no fewer than two staff members endowed with adequate managerial or production authority within the organization.

b) The members of the HMT should be catalogued in the Halal manual, outlining their specific roles, responsibilities, positions, and functions within the company.

c) The HMT is tasked with the subsequent responsibilities:

i. Establishing and preserving the Halal Control Points (HCP)
ii. Orchestrating and executing the HCP
iii. Facilitating communication between the company and the personnel of Halal Quality Control
iv. Periodical reviewing of the SOP and the systems

d) The HMT may also include one member who is recognized as an external resource or specialist, while the other member must be a regular employee.

4.1.3 Management of Changes

a) The organization is obligated to ensure control measures are instituted should any of the following alterations occur during the certification cycle [including but not limited to]:

i. Transition in the company's ownership
ii. Modification in the senior management
iii. Alteration in product formulation or composition
iv. Introduction of new equipment or utensils potentially posing a risk of contamination
v. Changes in the composition of the HMT
vi. Changes in suppliers that could potentially pose a risk
vii. Changes in warehousing location that might be identified as a risk
viii. Any other changes that are classified or identified as a potential risk.

4.2 Part 2: Documents and Procedures Management

4.2.1 Supporting Documents

a) Before approval of any product or material, Halal Quality Control staff members must deem the accompanying documentation sufficient.

b) Please refer to Halal Quality Control's Work Instruction W0438 [see Appendices] to determine the necessary supporting documentation for the respective material or product type.

c) Halal certificates qualify as supporting documents, given the opportunity they are deemed sufficient as described in Halal Quality Control's Work Instruction W0405 [see Appendices]. Halal Certificates are the only supporting documents which can fully cover products or materials classified as Critical.

d) All supporting documents should be retained for the duration of the certification cycle.

e) Every piece of supporting documentation must be associated with the product or ingredient under evaluation for Halal certification. Additionally, supporting documentation must be available for all other materials within the manufacturing facility which are in direct contact with the materials destined for Halal certification.

f) Exceptions and exemptions are applicable for materials included on the Halal Positive Lists, also known as Halal Quality Control's Work Instruction W0457 [see Appendices].

4.2.2 Halal Certificates

a) Halal Certificates may serve as supporting or mandatory documents, contingent upon the risk classification as indexed in the HQC Risk Classification Table [see Appendix 5.1].

b) All third-party Halal Certificates must be retained as records throughout the certification cycle.

c) For critical items and any type of meats [including extractions], all third-party Halal Certificates, if available, must remain valid and unexpired during the certification cycle.

d) Third-party Halal Certificates shall accurately list the products or items in an appendix to match the material or product for approval.

e) An internal system must be in place to monitor the expiry dates of Halal Certificates.

f) Third-party Halal certificates are subject to approval by Halal Quality Control; please refer to Work Instruction W0405 for further details on acceptance criteria.

g) A third-party Halal Certificate may be either rejected or approved during the certification process; in the event of rejection, a Halal Quality Control staff member will contact the requesting party to determine the appropriate course of action.

h) Please note that there are multiple types of Halal certificates; we refer to the HQC Certification Scheme Section 2 for more information on the certification types.

4.2.3 Internal Audits

a) Annually, the Halal Management Team is obliged to undertake an internal audit as a means of self-assessment on behalf of the company.

b) The internal audit is intended to gauge the efficacy of HSP's execution.

c) The internal audit process ought to stimulate advancements within the HSP.

d) The Halal Management Team is tasked with documenting the outcomes of the internal audit.

e) Any identified non-conformances, along with any corresponding preventive actions, must be documented and maintained as records.

4.2.4 Risk Management

a) The Halal Management Team must ascertain the existence of a mechanism, technique, matrix, and/or a standard operating procedure to ensure potential risks or critical activities can be identified and mitigated as a preventive measure.

b) Potential risks or critical activities that could be recognized during a risk analysis might include, but are not limited to:

i. Transitions within the organization (refer to 4.1.5)
ii. Influx of materials
iii. Purchasing of products or ingredients
iv. Storage and handling procedures
v. Outsourced manufacturing activities
vi. Incoming materials and products
vii. Halal certificates from suppliers
viii. Repacking processes
ix. Supplier-related risks
x. Equipment and utensils
xi. Calibration of crucial devices

4.2.5 Purchasing Procedures

a) The organization must establish a defined purchasing procedure for its products and/or ingredients.

b) The purchasing procedure should guarantee the adequacy of supporting documents needed from third parties (such as suppliers or traders), if any.

c) The purchasing procedure should ensure the accessibility of purchased Halal products or ingredients upon request at any given time.

d) If deemed necessary by Halal Quality Control or the Halal Management Team, Halal control points should be identified within the purchasing procedure.

