

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	--

SUMMARY

1. Definitions	2
2. Introduction.....	2
3. Required 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	3
4.2 Halal Committee	4
4.3 Halal Training	4
4.4 Halal Procedure	5
4.5 Halal Internal Audit	5
4.6 Halal Supervisor	5
4.7 Halal Control Points and Critical Control Points (CCP and PCCH).....	5
5. Requirements for materials.....	6
6. General processing requirements	6
6.1 Halal product	7
6.2 Haram Products.....	7
6.3 No Animals Allowed	7
6.4 Najs	8
6.5 Requirements for each stage of the process.	8
6.6 Halal critical points.....	13
7. Normative references	13

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
--	--	---------------------------------

1. Definitions

Processing aids: these are substances or materials, excluding equipment or utensils, that are not consumed as ingredients themselves and are intentionally used in processing.

Halal : A lawful action or product permitted in Islam.

Haram : This is the opposite of Halal, meaning illicit, forbidden in Islam.

Materials : general term used to indicate raw materials, packaging materials, ingredients, additives, processing aids, cleaning materials and lubricants.

Najs : means impurity, dirt. Something contaminated by a product or material. Haram

Halal critical control point : A step at which an essential control must be applied to prevent or eliminate a hazard to the Halal status of the product.

Halal control point : A step or procedure in Halal production where control can be applied and, as a result, the risk of contamination of the Halal product can be avoided or eliminated.

Halal Supervisor: A Muslim person who is responsible for the Halal product process.

2. Introduction

This scheme aims to implement Halal requirements in [cattle slaughtering facilities](#) and to implement a Halal management system.

The Halal Management System (HMS) is developed, implemented, and maintained to regulate materials, production processes, products, resources, and procedures in order to maintain the continuity of the Halal production process. Implementation of the Halal Management System criteria is a mandatory requirement in the Halal certification process.

3. Required documents

To begin the audit process, the organization must send the following documents to the certification body, as listed below:

3.1 Folder 1 – Legal Documents

- a) CNPJ card;
- b) Registration with the SIF or equivalent;
- c) Fire Department Inspection Certificate (AVCB)
- d) Operating license;
- e) Descriptive report of the facilities;
- f) Company registration data – a form containing the company's registration data, including the number of employees, shifts, production capacity, and production lines of the factory.
- g) Environmental license
- h) Evidence of proper disposal of environmentally relevant waste.
- i) Evidence from the internal accident prevention committee - CIPA (When applicable)
- j) Technical Responsibility Annotation (ART)
- k) License for products controlled by the army (When applicable)

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
--	--	--

3.2 Folder 2 – Materials

- a) “FORM 090 - Raw materials and supplies spreadsheet for Halal products - Traceability and origin validation” duly completed.
- b) Halal certificate for all ingredients of animal origin, and Halal certificate or proof of origin (Technical Data Sheet, MSDS, SDS, Product Description, Composition Declaration) for all ingredients of non-animal origin, as contained in the form above.
- c) Technical data sheet for the final products included in the certification scope, containing their composition.
- d) Composition of the feed – in order to guarantee that it is not composed of illicit products.

3.3 Folder 3 – Halal Management System

- a) Halal Policy
- b) Halal Procedures
- c) Evaluation of suppliers with Halal requirements .
- d) Halal Hazard Analysis and Critical Control Points (HACCP and PCCH)
- e) Halal internal audit,
- f) Halal Committee

3.4 Folder 4 – Quality Assurance

- a) Programs - Animal Welfare, Good Manufacturing Practices (GMP), and HACCP.
- b) prerequisite programs (OPRP)
- c) Sketch of the packaging (primary, secondary, tertiary...) and labels of the products within the scope of the certification.

These documents must be updated with CDIAL Halal before scheduling the Phase 2 audit, in case there is a change in scope or an update to the documents by the organization.

