

HQC.S2:2023

Animal Slaughtering and Awareness Scheme

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1. Introduction

The Animal Slaughtering and Awareness Scheme [hereafter referred to as ASA] functions as a directive instrument to facilitate the establishment of an internal mechanism that ensures the integrity of Halal slaughtering processes within production facilities. The ASA is comprised of 9 criteria, delineating the requisite stipulations for the implementation of this scheme. Essential activities and key sectors demand supplementary written procedures and corrective actions to ensure control and maintain operations.

In addition to certifying a food safety management system and animal welfare implementation, the ASA is a further mandatory requirement for Halal certification purposes.
The primary objective of the ASA is to scrutinize and pinpoint the criteria which should be manifested in the company's operations and procedures.

The requirements and criteria outlined within this Scheme form the foundation for Halal certification audits conducted by Halal Quality Control. Therefore, companies seeking Halal certification should regard this Scheme as a preparation for audits, supervision, 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 slaughtering plants and allows them to prepare. Therefore, certification against the ASA will commence before 1 October 2023.
All Halal Factory or Shipment certificates issued against audits carried out prior to this date will be against the current procedures.

2. References

The ASA is designed with the intent of universal applicability in adherence to Halal standards globally. 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.
Should none of the standards or references be applicable to your company, an accurate and proper alternative may be provided by a staff member of Halal Quality Control.

We refer to the Halal Quality Control Supervision Scheme [Document P04-5] for all supervision requirements.

In accordance with globally recognized Halal Standards, it is incumbent upon a Halal Certification Bodies to exercise due diligence in their supervisory, training, and auditing roles within certified slaughtering facilities.

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We refer to the following established Halal guidelines or Halal standards:

Standards Metrology Institute for Islamic Countries (SMIIC)
Standard OIC/SMIIC 1:2019
Standard OIC/SMIIC 23:2022

Gulf Standardization Organization (GSO)
Standard GSO 2055-1:2015
Guideline GSO 993:2015

United Arab Emirates Standard (UAE.S)
Standard UAE.S 2055-1:2015
Guideline UAE.S 993:2022

JAKIM Malaysian Standard (MS)
Standard MS 1500:2019

SJPH Indonesia (by BPJPH)
BPJPH Decree No. 20 of 2023

We refer to the following established Animal Welfare legislations, guidelines, or standards:

Council Regulation (EC) No 1099/2009 (European Union)
World Organisation for Animal Health (OIE) – Terrestrial Animal Health Codes (latest versions apply)
Council Regulation (EC) No 1/2005
And all other Local laws (differs per country)

Complementary references:

ISO 22005 – Traceability in the Feed and Food Chain
CAC/RCP 58 - Code of Hygienic Practises for Meat
ISO 22000 – Food Safety Management Systems
GSO 9: Labelling of Prepackaged Food Stuff

PNA/BAFS 139:2015 – Halal Feeds [for Animals]

Note: all official stores of the Halal Standards issuers, if any, are referred in the HQC Halal Certification Scheme

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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 pig parts, 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). Suppose the name of anything or anyone other than God is invoked at the time of slaughter. In that case, 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.

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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 equipment's cleanliness, the production method, 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 no contamination or other issues 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, etc. 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 School. The sessions are designed to educate a company on how to set up the Halal Assurance System (HAP). 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.

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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 prove that a product or service meets the necessary Halal standards, as determined by the issuing organization.

Halal Certification Bodies

These entities 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.

Parameters

The parameters describe the amperes, voltages, hertz, and duration of immobilization. If immobilization is used, the parameters must ensure that the animal does not become unable to be sacrificed as Halal suitable.

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.

Sacrifice

Killing an animal in the name of God.

Immobilizing

Rendering an animal unconscious to perform a clean cut.

Other Terms and Definitions

We refer to Section 2: References in which the standards and guidelines define further important terms and definitions.

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4. Criteria

4.1 Criteria 1: Essential Requirements

4.1.1 Requirements of the Animals to be Sacrificed

a) While most land and aquatic creatures are deemed fit for sacrifice by authorized Slaughter Personnel (refer to Criteria 4.1.2), capture, or hunting, certain exclusions are in place:

i. Members of the Suidae family, including pigs, hogs, and swine

ii. Birds of prey

iii. Terrestrial creatures possessing elongated, pointed teeth or tusks and categorized as predators

iv. Creatures not offered up in the name of God

v. While all Aquatic Creatures, organisms dwelling and dependent on water, are generally regarded as Halal, exceptions arise when they are identified as poisonous or harmful for human consumption.

vi. Most insects are not preferred, although particular exceptions are recognized (see Appendix 5.2 for details).

vii. Any other creatures identified as non-Halal or Haram as per the applicable Halal guidelines or standards

viii. We refer to Appendix 5.2 for further information on prohibited animals.

