

JAMIAT ULAMA-I-HIND HALAL TRUST
Halal Certification Schemes and its requirement

Assessment & certification Scheme For Product Certification

Document Name: Product Scheme(SCH-1) and Abattoir products (SCH-2)

Initial Version-1, Issue date: 26 Nov 2020

Current Version-4,

Current version Issue date: 31st Oct 2023

1.

Assessment & Certification Scheme (SCH-2)
for Abattoir / Perishable Animal Products Including
fish /sea-food/poultry/eggs/dairy/meat processing
(Applicable Category Code C as per GSO 2055-2:2021)

Scheme Owner: Jamiat Ulama-I-Hind Halal Trust

1, Bahadur Shah Zafar Marg, New Delhi-110 002, India

Phone: 91 - 11-23311455, 23317729

E-mail: jamiathalaltrust@gmail.com,

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Mr. Noman lateef
General Manager

Mr. Niaz Ahmed Farooqi
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Reference documents (GSO 2055-1, GSO 993)

1. GCC Countries
2. UAE
3. JAKIM
4. **BPJPH Requirement and other Indonesian Halal Regulations**
5. MUIS
6. i-CAS-Halal (QCI) Govt. of India
7. JUHHT- Checklist for audit & evaluation

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About Jamiat Ulama I Hind Halal Trust (JUHHT)

Reg. No: 2276 of year 2009

JAMIAT ULAMA-I-HIND HALAL TRUST here in after called JUHHT, is a non-government, not for profit organization playing a vital role for the presence and growth of Indian industries in the Global as well as Indian Market. Our unique services help companies penetrate in the global economy and establish themselves as a trusted brand for consumers. JUHHT is globally renowned and a leading Halal Certification body from India. We have a distinct and patented Halal logo which is widely recognized all across the world. Halal trust is run by the largest and oldest (established in 1919) Muslim NGO called Jamiat Ulama-I-Hind, the most prominent Muslim organization the struggled along with Congress to secure freedom of India from the British empire.

JUHHT is proud to declare that "We are the most reliable and popular Halal certification body for export industry of India". JUHHT operates with 3 marketing offices in different regions all across India to provide Halal Certification to the Halal Compliant processed food manufacturing unit, Slaughter houses, Restaurants, Hotels, Hospitals, and other Halal certification related services.

