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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.

Genetically modified products (GMPs): Products containing DNA from other living species such as plants, animals, or microorganisms.

2. Introduction

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

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) Standard operating procedure (SOP) or operational 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

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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.

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.

- a) The organization must have documented information on the implementation of the Halal Product Assurance System as described in the Halal manual;
- b) The organization must maintain records of evidence of the implementation of the Halal Product Assurance System requirements; and
- c) 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.

- a) 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;
- b) The organization must have procedures in place for internal audits;
- c) The organization must maintain evidence of the implementation of internal audits; and
- d) The organization must present the results of internal audits to the Halal certification body during scheduled audits within the cycle.
- e) 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 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.

5. Requirements for materials

Materials are items needed to make or produce a product as required by the Halal Management System, and 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.

For detergent and sanitizing products, traceability of fermentation processes, microorganisms and/or enzymes is not required, provided that the culture medium does not form part of the final product.

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 relevant hygiene and sanitation standards or regulations.

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.

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;
- 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;
- Carrion or halal animals that are not slaughtered in accordance with Shariah law and fatwa, except for aquatic animals and certain insects; and
- Khamr (liquor or any liquid that is intoxicating and prohibited according to Shariah law and fatwa): food or drinks that contain or are mixed with khamr.

6.5 Location, area and equipment for processing Halal products.

- a) The organization must segregate the locations, areas, and equipment for processing Halal products from the locations, areas, and equipment for processing non-halal products.

- b) The organization must maintain cleanliness and hygiene throughout 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 materials;
 - III. Mixture of 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. Provide separate storage areas for Halal and non-halal equipment.

6.6 Location and equipment for storing Halal products.

- a) The organization must segregate the storage areas for Halal and non-halal products as follows:
 - I. Materials receiving area;
 - II. Post-processing product receiving area; and
 - III. Storage facilities for materials and products.
- b) The organization must segregate storage equipment for Halal and non-halal products in accordance with the following provisions:
 - I. Do not use storage equipment interchangeably with equipment used for storing non-halal products;
 - II. Featuring separate storage areas for Halal and non-halal instruments.

6.7 Location and equipment for packaging Halal products.

- a) The organization must ensure that:
 - I. The packaging material must be free of any non-Halal materials.
 - II. The packaging material must not be prepared or manufactured using equipment that is contaminated with non-Halal material during preparation, storage, or transportation.
 - III. The packaging material must be physically segregated in its storage from any other non-Halal materials.
 - IV. The packaging material does not contain any material that is considered harmful to human health.

6.8 Location and equipment for distributing Halal products.

- a) The organization must segregate the distribution areas for Halal and non-halal products as follows:
 - I. Ensuring the means of transport from storage areas to product distribution equipment; and
 - II. Means of transport for product distribution.
- b) The organization must segregate Halal and non-halal product dispensing equipment as follows:
 - I. Do not use dispensing equipment interchangeably with that used for the distribution of non-halal products;

- II. Segregating cleaning instruments from Halal and non-halal dispensing equipment;
- III. Segregating maintenance tools for Halal and non-halal distribution equipment; and
- IV. Separating the storage areas for Halal and non-halal distribution equipment.

6.9 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:

Supplier evaluation and purchasing

The company must establish criteria for evaluating suppliers and maintain records to ensure that all ingredients, additives, and processing/production inputs are free from anything that contradicts Halal standards. They must be free from Najassah, which are prohibited by Islamic Law.

Specifications for raw materials to be purchased must take into account the inherent variability of these products and the requirements for specific controls to ensure that Halal products are free from anything harmful to human health, including toxic substances and pollutants/contaminants from various sources.

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

Receiving and storing raw materials and packaging materials.

The following points should be considered when receiving raw materials;

- The order, the delivery note, and the delivered materials must match.
- The integrity of the containers used to transport raw materials and packaging materials must be visually inspected. If necessary, additional checks of transport data should be carried out.
- Containers of raw materials and packaging materials must be labeled to identify the material and batch information.
- Raw materials and packaging materials that exhibit defects that could affect product quality should be held pending a decision.
- Raw materials and packaging materials must be appropriately identified according to their status, such as accepted, rejected, or quarantined. Other systems may replace this physical identification system, provided they are effective.

Storage of raw materials and packaging materials

The following points should be considered and addressed;

- Storage conditions must be appropriate for each raw material and packaging material.
- Raw materials and packaging materials must be stored and handled in a manner appropriate to their characteristics.
- Containers for raw materials and packaging materials should be closed and stored off the ground.
- When raw materials and packaging materials are repackaged, they must bear the same original labeling.

- When raw materials and packaging materials are quarantined or rejected, they must be stored in their respective physical locations or using any other system that provides the same level of assurance.
- Measures should be put in place to ensure inventory turnover. Except in special circumstances, inventory rotation should ensure that the oldest released inventory is used first.
- There must be a clear and effective separation between non-Halal and Halal products at all stages of the supply chain, in order to avoid cross-contamination.

