



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
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### 1. INTRODUCTION

This document outlines the critical points for Halal certification of food products, as established by KMA 944/2024, which amends KMA 748/2021, regarding the types of products that must be certified as Halal.

### 2. PRODUCT CLASSIFICATION (Klasifikasi Produk)

#### 2.1 DAIRY PRODUCTS AND SIMILAR PRODUCTS (Klasifikasi Produk 1 - Susu dan Analognya)

**Reference:** KMA 944/2024, Section A.1

##### 2.1.1 Fluid Milk and Dairy Products (1.1)

- Fresh milk (susu segar): from Halal animals (cow, buffalo, goat, sheep, horse, camel)
- Pasteurized milk, UHT milk, sterilized milk
- Skim milk, semi-skimmed milk, whole milk
- Flavored milk and milk-based drinks
- Milk analogues: products where milk fat is partially or totally replaced by other fats.

##### 2.1.2 Fermented Milk and Dairy Products Curdled with Rennet (1.2)

- Yogurt: fermented using *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus*
- Kefir: fermented using kefir grains containing *Lactobacillus kefir*, *Leuconostoc*, *Lactococcus*, *Acetobacter* and yeasts.
- Cultured milk, acidified milk
- Dadih (traditional fermented milk)

#### CRITICAL POINTS:

- Starter cultures must be from Halal sources.
- Bacterial cultures: *Lactococcus* spp, *Lactobacillus* spp, *Leuconostoc* spp, *Streptococcus salivarius* subsp. *thermophilus*
- Rennet: must be from Halal slaughtered animals, microbial, or of plant origin.
- No animal-derived enzymes, non-Halal.

##### 2.1.3 Cheese (1.6)

- Fresh cheese (cottage cheese, cream cheese, mozzarella)
- Aged cheese (soft, semi-hard, hard, very hard)
- Processed cheese
- Cheese analogues

#### CRITICAL POINTS:

- Rennet/coagulating enzymes: must be Halal (Halal slaughter animal, microbial or vegetable)
- Cheese cultures must be Halal.
- Fat substitutes in dairy-based products must be from Halal sources.

##### 2.1.4 Dairy Desserts (1.7)



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- Pudding, flavored yogurt, yogurt with fruit
- Ice cream and frozen dairy desserts
- Dairy-based mousses

### 2.2 FATS AND OILS (Klasifikasi Produk 2 - Lemak dan Minyak)

**Reference:** KMA 944/2024, Section A.2

#### 2.2.1 Animal Fats and Oils (2.1.3)

- Beef fat (prime beef fat, edible beef fat, secunda beef fat)
- Lamb fat
- Fish oil

#### **CRITICAL POINTS:**

- They must be derived from Halal animals slaughtered in accordance with Islamic law (Syariat Islam).
- Required source documentation
- Mandatory traceability

#### 2.2.2 Vegetable Fats and Oils (2.1.1, 2.1.2)

- Palm oil, coconut oil, soybean oil, canola oil
- Olive oil (extra virgin, virgin, regular)
- Cold-pressed oils

#### 2.2.3 Fat Emulsions (2.2)

- Butter (menth): an emulsion of water in milk or cream oil.
- Recombined butter: made from anhydrous milk fat (AMF), water and milk solids.
- Folders for blocking

#### **CRITICAL POINTS:**

- Butter should be from Halal milk sources.
- Emulsifiers must be Halal (mono- and diglycerides of plant or animal origin).

### 2.3 EDIBLE ICE CREAM (Klasifikasi Produk 3 - Es untuk Dimakan)

**Reference:** KMA 944/2024, Section A.3

#### 2.3.1 Types

- Dairy-based ice cream (made from milk/dairy products, without non-dairy fat)
- Non-dairy ice cream (Melorin): made from vegetable fats
- Sherbet and sorbet (water-based)
- Edible ice, flavored ice

#### **CRITICAL POINTS:**

- Dairy ice cream: only milk fat allowed.
- Non-dairy: vegetable fats must be Halal.
- Flavorings and colorings must be Halal.



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- The alcohol content in flavorings must comply with the fatwa limits.

