

EGYPTIAN STANDARDS

ES: 4249/2014

GENERAL REQUIREMENTS OF HALAL FOOD ACCORDING TO ISLAMIC SHARIA

ICS: 240

Arab Republic of Egypt

Egyptian Organization for Standardization and Quality

Date of adoption: 2/5/2017

All rights reserved to the Organization. Unless otherwise specified, no part of this Standards may be reproduced or utilized in any form or by any means, electronic or mechanical and includes photocopying and microfilm without permission in writing from the Organization or the publisher.

Egyptian Organization for Standardization and Quality
Address: 16 Tadreeb El Modarrebeen St.

Telephone: 2845522, 22845524

Fax: 28455042
Email: eos@idsc.net.eg

Website: www.eos.org.eg

ES: 4249/2014

INTRODUCTION

The Egyptian Standard number 4249/2014 relating to General Requirements of Halal Food According to Islamic Sharia repeals and replaces Standard number 4249/2008: General requirements and specifications for labelling foods as "Halal"

This Standard was developed by the Special Technical Committee number 3/29 for *Halal* Products.

GENERAL REQUIREMENTS FOR HALAL FOOD ACCORDING TO ISLAMIC SHARIA

Preface

This standard covers the general requirements of *Halal* food products based on the compliance with the principles and provisions of the Islamic law accepted by all Islamic sects, regardless of the differences between these sects across different countries. This standard guarantees food safety and must comply with the standards issued in this regard. (According to the approved references)

1. Scope

This Egyptian standard covers the essential conditions that must be met during the manufacturing process of halal foods. This includes receiving, preparing, sorting, manufacturing, packaging, labelling, processing, transportation, distribution, storage according to the requirements of Islamic law.

2. Complementary Standards

- 2.1. ES 3856/2006: The Egyptian Constitution of Food Health and Safety Practices - General Principles of Food Hygiene
- 2.2. ES 4884/2008: Food Safety Management Systems - Requirements for all Facilities in the Food Chain
- 2.3. ES 7729/2014: General requirements for slaughtering animals according to the requirements of Islamic law
- 2.4. ES 1546/2011: Labelling Requirements for Prepackaged Foods

3. Definitions

3.1. **Halal:** An Islamic term that refers to what is lawful or what is lawful to use, touch or consume according to the requirements of Islamic law.

3.2. **Non-Halal (Haram):** An Islamic term that refers to what is not lawful or what is not lawful to use, touch or consume according to the requirements of Islamic law.

- 3.3. **Islamic *Sharia***: Everything that God has legislated for all Muslims and that is derived from the Qur'an and the Sunnah of Prophet Muhammad (Peace be Upon Him).
- 3.4. ***Halal* Food**: All foods and beverages that are lawful to consume according to the requirements of Islamic law and that comply with the requirements contained in this Standard.
- 3.5. **Pre-Requisite Programmes (PRPs)**: The basic conditions necessary to maintain safe and wholesome food as well as a hygienic environment throughout the manufacturing process and to provide safe and healthy final products for human consumption.
- 3.5.1. **Good Manufacturing Practice (GMP)**: Procedures related to all food production processes, with the application of hygienic conditions and comprehensive quality to ensure safe and healthy food processing, storage and distribution.
- 3.5.2. **Good Hygiene Practices**: Measures undertaken at all processing stages to ensure the delivery of safe and wholesome food for consumption.
- 3.6. **Food Safety**: Food that does not present any danger to the consumer when prepared and/or consumed as intended.
- 3.7. **Production Stages**: All stages of food production processing including raw materials, distribution and sale in the market.
- 3.8. **Food Additives**: Substances that may be added to food for preservation or to improve the taste, aroma, appearance, texture, etc.
- 3.9. **Dietary supplements**: These are formulations that can be added to foods for supplementation. They include vitamins, minerals, fibre, fatty acids, amino acids, etc.
- 3.10. **Genetically Modified Foods (GMF)**: Foods derived from genetically modified organisms using genetic engineering techniques. These organisms can be of animal, bacterial or plant origin.
-

3.11. Halal animals and birds:

3.11.1. Halal Animals

- (a) Domesticated animals such as cows, buffaloes, sheep, goats, camels, rabbits and other similar animals.
- (b) Wild non-predatory animals such as gazelle, deer, wild cattle and other similar animals.
- (c) Aquatic animals (fish, crustaceans, mollusks) and their related products are halal unless they are poisonous and harmful to health.

