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1. DEFINITIONS

Technical auditor

Professional with competence and knowledge of the scope of the auditee who carries out the audit.

Halal Compliance Certificate

It is a document that certifies that the identified products, services or systems comply with Halal requirements in accordance with Islamic rules.

Audit team

Team of auditors composed of a technical auditor and a Specialist in Halal Islamic requirements, and, if necessary, a Technical Specialist.

Halal Islamic Requirements Specialist

Muslim who has a deep and comprehensive knowledge of Halal requirements in Islamic law, and his competence and scientific knowledge are proven through academic certificates, studies, research and training courses in this field.

Specialist

Person who provides specific knowledge or experience to the audit team

Halal

It is a term of Arabic origin, which means lawful, permitted or permissible. In Islamic legislation, Halal is the term used to refer to everything that God and his messenger (SAAWS) allow for the Muslim.

Haram

It is the opposite of Halal, that is, illicit, prohibited.

CDIAL Halal logo

CDIAL Halal logo available for use by the customer if necessary.

Mashbooh

Doubtful or suspicious. When there is not enough information to classify a product as Halal or Haram, it is classified as Mashbooh and must be investigated to demonstrate its origin in order to remove the Mashbooh status .

Najassah

It means impurity, dirt. Something contaminated by a Haram product or material.



Certification Scheme
GSO – Chemical, Biochemical and Cosmetic Products

SC 008
Rev. 05
05/17/2024

Observer

A person formally appointed by the Halal certification body to observe the activity carried out by the audit team for the purpose of evaluating the services provided and performed by the audit team.

Halal seal

Seal issued by CDIAL Halal and authorized for use by the customer, in order to indicate its certified status.

Halal Symbol

Symbol for Halal standard information (example use of the word in Western and Arabic script Halal).

2. Introduction

This scheme aims to present the general Halal certification processes, describing the actions to carry out the audit: granting, maintenance, extension or reduction of the scope, suspension, cancellation or refusal of certification, defining criteria for handling complaints and appeals, in addition to to define criteria for using the CDIAL Halal logo.

The bird slaughter certification process includes the qualification of the plant and its products, as requested by the company.

3. Certification scheme

To ensure product compliance with Halal requirements, audits are based on Halal regulations, specific to Muslim countries, and also product-specific standards, in order to guarantee their quality and safety.

The certification scheme describes all Halal certification guidelines and all requirements that must be met by those interested in Halal certification.

This certification scheme includes some regulatory requirements:

[GSO 2055-1:2015 Halal Products - Part 1: General Requirements for Halal Food](#)

GSO 2055-4:2021 Halal Products - Part 4: Requirements for Halal cosmetics and personal care;

GSO 1943:2021 Safety requirements for cosmetics and personal care products;

GSO 1810:2007 Labeling for Chemical Products;

GSO 2499:2015 Cosmetic Products – Identification and Determination of Formaldehyde in Cosmetic and Personal Care Products

GSO ISO 11014:2013 Chemical Product Safety Information Sheet (MSDS);

GSO ISO 22715:2008 Packaging and Labeling for Cosmetics;

GSO ISO 22716:2008 (GSO 2020/2010 E) Cosmetics - Good Manufacturing Practices (GMP) - Guidelines on Good Manufacturing Practices;

GSO 2165:2011 Chemical Cleaners - Multipurpose Gel Cleaner - Test Methods;

GSO 132:2012 Plastic Bottles Used for Bottling Materials and Chemicals;

GSO 2439:2014 Detergent – Powder detergent;

GSO 485:1994 Sodium hydroxide;

GSO 1195:2002 Cosmetic Products – Chemical Depilatories;



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GSO 1948:2009 Germicidal Liquid Detergent for General Use;

GSO 1046:2000 Ethanol-based perfumery products;

GSO 2161:2011 Chemical Cleaners - Multipurpose Gel Cleaner;

GSO 2238:2012 Liquid Detergent for Manual Dishwashing;

GSO 151:2007 Synthetic Detergents - Powder Detergents;

GSO 709:2016 Chewing gum;

GSO 502:1994 Hydrochloric acid , Types 1,2,3;

GSO ISO 2271:2008 Surface Active Agent – Synthetic Detergents – Determination of Anionic Active Matter by Manual or Mechanical (Direct Two-Phase Titration);

GSO 396:2022 Cosmetic Products - Hair Shampoo;

GSO 2528:2016 Cosmetic Products - Technical Regulation of Declarations for Cosmetic and Personal Hygiene Products;

GSO 2241:2012 Cosmetic Products - Body Cleansing Products;

GSO 394:1994 Cosmetic Products – Substances added to cosmetic products: Coloring Substances;

GSO 2240:2012 Cosmetic Products - Synthetic Detergents - Liquid Hand Soap;

GSO 2640:2021 Cosmetic Products - General Soap Requirements.

GSO 2055-2:2021 Halal products Part 2 General Requirements for Halal Certification Bodies

These standards can be purchased on the following websites: <https://www.gso.org.sa/en/standards/>

Furthermore, the requirements are also based on the Fatwas of the international council: Fiqh Academy , which can be consulted on the following website:

<https://iifa-aifi.org/en/statements>

4. Certification

Certification is a process in which an independent entity (CDIAL Halal) assesses the customer's ability to effectively comply with Halal regulations for the intended category. The satisfactory result of the audit process leads to the granting of certification and the right to use the Halal Seal.

