

Kuwait Halal Conference May 2014.

This presentation is about minimizing **GAPS** in the process of producing Halal products through the implementation of the Halal Quality Assurance System (**HQAS®**).

When applying the **SMART** method to the field of Halal produced products, we can create criteria to guide us in the setting of objectives. This is important as there is a relevant need for Halal produced products all over the world. However, not all parties involved in the supply chain of consumer products are knowledgeable about what it takes to produce Halal products.

Applying the **SMART** method for Halal produced products will result in the next concepts:

- **S**pecific: Producers must produce Halal products which are **HQAS®** proof.
- **M**easurable: Halal production is no magical, mysterious concept. Traceability of production from purchasing (raw) materials until the dispatch of a product to a customer should be in place.
- **A**ttainable: Production of a Halal product should be achievable. If a company is producing Haram materials on a line, production of a Halal product on such a production line is not possible.
- **R**elevant: Achievable goals are based on the current request from customers to receive Halal products. Creating Consumer awareness and industry awareness is important.
- **T**ime-Based: a company who wants to produce Halal products needs to realize that it will take time to screen and approve products, that they need to implement a **HQAS®** system to maintain the Halal status. There is a friction between Halal certification goals (religion) and production goals (business).

We need to take into account that there is a **friction between what producers want** (to produce Halal products as soon as possible with no restrictions what so ever) **and what the duty of a Halal Certification Body (HCB) is** (to make sure through auditing, screening, communication, validation of Halal procedures and introduction of a **HQAS®** that products are indeed Halal and there will therefore be restrictions which need to be followed by the producer).

The goal for a producer is to receive a statement about a desired outcome with one or more objectives that defines in precise terms what needs to be accomplished.

The goal for **HCB** is to be accountable for issuing the statement and therefore needs to implement a system to support that responsibility and to maintain the required status of Halal.

These two goals can be harmonized and joined with each other through the implementation of the **HQAS®** through **SOPs** and **GAP** analysis. The **HQAS®** ensures the guarantee and maintenance of the Halal status of products. It also educates and creates Halal awareness at all levels within a company. It is implemented by adding Halal chapters (check points) in the existing **SOPs** or by creating new **SOPs** for Halal and by creating a **HQAS®** manual.

In the creation of the **HQAS®** , a gap analysis helps by highlighting which requirements are being met and which are not. Gap analyses and audit training is a way to identify and to control potential problems.

Several questions can be asked during this process: Is there an SOP for purchasing Halal materials? Is the right documentation being requested to prove Halalness of materials? Are these documents submitted to the **HCB** for evaluation prior to approval?

The **HQAS**[®] is a guide through this process; it is based on several principles which are familiar to all who have worked with for example **HACCP** standards. For this presentation, a few examples will be discussed. The complete set of principles are: 1) Persons, 2) Product, 3) Purchase, 4) Place, 5) Process, 6) Purification, 7) Packaging, 8) Storage, 9) Logistics, 10) Track and Traceability, 11) Education and Validation

To start with, the company needs to have a Halal policy and must have a Halal commitment statement. The company must have this policy and commitment statement in writing and must communicate this to all levels in the company. This declaration should state that the company is committed to produce Halal products continuously and will maintain the Halal status of their products by introduction of **HQAS**[®] in their existing system.

A few of the principles highlighted:

1P = Persons: Team needs to be formed involving persons who must be aware of all aspects of producing Halal products at different levels within the company. This team and its coordinator must be trained, and educated in the **HQAS**[®].

2P = Product: A product includes all **raw materials, additives, processing aids** used to produce a product which is part of the composition of a product.

3P = Purchase: A **Halal Change Control Procedure** for handling and accepting new raw materials, producers and suppliers must be included in the **HQAS**[®] and implemented in the purchasing department.

4P = Place: production plants where products and materials are stored, toll manufactures, subcontractors, repacking plants, mixing plants, storage areas, docking areas, etc.. All places must be **HQAS**[®]. Other subjects such as: 5P= Process, 6P= Purification, 7P= Packaging, S= Storage, L= Logistics, T&T= Track and Traceability must be under **HQAS**[®].

E&V = Education and Validation: The purpose of education is to give all involved persons within the company knowledge and know how about Halal productions and awareness for Halal.

Close the GAPS through introducing the HQAS[®] and maintain the Halalness of products.