

Halal : Background Material

What is ‘Halal’

“HALAL” is an Arabic word meaning ‘lawful’ or ‘permissible’.

Muslims, around the world, as part of their religious belief, are extremely concerned that the food they eat and the products they use are ‘Halal’ rejecting anything containing or contaminated with alcohol or pork as ‘Haram’ (not permissible). Towards this end, they often carefully examine the ingredient list of products before buying them. If there is any suspicion of ‘Haram’ ingredients, most Muslims will avoid the purchase of such items. Besides the ingredients, it is also the process of manufacture that makes a particular item ‘Haram’ for Muslims. To help Muslims determine whether a product is ‘Halal’ or otherwise, there are several Islamic organizations across the world that certifies such products.

FIANZ as a Certifying Agency

As part of its objective to help Muslims of New Zealand as well as around the world, FIANZ undertakes to certify food and non-food items as well as restaurants and eateries as ‘Halal’. This certification validates such food items as being permissible for Muslims. This certification is done by FIANZ only after it has carefully surveyed and inspected the processing/manufacturing plant from where the product is originating. The fact that FIANZ is a body made up of Muslim representatives drawn from across the Muslim community of New Zealand rather than a commercial organization, gives it more credence vis-à-vis other ‘Halal’ certifying agencies in New Zealand which are mainly proprietary commercial businesses. FIANZ’s Halal certificates are acceptable all over the Middle East, USA, and Europe as well as in South East Asia as well as in all other countries where NZ products are exported.

The critical factors considered, but not necessarily restricted to, in issuing Halal certification is:

- The item in question has neither been mixed/contaminated and or kept in touch with pig, pork and pork products nor with any meat and meat products that has not been slaughtered/prepared in line with the Islamic methods.
- The item does not contain any traces of alcohol nor has it been treated with alcohol.

FIANZ has been “Halal” certifying bulk of the meat, meat products as well as other food items exported from NZ as well as consumed in the local market. Requests for Halal Certification originate from the specific buyer/importer or it may be an essential pre-requisite of the importing country itself (as is the case with most Islamic countries in the Middle East).

Products That Are/Can Be Halal Certified

Products that are presently Halal certified or can be Halal certified by FIANZ include food, food products as well as other miscellaneous items of day-to-day use that are or may be used by Muslims. Such products broadly fall into following groups:

1. Food Items
 - Meat & Meat products whether in the raw and/or processed form
 - Non-meat products whether in the raw, cooked and/or processed form, including but not limited to: appetizers, bakery and confectionery products, dairy products, dressings and condiments, fish and processed fish items, food ingredients, gelatins and desserts, pasta/pizzas, poultry – whole and parts, sauces, spices and seasonings, processed vegetables
 - Non-alcoholic drinks including fruit juices, syrups, sweeteners, tea, coffee and other beverages
2. Non-food Items
 - Cosmetics and personal care items
 - Healthcare products including medicines and nutritional/dietary supplements
3. Eateries, Restaurants and butcheries
4. Retail outlets, including supermarkets etc where Halal edible products are sold.

Standards to be achieved before use of certification is permitted

The minimum standards to be achieved before FIANZ would allow use of the Halal Certification differs from product to product. These can broadly be classified by following categories:

For Meat Products

- The animal has been slaughtered by Muslims in accordance with the Islamic Shariah¹
- The slaughtered animal as well as its meat has not been contaminated, mixed and/or kept in touch with non-Halal meat during transportation, storage or display etc.

For all other food & non-food products

- Alcohol and intoxicants have not been used in the preparation and/or storage of the products under certification;
- There is no use of pig and/or pig products in the making/preparation of individual products
- Beef, Lamb and chicken are to be sourced from Halal certified abattoirs.

