

Guidelines in preparing, processing/ manufacturing, handling, packaging and serving of halal foods

- **Cleanliness, hygiene and sanitation**
All foods shall be prepared, processed, packaged, transported and stored in such a manner that they are in strict compliance to hygiene and sanitary requirements of Codex General Principles of Food Hygiene and the general concepts of Good Manufacturing Practice.
- **Processing and handling**
A processed food is “halal” if it meets the following conditions:
 - the product or its ingredients does not contain any component or products of animals that are non-halal by Islamic (Shariah) Law;
 - the product does not contain anything in any quantity that is decreed as najis or unclean by Islamic guidelines;
 - the product or its ingredients are safe and not harmful;
 - the product is prepared, processed or manufactured using equipment and facilities that are free from contamination with najis.
- **Devices, utensils, machines and processing equipment** used for processing halal food shall not be made of or contaminated with najis, and shall be used only for halal food.
- **Storage, transport, display and serving** of all halal products must be kept segregated from non-halal products to prevent them from being mixed or contaminated.

Packaging

All packaging materials to be used for halal products starting from ingredients to finished products should be halal in nature and must not be contaminated by najis.

Labeling

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

Halal Certification Mark

- Each product shall be marked with the halal (Arabic term) certification mark provided the product conforms to the requirements of this standard.
- Name of certifying body should appear together with the halal logo.



BUREAU OF PRODUCT STANDARDS
Department of Trade and Industry

3F Trade and Industry Bldg.,
361 Sen. Gil Puyat Avenue, Makati City
Telephone numbers: (632) 751.4740, 751.4736
Facsimile number: (632) 751.4748
Email address: bps@dti.gov.ph
Website: www.bps.dti.gov.ph

Consumers' Guide

on Product Quality and Safety



Halal Food

Halal food

Product Information

- In Islam, Muslims are required to consume “halal” foods or substances that are permissible according to the Holy Qu’ran.
- “Halal” is an Arabic term which means permissible or lawful, while “haram” is an Arabic term which means unlawful, forbidden or prohibited.
- The halal system highlights the following:
 - the “acceptability” of what constitutes the term halal according to the Holy Qur’an and Hadith;
 - the monitoring of critical control points in manufacturing and handling of food to ensure that no contamination takes place;
 - the identification of potential risks that may occur along the food chain; and
 - the use of science and hard evidence to establish the purity of both the ingredients used and the finished product.

Product Standards

- The Department of Trade and Industry’s Bureau of Product Standards (DTI-BPS), as the National Standards Body of the Philippines, makes available standards that are at par with international standards to enhance competitive advantage of local industries at the same time ensure product quality and safety for consumer welfare protection.
- The Philippine National Standard on Halal food (PNS 2067:2008) provides general guidelines for the food industry on the preparation and handling of halal food, including food supplements, and to serve as a fundamental requirement for food product and food trade in the Philippines
- PNS 2067:2008 was developed by Muslim scholars, theologians and Shariah experts in the Philippines through the technical facilitation of the BPS Technical Committee on Halal Food (BPS/TC72).

Sources of Halal Food and Restrictions

• Animals

All animals both land and aquatic are lawful, except:

- swine, dogs, monkeys, fox, donkeys, cats, tigers, lions, and elephants;
- snakes and some reptiles;
- carnivorous animals with claws and fangs such as lions, tigers, bears, wolf and other similar animals;
- birds of prey such as eagles, vultures, and other similar birds;
- pests such as rats, insects, centipedes, scorpions, and other similar animals;
- animals that live both on land and in water like frogs, turtles and crocodiles;
- all poisonous and hazardous aquatic animals except when poison is removed;
- contaminated animals; and
- dead animals.

• Plants

All types of plants and plant products and their derivatives are halal except those that are poisonous, intoxicating or hazardous to health.

• Other unlawful things

- alcoholic drinks;
- all forms of intoxicants and hazardous drinks;
- all prohibited/hallucinogenic drugs/substances such as shabu, marijuana, opium, ecstasy and other similar drugs; and
- food additives derived from haram or unlawful sources.

Slaughtering

The purpose of slaughtering is to let the blood out and use the flesh of the animal as food and thereby remove the slaughtered animal from the category of “dead animal”.

• Guidelines in choosing animal for slaughtering

- should be according to Islamic rites
- should have come from the farm where feeds being provided have been certified as halal

- should be healthy, alive and free from any open or unhealed wounds, disease, or any form of disfigurement
 - should have been handled humanely when being transported and allowed adequate rest prior to slaughtering at least 6 hours for large animals and 30 minutes for poultry
 - any ill treatment, beating and acts are strictly forbidden on all animals for slaughtering based on the Animal Welfare Act
 - quarantine of three (3) days for scavenging fowls e.g. chicken and ducks, 40 days for large animals and seven (7) days for small animals
 - halal animals with natural deformities are allowed but will not be certified for commercial purposes
- ### • Procedures for slaughtering
- As a rule, the slaughtering of the animal should be fully isolated from those that are considered haram (pigs, dogs, crocodiles, etc).
 - It must only be carried out or performed by a Muslim certified by Islamic Competent Authority.
 - The act of halal slaughtering begins with the positioning of the animal laid on its side preferably in the direction of Qibla followed by an incision in the neck. The Phrase “Bismillah Allahu-Akbar” (in the name of Allah, Allah is Great) must be immediately recited and invoked during the act.
 - The slaughtering must cut the trachea, the esophagus, and the carotid arteries and jugular veins in one stroke to bring about an immediate and massive hemorrhage.
 - The sawing action of slaughtering for large animal like cattle is permitted, as long as the cutting device is not lifted. Any lifting of the knife is considered as the end of one act of slaughtering. In other words, multiple slaughtering acts on an animal are not allowed.
 - Slaughtering of fowls and other halal animals by mechanical knife is NOT permitted.
 - As a veterinary and quarantine requirement, a post mortem have to be conducted to determine that the slaughtered animal or fowl is free from diseases.