

EU – MALAYSIA HALAL TRAINING & AWARENESS SEMINAR

TOPIC: MALAYSIA HALAL CERTIFICATION, STANDARDS & REGULATION



- ✓ Halal
- ✓ Hygiene
- ✓ Safe
- ✓ Quality
- ✓ Assurance



Department of Islamic
Development Malaysia (JAKIM)

MALAYSIAN PROTOCOL OF HALAL MEAT AND POULTRY PRODUCTIONS

&

MALAYSIAN HALAL STANDARD MS1500: 2009



MALAYSIAN PROTOCOL OF HALAL MEAT AND POULTRY PRODUCTIONS

SCOPE

- The Malaysian Protocol prescribes practical guidelines for abattoirs/ slaughterhouses on slaughtering, stunning method, further dressing process, storage and transportation of halal meat, poultry and their products.
- supplement requirement for the existing Malaysian Halal Standard (MS1500: 2009).



REQUIREMENTS

LISTING REQUIREMENT

The Department of Islamic Development Malaysia (Jakim) and the Department of Veterinary Services (DVS) must inspect each plant prior to listing before making any recommendation for listing.



APPROVED ESTABLISHMENT

Establishments applying for Malaysian approval shall comply with:

- this Protocol;
- MS 1500: 2009 Halal Food - Production, Preparation, Handling And Storage - General Guidelines (Second Revision); and
- the import requirements under the Animal Rules 1962, Animals Act 1953 (reviewed 2006).



DEDICATED HALAL ESTABLISHMENT

Approved establishments shall be dedicated to produce halal meat, poultry and their products throughout all the supply chain from slaughtering until transportation according to Shariah Law.



INTERNAL HALAL CONTROL SYSTEM

The establishment shall establish Internal Halal Control System to ensure the effectiveness and implementation of halal system.



PERMITTED ANIMALS

Only the following animals are permitted to be slaughtered, processed and stored in a Malaysian approved establishment:

- Ruminants - Cattle, buffalo, goat, sheep, deer and camel; and
- Poultry – Chicken, duck, turkey, ostrich and quail.

STUNNING – CONDITIONS:

- stunning shall be in accordance with the MS1500: 2009;
- the use of other stunning methods is subject to approval by the Malaysian Fatwa Council decree;
- the method used shall be reversible stunning and shall not kill or cause permanent physical injury to the animal;
- the person who is responsible for the stunning operation (operation, control and monitoring) shall be trained in its use and preferably a Muslim;



STUNNING – CONDITIONS (cont.):

- the Muslim halal checker shall verify that the stunning operation is conducted according to the approved methods;
- the slaughter man shall be satisfied that animal provided to him are still alive for halal slaughter; and
- if the animal is found dead due to the stunning procedure, the slaughter man shall identify and remove it from the halal system.



PNEUMATIC PERCUSSIVE STUNNING



ELECTRICAL STUNNING



DETERMINATION OF DEATH

a) Indication of death shall be assessed by observation of the animal as follows:

- fully dilated pupils;
- absence of pupillary and corneal reflexes;
- flaccid tongue;
- absence of blood pulsing from the cut ends of the carotid arteries i.e. blood under pressure from the cut carotid arteries indicating that the heart is still beating;
- absence of all movements in the carcasses; and
- responses directly related to the cutting of a major nerve are not considered to indicate that the animal is still alive.

DETERMINATION OF DEATH (cont.)

b) The bleeding area shall be adequate to allow the bleeding times of :

- 6 – 8 minutes for cattle;
- 4 – 5 minutes for sheep or goat; and
- 4 – 5 minutes for poultry.

Note: The bleeding time is subjected to the size and weight of the animal.



HALAL CHECK

- a) a Muslim halal checker shall be present at the slaughter hall to check the stunning operation, to ensure the halal slaughter, proper bleeding, determination of death prior to dressing operations, handling of non-compliance carcass and to ensure that records are in compliance with this Protocol;
- b) a Muslim halal head checker (if percussive pneumatic stunning is used) shall be present and responsible to assess the skull damage, identify/ label and record the related non-halal conformance carcass;



HALAL CHECK (cont.)

- c) the position of Muslim Halal Checker, Muslim halal head checker and Muslim slaughter man could be interchangeable provided that they have fulfilled the requirements for each responsibility.
- d) Muslim Halal Supervisor shall responsible to ensure the internal halal control system in the establishment.



DRESSING OPERATIONS

- a) carcass dressing operations can be conducted once the animal is considered dead as defined by the para - 'Determination of Death'; and
- b) any non-halal conformant carcass, offal and other parts shall be identified and clearly labeled through out the process.



DEBONING AND PACKAGING

- a) the boning room (including packaging) shall be part of the approved establishment and of the same address;
- b) non-halal conformance carcasses, if any; shall be deboned after the deboning of halal carcasses;
- c) processing of carcasses and offal from other establishments shall not be permitted; and
- d) all cartons intended for export to Malaysia shall be clearly labeled with the Halal mark, establishment number and other requirements as specified in MS1500: 2009.



DEBONING AND PACKAGING (cont.)

e) each container shall be marked legibly and indelibly or a label shall be attached to the container, with the following information:

- name of the product;
- net content expressed in metric system (SI units);
- name and address of the manufacturer, importer and/or distributor and trademark;
- list of ingredients;
- code number identifying date and/or batch number of manufacture and expiry date; and
- country of origin;

DEBONING AND PACKAGING (cont.)

- f) for primary meat and poultry products, the label or mark shall also include the following information:
- date of slaughter; and
 - date of processing.



STORAGE

- a) all chillers, blast freezers, freezers and other storage rooms shall be part of the approved establishment and of the same address;
- b) non- halal conformance carcasses and products shall be stored in designated chiller and clearly labeled. Halal carcasses and products shall not be stored together with the non-halal conformance:
- c) cartons containing non-halal conformance products shall be clearly labeled and stored separately in designated area in the freezer;

STORAGE (cont.)

