

هيئة الإمارات للمواصفات و المقاييس

Emirates Authority for Standards & Metrology
(ESMA)



المواصفات القياسية الإماراتية

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المنتجات الحلال - الجزء الأول: الاشتراطات العامة للأغذية الحلال

Halal products - Part one: General Requirements for Halal Food

دولة الإمارات العربية المتحدة

UNITED ARAB EMIRATES

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جميع حقوق الطبع محفوظة لهيئة الامارات للمواصفات والمقاييس

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Halal products - Part one: General Requirements for Halal Food

تاريخ إعتامد مجلس الوزراء : 01/04/2015

صفة الإصدار : Technical Regulation

المواصفات القياسية لدولة الامارات العربية المتحدة

Standards Of United Arab Emirates

01/04/2015	تاريخ إعتامد مجلس الوزراء
Technical Regulation	صفة الإصدار

تقديم

هيئة الامارات للمواصفات والمقاييس هي الهيئة المسنولة عن أنشطة التقييس بالدولة ومن مهامها إعداد المواصفات القياسية او اللوائح الفنية الاماراتية بواسطة لجان فنية متخصصة.

وقد قامت الهيئة ضمن برنامج عمل اللجان الفنية: اللجنة الفنية لمواصفات قطاع مواصفات المنتجات الغذائية والزراعية؛ بتحديث المواصفة القياسية الخليجية رقم 1931 GSO "الأغذية الحلال- الجزء الاول: الاشتراطات العامة " وقامت الامارات العربية المتحدة بإعداد مشروع هذه المواصفة .

وقد اعتمدت هذه المواصفة كلائحة فنية لدولة الامارات العربية المتحدة وذلك بقرار مجلس الوزراء المؤقر رقم (2015/14) و الصادر بتاريخ /.../ هـ، الموافق 2015/04/01 م. على أن تلغي المواصفة رقم (GSO 1931:2009) وتحل محلها .

Foreword

Emirates Authority for Standardization & Metrology (ESMA) has a national responsibility for standardization activities. One of ESMA main functions is to issue Emirates Standards /Technical regulations through specialized technical committees (TCs).

ESMA through the technical program of committees TC: Technical committee for standard of food and agriculture products "has updated the GSO standard No. GSO 1931 "Halal Food – part 1 – General Requirement" The draft standard has been prepared by (United Arab Emirates).

It has been approved as United Arab Emirates Technical Regulation by Cabinet Resolution # (14/2015) issued on .. /.. / H , 01/ 04 /2015 G. The approved standard will replace and supersede the standard No.(GSO 1931:2009).

Halal products — Part one: General Requirements for Halal Food

1- Scope

This standard defines the Halal food requirements that shall be followed at any stage of Halal food chain including, receiving, preparation, packaging, labelling, handling, transportation, distributing, storage, displaying and Halal food service.

2- Complementary References

- 2.1 GSO 993: Animal Slaughtering Requirements According to Islamic Rules.
- 2.2 GSO 2055-2: Halal products — Part two: General Requirements for Halal Certification Bodies.
- 2.3 GSO 2055-3: Halal products — Part three: General Requirements for halal accreditation bodies accrediting halal certification bodies.
- 2.4 GSO/CAC/RCP 58: Code of hygienic practice for meat.
- 2.5 GSO 1694: General principles of food hygiene.
- 2.6 GSO 9: Labeling of prepackaged food stuffs.

3- Terms and definitions

For the purposes of this standard, the terms and definitions given below shall be used:

3.1 Islamic Sharea

The Revelation on Prophet Muhammad (PBUH) in relation to the beliefs, sentiments and acts of the ordered, whether conclusive or presumptive.

3.2 Halal Food

Food and drinks, which is allowed to be consumed according to Islamic rules by eating, drinking, injecting or inhaling, should comply with the requirements mentioned in this standard.

3.3 Tazkeya (Halal slaughtering to drain blood)

Animal Tazkeya according to Halal requirements in Islamic law specified in standard mentioned in reference (2.1).