The certification process has the following steps:

ETAPAS DA CERTIFICAÇÃO



Halal Certification is available to any company, as long as it demonstrates and guarantees that its production process is controlled and that its products are being manufactured in accordance with Halal technical regulations.

Note: After signing the contract, the company has a period of 6 months to carry out the audit, if it does not occur within this period, the company must sign a new contract/addition with CDIAL Halal.

4.1. Categories

Group	Category		Subcategory		Examples of activities included
Agriculture	A	Animal Breeding	THERE	Raising animals to produce meat/milk/eggs/honey	Farming of animals (except fish and seafood) used to produce meat, eggs, milk or honey. Breeding, maintenance, capture and hunting (slaughter at the hunting site). Packaging and storage on the farm.
			All	Fish and seafood farming	Farming of fish and seafood used for meat production. Breeding, capture and fishing (slaughter at the fishing site). Packaging and storage on the farm.
	B	Plant Cultivation	BI	Plant cultivation (except grains and legumes)	Cultivation or harvesting of plants (except grains and legumes): vegetables (fruits, vegetables, spices, mushrooms, etc.) and aquatic plants for food. Packaging and storage on the farm.
			BII	Cultivation of grains and legumes	Growing or harvesting grains and legumes for food. Packaging and storage on the farm.
Food and feed processing	W	Food Manufacturing	CI	Processing of perishable animal products	Production of animal products, including fish and seafood, meat, eggs, dairy and fish products.

			CII	Processing of perishable plant products	Production of plant products, including fruits and natural juices, vegetables, grains, nuts and legumes
			CIII	Processing of perishable products of animal and vegetable origin (mixed products)	Production of mixed products of animal and vegetable origin, including pizza, lasagne, sandwiches, dumplings and ready meals
			CIV	Processing environmentally stable products	Production of food products of any origin that are stored and sold at room temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, table salt.
			CV	Animal slaughter	Carcass processing including slaughter in slaughterhouses, cutting, cleaning and packaging.
			D	Animal Feed Production	DI
IBD	Pet Food Production	Production of animal feed from a single or mixed food source, intended for non-food producing animals.			
Meals	AND	Meals			Preparation, storage and, where appropriate, delivery of food for consumption, at the preparation site or at a collection unit.
Retail , transport and storage	F	Distribution	FI	Retail / wholesale	Supply of finished food products to a customer (points of sale, stores, wholesale).
			FII	Food trade	Buy and sell food products yourself or as an agent for third parties. Packaging secondary .
	G	Provision of Transport and Storage Services	GI	Provision of transport and storage services for perishable food and feed.	Storage facilities and distribution vehicles for storing and transporting perishable food and feed. Packaging secondary .
			GII	Providing transportation and storage services for room temperature stable food and feed.	Storage facilities and distribution vehicles for storing and transporting room temperature stable food and feed. Packaging secondary .
services auxiliaries	H	services			Hospitality services, Islamic banking services, veterinary services and provision of services related to safe food production, including water supply; pest control services, cleaning services, waste disposal.
	I	Production of packaging and packaging materials for food			Production of material for food packaging.
	J	Equipment manufacturing			Production and development of food processing equipment and vending machines
Biochemicals	K	Production of (Bio) Chemicals			Microbiology, Production of additives for food and feed, vitamins, minerals, biocultures , flavorings, enzymes and technology aids. Pesticides, medicines, fertilizers, cleaning agents, cosmetics, textiles, leather products etc.

4.2. Audit cycle

The CDIAL Halal certification process consists of three phases, Certification, Maintenance 1 and 2, and Recertification.

Phase	Activity
Certification	Certification request. Request review and documentation compliance Initial audit Laboratory analysis* Certification decision Certificate issuance Inspection and issuance of the Halal Shipping Certificate*
Maintenance 1 and 2	Analysis of documentation compliance in case of changes Maintenance audit Laboratory analysis* Confirmation of maintenance of certification. Inspection and issuance of the Halal Shipping Certificate*
Recertification	Reassessment Request Request review and documentation compliance Revalidation audit Laboratory analysis* Certification decision Certificate issuance Inspection and issuance of the Halal Shipping Certificate*

Note: Items with (*) are not mandatory for all cases.

4.3. Impartiality

Impartiality refers to not privileging anyone or any party.

CDIAL Halal identifies, analyses, documents and manages the possibilities of risk to impartiality that arise from the provision of the audit service, including any conflicts arising from the relationships between the parties involved in the certification process.

CDIAL Halal undertakes not to offer certification services when risks to impartiality cannot be eliminated or minimized to acceptable levels, its Impartiality is maintained and guaranteed through the Impartiality Policy.

4.4. Impartiality Policy

In order to maintain the integrity and value of the CDIAL Halal Certification Authority LTDA Programs, the Management of CDIAL Halal is committed to strict implementation of policies, in particular, the Management places emphasis on independence, impartiality, competence, confidentiality and professional ethics.

