



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR THE NEAR EAST

Tenth Session

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DISCUSSION PAPER ON THE DEVELOPMENT OF A STANDARD FOR HALAL PRODUCTS

(Prepared by Egypt)

1. BACKGROUND AND INTRODUCTION

1.1. At the sixth session of the Regional Coordinating Committee for the Near East (CCNE6 in 2011) Saudi Arabia proposed new work on the development of Codex guidance on halal products, which should address all issues related to the international trade of halal food products. CCNE6 agreed to request Egypt to submit a discussion paper on the issue to CCNE7¹.

1.2. The Discussion paper was presented by Egypt at CCNE7 (2013) and the Committee agreed that Egypt would prepare a project document for submission to the next session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC), taking into account related documents of the Organisation of Islamic Cooperation (OIC) and other relevant documents outlining the gaps in the current General Guidelines of the Term Halal (CXG 24-1997) and the scope for a revision to update them to include any relevant new guidance. When drafting the scope care should be taken that an international consensus could be reached on the issues in question².

1.3. CCEXEC 68 considered the request for new work proposed by Egypt. The Committee recognized the importance of consumption and trade of halal products worldwide and agreed that, in the context of this new work proposal, the project document should be re-scoped in order to identify gaps with existing relevant Codex texts, and that the Member proposing new work should seek the advice of the Codex Committee on Food Labelling (CCFL) and the Codex Committee on Food Import and Export Certification Systems (CCFICS) to assist the CCEXEC and Commission to take a decision³.

1.4. CAC36 recognized the importance of halal products worldwide and requested Egypt to re-scope the project document in line with the recommendation of the CCEXEC68 and to take into account, as appropriate, relevant work of the World Organisation for Animal Health (OIE).

1.5. CCFICS21 (2014) held a discussion on Halal food. The Chairperson concluded that there was an appreciation in the Committee of the importance of halal food trade and the need for harmonized guidance. However, it was still unclear how, and through which Committee(s), Codex could best provide this guidance. More reflection was needed in regard to what should be the international guidance, including common views from countries concerned on the interpretation of halal rule, and what could be the role of CCFICS. Possible CCFICS work might include developing appropriate guidance for providing assurances that halal requirements have been met⁴.

1.6. The delegation of Egypt presented the proposal to revise the General Guidelines for Use of the Term Halal (CXG 24-1997) to CCFL42 (2014), but due to the time constraints, CCFL42 deferred the discussion to the next session (CCFL43 in 2016).

1.7. CCFL43 eventually agreed not to proceed with the revision as proposed by Egypt and noted that there were issues related to halal which were beyond the mandate of CCFL and that it did not preclude discussion by CAC/CCEXEC with regards to potential wider implications for Codex⁵.

¹ REP11/NEA, para. 133

² REP13/NEA, para. 117

³ REP13/EXEC, para. 61

⁴ REP15/FICS, para. 19

⁵ REP16/FL, para. 62f

1.8. At CCNE9 (2017) Egypt proposed the development of a standard for halal products in view of its importance to the region and Islamic countries. Egypt clarified that the work proposal was not related to labelling, but for a specific standard for halal products that would include the clarification and harmonization of terminology and definitions to facilitate understanding. The Committee agreed to request Egypt to prepare a discussion paper elaborating on the proposal for a standard for halal products, for consideration at CCNE10, taking into account the halal standards issued by the OIC/ Standards and Metrology Institute for the Islamic Countries (SMIIC)⁶.

2. SCOPE OF DOCUMENT

2.1. The scope of this document is to discuss the project proposal for the Development of a General Codex Standard for Halal Products contained in Appendix I which takes into consideration halal standards issued by OIC/SMIIC and to consider the draft General Standard for Halal Food Products contained in Appendix II.

3. RECOMMENDATION

3.1. Egypt recommends that CCNE10 consider the project document (Appendix I) and draft standard (Appendix II) and agree to submit the new work on a general standard for halal products for approval by the Codex Alimentarius Commission.

3.2. Egypt further recommends that an Electronic Working Group be established by CCNE10 to continue discuss the draft standard and collect comments from Members from the region to be considered by CCNE11.

