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1. Definitions

Coadjuvants of technology: these are the substances or materials, exclusive of the equipment or utensils, which are not consumed, therefore, as ingredients and which are intentionally used in no processing.

Halal : Ação or pr oduto lícito permitido no Islam.

Haram : It is the oposito de Halal, ou seja, ilícito, proibido no Islam.

Materials : general term used to indicate primary materials, packaging materials, ingredients, additives, technological co-adjuvants, cleaning and lubricating materials.

Najs : means impureza, sujidade. Algo contaminated by a product or Haram material .

Critical Halal control bridge : This step must be applied as an essential control to prevent or eliminate the Halal status of the product.

Halal control bridge : Stage or process of Halal production that cannot be controlled or applied, as a result, or the risk of contamination of the Halal product can be avoided or eliminated.

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

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

2. Introduction

This is an example of the purpose of implementing Halal requirements in the organization (type of design) and implementing the Halal management system.

The Halal Management System (GHS) has been developed, implemented and managed with the understanding of regular materials, product processes, products, recipes and processes to maintain the continuity of the Halal product process. The implementation of the Halal Management System criteria is a requirement for the Halal certification process.

3. Documents requested

To begin the audit process, it is necessary for the organization to follow the documents for the certification body, in accordance with the list to follow:

3.1 Pasta 1 – Legal Documents

- a) CNPJ Card;
- b) Registro no SIF or equivalent;
- c) Auto de vistoria do corpo de bombeiros (AVCB)
- d) Alvará de funcionamento;
- e) Memorial description of the installations;
- f) Dados cadastrais da empresa – ficha contendo os dados cadastrais da empresa além da quantity of functions, turns, product capacity, lines of production of the factory.
- g) Environmental license
- h) Evidence of environmental interest waste destination
- i) Evidência da omissão interna de prevenção a acidentes - CIPA (Quando apliável)
- j) Technical Responsibility Notice (ART)

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- k) Alvará de products controlledados pelo exército (When the aplicável)

3.2 Pasta 2 – Materials

- a) “FORM 090 - Planilha materia-prima e insumos para produtos Halal - Re-establishability and validation of origin” obviously preenchedo.
- b) Halal certification for all animal origins, and Halal certification or approval of origin (Ficha técnica, FISPQ, FDS, Memorial product description, Declaração de composition) for all origins that do not contain animals, contain no animal formula.
- c) Technical specifications for the final products include no certificates, they are subject to their composition.
- d) Composição das rações – to ensure that this is not composted by illegal products.

3.3 Pasta 3 – Halal management system

- a) Halal Policy
- b) Halal Procedures
- c) Availability of products with Halal requirements
- d) Analysis of criteria and criteria for Halal control (PCH and PCCH),
- e) Halal International Auditorium
- f) Halal Committee

3.4 Pasta 4 – Guarantee of quality

- a) Programs - Bem estar Animal, GMP e HACCP.
- b) Procedimento operacional padrão (POP) or programas de requisitos operacionais (PPRO)
- c) Sketches of packaging (primary, secondary, tertiary, etc.) and product descriptions are not subject to certification.

These documents must be updated together with CDIAL Halal before the Fase 2 auditory schedule, in case they are updated or updated by part of the organization.

After a document analysis at CDIAL Halal, we will determine whether a unit is prepared for an Auditorium Fase 2, in this case, we will be looking for a unit at the Auditorium Plan, which is a document that contains information on the certification level, category, object, standards and reference documents, etapa, data of auditoria realização, auditora team and auditoria chronogram.

Note: If necessary, during Phase 2 you may request additional documents.

