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1. Definitions

Technological adjuvants: these are substances or materials, excluding equipment or utensils, that are not consumed, by themselves, as ingredients and that are intentionally used 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, technological adjuvants, 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 hazard 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.

Genetically modified products (GMP): Products containing DNA from another living species such as a plant, animal or microorganism

2. Introduction

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


The Halal Management System (HMS) 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) Registration with the Ministry of Health or equivalent (when applicable)
- d) Fire Department Inspection Report (AVCB)
- e) Operating license;
- f) Descriptive report of the facilities;
- g) Company registration data – form containing the company's registration data in addition to the number of employees, shifts, production capacity, and factory production lines.
- h) Environmental license
- i) Evidence of disposal of waste of environmental interest
- j) Evidence from the internal accident prevention committee - CIPA (when applicable)
- k) Technical Responsibility Note (ART)

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- l) 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 sheet, MSDS, SDS, Product descriptive report, Composition declaration) for all inputs of origins other than animal, contained in the form above.
- c) Technical file of the final products included in the certification scope, containing their composition.
- d) Composition of feed – 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) Evaluation of suppliers with Halal requirements
- d) Hazard analysis and Halal critical control points (HCP 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 the 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 certification scope, category, objective, standards and reference documents, stage, date of the audit, audit team and the 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 applied in industries, with the addition of the following mandatory items:

4.1 Halal Policy

Halal policy is a documented statement of the organization's commitment to implement Halal throughout the organization, use Halal materials, process and produce Halal products in accordance with Halal certification requirements on an ongoing and consistent basis. The organization's Halal policy includes the commitment to take the following actions:

- a) Provide human resources and facilities to assist in the implementation of the Halal Production Process;
- b) Comply with the requirements relating to the Halal Product Assurance Administration;
- c) Use Halal materials and implement the Halal Production Process in accordance with the requirements;
- d) Ensure that the established Halal policy is understood and implemented by all personnel within the organization;
- e) Communicate the Halal policy to all stakeholders ; and
- f) Implement Halal policy consistently.

4.2 Halal Committee

Senior management must appoint an internal Halal committee consisting of a multidisciplinary team (including representatives from management, quality assurance/quality control, production, R&D, purchasing, inventory/storage) with defined functions and skills, responsible for creating and monitoring the company's Halal procedures. Meetings must be held as needed, with at least two meetings per year, and there must be 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 body in Islamic religious requirements.

Duties and responsibilities of the Halal Committee:

- a) Monitor the organization's Halal Production Process;
- b) Determine corrective and preventive actions;
- c) Implement the Halal Management System.
- d) Establish a Halal Production Process plan;
- e) Implement risk management control of the Halal Production Process (PCH and PCCH);
- f) Propose replacement of materials;
- g) Propose the interruption of production or establish measures to ensure that products that do not meet the provisions of the Halal Production Process are not destined for the Halal market;
- h) Hold meetings on the implementation and monitoring of the Halal Production Process;
- i) Show the 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. The training must be carried out according to the needs of the organization, as per the following actions:

- a) Train personnel involved in the Halal Production Process as required.
- b) Maintain training records (Training material, attendance list, certificate and other possible evidence).
- c) Evaluation of Halal training should 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, sanitation of facilities and machinery, handling and storage of inputs and products – intermediate and final, transportation and flow of people integrated into the company's process.

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

- a) The organization shall have documented information on the implementation of the Halal Product Assurance System as described in the Halal Manual;
- b) The organization shall maintain records of evidence of the implementation of the requirements of the Halal Product Assurance System; and
- c) The organization must prepare a Halal manual that is in accordance with the industrial scale, organizational structure, scope, production process stages, risk level, etc., in accordance with the guidelines and provisions of the Halal CDIAL.

4.5 Halal Internal Audit

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

- a) The organization must conduct 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 shall maintain evidence of the implementation of internal audits; and
- d) The organization must present the results of internal audits to the Halal Certification Body during audits scheduled in the cycle.
- e) The organization must inform the list of ingredients and Halal Production Process every 6 (six) months to the Organizing Body for Halal Product Guarantee.

The Halal internal audit must generate a report and checklist containing a description of everything that was audited, as well as the internal auditor's conclusions and recommendations. In the event of non-conformities, an Action Plan must also be generated to monitor the handling of non-conformities.

4.6 Halal Control Points and Critical Control Points (HCP and HCP)

Process steps that directly affect the Halal classification of the product. These points must be defined and monitored more frequently and critically.

5. Material requirements

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

- a) raw materials;
- b) additives;
- c) Technology Supporting;

- d) packaging, lubricants, greases, disinfectants that come into direct contact with materials or products;
- e) Technology adjuvants intended for cleaning that come into direct contact with production facilities intended for the production of products; and
- f) means of validating the results of cleaning facilities that come into direct contact with materials or products.

