

**Egyptian standard specifications**

**ES 4249 /**

**General requirements on 'halal' food products  
According to the principles and provisions of Islamic Sharia**

**The Arab Republic of Egypt  
Egyptian General Authority for Standards and Quality**

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## **Introduction**

Egyptian Standard Specification No. 4249/..... on (the general requirements for “Halal” food products according to the provisions of Islamic Sharia), shall repeal and replace ES 4249/2008 on “the general requirements on ‘Halal’ food products according to the provisions of Islamic Sharia”

These specifications have been drafted by Technical Committee No. (3/29) for halal products.

**General requirements for “halal” food products  
In accordance with the provisions of Islamic Sharia**

**1. Domain**

This Egyptian standard is concerned with the general requirements that shall be followed along the stages of the production process of halal food in accordance with the provisions of Islamic Sharia.

**2. Terms and definitions**

**2.1. Halal:**

An object allowed or permitted to be used, touched, or consumed in accordance with the principles and provisions of Islamic Sharia.

**2.2. Non-halal**

An object not allowed or not permitted to be used or consumed according to the provisions of Islamic Sharia that are explained in the provisions of these specifications.

**2.3. Islamic Sharia:**

All the provisions ordained by God for all His servants and in the Holy Qur'an, the Sunnah (line of conduct) of the Prophet Muhammad, peace be upon him, or Shariaa evidences derived from them both.

**2.4. Halal food products:**

All food products that are permissible for consumption in accordance with the provisions and principles of Islamic Sharia and that comply with the requirements contained in these specifications.

**2.5. Halal certificate:**

A document that guarantees that the product, service, or systems specified therein conform to the requirements of Halal in Islamic Sharia.

**2.6. Food safety:**

Food and the environments of its circulation shall be free from any source of danger in accordance with the rules, laws, and decisions related to the safety thereof.

**2.7. Production stages:**

All stages of food production, starting from raw materials to distribution and supply in the market.

## **2.8. Additives:**

Any substance that is added to food during processes of manufacturing, preparation, processing, packaging, or transportation for technical reasons, or for actual or potential effect on food. The food additive shall not be used in its nature or per se as food, nor shall it be used as a food ingredient, whether it has nutritional value or not. The food additive shall not include pollutants or substances that are added to food to maintain or improve nutritional specifications.

## **2.9. Nutritional supplements:**

Food products intended to supplement the normal diet that include concentrated sources of nutrients (vitamins and minerals) or other ingredients with nutritional or physiological effects, individually or combined, marketed in the form of liquids, powders, capsules, ampoules, drops, or other similar forms, and prepared to be consumed in specific small quantities, however, such supplements shall not be in the form of traditional food.

## **2.10. Genetically modified foods:**

Foods that contain, are composed of, or produced from what are known as genetically modified organisms whose genetic characteristics have been modified to add new characteristics thereto.

## **2.11. The dead animal:**

An animal that died a natural death without being legally slaughtered, and any part that is cut from the animal before slaughtering in accordance with Islamic rituals shall be considered dead as well.

## **2.12. The suffocated:**

An animal that died by suffocation.

## **2.13. The fatally beaten animal:**

An animal that died as a result of being beaten by a stick or another object that kills by effect of its weight (except for hunting where an animal is hit by an arrow or a bullet or the like with the intention of hunting).

## **2.14. An animal killed by falling from a high place:**

An animal that dies as a result of falling from a high place or falling into a pit and the like and it was not possible to slaughter it before dying.

## **2.15. The animal butted to death:**

The animal that died due to butting.

## **2.16. The animal eaten by predatory beasts:**

An animal that had been preyed on by a predator, or a bird of prey (other than hunting).

## **2.17. The Animal slaughtered in a name other than the name of Allah (God):**

An animal that is slaughtered in a name other than the name of Almighty Allah (God), such as the names of idols and false deities.

