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1. Definitions

Technology aids : these are substances or materials, excluding equipment or utensils, that are not consumed, by themselves, as ingredients and that are used intentionally in processing

Halal : Lawful action or product permitted in Islam

Haram : It is the opposite of Halal , that is, illicit, prohibited in Islam

Materials : general term used to indicate raw materials, packaging materials, ingredients, additives, technology aids, cleaning materials and lubricants

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

Halal critical control point : Stage at which an essential control must be applied to prevent or eliminate a danger to the Halal status of the product.

Halal control point : Step or procedure in Halal production at which control can be applied and, as a result, the risk of contamination of the Halal product can be avoided or eliminated.

Halal Supervisor : A Muslim person who is responsible for the Halal product process

2. Introduction

This scheme aims to implement Halal requirements in organizations of (scheme type) and implement the Halal management system .

Halal Management System (SGH) is designed, implemented and maintained with the aim of regulating materials, production processes, products, resources and procedures in order to maintain the continuity of the Halal production process . The implementation of the Halal Management System criteria is a mandatory requirement in the Halal certification process .

3. Requested documents

To begin the audit process, the organization must send the following documents to the certification body, as per the list below:

3.1 Folder 1 - Legal Documents

- a) CNPJ card;
- b) Registration with SIF or equivalent;
- c) Fire department inspection report (AVCB)
- d) Business license;
- e) Descriptive memorial of the facilities;
- f) Company registration data – form containing the company's registration data in addition to the number of employees, shifts, production capacity, factory production lines.
- g) Environmental license
- h) Evidence of disposal of waste of environmental interest
- i) Evidence from the internal accident prevention committee - CIPA (When applicable)
- j) Technical responsibility annotation (ART)
- k) License for products controlled by the army (When applicable)

3.2 Folder 2 - Materials

- a) "FORM 090 - Raw material and input spreadsheet for Halal products - Traceability and validation of origin" duly completed.
- b) Halal certificate for all inputs of animal origin, and Halal certificate or proof of origin (Technical data sheet, MSDS, SDS, Product descriptive memorial, Declaration of composition) for all inputs of origins other than animals, contained in the form above.
- c) Technical sheet of the final products included in the scope of certification, containing their composition.
- d) Composition of feed – in order to ensure that it is not made up of illicit products.

3.3 Halal management system

- a) Halal Policy
- b) Halal Procedures
- c) Assessment of suppliers with requirements Halal
- d) Halal hazard analysis and critical control points (PCH and PCCH),
- e) Halal internal audit ,
- f) Halal Committee

3.4 Folder 4 - Quality assurance

- a) Programs - Animal Welfare , GMP and HACCP.
- b) Standard Operating Procedure (SOP) or Prerequisite Operational Programs (PPRO)
- c) Sketch of packaging (primary, secondary, tertiary...) and labels of products 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 organization.

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.

4. Halal management system (HMS)

Halal management system **it must** be implemented prior to the initial certification audit and maintained, with the aim of managing 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:

4.1 Halal Policy

Halal policy is documented information of the organization's commitment to implementing Halal in all areas of the organization, use Halal materials , process and produce Halal products in accordance with Halal certification requirements in a continuous and consistent manner. The organization's Halal policy includes a commitment to take the following actions:

- a) Provide human resources and facilities that assist in the implementation of the Halal Production Process ;
- b) Comply with requirements relating to Halal Product Warranty Administration ;
- c) Halal materials and implement the Halal Production Process in accordance with requirements;
- d) Halal policy is understood and implemented by all personnel in the organization;
- e) Halal policy to all *interested* parties ; It is
- f) Halal policy consistently.

4.2 Halal Committee

Senior management must appoint an internal Halal committee formed by a multidisciplinary team (involving a management representative, quality assurance/quality control, production, R&D, purchasing, stock/storage) trained and with defined functions, responsible for creating and monitoring company's Halal procedures . Meetings must be held as necessary, with at least two meetings per year and have an agenda to discuss Halal , generating auditable records.

Halal Product Assurance System ;

Committee members must be trained by a competent entity in Islamic religious requirements .

Roles and responsibilities of the Halal committee :

- a) Monitor the organization's Halal Production Process;
- b) Determine corrective and preventive actions;
- c) Halal Management System .
- d) Halal Production Process plan ;
- e) Implement risk management control of the Halal Production Process (PCH and PCCH);
- f) Propose the replacement of materials;
- g) Propose the interruption of production or establish measures that ensure that products that do not meet the provisions of the Halal Production Process are not destined for the Halal market ;
- h) Halal Production Process ;
- i) Show evidence and provide correct information during the Halal Auditor inspection process .

