

General Requirements for Halal Food

Preface

SNI 99004:2021, General Requirements for Halal Food is a standard compiled, developed and appointed by BSN in 2021.

The Standard was arranged by the Technical Committee of Halal Food (03-08). The standard was approved in a consensus meeting on March 15, 2021 in Jakarta via online, attended by related stakeholders such as the government's representatives, business owners, consumers and experts. This standard has gone through the opinion poll stage from April 20, 2021 through June 19, 2021, continued by a discussion regarding the results with a final product approved to be SNI.

It is important to note that some elements of this standard document are patent rights. National Standardization Agency (Badan Standardisasi Nasional) is not responsible for the identification of one or all available patents.

Foreword

The application of the halal management system is a condition in the halal food certification process. The standard is used to support the halal management system designed to fulfil the pre-arranged conditions by SNI 990001, *Halal management system*.

The standard is delivered through systematic and comprehensive approaches to ensure that food products are halal. Considering non-safe food will not be considered halal, aspects of food safety and traceability are included in the standard.

The halal management is based on principles of Islamic law (Syariah) and Fatwa. Related standard and regulation documents from authorised parties to declare product's halal is an inseparable portion of the standard's applications.

General Requirements for Halal Food

1. Scope

The standard sets conditions regarding usage and handling of ingredients, production facilities for halal food product.

Slaughterhouses for animals/poultry, food services, restaurants and supply chains are not parts of the standard's scope.

2. Normative Reference

None

3. Terms and Definitions

For the document's usage, the following terms and definitions are applied.

3.1

Raw Materials

Basic ingredients in the form of fresh and processed food used to produce food.

3.2

Animal Ingredients

Ingredients obtained from land and water (sea and freshwater) animals, including eggs and milk

3.3

Critical Ingredients

Ingredients that are potentially derived from, contain or mix with haram ingredients

3.4

Microbial Ingredients

Products obtained with the help of microorganisms, such as: (1) microorganism cells, like single cell proteins and yeast; (2) result of the metabolism of microorganism grown on certain substrates such as gum xanthan, citric acid, nata de coco; (3) products in the form of whole substrates fermented by microorganisms such as *tempeh*, *tape*, and soy sauce.

3.5

Nabati/ Plant Ingredients

Ingredients obtained from plants, both with further processing and not.

3.6

Processing Aids

Ingredients, not appliances, uncommon for consumption, used in the process to achieve certain technological goals and does not leave residues in the final product, but if cannot be avoided, residues or their derivatives do not pose risks upon health and do not have technological functions.

3.7

Food Additives

Ingredients added to food to influence its nature or form

3.8

Production Facility

All production lines and supporting equipment used to produce product, starting from the preparation of ingredients, main process, to food storage

3.9

Food Packaging

Materials used to store and wrap foods, whether in direct contact with food or not

3.10

Alcoholic drinks

Alcoholic drinks are drinks containing ethanol (ethyl alcohol) as a result of the fermentation of agricultural produce with and without the distillation process and/or purposely added ethanol to reach an expected ethanol rate.

3.11

Food

Everything that is sourced from agricultural, plantation, forestry, fishery, livestock farm, waters both processed and not, which is used as food or drinks for human consumption, including food additives, raw ingredients, and other ingredients used for preparing, processing, and/or producing food or drinks.

3.12

Food Chain

Sequence of stages and operation in the production, processing, distribution, and handling of a food and its raw ingredients starting from production to consumption, including related ingredients needed to create ready-to-eat food

4. Ingredients

Required ingredients include: (a) raw ingredients, (b) food additives, (c) supporting ingredients, (d) packaging, (e) other ingredients used in the production line which possibly have direct contact with ingredients or products such as lubricant, grease, sanitizer, cleaning agent, and (f) media for validating results of washing the facilities that are in direct contact with ingredients or products

Ingredients can be classified as: haram ingredients, critical ingredients, and non-critical ingredients. The list of non-critical ingredients is presented in a halal positive list appointed by the authorities based on Fatwa MUI. Ingredients included in the halal positive list do not require supporting documents.