The Management is committed to:

- Safeguard professional ethics.
- Provide impartiality in operations through the implementation of an Impartiality Committee for CDIAL Halal, composed of external members from authorities or customers.
- Protect the confidentiality of all information obtained in the course of its certification, validation and verification activities, at all levels of the organization, except when otherwise required by law.
- Safeguard the organization against financial pressures and/or other pressures that may influence decisions.
- Ensure through appropriate procedures and ongoing training programs that all certification, validation and verification activities are conducted by competent personnel.
- Maintain the certification, validation and verification scheme in accordance with the requirements of each relevant accreditation scheme.

Furthermore, management explicitly agrees to:

- Maintain strict independence of all parties involved in the certification, validation and verification processes, for example: testing laboratories, inspection and audit bodies, standardization and accreditation bodies.
- Ensure non-discrimination.
- Safeguard unconditional access to services within the field of CDIAL Halal operations.
- Ensure that the criteria against which certification, validation and verification activities are evaluated are in accordance with internationally recognized standards or other normative documents.
- Assume full responsibility for decisions related to the issuance, maintenance, extension, suspension and withdrawal of certification; validation and verification.
- Adopt actions to identify, control, reduce or terminate activities that present threats to impartiality.

- Take action to respond to any risks to its impartiality, arising from the actions of other people, bodies or organizations, of which it becomes aware.

4.5. Confidentiality

CDIAL Halal ensures the confidentiality of customer information through formal commitments with all parties involved in the certification process, and for this reason all information obtained or generated during the audit process is considered confidential, except:

- Information that the Customer makes publicly available or;
- Agreed between CDIAL Halal and the Customer. When there is an agreement between the parties to disclose information to third parties or inclusion in public domain channels. In these cases, CDIAL Halal will inform the Customer in advance about the content and extent of this information.
- When the Law or any type of contractual agreement determines that information is given to a third party, in this case the Customer will be informed of the content provided whenever this is not prohibited.

Note: Customer information obtained from sources other than the Customer, for example from a complainant or regulators, is also treated as confidential.

4.6. Non-discriminatory conditions policy

The following Non-Discriminatory Conditions Policy guidelines are maintained in relation to Halal Certification activities:

- Respect the premises of the Islamic religion.
- The policies and procedures under which the certification body operates, and the administration thereof, are non-discriminatory. Procedures are not used to prevent or inhibit access by applicants, other than as provided for in this Standard.
- CDIAL Halal has its services accessible to all applicants whose activities fall within the scope of its operations.
- Access to the certification process is not conditioned on the size of the client or membership in any association or group, nor can it be conditioned on the number of certifications already issued.
- CDIAL Halal refuses to accept a request or maintain a contract for certification from a customer when substantiated or demonstrated reasons exist, such as the customer participating in illegal activities, having a history of repeated non-compliance with certification/product requirements, or issues similar information relating to customers.
- CDIAL Halal restricts its requirements, evaluation, analysis and decision-making to issues specifically related to the scope of certification.

5. Certification processes

5.1. Certification request

The first step towards Halal certification is filling out the Request Form with the company's data. This form is important for CDIAL Halal to get to know the client and analyze whether it is possible to start the Halal certification process.

After approval of the Request Form, it is up to the commercial sector to send the Commercial Proposal with information regarding the certification process to be approved by the client and subsequently issue the Service Provision Contract to begin the certification process.

At any stage of the process, the customer can count on the quality team to clarify doubts, and after signing the contract, the request reviewer will send the necessary documents to begin the audit process.

The calculation of audit time is carried out at the certification request stage, where the client's registration information is evaluated. From this calculation, the time that the client's audit will last is determined, and its measurement unit is HD (Man Day). The factors that mainly influence the audit time are: The product category; Number of employees; Number of products to be certified and number of production lines;

5.2. Audits

Documents are requested that complement the company's registration in our system and enable the Phase 1 audit to be carried out, where the requested documents are analyzed. Thus, after approval, the company will be able to proceed to the Phase 2 Audit.

After carrying out the Phase 2 audit, 3 situations may occur:

- Approval with Zero Nonconformities
- Recommendation of approval with Action Plan
- Follow-up

5.2.1. Phase 1 Audit

At this stage, all customer documentation is analyzed and the necessary documents are:

- CNPJ card;
- Registration with SIF or equivalent;
- Business license;
- Company registration data – form containing the company's registration data in addition to the number of employees, shifts, production capacity, factory production lines.
- Technical data sheet of the final products containing their composition (a technical data sheet can be sent for the family of products, as long as they have the same composition).
- Production flowchart.

- List of inputs involved in the line/product to be certified, including sanitizers, lubricants, greases, and process aids.
- Technical sheets of all inputs listed in the previous item.
- Halal certificate for all inputs of animal origin, and Halal certificate or supplier assessment with Halal requirements for all inputs of origins other than animals.
- Halal management system, containing procedures, hazard analysis and Halal critical control points, Halal Policy, Halal internal audit, Halal Committee – as described later.
- Sketch of product packaging within the scope of certification.

