Islamic supervision methodology of Halal Products: Halal Foods and Islamic Slaughtering

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Abstract:

Food, cosmetics and drugs are currently undergoing many emerging issues that were not known at the early time of Muslim scholars. Halal Certification Bodies are urged to understand processing requirements, international laws and Islamic legitimacy constants to produce Halal products. This paper aim to provide guidance on Islamic supervision methodology of Halal Products that is needed at this era of time to make Muslim scholars and government regulators capable of securing the Halalness status of Food, cosmetics and drugs.

Methodology:

The information in this paper is extracted from previous presentations delivered in a number of international Halal conference. In addition, it will be based on the Halal Model suggested in the second Gulf conference on Halal Industry & Its service, that have taken place 2013, in the state of Kuwait.

Introduction:

Due to the increasing demand for Halal products, there is a need for establishing a common Islamic supervision methodology of Halal Products. To do this, Halal certification bodies HCB must establish the basic elements of Halal Certifying Body and these are: Halal sharieah committee, Halal scientific committee, Halal standards, Halal system, Halal training, Halal audit, Halal traceability, Halal laboratory analysis, Halal logistic, and Halal education and awareness.

The main target of having an Islamic supervision methodology for Halal Products is to strengthen the obligatory religious requirements of Halal, to avoid Haram in Halal certified products, to avoid technical barriers, and to increas economical relations and cooperation in the World.

The framework of the proposed Islamic supervision methodology of Halal Products will be harmonisation of existing practices in Halal on a common ground as approved by sharieah.

Halal Guidelines are needed to give flexibility and room to encompass controversial issues in Halal.
**Results and findings:**

Halal supervision Methodologies in non-Muslim countries differ based on: The approach (e.g. GCC or Malaysian Standards), religious views (e.g. Hanafi or Shafei), and geographical boundaries (e.g. New Zealand or USA). The method of Halal Certification get complicated according to the complexity of the process.

One asset remains fixed and usually missed out by Halal activists that is: when putting a Halal slogan; its bearer must be: Trustworthy, and is known by Testimonials from official Islamic organizations. And without this fixed base, such supervision is of no value.

**Early works on Halal**

Halal certifications started in the seventies\(^1\) of the last century. It was issued by Islamic and non-Islamic organizations and were accepted by Gulf Cooperation Council, GCC. At that time, and till now we still find Halal Certificates issued by organizations claim to be Muslim.

Currently, the total number of Halal activists worldwide is about 300 and only 33\% of them are officially registered to carry out the Halal task\(^2\).

Halal activists are located in Australia (34\%), Europe (23\%), North America (19\%), Asia (16\%), South America (4\%), and Africa (4\%).

In their support for Halal products, Halal organizations differ in their professional approach methodology, and expertise and this is based on their differences in understanding of what is Halal\(^3\).

On the official level, both of Malaysia and Indonesia are considered to be pioneer in approving Halal organizations that gives Halal services.

The value of having a clear Halal law supported by its enforcement is to verify whether the Halal claim on Food and Carcasses were truly produced according to Islamic rites.

But there is no systematic mechanism regulate and control Halal through which sound Halal certificates is issued to protect Muslim consumer universally.

The lack of Halal certificates law has lead to the existence of an unstructured Halal market that provides important services to Muslim consumers.
Only few Halal certificates are supported by Government and Muslim organizations and they perform their services with high degree of accuracy and thus their certificates considered to be highly valuable.

A hallmark of these organizations is its commitment to the strict religious standards.

There are ways to evaluate Halal services bodies, and one way is by evaluating the professional background of its employees and its leadership.

Current methods of slaughter in “Non-Muslim World” is through the use of stunning methods. Some Halal organizations (e.g. in South American) do not have enough Muslim slaughter men.

In addition, carcasses that were stunned, or mechanically slaughtered, or slaughtered by non-Muslims are not mentioned on their labels as such. The label on these assumed to be Halal products is limited to the following statements: “Halal” and sometimes “slaughtered by hand”.

Currently the consumer has increasingly became more aware on Halal demanding the availability of an accredited trustworthy Halal certification body. Fraud in Halal certificates can be detected with a little field study, and I personally have discovered few types of fraud in the Halal certificates.

Therefore, when planning to enter the Halal market, my advised is to make sure of the religious identity and professional background of the body that will issue your Halal certificates.
Why? Because any wrong step in the Halal process can cause a long-term or permanent closure of your Halal certified brand.

Taking into consideration that both of sincerity and knowledge are available in conveying the message of Halal.

What is the Islamic supervision methodology of Halal Products? And, how can it comply with Halal control requirements? Islamic supervision methodology of Halal products consist of:

1. Halal sharieah committee
2. Halal scientific committee
3. Halal standards
4. Halal system and its potential religious hazards
5. Halal training
6. Halal audit
7. Halal traceability
8. Halal laboratory analysis
9. Halal logistic
10. Halal education and awareness

**Halal Sharieah committee**

Sharieah committee is a must to direct all activities of all Halal activities, and to develop Halal standards that are 100% compliance with Shariah.

