



DRAFT TANZANIA STANDARD

Halal Food – General Requirements

Draft for stakeholders comments only

TANZANIA BUREAU OF STANDARDS

Halal Food – General requirements

0. Foreword

Halal food industry is growing worldwide with Muslim consumers demanding assurance that products/goods in the market comply with not only standards of food safety and quality assurance but also with the Islamic *Shariah law* general requirement.

Halal standardization and certification is required for trade in halal goods and services, hence the need for effective quality infrastructure to govern the whole production chain, in terms of inception, production, processing and trading.

The standard was formulated based on the concept of halal that integrates the concept of food quality and safety compliance, raising awareness about halal foods and promote fair trade. This will give assurance to consumer that the products are produced according to *shariah law*.

This standard gives general information to the relevant parties including consumers, manufacturers, conformity assessment bodies and private companies mainly on the requirements pertaining to halal food products, food production, food processing, machinery, utensils, transportation, retailing, storage and services.

In preparation of this standard considerable help was derived from MS 1500:2019 *Halal food -General requirements* - published by Department of standards Malaysia and information from stakeholders.

1. Scope

This Tanzania Standard specifies general requirements for the halal food industry.

NOTE. This draft standard does not contain all requirements stipulated on relevant food product which may be required for government certification. Halal certification may be sought by arrangement with the competent authority in Tanzania.

2. Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies;

Codex Stan 192, General standard for food additives

TZS 109, *Food processing and manufacturing units – Code of hygiene — General*

TZS 538, *Packaging and labelling of foods*

3. Terms and definitions

For the purpose of this standard the following terms and definitions shall apply:

3.1 *shariah law*

orders of Allah and Prophet Mohammad (PBUH) which relate to the action of the people who are being accountable by obligation or option

3.2 *halal*

things or actions permitted by *shariah* law without punishment imposed on the doer

3.3 halal food

food products that are permissible according to *Shariah law* and that comply with requirements mentioned in this standard

3.4 slaughtering

act that sever the trachea, esophagus and both the carotid arteries and jugular veins to hasten the bleeding and death of the animal.

3.5 competent authority

agency which is entrusted by the government to carry out specified work according to Halal prescribed requirements.

3.6. premise

any building or any other structure, permanent or otherwise together with the land on which the building, or other structure is situated and any adjoining land used in connection with the preparation, slaughtering, processing, handling, packaging, storage, distribution and sale of any food.

3.7 certification

provision by the government authority of written assurance (certificate) that the product or service in question meets specific national standard requirements

3.8 halal certification

provision of written assurance (certificate) by Competent Authority that the product or service in question meets specific halal requirements

3.9 food industry

all businesses involved in producing, transporting, storing and selling of food

3.10 najs

matters that are impure according to *shariah law*

4. Description of najs

4.1 Najs according to *Shariah law* are:

- a) dogs and pigs and their descendants;
- b) halal food that is contaminated with things that are non-halal;
- c) halal food that comes into direct contact with things that are non-halal;
- d) any liquid and objects discharged from the orifices of human beings or animals such as urine, blood, vomit, pus, placenta and excrement, sperm and ova of pigs and dogs except sperm and ova of other animals;

NOTE- Milk, sperm and ova of human and animals except dog and pig and discharge of edible animals, are not najs.

- e) Carrion or halal animals that are not slaughtered according to *shariah law*; and
- f) Alcoholic beverages and intoxicant (*khamr*) and food or drink which contain or mixed with *khamr*

4.2 There are three categories of najs:

- a) *mughallazah* which is considered as severe *najs* which are dogs and pigs (*khinzir*) including any liquid and objects discharged from their orifices, descendants and derivatives;
- b) *mukhaffafah* which is considered as light *najs*. The only *najs* in this category is urine from a baby boy at the age of two years and below who has not consumed any other food except his mother's milk; and
- c) *mutawassitah* which is considered as medium *najs* which does not fall under severe or light *najs* including vomit, pus, blood, *khamr*, carrion, liquid and objects discharged from the orifices.