4.1 Haram Ingredients

Haram ingredients listed in Annex-A cannot be used to produce halal food. Products containing haram ingredients are not allowed to be used in a halal production. However, haram ingredients aside from those classified as *najis mughallazah* may be used as a supporting media in the production process of microbial products with the condition that *Thathhir syar'i* is performed.

Notes: *Tahtthir syar'i* mentioned on microorganism or microbial production above refers to:

- a. Washing by adding larger amount of water (more than 300 litres) in preparing the growth medium for largest scale of production or;
- b. Washing by adding larger amount of water (more than 300 litres) in the last stage prior to harvesting the product or;

- c. Washing of microorganism or microbial products with water in the span on the range of after being harvested until right before packaged

4.2 Critical Ingredients

4.2.1 Critical ingredients must be equipped with sufficient supporting documents that prove that the ingredients are:

- I. not haram ingredients or containing and or mixed with haram ingredients
- II. must be produced from a pork-free production facility

4.2.2 Critical ingredients supporting documents:

- I. Supporting documents may be in the form of a halal certificate or not, such as product specification, a flow diagram of the production, statements, and questionnaire
- II. Sufficient halal certificate is issued based on the *fatwa* published by MUI or from Foreign Halal Certification Body (Lembaga Sertifikasi Halal Luar Negeri) accepted by Fatwa Committee MUI
- III. Supporting documents which are not halal certificates must be published by the ingredient's producer. The document's sufficiency is rated by *the halalness* of all ingredients (raw ingredients, food additives, and supporting ingredients) used and the fulfilment of production facility's requirements. Document must contain source information of all critical ingredients used to determine the halal status.
- IV. Ingredients that involve various ingredients don't have to be equipped with a halal certificate if all ingredients used have been tracked and confirmed to originate from halal sources. Information regarding ingredients and its sources can be obtained from specifications, flow diagrams, statements or questionnaire
- V. Critical ingredients with the following characteristics must be equipped with a halal certificate
 - a. Meat and its derivatives such as sausage, beef powder, chicken extract, and gelatin made out of bones/skin and enzymes
 - b. Flavour and premixed vitamins with considerations of ingredient's complexity
 - c. Ingredients with *halalness* that are difficult to trace because of a variety of suppliers and production process in the supplier such as whey protein concentrate and lactose.
- VI. Organisation must ensure availability of mechanisms for the enforcement of ingredient supporting documents. For supporting documents that are not in the form of a halal certificate, organisations may inquire a statement from the ingredient's supplier to renew documents if there are changes or include that condition as a part of the sales contract

4.3 Additional Requirements

Ingredients must comply with the safety and health aspects based on applied regulations

5. Product

Registered products can be in the form of intermediate products and/or end products

Notes: names of end product including trade name and type, product sample in Annex-B.

5.1 Certified product's name/symbol must satisfy the following requirements

- Is unrelated to other religion or beliefs
- Is not against Islamic beliefs (*akidah*)
- Is not portraying disbelief (*kekufuran*) and disobedience (*kemaksiatan*)
- Is not using names of alcoholic drinks
- Is not using names of pig or dog and their derivatives

5.2 Products must not have taste/flavour of haram ingredients or animals

- Flavours aiming towards processed pork
- Flavours/taste aiming towards *khamr*

5.3 Certified product's form must satisfy the following requirements

- Is not in the shape of a pig or dog
- Is not using the shape of haram animals besides pig or dog with exact shape or colour of said animal
- Is not using any form of products portraying erotic natures or porn

5.4 Product's packaging must satisfy following requirements:

- Is not using pig or dog as the main focus in its packaging
- Is not using packaging portraying erotic illustration or porn
- Is not using packaging shaped as erotic form or porn

Notes: outer packaging of the product is allowed to contain prints of "Happy Valentines" or other religious celebrations but is not allowed to put the halal logo on the packaging

5.5 Repacked or relabelled products can be filed for certification with conditions that the products:

- Have a halal certificate based on Fatwa MUI or;
- Product is an ingredient included in the halal positive list

5.6 Specifically for beverage products, ethanol rate in the product must be less than 0,5%. For other products, ethanol rate is not limited as long as it does not pose danger for health.

