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 impure, dirty. 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 .

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) Registration with the Ministry of Health or equivalent (When applicable)

d) Fire department inspection report (AVCB)

e) Business license;

f) Descriptive memorial of the facilities;

g) Company registration data – form containing the company's registration data in addition to the number of employees, shifts, production capacity, 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 annotation (ART)

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 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 Operating Procedures (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 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 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 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 .

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 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 .

6.5 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 .

6.6   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.

6.7   Halal product distribution location and equipment

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 .

6.8   Requirements by process stages

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

6.8.1   Storage of raw materials and packaging material

The company must ensure that:

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

b) 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.

c) Feed and its processed ingredients are stored separately from unprocessed ingredients and appropriate packaging materials are used. Feed and its 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.

d) Feed and its ingredients are delivered and used as quickly as possible and stored and transported in a way that minimizes spoilage and contamination and allows the correct feed to be sent to the correct group of animals.

6.8.2 Production, processing and distribution of feed and its ingredients

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

a) The use of prohibited animals or animals that have not been slaughtered in accordance with Islamic Law and/or parts of them in the production of Halal food is prohibited .

b) It must be free of fluid or dry blood compounds and their products.

c) The use of dried distillers grains (DDG/barley) as animal feed is permitted, as long as they comply with specific regulations.

d) The use of dead animals or parts of them in the production of Halal food is prohibited .

e) Halal feed must be prepared in independent and exclusive production lines for the production of Halal feed . Halal feed can be prepared in production lines previously used for non- Halal feed , as long as the necessary cleaning and disinfection measures are taken in the production lines to avoid any contact or contamination between the " Halal " feed and the "non-Halal" feed. Halal ", however, after the conversion the line must be put into operation exclusively for Halal production .

f) Halal feed must be transported or stored separately from non- Halal feed so that cross-contamination is avoided.

g) 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 its direct control, including compliance with any applicable statutory requirements.

h) Feed and its ingredients must 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 consider the differences between aquaculture and other means of production.

i) Where appropriate, operators must 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 much as possible, recognizing that the complete elimination of hazards is often not possible.

j) Facilities and equipment used to process feed and feed ingredients must be constructed to allow ease of operation, maintenance and cleaning and to minimize feed contamination. The process flow within the manufacturing facility must also be designed to minimize feed contamination.

k) The water used in the manufacture of feed must meet hygiene standards and be of suitable quality for the animals. Tanks, pipes and other equipment used to store and transport water must be manufactured from materials that do not produce unsafe levels of contamination.

l) Sewage, waste and rainwater must be disposed of in a manner that prevents contamination of equipment, feed and feed ingredients.

m) All personnel involved in the manufacture and storage of feed and its ingredients must be adequately trained and be aware of their role and responsibility in protecting food safety.

n) All scales, mixers and dosing equipment used in the manufacture of feed and its ingredients must be calibrated and regularly tested for accuracy.

o) Feed and its ingredients, processing plants, storage facilities and their immediate surroundings must be kept clean and effective pest control programs must be implemented.

p) Containers and equipment used for manufacturing, processing, transport, storage, transport and weighing must be kept clean. Cleaning programs must be effective and minimize detergent and disinfectant residues.

q) Machinery that comes into contact with dry feed or its ingredients must be dried after any wet cleaning process.

6.8.3 Labeling

a) The labeling must be clear about how the user should store and use the feed and its ingredients.

b) Labeling must be consistent with any legal requirements and must describe the feed and provide instructions for use.

c) The labeling or accompanying documents must contain, where applicable: information on the species or category of animals for which the food is intended; the purpose for which the animal feed is intended; a list of feed ingredients, including appropriate reference to additives, in descending order of proportion; manufacturer or registrant contact information ; registration number, if available; instructions and precautions for use; batch identification; manufacturing date; and "use before" or expiration date.

d) 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 .

e) Inscription "Animal origin" for products containing oils, fats, meat derivatives and extracts, such as gelatin and rennin.

6.9 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:

1. Suppliers evaluation;

2. Receipt;

3. Production;

4. Storage;

5. 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

MS 1500:2019 General requirements for Halal foods

GSO 2578:2021 Halal Feed .

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, Food Additives and Prepared Feed for Poultry and Farm Animals.
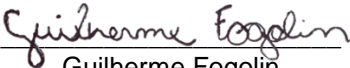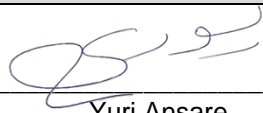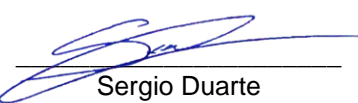
GSO 1918:2009 Animal Feed - Barley.

These regulations can be purchased on the following website:

https://www.smiic.org/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

elaboration	Revision	Approval
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