To ensure total compliance of the aforementioned standards before FIANZ permits the use of Halal Certification mark, FIANZ has a well-defined guideline and procedures that has been in implementation for several years now. These are given in

Attachment I (Procedures for Halal Slaughtering – Bovine/Ovine)

Attachment II (Procedures for Halal Slaughtering – Poultry)

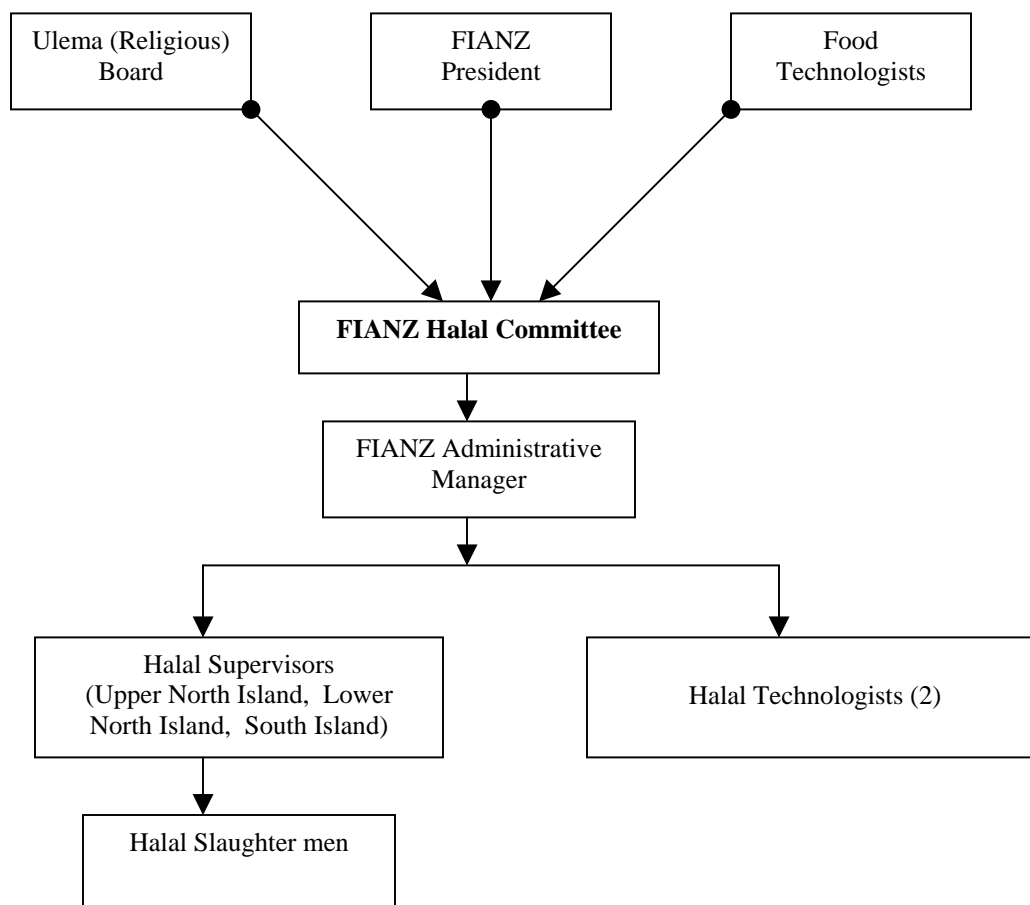
Attachment III (Procedures for Halal Certification of All Other Food & Non-food Products)

FIANZ HALAL COMMITTEE

Prior to issuing the Halal Certificate to the requesting company/establishment, FIANZ ensures total compliance of the guidelines by the requesting company. To meet this objective, FIANZ has set up a Halal Committee that oversees the working of the FIANZ Halal certifying system:

¹ Religious Guidelines

FIANZ's HALAL COMMITTEE

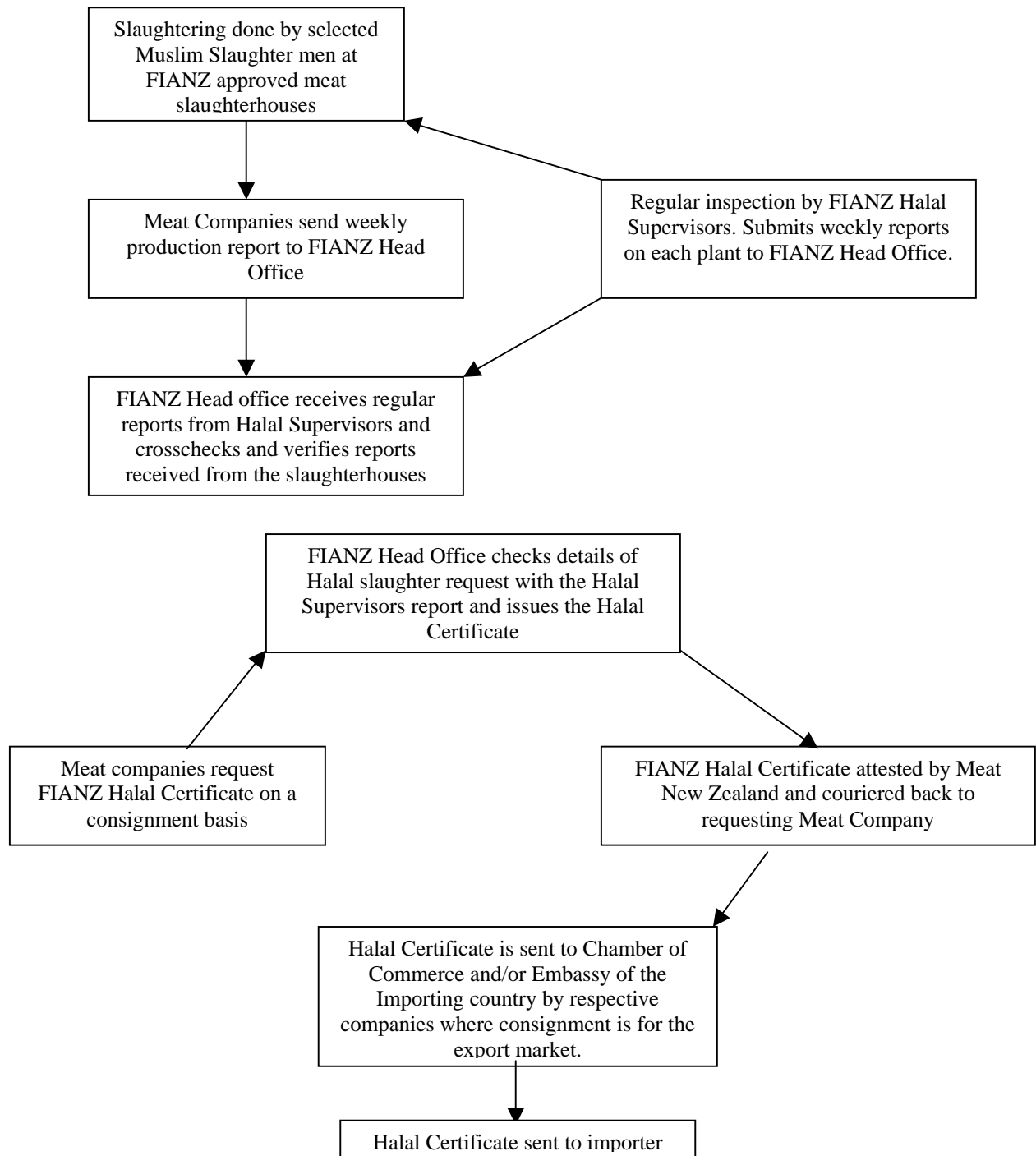


There are two different control systems adopted by FIANZ to ensure total compliance of its Halal Regulations – one exclusively for the Meat Slaughter Houses and Processing Plants and another for all other Halal Certification requests.