Notes: Ethanol does not originate from the *khamr* industry and in the production, process does not use ingredients from pig and its derivatives.

6. Production Facility

6.1 General Requirements

Production facility covers building, room, machine and main equipment as long as supporting equipment used to produce products, either own or rented from other parties

6.1.1 Halal dedicated facility is a facility used only for halal production

6.1.2 Sharing facility is a facility used interchangeably to produce halal and uncertified products

6.1.3 Pork free facility is:

- A facility which has never been in direct contact with pork-derived ingredients or products (not exposed to *najis berat*)
- If the facility was in direct contact with pork derived ingredients or products, it must be washed 7 times with water and one of them with soil, soap, detergent or chemical materials that can remove

the smell and colour of *najis*. After washing, the facility must never be in contact again with pork-derived ingredients or products.

6.2 Production facility contamination

A production facility can be contaminated by three types of *najis*: *najis ringan* (light), *najis sedang* (medium), and *najis berat* (heavy). A facility is considered to be contaminated by *najis ringan* if the facility is contaminated by the urine of a male infant which hasn't consumed anything besides breast milk. A facility is considered to be contaminated by *najis berat* (heavy) if the facility had direct contact with pork-derived ingredients or products or dog's saliva. Facility contaminated by *najis* that is neither *najis ringan* (light) or *najis berat* (heavy) is considered to have been contaminated by *najis sedang* (medium), for example, direct contact with blood, carcass, or *khamr* (alcoholic beverages).

6.3 Criteria

Production facility must fulfil the following criterias:

- a. Registered factories which produce processed meat products must not handle pork. If the company also produces processed pork products, the building must not be in the same area as the building that produces the registered processed meat products.
- b. Chiller/refrigerator and freezer used to store meat and its processed products must have the nature of a specialised halal production facility
- c. Transportation modes for meat and its processed products must have the nature of a specialised halal production facility
- d. Facilities aside from (b) and (c) can be a shared facility, under the condition:
 1. All facilities that have direct contact with ingredients and products must be pork free. Statement of pork free nature in the shared facilities can be obtained by requiring all used ingredients to be equipped with halal certificates, except non-critical ingredients, or a statement from the producer that there is no usage of any pork derived ingredients in all stages of the production. The statement from the producer can be requested in the form of a questionnaire or checklist
 2. Before being used for production, all facilities that have direct contact with the ingredients or product must be free from *najis ringan* (light) and *najis sedang* (medium). If the facility is exposed to *najis ringan* (light) and *najis sedang* (medium), then the facility must be washed. The washing process can be done with water or non-water such as rinsed with dextrin, maltodextrin or skim milk powder, wiped with wet cloth, brushed, or sprayed with compressed air. Washing process with non-water methods is allowed if water washing can cause damage to the facility, products or other technical difficulties. This method of washing also is only prohibited if the facility is made out of materials that won't absorb *najis* or is inert. Examples of facilities that have direct contact with ingredients or products are ingredients weighing container, intermediate products container, mixing tank, and ingredients or product sampling equipment.
 3. Facilities that have no direct contact with ingredients or products can be used together for halal ingredients or products that are not contaminated by *najis*. For example, warehouses are used to store halal ingredients or products and uncertified products as long as it is guaranteed that the halal ingredients or products are not contaminated by *najis*.

4. Washing facilities cannot be used together or interchangeably with equipment that have direct contact with pork derived ingredients
 5. Sampling equipment and sample storage must be pork free
 6. Washing of sampling equipment and sample storage cannot be done in the facility which is used together or interchangeably with equipment that have direct contact with pork derived ingredients
 7. Because of any specific reasons, sampling equipment and sample storage must be sterilised with autoclave, then said autoclave must not be used together or interchangeably with equipment that have direct contact with pork-derived ingredients.
- e. Supporting equipment like brush used in the production and has a chance to be in direct contact with the product cannot originate from *najis* ingredients.