### 2.4 FRUITS AND VEGETABLES (Klasifikasi Produk 4 - Buah dan Sayur)

**Reference:** KMA 944/2024, Section A.4

#### 2.4.1 Fresh Fruits and Vegetables (4.1, 4.2)

- Whole fresh fruits and vegetables
- Peeled, chopped or sliced fruits and vegetables
- Fresh herbs and seaweed

#### 2.4.2 Processed Fruits and Vegetables (4.1.2)

- Dried fruit
- Canned fruit in syrup/water
- Fruit purees and pastes
- Fruit jams, preserves and marmalades
- Candied fruits, glazed fruits
- Chutney and fruit-based spreads

#### CRITICAL POINTS:

- Processing aids must be Halal.
- Gelatin in jellies must be from Halal sources.
- Candied fruit coatings must be Halal.

### 2.5 CONFECTIONERY AND CHOCOLATE (Klasifikasi Produk 5 - Kembang Gula dan Cokelat)

**Reference:** KMA 944/2024, Section A.5

#### 2.5.1 Cocoa and Chocolate Products (5.1)

- Cocoa mass, cocoa powder, cocoa butter
- Dark chocolate, milk chocolate, white chocolate
- Chocolate coating
- Chocolate compounds and coatings
- imitation chocolate

#### CRITICAL POINTS:

- Cocoa butter equivalents (CBEs) and substitutes must be from Halal sources.
- Cocoa butter substitutes (CBS): lauric and non-lauric types
- Emulsifiers (lecithin, PGPR) must be from Halal sources.
- Milk solids in milk chocolate must be from Halal sources.

#### 2.5.2 Sugar Confectionery (5.2)

- Hard bullets, soft bullets
- Nougat, marzipan
- Chewing gum

#### 2.5.3 Decorations and Coverings (5.4, 5.5)



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- Glaze, topping
- Sugar granules, chocolate vermicelli (months)
- Toppings and fillings

### CRITICAL POINTS:

- Gelatin in soft candies must be Halal.
- Gums and thickeners must be from Halal sources.
- Dyes must be Halal (free from cochineal and non-Halal sources).

### 2.6 CEREALS AND CEREAL PRODUCTS (Klasifikasi Produk 6 - Sereal dan Produk Turunan)

**Reference:** KMA 944/2024, Section A.6

#### 2.6.1 Flours and Starches (6.2)

- Wheat flour, rice flour, corn flour
- Modified starches
- Tapioca, sago

#### 2.6.2 Breakfast Cereals (6.3)

- Flaked cereals, expanded cereals
- Granola, muesli
- Rolled oats

#### 2.6.3 Bakery Products (7.1, 7.2)

- Bread and loaves
- Cakes, sweets, cookies
- Salty biscuits, crackers
- Specialty bakery products (sweet, savory)

#### 2.6.4 Pasta and Noodles (6.4)

- Raw dough, dry dough
- Rice noodles (bihun), vermicelli
- Instant noodles

### CRITICAL POINTS:

- Flour treatment agents must be Halal.
- Emulsifiers in baked goods must be Halal.
- Enzymes (amylase, protease) must be from Halal sources.
- Fillings and toppings must be Halal.

### 2.7 MEAT AND MEAT PRODUCTS (Klasifikasi Produk 8 - Daging dan Produk Daging)

**Reference:** KMA 944/2024, Section A.8

#### 2.7.1 Halal Animals for Meat

- Mammals: cattle, buffalo, goat, sheep, horse, deer, camel
- Poultry: chicken, duck, turkey, quail



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- Other Halal animals as defined by Islamic law.

### 2.7.2 Fresh Meat (8.1)

- Carcass: whole or halves
- Primary cuts, secondary cuts
- Offal (liver, heart, kidney, etc.)
- Fresh poultry meat

#### CRITICAL POINTS - SLAUGHTER REQUIREMENTS:

- Animals must be slaughtered in accordance with Siyah Islam.
- The slaughterer must be Muslim.
- A sharp knife should be used.
- The esophagus, trachea, and two jugular veins must be severed.
- Bismillah should be recited.
- The animal must be alive at the time of slaughter.
- The blood must be completely drained.

