Setting Up Halal Manufacturing Operation in Malaysia

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Islamic Religious Department of Johor Malaysia
Standards and Reference

Manual Procedure Malaysia Halal Certification
MS 1500 : 2009
Fatwa
E-FATWA

Hukum Penggunaan Peralatan Dan Perhiasan Berasaskan Abu Tulang Haiwan (Bone China)

Muzakarah Jawatankuasa Fatwa Majlis Kebangsaan Bagi Hal Ehwal Uganma Islam Malaysia Kali Ke-99 yang bersidang pada 4-6 Mei 2012 telah membincangkan mengenai Hukum Penggunaan Peralatan Dan Perhiasan Berasaskan Abu Tulang Haiwan (Bone China). Muzakarah telah membuat keputusan seperti berikut:

Setelah meneliti keterangan, hujah-hujah dan pandangan yang dikemukakan, Muzakarah menegaskan bahawa berdasarkan mazhab Shafie, sifat kenajisan babi masih kekal dalam produk bone china dan sifat najis tersebut tidak akan hilang kerana proses istihlal dianggap tidak berlaku.

Muzakarah juga berpandangan bahawa sekitanya penggunaan produk bone china yang berasaskan abu tulang haiwan yang tidak halal mengikut Syarikat ini diharuskan, maka ia akan membuka ruang kepada penggunaan produk-produk bersumberkan haiwan yang tidak halal mengikut syarikat berleluasa.

Muzakarah juga berpandangan bahawa peralatan atau perhiasan bone china tidak mencapai tahap keperluan (darurah) kepada masyarakat untuk memiliki dan menggunakan.
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1. Scope

1.1 MPMHC contains guidelines for Department of Islamic Development Malaysia (JAKIM) and states Islamic Department and Religious Affairs/Islamic Religious Affair Council Inspection Officer, with the aim to clarify requirements to be complied with, in managing the Malaysia Halal Certificate.

1.2 This Manual must be read together with standards, Fatwa Decision, and related regulations which are in force, in managing the Malaysia Halal Certification.
2. Definition

2.1 Competent Authority
The competent Authority refers to JAKIM, MAIN/JAINs or whichever is relevant

2.2 Inspection Officer
Inspection Officer means
i. Audit Officer – competent officers who are authorized to conduct audit for verification of Malaysia Halal Certification

ii. Enforcement Officer – officers who are authorized under the Trade Description Act 2011 to enforce trade description “Halal”
2.3 Halal (MPMHC)

2.3.1 Halal originates from the Arabic word namely *halla, yahillu, hillan, wahalalan* which means allowed or permissible by the syariah Law.

2.3.2 The definition of halal according to Trade Descriptions (Definition of Halal) (Amendment) Order 2012 is as follow:

i) When food or goods are described as halal or are described in other expression to indicate that the food or goods can be consumed or used by a Muslim, such expression means that foods or goods are:
a) Neither is nor consists of or contains any parts or matter of an animal that is prohibited by Shariah Law for a Muslim to consume or that has not been slaughtered in accordance with Shariah Law and Fatwa;
b) Does not contain anything which is impure/najs according to Shariah Law and Fatwa;
c) Does not intoxicate according to Shariah Law and Fatwa;
d) Does not contain any part of human being or its yield which are not allowed by Shariah Law and Fatwa.
e) Is not poisonous or hazardous to health;
f) Has not been prepared, processed, or manufactured using any instrument that is contaminated with najs according to Shariah Law and Fatwa; and

g) Has not in the course of preparing, processing or storage been contact with, mixed, or in close proximity to any foods that fails to satisfy paragraph (a) and (b)

ii) When services, in relation to the food or goods are described in any other expression to indicate that services can be used by Muslim, such expression means that the services in relation to the food or goods are carried out in accordance with Shariah Law.
2.3 Halal Food (MS 1500:2009)

• Halal food means foods and drink and/or their ingredient permitted under shariah law and fulfill the following condition:
  a) Does not contain any parts or products of animals that are non-halal by shariah law or any parts or products of animal which are not slaughtered according to Shariah Law:
Spicy Frog
Non Halal Food
Stays Fresh Longer?