4. Halal Management System (GHS)

The Halal management system **must** be implemented in advance of the initial and mandatory certification audit, which allows you to manage your user inputs, product processes, human resources and compliance procedures with established Halal requirements. Or this is a quality management system, traditionally applied in industries, based on the following instructions:

4.1 Halal Policy

A Halal policy is documented information about the organization's commitment to implement Halal in all its organization settings, using Halal materials, processing and producing Halal products in accordance with the Halal certification requirements in a continuous and consistent manner. A Halal policy of the organization includes the compromise of tomar as follows:

- a) Fornecer human resources and installations that support the implementation of the Halal Product Process;
- b) Cumprir with our requirements relating to Administration of the Halal Product Guarantee;
- c) Use Halal materials and implement the Halal Product Process according to their requirements;
- d) Ensure that the Halal policy is established and is understood and implemented by all members of the organization;
- e) Communicate a Halal policy to all interested parties (*stakeholders*); e
- f) Implement a consistent Halal policy.

4.2 Halal Committee

This direction must be indicated by an internal Halal committee trained by a multidisciplinary team (representative involvement of direction, quality guarantee/quality control, production, P&D, purchase, stocking/armazenamento) capable and with defined functions, responsibility for the process and monitoring of Halal processes of the company. These meetings must be carried out in accordance with the requirements, with minimum meetings required in English and with an agenda to discuss Halal, registered records must be audited.

The organization must ensure the availability of necessary resources for development, implementation and continued Halal Product Guarantee System;

Our committee members become qualified by a competent entity with the requirements of Islamic religions .

Attributions and responsibilities of the Halal committee:

- a) Accompanying the Halal Product Process of the organization;
- b) Determining correct and preventive actions;
- c) Implement the Halal Management System.
- d) Estabelecer um plano de Processo Productivo Halal;
- e) Implement risk management control of the Halal Product Process (PCH and PCCH);
- f) Propor to a substitution of materials;
- g) Propor a production interruption or estabelecer medidas que assegurem que our products that do not expect to have arrangements for the Halal Product Process and are not intended for the Halal market;
- h) Realize these together with the implementation and support of the Halal Product Process;
- i) Show the evidence and provide correct information during the Halal Auditor inspection process.

4.3 Halal Training

The organization must carry out training and/or capacity without the Halal Guarantee. The training must be carried out in accordance with organizational requirements, in accordance with the instructions to be followed:

- a) Treat your food with no Halal-compliant product processing required.
- b) Manter training records (Training materials, list of presence, certification and other possible evidence).

- c) Halal training approval must be achieved to ensure its level of understanding and effectiveness.

4.4 Halal Procedure

Documents that document how to comply with Halal production, have better controls and guarantee Halal status, specific to the Halal production process. These procedures must include all activities related to Halal production, such as: approval of products, receipt of ingredients, production, maintenance of installations and machines, handling and armament of ingredients and products – intermediate and final, transported and flow of weights integrated into the company's process.

The Halal process is based on the organization and implementation of the Halal Management System.

- a) The organization must have documented information available to implement the Halal Product Guarantee System in accordance with the Halal manual;
- b) The organization must maintain records of evidence of implementation of the requirements of the Halal Product Guarantee System; e
- c) An organization must prepare a Halal manual that is consistent with industrial scale, organizational structure, scale, stages of the product process, risk level, etc., consistent with the guidelines and provisions of the CDIAL Halal.

4.5 Halal Internal Auditorium

Our internal auditors must be impartial, qualified by a competent entity with technical requirements (ISO 19011) and Halal.

- a) The organization must carry out internal audits that may or may not be carried out to monitor the implementation of the Halal Management System or when you have mudanças that have the Halal status of the product, such as management, policies, formulas, materials and processes;
- b) The organization must have procedures for internal auditors;
- c) An organization must provide evidence of the implementation of internal auditors; e
- d) The organization must present the results of the internal auditors of the Halal certification body during the non-cycling audits.
- e) The organization must inform the list of ingredients and Halal Product Process at least 6 (seis) months before the Organismo Organizador da Garantia do Product Halal.

An internal Halal auditor must include a report and verification list considering a description of the audit or audit, as well as conclusions and recommendations from the internal auditor. In the case of no conformities, you must also use a Plano de Ação to accompany the transactions of no conformities.

4.6 Halal Supervisor

Your Halal supervisor must be present in all Halal products, validating that your specific requirements are respected in all production stages, must be a Muslim, competent in Halal requirements and representative of a center or Islamic institution. O supervisor, you must be part of the Halal committee and actively participate in meetings.