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4.1.2 Requirements of the Slaughtering Personnel

a) All Slaughtering Personnel involved in sacrificing permissible animals shall be eligible to recite “In the name of Allah”, also known as “بِسْمِ ٱللَّـهِ ٱلرَّحْمَـٰنِ ٱلرَّحِيمِ”, transliteration “Bismillah al Rahman al Raheem”.

b) All personnel involved in the sacrifice process must possess certification, examination, recognition, approval, or acknowledgment from local government authorities.

c) Periodical training, assessment, and examination of all slaughtering personnel are to be carried out by Halal Quality Control, with further details laid out in Criteria 4.1.5.

d) All trained slaughtering personnel associated with each facility should be recorded within the Approved Slaughtering Personnel form as maintained by Halal Quality Control [Document F0404].

e) All slaughtering personnel are required to be officially registered as employees within the slaughtering facility.

f) In addition to slaughtering personnel, Halal Supervisors are tasked with the responsibility of visually monitoring and inspecting the animals' throat cuts to ensure compliance [Criteria 6].

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4.1.3.1 Sacrificing Requirements: Pre-Slaughtering

a) The animals to be sacrificed shall be deemed as permissible animals.

b) Only animals recognized as permissible for sacrifice should be selected.

c) A vet or an authorized health inspector must examine all animals destined for sacrifice to verify their health and rule out the presence of any disease or illness.

d) All animals selected for sacrifice should have been fed with Halal-compliant feeds; further specifications are provided in Criteria 8.

e) Every animal set for sacrifice should conform to the standards of Animal Welfare, as detailed in Criteria 4.1.8.

f) If used, immobilization methods should aim only to restrain the animal, and not cause its death. The animal must be alive before, during, and following immobilization until the sacrificial cut is made.

g) If manual sacrifice is being carried out, all tools and sharp objects used for the procedure should not be sharpened or prepared in areas within the animal's visual field; further specifics are outlined in Criteria 3.

h) For mechanical sacrifice processes, please refer to the guidelines detailed in Criteria 3.

i) If used, the parameters for immobilization must ensure that the animal is deemed fir for Halal slaughter; otherwise, the animal shall be either removed directly from the line or be sold as non-Halal. The company is responsible for ensuring that no cross-contamination is occurring at all times.

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4.1.3.2 Sacrificing Requirements: During Slaughtering

a) The guideline mentioned in Criteria 4.1.2-point a) is applicable to both manual and mechanical methods of slaughter.

b) Animals should not be slaughtered within the sight of other animals.

c) The slaughtering instrument must be adequately sharp.

d) The slaughtering instrument must be cleaned prior to use.

e) The slaughtering instrument must be made from stainless steel or other materials approved by local authorities as suitable.

f) In manual slaughter, the cutting action should be performed by a slaughtering person using their right hand.

g) For mechanized slaughter, refer to the specifics outlined in Criteria 3.

h) The slaughter personnel should make sure to sever the trachea, oesophagus, both carotid arteries, pharynx, and the two jugular veins to promote effective bleeding (see Criteria 4.1.4) of the slaughtered animal.

i) Each animal should be slaughtered with a single cut. If multiple cutting motions are necessary, they may be permissible provided that the knife does not leave contact with the animal.

j) During the slaughter process and before fulfilling the requirements for bleeding, the animal's head should not be severed or replaced.

k) During slaughter and before fulfilling bleeding requirements, no processing of organs, skin, hair, horns, feathers, or other relevant animal parts should take place.

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4.1.4 Bleeding Requirements and Restrictions on Blood and Discharges

a) For animals not categorized as poultry, the bleeding period should extend from the moment of sacrifice until the animal's death due to the bleeding.

b) In the case of poultry, the prescribed bleeding time is 180 seconds (3 minutes).

c) For bovine animals, the specified bleeding duration is 45 seconds.

d) For ovine animals, the recommended bleeding time is 40 seconds.

e) The determination of an animal's death due to bleeding can only be made by a veterinarian or a legally authorized individual.

f) All forms of blood are considered Haram [not permissible] and thus, their processing or presence in Halal-certified products is not permitted.

g) Any liquid substances discharged from animals are prohibited from being processed or included in products intended for Halal certification.

