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### preamble

The Office of the Central Islamic Council of Thailand (CICOT) is a juristic person agency under the supervision of the Central Islamic Council of Thailand. Established on November 9, 1997, with the mission of being the central agency for halal corporate governance. Certify, approve, monitor, and issue Halal certification marks to establishments that comply with Islamic laws and comply with international standards.

The Code of Conduct for Halal Product Manufacturing Certification consists of 4 parts.

Part 1 Objectives and Scope


Part 2 Requirements for location, place and equipment in the production process of halal products

Part 3 Requirements for Applicants and Certifiers


Part 4 Requirements for Halal Certification Bodies and auditors

### definition

- 3.1. Certification Body, CB means the third party (CICOT) that has been certified by an accreditation body to conduct evaluations and grant certification to applicants or certified that comply with the requirements of Halal product manufacturing standards. In this context, it refers to the Halal Affairs Department responsible for conducting audit and/or quality testing of Halal products.
- 3.2. Applicant for certification means the Business Actors who intends to apply for Halal certification in order to export goods to the Republic of Indonesia
- 3.3. Certified Person means the applicant who has passed the audit and been granted Halal certification from Halal Affairs, the Central Islamic Council of Thailand
- 3.4. Committee means the Central Islamic Council of Thailand, responsible for approving to use of the Halal certification mark for slaughterhouses, eviscerated parts, and process of Halal products


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- 3.5. Sub Committee (Decision Making) means Halal Affairs Sub-committee appointed under Regulation of Central Islamic Council of Thailand on Function Division of BE. 2 5 5 7 , Amendment (No. 1) of BE. 2 5 5 8 and Order of the Central Islamic Council of Thailand No. 7/2558 on Appointment of Halal Affairs Sub-committee to consider granting certification to Halal slaughterhouses and Halal products.
- 3.6. Screening Committee means the committee responsible for review the Halal Audit Report before presenting them to the Sub Committee to consider and award certification.
- 3.7. Halal Islamic Expert Committee means the committee responsible to review and evaluating Halal certificates and presenting non-consensus decisions to the impartiality committee for consideration to ensure fairness.
- 3.8. Halal Islamic Experts means individuals providing information on Islamic Shariah principles related to Halal Certification field as specified in the qualifications.
- 3.9. Halal Auditor team means a group of persons responsible for auditing of Halal product standards as specified by Halal Affairs Department
- 3.10. Halal Lead Auditor means a person responsible for leading the auditing of Halal product standards as specified by Halal Affairs Department.
- 3.11. Halal Auditor means a person has a qualification as specified by the Halal Affairs Department and responsible to audit the Halal products standard.
- 3.12. Halal Supervisor: a Muslim with a good knowledge and understanding of Islam responsible to providing advice on Halal product standard to Business Actors.
- 3.13. Accreditation means assessment and approval process by assurance service providers that it complies with the requirements for accreditation it refers to Badan Penyelenggara Jaminan Produk Halal (BPJPH).
- 3.14. Audit means systematic, independent and documented process for obtaining objective evidence and evaluating it objectively to determine the extent to which the audit criteria of


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impartiality, to determine if the criteria are met (policies, procedures, or requirements used in the evaluation process) within the specified scope or not.

- 3.15. Halal Product Process means production, storage, packing, transportation
- 3.16. Certificate means a document that demonstrates that the certified person complies with the rules and regulations for the certification of halal product standards.
- 3.17. Certification means the process of certifying a production system or product, indicating that it conforms to the requirements, regulations for certifying Halal product standards.
- 3.18. Certification Mark means certification marks of certification bodies that provide certification to certified Business Actor
- 3.19. Nonconformity means failure to meet requirements.
- 3.20. Major Nonconformity means nonconformity where contamination of prohibited substances is found, or standard requirements have not been complied with in essence that poses a risk to the production system.
- 3.21. Minor Nonconformity means nonconformity that does not meet the criteria for a major nonconformity, posing minimal risk to the product or production system.
- 3.22. Observation means item that is not non-conformity but if ignored may possibly leading to non-conformity
- 3.23. Appeal means the request of the applicant/certifier to the certification body. to consider the results of audit.
- 3.24. Complaint means an expression of dissatisfaction other than an appeal by any person or organization. to certification bodies involved in certification activities.
- 3.25. Continuous improvement means Incremental improvements and notes in the operations of the manufacturing group. in various areas that lead to continuous improvement plan. These include results from internal quality audits and external audits complaints and appeal records and market demand.

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- 3.26. Halal products means halal products that have been processed, covering, food, beverages, Chemical, Packing cosmetics.
- 3.27. Finished product means a product that will no longer be refurbished. This includes repackaging of new products.
- 3.28. Participating Business Actors (Business Actor) means an individual, company or organization that owns and/or controls a product, whether it is a one-step or multi-step owner in the supply chain from its inception to the market.
- 3.29. Material means raw material additives processing aids/slaughtering/cutting main packaging, lubricants, greases, disinfectants in direct contact with the product. Cleaning aids /laundry which is direct contact with the manufacturing plant to produce halal products and verification of the accuracy of cleaning agents for business actor that direct contact with materials or products. Raw materials and additives are materials used in the production process and become part of the composition of the product (mixture). Processing aids are materials that are used to aid in the production process but do not become components of the product (ingredients).
- 3.30. Outsourcing means an independent third party to produce or perform other processing of materials/products/slaughtering herein shall include: suppliers, outsourcing.

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## 1.1 Objective

1.1.1 To serve as a requirement for a certification body (CB), it applies in conjunction with ISO/IEC 17065 requirements for providing certification at the establishment level. This is to ensure that CB will be able to audit and certify Business Actors according to halal product production standards in the same direction and following the requirements, and the certificates received will demonstrate good practices according to the objectives and requirements of that halal standard.


1.1.2 For Business Actors who wish to apply for Halal standard certification, which has a scope according to Clause 1.2, to use it as a guideline to support certification from CB.

1.1.3 This regulation excludes site audits. Production process equipment in the distribution model

## 1.2 Scope

1.2.1 Regulation for certification of food and food additives according to the Halal Product Manufacturing Standard with the certification format according to ISO/IEC 17067. (type 4) includes sample collection, sample testing, process audit, evaluation of audit reports and sample test reports, issuance of certificates, and product follow-up by sampling from establishments and/or product distribution sites. Production Process Monitoring, Renewal audit.


1.2.2 Regulations for certification of beverages, cosmetics, chemical products and slaughtering of animals and packaging according to halal product production standards with the certification format according to ISO/IEC 17067(type N) includes audit process, sample collection and sample testing in case of finding a risk to make it non-hala. Evaluation of audit reports and sample test reports, issuance of certificates and follow-up of products by sampling from establishments and/or distribution sites. In case of finding a risk to make it non-halal. Production Process Monitoring, Renewal audit.

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1.2.3 The scope of procedures for certification is comprehensive. Food, Beverage, Cosmetics, Chemical Products

### 1.2.3.1 Cosmetics


No.	Type of Product	Classification Code	Detailed Type of Product	Critical Point
1.	Cosmetics	1.1	Cream, emulsion, liquid, viscous liquid, gel, oil for skin (face, hands, feet, etc)	<ul style="list-style-type: none"> <li>Animal-derived: Lanolin, gelatin, collagen, keratin, animal fats/oils, animal hair for brushes (e.g., from pigs) are highly critical and must be from halal sources and halal-slaughtered animals.</li> <li>Human-derived: Placenta, stem cells (generally prohibited).</li> <li>Microbial: Culture media for microbes must be halal.</li> <li>Alcohol: Presence and source of alcohol (must not be khamr).</li> <li>Synthetics/Plants: While generally non-critical, the processing aids used for their extraction or synthesis must be halal.</li> </ul>
		1.2	Face mask (except chemical peeling products)	
		1.3	Foundation (think liquid, paste, powder)	
		1.4	Powder for makeup, body powder, antiseptic powder, and others	
		1.5	Bath soap, antiseptic bath soap, and others	
		1.6	Perfume preparation	
		1.7	Bath preparations (bath salt, bath foam, oils, gels, etc.)	
		1.8	Depilatory preparation	
		1.9	Deodorant and anti-perspirant	
		1.10	Hair preparations	
		1.11	Shaving preparations (cream, foam, liquid, thick liquid, etc.)	
		1.12	Eye make-up, facial make-up,	

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		facial and eye make-up cleaning preparations	Water Permeability: For products applied to skin (e.g., nail polish, lotions), especially if they affect ablution (wudhu'), they must be water-permeable or easily removable.
	1.13	Lip care and make-up preparations	
	1.14	Dental and oral care preparations	
	1.15	Preparations for nails care and make-up	Production Facilities: Ensuring no contamination from non-halal cosmetic ingredients or products.
	1.16	Preparation for the external sex organs	
	1.17	Sunscreen and sunbathing preparations	
	1.18	Preparations for tanning skin tone without sunbathing	
	1.19	Skin lightener preparations	
	1.20	Anti-wrinkle preparations	
	1.21	Other cosmetic products	
	1.22	Cosmetics ingredients	

### 1.2.3.2 Chemical Products


No.	Type of Product	Classification Code	Detailed Type of Product	<u>Critical Point</u>
1.	Group of processing aid	1.1	Bleaching, washing, and/or exfoliating agents	Ingredients: Source of all chemical compounds, especially if they are derived from animal products, or if their synthesis involves prohibited substances or processes.
		1.2	Purifying, filter, adsorbent, and/or color remover agents	
		1.3	Enzymes	
		1.4	Flocculating agent	Processing Aids: Solvents, catalysts, and other processing aids must be halal.
		1.5	Catalyst	
		1.6	Microbe nutrition	
		1.7	Control of the microorganisms	

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			growth	Cross-Contamination: Ensuring dedicated lines or thorough cleaning for shared facilities.
		1.8	Enzyme tracers	
		1.9	Ion exchange resins	
		1.10	Other processing aid group that is used in production of food, beverages, medicines, or cosmetics	
2.	Other chemicals	2.1	Exfoliating/abrasive	
		2.2	Charcoal/active carbon	
		2.3	Alumina attapulgi	
		2.4	Fragrance	
		2.5	Flavor	
		2.6	Surface active agent	
		2.7	Chelating Agent	
		2.8	Cloudifier	
		2.9	Buffering	
		2.10	Medium for fermentation	
		2.11	Hexamediamin	
		2.12	Caffeine	

### 1.2.3.3 Food & Beverage

Product Type		Product Classification		Product Type Details		<u>Critical Point</u>
1.	Milk and Its Analogues  Milk is a liquid from goats, cows, buffaloes, horses, sheep, and other halal milk-producing	1.1	Liquid Milk and Dairy Products  Includes all plain liquid milk (not added with anything that causes taste and/or aroma, fruit,	1.1.1	Liquid Milk (plain)	Source of milk: Must be from a halal animal (e.g., cow, goat, sheep). Milk from haram animals (e.g., pig's milk, though uncommon) is prohibited.
				1.1.2	Other Liquid Milk (plain)	
				1.1.3	Liquid Buttermilk (plain)	
				1.1.4	Flavored/Flavored Liquid Milk Drink	

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livestock either fresh or heated through the pasteurization, Ultra High Temperature (UHT) or sterilization process. Analogues are products in which part or all of milk fat is replaced with fat or vegetable oil Including all types of dairy products obtained from the milk of halal milk-producing animals (for example, cows, buffaloes, horses, goats, sheep, and others). Excludes dairy products Formula of Products 13.1 and 13.3	vegetable, or other non-dairy components, except as permitted by relevant laws and regulations) and flavored or flavored The form of skim milk, partially skimmed milk, and full-fat milk (fullcream), excluding fermented products (plain) Rennet (plain) milk products which are included in product classification 1.2. Liquid milk is a dairy product obtained from milk processing. Fresh milk should not contain food additives	1.2	Fermented Milk and Renin Enzyme Coagulated Milk Products (Plain)  Includes all plain products ( not added with anything that	1.2.1	Fermented Milk (Plain)	Ensure animals are healthy and free from najis (impurities) that could contaminate milk.  - Enzymes: Rennet (source - animal/microbial/plant), lipase. - Gelling Agents: Gelatin (source) Additives: Stabilizers, emulsifiers, flavorings. - Fermentation: Culture media.  - Non-animal rennet preferred. Halal-certified gelatin or plant alternatives. Scrutiny of all additives for haram components.
				1.2.2	Curdled Milk with Rennet (Plain)	
					Milk coagulated with rennet (Plain) is milk coagulated with milk coagulating enzymes including renin/rennet.	



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		causes flavor and/or aroma, fruit, vegetable, or other non-dairy components, except as permitted by relevant laws and regulations) that are made from milk, skimmed milk, partially skimmed milk, and fermented or rennet-infused fatty milk, excluding details of the type of product 1.1.4 and product classification 1.7		Flavored rennet dairy products include product classification 1.7	
			1.2.3	Fermented Milk and Other Renin Enzyme (Plain) Coagulated Milk Products  Fermented Milk and Renin Enzyme Coagulated Milk Products (Plain) which do not include details of product types 1.2.1 and 1.2.2	
	1.3	Condensed Milk and Its Analogues  Including condensed milk products, evaporated milk and its analogues (products in which part or all of milk fat is replaced with vegetable fat or oil) including creamers of drinks both plain (not	1.3.1	Condensed Milk  Condensed milk is a dairy product obtained by removing part of the water from milk with or without the addition of other food ingredients. Including milk whose water is partially removed, evaporated milk, sweetened condensed milk and khoa.	
			1.3.2	Creamer Drinks	



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		<p>added with something that causes taste and/or aroma, fruits, vegetables, or other non-dairy components, except as permitted by relevant laws and regulations) and sweeteners. These include milk-based products, skimmed milk, partially skimmed milk, blends of evaporated skimmed milk with vegetable fats, and blends of sweetened condensed skimmed milk with vegetable fats.</p>		<p>Including condensed milk analogues, mixtures of evaporated skim milk with vegetable fats and sweetened condensed skim milk mixtures with vegetable fats.</p>	
	1.4	<p>Cream (Plain) and the like</p> <p>Includes all creams or analogue creams (products in which some or all of the milk fat is replaced</p>	1.4.1	<p>Pasteurized Cream (Plain)</p> <p>Includes milk cream and half and half</p>	
			1.4.2	<p>Sterilized or UHT Creams, Whipping Creams, Whipped Creams, and Low-Fat Creams (Plain)</p>	



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		with fat or oil plant) in liquid, semi-liquid, or semi-solid form.	1.4.3	Clotted Cream (Plain)  Heavy cream made from cream added with milk clotting enzymes or cream that is acidified through the fermentation process of lactic acid or cream with added acidifiers.	
			1.4.4	Analog Creams  Creams that have been partially or completely replaced with vegetable fats, in the form of liquid fat emulsions in water or powder, which are used in addition to beverage creamers (breakdown of product types 1.3.2). Including instant whipped cream topping products and sour cream substitutes.	
	1.5	Milk Powder and Cream Powder and Analog Powder  Including plain milk powder, cream powder or a combination of both	1.5.1	Milk Powder and Cream Powder (Plain)  Milk powder and cream powder (plain) are products obtained by removing water from milk and cream in powder form. Including casein, casein. Excludes	



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		as well as products analogues. The product can be obtained from milk, skimmed milk and partially skimmed milk.		diabetic diet milk powder from product classification 13.3.	
			1.5.2	Milk and Cream Powder Analogues  Milk powder and cream powder that are partially or completely replaced with milk fat with vegetable fat. This product can be made through the drying process and or dry mixing of skimmed milk powder and vegetable fat in powder form, other food ingredients can be added.  The product is used for purposes other than beverage creamer in the details of the type of product 1.3.2.	
	1.6	Cheese and Its Analogues	1.6.1	Unflavored Cheese (Raw Cheese)	
		This includes	1.6.2	Fermented Cheese Including cheese in salt	



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		<p>cheese products and their analogues (products in which some or all of milk fat is replaced with vegetable fat or oil) that are based on oil-in-water emulsions.</p> <p>Includes cheese products and their analogues.</p>		<p>solution, namely semi-hard fermented cheese to soft fermented cheese, with white to yellowish color with a compact texture and without skin that is fermented in salt solution until ready for consumption.</p>	
			1.6.3	Whey Cheese	
			1.6.4	Processed Cheese	
			1.6.5	Cheese Analogue (Vegetable fat cheese)	
			1.6.6	Whey Protein Cheese	
		<p>Cheese and its analogues are coagulation products of milk proteins that contain water and fat. Excludes cheese sauces (breakdown of product types 12.6.2), cheese-flavored snacks (product classification 14.1) or cheese-containing composites used as ingredients (such as macaroni and cheese in product types</p>			



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Cheese can be a fresh product or a solid or semi-solid cured product obtained by coagulating milk, cream, skimmed milk, partially skimmed milk, recombination milk, reconstituted milk, whey cream or buttermilk, or a mixture thereof, with rennet or coagulating enzymes (of animal, plant or microbial origin) or acids with the requirements of milk fat content and moisture content depending on the type with or without the addition of ingredients other foods.

Based on its texture, cheese is divided into soft cheese,



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semi-hard cheese and hard cheese and very hard cheese. Soft cheeses contain more than 67% water calculated based on lean solids (PTL).

Rather hard cheeses contain 54% to 69% PTL, hard cheeses contain 49% to 56% PTL, and very hard cheeses contain less than 51% PTL.

Cheese analogues are cheese products in which part or all of the milk fat is replaced with other fats.

In cheese making, microorganism cultures that correspond to the type of cheese (in the name of the type of cheese



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below) can be added or microbes are used that are allowed in type 1 of the product (dairy products and their analogues).