4.7 Bridges of Control and Bridges of Halal Control (PCH and PCCH)

Process steps that directly affect the Halal classification of the product. These points become defined and monitored with high frequency and criticality.

5. Materials requirements

Materials must be used to make or produce a product that complies with our Halal Management System requirements, including:

- a) materias -primas;
- b) addivos ;
- c) Coadjuvants of Tecnologia;
- d) packaging , lubricants, greases, disinfectants that come in direct contact with their materials or products;
- e) Co-adjuvants of technology intended to be cleaned and contacted directly by the production installations intended for the production of products; e
- f) We need to validate the cleaning results of the installations that come with direct contact to your materials or products.

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

- a) Materials with Obligatory Halal Certification; e
- b) Materials with recommended Halal certification.

The organization must guarantee its Halal status.

We assume that no animal origin or Halal certification is recommended . No, this is not allowed to pass through a manufacturer's approval, it is made by this company, considering its Halal products, conforms to the CDIAL Halal material validation policy – P003, and approved for this product, it is not a local product that is Haram products. (Não Halal), this technical file has a complete quality composition to ensure that it does not contaminate our products.

In cases where animal origin is accepted (exceeding: eggs and eggs), you must have valid Halal certification. If we do not expect Halal requirements, we must segregate those that are Halal and must ensure that we do not use them in Halal products.

Note: Certified Halal-certificated products with no oils

6. Processing requirements

Hygiene, sanitation and safety of products without Halal processing requirements. Our products must be prepared, processed, packaged, transported and armed with compliance with standards or regulations relevant to hygiene and sanitation.

All of these production steps include all manufacturing and handling practices, which are necessary to comply with Halal requirements – are not included in Halal standards and are in accordance with the Halal classification of the product, conforming to the description below.

6.1 Halal product

This product may be consumed by a consumer. Isso means that:

- Faith manufactured with our values and Islamic principles, logo, this product is considered beneficial and suitable for consumption;
- Não contém nada ilícito (Haram), nem foi fabricado/processado com quaisquer materiais ilícitos;
- Our designs, principles and Islamic values are implemented in all production categories, from the selection of materials used, processing, handling, packaging, transport, exposure and preparation services.

6.2 Haram Products

- Alcoholic Uses – Inebriantes and only derivatives
- Genetic modifications used in any Haram species
- Blood and derivatives
- Some derivatives of Haram animals , such as enzymes or lubricants
- Quaisquer toxic or harmful substances to your health.
- Products extracted from humans, as for example L- cisteína
- Narcotic Substances
- Animals not in Halal form
- Products that are packaged are not subject to Islamic requirements.
- Products that have nomenclatures that do not require Islamic requirements.

6.3 Prohibited Animals

- Porco e Javali;
- Filhotes de Cruzamento de un espécie Haram com un espécie Halal (Mula/Jegue);
- Insetos, Larvas and Pragas – exceção do Gafanhoto;
- Répteis – com exceção do Lagarto;
- Anfíbios;
- Roedores e Mustelídeos;
- Morcegos;
- Gastropodes non-aquaticos;
- Carnivorous predators;
- Animais que possuem garras ou caninos avantajados;
- Animais que já se encontram mortos;

6.4 Najs

Terms of agreement with Shariah law :

- These, pigs and their descendants or derivatives;
- Halal foods contaminated with non-halal materials;
- Halal foods that come in contact with non-halal materials;
- Some animal fluids include urine, blood, vomit, pus, excrements and placenta;
- Carniça or halal animals that do not contain those approved by the Shariah and fatwa , except for aquatic and certain inset animals; e

- Khamr (licor or some liquid that is intoxicated and it is the result of agreement with the Shariah and fatwa): food or drinks that contain or sejam misturados with khamr .