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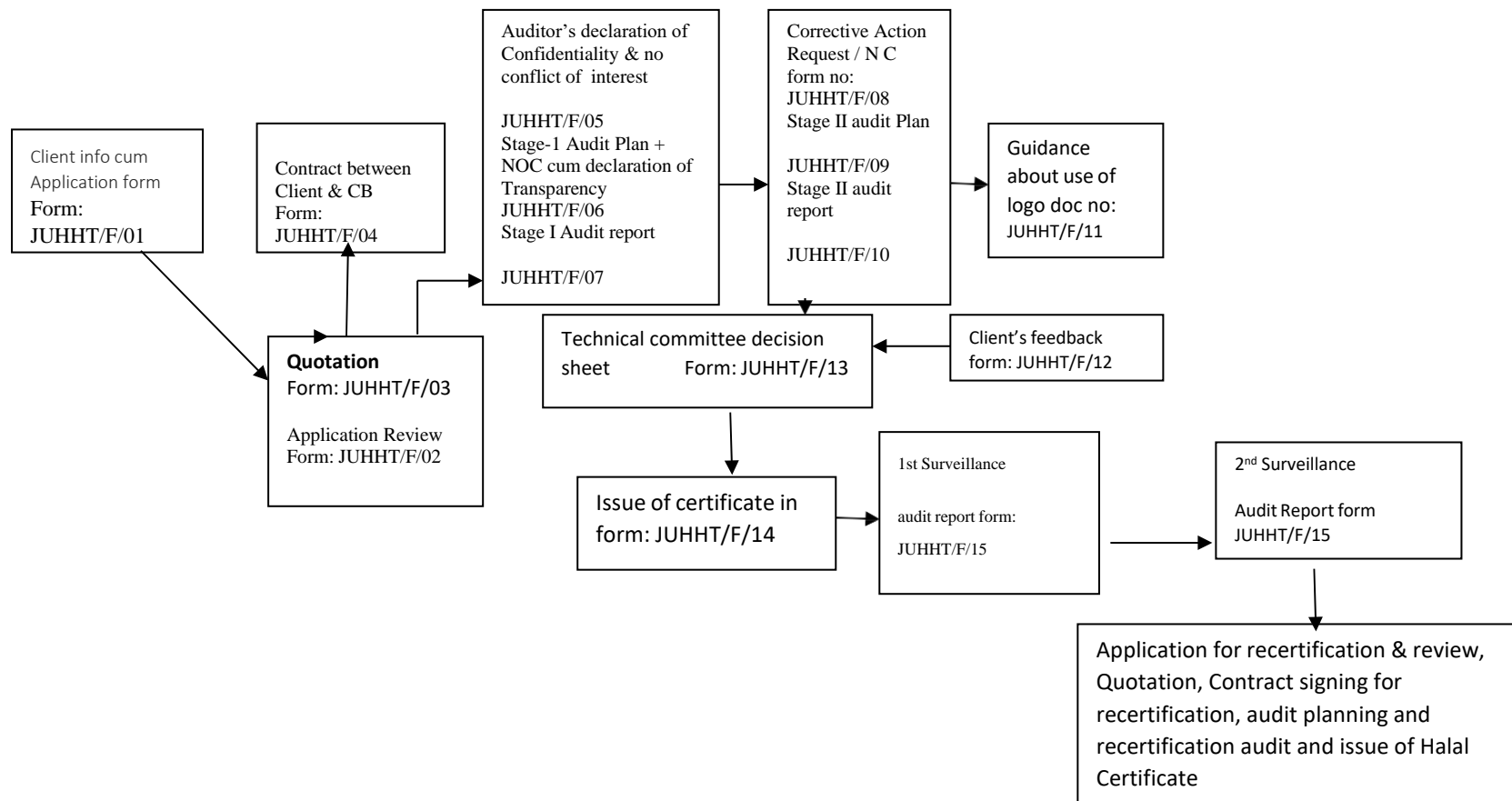
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Certification process



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Assessment & Certification Scheme for Abattoir/Perishable Animal Product(SCH-2)
Including fish/seafood/poultry/eggs/dairy/meat processing
(Applicable Category code C as per GSO 2055-2:2015)

Declaration

- This scheme is based on the requirements of ISO/IEC 17065 Standard: Conformity assessment - Requirements for bodies certifying products, processes and services.
- This includes requirements to be fulfilled by clients, as mentioned in relevant documents of- GCC Countries, UAE, JAKIM, MUI, MUIS, and i-CAS-Halal (QCI) Govt. of India.
- Contents of this Scheme, does not contradict the requirements of any of the above referred international requirements, and i-CAS-Halal standard (QCI-2023), Govt. Of India.

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6. Scope of assessment & Certification

6.1 Categories of food and personal care products (as per GSO 2055-2-2021):

CI	Processing of perishable animal products	Production of animal products including fish and seafood, meat, eggs, dairy and fish products
CII	Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses
CIII	Processing of perish- able animal and plant products (mixed products)	Production of mixed animal and plant products including pizza, lasagna, sandwich, dumpling, ready- to-eat meals
CIV	Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
CV	Animal slaughtering	Processing of carcasses including slaughtering in slaughterhouses, cutting, cleaning and packing.
I	Production of Food Packaging and Packaging Material	Production of food packaging material
K	Production of (Bio) Chemicals	Microbiology, Production of food and feed additives, vitamins, minerals, bio-cultures, flavorings, enzymes and processing aids Pesticides, drugs, fertilizers, cleaning agents, cosmetics, textiles, leather products, etc.

