

About Halal Research Council

Halal Research Council is an organization working globally on Halal certifications in order to cater the needs of food and nutrition agencies and side by side non-food agencies especially in the FMCG sectors.

Halal Research Council certifies the products under the reverent coordination of recognized Shariah Supervisory Board, Highly qualified Food Technologists, Chemical Engineers and R&D professionals in respect of eligibility for Certification through research based methodology scrutinizing the sources of ingredients, examining the entire supply chain, chemical examination and analyzing Shariah prospects of ingredients used in the products

As the awareness of Food and Nutrition is rising in the masses so ultimately there is a developing need of such certifications. Halal Research Council is honored to serve Halal foods and nonfood market all over the world. The ingredients used in preparation of the products are usually mentioned clearly on the wrappers/packaging but often their sources are not mentioned with them. As it is legally required and being the first right of the customers, they should be well aware of the items and materials used in the process.



1. Advisory & consultation:

- Halal Industry Certifications
- Halal Compliant Products verification's
- Halal Industry Modeling and Procedures
- Halal Industry Supply Chain Management
- Halal Product Marketing Strategy
- Halal Industry Packaging, Warehouses and Storage
- Halal Analytical Services
- Slaughtering houses certifications
- Halal Toursim

2. R&D on Halal Industry

- To Establish Halal Research Laboratory
- Synergize with Govt. and Non Govt. Authorities for Halal Regulations
- Development. Develop a Globally network for Halal Industry

 Research for sharing the expertise internationally. Research for sharing the expertise internationally.

3. Education, Training and Awareness

- Distance Learning program on halal industry research
- Workshops on halal food certification, halal slaughtering & process etc
- International conference, Seminars and workshops on halal industry

4. Publications:

- Bi-monthly magazine "Halal News"
- Online magazine on halal industry
- Blog on halal industry
- AlHuda Today





Halal Certification Categories

What is Halal?

Halal research council provides services globally for scrutinizing, analyzing and test the following products on the standards well defined in Islam for halal foods;

Dairy & Aquatic products

drink or use.

- Slaughtering process for halal food
- Fat products
- Food ingredients
- Recipes
- Food (both raw & processed)
- Cosmetics and chemicals
- Poultry and livestock products
- Confectionery
- Energy supplements
- Fruits, flour, oil & corn products etc
- Slaughter houses (for animals' meat) foods
- Dietetic foods
- Drink & snacks
- Halal Supply chain management

Importance's of Halal Certification

As Muslims, It is our duty to eat Halal food while in the Holy Qur'an it has been stressed heavily on consumption of food which fulfills certain criteria eligible to be Halal.

Some verses are:

- "So eat of that (meat) upon which Allah's name has been mentioned, if you are believers in His verses" (Al-Anaam
- "And do not eat that upon which the name of Allah has not been mentioned, for indeed it is a grave disobedience". (Al-Anaam 6:121)
- "O Messengers, eat from the pure foods and work righteousness" (Al-Mumenoon 23:51)

From Haadiths

- 1. Ka'b Ibn Ujrah relates that the Prophet of Allah (PBUH) said, "a body nourished with Haram will not enter Jannah". (Tirmidhi)
- 2. S'ad RA relates: Allah's messenger PBUH said "O S'ad purify your food (and as a result) you will become one who's supplications are accepted. I swear by He in whose hands the soul of Muhammad PBUH lies, verily a servant (of Allah) tosses a Haram morsel in his stomach (due to which) no deed is accepted from him for 40 days" (Tabarani)
- 3. Abu Baker RA narrated that Allah's Messenger PBUH said "That body will not enter Paradise which has been nourished with Haram" (Baihaqi)
- 4. Jabir RA reported, Allah's Messenger PBUH said, "That flesh will not enter Paradise which has grown from Haram, and all that flesh which has grown from Haram, the fire (of hell) is more worthy of it." (Ahmed, Darimi, Baihaqi)

Advantages of Halal Certification to the Manufacturers & Producers

- Improvement in brand image by fulfilling different consumer requirements.
- Prospects of penetrating into a worldwide Halal food market of over 1.5 billion people.
- A sound edge is attained over the competitors.
- Strict rules are maintained relating to private sanitation of facilities that in addition to the other obligatory hygienic practices observed on the premises.
- It is more promotable and marketing is more attractive, with a distinct logo of Halal recognition on all the products.
- Improvement in the food quality by stringent quality assurance policy as per international standards.
- Hall insignia is a trustworthy, autonomous and dependable acknowledgment to back Halal food claims.
- Improved advertisement and acceptance of products in Muslim countries/markets.

Our Promise

Service Excellence

We are committed to the highest level of professionalism, and strive to be respectful, responsive and reliable.

Quality Products

All our services meet the required standards, and offer you competitive pricing and strict regulatory compliance.

Highly Shariah Compliance

Our services are carefully designed for strict adherence to the principles of shariah. Every product we offer is reviewed, approved and overseen by highly respected, independent Professionals.



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