



THAI AGRICULTURAL STANDARD

TAS 8400-2025

HALAL FOOD

National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives

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1. Scope

- 1.1 This agricultural product standard covers the basic requirements that must be met at every stage of the food chain, including raw material receipt, preparation, slaughtering, processing, inspection, sorting, packaging, marking and labeling, control, food handling, transportation, distribution, storage, and service of food and halal food products, all in accordance with Islamic religious provisions.
- 1.2 Halal food to be certified under this standard must comply with Islamic religious provisions and also be certified by an authorized Islamic religious organization.
- 1.3 All requirements of this standard are general in nature and are intended to be applicable to all organizations in the food chain, regardless of size and complexity, including organizations directly involved in one or more of its stages.

2. Definitions

The meanings of the terms used in this agricultural product standard are as follows:

- 2.1 Halal means any object or action that is permitted according to Islamic religious law.
- 2.2 Najis means impurity according to Islamic religious law, which has three types: light najis (mukhaffafah), moderate najis (mutawassitah), and heavy najis (mughallazah), including food contaminated with or in contact with najis. Details are in Appendix A.
- 2.3 Islamic law means the religious laws that Muslims must adhere to, based on the texts from the Holy Quran, Sunnah, Ijma', and Qiyas, which are accepted according to the schools of thought (Mazhab) consisting of Hanafi, Maliki, Shafi'i, Hanbali.
- 2.4 Al-Quran refers to the holy book of Islam, which was revealed by Allah (Subhanahu wa Ta'ala) to Prophet Muhammad (Sallallahu alaihi wa Sallam) and is the supreme constitution of Islam.
- 2.5 As-Sunnah refers to the traditions and practices of Prophet Muhammad, including his sayings, actions, and tacit approvals, and is considered a secondary religious ruling after the Quran.
- 2.6 Al-Ijma means consensus or unanimous agreement, where those capable of analyzing the verses of the Quran or As-Sunnah agree on the interpretation of Islamic religious rulings.
- 2.7 Al-Qiyas refers to analogical deduction or the comparison of one thing to another. For example, when an event occurs, religious scholars may compare that event to the Quran, As-Sunnah, Al-Ijma, or similar events to make a ruling in Islamic religious law.
- 2.8 Halal food refers to food and drinks, and components of food and drinks, or either one

that is permitted according to Islamic law, including other things with the same meaning, and which fully meets the requirements of this standard.

2.9 Amphibious animals refer to animals that live both on land and in water.

2.10 Aquatic animals refer to animals that live in water and cannot survive without being in water.

2.11 Competent authority means a (Thai) government agency that has the authority to carry out specific operations as specified in the requirements.

2.12 Islamic organization means an organization that conducts Islamic religious activities in accordance with the Thai royal law on the administration of Islamic religious organizations (Royal Thai Act).

2.13 Food means any substance, whether processed, semi-processed, or unprocessed, that is intended for human consumption, and includes beverages, chewing gum, and any substances used in the industrial production, preparation, or treatment of food, but excludes cosmetics, tobacco, or substances used solely as medicine.

2.14 Food additive means any substance that is not normally consumed as food and is not normally used as a general component of food, whether or not that substance has nutritional value. The intentional addition of food additives to food has a technological purpose (including sensory effects) in industrial production, processing, preparation, any operation, packaging, transportation, or holding, to cause or are reasonably expected to cause (direct or indirect) an effect on the food or its by-products to become components of the food or affect the characteristics of the food. Food additives do not include nutrients added to increase or maintain the nutritional value of food.

2.15 Processing aid means any substance or material (excluding equipment, containers, tools and utensils, and not consumed as a food component) intended to be used in processing raw materials, food or food components to achieve certain technological purposes during any operation or processing and may unintentionally but unavoidably result in residues or derivatives of these substances in the final product.

2.16 Food chain refers to all the steps involved in food production, including processing, manufacturing, packaging, storage, transportation, and distribution to the market, from raw materials and origin to consumption.

2.17 Food safety means assurance that food will not cause adverse health effects to consumers when prepared and/or eaten according to its intended use.

2.18 Genetically modified food refers to food and beverages products and/or by-products of

GMOs.

3. Requirements

Halal food must comply with the following requirements:

3.1 Raw materials for Halal food

The raw materials used to produce Halal food must be Halal according to the following requirements:

3.1.1 Raw materials derived from animals

3.1.1.1 All land and aquatic animals are Halal, except for the following:

- 1) Pigs, dogs, and their descendants.
- 2) Land and avian animals that are not slaughtered according to Islamic religious precepts.
- 3) Animals with long, sharp teeth or fangs used for hunting prey for food or self-defense, such as bears, elephants, monkeys, wolves, lions, tigers, leopards, cats, dhole (Asiatic wild dog), foxes, squirrels, weasels, mongooses, moles, crocodiles, and alligators.
- 4) Birds of prey with sharp claws, such as hawks, eagles, vultures, crows, and owls.
- 5) Animals that Disease-carrying and/or poisonous animals, such as rats, centipedes, scorpions, snakes, wasps, and similar animals.
- 6) Repulsive animals such as lizards, snails, and similar animals.
- 7) Animals that are forbidden to kill according to Islamic religious law, such as bees, wasps, woodpeckers, owls, donkeys, and mules.
- 8) All kinds of amphibians.
- 9) Halal animals and aquatic animals that are intentionally and continuously fed non-Halal animal feed.
- 10) Aquatic animals that are poisonous, cause intoxication, or are harmful to health are not Halal unless the poison or harmful substance has been removed beforehand.