5 Requirements

5.1 Premises

- 5.1.1 Premises shall be designed and constructed or renovated so as to enable the process flow to control the risk of product contamination and suitable for intended use.
- 5.1.2 Layout of premises shall permit proper process flow, proper employee flow, good hygienic and safety practices, including protection against pest infestation and cross-contamination between and during operations.
- 5.1.3 Product process flow from receipt of raw materials to the finished products shall prevent cross contamination.
- 5.1.4 The premises shall be designed to facilitate cleaning and proper supervision of food hygiene
- 5.1.5 Adequate sanitary facilities shall be provided and maintained.
- 5.1.6 Loading and unloading bay shall be appropriately designed to allow effective transfer of perishable products.
- 5.1.7 Premises shall be kept in good repair and condition to prevent pest access and to eliminate potential breeding sites.
- 5.1.8 The premises shall be effectively separated and well insulated from pig farm or its processing activities to prevent cross contamination through personnel and equipment.
- 5.1.9 Slaughtering and processing premises shall be dedicated for halal slaughtering and halal processing only.
- 5.1.10 Processing of carcasses such as deboning, cutting, packing and storing shall be done in the same premises as slaughtering or in approved premises by the competent authority that meets the requirements of this standard.
- 5.1.11 Pets and other animals shall be refrained from entering the premises

5.2 Devices, utensils, machines and processing aids

- 5.2.1 Devices, utensils, machines and processing aids used for processing halal food shall be designed and constructed to facilitate cleaning and shall not be made of or contain any materials that are decreed as *najs* and shall be used only for halal food.
- 5.2.1 Devices, utensils, machines and processing aids which were previously used or in contact with *najs al-mughallazah* shall be washed and ritually cleansed as required by *Shariah law* (see Annex B).

- 5.2.2** In the case of converting *najs al-mughallazah* line or processing line containing *najs al-mughallazah* into halal production line, the line shall be washed and ritually cleansed as required by *Shariah law* (see Annex B). This procedure shall be supervised and verified by the competent authority. Upon conversion, the line shall be operated for halal food only. Repetition in converting the line to *najs al-mughallazah* line and back to halal line, shall not be permitted.

5.3 Hygiene, sanitation and food safety

- 5.3.1** Hygiene, sanitation and food safety are prerequisites in the preparation of halal food. It includes various aspects of personal hygiene, clothing, devices, utensils, machines and processing aids and the premises for processing, manufacturing and storage of food. In manufacturing and processing, suitable detection or screening devices should be used where necessary.

- 5.3.2** Halal food manufacturers shall implement measures to:

- a) Effectively inspect and sort raw material, ingredients and packaging material before processing.
- b) Manage waste effectively;
- c) Store harmful chemical substances appropriately and away from halal food;
- d) Prevent contamination of foods by foreign matters such as plastic, glass or metal shards from machinery, dust, harmful gas or fumes and unwanted chemicals; and
- e) Ensure appropriate use of permitted food additives as per Codex Stan 192

- 5.3.3** Halal food shall be processed, packed and distributed under hygienic condition in premises licensed in accordance with good hygiene practices (GHP), Good Manufacturing Practices (GMP) as specified in TZS 109 and any other relevant national standard.

5.4 Processing of halal food

- 5.4.1** Halal food shall fulfill the following conditions:

- a) does not contain any parts or products of animals that are non-halal
- b) any parts or products of animals which are not slaughtered according to *Shariah law*;
- c) does not contain any categories of *najs*;
- d) safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health;
- e) not prepared, processed or manufactured using equipment contaminated with *najs*
- f) does not contain any human parts or its derivatives that are not permitted by *Shariah law*;
- g) during its preparation, processing, handling, packaging, storage and distribution, the food is physically separated from any other food that does not meet the requirements stated in items a, b, c, d or e or any other things that have been decreed as *najs*.