4.2.6 Recall and Traceability Procedures

a) The organization must put in place a procedure for Halal products recall.

b) The organization is required to formulate a traceability procedure.

c) The organization must ensure the [theoretical] ability to trace all its Halal products back to their respective sources.

d) The organization is required to overview the traceability of all its products, encompassing both raw materials and finished goods.

e) The organization should be able to demonstrate a hypothetical recall (mock recall) in the theoretical scenario where a Halal product needs to be withdrawn from the market due to a significant defect.

f) The organization should be able to demonstrate full traceability during the annual audit; a sample of a Halal certified product is selected by the auditor to be traced back to its origins or source.

g) For all types of meats and animal extractions, the company must be able to trace back to the source of the animal.

4.3 Part 3: Production and Process Oversight

4.3.1 Halal Control Points

a) Points of control pertaining to Halal activities should be identifiable to preclude or nullify risks.

b) Halal control points may be identified or incorporated during various processes.

c) The Halal Management Team is responsible for identifying and enumerating the Halal control points within the procedures or forms.

d) The Halal Management Team should review the effectiveness of the Halal control points.

e) It is the responsibility of the Halal Management Team to pinpoint all critical control points.

f) When constructing a Halal manual or guideline, all critical control points linked to Halal production or process activities must be considered.

g) Please refer to Clause 4.2.2 for the requirements of Halal Certificates

4.3.2 Management of Suppliers

a) The company should establish a supplier assessment process to evaluate the potential risks associated with each supplier related to its Halal activities.

b) The company should maintain a traceability system that allows all materials received from suppliers to be tracked back to their source, ensuring the integrity of the Halal supply chain.

c) Procedures should be established to manage situations where a supplier is found to be non-compliant with Halal requirements; in the event a supplier does not possess a Halal Certificate for incoming goods deemed as a potential risk, companies should require suppliers to complete a Halal Declaration Form, providing detailed information about their Halal practices and measures taken to ensure the Halal integrity of supplied materials. This document is known as Form 0439.

d) All suppliers shall be required to provide a valid and proper formats of Halal certificates, issued by a recognized Halal certification body, when supplying Critical or High-Risk materials as described within the HQC Risk Classification Table, or as specified in Work Instruction 0438.

e) In cases where a supplier provides a self-written Halal Declaration or Statement, rather than one issued by a competent Halal Certification Body, the company must first submit this document to Halal Quality Control for approval. Only upon receiving this approval can the supplier's Halal Declaration be considered valid.

f) Once all necessary information, documents and certifications have been obtained and verified, a supplier can be approved for the provision of Halal-compliant materials. The status of suppliers should be reviewed periodically to ensure ongoing compliance.

4.3.3 Requirements for Incoming Materials or Products from Third Party Suppliers

a) Any supplier producing materials or products [manufacturing party] classified as Critical in the HQC Risk Classification Table [see Appendix 5.1] must hold a Halal Certificate to be an approved supplier [counts only for products destined to be sold as Halal by the Service Provider].

b) Any supplier supplying materials or products [intermediate party] classified as Critical in the HQC Risk Classification Table [see Appendix 5.1] must hold a Halal Certificate to be an approved supplier [counts only for products destined to be sold as Halal by the Service Provider].

c) Any supplier producing materials or products [either as a manufacturing or intermediate party] classified as High Risk in the HQC Risk Classification Table must comply with the requirements as described in Work Instruction 0438 [See Appendix 5.5].

d) The Service Provider must have an SOP for incoming materials and products destined to be sold as Halal or relevant.

4.3.4 Equipment and Utensils

a) Equipment and utensils (if any) involved for processing Halal products must remain uncontaminated by forbidden items [see Definitions].

b) Equipment and utensils (if any) dedicated to processing Halal product production must not be utilized for the processing of forbidden items unless Ritual Cleaning is performed; please refer to Work Instruction W0462 [see Appendix 5.5] for the requirements of conversions of lines.

c) Prevention of cross-contamination between Halal products and forbidden items [including impurities] must always be ensured during all processes.

d) If both Halal and Haram [forbidden] products are produced within the same manufacturing premises, physical segregation of equipment, lines, storage, trays, and utensils is required [if the reference Halal standard allows this point to be implemented].