Apa Perasaan anda bila kelaparan kemudian beli roti di kedai berdekatan tengok-tengok isinya terdpat seekor tikus yang dibungkus dengan roti

http://tabekpuang.blogspot.com
b) Halal Food

- Does not contain najs according to Shariah Law.
Pig based Pharmaceuticals
Najs Eggs

samsudinpaimi@johor.gov.my
Eggs base Menu...
Two of cake ingredients contain pork DNA: JAKIM
c) Halal Food

• Safe for consumption, non poisonous, non intoxicating or non-hazardous to health
Al - hamru
Alkohol Dalam Makanan, Minuman, Pewangi Dan Ubat-Ubatan

Berdasarkan tahlil, pembentukan dan perkembangan yang disampaikan oleh pihak-pihak dari Majlis Fatwa Malaysia serta dengan mengambil alih daftar anak perusahaan yang telah diputuskan di Majlis Jawatankuasa Fatwa Majlis Kebangsaan Bagi Hal Ehwal Ulama Islam Malaysia terkini, Majlis Jawatankuasa Fatwa Majlis Kebangsaan Bagi Hal Ehwal Ulama Islam Malaysia yang membaringkan isu alkohol dalam makanan, minuman dan ubat-ubatan pada 14 Jun 2011 telah berselang memutuskan seperti berikut:

1. Selalunya minuman arak adalah masyarakat alkohol. Walaupun dalam uraian bukan alkohol itu adalah alkohol yang diperolehi dari proses pembuatan arak, hubungannya dengan alkohol tidak boleh dan nais.

2. Manakala alkohol yang diperolehi bukan melalui proses pembuatan arak boleh berbunyi tidak nais, tetapi dalam bukan boleh diminum dalam bentuk asliya kerana ia adalah racun dan boleh membunuh.

3. Manakala minuman yang digunakan dalam bukan alkohol bawah 15%VW adalah harus (boleh) diminum.

4. Manakala minuman yang dijual dengan niat dan cara yang sama seperti proses pembuatan arak sama ada mengandungi banyak atau sedikit alkohol atau alkoholnya disuling adalah harus diminum.

5. Manakala minuman yang mengandungi alkohol secara semula jadi seperti bush-bushan, kekacang atau bijin serta perahannya, atau alkohol yang terkendal atau tidak terjadi secara sempurna dan semua proses pembuatan makanan atau minuman adalah tidak nais dan harus (boleh) diminum.

6. Manakala minuman yang mengandungi bahan perisa atau pewarna yang mengandungi alkohol untuk tujuan pengetahuan adalah harus (boleh) digunakan sembari menepatkan alkohol itu bukan dihasilkan daripada proses pembuatan arak dan dalam alkohol dalam produk aktif itu adalah tidak membuak dan kadar alkohol tidak melebihi 0.5%.

7. Ubat-ubatan dan pewangi yang mengandungi alkohol sebagai bahan pelarut adalah tidak nais dan diperbolehkan sembari menepatkan alkohol itu bukan dihasilkan daripada proses pembuatan arak.

Keputusan Fatwa Kebangsaan lain berkaitan:

<table>
<thead>
<tr>
<th>Bil</th>
<th>Taju</th>
<th>Negeri Kali Ka-22</th>
<th>Tarikh Keputusan</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>alkohol Sebagai Perkembangan Minuman Ringan</td>
<td>24 Nov, 1988</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>alkohol Menurut Pandangan Islam</td>
<td>11 Apr, 1984</td>
<td></td>
</tr>
</tbody>
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Fatwa Negeri Berkaitan:

<table>
<thead>
<tr>
<th>Bil</th>
<th>Taju</th>
<th>Negeri</th>
<th>Penawaran</th>
<th>Tarikh Keputusan</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Penggunaan alkohol semasa solat</td>
<td>Perak</td>
<td>Tidak dipertahankan</td>
<td>1 Jan, 1970</td>
</tr>
<tr>
<td>2</td>
<td>Isu Pemilihan dan Penggunaan alkohol (Atal Pengesan alkohol)</td>
<td>Pulau Pinang</td>
<td>Tidak dipertahankan</td>
<td>13 May, 2000</td>
</tr>
<tr>
<td>3</td>
<td>alkohol Menurut Pandangan Islam</td>
<td>Sarawak</td>
<td>Tidak dipertahankan</td>
<td>22 Jul, 2000</td>
</tr>
</tbody>
</table>

Stated in Fatwa website
E – Fatwa Alkohol

Etil Alkohol Dalam Makanan
Makan dan Minum

<table>
<thead>
<tr>
<th>Like</th>
<th>Share</th>
</tr>
</thead>
</table>

Tarikh Keputusan: 29 Jun, 2010
Keputusan:


Alahamdulillah fatwanya:

1. Setiap minuman arak mengandungi Alkohol Etanol yang memabukkan tetapi bukan semua alkohol itu dari arak. Alkohol dari proses pembuatan arak hukumnya haram dan nais.
2. Minuman ringan yang dibuat sama caranya dengan membuat arak samada mengandungi sedikit alkohol atau alkohol yang disulingkan adalah haram diminum.
3. Minuman ringan yang dibuat bukan untuk dijadikan arak atau bukan yang memabukkan dan tidak sama caranya dengan proses arak adalah halal.
4. Alkohol yang terjadi sampingan dalam proses pembuatan makanan dan minuman tidak nais dan boleh dimakan.