⁶ REP17/NE, para. 93ff

PROJECT DOCUMENT

Proposal for the Development of a General Codex Standard for Halal Products

1. The purpose and scope of the standard

The purpose of this work is to develop a global standard on the general requirements for Halal food products depending on the compliance to principles and rules (of Islamic Sharia) accepted by Islamic Schools of thoughts among countries all over the world. It aims to guarantee the safety and quality of Halal Food Products in the framework of international trade.

This proposal defines the basic requirements that shall be followed at any stage of the food chain, including receiving, preparing, processing, sorting, packaging, labelling, marking, controlling, handling, transporting, distributing, storing and servicing of Halal food and its driven products based on Islamic rules (Islamic Sharia).

2. Relevance and timeliness

The world Halal food market is estimated at about USD 2.3 trillion, which represents more than 20 percent of the total food market in the world. It is expected to continue growing by more than 4.8 percent to reach about USD 6.4 trillion by 2020⁷.

There is an urgent need to add more value to complete the existing text in the CXG 24-1997 (Codex General Guidelines for Use of the Term “Halal”) to ensure an integrated Codex standard provides clear requirements on use of the term “Halal” and covers all Halal Food products to prevent fraud and facilitate international trade in this kind of food. One of consumers' rights is not to be misled by food which is labelled as "Halal" if it is not complying with the Islamic Sharia.

3. Main aspects to be covered

The main aspects of products to be covered in the standard are the minimum quality and safety requirements to protect consumers' health and to ensure fair practices in food trade. The standard will therefore include:

- (i) All Halal related definitions according to the (Islamic Sharia) rules;
- (ii) Provisions of Halal production to be fully complying with (Islamic Sharia) rules;
- (iii) Traceability of Halal food;
- (iv) Provisions for packaging Halal products;
- (v) Provisions on storage, display, services and transportation; and
- (vi) Provisions for hygiene, sanitation and food safety of Halal food products.

4. Assessment against the Criteria for the establishment of work priorities

General criterion

The standard seeks to ensure that

- (i) consumers are protected from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the specific needs of developing countries.
- (ii) consumers are not misled when purchasing "Halal" food products.
- (iii) Codex is the global reference for all countries trading halal food products.

a. Diversification of national legislations and apparent resultant or potential impediments to international trade

This new work will help facilitate international trade of halal foods through further strengthening the existing General Guidelines for Use of the Term “Halal” with a view to enhance the understanding of halal concepts based on Islamic Sharia.

b. Scope of work and establishment of priorities between the various sections of the work

This new work will focus on the basic requirements that shall be followed at all stages of the Halal food chain and its products including: receiving, preparation, processing, sorting, determination, packaging, labelling, marking, controlling, handling, transportation, distribution, storage and services based on Islamic rules (Islamic Sharia).

⁷ International Trade Centre (2015) “From niche to mainstream: Halal goes global”

c. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

At the moment, there is a standard developed by the Standard and Metrology Institute for Islamic Countries (SMIIC) on General Guidelines on Halal Food, while drafting this standard the opinion of SMIC will be taken into consideration to ensure alignment.

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Countries worldwide trust Codex as a main reference for Food Safety through its standards and guidelines, while there is existing Codex guidance on the use of the term "Halal" accepted by countries since its development, this new work is an additional value ensure covering not only using the term "Halal" but the entire Halal food chain.

e. Consideration of the global magnitude of the problem or issue

CAC36 recognized the importance of halal foods worldwide and requested Egypt to re-scope the project document in line with the recommendation of the Executive Committee (CCEXEC) i.e. to identify gaps with existing relevant Codex texts, and to seek the advice of CCFL and to take into account, as appropriate.

5. Relevance to Codex strategic objectives.

The new work proposal is in line with the current Codex strategic objectives (2014-2019) to promote the maximum application of Codex standard by countries in their national systems and to facilitate international trade.

It contributes in advancing Goal 1: Establish international food standards that address current and emerging food issues, through standardizing halal food, which will assist in the worldwide harmonization regarding the use of the term "Halal".