3.11.2. Halal Birds:

Halal birds such as chickens, geese, ducks, turkeys and other non-prey birds such as pigeons, sparrows, quail, starlings, ostriches and other similar birds.

3.12. Non-halal animals and birds:

Non-*halal* animals such as:

- (i) Pigs, dogs and related breeds, donkeys, mules and other similar animals.
- (ii) Animals on which the name of God was not mentioned during their slaughter, intentionally.
- (iii) Animals that have not been slaughtered in accordance with the regulations of the Islamic law.
- (iv) Predatory animals with long sharp teeth or fangs such as bears, elephants, monkeys, wolves, lions, tigers, leopards, cats, jackals, foxes, squirrels and other similar animals.
- (v) Predatory birds with sharp claws such as hawks, eagles, crows, owls; venomous animals and reptiles such as scorpions, snakes, wasps; rodents such as mice, weasels, moles, crocodiles and other similar animals.
- (vi) Animals considered disgusting, such as lizards, snails, insects and their larvae stages and those that it is forbidden to kill such as the hoopoe, bees and ants.
- (vii) Any of the ingredients derived from non-*halal* animals is not *halal*.
- (viii) Animals and birds that are deliberately and continuously fed non-*halal* food up to the time of slaughter, which are known as *jalala*.
- (ix) Animals that live both on land and in water (amphibians) are not *halal*, with the exception of aquatic turtles.
- (x) A dead animal- an animal that died a natural death without being slaughtered.
- (xi) Beaten to death - an animal that dies after being beaten with a stick or something else that kills by its weight (with the exception of a hunt that is hit by an arrow, a bullet or something similar with the intention of hunting).
- (xii) A strangled animal - an animal that dies by suffocation, either by itself or by others.

- (xiii) Killed by fall - an animal that died by falling from a high place, or by falling into a pit and similar places.
- (xiv) Butted to death - an animal that dies as a result of butting
- (xv) Animal eaten by beast of prey or bird of prey (except hunting)
- (xvi) That which is made worth other than God – another name other than Allah mentioned at the time of slaughter, like the names of idols and tyrants.

4. GENERAL REQUIREMENTS OF HALAL FOOD

4.1. Meat and meat products

- a) Meat from *halal*-slaughtered animals mentioned in Item 3.11 shall be subject to the Egyptian Standard referred to in Item 2.3.
- b) Food additives such as the preservatives used in meat and meat products must be *halal* and must not be mixed with non-*halal* ingredients.

4.2. Milk and dairy products

- a) Milk and dairy products derived from animals mentioned in Item 3.11 are *halal*
- b) Food ingredients such as gelatine or any other additive must not be produced from non-*halal* products. Furthermore, any other material such as rennet must be from a *halal* source and must be obtained from an animal that has been slaughtered according to Islamic law.

4.3. Eggs and related products

- a) Eggs and their products derived from birds defined in item 3.11.2 are considered *halal*.
- b) Egg products should not contain any non-*halal* ingredients

4.4. Cereals and related products; vegetables and animal oils and fats; fruits and vegetables and their products; sugar products and sweets must be produced from a *halal* source and the procedures used for their production and packaging must be *halal*.

4.5. Drinks

- a) All types of water and non-alcoholic beverages are *halal*, with the exception of those that are harmful and/or toxic.
- b) All products or beverages that contain alcohol are prohibited under the Islamic law, even if they are intended for cooking or processing.
- c) Food additives such as colours, preservatives, etc. that are used in beverages must not be produced from non-*halal* sources.

4.6. Honey and its products

- a) Bee products (honey, bee pollen, royal jelly) derived from bee secretions are considered *halal*.
- b) Parts of the bees that fall into the honey, and which cannot be removed are considered *halal*.

4.7. Dietary supplements

Dietary supplements must be produced from *halal* sources such as plants or animals, and must not contain any non-*halal* ingredients.