1.7 Dairy-based desserts (e.g. Pudding, Flavored/flavored Yogurt or Yogurt with Fruit)  
  
Including milk-based dessert products and dessert instant powders, frozen milk confectionery, milk-based fillings, flavored/flavored yogurts. This product is different from



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		product type 3 (edible ice, including sorbet and sorbet), where the product in product classification 1.7 (Dairy-based Desserts (e.g. Pudding, Flavored/flavored Yogurt or Yogurt with Fruit) is dairy-based while product type 3 is water-based and does not contain dairy			
	1.8	Whey and Whey Products, Except Whey Cheese	1.8.1	Whey Liquid and Its Products, Except Whey Cheese	
		Including a variety of whey-based products in liquid and powder form.	18.2	Whey Powder and Its Products, Except Whey Cheese	
	1.9	Dairy products and other analogues Other dairy products and analogues are dairy products and their analogues in addition to product classifications 1.1 to			



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			1.8			
2	Fats, oils and oil emulsions  It is a fat-based food product obtained from plants (plants), halal animals or marine products, and its mixed products.	2.1	Fats and Edibles That Do Not Contain Water  Fats and oils (edible) are food products whose main composition consists of fatty acid triglycerides obtained from plants (plants), halal animals or marine products.	2.1.1	Anhidrat Milk Fat (AMF), Butter Oil, and Ghee  Anhydrous milk fat (AMF), butter oil is a fat and oil product that is obtained specifically from milk, cream, or butter through a processing process to remove water and non-fat solids until it is almost perfect.	The primary source of the fat or oil itself.  Animal Fats: Highly critical. Can be from permissible (halal)  Vegetable Oils: Generally considered halal by nature, but their processing is crucial.  Microbial/Algal Oils: Source of the microorganism and its growth media are critical.  HIGHLY CRITICAL. -
				2.1.2	Vegetable Fats and Oils	
				2.1.3	Beef Fat, Sheep Fat, Fish Oil and Other Halal Animal Fats  These include prime beef fat, edible beef fat, secunda beef fat, and fish oil.	
		2.2	Fat Emulsions Mainly Oil-in-Water Emulsions Type	2.2.1	Butter	Animal Fats: If from animal source (e.g.,



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		<p>Includes all fat emulsion products except milk fat emulsions and milk-based desserts from product classification 1.7 Dairy-based desserts (e.g. Pudding, Flavored/flavored Yogurt or Yogurt with Fruit)</p>	<p>2.2.2</p>	<p>Fat Spread, Fat Spread from Milk Fat and Mixtures</p>	<p>tallow, lard, poultry fat), must be from halal-slaughtered animals (e.g., halal beef tallow). Lard (pork fat) is strictly haram.  Vegetable Oils: While generally halal, ensure no cross-contamination or haram processing aids are used.</p>
		<p>2.3 Oil-in-Water Emulsion Type Fat Emulsions, including Fat Emulsion Blend Products with or without Flavoring  Semi-solid fat emulsion products are made from water, fat not derived from milk, and or without other food ingredients such as salt. Examples are milk fat substitutes produced from lean milk solids with the addition of vegetable fats, such</p>			<p>Microbial/Algal Oils: Ensure the microorganism itself is halal and the media used for its growth is halal and free from najis.</p>

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			as oils or fats (palm, coconut, corn, safflower, sunflower); Non-Dairy Whipped Cream, Non-Dairy Toppings, and Cream Fat. Mayonnaise is excluded from the product type details 12.6.1.			
		2.4	<p>Fat-Based Desserts are not Included in Dairy-Based Desserts of product classification 1.7 (Dairy-Based Desserts (e.g. Pudding, Flavored/flavored Yogurt or Yogurt with Fruit))</p> <p>Including ready-to-eat products and mixed products, including non-dairy filling, such as ice cream products based on vegetable fats.</p>			
3	Edible Ice, Including Sherbet and Sorbet  This category					Ingredient Sourcing and Verification: This is

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<p>includes water-based desserts, sweet (confections) and other frozen novelties, such as fruit sorbet, "Italian" ice and flavored ice. Excludes frozen desserts whose main ingredient is dairy-based from product classification 1.7 (Dairy-based desserts (e.g. pudding, yogurt Flavored/flavored or Yogurt with Fruit). The use of milk in this type of product is only as a flavor enhancer.</p>						<p>arguably the most critical point for sorbet.</p> <ul style="list-style-type: none"> <li>- Fruits and Water: Generally considered Halal.</li> <li>- Sweeteners (Sugar, Corn Syrup, Dextrose): Must be free from non-Halal processing aids. For example, some sugars might be decolorized using bone char, which would make them non-Halal if the bones are from impermissible</li> </ul>
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						<p>animals.</p> <p>- Stabilizers and Emulsifiers: Common sorbet stabilizers are generally plant-based and Halal. However, some emulsifiers or stabilizers might be derived from animal fats (e.g., mono- and diglycerides, polysorbate 80). If animal-derived, they must come from Halal-slaughtered animals. Gelatin is a major concern in many processed</p>
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						<p>foods, and while less common in traditional sorbet, it could be used. If used, it must be from a Halal source (e.g., fish gelatin or Halal-slaughtered beef gelatin).</p> <p>- Flavorings and Colorings: These are highly critical. "Natural" or "artificial" flavors can contain alcohol or animal-derived ingredients (e.g., carmine/cochineal from insects). All flavorings and</p>
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						<p>colorings must be verified as Halal-certified or confirmed to be free from any non-Halal components or alcohol.</p> <p>- Other Additives: Any other additives (e.g., citric acid, ascorbic acid) should be checked for their source and processing.</p>
4	Fruits and Vegetables with processing and addition of food additives	4.1	<p>Fruit with processing and addition of food additives</p> <p>processed fruits that undergo processing and the addition of food additives</p>	4.1.1	<p>Whole fresh fruit with treated surface</p> <p>Whole fresh fruit with a treated surface is fresh fruit that is coated (coated) with wax or other coating materials that serve as a protector and/or help maintain the freshness and quality of the fruit.</p>	<p>Added Ingredients/ Processing Aids: While fresh fruits and vegetables are inherently Halal, any ingredient added during processing (e.g., sweeteners, preservatives,</p>




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			4.1.2	Processed Fruit	flavorings, colorings, stabilizers, emulsifiers, enzymes, oils, anti-foaming agents) must be meticulously sourced and verified as Halal.	
	4.2	Vegetables (Including Mushrooms, Roots, Tubers, Legumes and AloeVera), Seaweed, Nuts and Seeds.  This category includes treated fresh vegetables and processed vegetables	4.2.1	Fresh Vegetables (Including Mushrooms, Roots, Tubers, Legumes, and Aloe Vera), Seaweed, Nuts and Seeds  Fresh vegetables are generally free of food additives, but fresh vegetables that are coated or have been peeled or cut before serving may contain food additives.	all ingredients used in a Halal product must themselves be Halal. The origin of these additives	
			4.2.2	Vegetables (Including Mushrooms, Roots and Tubers, Legumes, and Aloe Vera), Seaweed, Nuts and Processed Grains  Includes all types of fresh vegetables that undergo processing other than peeling, cutting and surface treatment.	(plant, animal, synthetic) and their manufacturing process (e.g., use of alcohol, bone char, non-Halal animal derivatives) are paramount.	
5	Confectionery/Candy and Chocolate  Includes all cocoa and chocolate	5.1	Cocoa and Chocolate Products Including Chocolate Substitutes  Cocoa and Chocolate	5.1.1	Cocoa Powder, Cocoa Cake and Mass Cocoa  Includes a variety of products used in the	Ingredient Sourcing and Verification

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<p>products, confectionary products that contain or do not contain cocoa products, chewing gum and decorations as well as icing or other food products resulting from product combinations from product classifications/details of existing product types.</p>		<p>Products Include Chocolate Substitute Products.</p>		<p>processing of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products come from nib cocoa (cleaned cocoa beans that are free from the shell).</p>	<p>Gelatin: This is arguably the highest risk ingredient in confectionery (gummies, marshmallows, chewy candies, some coatings).</p>
			5.1.2	<p>Cocoa Mixes (syrups)</p> <p>The product can be produced by adding bacterial amylase to the thick liquid (liquor) of cocoa. The enzyme prevents thickening or precipitation of the syrup by the dissolution and dextrinization of cocoa starch.</p> <p>Included in this category are chocolate syrups that are used to prepare milk chocolate or hot chocolate drinks. Chocolate syrup is different from fudge sauce (as found in ice cream sundaes), from product classification 5.4.</p>	<p>Source of gelatin. Pork gelatin is strictly forbidden (Haram). Bovine gelatin must be from Halal-slaughtered animals.</p> <p>Emulsifiers (e.g., Mono- and Diglycerides (E471), Polysorbates): Widely used in chocolate and many candies to blend ingredients.</p>
			5.1.3	<p>Cocoa-based spreads,</p>	<p>Source of fatty acids used to</p>



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				<p>including filling</p> <p>A product in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used to spread bread or as a bread filler.</p> <p>Examples include fillings for bonbon and chocolate, chocolate pie fillings and spreads for nut-chocolate based spreads.</p>	<p>produce emulsifiers. It can be animal-derived or plant-derived.</p> <p>Flavorings (Natural and Artificial):</p> <p>Use of alcohol as a solvent or carrier; animal-derived components (e.g., castoreum, civet, some enzymes, or flavors mimicking forbidden items like rum).</p>
			5.1.4	<p>Cocoa and Chocolate Products</p> <p>Chocolate is a homogeneous product produced through the process of mixing cocoa products (cocoa mass and/or cocoa fat and/or cocoa powder) with or without the addition of milk, and sugar. In making chocolate products, flour, starch and animal fat should</p>	<p>Colorings (e.g., Carmine/Cochineal (E120)):</p> <p>Source (insects like cochineal are debated and often considered Haram by some Halal authorities, or extracted using alcohol).</p>




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				<p>not be added in addition to milk fat.</p> <p>The use of vegetable fats in chocolate in addition to cocoa fat is allowed in the amount of no more than 5% of the chocolate components in a product. The chocolate component that is calculated is the composition that is part of the chocolate only (excluding fillings, sprinkles, etc.). The use of vegetable fats should not reduce the minimum requirements for cocoa fat or total cocoa solids in chocolate products</p>	<p>Fats and Oils (e.g., Vegetable Fats, Cocoa Butter Substitutes, Dairy Fats):</p> <p>Potential for non-Halal animal fats (lard, non-Halal tallow), or cross-contamination during processing or storage of oils. Hydrolysis of fats may involve non-Halal enzymes.</p> <p>Sugar and Sweeteners:</p> <p>Refining process (e.g., use of bone char for decolorization), or processing aids containing non-Halal ingredients (e.g., gelatin as a dispersant in ion exchange resins).</p>
			5.1.5	<p>Imitation Chocolate, Chocolate Substitute</p> <p>Includes chocolate-like products, i.e. products that are not chocolate-based but have the same organoleptic characteristics. For example, carobchips.</p>	

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		5.2	<p>Confectionery/candies include hard and soft confectionery/hard and soft candies, nougats, and others</p> <p>Includes all products that contain sugar and/or other sweeteners. Includes hard confectionery/hard candy (5.2.1), soft confectionery/soft candy (5.2.2), and nougat and marzipan (5.2.3), excluding milk confectionery/milk candy of product type 1.0.</p>	5.2.1	<p>Hard Confectionery/Hard Candy</p> <p>Products obtained from water and/or sugar (simple syrup), with or without the addition of other sweeteners, with or without fillers. These include pastilles and lozenges.</p>	<p>Dairy Ingredients (e.g., Milk Powder, Whey Powder, Casein): Used extensively in chocolate and some candies.</p> <p>Enzymes (like rennet) used in cheese production for whey, or processing aids in dairy ingredients.</p> <p>confirming Halal source for milk and Halal enzymes/processing aids.</p> <p>L-Cysteine: Sometimes used as a dough conditioner in certain coatings or fillings.</p> <p>Source (can be from human hair,</p>
				5.2.2	<p>Soft Confectionery/Soft Candy</p> <p>Including soft confectionery/soft candy products, chewy confectionery/chewy candy such as caramel (contains sugar syrup, fat), confectionery/jelly-based candies (e.g. jellybean, jelly fruit paste coated with sugar, made from sugar or sweeteners, gelatin, pectin); and licorice.</p> <p>It also includes oriental products such as yokan (sweet soy jelly) and agar jelly for mitsumame.</p> <p>With the addition of</p>	



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				other foods.	animal fur, or microbial). Human hair is Haram. Animal fur needs Halal verification.
			5.2.3	<p>Nougat and Marzipan</p> <p>Nougat is a product made from sugar and whipping agent or egg whites, with or without the addition of other food ingredients such as honey, cocoa, nuts, dried fruits, which are formed for immediate consumption, or can be used as fillers for chocolate products. Nougat can be hard or soft in texture.</p> <p>Marzipan is a product consisting of almond paste and sugar that can be molded to directly consumed, or can be used as a filler for chocolate products.</p>	<p>Release Agents / Anti-sticking Agents: Used in molds, cutting, and handling.</p> <p>It can contain animal fats, alcohol, or non-Halal waxes.</p>
			5.2.4	<p>Confectionery/candies include hard and soft confectionery/hard and soft candies, nougats, and other similar products</p> <p>Confectionery/candies</p>	



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				include hard and soft confectionery/hard and soft candies, nougats that do not include product type details 5.2.1 to 5.2.3	
	5.3	Gum Sugar Flowers / Gum  Products made from natural or synthetic gum and other food ingredients. Includes chewing gum and gum products that provide a refreshing sensation of breathing.			
	5.4	Sugar decoration  Including ready-to-eat icing and frosting for cakes, cookies and pies and bread and flour confectionery, can also be mixed in the product. This includes sugar- and chocolate-based coatings for candies, confections and bakeries, ice cream,			



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		<p>such as chocolate coatings for bonbon and nougat, and sugar coatings for pastilles. Sweet sauces and toppings include butterscotch sauce for use e.g. in ice cream sundaes. This sweet sauce is different from syrups (e.g. maple, caramel and flavored syrups for fine bakerywares and ices) from product classification 11.4, fruit-based toppings from product type breakdown 4.1.2.h and chocolate syrup from product type breakdown 5.1.2.</p>			
	5.5	<p>Other confectionery/candy and chocolate products Confectionery/candy and chocolate products that are not included in product</p>			

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			classifications 5.1 to 5.4			
6	Cereals and Cereal Products Which Are Derivative Products of Cereal Seeds, Roots and Tubers, Nuts and Pirates (Inside Plant Stems) with the processing and addition of food additives. Includes various forms of cereals and cereal-based products that have been processed and excludes product type 7 (bakery products)	6.1	Whole grains, fractures or fragments including rice  including whole, shelled grains and cereals as well as nuts and tubers that have not been processed into finished products with the addition of food additives			Cereal products, ranging from breakfast cereals to flours and baked goods made from cereals, while grains themselves (like wheat, corn, oats) are inherently Halal.  The processing and addition of other ingredients introduce numerous Halal Critical Points that must be strictly managed to ensure Halal compliance,  Halal Critical Points for Cereal Products:  1. Ingredient Sourcing and
		6.2	Flour and starch with the addition of food additives  Flour and starch are basic products from cereal seeds, roots, tubers, beans or pea pods as well as plant stem pith obtained from the milling/mashing process which is used as raw materials (e.g. ingredients for bread). Including Quinoa, Flax seeds, chia flour, and	6.2.1	Flour  Flour is a fine and clean product obtained from grinding or grinding grains, cereals, tubers, plant stem pith. Including flour for confectionery products, flour for bread, pastries, noodles and pasta, as well as a mixture of various types of flour of cereal origin.	
				6.2.2	Starch  Starch is a glucose	



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		others.		<p>polymer that resides in granular form in different parts of certain plant species, especially good, clean, and healthy grains and tubers.</p> <p>The polymer contains an anhydro-a-D- glucose unit. Natural starch is separated by a process specific to each type of raw material.</p> <p>This product has a normal smell, color, and taste. Including wheat starch.</p>	<p>Verification</p> <p>Grains (Wheat, Corn, Oats, Rice, etc.): Generally Halal.</p> <p>Potential for contamination during harvesting, storage, or transport if mixed with non-Halal grains or materials (e.g., in shared silos or transport vessels).</p> <p>Processing aids (e.g., enzymes, bleaching agents), fortifying vitamins, or anti-caking agents that may be non-Halal.</p> <p>Sweeteners (Sugar, Corn Syrup, Honey, Molasses):</p>
	6.3	<p>cereals for breakfast, including rolled oats</p> <p>Includes all types of ready-to-eat, instant and hot cereal products, including rolled cereals.</p> <p>Examples include cereal granola, instant oatmeal, farina, corn flakes, puffed wheat</p>	<p>6.2.3</p> <p>Flour and starch with the addition of other food additives</p>	<p>6.3.1</p> <p>Bulgur</p> <p>6.3.2</p> <p>Corn Flakes</p> <p>6.3.3</p> <p>Meal</p> <p>6.3.4</p> <p>Wheat Germ Meal</p> <p>6.3.5</p> <p>Oatmeal</p> <p>6.3.6</p> <p>Whole Maize (Corn) Meal</p> <p>6.3.7</p> <p>Degermed Maize (Corn) Meal</p> <p>6.3.8</p> <p>Corn Rice</p> <p>6.3.9</p> <p>Ready-to-eat cereals</p> <p>6.3.10</p> <p>Whole Grain Ready To</p>	



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		or rice, mueslis, cereal products from soy and cereal products from cereal flour using the extrusion process.		Eat Cereal	Refining process (e.g., bone char for decolorization in sugar), or processing aids containing non-Halal components.  Fats and Oils (e.g., Vegetable Oils, Shortening, Margarine, Dairy Fats): Used in many cereals (e.g., granola, some breakfast cereals for texture or flavor).  Animal-derived fats (lard, non-Halal tallow) or emulsifiers within them; cross-contamination during processing or storage if shared.  Ensure only plant-
			6.3.11	Cereal drink powder	
			6.3.12	Tiwul	
			6.3.13	Degermed Maize (Corn) Grits	
			6.3.14	Handcuffs	
			6.3.15	Granola	
			6.3.16	Breakfast cereals, including other rolled oats	
	6.4	Pasta and Noodles and Similar Products (e.g. Rice Paper, Rice/Vermicelli, Soy Paste and Soy Noodles)	6.4.1	Raw Pasta and Noodles and Similar Products	
			6.4.2	Pasta and Dry Noodles and Similar Products	
			6.4.3	Pre-cooked pasta and noodles and similar products	
			6.4.4	Pasta and noodles and similar products (e.g. rice paper, rice/vermicelli, soy paste and soy noodles)	
	6.5	Cereal and Starch-Based Desserts (E.g. Rice Pudding, Tapioca Pudding)  Dessert products contain cereals, starches or grains as the main ingredient.			