Issue of Halal Certificate to Meat Plants

For inspecting and certifying the Halal meat originating from NZ slaughter houses and meat plants, FIANZ depends on its network of Halal Slaughtermen (Muslims) stationed at the various Halal Certified Meat Plants across New Zealand and the three Halal Meat Supervisors (two stationed in North Island and one in South Island). While the slaughtermen are essentially employees of the respective slaughterhouses, their selection is done by FIANZ in association with the Meat Industry Association of New Zealand (MIA). The Halal Supervisors are full time employees of FIANZ. Issue of Halal Certification follows the following procedure:

Halal Certification Procedure for Meat Plants/Slaughter Houses



Issue of Halal Certificate to products other than meat

Once the application is received by FIANZ on the prescribed form (See Attachment III), it is referred to Halal Technologists. They evaluate and determine the nature of the ingredients, the process as well as the other products made using the same equipment. Wherever necessary, further information and clarification is sought from the applying company. Ingredients of animal origin are traced to the suppliers to check whether they are Halal or not. If need be, some issues are also checked with the Religious Advisor.

If certain ingredients cannot be deemed Halal, then the company is encouraged to re-formulate their product or source it from Halal certified sources to meet FIANZ criteria. Special care is taken to ensure that during the process of manufacture/production, the product in question does not come in physical contact with any non-Halal product viz. alcohol, pig or products thereof as well as any non-Halal meat.

If the products are deemed to be suitable for Certification, then an inspection of the production facility is made. The internal environment and procedures in place to manufacture Halal products are assessed and verified i.e. whether they conform to what is stated on the application form or not. If certain procedures need changing, then the company is advised and a time frame agreed for such action. At places where changes are required, a follow -up visit takes place to see that the recommended changes have been effected.

If all conditions are approved the company does either a trial production run or the first commercial run in the presence of a FIANZ representative. If the criteria set by FIANZ are satisfied, then a certificate is issued to the company stating they are certified by FIANZ as a producer of the specific Halal product. Companies may also wish to obtain a FIANZ Halal certificate to accompany their consignment to Muslim markets and may prefer to have the FIANZ Halal logo on their packaging.

Rights of Appeal if License Refused/Revoked

In the event FIANZ refuses an applicant the right to use the Halal Certification mark and/or Revokes the license already issued, the aggrieved party may appeal to the FIANZ's Ulama (Religious) Board (P O Box 1415, Wellington).

Process Involved in Termination of License

FIANZ has all rights to terminate the use of Halal Certification by any applicant if it finds at any stage that the applicant has, after receipt of FIANZ Halal certification, brought in any change that has violated the Halal requirements on which the applicant was originally issued the Halal Certification. However, prior to such termination, FIANZ personnel would personally inspect the violation of Halal requirements and would give the other party a written notice informing of the exact nature of violation and the remedial steps to be taken. To implement the suggested measures and take corrective action, FANZ would give a realistic time period - ranging from 24 hours to 7 days – depending upon the nature of violation and the likely time period it would take to rectify it. In case of non-compliance by the other party within the allotted time period, FIANZ would have the right to terminate further use of its Halal Certification logo.

PROCEDURES FOR HALAL SLAUGHTERING - BOVINE/OVINE

Abstract

- All bovine/ovine animals to be slaughtered are washed, fed and rested prior to slaughter. No pigs are allowed in the slaughter area or where the animals are kept.
- Animals are electrically stunned and then slaughtered. They must be alive but unconscious when the slaughter cut is made.
- The animals must face the 'Qibla' (direction of Holy City of Makkah)
- While slaughtering, the slaughter man must invoke the name of ALLAH (God) saying "*Bismillah Allahu Akbar*".
- The slaughtering is done out of sight of other animals. The knife must be sharp and the cut made with one fast slash. The knife must not be sharpened in front of the animal.
- The cut itself severs the respiratory passage, jugular veins, carotid arteries and oesophagus. The neck is neither cut nor completely broken so that the spinal cord is not severed and the heart is still beating. The blood flows from the body and the animal bleeds quickly to death.
- Specially selected Muslim slaughter men perform the slaughtering. They are also responsible to monitor and ensure that Halal and non-Halal products are clearly identified and separated at all stages right through to shipment.
- FIANZ Supervisors check and attest, on a weekly basis, that production is proceeding smoothly and accordingly sending weekly company and slaughter men reports to the Head Office.
- Slaughter/processing meat company sends weekly stock return/production report signed by the FIANZ Supervisors to the Head Office.

