

Egyptian standard specifications

ES 4249 /

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

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

Accreditation date:

Price:

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Introduction

Egyptian Standard Specification No. 4249/..... on (the general requirements for “Halal” food products in accordance with the provisions of Islamic Sharia), shall repeal and replace ES 4249/2008 on (the general requirements and conditions for labelling food tags with the term ‘Halal’).

This specification has been drafted by Technical Committee No. (3/29) for halal products.

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

Preface

This specification is concerned with the general requirements for food products tagged ‘halal’, as it based on the conformity to the principles and provisions of Islamic Sharia endorsed by all the acceptable Islamic schools of thought, irrespective of the differences between these schools among countries, provided these standards guarantee food safety. Furthermore, such standards should conform to the standard specifications issued in this regard (according to the approved terms of reference) and the legislations issued in this regard.

1. The Domain

This Egyptian standard is concerned with the general requirements that shall be followed along the stages of the production process of halal food, be such stage reception, preparation, sorting, manufacturing, packaging, labeling, processing, transportation, distribution, or storage, in accordance with the provisions of Islamic Sharia.

2. Terms and definitions

2.1. Halal:

An Islamic term, which means an object allowed or permitted to be used, touched, or consumed in accordance with the provisions of Islamic Sharia.

2.2. Forbidden (haram):

An Islamic term, which means an object that may not or not permitted to be used or consumed in accordance with the provisions of Islamic Sharia.

2.3. Islamic Sharia:

All that God permitted for all the Muslims and derived from the Holy Qur’an and from the Sunnah (line of conduct) of the Prophet Muhammad.

2.4. Halal food products:

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

2.5. Halal certificate:

A document that guarantees that the product, service or systems specified therein conform to the requirements of Halal in Islamic Sharia, such as: certificates of Halal slaughter, certificates of facilities, farms, slaughterhouses, the services classified as “Halal” and certificates of ingredients of primary products, additives and the

ingredients that contain meat derivatives and extracts, rennet, gelatin, fats and animal oils and their derivatives.

2.6. Prerequisite Programs (PRPs):

Programs that include good health practices, good agricultural practices, and good manufacturing practices, as well as other practices and procedures such as training and tracking, that determine the basic environmental and operational conditions that lay the foundation for Hazard Analysis and Critical Control Point (HACCP) implementation.

2.7. Food safety:

This term indicates that food and the environments of its circulation shall be free from any source of danger in accordance with the rules and laws related to safety, and the decisions issued on the enforcement thereof.

2.8. Production stages:

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

2.9. Additives:

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

2.10. Nutritional supplements:

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

2.11. Genetically modified foods:

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

2.12. The dead animal:

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

2.13. The suffocated:

An animal that died by suffocating itself or by being suffocated by others.

2.14. The fatally beaten animal:

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

2.15. The animal killed by falling from a high place:

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

2.16. The animal butted to death:

The animal that died due to butting.

2.17. The animal eaten by predatory beasts:

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

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

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

2.19 Halal animals and birds

2.19.1 Halal animals:

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

2.19.2 Halal birds:

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

3 General requirements for halal food products:

3.1 All foods and the derivatives, products, parts, and extracts thereof shall be subject to the conditions of halal set out by Islamic Sharia in terms of allowing or forbidding, according to Annex No. (1); all foods shall comply with the Egyptian standard specifications and technical regulations issued in this regard.

3.2 Food ingredients such as gelatin or any other additives or enzymes shall not be produced from forbidden products; any other materials such as animal rennet shall be taken from a halal source and shall be taken from animals that have been slaughtered in accordance with Islamic Sharia.

3.3 Facilities of circulating Halal food service

Such facilities shall comply with the following requirements:

- A. If they deal with halal products.
- B. If the tools, utensils, and equipment used during selling, circulating and serving are halal-specific and completely separate from what is not halal.
- C. If the facility normally produces non-halal foods, but intends to switch to halal products, it must undergo a cleaning process in accordance with the provisions of Islamic Sharia using detergents of halal source prior to commencing the production of Halal products.

3.4 Food processing

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

- 3.4.1 Products or ingredients shall not contain any non-halal sources in accordance with the provisions of Islamic Sharia.
- 3.4.2 The product or the components thereof shall be healthy and in compliance with the specifications relevant thereto and the legislations issued in this regard.
- 3.4.3 The product shall be prepared or manufactured by equipment and services free from contaminants from non-halal materials.
- 3.4.4 During the preparation, manufacturing, packing, preservation, storage or transportation of the product, it shall be separated from any food or any other materials that do not meet the requirements specified in the previous Items.