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		Also included are fillers for cereal- or starch-based desserts.			based oils or Halal-slaughtered animal fats (if used). Verify any emulsifiers within shortenings/margarines are Halal-certified.
	6.6	Flour For Dough (For E.g. To Coat the Surface of Fish or Chicken)			Flavorings (Natural & Artificial): Alcohol as a solvent/carrier, animal-derived components, or flavors mimicking Haram substances.
	6.7	<p>Processed Rice Products</p> <p>Products made from rice include glutinous rice that undergoes processing processes such as boiling, steaming, frying, and baking and is shaped into cake or other forms.</p> <p>Included in the product classification 6.7 are processed rice and fortified rice products, such as pre-cooked products sold in canned, refrigerated or frozen packaging, and processed rice products sold in retort pouches.</p>			<p>Colorings:</p> <p>Animal-derived sources (e.g., Carmine/Cochineal E120) or processing with alcohol.</p> <p>Emulsifiers (e.g., Mono- and Diglycerides E471,</p>






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					<p>Vitamins and Minerals:</p> <p>Carrier agents or coatings (e.g., gelatin for Vitamin A or D), or animal-derived sources (e.g., Vitamin D3 from lanolin, which is permissible if from Halal sheep, but Vitamin D2 is plant-based).</p> <p>Leavening Agents (e.g., Yeast):</p> <p>Growth media for yeast (can contain non-Halal ingredients).</p> <p>Marshmallows (in some breakfast cereals):</p> <p>Gelatin source.</p> <p>Mandatory Halal Certificate for marshmallows, ensuring Halal bovine or fish</p>
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						gelatin is used, or they are gelatin-free.	
7	Bakery Products Bakery products include bread and plain bakery products from the product classification 7.1 (Bread and Plain Bakery Products and Premixes) and sweet, salty or savory specialty bakery products from product classification 7.2 (specialty bakery products (sweet, salty, savory)).	7.1	Bread and Casual Bakery Products and Premixes  Including all types of plain bakery products and bakery derivative products.	7.1.1	Bread and Cadets (Rolls)	Ingredient Sourcing and Verification (Most Critical) Flour (Wheat Flour, Rice Flour, etc.): While the grain itself is Halal, processing aids in flour (e.g., bleaching agents, dough conditioners, enzymes) or fortifying vitamins could be non-	
				7.1.2	Krekers, Not Included in Sweet Krekers		
				7.1.3	Other bargain bakery products (e.g. bagels, pitas, English muffins)		
				7.1.4	Bread Similar Products Including Bread For Stuffing And Bread Flour, Bread Flour		
				7.1.5	Steamed Bun		
				7.1.6	Premixes for Plain Bread and Casual Bakery Products		
		7.2	Special Bakery Products (Sweet, Salty, Savoury)	7.2.1	Cakes, Cookies and Pies (Fruit Filling or Custard, Vla)		Fats and Oils (Shortening, Margarine, Butter, Vegetable Oils, Ghee): HIGH CRITICAL POINT. Potential for non-Halal
				7.2.2	Other Specialty Bakery Products (e.g. Donuts, Sweet Rolls, Scones, and Muffins)		
				7.2.3	Premixes for specialty bakery products (e.g. cakes, pancakes)		



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					<p>animal fats (e.g., lard, non-Halal beef tallow) or emulsifiers derived from non-Halal sources within shortenings/margarines. Cross-contamination during storage or handling of oils.</p> <p>Emulsifiers (e.g., Mono- &amp; Diglycerides (E471), SSL (E481), DATEM (E472e), Lecithin):</p> <p>Source of fatty acids (can be animal-derived from non-Halal sources). Lecithin is usually plant-based (soy, sunflower) but verify.</p>
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					<p>Leavening Agents (Yeast, Baking Powder, Baking Soda):</p> <p>Growth media for yeast (can contain non-Halal ingredients like blood, non-Halal animal extracts). Baking powder's components or processing aids.</p> <p>Flavorings (Natural &amp; Artificial):</p> <p>Alcohol as a solvent/carrier; animal-derived components; flavors mimicking Haram substances (e.g., rum, bacon).</p> <p>Colorings: Animal-derived sources (e.g., Carmine/Cochineal E120) or processing with</p>
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						<p>alcohol.</p> <p>Enzymes (e.g., Amylases, Proteases, Lipases): Used to improve dough characteristics, freshness, or texture.</p> <p>Source (animal, microbial, fungal) and growth media. Animal enzymes must be from Halal-slaughtered animals (e.g., pancreatic enzymes). Microbial/fungal enzymes must have Halal growth media (no porcine derivatives).</p> <p>Sweeteners (Sugar, Glucose Syrup, High Fructose Corn</p>
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						<p>Syrup, Honey):</p> <p>Refining process (e.g., bone char for decolorization in sugar), or processing aids containing non-Halal components.</p> <p>Dairy Ingredients (Milk Powder, Whey Powder, Casein, Cheese):</p> <p>Enzymes (like rennet) are used in cheese production for whey or cheese itself. Processing aids in dairy ingredients.</p> <p>enzymes/processing aids.</p> <p>Eggs &amp; Egg Products:</p> <p>While eggs</p>
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					<p>themselves are Halal, liquid/powdered egg products may use non-Halal anti-caking agents or processing aids.</p> <p>Toppings &amp; Fillings (e.g., Chocolate chips, Glazes, Marshmallows, Creams, Fruits):</p> <p>Any non-Halal ingredients within these composite items (e.g., gelatin in marshmallows, non-Halal emulsifiers/flavors in chocolate, alcohol in fruit fillings).</p> <p>L-Cysteine: Sometimes used as a dough conditioner in bread/buns.</p>
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					Source (can be from human hair, animal fur, or microbial). Human hair is Haram. Animal fur needs Halal verification.	
8	Meat and Meat Products	8.1	Fresh Halal Meat, Poultry and Animal Meat	8.1.1	Meat, Poultry and Fresh Halal Animal Meat, In Whole Form or Pieces	Halal certification for meat and meat products is mandatory.  Animal Species: Permissibility of the animal species. Pork and its derivatives are strictly Haram.  Carnivorous animals (with fangs/claws), birds of prey, reptiles, amphibians, and insects are generally considered Haram.  Animal must be healthy, alive, and
				8.1.2	Fresh Halal Meat, Poultry and Animal Meat Mashed	
		8.2	Halal Processed Meat, Poultry and Animal Meat Products in Whole Form or Pieces	8.2.1	Halal Processed Meat, Poultry and Animal Meat Products in Whole Form or Pieces Without Heat Treatment	
				8.2.2	Halal Meat Products, Poultry Meat and Animal Meat, In Whole Form Or Heat Treatment Pieces	
				8.2.3	Halal Processed Meat, Poultry and Animal Meat Products in Whole Form or Frozen Pieces (Processed, Stored or Traded in Frozen Form)	
8.3	Halal Processed Meat, Poultry and Animal	8.3.1	Halal Meat Products, Poultry Meat and Animal			

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			Meat Products		Meat Pureed, No Heat Treatment	in a state of 'hayat mustaqirrah' (stable life) at the time of slaughter. Animals that die before slaughter due to illness, injury, or other causes are not Halal (carrion).
				8.3.2	Halal Meat, Poultry and Animal Meat, Pureed and Heat Treated	
				8.3.3	Halal Meat, Poultry and Animal Meat that is Purified, Processed and Frozen	
		8.4	Sausage Sleeve			Slaughterer (Dhabih): The slaughterer must be a sane, adult Muslim who understands and intends to perform Halal slaughter according. Verification of the slaughterer's identity, religious adherence, and training/competency by a recognized Halal authority
9	Fish and Fishery Products Including	9.1	Fish and Other Fishery Products	9.1.1	Fish, Fish Filets, and Fishery Products	While most fish are Halal, certain

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Mollusks, Krustase and Econoderms with processing and addition of food additives		Including Mollusks, Krustase, and Echinodactyls, Which Have Been Processed		Including Frozen Mollusks, Krustase, and Econoderms and the addition of food additives	aquatic animals are considered Haram (e.g., amphibians like frogs, crocodiles, or specific types of shellfish)  Ingredients & Additives (The primary focus for processed fishery products):  For fishery products, while the primary raw material (fish) is generally not an issue, the complexity arises significantly with processed fish products due to the multitude of added ingredients and the omnipresent risk of cross-contamination in shared facilities.
			9.1.2	Fish, Fish Filets and Fishery Products Including Mollusks, Krustase, and Frozen Flour-Coated Econoderms	
			9.1.3	Minced Fish Products with Cream, including Frozen Mollusks, Krustase, and Echinodemata	
			9.1.4	Fish and Fishery Products Including Mollusks, Krustase, and Cooked and/or Fried Econoderms	
			9.1.5	Fish and Fishery Products Including Mollusks, Krustase and Econoderms Smoked, Dried, Fermented and/or Salted with Food Additives	
	9.2	Fish and Fishery Products Including Semi-Durable	9.2.1	Fish and Fishery Products Including Mollusks, Krustase, and	



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		Mollusks, Krustase and Econoderms		Econoderms Soaked in Seasoning (Marinated) and/or In Jelly	<p>All non-fish ingredients. This is where most Halal issues in processed fishery products occur. Examples include:</p> <p>Battering/Breading Mixes: Flour, starch, spices, flavorings, emulsifiers, fats/oils, egg powder. These can contain non-Halal animal-derived emulsifiers (E471 from non-Halal fat), non-Halal fats, or alcohol-based flavorings.</p> <p>Marinades/Sauces: Spices, flavorings, thickeners, colors, vinegar (source can be alcoholic), alcohol (as</p>
			9.2.2	Fish and Fishery Products Including Mollusks, Krustase, and Econoderms Processed into Pikels and/or Immersed in Salt Solutions	
			9.2.3	Substitute for Salmon Eggs, Caviar, and Other Fish Egg Products	
			9.2.4	Fish and Fishery Products Including Mollusks, Krustase and Semi-Durable Econoderms (Examples are Fish Paste), excluding products in product type details 9.2.1 to 9.2.3	
	9.3	Preserved Fish and Fishery Products, Including Canned or Fermented Fish and Fishery Products, Including Mollusks, Krustase and Econoderms			



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					<p>solvent in extracts), animal stocks/broths (if not Halal-certified), specific oils.</p> <p>Binders/Fillers: Starches, proteins (e.g., soy protein, milk protein), which might have processing aids or derivations from non-Halal sources.</p> <p>Gelling Agents/ Stabilizers: Gelatin (from pork or non-Halal bovine), certain hydrocolloids that might have non-Halal processing aids.</p> <p>Flavor Enhancers: Some types might have non-Halal components.</p>
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						<p>Preservatives/Anti oxidants: Carrier agents or processing aids could be non-Halal.</p> <p>Oils for Frying/Baking: If external oils are added, they must be plant-based or from Halal sources.</p>
10	Processed Eggs and Processed Egg Products	10.1	Processed egg products	10.1.1	Liquid Egg Products	<p>Source of Eggs</p> <p>Eggs are Halal from Halal-permitted poultry (e.g., chicken, duck), ensuring they are clean and free from impurities (najis).</p> <p>Any ingredient added to the eggs</p>
				10.1.2	Frozen Egg Products	
				10.1.3	Dried and/or Heated Egg Products Until Coagulated	
		10.2	Cured Eggs, Including Traditional Products of Cured Eggs, Including By Bashing, Salting and Canning	10.2.1	Raw Salted Eggs	
				10.2.2	Cooked Salted Eggs	
				10.2.3	Sterile Processed Eggs	
				10.2.4	Black Egg (Pidan/Pitan/Bitan)	
				10.2.5	Hulidan	
10.3	Egg-based desserts (e.g. custard)	10.3.1	Rich Jam			
		10.3.2	Custard			



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			10.3.3	Custard Flour	<p>during processing must be Halal-certified or verified. Examples include:</p> <p>Preservatives/Anti oxidants: Carrier agents or processing aids could be non-Halal.</p> <p>Anti-caking Agents (for egg powder): Some might have non-Halal components or processing aids.</p> <p>Emulsifiers/Stabilizers: If used to improve texture or stability in liquid egg products or egg-based preparations (e.g., for sauces, custards), they must be Halal-certified (e.g.,</p>
			10.3.4	Martabak Egg	



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					<p>ensuring plant-based origin or Halal animal source if applicable).</p> <p>Flavorings/Colorings: HIGH RISK. Alcohol as a solvent/carrier, animal-derived components, or flavors mimicking Haram substances.</p> <p>Fats/Oils: If used in liquid egg products or egg-based dishes, must be plant-based or from Halal-slaughtered animals.</p> <p>Starches/Gums: Generally Halal, but verify processing aids.</p> <p>Salt, Sugar, Spices: Verify processing</p>
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						<p>(e.g., bone char for sugar) and absence of non-Halal components in spices.</p> <p>Vinegar/Acids: If used, ensure non-alcoholic origin for vinegar.</p> <p>Fillings/Toppings (for egg-based dishes/pastries): E.g., meat, cheese, confectionery elements must all be Halal.</p>
11	Sugar and Sweeteners, Including Honey	11.1	Raw Sugar and Refined Sugar (Refined)	11.1.1	White sugar, dextrose anhydrate, dextrose monohydrate, fructose	the Halal Critical Points for Sugar and Sweeteners
				11.1.2	Powdered sugar, powdered dextrosa	Raw Material Sourcing (Specific to the type of sweetener)
				11.1.3	Soft White Sugar, Soft Brown Sugar, Glucose Syrup, Dried Glucose Syrup, Raw Cane Sugar	
				11.1.4	Lactose	Honey:
				11.1.5	White Crystal Sugar	Adulteration with

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		11.2	Brown sugar, not included in the product type details 11.1.3	<p>non-Halal substances or other sugars. Verification of purity and absence of additives from supplier.</p> <p>Processing Aids and Enzymes</p> <p>1. Bone Char (for refining raw sugar): is used to decolorize raw sugar. If derived from non-Halal animals (especially pork, or non-Halal slaughtered cattle), the refined sugar is considered Haram.</p> <p>2. Filter Aids (e.g., Activated Carbon, Diatomaceous Earth, Gelatin): Some filter aids (especially gelatin)</p>
		11.3	Sugar and Syrup Solutions, as well as Invert Sugars (Partial), Including Treacle and Molasses (Molasses), Excluding Products From the breakdown of product types 11.1.3	
		11.4	Sugar and Other Syrups (e.g. Xylose, Maple Syrup, Ornamental Sugar).	
		11.5	Honey	
		11.6	Sweeteners, Including Table Top Sweeteners, Including Those Containing High-Intensity Sweeteners	



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				<p>can be animal-derived.</p> <p>3. Enzymes (e.g., Amylases, Glucoamylases, Isomerase for syrups like HFCS): Source of enzymes (animal, microbial, fungal) and their growth media. Animal enzymes must be from Halal-slaughtered animals. Microbial/fungal enzymes must be grown on Halal media (no porcine derivatives, no Haram nutrients).</p> <p>4. Ion Exchange Resins &amp; Resins Cleaning Agents: Some resins might use non-Halal initial materials or cleaning/regeneration agents that</p>
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				<p>could contaminate the sugar/sweetener.</p> <p>5. Defoamers/Anti-foaming Agents: It can contain animal fats or alcohol-based ingredients.</p> <p>Additives for processed sweeteners</p> <p>1. Flavorings (e.g., in flavored sugars, syrup blends): Alcohol as a solvent/carrier, animal-derived components.</p> <p>2. Colorings: Animal-derived sources (e.g., Carmine/Cochineal E120) or processing with alcohol.</p> <p>3. Anti-caking</p>
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					Agents (e.g., in powdered sugar): Generally low risk, but verification of source/processing is prudent.	
12	Salt, Spices, Soups, Sauces, Salads, and Protein Products	12.1	Salt and Salt Substitutes	12.1.1	Salt	Halal Critical Point for Salt  Raw Material Sourcing (Salt): Contamination of the natural salt source (e.g., heavily polluted sea water for sea salt) with impurities (najis).  Processing Aids & Additives: Anti-caking agents (e.g., some stearates can be animal-derived, though less common in salt). Flavorings or Colorings in specialty salts
				12.1.2	Salt Substitute	
		12.2	Herbs, Spices, Spices and Ingredients	12.2.1	Herbs and Spices Powder	
				12.2.2	Condiments and Condiments	
		12.3	Table Vinegar			
		12.4	Mustard			
		12.5	Soups and broths	12.5.1	Ready-to-Eat Soups and Broths, Including Canned, Bottled and Frozen	
				12.5.2	Powder or Mixture For Soups and Broths	
				12.5.3	Other soups and broths	
		12.6	Sauces and Similar Products	12.6.1	Emulsified Sauces (e.g. Mayonnaise, Salad Dressing, Onion Dips)	
12.6.2	Non-emulsion sauces (e.g. ketchup, cheese sauce, cream sauce, chocolate gravy)					
12.6.3	Mixes For Sauces,					



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				Gravies, and Dressings	(e.g., garlic salt, colored salts).
			12.6.4	Clear sauce (e.g. fish sauce)	
			12.6.5	Sauces and other similar products	Cross-Contamination (Processing & Storage):
	12.7	Topical Products for Salads (e.g. Macaroni Salad, Potato Salad) and Sandwiches, Excluding Chocolate and Nut-Based Topical Products From the breakdown of product types 4.2.2.e and 5.1.3			Shared equipment (grinding, blending, packaging) with non-Halal food products (e.g., non-Halal meat products,
	12.8	Yeast and Similar Products			seasonings containing Haram ingredients).
	12.9	Soybean Spices and Condiments	12.9.1	Fermented Soybean Paste	Halal Critical Point for Spices (Processed/Blend)
			12.9.2	Soy sauce	
			12.9.3	Other soy-based spices and condiments	
	12.10	Protein Products			
	12.11	Salt products, spices, soups, sauces, salads, and other protein products			Raw Material Sourcing (Spices): Contamination during cultivation, harvest, or storage (e.g., animal impurities, foreign