- As the process of Halal slaughtering originates from the time the animal is stunned, the following sections cover stunning followed by the actual slaughtering process:

A. STUNNING

A crucial issue in Halal Slaughtering is the means of stunning, which should avoid skull damage and should ensure that every animal is rendered insensible to pain, and yet can recover if the slaughter process is not completed.

The system should be such that contamination is avoided from the cut weasand after the animals are hoisted; also the heart must remain beating, and this must be obvious when the halal cut is made²

1. Bovine

- 1.1 Animal stunned through the brain with an electrical current of 1.5-2.5 A, 400V a.c. for 2 - 4 seconds.
- 1.2 Drop the animal onto a bleeding cradle and perform the halal cut (within 6 seconds of stunning) after invoking the name of ALLAH.
- 1.3 Apply electro-immobilization clips to the nose and anus and turn power on (80V d.c., 5-MS Pulse at 70-MS intervals).
- 1.4 Allow electro-immobilization to time out (30s) and remove immobilisation clips.
- 1.5 Locate, clip and rod the weasand, and shackle.
(N.B. 1.4 and 1.5 are interchangeable)
- 1.6 Continue normal dressing procedures.

2. Ovine

- 2.1 Animal stunned through the brain with an electrical current of .5-1.5 A, 280-400V a.c. for 3 seconds.
- 2.2 Animal falls onto bleeding table and the halal cut performed (within 5 seconds of stunning).
- 2.3 Animal is hung on spreaders on the chains and passes through the immobilisation tunnel (50V a.c. 5-MS pulse at 70-MS intervals for 20-40 seconds).
- 2.4 Locate, clip and rod the weasand.
- 2.5 Continue normal dressing procedures.

² The Meat Industry Research Institute of New Zealand (M.I.R.I.N.Z.) has shown that electrical head only stunning followed by animal electro-immobilization will meet these requirements and lead to an easily controlled slaughter system. M.I.R.I.N.Z. has also developed the necessary equipment for animal restraint and electrical stunning.

B HALAL PROCEDURES

BOVINE SLAUGHTER

1. MANNING- 1 Chain: 2 Halal Slaughtermen
 2 Chains...3 Slaughtermen

2. CARCASSES AT SLAUGHTER

- 2.1. All Non Halal carcasses must have a plastic tag marked “Non Halal” attached to the head by the Halal Slaughterman. This tag to remain *in situ* until reaching the head skinner who shall place the tag onto the head hook to maintain identification.
- 2.2. All carcasses not slaughtered in accordance with the requirements of Halal Slaughter are to have the number of the carcass noted and at the head severance point a Non Halal sticker is to be attached to the head and to the carcass.
- 2.3. The Non Halal sticker is to be appended to the carcass on its entire passage through the slaughter house to the scales.

3. CARCASSES AT EVISCERATION

- 3.1. When the non-Halal carcass is eviscerated, a square paper, stamped non-Halal is to be placed on the offal by the bung stripper.
- 3.2. This will identify the offal to all viscera table workers that it is Non Halal and is to be placed down the inedible chute.
- 3.3. All products from the heads of Non Halal carcasses must be treated the same as in 3.2 above.

4. CARCASSES AT SCALES

The appropriate graders will ensure that carcasses with non-Halal clips are graded to a non-Halal stand pack number and that the ticket so printed is over marked with the appropriate red strip.

5. CARCASSES AT CHILLERS

- 5.1. All Non Halal carcasses for the day are to be placed on one rail in one chiller, and the person operating the chiller is to ensure that there is physical separation of non Halal carcasses from Halal carcasses. The carcasses are to be locked onto rail by the

appropriate locking devices and are only to be unlocked at the request of a beef boning room supervisor.