4.1.5 Post-Slaughtering

a) Only after an animal's life has been declared dead, skinning, scalding, feather removal, or immersion procedures can be initiated.

b) If deemed necessary, the use of hot water is permitted following an animal's demise.

c) If feathers need to be removed, hot air can be employed as a suitable method.

d) Until all criteria for bleeding out have been met, the animal's head should not be severed or relocated.

e) Absolutely no cross-contamination between Halal and non-Halal slaughtered animals should be present at any given time.

f) Cross-contamination between Halal and non-Halal meats, organs, skins, and bones must be prevented at all times.

g) For the purpose of traceability, each carcass should be stamped using food-grade ink by the slaughtering facility, unless the facility is a Halal-dedicated facility.

h) The Halal status of an animal, inclusive of its meats, skin, bones, and organs, must be traceable throughout the process.

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4.1.6 Training Requirements

a) The Slaughter Personnel are obligated to participate in a Halal training session to understand the aspect of this scheme.

b) Training is to be delivered to sectors engaged in activities that align with the HQC Risk Classification Table; these risk classifications can be found in Appendix 5.1.

c) The Slaughtering Personnel must undergo training sessions annually.

d) Slaughtering Personnel of a slaughtering facility can only be listed after completing a training session.

e) Following the successful completion of the training session, participants who have satisfactorily completed the course will be issued a training certificate, valid for one year, and will be recognized as authorized Slaughtering Personnel by Halal Quality Control.

f) In addition to the above, at least two participants with appropriate authority within the company are mandated to partake in the training session, which is not classified as Slaughtering Personnel.

g) Training sessions ought to be conducted by the Halal Business Academy, which holds the authority to deliver training in accordance with this Scheme. More information can be found on **www.halalbusiness.academy**

h) Starting 2024, the auditors will request proof of Halal training records by requesting the training certificates.

4.1.7 Management of Changes

a) The slaughtering facility 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 Slaughtering Personnel
vi. Changes in suppliers that could potentially pose a risk
vii. Changes in types of animals being sacrificed
viii. Changes in warehousing location that might be identified as a risk
ix. Any other changes that are classified or identified as a potential risk.

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4.1.8 Animal Welfare

a) The facility is expected to establish suitable procedures and guidelines for the appropriate treatment of animals.

b) Standard operating procedures (SOPs) must be in place at the facility to identify crucial control points for effective immobilization and slaughtering practices.

c) A competent and legally recognized animal welfare authority or institution should supervise the facility.

d) During operating hours, a vet must be present at the facility.

e) Besides fulfilling the core requirements for Halal slaughtering, the facility should comply with local animal welfare protocols and procedures.

f) During transportation, slaughter, shackling (if applied), hanging (if applied), restraining (if applied), immobilizing (if applied), or unloading, animals should be protected from avoidable pain, stress, or suffering wherever feasible.

g) All Slaughtering Personnel must hold a competency certificate issued by the legal local authorities (refer to Criteria 4.1.2 b).

h) Any additional requirements detailed in the referenced animal welfare legislation or guidelines and Halal standards may be applicable in conjunction with the above stipulations.

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4.2 Criteria 2: Halal Certificates, Documents, and Procedures

4.2.1 Halal Certificates Conditions

a) Please refer to Appendix 5.4 for different types of Halal Certificates and to Section 2.6 of the HQC Certification Scheme.

b) For an illustration of a Halal Shipment Certificate, see Appendix 5.5.

c) All slaughtering facilities are typically expected to use a Halal Shipment Certificate.

d) For facilities exclusively engaging in Halal slaughtering of animals, there may be exceptions.

e) In facilities where only Halal slaughtering is conducted, both Halal Shipment Certificates and, where applicable, Factory Halal Certificates can be used.

f) For facilities that slaughter permissible animals, both Halal and non-Halal (regular slaughtering), point b of Criteria 4.2.1 applies.

g) In addition to point e), if a Halal Factory Certificate is not applicable, Halal Statements may be issued to prove the slaughtering facility's capability to conduct Halal slaughter, provided it holds a valid Halal Shipment Certificate.

h) For further information on supervision during the certification cycle of a slaughtering facility, refer to the HQC Halal Supervision Scheme.

i) For supervision requirements at a slaughtering facility, refer to Criteria 6.