3.1.1.2 Non-Halal Animal Derivatives:

- 1) All substances derived from non-Halal animals are not considered Halal.
- 2) Liquids, including pus and excretions from the human or animal body (e.g., urine, blood, vomit, and feces of pigs, dogs, and other non-Halal animals), are not considered Halal.

3.1.2 Plant-Based Raw Materials:

All plants are Halal, except for poisonous or harmful plants, which are not Halal unless the poison or harmful substance has been removed beforehand.

3.1.3 Raw Materials for Beverages:

All water and non-alcoholic beverages are Halal, except for beverages that are poisonous, intoxicating, or harmful to health.

3.2 Animal Slaughtering Requirements ^{1/}

3.2.1 All Halal land and poultry animals must be slaughtered according to Islamic religious precepts and in compliance with good hygiene practices as per agricultural product standards regarding Good Hygiene Practices for Slaughterhouses (TAS 9004) or equivalent standards:

3.2.2 Animals to be slaughtered

3.2.2.1 Animals to be slaughtered must comply with clause 3.1.1.1.

3.2.2.2 Verification that the animal is healthy and suitable for slaughter must be carried out by a veterinarian (or an authorized agency).

3.2.2.3 The animal to be slaughtered must be alive at the time of slaughter. The slaughtering method must not cause suffering to the animal; appropriate restraint or harnessing of the animal must be used.

3.2.2.4 In cases where animals are transported from a long distance, it is permitted for the animal to rest before slaughter.

3.2.3 Slaughterers

3.2.3.1 The slaughterer must be a Muslim who adheres to the tenets of Islam, is of sound mind (aqil), has reached full religious maturity (baligh), does not neglect his moral duties, and has understanding of the basic principles and conditions related to slaughtering according to Islamic religious precepts:

3.2.3.2 The slaughterer must be certified as competent by an authorized Halal authority or Islamic religious certification body (Islamic organization) that oversees slaughtering according to Islamic religious precepts.

3.2.4 Tools and Equipment for Slaughtering Animals

3.2.4.1 Production Line: Tools and equipment for slaughtering animals must be made from materials that are not harmful to health. Blood and dirt must be cleaned with running water that is clean according to Islamic religious law. These tools must be used exclusively for slaughtering according to Islamic law.

3.2.4.2 Slaughtering tools must have a smooth surface and sharp blades, made from stainless steel or other materials with similar acceptable properties.

^{1/} Slaughterhouses must obtain a slaughtering license from the Department of Livestock Development. The operation of the slaughterhouse must comply with the Act on the Control of the Sale of Slaughtering Animals for Meat.

3.2.4.3 Slaughtering tools must cut using blade sharpness, not blade weight.

3.2.4.4 Bones, nails, and teeth must not be used as tools for slaughtering.

3.2.5 Slaughterhouse

3.2.5.1 The slaughterhouse must be used only for slaughtering halal animals, and it must comply with the general principles of hygiene, food, agricultural product standards, and the Good Hygiene Practices for Slaughterhouses (TAS 9004) or other equivalent standards.

3.2.5.2 The slaughterhouse must have the following facilities:

- 1) The holding area must have sufficient space for pre-slaughter inspection.
- 2) The entrance to the slaughtering area must have a lifting system (electric or manual, depending on the animal type).
- 3) There should be an automated or manual conveyor belt system with a roller chain to facilitate processing.
- 4) There must be equipment and space for receiving animals specifically designed for cattle, sheep, and goats, which allows operators to conveniently and efficiently remove the hides and prepare halal carcasses.
- 5) There must be weighing facilities (e.g., live animal, carcass, and meat scales) with specifications appropriate for their intended measurements.
- 6) There must be facilities for washing halal carcasses (e.g., high-pressure water, preferably an automatic system).
- 7) There must be facilities for washing dirty tools (e.g., knives, hooks) using clean running water according to Islamic religious regulations equipped with hot water nozzles and containers of disinfectant for washing, disinfecting, and sterilizing.
- 8) There should be a hands-free handwashing sink with tap water that is activated without using hands (e.g. foot, knee, or sensor-operated), provided with disinfectant.
- 9) Clean water and sanitizing materials, such as cleaning agents and disinfectants, should be available at all times during the production process.
- 10) Disinfectants must be suitable for use in the halal food production process and comply with Islamic religious provisions.
- 11) The slaughterhouse must be a place for slaughtering halal animals only.