5.2. In the event of the Beef chain being run Non Halal for some period of time, certain chillers will be designated exclusively for Non Halal product. The chiller numbers will be communicated to the beef boning foreman and carcasses shall be removed for those chillers only on his specific instructions.

5.3. It is essential that the concept of segregation of Non Halal carcasses from Halal carcasses is maintained to its utmost in the chiller. This concept involves the religious requirement that should a Non Halal carcass touch Halal carcasses, then the Halal carcass is contaminated and unfit for consumption by a Muslim person.

6. BONING OF NON HALAL QUARTERS

6.1. Non Halal quarters shall only be sent to the beef boning room on the specific request of a beef boning room supervisor, who shall authorize the chiller hand to unlock the Non Halal carcasses in the chiller.

6.2. The beef boning room foreman shall ensure that the principles as outlined in 5.3 are complied with. This will mean that the boning of Non Halal quarters must be done either during the last run before the lunch break wash down or the last run of the day. This is to avoid the Non Halal product contaminating surfaces on which Halal product may be used.

6.3. The beef boning room supervisor who authorizes the release of the Non Halal carcasses from the chiller must advise the beef slaughter supervisor to advise the spare Halal Slaughterman that the Non Halal product is being boned out. The spare Halal Slaughterman will monitor this product throughout the process.

7. PACKAGING OF NON HALAL PRODUCT

All packaged Non Halal product shall have Non Halal stamped on both ends of the carton to identify them.

8. STORAGE OF FROZEN NON HALAL PRODUCT

All non Halal products shall be stored in the Beef Carton Store separately from Halal product. The Non Halal product must be readily identifiable and consolidated in one place. The abbreviation N/H is not to be used. The term "Non Halal" is to be used in full

9. PRODUCTION RETURNS OF HALAL & NON HALAL PRODUCT

These must be done on a weekly basis and submitted to the Halal Supervisor on his weekly visit to this plant for his signature. They then must be forwarded to the

appropriate authorities. It is essential that there is no delay in the preparation and submission of these figures for certification by the appropriate Halal Supervisor.

10. SUPERVISION OF NON HALAL PRODUCT

- 10.1. It is the responsibility of the spare Halal Slaughterman at any particular point in time to oversee the passage of Non Halal carcasses through the slaughter house. This is to ensure they are properly handled at the various dispersion point i.e. viscera table and scales. Once so satisfied he is to resume his place at the sticking pen.
- 10.2. Should the spare Halal Slaughterman have reason to doubt that any particular Non Halal carcass is not being handled correctly, he is to inform the beef slaughterhouse foreman immediately, and in his absence, the appropriate sub foreman. It shall be the responsibility of the particular person so notified to investigate the complaint and take appropriate remedial action if so required.
- 10.3. The spare Halal Slaughterman does not have the authority or right to stop the chain or advise fellow workers that procedures are not being carried out correctly.
- 10.4. Should the spare Halal Slaughtermen wish to view the Non Halal carcasses or product in any other department, he is to advise the beef slaughterhouse foreman of his request, and the beef slaughterhouse foreman will make the necessary arrangements with the appropriate departmental foreman.
- 10.5. The spare Halal Slaughterman is not to leave the department without authorisation.

N.B. ALL SUPERVISORS ARE TO ENSURE THAT THESE SPECIFICATIONS/ PROCEDURES ARE MET.

OVINE SLAUGHTER

1. MANNING

1 Chain -	2 Slaughtermen
2 Chains	3 Slaughtermen

2. SLAUGHTERMEN'S DUTIES

There are combinations of factors which the Halal Slaughtermen must abide by whilst discharging his duties. These are:

- 2.1. The production requirements and practices of the concerned meat plant;
- 2.2. The requirements of his faith; in conjunction with

2.3. The rules laid down in the Halal Slaughtermans Manual compiled and issued by the NZMIA.

2.4. In all cases of slaughter the Halal Slaughtermen shall have the final decision as to designation i.e. whether a carcasses is “Halal” or “Non Halal”.