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4.2.2 Slaughtering Records

a) The slaughtering facility must record all sacrificed animals.

b) The information within the records should include, but are not limited to:

   i. Slaughtering date and place

   ii. Result of the slaughtering

   iii. Deviations as a result of the slaughtering, if any

   iv. Actions taken in the event an animal was not sacrificed correctly

   v. Slaughtering Personnel and Supervisors involved

   vi. Slaughtering start and end time of the same day

   vii. Method of slaughtering: manually or mechanically

c) Slaughtering records must be maintained and managed by both the slaughtering facility and Halal Quality Control auditors or supervisors.

d) All records are used to issue a Halal Shipment Certificate.

e) Records are to be kept by Halal-dedicated and mixed slaughtering facilities.

4.2.3 Immobilization Records

a) We refer to the Halal Quality Control Work Instruction W0416: Immobilization Requirements for the general details and requirements.

b) All immobilization results, if used, must be recorded by the slaughtering facility.

c) Immobilization results must be maintained by both the slaughtering facility and Halal Quality Control auditors or supervisors.



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4.2.4 Slaughtering Personnel and Supervisors

a) All Slaughtering Personnel and Supervisors involved in sacrificing animals must be kept as records by both the slaughtering facility and Halal Quality Control.

b) Halal Quality Control auditors must ensure that the Training Requirements are met as described in Criteria 4.1.6.

c) Slaughtering Personnel are to be listed on the Halal Quality Control Form F0404: List of Approved Slaughtering Personnel, and the Halal Supervisors are to be listed on Form 0404-1: List of Approved Supervisors.

4.2.5 Traceability and Recall Procedures

a) Appropriate measures must be employed to ensure that all sacrificed animals can be identified throughout the entire operational process.

b) Each carcass must bear a unique identification that can be tracked and monitored throughout the whole operational process.

c) To trace its meat, organs, skin, and bones, each carcass should be assigned a reference number or label.

d) Should an animal be sacrificed incorrectly, it must be labelled, identified, and processed as a non-Halal carcass throughout the production process.

e) The effectiveness of the traceability system will be assessed during audits.

f) In case of a detected non-conformance regarding a sacrificed animal, the slaughtering facility must have a recall procedure in place.

g) For further details, refer to the Complementary References outlined in Section 2: References.

4.2.6 Facility Layout Map

a) The slaughtering facility must maintain a comprehensive layout of its premises, detailing the process flow of all operations undertaken.

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4.3 Criteria 3: Facility and Equipment Requirements

4.3.1 Slaughtering Facility Types

a. All slaughtering facilities may only slaughter animals classified as permissible on the same lines and processing areas; permissible animals are listed in Appendix 5.2

b. A slaughtering facility is either a dedicated facility [sacrificing animals as Halal] or a shared facility [slaughtering permissible animals but sacrificed as Halal]

c. For dedicated facilities, less stricter rules may apply due to all carcasses being classified as Halal sacrificed.

d. Facility conditions may vary per Halal Standards or guidelines; we refer to Section 2: References for further details.

4.3.2 Post-Slaughter Processing Areas

a. During any form of cutting, deboning, blending, adhesion, marinating, or manipulation of meats or organs, a clear physical partition between Halal and non-Halal [if any] products must be consistently established.

b. All tools and equipment utilized in these sections must be void of non-Halal meats and organs [if any]. This includes items such as cutting knives, tables, temperature regulation devices, boxes, crates, and so forth.

c. For facilities solely dedicated to Halal operations, the rules may be less stringent, given that all carcasses are classified as Halal sacrificed.

d. Conditions may differ based on the Halal Standard or guideline in reference; see Section 2: References for additional information.

e. Management of carcasses and organs classified as non-Halal [see criteria 4.2.5-point d)] should involve identification, labeling, and treatment as non-Halal throughout the entire production process, ensuring no cross-contamination occurs.

f. Scalding may be undertaken after meeting the Bleeding Requirements and upon confirmation of the animal's death.

g. When any materials are incorporated into any meats or organs during the production process, these materials must be Halal-suitable.

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4.3.3 Storage, Freezing, and Cooling Areas

a. At any stage of storage, freezing, cooling, or chilling, no cross-contamination between Halal and non-Halal carcasses, meats, or organs should occur.

b. We refer to Criteria 4: External Operations for further details on outsourced activities.