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				<p>matter, pesticide residues).</p> <p>Processing Aids &amp; Additives:</p> <p>Carrier Agents (e.g., glycerin/glycerol often used in oleoresins/extracts, which can be animal-derived from non-Halal sources).</p> <p>Solvents for Extracts/Oleoresins (e.g., alcohol/ethanol is commonly used).</p> <p>Anti-caking agents (similar to salt).</p> <p>Flavorings/Colorings in spice blends/seasonings .</p> <p>Halal Critical Point for Soups Soups are complex</p>
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					<p>composite food products with multiple ingredients, making them a high-risk category.</p> <p>Ingredients Meat/Chicken/Beef stock/broth/extracts (source of the animal, method of slaughter, processing aids).</p> <p>Fats/Oils (e.g., vegetable oils, animal fats for richness).</p> <p>Flavorings/Flavor Enhancers (e.g., MSG, HVP, Yeast Extract, artificial flavors; potential for alcohol, animal-derived enzymes or growth media).</p>
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					<p>Thickeners/Stabilizers/Emulsifiers (e.g., gelatin, gums, starches, E471 mono- and diglycerides).</p> <p>Dairy products (e.g., milk powder, cream; verify rennet/enzymes used in cheese production for any whey derivatives).</p> <p>Vegetables/Legumes/Grains/Pasta (generally Halal, but verify source for any pre-processing, coatings, or additives).</p> <p>Halal Critical Point for Sauces Sauces are highly diverse and frequently contain complex</p>
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					<p>ingredient blends.</p> <p>Halal Critical Point for Protein Products:</p> <p>Protein Source</p> <p>Whey Protein (from dairy; verify rennet used in cheese production for the whey).</p> <p>Collagen/Gelatin Hydrolysates (if from animal source).</p> <p>Casein/Caseinates (from dairy; verify overall dairy processing).</p> <p>Plant Proteins (Soy, Pea, Rice, Hemp, etc.; generally Halal, but verify any extraction aids, solvents, or processing during their manufacture).</p>
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					Meat/Fish/Poultry as protein base  Other Ingredients Fats/Oils , Sweeteners, Flavorings/Colorings, Emulsifiers/Stabilizers, Vitamins/Minerals, Coatings/Glazes, Glycerin/Glycerol	
13	Processed Food for Special Nutritional Needs	13.1	Baby Formula, Advanced Formula and Growth Formula, as well as Baby Formula for Special Medical Purposes	13.1.1	Baby Formula	the Halal Critical Points for Processed Food for Special Nutritional Needs:  1. Ingredient Sourcing and Verification - Protein Sources - Fat/Oil Sources - Carbohydrate Sources - Vitamins & Minerals
				13.1.2	Advanced Formula and Growth Formula	
				13.1.3	Processed Food for Special Medical Purposes for Infants and Children	
		13.2	Food For Babies and Children During Growth			
		13.3	Processed Food for Special Medical Purposes for Adults			
		13.4	Processed Diet Foods for Weight Control			
		13.5	Special Dietary			




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			Processed Foods Excluding Products from product classifications 13.1, 13.2, 13.3, and 13.4		<ul style="list-style-type: none"> <li>- Flavorings &amp; Colorings</li> <li>- Prebiotics &amp; Probiotics</li> <li>- Other Functional Ingredients</li> </ul>
14	Ready-to-eat snacks	14.1	Snacks – Made from Potatoes, Tubers, Cereals, Flour or Starch (from Tubers and Beans)		<p>the Halal Critical Points for Ready-to-Eat Snacks:</p> <p>1. Ingredient Sourcing and Verification</p> <ul style="list-style-type: none"> <li>- Fats and Oils</li> <li>- Flavorings</li> <li>- Sweeteners</li> <li>- Emulsifiers, Stabilizers, Gelling Agents, Thickeners</li> <li>- Dairy Ingredients</li> <li>- Coatings, Glazes, Polishes</li> <li>- Leavening Agents</li> <li>- Vitamins &amp; Minerals</li> <li>- Eggs &amp; Egg Products</li> <li>- L-Cysteine</li> <li>- Alcohol</li> </ul>
		14.2	Processed Nuts, Including Coated Beans and Peanut Mixtures (Examples with Dried Fruit)		
		14.3	Fish-Based Snacks		
		14.4	Other ready-to-eat snacks		

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15	Ready to Eat Food (Packaged)	15.1	Rice-Based Ready Meals (Packaged)	<p>All ingredients must be sourced from halal-certified suppliers. This includes:</p> <p>Animal-derived ingredients: Meat, poultry, dairy (if animal rennet is used), gelatin, enzymes, emulsifiers, flavorings, etc., must come from halal-slaughtered animals (if applicable) and be free from haram (forbidden) substances like pork or its derivatives.</p> <p>Plant-derived ingredients: While generally considered halal, potential critical points arise if they are processed with haram</p>
		15.2	Noodles/vermicelli-based ready meals (packaged)	
		15.3	Potato-Based Ready Meals (Packaged)	
		15.4	Pasta Based Ready Meals (Packaged)	
		15.5	Tuber-Based Ready Meals (Packaged)	
		15.6	Bread-Based Ready Meals (Packaged)	
		15.7	Ready-to-eat food based on gravy (packaged)	
		15.8	Vegetable-Based Ready Meals (Packaged)	
		15.9	Other ready-to-eat foods	



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				<p>substances (e.g., alcohol-based solvents for extracts, animal-derived processing aids).</p> <p>Microbial products: The growth media for microbial cultures (e.g., in cheese production or fermentation) must be halal.</p> <p>Additives: Emulsifiers, thickeners, colorings, preservatives, and other food additives must be thoroughly checked to ensure they are not derived from haram sources or processed with haram materials.</p> <p>No Cross-Contamination:</p>
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					Strict segregation of halal and non-halal ingredients must be maintained during storage, handling, and preparation.	
16	Food additives	16.1	Antifoaming Agent		<p>Source of Raw Materials:</p> <p>Animal-derived additives: The animal source must be from a halal-slaughtered animal</p> <p>Microbial-derived additives: The growth media used to cultivate these microorganisms must be free from haram ingredients</p> <p>Plant-derived additives: Solvents used for extraction (e.g., alcohol for</p>	
		16.2	Anticaking Agent			
		16.3	Antioxidant			
		16.4	Carbonating Agent			
		16.5	Emulsifying Salt			
		16.6	Packaging Gas			
		16.7	Humectant			
		16.8	Glazing agent			
		16.9	Sweetener	16.9.1		Natural Sweetener
				16.9.2		Artificial Sweetener
		16.10	Carrier			
		16.11	Gelling Agent			
		16.12	Foaming Agent			
		16.13	Acidity Regulator			
		16.14	Preservatives			
		16.15	Developer (Raising Agent)			
		16.16	Emulsifier			
		16.17	Thickener			
		16.18	Firming Agent			
		16.19	Flavour enhancer			
		16.20	Volume Booster (Bulking Agent)			
16.21	Penstable (Stabilizer)					



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	16.22	Colour Retention Agent			<p>flavorings or extracts), processing aids, or other chemicals used in their purification must be halal.</p> <p>Synthetic additives: Many artificial colors, flavors, and preservatives are synthesized. The precursor chemicals and catalysts used in the synthesis process, and any solvents or processing aids, must be halal.</p> <p>Processing Aids and Solvents: As mentioned, any substances used during the additive's production, even if not present in</p>		
	16.23	Flour Treatment Agent					
	16.24	Colour				16.24.1	Natural Colour
	16.25	Propellant					
	16.26	Sequestrant					



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					<p>the final product, must be halal. This includes lubricants, anti-foaming agents, filtering aids, and solvents.</p> <p>Fermentation Process: For fermented additives (e.g., some acids, flavors), the entire fermentation process must be controlled to prevent the formation of alcohol or other haram by-products.</p>														
17	Other Ingredient Groups	17.1	Bakery ingredient	<table border="1"> <tr> <td>17.1.1</td> <td>Instant flour</td> </tr> <tr> <td>17.1.2</td> <td>Bakery filling ingredients</td> </tr> <tr> <td>17.1.3</td> <td>Food tendereners</td> </tr> <tr> <td>17.1.4</td> <td>Spread the pan</td> </tr> <tr> <td>17.1.5</td> <td>Bread flour</td> </tr> <tr> <td>17.1.6</td> <td>Bread crumb</td> </tr> <tr> <td>17.1.7</td> <td>Dipping/coating/topping of bread, cakes, and</td> </tr> </table>	17.1.1	Instant flour	17.1.2	Bakery filling ingredients	17.1.3	Food tendereners	17.1.4	Spread the pan	17.1.5	Bread flour	17.1.6	Bread crumb	17.1.7	Dipping/coating/topping of bread, cakes, and	<p>Fats and Oils: Margarine and Shortening: Can contain emulsifiers (mono- and diglycerides, polysorbates) derived from animal fats (pork</p>
17.1.1	Instant flour																		
17.1.2	Bakery filling ingredients																		
17.1.3	Food tendereners																		
17.1.4	Spread the pan																		
17.1.5	Bread flour																		
17.1.6	Bread crumb																		
17.1.7	Dipping/coating/topping of bread, cakes, and																		




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				other bakery products that do not include decorative sugar	<p>or non-halal animal fat), or from plant sources that have been processed with haram enzymes.</p> <p>Butter/Dairy Fats: While dairy is generally halal, some butter can contain animal-derived enzymes or gelatin as stabilizers, or flavorings derived from non-halal sources.</p> <p>Vegetable Oils: Generally halal, but processing can be a critical point. If they are refined or processed using haram filtering aids (e.g., bone char for sugar used in oil</p>
			17.1.8	Premixes for stuffing	
			17.1.9	Premixes for bakery products	
			17.1.10	Premixes for filling	
			17.1.11	Bakery preservatives	
			17.1.12	Adonan shortened bread	
			17.1.13	Cone for ice cream	
			17.1.14	Other bakery ingredients	
	17.2	Vanilla (powder and liquid)			
	17.3	Glazing agent			
	17.4	Bleach and flour mixer			
	17.5	Bird's nest wallet			

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					<p>processing) or cross-contaminated during handling.</p> <p>Emulsifiers and Stabilizers: Can be derived from animal fat</p> <p>Gelatin: animal-derived (pork, beef, fish). Pork gelatin is haram. Beef gelatin must come from halal-slaughtered cattle.</p> <p>Leavening Agents Yeast: the growth media used for yeast fermentation can be critical if it contains haram components</p>
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Product Type		Product Classification		Product Type Details		Critical Point
1	Beverages with processing, excluding dairy products	1.1	Non-alcoholic (light) beverages	1.1.1	Drinking Water	Flavorings and Extracts:  Alcohol as a solvent/carrier
				1.1.2	Fruit and vegetable juices	

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			1.1.3	Fruit Nectar and Vegetable Nectar	<p>use ethanol as a solvent. The percentage of residual alcohol &lt;0.5%</p> <p>Fermented flavors: If the fermentation process itself produces khamr (intoxicating alcohol) or uses haram media.</p> <p>Colorings: Some natural colors (e.g., carmine/cochineal E120) are from insects, which might be considered haram by some interpretations.</p> <p>Acids: If produced via fermentation, the growth media must be halal.</p>
			1.1.4	Water-based, flavored, and particulated drinks	
			1.1.5	Coffee, Coffee Substitutes, Teas, Herbal Brews, and Hot Grain Beverages and Cereals, except Chocolate	
			1.1.6	Beverage products with other processing	

#### 1.2.3.4 Packaging

Product Type	Product Classification code	Detailed Type of Product	Critical Point
1 Product packaging	7.1	Plastic packaging	Must be Food Grade / Cosmetic Grade material  No contamination from animal raw materials (e.g. gelatin, stearate, wax coating) was found without an unknown source.
	7.2	Paper packaging	
	7.3	Polystyrene foam	
	7.4	Aluminum foil	
	7.5	Other product packaging	


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				No contamination from animal fat or alcohol was found in the solvent.  No ink or solvent was found, containing alcohol or banned substances.  Collect with non-halal products or materials  No Halal Certificate or Expired
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## Part 2

### Halal Product Manufacturing Process Location, Location, and Equipment Requirements

- 2.1. The location, place, and equipment of the halal product manufacturing process must be separated from the location. place and equipment of non-halal products process.
- 2.2. The location, location, and equipment of the halal product manufacturing process must:
  - Be maintained clean and hygienic.
  - Be free from impurities (najis) and
  - Be free from non-halal materials
- 2.3. The place to be isolated is the place where the slaughterhouse is served.
- 2.4. The premises and equipment of the halal product manufacturing process to be separated shall include the following places and equipment:
  - Slaughter Service

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- Processing
- Storage
- Packaging
- Distribution
- Sales

2.5. The location of slaughtering must meet the following requirements:


- Physically separated between the location of halal animal slaughterhouse and the location of non-halal animal slaughterhouse
- Bordered by a wall of at least 3 (three) meters to prevent the movement of people, equipment, and products between slaughterhouses
- Not located in a flood-prone area, polluted with smoke, smells, dust, and other contaminants
- Have solid and liquid waste handling facilities that are separated from non-halal animal slaughterhouses
- The entire building must be able to prevent contamination, and
- There is an entrance door separating animals with carcasses and meat.

2.6. Animal slaughterhouses must be separated between halal and non-halal in between.

- Animal shelter/ animal shelter
- Animal Slaughtering Service
- Skinning
- Removal of innards
- Aging Room
- Carcass Handling
- Cooling Room

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- Waste handling facilities
- 2.7. Slaughtering service equipment must meet the following requirements:
- Do not use slaughter service equipment interspersed with equipment that uses non-halal animal slaughter services.
  - Use different halal and non-halal equipment cleaning facilities.
  - Use different facilities for the maintenance of halal and non-halal equipment, and
  - There is a separate storage space for halal and non-halal equipment.
- 2.8. Processing facilities according to must be separated between halal and non-halal in between.
- Material storage
  - Material weighing
  - Material mixing
  - Product molding
  - Product cooking
  - Other processes that affect food processing
- 2.9. Production equipment must comply with the following requirements.
- Do not switch production equipment with equipment used for processing non-halal products.
  - Use different halal and non-halal equipment cleaning facilities.
  - Use different facilities for the maintenance of halal and non-halal equipment, and
  - There is a separate storage space for halal and non-halal equipment.
- 2.10. Storage facilities must be separated between halal and non-halal when:
- Material reception
  - Products reception after processing; and
  - Products reception after processing; and

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2.11. Storage equipment must fulfill the following requirements:

- Do not switch storage devices with devices used to store non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment.
- There is a separate storage space for halal and non-halal equipment.

2.12. The place for packaging must be separated between halal and non-halal when:

- Packaging materials used to pack the product, and
- Facilities to pack Products

2.13. Packaging equipment must meet the following requirements:

- Do not switch packaging equipment with equipment used for packaging non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment, and
- There is a separate storage space for halal and non-halal equipment.

### Part 3

#### Requirements for applicants and certifiers


3.1. Rights and obligations of the applicant or certifier

The applicant or certified person has the rights and obligations to perform from certification, renewal, and cancellation of certification, following the regulations of the Central Islamic Council of Thailand . Halal Management B.E2015 -2558 with details as follows:

3.1.1. Be a juristic person who is legally registered or a natural person.

3.1.2. Must be the owner or designee of the owner or the right holder to operate.

3.1.3. It is a legal entity that voluntarily applies for certification and is willing to comply with the rules and conditions set by the certification body.

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3.1.4. Halal certification requirements have been adopted for the halal product manufacturing industry. Food additives, Beverages and Cosmetics according to Appendix A or the Halal Certification Requirements for slaughtering, according to Appendix B, have been implemented.

3.1.5. Accurate, clear information must be provided to the certification body.

3.1.6. Separate locations, and equipment for slaughtering, processing, storage, and packing.

3.1.7. There must have a Halal Supervisor at the establishment.


3.1.8. Not be a person whose certification has been revoked by the certification body unless a period of 1 year has elapsed from the date of revocation of the certification.

3.1.9. In order to submit an application for certification, submit an application form for Halal Product Certification with up-to-date evidence and documents, including food safety management system documents to the certification body. In the application form, only one certification request for a single production site can be made. For multi-site certification cannot be accepted.

3.1.10. The certification body can reject or cancel the request. If the application is found to be in a standard that the certification body is incompetent, or the applicant is unable to comply with the specified criteria and conditions.


3.1.11. Certification bodies will not accept applications for certification of cosmetic products that use water-repellent ingredients, even if the composition or ingredients of this product are made from halal raw materials, but when they are manufactured into a cosmetic product that blocks water from reaching the skin during prayer baths, it will not accept applications for certification and will not certify products that fall under this category.

3.1.12. Halal certification requirements must be observed and maintained for the halal product manufacturing industry. Food additives, Beverages and Cosmetics Halal certification requirements for slaughtering , including food safety such as GHP, HACCP, ISO 22000,


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etc., as well as related rules, regulations, and requirements. throughout the certification period

- 3.1.13. Certified persons can display the certification mark on the product. It refers to certification only in the scope in which it is certified. The display of the certification mark shall be following the announcement of the Central Islamic Council of Thailand No. 11 (2025) on Guidelines for applying for Halal certification marks and the use of Halal certification marks on products and packaging
- 3.1.14. Certificates must not be used in a way that brings disrepute to the certification body. Need a copy of the certification document for someone else. A copy of all notarized documents is required. Not copy in part or translate or alter any text by notifying the certification body when a copy is required.
- 3.1.15. Certification marks must not be used in test reports or other documents that may cause misunderstanding.
- 3.1.16. Certified persons must have a certified product traceability system. The information can be defined as follows: date and place of manufacture, expiration date. Allergens, net weight, brand, laboratory analysis results (if any), certificate and certificate number, importer, label, product codes.
- 3.1.17. When the scope is reduced, suspended, revoked, or uncertified for any reason, to use of publications, advertising materials, etc. shall be discontinued. References to all certifications and/or certifications under the scope of certification.
- 3.1.18. In case of revocation of certification, Certification holders must recall all products with Halal certification marks in the market within 90 days or at the discretion of the certification body.
- 3.1.19. BPJPH is permitted to participate in the witness audit at the applicant's workplace within the scope that certification body has applied for accreditation or already received accreditation at any time when selected by the certification body and BPJPH.


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- 3.1.20. If there is a change in the production scope, production system in essence production composition, raw material composition The application for notification of the change shall be submitted to the certification body immediately so that the certification body can consider further action. If it is considered to be a material change. The certification body may require further audit and then submit the results for consideration of the certification, whereby the certification body will issue a new Halal certification certificate in place of the old one, with the same validity as the certificate and the remaining old Halal certification mark. The certifier must return the original Halal Certificate to the certification body before receiving the certificate and the new Halal Certification Mark if such changes may affect the quality and safety of the product or risk of contamination with the Haram product. The certification body may consider requiring the certifier to suspend the sale, dispensing, or distribution of such products until the results of the audit find that such changes have no impact on the production system and products.
- 3.1.21. In case of transfer of business, change of owner, senior management, main personnel of the establishment. The certifier must submit a request for notice of change to the certification body, which the certification body reserves the right to consider on a case-by-case basis.
- 3.1.22. In case of a change of juristic person's name with the original trade and commercial registration number including the original production place. The certifier must submit a written notice of change to the certification body. The certification body will consider issuing a new Halal certificate with the same validity as the remaining version. The certifier must return the certificate and the current Halal certification certificate in force to the certification body.
- 3.1.23. Cooperate with the certification body in every audit by agreeing to the auditor to audit at the workplace and consent to sampling for analysis.
- 3.1.24. The Business Actors are responsible for the cost of conducting laboratory analysis. Sampling cases are part of the inspection and certification. This is based on the choice

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of analytical laboratory services registered according to the announcement of the Halal Affairs Department.