After reviewing the documents, CDIAL Halal determines if the unit is prepared for the Phase 2 Audit. If so, the Audit Plan will be sent to the unit. This document contains information on the scope of certification, category, objective, standards and reference documents, stage, audit date, audit team, and audit schedule.

Note: Additional documents may be requested during Phase 2 if necessary.

4. Halal Management System (HMS)

The Halal management system **must** be implemented prior to the initial certification audit and maintained in order to manage 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

A Halal policy is a documented statement of an organization's commitment to implementing Halal standards across all areas of the organization, using Halal materials, and processing and producing Halal products in

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	---------------------------------

accordance with Halal certification requirements in a continuous and consistent manner. The organization's Halal policy includes a commitment to take the following actions:

- a) To provide human resources and facilities that assist in the implementation of the Halal Production Process;
- b) Comply with the requirements relating to Halal Product Assurance Administration;
- c) Use Halal materials and implement the Halal Production Process in accordance with the requirements;
- d) To 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 should appoint an internal Halal committee comprised of a multidisciplinary team (including representatives from management, quality assurance/quality control, production, R&D, purchasing, and inventory/storage) with clearly defined roles, responsible for creating and monitoring the company's Halal procedures. Meetings should be held as needed, with at least two meetings annually, and an agenda should be in place 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) To monitor the organization's Halal Production Process;
- b) Determine corrective and preventive actions;
- c) Implement the Halal Management System.
- d) Establish a plan for the Halal Production Process;
- e) Implement risk management controls for the Halal Production Process (PCH and PCCH);
- f) Suggest replacing materials;
- g) To propose halting production or establishing measures to ensure that products that do not meet the provisions of the Halal Production Process are not destined for the Halal market;
- h) Conduct meetings regarding the implementation and monitoring of the Halal Production Process;
- i) Present the evidence and provide accurate information during the Halal Auditor inspection process.

4.3 Halal Training

The organization must conduct training and/or capacity building in the field of Halal Quality Assurance. The training should be tailored to the organization's needs, following these steps:

- a) Train personnel involved in the Halal Production Process as needed.
- b) Maintain training records (training materials, attendance list, certificate, and other possible evidence).
- c) An evaluation of Halal training should be conducted to measure its level of understanding and effectiveness.

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	---------------------------------

4.4 Halal Procedure

Documents that describe how Halal production occurs, its control methods, and the guarantee of Halal status, specific to the Halal production process. These procedures should include all activities related to Halal production, such as: supplier approval, receipt of raw materials, production, sanitization of facilities and machinery, handling and storage of raw materials 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 a Halal Management System.

- The organization must have documented information on the implementation of the Halal Product Assurance System as described in the Halal manual;
- The organization must 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 steps, risk level, etc., according to the guidelines and provisions of CDIAL Halal.

4.5 Halal Internal Audit

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

- The organization must conduct internal audits at least once a year to monitor the implementation of the Halal Management System or whenever 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 in place for internal audits;
- The organization must maintain evidence of the implementation of internal audits; and
- The organization must present the results of internal audits to the Halal certification body during scheduled audits within the cycle.
- The organization must report the list of ingredients and Halal Production Process every 6 (six) months to the Organizing Body for Halal Product Guarantee.

The Halal internal audit should generate a report and checklist describing everything that was audited, the conclusions, and the internal auditor's recommendations. In case of non-conformities, an Action Plan should also be generated to monitor the handling of the non-conformities.

4.6 Halal Supervisor

The Halal supervisor must be present at all Halal production sites, verifying that specific requirements are being met at every stage of production. They must be Muslim, competent in Halal requirements, and a representative of an Islamic center or institution. The supervisor must also be part of the Halal committee and actively participate in its meetings.

4.7 Halal Control Points and Critical Control Points (CCP and PCCH)

Steps in the process that directly affect the Halal classification of the product. These points must be defined and monitored with greater frequency and criticality.