6. Relationship between the proposal and other existing Codex documents:

- (i) General Guidelines for Use of the Term 'Halal' (CG 24–1997).
- (ii) Other relevant Codex documents are as follows:
 - a) General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) Adopted 1985. Amended 1991, 1999, 2001, 2003, 2005, 2008 AND 2010.
 - b) General Guidelines on Claims (CG 1-1979) Adopted 1979, Revised 1991, Amended 2009.
 - c) General Principles of Food Hygiene (CXC 1-1969).
 - d) Code of Hygienic Practice for Meat (CXC 58-2005).
 - e) Code of Practice on Good Animal Feeding (CXC 54-2004).

7. Requirement for and availability of expert scientific advice.

Not required

8. Need for technical input to the standard from external bodies so that this can be planned for the proposed timeline for completion of the new work

None.

9. Proposed timeline for completion of work

Consideration by CCNE10	November 2019
Critical review of proposal by CCEXEC; Approval of new work proposals by the Commission and invitation to Electronic Working Group of CCNE to develop the draft.	July 2020
Circulation of draft standard for comments	2020-2021
Consideration of the proposed draft standard by CCNE11 (Step 4)	2021/22
Adoption by CAC45 as Draft Standard (Step 5)	July 2022
Consideration of the draft Standard by CCNE12	2023/24
Adoption as Standard by CAC47	July 2024

Draft General Standard for Halal Food Products

This standard is concerned with general requirements for Halal food products where it depends on compliance of principles and rules of Islamic Sharia accepted by different Islamic Schools of Thought among countries and also guarantees the safety of food and must be stipulated in accordance with the standard specifications issued in this regard (in accordance with the approved terms of reference).

1. SCOPE

This standard defines the basic requirements that shall be followed at any stage of food chain including, receiving, preparation, processing, sorting, determination, packaging, labelling, marking, controlling, handling, transportation, distribution, storage and service of halal food and its products based on Islamic rules (Islamic Sharia).

2. DEFINITIONS

2.1 Halal

Islamic term which indicates what is may or permissible to be used or contacted or consumable in accordance with the provisions of (Islamic Sharia).

2.2 Non Halal (Haram)

Islamic term that indicates what is not permissible to be used, contacted, or consumed in accordance with the provisions of (Islamic Sharia).

2.3 (Islamic Sharia)

All prescribed by Allah Almighty to all Muslims and derived from the Quran and the Sunnah of the Prophet Muhammad, peace be upon him.

2.4 Halal food

Food and drinks, that are allowed to be consumed according to (Islamic Sharia) rules and comply with the requirements mentioned in this standard.

2.5 Prerequisite programs (PRPs)

Basic conditions and activities that is necessary to maintain a hygienic environment throughout the food chain suitable for production, handling and provision of safe final products and safe food for human consumption.

2.5.1 Good Manufacturing Practices (GMP)s

Actions regarding all food production processes to apply health conditions with the overall quality hygiene in order to ensure safety and healthy production, storage and distribution of food.

2.5.2 Good Hygiene Practice (GHP)s

Measures taken in all stages of food chain to ensure the provision of food safety for consumption.

2.6 Food safety

Concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

2.7 Food chain

All food stages involved in the production of food from raw material until distribution and market display.

2.8 Food additives

Substances added to food to preserve or improve taste, smell, appearance or texture oretc.).

2.9 Dietary supplements

Product that can be added to food as supportive substances such as vitamins, minerals, amino acids and ...etc.

2.10 Genetically Modified Food (GMF)

Food and drinks containing products (and/or by-products) of genetically modified organisms (GMO) and which may be of animal, plant or microbiological origin.

2.11 Halal animal and birds

2.11.1 Halal animal:

- a) Domesticated animals such as cattle, buffalos, sheep, goats, camels, rabbits and equivalent animals.
- b) Non-predatory wild animals such as deer, antelope, chamois, wild cattle and equivalent animals.
- c) All kinds of fish and fishery products are halal except all poisonous water animals that are harmful to health.

2.11.2 Halal birds

Chickens, geese, ducks, turkeys and non-predatory birds such as pigeons, sparrows, quails, starlings, and ostriches and equivalent birds.