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**6.2 Meat & Meat products covered under our scope of HALAL audit & certification
(as per DGFT notice-2023) and Clause C 1of i-CAS-Halal (QCI-2023)**

Sl. No	H S Code	Commodity
1.	0201	Meat of bovine animals, fresh and chilled
2.	0202	Meat of bovine animals, frozen
3.	0204	Meat of sheep or goats, fresh, chilled or frozen
4.	0206	Edible offal of bovine animals, sheep, goat, fresh chilled or frozen
5.	0207	Meat and edible offal of the poultry of heading no. 01.05, fresh chilled or frozen
6.	0210	Meat /edible meat offal, salted, in brine, dried/smoked, edible flours and meals of meat /meat offal
7.	1601	Sausages and similar products of meat, meat offal, food preparation based on these products
8.	1602	Other prepared or preserved meat, offal

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7. Competence of Auditors

7.1 JUHHT Technical Auditors / evaluators are competent on account of their educational qualification, Technical training and work experience in the related field.

7.2 JUHHT Sharia Auditors/ Evaluators are competent on account of their educational qualification, Technical training and work experience in the related field.

Technical Auditor

Technical Complexity	Education	Work Experience	Training Requirement	Audit Experience
VERY HIGH (Chemicals and Pharmaceuticals "not elsewhere classified", processed meat products, genetically modified, products food additives, bio cultures, cosmetics, processing aids and micro - organisms)	M. Sc, M. Tech in the relevant Area or Degree in Food Technology	5 years work experience with 2 years in production /QC	1. JUHHT MSM 2. SOP /WI and Forms 3. Halal Audit Checklist -01 and checklist-02 4. UAE.S 2055 -1 2015 5. .Halal requirement 6. other regulatory requirement for the relevant industry 7. QMS & HACCP training 8. Product safety system 9. Certification Process 10. Audit technique based on ISO 19011	10 certification audit days in last 2 years in similar complexity industry

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Sharia Auditor

Technical Complexity	Education	Work Experience	Training Requirement	Audit Experience
<p>VERY HIGH</p> <p>(Chemicals and Pharmaceuticals "not elsewhere classified", processed meat products, genetically modified, products food additives, bio cultures, cosmetics, processing aids and micro - organisms)</p>	<p>Alim from any independent Madarsa of all India reputation</p> <p>Or</p> <p>Graduate in Islamic Industries recognized by any State Madarsa Board or UGC recognized university</p>	<p>5 year work Experience in Darul Ifta / Teaching of Fiqha / Islamic jurisprudence</p>	<p>1. JUHHT MSM 2. SOP /WI and Forms 3. Halal Audit Checklist -01 and checklist-02 4. UAE.S 2055 -1 2015 5. .Halal requirement 6. other regulatory requirement for the relevant industry 7. QMS & HACCP training 8. Product safety system 9. Certification Process 10. Audit technique based on ISO 19011</p>	<p>10 certification audit days in last 2 years in similar complexity industry</p>

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8. Conditions for the clients seeking halal certificate/halal mark for their products

Refer: 8.1 Contract Form F04 8.2 GCC, checklist for compliance 8.3 UAE, checklist for compliance

8.4 JAKIM checklist for compliance 8.5 MUI checklist for compliance, 8.9 MUIS checklist for compliance

8.10, i-CAS-Halal (QCI) Govt. of India-Checklist for compliance

8.11, JUHHT- Comprehensive Checklist for compliance 8.12 JUHHT rules for use of mark of certification

9. Clearly defined criteria for evaluation/ Reference standards/regulations/legislations

Halal audit/ evaluation is done against audit criteria such as –

“GSO 2055-1:2015,UAE S. 2055-1:2015, MS 1500:2019, GSO 9: 2017, MS 2565:2014,FSMS 22000, FSSAI and applicable legal & regulatory requirements including Pollution norms and Food safety including country specific Halal regulations of final destination”.