4 Equipment - utensils - production requirements

- 4.1 Equipment, utensils, and production requisites that are used in the manufacture of halal foods shall not be made of nor shall contain any non-halal materials in accordance with the provisions of Islamic Sharia and shall be used only for halal foods.
- 4.2 In the event of transforming production equipment and tools into equipment to be used for halal production, such equipment shall be washed and cleaned in accordance with the rules of hygiene and health and in accordance with the provisions of Islamic Sharia.
- 4.3 Oils (food grade) used in the maintenance of food-contact machinery and equipment should not contain non-halal components.
- 4.4 Measurement and inspection equipment used in the manufacturing process that may impact the quality and validity of the product shall be calibrated.

4.5 Materials used for packaging

- A. The materials used for packaging shall not be made of any non-halal materials.
- B. The materials used for packaging shall not be prepared or manufactured by equipment contaminated with non-Halal materials.
- C. While they are prepared, manufactured, stored or transported, such materials shall be separated in such a way that guarantees avoiding mixing with any materials that do not comply with the requirements of this standard.

5- Storage - display - services and transportation

- 5.1 All halal foods that are transported, stored or displayed shall be classified and marked as halal foods and shall be separated at every stage to prevent mixing or contaminating them with non-halal materials.
- 5.2 The method of transportation shall be appropriate to the nature of the product, shall meet the conditions of hygiene and health, and shall be specified for the transportation of halal products only.

6- Hygiene, health and food safety

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

7- Validation and authentication

a. Validation and authentication of methods

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

8- Display in the market

- a. Halal foods that are stored, displayed, sold or served and labeled as 'Halal' may be classified as halal.
- b. Halal foods shall be separated from other foods to avoid mixing with or being contaminated by non-halal materials.

9- Illustrative data

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

- a. In the event that any food product contains fats, animal meat, animal derivatives or extracts, or the products thereof such as gelatin and rennet, the types of animals such materials are extracted therefrom shall be mentioned and indicated on the label of the product, taking into account they are permissible in accordance with Sharia,.
- b. "Halal" logo shall be used in a way that avoids raising doubts about the safety of a similar food or claims that the foods marked with "Halal" logo are nutritionally better or healthier than other foods.

10- Technical terminology

Micro-organisms

Zakah

Electrical stunning

Birds of prey

11- References

Codex standard No 24/1997 (revised 1999)

General guidelines for use of them Halal

Egyptian Dar Al-Ifta (religious legal opinion)

Standardization Organization for the Cooperation Council for the Arab States of the Gulf
Halal Food - Part One: General Requirements for Halal Food

OIC/SMIC 1:2019

General Requirements for Halal Food

The parties that participated in drafting this specification

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

- Egyptian General Organization for Standardization and Quality
- Egyptian Dar Al-Ifta
- The Faculty of Agriculture - Cairo University
- Animal Health Research Institute
- The Chamber of Food Industries
- The General Organization for Export and Import Control
- The Food Industry Technology Research Institute
- The National Institute of Nutrition
- The National Food Safety Authority
- The Agricultural quarantine

Annex 1 – Non halal classification

Item	Non halal
Faunae	<ol style="list-style-type: none"> 1. Pigs, dogs and their descendants, domestic donkeys, mules and other similar animals. 2. Animals deliberately slaughtered without mentioning the name of God. 3. Animals that were not slaughtered in accordance with the provisions of Islamic Sharia. 4. Birds of prey with long sharp teeth or pointed fangs such as bears, elephants, monkeys, wolves, lions, tigers, leopards, cats among other similar animals. 5. Birds of prey with sharp claws such as hawks, eagles, crows, owls among other similar birds. 6. Poisonous animals and reptiles such as scorpions, snakes, rodents, centipede, weasels, moles, and crocodiles among other similar animals. 7. Foul flesh animals such as lizards, insects and larval stages among other similar animals. The animals forbidden to kill such as the hoopoe, honeybees and ants. 8. Any of the ingredients derived from non-halal animals are non-halal. 9. Animals, birds and fish that are deliberately and continuously fed non-halal foods until slaughter or hunting and they are known as galala**. 10. Animals that live in both land and water (amphibians) are non-halal except for aquatic turtles. 11. The dead animal, the suffocated animal, fatally beaten animal, animal that died by falling from a high place, the animal butted to death, the animal eaten by predator beasts, the animal slaughtered in a name other than the name of Allah. 12. Animals of foul flesh <p>Every aspect that is hated for its filthiness like spit, mucus, sweat, semen, dung, lice, fleas, and so on.</p> <p>Galala**: Every animal feed on impurities.</p>

Aquatic animals	Aquatic animals that are poisonous or harmful to health, unless poisonous or harmful substances are removed therefrom during processing.
Drinks	Intoxicating drinks, or drinks that contain alcohol, narcotics, poisonous or harmful to health.
Genetically modified foods	All foods produced by genetic modification of one forbidden species or more than one of which one is forbidden.
Blood and its derivatives	Blood and all its derivatives are forbidden. All bodily fluids of human or animal origin, such as vomit and urine.

Egyptian General Authority for Standardization and Quality

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

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

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

Egyptian Standards

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