7 Usage of new ingredients

- a. Written procedure for the usage of new ingredients on a certified product has to be available. New ingredients can be classified into two categories:
 - I. Unused ingredients for a certified product
 - II. Used ingredients for a certified product that is produced by a different supplier
- b. Written procedure must ensure that the addition of new ingredients on the certified product has obtained written agreement from Committee Fatwa MUI. The written agreement for usage of a new ingredients can be given in three forms:
 1. A new ingredient that is already listed in the halal positive list published by authorised parties. Every non-critical items listed in the halal positive list can immediately be used for a certified product
 2. A new ingredient that already has a halal certificate based on Fatwa MUI can immediately be used if it is already registered in the database published by authorised parties.
 3. If conditions (1) and (2) are not fulfilled, a written approval request must be submitted to Committee Fatwa MUI.
- c. The usage of ingredients for production trials, new product development or uncertified products that use a shared facility must guarantee the ingredient is free from pork-derived materials.
- d. Proof of the implementation of the written procedure for usage of new ingredients for certified products must be maintained

8. Incoming ingredients inspection

Organisation must ensure the availability of incoming ingredients inspection procedures

- a. Written procedure for inspection of incoming ingredients has to be available
- b. Written procedure must guarantee suitability of ingredient's name, supplier's name and address and factory code (if available) written in the label/package of the ingredients with the ones listed on the ingredients supporting document. In the inspection, the halal logo must be confirmed to be in the label/package if the ingredients is equipped with a halal certificate that requires the existence of the halal logo to be confirmed.

Notes 1: Several foreign certification bodies require the listing of a halal logo in the label of a certified product. This requirement can be found in the issued certificate. If the ingredients is equipped with this certificate, then at the time of receipt of the ingredients in the factory, the availability of the halal logo must be checked

Notes 2: Non-critical ingredients can be exempted from halal inspection at the receipt of ingredients.

- c. For ingredients with halal certificates per shipment, the procedure must guarantee the suitability of the lot number and production dates in the label with the ones written in the halal certificate. Specifically for meat with halal certificates per shipment, inspection includes slaughter date, packaging date, processing date for processed meat, expiration date, and abattoir number/establishment number.
- d. If the ingredient is repackaged or relabelled by the supplier, suitability of the ingredient's name, producer's name, and producer's country of origin written in the label/packaging with the one in the supporting document must be ensured. Assurance can be done by performing periodic audits of the supplier or requesting proof of original packaging or specific documents for every shipment.
- e. Proof of the implementation of the written procedure for inspection of incoming ingredients must be maintained

9. Production

- a. Written procedure for all stages of the production must be available
- b. Written procedure must ensure that the halal production only uses ingredients approved by Committee Fatwa MUI and is done in a production facility that fulfils the facility criteria. Ingredients approved by Committee Fatwa MUI is classified into 2 categories:
 - (i) Ingredients already used for certified products
 - (ii) New ingredients that has been approved by Committee Fatwa MUI based on Article 7 (b) for certified products
- c. If a product has a formula, then the standard formula (the formula that serves as the reference in the production process) must be available.

Notes: Standard formula does not have to be attached to the requirements for the certification registration process.

- d. Proof of the implementation of the written procedure must be maintained for all stages of the production.

10. Washing of facilities

- a. Written procedures for the washing of facilities must be available
- b. Written agreement must ensure that the washing process for facilities with direct contact to products and ingredients can remove *najis*

Notes: Applied to all types of najis

- c. Cleaning agents used for washing the facilities must be equipped with supporting documents that fulfils the ingredients criteria
- d. Media used to validate the result of the facility washing process must be equipped with supporting documents that fulfils the ingredients criteria
- e. Proof of the implementation of the written facility-washing procedure must be maintained

11. Handling and storing of ingredients and products

- a. Written procedures for the handling and storing of ingredients and products must be available
- b. Written procedures must ensure that ingredients and products are not contaminated by *najis* throughout the handling and storing process
- c. Proof of the implementation of the written handling and storing procedures must be maintained