4.8. Genetically Modified Foods

4.8.1. The genetic material used must be from a *halal* source, whether plant, animal or bacterial.

4.8.2. Genetically modified foods produced by genetic transfer using genetic modification technology and modifications that take place in the DNA of foods are to be used in the production of *halal* foods.

4.9. Food additives

Food additives such as colours, preservatives, etc must be from *halal* sources

4.10. Enzymes

Enzymes that are to be used as raw materials or aids in the production process or in the final product must be extracted from *halal* sources.

4.11. Microorganisms

Micro-organisms such as bacteria, fungi, yeast that are not harmful to health and do not produce harmful substances and that are used in food production are *halal* except those that are toxic and harmful to health. They must also be produced in a *halal* environment.

4.12. Materials used in packaging

- a) The materials used in the packaging must not be made from non-*halal* materials.
- b) Materials used in packaging must not be prepared or manufactured using equipment that is contaminated with non-*halal* materials.
- c) During the preparation, processing or storage, the materials must be separated from any food that does not comply with the requirements of this Standard or from exposure to other substances that are not *halal*.

4.13. Other products

Products not mentioned in this specification must be produced from *halal* ingredients.

4.14. Food services and related facilities

All food services and related facilities are considered *halal* if they meet the following requirements

- a) If they only handle the *halal* products mentioned in this standard.

- b) If the tools and utensils used are completely isolated from other tools or equipment that are employed to make non-*halal* products
- c) If the factory usually produces non-*halal* food but plans to switch to producing halal products, it must undergo a cleaning process that complies with the Islamic law for the production of *halal* products. The factory may not switch its products back and forth from non-*halal* food to *halal* products.
- d) It is not permitted to serve alcoholic drinks at all.

5. Food Processing

All processed foods shall be considered halal if they meet the following conditions:

- 5.1. Products or ingredients shall not contain sources that do not comply with the rules of the Islamic law.
- 5.2. The product or its ingredients must be healthy, safe and in compliance with the relevant standard.
- 5.3. Products must be prepared or processed using equipment and services that are free of contamination from non-*halal* materials.
- 5.4. During its preparation, manufacture, packaging, preservation, storage or transport, the products must be separated from any food or other material which does not meet the requirements specified in the preceding items.

6. Equipment - Utensils - Production Facilities

- 6.1. Equipment, utensils and production facilities used in the processing of *halal* food must not be made of or contain non-*halal* materials as required by the Islamic law and must be used only for the processing of *halal* food.
 - 6.2. In the event that manufacturing facilities and equipment are converted to produce *halal* products, they must be washed and cleaned according to the hygiene and health rules and in accordance with the requirements of the Islamic law.
 - 6.3. Oils (food grade) used for the maintenance of machines and equipment that are in contact with food must not contain non-*halal* ingredients.
 - 6.4. Measurement and inspection equipment used in the manufacturing process and which may affect the quality or safety of the product must be calibrated.
-

7. Storage - Sale - Services and transport

- 7.1. All *halal* foods that are transported, stored or sold must be classified and marked as *halal* and should be separated at each stage to avoid mixing or contamination with non-*halal* materials.
- 7.2. The mode of transport must be suitable for the nature of the product. Hygiene and safety conditions shall be respected at all times. Moreover, the mode of transport shall only be used for the transport of *halal* products.

8. Food hygiene, health and safety

- 8.1. Food hygiene, health and safety are all part of the *halal* status of food products.
- 8.2. *Halal* food must be prepared, manufactured, packaged, transported and stored in a manner consistent with health, safety and hygiene requirements as specified in Clauses 2.1 and 2.2.

9. Verification of validity and accreditation

- 9.1. Verification of validity and accreditation methods
Inspections and testing to establish the sources, content and validity of non-*halal* processes shall be carried out in accordance with inspection and testing methods that are based on internationally recognized and approved methods.

10. Sale on the market

- 10.1. It is possible to classify *halal* food that is stored, displayed, sold or served and labelled as *halal*.
- 10.2. *Halal* food must be separated from other foods to ensure that it is not mixed with or contaminated by non-*halal* material.