2.5. If required, the Halal Slaughtermen shall be used as and when required by the Foremen.

3. CARCASSES AT SLAUGHTER

3.1. All carcasses not slaughtered in accordance with the requirements of Halal Slaughter are to have a non Halal clip appended to the carcasses throughout their entire journey through the slaughter board and onto the cooling floor.

3.2. The Non Halal clip is to be appended to the carcass at the sticking pen by the Halal Slaughterman.

3.3. In the event of there not being sufficient Non Halal clips, to cover a continuous run of Non Halal carcasses:-

3.3.1. 3-4 clips or some form of identification shall be placed on the leading carcasses to indicate the beginning of the run then again on the last carcasses to indicate the end.

3.3.2. This is normally monitored by the Supervisors, who will maintain this role, in conjunction with the spare Halal Slaughterman.

3.3.3. The sock cutter/spreader changeover personnel are to change the Non Halal clip from the spreader to the foreleg.

3.3.4. The gambrel man changes the Non Halal clip from the foreleg to the hind leg.

4. CARCASSES AT EVISCERATION

4.1. When the Non Halal carcass is eviscerated, a square of paper, stamped Non Halal is to be placed on the offal by the bung stripper or his assistants. This is to identify the offal to all workers on the viscera table.

N.B. All personnel concerned to be so advised.

4.2. The offal from the Non Halal carcasses shall be placed down the inedible chutes.

5. CARCASSES AT SCALES

The appropriate graders will ensure that carcasses with Non Halal clips on are graded to a Non Halal standpack number and that the ticket so printed is over marked with the appropriate red strip.

6. CARCASSES AT COOLING FLOOR

- 6.1. Cooling Floor personnel shall ensure that all Non Halal carcasses which enter the cooling floor during each run will be isolated on the Non Halal rail which is the eastern most rail on each cooling floor.
- 6.2. In the event of one chain being run Non Halal for some period of time, the Non Halal carcasses shall be drafted onto the cooling floor in their appropriate grades commencing from the eastern most rail and working inwards to the middle.
- 6.3. It is essential that the concept of segregation of Non Halal carcasses from Halal carcasses is maintained to its utmost on the cooling floor.

This concept involves the religious requirement that should a Non Halal carcass touch a Halal carcass, then the Halal carcass is contaminated and unfit for consumption by a Muslim person.

- 6.4. There is no requirement for Non Halal carcasses to be segregated in the gantry freezers.
- 6.5. Once the Non Halal carcass has been secured on the cooling floor, the Non Halal clip is to be removed and returned to the sticking pen area. The return of the clips to the sticking pen area is the responsibility of the mutton slaughter board foreman, and should be effected using the spare Halal Slaughterman in liaison with the cooling floor foreman.
- 6.6. Stockinette wrap to be stamped "Non Halal" on both sides etc., prior to bagging.

7. CARCASSES AT DE GAMBRELLING

When Non Halal carcasses are degambrelled they are to be sorted and palletised separately from Halal carcasses. There is to be no occasion when Non Halal and Halal carcasses are mixed on the same pallet.

8. FROZEN STORAGE OF NON HALAL PRODUCT

All Non Halal products are to be stored separately from Halal product. The Non Halal product must be readily identifiable and where possible stored together to avoid confusion. They must be clearly marked.

9. CUTTING OF NON HALAL CARCASSES

This should be avoided where ever practicable as it only leads to confusion. Should Non Halal carcasses have to be used in a cutting programme then it must be positively ensured that the product being cut is going to a non Halal standpack.

10. PRODUCTION RETURNS OF HALAL & NON HALAL PRODUCT

These must be done on a weekly basis and submitted to the Halal Supervisor on his weekly visit to this plant for his signature. They then must be forwarded to the appropriate authorities. It is essential that there is no delay in the preparation and submission of these figures for certification by the appropriate Halal Supervisor.