2.12 Non-halal animals and birds

The followings are considered as non-halal animals and birds:

- 1) Pigs, dogs and their descendants, domestic donkeys, mules and equivalent animals.
- 2) Animals not slaughtered in the name of Allah intentionally.
- 3) Animals for which the Name of Allah is not mentioned during slaughtering, the name Allah is not mentioned or names other than that of the Allah are mentioned or mentioned the name of Allah along with other names.
- 4) Animals not slaughtered according to (Islamic Sharia).
- 5) Animals with long pointed teeth or tusks which are used to kill prey or defend themselves such as bears, elephants, monkeys, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, and moles, crocodiles, alligators and equivalent animals.
- 6) Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, ravens, crows, kites, owls and equivalent animals
- 7) Animals which are considered repulsive like lizards, snails, insects and their larva stages and forbidden to be killed in Islam such as honeybees and hoopoe.
- 8) Any ingredient derived from the non-halal animals.
- 9) Farmed halal animals that intentionally and continually are fed with non-halal food, which are called *Jallaalah*.
- 10) All amphibious animals that live in water and on land except water turtles.
- 11) Dead animals that died without being slaughtered includes parts cut from these animal before it is slaughtered. Dead animals from sea and locusts are excluded.
- 12) Fatally beaten animals that die or killed by beating with a stick or else (except those hunted by an arrow or a bullet or both), which called (Mawqouza).
- 13) Suffocated animals that die of suffocation by itself or by others.
- 14) Falling animals that dies as a result of falling from a high place or falling into a hole, or.. etc., which called (Motaradiyah).
- 15) Butted animals that die as a result of butting, which called (Nateehah).
- 16) Animals eaten by a beast of prey or a predatory bird of those not marked for hunting, which dies before being slaughtered.

3. REQUIREMENTS FOR HALAL FOOD

3.1 Meat and meat products

- a) Meat and meat products derived from the carcasses of animals and birds mentioned in clause 2.11 shall satisfy the legal requirements laid down in clause 2.3.
- b) Food Additives such as preservatives used in meat and meat products shall not contain any non-halal ingredients.

3.2 Milk and dairy products

- a) Milk and dairy products derived from animals defined in clause 2.11 are halal.

- b) Food ingredients such as gelatin or any food additives shall not be produced from non-halal products and any material such as rennet, which shall be produced from halal source and taken from slaughtered animal according to (Islamic Sharia) as laid down in clause 2.3.

3.3 Eggs and egg products

- a) Eggs and egg products obtained from halal birds as defined in clause 2.11.2 are halal.
- b) Egg products shall not contain any non-halal ingredients.

3.4 Cereal and cereal products, vegetable and animal oils and fats, fruit and vegetables and their products, sugar and confectionery products shall be produced from halal origin using halal processes.

3.5 Beverages

- a) All kinds of water and non-alcoholic beverages are halal except those that are poisonous, intoxicating or hazardous to health.
- b) All products or beverages containing alcohol are prohibited according to the (Islamic Sharia) even for cooking purposes or in filling candies.
- c) Food additives such as colorants, preservatives, etc. used in beverages shall not be produced from non-food grade and non-halal ingredients.

3.6 Honey and its by products

- a) Bee keeping products (honey, bee pollen, royal jelly) derived from excrements collected by honey bees are halal.
- b) The honeybees falling parts in the honey and the non-avoidable parts are considered halal.

3.7 Dietary supplements

Dietary supplements shall be produced or originated from halal sources such as plant or animals shall not contain any non-halal ingredients.

3.8 Genetically modified food (GMF)

- a) The genetic material shall be used from a plant, animal and microbiological halal sources.
- b) GMFs that are produced by the transfer of genes of other living species to a plant, animal and microbiological source by genetic modification technologies can be used for halal food production if both the source of the genetic material and final GMF product are halal.

3.9 Food additives

All food additives (emulsions - colored materials - enhancers) must be from a Halal source.

3.10 Enzymes

Enzymes used as raw material, processing aid or final product shall be originated from halal sources.