3.2.6 Stunning Animals

Stunning is prohibited. If electrical stunning is necessary, the operator must validate the current and duration and obtain verification from an Islamic religious organization. Example parameters are in Appendix B; poultry stunning must comply with Appendix C.

3.2.7 Slaughtering Procedures

3.2.7.1 Pre-Slaughter Animal Health Inspection

An ante-mortem inspection of animals must be performed, and the following additional procedures must be followed:

- 1) Inspections must be conducted by a veterinarian or authorized personnel.
- 2) Pregnant animals must not be slaughtered.
- 3) Slaughtering sick animals is restricted, contingent upon specific health assessments.

3.2.7.2 Animal Cleaning

Animals to be processed in the slaughterhouse should be free of feces, urine, and mud prior to processing. Cleaning must occur in a designated pen or area.

3.2.7.3 Preventing Species Mixing

Different animal species must be strictly segregated during transport, cleaning, and transfer to the slaughterhouse.

3.2.7.4 Bringing animals into the slaughtering area

3.2.7.4.1 Trained personnel must conduct the transfer of animals into the slaughtering area.

3.2.7.4.2 Animals waiting at the entrance must be physically shielded from viewing slaughtering activities.

3.2.7.5 Slaughtering process steps

3.2.7.5.1 During slaughter, the slaughterer must verbally recite 'Bismillah' ('In the name of Allah') and must not invoke any other name. This recitation is mandatory for every individual animal. Audio recording devices are prohibited. The slaughtering cut must be performed in a single, continuous motion without lifting the knife.

3.2.7.5.2 According to Islamic religious law, the slaughter of animals must begin with cutting at the neck below the larynx and behind the larynx for animals with long necks, such as birds like chickens and ducks, as shown in Figures D.1 and D.2 of Appendix D.

3.2.7.5.3 When slaughtering birds and ruminants, the trachea, esophagus, carotid arteries, and jugular veins must be cut to ensure complete blood loss and the animal's final death, as shown in Appendix D.

3.2.7.5.4 Blood flow must be natural and complete, and the duration of blood flow must be sufficient to ensure complete blood loss and the animal's final death. No action is permitted to hasten the death of the animal during slaughter according to

Islamic religious precepts.

3.2.7.5.5 The number of animals slaughtered must be recorded each time. Carcasses, hides, internal organs, and other parts that do not comply with Islamic religious precepts must be labeled and recorded by a trained Muslim inspector by the Islamic organization. All carcass parts that do not comply with Islamic religious precepts must be stored, clearly labeled, and placed in a designated area in a proportionate manner to proceed according to section 3.2.7.5.6, to prevent contamination. Trimming of carcasses may be carried out only when the animal is deemed dead. The following indications apply:

- 1) Fully dilated pupils.
- 2) No pupillary or corneal response.
- 3) Soft and not rigid/relaxed tongue.
- 4) No pulsating blood flow from the severed carotid artery; that is, pulsating blood flow indicates that the heart is still beating.
- 5) No movement whatsoever.
- 6) Responses directly related to the severance of major nerves do not indicate that the animal is still alive.

3.2.7.5.6 Carcasses, hides, offal, and other parts that do not comply with Islamic religious provisions must be labeled and recorded by a trained Muslim supervisor who was trained by the Islamic organization. The procedures for handling carcasses, hides, offal, and other parts that do not comply with Halal requirements are as follows:

- 1) Separate from the Halal system (the production line and storage area used for all Halal products).
- 2) Processed in a separate establishment that is not Halal certified.
- 3) Ensure that no carcasses, hides, offal, and other parts that do not comply with Islamic religious provisions are sold as Halal food.

3.2.7.6 Post-slaughter animal inspection

Post-mortem inspection of carcasses and offal/viscera should be carried out by a veterinarian or a person authorized by the relevant authority.

3.2.7.7 Washing and Marking of Carcasses

3.2.7.7.1 Washing and hanging to drain (for poultry carcasses only), curing (for ruminant carcasses only), chilling, and freezing must be carried out with appropriate tools and equipment.

3.2.7.7.2 Halal carcass marking must utilize food-grade, Halal-compliant ink and be

applied by personnel trained by an Islamic religious organization.

3.2.7.8 Guidelines for Manual Slaughtering of Poultry on Automatic Hanging Racks

3.2.7.8.1 Manual slaughtering of poultry on automatic hanging racks is permitted, but a verification system and proper labeling of the product indicating that it has been manually slaughtered are required.

3.2.7.8.2 The slaughterer must be a Muslim who adheres to the Islamic precepts, is of sound mind, and has reached full religious maturity.

3.2.7.8.3 The slaughterer must verbally recite 'Bismillah' for each bird slaughtered.

3.2.7.8.4 The blade used for slaughtering must comply with clause 3.2.4.

3.2.7.8.5 The blade must move horizontally and cut using blade sharpness, not blade weight.

3.2.7.8.6 The slaughterer must cut the trachea, esophagus, and major blood vessels in the neck (including arteries and veins) to ensure complete blood drainage and complete death of the animal.