5.4.2 Sources of halal food and drink

5.4.2.1 Animals

Animals can be divided into two categories:

5.4.2.1.1 Land animals

All land animals are halal as food except the following:

- a) animals that are not slaughtered according to *Shariah law*;

- b) *najs al-mughallazah* animal including pigs and dogs and their descendants;
- c) animals with long pointed teeth or tusks which are used to kill prey including tigers, bears, cats, monkeys,
- d) predator birds including but not limited to eagles and owls;
- e) pests and/or poisonous animals including rats, cockroaches, centipedes, scorpions, snakes, wasps and other similar animals;
- f) animals that are forbidden to be killed in accordance to *shariah law* including bees, woodpeckers
- g) creatures that are considered repulsive including lice and flies.;
- h) farmed halal animals which are intentionally and continually fed with *najs*; and
- i) other animals forbidden to be eaten in accordance to *Shariah law* including donkeys and mules.

5.4.2.1.2 Aquatic animals

Aquatic animals are those which live in water and cannot survive outside it, such as fish. All aquatic animals are halal except those that are poisonous, intoxicating or hazardous to health unless their poisonous or harmful material are removed. Animals that live both on land and water such as crocodiles, turtles and frogs are not halal. Aquatic animals which live in *najs* or intentionally and/or continually fed with *najs* are not halal.

5.4.2.2 Plants

All types of plants and plant products and their derivatives are halal except those that are poisonous, intoxicating or hazardous to health unless their poisonous or harmful material are removed.

5.4.2.3 Mushroom and micro-organisms

All types of mushroom and micro-organisms (i.e. bacteria, algae and fungi) and their byproducts and/or derivatives are halal except those that are poisonous, intoxicating or hazardous to health.

5.4.2.4 Natural minerals and chemicals

All natural minerals and chemicals are halal except those that are poisonous, intoxicating or hazardous to health.

5.4.2.5 Drinks

All kinds of potable water and beverages are halal as drinks except those that are poisonous, intoxicating or hazardous to health e.g. liquor or similar products.

5.4.3 Slaughtering process

5.4.3.1 The slaughtering process shall be in accordance to *Shariah law*. The following requirements shall also be complied with:

- a) slaughtering shall be performed only by a practicing muslim who is mentally sound, fully understands the fundamental rules and conditions related to the slaughter of animals in shariah law;
- b) the slaughter man shall have certificate for halal slaughter issued by a competent authority;
- c) the act of slaughtering shall be done with *niyyah* (intention) in the name of Allah and not for other purposes. The slaughter man is well aware of his action;
- d) the animal to be slaughtered has to be an animal that is *halal*;

- e) the animal to be slaughtered shall be alive or deemed to be alive (*hayat al-musfaqirrah*) at the time of slaughter;
- f) animals to be slaughtered shall be healthy and have been approved by the relevant government authority;
- g) *tasmiyyah* (in the name of God) has to be invoked immediately before slaughtering;
- h) the slaughtering is recommended to be performed while facing the qiblah;
- i) slaughtering lines, tools and utensils shall be dedicated for halal slaughter only;
- j) slaughtering knife or blade shall be sharp and free from blood and other impurities;
- k) slaughtering shall be done only once. The "sawing action" of the slaughtering is permitted as long as the slaughtering knife or blade is not lifted off the animal during the slaughtering;
- l) bones, nails and teeth shall not be used as slaughtering tools;
- m) the act of halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam's apple) and after the glottis for long necked animals;
- n) the slaughter act shall sever the trachea (*halqum*), oesophagus (*mari*) and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animal. The bleeding shall be spontaneous and complete; and
- o) a trained Muslim inspector shall be appointed and be responsible to check that the animals are properly slaughtered according to the *shariah* law.