- d) record on non-halal conformance shall be available upon inspection by auditors; and
- e) storage of carcasses and offal from other establishments or independent boning room is not acceptable. The storage of halal product from Malaysian approved plant that is completely packed in the form of carton and clearly labeled with the establishment number may be accepted.



TRANSPORTATION

- a) under no circumstances Halal product can be transported with *najs* that come under the category of *najs mughallazah* (i.e. pigs or dogs and their products); and
- a) the establishment shall identified and segregated the non-halal conformance product in complete packaging from the halal product during the transportation.



RESPONSIBILITIES

ESTABLISHMENT

The establishment management shall:

- a) submit a complete JAKIM relevant application form. For foreign establishment, the application form shall be verified by the Halal Certification Body of the exported country; and
- a) allow the Malaysian officers to audit and monitor the halal system of the establishment in Malaysia. As for foreign establishment, auditing and monitoring shall be performed by JAKIM and Halal Certification Body of the exported country;

RESPONSIBILITIES (cont.)

ESTABLISHMENT

The establishment management shall:

- c) provide sufficient infrastructure, facilities and support in the establishment to comply with this protocol;
- d) establish an Internal Halal Control System to regulate the requirements of this protocol including conducting internal audit;



RESPONSIBILITIES (cont.)

ESTABLISHMENT

The establishment management shall:

- e) notify JAKIM on any changes of the Halal Certification Body through the competent authority of the exporting country;
- f) the record of slaughtering process shall be properly updated and made available during audit;
- g) employ/ appoint sufficient Muslim workers;



RESPONSIBILITIES (cont.)

ESTABLISHMENT

The establishment management shall:

- h) provide amenities for Muslim personnel including a prayer room and time for prayers;
- i) for foreign establishment, need to ensure the halal certification body representative to be present during Malaysian audit session.



HALAL CERTIFICATION BODY (APPLICABLE TO ESTABLISHMENT IN EXPORTING COUNTRY)

- a) be appointed by JAKIM;
- b) ensure that this protocol, MS 1500 and Malaysian Fatwa Council decree continued to be complied, so that approval to provide Halal certification for that market is maintained in the approved abattoir;
- c) ensure that slaughtermen, Muslim halal head checker and Halal checker are all practising Muslims and competent, whose performance and training records be made available during Malaysia audit.

HALAL CERTIFICATION BODY (APPLICABLE TO ESTABLISHMENT IN EXPORTING COUNTRY) – cont.

- d) plan the regular audit schedule including the Halal Control System of the establishment under supervision. Audit records/reports shall be made available during Malaysia audit;
- e) inform JAKIM on any changes in the establishment related to this protocol after approval; and;
- f) inform JAKIM on any new procedures implemented by the establishment which are not covered by this Protocol.

HALAL SLAUGHTERMAN

The Halal slaughter man shall:

- a) be a practicing Muslim who is mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be registered, trained and supervised by the Halal Certification Body; and
- c) competent in slaughtering the animal according to Shariah law;



MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED IN BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER)

The Muslim halal head checker shall:

- a) be a practicing Muslim and technically competent;
- b) be registered, trained and supervised by the Halal Certification Body;
- c) assess skull damage, identify/label and record the related non-compliance carcass;

MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED IN BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER) - cont.

The Muslim halal head checker shall:

- d) make decisions on the halal status of carcass by examining the level of damage to the head in accordance with the criteria specified in Appendix 1 of the Protocol; and
- e) refer to the Halal Supervisor for any uncertainty of the skull damage.



MUSLIM

HALAL

CHECKER

The Muslim halal checker shall:

- a) be a practicing Muslim, mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be trained and supervised by the Halal Certification Body;



MUSLIM HALAL CHECKER (cont.)

The Muslim halal checker shall:

- c) be present at the slaughter hall to check the stunning operation, to ensure the halal slaughter, proper bleeding, determination of death prior to dressing operations, handling of non-compliance carcasses and records as in Appendix 3 are in compliance with this Protocol;



MUSLIM HALAL SUPERVISOR

The Muslim halal supervisor shall:

- a) be a practicing Muslim, mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be responsible for the effectiveness of the internal halal control system in the establishment;
- c) ensure the functions of halal slaughter man, halal head checker and halal checker are in accordance with this protocol;



MUSLIM HALAL SUPERVISOR (cont.)

The Muslim halal supervisor shall:

- d) supervise and verify halal records of the establishment as follow:
- Stunning equipment verification and calibration;
 - Slaughtering record;
 - Non-conformance record;
 - Chiller room, freezer and blast freezer record;
 - Deboning activity record; and
 - Packaging and storage record.

COMPETENT AUTHORITY OF THE EXPORTING COUNTRY

- a) competent authority of the Exporting Country should recommend establishments that fully comply with this Protocol for application to export meat and meat products to Malaysia;



COMPETENT AUTHORITY OF THE EXPORTING COUNTRY (cont.)

b) notify DVS Malaysia of:

- any changes in the management or ownership of the establishment;
- any expansion/renovation or introduction of new/innovation on equipment in the establishment which may affect production capacity;
- any changes in the species slaughtered;
- the establishment that has closed down and/or not in operation; and
- any changes in the certification bodies responsible for the establishment.

NON-HALAL CONFORMANCE

- a) the carcasses and products that are not complying with the requirements of this protocol are considered as non-halal conformance;
- b) all non-halal conformance shall be treated as follow:

NON-HALAL CONFORMANCE

CARCASS

all non- halal conformance carcasses shall be:

- removed from halal system; or
- processed in another establishment; or
- processed after the completion of all halal carcasses processed.

NON-HALAL CONFORMANCE (cont.)

OFFAL

all non- halal conformance offal shall be removed from halal system and shall be recorded.

IDENTIFICATION

all non-conformance carcasses and offal shall be identified and/or labeled under the supervision of Muslim checker.