Kandungan Etil Alkohol yang terdapat di dalam makanan dan minuman yang dibenarkan adalah tidak lebih daripada 0.01%.

Oleh itu, produk yang boleh diberikan pensijilan halal adalah:

1. Kod sampel: 229 (L-090310-UCK(b)
2. Kod sampel: 221 (L-040311-RT(a)

Carian Fatwa Negeri

Title Keyword(s)

Kategori

Status Pewartaan

Negeri

TAPIS
Hazardous Ingredients

Dosage laced with danger

Drugs still added to health supplements despite being banned

By LIM WEI WEN

PETALING JAYA: One was banned and another controlled, but appetite suppressant drugs sibutramine and phentermine are still added to traditional medicines and health supplements by unscrupulous manufacturers.

This has put millions of Malaysians at risk as the drugs can be dangerous if taken without medical supervision, especially for people with underlying conditions, such as heart disease.

"Sibutramine was banned in Malaysia in 2010 after it was observed to increase the risk of heart attacks and strokes in patients with a history of heart disease," said Health Ministry pharmaceutical services division senior director Datuk Eshah A Rahman.

"While phentermine is still allowed to be prescribed by licensed doctors, it is generally not recommended for people with heart disease or high blood pressure."

"It is also only approved for short-term use (less than three months)," Eshah said.

Last year, about 20 types of slimming products valued at RM60,381, were seized in the 225 recorded cases, said director of pharmacy enforcement Mohd Hatta Ahmad.

"This is about three times the value of products seized in 2010, which amounted to RM195,965," he said, adding that most of them were laced with sibutramine or phentermine.

Moe Hatta said adulteration was more common in food products and health supplements as manufacturers and distributors were not required to register them with the National Pharmaceutical Control Bureau or the Drug Control Authority.

As for traditional medicine products, there have been cases where the drugs are added to them after they have been registered.

According to the bureau, about 50 altered traditional products were tested in 2009 and 51 last year. As heart disease is a condition that is common among Malaysians due to the high incidence of high blood pressure, high cholesterol and diabetes, the availability of products altered with the drugs is worrying, said Prof Nor Azmi Kamarudin, head of liberal Kebangsaan Malaysia's Medical Gen Diabetes and Endocrinology Unit.

Besides sibutramine and phentermine, laxatives, diuretics (which increases the excretion of urine) and other drugs which increase the patient's metabolic rate can be dangerous.

"When people have underlying health conditions, the side effects of the drugs may be multiplied," Dr Nor Azmi said.

Some of the warning signs (consumers can look for include drastic weight loss (like a look at the label by just a day, for example), palpitations, insomnia, dry mouth and constipation, he added.

Sellers of such products usually try to convince their clients that the symptoms are normal but Dr Nor Azmi said consumers should put their health at risk when consuming the products.

He advised consumers to seek medical advice if they wanted to stay away from loss product or if they experienced any of the symptoms after consuming it.

Girl in hospital after dog attack

INGREDIENTS
- SUGAR
- GREEN PEPPERS
- SOY SAUCE
- PRESERVATIVE: E211
- SALT
- VINEGAR
- TOMATO KETCHUP
- SAUCE (WITH SOYBEAN
- WHEAT JR: E150
- CHILLI EXTRACT
- SALT
- * GENETICALLY MODIFIED
- MINIMUM 34% CHICKEN

INGREDIENTS
- IRL/GB Salad dressing
- Ingredients: water, vegetable oils
- contains genetically modified soyabean oil:
- sugar, vinegar, modified starch, salt, mustard (water, mustard seed, vinegar, salt, spices, herbs), egg yolk, thickener (E412), acids (E330), preservatives (E202), colours (E160a), antioxidant (E385).
- Produced in: The Netherlands. Store in a cool, dry place. Shake before use.