4.3 Halal Training

The organization must carry out training and/or capacity building in the field of Halal Assurance . Training must be carried out according to the needs of the organization, according to the following actions:

- a) Train personnel involved in the Halal Production Process as necessary.
- b) Maintain training records (Training material, attendance list, certificate and other possible evidence).
- c) Assessment of Halal training must be carried out to measure its level of understanding and effectiveness.

4.4 Halal Procedure

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 procedure is created by Organizations when implementing the Halal Management System .

- a) Halal Product Guarantee System as described in the Halal manual ;
- b) Halal Product Assurance System requirements ; It is
- c) Halal manual that is in accordance with the industrial scale, organizational structure, scope, stages of the production process, risk level, etc., in accordance with the guidelines and provisions of CDIAL Halal .

4.5 Halal Internal Audit

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

- a) The organization must carry out internal audits at least once a year to monitor the implementation of the Halal Management System or when there are changes that may affect the Halal status of the product, such as changes in management, policy, formulation, material and process;
- b) The organization must have procedures for internal audits;
- c) The organization must maintain evidence of the implementation of internal audits; It is
- d) Halal Certification Body during scheduled audits in the cycle.
- e) Halal Production Process every 6 (six) months to the Halal Product Guarantee Organizing Body .

Halal internal audit must generate a report and checklist covering the 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.

4.6 Halal Supervisor

Halal supervisor must be present at all Halal productions , validating that specific requirements are being respected at all stages of production, must be Muslim, competent in Halal requirements and representative of an Islamic center or institution. The supervisor must be part of the Halal committee and actively participate in meetings.

4.7 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. Requirements for materials

Halal Management System , which include:

- a) material ;
- b) additions ;
- c) Technology Supporters;
- d) packaging , lubricants, greases, disinfectants that come into direct contact with materials or products;
- e) Technology aids intended for cleaning that come into direct contact with production facilities intended for the production of products; It is
- f) means of validating the cleaning results of facilities that come into direct contact with materials or products.

These materials from animals, plants, microorganisms, materials produced through chemical processes, biological processes or genetic engineering processes can be classified into two categories:

- a) Materials with mandatory Halal certification; It is
- b) Materials with Halal certification recommended.

The organization 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, in accordance with the CDIAL Halal – P003 raw material validation policy , proving that this input is not produced in the same place as Haram (Non- Halal) products.), 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.

Halal requirements , they must be segregated from those that are Halal and it must be ensured that they are not used in Halal production .

Note: Only certificates with recognition from Halal authorities are accepted

6. General processing requirements

Hygiene, sanitation and product safety are prerequisites in Halal processing . Products must be prepared, processed, packaged, transported and stored in accordance with relevant hygiene and sanitation standards or regulations.

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.

6.1 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.

6.2 Haram Products

- Alcoholic Beverages – Intoxicants and their derivatives
- Genetic modifications using any Haram species
- Blood and derivatives
- 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.

6.3 Prohibited 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;

6.4 Najs

Najs according to Shariah law are:

- Dogs, pigs and their descendants or derivatives;
- Halal food contaminated with non- halal materials ;
- Halal foods that come into direct contact with non- halal materials ;
- Any animal fluid, such as urine, blood, vomit, pus, excrement and placenta;
- Carrion or halal animals that are not slaughtered in accordance with Shariah law and fatwa , except for aquatic animals and certain insects; It is
- Khamr (liquor or any liquid that intoxicates and is prohibited under Shariah law and fatwa): food or drinks that contain or are mixed with khamr .

6.5 Halal products

- a) The organization must separate places, areas and equipment for processing Halal products from places, areas and equipment for processing non- halal products .
- b) The organization must maintain the cleanliness and hygiene of the production process, ensuring that it is free of impurities and non- halal materials .
- c) The organization must segregate between the following areas of processing Halal and non- halal products :
 - I. Material storage;
 - II. Weighing of material;
 - III. Mixing of ingredients;
 - IV. Product molding;
 - V. Product processing;

- VI. And/or other processes that affect the processing of the product.
- d) The organization must segregate equipment processing Halal and non- halal products as follows:
- I. Not using processing equipment interchangeably with equipment used in the processing of non- halal products ;
 - II. Have separate storage areas for Halal and non- halal equipment .