4.3.5 Requirements for Transporters, Tankers, and Storers

a) Any form of direct contamination between forbidden substances or products and Halal products must be avoided during all phases of transportation [inclusive of incoming and outgoing].

b) Any form of direct contamination between forbidden substances or products and Halal products must be avoided during all phases of storage (whether on-site or off-site).

c) Where applicable, any form of direct contamination between forbidden substances or products and Halal products must be avoided when making use of food [industry] tank storing (whether on-site or off-site).

d) Where applicable, any form of direct contamination between forbidden substances or products and Halal products must be avoided when using transportation which carries tankers [mostly for food-grade liquids or liquid items].

e) During the entire storage period (whether on-site or off-site), there must be no direct contamination between forbidden substances, products, or ingredients and Halal items.

f) All Halal products in storage, where applicable, should be distinctly labelled or marked to minimize any risks of confusion or mismanagement [counts for materials or products classified as Critical as described in the HQC Risk Classification Table].

4.3.6 Requirements for Cleaning Activities [if any]

a) Cleaning items utilized for the sanitation of Halal product production lines must be validated as Halal suitable [free from forbidden substances].

b) The company must have a cleaning procedure or process for its production or processing environment [where applicable].

c) Cleaning activities may necessitate the identification of Halal control points, if required.

d) The company is responsible for validating the effectiveness of the cleaning process [by performing tests on residues if any].

e) All cleaning supplies or aids used must be cataloged in a matrix detailing all pertinent information; please refer to Halal Quality Control's Form F0438.

4.3.7 Requirements for Packagers and Labelers

a) Packaging employed for Halal products must be deemed as Halal suitable [free from forbidden substances] by the Halal Management Team of the Service Provider and Halal Quality Control.

b) Packaging materials used for Halal products or materials must be maintained as part of the supporting documentation and to be described in Halal Quality Control's Form F0438.

c) During the packaging process, Halal products must remain uncontaminated by forbidden items and impurities.

d) During the repacking process, Halal products must remain uncontaminated by forbidden items and impurities.

e) All labels attached to Halal products [text and images] must be considered appropriate for Halal product identification.

f) All Halal products should adhere to the labelling requirements of the destination country of export or as mentioned within the applicable Halal standard.

g) All imagery and text depicted on Halal product labels must be deemed appropriate or within the limits as described within the applicable Halal standard.

4.3.8 Requirements for Private Label Holders

a) All private label holders must disclose the manufacturing location(s) producing the products owned by the private label holder.

b) Halal certification can only be granted to a private label holder if the manufacturing site that produces the Halal product undergoes an inspection or certification by Halal Quality Control or is Halal certified by a competent Halal certification body approved by Halal Quality Control.

c) A private label holder can only be Halal certified for the products or brands it legally owns.

d) A private label holder is only allowed to apply the Halal mark on products or brands under its legal ownership.

e) Private label holders must maintain a legally binding service or outsourcing agreement with their manufacturer(s).

f) For toll manufacturers, we refer to the HQC Halal Assurance Program Scheme [see Appendix 5.4].

4.3.9 Requirements for Laboratories applying for Halal certification or co-operations with HQC

a) Laboratories seeking Halal certification or entering a mutual recognition agreement must possess accreditation from an ILAC-approved body.

b) Laboratories seeking Halal certification or entering a mutual recognition agreement must comply with ISO 17025 [latest issue] accreditation requirements.

c) Accreditation should specifically include testing capabilities for detecting various animal species (such as pork, bovine, and poultry) and the presence of alcohols (notably methyl and ethyl alcohol).

d) Where possible, it is advisable for laboratories to obtain accreditation from a recognized Halal accreditation organization.

e) Where possible, it is advisable for laboratories to be in the same country as the local Halal Quality Control office.

4.5 Criteria 5: Safeguarding Management

4.5.1 Food Safety, Hygiene, GMP, and local [governmental] Certification

a) Halal Service Providers and other [food] brokers/intermediaries are to have a valid certification by a competent authority stating that the HSP is compliant with local and/or international regulations.

b) All certificate issuing authorities could be part of the International Accreditation Forum (IAF), the local food and drug authority, an accredited certification body, or relevant [to be specified and showcased during the certification process].

