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1. Definitions

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

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.

2. Introduction

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

The 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 Folder 3 – Halal management system

- a) Halal Policy
- b) Halal Procedures
- c) Assessment of suppliers with Halal requirements
- 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)

The Halal management system **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

The Halal policy is documented information of the organization's commitment to implementing Halal throughout the organization, using Halal materials, processing and producing Halal products in accordance with Halal certification requirements on an ongoing and consistent basis. 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) Use Halal materials and implement the Halal Production Process in accordance with requirements;
- d) Ensure that the established Halal policy is understood and implemented by all personnel in the organization;
- e) *interested parties* ; It is
- f) Implement 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.

The organization must ensure the availability of resources necessary for the development, implementation and continuous improvement of the Halal Product Assurance System;

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

- a) Roles and responsibilities of the Halal committee:
- b) Monitor the organization's Halal Production Process;
- c) Determine corrective and preventive actions;
- d) Implement the Halal Management System.
- e) Establish a Halal Production Process plan;
- f) Implement risk management control of the Halal Production Process (PCH and PCCH);
- g) Propose the replacement of materials;
- h) 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;
- i) Hold meetings on the implementation and monitoring of the Halal Production Process;
- j) 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

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.

- a) The Halal procedure is created by Organizations when implementing the Halal Management System.
- b) The organization must have documented information on the implementation of the Halal Product Guarantee System as described in the Halal manual;
- c) The organization must maintain records of evidence of implementation of the Halal Product Assurance System requirements; It is
- d) The organization must prepare a 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) The organization must present the results of internal audits to the Halal Certification Body during scheduled audits in the cycle.
- e) The organization must inform the list of ingredients and Halal Production Process every 6 (six) months to the Halal Product Guarantee Organizing Body.

The 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

The 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

Materials are items to make or produce a product as required in the Halal Management System, which include:

- a) raw 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, 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.

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
- 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.

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 Location, area and equipment for processing 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 between Halal and non-halal product processing equipment 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 in the storage of 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 its 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 Location and equipment for distributing 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 for microorganisms and alcohol use

- a) The use of microorganisms and microbiological products must comply with the following provisions:
 - I. Microorganisms are inherently Halal as long as they are not harmful and are not exposed to unclean things;
 - II. Microorganisms that grew in pure culture media are considered Halal;
 - III. Microorganisms that grew in impure culture media, if the microorganisms can be separated from the medium, they will be considered Halal after purification;
 - IV. Products originating from microorganisms that grew in pure culture media are considered Halal;
 - V. Products originating from microorganisms that grew in impure culture media, if the microorganisms can be separated from the medium, they will be considered Halal after purification;
 - VI. Culture media, additives and/or technology aids used in microorganisms must not come from pigs or their derivatives;
 - VII. Microorganisms and microbiological products originating from microorganisms that grew in culture media exposed to impurities and then purified religiously (*tathhir syar'an*), that is, through the application of at least two *qullah* (equivalent to 270 liters) of pure water, are considered Halal;
 - VIII. Microbiological materials obtained without separation from their culture media must use pure and Halal culture media; It is
 - IX. Microbiological materials used to manufacture products using genetic engineering methods must not insert porcine or human genes.
- b) Food products and beverages containing alcohol/ethanol must meet the requirements, in accordance with the following provisions:
 - I. Alcoholic drinks are:
 - i. Beverages containing ethanol and other compounds, including methanol, acetaldehyde and ethyl acetate, produced by the engineered fermentation of various types of carbohydrate-containing plant raw materials, or
 - II. Beverages that have intentional ethanol and/or methanol added.
 - i. Drinks containing *khamr* are considered *Haram* ;
 - ii. Alcoholic beverages classified as *khamr* are considered *Najis* (impure) and *Haram* (forbidden) , regardless of quantity;
 - iii. The use of non-Khamr alcohol/ethanol (be it a product of chemical synthesis (from petrochemicals) or a non-Khamr fermentation product) as an ingredient in a food product is permitted as long as it is not medically harmful;
 - iv. The use of non-Khamr alcohol/ethanol (be it a chemical synthesis product (from petrochemicals) or a non-Khamr fermentation product) as an ingredient in a beverage is permitted as long as it is not medically harmful and the content of alcohol/ethanol (C₂H₅OH) in the final product is less than 0.5%;