## **2.19 Halal animals and birds**

### **2.19.1 Halal animals:**

- A. Domesticated animals such as cows, buffaloes, sheep (lamb, goats), camels, and rabbits among other similar animals.
- B. Wild non-predatory animals such as deer, antelopes, and wild cattle among other similar animals.
- C. Aquatic animals (fish - crustaceans - mollusks) and their products are halal except for those poisonous and harmful to health.

### **2.19.2 Halal birds:**

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

## **2.20 Gelatin:**

It is the protein that results from the partial decomposition of the collagen in animal skin, bones, and ligaments of healthy cows, buffalos, goats, sheep, and camels that are free of contagious diseases.

## **3 General requirements for halal food products:**

- 3.1 All foods and the derivatives, products, parts, and extracts thereof shall be subject to the conditions of halal set out by Islamic Sharia in terms of allowing or forbidding, according to Annex No. (1); all foods shall comply with the Egyptian standard specifications and technical regulations issued in this regard.
- 3.2 Food products shall be free from derivatives, natural, or artificial products prohibited by Sharia law in accordance with the contents of table No. (1).
- 3.3 The food products that entail issuing halal certificates in accordance with the label thereof and the components thereof are mentioned in table No. (2).

### **3.4 Facilities of circulating halal food service shall comply with the following requirements:**

- A. They shall deal with halal products.
- B. The tools, utensils, and equipment used in selling, circulating and serving halal food shall be completely separated from other tools, utensils, and equipment used for foods prohibited by Sharia in a manner that guarantees avoiding their contamination.
- C. Shall be subject to an inclusive cleaning process using detergents that are not prohibited in accordance with the principles and provisions of Islamic Sharia prior to commencing the production of halal products in case of transition from prohibited to Halal products.

### **3.5 Food processing**

All processed foods are halal if they meet the following conditions:

- 3.5.1 Products shall not contain any prohibited components in accordance with Islamic Sharia.
- 3.5.2 Products shall be healthy, safe and in compliance with the specifications and the legislations issued in this regard.
- 3.5.3 Products shall be prepared and manufactured by equipment free from residues and traces of non-halal materials.
- 3.5.4 Products shall be separated from any food or any other products or materials that do not meet the requirements specified in the previous items in the various stages of production, storage, or circulation.
- 3.5.5 The religious term of reference, Al-Azhar, shall be consulted in case the food products include alcohol as a component of production; worth noting, the alcohol resulting from accidental fermentation shall be disregarded.

## **4 Equipment - utensils - production requirements**

- 4.1 All the Equipment, utensils, and production kits that are used in the manufacturing of halal foods shall not be made of nor shall contain any prohibited materials in accordance with Islamic Sharia.
- 4.2 The materials used in maintaining the equipment, utensils, and productions kits shall be free from any components prohibited by Islamic Sharia.
- 4.3 Measurement and inspection equipment used in the manufacturing process that may impact health and the quality of the product shall be calibrated.

### **4.4 The materials used for packaging**

- A. Shall not be made of any materials prohibited by Islamic Sharia.
- B. Shall not be prepared or manufactured by equipment contaminated materials prohibited by Islamic Sharia.
- C. Shall be separated in all the stages of production in such a way that guarantees avoiding mixing with any materials that do not comply with the requirements of these standards.

## **5- Storage - display - services and transportation**

- 5.1 Halal products shall be transported, stored, or displayed in a manner that avoids mixing with any materials prohibited by Islamic Sharia.
- 5.2 Halal products shall be transported in a specific manner suitable to the nature thereof in compliance with conditions of hygiene and health.

## **6- Hygiene, health and food safety**

- a. Hygiene, health, and food safety shall be relevant to the food products being halal.
- b. Halal food shall be prepared, manufactured, packaged, transported and stored in a manner consistent with health, safety and hygiene requirements in accordance with the legislations issued in this regard.

## **7- Validation and authentication**

### **Validation and authentication of methods**

Inspections and examinations for the purpose of evaluating the sources, contents, and validity of non-halal processes shall be carried out in accordance with inspection and examination methods that are based on internationally validated and authenticated methods.