3.2.7.8.7 All poultry must be inspected to ensure they have been properly slaughtered.

3.2.7.8.8 The blood drainage period must be sufficient to ensure the animal is completely dead before proceeding to the next process.

3.2.7.9 Feather removal

The carcass must be scalded beforehand to facilitate feather removal. For poultry, carcasses of birds that have died after slaughter must be scalded according to Islamic religious provisions. The use of hot water or hot air are both acceptable scalding methods.

3.3 Halal Products and Services

3.3.1 Meat and Meat Products

Meat and meat products must be obtained from carcasses compliant with Section 3.1.1.1 and processed according to Section 3.2.

3.3.2 Milk and dairy products

3.3.2.1 Milk and dairy products must be obtained from animals as specified in Section 3.1.1.1.

3.3.2.2 They must not contain human milk or human dairy products in food production.

3.3.3 Eggs and egg products

3.3.3.1 Eggs and egg products must be obtained from animals as specified in Section 3.1.1.1.

3.3.3.2 Egg products must not contain non-Halal ingredients.

3.3.3.3 Aquatic animal eggs (e.g., fish roe) are Halal, provided they are safe for human consumption.

3.3.4 Plant products

Plant products as specified in Section 3.1.2 must follow the procedures specified in this standard.

3.3.5 Beverages

3.3.5.1 All water and beverages are considered halal, except for water or beverages that are poisonous, intoxicating, or harmful to health.

3.3.5.2 All products or beverages containing alcohol are Haram (forbidden) under Islamic law and are strictly prohibited in food preparation.

3.3.6 Honey and Bee Products

3.3.6.1 Beekeeping products (e.g., honey, bee pollen, royal jelly) derived from plant-based materials that do not harm health are considered halal.

3.3.6.2 Bee fragments incidentally incorporated into honey are considered Halal.

3.3.7 Aquatic Animal Products

Aquatic animal products must be derived from aquatic animals as per clause 3.1.1.1 and must comply with the procedures specified in this standard.

3.3.8 Dietary Supplements

Dietary supplements must be manufactured or derived from halal sources (e.g., halal plants or animals) and must not contain non-halal ingredients.

3.3.9 Genetically Modified Foods

3.3.9.1 Foods containing genetical modified organisms (GMOs), their by-products, or ingredients derived from the genetic material of non-Halal plants or animals are not Halal.

3.3.9.2 The safety assessment of genetically modified organisms must comply with relevant laws.

3.3.9.3 The use and authorization must comply with the rulings according to Islamic religious law under the law on the administration of Islamic religious organizations.

3.3.10 Food Additives

Food additives must be derived only from halal components and be free from any

non-halal components from the production process to packaging.

3.3.11 Enzymes

Enzymes used as raw materials, as aids in production, and as final products must be derived from halal sources.

3.3.12 Microorganisms

Microorganisms such as bacteria, fungi, and yeast must come from halal sources, except in cases where microorganisms are toxic or harmful to health (pathogenic and toxic to humans). Microorganisms used in food or food production must be produced from halal culture media. Yeast extracts or products from yeast extracts must not be sourced from brewer's yeast used in beer production.

3.3.13 Other Products

All other food products not included under clauses 3.3.1 to 3.3.12 must not contain or be produced from non-halal ingredients, and must not use alcohol or alcoholic products in the production process, except where a ruling according to Islamic religious provisions under the law governing the administration of Islamic religious organizations has been announced.

3.3.14 Food Services and Facilities

3.3.14.1 Food services and facilities must be used only for halal food and products as specified in clauses 3.1 and 3.3.

3.3.14.2 Tools and utensils must be clearly separated and must be used only with halal food.

3.3.14.3 No alcoholic beverages shall be served.

3.4 Food Processing

3.4.1 Food products or components must not be from sources that are not halal according to Islamic religious law.

3.4.2 Food products must not contain any quantity of non-halal substances according to Islamic religious law.

3.4.3 Food products or components of food products must be safe and halal.

3.4.4 Food products must be prepared, processed, and produced using equipment and facilities free from contamination by non-halal substances.

3.4.5 During the preparation, processing, packaging, storage, or transportation, halal food products must be physically separated from other food products that do not

^{2/} Ministry of Public Health Announcement on Food Derived from Genetically Modified Organisms (GMOs)

comply with the requirements of clauses 3.4.1 to 3.4.4 or are non-halal according to Islamic religious law.

3.4.6 In the case of facilities for the production of non-halal food (containing heavy najis), but are intentionally modified to produce halal food, such facilities must be cleaned as required under Islamic religious law (according to Annex E) before commencing Halal food production, and must never revert to producing non-Halal food.

3.5 Machinery, Equipment, and Production Lines

3.5.1 Machinery, equipment, and production lines used for processing Halal food must not be made of or contain any materials that are not Halal according to Islamic religious precepts, and must be used only for Halal food.