- v. Ethanol from other sources, such as cassava, corn or molasses, can be used as long as it is not harmful from a medical point of view and is not intoxicating;
- vi. By-products from the *khamr* (alcoholic beverage) industry or its derivatives that are in a liquid state and physically separated cannot be used;
- vii. Industrial by-products (alcoholic beverages) or their solid state derivatives (e.g. brewer's yeast) can be used after a washing process that complies with the precepts of Islamic Law (*tathhir syar'an*);
- viii. The use of intermediate products that are not directly consumed (such as flavors containing non-*khamr* alcohol/ethanol) as ingredients in food products is permitted, provided that they are not harmful from a medical point of view;
- ix. The use of intermediate products that are not consumed directly (such as flavorings containing non-*khamr* alcohol/ethanol) as beverage ingredients is permitted as long as they are not medically harmful and as long as the alcohol/ethanol content (C₂H₅OH) in the final product is less than 0.5%;
- x. Fermented drinks that contain at least 0.5% alcohol/ethanol are considered *Haram* ;
- xi. Fermented drinks that contain less than 0.5% alcohol/ethanol are considered Halal as long as they are not harmful from a medical point of view;
- xii. Non-fermented drinks containing less than 0.5% alcohol/ethanol not originating from *khamr* are considered Halal, as long as they are not harmful from a medical point of view, such as soft drinks with added flavorings that contain alcohol/ethanol;
- xiii. Fermented food products with non-*khamr* alcohol/ethanol are considered Halal, as long as the process does not use *Haram ingredients* and they are not harmful from a medical point of view;
- xiv. Food products resulting from dairy fermentation in a pasty/solid state that contain alcohol/ethanol are considered Halal, as long as the process does not use *Haram ingredients* and is not harmful from a medical point of view; Vinegar sourced from *khamr* , whether occurring naturally or through engineering, is considered Halal and pure.
- xv. Food products resulting from dairy fermentation in a pasty/solid state that contain alcohol/ethanol are considered Halal, as long as the process does not use *Haram ingredients* and is not harmful from a medical point of view.
- xvi. Food products to which *khamr are added* are considered *Haram* ; It is
- xvii. The use of alcohol/ethanol that does not originate from the *khamr industry* (either a chemical synthesis product [from petrochemicals] or a non-*khamr* fermentation product) in liquid or non-liquid pharmaceutical ingredients is permitted provided that the following conditions are met :
 - c) Do not be harmful to health;
 - d) There is no abuse;
 - e) Be safe and be in the correct dosage;
 - f) It should not be used intentionally with the intention of getting people drunk.

The organization must have documents proving origin in the form of Halal Certificates for materials that require them, in accordance with statutory provisions.

Note: Materials with the following characteristics must be accompanied by a Halal certificate:

- a) Meat and animal products such as sausage, meat powder, chicken extract, bone/skin gelatin and enzymes.

- b) Pre-mixes of aromas and vitamins, considering the complexity of the materials.
- c) Materials that are difficult to trace for Halal integrity due to variations in suppliers and suppliers' manufacturing processes, such as whey protein concentrate and lactose.

6.10 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
- Receipt
- Metal detector
- Alcohol content
- 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:

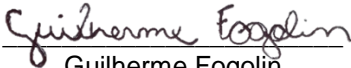
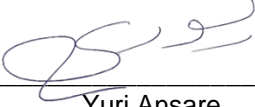



- SNI 99004:2021 General requirements for Halal foods
- Decree of the Minister of Religious Affairs Number 748 of 2021 regarding the types of products that must be Halal certified;
- Decree of the Minister of Religious Affairs Number 1360 of 2021 regarding Materials Exempt from the Halal Certification requirement;
- Decree of the Head of the Halal Product Guarantee Organizing Agency Number 77 of 2023 on guidelines for implementing the Halal Product Guarantee System in Ruminant and Poultry Slaughterhouses.
- Decree of the Head of the Organizing Agency for 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/>



BPJPH – Technical Scheme for Processed Foods and Gelatin

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- Furthermore, the requirements are also based on the MUI (Magelis Ulama Indonesia) Fatwas, which can be found on the following website : <https://Halalmui.org/en/mui-fatwa/>
- Official verdicts from the SHAFII school of jurisprudence

elaboration	Revision	Approval
 Guilherme Fogolin Quality Analyst	 Yuri Ansare Technical supervisor	 Walid El Orra Administrative Director
 Munir Chahine Technical Auditor		
 Sergio Duarte Technical Auditor		