

# HALAL STANDARDS: CHALLENGES IN CONFORMITY ASSESSMENTS

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# Introduction Halal and Haram rulings and their references

Halal Standards

Normative References The European Halal Standards Initiative

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# Main reference for the rulings of Halal and Haram?

QUR'AN
and
SUNNAH



### حرمة أكل الميتة PROHIBITION OF EATING FROM DEAD ANIMALS

# أحكام الذبائح وردت تفاصيلها في الكتاب و السنة Slaughtering Rules are detailed in the Holy Quraan and Sunna

Prohibited to you are dead animals, blood, the flesh of swine, and that which has been dedicated to other than Allah, and [those animals] killed by strangling or by a violent blow or by a head-long fall or by the goring of horns, and those from which a wild animal has eaten, except what you [are able to] slaughter [before its death], .... (Al-Maedah)

الأصل في ميتة الحيوان المباح الأكل الحرمة إلا المذكى

The Fundamental verdict on meat form permitted Animals (for Muslims) is to be Forbidden except those slaughtered according to Shariah



### Halal and Haram

## الحلال و الحرام

عن النعمان بن بشير رضي الله عنه قال سمعت رسول الله صلى الله عليه وسلم يقول: إن الحلال بين والحرام بين وبينهما أمور مشتبهات لا يعلمهن كثير من الناس فمن اتقى الشبهات استبرأ لدينه وعرضه ومن وقع في الشبهات وقع في الحرام.

On the authority of al-Nu'man Ibn Bashir (may Allah be pleased with him), who said: I heard Allah's Messenger (blessings and peace of Allah be upon him) say: "The Halal (lawful) is clear and the Haram (prohibited) is clear, and in between them there are some things that are doubtful, which most people do not know - if they are Halal or Haram - Thus, whoever avoids the doubtful, safeguards his religion and honour, but one who engages in the doubtful, falls in the Haram.

## Islamic Position from Doubts

عن الحسن بن علي رضي الله عنهما قال " :حفظت من رسول الله صلى الله عليه وسلم : دُعْ مَا يَرِيبُكَ إلِّى مَا لَا يَرِيبُكَ ، فَإِنَّ الصِّدْقَ طُمَأُنيِنَةً ، وَإِنَّ الْكَذِبَ رِيبَةً لَا يَرِيبُكُ ، فَإِنَّ الصِّدْقَ طُمَأُنيِنَةً ، وَإِنَّ الْكَذِبَ رِيبَةً لَا الله عليه وسمحه الشيخ الألباني رحمه الله .

On the authority of Abu Muhammad al-Hasan ibn Ali ibn Abu Taalib, the grandson of the Messenger of Allah (peace and blessings be upon him) and his beloved (may Allah be pleased with both of them), who said: I memorized from the Messenger of Allah (peace and blessings of Allah be upon him), "Leave that which makes you doubt for that which does not make you doubt." (Recorded in al-Tirmidhi)

### Lesson/conclusion

1- Halal standards: should be based on

Quran and Sunnah



# One of the principals of Standards is to have.

### **Normative References**

Normative references

Definition:

A document to which reference is made in the standard in such a way as to make it <a href="mailto:indispensable">indispensable</a> for the application of the standard

(European Committee for Standards, http://boss.cen.eu/reference%20material/Guidancedoc/Pages/NormRef.aspx)



### Halal Standards

#### GENERAL GUIDELINES ON HALAL FOOD

#### 1 SCOPE

This standard defines the basic requirements that shall be followed at any stage of food chain including, receiving, preparation, processing, sorting, determination, packaging, labelling, marking, controlling, handling, transportation, distribution, storage and service of halal food and its products based on Islamic rules.

All requirements of this standard are generic and are intended to be applicable to all organizations in the food chain regardless of size and complexity. This includes organizations directly involved in one or more steps of the food chain.

Guidelines on the application of this standard in all organizations are contained in the standard for halal Food certification rules.

#### NORMATIVE REFERENCES



The following referenced documents are indispensable for the application of this standard. The latest edition of the referenced document (including any amendments) applies.

- CODEX STAN 1, General standard for the labelling of prepacked foods,
- CAC/RCP 1, Recommended international code of practice general principles of food hygiene,
- CAC/RCP 58, Code of hygienic practice for meat,
- ISO 22000, Food safety management systems Requirements for any organization in the food chain,
- ISO 22005, Traceability in the feed and food chain General principles and basic requirements for system design and implementation.

#### 3 TERMS AND DEFINITIONS

For the purposes of this standard, the following terms and definitions apply. For terms and definitions not used herein, those found in the normative references (See Clause 2) shall apply.