## **8- Display in the market**

Halal foods shall be separated from other foods to avoid mixing with or being contaminated by other materials prohibited by Islamic Sharia.

## **9- Illustrative data**

Without prejudice to the data written on the label, the following shall be observed:

- a. In the event that any food product contains fats, animal meat, animal derivatives or extracts, or the products thereof, the types of animals wherefrom such materials are extracted shall be mentioned and indicated on the label of the product.
- b. 'Halal' logo shall be used in a way that avoids raising doubts about the safety of a similar food or claims that the foods labelled 'Halal' are nutritionally better or healthier than other foods.

**Table No. 1 – Non halal classification**

Item	Non halal
Faunae	<ol style="list-style-type: none"> <li>1. Pigs, dogs and their descendants, domestic donkeys, mules and other similar animals.</li> <li>2. Animals deliberately slaughtered without mentioning the name of God.</li> <li>3. Animals that were not slaughtered in accordance with the provisions of Islamic Sharia.</li> <li>4. Birds of prey with long sharp teeth or pointed fangs such as bears, elephants, monkeys, wolves, lions, tigers, leopards, cats among other similar animals.</li> <li>5. Birds of prey with sharp claws such as hawks, eagles, crows, owls among other similar birds.</li> <li>6. Poisonous animals and reptiles such as scorpions, snakes, rodents, centipede, weasels, moles, and crocodiles among other similar animals.</li> <li>7. Foul flesh animals such as lizards, insects and larval stages among other similar animals. The animals forbidden to kill such as the hoopoe, honeybees and ants.</li> <li>8. Any of the ingredients derived from non-halal animals are non-halal.</li> <li>9. Animals, birds and fish that are deliberately and continuously fed non-halal foods until slaughter or hunting and they are known as galala**.</li> <li>10. Animals that live in both land and water (amphibians) are non-halal except for aquatic turtles.</li> <li>11. The dead animal, the suffocated animal, fatally beaten animal, animal that died by falling from a high place, the animal butted to death, the animal eaten by predator beasts, <b>the animal slaughtered in a name other than the name of Allah.</b></li> <li>12. Animals that died by electrical stunning.</li> </ol> <p><b>Remark:</b></p> <p><b>1- Impurities:</b> Every aspect that is hated for its filthiness like spit, mucus, sweat, semen, dung, lice, and fleas among others.</p> <p><b>Galala**:</b> Every animal fed on impurities.</p>
Aquatic animals	Aquatic animals that are poisonous or harmful to health, unless the poisonous or harmful substances are removed therefrom during processing.
Beverages	Intoxicating, alcoholic, narcotic, and poisonous beverages, or beverages harmful to health.
Genetically modified foods	All foods produced by genetic modification of one forbidden species or more than one of which one is forbidden.
Blood and its derivatives	Blood and all its derivatives are forbidden. All bodily fluids of human or animal origin, such as vomit and urine.

**Food products that entail issuing halal certificates in accordance with the label and ingredients thereof**

<b>No.</b>	<b>Food product</b>	<b>Required certificate</b>	<b>Remarks</b>
1	The meat of halal animals mentioned in item No. 1/18/1	An Islamic slaughter certificate for the animal wherefrom the meat is derived.	
2	The meat of halal birds mentioned in item No. 2/18/2	An Islamic slaughter certificate for the bird wherefrom the meat is derived.	
3	Meat products	Halal certificate	
4	Animal fats and grease in accordance with the definition mentioned in item No. 2/19.	Halal certificate	
5	Food products that include ingredients of animal origin in accordance with the definition provided in item No. 2/19, and milk fat that has had additions from animal grease or fats in accordance with the definition provided in item No. 2/19 or any additives in accordance with item No. (6) in this table.	Halal certificate	
6	Food additives of animal origin in their raw form or that are introduced as a component of manufacturing another food product in accordance with the legislations issued in this regard.	Halal certificate	

## **10- Technical terminology**

Micro-organisms  
Zakah  
Electrical stunning  
Birds of prey

## **11- References**

11.1 Codex standard No 24/1997 (revised 1999) 'General guidelines for use of them Halal'.

11.2 OIC/SMIIC 1:2019

General Requirements for Halal Food

The religious legal opinion of the Mashyakha of Al-Azhar and the Egyptian Dar Al-Ifta.