4.5.2 Halal Training Sessions

a) Training sessions may be conducted by a competent party capable of conducting these sessions; presently, the Halal Business Academy holds the authority to deliver training in accordance with this Scheme. More information can be found on www.halalbusiness.academy

b) It is advised to conduct a Halal training for Halal Service Providers working with Critical materials or products for optimal preparation and steadiness.

5. Appendices

5.1 Useful HQC Work Instructions and Forms

a) We refer to the HQC Certification Scheme Appendices Section (10.1) for more details.

b) We refer to document 0402, which may be downloaded here: https://shorturl.at/aoGT1

5.2 HQC Risk Classification Table Version 2.0 [2023.1] [Document W0477]

Complexity Class	Description of Examples
Critical	**Animal Derivatives:** Examples include Meats, Gelatine, Collagen, Tallow, Rennet, Fats, Enzymes, Glycerine, Stock, Powders, Keratin, Vitamins, and other components derived from Skin, Horns, and Hair, among others falling under the 'Animal Derived' category. **Insect Derivatives:** These include Shellac, Carmine, Protein Bars, Flour, Pasta, Drinks, Spreads, and Candies that are insect-based, as well as other products falling under the 'Insect Derived' classification. **Alcohol-Based Products for Consumption:** Such products could be Flavours, Aromas, Fermented Foods, Vinegars, Kombucha, Non-Alcoholic Beers, Spirits, Wines, Kimchi, Soy Sauce, certain types of Baked Goods, Desserts, Pastas, Sauces, and Beverages, along with other items classified under 'Alcohol-Based Products'. **Others:** This includes any material, supplement, medicine, or product containing any Critical component, thus defaulting to the Critical classification. It also comprises Products containing Blood, Genetically Modified Organisms, Bio cultures, and Plasma.
High Risk	**Dairy Products:** This category encompasses Cheeses, Flavoured Yoghurts, Dairy-Based Desserts, Flavoured UHT Milks, and Flavoured Whey Products. **[Dietary] Supplements:** This covers all types of Supplements that contain any Critical component**.** **Baking and Confectioneries:** This segment includes Candies, Chocolate-Based Snacks and Bars, Biscuits, Premixes for Cakes and Puddings, and Fondants. **Others:** This broad category includes Sauces and Condiments, Edible Oils, Beverages, Processed Fish-Based Products, Soups, Ready-Meals, Vinegars, Vegetarian and Vegan Products, Dried Spices, Cosmetics, Pharmaceutics, Processing Aids, and Food Additives.
Low to Medium Risk	This category encompasses dairy products, fresh fish and egg-based items, bee-derived products, fresh spices, fresh and preserved fruits and vegetables, natural oils, plant and flower-based items, mineral water, mineral-based products, and grain and pulse commodities.

Complexity Class	Examples of Risks
Critical	**Animal Derivatives:** Utilization of animal-based ingredients like gelatin, tallow, or rennet, which may not be Halal-compliant, especially if derived from non-Halal slaughtered animals or from forbidden species like pigs. Use of animal fats in cooking or frying processes, which may come from non-Halal slaughtered animals, risking cross-contamination with Halal products. **Insect Derivatives:** Use of ingredients such as carmine or shellac, which are derived from insects and might not align with Halal practices, especially if the insect is considered Haram or if the extraction method compromises Islamic ethical guidelines. Products containing honey or propolis that may be processed or blended with non-Halal ingredients, thus compromising their Halal integrity. **Alcohol-Based Products for Consumption:** Incorporation of alcohol in flavors, fermented foods, or vinegars, which can render the product non-Halal, as any presence of alcohol is generally not permissible in Halal products. Products like cakes or confectioneries infused with alcoholic beverages, which are strictly prohibited in Halal-certified products. **Others:** The inclusion of blood, genetically modified organisms that contravene Halal principles, biocultures, or plasma, which could potentially conflict with Halal compliance due to their nature or source of origin. Use of enzymes or biocultures from genetically modified microorganisms that have been manipulated using non-Halal components, creating ethical concerns under Halal standards.
High Risk	**Dairy Products:** Cheese and flavored dairy products might use enzymes derived from animal sources or non-Halal starter cultures, thus compromising their Halal status. Dairy-based drinks or yogurts that may incorporate flavorings or colorings derived from alcohol or animal-based sources. **[Dietary] Supplements:** Nutritional powders or drinks that may include ingredients like amino acids or fatty acids derived from non-Halal sources. Supplements containing critical components like gelatin capsules derived from non-Halal sources or vitamins extracted using alcohol-based solvents. **Baking and Confectioneries:** Candies and baked goods might contain emulsifiers, glazing agents, or flavorings derived from animal sources (like pork-based gelatin) or alcohol-based extracts. Use of confectionery glazes or waxes on candies and sweets that are derived from non-Halal animal sources, like certain types of beeswax or carnauba wax.