3.11 Microorganisms

Microorganisms such as bacteria, fungi, yeast are halal except those that are poisonous and/or hazardous to health and produced using halal culture medium.

3.12 Packaging materials

- a) The packaging materials shall not be made from any materials that are non-halal.
- b) The packaging materials shall not be prepared, processed or manufactured using equipment that is contaminated with non-halal materials.
- c) During its preparation, processing, storage or transportation; materials shall be physically separated from any other food that does not meet the requirements stated in the above item (a) or (b) or any other non-halal materials.

3.13 Other halal products

Any halal products are not mentioned in this standard shall be produced from halal ingredients.

3.14 Food service and facilities

All food services and facilities are halal if they meet the following requirements:

- a) If they deal only with halal products in this standard.

- b) If the tools and utensils used during the service and sale of products are in total isolation and only be in use for halal food.
- c) If a plant normally produces non-halal food, but intends to switch to halal production, it should go through cleaning process according to (Islamic Sharia) before commencing halal production. Repetition in converting the production to non-halal and back to halal production is not permitted.
- d) Alcoholic beverages are not permitted to be served at all.

4. FOOD PROCESSING

All processed food is halal if it meets the following requirements:

- 4.1** Products or ingredients do not contain any non-halal sources by (Islamic Sharia).
- 4.2** Products or its ingredients shall be safe and conform to its specifications.
- 4.3** Products are prepared, processed or manufactured using equipment and facilities that are free from contamination with non-halal materials.
- 4.4** During its preparation, processing, packaging, storage or transportation of Halal products, it shall be physically separated from any other food that does not meet the requirements specified in the above items.

5. MACHINERY, UTENSILS, PRODUCTION LINES

- 5.1** Machinery, utensils, production lines used for processing halal food shall not be made of or contain any materials that are decreed as non-halal according to (Islamic sharia) and shall be used only for halal food.
- 5.2** In case of converting any processing line contaminated by any non-halal product into halal production line, it should be washed and cleaned according to (Islamic sharia).
- 5.3** Food grade oils which is used in the maintenance of machines and devices that my contact food shall not be non-halal.
- 5.4** Measuring and testing devices used in the process that affect the product quality or health should be calibrated.

6. STORAGE, DISPLAY, SERVICE AND TRANSPORT

- 6.1** All halal food that are stored, displayed, sold or served and during transport shall be categorized and labelled as halal and segregated at every stage; so as to prevent them from being mixed or contaminated with materials that are not halal.
- 6.2** Transport shall be for halal products only, and should be compatible with the nature of the product and matches hygiene and sanitation.

7. HYGIENE, SANITATION AND FOOD SAFETY

- 7.1** Hygiene, sanitation and food safety are prerequisites in the preparation of halal food.
- 7.2** Halal food shall be prepared, processed, packaged, transported and stored in such a manner that complies with hygiene, sanitary and safety requirements according to Codex Stan in this regard.
- 7.3** All food safety measures shall be suitable for use in halal food sector.

8. VALIDATION AND VERIFICATION

8.1 Validation and verification of methods

Inspections and testing procedures are conducted for the purposes of assessing non-halal sources and content as well as validity of non-halal processes that shall be carried out in accordance with inspection and testing methods that are based on validated and verified methods recognized at international level.

9. PRESENTATION FOR THE MARKET

- 9.1** All halal food that is stored, displayed, sold or served shall be categorized and labelled halal.
- 9.2** Halal food shall be segregated at every stage to prevent them from being mixed or contaminated with non-halal materials.

10. LABELLING

Without prejudice to Codex Stan issued in this regard, the following conditions shall be taken into account:

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- 10.1** If any food product contains fats, meat derivatives or extracts such as gelatin and rennet, these animal originated content should be declared on the product label,
- 10.2** not allowed to use the mark (halal) in a doubt way to safety of similar food, or to claim that the food marked with (halal) is better or healthier than other foods

11. REFERENCES

- 11.1** OIC SMIC:1:2011 "General Guidance on Halal Food".
- 11.2** Codex Standard No 24/1997 (Revised 1999) "General guidelines for use of the term Halal".