6.5 Local, area and Halal product processing equipment

- a) The organization must ensure segregation between local areas, areas and equipment for processing Halal products and local areas, areas and equipment for processing non-halal products.
- b) The organization must ensure the cleanliness of the product process, ensuring that it is free from impurities and non-halal materials.
- c) The organization must be segregated between the following areas of processing of Halal and non-halal products:
 - I. Material weaponry;
 - II. Material weighing;
 - III. Mistura de ingredientes;
 - IV. Moldagem do produto;
 - V. Processamento do produto;
 - VI. E/or other processes that affect the product processing.
- d) The organization must be segregated between Halal and non-halal product processing equipment in the following form:
 - I. Do not use interchangeable processing equipment with equipment used to process non-halal products;
 - II. Available in separate arming areas for Halal and non-halal equipment.

6.6 Premises and equipment for stocking Halal products

- a) The organization must be segregated between areas of Halal and non-halal product storage in the following form:
 - I. Area for receiving materials;
 - II. Area for receiving products and processing; e
 - III. Installations for arming materials and products.
- b) The organization must be segregated between the equipment for arming Halal and non-halal products, according to the following provisions:
 - I. Do not use interchangeable arming equipment with non-halal equipment;
 - II. There are separate arming areas for Halal and não-halal instruments.

6.7 Premises and equipment for packaging Halal products

- a) An organization must ensure that:
 - I. The packaging material is this non-Halal material.
 - II. The packaging material is not prepared or manufactured by equipment that is contaminated with Halal material during preparation, packing or transport.
 - III. The packaging material must be strictly segregated in its packaging of other non-Halal materials.
 - IV. The packaging material does not contain any material that is considered harmful to human health.

6.8 Premises and equipment for distributing Halal products

- a) The organization must include a segregation in the areas of distribution of Halal and non-halal products in the following form:
- I. Assegurando meios de transporte de áreas de armazenamento até o equipamento de distribuição de productos; e
 - II. Product distribution transport services.
- b) The organization must include a segregation of equipment for the distribution of Halal and não-halal products in the following form:
- I. Do not use interchangeable distribution equipment used for the distribution of non-halal products;
 - II. Segregate the cleaning instruments of Halal and não-halal distribution equipment;
 - III. Segregating our handling instruments into Halal and não-halal distribution equipment; e
 - IV. Segregated into areas of Halal and não-halal distribution equipment.

6.9 Requirements for the process steps

To facilitate the description of the requirements, the product process is divided into steps:

Area suja:

- Criação
- Recepção/ Currais
- Espera
- Driving and washing animals
- Desensitization
- Degola
- Sangria
- Esfolia e Remoção da cabeça
- Evisceração
- Divisão da carcaça
- Inspeção
- Final check

Área limpa:

- Refrigeração
- Corte/desossa
- Packaging
- Estocagem
- Expedição

As these steps demonstrate their illustration, the process of abatement, in order to facilitate the understanding of the abridgement of the requirements. Havendo requirements that are enquadrem but of a stage of the product process, these must be applied in all of these stages.

Criação

When the animals are raised, they must be confirmed or released by the animals when they are fed, mainly not for a period of time but approximately for the last 3 days. Feeding animals must not be considered Haram

Your pet must be guaranteed a long process.

Recepção/ Currais

When transporting an animal, it must be in the shape of an animal that is not safe. When the animal is transported on the road, it is loaded or refrigerated, and when it is transported, it is removed from our reception facilities by means of adequate ramps, preferably at the same height on the road. Our animals are inspected, separated by lots of cords with a procedure and permanent course of our lives, repouso e jejum, desta form, recuperam-se “stress” of the day and decrease in the stomach and intestinal count of the animal. The disembarking process must be carried out by a professionally capacitated person.

Espera

The speed of descent must be complied with Brazilian law. Your animal must be examined before being killed by a veterinarian to verify its safety and guarantee that your animal does not exist. If the animal is found to be unsuitable for veterinary treatment, it must be segregated back to the outside and not allowed to pass through the production line. O animal must be alive and limpo antes do slaughter.