FOOD ALLERGY WARNING

OUR FOOD MAY CONTAIN SOY PRODUCTS
Maut makan ayam goreng

Budak meninggal akibat keracunan makanan dibeli di pasar malam

6 Luluh hati apabila doktor berhenti anak sudah tidak bernyawa selepas tidak sampai sejum dimasukkan ke Unit Rawatan Rapi (URR) HSNZ.

Mohd lime Adam berhenti anak sudah tidak bernyawa selepas tidak sampai sejum dimasukkan ke Unit Rawatan Rapi (URR) HSNZ.

Luluh hati apabila doktor berhenti anak sudah tidak bernyawa selepas tidak sampai sejum dimasukkan ke Unit Rawatan Rapi (URR) HSNZ.

KHairy menemui Mohammad Shah yang dimasukkan ke Unit Rawatan Rapi (URR) HSNZ.

Dataran Shahbandar, di sini, hujan laut, mengundang tragedi apabila anak, Isteri serta adik iparinya terpaksa memupuk anak mereka semula pagi Sabtu lalu.


Menurutnya, anak dan adik diberi perubahan muntah serta cirit-birit malah semula. 6 Seorang lagi pesakit, Khairy Ramlee, 32, berkata dia tidak menduga keselesaan keluarganya memukti ayam goreng di Dataran Shahbandar, di sini, hujan laut, mengundang tragedi apabila anak, Isteri serta adik iparinya terpaksa memupuk anak mereka semula pagi Sabtu lalu.

Saya terus membawa anak ke Klinik Kesihatan Bukit Payong. Marang, untungnya anak sudah tidak bernyawa selepas tidak sampai sejum dimasukkan ke Unit Rawatan Rapi (URR) HSNZ. 6

Menurutnya, dia dan Isteri terpaksa memupuk anak mereka semula pagi Sabtu lalu.

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d) Halal Food

• Not prepared, processed or manufactured using equipment contaminated with najs according to Syariah Law
Najs from Najs?
Hukum Penggunaan Peralatan Dan Perhiasan Berasaskan Abu Tulang Haiwan (Bone China)

Muzakarah Jawatankuasa Fatwa Majlis Kebangsaan Bagi Hal Ehwal Ugama Islam Malaysia Kali Ke-99 yang bersidang pada 4-6 Mei 2012 telah membincangkan mengenai Hukum Penggunaan Peralatan Dan Perhiasan Berasaskan Abu Tulang Haiwan (Bone China). Muzakarah telah membuat keputusan seperti berikut:

Setelah meneliti keterangan, hujah-hujah dan pandangan yang dikemukakan, Muzakarah menegaskan bahawa berdasarkan mazhab Shafie, sifat kenajaan babi masih kekal dalam produk bone china dan sifat najis tersebut tidak akan hilang kerana proses *istithalah* dianggap tidak berlaku.

Muzakarah juga berpendangan bahawa sekitar penggunaan produk bone china yang berasaskan abu tulang haiwan yang tidak halal mengikut Syarak ini diharamkan, maka ia akan membuka ruang kepada penggunaan produk-produk bersumberan haiwan yang tidak halal mengikut syarak berelusua.

Muzakarah juga berpendangan bahawa peralatan atau perhiasan bone china tidak mencapai tahap keperluan (darurah) kepada masyarakat untuk memiliki dan menggunakan.
PENGGUNAAN BAHAN YANG TIDAK MENEPATI ‘FOOD GRADE’-DUA DARIPADANYA DIAMBIL UNTUK DIANALISIS (KEPUTUSAN POSITIF) (MENYERUPAI BULU KHINZIR)
e) Halal Food

• Does not contain any human parts or it derivatives that are not permitted by Syariah law: and
L - Cysteine

L-Cystine is one of the popular food additives and ingredients in most countries. As a professional L-Cystine supplier manufacturer, Foodchem International Corporation has been supplying and exporting L-Cystine from China for almost 10 years, please be assured to buy L-Cystine at Foodchem. Any inquiries and problems please feel free to send us via sales@foodchem.cn, we will reply you within 1 working day.

L-Cystine

Language
Type: Amino Acid
CAS No.: 56-80-3
GMP: Haccp, Kosher, Halal,ISO
Quantity in 20’ FCL: 20 MT
Your inquiries will be replied within 24 hours. Save Big New, Discount Expires Soon.