3.4 Halal Certificate

Certificate confirms that the product, the service or the regulations specified meets Halal requirements in the Islamic Sharea such as Halal Tazkeya certificates, facilities and farms certificates, slaughterhouses certificates, facilities classified as Halal, primary products components, additives containing meat/poultry and their derivatives, rennet, gelatin, animal fats and oils and their derivatives.

3.5 Genetically Modified Foods (GMF)

Food and drinks containing products or by-products of Genetically Modified Organisms (GMO).Thru transfer of gene of other living species to a plant, animal and microbiological by genetic modification technologies and the modifications to the DNA of the food.

3.6 Food Additives

Any substance not normally consumed as food directly, and not commonly used as a component of food, whether or not has nutritional value. If added to Food for technological reasons (including organic purposes) during manufacturing, processing, preparation, packaging, transportation or maintaining this food (in direct or in-direct way) or in its Sub-products element of the properties of these foods or influential in these properties.

3.7 Aquatic Animals

Aquatic animals are those which live in the water and cannot survive outside.

3.8 Halal Certification bodies

The issuers of Halal certificates accredited by the accreditation authorities of the Halal certificate issuers.

3.9 The Accreditation Authorities of Halal Certification bodies:

The official agencies which are authorized to accredit Halal Certification bodies.

4- General Requirements for Halal Food

4.1 All foods, their derivatives, products , parts and extracts shall be subject to the provisions of Islamic Rules in terms of allowance or prohibition, as per Annex (1).

4.2 The procedures derived from Islamic Rules shall be adhered to in all phases of food chain of Halal food products, including receipt, preparation, packaging, labeling, transportation, distribution, storage, display and Halal food service.

4.3 All Food additives and raw materials used for the production of Halal food should be free of any non-Halal component; this should be supported by legalized official documents explaining its components including packaging materials.

4.4 All Halal food should not contain any toxic substances and hazardous pollutants which may considered harmful to health.

4.5 All Halal food should be devoid from Najasah (impurity) contamination that is forbidden by Islamic rules.

4.6 All non-Halal products should be completely separated from the Halal products throughout the food chain in order to ensure their differentiation and non-mixing with each other's or pollution with others.

4.7 The official authorities may take all necessary procedures to verify compliance of products with the special requirements of Halal products . and may take the appropriate procedures in accordance with the other local legislation.

4.8 At the production of meat or its products, health requirements specified in item (2.4) shall be adhered to.

4.9 Animal slaughtering (Tazkeya) requirements should be strictly followed in accordance with the Islamic Rules as set in the standard mentioned in item (2.1).

4.10 The general health requirements of foods as stated in the standard mentioned in item (2.5) shall be adhered to.

4.11 All devices, tools, production lines and associated materials used for Halal food preparation should be clean, and it shouldn't be made or contain non- Halal material.

4.12 When transforming any appliances, tools or production lines that have been used or in touch with non-Halal foods, they shall be cleaned according to general cleaning rules to remove traces of non-Halal products completely. Shifting from non- Halal to Halal procedure should not be repeating on an ongoing basis.

4.13 When cleaning or maintaining machinery or devices that goes in touch with Halal foods, there shall be no use of any detergent liquids, greases, oils or fats that contain non-Halal components or materials.

5. Packaging and Rapping Materials

5.1 Packaging and rapping materials shall be free from any non-Halal materials.

5.2 Packaging and rapping materials shall not be prepared or manufactured by equipment that is contaminated with non-Halal materials during preparation, storage or transportation. It shall be physically separated from any other non- Halal materials.

5.3 The packaging materials shall not contain any material that is considered hazardous on human health.

6. Halal Food Retail, Handling and Service Outlets

All sale, distribution and provision facilities of Halal products shall meet the following requirements:

6.1 They shall deal only with Halal products that meet provisions of halal food specified in this standard.

6.2 The tools, equipment and utensils used during the service handling, and sale of Halal food products should be totally separated from those used for non- Halal food.

6.3 If a facility or place of service usually deals in non-Halal products, but intends to switch to Halal production, it should go through cleaning process in accordance with Islamic rules before commencing Halal production.