#### 3.1 Islamic rules

It means what ALLAH legislates for Muslims which derive its rules from the Holy Qur'an, and the honourable Prophet Mohammed (peace be upon him), practices (Sunnah).

#### 3.2 Halal food

Halal food is the food including drinks, which is allowed to be consumed according to Islamic rules and that comply with the requirements mentioned in this standard.

#### 3.3 Prerequisite programmes (PRPs)

Basic conditions and activities that are necessary to maintain a hygienic environment throughout the food chain suitable for production, handling and provision of safe final products and safe food for human consumption.

Flaws in the standards: Quran and Sunnah is not part of the Normative References



# The CEN initiative for a European Halal Standards

Halal is a religious subject and cannot be handled or framed in a secular or business context. ....... the Holy Quran and the Sunna constitute the primary source of reference that describe the scope of Halal and cannot, under any circumstances, be ignored or be marginalised. (A. Sabir, 21/10/2015, letter to CEN/TC 425 - Project Committee - Halal Food / TG1 Members)



# The CEN initiative for a European Halal Standards

"standards shall not include normative references to religious documents". Ref: the 4th

Plenary meeting of CEN/TC425),

### **End of Project**



### Conclusion

QUR'AN and SUNNAH

should be referenced in the normative section of any Halal Standards / Guidelines



# Conformity Assessment

Conformity assessment, also known as compliance assessment,, is any activity to determine, directly or indirectly, that a process, product, or service meets relevant technical standards and fulfils relevant requirements.

Conformity assessment activities may include: Testing, Surveillance and Inspection



### Verification

The evaluation of whether or not a product, service, or system complies with a regulation, requirement, specification, or imposed condition. It is often an internal process



### Validation

The assurance that a product, service, or system meets the needs of the customer and other identified stakeholders. It often involves acceptance and suitability with external customers.



# Examples of flaws in many Halal standards that may fail

conformity assessment due to non existence of verification and validation protocol to ensure compliance to Halal requirements as stipulated in the Quran and Sunnah:

Water Bath Stunning systems for poultry

To validate that

- 1- Al-Hayat Al-Mustaqirrah is maintained following waterbath stunning
- 2- Stunning has not killed or caused physical



### Annex A

(normative)

### Requirements on the use of stunning in slaughter of ruminant and poultry

### A1 General requirements

- A1.1 Slaughtering shall be carried out according to the requirements related to the slaughter of animals in Islam.
- A1.2 The animal shall be alive or deemed to be alive (hayat al-mustaqirrah) at the time of slaughter.
- A1.3 Stunning is not recommended, however if stunning has to be carried out, the permitted methods are electrical or pneumatic percussive stunning.
- A1.4 The use of stunning equipment shall be under the supervision of a trained muslim and periodically monitored by competent authority.
- A1.5 The stunning shall not kill or cause permanent physical injury to the animal.
- A1.6 Stunners which are used to stun the animals under *mughallazah najs* category shall not be used to stun animals for *halal* slaughter.

### A2 Electrical stunning

- **A2.1** The electrical stunner shall be of the type allowed by the competent authority in charge of slaughter.
- **A2.2** The type of stunner used for slaughter of *halal* animals shall be 'head only stunner' type, where both electrodes are placed on the head region.
- A2.3 Electrical stunning of poultry is allowed using "water bath stunner" only.
- A2.4 The strength of current used shall be supervised by a trained muslim and monitored by competent authority. The guidelines on stunning parameters are as specified in Tables A1



Table A1. Guideline parameters for electrical stunning of chicken and bull

Type of stock	Weight (kg)	Current (A)	Voltage (V)	Duration (s)
Chicken	2.40 - 2.70	0.20 - 0.60	2.50 - 10.50	3.00 - 5.00
Bull	300 - 400	2.50 - 3.50	300 - 310	3.00 - 5.00

NOTE: Electrical current, voltage and duration to be determined and validated by the organisation, taking into account the type and weight of the animal and other varying factors.

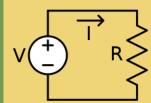
Table A2. Guideline parameters for electrical stunning of other animals