Driving and washing animals


After the removal period, our animals are retired by professional trainers who use the language , corporal language and associations to guarantee that they are well-being and reduce stress on the animals. If you drive a closed passage, a corredor divides between ports, or allows you to drive in the direction you need to separate them. This passage will be approved, of the form that enters the meat room, your animal and it has a single thread (conhecido por “syringe”). During this time, the animals are normally washed with water and/or “sprays” of water. These jatos, with regulated pressure, can be installed in the direction of the floor for the bath (like children on animal bones), for the side of the animals and the bath for the bath, or which allows washing to be carried out slowly and for other reasons before it is removed.

Desensitization

Insensitivity is not recommended, but in this case it is necessary to use it to minimize or protect large-scale animals and it is permitted.

Or you can use low voltage electronics to enable large door openings, according to the table below.

Animal Type	Current (Ampere)	Voltagem (Volt)	Tempo (Segundos)
Carneiro Pequeno	0.50 - 0.90	300	2.00 - 3.00
Bode	0.70 - 1.00	300	2.00 - 3.00
Carneiro Grande	0.70 - 1.20	300	2.00 - 3.00

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Novilhos Machos	0.50 - 1.50	300	3.00
Castrated young men	1.50 - 2.50	300	2.00 - 3.00
Drink	2.00 - 3.00	300	2.50 - 3.50
Touros	2.50 - 3.50	300	3.00 - 4.00
Buffaloes	2.50 - 3.50	300	3.00 - 4.00

Obs. : Devem ser realizados tests de volta à conscience após o choque.

Degola

A Degola must be made preferably by a human blood, in case it is not possible, or the degolador can be served by Judeu or Cristão, so that it meets all the requirements of Halal food and is qualified para tal. At no time, a supervisor representative of a center or Islamic institution must be present. The Sangrador must have an official certificate from a competent Islamic authority.

At no time of death, the small animal becomes voltado by Qibla (21°25'21.0"N 39°49'34.0"E). An animal must not be killed on the other side of the animal. The abate must be realized by a clean and afiado instrument, cortando não but nemos do que a traquéia , esôfago, carótidas et veias jugulares.

Must exist locally to sterilize utensils and wash with water.

No moment of slaughter must be mentioned or the name of Deus or animal must be carefully processed, nor has it become a reality or movement of action as before. The abate must be done with what I want to do quickly.

Sangria

The Sangria process must last sufficiently long so that the animal is completely bloodied, and all other processes must be initiated after the sangria is finalized. [The minimum blood flow time is 180 seconds and the process after the death must be confirmed after the death of the animal.](#)

Esfola e remoção da cabeça

This step corresponds to removing the couro and can be carried out manually, semi-automatically or automatically.

Firstly, you must have these tires before the removal of the couro, to provide the mocotós. By the way of regra, as patas traseiras só são o removidas depois da retirada de úbere e dos genitais, o ânus ea bexiga são mararrados to avoid contamination of the carcaça by possible excrementos.

The current receives some cuts with specific bridges, to facilitate removal, which is equipped with equipment that uses two currents close to the current, and a wheel (motorized horizontal cylinder), which tracks these currents and removes the current from the animals.

You can also do manual removal of the skin, use it without any facies, the operation must be checked so that it does not have any contamination from the carcass of the body or any fecal residue, eventually it is not present.

Take off the head, which is washed for washing, with special attention to the cleansing of all of your cavidades (bottles, nostrils, faringe and laringe).

Evisceração

Corresponds to removing the internal organs of the body separated from the viscera (gastrointestinal tract) of the vermelhas (coração, pulmão, etc.). It must be carefully designed to avoid damage to the body and contamination of the carcass.

The recipient must be sealed and waterproof, guaranteed to be free of contamination from the production line. This is not the case that you must observe the possible “defeits” of the meat.

Divisão da carcaça

Removed as visceras, as carcaças sao serradas longitudinally ao meio, seguindo o cordão espinal. Between an animal and an animal, we receive a spray of water to clean the fragments of meat and geradod bones.

Inspeção

After the inspection, the carcaças must be visually inspected. Therefore, the carcaças become totally abertas, form a export to all their interior, and become observed anomalies in their consistency, corre and odor. If any anomalies are detected, they must be removed.

Final Toalete

However, as the remaining carcaças pass through a cleaning process, no small amounts of meat are removed from the carne and other parts are removed as usual.