4.3.4 Transportation

a. During any transportation point, cross-contamination between Halal and non-Halal carcasses, meats, or organs must be avoided.

b. We refer to Criteria 4: External Operations for further details on outsourced activities.

4.3.5.1 Poultry: Mechanical Slaughtering Requirements

a. Criteria 4.1.2-point a), 4.1.2-point f), 4.1.3.2, and 4.1.8 apply.

b. When starting or restarting the machine, the Slaughtering Personnel or Supervisor shall recite the required text as mentioned in Criteria 4.1.2-point a).

c. During the production hours of the machine, the reciting shall continue by the Slaughtering Personnel and may not be replaced by automated mechanisms.

d. The slaughtering machine shall cut the trachea, oesophagus, both carotid arteries, pharynx, and two jugular veins to enhance the bleeding [see Criteria 4.1.4] of the sacrificed animal.

e. Slaughtering shall be done only once per animal. If the slaughtering is done incorrectly, the animal shall be treated as a non-Halal slaughtered animal during the entire production or be removed from the line by the Supervisor.

f. The machine shall slaughter the animal on the front side with its beak facing towards the machine and the machine shall not sever the head or spinal cord.

g. The Halal Supervisors at the machine shall ensure that point e) and the Bleeding Requirements are carried out during slaughtering.

h. The Halal Quality Control Supervisors and Auditors Department shall periodically control the machine for compliance.

i. If the mechanical knife has not slaughtered a live animal for any reason, it shall be slaughtered manually by the Slaughtering Personnel or a Supervisor.

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4.3.5.2 Manual Slaughtering Requirements

a. Criteria 4.1.2-point a), 4.1.2-point f), 4.1.3.2, and 4.1.8 apply.

b. Criteria 4.1.2-point f) applies.

c. When starting the machine, the Slaughtering Personnel or Supervisor shall recite the required text as mentioned in Criteria 4.1.2-point a).

d. During manual slaughtering, the reciting shall continue by the Slaughtering Personnel and may not be replaced by automated mechanisms.

e. The Slaughtering Personnel shall cut the trachea, oesophagus, both carotid arteries, pharynx, and two jugular veins to enhance the bleeding [see Criteria 4.1.4] of the sacrificed animal.

f. Slaughtering shall be done only once per animal. If multiple movements are necessary, it may be tolerated if the knife is not lifted off the animal.

g. The Slaughtering Personnel shall slaughter the animal on the front side with its beak facing toward the knife and shall not sever the head or spinal cord.

h. The Halal Supervisors or Slaughtering Personnel shall ensure that point e) and the Bleeding Requirements are carried out during slaughtering.

i. The Halal Quality Control Supervisors and Auditors Department shall periodically control the Slaughtering Personnel for compliance.

4.3.6 Immobilization: General Requirements

a. Refer to Section 2: References and HQC Work Instruction W0416: Immobilization Requirements for further specifications.

b. Consider HQC Work Instruction W0416 for the “Parameter Guidelines: Electronic Immobilization on Animals”.

c. Criteria 4.1.3.1-point e) applies.

d. The slaughtering facility ensures all equipment is accurately calibrated and supervised by a mechanic during operational hours. Instruction manuals for the equipment should be readily available within the facility. Moreover, periodic tests should be conducted on all immobilization tools.

e. Depending on the animal type, immobilization may occur before or after slaughter, if the Bleeding Requirements are met.

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4.4 Criteria 4: External Operations

4.4.1 Storage, Transportation, Packaging, and Processing

a) For storage activities outsourced to a third party, care should be taken to avoid any cross-contamination of the Halal products. If the third party is found to have critical activities, a supply audit or Halal Certification might be needed.

b) For transportation activities outsourced to a third party, steps should be taken to prevent any cross-contamination of the Halal products. In the event of critical activities being identified at the third party, a supply audit or Halal Certification may be required.

c) In cases where packaging activities are outsourced to a third party, measures should be in place to avoid any cross-contamination of Halal products. If the third party engages in critical activities, a supply audit or Halal Certification could be necessary.

d) When outsourcing meat processing activities to a third party, it should be ensured that the third party does not lead to cross-contamination of the Halal products. Should critical activities be discovered at the third party, a supply audit or Halal Certification may be warranted.

