

G.C.C STANDARDIZATION ORGANIZATION (GSO)

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HALALFOOD **Part (1): General Requirement**

Prepared by
Technical committee for Sector of Foods and Agriculture Products
Meeting of Gulf task force state of Kuwait

This document is a project to a gulf standard specification that has been distributed for taking opinions and suggestions thus it is subject to change and modification and it can not be referred to as a gulf standard specification unless it has been adopted by the board of gulf standard forum.

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Preamble

The gulf G.C.C Standardization Organization is a regional forum that has in its members the national departments for standards and specifications in the Gulf Arab states,

The organization's objective is to prepare the gulf standards specifications by technical specialized committees.

Forward

GCC Standardization Organization (GSO) is a regional Organization, which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.: 5 "*Technical committee for Sector of Foods and Agriculture Products*" has prepared this Standard "*HALALFOOD Part (1): General Requirement*". The Draft Standard has been prepared by (*State of Kuwait*).

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.(),held on / / H, / /

HALAL food

Part I:: General Requirements

1. Scope and Field of Application

This standard specification states the requirements that should be followed upon producing, preparation, dealing and storing HALAL food and its products.

2. Complementary References

2.1 Gulf standard specification no GSO 9 “Labeling of Prepackaged Food Stuff”.

2.2 Gulf standard specification no GSO 993 “conditions for animal slaughter according to Islamic Sharia rules”.

2.3 Gulf standard specification no GSO 21 “hygienic conditions in food plants and its staff”

3. Terminology and Definitions

3.1 Islamic Slaughtering

Islamic Slaughtering means the way to follow for Tathkia of animals that includes birds to make it HALAL for consumption according to the Gulf standard specification no GSO 993.

3.2 HALAL Food

It means food products that is allowed according to Islamic Sharia rules and that comply with requirements mentioned in this specification.

3.3 HALAL food certificates

It includes both HALAL slaughtering certificates and certificates given to HALAL food products including those that have in its ingredients extractions of meat like **abomasums** , gelatin , animal fat and all material of the same nature.

4. Requirements

4.1 HALAL Slaughtering Requirements

Slaughtering conducted in accordance to requirements in the Gulf standard specification no 993 " requirements to slaughtering animals according to Islamic sharia rules"

4.2 HALAL Food Requirements

Is to have HALAL food and its products and extractions allowed according to rules of Islamic sharia that allow all food except whatever coming from sources in the following table:

CALASIFICATIONS OF FOODS		NON HALAL	EXAMPLES
4.2.1 Animals	4.2.1.1 WILD	1- Wild animals that are not slaughtered according to Islamic sharia rules, or that was dead or contaminated with animals that are not halal	_____
		2- pigs, domesticated donkeys, mules , elephants and monkeys and all that is in this category	_____
		3- carnivorous animals and all that is in this category	Dogs, foxes, leopards, bears , cats except hyenas
		4- birds with sharp claws, birds of prey and what is in its category	birds of prey, falcons carnivorous animals, Ravens eagles
		5- Rodents, Reptiles and roaming animals and all that is in this category	Mice , rats, centipede and snakes, Chameleon and lizards , Hedgehogs bats (except Dhab lizard and Jerboa) and Alaozag lizards
		6- scorpions And all insects, worms and those that are not allowed to be slaughtered in Islamic sharia and all that is in this category	Ants , bees, Hoopoe, wood pecker and excluded are Locust and whatever inevitable such as bee parts falling into honey.
		7- nasty creatures and whatever in this category	_____

CALASIFICATIONS OF FOODS		NON HALAL	EXAMPLES
		8- Animals that have been fed with najasah unless they are locked and fed with proper allowed feed according to Islamic sharia rules, for a minimum of 3 days	_____
	4.2.1.2 Water animals	Poisonous water animal, that are harmful to health unless the harmful or poisonous material is removed	_____
4.2.1 Animals	4.2.1.3 amphibious	All amphibious animals and the like	Crocodile, frog except sea turtle
	4.2.2 Plants	Poisonous plants and their products, that are harmful to health unless the harmful or poisonous material is removed	_____
	4.2.3 drinks	with narcotic drugs, drinks Intoxicating drinks	_____
	4.2.3 Genetically Modified Foods	Food produced by genetically modified entities using genetics of a non-HALAL pieces or more of haram specie	_____
	4.2.5 Food additives	All food additives derived from foods in the table	_____

4.3 Requirements of Preparation Packaging Storage , Handling And Distribution

- 4.3.1 The HALAL food should not contain any of the ingredients mentioned in terms 2.4
- 4.3.2 All food should not be protected with equipments contaminated with non-HALAL foods .
- 4.3.3 During preparation manufacturing and distribution food must be completely separated from any other foods not complying with terms 4.3.1 and 4.3.2 or other materials that are not HALAL.
- 4.3.4 The required Safeguards should be in place to distinguish HALAL food in each stage of food manufacturing including preparation storage and handling to avoid contamination or mixing with non HALAL foods or materials.

4.4 Tools and Equipments Requirements

- 4.4.1 Tools and equipments and material and aid material used in HALAL food preparation should not be made of or contains non-HALAL material.

- 4.4.2 Without Breaching what is mentioned in GULF standard specification no GSO 21, the equipments AND TOOLS USED and production lines that touched non HALAL food must be washed properly with clean drinkable water, in an adequate way to remove traces of non al HALAL foods prior to using them to produce HALAL food.

5. Labeling

- 5.1 Without breaching gulf standard specification no 9 pertaining to packaged food material cards mentioned in term number 2, the card must contain the following:
 - 5.1.1 Name of the product.
 - 5.1.2 Net of contents expressed in metric units.
 - 5.1.3 Name and address or packaging agent or distributor or importer or exporter or seller.
 - 5.1.4 List of ingredients.
 - 5.1.5 The symbol or code that states date of manufacturing and expiry date.
 - 5.1.6 Country of origin.
 - 5.1.7 When HALAL logo is wanted to be used in the product card, the emblem granting party must be accredited according to the procedures used by the gulf standards ORGANIZATION.

Technical terms

HALALFoodالأغذية الحلال

Slaughtering.....الذبح الحلال

References

- SASO 2172/2003
- Malaysian Standard MS 1500:2004
- CAC/GL 24-1997
- Brunei Darussalam Standard PBD 24:2007
- JS 1475:2001