These documents must be updated with CDIAL Halal before scheduling the Phase 2 audit if there is a change in scope or updating of documents by the company.

After document analysis, CDIAL Halal determines whether the unit is prepared for the Phase 2 Audit. If so, the Audit Plan will be sent to the unit, which is a document containing information on the scope of certification, category, objective, standards and reference documents, stage, audit date, audit team and audit schedule.

Note: If necessary, additional documents may be requested during Phase 2.

5.2.2. Phase 2 Audit

This audit must be carried out on-site and covers the following activities:

- Opening meeting;
- Monitoring the production process;
- Document review;
- Detailed examination of the management system;
- Sample collection (if necessary);
- Final evaluation;
- Closing meeting;

Grades:

1. Whenever subsequent actions are necessary, these must be informed to the customer by CDIAL Halal.
2. The customer must keep records of all complaints made to it regarding compliance with certification requirements and make these records available to CDIAL Halal upon request.

During audit activities, the auditor has the right to access all company information and can:

- Take photographs for proof purposes, take samples of products, raw materials, ingredients or other products with Halal status to send for laboratory analysis.

- Carry out a verification audit after implementing the Corrective Action Plan, if deemed necessary.

For the audit to be conducted in the best possible way, the client must:

- Allow the audit team to access all locations of the manufacturing process, documents, conduct interviews with employees involved, among others, in order to verify whether the company complies with all the necessary requirements to obtain Halal certification.

This process must take place during the hours when Halal production is taking place.

5.2.2.1. Prerequisites

During the entire production process, concepts and applications of Good Manufacturing and Handling Practices, Food Safety and Critical Control Points will be verified, such as:

- Temperature measurement;
- Metal detector test;
- Waste on floors and equipment;
- Operational procedures;
- HACCP;
- Pest control;
- Organization;
- Water potability;
- Maintenance;
- Traceability;
- Halal management system.
- Building structure.

5.2.2.2. Halal management system (HMS)

The implementation of the Halal management system aims to manage the inputs used in production, production processes, products, human resources and procedures in accordance with the established Halal requirements. In other words, it is like a quality management system, traditionally already applied in industries, plus the following mandatory items:

Halal Policy

The company's commitment to implementing the Halal concept must be affirmed. It must be disseminated and understood by all employees.

Halal Committee

Committee formed by a trained multidisciplinary team with defined functions, responsible for creating and monitoring the company's Halal procedures. Meetings must be held as necessary, with at least one annual meeting, generating auditable records.

Halal Procedure

Documents that describe how Halal production occurs, its means of control and guarantee of Halal status, specific to the Halal production process. These procedures must include all activities related to Halal production, such as: approval of suppliers, receipt of inputs, production, cleaning of facilities and machinery, handling and storage of inputs and products – intermediate and final, transportation and integrated flow of people to the company's process.

Halal Internal Audit

The Halal Internal Audit is a procedure carried out by the company itself, and its objective is to evaluate the process as a whole, identifying possible points for improvement or failures in meeting Halal requirements, and must occur at least once a year and cover all departments of the company.

Internal auditors must be impartial, trained by an entity competent in technical requirements (ISO 19011) and Islamic religious.

The Halal internal audit must generate a report including a description of everything that was audited, the internal auditor's conclusions and recommendations. In case of non-conformities, an Action Plan must also be generated to monitor the treatment of non-conformities.

Halal Control Points and Critical Control Points (PCH and PCCH)

Process steps that directly affect the Halal classification of the product. These points must be defined and monitored with greater frequency and criticality.

5.2.2.3. Requirements for inputs

The company must guarantee the Halal status of inputs.

For inputs that are not of animal origin, the Halal certificate is recommended but not mandatory. However, these inputs must undergo a supplier assessment, carried out by the company itself, including Halal items, according to the CDIAL Halal raw material validation policy – P003, proving that this input is not produced in the same place as Haram products (Non Halal), and technical sheet with complete qualitative composition to ensure that there are no contaminants in the products.

In the case of inputs of animal origin (with the exception: milk and eggs), they must have valid Halal certification.

If there are inputs that do not meet Halal requirements, they must be segregated from those that are Halal and it must be ensured that they are not used in Halal production.

5.2.2.4. General processing requirements

At all stages of production, in addition to complying with good manufacturing and handling practices, it is necessary to comply with Halal requirements – no mixing of Halal inputs and inputs with a dubious Halal classification, as described below.

Halal Product

It is the product that can be consumed by a Muslim. This means that:

- It was manufactured with Islamic values and principles, therefore, this product is considered safe, beneficial and suitable for consumption;
- It does not contain anything illicit (Haram), nor has it been manufactured/processed with any illicit materials;
- Islamic concepts, principles and values were implemented throughout the production chain, from the selection of materials used, processing, handling, packaging, storage, transportation, display and even the preparation service.

Haram Products

- Alcoholic Beverages – Intoxicants and their derivatives
- Genetic modifications using any Haram species
- Blood and derivatives
- Any Haram animal derivatives such as enzymes or lubricants
- Any toxic or harmful substances to health.
- Products extracted from humans, such as L- cysteine
- Narcotic Substances
- Animals not slaughtered in a Halal way
- Products that are in packaging that does not meet Islamic requirements.
- Products that have nomenclatures that do not meet Islamic requirements.