4.5 Criteria 5: Safeguarding Management

4.5.1 Collecting Samples

a) For products or materials classified as Critical or High-risk (see Appendix 5.1), Halal Quality Control must collect samples from a randomly selected batch for export. These samples will subsequently be sent to a certified laboratory for additional analysis to determine animal species or alcohol content. In-house laboratories accredited by ISO 17025 may be exempted from the above requirement. Otherwise, periodic sample testing by an approved external laboratory is mandatory.

b) Laboratories accredited by ISO 17025 that operate within the slaughtering facility may be excused from this requirement. However, routine sample testing by an approved external laboratory is obligatory in other cases.

c) It is incumbent on both the auditor from Halal Quality Control and the respective company to maintain records of all samples collected during audits.

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4.5.2 Food Safety Management Systems, Animal Welfare, and Good Practices

a) It is mandatory for the slaughtering facility to have an operational and efficient Food Safety Management System (FSMS) in place or relevant.

b) It is mandatory for the slaughtering facility to abide by the regulations of the applicable law for animal welfare.

c) The slaughtering facility must hold a valid FSMS certificate or relevant issued by a legally competent authority.

d) All certificate-issuing FSMS authorities must be part of the International Accreditation Forum (IAF).

4.6 Criteria 6: Supervision Requirements

a) We refer to Criteria 2: References and the Halal Quality Control Supervision Scheme for further details and a description of the requirements.

b) All slaughtering facilities certified by Halal Quality Control must abide by the Supervision Scheme, which is registered as Document P04-5.

4.7 Criteria 7: Farming and Feeding Requirements

a) We refer to Appendix 5.2 for the HQC Animal and Insect Classification Table.

b) Domesticated land and aquatic creatures permissible for sacrifice and/or consumption must be appropriately nourished with feed or fodder containing ingredients that are not considered Haram and should not be intentionally and continually fed with Haram sources.

c) During the certification process, the feed components must be disclosed to Halal Quality Control; The slaughter facility or the farm can complete a questionnaire concerning animal feed; an Animal Feed Declaration (Form 0447) exists to cover this point.

d) Farmed insects intended for human consumption must fall under the category of permissible insects [refer to Appendix 5.2]; Farmed insects for animal consumption must be assessed upon through proper documentation for approval.

e) Please refer to the Complementary References in Section 2 for Halal Feed standards.

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4.8 Criteria 8: Halal Marks, Labelling, and Packaging

a) Generally, all products emanating from the slaughtering facility should bear accurate labels containing appropriate wording and images, devoid of any misleading information.

b) Halal Quality Control's Halal mark can be utilized on products that have received Halal certification or supervision; the stipulations for using the Halal mark are outlined in the agreement.

c) We recommend referring to standards ISO 22000, SMIIC 1:2019, and GSO 9 for precise requirements related to labeling and packaging information.

d) When applying for a Halal Shipment Certificate, all details should be consistent with the descriptions provided on the product's packaging and labels.

e) Packaging materials should be suitable for Halal products.

f) Specifications of the packaging materials should be communicated to the auditor from Halal Quality Control.

4.9 Criteria 9: Hunters and Hunted Animals

a) If hunting animals with the intention of sacrificing them for human consumption, the hunter must adhere to Criteria 4.1.2.

b) The hunter should be able to recite the obligatory text as outlined in Criteria 4.1.2, point a).

c) Prior to discharging, launching, firing, or utilizing the weapon intended to strike the animal, the hunter must recite the required text as specified in Criteria 4.1.2, point a).

d) If feasible, the human hunter can carry out the act of sacrifice while the animal is still alive, following the instructions detailed in Criteria 4.1.3.2.

e) In some cases, the hunter can also be an animal, provided the following conditions are satisfied:

   i. The hunting animal must be trained and domesticated.
   ii. The hunting animal must not be venomous.
   iii. The hunting animal must be free of any communicable diseases during hunting periods.
   iv. The human hunter should be capable of reciting the required text as defined in Criteria 4.1.2, point a), before unleashing the hunting animal.
   v. The purpose of the hunting animal is solely to immobilize or restrain the prey.
   vi. The hunting animal should not kill the hunted animal; the human hunter must perform this act.

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4.10 Criteria 10: Halal Policies and Management Teams

4.10.1 Establishment of a Halal Policy

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.

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. Implementation of a Halal Manual
iv. Training and Education
v. Internal Audits and Reviews
vi. Supplier Management
vii. Continual Improvement

4.10.2 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) Slaughtering Personnel and Halal Supervisors are not considered Halal Management Team members by default unless they have adequate authority within the slaughtering plant.