The Gulf Codex standard (GSO) No. 2055-1/2015 on 'halal foods – chapter I: General requirements for Halal Foods'

### **The parties that participated in drafting this specification**

This specification has been drafted by the Technical Committee for Halal Products No. (3/29), that was composed of the following bodies:

- Egyptian General Organization for Standardization and Quality.
- Mashyakha of Al-Azhar.
- The Islamic Research Complex.
- Egyptian Dar Al-Ifta.
- Animal Health Research Institute.
- The Chamber of Food Industries.
- The General Organization for Export and Import Control.
- The Food Industry Technology Research Institute
- The National Food Safety Authority
- The Agricultural quarantine.
- The National Research Centre.
- The Central Lab of Residue Analysis of Pesticides and Heavy Metals in Food.
- The Agreements and Foreign Trade Sector.
- ISGS Company.
- Hero Company.
- Juhayna Food Industries

## **Egyptian General Authority for Standardization and Quality**

1. The Egyptian General Organization for Standardization was established in 1957 by Republican Decree No. 29 of 1957, which stipulated that it shall be considered the national reference for standardization affairs, and Law No. 2 of 1957 stipulated that the specification is not considered standard until after its endorsement by the authority.
2. In 1979, Republican Decree No. 392 of 1979 was issued, which decided to include the Quality Control Center in the authority.
3. In 2005, Republican Decree No. 83 of 2005 was issued to rename the authority to become the Egyptian General Authority for Standardization and Quality, accordingly, the authority is vested the following competences:
  - Preparing and issuing standard specifications for raw materials, products, devices, management and documentation systems, information, security and safety requirements, expiration dates and measuring devices.
  - Technical inspection, testing, control, sampling, issuance of certificates of conformity to approved specifications and calibration certificates for measurement devices.
  - The license to grant quality mark for industrial products, quality marks and certificates, and conformity of products to standard specifications.
  - Providing technical advice and training services in the fields of specification, quality, measurement, calibration, testing and information to all concerned parties.
  - Representing Egypt in the activities of public international and digital organizations in the fields of standards, quality, testing and calibration.

The authority implements the requirements and conditions of the agreement on technical barriers to trade of the World Trade Organization, as the Authority is the Egyptian inquiry point for supplying information and documents in the field of specifications and conformity assessment.
4. The authority is managed by a board of directors headed by the first undersecretary and head of the authority, and the board includes in membership representatives of the of various bodies concerned with standardization, production quality, testing and calibration in Egypt, in addition to a number of academics, scientists, experts, legal and media men.
5. Standard specifications are prepared through technical committees of more than one hundred committees, with the participation of experts in accordance with international standards and specialists from all concerned parties, and the technical secretariat thereof as members of the authority's staff.
6. Standards projects are distributed to a broad base from the concerned authorities and the Arab countries to make observations within a period of sixty days. These projects are also presented to the drafting committee and general committees for review before presentation to the Board of Directors.

7. The authority follows the licensing system for factories to use quality marks on goods and products conforming to Egyptian specifications, in order to protect consumers and serve manufacturers to raise the quality of their products. The authority has a large group of modern laboratories for testing chemical products, building and construction materials, engineering and food products, spinning and weaving products, in addition to mechanical, electrical and physical measurement and calibration laboratories.
8. The authority has a consumer protection unit to receive their complaints and work to solve them. The unit's work has met great success.
9. The authority has the only library in Egypt specialized in standard specifications, containing more than 130,000 international, foreign, regional, Arab and Egyptian standards.

# **Egyptian Standards**

**ES: 4249/**

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