These materials originating 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; and
- b) Recommended Halal certified materials.

The organization must guarantee the Halal status of the 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, considering 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 (Non-Halal) products, and a technical file with complete qualitative composition in order to ensure that there are no contaminants in the products.

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

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

Note: Only certificates recognized by Halal authorities are accepted.

6. General processing requirements

Product hygiene, sanitation and safety are prerequisites in Halal processing. Products must be prepared, processed, packed, 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 – there must be no mixing of Halal inputs and inputs with a questionable 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 unlawful (Haram), nor has it been manufactured/processed with any unlawful 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 – Inebriants and their derivatives
- Genetic modifications using any Haram species
- Blood and derivatives
- Any Haram animal derivatives such as enzymes or lubricants
- Any substances that are toxic or harmful to health.
- Products extracted from humans, such as L-cysteine
- Narcotic Substances
- Animals not slaughtered in a Halal manner
- Products that are in packaging that does not meet Islamic requirements.
- Products that have names that do not meet Islamic requirements.

6.3 Prohibited Animals

- Pig and Wild Boar;
- Puppies from the crossbreeding of 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 large claws or 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; and
- Khamr (liquor or any liquid that intoxicates and is prohibited according to Shariah law and fatwa): food or drinks that contain or are mixed with khamr.

6.5 Halal product processing location, area and equipment

- a) The organization must segregate the locations, areas and equipment for processing Halal products from the locations, 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 from impurities and non-halal materials.
- c) The organization must segregate the following areas of processing Halal and non-halal products:
 - I. Material storage;
 - II. Weighing of material;
 - III. Mixing ingredients;
 - IV. Product molding;
 - V. Product processing;
 - VI. And/or other processes that affect product processing.
- d) The organization must segregate 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 storage areas for Halal and non-halal products as follows:
 - I. Material receiving area;
 - II. Post-processing product receiving area; and
 - 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 for storing non-halal products;
 - II. Featuring separate storage areas for Halal and non-halal instruments.

6.7 Halal product packaging site and equipment

- a) The organization shall 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. 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 Halal product distribution location and equipment

- a) The organization must segregate the distribution areas of Halal and non-halal products as follows:
 - I. Ensuring the means of transportation from storage areas to product distribution equipment; and
 - II. Means of transport for product distribution.
- b) The organization must segregate the equipment used to distribute 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 from Halal and non-halal distribution equipment;

- III. Segregating maintenance instruments for Halal and non-halal distribution equipment; and
- IV. Segregating storage areas for Halal and non-Halal distribution equipment.

6.9 Requirements by process steps

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

Supplier evaluation

The company must establish criteria for evaluating suppliers and maintain records to ensure that all ingredients, additives and processing/production inputs for animal feed are free from anything that is contrary to Halal and are free from najassah that are prohibited by Islamic Law.

Manufacturers of feed additives in particular must provide clear information to the user to enable correct and safe use. Ingredient monitoring should include inspection and sampling and analysis for undesirable substances using risk-based protocols. Feed ingredients must meet acceptable and, where applicable, statutory standards for levels of pathogens, mycotoxins, pesticides and undesirable substances that may pose health risks to consumers.

Note: The certification body must be informed in the event of a change of suppliers.

Receipt of raw materials

The following points should be considered when receiving raw material:

- The order, delivery note and materials delivered must match.
- The integrity of the transport containers for raw materials and packaging materials must be visually checked. If necessary, additional checks of transport data 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 may 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 may replace this physical identification system, provided they are effective.

Storage of raw materials and packaging material

The company must ensure that:

- Deterioration of raw materials and inputs should be minimized at all stages of storage and transportation of feed and feed ingredients. Special precautions should be taken to limit the growth of fungi and bacteria in moist and semi-moist feeds. Condensation should be minimized in feed and feed ingredient manufacturing and processing facilities. Dry feed and feed ingredients should be kept dry to limit the growth of fungi and bacteria.

- Chemical fertilizers, pesticides and other materials not intended for use in feed and their ingredients are stored separately from feed and feed ingredients to avoid the potential for manufacturing errors and contamination of feed and feed ingredients.
- Processed feed and ingredients are stored separately from unprocessed ingredients and appropriate packaging materials are used. Feed and ingredients are received, stored and transported in a manner that minimizes the potential for any cross-contamination to occur at a level that could have a negative impact on food safety.
- Feed and its ingredients are delivered and used as quickly as possible and stored and transported in a manner that minimizes spoilage and contamination and allows the correct food to be sent to the correct group of animals.