11. SUPERVISION OF NON HALAL PRODUCT

- 11.1. It is the responsibility of the spare Halal Slaughterman at any particular point in time to oversee the passage of Non Halal carcasses through the slaughter board. This is to ensure they are properly handled at the various dispersion point i.e. viscera table and scales. Once so satisfied he is to resume his place at the sticking pen.
- 11.2. Should the spare Halal Slaughterman have reason to doubt that any particular Non Halal carcass is not being handled correctly, he is to inform the mutton slaughter board foreman immediately, and in his absence, the appropriate sub foreman. It shall be the responsibility of the person so notified to investigate the complaint and take appropriate remedial action if so required.
- 11.3. The spare Halal Slaughterman does not have the authority or right to stop the chain or advise fellow workers that procedures are not being carried out correctly.
- 11.4. Should the spare Halal Slaughterman wish to view the Non Halal carcasses or product in any other department, he is to advise the mutton slaughter board foreman of his request, and the mutton slaughter board foreman will make the necessary arrangements with the appropriate departmental foreman.
- 11.5. The spare Halal Slaughterman is not to leave the department without authorization.

PROCEDURES FOR HALAL SLAUGHTERING
-POULTRY

Halal slaughtering of Chicken and birds entail the following procedures:

1. Prior to the commencement of Halal slaughtering, the whole plant and all utensils to be washed and sanitized
2. A minimum of two Halal slaughtermen must always be at the scene to ensure that if any bird is missed out by the first slaughterman, it is covered by the second slaughterman. This will prevent the occurrence of 'non-Halal' and hence eliminate the problem of contamination.
3. The cutting, packing and batching must be overseen by the Muslim slaughtermen. FIANZ supervisor will liaise with the slaughtermen and plant management.
4. All Halal chicken and chicken products are to be properly labeled, recorded, batched and stored in a marked Halal area which is separated from non-Halal products.
5. The company is to keep a proper record of all Halal chicken and chicken products and shall provide FIANZ with such records on a weekly basis.
6. A production report must be completed and signed by the Halal slaughtermen at the end of each days killing and such reports to be made available to FIANZ supervisors on their regular inspection visits.
7. FIANZ will issue a Halal certificate within twenty-four hours of receipt of request.

PROCEDURES FOR HALAL CERTIFICATION OF ALL OTHER FOOD & NON-FOOD PRODUCTS

Companies wishing to have their products Halal certified have to fill the Halal application form (See Halal Application Form under Halal Directory in this site).

Once the application is received by FIANZ, it is referred to Halal Technologists. They evaluate and determine the nature of the ingredients and process of manufacture/production. Wherever necessary, further information and clarification is sought from the applying company. Ingredients of animal origin are traced to the suppliers to check whether they are Halal or not. If need be, some issues are also checked with the Religious Advisor.

If certain ingredients cannot be deemed Halal, then the company is encouraged to re-formulate their product to meet FIANZ criteria. Special care is taken to ensure that during the process of manufacture/production, the product in question does not come in physical contact with any non-Halal product viz. alcohol, pig or products thereof as well as any non-Halal meat.

If the products are deemed to be suitable for Certification, then an inspection of the production facility is made. The internal environment and procedures in place to manufacture Halal products are assessed and verified ie: whether they conform to what is stated on application form or not. If certain procedures need changing, then the company is advised and a time frame agreed for such action. At places where changes are required, a follow -up visit takes place to see that the recommended changes have been effected.

If all conditions are approved the company does either a trial production run or the first commercial run at which a FIANZ deputed person may be present. The Halal products, which are certified by FIANZ, have our Halal logo on the packaging. A certificate is also issued to the company stating they are certified by FIANZ as a producer of a specific Halal food. Companies may also wish to obtain a FIANZ Halal certificate to accompany their consignment to Muslim markets.