6.4 It's not allowed to serve non-Halal food and drinks at the same place.

7. Storage, Display and Transportation

7.1 All Halal food stored, displayed or transported shall be separated categorized and labelled as Halal to prevent them from being mixed with non-Halal products.

7.2 Suitable means of transportation should be used to avoid mixing with non- Halal products.

8. Labeling

Without prejudice to the GCC standard mentioned in the item (6.2), the label must contain the following information:

8.1 Name and type of the product.

8.2 A list of ingredients, which reflects undoubtedly clearance from all prohibitions of Rules. Sources of actual ingredients shall be announced clearly and explicitly.

8.3 Products containing fats, oils, meat derivatives or extracts such as gelatin or rennet, shall declare its sources.

8.4 Food product containing GMO shall be declared.

8.5 If there is a willing to affix 'Halal' slogan on the label, the requirements under the standard in item (2.2) shall be adhered to.

8.6 The requirements in the standard in item (1.2) regarding the labels of slaughtered animals and their products shall be adhered to.

8.7 Food additives should be declared as required in reference standard in item (6.2).

8.8 All kinds of fish with scales, shrimp and fish egg of fish with scales including their byproducts shall be properly labelled as “scaled fish”. All other aquatic animals including their byproducts shall be clearly labelled as “non-scaled fish” as the case may be.

Annex 1 – Classification of Non-Halal Animals

Species	Non-Halal
Animals	<p>The animals that may not be slaughtered according to Islamic Rules, the slaughtered animals of polytheists, irreligious, seculars, atheists, Magis, apostates and other disbelievers other than Christians and Jews, dead animals, suffocated animals, fatally beaten animals (<i>Mawqouza</i>), falling animals (<i>Motaradiyah</i>), butted animals (<i>Nateehah</i>), animals eaten by beast of prey and animals on whose slaughtering the name of Allah is not mentioned, the animals slaughtered on idols, the animals slaughtered not in approach of Allah, or the animals contaminated with prohibited animals of harm, if eaten.</p> <p>Pigs, domestic donkeys, mules, elephants, monkeys, dogs, foxes, cats and the like.</p> <p>Predators such as fanged beasts of prey and the like such as lions, cheetahs, bears, except for hyenas.</p> <p>Birds of prey with sharp claws used for attacking and the like such as eagles, falcons, hawks, sparrows, peregrines, kites and owls.</p> <p>Rodents, reptiles, pests and the like such as mice, rats, centipedes, serpents, snakes, monitors, lizards, geckos, chameleons, hedgehogs, martins, bats, squirrels, polecats, moles and Coleoptera (except for dabb lizards and jerboas)</p> <p>Scorpions and all types of insects, worms and animals prohibited to be killed by Rules and the like such as ants, bees, woodpeckers and hoopoes, except for locusts and unavoidable bee parts falling in honey.</p> <p>Odious creatures and the like such as shells, larva and other similar animals.</p> <p>Animals fed with unclean items, unless they are confined and fed with permissible feeding according to Islamic Rules for at least three days.</p>
Aquatic	Toxicant or harmful species, unless toxicant or harmful substances are removed during preparation.
Plantation:	Plants, their products and their toxicant, harmful or narcotic derivatives, unless toxicant or harmful substances are removed during preparation.
Beverages:	Intoxicating beverages or those containing alcohols, narcotic, calming, toxicant or harmful substances.
GMF:	All foods produced by genetic modification from a prohibited specie or more than one species, of them one specie is prohibited.
Blood and Blood Derivatives from a Human or Animal Origin:	Blood and all its derivatives are prohibited and all body liquids from a human or animal origin such as vomiting and urine.
Food Additives:	All toxicant, harmful or calming food additives, products and their products and derivatives or derived from non-Halal materials.
Enzymes:	All enzymes derived from non-Halal sources.
Microorganisms:	All microorganisms such as germs, fungi, toxicant and harmful yeast produced on non-Halal environments or using non-Halal ingredients.