Production, processing and distribution of feed and its ingredients

During the production stage, some requirements must be met, such as:

- The use of prohibited animals or animals that have not been slaughtered in accordance with Islamic Law and/or parts thereof in the production of Halal feed is prohibited.
- It must be free of fluid or dried blood compounds and their products.
- The use of distillers dried grains (DDG/barley) as animal feed is permitted, provided that they comply with specific regulations.
- The use of dead animals or parts of them in the production of Halal food is prohibited.
- Halal feed must be prepared on independent production lines, Halal feed can be prepared on production lines previously used for non-Halal feed, as long as the necessary cleaning and disinfection measures are taken on the production lines to avoid any contact or contamination between “Halal” and “non-Halal” feed.
- Halal feed may be transported or stored together with non-Halal feed, provided that contamination prevention is ensured through the implementation of appropriate cleaning procedures.
- Maintaining quality and safety during the production, processing, storage, transportation and distribution of feed and its ingredients is the responsibility of all participants in the feed chain, including farmers, feed ingredient manufacturers, feed manufacturers, truck drivers, etc. responsible for all activities that are under their direct control, including compliance with any applicable statutory requirements.
- Feed and feed ingredients shall not be produced, processed, stored, transported or distributed in facilities or equipment where incompatible operations may affect their safety and cause adverse health effects. Due to the specific characteristics of aquaculture, the application of these general principles must take into account the differences between aquaculture and other means of production.
- Where appropriate, operators should follow Good Manufacturing Practices and, where applicable, Hazard Analysis and Critical Control Points. The aim is to ensure the safety of feed and, in particular, to prevent contamination of feed and food of animal origin as far as possible, recognising that total elimination of hazards is often not possible.

- Facilities and equipment used to process feed and feed ingredients should be constructed to allow ease of operation, maintenance, and cleaning and to minimize feed contamination. The process flow within the manufacturing facility should also be designed to minimize feed contamination.
- Water used in the manufacture of feed must meet hygiene standards and be of a quality suitable for animals. Tanks, pipes and other equipment used to store and transport water must be made of materials that do not produce unsafe levels of contamination.
- Sewage, waste and rainwater must be disposed of in a manner that avoids contamination of equipment, feed and feed ingredients.
- All personnel involved in the manufacture and storage of feed and feed ingredients must be adequately trained and aware of their role and responsibility in protecting food safety.
- All scales, mixers and dosing equipment used in the manufacture of feed and feed ingredients must be regularly calibrated and tested for accuracy.
- Feed and feed ingredients, processing plants, storage facilities and their immediate surroundings must be kept clean and effective pest control programs must be implemented.
- Containers and equipment used for manufacturing, processing, shipping, storage, conveying and weighing must be kept clean. Cleaning programs must be effective and minimize residues of detergents and disinfectants.
- Machinery that comes into contact with dry feed or its ingredients must be dried after any wet cleaning process.

Labeling

Labeling should be clear about how the user should store and use the feed and its ingredients.

- Labeling must be consistent with any legal requirements and must describe the feed and provide instructions for use.
- The labelling or accompanying documents must contain, where applicable: information on the species or category of animals for which the feed is intended; the purpose for which the feed is intended; a list of feed ingredients, including appropriate reference to additives, in descending order of proportion; contact details of the manufacturer or registrant; registration number, if available; instructions and precautions for use; batch identification; date of manufacture; and “use before” or expiry date.
- If the animal feed product is described with the expression “Halal” on the label, it must clarify which ingredient this description refers to, in addition to being accompanied by a Halal certificate.
- “Animal origin” inscription for products containing oils, fats, meat derivatives and extracts, such as gelatin and rennet.

6.10 Halal Critical Points

Defining Halal critical points is a very important step for Halal certification, since defining these points will help in controlling the guarantee of the Halal product.

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 hazards to Halal.

We divide the points into:

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

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

Some possible PCCHs are:

- Supplier evaluation;
- Receipt;
- Production;
- Storage;
- Expedition.

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

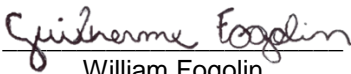
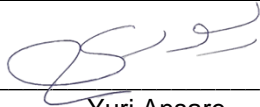



7. Normative references

This certification scheme includes some of the regulatory requirements:

- GSO 2578:2021 – Halal Food.
- GSO 523:1994 – Guidelines for the safe use of additives in animal and poultry feed.
- GSO 716:1997 – Animal Feed – Soybean Meal.
- GSO 1072:2002 – Raw materials, feed additives and prepared feed for poultry and farm animals.
- GSO 1918:2009 – Animal Feed – Barley.
- GSO 1414:2002 – Test methods for animal feed, Part 1: Determination of essential composition.
- GSO 2487:2021 – Labelling – General requirements for labelling of feed.
- GSO 2055-2:2021 – Halal products Part 2 General Requirements for Halal Certification Bodies

These regulations can be purchased from the following websites: <https://www.gso.org.sa/store/?lang=en>.

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>.

Preparation	Revision	Approval
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