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

d) The HMT is tasked with the following responsibilities:

i. Establishing and preserving the Animal Slaughtering and Awareness (ASA) Scheme
ii. Orchestrating and executing the ASA
iii. Facilitating communication between the company and the personnel of Halal Quality Control
iv. Periodically reviewing and, if necessary, amending the ASA
v. Comprehending the Halal Quality Control Schemes, form templates, and operational guidelines

e) 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.

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1. Appendices

5.1 Halal Quality Control Risk Classification Table Version 2.0 [2023.1]

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.

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5.2 Halal Quality Control Animal and Insect Classification Table Version 1.0 [Document W0478]

Classification	Description
Land and Aquatic Animals **<u>Not Halal for consumption</u>**	Animals that 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]

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5.3 Certification Category Index

a) Download or view here

5.4 Types of Halal Certificates

Type	Certificate Type	Description
1	**Factory Halal Certificate** (also known as Annual)	A certificate awarded by Halal Quality Control to the customer and its optional manufacturing site(s). This certificate must include an appendix mentioning all approved products or processes and describe their details. These types of certificates are usually valid for 1 up to 3 years. A minimum of 1 reference standard is to be mentioned onto the certificate. A valid signature by the CEO or the Chief Managing Director, a QR code linking to www.halaloffice.com or www.halalqualitycontrol.com, and a unique reference number (cert. no) shall always be mentioned on each issued Factory Certificate.
2	**Halal Shipment Certificate** (also known as Batch)	This document, issued by Halal Quality Control, is specific to a shipment from an approved manufacturer or facility. It's typically used by slaughtering plants exporting fresh or frozen [Certificate Type HA] meat but can be used by any type of company as well other than slaughtering plants [Certificate Type HB]. Key details include the producer, importer, exporter, health certificate number [if applicable], product quantities [in kilograms or liters], production and expiry dates, product description, a valid signature by the CEO or the Chief Managing Director, a QR code linking to www.halaloffice.com or www.halalqualitycontrol.com, and a unique reference number.
3	**Halal Suitability Declarations or Halal Statements**	This document, issued by Halal Quality Control, asserts that a process, product, or facility is Halal-compliant or has successfully completed its assessments. It should specify the name and address of the facility, including its manufacturing sites if any, date of issue and expiry, a signature by an approved signatory, a valid QR code, and a reference number. These declarations or statements could describe: i. Approved products ii. Approved processes iii. Approved ingredients iv. Approved animal feeds v. Successful completion of audits vi. Approval of continuous compliance

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5.5 Halal Certificate Examples

Example of a Halal Factory Certificate

Example of Halal Shipment Certificate Type A (Fresh/Frozen Meats)

Example of Halal Shipment Certificate Type A (All Other Products)

5.6 Relevant HQC Schemes

a) HQC Halal Certification Scheme [HQC.S:2023]

This scheme outlines the general structure of the Halal certification process.

b) HQC Halal Assurance Program Scheme [HQC.S1:2023]

This scheme is important for the preparation of assessments at companies.

c) HQC Supervision Scheme [for slaughtering plants only]

This scheme is important for the supervision activities carried out at slaughtering plants during the certification cycle.

d) HQC Halal Service Providers Scheme [HQC.S3:2023]

This scheme is important for Halal service providers.

Note: You may always refer to the HQC Useful Documents page for all updates

5.7 Useful Documents

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

b) Download or view HQC Useful Documents

c) View HQC Useful Documents on Website

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5.8 Expanded Terms and Definitions

a) We refer to the Terms and Definitions sections of Halal Standards GSO 993:2015, UAE.S 993:2022, JAKIM MS 1500:2019, and SMIIC 1:2019 for further information.

5.9 Guidance and Contact

a) At Halal Quality Control, we acknowledge that transitioning to this Scheme could represent a significant shift from existing practices. To support companies through this change, we offer ongoing guidance through work instructions and procedures to facilitate the Scheme's implementation.

b) These resources can be accessed via our official website, our E-Portal, or by request through WhatsApp or email for our existing customers. You may always call us for assistance through +31 70 346 97 95.

c) Should you require assistance, wish to make inquiries or lodge complaints, or 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

5.10 Replaced Documents

a) This Scheme replaces the previous procedure named HQC HAS:2015.

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