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
--	--	---------------------------------

5. Requirements for materials

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

- a) raw materials;
- b) additives;
- c) Technology Support Tools;
- d) Packaging, lubricants, greases, disinfectants that come into direct contact with materials or products;
- e) Technological aids intended for cleaning that come into direct contact with production facilities intended for the production of products; and
- f) methods for validating the results of cleaning facilities that come into direct contact with materials or products.

These materials, derived from animals, plants, microorganisms, or produced through chemical, biological, or genetic engineering processes, can be classified into two categories:

- a) Materials requiring Halal certification; and
- b) Materials with recommended Halal certification.

The organization must guarantee the Halal status of the inputs.

For ingredients that are not of animal origin, Halal certification is recommended, but not mandatory. However, these ingredients must undergo a supplier evaluation, carried out by the company itself, including Halal items, according to the CDIAL Halal raw material validation policy – P003, proving that this ingredient is not produced in the same location as Haram (Non-Halal) products, and a technical data sheet with complete qualitative composition to ensure that there are no contaminants in the products.

In the case of ingredients 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

Hygiene, sanitation, and product safety are prerequisites in Halal processing. Products must be prepared, processed, packaged, transported, and stored in accordance with the relevant hygiene, sanitation, and [animal welfare standards or regulations for bovine slaughter](#) listed below:

- [PORTARIA Nº 365, DE 16 DE JULHO DE 2021 - To approve the Technical Regulation for Pre-Slaughter Handling and Humane Slaughter, as set forth in this Ordinance.](#)
- [Decree No. 368, of September 4, 1997 - To approve the Technical Regulation on Hygienic-Sanitary Conditions and Good Manufacturing Practices for Food Processing/Manufacturing Establishments.](#)
- [Decree No. 46, of February 10, 1998 - Establishing the Hazard Analysis and Critical Control Points System – HACCP.](#)
- [INSTRUCTIONAL NORMATIVE Nº 60, OF DECEMBER 23, 2019 - Microbiological standards for foods ready for sale to the consumer.](#)

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	--

- PORTARIA Nº 304, DE 22 DE ABRIL DE 1996 - Establishments that slaughter cattle, buffalo, and swine may only deliver meat and offal for sale at a temperature of up to 7 (seven) degrees Celsius.

In all stages of production, in addition to complying with good manufacturing and handling practices, it is necessary to comply with Halal requirements – avoiding the mixing of Halal ingredients with ingredients whose Halal classification is questionable, as described below.

Slaughter facilities must be dedicated to Halal animals and solely to Halal slaughter, and must meet the requirements of the prerequisite programs as defined in Codex CAC/RCP 1 or ISO 22000 or ISO/TS 22002 (all parts).

6.1 Halal product

It is a product that can be consumed by a Muslim. This means that:

- It was manufactured according to Islamic values and principles, therefore, this product is considered safe, beneficial, and suitable for consumption.
- It contains nothing illegal (Haram), nor was it manufactured/processed with any illegal materials;
- Islamic concepts, principles, and values were implemented throughout the entire production chain, from the selection of materials used, processing, handling, bottling, storage, transportation, display, and even the preparation service.

6.2 Haram Products

- Alcoholic Beverages – Intoxicants and their derivatives
- Genetic modifications using any species Haram
- Blood and blood products
- Any animal-derived products considered haram, 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 No Animals Allowed

- Pig and Wild Boar;
- Offspring resulting from the crossbreeding of a Haram breed with a Halal breed (Mule/Donkey);
- Insects, Larvae and Pests – with the exception of the Locust;
- Reptiles – with the exception of the lizard;
- Amphibians;
- Rodents and Mustelids;
- Bats;
- Non-aquatic gastropods;

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	---------------------------------

- Carnivorous predators;
- Animals that have large claws or canines;
- Animals that are already dead;

6.4 Najs

Najs according to Sharia law are:

- Dogs, pigs and their descendants or derivatives;
- Halal foods 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;
- Shariah law and fatwa , except for aquatic animals and certain insects; and
- Khamr (liquor or any liquid that is intoxicating and prohibited according to Shariah law and fatwa): food or drinks that contain or are mixed with khamr .

