

SUMMARY

_Toc203492406

1. Definitions	2
2. Introduction	2
3. Requested documents	2
3.1 Folder 1 – Legal Documents	2
3.2 Folder 2 – Materials	3
3.3 Folder 3 – Halal Management System	3
3.4 Folder 4 – Quality Assurance	3
4. Halal Management System (HMS)	3
4.1 Halal Policy	4
4.2 Halal Committee	4
4.3 Halal Training	4
4.4 Halal Procedure	5
4.5 Halal Internal Audit	5
4.6 Halal Control Points and Critical Control Points (HCP and HCP)	5
5. Requirements for materials	6
6. General processing requirements	6
6.1 Halal Product	6
6.2 Haram Products	7
6.3 Prohibited Animals	7
6.4 Halal product processing location, area and equipment	8
6.5 Halal product storage location and equipment	8
6.6 Halal product packaging location and equipment	8
6.7 Halal product distribution location and equipment	9
6.8 Alcohol content	9
6.9 Halal Critical Points	9
6.10 Halal Shipping Certificate	10
7. Normative references	10

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 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 hazard to the Halal status of the product.

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 to regulate materials, production processes, products, resources, and procedures to maintain the continuity of the Halal production process. Implementation of the Halal Management System criteria is a mandatory requirement for 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 memorial of the facilities;
- g) Company registration data – form containing the company's registration data, as well as 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)
- l) Army Controlled Products Permit (When applicable)

	SMIIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	--	---------------------------------

3.2 Folder 2 – Materials

- “FORM 090 - Raw material and input spreadsheet for Halal products - Traceability and validation of origin” duly completed.
- Halal certificate for all inputs of animal origin, and Halal certificate or proof of origin (Technical sheet, MSDS, SDS, Product descriptive report, Declaration of composition) for all inputs of origins other than animal, contained in the form above.
- Technical sheet of the final products included in the certification scope, containing their composition.
- Composition of feed – to ensure that it is not composed of illicit products.

3.3 Folder 3 – Halal management system

- Halal Policy
- Halal Procedures
- Evaluation of suppliers with Halal requirements
- Hazard analysis and Halal critical control points (PCH and PCCH),
- Halal internal audit,
- Halal Committee

3.4 Folder 4 – Quality Assurance

- Programs - Animal Welfare, GMP and HACCP.
- Standard Operating Procedure (SOP) or Prerequisite Operational Programs (PPRO)
- 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. This is a document containing information on the certification scope, 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 and maintained prior to the initial certification audit to manage the inputs used in production, production processes, products, human resources, and procedures in accordance with established Halal requirements. In other words, it is similar to a quality management system traditionally applied in industries, with the addition of the following mandatory items:

4.1 Halal Policy

A Halal policy is a documented statement of an organization's commitment to implementing Halal throughout its organization, using Halal materials, and processing and producing Halal products in accordance with Halal certification requirements on an ongoing and consistent basis. An organization's Halal policy includes a 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 in the organization;
- e) Communicate the Halal policy to all stakeholders ; and
- f) Implement Halal policy consistently.

4.2 Halal Committee

Senior management should appoint an internal Halal committee, consisting of a multidisciplinary team (including representatives from management, quality assurance/quality control, production, R&D, purchasing, and inventory/storage) with defined responsibilities and expertise, responsible for developing and monitoring the company's Halal procedures. Meetings should be held as needed, with at least two meetings per year, and an agenda should be established to discuss Halal issues, 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 provide training and/or capacity building in the field of Halal Assurance. Training must be tailored to the organization's needs, including the following actions:

- a) Train personnel involved in the Halal Production Process as needed.
- b) Maintain training records (Training material, attendance list, certificate and other possible evidence).

	SMIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	---	---------------------------------

- c) Evaluation of Halal training should be carried out to measure its level of understanding and effectiveness.