NON-HALAL CONFORMANCE (cont.)

RECORD

the number of non-conformance carcasses and offal shall be recorded and be made available for audit by the Halal Certification Body, Exporting Country Authority (if related) and Malaysian auditors.



HALAL CERTIFICATION

Halal Certificate for local Product shall be issued by Jakim whilst for imported product the halal certificate shall be issued by recognized halal certification body.



THANK YOU

<http://www.halal.gov.my/v3/index.php/ms/garis-panduan/malaysia-protocol-for-halal-meat-and-poultry-productions-2011>



Halal Hub Division
Department of Islamic Development Malaysia
(Jakim)



MALAYSIAN HALAL STANDARD

DEPARTMENT OF ISLAMIC DEVELOPMENT MALAYSIA (JAKIM)



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DEFINITIONS MS 1500:2009

For the purpose of this standard, the following definition apply.

2.1 Sharia Law - can be divided into two:

- a) The order of Allah to mukallaf
- b) As defined by Malaysia law means:
 - i. The law of Islam in the Mazhab of Syafie or any other mazhabs of Maliki, Hambali and Hanafi.
 - ii. Fatwa approved by Islamic Authority

2.2 HALAL FOOD

- a) does not contain any parts or products of animals that are non-*halal* to Muslims or products of animals which are not slaughtered according to *Shariah* law;
- b) does not contain any ingredients that are *najs* according to *Shariah* law;
- c) is safe, non-intoxicating and not harmful to health;
- d) is not prepared, processed or manufactured using equipment that is contaminated with things that are *najs* according to *Shariah* law;



- e) the food or its ingredients do not contain any human parts or its derivatives that are not permitted by *Shariah* law; and
- f) during its preparation, processing, packaging, storage or transportation, the food is physically separated from any other food that does not meet the requirements stated in items a), b), c) d) or e) or any other things that have been decreed as *najs* by *Shariah* law.



2.4.1 NAJS

Najs according to Sharia Law are:

- a. Dogs and pigs and their descendents
- b. halal food that is contaminated with things that are non-halal
- c. halal food that comes into direct contact with things that are non-halal
- d. Any liquid and objects discharged from the orifices of human beings or animals such as urine, excrement, blood, vomit, pus, sperm and ova of pigs and dogs except sperm and ova of other animals



- e) Carrion or *halal* animals that are not slaughtered according to *Shariah* law
- f) Khamar (*such as alcoholic beverages and intoxicant*) and food or drink which contain or mixed with khamar.



MALAYSIAN PROTOCOL DEFINITION

3.1 Abattoir/ Slaughterhouse

A building for the slaughter of animals for human food. It may vary in size and sophistication depending on location and local government ordinance but it should contain the following facilities or have them close by: a slaughter area, an area for emergency slaughter, scalding area, refrigeration area including chiller, blast freezer and freezer, condemned meat area and space for holding suspected meat, offal, gut and tripe area, hide and skin area, cutting room, packaging room, dispatch area, amenities for personnel, a veterinary officer's room, preferably including a laboratory and accommodation for animals awaiting slaughter, called lairage.

MALAYSIAN PROTOCOL DEFINITION

3.2 Carcass

The body of animal after bleeding and dressing which includes any part thereof and the meat, bones (whether whole, broken or ground) excluding offal, hide, skin, wool, hair, hoof, horns or other part of an animal, separately or otherwise, or any portion thereof.

3.3 Establishment

Any building or any other structure, permanent or attached together with the land on which the building, or other structure is situated and any adjoining land used in connection with the preparation, slaughtering, processing, chilling, freezing, blast freezing, handling, packaging, storing, distributing and retailing of any food.

MALAYSIAN PROTOCOL DEFINITION

3.4 Halal Certification Body

Islamic organisation and / or Halal certification body appointed by JAKIM in the respective country.

3.5 Non-halal conforming slaughtering

Halal animals slaughtered that are not in accordance with the Shariah law and this Protocol.

3.6 Poultry

Means 'birds' include domestic fowls, ducks, chickens, geese, turkeys, guinea fowls and pigeons of any age or sex.



MALAYSIAN PROTOCOL DEFINITION

3.7 Ruminant

An animal that has a stomach with four complete cavities and that characteristically regurgitates undigested food from the rumen and masticates it when at rest.

3.8 Stunning

It is the process of rendering animals immobile or unconscious prior to their being slaughtered for food. Various methods are used with aiming to allow the animals to bleed out while they are still alive. Animals that are dead before they have bled out will be unsuitable for halal consumption.

REQUIREMENTS MS1500: 2009

3.1 Management Responsibility

- a) Appoint Muslim halal executive officers or set up committee which consist of Muslim personnel for internal halal control system
- b) To ensure the halal executive officers are trained on the halal principles and its application
- c) To ensure sufficient resources are provided to implement the halal control system.



REQUIREMENTS: MALAYSIA HALAL PROTOCOL

4.3 INTERNAL HALAL CONTROL SYSTEM

The establishment shall establish internal halal control system to ensure the effectiveness and implementation of halal system

3.1 ESTABLISHMENT

The establishment's management shall:

- a) submit a complete JAKIM relevant application form. For foreign establishment, the application form shall be verified by the Halal Certification Body of the exporting country;
- b) allow Malaysian officers to audit and monitor the halal system of the establishment in Malaysia. As for foreign establishment, auditing and monitoring shall be performed by Jakim and Halal Certification Body of the exporting country;
- c) provide sufficient infrastructure, facilities and support in the establishment to comply with this Protocol;



- d) establish an Internal Halal Control System to regulate the requirements of this Protocol including conducting internal audit;
- e) notify JAKIM on any changes of the Halal Certification Body through the Competent Authority of the exporting country;
- f) update records of slaughtering process and make them available during audit.



- g) employ/ appoint sufficient Muslim workers as described in Clauses 5.3, 5.4 and 5.5 and 5.6;
- h) provide amenities for Muslim personnel including a prayer room and permit time for prayers;
- i) ensure that the Halal Certification Body representative is present during Malaysian audit session for foreign establishment.