5.4.3.2 In case of mechanical slaughtering, Annex C should be used as a reference.

5.4.3.3 For poultry, scalding shall only be carried out on animals that are deemed dead as a result of halal slaughter.

5.4.3.4 Stunning is not recommended. However, if stunning is to be carried out the conditions specified in Annex A shall be complied.

5.4.4 Processing, handling, distribution and serving

All processed halal food shall meet the following requirements:

- a) food or its ingredients shall not be processed using any components or products of animals that are non-halal by *Shariah* law or of halal food with any components or products of animals that are not slaughtered according to *Shariah* law;
- b) food shall not be processed using anything in any quantity that is decreed as *najs*;
- c) processed food or its ingredients shall be safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health;
- d) food shall be prepared, processed or manufactured using equipment and facilities that are free from contamination with *najs*; and
- e) during its preparation, processing, handling, packaging, storage distribution and serving, it shall be physically separated from any other food that does not meet the requirements specified in items a, b, c, and/or d or any other things that are decreed as *najs*.

5.4.5 Storage, transportation, display, sale and servings of halal food

5.4.5.1 All halal food that are stored, transported, displayed, sold and/or served shall be categorized and labelled halal and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-halal.

5.4.5.2 Products based on *najs al-Mughallazah* shall be stored in dedicated place.

5.4.5.3 Transportation vehicles such as bonded truck shall be dedicated and appropriate to the type of the halal food and satisfy hygiene and sanitation condition.

6. Packaging, Marking and Labelling

6.1 Halal food shall be suitably packed, marked and labelled in accordance with TZS 538 and relevant product national standard. Packaging materials shall be halal in nature and shall fulfill the following requirements:

- a) be of food grade and shall not have any toxic effect on the halal food; the packaging materials shall not be made from any raw materials that are decreed as *najs*;
- b) it is not prepared, processed or manufactured using equipment that is contaminated with things that are *najs*;
- c) during its preparation, processing, storage or transportation, it shall be physically separated from any other food that does not meet the requirements stated in item a or b or any other things that have been decreed as *najs*; and
- d) packaging design, sign, symbol, logo, name and picture shall not be misleading and/or contravening the principles of *shariah* law.

6.2. Packing process shall be carried out in a clean and hygienic manner and in sound sanitary conditions.

6.3. Labelling material used in direct contact with the product shall be non-hazardous and halal.

6.4. Halal food and halal artificial flavour shall not be named or synonymously named after non halal products such as ham, bacon, beer, rum and others that might create confusion.

6.5. In addition to respective marking and labelling requirements stipulated in the national product standard, each container shall be marked legibly and indelibly or a label shall be attached to the container, with the following information:

- a) name of the product;
- b) net content expressed in metric system (SI units)
- c) name and address of the manufacturer, importer and/or distributor and trademark;
- d) list of ingredients;
- e) batch number
- f) manufacturing date
- g) expiry date; and
- h) country of origin.

6.6 For primary meat products, the label or mark shall also include the following information:

- a) date of slaughter; and
- b) date of processing.

Packaging and labelling shall not contravene with the principles of *Shariah* law and shall not display indecent elements, which are against *Shariah* law.

7. Legal requirements

The products shall comply with relevant Tanzania standards and regulations.

8. Compliance

For product deemed halal, shall comply with all clauses stipulated in this standard.

9. Halal certificates and certification mark

The halal certificates shall be issued by the Competent Authority in Tanzania.

Each product, upon approval by the competent authority in Tanzania, may be marked with the halal certification mark of that authority provided the product conforms to the requirements of this draft standard.

Draft for stakeholders comments only

ANNEX A

(normative)

Requirements on the use of stunning in slaughter of ruminant and poultry

A1 General requirements

A1.1 Slaughtering shall be carried out according to the requirements related to the slaughter of animals as per *shariah* law.

A1.2 The animal shall be alive or deemed to be alive (*hayat al-mustaqirrah*) at the time of slaughter.