6.6 Halal product storage location and equipment

- a) The organization must segregate the storage areas for Halal and non- halal products as follows:
- I. Material receiving area;
 - II. Area for receiving post-processing products; It is
 - III. Storage facilities for materials and products.
- b) The organization must segregate storage equipment for Halal and non- halal products , in accordance with the following provisions:
- I. Not using storage equipment interchangeably with equipment used to store non- halal products ;
 - II. Providing separate storage areas for Halal and non- halal instruments .

6.7 Halal product packaging site and equipment

- a) The organization must ensure that:
- I. The packaging material is free from any non- Halal material .
 - II. Packaging material is not prepared or manufactured by equipment that is contaminated with non- Halal material during preparation, storage or transportation.
 - III. The packaging material is physically segregated in storage from any other non- Halal materials .
 - IV. The packaging material does not contain any material that is considered harmful to human health.

6.8 Halal products .

- a) The organization must segregate the distribution areas of Halal and non- halal products as follows:
- I. Ensuring means of transportation from storage areas to product distribution equipment; It is
 - II. Means of transport for product distribution.
- b) The organization must segregate distribution equipment for Halal and non- halal products as follows:
- I. Not using distribution equipment interchangeably with that used in the distribution of non- halal products ;
 - II. Segregating cleaning instruments for Halal and non- halal distribution equipment ;
 - III. Segregating maintenance instruments for Halal and non- halal distribution equipment ; It is
 - IV. Segregating storage areas for Halal and non- halal distribution equipment .

6.9 Requirements by process stages

To facilitate the description of the requirements, the production process was divided into stages, as shown in the following table:

Dirty area:

- Creation

- Receipt
- Wait
- Hangs
- Stunning
- Sticking
- Sangria
- Scalding / Plucking
- Evisceration
- Inspection

Clean area:

- Cooling
- Polite
- Packaging
- Freezing
- Storage
- Expedition

The steps demonstrated are illustrative of the slaughter process, in order to facilitate understanding of the scope of requirements. If there are requirements that fit into more than one stage of the process productive , these must be applied at all applicable stages.

Creation

At the stage of raising the animals, the type of food with which the animals are fed must be evaluated. Animal feed must not contain any pork derivatives. Animal welfare must be guaranteed throughout the entire process.

Receipt

The transport of the animal must be done in such a way that the animals do not suffer. The chicken collection process must be carried out by a trained professional.

Wait

Rest time must be respected in accordance with Brazilian legislation. Animals must be examined before slaughter by a veterinarian in order to check their health and ensure that the animal is not sick. If the animal is found unfit for slaughter by the veterinarian, it must be segregated from the others and not proceed to the production line. The animal must be alive and clean before slaughter.

Hangs

Hanging must not hurt the animal. The professional who performs this function must be trained to avoid torture of animals. If any animal is found to be dead, it must be discarded.

Stunning

- **No stun**

The organization must ensure that slaughter section personnel have skills in capturing and positioning birds when they are to be slaughtered to avoid bruising, blood stains and bone fractures.

- **With Stun**

The objectives of stunning are:

- I. Leave the bird unconscious before slaughter, in order to reduce pain (animal welfare aspect);
- II. Simplify the slaughter process;
- III. Reduce agitation immediately after slaughter to reduce the appearance of blood stains on the carcass;
- IV. Speed up the bleeding process.

The organization must ensure that the stunning process does not kill or cause permanent physical injury. The maximum recovery time after stunning is 45 seconds, which means that if the bird is not killed after 45 seconds of stunning, it will return to its feet. The slaughter process must be carried out immediately after the bird has been stunned, and must be slaughtered after a maximum of 10 seconds.

The organization must ensure that the stunning methods and equipment used have been validated for compliance with the requirements. Validation is performed before implementation and whenever there is a change in methods and equipment.

Records of validation results must be documented.

The organization must carry out checks before the slaughter process to ensure that the stunning process complies with validated methods.

Note 1: For example, to stun chickens, the voltage used is 15 to 80 V with a current intensity of 0.1 to 0.5 A for 3 to 22 seconds

The organization must ensure that the stunning equipment is in good condition before starting the slaughter process and under the supervision of a Halal Supervisor . If dead birds are found after stunning, the Halal Supervisor must separate them as non- Halal products .

The organization must ensure that records of stunning of birds, including stunning that does not meet Halal requirements , are maintained and made available.

Sticking

Slaughtering must be carried out by a Muslim slaughterer, who is aware of all Halal slaughter requirements and is qualified to do so.