4.4 Halal Procedure

Documents describing how Halal production occurs, its control methods, and the assurance of Halal status, specific to the Halal production process. These procedures must include all activities related to Halal production, such as: supplier approval, receipt of inputs, production, sanitation of facilities and machinery, handling and storage of inputs and products—intermediate and final—transportation, and the flow of people integrated into the company's process.

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

- The organization shall have documented information on the implementation of the Halal Product Assurance System as described in the Halal manual;
- The organization shall maintain records of evidence of the implementation of the Halal Product Assurance System requirements; and
- 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 CDIAL Halal.

4.5 Halal Internal Audit

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

- 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;
- The organization must have procedures for internal audits;
- The organization shall maintain evidence of the implementation of internal audits; and
- The organization must present the results of internal audits to the Halal Certification Body during audits scheduled in the cycle.
- 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 describing everything audited, along with the internal auditor's conclusions and recommendations. In the event of non-compliances, an Action Plan must also be generated to monitor the resolution of non-compliances.

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

Process steps that directly affect the product's Halal classification. 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) materials ;
- b) additives ;
- c) Technology Supporters;
- 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 cleaning results of 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 non-animal-based ingredients, a Halal certificate is recommended but not required. However, these ingredients must undergo a supplier assessment conducted by the company itself, including Halal items, in accordance with the CDIAL Halal raw material validation policy – P003, proving that the ingredient is not produced in the same location as Haram (Non-Halal) products. The certification also includes a technical file with complete qualitative composition to ensure the products are free of contaminants.

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 precepts, these 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 safety are prerequisites for Halal processing. Products must be prepared, processed, packaged, transported, and stored in accordance with relevant hygiene and sanitation standards and 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 with 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;

	SMIIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	--	---------------------------------

- 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 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 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, sharp teeth or tusks that are used for killing prey or defending themselves such as bears, elephants, monkeys and related families, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, moles, crocodiles and alligators, etc.,
- Predatory birds with sharp talons 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,
- Animals that are suffocated, animals that are eaten by animals of prey, animals that are gored (Nateehah), animals that are falling (Motaradiah), animals that are beaten (Mawqouza),
- Halal farm animals that are intentionally and continuously fed harmful substances that are not suited to their nature, or najis foods .

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

	SMIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	---	---------------------------------

6.4 Halal product processing location, area and equipment

- a) The organization must segregate the locations, areas and equipment for processing Halal products and 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 for 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.
 - iii. The organization must ensure that employees are exclusively involved in Halal production and do not participate in non-Halal production, 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. Post-processing product receiving area; and
 - iii. Material and product storage facilities.
- 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. Featuring separate storage areas for Halal and non-halal instruments.

6.6 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.

6.7 Halal product distribution location and equipment

- a) The organization must segregate the distribution areas for 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 for distributing 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 the maintenance instruments of Halal and non-halal distribution equipment; and
 - iv. Segregating storage areas for Halal and non-Halal distribution equipment.

6.8 Alcohol content

Some food additives (usually dyes) and any other added chemicals require an organic solvent to dissolve them. Alcohol is permitted under the following conditions:

- a) Food additives (usually colorants) and other added chemicals cannot be dissolved in any other solvent that does not cause poisoning,
- b) Alcohol should be used in the minimum quantity necessary to dissolve the chemical product
- c) the amount of alcohol must not cause euphoria in 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 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 Halal hazards. 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
- Processing
- Alcohol content
- Storage

	SMIIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	--	---------------------------------

- 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.

6.10 Halal Shipping Certificate

The Halal Shipping 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.

It is necessary to issue the 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 submitted 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>

Preparation	Revision	Approval
		

	SMIC – Technical Scheme for Processed Foods and Gelatin – CI, CII, CIII, CIV and L	SMI 003 REV 01 07/15/2025
--	---	---------------------------------

_____ Sergio Duarte Technical Auditor	_____ Yuri Ansare PCH Coordinator	_____ Walid El Orra Administrative Director
_____  Munir Chahine Technical Auditor		