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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 .

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 Supervisor (If it is a product from Halal slaughter)

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 .

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

- Pigs, dogs and their descendants,
- Animals not slaughtered in the name of Allah ,
- Animals not slaughtered according to Islamic rules,
- Dead animals (Al Maita),
- Land animals with long, pointed teeth or tusks that are used to kill prey or defend such as bears, elephants, monkeys and related families, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, mink, weasels, moles , crocodiles and alligators etc.,
- Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, crows, ravens, owls,
- Pests and venomous animals such as rats, centipedes , scorpions, snakes, wasps and other similar animals,
- Animals considered repulsive such as lizards, snails, insects and their larvae and other similar animals,
- Animals (including birds and insects) whose killing is prohibited in Islam, such as woodpeckers, hoopoes, ants and bees,
- Donkeys and mules,
- Choked animals, animals that are eaten by animals of prey, gored animals (Nateehah), falling animals (Motaradiah), beaten animals (Mawqouza),
- Halal farmed animals that are intentionally and continuously fed harmful substances that are not suitable for their nature, or najis foods .

NOTE 1 Any ingredient derived from non- Halal animals is not Halal .

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 .
 - iii. The organization must ensure that employees are exclusively involved in Halal production and do not participate in non- Halal productions , avoiding cross-contamination.

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 Alcohol content

Some food additives (usually colorings) and any other added chemicals require an organic solvent to dissolve them. The use of alcohol is permitted under the following conditions

- a) Food additives (generally colorings) and other added chemicals cannot be dissolved in any other solvent that does not cause poisoning,
- b) Alcohol must be used in the minimum quantity necessary to dissolve the chemical
- c) the amount of alcohol must not cause euphoria to the person consuming it (less than 0.05 CEAS), which means that the alcohol limit must not exceed 0.05% w/ v or w /w of the final product .

NOTE 1: CEAS is the blood alcohol concentration measured in g/100 ml.

NOTE 2 Alcohol must not be derived from grapes and dates.

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:

- Suppliers evaluation
- Receipt
- Processing
- 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.

6.10 Halal Shipping Certificate

Halal Dispatch Certificate is a document that certifies that the production has been validated and complies with Halal regulatory requirements , thus guaranteeing reliability to consumers, industries and accreditation bodies.

Halal Shipping Certificate for all products of animal origin, such as:

- Fresh meats;
- Breaded and/or seasoned cuts of meat;
- Meat sausages;
- Skins and trimmings;
- Gelatin and collagen;
- Tripe;
- Heparin;
- Flour of animal origin.

Each time this certificate is issued, it is necessary to prove the Halal traceability of the production. To do this, the following documents must be sent in advance:

- DCPOA of raw material;
- Halal slaughter report with supervisor’s signature;
- Halal Shipping Certificate for raw materials of animal origin;
- DCPOA of the final product;
- CSI and/or CSN of the final product.

7. Normative references

This certification scheme includes some regulatory requirements:

OIC/SMIIC - 1:2019 - General requirements for Halal food

OIC/SMIIC - 2:2019 - Conformity Assessment Requirements For Bodies Providing Halal Certification

OIC/SMIIC - 18:2021 - Halal Quality Management System Requirements

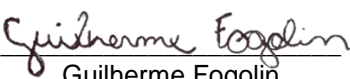
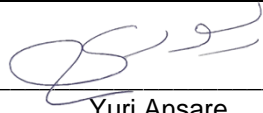


OIC/SMIIC - 51:2022 - Hygiene and Sanitation Management System

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
 Guilherme Fogolin Quality Analyst	 Yuri Ansare Technical supervisor	 Walid El Orra Administrative Director
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**SMIC – Technical Scheme for Processed Foods and Gelatin – CI,
CII, CIII, CIV and L**

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A handwritten signature in blue ink, appearing to read "Sergio Duarte", written over a horizontal line.

**Sergio Duarte
Technical Auditor**