3.2 PREMISES - MS 1500: 2009

Premises shall be designed and constructed or renovated to enable the process flow to control the risk of product contamination and suitable for use that include:

- a) Protection against pest infestation and cross contamination between and during operations
- b) Product process shall prevent cross contamination
- c) Adequate sanitary facilities shall be provided and maintained;



- d) Loading and unloading bay shall be designed to allow transfer of perishable product
- e) The premise shall insulate from pig farm or its processing activities
- f) Slaughtering and processing premises shall be dedicated for halal only;
- g) Processing of carcasses shall be done in the same premises or approved premises by the competent authority.



3.3 Devices, Utensils, Machines and Processing Aid: MS1500: 2009

4.2.1 Approved establishments shall be dedicated to produce halal meat, poultry and their products throughout all the supply chain from slaughtering until transportation according to Shariah Law at all times;

4.2.2 Under no circumstances are najas that come under the category of najas mughallazah (i.e. pigs or dogs and their products) allowed inside a Malaysian approved establishment.

4.2.3 Non-halal products from other sources shall be prohibited from entering the establishment.



4.2 DEDICATED ESTABLISHMENT: MALAYSIA HALAL PROTOCOL

- a) Designed and construct to facilitate cleaning;
- b) Shall not be made of from materials that are najis under the Sharia Law;
- c) Shall be used for halal food only;
- d) Devices, Utensils, machines and processing aid previously used with najis al-mughallazah shall be washed and ritually cleansed;



- e) In the case of converting line containing najas al-mughallazah to halal line, it shall be washed and ritually cleansed;
- f) Upon conversion, the line shall be operated for halal food only
- g) No repetition in converting line is allowed;
- h) The ritual cleansing shall be supervised and verified by the competent authority.



3.3 Hygiene, Sanitation and Food Safety - MS1500: 2009

- a) It includes the various aspects of personal hygiene, clothing, devices, utensils, machines and processing aid and the premises for processing, manufacturing and storage of food; and
- b) Halal food shall be processed, packed and distributed under hygienic condition in accordance with HACCP, GHP, GMP.

3.5.1 Sources of Halal Food and Drink

3.5.1.1.1 Exception for Land Animals - MS 1500:2009

- a) animals that are not slaughtered according to Sharia Law;
- b) pigs and dogs and their descendants;
- c) animals with long pointed teeth or tusks which are used to kill prey such as tigers, bears, elephants, cats, monkeys, etc.;
- d) birds with talons or predator;
- e) pests such as rats, centipedes, scorpions and other similar animals;



- f) animals that are forbidden to be killed in Islam such as bees (al-nahlah), woodpeckers etc.;
- g) creatures that are considered repulsive such as lice, flies, etc.;
- h) farmed halal animals which are intentionally and continually fed with najas; and
- i) Other animals that are forbidden to be eaten in accordance to Sharia Law such as donkeys and mules.



3.5.1.1.1 Aquatic Animals

All aquatic animal are halal except:

- a) Poisonous, intoxicating or hazardous to health;
- b) Animals that live both on land and water such s crocodiles, turtles and frogs are not halal; and
- c) aquatic animal which live in najas or intentionally and/ or continually fed with najas.

Hazardous aquatic animals are halal when the toxin or poison has been eliminated during processing, as permitted by Sharia Law.



Other Sources - 3.5.1.2 – 3.5.1.6

All kinds of water and beverages, plants and plant products and their derivatives, mushroom and micro-organisms (i.e. bacteria, algae and fungi) and their by-products and/ or derivatives and all natural minerals and chemicals, are **halal** **except** those that are poisonous, intoxicating or hazardous to health.

Products from hazardous aquatic animals or plants are halal when the toxin or poison has been eliminated during processing, as permitted by Sharia Law.



Genetically Modified Food (GMF)

Food and drinks containing products and/ or by-products of Genetically Modified Organisms (GMOs) or ingredients made by the use of **genetic material of animals that are non-halal** by Sharia Law.



4.5.1 STUNNING (if used) - MALAYSIA PROTOCOL

- a) stunning shall be in accordance with the MS1500;
- b) the use of other stunning methods is subject to approval by the Malaysian Fatwa Council's decree;
- c) the method used shall be reversible stunning which shall not kill or cause permanent physical injury to the animal;
- d) if stunning is to be carried out, the conditions specified in Annex A or B shall be complied. (Annex A for Pneumatic and Annex B for Electrical Stunning);



- e) the person who is responsible for the stunning operation (operation, control and monitoring) shall be trained in its use and be preferably a Muslim;
- f) f)the Muslim halal checker shall verify that the stunning operation is conducted according to the approved methods;
- g) g) the slaughterman shall be satisfied that animals provided to him are still alive for halal slaughter; and
- h) h) if animals are found dead due to stunning procedure, the slaughterman shall identify and remove them from the halal system;



3.5.2 SLAUGHTERING PROCESS - MALAYSIA HALAL PROTOCOL + MS1500: 2009

The process shall take into account animal welfare but in accordance to Sharia Law. The requirements of slaughtering are:

- i. slaughtering shall be performed only by a Muslim who is mentally sound, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- ii. the act of slaughtering shall be done with niyyah (intention) and the slaughterman is well aware of his action;



- iii. the purpose of slaughtering is only for Allah and not for other purposes;
- iv. the animal to be slaughtered has to be an animal that is halal;
- v. the animal to be slaughtered shall be alive or deemed to be alive (hayat al-mustaqirrah) at the time of slaughter;
- vi. animals to be slaughtered shall be healthy and have been approved by the competent authority;
- vii. the phrase) ارحيم باسم الله الرحمن (In the name of Allah, Most Gracious, Most Merciful) has to be invoked immediately before slaughtering;



- viii. slaughtering lines, tools and utensils shall be dedicated for halal slaughter only;
- ix. slaughtering shall be done only once. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife or blade is not lifted off the animal during the slaughtering;
- x. bones, nails and teeth shall not be used as slaughtering tools;
- xi. the act of halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam’s apple) and after the glottis for long necked animals;



- xii. the slaughter act shall sever the trachea (halqum), oesophagus (mari') and both the carotid arteries and jugular veins (wadajain) to hasten the bleeding and death of the animal. The bleeding shall be spontaneous and complete;
- xiii. a trained Muslim inspector shall be appointed and be responsible to check that the animals are properly slaughtered according to the Sharia Law;
- xiv. For poultry, scalding shall only be carried out on animals that are deemed dead as are result of halal slaughter.