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
<th>FAQ</th>
<th>Q&amp;A</th>
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<tr>
<td>Specific rotation power [α] D20</td>
<td>-215°~220°</td>
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<td></td>
</tr>
<tr>
<td>Clarity</td>
<td>≥ 98.0%</td>
<td></td>
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</tr>
<tr>
<td>Ammonium salt (NH4)</td>
<td>≤ 0.02%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Tel: +86 21 31267000
Email: sales@foodchem.cn
Penghasilan Monosodium Glutamat (Msg) Menggunakan Mikro Organisma Terubahsuai

Muzakarah Jawatankuasa Fatwa Majlis Kebangsaan Bagi Hal Ehwal Ugama Islam Malaysia Kali Ke-105 yang bersidang pada 3-5 Februari 2014 telah membincangkan mengenai Penghasilan Monosodium Glutamat (Msg) Menggunakan Mikro Organisma Terubahsuai. Muzakarah telah memutuskan:

1. Setelah meneliti proses mengubah suai genetik dan teknologi baru dalam proses penghasilan Monosodium Glutamat (MSG) beserta fakta-fakta dan hujah-hujah yang dikumukakan, Muzakarah mendapat bahawa bakteria penderma iaitu Lactic Acid Bacteria yang digunakan adalah diperoleh daripada "Intestines Of Human Adult" (usus orang dewasa) yang kemudiannya telah dipencilkan serta dipurifikasi.

2. Berdasarkan proses dan sumber bakteria yang dikumukakan tersebut, Muzakarah bersetuju memutuskan bahawa Penggunaan Mikro Organisma Terubahsuai iaitu Lactic Acid Bacteria yang diperoleh daripada "Intestines Of Human Adult" (usus orang dewasa) dalam teknologi baru penghasilan Monosodium Glutamat (MSG) adalah dibenarkan kerana bakteria yang digunakan tersebut dikategorikan sebagai mutanajis dan ianya telah melalui proses pengasingan dan penyucian yang tidak menyalahi hukum Syarik.
Lactic Acid Bacteria

Instestine in Human Adult
f) Halal Food

- During its preparation, processing, handling, packaging, storage, and distribution, the food is physically, separated from any other food that are not meet the requirements stated in items a), b), c), d), or e) or any other things that have been decreed as najs by Shariah Law.
2.4 Najs

2.4.1 Najs literally means impurity such as blood, urine and faeces.

2.4.2 In Shariah Law, najs means all impurity that nullifies prayers.

2.4.3 Najs is divided into three types:

i. **Mughallazah** (severe) such as dogs, pigs, and their descendents or birth from either one of them.

ii. **Mutawassitah** (medium) which is with the exception of the above two, such as blood, pus, faeces and etc; and

iii. **Mukhaffafah** (light) namely urine of a baby noy who is solely on breasfeeding and has not reached the age of two years old.
2.5 Sertu (Ritual Cleansing)

• Sertu means cleansing something mughallazah najs such as dogs, pigs, and their descendents. Mughallazah najs should be cleansed ny using one time water mixed with soil and followedwith six times clean/mutlak water
2.6 Slaughter

- Slaughter means killing a live, halal animal by severing the trachea (halkum), oesophagus (mari’) and both carotid arteries and jugular veins (wadajain) to hasten the bleeding and death of the animal by using a sharp tool with the intention due to Allah.
Definition

2.7 Food Products and Beverages
Foods products and beverages means products made or produced for human use

2.8 Consumer Goods
Means products which are not consumable

2.9 Food Premise
Means any building or any structure, permanent or otherwise for preparation, serving and sale of any food such as restaurant, food court, cafeteria, bakery shop, cake and pastry shops, fast food restaurant, franchise restaurant, canteen, kiosk, catering, hotel kitchen and others.

2.10 Slaughterhouse
Slaughterhouse means the place or premise for slaughtering and processing animals on commercial basis.
Definition

2.14 Malaysia Halal Certificate
Malaysia Halal Certificate is an official document stating halal status of products and/or services according to Malaysia Halal Certification Scheme issued by competent authority.

2.15 OEM (Original Equipment Manufacturer) Company
OEM company is the manufacturers which offer manufacturing services to other companies on contract basis.

2.16 Halal Executive
Halal Executive is a Muslim, Malaysian Citizen with Islamic education or has a Certificate of Halal Executive who is responsible in halal compliance of the company.
3.0 Certification Scheme

Malaysian Halal certification scheme is divided into:

i. Food Product/Beverages/Food Supplement

ii. Food Premise/Hotel

iii. Consumer Goods

iv. Cosmetic and Personal Care

v. Slaughterhouse

vi. Pharmaceuticals; and

vii. Logistic
4.0 Condition for Malaysian Halal Certification

Applicant or manufacturer shall:

4.1 Register with the Companies Commission of Malaysia (SSM)/ Malaysia Cooperative Societies Commission/other government agencies.