5.3 HQC Animal and Insect Classification Table Version 2.0 [2023.1] [Document W0477]

Classification	Description
Land and Aquatic Animals <u>Not Halal for consumption</u>	Animals which are not sacrificed according to Islamic, Christian, or Jewish rites. Pigs, swine, domesticated donkeys, mules, elephants, monkeys, apes, dogs, wolves, foxes, cats, and woodpeckers. Predatorial animals such as bears, wolves, and big cats. Predatorial birds with sharp claws such as hawks and owls. Rodents, reptiles, cold-blooded animals, and endangered animals. Poisonous aquatic animals. Amphibious animals. Farmed animals which are intentionally and continually fed with Haram [non-Halal] feed. Milk, eggs, or nurslings of the above-mentioned animals. **Exceptions:** Hyenas [please refer to the applicable Halal standards]
Blood	All human, animal, and insect blood is prohibited for consumption. **Exceptions:** If the blood, plasma, or placenta is used for medical purposes, we refer to the Halal standards.
Insects	Insects are not classified as Haram, but as 'filthy'. The opinion about whether edible insects may be consumed are debatable and could differ per Islamic school of thought. This also depends on whether the insects are farmed in a controlled and clean environment or deriving from nature. Insect derivatives may be considered acceptable in certain regions. **Exceptions:** Grasshopper family [Halal for human and animal consumption].
Permissible Animals Derivatives	Milk, eggs, and honey. All organs and materials obtained **<u>after</u>** ritual slaughtering, except blood. **Exceptions:** Hunted animals [see Criteria 9 of the HQC Animal Handling Scheme]

5.4 Certification Category Index

Please view the PDF file through this link:

https://shorturl.at/gpul5

5.5 Alcohol and its Limitations

a) We refer to HQC Work Instruction W0415: Permissible Ethanol Limitations for all general criteria, references, and limitation tables.

b) This may be downloaded through www.halalqualitycontrol.com/useful-documents/

5.6 Guidance and Contact Information

a) At Halal Quality Control, we acknowledge that the transition to this Scheme could represent a significant shift from existing practices. To support companies through this change, we offer comprehensive training that outlines the Scheme's requirements. Furthermore, we are committed to providing ongoing guidance in the form of work instructions and procedures to facilitate the Scheme's implementation. These resources can be accessed via our official website [www.halaloffice.com], our E-Portal, or by request through WhatsApp or email for our existing customers.

b) Should you require assistance, wish to make inquiries or lodge complaints, or if you have any questions regarding our Scheme, please feel free to contact us. You can reach us via WhatsApp or phone at +31 70 346 97 95, by email at info@halalqualitycontrol.com, or through our website www.halalqualitycontrol.com.

5.7 Example of a Halal Manual

a) During the training sessions [see Section 4.1.4], we will provide detailed explanations, both theoretical and visual, about the minimum requirements for constructing a Halal manual.

5.8 HQC Business Operations Profile (HQC BOP)

a) We refer to the HQC BOP for a full overview of HQC's activities, business profile, and operational details. This document can only be shared upon request and with authorization from Headquarters.

6. Checklist

Step	Description
Application Form	The application form must be filled out and reviewed by Halal Quality Control for approval.
Contracts	The contracts must be signed or agreed upon formally.
Pre-Assessments	Raw Material Master Table [Form 0438]. Documents to be received as described in Work Instruction W0438. Pre-approval of the Halal Certificates from third parties [if any]. Pre-approval of the Halal Statements from third parties [if any]. Porcine-Free Facility Declaration undersigned [where applicable]. Pre-filled Halal Questionnaire. Laboratory test results for Critical materials or products [where applicable]. Halal Training sessions carried out [where applicable].
Optional Tasks	Previous Non-Conformance Report follow-up. Implementation of the Corrective Actions taken based on the previous audit. Pre-Audit carried out on site. Supplier audits. Determination of the Reference Halal Standard.
Others	Copy of the Reference Halal Standard HQC Halal Certification Scheme HQC Halal Assurance Program Scheme Relevant HQC Work Instructions Halal Positive Lists Halal Manual [if applicable]. Accessibility to the HQC E-Portal [register through our website].