4.5.3 DETERMINATION OF DEATH - MALAYSIA HALAL PROTOCOL

- a) The process shall take into account animal welfare but in accordance to Sharia Law. The requirements of slaughtering are:
- i. ★ fully dilated pupils;
 - ii. absence of pupillary and corneal reflexes;
 - iii. flaccid tongue;
 - iv. absence of blood pulsing from the cut ends of the carotid arteries;



- v. blood pulsing from the cut carotid arteries indicates that the heart is still beating;
- vi. absence of all movements in the carcasses; and
- vii. responses directly related to the cutting of a major nerve are not considered to indicate that the animal is still alive.



4.5.5 DRESSING OPERATIONS - MALAYSIA HALAL PROTOCOL

- a) carcass dressing operations can be conducted once the animal is considered dead as defined by the Clause 4.5.3 'Determination of Death'; and
- b) any non-halal conformance carcass, offal and other parts shall be identified and clearly labelled throughout the process.



4.5.6 DEBONING AND PACKAGING - MALAYSIA HALAL PROTOCOL

- a) the boning room (including packaging) shall be part of the approved establishment and of the same address;
- b) non-halal conformance carcasses if any shall be deboned after the deboning of halal carcasses;
- c) processing of carcasses and offal from other establishments shall not be permitted.



6. NON-HALAL CONFORMANCE - MALAYSIA HALAL PROTOCOL

- a) carcasses and products that do not comply with the requirements of this Protocol are considered as non-halal conformance;
- b) all non-halal conformance shall be treated as follow:

6.1 CARCASS

- a) all non- halal conformance carcasses shall be:
 - i. removed from Halal System; or
 - ii. processed in another establishment; or
 - iii. processed after the completion of all halal carcass processes:

6.2 OFFAL

- a) all non-halal conformance offal shall be removed from Halal System and shall be recorded.

6.3 IDENTIFICATION

- a) all non-halal conformance carcasses and offal shall be identified and/ or labelled under the supervision of Muslim Halal Checker.

6.4 RECORD

- a) the number of non-conformance carcasses and offal shall be recorded and be made available for audit by the Halal Certification Body, Exporting Country's Competent Authority (if related) and Malaysian auditors.



6. HALAL CERTIFICATION

Halal Certificate for local meat, poultry & their products shall be issued by JAKIM whilst for imported products the halal certificate shall be issued by approved Halal Certification Body of respective Exporting Country.



PROCEDURE FOR THE PNEUMATIC PERCUSSIVE STUNNING OF ANIMAL (MALAYSIA HALAL PROTOCOL)

1. INTRODUCTION

The following conditions are the specific requirements for the acceptable use of the pneumatic percussive stunner.

2. ANIMAL RESTRAINT

It is essential that the animal is adequately restrained, so that the operator can place the device at the correct site on the head (in order to give an accurate stun).

The head of the animals to be stunned shall be held still before the stunner can be applied.

3. INTRODUCTION

The air pressure that powers the stunner should not be more than 225 psi and should be kept to the minimum required to stun the animal.

The head of the stunner shall be slightly convex or flat.

There shall be a protective collar around the head so that the head shouldn't protrude more than 3mm beyond it.

The centre of the stunner shall be in contact with the animal at a point of intersection of lines drawn from the medial corners of the eyes and the base of the ears (Appendix A1).

The stunner shall be applied so that the head of the stunner is parallel to the frontal bone.

The animal shall be stunned once. If another stun is required, the animal will be identified as non-halal.

4. INDICATOR OF EFFECTIVE STUNNING

4.1 During Slaughter

The bleeding from the Halal slaughter method shall initially show pulsing of the arteries indicating that the animal is still alive at the point of slaughter.

Bleed out shall indicate normal heart functions for at least 60 seconds.

A capillary refill check should be done if there is doubt.

Capillary refill is absent in an animal with no heart beat (i.e. no blood pressure).

Where cattle do not show pulsing of the arteries immediately after the Halal cut, and/or capillary refill is absent, the carcasses shall be identified as non-halal.

4.1 Assessment Of Skull Damage

Skull damage shall be determined by the removal of the skin of the forehead of the animal and an assessment made based on the criteria outlined in the Appendix A2. A rating system of 1 to 6 will be used. Where skull damage rating is 1 or 2, the carcass and its offal shall be Halal. Carcasses and offal from animals where the skull damages are rated 3, 4, 5 or 6 shall be deemed non-Halal.





Rating 1: No visible damage: Acceptable



Rating 2: Indentation, No Cracking: Acceptable



**Rating 3: Indentation with cracking but no displacement:
Non-acceptable**



**Rating 4: Indentation with cracking and displacement
of bone no more than its own thickness:
Non-acceptable**



**Rating 5: Indentation with cracking and displacement
of bone more than its own thickness:
Non-acceptable**

PROCEDURE FOR THE ELECTRICAL WATER-BATH STUNNING FOR POULTRY

1. Introduction

Electrical water bath stunning is the most common method used in poultry processing plant. The following conditions are the requirements for the acceptable use of the electrical water bath stunning for poultry.