4.2 Hold the business license from the local Authorities (PBT)/testimonial from government agencies.

4.3 In full operation is made.

4.4 Produce and/or handle only halal products and in compliance with the specified halal standards.

4.5 Ensure sources for ingredients are halal and choose suppliers who supply halal materials or have obtained recognized halal certificate.

4.6 Apply for all types of products/menu which are produced by the factory /premise.
License from Local Authority
4.7 applications for repacking must be accompanied with recognized halal certificate for the said products;

4.8 applications which are not eligible:

i. Non-halal products

ii. Any application with no standard reference/guideline

iii. Companies that produce and distribute halal and non-halal products

iv. Usage of similar branding for halal and non-halal products

v. Product/food premises which gives negative implication towards religion and social (example: karaoke centre, entertainment centre, drug, cigarette, hair dye, nail polish and others)

vi. Natural products which does not involve any processing such as fresh fish, fresh vegetables, fresh egg and the like;

vii. Fertilizer and animal feed

viii. crockery
ix. Paper

x. Products which use the name or synonymous names which non-halal products or confusing terms such as ham, bak kut teh, bacon, beer, rum, hotdog, charciewand the like

xi. Local and imported finished products which are relabeled without undergoing any process in Malaysia.

xii. Kitchen/food premises/food catering services which prepare haram cuisine as decreed in Syariah Law

xiii. Products which are in the early stages of research and development (R&D)

xiv. Products can be lead to deviation of aqidah, superstition and deception; and

xv. Hotel with kitchen that prepares pork based menu
4.9 not with standing paragraph 4.8 (i), products with do not have referenced standard/guideline which fulfils the following cateria may be considered:

i. Having direct contact with food

ii. There is uncertainty on the sources of manufacturing materials ingredients may be from halal and non-halal sources

iii. Use as processing aids in food manufacturing;

iv. Does not raise confusion if it is certified

Examples: water filter, detergent, surface sanitizer, lubricant(food grade); bleaching earth, alum, and gas.
5.0 General Requirements For Certification

5.1

i. Ensure raw material/ingredients sources are halal

ii. Raw material/ingredient which are sourced from animal shall have valid halal certificate

iii. Sources of imported animal-based raw materials shall come from approved plants by JAKIM and Department of Veterinary Services (DVS)
iii. Raw material without halal certification shall be accompanied with complete specification (indicating material composition, flow chart and its raw material sources)

iv. Raw material, processing aid and product/menu shall be listed in detail in the application form

v. Non-halal raw material/ingredients is not allowed to be stored in the premise.
HALAL CERTIFIED RAW MATERIALS
5.2 Processing

i. Products applied should be produced consistently with updated production records;

ii. During preparation, handling, processing, packaging, storage or transfer of products, they shall be compliance to requirements by the Shariah Law and remain clean as well as comply to Good Manufacturing Practices (GMP)/Good Hygienic Practices (GHP)
Food manufacturer
PACKING AREA
PROSESSING AREA
• No mixing between raw materials/products with non-halal materials/sources or those with uncertain halal status

• Transportation used shall be for halal products only; and

• Use of appliance/brushes from animal hair is nor allowed.
5.3 Packaging and Labelling

i. Every Packaging label should be printed prominently, clearly and indelible.

ii. The packaging label shall contain information according to the rules, act and related standards, amongs with are:

   a) Name of products

   b) Malaysia Halal Logo with the Malaysia Standard (MS) number and file reference number (the last ten digits)
c) Net content shall be stated in metric measurement (SI unit)

d) Name and address manufacturer, importer and/or distributor and its trade mark

e) List of ingredients;

f) Coding number to show the date and/or production batch number and expiry date;

and

g) Country of origin
iii. Labelling and advertising shall not contravene the principles of Shariah Law and shall not highlight indegancy which contradicts the Shariah Law

iv. The Malaysia Halal Logo cannot be used on promotional products in conjunction with non-Islamic religious festivals or together with non-Islamic emblem

v. Name of product does not use the world “Halal’and names with elements of religion and Gods; and

vi. The Packaging material shall not be made from materials with are classified as najs.
PRODUK KELUARAN SYARIKAT
5.4 Factory

i. The factory compound shall be fenced or having control mechanism to prevents pets or wild animals from entering or remain in the factory area

ii. Equipment used shall be free from najs, any hazardous materials and does not result in side of effects to the products produce;

iii. The arrangement of equipment and goods in the factory shall be neat, tidy and safe during working operations ion producing the products;
iv. Workers are not allowed to live in the factory compound. If it is necessary living quarters the for the workerts shall be:

a) it separate building

b) if it the same building, there shall be separate entrance to the processing area.