11. Labelling

- Notwithstanding what is stated in Clause 2.4, the following should be complied with:
- 11.1. If any food product contains animal fats, meat, derivatives or extracts, or their products such as gelatine and rennet, it must be declared on the product label which types of animals were extracted, providing that they are lawful and should be labelled as such.
- 11.2. The *Halal* logo should not be used in a way that creates confusion about the safety of a similar food, or make claims that the food with the *Halal* logo is nutritionally better or healthier than other foods.

12. Technical Terms

Micro-organisms

Trachea

Zakah

Electrical stunning

Birds of prey

Esophagus

Fatally beaten animal

Jugular veins

Slaying

13. REFERENCES

- Codex Standard No. 24/1997 (Revised 1999)
 - General Guidelines for Use of the Term Halal
 - Gulf Cooperation Council Standardization Organization
 - GSO 1931/2009
 - Halal Food Part One: General Requirements
-

Organizations that participated in developing this standard

This Standard was developed by the Special Technical Committee number 3/29 for *Halal* Products, comprising of the following organizations:

- Egyptian Organization for Standardization and Quality
 - Egypt's Dar Al Ifta
 - Faculty of Agriculture – Cairo University
 - Animal Health Research Institute
 - Chamber of Food Industries
 - Industrial Control Authority
 - Food Industry Technology Research Institute
 - National Institute of Nutrition
 - Halal Unit
-

Egyptian Organization for Standardization and Quality

- 1- Egyptian Organization for Standardization was established in 1957 under a Presidential Decree number 29/1957 which was considered as a national reference authority for standardization and the Decree number 2/1957 clarified that a Standard shall not be considered so until approval from the Organization
- 2- In 1979 a Presidential Decree number 392/1979 was issued to annex Quality control Centre to EOS
- 3- In 2005 a Presidential Decree number 83/2005 was issued to rename the organization to Egyptian Organization for Standardization and Quality. The organization's tasks include the following:
 - Developing and issuing standards for raw materials, products, equipments, management systems, verification, security and safety requirements, treatment periods, and measuring devices
 - Technical inspection, testing, control, sampling, issuance of conformity certificates and certificates of measurement devices
 - Granting of licences for quality marks for industrial products, quality marks and certificates for product conformity with the standards
 - Providing technical consultancy and training services to relevant bodies regarding standards, quality, testing as well as in providing information.
 - Representing Egypt in the activities relating to standards, quality, testing and metrology in international and regional organizations
 - The organization ensure the implementation of requirements of Technical Barriers to Trade Agreement of the World Trade Organization where the organization act as reference point for information in Egypt by providing information and documentation in the field of standards and issuing of conformity.
- 4- The organization is managed by the board of directors headed by the first undersecretary of the ministry. The board is comprised of two representatives of each different unit of the standardization, quality, manufacture, testing and measurements within Egypt in addition to a number of academicians, scientists, experts, and media personalities.
- 5- The standards are developed by technical committees that are more than 100 committees in which experts from concerned parties are involved in accordance with the international standards. The technical secretariat is comprised of members from the employees of the Organization.
- 6- Distribution of standard projects is done in a broad based manner by concerned authorities and by Arab countries for comments within 60 days. The projects are then submitted to the drafting committee and the General committee for review before being submitted to the board of directors.
- 7- The organization monitors the licensing of industries by using quality marks on goods and products conforming to Egyptian standards so as to protect consumers and so that manufactures can raise the quality of their products. The Organization has modern laboratories for testing chemical products, building and construction materials, engineering products, food products, textile products, in addition to measurement laboratories and mechanical, electrical and physical measurements.
- 8- The organization has a special unit for consumer protection by receiving and solving their complaints. The workers in this unit have been successful in this regard.
- 9- The organization has a unique library in Egypt specialized in standards that has more than 130 thousand standards from international, regional, Arab countries as well as from Egypt.

EGYPTIAN STANDARDS

ES: 4249/2014

GENERAL REQUIREMENTS OF HALAL FOOD ACCORDING TO ISLAMIC SHARIA

ICS: 240

Arab Republic of Egypt

Egyptian Organization for Standardization and Quality