Production

The company must ensure that:

- The procedures implemented at all stages of the supply chain, such as preparation, processing, production, packaging, product labeling and explanatory information, marketing, transportation, distribution, storage, display, service provision, and other operations, meet Halal requirements.
- The use of any part(s) of animals and/or plants belonging to endangered species of wild fauna and flora, as specified by the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES), is prohibited.
- The use of physically or chemically treated agricultural ingredients of Halal origin is permitted, provided they are not exposed to Najassah at any stage of the entire production process.
- Ethyl alcohol (ethanol) can be used as an aid in the production process (solvent or additive) or in the product, provided that the source is not an alcoholic beverage.
- The use of Genetically Modified Organisms (GMOs) whose modified genes originate from the following sources is prohibited:
 - Human beings;
 - Taken from a non-Halal source;
 - Extracted from various organisms, one of which is not Halal;
- The use of all microorganisms such as bacteria, fungi, and yeasts that are prohibited in the products is forbidden.
 - Whether they are toxic/harmful to health;
 - Whether inoculated in a non-Halal medium or;
 - That contain in their composition some non-Halal component.

Note: This requirement does not apply to laboratory analyses.

- The equipment, production lines, and auxiliary materials used throughout the production process must be clean, hygienic, and uncontaminated, and must not be produced with any non-Halal materials.
- In both cleaning and equipment maintenance, the use of any inappropriate oils, greases, cleaning fluids, or disinfectants that may contain non-Halal components is prohibited.
- If impurities are present, they must not exceed the following limits: Lead: 10 ppm, Arsenic: 3 ppm, Cadmium: 3 ppm, Mercury: 1 ppm, Antimony: 5 ppm, 1,4-Dioxane: 10 ppm.
- Only those UV filters mentioned in Regulation (EC) No 1223/2009 of the European Parliament and of the Council should be used.

- Only those preservatives mentioned in Regulation (EC) No 1223/2009 of the European Parliament and of the Council should be used.
- Prohibited and restricted substances according to Regulation (EC) No 1223/2009 of the European Parliament and of the Council.

Good manufacturing practices

At each stage of the manufacturing operation, measures must be taken to produce a finished product that meets the defined characteristics.

- Availability of relevant documents.
 - Relevant documentation must be available at each stage of the manufacturing operations.
 - Manufacturing operations must be carried out in accordance with manufacturing documentation, including appropriate equipment; product formula; list of all raw materials identified according to relevant documents, indicating batch numbers and quantities; detailed manufacturing operations for each step, such as raw material addition, temperatures, mixing times, sampling, cleaning and, if necessary, sanitizing of equipment and transfer of bulk products.
- Before starting the manufacturing process, verify that all documentation relevant to the manufacturing operations is available, all raw materials are available and cleared, suitable equipment is available for use, in good working order, clean and, if necessary, sanitized, and the area has been cleaned to prevent mixing with materials from previous operations.
- Identifying ongoing operations.
 - According to the formula, all raw materials must be measured or weighed in clean, suitable containers, labeled with appropriate identification, or directly in the equipment used for manufacturing.
 - At each stage, it should be possible to identify key equipment, raw material containers, and bulk product containers.
 - The identification of bulk product containers must indicate the name or identification code, batch number, and storage conditions when such information is critical to ensuring product quality.
- Control in the process.
 - In-process controls and their acceptance criteria must be defined.
 - In-process controls must be executed according to a defined program.
 - Any result outside the acceptance criteria must be reported and duly investigated. The person responsible for preparing animals for slaughter must be skilled in positioning ruminant animals to facilitate the slaughter process.

Bottling / Packaging and labeling

During each stage of the packaging operation, measures must be taken to ensure that the finished product meets the defined characteristics.

- Packaging operations must be carried out in accordance with the packaging documentation, including appropriate equipment, a list of packaging materials defined for the intended finished product, and detailed packaging operations such as filling, closing, labeling, and coding.
- At any stage of the process, it must be possible to identify the packaging line by its name or identifier code, the name or identifier code of the finished product, and the batch number.
- If used, the online control equipment must be checked regularly according to a defined schedule.
- Process controls and their acceptance criteria must be defined and implemented according to a defined program. Any results that fall outside the acceptance criteria must be reported and properly investigated.
- If packaging materials remain unused after packaging operations and are intended and deemed acceptable for return to stock, their containers must be closed and properly labeled.