- 3.1.25. Continuous records must be prepared in the Quality Management System Record form according to the scope for which the certification is requested, allowing Halal auditors to check whether they meet the standards.
- 3.1.26. Up-to-date documentary evidence relating to certification must be provided to the certification body upon request.
- 3.1.27. If you wish to cancel the certification, you must notify the certification body in writing in advance by using the application form for cancellation of the certificate and the important letter to use the Halal certification mark of the certification body.
- 3.1.28. If you wish to renew the certificate and the Halal certification mark, you must apply to the certification body not less than 4 months before the date on which the certificate and the Halal Certificate expire. Certification renewal does not require the return of the certificate and the current Halal certification mark in force to the certification body.
- 3.1.29. Records of complaints received from third parties and the results of all complaints related to the certified scope must be kept, and records of complaints and results must be provided to the certification body upon request. If the complaint received is not in writing, the certified person shall notify the auditor during the audit. If the certifier conceals information about the complaint and the certification body becomes aware of it later, the certificate will be revoked, and the Halal certification mark will be revoked on a case-by-case basis.
- 3.1.30. In case the establishment is an Original Equipment Manufacturer (OEM/House Brand) that is produced, there must be a contract/agreement between the product manufacturer and the establishment to adopt the Halal Product Manufacturing Standards of the Republic of Indonesia and the specified standards, namely Halal Certification Requirements for the Halal Product Manufacturing Industry, Food Additives, Beverages and Cosmetics Halal Certification Requirements for slaughtering go into practice

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### 3.2. Halal Supervisor

3.2.1. Halal supervisors are defined by Business Actors.

3.2.2. Halal supervisors have the following duties:

3.2.2.1. Take care of various establishments.

3.2.2.2. Determine corrective action

3.2.2.3. Coordinate to Business Actors

3.2.2.4. accompanied halal auditors during the audit.

3.2.2.5. Laws and regulations regarding halal product insurance apply.

3.2.2.6. Use of Halal Product Assurance System

3.2.2.7. Prepare a halal production process plan

3.2.2.8. Implement risk management, and halal production process control.

3.2.2.9. It is proposed to replace the material.

3.2.2.10. It proposes to cease production that does not meet the requirements of the halal production process.

3.2.2.11. Prepare a report on the supervision of the halal production process.

3.2.2.12. Review the implementation of halal production processes.

3.2.2.13. Provide test materials and samples to Halal auditors, and


3.2.2.14. Provide evidence and provide accurate information during the audit process by Halal auditors.

3.2.3. To be assigned as a Halal Supervisor the following requirements must be met.

3.2.4.1 Being a Muslim, and

3.2.4.2 have broad insight and understand the law on halal quality

3.2.4. Halal Supervisors must be registered by a certification body and trained by BPJPH or from an agency recognized by BPJPH to obtain a certificate certifying their ability to act as a halal supervisor.

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3.2.5. Halal Supervisors must register with a certification body by submitting documents of educational background and work experience in related fields.

3.2.6. The Business actors must submit the documents of the Halal Supervisor complying with the BPJPH attached to the

3.2.6.1. Copy of Halal Supervisor's identity Card

3.2.6.2. Curriculum vitae

3.2.6.3. Copies of training certificates and competency certificates required by law, and

3.2.6.4. Copy of agreement/testimonial from the establishment or Business Actor

3.3. Obtaining an audit from a certification body

3.3.1. The Business Actors shall submit Halal Certificate application in writing in Thai language by themselves or through an electronic system

3.3.2. Application for Halal certification requires the following documents:


- Data of Business Actors
- Name and type of product
- List of products and raw materials used, and
- Processing of Products

3.3.3. Data of Business Actors shall be proven by a business identification number or other business license documents by a government agency, such as a food production facility license, slaughterhouses license, cosmetic production etc.

3.3.4. Name and type of product must be in accordance with the name and type of Product to be certified as halal

3.3.5. The list of products and raw materials used must be halal products and rawmaterials that have been proven by the Halal certificate.

3.3.6. Exempt requirements for raw materials

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- It is obtained naturally in the form of plants and raw materials from mines without any processing.
- Categorized as not having a risk of containing prohibited materials and/or
- Not classified as dangerous and does not come in contact with prohibited substances

3.3.7. Product processing contain information regarding the purchase, receiving, storing of materials used, processing, packing, storage of finished products;


3.3.8. In the event that the production facilities used to produce Products for which Halal Certificate are submitted are also used to produce Products for which Halal Certificate is not submitted that are not sourced from Materials containing prohibited materials, Business Actors must submit the following documents:

- Product Name
- List of products and materials used
- Product processing, and

3.3.9. To maintain the sustainability of the halal production process, Business Actors must implement the halal product production standards.

3.3.10. The certification body will verify the completeness of the Halal Certification Application. Application documents with a maximum duration of 1 (one). The day after receiving the certification request.

3.3.11. Where additional documentation is required the certification body shall submit a request for additional documents to the Business Actors. The Business Actors provided the additional documents to the certification body within a maximum period of 5 (five) days from the date of receipt of the request for additional documents.

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3.3.12. If the the Business Actors does not submit additional documents within the stipulated period. The certification body informed the applicant that further action could not be taken.

#### 3.4. Extend, Reduce the scope or renew certifications

3.4.1 Business Actors wishing to extend, reduce, add, or cancel certification must apply for Halal Product Certification to the certification body.

3.4.2 The Business Actors must renew the Halal Certificate by applying for the renewal of the Halal Certificate within a maximum of 3 months before the expiry of the Halal certificate. The renewal of Halal Certificate must be submitted by the Business Auditors in writing to the certification body, along with a copy of the previous certificate and evidence/clarification letter explaining that the registered product will not be subject to changes such as the original manufacturing process, original production formula, riginal product, etc.

3.4.3 In case of changes in the composition of raw materials in the product. The Business Actors must report to the certification body.


- Documents on changes in the composition of raw materials, and
- Halal documents for raw materials that have changed

3.4.4 In the case of raw materials that have been changed, there is no Halal quality document. The Business Actors must apply for a Halal Product Certificate to the new certification body by Clause 3.3.

#### 3.5. Status of certification

##### 3.5.1. Cancellation

The certifier can request to cancel the certification with the certification body. If they are not in the process of being suspended, are they in the process of being sanctioned by the certification body, or have not completed the corrective action of the non-conformity from the certification body.

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### 3.5.2. Suspension and revocation

3.5.3.1. The certified person can notify the certifying body to request the temporary suspension of certification within the scope of certification, for example the certified person unable to manage to comply with the standards of halal products for a certain period. During the temporarily suspended will not affect the extension of the previous certificate and does not affect the extension of the time to apply for recertification.

3.5.3.2. During the period when the certification is temporarily suspended, it will not be possible to claim to have been certified or to display the certification mark, but the application for temporary suspension of certification cannot be made if it is subject to sanctions from the certification body or the non-conformity has not been corrected.


3.5.3.3. During the certification according to the production standards of halal products. If the certified person does not follow this regulation or the criteria prescribed by the certification body. The certifier may have their certification revoked by the certification body.

3.5.3.4. In case of suspension, the certified person can take corrective action. non-conformity obtained effectively before the end of the suspension. The certification body can consider reinstating the certification.

3.5.3.5. When a certification from a certification body that affects productivity in the accredited scope is revoked. The certified person must cease claiming and using the Halal Product Manufacturing Certification Mark and must notify the customer and the certification body in the prescribed manner.

### 3.6. Halal Labeling Use of Halal Certification Mark and Non-Halal Explanation

3.6.1. Business Actors must place halal labels on certified products as shown in the figure.


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By defining the number format Registration number (Nomor Registrasi SHLN) Such as  
 REG RI HL THXXXXXXXXXXXX

**Figure 1** Display of BPJPH mark and Halal certification mark on products

- 3.6.2. The BPJPH mark can only use purple, black, and white.
- 3.6.3. The Business Actors may apply a halal label during the halal certificate renewal process.
- 3.6.4. Certified person by Halal Standard Certification Claims Labeling the use of the mark must comply with the Central Islamic Council of Thailand Regulation on Halal Management B.E. 2558 (2015) and its amendments.
- 3.6.5. Certified persons can affix the Halal certification mark along with the certificate number at
  - 3.6.5.1 Product packaging
  - 3.6.5.2 Parts of the product and/or
  - 3.6.5.3 Specific places on the product.
- 3.6.6. Halal Labeling, Halal certification mark along with Halal certification number It must be easy to see and read, and must not be easily deleted, removed and modified following

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the Central Islamic Council of Thailand Regulation on Halal Management B.E. 2558 (2015) and its amendments It must be approved by the Central Islamic Council of Thailand before being used

Remark: 1. Cosmetic Products The requirements are as follows:

- The product name, packaging, and packaging dimensions specified on the invoice must correspond to the product name, packaging, and packaging dimensions specified in the Reseller License
- In case the product name specified in the document does not match the name specified in the license. A certificate from the manufacturer and/or any other necessary certificates must be attached

2. In the case of processed food products, the requirements are as follows:

- Have a certificate from the manufacturer in the country of origin. If the exporter is not the same manufacturer
  - In case the importer is not registered in the system of the Republic of Indonesia. Must have a cooperation agreement document or proof of cooperation

3.6.7. Certified persons are exempt from halal labeling. Halal certification mark with Halal certification number. In the following cases:


3.6.7.1 Products whose packaging is too small, so not all information can be identified.

3.6.7.2 Products sold and packaged directly in front of the buyer in small quantities, and

3.6.7.3 Products sold in large quantities

#### Part 4

#### Requirements for Halal Certification Bodies and Auditors

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#### 4.1. General requirements

Under the framework of halal management under the authority of the Administration of Islamic Religious Organizations Act B.E. 2540 (1997) and as assigned by the Central Islamic Council of Thailand and the control of the use of halal product marks and its amendments. It is effective and internationally accepted. Therefore, a protocol has been established for the certification of halal product standards so that the certification body will carry out the certification in a transparent, impartial, fair manner that is trusted and accepted by consumers both domestically and internationally. It adheres to Islamic principles and good governance in management.


#### 4.2. General requirements

Certification body must comply as follows

- 4.2.1. Certification body to operate on a schedule must be regulated under BPJPH regulations.
- 4.2.2. The certification body proceeds to consider the proposal to the Sheikhul Islam Council for the issuance of a fatwa. In case the Business actor has doubts about halal materials or products before applying except in cases where there is a previous Fatawa.
- 4.2.3. The certification body will inspect and/or test the halal quality of the products according to the standards set by BPJPH.
- 4.2.4. Halal product quality auditand/or testing, including:
  - Document validation, and
  - Audit and/or testing of halal quality of products
- 4.2.5. To carry out product audits, must be carried out at the Business Location. The applicant/certifier must provide information and information to the auditor.
- 4.2.6. In case of emergency, follow the provisions of laws and regulations. Product audit can be done as a remote audit (Online Audit)

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- 4.2.7. If the results of the audit of the product contain objects of dubious halal quality. Product audit may be carried out by laboratory tests following clause 4.10.
- 4.2.8. Halal audit and/or quality testing for domestically produced products must be carried out within the maximum period. 15 (fifteen) days from the designation of the certification body at the choice of the Business Actors.
- 4.2.9. In case of exceeding the deadline for audit and/or testing of halal product quality, the period of audit and/or testing of halal product quality may be extended by a maximum of 10 (ten) days.
- 4.2.10. The certification body requires a period of 1 day for on-site audits /product groups/audit teams. If more than 1 product group is audit, consider increasing the days to audit on a case-by-case basis.
- 4.2.11. The audit and/or test report shall contain:
- Name and type of product
  - Products and materials used
  - Halal Product Production Process
  - Analysis results and/or material specifications
  - Audit Report, and
  - Recommendation
- 4.2.12. Consideration of halal product quality results must be able to show whether the product is halal or non-halal.
- 4.2.13. If the results of audit and/or quality testing of halal products do not meet the standards. The certification body will consider proposing to the Subcommittee on Halal Affairs (Decision making) not to certify or revoke the certification.
- 4.2.14. The issuance of the Halal Certificate, the Certification Body shall be carried out within a maximum period of 1 (one) day after the decision of the certification result.

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#### 4.3 Audit Process for Halal Products and Food Additives

4.3.1 Initial Audit for Halal Products and Food Additives the Certification bodies must comply as follows

4.3.1.1 Require the applicant to implement the requirements.


4.3.1.2 Once the applicant has processed the application for certification. The certification body will do the following:

- 1) Determine the date of the audit and appoint an auditor who is competent and has non profit sharing in the applicant to perform the audit duties.
- 2) Carry on an audit appointment with the certification applicant.
- 3) Conducting the audits and sampling for analysis.
- 4) Prepare the audit report and testing report
- 5) Finding Report (if any)
- 6) Consider and certification.
- 7) Issue the certificate

4.3.1.3 Consideration of audit results for certification (Decision Making)

The certification body shall decide to grant the certification. as follows


- 1) In case of non-conformities not found, The certification body decides to grant certification as specified in clause 4.5.1.4.
- 2) In case of major non-conformities found, The certification body operates as follows:
  - (1) It requires the applicant to provide the corrective action within 15 days from the date of receipt of the findings report. The certification body considers the corrective action of findings. In case of the certification body does not accept the corrective action or the applicant is unable to propose corrective action with the period specified by the certification body, the certification body shall consider terminating the audit or re-

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auditing all requirements or not granting certification depending on the circumstances.

- (2) In case of accepting the corrective action, the certification body shall conduct the follow up audit within a period. 30 days from the date of issuance of non-conformity report. If the result of major non-conformity is effective shall propose for consideration and adjudication of certification as specified in clause 4.5.1.4. In case the result of the corrective action is ineffective or exceeds the specified period. The certification body shall consider terminating the audit or re-auditing all requirements or not granting certification depending on the circumstances
- 3) In case of minor non-conformities found, the certification body shall take action. as follows
  - (1) It requires the applicant to provide the corrective action within 15 days from the date of receipt of the findings report. The certification body considers the corrective action of findings. If deemed acceptable, the certification body shall proceed to make certification decisions as specified in section 4.5.1.4.
  - (2) The certification body conducts corrective monitoring in the follow-up audit (following 4.3.2).
  - (3) If the certification body does not accept the corrective action or the applicant is unable to propose corrective action with the period specified by the certification body, the certification body shall consider terminating the audit or re-auditing all requirements or not granting certification depending on the circumstances.

Therefore. The certification body may request the evidences of corrective action for consideration before the follow-up audit.

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4.3.1.4 Once the certification body considers granting the certification. The certification body will issue a certificate to the applicant, effective from the date of the decision to grant the certification. The certificate shall be valid for a period not exceeding 4 years and the certification body does not allow the certified to be transferred to others.

4.3.1.5 The Business Actor must comply with the provisions of the regulations in accordance with the laws of the Republic of Indonesia and the Regulations and Conditions for Inspection and Certification of Halal Product Production Standards according to the Republic of Indonesia standard. (R-CICOT-05) If the Business Actor fails to comply with the above regulations, the Business Actor will be punished according to the provisions of the regulations according to the laws of the Republic of Indonesia and the Regulations and Conditions for Inspection and Certification of Halal Product Production Standards according to the Republic of Indonesia standard. (R-CICOT-05)


#### 4.3.2 Surveillance audit for Halal Product and Food Additives

The certification body must take action. as follows

4.3.2.1 In the certification cycle, all requirements must be fully reviewed before the certification renewal audit cycle.

4.3.2.2 Prepare the surveillance audit plan comprising at least:

- 1) Review of corrective actions and prevention of non-conformity from previous audits (if any)
- 2) Complaint handling review (if any)
- 3) Review of significant changes affecting certification (if any)
- 4) Use and Claims of Marks and Certificates

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4.3.2.3 The surveillance audits the certification body will conduct an audit of the production system and sampling for analysis at least once a year from the date of awarding the certification throughout the certification period.

4.3.2.4 In case of necessity, the surveillance audit plan may be adjusted.

4.3.2.5 Consideration of surveillance audit results. The certification body shall decide on the retention of certification. as follows

1) If non-conformity is not found, the certification body shall consider maintaining the certification.


2) If a major non-conformity is found in the audit, the certification body shall take action. as follows

(1) It requires the applicant to provide the corrective action within 15 days from the date of receipt of the findings report. Then the certification body considers the corrective action of findings. In case the certification body does not accept the corrective action or the applicant is unable to propose corrective action with the period specified by the certification body. The certification body shall consider canceling the application or re-audit depending on the circumstances.

(2) Follow-up the major non-conformity within 30 days from the date of issuance of finding report. If the result of corrective action is effective, the certification body must propose to maintain the certification. If the result of corrective action is ineffective, the certification body shall consider suspension or withdrawal of certification, depending on the circumstances.

(3) In case of minor non-conformity is found, The certification body shall proceed as follows:

1) If during the follow-up of minor non-conformities identified in previous audits, it is found that they are not effective, severe non-conformity

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corrective action monitoring cases found in previous audits. If it is found to be ineffective, the certification body shall consider taking action against the risk, such as escalating it to a very severe non-conformity or increasing the corrective action period.


- 2) In case of the follow-up audit, a new minor non-conformity is found. The certification body shall require the certified to develop the corrective actions plans within 15 days from the issuance of the non-conformity report and then the certification body considers the corrective actions. If it deems the corrective action acceptable, the certification body shall consider maintaining the certification.
- 3) Follow-up minor non-conformity the corrective action proposed by the certified to the next audit or re-certification depending on the circumstances.
- 4) In case of the certification body does not accept the corrective action or the certified is unable to propose corrective action with the period specified by the certification body. The certification body shall consider suspending, revoking the certification, or re-audit depending on the circumstances.

However, the certification body may request the evidence of corrective actions for minor non-conformities for consideration before the next surveillance audit.

#### 4.3.3 Renewal of Halal Product and Food Additives Certification

The certification body must take action. as follows

- 4.3.3.1 Before the certification expires, the certification body must notify the certified person not less than 4 (four) months before the expiration of the certificate.

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4.3.3.2 If the certified person wishes to renew the certification, the applicant shall apply and fill out the certification application form to the certification body before the expiration date of the certification within 3 (three) months before the expiration of the certificate.

4.3.3.3 When the certification body receives an application for renewal of certification within the period Certification bodies defined. The certification body must make an appointment and audit to renew the certification before the certificate expires.

Everything. The audit process for renewing certification is carried out in the same manner as the first audit.

4.3.3.4 Consideration of the results of the certification renewal audit The certification body decides to grant the renewal of the certification. as follows

1) If no non-conformity is found, the certification body shall consider renewing the certification as specified. In clause 4.5.1.4


2) If Major non-conformity are found in the audit renew the certification. The certification body operates as follows:

(1) It requires certifiers to provide corrective action within 15 days from the date of receipt of the non-conformity report , the certification body shall consider that corrective action until acceptable.