3.5.2 If a production line contaminated with non-Halal products (containing heavy Najis) is converted to a Halal food production line, it must be washed and cleaned according to the hygiene, sanitation, and decontamination requirements specified in Annex E. After the conversion, that production line must be used only for the production of Halal food. Switching back and forth between the production of Halal and non-Halal food is not permitted.

3.5.3 Oils used to maintain machinery and equipment in contact with food must be suitable for food use and must not contain any non-Halal components.

3.5.4 Measuring and testing equipment used in the production process that affects product quality or food safety should be appropriate, accurate, and calibrated.

3.5.5 Equipment, utensils, machinery, and production aids that have been used or come into contact with heavy Najis must be cleaned and decontaminated according to Annex E.

3.6 Food Storage, Display, Service, and Transportation

3.6.1 All Halal food stored, displayed, sold, served, and in transit must be categorized and labeled as Halal, and separated at every stage to prevent contamination with non-Halal items.

3.6.2 Transportation should be appropriate to the nature of the product. The vehicles used for transport should comply with general principles of food hygiene (Agricultural Product Standard on General Principles of Food Hygiene: Good Hygiene Practices (TAS 9023) and the Hazard Analysis and Critical Control Point System and its Application Guidelines (TAS 9024)).

3.6.3 In cases of storage and transportation contaminated with non-Halal substances (heavy Najis contamination), washing and cleaning must be carried out according to

the principles of Good Hygiene Practices or Good Manufacturing Practices and decontaminated as specified in Annex J.

3.7 Food Hygiene, Sanitation and Safety

3.7.1 Food hygiene, sanitation and safety are essential foundations in the preparation of Halal food.

3.7.2 Halal food must be prepared, processed, packaged, transported and stored in a manner that complies with... General Principles of Food Hygiene (TIS 9023 and TIS 9024)

3.7.3 For the purification of heavy impurities (Najis), follow the guidelines specified in Annex E.

3.7.4 Chemicals and materials used in hygiene and sanitation management must be suitable for use in the production of Halal food.

3.7.5 All food safety measures must be appropriate for the production of Halal food.

3.7.6 Producers must comply with the requirements of this standard.

3.8 Identification and Traceability

3.8.1 Where appropriate, halal food must be identified by appropriate means throughout the entire production process. The halal status of food must be verifiable through monitoring and measurement.

3.8.2 Where traceability requirements are present, the halal food traceability system must be designed and implemented

in accordance with the general principles of food hygiene (TAS 9023 and TAS 9024).

3.9 Packaging and Labeling

3.9.1 Packaging Materials and Design

3.9.1.1 Packaging materials must not be made from non-halal materials.

3.9.1.2 Packaging materials must not be prepared, processed, or produced using equipment contaminated with non-halal substances.

3.9.1.3 During preparation, processing, storage, or transportation, packaging materials must be physically separated from other foods that do not comply with clauses 3.9.1.1 and 3.9.1.2 or are non-halal materials.

3.9.1.4 The design of packaging and labeling for halal food must not contradict the principles of the Islamic law.

3.9.1.5 The packaging design and packaging materials must comply with general principles of food hygiene (TAS 9023 and TAS 9024).

3.9.2 Process

3.9.2.1 The packaging process must be carried out cleanly and hygienically, under good hygienic conditions, and with appropriate temperature control to maintain the quality and safety of the product.

3.9.2.2 Halal animal carcasses must be properly packaged in clean, new, good condition packaging that is odorless and does not negatively affect the quality and safety of the meat.

3.9.2.3 The packaging process must not be mixed with non-Halal products.

3.9.3 Labeling

All Halal products should be appropriately labeled to identify and differentiate them from non-Halal products.

3.9.3.1 Consumer Packaging

Labeling must comply with the Ministry of Public Health's announcement on food labeling in containers, and must include at least the following items, as appropriate:

- 1) Product name
- 2) List of ingredients
- 3) Net quantity shown in SI units
- 4) Name and address of the manufacturer, importer, and distributor, or any one of them, and trademark
- 5) Code indicating the date and batch number, or either one, and expiration date or best before date, as appropriate
- 6) Country of origin
- 7) Date of slaughter or date of processing
- 8) Storage conditions
- 9) Halal mark of the country of origin or certification body, and Thailand Halal mark, or both. If any claims are made, they must comply with the General Guidelines on Claims (CXG 1-1979).

3.9.3.2 Packaged goods not sold directly to consumers

3.9.3.2.1 Labeling must comply with the Ministry of Public Health's announcement on food labeling in packaged goods and Clause 3 of the Agricultural Product Standard on Agricultural Product Labeling (TAS 9060), at least the following items must be shown on the label or in the accompanying documentation or via other media.