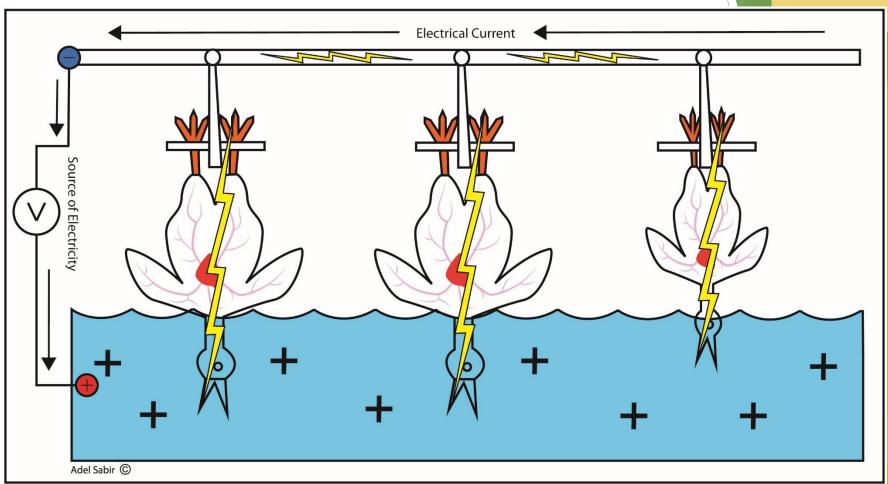
Type of stock	Current (A)	Duration (s)
Lamb	0.50 - 0.90	2.00 - 3.00
Goat	0.70 - 1.00	2.00 - 3.00
Sheep	0.70 - 1.20	2.00 - 3.00
Calf	0.50 - 1.50	3.00
Steer	1.50 - 2.50	2.00 - 3.00
Cow	2.00 - 3.00	2.50 - 3.50
Buffalo	2.50 - 3.50	3.00 - 4.00
Ostrich	0.75	10.00

NOTE: Electrical current and duration to be determined and validated by the organisation, taking into account the type and weight of the animal and other varying factors.

Non Existence of proven scientific published methodology to validate that the above parameters are acceptable to meet the requirements of Halal as stipulated in Qur'an and Sunnah

### POULTRY WATERBATH STUNNING SYSTEM







A1.2 The animal shall be alive or deemed to be alive (hayat al-mustaqirrah) at the time of slaughter.

Hayat-al-mustaqirrah = Stable live

A1.5 The stunning shall not kill or cause permanent physical injury to the animal.



Wing joints	A-grade	B-grade	Downgrade
Water bath stunning according EU legislation	54%	35%	11%
Meyn multistage CO <sub>2</sub> stunning system	82%	14%	496



### **REJECTED WATERBATH STUNNED BIRDS**





### STUNNING: The Legal Stand



To: Stakeholders

Date: 23rd January 2013

### CHANGES TO ANIMAL WELFARE WITH REGARDS TO REGULATION 1099/2009

As you may be aware from 1 January 2013, Reg EC No 1099/2009 came into effect in all EU Member States. This introduces a number of changes to welfare requirements for the slaughterhouse, moving the emphasis for monitoring and improving welfare to the Food Business Operator.

There are also a range of new definitions in the Regulation and we have become aware of some concerns relating to interpretation of the new Regulation and what the Regulation actually means. On that basis the FSA is writing to clarify the actual position with regards to the new definitions of key aspects of the slaughter process under the new Regulation.

The Regulation introduces new definitions for the slaughter process as follows:

- "Slaughter" means killing animals intended for human consumption
- "Stunning" is any process that causes a loss of consciousness and sensibility without causing pain
- "Stunning" includes any process that results in instant death
- "Simple stunning" is any stunning process which does not result in instantaneous death
- "Simple stunning" must be followed as quickly as possible by a procedure ensuring death occurs before the animal regains consciousness



# The Challenge

Compliance to ensure that stunning was performed according to the parameters stated in the Halal Standards.

### VS

Shariah compliance to ensure that:

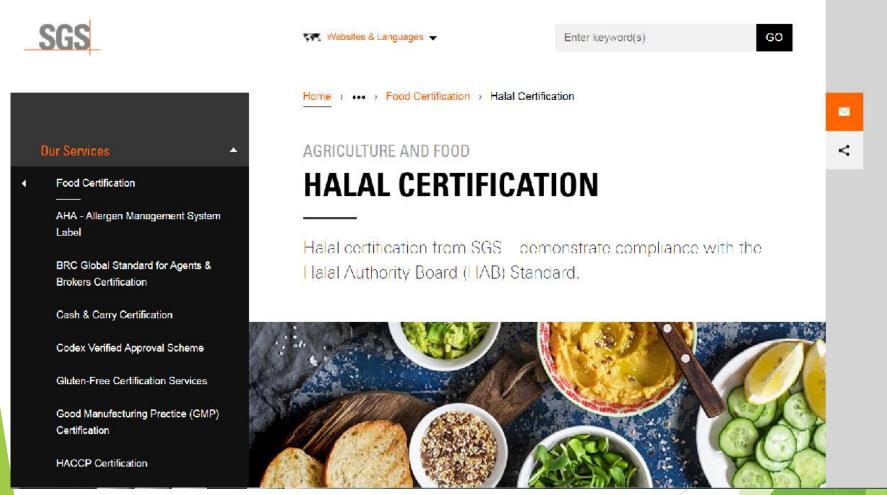
- Animal Welfare (Al-Ihsan) is maintained during slaughtering process until death is definite.
- Birds are alive at time of Slaughtering and that death happens as a result of Bleeding.