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10. Any additional requirements that shall be met in a specific sector; either related to premises, staff, systems, processes, transportation...etc. (if any);

Essential requirements that the client must fulfill:

Sl. No.	Description
	Filled up online application (complete with all information)
	Declaration of Conformity by the Applicant on the Product(s) for Registration using the Applicant's Official Letterhead
	Valid Industry / Trade License/ FSSAI*/FDA/EIA/APEDA/GMP/AYUSH/GDP etc as applicable.
	Certificate of Export and/or Authenticated Free Sale Certificate from the country of origin.
	Product composition & ingredients concentration report issued by the Manufacturer.
	Documented proof of using any of the internationally accepted quality management systems, in addition to any of the product safety management systems, or Good Manufacturing Practices (GMP) as per ISO 22716 or any other approved GMP related to the Halal product that are globally applicable and acceptable to the Authority.
	Test Report from recognized laboratory (accredited ISO 17025, NABL approved) as per the requirement of standard of the product.
	Factory Location Map / Factory Lay out / Farm Map standards for the product.
	Labelling Artwork in English and Arabic
	Table of Raw materials and Finished Products

FSSAI License is mandatory for Food Business Operator (FBO)

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	Certificate for Halal/ FSMS/ HACCP or any other claims.
	Manufacturing process and Quality Plan identifying the controls necessary to ensure compliance with the Halal requirements
	Certificates or Declaration of Conformity of Raw Materials & Packaging Materials from the suppliers ensuring their Halal Origin.
	Certificate of Competence on Halal or Any Halal Training for the personnel in charge in Halal Implementation

11. Description of the competency criteria required for staff involved in the halal certification process for the product(s) within the scheme /scope;

The client must comply with the following -

11.1 Minimum competency for workers:

Literate, healthy

11.2 Minimum competency criteria for Food Safety Team Leader:

Bachelor in Science, Trained in FSMS, HACCP, Trained in detection & control of Physical hazards, Chemical hazards and Biological hazards. Basic awareness & understanding about Halal certification requirements.

3 year work experience in similar industry.

11.3 Minimum competency criteria for Microbiology Lab in charge:

Dip. In Medical Lab Technology, 2 years work experience in Microbiology Lab

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12. Description of the decision-making process or reference to any relevant document that describes the decision-making process;

To take certification decision JUHHT constitutes a 4 member “Assessment report review & decision-making committee”. 2 members are Technical auditor and 2 members are Sharia auditor. Members of this committee may change from time to time and case to case basis. Members are assigned the role of this committee by the Audit programmer/GM, who has wide experience in this field.

Care is taken that Technical auditor and Sharia auditor who had audited the client are never assigned this function to review and take decision regarding organization that they had audited. Decision for grant of certificate is taken by consensus.

Refer: SOP for release of certificate of conformity

13. Requirement for the client to have arrangements for segregation and procedure to prevent cross contamination.

The client is required to establish and maintain a system where Sick and healthy animals are segregated, inspected and uninspected animals are stamped.

The client is also required to construct and maintain process area in a manner where cross contamination is minimized. A system of monitoring contamination by periodically doing swab test/ microbiological culture, should be established.

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14. Requirement for the client to have arrangements for handling nonconformities related to halal products/halal activities; this includes taking strict measures to prevent recurrence of such non-conformities.

The client must maintain a documented system of identifying non conformities, defined responsibilities of handling these non-conformities.

Root cause analysis must be done to identify root cause of the non-conformity, action to be taken to stop recurrence must be documented. Potential non conformities should be identified and appropriate preventive action must be taken.

Associated records must be maintained at least for one 3 years.

15. Description of the mechanism for handling claims related to halal certified products;

Complaints and claims of consumers must be recorded by the client. In case the consumer informs JUHHT about grievances and complaints or claims against the certified client, JUHHT investigates the case. In case the complaint raised against certified client by its aggrieved consumer, is found correct, JUHHT would ask the certified client to adequately compensate the aggrieved consumer, failing which appropriate action is initiated against the certified client.

16. General conditions for using halal certificates and marks or reference to any relevant document;

JUHHT has established a policy governing JUHHT mark of quality certification that it authorizes certified clients to use. This mark is made traceable to the certification body, by embedding in it the name of JUHHT. To exclude any ambiguity in the mark, the name of the audit standard (Halal) has been also built in, in our mark of certification issued to the certified clients.

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The certified organization is educated that this certificate and mark/ logo is about Halal Compliance certification and this should be used as to denote that their product has been certified Halal by the JUHHT. The certified organization is made to sign a declaration about terms of use of mark of certification / logo, this ensures that the logo is not misused. JUHHT exercises proper control over Halal mark ownership, it's use and display of Halal Certificate and Halal marks of conformity.