12. Transportation of ingredients and products

- a. Written procedures for the transportation of ingredients and products must be available
- b. Written procedures must ensure that the transportation facilities for meat and its processed products must be a specialised facility for halal production
- c. Written procedures must ensure that the ingredients and products transported using a shared transporting facility is not contaminated by *najis* in the process
- d. Proof of the implementation of the transportation procedures must be maintained

13. Tracing abilities

- a. Written procedures ensuring the tracing of certified products must be available
- b. Written procedures must ensure that certified products can be traced back to ingredients that fulfils the ingredients criteria, new ingredient usage criteria and is produced in a facility that fulfils the facility criteria
- c. Proof of the implementation of the tracing procedures must be maintained

14. Handling of product that does not meet the criteria

- a. Written procedures for the handling of products that do not meet the criteria must be available. Product that does not meet the criteria is a certified product which is already produced by ingredients that fail to meet the ingredient criteria or new ingredient usage criteria or is produced in a facility that fulfils the facility criteria
- b. Written procedure must ensure a product that does not meet the criteria is not distributed. If product is already distributed then it must be withdrawn
- c. Product that does not meet the criteria can not be reworked, downgraded, or reformulated and claimed as a halal product
- d. Proof of the implementation of the handling of product that does not meet the criteria must be maintained

15. Hygiene, sanitation and food safety

- a. Hygiene, sanitation and food safety are requirements for the preparation of halal food.
- b. Food must be prepared, processed, packaged, transported, and stored according to the related standards or regulations regarding hygiene and sanitations

All safety measures must be appropriate to use in the food sector

Attachment A
(Normative)
List of types of haram ingredients

A.1 Animal Ingredients

- a. Land animals with the following criteria:
 - Classified as *najis mughallazah*, such as pigs and dogs;
 - Wild (fanged) such as: tigers, bears, squirrels, lions, monkeys, weasels, cats, wolves, crocodiles and bats;
 - Wild (clutching claws) such as: eagles, vultures and owls
 - Forbidden to be killed according to Islam such as: woodpeckers, hoopoe birds, frogs, ants and honey bees;
 - Ordered to be killed according to Islam such as; snakes, lizards, rats, and scorpions
- b. Dangerous animals if consumed, except when the dangers have been removed
- c. Amphibians with the following criteria: animals that live and breed in land and in water (*barma'i*) such as frogs, salamanders, and hellbender
- d. *Hasyarat* animals with the following criteria:
 - Disgusting, such as: larvae, snails, mice;
 - Insects, except locust and cochineal;
 - Reptiles, such as: lizards, snakes and monitor lizard
- e. Animal carcass with the following criteria:
 - Deceased animal without slaughter;
 - Animals slaughtered not according to *syar'i*;
 - Animals slaughtered by mentioning names other than Allah
 - Deceased animal due to being beaten (*Mazwuqah*);
 - Deceased animal due to a fall (*Mutaraddiyah*);
 - Deceased animal due to strangling or struck down (*Nathihah*)
 - Deceased animal due to being pounced on by wild animal, except killed by trained hunting dogs which is released by reciting *bismillah*

Notes: Animal mentioned refers to:

- a. Livestock, such as cows, camels, goats, buffaloes, horses, chickens, ducks, pigeons
 - b. Other animal considered halal by Fatwa Majelis Ulama Indonesia, such as, kangaroos, rabbits, squirrel, and asian softshell turtle
- f. *Jallalah*, feces-eating animals which caused the scent and flavour of its meat to change, except if the scent and flavour of its meat is back to normal

A.2 Law-protected animals in accordance to Fatwa MUI No. 4 Tahun 2014 regarding the preservation of endangered species to maintain the balance of the ecosystem

A.3 Certain *nabati* materials with the following criterias:

- Poisonous;
- Intoxicating;
- Dangerous for human health

A.4 *Jamadat* (solid materials) with the following criterias:

- *Najis* or containing *najis*, such as human and animal feces;
- Poisonous;
- Intoxicating, such as alcoholic drinks (*khamr*);
- Ethanol from *khamr* industry;
- Liquid substance originating from the by-products of the liquor industry which is obtained only by physical separation;
- Dangerous for human health