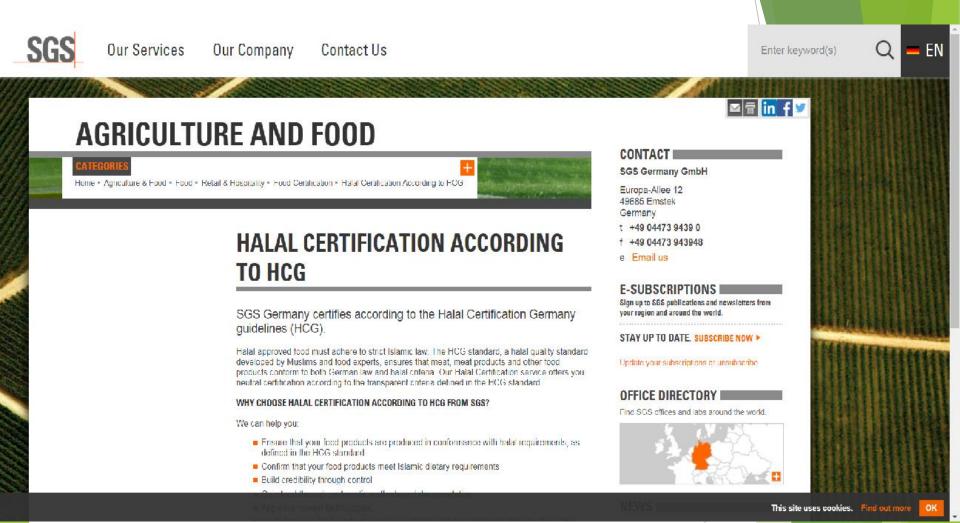
# The Emerging Challenge Certification by non-muslims

Halal Standards is secularised, governed, or assessed by a non-Muslim













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### HALAL CERTIFICATION – PAKISTAN STANDARD

Reach new markets and satisfy consumer demand with halal certification from SGS Pakistan.

SGS Pakistan certifies according to Pakistan Standard (PS-3733 Halal Food Management System Requirements for Any Organization in the Food Chain).

Consumers, shopping for halal products, can buy goods bearing the SGS Pakistan Halal Certification Mark with the confidence that they are safe and prepared according to Islamic dietary

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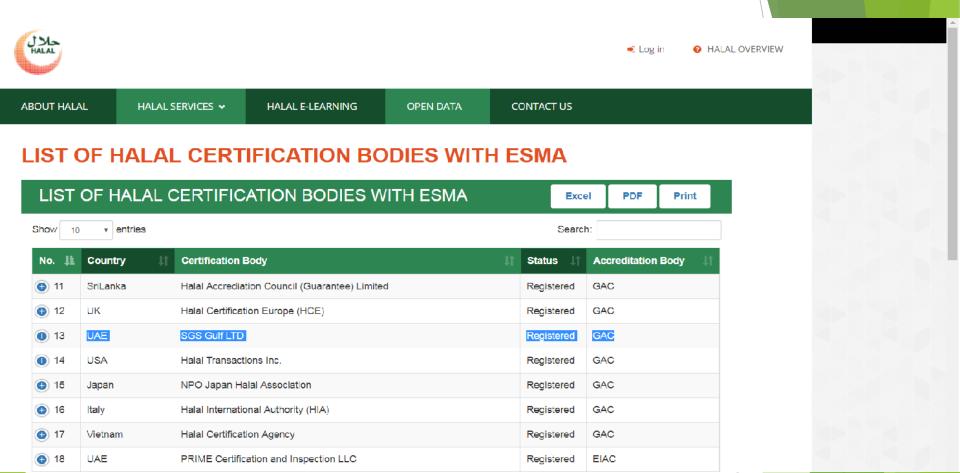
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9<sup>th</sup> Halal and TYAYYIB WORKSHOP, 23–24 October 2017 GIMDES, Istanbul, Turkey









### Conclusion:

- 1- Quran and Sunna should constitute the primary source of reference for what is Halal and cannot, under any circumstances, be ignored or marginalised. QURAN and SUNNAH should be referenced in the normative section of any Halal Standards.
- 2- When technology is used Validation procedures must be established based on a sound and scientifically approved methodology and that Shariah requirements are met.
- 3- Halal is a religious subject and cannot be handled or framed in a secular or business context.