### 2.7.3 Processed Meat Products (8.2, 8.3)

- Cured meats, smoked meats
- Sausages (raw, cooked, fermented)
- Hamburgers, nuggets
- Canned meat (corned beef)
- Meat paste, pâté
- Mechanically deboned meat (MDCM)
- Denervated ground beef (DMM)

#### CRITICAL POINTS:

- All meat ingredients must be from animals slaughtered Halal.
- Sausage casings must be Halal (natural, from Halal animals, or synthetic).
- Gelatin in processed meats must be Halal.
- Emulsifiers must be Halal.
- No contamination with non-Halal materials during processing.

### 2.8 FISH AND FISHERY PRODUCTS (Klasifikasi Produk 9 - Ikan dan Produk Perikanan)

**Reference:** KMA 944/2024, Section A.9

#### 2.8.1 Types of Fishery Products

- Fish: all species of the class Pisces
- Mollusks: oysters, clams, squid, octopus
- Crustaceans: shrimp, crab, lobster
- Echinoderms: sea cucumbers

#### 2.8.2 Processed Fish Products

- Frozen fish, fish fillets



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- Canned fish (tuna, sardines, mackerel)
- Smoked fish, dried fish
- Salted fish, fermented fish products
- Surimi and surimi-based products
- Fish cakes, fish fritters
- Fish sauce, shrimp paste

### CRITICAL POINTS:

- All fish and seafood are inherently Halal.
- Processing aids must be Halal.
- Fermented products should not contain non-Halal ingredients.
- Additives and preservatives must be Halal.

### 2.9 EGGS AND EGG PRODUCTS (Klasifikasi Produk 10 - Telur dan Produk Telur)

**Reference:** KMA 944/2024, Section A.10

#### 2.9.1 Types

- Fresh eggs (chicken, duck, quail)
- Liquid egg products (whole egg, yolk, egg white)
- Pasteurized egg products
- Dried egg products
- Frozen egg products

### CRITICAL POINTS:

- Eggs must be from Halal birds.
- Processing aids must be Halal.
- No contamination with non-Halal materials.

### 2.10 SWEETENERS (Klasifikasi Produk 11 - Pemanis)

**Reference:** KMA 944/2024, Section A.11

#### 2.10.1 Natural Sweeteners

- White sugar, brown sugar
- Glucose syrup, corn syrup
- Honey
- Maple syrup

#### 2.10.2 Artificial Sweeteners (17.9)

- Acesulfame-K
- Aspartame
- Sucralose
- Neotame
- Sorbitol, mannitol, xylitol, erythritol
- Steviol glycosides



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

### CRITICAL POINTS:

- Sugar processing aids must be Halal.
- Bone char in sugar refining: must be from Halal animals or alternatives used.
- Artificial sweeteners must be Halal approved and certified.

### 2.11 Spices, Herbs and Condiments (Klasifikasi Produk 12 - Herba, Rempah, Bumbu)

**Reference:** KMA 944/2024, Section A.12

#### 2.11.1 Types

- Whole and ground spices
- Dried herbs
- Spice blends
- Spices and seasonings
- Sauces (soy sauce, chili sauce, tomato sauce)
- Vinegar

### CRITICAL POINTS:

- Extracts of spices and oleoresins must use Halal solvents.
- Vinegar should not be derived from alcoholic beverages.
- Fermented sauces must meet Halal requirements.
- Flavor enhancers (MSG, nucleotides) must be from Halal sources.

### 2.12 FOOD ADDITIVES (Klasifikasi Produk 17 - Bahan Tambahan Pangan)

**Reference:** KMA 944/2024, Section A.17

#### 2.12.1 Additive Categories

- Preservatives (17.14)
- Antioxidants (17.4)
- Emulsifiers (17.11)
- Stabilizers and thickeners (17.11)
- Dyes (17.24)
- Air fresheners
- Acidity regulators (17.13)
- Sweeteners (17.9)

### Critical points for additives:

- Gelatin: must be from Halal slaughtered animals or plant-based sources.
- Lecithin: preferably from plant sources; if from animal sources, it must be Halal.
- Mono- and diglycerides: must be from plant or animal sources. Halal
- Enzymes: must be from Halal sources (Halal slaughtered animal, microbial, plant-based)
- Cochineal/Carmine: must be from Halal sources or alternative sources used.
- Glycerin: must be from plant or animal sources. Halal.