6.5 Requirements for each stage of the process.

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

Dirty area:

- Creation
- Reception/Corrals
- Wait
- Handling and washing animals
- Desensitization
- Throat
- Blood
- Skinning and head removal
- Evisceration
- Carcass division
- Inspection
- Final toilet

Clean area:

- Refrigeration
- Cutting/deboning
- Packaging
- Labeling
- Storage
- Expedition

The steps shown are illustrative of the slaughtering process, in order to facilitate understanding of the scope of the requirements. If there are requirements that apply to more than one stage of the production process,

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	---------------------------------

these must be applied to all applicable stages, as well as to all stages within the slaughterhouse; pressurized and clean water must be available.

Creation

During the animal rearing phase, the type of feed the animals are given must be evaluated, especially in the period closest to slaughter. The animals' feed should not contain any items considered Haram [or components of other animals on a continuous basis](#).

Animal welfare must be guaranteed throughout the entire process.

Reception/Corrals

The transport of animals must be carried out in a way that does not cause them suffering. Cattle are transported in trucks to slaughterhouses or meat processing plants. Upon arrival, they are unloaded into receiving pens via appropriate ramps, preferably at the same height as the trucks. The animals are inspected, separated into lots according to their origin, and remain in the pens, resting and fasting, thus recovering from the stress of the journey and reducing the stomach and intestinal contents of the animal. The unloading process must be carried out by a trained professional. [There must be a space for checking the health of the animals](#).

[At the entrance there must be a special area for slaughter, equipped with a system of reels with automatic or manual electric drive](#).

Wait

Rest periods must be respected according to Brazilian law. Animals must be examined by a veterinarian before slaughter to verify their health and ensure they are not sick. If the veterinarian deems an animal unfit for slaughter, it must be separated from the others and not proceed to the production line. The animal must be alive and clean before slaughter.

Handling and washing animals

After a resting period, the animals are removed by trained professionals who use flags, body language, and whistles to ensure their well-being and reduce stress. They are led to a fenced passage, a corridor divided into stages between gates, which allows them to be moved towards slaughter while maintaining separation by batches. This passage narrows so that, at the entrance to the slaughter room, the animals walk in a single file (known as a "syringe"). During the journey, the animals are usually washed with jets and/or sprays of chlorinated water. These jets, with regulated pressure, can be installed directed from top to bottom (like showers over the animals), to the sides of the animals, and from bottom to top, which allows for better washing of manure and other dirt before slaughter.

Desensitization

Stunning is not recommended, however, if its use is necessary to minimize the suffering of large animals, it is permitted. The organization must determine the stunning procedures and parameters [according to the type, weight, and size of the animal and other factors that may vary](#); however, the Halal supervisor must validate that these comply with Halal requirements.

penetrating and non- penetrating methods , as well as the method using a controlled atmosphere, are prohibited.

Electronarcosis may be used for large animals, as shown in the table below .

Type of Animal	Current (Ampere)	Time (Seconds)
Little Sheep	0.50 - 0.90	2.00 - 3.00
Goat	0.70 - 1.00	2.00 - 3.00
Big Sheep	0.70 - 1.20	2.00 - 3.00
Male Heifers	0.50 - 1.50	3.00
Castrated steers	1.50 - 2.50	2.00 - 3.00
Oxen	2.00 - 3.00	2.50 - 3.50
Bulls	2.50 - 3.50	3.00 - 4.00
Buffaloes	2.50 - 3.50	3.00 - 4.00

Note : Stunning should not cause the animal's death; tests to restore consciousness should be performed after the shock.