(2) Once the certification body has received the results of the corrective action , the certification body shall follow up audit the corrective action before renewing the certification as follows

- In case the result of correcting the non-conformity is severe and effective, the certification body shall decide to grant the certification as specified in clause 4.5.1.4.

- In the event that the result of correcting the non-conformity is very severe, ineffective, or exceeds the specified period, the certification body shall consider not renewing the certification.

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- Cases in which the corrective action of very severe non-conformity are effective later. The new certificate must specify the date of certification from the date of decision to grant the certification and specify the expiration date according to the original certificate cycle.
- 3) In case of Minor non-conformity , the certification body shall do the following:
- (1) In case of follow up audit of corrective action for minor non-conformity found in previous audit and it found to be ineffective, the certification body shall take action against the risk, which may be considered elevated to a major non-conformity or increase the remediation period, depending on the circumstances
  - (2) In case of the follow up audit fund the new minor non-conformity, the certification body shall require the certified person to provide the corrective action within a period of time 15 days from the date of receipt of the non-conformity report, and then the certification body considers the corrective action for the non-conformity that arise as proposed by the certifying person. If it deems to be acceptable, the certification body shall consider maintaining the certification.
  - (3) Follow up audit for the corrective action in the follow up process (according to 4.5.2)
  - (4) In case of the certification body does not accept the corrective action or the applicant for certification is unable to propose the corrective action within the specified period by the certification body, the certification body shall consider suspending, revoking the certification or re-audit depending on the circumstances,

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However, the Certification body may request evidence of minor nonconformity correction to be considered before the surveillance audit.

#### 4.4 Audit processes for beverages, cosmetics, and animal slaughter

##### 4.4.1 Initial audit for beverages, cosmetics, and slaughtering service.

Certification bodies must comply as follows

##### 4.4.1.1 Require the applicant to implement the requirements.


4.4.1.2 Once the applicant has processed the application for certification. The certification body will do the following:

- 1) Determine the date of the audit and appoint an auditor who is competent and has no interest in the applicant to perform the audit duties.
- 2) Conduct an audit appointment with the certification applicant.
- 3) Conduct production system audits and sampling for analysis when risks are present or as required.
- 4) Preparation of audit report and test report
- 5) Report of non-conformity (if any)
- 6) Consider and certification.
- 7) Provide a Halal Certificate

##### 4.4.1.3 Consideration of audit results for certification


The certification body shall decide to grant the certification. as follows

- 1) In case of no non-conformity found, The certification body decides to grant certification as specified in clause 4.6.1.4.
- 2) In case of major non-conformity is found, The certification body operates as follows:
  - (1) It requires the applicant to provide corrective action within a period of 15 days from the date of receipt of the non-conformity report . The certification body considers corrective action of non-conformity that arise

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In the event that the certification body does not accept the corrective action or the applicant is unable to propose corrective action solutions in a timely manner specified by the certification body, the certification body shall consider terminating the audit or re-audit all requirements or not granting certification, depending on the circumstances

- (2) In case of accepting the corrective action of non-conformity , the certification body shall conduct a follow up of the corrective action of major non-conformity within a period of time. 30 days from the date of issuance of the non-conformance report If the corrective actions are effective, the certifying unit shall consider certifying according in clause 4.6.1.4. If the result of correcting the major non-conformity is not effective. or exceeds the specified period, the certification body shall consider terminating the audit or re-audit of all requirements or not granting the certification, depending on the circumstances
- 3) In case of Minor non-conformity , the certification body shall take action. as follows
  - (1) It requires the applicant to provide corrective action within the period 15 days from the date of receipt of the non-conformity report. The certification body considers the corrective action proposed by the applicant as acceptable. The certification body therefore decides to grant the certification as specified in clause 4.6.1.4.
  - (2) The certification body conducts corrective monitoring in the follow-up audit (in clause 4.6.2).
  - (3) If the certification body does not accept the corrective action or the applicant failure to propose corrective action plan within the periods of specified by the certification body, the certification body

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may be consider terminating the audit or re-audit all requirements or not granting certification, depending on the circumstances

However, the Certification body may request evidence of minor nonconformity correction to be considered before the surveillance audit

4.4.1.4 Once the certification body considers granting the certification. The certification body will issue a certificate to the applicant, effective from the date of the decision to grant the certification. The certificate is not older than 4 (four) years, and the certification body does not allow transferring the certificate to others.

4.4.1.5 The Business Actor must comply with the provisions of the regulations in accordance with the laws of the Republic of Indonesia and the Regulations and Conditions for Inspection and Certification of Halal Product Production Standards according to the Republic of Indonesia standard. (R-CICOT-05) If the Business Actor fails to comply with the above regulations, the Business Actor will be punished according to the provisions of the regulations according to the laws of the Republic of Indonesia and the Regulations and Conditions for Inspection and Certification of Halal Product Production Standards according to the Republic of Indonesia standard. (R-CICOT-05)


4.4.2 Surveillance audit for beverage, cosmetics, and slaughtering service.

The certification body must take action. as follows

4.4.2.1 In the certification cycle, all requirements must be fully reviewed before the certification renewal audit cycle.

4.4.2.2 Prepare a surveillance audit plan that at least includes:

- 1) Review of corrective actions of non-conformity found from previous audits (if any)
- 2) Complaint handling review (if any)
- 3) Review of significant changes affecting certification (if any)

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4) Use and reference of certification Marks and Certificates

4.4.2.3 The certification body shall conduct a surveillance audit of the production system and sampling for analysis when there is a risk or as specified at least once a year from the date of certification decision throughout the certification period.

4.4.2.4 In case of necessity, the surveillance plan may be adjusted.


4.4.2.5 Consideration of the surveillance audit results the certification body shall decide on the retention of certification. as follows

1) If no non-conformity is found, the certification body shall consider maintaining the certification.

2) If a major non-conformity is found in surveillance audit, the certification body shall take action. as follows

(1) It requires the applicant to provide corrective action within a period of 15 days from the date of receipt of the non-conformity report. The certification body considers corrective action of non-conformity that arise in the event that the certification body does not accept the corrective action, or the applicant is unable to propose corrective action solutions in a timely manner specified by the certification body, the certification body shall consider cancelling the certification request or re-audit, depending on the circumstances.

(2) Follow up audit the corrective action of major non-conformity within the period specified by the certification body from the date of issuance of the non-conformity report. If the result of the main corrective action is effective. The certification body must propose to maintain the certification. If the result of the main corrective action is ineffective, the certification


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body shall consider suspending or revoking it, depending on the circumstances

(3) In case of minor non-conformity is found. The certification body should take action as follows:

- 1) In case of follow up audit of corrective action for minor non-conformity found in previous audit and it found to be ineffective, the certification body shall take action against the risk, which may be considered elevated to a major non-conformity or increase the remediation period, depending on the circumstances
- 2) In case of the follow up audit find the new minor non-conformity, the certification body shall require the certified person to provide the corrective action within the specified of the certification body then the certification body considers the corrective action for the non-conformity that arise as proposed by the certifying person. If it deems to be acceptable, the certification body shall consider maintaining the certification.
- 3) Follow up audit of the corrective action of minor non-conformity following the guidelines proposed by the certified person at the next audit or renewal of the certification, depending on the circumstances
- 4) If the certification body does not accept the corrective action or the certified person is unable to propose corrective action within the specified of the certification body, the certification body shall consider suspending it, revoking the certification or re-audit depending on the circumstances.

However, the Certification body may request evidence of minor nonconformity correction to be considered before the surveillance audit

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#### 4.4.3 Renewal of certification of beverages, cosmetics, and slaughtering service.

The certification body must proceed as follows

4.4.3.1 Before the certification expires, the certification body must notify the certified person not less than 4 (four) months before the expiration of the certificate.

4.4.3.2 If the certified person wishes to renew the certification, the applicant shall apply and fill out the certification application form to the certification body before the expiration date of the certification within 3 (three) months before the expiration of the certificate.

4.4.3.3 When the certification body receives an application for renewal of certification within the period of certification bodies defined. The certification body must make an appointment and audit to renew the certification before the certificate expires.


However, the audit process for renewing certification is carried out in the same manner as the initial audit.

4.4.3.4 Consideration of the results of the certification renewal audit the certification body decides to grant the renewal of the certification. as follows

1) If no any non-conformity is found, the certification body shall consider renewing the certification as specified. In clause 4.6.1.4

2) If Major non-conformity is found in the audit renew the certification. The certification body shall proceed as follows:

- (1) It requires certified person to provide corrective action of non-conformity within 30 days from the date of receiving the non-conformity report. Then the certification body shall consider the corrective action until acceptable.


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(2) Once the certification body has received the results of corrective action, the certification body shall follow up audit the corrective action before renewing the certification. as follows

- In case of the result of corrective action of major non-conformity is effective, the certification body shall consider granting the certification as specified in clause 4.6.1.4.
- In case of the result of correctives action of major non-conformity is ineffective, or exceeds the specified period, the certification body shall consider not renewing the certification.
- In case of the corrective action of major non-conformity is effective after the expiry date of certificate. The new certificate must specify the date of certification from the date of decision to grant the certification and specify the expiration date according to the original certificate cycle.

3) In case of Minor non-conformity is found, the certification body shall proceed as follows:

- (1) In case of follow up audit of corrective action for minor non-conformity found in previous audit and it found to be ineffective, the certification body shall take action against the risk, which may be considered elevated to a major non-conformity or increase the remediation period, depending on the circumstances
- (2) In case of the follow up audit fund the new minor non-conformity, the certification body shall require the certified person to provide the corrective action within 15 days after received non conformity report. Then the certification body considers the corrective action for the non-

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conformity that arise as proposed by the certifying person. If it deems to be acceptable, the certification body shall consider maintaining the certification.

- (3) Follow up audit of corrective action in the audit process (according to 4.6.2)
- (4) In case the certification body does not accept corrective action guidelines  
If the certification body does not accept the corrective action guidelines, or the applicant for certification is unable to propose corrective action solutions promptly specified by the certification body, the certification body shall consider suspending it, revoking the certification, or re-audit it, depending on the circumstances.

However, the certification body may request evidence of corrective action for consideration before the surveillance audit.


#### 4.5 Scope reduction, suspension, cancellation, and revocation of certification

##### 4.5.1 Scope reduction

The certified person cannot maintain the certified system in certain areas of the certified scope, such as reducing the production area after certification, or the certified person requests to reduce the certified scope in writing. The certification body will propose to the sub-committee (Decision Making) to consider reducing the scope of certification and issuing new Halal certificate and certification mark to replace the old ones according to the remaining scope and valid for the same validity period as the remaining the previous Halal certificate and certification mark. The certified person must return the previous Halal certificate to the certification body.

##### 4.5.2 Suspension


- 4.5.2.1 The certification body may suspend the certification for a period of not less than 60 days but not more than 180 days in the following cases:

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- In case of the certification body has follow-up, audit and found that the certified person has failed to correct the major non-conformities that the certification body has notify to carry out within the specified period.
- In case of the certification body has follow-up, audit and found Minor non-conformity, but the certified person takes time to correct more than the specified period without a good reason or has been corrected but is not effective.
- In cases where the certification body found that the certified person has not disclosed or concealed information that impacts certification.
- In case of certification body found that the certified person does not allow the certification body to do the surveillance audit within the specified period by the certification body or without a good reason.
- The certification body provides this suspension may be granted to the requested certified person when it finds unavailability in some or all parts of the system.

4.5.2.2 After the suspension of the certification, a time frame for the amendment must be agreed upon, and the certification body shall fix the period of suspension not exceeding 180 days from the date of the suspension resolution. If the suspension is due to a voluntary request the period for revision shall be determined jointly between the certified person and the certification body, and the certification person must complete the amendment before the certificate expires or a new certification.

4.5.2.3 During the period of suspension, the certification bodies must require certified person not to use or display Halal certification marks and cease referencing certification on public relations materials or other misleading media.

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4.5.2.4 The certification body can cancel the suspension. If the certified person can provide the effective evidence of corrective action of non-conformity before the period specified by the certification body.

4.5.2.5 If the reason of suspension has not been addressed for a specified period. The certification body must consider revoking the certification.

4.5.2.6 The certification body must publish the information of the suspended person on its website or other appropriate channels.

#### 4.5.3 Cancellation

Halal certification will be canceled when it is found that the certified person has undertaken one or more of the following actions:

4.5.3.1 Death or replacement of a non-husband/wife or child who participated in the production

4.5.3.2 Be bankrupt

4.5.3.3 Notice of cancellation of certification in writing

4.5.3.4 Audited standards have been changed, and certified person cannot comply with the new requirements.


4.5.3.5 Many non-conformities with certification requirements were detected. Either as a result of follow-up or otherwise no corrective action was taken.

#### 4.5.4 Revocation of certification

The certification body shall impose withdrawal of certification when it is found that the certified person has undertaken one or more of the following actions:

4.5.4.1 Failure to comply with the criteria set by the Board of Directors. or regulations, notices, regulations imposed by the Board of the central Islamic Committee /Certification Body which have a major impact on certification.

4.5.4.2 Failure to comply with halal standards or contradicting Islamic religious provisions

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4.5.4.3 Some complaints are considered to cause damage to the certification.

4.5.4.4 Halal certificates and Halal certification mark are used misleadingly. Damage to the certification body including forgery of certificates and Halal certification mark and the certification marks.

4.5.4.5 Termination of business of certified activities/scopes without notifying the certification body for cancellation of certification or the certification body unable to contact the certified person for compliance with regulations, criteria, and conditions of certification body or fail to pay any fees or expenses related to the audit or certification.

4.5.4.6 Do not allow the certification body to conduct surveillance audit or renewal audit on a specified frequency without reasonable grounds and without notifying the certification body.


4.5.4.7 Laboratory testing analysis results indicating contamination with prohibited substances according to Islamic law, including analysis results from the Department of Livestock Development.

4.5.4.8 Other cases in which the certification body considers damage to the certification system

The certification body will present a proposal to the subcommittee (Decision Making) for consideration of certification withdrawal. The certification person must return the certificate and certification mark to the certification body and the right to use the certificate and the certificate and certification mark and the BPJPH certification mark of the certified person shall cease immediately. Certificates and certification mark and BPJPH certification mark on advertising media or publications such as leaflets, flyers and signboards. The certification body will publicly announce the names of those whose certification has been revoked.

## 4.6 Complaints and Appeals

### 4.6.1 Complaints

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Complaints must be submitted in writing, including telephone complaints that can be verified or confirmed but excluding complaints received orally. Complaints related to the certified person and product quality complaints must be in writing and supported by sufficient evidence to support the complaint and the officials responsible should be able to consider further actions

#### 4.6.2 Appeals

4.6.2.1 Applicants for certification meeting the qualifications under Article 3 or certified person disagrees with the decision or any measures taken by the certification body or measures that the certification body has unanimously decided or has problems with the results or measures and wants the certification body to review them may file an appeal within 30 working days from the date of the notification of the results or the formal acknowledgment of the results or the action. The appeal must be submitted in writing to the certification body. If sent by post, it must be sent by registered mail, with the postmark date at the originating post office being crucial


4.6.2.2 The appeal committee will consider the appeal and notify the outcome within 60 working days from the date of receiving the appeal.

4.6.2.3 While the appeal is under consideration, the outcome of the original decision shall remain in force

4.6.2.4 The decision of the Appellate Committee shall be final.

#### 4.6.3 Decision on complaints and appeals

The Halal Affairs Department will select the 3 members of committee to consider the appeals/complaints from the Safeguarding Impartiality Committee, at least 1 of whom must be an expert in Islamic religious affairs. The term of office is 3 years and operated by an independent person and is not involved in certification activities related to complaints and

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appeals. The consultants to adjudicate and review complaints or appeals must not have been involved with the certified person for at least 2 years prior

#### 4.7 Certification Validity and Certificate

##### 4.7.1 Certification validity

The certification body shall issue a certificate to the certified person. The Halal Certificate is valid for 4 (four) years, which will indicate the certification date and expiry date on the certificate.

##### 4.7.2 Certificate


The issuance of a Halal certificate must include at least the following information:

- Agencies issuing Halal Certificate Registration Number
- Halal certificate registration number received from BPJPH
- Information of the certified person
- Name of the certified product
- Validity of Halal certificate
- Signature by the authorized person of the certification body and
- Halal certification number

#### 4.8 Sampling and Analysis Criteria


The certification body will conduct sampling in the following cases:

4.8.1 Sampling of products to check for contamination prohibited by Islamic law. In case of material suspicion, such as the case of the follow up audit of the production process with major non-conformity, complaints from customers. Therefore, Samples shall be randomly collected for testing prohibited contaminate, then determine the sampling number and identify the samples, and write a sample collection record and inform the list of agencies that submit samples for testing/qualification and use as an information

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for decision making in the audit by laboratories that are recognized by the Halal Affairs Department.


order	product	Test Type	sampling	Number of samples	criterion
1	Meat production process or products made from meat (including chicken)	Porcine Protein	product	3	Not found
2	Products that use animal components such as meat, bones, skin, etc.	Porcine DNA/DNA by RTPCR	product	3	Not found
	Animal derivatives products	Porcine DNA/DNA by RTPCR	<ul style="list-style-type: none"> <li>● Raw materials such as collagen, heparin deoxycholic acid</li> <li>● Products such as meat extracts, gelatin (including fish), chondroitin sulfate.</li> </ul>	3	Not found
3	Drink	Ethyl Alcohol Test	product	3	Below LOQ=0.004%W/V
4	Products containing oils	Oil and Lipid	product	3	No similarities

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order	product	Test Type	sampling	Number of samples	criterion
	or fats	Test			with pig fat were found.
5	cosmetics	Water Resistant Test	product	3	<u>Not water resistant</u> Water Resistant

**Note:**

1. the Indonesian Food and Drug Authority may conduct sampling and testing in an accredited laboratory to verify the accuracy and validity of the Certificate of Analysis and, where it is necessary to ensure the conformity of safety, quality, and integrity of the data.
2. The Business Actor must have a product certificate that uses the Indonesian National Standard Mark. (SPPT SNI) and/or Certificate of Analysis (COA) and test analysis certificates issued by the manufacturer or a laboratory that is accredited in the list of tests specified by the Republic of Indonesia This requires the details of the certificate of analysis. At least the following information is available:
  - Address of the manufacturer
  - Product Name
  - Test parameters as appropriate
  - Test Results

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- Analysis Methods
- Batch Number/Lot Number/Production Code
- Date of manufacture
- Expiration date

The Indonesian Food and Drug Authority may request the Business Actor to attach additional supporting documents as necessary

However, In case there is no laboratory that has been certified by the system in the specified test list in Thailand. The Halal Affairs Department will consider using laboratories that operate overseas. The testing of products that require Halal certification by the Halal Product Assurance Organizing Agency (BPJPH) of the Republic of Indonesia must be certified with ISO/IEC 17025 standards before using each laboratory service .