2. Animal Restraint

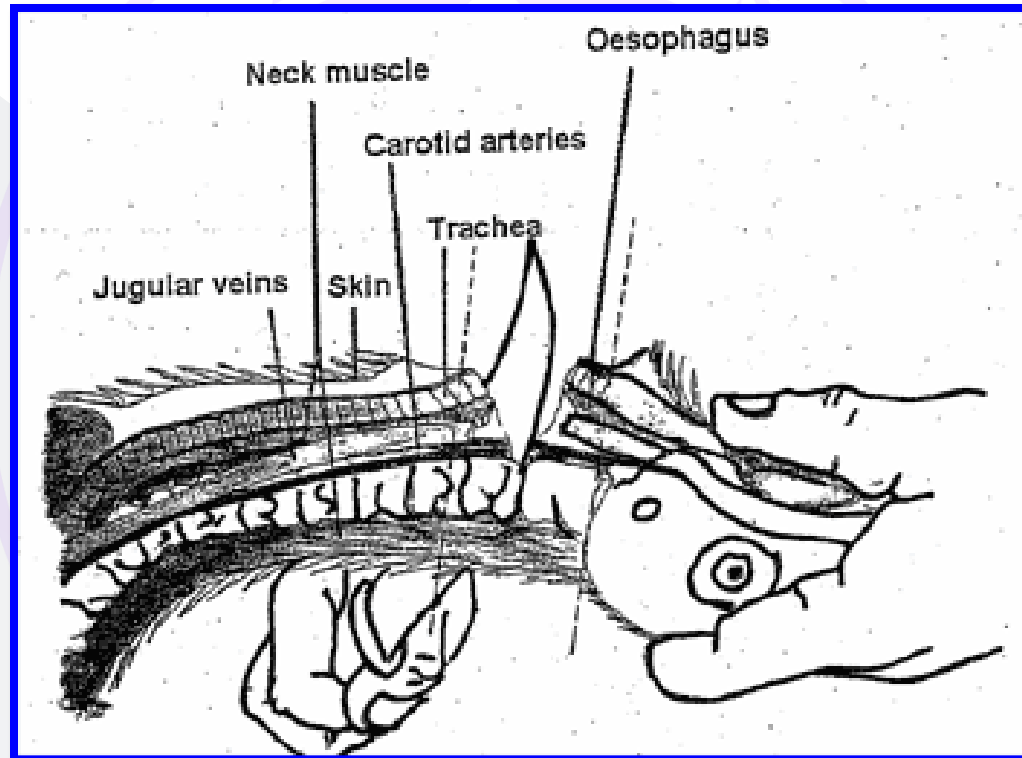
Pre-slaughter handling should be such that the birds are spared any avoidable excitement.

c) Application

- a) After shackling, the birds are immersed into an electrified water bath.
- b) The time from the point when the birds are shackled to the time they are stunned should be limited to 60 seconds.
- c) Breast comforters from shackling to immersion into the water bath, help to keep the birds calm and reduce flapping.
- d) The depth of the electrical water bath should be such that the heads of the birds are completely immersed up to the based of their wings.
- e) Shackles should provide good electrical contact.
- f) The birds must be immersed in the water bath for at least 4 seconds.
- g) Stun parameters should be based on recommendation in Malaysian Standard MS1500 and as in Table B1 of this Protocol. Table B1 is the Guidelines parameter for electrical stunning of chickens.