Prohibited Animals

The following animals are considered Haram animals:

- Pig and Boar;

- Puppies from Crossing a Haram species with a Halal species (Mule/Donkey);
- Insects, Larvae and Pests – with the exception of Grasshoppers;
- Reptiles – with the exception of the Lizard;
- Amphibians;
- Rodents and Mustelids;
- Bats;
- Non-aquatic gastropods;
- Carnivorous predators;
- Animals that have claws or large canines;
- Animals that are already dead;

5.2.2.5. Requirements by process stages

To facilitate the description of requirements, the production process was divided into stages, shown below.

Supplier assessment and purchasing

The company must establish criteria for evaluating suppliers and maintain records to ensure that all ingredients, additives and processing/production inputs are free from anything that goes against Halal. They must be exempt from Najassah which are prohibited by Islamic Law.

Specifications for raw materials to be purchased must take into account the variability inherent in these products and the requirements for specific controls to ensure that Halal products are free from anything harmful to human health, including toxic substances and pollutants/contaminants of multiple sources.

Receiving and storing raw materials and packaging materials

The following points should be considered when receiving raw materials;

- The order, delivery note and delivered materials must match.
- The integrity of shipping containers for raw materials and packaging materials must be visually checked. If necessary, additional transport data checks must be carried out.
- Containers of raw materials and packaging materials must be labeled to identify the material and batch information.
- Raw materials and packaging materials that present defects that could affect the quality of the product must be kept pending a decision.
- Raw materials and packaging materials must be appropriately identified according to their status, such as accepted, rejected, or quarantined. Other systems can replace this physical identification system, as long as they are effective.

Storage of raw materials and packaging material

The following points must be considered and attended to;

- Storage conditions must be appropriate for each raw material and packaging material.
- Raw materials and packaging materials must be stored and handled in a manner appropriate to their characteristics.
- Containers of raw materials and packaging materials must be closed and stored away from the floor.
- When raw materials and packaging materials are repackaged , they must bear the same origin labeling.
- When raw materials and packaging materials are quarantined or rejected, they must be stored in their respective physical locations or using any other system that provides the same level of assurance.
- Measures must be established to ensure stock rotation. Except in special circumstances, inventory rotation must ensure that the oldest released inventory is used first.
- There must be a clear and effective separation between non-Halal and Halal products at all stages of the supply chain to avoid cross-contamination.

Production

1. The company must ensure that:
 - The procedures implemented at all stages of the supply chain, such as preparation, processing, production, packaging, product labeling and explanatory information, marketing, transportation, distribution, storage, display, service provision and other operations, meet to Halal requirements.
 - The use of any part(s) of animals and/or plants of endangered species of wild fauna and flora as specified by the Convention is prohibited. of International Trade in Endangered Species of Wild Fauna and Flora (CITES).
 - chemically treated agricultural ingredients of Halal origin is permitted, as long as they are not exposed to Najassah at any stage of the entire production process.
 - Ethyl Alcohol (Ethanol) can be used as an adjuvant in the production process (solvent or additive) or in the product, as long as the source is not an alcoholic beverage.
 - It is prohibited to use Genetically Modified Organisms that have their genes modified from:
 - Human beings;
 - Taken from non-Halal source;
 - Taken from various organisms of which one of them is non-Halal;
 - It is prohibited to use, in products, all microorganisms such as bacteria, fungi and yeasts that:
 - Are toxic/harmful to health;
 - Are inoculated in a non-Halal medium or;
 - That have some non-Halal component in their composition.

Note: For laboratory analyzes this requirement is not applicable.

- The equipment, production lines and auxiliary materials used throughout the production process must be clean, hygienic and not contaminated or produced with any non-Halal material.
 - Both when cleaning and maintaining equipment, it is prohibited to use any oils, greases, cleaning liquids or disinfectants that are inappropriate and may contain non-Halal components.
 - If impurities are present, they must not exceed the following limits: Lead: 10 ppm , Arsenic: 3 ppm , Cadmium: 3 ppm , Mercury : 1 ppm , Antimony: 5 ppm , 1,4 - Dioxane : 10 ppm .
 - Only those UV Filters mentioned in Regulation (EC) no. 1223/2009 of the European Parliament and of the Council .
 - Only those preservatives mentioned in Regulation (EC) No. 1223/2009 of the European Parliament and of the Council .
 - Prohibited and restricted substances according to European Regulation (EC) No. 1223/2009 Parliament and of the Council .
2. Good manufacturing practices.

At each stage of the manufacturing operation, steps must be taken to produce a finished product that meets defined characteristics.