c) No direct passage way from the worker’s living quaters to the processing area; and

d) there is mechanism for controlling the movement in and out of workers

v) Non Halal Food/beverages are not allowed to be brought into the facrory compounds
vi. The factory shall have effective control system from contamination of animal rearing centres, sewerage plant and premises that non-halal materials; and

vii. Liquor and materials sourced from is strictly prohibited to be in the factory compound.
5.10 Trainning

• The management shall ensure that all workers attended halal related training
5.11 Supervision and Monitoring

The management shall ensure that supervision and monitoring of Halal Assurance System is well recorded with reference of the HAS 2011
5.12 Tool and elements of Worship

Tool and elements of worship are not allowed in the processing area, starting from the receiving area of raw materials until the finished products, storage area and serving place.
5.13 Original Equipment Manufacturing (OEM)

i. The owner of the product/Brand/Manufacturing Rights shall
   a) ensure the products are manufactured in factories with a valid halal certificate; and
   b) apply halal certification for all factories which are producing the same products

ii) The Manufacturer shall be
   a) holder of Malaysian Halal Certificate; and
   b) ensure that owner of the product/brand/manufacturing Rights apply for halal certification.
6. Specific Requirements For Certification

According the Scheme

6.1 Food Products/Beverages/Food Supplement

6.1.1 Basic Reference

Certification shall be comply

i. MS 1500:2009 Halal Food – Production, Preparation, Handling and Storage – General Guidelines (Second Revision)


iii. Decision of National Fatwa Council for Islamis Affairs or Fatwa Decreed by the states; and

iv. Other related guidelines and regulations
6.1.2 Management Responsibility

6.1.2.1 Multinational Category
Applicants shall:
i. Establish the Internal Halal Committee
ii. Appoint Halal Executive
iii. Appoint minimum of two Muslim workers; and
   a) Shall the permanent posts, Malaysian citizen and work fulltime in the food handling/processing section; and
   b) the requirement shall apply for all shifts in the operation section of the factory
iv. Establish the Halal Assurance System with the reference HAS 2011
6.1.2.2 Medium Category

Applicants shall:

i. Establish the Internal Halal Committe

ii. Appoint Halal Executive

iii. Appoint minimum of two muslim workers; and

   a) Shall the permanents posts, Malaysian citizen and work fulltime in the food handling/processing section; and

   b) the requirement shall apply for all shifts in the operation section of the factory

iv. Establish the Halal Assurance System with the reference HAS 2011
6.1.2.3 Small Industry Category

Applicants shall

i. Appoint Muslim Supervisors; and
   a) Shall the permanents posts, Malaysian citizen and works along the supply chain of the food handling/processing.

ii. Appoint minimum one Muslim worker:
   a) a permanent post and work fulltime in the food handling/processing section
6.1.2.4 Micro Industry Category

Applicantas shall:

i) Appoint minimum one Muslim worker.
   a) a permanent post and work fulltime in the food handling/processing section
7.0 Application Procedures According to the Scheme

7.1 Online via at [www.halal.gov.my](http://www.halal.gov.my)

7.2 Supporting Documents shall be submitted to JAINJ after the application form has been completed.

7.3 For Renewal purposes, application shall be submitted at least three months before the expiry date of the certificate.

7.4 Incomplete application will be automatically rejected by MYehalal
7.5 Completed application will be receive a letter requesting payment for certification fee;
7.6 Application for chain restaurants/franchise will be managed by JAKIM; and
7.7 Qualified application according to scheme are:
   i) Food Product/Beverages/Food Supplement
      a) Manufacturer/Producer
      b) Contract Manufacturing (OEM)
      c) Repacker; and
      d) Central Kitchen
8.0 Certification Fee

8.1 Fee is valid for two years except for slaughterhouse i.e for the duration of one year only

8.2 The fee is fixed
9. AUDIT PROCEDURES

• Auditing will be carried out after all the required application procedures are fulfilled;

9.1 Auditor

• i. The auditor shall be those who are not in the Halal Certification Panel;

• ii. Auditing shall be carried out by minimum of two officers, who are competent in:

• a. Islamic education; and

• b. technical matters.
9.2 Scope of Inspection

i. The inspection covers general and specific requirements of certification including the following items:

a. documentation and company profile;
b. internal Halal Control System;
c. raw material/ingredient and processing aid;
d. equipment;
e. packaging and labelling;
f. storage;
g. processing;

h. transportation;

i. workers;

j. sanitation system and premise cleanliness;

k. waste disposal management; and

l. premise compound.
ii. The compliance audit on site will cover the followings:
   a. opening meeting;
   b. review of documents;
   c. site inspection;
   d. final evaluation; and
   e. closing meeting.
iii. The auditor has the right to access into the entire premise:

a. auditor is authorized to snap photos for evidence purposes;

b. copy of the audit report shall be given to the applicant for action; and

c. auditor can conduct follow-up audit after the corrective action has been implemented for verification purposes.
9.3 Sampling

i. Auditor is authorized to take samples of product, raw material/ingredient or other products with doubtful halal status for laboratory analysis according to the standard operating procedures;

ii. Sample of product, packaging materials, labels or others deemed necessary shall be taken for scrutiny of the halal certification panel;
iii. All costs incurred for any study or laboratory analysis on product ingredient will be borne by the applicant or the said company; and

iv. The laboratory analysis shall be carried out at government laboratories which are accredited based on ISO/IEC 17025 for the related analytical scope. Currently, the laboratory under the Department of Chemistry Malaysia is the official laboratory for Malaysia Halal Certification.
9.4 Procedures for Re-auditing

i. Re-auditing is conducted solely based on decision of the Halal Certification Panel; and

ii. Re-auditing is only carried out once.
11. MALAYSIA HALAL CERTIFICATE AND LOGO

11.1 Conditions on Use of the Certificate

i. Use of the Malaysia Halal Certificate is subject to conditions which have been specified for the certificate;

ii. The Malaysia Halal Certificate holder shall be responsible on any abuse or misuse of the certificate subject to the laws and regulations;

iii. The Malaysia Halal Certificate can be withdrawn or terminated at any time and use of the halal logo is not allowed if the applicant is found to violate the Malaysia Halal Certification standard;
iv. The Malaysia Halal Certificate cannot be traded, leased, exchanged, forged, abused, or amended its content in whatever form; and v. The original and valid Malaysia Halal Certificate shall be displayed at all times at the address stated on the certificate.
11.2 Conditions on Use of the Logo

11.2.1 Product/ Slaughterhouse

i. The Malaysia Halal Logo shall be printed/ affixed clearly on each product that has been halal certified;

ii. The Malaysia Halal Logo shall meet the specification as set;

iii. The Malaysia Halal Logo can be used for advertising and shall be placed suitably; and

iv. The company is allowed to print coloured logo suitable with the respective product packaging as long as it does not change the original specifications.
12. RESPONSIBILITY OF THE MALAYSIA HALAL CERTIFICATE HOLDER

12.1 Any changes to the name and address of the company, factory or premise, product brand, ingredient, producer and others shall be informed to the Director General, Department of Islamic Development Malaysia or the Director, State Religious Affairs Department, in writing for its further action;

12.2 If the certificate is lost, the owner shall lodge a police report and inform the Director General, Department of Islamic Development Malaysia or the Director, State Religious Affairs Department, in writing for its further action;
12.3 If the certificate is damaged, the owner shall return it to JAKIM/ JAIN and a new certificate will be issued after payment is made;

12.4 The certificate shall be signed by the certificate holder and a copy of the signed certificate shall be submitted to the Director General, JAKIM;

12.5 Any Malaysia Halal Certificate holders shall ensure that the certification standards are adhered to;

12.6 Malaysia Halal Certificate holders shall have trained workers, who understand Malaysia Halal Certification Procedures and shall attend halal certification training, and the certificate shall be renewed every two years except for slaughterhouse which is one year;
12.7 Malaysia Halal Certificate holders shall abide with the Malaysia Halal Certification Procedures and related laws and understand the current halal issues; and 12.8 Companies shall perform sertu (ritual cleansing) on premises if: i. contamination of najis mughallazah occurred; and ii. as directed by JAKIM/ JAIN.
13. MALAYSIA HALAL CERTIFICATION PANEL

13.1 Appointment

i. JAKIM Halal Advisory Panel shall appoint JAKIM Halal Certification Panel;

ii. Islamic Religious Affairs Countries (MAIN) shall appoint the State Halal Certification Panel; and

iii. The appointment of the Panel shall be made in writing.
Thank You

Halal Management Unit

Islamic Religious Department of Johor, Malaysia

Centre Islamic of Iskandar Johor

Malaysia