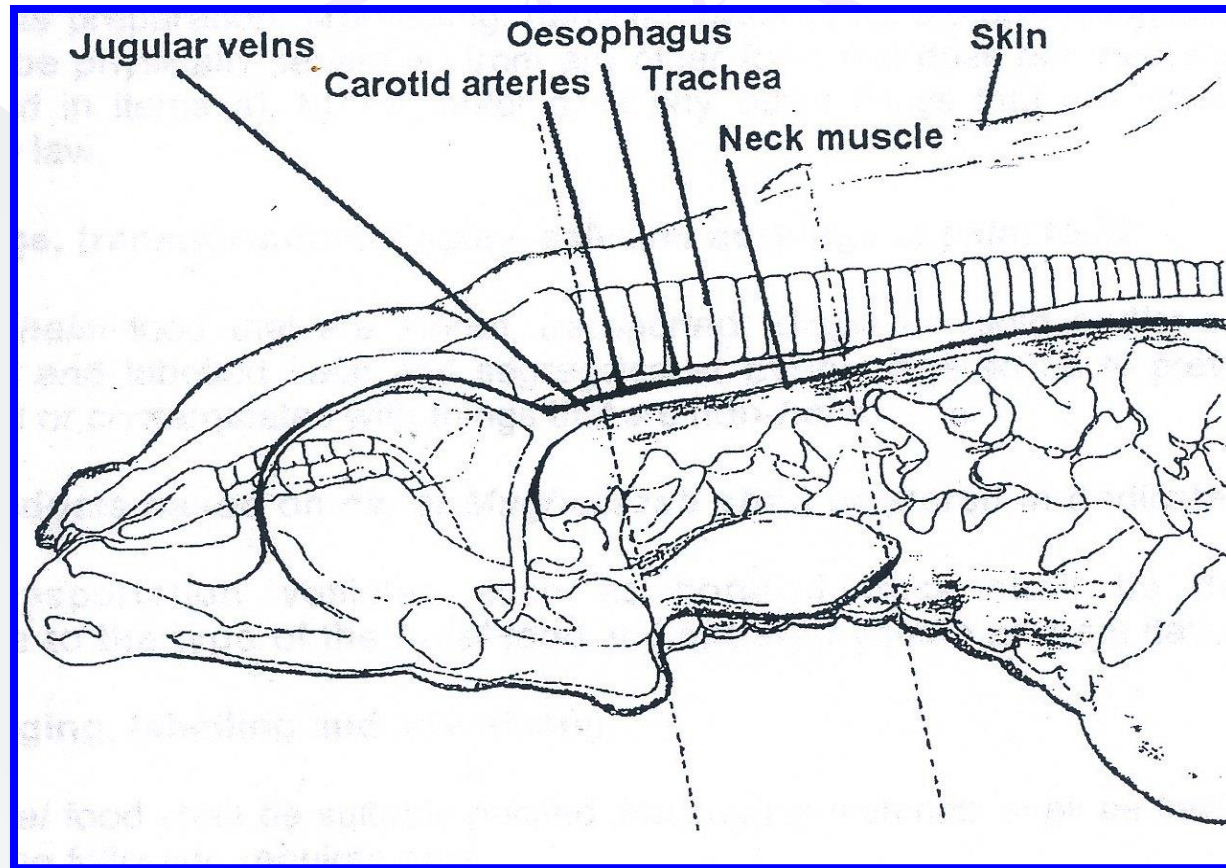
SLAUGHTERING PROCESS



**Diagram 1:
Method of Slaughtering Chicken**



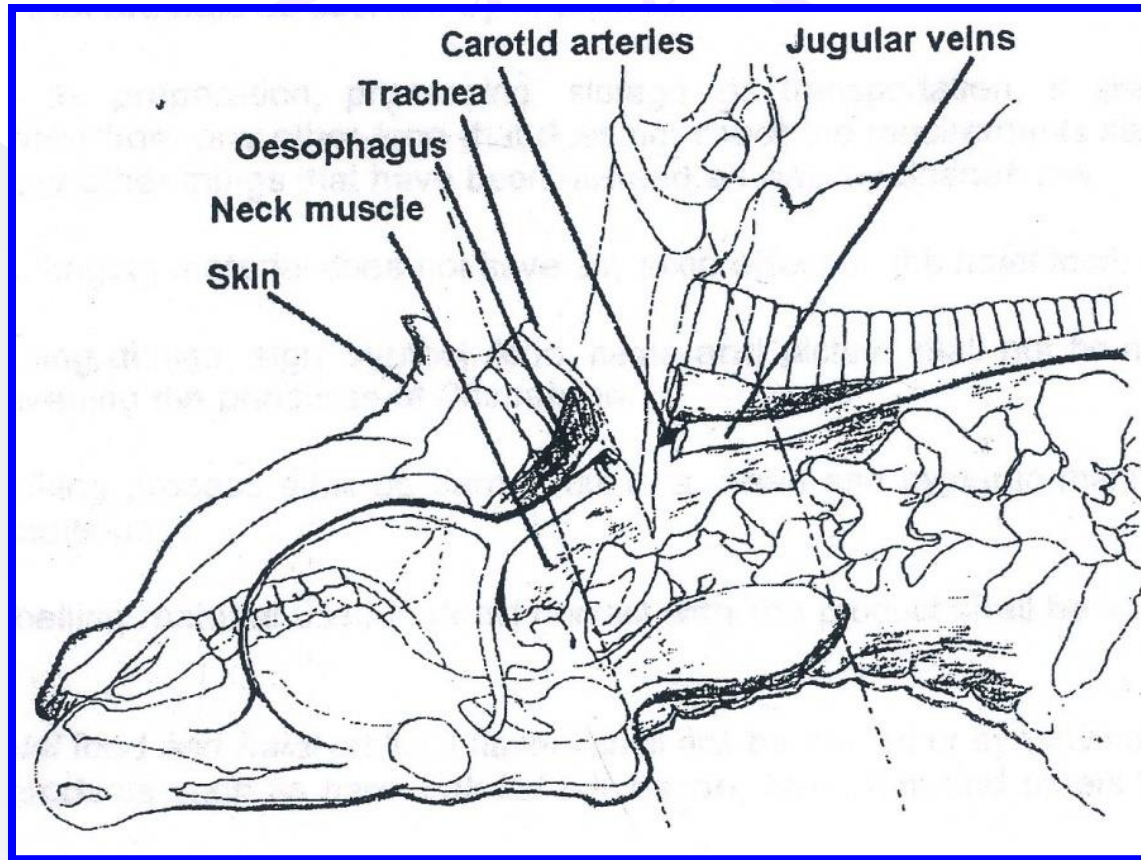
SLAUGHTERING PROCESS



**Diagram 2:
Slaughtering Parts of Cattle**



SLAUGHTERING PROCESS



**Diagram 3:
Method of Slaughtering Cattle**



3.5.3 PRODUCT PROCESSING, HANDLING AND DISTRIBUTION - MS1500: 2009

All process halal food shall:

- i. Food or its ingredients do not contain any components or products of animals that are non-halal or of animals that are not slaughtered according to Sharia Law;
- ii. Food shall not be processed using anything in any quantity that is decreed as najis by Sharia Law;
- iii. Food or its ingredients are safe and not harmful to health;

- iv. Food shall be prepared, processed or manufactured using equipment and facilities that are free from contamination with najas and
- v. during its preparation, processing, packaging, storage or transportation, it shall be physically separated from any other food that does not meet the requirements specified earlier or any other things that are decreed as najas by Sharia Law.



3.6 STORAGE, TRANSPORTATION, DISPLAY, SALE AND SERVINGS OF HALAL FOOD - MS1500: 2009

- i. All halal food that are stored, displayed, sold or served shall be categorised and labelled halal and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-halal;
- ii. Products based on najis mughallazah shall be stored in dedicated place – refer to display items in supermarket;
- iii. Transportation vehicle shall be dedicated to halal food, satisfy hygiene and sanitation condition.



4.6 STORAGE - MALAYSIA HALAL PROTOCOL

- a) all chillers, blast freezers, freezers and other storage rooms shall be part of the approved establishment and of the same address;
- b) non-halal conformance carcasses and products shall be stored in designated chiller and clearly labelled. Halal carcasses and products shall not be stored together with those that are non-halal conformance;
- c) cartons containing non-halal conformance products shall be clearly labelled and stored separately in a designated area in the freezer;



- d) record on non-halal conformance shall be made available upon inspection by Malaysian auditors; and
- e) storage of carcasses and offal from other establishments or independent boning room is not acceptable. The storage of halal product from another Malaysian approved plant that is completely packed in the form of cartons and clearly labelled with the establishment number may be accepted.