Refrigeração


Após oalete as meias carcaças são carimbadas com tinta de grau alimentício, pesadas, lavadas com agua pressurizada para remoção de particulates ósseas et resfriadas para reducir de temperatura internala para less than 7°C, elas são resfriadas en câmaras frias com temperaturas entre 0 and 4°C. The normal cooling time for cattle is between 24 and 48 hours.

Cortes/Desossa

At the moment when making the slices/bones, the temperature should be kept at 4°C or less. Be sure to register the meat that enters the cutting installations, in order to guarantee recovery.

Packaging

The packaging must be completely separated from the product to avoid cross contamination. The temperature must be controlled and must not exceed 10°C.

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Note: Any animal slaughtered, refrigerated or frozen must be allowed in its final packaging in Halal packaging, which may be used in the Halal CDIAL.

Estocagem

When storing frozen and refrigerated meat, it will be adequate. The internal temperature of the carcaças must not exceed 4°C.

Expedição

These shipping documents must be protected to avoid contamination. All transport items used must avoid contamination of Halal products with non-Halal products.

6.10 Halal critical points

Defining the Halal critical bridges is a very important step for Halal certification, as the definition of the bridges will help to control the Halal product guarantee.

A methodology used to determine the bridges is very similar to Plano HACCP, which is based on the analysis of all production stages, defining, identifying, validating and controlling their significant Halal requirements.

Dividimos os pontos em:

- PCH – Halal control bridge;
- PCCH – Ponto Crítico de Controle Halal;

The PCCH has its links directly affected by the Halal status of the product, which is monitored with the highest frequency and criticality.

Alguns possíveis PCCH são:

- Ração;
- Recebimento/Espera;
- Desensitization
- Degola;
- Sangria;
- Inspeção;
- Estocagem/Armazenamento;
- Expedição.

Os PCC and PCCH become the levantados and definitions of the company, agreed with a realizado estudo, validated to all the steps of the process conforming to the standards and this is the model.

7. normative references

This certificate template is based on the requirements of the standards:

- GSO 2055-1:2015 – Halal Products Part one : General Requirements for Halal foods .
- GSO 2055-2:2021 – Halal products Part 2 General Requirements for Halal Certification Bodies
- GSO 993:2015 – Animal Slaughtering Requirements According to Islamic Rules .
- GSO 21:2021 – Hygienic Regulations for Food Plants and Their Personal .
- GSO 713:2021 – Hygienic Regulations for Poultry Processing Slaughterhouses and Their Staff .

- GSO 839:2021 – Food Packages - Part 1: General Requirements .
- GSO 323:1994 – General Requirements for Transportation and Storage of Chilled And Frozen Foods .
- GSO 322:2016 – Chilled Chicken
- GSO 1694:2005 – General Principles of Food Hygiene
- GSO 9:2013 – Labeling Of Prepackaged Food Stuffs
- GSO 150-1:2013 – Expiry Dates For Food Products - Part 1: Mandatory Expiration Dates

These standards can be ordered on no site: <https://www.gso.org.sa/store/> .

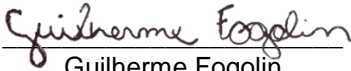
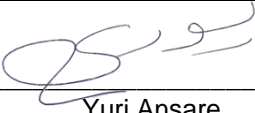



Além disso, our requirements are also based on the Fatwas of the international council: Fiqh Academy, which can be consulted on no separate site: <https://iifa-aifi.org/en/statements>

Assim as legislações to seguir:

- PORTARIA Nº 365, FROM 16 OF JULHO OF 2021
- PORTARIA Nº 368, FROM 4 DE SETEMBRO FROM 1997
- PORTARIA Nº 46, FROM 10 DE FEVEREIRO FROM 1998
- NORMATIVA INSTRUCTION Nº 60, OF 23 OF DEZEMBRO OF 2019
- PORTARIA Nº 304, FROM 22 DE ABRIL DE 1996
- INSTRUÇÃO NORMATIVA - Nº 161, DE 1º DE JULHO DE 2022

Assim as the norms of the Codex :

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

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