



**The Gambia
Standards Bureau**

General Requirements for Halal Food

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FOREWORD

The Standards and Metrology Institute for the Islamic Countries (SMIIC) as an intergovernmental organization, aims to set common standards to be implemented across the Organisation of the Islamic Cooperation (OIC) region where the Institute aims to ensure the protection of consumers and the interoperability of products, and also to strengthen marketplace position of the OIC Member States in the global economy while fostering innovation and free trade initiatives.

The first edition of this standard has originally been prepared with the title of “*General Guidelines on Halal Food*” by the representatives of the following OIC Standardization Expert Group (SEG) Member States and the OIC and its Organs:

- a) Afghanistan, Albania, Azerbaijan, Bangladesh, United Arab Emirates, Brunei Darussalam, Algeria, Indonesia, Morocco, Palestine, Gabon, Iraq, Iran, Cameroon, Qatar, Kyrgyzstan, Kuwait, Libya, Lebanon, Maldives, Malaysia, Egypt, Nigeria, Oman, Uzbekistan, Pakistan, Senegal, Somalia, Sudan, Syria, Saudi Arabia, Tajikistan, Tunisia, Turkey, Turkmenistan, Uganda, Jordan, Yemen, Bosnia and Herzegovina,
- b) OIC, the Standing Committee for Economic and Commercial Cooperation of the Organization of the Islamic Cooperation (COMCEC) Coordination Office, the Islamic Chamber of Commerce, Industry and Agriculture (ICCIA), Statistical, Economic and Social Research and Training Centre for Islamic Countries (SESRIC), Islamic Centre for Development of Trade (ICDT), the SEG Secretariat.

The first edition has been fully considered and adopted by the SMIIC Technical Committee Meeting on Halal Food Issues which was held in Yaoundé, Republic of Cameroon on 16-17 May 2011.

After revision by SMIIC TC 1, the second edition has been adopted by SMIIC Members with the new title of “*General Requirements for Halal Food*” on 31 July 2019 as per the procedures stated in the SMIIC Directives. Despite the change of the title, the document remained much close to the original document.

INTRODUCTION

This standard specifies the general requirements for the production of halal food products and services for any stage of food chain.

The standard gives general information to the relevant parties such as consumers, manufactures, and conformity assessment bodies...etc. mainly on the requirements for halal food products, production and services on the following issues:

- Sources of halal food (Halal and non-halal animals, plants... etc.)
- Rules of slaughtering
- Specific rules for food products and services (Meat and meat products, egg and egg products, milk and dairy products, beverages, GMF, food services and premises...etc.)
- Food processing
- Machinery, utensils, production lines
- Storage, display, service and transport
- Hygiene, sanitation and food safety
- Validation and verification
- Identification and traceability
- Presentation for the market (packaging and labeling)
- Legal requirements
- ...etc.

The standard was formulated based on the concept of halal that integrates the requirements of halal food products as part of the overall management and control systems to ensure that the halal food products are produced in accordance to Islamic Rules.

In this standard, Islamic Rules refer to those commonly accepted rules and beliefs of Islam, regardless of variations in different countries.

Given the fact that non safe foods would not be considered Halal, therefore the quality standards including food safety and traceability (to guarantee the claims), should be made prerequisite of this standard (See Normative References).

GENERAL REQUIREMENTS FOR HALAL FOOD

1 SCOPE

This standard defines the basic requirements that shall be followed at any stage of food chain¹ (from raw materials to final products) including the production, processing, distribution, storage and handling of a food and its ingredients, from primary production to consumption 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.

Requirements on the application of this standard in all organizations are contained in the standard for Halal food certification rules.

2 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 prepackaged foods,

CAC/RCP 1, 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/TS 22002 (all parts), Prerequisite Programmes on Food Safety,

ISO 22005, Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.

NOTE Alternatively compliance to the equivalent Food Safety Management Systems may be used.