Ref: Rules for use of JUHHT logo/ mark of certification (JUHHT/F/11)

17. Provisions for misuse halal certificates or marks;

Strong action is taken by JUHHT against the client if incorrect use of Halal Certificate or Mark is noted in its advertisement, catalogues or in any other media. This has been further explained in CAB-Client contract document to our client organization that they should –

- a) - conform to the requirements of JUHHT (as defined in Rules for use of logo) when making reference to its certification status in communication media such as the internet, brochures or advertising, or other documents,
- b) - not make or permit any misleading statement regarding its certification,
- c) - not use or permit the use of a certification document or any part thereof in a misleading manner,
- d) - upon suspension or withdrawal of its certification, discontinue its use in all advertising matters.

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- e) - amend all advertising matter when the scope of certification is reduced or changed.
- f) - Reference to its Halal compliance certification should be used in such a way as to imply that JUHHT has certified only those products mentioned in the certificate.
- g) - not imply that the certification applies to activities that are outside the scope of certification
- h) - not use its certification in such a manner that would bring the certification body and/or certification system into disrepute and lose public trust.

Certified clients who failed to renew their Halal Certificate are not allowed to use the Halal Mark at the premises or on the product/advertisement/services.

JUHHT ensures that its certified clients use JUHHT Halal Mark only as per its specifications which are communicated to them. (Refer Agreement for the use of Logo). This allows clients to clearly print JUHHT Halal mark of certification on all certified products,

JUHHT has asked its certified clients (As per Agreement for Logo Use) to use Halal mark on its products/product packaging. This can be done by clearly printing the logo on the packaging material.

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JUHHT has allowed its certified clients to increase or decrease the size of the logo proportionately. But the client is not allowed to change the color of the logo. However use of logo in black color is allowed.

JUHHT Halal mark can be displayed at the entrance of the organization, producing Halal certified products.

JUHHT does not allow its certified clients to reproduce the Halal certificate in a way that would hinder /impair its clarity. The certificates original copies or photocopies shall not be tampered or modified by the client. The client is not allowed to translate the Halal Certificate in other languages without the control and authentication of the JUHHT.

The JUHHT exercises proper control of ownership over use of certificate, marks/ logo and audit reports. To ensure this we have placed our logo under Trade mark registration Act. We make this clear in our contract/ agreement with clients, that JUHHT will take action to deal within correct references to certification status or misleading use of certification documents, marks or audit reports. This action could include requests for correction and corrective action, suspension, withdrawal of certification, publication of the transgression and, if necessary, legal action.

18. Description of the monitoring process for issued halal certificates and marks.

Use of mark of certification and/or any other reference to certification is necessarily audited during annual surveillance audit and findings are recorded in the audit report. JUHHT maintains certification based on demonstration that the client continues to satisfy the requirements of the audit standard.

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19. *If certification is terminated (by request of the client), suspended or withdrawn, the certification body shall take actions specified by the certification scheme and shall make all necessary modifications to formal certification documents, public information, authorizations for use of marks, etc., in order to ensure it provides no indication that the product continues to be certified.*

If the scope of certification is reduced, the certification body shall take appropriate actions such as necessary modifications in formal certification documents, public notification in our website, and direct notification to the client regarding use of marks, declaration of certification status etc., in accordance with the updated status of certification.

D 3.2: The certification scheme shall comply with the country-specific Halal regulations of manufacture and final destination

The certification scheme complies with the Halal regulations as established by the govt. of the country where manufacturing facility exists. In India JUHHT ensures that the client follows i-CAS-Halal (QCI) requirements of Govt. of India.

D 3.3: For high-risk scope products as defined in the scheme (e.g. animal derivatives and gelatin) the determination activities shall include sampling and inspection, and/or testing.

Abattoir products necessarily require microbiological testing on selected samples as per our sampling plan. The client must document a periodic microbiological surveillance plan, and retain microbiology test reports for at least 3 years.

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D3.4: The certification scheme shall ensure that the following requirements are met for products declared “HALAL”.