- 1) Product name
- 2) Net quantity shown in SI units

- 3) Name and address of the manufacturer, importer, and distributor, or any one of them, and trademark
- 4) Code number indicating the date and batch number, or either one, and the expiration date or best before date, as appropriate
- 5) Halal mark of the country of origin or certification body, and Thailand Halal mark, or both.

3.9.3.2.2 For primary meat products

In addition to Section 3.9.3.2.1, the display of product information as specified in the general principles of food hygiene (TAS 9023 and TAS 9024) must at least show the following items on the label or in the accompanying document, or use other media:

- 1) Date of slaughter
- 2) Date of processing
- 3) Establishment number or identification number obtained from the competent veterinary authority
- 4) If stamped, it must not peel off, and the ink used must be clearly visible and suitable for food use.
- 5) The final packaging of the meat part (chilled or frozen) must have the official seal of the competent authority.
- 6) The halal mark of the country of origin or the certifying body, and Thailand Halal mark, or both (if applicable).

Appendix A

(Part of the Requirements)

Types of Najis

The three types of Najis are defined as follows:

A.1 Serious Najis (Mughallazah)

Serious Najis includes dogs (kalb), pigs (khinzir), their associated species, and any resulting bodily fluids, excreta (e.g., saliva), or derived products (e.g., skin, fur, extracted protein, fat).

A.2 Moderate Najis (Mutawassitah)

Moderate Najis encompasses all impurities not classified as serious or light under Islamic religious law (e.g., vomit, pus, blood, alcohol, carrion), including human and animal excreta or bodily fluids (e.g., feces, urine).

A.3 Light Najis (Mukhaffafah)

Light Najis is restricted to the urine of a male infant under two years of age (according to the lunar/Qamariah calendar) whose sole dietary intake has been human breast milk.¹⁵

Appendix B

(For informational purposes only)

Guidelines for Electrical Stunning of Animals

B.1 The electrical current and duration of stunning (if used) can be adjusted taking into account the type, weight of the animal, and other factors. However, their validity and accuracy must be verified and confirmed by the Halal supervisor of the establishment, who is a representative from an Islamic religious organization. Example parameters for electrical stunning of animals are shown in Table B.1.

B.2 The use of an “electrical head stunner” is permitted only if the two electrodes are placed on the head.

Table B.1 Example parameters for electrical stunning of animals

Animal species	Electric current (A)	Duration (s)
Chicken	0.10 to 0.50	3.00 to 5.00
Lamb	0.70 to 0.90	2.00 to 3.00
Goat	1.00 to 1.20	2.00 to 3.00
Sheep	1.00 to 1.20	2.00 to 3.00
Calf	1.00 to 1.50	3.00
Steer	1.50 to 2.50	2.00 to 3.00
Breeding cow or Milking cow (cow)	2.00 to 3.00	2.50 to 3.50
Breeding bull (bull)	2.50 to 3.50	3.00 to 4.00
Buffalo	2.50 to 3.50	3.00 to 4.00
Ostrich	0.75	10.00

Appendix C

(Part of the Requirements)

Poultry Stunning

Poultry stunning is not recommended. If necessary, the following conditions must be met:

C.1 Poultry, except ostriches, may only be stunned via electrical water bath methods.

C.2 Poultry must remain alive and physiologically stable before, during, and immediately after stunning, up to the point of slaughter. Post-stun physical struggles (e.g., wing flapping) or associated trauma (e.g., bruising, localized blood pooling) denote ineffective stunning.

C.3 When utilizing the method described in C.1, electrical current and duration parameters must be strictly controlled. Example parameters are detailed in Appendix B, Table B.1.

C.4 Poultry dying prior to slaughter are classified as carrion (not slaughtered according to Islamic religious law) and are strictly non-Halal.

C5. The stunning process must be verifiably humane and must not inhibit total post-slaughter exsanguination.

Appendix D

(Part of the Requirements)