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

- Stearic acid and derivatives: must be from plant or animal sources (Halal).

### 2.13 READY-TO-EAT FOODS (Klasifikasi Produk 15 - Pangan Siap Saji)

**Reference:** KMA 944/2024, Section A.15

#### 2.13.1 Types

- Ready-made meals based on rice (nasi goreng, nasi uduk, ketupat)
- Ready-made noodle-based meals (mi goreng, ramen)
- Ready-made meals based on pasta (lasagna, macaroni and cheese)
- Ready-made meals made with potatoes
- Ready-made meals based on soup (soto, rawon)
- Ready-made vegetable-based meals (gado-gado, pecel)

#### **CRITICAL POINTS:**

- All ingredients must be Halal.
- No cross-contamination with non-Halal products.
- Separate equipment and utensils for Halal products.
- Proper cleaning and sanitizing procedures

### 2.14 Food Service Establishments (Product Classification 16 - Food Service Establishments)

**Reference:** KMA 944/2024, Section A.16

#### 2.14.1 Types

- Restaurants
- Food stalls (kedai makanan)
- Catering services (event catering, industrial catering)
- Street food vendors
- Cafeterias

#### **Critical points for food services:**

- All food served must be Halal.
- No non-Halal items on the premises.
- Separate preparation areas for Halal food.
- Team training on Halal requirements
- Supplier verification for Halal ingredients
- Prevention of cross-contamination

## 3. SUMMARY OF CRITICAL REQUIREMENTS

### 3.1 INGREDIENT REQUIREMENTS

- All raw materials must be Halal.
- Ingredients of animal origin must be from animals slaughtered according to Halal standards.
- Ingredients of microbial and plant origin are generally Halal.
- Alcohol content must comply with the fatwa limits.



## ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL CERTIFICATION

ANE 001  
REV 00  
07/03/2026

### 3.2 PROCESSING REQUIREMENTS

- No contamination with non-Halal materials.
- Dedicated equipment for Halal production
- Proper cleaning and sanitization
- Traceability of all ingredients

### 3.3 LABELING REQUIREMENTS

- Halal logo and certification mark
- List of all ingredients
- Identification of ingredients of animal origin
- Lot number and production date
- Manufacturer's name and address

## 4. ITEMS THAT REQUIRE SPECIAL ATTENTION

### 4.1 HIGH-RISK INGREDIENTS

- Gelatin: check origin (vegetable, fish or Halal slaughtered animal)
- Emulsifiers (E471): check the source of the fatty acids.
- Enzymes: verify origin and production method.
- Flavorings: check alcohol content and carrier solvents.
- Colorings: check for the absence of non-Halal animal-derived ingredients.

### 4.2 Critical Control Points

- Receiving raw materials: verify Halal certificates.
- Storage: prevent cross-contamination
- Processing: Maintaining Halal integrity
- Packaging: Use Halal-compliant materials.
- Distribution: prevent contamination

## 5. REFERENCES

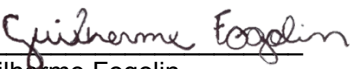
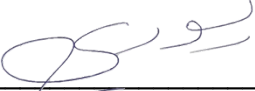

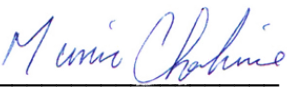
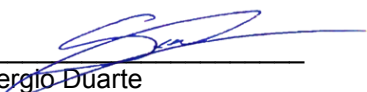
This document is based on the following main Indonesian norms and guidelines:

- KMA 944/2024: Decree of the Minister of Religious Affairs of the Republic of Indonesia No. 944 of 2024
- Law No. 33/2014: Halal Product Guarantee Law
- Law No. 39/2021: Implementing Regulation for the Halal Product Guarantee
- BPJPH Technical Guidelines



**ANNEX I - SCOPE OF FOOD - CRITICAL POINTS FOR HALAL  
CERTIFICATION**

ANE 001  
REV 00  
07/03/2026

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