The company must ensure that:

- All products must contain information regarding the product name and brand name, the name and address of the manufacturer or distributor (the name and address must be sufficient to identify the company), and the country of origin of the products. If two or more countries are involved in the production of a product, the origin is determined by the country where the economically justified processing took place. When two or more countries have the same production cost for the product, the country that carried out the last manufacturing process of the product is determined by the origin.
- The product's function must be clearly printed on both the primary and secondary packaging, unless it can be spontaneously and obviously deduced from a combination of the product's presentation (shape, size, and volume), for example, lipstick, its name (e.g., cream) or trademarks, its statements of function, images, logos, and figurative signs.
- Labeling, explanatory statements, whether in the form of text, images and illustrations, or the packaging design of Halal cosmetics and personal hygiene products, must not violate Islamic values, ethics, traditions and culture.
- All ingredients present in the form of nanomaterials must be clearly indicated in the ingredient list. The names of these ingredients must be followed by the word "nano" in parentheses.
- The list of ingredients should be printed on both the primary and secondary packaging, or only on the secondary packaging of the product. When it is impossible, for practical reasons, to print this information on the label, the information should be mentioned in an attached leaflet, tag, or card.
- The packaging material must be free of any components or materials that are not Halal.
- Product packaging must not be prepared, equipped, or manufactured using equipment contaminated with non-Halal material during preparation, storage, or transport, and must be completely separate from non-Halal materials.
- The packaging material does not contain any materials considered hazardous or harmful to human health.
- The packaging must be designed in such a way that, under the conditions specified by the manufacturer for storage, transport and handling, it protects against damage and deterioration and does not adversely affect the product.

Finished product storage

- There must be a clear and effective separation between non-Halal products and Halal products at all stages of the supply chain, in order to avoid mixing or cross-contamination.
- Finished products should be stored in designated areas under appropriate conditions for an appropriate period of time. If necessary, finished products should be monitored during storage.
- Storage areas should allow for organized storage.
- When finished products are released, quarantined, or rejected, they must be stored in their respective physical locations or using any other system that provides the same level of assurance.
- The labeling of finished product packaging must indicate the name or identification code, batch number, and storage conditions when such information is critical to ensuring the quality and quantity of the product.
- Measures must be put in place to ensure inventory turnover.
- Periodic inventory checks should be carried out to ensure inventory accuracy, guarantee that acceptance criteria are met, and any significant discrepancies should be investigated.

Loading and Shipping

- Measures must be taken to ensure the shipment of the specified finished product.
- Precautions should be taken to maintain the quality of the finished product, when appropriate.

Product release must be performed by authorized personnel responsible for quality.

6.10 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:

- Supplier evaluation;
- Storage;
- Expedition.

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

7. Normative references

The certification scheme describes all the guidelines for Halal certification and all the requirements that must be met by those interested in Halal certification.

This certification scheme covers several regulatory requirements:

- GSO 2055-1:2015 – Halal Products - Part 1: General Requirements for Halal Foods
- GSO 2055-4:2021 – Halal Products - Part 4: Requirements for Halal cosmetics and personal care products;
- GSO 1943:2021 – Safety requirements for cosmetics and personal care products;
- GSO 1810:2007 – Labelling of Chemicals;
- GSO 2499:2015 – Cosmetic Products – Identification and Determination of Formaldehyde in Cosmetic and Personal Care Products
- GSO ISO 11014:2013 – Safety Data Sheet (SDS) for chemical products;
- GSO ISO 22715:2008 – Packaging and Labelling for Cosmetics;
- GSO ISO 22716:2008 (GSO 2020/2010 E) – Cosmetics - Good Manufacturing Practices (GMP) - Guidelines on Good Manufacturing Practices;
- GSO 2165:2011 – Chemical Cleaners - Multi-Purpose Gel Cleaner - Test Methods;
- GSO 132:2012 – Plastic Bottles Used for Bottling Chemical Materials and Products;
- GSO 2439:2014 – Detergent – Powdered Detergent;
- GSO 485:1994 – Sodium hydroxide;
- GSO 1195:2002 – Cosmetic Products – Chemical Depilatories;
- GSO 1948:2009 – Germicidal Liquid Detergent for General Use;
- GSO 1046:2000 – Perfumery products based on ethanol;
- GSO 2161:2011 – Chemical Cleaners - Multi-Purpose Gel Cleaner;
- GSO 2238:2012 – Liquid Dishwashing Detergent for Hand Washing;
- GSO 151:2007 – Synthetic Detergents - Powdered Detergents;
- GSO 709:2016 – Chewing gum;
- GSO 502:1994 – Hydrochloric acid, Types 1,2,3;
- GSO ISO 2271:2008 – Surface Active Agent – Synthetic Detergents – Determination of Anionic Active Matter by Manual or Mechanical Method (Direct Two-Phase Titration);
- GSO 396:2022 – Cosmetic Products - Hair Shampoo;
- GSO 2528:2016 – Cosmetic Products - Technical Regulation on Declarations for Cosmetic and Personal Hygiene Products;
- GSO 2241:2012 – Cosmetic Products - Personal Cleansing Products;
- GSO 394:1994 – Cosmetic Products – Substances added to cosmetic products: Coloring substances;
- GSO 2240:2012 – Cosmetic Products - Synthetic Detergents - Liquid Hand Soap;
- GSO 2640:2021 – Cosmetic Products - General Requirements for Soaps.
- GSO 2055-2:2021 – Halal products Part 2 General Requirements for Halal Certification Bodies

These standards can be obtained from the following website: <https://www.gso.org.sa/en/standards/>.



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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
 Guilherme Fogolin Quality Analyst	 Yuri Ansare Technical Supervisor	 Walid El Orra Administrative Director
 Munir Chahine Technical Auditor		
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