Throat

The slaughter must be performed by a [mentally sound Muslim slaughterer](#) who is knowledgeable about all Halal slaughter requirements and is qualified to do so. At the time of slaughter, a supervisor representing an Islamic center or institution must be present. The slaughterer must possess a Halal slaughter certificate issued by a competent authority that oversees matters relating to health, hygiene, sanitation, and Halal slaughter rules.

[The animal must be hoisted or placed on its left side in lateral recumbency.](#) At the moment of slaughter , [the animal should not be kept for too long before being killed so that its suffering is reduced](#) ; the animal's chest should be facing Qibla (21°25'21.0"N 39°49'34.0"E). An animal should not be slaughtered in front of another, and the knife cannot be sharpened in front of the animal.

[The slaughtering instrument must be sharp, food-grade, made of stainless steel \(not bones, nails, or teeth\), clean, and exclusively for Halal slaughter. The cut must not be made by force or pressure](#) , cutting no more and no less than the trachea , esophagus, carotid arteries, and jugular veins.

[The tools and utensils used must be food-grade, clean, and exclusively for Halal slaughter;](#) there must be a place for sterilizing utensils and washing them with hot water.

At the time of slaughter , [the animal must be alive, the phrase " Bismillah "](#) must be said [for each animal slaughtered](#) , and the animal must be handled carefully. The sawing motion with a knife is permitted as long as the knife is not removed during the cut. The slaughter must be performed quickly with the right hand.

[Halal slaughter should begin with an incision in the neck, somewhere just below the glottis \(Adam's apple\).](#)

Blood

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
--	--	--

The bleeding process should:

- a) To occur spontaneously;
- b) To last long enough for the animal to be completely bled out;
- c) The spinal cord of the animal/bird should only be severed after death to allow bleeding to cease.

All other procedures should only begin after the bleeding has finished and the animal's death has been confirmed.

[The company must have an automatic, mobile or manual rail system, equipped with a roller chain, that sequences the process flow.](#)

Skinning and decapitation

This step involves removing the bovine hide and can be done manually, semi-automatically , or automatically. First, the front legs are cut off before the hide is removed, so the hooves can be used. As a rule, the hind legs are only removed after the udder and genitals have been removed; the anus and bladder are tied off to prevent contamination of the carcass by any excrement.

The hide is made in several places with knives to facilitate its removal, which is then done with equipment that uses two chains attached to the hide, and a roller (motorized horizontal cylinder) that pulls these chains and removes the hide from the animals.

Manual removal of the hide can also be done using only knives; however, care must be taken to avoid contaminating the carcass with hair or any fecal residue that may still be present on the hide.

The head is removed and taken for washing, with special attention paid to cleaning its cavities (mouth, nostrils, pharynx, and larynx).

Evisceration

This involves removing the internal organs from the carcass, separating the white viscera (gastrointestinal tract) from the red viscera (heart, lungs, etc.). It must be done carefully to avoid rupturing the organs and contaminating the carcass.

The container for disposing of waste from this stage must be sealed and waterproof, thus ensuring that the production line is not contaminated. It is also at this stage that any possible "defects" in the meat should be observed.

Carcass division

Once the entrails are removed, the carcasses are sawn lengthwise in half, following the spinal cord. Between each animal, the saws are sprayed with water to clean away any fragments of meat and bone.

Post-mortem inspection of carcasses and offal

During the inspection stage, carcasses must be visually inspected by a qualified veterinarian. For this, the carcasses must be fully opened to expose their entire interior, and any anomalies in consistency, color, and odor must be observed. If any anomalies are detected, the carcass must be discarded.

[The judging of the carcass or parts of the carcass must be carried out in accordance with CAC/RCP 58 \(Code of Hygienic Practices for Meat\) to meet safety and hygiene requirements.](#)

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
--	--	---------------------------------

Final Toilet

Then, the half-carasses go through a cleaning process, in which small bits of fat along with some meat and other debris are removed with knives.