At the time of the beheading, a supervisor representing an Islamic center or institution must be present. The Bleeder must have a certificate issued by a competent Islamic authority.

At the time of sticking, the animal's chest must be facing the Qibla (21°25'21.0"N 39°49'34.0"E).

An animal must not be slaughtered in front of another and the knife cannot be sharpened in front of the animal. Slaughter must be carried out with a clean and sharp instrument, cutting no more or less than the trachea , esophagus, carotids and jugular veins.

There must be a place to sterilize utensils and wash them with hot water.

At the time of slaughter, the name of God must be mentioned and the animal must be treated carefully, and the sawing movement must not be performed with the knife. The slaughter must be done quickly with the right hand.

Machinery, utensils and tools must follow Brazilian sanitary design standards.

Bleeding

The bleeding process for birds must last long enough for the animal to be bled completely, at least 180 seconds, and all other processes must only begin after bleeding has finished.

Scalding / Plucking

This process should only be started after bleeding is complete, thus ensuring that the animal is dead. scalding water must not be boiling, it must be at 55°C ($\pm 1^\circ\text{C}$) and the animal must remain immersed for a maximum of 120 seconds.

The tank must be emptied at least once a day, washed and disinfected.

Evisceration

At this stage, the carcass must be cleaned inside and out. The container for disposing of waste from this stage must be covered and waterproof, thus ensuring that the production line is not contaminated. It is at this stage that possible “defects” in the meat must also be observed.

Inspection

At the inspection stage, the carcasses must be visually inspected. To do this, the carcasses must be completely open, in order to expose their entire interior, and anomalies in the consistency, color and odor of the bird must be observed. In case of detected anomalies, the carcass must be discarded.

Cooling

After cooling, the temperature must be maintained. If cooling is done with ice, the water used to make the ice must comply with water potability requirements and the ice cannot be used in any other stage of the production process.

Polite

When cutting/boning the birds, the temperature must be maintained at 4°C or below. Records must be kept of meat entering and leaving cutting facilities to ensure traceability.

Packaging

The packaging sector must be completely separated from production in order to avoid cross-contamination. The temperature must be controlled and not exceed 10°C.

Note 1 : Each slaughtered, chilled or frozen animal must have a Halal seal on its final packaging , and the CDIAL Halal seal may be used .

Note 2: A barcode must be used to avoid mixing with non- halal products where all necessary information is present, including the type of slaughter

Freezing

In the process steps following packaging, it is very important that Halal products are well identified and segregated, in order to ensure that they are not mixed or confused with non- Halal products .

Storage

Storage facilities for frozen and chilled meat must be adequate. The internal temperature of the carcasses must not exceed 4°C.

Expedition

Shipping docks must be covered to avoid contamination. The means of transport used must avoid contamination of Halal products with non- Halal products .

6.10 Halal Hotspots

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 .

Halal hazards . We divide the points into:

- Halal Control Point ;
- 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:

- Portion;
- Receiving/Waiting;
- Hangs
- Sticking;
- Bleeding;
- Scalding ;
- Storage/Storage;
- Expedition.

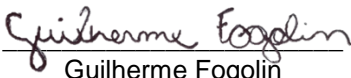
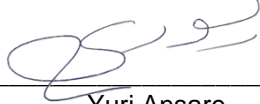


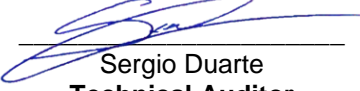
The PCC and PCCH must be raised and defined by the company, in accordance with a study carried out, evaluating all stages of the process in accordance with the regulations and this scheme.

7. Normative references

This certification scheme includes some requirements of Indonesian legislation:

- SNI 99002:2016 Halal slaughter of poultry
- Decree of the Minister of Religious Affairs Number 748 of 2021 regarding the types of products that must be Halal certified ;
- Halal Certification requirement ;

- Halal Product Guarantee Organizing Agency Number 77 of 2023 on guidelines for implementing the Halal Product Guarantee System in Ruminant and Poultry Slaughterhouses.
- Halal Product Assurance Number 20 of 2023 on amending the decision of the Head of the Organizing Agency for Halal Product Assurance Number 57 of 2021 regarding the criteria for the Halal product guarantee system
- These laws can be consulted on the following website: <https://bpjph.Halal.go.id/>
- Furthermore, the requirements are also based on the MUI Fatwas (Magelis Ulama Indonesia), which can be consulted on the following website: <https://Halalmui.org/en/mui-fatwa/>
- Official verdicts from the SHAFII school of jurisprudence

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