4.7 TRANSPORTATION - MALAYSIA HALAL PROTOCOL

- a) under no circumstances can Halal products be transported with *najs* that come under the category of *najs mughallazah* (i.e. pigs or dogs and their products); and
- b) the establishment shall identify and segregate non-halal conformance product in complete packaging from the halal product during the transportation.



3.7 PACKAGING, LABELLING AND ADVERTISING

Halal food shall be suitably packed in terms of:

- i. The packaging must be made from raw material that do not contain *najs*;
- ii. It is not prepared, processed or manufactured using equipment that is contaminated with things that are *najs* as decreed by Sharia Law;
- iii. During its preparation, processing, storage or transportation, it shall be physically separated from any other food that does not meet Sharia requirements.



- iv. The packaging material must free from any toxic effect on halal food;
- v. Packaging design, sign, symbol, logo, name and picture shall not be misleading and/or contravening of Sharia Law;
- vi. Packing process must be done in hygienic and clean area; and
- vii. Labelling material used to the product shall be non-hazardous and halal.



Each container shall be labelled with the following information:

- i. name of the product;
- ii. net content in metric system;
- iii. name and address of the manufacturer, importer and/or distributor and trademark;
- iv. list of ingredients;
- v. code number identifying date and/or batch number of manufacture and expiry date; and
- vi. country of origin.



DEBONING AND PACKGING - MALAYSIA HALAL PROTOCOL

- f) for primary meat and poultry products, the label or mark shall also include the following information:
 - i. date of slaughter; and
 - ii. date of processing.



5.2 RESPONSIBILITY OF HALAL CERTIFICATION BODY (APPLICABLE TO ESTABLISHMENT IN EXPORTING COUNTRY)

The Halal Certification Body in exporting country shall:

- a) be appointed by JAKIM;
- b) ensure that this Protocol, MS 1500 and Malaysian Fatwa Council's decree continued to be complied, so that approval to provide Halal certification for that market is maintained in the approved establishment;
- c) ensure that Muslim Slaughter man, Muslim Halal Head Checker and Halal Checker are all practising Muslims and competent and whose performance and training records be made available during Malaysian audit;



- d) plan regular audit schedule's including the implementation of Halal Control System of the establishment under the Body's supervision. Audit records/ reports shall be made available during Malaysian audit;
- e) inform JAKIM on any changes in the establishment related to this Protocol after approval; and
- f) inform JAKIM on any new procedures implemented by the establishment which are not covered by this Protocol.



5.4 RESPONSIBILITY OF HALAL SLAUGHTERMAN – MALAYSIA HALAL PROTOCOL

The Halal slaughter man shall:

- a) be a practicing Muslim who is mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be registered, trained and supervised by the Halal Certification Body; and
- c) be competent in slaughtering the animal according to Sharia Law.



5.4 RESPONSIBILITY MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED ON BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER) – MALAYSIA HALAL PROTOCOL

The Muslim Halal Head Checker shall:

- a) be a practicing Muslim and technically competent;
- b) be registered, trained and supervised by the Halal Certification Body;
- c) assess skull damage, identify/ label and record the related non-compliance carcass;
- d) make decisions on the halal status of carcass by examining the level of damage to the head.
- e) refer to the Muslim Halal Supervisor for any uncertainty of the skull damage.



5.5 RESPONSIBILITY MUSLIM HALAL CHECKER – MALAYSIA HALAL PROTOCOL

The Muslim Halal Checker shall:

- a) be a practicing Muslim, mentally sound, *baligh*, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be trained and supervised by the Halal Certification Body;
- c) be present in the slaughter hall to check the stunning operation, to ensure the halal slaughter, proper bleeding, determination of death prior to dressing operations, handling of non-compliance carcasses and records as in Appendix D are in compliance with this Protocol.



5.6 RESPONSIBILITY MUSLIM HALAL SUPERVISOR – MALAYSIA HALAL PROTOCOL

The Muslim Halal Supervisor shall:

- a) be a practicing Muslim, mentally sound, baligh, fully understands the fundamental rules and conditions related to the slaughter of animals in Islam;
- b) be responsible for the effectiveness of the implementation of the Internal Halal Control System in the establishment;
- c) ensure the functions of Halal Slaughter man, Halal Head Checker and Halal Checker are in accordance with this Protocol.



- d) supervise and verify halal records of the establishment as follow:
- i. stunning equipment verification and calibration;
 - ii. slaughtering record;
 - iii. non-halal conformance record;
 - iv. chiller room, freezer and blast freezer record;
 - v. deboning activity record; and
 - vi. packaging and storage record.



MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED ON BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER)

The Muslim Halal Head Checker shall:

- i. be a practicing Muslim and technically competent;
- ii. be registered and under the supervision of a Halal Certification Body;
- iii. assess skull damage, identify/ label and record the related non-compliance carcass;
- iv. make decisions on the halal status of carcass by examining the level of damage to the head in accordance with the criteria specified; and
- v. bring to the attention of the Halal Checker any heads where there is any uncertainty of the halal status of the head and it's carcass for the Halal checker to make the final decision.

NON-CONFORMANCE

CARCASS - All non-conformance carcasses shall be:

- i. condemned; or
- ii. processed in another establishment; or
- iii. processed after the completion of all Halal carcasses processes.

OFFAL - All non-conformance offal shall be condemned.

IDENTIFICATION - All non-conformance carcasses shall be identified and/ or labelled under the supervision of Muslim Checker.



STORAGE - All non-conformance carcasses and products shall be stored in designated area.

RECORD - The number of non-conformance carcasses and offal shall be recorded and be made available for audit by the supervising Halal Certification Body, Exporting Country Authority and Malaysian auditors.





THANK YOU