Refrigeration

After cleaning, the half-carasses are stamped with food-grade ink, weighed, washed with pressurized water to remove bone particles, and chilled to reduce the internal temperature to less than 7°C. They are then chilled in cold chambers with temperatures between 0 and 4°C. The normal chilling time for bovine carcasses is between 24 and 48 hours.

Cuts/Deboning

During the cutting/deboning process, the temperature must be maintained at 4°C or lower. Records of meat entering and leaving the cutting facilities must be kept to ensure traceability.

Packaging

The packaging area must be completely separate from production to avoid cross-contamination. The temperature must be controlled and not exceed 10°C.

Note: Each slaughtered, chilled, or frozen animal must have a Halal seal on its final packaging; the CDIAL Halal seal may be used.

Labeling

Each package must be clearly and indelibly marked, or a label must be affixed to the package, containing the following information.

- a) product name,
- b) list of ingredients,
- c) expiration date,
- d) net content expressed in the metric system (SI units),
- e) Name and address of the manufacturer, importer and/or distributor and registered trademark,
- f) A code number that identifies the manufacturing date and/or batch number for traceability.
- g) country of origin,
- h) When the Halal mark is used, the issuing authority and certificate number must be placed on the product.
- i) the nature of the product (dried, fresh, frozen, smoked, etc.),

For primary meat products, in addition to the requirements specified in ISO 22000 or Codex CAC/RCP 1, the label or mark must also include the following information:

- a) date of slaughter and,
- b) processing date,

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	--

- c) Veterinary health report/certificate number containing the corresponding information about the carcass,
- d) The seal must be tamper-proof, and the brand ink must be durable and food-grade.
- e) Each carcass (chilled or frozen) and the final packaging of special cuts of meat must be marked with the official seal of the authorized organization and by the authorized person to indicate that the slaughter was carried out under the supervision of that competent authority.

Storage

Storage facilities for frozen and chilled meat must be adequate. The internal temperature of the carcasses must not exceed 4°C.

Expedition

Shipping docks must be covered to prevent contamination. The means of transport used must prevent contamination of Halal products with non-Halal products.

6.6 Halal critical points

Defining Halal critical points is a very important step in Halal certification, as defining these points will help in ensuring the quality 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 stages of production, defining, identifying, evaluating, and controlling significant Halal hazards.

We divided the points into:

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

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

Some possible PCCHs are:

- Portion;
- Receiving/Waiting;
- Desensitization
- Throat-slitting;
- Bloodletting;
- Inspection;
- Storage/Warehousing;
- Expedition.

PCCs and PCCHs must be identified and defined by the company, based on a study evaluating all stages of the process according to regulations and this scheme.

7. Normative references

This certification scheme covers several regulatory requirements:

	SMIIC – Technical Scheme for Cattle Slaughter	SMI 002 REV 01 02/10/2025
---	--	---------------------------------

- 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
- [HAK/AKR-RH-012 REV00 – Guideline on Halal Certification Schemes for Halal Slaughter and Processing of Group Products Perishables of Animal Origin](#)

These guidelines can be obtained from the following website: <https://www.smiic.org/en>.

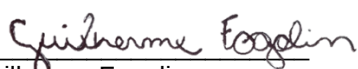
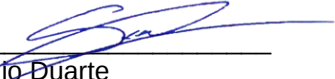
Furthermore, the requirements are also based on the Fatwas of the international council: Fiqh Academy , which can be consulted on the following website: <https://iifa-aifi.org/en/statements>.

following legislation :

- Decree No. 365, of July 16, 2021
- Decree No. 368, of September 4, 1997
- Decree No. 46, of February 10, 1998
- Normative Instruction No. 60, of December 23, 2019
- Decree No. 304, of April 22, 1996

Just like the Codex regulations:

- Codex CAC/RCP 1
- Codex CAC/RCP 58

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