These requirements shall be clearly stated within the certification scheme:

- a. Halal product shall not contain any element/part/or traces of animals that are non-halal or that comes from animals which are not slaughtered according to Islamic law;
- b. Halal product shall not contain synthetic alcohols, liquors, or wines;
- c. Halal Product shall not be subjected to come in contact with any processing aid which is Haram.
- d. Halal product shall not contain narcotic drugs;
- e. Hygiene requirements shall be met for halal products.
- f. Any equipment/tool contaminated with non-halal elements or Najis shall not be used in any step of the preparation, manufacturing, packaging, storage, and transportation of the halal product.
- g. Source of materials used in the halal products shall be halal & Tayyab / clean.

D 3.5 The certification body shall appoint minimum of one staff in a permanent supervisory post who is competent and well trained in Halal requirements. The Halal Supervisor shall be approved by JUHHT after assessing his competence.

The client shall arrange for emergency backup /additional Halal supervisor, to ensure that no slaughtering takes place without involvement of JUHHT approved Halal supervisor.

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20. JUHHT basic requirements for Standard Halal Slaughtering Norms

- The production process and the product must comply with general requirement of GSO 2055-1:2055 GSO 993:2015
- The organization must comply with specific hygiene requirement for Category C (as per GSO/CAC/RCP 58) in addition to GSO 1694

These norms for Islamic way of slaughtering of animals, handling and preparation must be compulsorily observed at all establishments involved in the processing of Halal food.

- Halal food and drinks are considered najis if they are contaminated or have direct contact with things that are not permitted by Islam. Under no circumstances najis (Unclean) such as pigs or dogs and their products are allowed inside the plant. Pigs and their products must never enter the plant's boundaries.
- The slaughtering of Halal animals must be separated from non-Halal animals. The slaughtering area must be clean, hygienic and sanitized.
- The meat of the animals to be slaughtered must be eatable by Muslims (eg. pork is not eatable). The animals must be alive at the time of slaughter. Slaughtering must be for the sake of Allah only and not for other purposes e.g. for ritual offerings.

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The Halal slaughter man must:

- Be a Muslim; who is of sound mind, mature, and fully understands the Islamic procedure and conditions for slaughtering of animals.
- Be authorized and be under the supervision of a certified Islamic organization.
- Slaughter the animal according to Islamic rite including recitation of Bismillah Allahu-Akbar before slaughtering each animal.
- Ensure that animal is well-fed and watered.
- Ensure that knife is sharp and clean.
- The act of Halal slaughter should begin with an incision on the neck at some point just before the glottis (Adam's Apple) for animals with normal necks but after the glottis for animals with long necks such as chicken, geese, turkeys, ostriches, camels etc.
- The phrase "Bismillah Allahu-Akbar." (In the Name of Allah) must be immediately invoked before the slaughter of each animal.
- The slaughtering must sever the trachea, oesophagus and jugular vein. The spinal cord should not be cut and the head is not to be severed completely. This is to bring about immediate and massive haemorrhage and satisfactory/adequate bleeding.
- Slaughtering must be done only once. The 'sawing action' of the slaughtering is permitted as long as the slaughtering implement is not lifted off the animal during the slaughtering. Any lifting of the knife is considered as the end of one act of slaughter. Multiple acts of slaughter on one animal are not allowed.

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- Bleeding must be spontaneous and adequate/satisfactory. Indications of death at the time of ritual slaughter include the absence of blood pulsing from the cut ends of the carotid arteries, absence of capillary refill and bleed out within the normal time. (minimum 8 minutes)
- Dressing of carcasses should only commence after ascertaining that the animal is dead.
- Slaughtering implements, tools and utensils must be utilized only for the slaughter of Halal animals.
- The organization must comply with the animal slaughtering requirements according to Islamic rules GSO 993:2015).
- The animal must be on Halal Feed, if not sure the birds should be kept and fed Halal feed for at least 3 days.

Manual Slaughtering of Poultry

- Chicken birds should be live & healthy before slaughter.
- Slaughterer should recite 'BISMILLAH ALLAHU-AKBAR' before slaughtering each bird with his own hands.
- The throat, the esophagus and major blood vessel in the neck region (jugular vein and carotid artery) of the poultry must be severed.
- The bleeding period (time between slaughter and going in the scalding) should not be less than 180sec (3minutes). (as per GSO 993)
- Each bird must be checked that it is properly slaughtered and only dead birds are subsequently sent for scalding.