- Availability of relevant documents.
 - Relevant documentation must be available at each stage of manufacturing operations.
 - Manufacturing operations must be carried out in accordance with manufacturing documentation, including appropriate equipment; product formula; list of all raw materials identified in accordance with relevant documents, indicating batch numbers and quantities; detailed manufacturing operations for each step, such as adding raw materials, temperatures, mixing times, sampling, cleaning and, if necessary, sanitizing equipment and transferring bulk products.
- Check before starting the manufacturing process that all documentation relevant to the manufacturing operations is available, all raw materials are available and released, suitable equipment is available for use, in good working order, clean and, if necessary, sanitized and cleaning of the area has been carried out to avoid mixing with materials from previous operations.
- Identification of operations in process.
 - According to the formula, all raw materials must be measured or weighed, in clean, suitable containers labeled with appropriate identification or directly on the equipment used for manufacturing.
 - At each stage, it must be possible to identify main equipment, raw material containers and bulk product containers.
 - The identification of bulk product containers must indicate name or identification code, batch number and storage conditions when such information is critical to ensure product quality.
- Control in the process.
 - In-process controls and their acceptance criteria must be defined.
 - In-process controls must be carried out according to a defined program.
 - Any result outside the acceptance criteria must be reported and properly investigated.

Filling/Packaging and Labeling

During each stage of the packaging operation, measures must be taken so that the finished product meets the defined characteristics.

- Packaging operations must be carried out in accordance with packaging documentation, including suitable equipment, list of packaging materials defined for the intended finished product, and detailed packaging operations such as filling, closing, labeling and coding.
- At any stage of the process, it must be possible to identify the packaging line with its name or identifying code, the name or identifying code of the finished product and the batch number.
- If used, online control equipment must be checked regularly according to a defined schedule.

- Process controls and their acceptance criteria must be defined and executed according to a defined program. Any result outside the acceptance criteria must be reported and properly investigated.
- If packaging materials remain unused after packaging operations and are intended and considered acceptable to return to inventory, their containers must be closed and properly identified.

The company must ensure that:

- All products contain information regarding the product name and brand name, name and address of the manufacturer or distributor, the name and address must be sufficient to identify the company and country of origin of the products. If two or more countries are involved in the production of a product, the origin is obtained by the country where the economically justified processing was carried out. When two or more countries have the same production cost of the product, a country that carried out the last manufacturing process of the product obtains the origin.
- The function of the product is clearly printed on the primary packaging and secondary packaging, unless it can be spontaneously and obviously deduced from a combination of the product presentation (shape, size and volume), e.g. lipstick, its name (e.g. cream) or trademarks, their function statements, images, logos and figurative signs.
- Labeling, explanatory statements, whether in the form of text, images and illustrations, or the packaging format of Halal cosmetics and personal care products, must not violate Islamic values, ethics and traditions and culture.
- All ingredients present in the form of nanomaterials are clearly indicated in the list of ingredients. The names of these ingredients must be followed by the word "nano" in parentheses.
- The list of ingredients is printed on both the primary and secondary packaging or only on the secondary packaging of the product. Where it is impossible for practical reasons to print this information on the label, the information should be mentioned on an attached leaflet, label or card.
- The material used for packaging is free from any non-Halal components or materials.
- Product packaging is not prepared, equipped or manufactured with equipment contaminated with non-Halal material during preparation, storage or transport, and must be completely separated from materials that are non-Halal.
- The packaging material does not contain any material considered dangerous or harmful to human health.
- Packaging is designed so that, under the conditions specified by the manufacturer for storage, transport and handling, it protects against damage and deterioration and does not adversely affect the product.

Final product storage

- There must be a clear and effective separation between non-Halal products and Halal products at all stages of the supply chain to avoid mixing or cross-contamination.

- Finished products must be stored in defined areas under appropriate conditions for an appropriate period of time. If necessary, finished products must be monitored during storage.
- Storage areas must allow for organized storage.
- When finished products are released, quarantined, or rejected, they must be stored in their respective physical locations or using any other system that provides the same level of assurance.
- The identification of finished product packaging must indicate name or identification code, batch number, storage conditions when such information is critical to ensure the quality and quantity of the product.
- Measures must be established to ensure stock rotation.
- Periodic inventory checks should be performed to ensure inventory accuracy, ensure acceptance criteria are met, and any significant discrepancies should be investigated.

Loading and Shipping

- Measures must be taken to ensure dispatch of the defined finished product.
- Precautions must be taken to maintain the quality of the finished product when appropriate.

Product release must be carried out by authorized personnel responsible for quality.

5.2.2.6. Sampling

Depending on the client's Category and Scope, CDIAL Halal may request the collection of product samples during audit activities. This process aims to validate whether the product is in fact Halal, based on the following parameters:

- Checking and confirming the weight of the product.
- Laboratory analysis – Proof of points observed by the auditor may be requested, such as porcine DNA, maximum concentration limits of preservatives permitted for the formulation of sanitizing parameters for microbiological control, as well as technical requirements and procedures for regulating personal hygiene products, cosmetics and Perfumes.

Sample collection can be carried out during the factory audit, or at another time scheduled for this purpose.

The conditions for carrying out sample collection, including the definition of models/families of products to be selected, quantities, need to select control and witness samples, etc., are established by CDIAL Halal based on the relevant regulations and applicable legislation in Brazil.

To ensure the compliance of the laboratory analysis, it is carried out in laboratories indicated by CDIAL Halal.