#### 4.9 Special Audit

The certification body reserves the right to conduct a special audit with shorter notice. (Short notice audit) for certified person in certain cases where necessary, such as:


4.9.1 The complaint of the certified person must be investigated.

4.9.2 Review or monitor the impact of any changes to the management system that have been certified by the certification body in important matters, such as changes in legal, commercial, organization or owner, management, name, address of the establishment, Scope of certified and significant changes to management systems and processes

4.9.3 When receiving notifications from partner countries or government agencies about the problems that may affect the consumers.

4.9.4 In case of a resolution from the committee of the certification body for an additional audit.

#### 4.10 Dissemination of information and communication

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4.10.1 The applicant or certified person must retain all information, including details of the products and production process. Audit reports and related documents are confidential, except those specified, to be disclosed following relevant laws.

4.10.2 In case of dissemination of information to third parties, the consent of the applicant or certified person must be obtained first.

4.10.3 Certification bodies must maintain and have up-to-date information on certified persons.


4.10.4 The Certification body will keep the information and documents received from the Applicant and/or the Certified person confidential, including confidential information obtained by the certification body from other sources, but shall not be liable for any damages incurred by the applicant and/or the certified person due to disclosure of confidentiality by other parties unless arising out of the actions of the Certification body.

4.10.5 In the case of BPJPH or the accreditation body, which can access confidential information of the applicant and/or the certified person. The certification body will ensure that such an organization has the same treatment as the certification body regarding the confidentiality of the applicant and/or the certified person.

4.10.6 The certification body will be able to disclose the information in the register of certified person, list of certified persons whose has been revoked and decertified. Disclosure will be able to be carried out if it may cause harm to the consumer as a whole, or information that can be disclosed according to the Official Information Act B.E. 2540 (1997) or with written consent from the applicant and/or certified person or providing information to relevant government agencies.

#### 4.11 Halal Production Standard Audit and Certification Service Fee

The cost of Halal Certification will be charged to the Business Actors who apply for Halal Certificate based on the Halal Certification Application fee for the Business Actors announced by the certification body or further announced later.

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## Appendix A


### Halal Certification Requirements for Halal Product Manufacturing Industry Such as Food, Beverages, Chemicals, Packaging and Cosmetics

#### 1. Halal Policy

- 1.1 The halal policy is a written commitment to producing halal products consistently.
- 1.2 The top management must establish a halal policy.
  - 1.2.1 Top management is the highest level of management that has responsible for all activities in the company.
  - 1.2.2 Halal Policy can be written separately or combined with policies required by other systems such as food quality or safety policies.
- 1.3 The halal policy must be disseminated to the management, the halal management team and suppliers understand the halal policy.
  - 1.3.1. The Administrator, the Halal management team, employees, and suppliers must understand the Halal policy.
  - 1.3.2. The Business Actor must disseminate policies through various channels.
- 1.4 Evidence of halal policy dissemination must be maintained.

#### 2. Halal Management Team

- 2.1. The top management must establish a halal management team accompanied by written evidence.
  - 2.1.1. The halal management team can be at the corporate/holding level or the factory in accordance with the company's business processes.

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2.1.2. The halal management team structure may consist of a lead/coordinator and several members. Technical manager, such as QA (Quality Assurance) manager, QC (Quality Control) manager, production manager, or R&D (Research and Development) manager, are allowed to be appointed as lead/coordinator of the halal management team. Members of the halal management team are in charge of activities related to halal product assurance, such as conducting training, implementing internal audits, production planning, an inspection of incoming materials, production, storage of materials and products, as well as product transportation.

2.2. The responsibilities of the Halal Management Team must be clearly defined. By providing coverage

2.2.1 Internal training and evaluation

2.2.2 Ensuring that all raw materials used in halal production have sufficient documentation and are halal certified.

2.2.3 Conduct internal audits.

2.2.4 Supervise the production site to comply with relevant halal standards.

2.3 The Halal management team must have the ability to plan. Implement, evaluate, and improve the Halal guarantee system following relevant Halal standards.


2.4 Halal management team members can undergo training as specified in the relevant Halal standards.

2.5 Top management must provide the resources required by the Halal management team.

### 3. Training

Training is an activity to develop knowledge, skills, and attitudes to achieve the aspired level of competence.

3.1. The company must have a written procedure for the implementation of the training.

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3.2. The necessity must be identified and training in halal-related courses must be provided.

3.3. Training must be organized by personnel with the ability to plan. Implement, evaluate, and improve the Halal insurance system according to relevant Halal standards Training personnel can be provided from outside or from within the establishment.

3.4. There is evidence that personnel are competent, and evidence of training execution is stored.

#### 4. Material

4.1. The materials used in the manufacture must have a Halal certificate, except for natural raw materials, no supporting documents are required.

4.2. Supporting documents may be in the form of a Halal certificate or other non-Halal certificate, such as product specifications, production process diagrams, test results, etc.

4.3. Supporting documents that are not in the form of a halal certificate must be issued by the manufacturer/manufacturer of raw materials. The adequacy of this document is assessed following the Halal requirements of all sub-materials and manufacturing facilities used to manufacture the materials. This document must contain the source of all important materials used to determine halal status.

4.4. Key ingredients with the following characteristics must have a Halal certificate:


4.4.1 Meat and animal products such as sausages, beef powder, chicken extract, bone/skin gelatin, and enzymes

4.4.2 Fragrances and vitamin premixes

4.4.3 Materials with complex traceability, such as whey protein concentrate and lactose

4.5. The establishment shall have mechanisms to ensure the accuracy of material documentation.

4.5.1 This mechanism can periodically check for the validity period of the Halal Certificate and request the latest Halal Certificate if the validity period expires. Halal certificates for expired materials are still considered sufficient if produced during the period during which the certificate is still in effect, reduced during the validity period of the certificate.

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4.5.2 For supporting documents, materials other than Halal Certificate Establishments can

- 1) Ask the material manufacturer for clarification to update the document if it changes,  
or
- 2) Include the terms as part of the contract of sale and purchase of materials, or
- 3) Check these requirements through periodic supplier audits, or
- 4) Confirm with the supplier about periodic changes to the material documentation.

4.6. The following haram materials are not allowed in halal production.

4.6.1 Animal mixture

- 1) Land animals meet the following criteria.
  - (1) It is classified as heavy Najis (musallasah), such as pigs and dogs.
  - (2) Animals (sharp teeth) such as tigers, bears, squirrels, lions, monkeys, ferrets, cats, wolves, crocodiles and bats. Sharp-clawed animals such as eagles, vultures and owls
  - (3) Animals that are forbidden to kill in Islam include woodpeckers, hoopos, frogs, bees, and honey ants.
  - (4) Animals ordered to be killed in Islam include snakes, lizards, rats, and scorpions.
- 2) Animals that are dangerous if consumed, unless the dangerous thing is eliminated.
- 3) Amphibians that survive and reproduce both on land and in the air, such as frogs, salamanders, and hellbenders.
- 4) Animals are classified as unworthy of consumption. In Islamic law, the criteria are as follows:
  - (1) Nasty animals such as larvae, snails rat
  - (2) Insects, except grasshoppers and cochineals.
  - (3) Reptiles such as lizards, snakes, and gluttons
- 5) Animal carcasses with the following criteria:
  - (1) Animals that die without being slaughtered.

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- (2) Animals that are not slaughtered according to Islamic principles
- (3) Slaughtered animals in the name of other than Allah
- (4) Animals that die from being beaten
- (5) Animals that die from falling from a height.
- (6) Animals that suffocate or die from being crushed.
- (7) Animals that die from attacks of other animals, except dogs that are trained to hunt, and the hunter said Bismillah before releasing the dog.

Note: The animals are:

Livestock such as cows, camels, goats, buffaloes, horses, chickens, ducks, pigeons, kangaroos, rabbits, squirrels, and Asian shelled turtles.

- 6) Animals that eat feces until the smell and taste of meat change, unless the smell and taste of meat return to normal.

4.6.2 Animals protected by law or according to the fatwa

4.6.3 Some plant materials with the following criteria:


- 1) Poisonous
- 2) Intoxicating
- 3) Harm to human health

4.6.4 Some solid objects, with the following criteria:

- 1) It is najis or najis, i.e. human and animal feces.
- 2) Poisonous
- 3) Intoxicating
- 4) Harm to human health

4.6.5 Liquid objects, with the following criteria:

- 1) It is najis or najis, such as blood, pus, vomiting, human and animal urine.
- 2) Poisonous
- 3) Intoxicating substances such as alcoholic beverages

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4) Ethanol derived from alcoholic beverages (liquor industry)

5) Liquids formed by by-products of alcoholic beverages. Industries are derived only from physical separation.

6) Harm to human health

4.6.6 Parts of the human body

4.6.7 Other types

1) Microbes that grow with media of pig origin.

2) Microorganisms that thrive with food containing najis other than pigs. There is no separation process between microbes and food, there is a cleaning method that follows Islamic law to clean heavy najis.

3) Microorganisms as a result of genetic engineering using genes from humans or haram animals.

4) Microbial products manufactured with the involvement of haram microorganisms and/or grown on feed derived from pigs.

5) Microbial products produced with culture media containing najis other than pigs. There is no separation process between microorganisms and media culture media. There are no cleaning methods that comply with Islamic law. In the cleaning operation, Najis is heavy.

6) Milk of haram animal origin


7) Eggs from haram animals

8) Genetically modified organism (GMO) products use genes derived from haram animals or the body. human being

4.7. Haram materials specified in clause 4.6 are not allowed to be used in halal production.

Products containing these haram ingredients are not allowed to be used in halal production.

However, haram materials other than those classified as najis. Heavy duty can be used as a

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growth medium in the production of microbial products. As long as the cleaning method is carried out in accordance with Islamic law in the cleaning of heavy najis. In the process of preparing the growth medium, there is a process of cleaning microbial products with water until the color and smell of the haram material is removed.

4.8. Animal materials and derivative products must be of halal animal origin. All marine animals are halal. Examples of halal land animals include cows, buffaloes, chickens, rabbits, and kangaroos. Halal land animals used as meat or derivative products must be slaughtered according to Islamic law.

4.9. Ethanol made from the alcohol industry is not allowed to produce halal products. Ethanol from sources other than the alcohol industry, such as cassava, corn, or sugar pomace, is allowed to produce halal. Ethanol can be used as a solvent. Sanitary materials or other applications

4.10. Liquid products derived from by-products are not allowed. from the alcohol industry. Only from physical separation. However, If this product reacts with another material or a deformation process is carried out to produce a new product. This new product will be allowed to be implemented.

4.11. Solid products formed by by-products of the alcohol industry, such as brewer's yeast, can be used after a water-based cleaning process that causes the color and smell of the alcoholic beverage to disappear.


4.12. Mixing materials with najis or haram materials is not permitted.

4.13. The material must be produced from a manufacturing facility devoid of pork materials.

4.14. Materials that are microbial products must meet the following requirements:

4.14.1 The culture medium must not use pork materials.

4.14.2 If there is no process of separating the product from the culture medium.

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4.14.3 Materials used for microbial culture media must be pure and halal.

4.14.4 If the product is separated from the medium, the requirements will meet the criteria for material clause 4.7, and

4.14.5 If mixed microbes are used, pigs or human genes are not allowed.

4.15. Materials must comply with safety and health standards in accordance with applicable regulations.


## 5. Place of production

Production sites include buildings, rooms, machinery main equipment, and accessories used in production. Products by application

The production site will be classified as a Halal-specific facility. Shared facilities Halal specialized places are places that are used only for the production of products. Shared facilities are places that are used alternately to produce halal products and to produce non-certified products.

The production site can be exposed to three types of Najis: light Najis, medium types of Najis, and heavy Najis. If the production site comes into contact with the urine of a male baby, who has not consumed anything but breast milk. Heavy najis contamination occurs if the plant comes into direct contact with pork-derived materials or products. In addition to the above, it is a light and heavy type of naji. The remaining impurities are also classified as medium-sized naji, such as blood, corpses, or alcoholic beverages.

A pork-free establishment is an establishment that has never had direct contact with the resulting material or product. From pork (never touched heavy najis) If the establishment has Najis directly, it comes into direct contact with pork materials or products and then washes them with water 7 (seven) times, and one of them with soil, soap, detergent, or chemicals that can remove the smell and color of Najis. After the cleaning procedure. The plant will not be allowed to contact pork materials or products directly.

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5.1. The location, place, and equipment of the halal product manufacturing process must be separated from the location. Locations and equipment in the production process of non-halal products

5.2. The location, place, and equipment of the halal product manufacturing process must:

- It is kept clean and hygienic.
- Free from impurities (najis) and
- Free from non-halal materials

5.3. The place to be isolated is the place where the slaughterhouse is served.


5.4. The place and equipment of the halal product manufacturing process to be separated shall include the following places and equipment:

- Slaughtering
- Production Process
- Storage
- package
- Distribution
- sales

5.5 Processing facilities according to must be separated between halal and non-halal in between.

- Material storage
- Material weighing
- Material mixing
- Product molding
- Product cooking
- Other processes that affect food processing

5.6. Production equipment must comply with the following requirements.

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- Do not switch production equipment with equipment used for processing non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment, and
- There is a separate storage space for halal and non-halal equipment.

5.7. Storage facilities must be separated between halal and non-halal when:

- Material Acquisition
- Post-production product receiving, and
- Facilities used to store materials and products

5.8. Device storage must meet the following requirements:

- Do not switch storage devices with devices used to store non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment.
- There is a separate storage space for halal and non-halal equipment.

5.9. The place for packaging must be separated between halal and non-halal when:


- packaging materials used to package the product, and
- Product packing facilities

5.10. Packaging equipment must meet the following requirements:

- Do not switch packaging equipment with equipment used for packaging non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment, and
- There is a separate storage space for halal and non-halal equipment.

## 6. product

Halal products applying for certification must be processed. as follows

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6.1. The name/symbol of the product that can be Halal certified must meet the following requirements.

6.1.1 Do not use the name of alcoholic beverages.

6.1.2 Do not use pig and dog names and pig and dog derivatives.

6.1.3 Identification of deniers (kufirs) and disobedience is prohibited.

6.1.4 It does not contradict the principles of Islam.

6.1.5 It is not associated with religious worship and other beliefs.

6.2. The organoleptic characteristics and essence of the product must not be prone to the smell or taste that leads to the Haram product. taste Unauthorized odors are

6.2.1 Products that evoke the flavor/aroma of processed pork

6.2.2 Products that evoke flavor The smell of alcoholic beverages.

6.3. The shape of the product that can be halal certified must meet the following requirements.

6.3.1 Do not use images of pigs or dogs.

6.3.2 Haram animals of any shape other than pigs and dogs that are exactly identical to the original animals in both shape and color are prohibited.

6.3.3 Do not use the contours of products that display erotic or obscene properties.


6.4. Product packaging must meet the following requirements.

6.4.1 Do not use packaging with images of dogs or pigs as the main focus.

6.4.2 Do not use packaging containing erotic or obscene images.

6.4.3 Do not use packaging with erotic or obscene shapes (packaging shapes).

6.5. In the case of beverage products, ethanol in the product must be lower than LOQ=0.004%W/V for other products.

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## 7. Documentation of procedures for important activities

7.1. The establishment must establish a workflow based on the scope of its essential activities, which may vary depending on the business processes of the establishment, in writing.

7.1.1 Use of new materials for certified products

7.1.2 Inspect of Imported Materials

7.1.3 Production

7.1.4 Cleaning of production facilities

7.1.5 Storage of materials and products

7.1.6 Transportation of materials and products

7.2. Use of new materials for Halal-certified products

7.2.1 Use of new materials for Halal-certified products They can be grouped into 2 (two) types.

1) Different materials (from available materials)

2) Same material (from existing materials) but from different manufacturers/manufacturers and/or addresses of manufacturers/places of manufacture (e.g. country of origin).


7.2.2 Use of materials for trial production Development of new or non-halal certified products using shared facilities. Be sure that the material is free of pork ingredients. This requirement can be achieved by certifying that the material is backed with a Halal certificate. The material is included in the positive list, or the material is supported by a pork or animal free message from the establishment

7.2.3 The establishment must store evidence of action.

7.3. Inspect of imported materials

7.3.1 The conformity certification workflow of imported materials must be determined by the

Halal certificate. The Halal certificate must specify the material name, manufacturer/place

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of manufacture, manufacturer's address/ production location, and standard name.

Certification date and certification expiry date, and Business Actors ID (if applicable)

7.3.2 Establishments must ensure that the Halal certificate and Halal product label are consistent.

7.3.3 The establishment must store evidence of action.

#### 7.4. production

7.4.1 Establishments must have practical procedures for every stage of production.

7.4.2 The establishment must ensure that in the halal production process, only materials are used in accordance with Clause 7.2 and ensure that in the process the principles of good hygiene management are carried out in production.

7.4.3 If the product has a production formula, there must be references in the production process.

7.4.4 The establishment must store evidence of action.

#### 7.5. Cleaning of production facilities

7.5.1 The establishment must ensure that cleaning of the production site located in it, direct contact with materials or products, can eliminate Najis. The adequacy of cleaning is measured by removing the color and smell of Najis.


7.5.2 The establishment must store evidence of action.

#### 7.6. Material and product handling and storage

7.6.1 The establishment must ensure that the materials and products are not contaminated with Najis during handling and storage.

7.6.2 Proof of the implementation of this procedure must be preserved.

#### 7.7. Transportation of materials and products

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7.7.1 Establishments must ensure that materials and products are not contaminated with Najis during transportation.

7.7.2 Proof of the implementation of this procedure must be preserved.

## 8. Traceability

8.1. Establishments must have a workflow for the traceability of halal-certified products. Written

8.2. Establishments must ensure traceability from materials (including the use of new materials) to certified halal products.

8.3. Proof of the implementation of this procedure must be preserved.

## 9. Dealing with non-compliant products

Non-compliant products are halal-certified products that are manufactured using materials or manufactured in factories that do not meet the guidelines.

9.1 The establishment must have a workflow for dealing with products that do not meet the written requirements.

9.2 Establishments must ensure that non-compliant products are not sold to consumers who demand halal products. If the product has already been sold, it must only be recalled.


9.2.1 Non-compliant products cannot be refurbished, downgraded or restyled and claimed to be halal.

9.2.2 Non-compliant products may not be considered halal products.

9.2.3 If the non-compliant product is not sold to a non-halal market. That product must be destroyed or used as a raw material for animal feed.