**Halal Scientific committee**

To introduce an improvement in the infrastructure of animal/bird transportation, handling and slaughtering equipments to meet Islamic stadrads100%, to evaluate published findings on stunning and its claim of being more humane precede slaughtering and to see what could and could not lead to death., and to approve Halal processes in collaboration with Sharieah committee.
**Halal Standards**

Halal certification bodies (HCB) have to comply with government Halal laws and international standards, for examples:

1. Malaysian Halal Standard
2. GSO Halal Standard, and
3. Food Safety Management Standards: ISO22000

**Halal System**

It is the Application Process of Halal, some of the basic elements of a Halal system are:

1. Halal Processing Requirements
2. Halal Slaughtering Requirements
3. Halal Supervisor/ Slaughter man
4. Terms of logistics / review / laboratory analysis
5. Reports / certification / seals
6. Halal certification / fee payment

**Halal-HACCP**

It is part of Islamic supervision methodology of Halal Products to identify potential religious hazards within the complete chain of each Halal production line.

Potential religious hazards are divided into two categories:

1. potential religious hazards that cannot be tolerated
2. potential religious hazards that can be tolerated

Potential religious hazards that cannot be tolerated:

It is stages or points in slaughtering or processing that cannot be accepted because it contradicts with the requirements of Islamic law based on text from Holly Quran or Sunnah or by consensus of Muslim Scholars.
Examples of potential religious hazards that cannot be tolerated

1. Presence of meat, fat, or gelatin or any parts of pig.
2. Presence of blood.
3. Absence of acceptable religious cleansing (Tahara) of production lines.
4. The use of stunning (or stunning that lead to death or that disturb the prescribed conditions of Halal Zabiah).
5. The use of mechanical slaughtering knife or not slaughter in the right place

Potential religious hazards that can be tolerated

It is stages or points in slaughtering or processing that can be accepted and avoiding it is based on hatred or on preference.

Examples of potential religious hazards that can be tolerated

1. Forgetting (non deliberate) uttering the name of Allah at the time of slaughter.
2. Forgetting directing the bird or animal at the time of slaughter toward Qibla (Makkah).

The actual value of Halal Certificates lies in knowing who issued them. Why? Because knowledge of Halal is a religious issue in which Halal and Haram will be based on and such knowledge is not accepted by non-Muslims or unidentified person. It must be emphasized that the slogan Halal is not just a logo but it is an affirmation of quality, safety, and purity together.

**There are several documents for internal office use, such as:**

1. Halal Slaughter man registration form
2. Halal Supervisor registration form
3. Halal Interim Certificate form
4. Halal approved signatures form
5. Halal laboratory analyses form
6. Halal traceability form
7. Halal logistic form

In addition, there are also several documents for external office use, such as:

1. Halal Certificates
2. Halal serves payment fees

**Halal training**

Halal training leading to a professional Halal employee is an added value.

The objective of the training is to: Provide necessary training for employees whether they are supervisors or slaughtermen for the optimal commitment and effective implementation of the system. Regulators who work in the government must get the same training.

**Halal Audit**

For different processes, there must be different Halal audit schemes, such as:

1) Halal slaughtering must be permanently supervised
2) Productions with Halal meat must be daily inspected concerning the meat supply chain
3) Productions whereby Halal cleaning protocols have been agreed must be regularly inspected.
4) All other manufacturing processes must be traceable through implementation of the H.Q.A.S. and audited periodically.

**Halal auditors represent one of three:**

1. Certifiers
2. Accreditors
3. Government regulators
Requirements of Halal auditors:

1. Must be Muslims
2. Must be devoted Muslims supported by necessary academic qualifications (Biochemist, Veterinarian, etc.)

Halal Traceability

Traceability must be checked through:

1. SOP’s
2. Stock lists of several months
3. Checking the Approved Suppliers list
4. Inspecting purchasing agreements and invoices
5. Tracing Halal productions and cleaning
6. Inspecting recipes and changes in recipes
7. Checking the R&D
8. Interviewing employees

Halal laboratory analyses

This is a very important element of the Halal supervision methodology and is used for:

1. Porcine DNA analyses
2. Animal byproducts contaminants analyses
3. Meat speciation analyses

Halal Logistic

To secure a global Halal supply chain through Halal transportations technologies. In another word, this element to ensure the Halal integrity of the Halal chain of Halal products from farm to fork.
Halal Education and Awareness

Without education and awareness the Halal marketplace cannot be properly developed. Recipients of Halal Education can essentially be categorized into 6 basic groups – Industry, Islamic Scholars, Scientists, Consumers, Certifiers/Consultants and Regulators. Government regulators in charge of monitoring Halal have to: 1) Design a working scheme to license Halal accreditors and certifiers, 2) approve a Halal auditing office to monitor the efficiency of Halal Certifying bodies (HCB), 3) to do Halal auditing activities on a routine basis and traceability to negate Haram products.

How to move forward:

Halal Certification Bodies must restructure their organisation to incorporate the basic elements of Halal Certifying Body and these are: Halal sharieah committee, Halal scientific committee, Halal standards, Halal system, Halal training, Halal audit, Halal traceability, Halal laboratory analysis, Halal logistic, and Halal education and awareness.

Conclusions:

It is the sharieah scholars of well known knowledge along with experts in related sciences to the Halal industry such as veterinarians, chemists, food scientists, and pharmacists that together can establish a common Islamic supervision methodology of Halal Products that is based on 1) Islamic values, ideals and beliefs as approved by sharieah and 2) on the recognition of related International Standards (Audit, Traceability, Food safety HACCP (ISO22000), GMP, EU Standards, Logistics, Laboratory Testing, etc.).

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