5.2.2.7. Halal Hotspots

The definition of Halal critical points is a very important step for Halal certification, since the definition of these points will assist in the control of the Halal product warranty.

The methodology used to determine these points is very similar to the HACCP Plan, which is based on the analysis of all production stages, defining, identifying, evaluating and controlling significant Halal hazards. We divide the points into:

- PCH – Halal control point;
- PCCH – Halal Critical Control Point;

The PCCH are the points that directly affect the Halal status of the product and must be monitored more frequently and critically.

Some possible PCCHs are:

- Suppliers evaluation;
- Storage;
- Expedition;

The PCC and PCCH must be raised and defined by the company, in accordance with a study carried out, evaluating all stages of the process in accordance with the regulations and this scheme.

5.2.2.8. Audit Nonconformities

Non-conformities correspond to failure to meet a requirement, whether normative or requirements prescribed by the Customer's own management system.

CDIAL Halal classifies non-conformities according to the following criteria:

Critical Nonconformity: Direct interference with the integrity of the Halal product, which disqualifies the product as Halal. Or repetition of a major non-conformity identified in the last audit.

Major Nonconformity: Interference with the Halal product, which does not disqualify the product as Halal, but may lead to a change in the product's status. Or repetition of a minor non-conformity identified in the last audit. When a regulatory requirement is not fully met.

Minor non-compliance: Indirect interference with the Halal product, which does not de-characterize the product as Halal, is generally characterized by partial non-compliance with one or more requirements specified in the management system, or repetition of an observation highlighted in the last audit.

Note: It does not constitute non-compliance with requirements, however there is room for deviations to occur, which could lead to future non-compliance.

5.3. Audit report

At the end of the audit, the Audit Report is prepared together with the Action Plan containing non-conformities and observations, these must be sent to the client within 15 working days after the audit.

The Customer must submit the root cause analysis, correction and corrective actions, by email within 15 business days of receipt of the Audit Report.

Note: This period must be disregarded if there is any interference or need described in relation to the client's communication with the certifier.

5.3.1. Direct Approval Recommendation with Zero NC

In this case, the company has approval recommended by the audit team and will undergo analysis by the decision-making committee to approve Halal certification and issue the Halal certificate. After the approval of the committee, the Halal certificate will be released and issued

5.3.2. Recommendation of approval with Action Plan

The company must submit the action plan within 15 days with the non-conformities highlighted and the measures that will be taken and the deadlines. The action plan will be verified by the decision-making committee. After approval of the action plan, the Halal certificate will be released and issued.

5.3.3. Follow-up

The company must complete the action plan and carry out the measures indicated within 3 months, and, at the end of the actions taken, schedule a new audit to verify the effectiveness of the corrections. After approval of the follow-up audit by the audit team and the decision-making committee, the Halal certificate will be released and issued.

Failure by the company to pass Follow-up results in the certification not being approved, meaning the company is considered unfit for Halal certification.

6. GRANT OF CERTIFICATION

The decision on granting certification is given by the Decision Committee made up of 1 technical auditor and 2 religious experts not involved in the client's audit process.

The decision of the Decision-Making Committee will be based on the results of the following items:

- Carrying out phase 2 audit
- Conducting document analysis
- Completion of the internal analysis process of the Audit Report and Action Plan.

6.1. Certificate issuance

After certification is granted, the Certificate of Conformity is issued and sent to the customer.

Note: After obtaining the certificate of conformity, in some cases it is also necessary to issue a Halal shipping certificate. The description of this process is included in the Customer Manual – Issuance of Halal Shipping Certificate.

6.2. Certification maintenance

Maintaining compliance is verified by carrying out annual audits, defined in accordance with the conditions set out in the contract. The purpose of maintenance audits is to verify the procedures validated in the certification audit.

6.3. Recertification

In the recertification of products/services, the process is conducted in the same way as the initial Certification, after completing the entire audit process, a new Certificate of Conformity is issued due to the expiration of the one previously issued.

6.4. Special audits

Special audits are audits carried out extraordinarily for the following reasons:

Scope expansion: When the client wishes to increase its certification scope, it must notify CDIAL Halal so that it can analyze the request and determine whether it will be necessary to carry out an extraordinary audit before the maintenance audit deadline.

Special audits: It may be necessary for the certification body to carry out short-notice or unannounced audits to investigate complaints, or as follow-up on suspended clients.

7. SUSPENSION AND CANCELLATION OF CERTIFICATION

7.1. Suspension

Certification suspension is defined as the temporary interruption of the customer's certification.

CDIAL Halal reserves the right to suspend the customer's certification, at any time, for justified reasons, which may be total or partial, being classified into two types:

a) Suspension for financial reasons: This suspension may occur when the customer does not comply with the financial requirements of the Contract signed with CDIAL Halal.

Note: CDIAL Halal does everything possible to allow the Customer to regularize their default situation, however if the deadlines and other agreed conditions are not respected, the certification must be suspended.

b) Suspension for technical reasons: Suspension of certification for technical reasons may occur when one of the following situations is identified:

- When it is a non-conformity of the type that directly affects the safety/performance of the product and/or service.
- When the customer does not allow CDIAL Halal to carry out maintenance activities (for example, audits and laboratory analyzes) when applicable, within the deadlines set out in the audit program.
- When the customer misuses the Conformity Marks on applicable products.
- When proving that the customer has operated in any way that could bring CDIAL Halal into disrepute.