9.3 Proof of the implementation of this procedure must be preserved.

## 10. Internal Audit

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Internal Audit verifies compliance with halal certification requirements for the halal product manufacturing, Food additives, beverages and cosmetics is operated by the internal auditors of the establishment.

10.1 The establishment must have a workflow of Internal Audit by written

10.2 Internal audits must be carried out at least once a year.

10.3 Internal audits must be carried out by internal auditors who are competent in planning, evaluate, and improve halal assurance systems complying with halal certification requirements for the halal product manufacturing, Food additives, Beverages and Cosmetics and Responsibilities as follows

10.3.1 Carry out an audit plan, audit and corrective action (if applicable).

10.3.2 The scope of internal audit must be comprehensive. Activities that involve outsourcing such as suppliers, etc.

10.4 Internal auditors must be independent of the activities undergoing relevant audits.

10.5 If found Non-compliance with criteria. The establishment must identify the root cause, and the corrective action approach. Corrective and prevention period

10.6 Proof of the implementation of this procedure must be preserved.

## 11. Management Review

11.1. The establishment must have a written management review workflow.


11.2. Management reviews must be carried out at least once a year.

11.3. Management's review inputs include:

11.3.1 Internal audit Results

11.3.2 External audits

11.3.3 Results of previous management reviews

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11.3.4 Changes in workplaces affecting the effectiveness of the implementation of the Halal certification system

11.3.5 Customer feedback

11.4. Proof of the implementation of this procedure must be preserved.

## Appendix B

### Halal Certification Requirements for Slaughtering

#### 1 Halal Policy

1.1 Halal policy is a written commitment. To produce halal products consistently.

1.2 Senior management must formulate a halal policy.

1.2.1 Top management is the top management who is responsible for all activities in the enterprise.

1.2.2 Halal Policy It can be written separately or combined with policies set by other systems, such as food quality or safety policies.

1.3 The halal policy must be disseminated to the management. Halal Management Team, Employees and Suppliers


1.3.1 Executives, Halal management teams, employees, and suppliers must understand the Halal Policy.

1.3.2 Establishments must disseminate policies through various channels.


1.4 Proof of publication of the Halal policy must be maintained.

#### 2 Halal Management Team

2.1. Senior management must appoint a halal management team in writing.

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- 2.1.1. The Halal management team can be at the organization/company or factory level according to the company's business processes.
- 2.1.2. The Halal Management Team structure may consist of several leaders/coordinators and members. Technical managers, such as Quality Assurance (QA) Managers, Quality Control (QC) Managers, Production Managers, or Research and Development Managers (R&D Department), are allowed to be appointed as the Head/Coordinator of the Halal Management Team. Members of the Halal management team are responsible for activities related to the guarantee of halal products, such as training, Conducting internal audits, production planning, and incoming raw material audits. production, storage of materials and products, as well as transportation of goods;
- 2.2. The responsibilities of the Halal Management Team must be clearly defined. By providing coverage
- 2.2.1 Internal training and evaluation
- 2.2.2 Ensuring that all raw materials used in halal production have sufficient documentation and are halal certified.
- 2.2.3 Conduct internal quality audits.
- 2.2.4 Supervise the production site to comply with relevant halal standards.
- 2.3. The Halal management team must have the ability to plan. Implement, evaluate, and improve the Halal guarantee system following relevant Halal standards.
- 2.4. Halal management team members can undergo training as specified in the relevant Halal standards.
- 2.5. Senior management must provide the resources required by the Halal management team.

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### 3 Training

Training is an activity to develop knowledge, skills, and attitudes to achieve the desired level of competence.

- 3.1. The establishment must have a written procedure for conducting training.
- 3.2. The necessity must be identified and training in halal-related courses must be provided.
- 3.3. Training must be organized by personnel with the ability to plan. Implement, evaluate, and improve the Halal insurance system according to relevant Halal standards Training personnel can be provided from outside or from within the establishment.
- 3.4. There is evidence that personnel are competent, and evidence of training execution is stored.

### 4 Material

- 4.1. The materials used in the manufacture must have a Halal certificate, except for natural raw materials, no supporting documents are required.
- 4.2. Supporting documents may be in the form of a Halal certificate or other non-Halal certificate, such as product specifications, production process diagrams, test results, etc.
- 4.3. Supporting documents that are not in the form of a halal certificate must be issued by the manufacturer/manufacturer of raw materials. The adequacy of this document is assessed following the Halal requirements of all sub-materials and manufacturing facilities used to manufacture the materials. This document must contain the source of all important materials used to determine halal status.
- 4.4. Key ingredients with the following characteristics must have a Halal certificate:
  - 4.4.1 Meat and animal products such as sausages, beef powder, chicken extract, bone/skin gelatin, and enzymes
  - 4.4.2 Fragrances and vitamin premixes
  - 4.4.3 Materials with complex traceability, such as whey protein concentrate and lactose

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4.5. The establishment shall have mechanisms to ensure the accuracy of material documentation.

- 1) Ask the material manufacturer for clarification to update the document if it changes, or
- 2) Include the terms as part of the contract of sale and purchase of materials, or
- 3) Check these requirements through periodic supplier audits, or
- 4) Confirm with the supplier about periodic changes to the material documentation.

4.6. The following haram materials are not allowed in halal production.

#### 4.6.1 Animal mixture

- 1) Land animals meet the following criteria.
  - (1) It is classified as heavy najis (musallasah), such as pigs and dogs.
  - (2) Animals (sharp teeth) such as tigers, bears, squirrels, lions, monkeys, ferrets, cats, wolves, crocodiles and bats
  - (3) Sharp-clawed animals such as eagles, vultures, and owls
  - (4) Animals that are forbidden to kill in Islam include woodpeckers, hoopos, frogs, bees, and honey ants.
  - (5) Animals ordered to be killed in Islam include snakes, lizards, rats, and scorpions.
- 2) Animals that are dangerous if consumed, unless the dangerous thing is eliminated.
- 3) Amphibians that survive and reproduce both on land and in the air, such as frogs, salamanders, and hellbenders.
- 4) Animals are classified as unworthy of consumption. In Islamic law, the criteria are as follows:
  - (1) Nasty animals such as larvae, snails rat
  - (2) Insects, except grasshoppers and cochineals.
  - (3) Reptiles such as lizards, snakes, and gluttons
- 5) Animal carcasses with the following criteria:
  - (1) Animals that die without being slaughtered.
  - (2) Animals that are not slaughtered according to Islamic principles

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(3) Slaughtered animals in the name of other than Allah

(4) Animals that die from being beaten

(5) Animals that die from falling from a height.

(6) Animals that suffocate or die from being crushed.

Animals that die from attacks of other animals, except dogs that are trained to hunt, and the hunter said Bismillah before releasing the dog.

**Note:** The animals here are:

Livestock such as cows, camels, goats, buffaloes, horses, chickens, ducks, pigeons, kangaroos, rabbits, squirrels, and Asian shelled turtles.

6) Animals that eat feces until the smell and taste of meat change, unless the smell and taste of meat return to normal.

4.6.2 Animals protected by law or according to the fatwa

4.6.3 Some plant materials with the following criteria:


- 1) Poisonous
- 2) Intoxicating
- 3) Harm to human health

4.6.4 Some solid objects, with the following criteria:

- 1) It is najis or najis, i.e. human and animal feces.
- 2) Poisonous
- 3) Intoxicating
- 4) Harm to human health

4.6.5 Liquid objects with the following criteria:

- 1) It is najis or najis, such as blood, pus, vomiting, human and animal urine.
- 2) Poisonous
- 3) Intoxicating substances such as alcoholic beverages

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- 4) Ethanol derived from alcoholic beverages (liquor industry)
- 5) Liquids formed by by-products of alcoholic beverages. Industries are derived only from physical separation.
- 6) Harm to human health


#### 4.6.6 Parts of the human body

#### 4.6.7 Other types

- 1) Microbes that grow with media of pig origin.
- 2) Microorganisms that thrive with food containing najis other than pigs. There is no separation process between microbes and food, there is a cleaning method that follows Islamic law to clean heavy najis.
- 3) Microorganisms as a result of genetic engineering using genes from humans haram animals.
- 4) Microbial products manufactured with the involvement of haram microorganisms and/or grown on feed derived from pigs.
- 5) Microbial products produced with culture media containing najis other than pigs. There is no separation process between microorganisms and media culture media. There are no cleaning methods that comply with Islamic law. In the cleaning operation, Najis is heavy.
- 6) Milk of haram animal origin
- 7) Eggs from haram animals
- 8) Genetically modified organism (GMO) products use genes derived from haram animals or the human body.


#### 4.7. Haram materials specified in clause 4.6 are not allowed to be used in halal production.

Products containing these haram ingredients are not allowed to be used in halal production.

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However, haram materials other than those classified as najis. Heavy duty can be used as a growth medium in the production of microbial products. As long as the cleaning method is carried out in accordance with Islamic law in the cleaning of heavy najis. In the process of preparing the growth medium, there is a process of cleaning microbial products with water until the color and smell of the haram material is removed.

- 4.8. Animal materials and derivative products must be of halal animal origin. All marine animals are halal. Examples of halal land animals include cows, buffaloes, chickens, rabbits, and kangaroos. Halal land animals used as meat or derivative products must be slaughtered according to Islamic law.
- 4.9. Ethanol made from the alcohol industry It is not allowed to produce halal products. Ethanol from sources other than the alcohol industry, such as cassava, corn, or sugar pomace, is allowed to produce halal. Ethanol can be used as a solvent. Sanitary materials or other applications
- 4.10. Liquid products derived from by-products are not allowed. from the alcohol industry. Only from physical separation. however, If this product reacts with another material, a deformation process is carried out to produce a new product. This new product will be allowed to be implemented.
- 4.11. Solid products formed by by-products of the alcohol industry, such as brewer's yeast, can be used after a water-based cleaning process that causes the color and smell of the alcoholic beverage to disappear.
- 4.12. Mixing materials with najis or haram materials is not permitted.
- 4.13. The material must be produced from a manufacturing facility devoid of pork materials.
- 4.14. Materials that are microbial products must meet the following requirements:
  - 4.14.1 The culture medium must not use pork materials.
  - 4.14.2 If there is no process of separating the product from the culture medium.

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4.14.3 Materials used for microbial culture media must be pure and halal.

4.14.4 If the product is separated from the medium, the requirements will meet the criteria for material clause 4.7, and

4.14.5 If mixed microbes are used, pigs or human genes are not allowed.

4.15. Materials must comply with safety and health standards following applicable regulations.


## 5 Place of production

Production sites include buildings, rooms, machinery main equipment, and accessories used in production. Products by application

The production site will be classified as a Halal-specific facility. Shared facilities Halal specialized places are places that are used only for the production of products. Shared facilities are places that are used alternately to produce halal products and to produce non-certified products.

The production site can be exposed to three types of Najjis: light Najjis, medium types of Najjis, and heavy Najjis. If the production site comes into contact with the urine of a male baby, who has not consumed anything but breast milk. Heavy naji contamination occurs if the plant comes into direct contact with pork-derived materials or products. In addition to the above, it is a light and heavy type of naji. The remaining impurities are also classified as medium-sized naji, such as blood, corpses, or alcoholic beverages.

A pork-free establishment is an establishment that has never had direct contact with the resulting material or product. From pork (never touched heavy najjis) If the establishment has Najjis directly, it comes into direct contact with pork materials or products and then washes them with water 7 (seven) times, and one of them with soil, soap, detergent, or chemicals that can remove the smell and color of Najjis. After the cleaning procedure. The plant will not be allowed to contact pork materials or products directly.

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5.1. The location, and equipment of the halal product manufacturing process must be separated from the location. Locations and equipment in the production process of non-halal products

5.2. The location, place, and equipment of the halal product manufacturing process must:

- It is kept clean and hygienic.
- Free from impurities (najis) and
- Free from non-halal materials


5.3. The place to be isolated is the place where the slaughterhouse is served.

5.4. The place and equipment of the halal product manufacturing process to be separated shall include the following places and equipment:

- Slaughter Service
- Production Process
- Storage
- package
- Distribution
- sale

5.5. Animal slaughterhouses must meet the following requirements:

- Physical separation between halal and non-halal slaughterhouse locations
- There is a wall around it at least 3 (three) meters high to prevent the movement of persons, equipment, and products between slaughterhouses.
- Not in flood-prone areas. There is pollution, smoke, odor, dust, and other contaminants.
- There are facilities to manage solid waste and liquids separated from non-halal animal slaughterhouses.
- The entire building must be able to prevent contamination, and
- There is an entrance door separating animals with carcasses and meat.

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5.6. Animal slaughterhouses must be separated between halal and non-halal in between.

- Animal shelter/ animal shelter
- Animal slaughtering service
- Peeling (Skinning)
- Removal of innards
- Aging room
- Carcass handling
- Cooling room
- Waste handling facilities

5.7. Animal Slaughterhouse Equipment The following requirements must be met:


- Do not use animal slaughtering service equipment interspersed with non-halal animal slaughter equipment.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment, and
- There is a separate storage space for halal and non-halal equipment.

5.8. Storage facilities must be separated between halal and non-halal when:

- Material Acquisition
- Post-production product receiving, and
- Facilities used to store materials and products

5.9. Device storage must meet the following requirements:

- Do not switch storage devices with devices used to store non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment.

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- There is a separate storage space for halal and non-halal equipment.

5.10. The place for packaging must be separated between halal and non-halal when:

- packaging materials used to package the product, and
- Product packing facilities

5.11. Packaging equipment must meet the following requirements:

- Do not switch packaging equipment with equipment used for packaging non-halal products.
- Use different halal and non-halal equipment cleaning facilities.
- Use different facilities for the maintenance of halal and non-halal equipment, and
- There is a separate storage space for halal and non-halal equipment.

## 6 Documentation of procedures for important activities


6.1. The establishment must establish a workflow based on the scope of its essential activities, which may vary depending on the business processes of the establishment, in writing.

- 6.1.1. Use of new materials for slaughter
- 6.1.2. Audit of imported materials
- 6.1.3. Slaughter
- 6.1.4. Cleaning the slaughterhouse
- 6.1.5. Storage of materials and products
- 6.1.6. Transportation of materials and products

6.2. Use of new materials for slaughtering halal-certified animals

6.2.1. Use of new materials for slaughtering halal-certified animals They can be grouped into 2 (two) types.

- 1) Different materials (from available materials)

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2) Same material (from existing materials) but from different manufacturers/manufacturers and or addresses of manufacturers/places of manufacture (e.g. country of origin).

6.2.2. The establishment must store evidence of action.

### 6.3. Audit of imported materials

6.3.1. The conformity certification workflow of imported materials must be determined by the Halal certificate. The Halal certificate must state the material name, manufacturer/place of manufacture, manufacturer's address/place of manufacture, standard name. Certification date and certification expiration date, and establishment code (if applicable)

6.3.2. Equipment/tools used to slaughter animals must be sharp. It does not come from nails, teeth, canines, or bones. It can be adjusted to fit the neck of the animal to be slaughtered and not sharpened to the thick of the animal to be slaughtered.

6.3.3. Establishments must ensure that the Halal certificate and Halal product label are consistent.

6.3.4. The establishment must store evidence of action.


### 6.4. Slaughtering

6.4.1. The establishment must have a workflow for every slaughter process. The slaughter procedure must comply with Islamic law.

6.4.2. The establishment must ensure that in the halal production process, only materials are used following Clause 6.2 and ensure that in the process, good hygiene management principles are implemented in production.

6.4.3. In the case of sending animals for dissection at other establishments such as slaughterhouses. Slaughterhouse, etc. The establishment must be Halal certified.

6.4.4. The establishment must store evidence of action.

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#### 6.5. Cleaning the slaughterhouse

6.5.1. The establishment must ensure that the cleaning of the slaughtering place located in it is in direct contact with materials or animals. Najis can be eliminated. The adequacy of cleaning is measured by removing the color and smell of Najis.

6.5.2. The establishment must store evidence of action.

#### 6.6. Handling and storage of materials and animals

6.6.1. Establishments must ensure that materials and animals are not contaminated during handling and storage.

6.6.2. Proof of the implementation of this procedure must be preserved.

### 7 Traceability

7.1 Establishments must have a workflow for the traceability of halal-certified products. Written

7.2 Establishments must ensure traceability from materials (including the use of new materials) to certified halal products.

### 8 Dealing with non-compliant products

Non-compliant products are halal-certified products that are manufactured using materials or manufactured in factories that do not meet the guidelines.


8.1. The establishment must have a workflow for dealing with products that do not meet the written requirements.

8.2. Establishments must ensure that non-compliant products are not sold to consumers who demand halal products. If the product has already been sold, it must only be recalled.

8.2.1. Non-compliant products cannot be refurbished, downgraded, or restyled and claimed to be halal.

8.2.2. Non-compliant products may not be considered halal products.

8.2.3. If the non-compliant product is not sold to a non-halal market. That product must be destroyed or used as a raw material for animal feed.

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8.3. Proof of the implementation of this procedure must be preserved.

## 9 Internal audit

Internal audit verifies compliance with halal certification requirements for the halal product manufacturing industry. Food additives This edition of beverages and cosmetics is operated by the internal quality auditors of the establishment.

9.1. The establishment must have a workflow. Subject: Written Internal Quality Audit

9.2. Internal quality audits must be carried out at least once a year.

9.3. Internal quality audits must be carried out by internal quality auditors who are competent in planning. Implement, evaluate, and improve halal assurance systems complying with halal certification requirements for the halal product manufacturing industry. Food additives This issue of Beverages and Cosmetics and Responsibilities as follows

9.3.1. Conduct an audit plan. Conduct an audit Conduct corrective action monitoring (if applicable).

9.3.2. The scope of internal audit must be comprehensive. Activities that involve outsourcing such as suppliers, sub-employers, etc.

9.4. Internal quality auditors must be independent of the activities being inspected.

9.5. The results of internal audit must be communicated to the relevant authorities.

9.6. If found Non-compliance with the criteria The establishment must identify the root cause, and the corrective action approach. Corrective action and prevention period


9.7. Proof of the implementation of this procedure must be preserved.

## 10 Management Review

10.1. The establishment must have a written management review workflow.

10.2. Management reviews must be carried out at least once a year.


10.3. Management's review inputs include:

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- 10.3.1. Internal audit Results
- 10.3.2. External audits
- 10.3.3. Results of previous management reviews
- 10.3.4. Changes in workplaces affecting the effectiveness of the implementation of the Halal certification system
- 10.3.5. Customer feedback
- 10.4. Proof of the implementation of this procedure must be preserved.

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