The image shows the key organs used in
slaughtering animals

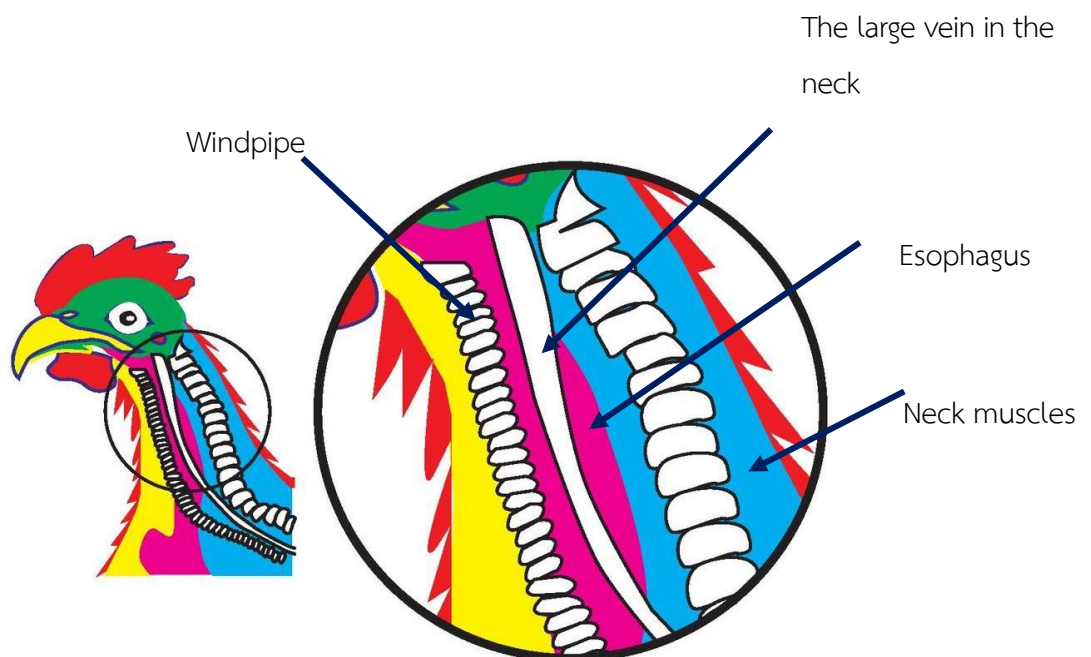


Figure D.1 shows the main organs used for slaughtering poultry, such as chickens.

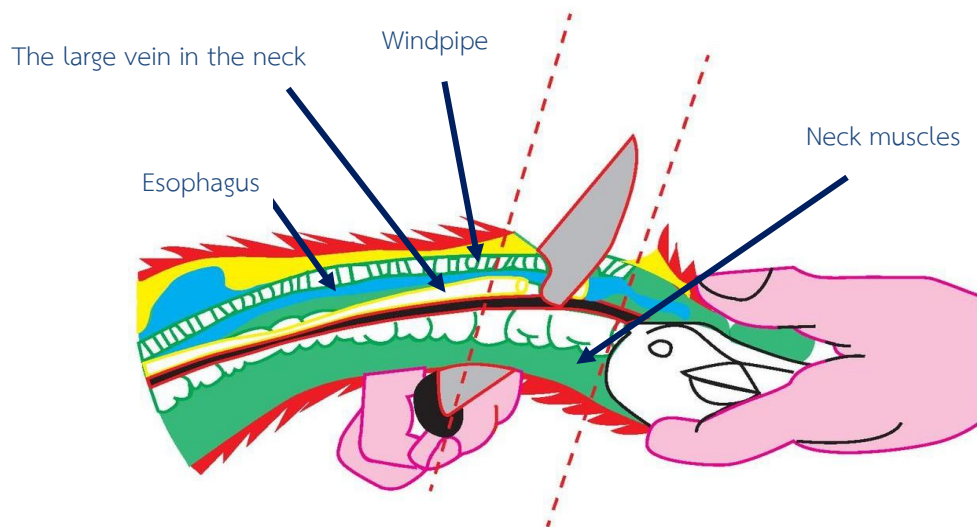


Figure D.2 Slaughtering poultry methods

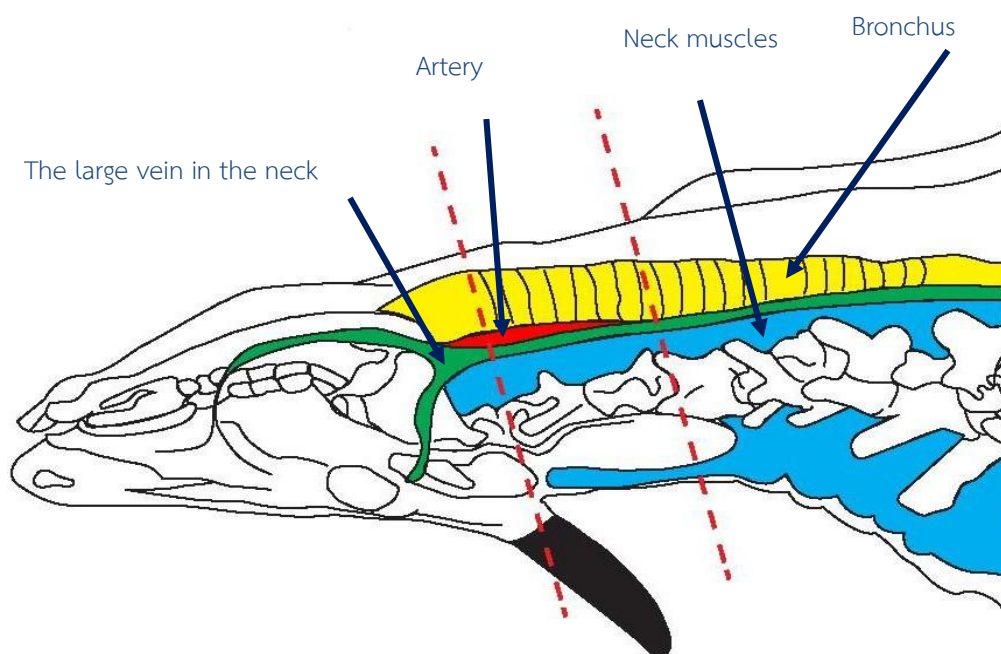


Figure D.3 The essential parts for slaughtering ruminant animals (except camels).