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Chief executive Officer

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Halal Certification Schemes and its requirement

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- The bird should be 'STILL' (cool & calm) before going into the water bath. Scalding Temperature-water bath temperature-maximum up to 64°C. (i) Scalding time (the bird in the hot water) - maximum up to 100 seconds. (ii) Scalding Temperature and Scalding Time are inversely proportionate.
- Hygiene in processing area needs to be taken care. (as per GSO RCP 58)
- Production area specially processing area should to be disinfected periodically and regularly.
- All the machinery coming in contact with stuff should be regularly cleaned with appropriate disinfectant.
- Workers need to be made aware of hygiene operation. Gloves, boots (shoes) and hand disinfectants should be provided.
- Knife and other utensils should be sterilized with hot water (approximate 82°C).
- The hot water should be replaced periodically.
- Final chicken should be free from pathogenic microbes like Salmonella, E.Coli and staphylococci etc.
- The birds must be on Halal Feed, if not sure the birds should be kept and fed Halal feed for at least 3 days.

Assurance of Observance of Halal Slaughtering Norms

- Every premise engaged in Halal slaughter or processing must display valid Registration certificate issued by Halal supervising authority / JUHHT.
- All the slaughterhouses/processing meat plants have to employ at their cost qualified and trained full time Halal supervisor(s) in consultation and with approval of Halal supervising authority / JUHHT. Such supervisors shall be provided with identity cards of the Halal supervising authority / JUHHT and will be responsible for physical verification of

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observance of Halal process. On the basis of their verification only Halal certificate can be issued. The number of supervisors and working hours shall be determined keeping in view the volumes.

- Slaughter men engaged for Halal slaughter shall be examined by the Halal Supervisors for their fitness to carry out Halal slaughter. They also will be provided with I. Cards by Halal supervising authority / JUHHT which they must display on their person.

Outsourced Activities:

JUHT has signed agreement with NABL approved Food testing Labs, if required, the sampling will be done and the samples shall be sent to the lab for Testing. The list of contracted labs can be found by following the below link:

<https://jamiathalaltrust.org/lab.php>

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[JUHHT/PFC/F/01\(process flow chart\), revision date:26/11/2020](#)

Scheme For Product Manufacturer (SCH-1)

(Applicable Category code D, E, L, M, N as per GSO 2055-2:2015)

- The production process and the product must comply with general requirement of GSO 2055-1:2055, BPJPH requirements and other requirements mentioned in the beginning of the Documents.
- The company must handle, supervise and process Halal product only at the manufacturing site. (as per GSO 2055-1:2015)
- The contents of raw material, processed product or additives must be Halal. The items must be similar as per the list mentioned in the application form.
- The surrounding area must be clean and not be contaminated. Cleaning schedules must be proper and systematic.
- During production process, tools must be properly identifiable, organized and the place must be kept safe.
- No third party contract manufacturing, except for Halal product only.
- Packaging materials must not be made of substances which are considered as najis (filthy) by Islamic Laws and harmful to health.
- Packaging process must be handled hygienically in a perfect sanitation condition (as per GSO 1694).
- **Every packaging must be clearly printed/labelled (asper GSO 9)for easy reading, long lasting and the following information must be included.**
 - Name and/or product brand (as stated in Halal certificate)
 - Ingredients quantity to be mentioned in Metric system
 - List of ingredients
 - Name and address of manufacturer and / or distributor and trade mark.
 - Halal certification documents/declaration for third party ingredients if used in manufacturing.
- The equipment used must be free from anything which is considered as najis (filthy) by Islamic Laws, not harmful and not making any side effect to the product.
- The factory area must be fenced or the organization/client may have a control system which can avoid animals from entering the premise.

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- Maximum limit for residues of ethyl alcohol(Ethanol) in food (as per GSO 2538)
- Extraction solvent and it's residue limits in the production food stuffs and ingredients (as per GSO 2359)

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