In both cases, whether for financial or technical reasons, when a certification is suspended, CDIAL Halal will notify the Customer by phone or email, informing the reasons for the suspension and providing a deadline for rectifying the situation.

The suspension period is 90 (ninety) days. By decision of CDIAL Halal, this period may be extended for the same duration once again, this period so that the Customer can complete the necessary actions to regularize the situation.

Once the second extension period has expired and the situation remains pending, the certification must be cancelled.

If certification is reinstated after suspension, CDIAL Halal updates all relevant public information to ensure that indication is provided that the product remains certified.

7.2. Cancellation

Certificate cancellation may occur due to:

- Customer request
- Failure to resolve the problems that caused the suspension, within the deadline established by CDIAL Halal.

When certification is terminated/cancelled, CDIAL Halal will take specific actions such as:

- Modifications to formal certification documents.
- Update public information about cancellation.
- Withdrawal of authorization to use the logo.
- Disclosure about cancellation on the website.
- Withdrawal of the certificate from competent bodies.



8. BRAND CDIAL HALAL

8.1. Halal Seal Use

After issuing the Certificate of Conformity, the Halal Seal and CDIAL Halal Logo can be used by the customer on their digital platforms, or can be displayed at the entrance of the certified establishment as long as authorization for use is requested. The use of the Hala Seal and the CDIAL Halal Logo must be requested by the customer via email sgq@cdialhalal.com.br , in which the Brandbook for the use of the logo, seal and the Term of use of the logo will be sent, which must be sent to CDIAL Halal signed by the customer, after signing the requested file will be sent in EPS extension.

The Customer must provide CDIAL Halal with proof of how the CDIAL Halal logo or Halal Seal will be reproduced on the certified product/packaging before its effective application.

The CDIAL Halal logo is for the exclusive use of certified units and can only be used in:

- Certified Halal products in primary, secondary and tertiary packaging.
- In communications (letters, emails, website links, etc.).

The customer must take due care so that no report or certificate, report, declaration, document, record, advertising or communication material, or any part thereof, which contains the CDIAL Halal logo or reference to certification, is used in a misleading manner.

Logos must not be used except in correlation with those products or services described in the scope of the Certificate of Conformity related to the address and products included in the scope of certification.

For Gulf markets, the use of the CDIAL Halal logo/seal as well as the Universal Halal logo/seal is permitted; If the customer chooses to use it, it must be sent to CDIAL Halal for prior approval. However, for the United Arab Emirates, Iran and Egypt, the customer must contact the authorities to understand the guidelines, as CDIAL Halal is not recognized in these countries.

The use of this seal/logo is only permitted on products that are within the scope of the Halal certificate, customers who choose not to renew the certification or who are not approved will not be able to use the seal/logo.

8.2. Logo monitoring

Auditors are responsible for ensuring that customers are properly applying the logos and certificate of conformity, this process is verified in maintenance audits and/or unannounced audits.

This verification can occur by checking the customer's website and requesting product packaging directly from the customer, considering the audit cycle must be carried out once every year.

The Certifier may suspend or eliminate the use of the seal and logo if the client does not respect the premises established in the Logo Usage Manual.



Note: The use of the CDIAL Halal logo or visual identity must not misrepresent the organization's certification status or bring the certification process into disrepute.

8.3. Actions and appeals – Logo Use

When inappropriate actions regarding the use of Halal logos, certificates and brands are identified, CDIAL Halal may:

- Request immediate corrective action.
- Suspend certification.
- Take legal action against the company.



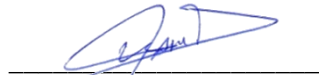
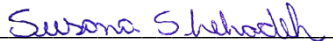
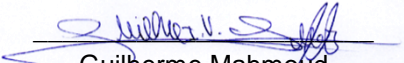

9. APPEALS AND COMPLAINTS

Appeals and complaints can be made through the communication channels described below:

- Email: cdialhalal@cdialhalal.com.br,
- Contact available on our website – www.cdialhalal.com.br
- Telephone – (11) 4128-2800

Upon receiving the notification, CDIAL Halal activates the Appeals and Complaints Committee, which is made up of a Technical Auditor, a Sharia Specialist and a technical specialist in the quality area. This committee aims to investigate the origin and veracity of the complaint or report made, or, as the case may be, investigate whether there was a failure on the part of the certifier in the audit process.

After carrying out the investigations, the Complaints and Appeals Committee always informs the complainant of the result of its investigation, always taking care to preserve the confidentiality and secrecy of the complainant and investigated information.

elaboration	Revision	Approval
 Mohammad Aamir Technical Auditor	 Yuri Ansare Auditor (Religious)	 Walid El Orra CEO
 Susana Shehadeh Technical Auditor		
 Guilherme Mahmoud Technical Auditor		
		



Certification Scheme
GSO – Chemical, Biochemical and Cosmetic Products

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Sheikh Abacar Bacar
Sharia Specialist