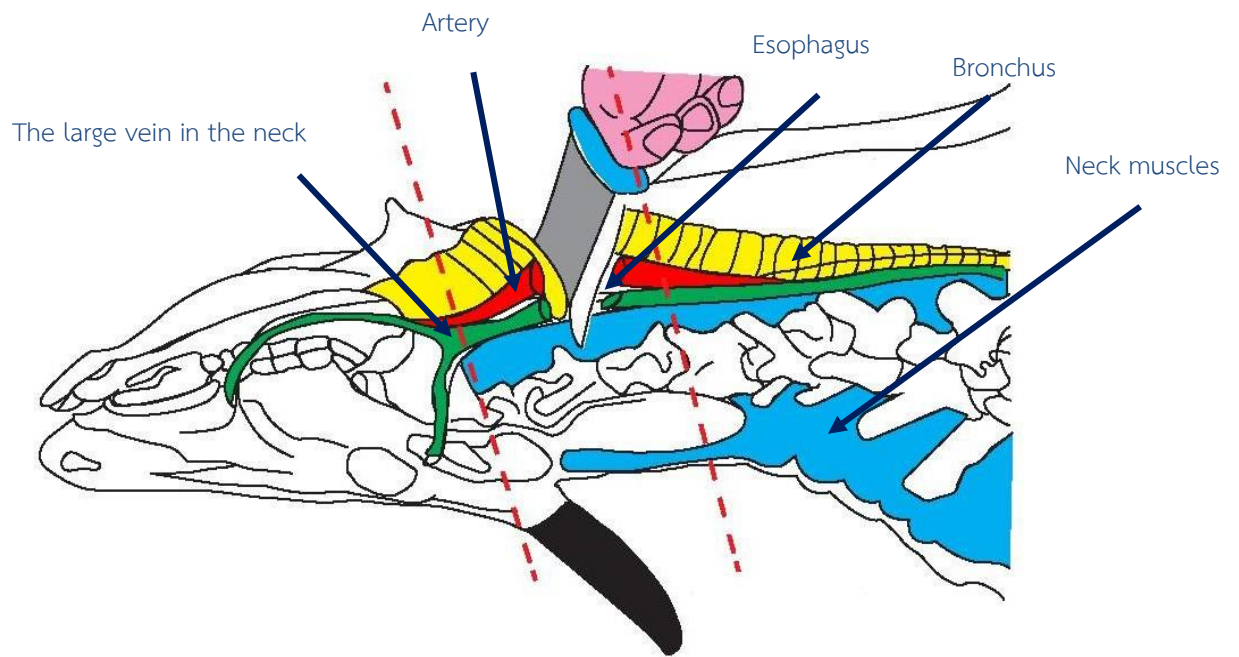


Figure D.4 slaughtering ruminant animals (excluding camels) methods
Source: Courtesy of the Central Islamic Council of Thailand (CICOT).

Appendix E

(Part of the Requirements)

Methods of Purification of Heavy Najis According to Islamic Jurisprudence

E.1 General Requirements

Heavy najis, whether visible ('ainiah) or invisible (hukmiah) (e.g., faded or dried), must be purified using the following methods:

- E.1.1 The contaminated item must be washed seven times; one of these washes must utilize an earth-water suspension.
- E.1.2 The initial washing phase must completely eradicate all visible Najis, regardless of the number of rinses required to achieve this state.
- E.1.3 Residual water from the initial washing phase must be entirely eliminated before proceeding to the designated second wash.
- E.1.4 The volume of earth must be sufficient to create a visible suspension in the water.
- E.1.5 Earth-based cleaning agents (e.g., earth soap) are permissible.

E.2 Earth Specifications

The earth used for purification must be in the following condition:

- E.2.1 It must be free from najis.
- E.2.2 Must not be previously utilized earth (e.g., earth used for Tayammum), unless it has been subsequently naturally purified by heavy rainfall.
- E.2.3 Must be free of liquid contaminants (e.g., vinegar, oil).

E.3 Water SpecificationsThe water used for purification must be in the following condition:

- E.3.1 Must be natural, pure water (mutlaq).
- E.3.2 Must not be previously used water (musta'mal water).
- E.3.3 Must be free from impurities (najis).

^{3/} Used water (musta'mal water) is water that has been stored and has a volume less than 2 gullahs (approximately 192 L) and has been used for purification.

Appendix F

(For informational purposes only)

Unit

The units and symbols used in this standard, and the units allowed by the SI (International System of Units or Le Système International d'Unités), are as follows:

List	Unit Name	Unit Symbol
Electric current	Ampere	A
Time	Second	s
Volume	Litre	L