A1.3 Stunning is not recommended, however if stunning has to be carried out, the permitted methods are electrical or pneumatic percussive stunning.

A 1.4 The use of stunning equipment shall be under the supervision of a trained muslim and periodically monitored by competent authority.

A 1.5 The stunning shall not kill or cause permanent physical injury to the animal.

A 1.6 Stunners which are used to stun the animals under *mughallazah najs* category shall not be used to stun animals for halal slaughter.

A2 Electrical stunning

A2.1 The electrical stunner shall be of the type allowed by the competent authority in charge of slaughter.

A2.2 The type of stunner used for slaughter of halal animals shall be 'head only stunner' type, where both electrodes are placed on the head region.

A2.3 Electrical stunning of poultry is allowed using "water bath stunner" only.

A2.4 The strength of current used shall be supervised by a trained muslim and monitored by competent authority. Electrical current, voltage and duration to be determined and validated by the organization, taking into account the type and weight of the animal and other varying factors.

A3. Pneumatic percussive stunner

A3.1 Pneumatic percussive stunning is only suitable for all bovine animals.

A3.2 The air pressure that powers the stunner should not be more than 225 psi and should be kept to the minimum required to stun the animal.

A3.3 The head of the stunner shall be flat or slightly convex.

A3.4 There shall be a protective collar around head of the stunner so that it shouldn't protrude more than 3 mm beyond it

A3.5 The heads of animal to be stunned shall be held still before the stunner can be applied.

A3.6 The centre of the stunner shall be in contact with the animal at a point of intersection of lines drawn from the medial corners of the eyes and the base of the ears.

A3.7 The stunner shall be applied so that the head of the stunner is perpendicular to the frontal bone.

A3.8 The animal shall be stunned once.

ANNEX B

(normative)

Method of ritual cleansing for *mughallazah najs*

B.1 General requirements

The najs, whether visible or invisible (disappeared or dried up) shall be cleansed as follows;

- a) wash seven times, one of which shall be water mixed with soil;
- b) the first wash shall be to clear the existence of najs, even if a few washes are needed. The water from first cleaning shall not remain behind and the next wash shall be counted as the second wash;
- c) the amount of soil used is just enough to make a suspension; and
- d) the usage of product containing soil is permitted.

B.2 Conditions of the soil

The conditions of the soil are:

- a) free from *najs*;
- b) not *musta'mal* (used) soil which had been used for *twahara* (purification)

B.3 Conditions of the water

The conditions of the water are:

- a) shall be natural
- b) not *musta'mal* and
- c) free from najs

ANNEX C

(normative)

Mechanical slaughter

Mechanical slaughtering could be used with existence of a validation system. Proper labelling shall be applied on the product showing that it is mechanical slaughtered.

- a) The operator of the mechanical knife shall be an adult Muslim.
- b) The slaughterer shall recite tasmiyah "BISMILLAH" prior to switching on the mechanical knife and shall not leave the slaughter area.
- c) Should the slaughterer leave the slaughter area, he shall stop the machine line and switch off the mechanical knife. To restart the operation, he or another Muslim slaughterer shall recite tasmiyah "BISMILLAH" before switching on the line and mechanical knife.
- d) The slaughterer shall repeat the tasmiyah "BISMILLAH" during each slaughtering operation as long as it is possible and not only at the time of operating the machine. It is not also allowed to use a recording device.
- e) The knife used shall be of single blade type and shall be sharp, and be made of steel (stainless steel).
- f) The slaughter act shall sever the trachea (*hulqum*), oesophagus (*mari*) and both of the carotid arteries and two jugular veins (*wadjain*) to hasten the bleeding and death of the animals.
- g) The slaughterer is required to check that each poultry is properly slaughtered and any animal that missed the mechanical knife shall be slaughtered manually.
- h) Bleeding period should be minimum 180 seconds or more depending on the type of animal slaughtered.