A.6 Human body parts

A.7 Others

- Microorganisms grown on media sourced from pigs.
- Microorganisms grown on najis media other than pigs that in the following process, does not perform separation between the microorganism and the media containing najis and/or not being carried out by *tathhir syar'i*.
- Microorganisms that are the result of genetic engineering using genes from humans or haram animals.
- Microbial products which in their production process involve microorganisms which are haram and/or grown on media originating from pigs.
- Microbial products which in their production process involve microorganisms grown on najis media other than pigs that in the following process, does not perform separation between the microbial product and the media containing najis and/or not being carried out by *tathhir syar'i*.
- Milk from haram animals.
- Eggs from haram animals.
- Genetically Modified Organism (GMO) products using genes derived from unclean haram and the human body.

Attachment B
(Informative)

Examples of names, shapes and packaging of products that are allowed and not allowed

B1 Table - Examples of names, shapes and packaging of products that are allowed and not allowed

Condition	Not Allowed	Allowed
1. Name and or symbols that shows <i>kekufuran</i>, <i>kemaksiatan</i>, and/or has negative connotation	a. Symbols, emblems, pictures, names, words, or shapes related to the religious worship of another belief b. Symbols, emblems, pictures, names, words, or shapes related to cultures that conflicts with Islamic beliefs, such as Valentine chocolate c. Symbols, emblems, pictures, names, words, or shapes illustrating <i>kekufuran</i> and <i>kemaksiatan</i>, such as - Ghost Noodle (<i>Mie Setan</i>), Devil Noodle (<i>Mie Setan</i>), <i>Es Pocong</i> - Pictures or shapes that are erotic or porn	a. Names and shape of gingerman and snowman cookie *Picture* Picture B1 - Example of food product with the name and shape of gingerman and snowman cookie b. “Gong Xi Fa Cai”, “Cap Go Meh” phrases in the product’s name c. Outer packaging of the product is allowed to contain prints of “Happy Valentines” but is not allowed to put the halal logo on the packaging
2. Products containing the name of haram materials/animals	Khamr Rootbeer, rum raisin ice cream, 0% alcohol beer, wine, irish cream (referring to <i>khamr</i> (cream liqueur based on irish whiskey) Pig/dog: Bacon: pork obtained from a pig’s back, side, or belly Ham: pork obtained from a pig’s hind leg	a. Has become a tradition (<i>‘urf</i>) and confirmed to not contain haram ingredients, such as <i>bir pletok, bakso, bakmi, bakpia, bakwan, bakpao</i> b. According to public view, there is no confusion in the interpretation of the ability to consume those

	Cunyuk/Cu Rou: pork in Chinese	haram animals, such as roti buaya, biskuit beruang c. Has another relevant and empirical meaning that is used in general, such as: - Mortadella, bratwurst, frankfurter (names referring to a specific type of sausage, maybe beef or chicken) - Cocktail, mojito (type of beverage that may or may not contain <i>khamr</i>) - <i>Char siu</i> (way of cooking meat using large forks then grilled. Meat cooked can originate from anything) - Lawar (mixture of vegetables and minced meat that is seasoned thoroughly, a cuisine originating from Bali, meat cooked can originate from anything)
3. Products with the shape of pigs or dogs and its various designs	a. Pigs/dogs shape *Picture 2* Picture B2 - Example of product with the shape of pigs and dogs	
4. Using packaging with a picture of a dog or a pig as the	a. *Picture 3*	a. *Picture 4*

main focus	Picture B3 - Example of product using packaging with a picture of a dog or a pig as the main focus	Picture B4 - Example of product using packaging with a picture of a dog or a pig not as the main focus
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Bibliography

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- [3] OIC/SMIIC 1:2019, *General requirements for halal food*
- [4] Peraturan Pemerintah Nomor 39 Tahun 2021 tentang Penyelenggaraan Bidang Jaminan Produk Halal.
- [5] HAS 23000, Persyaratan sertifikasi halal. Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika Majelis Ulama Indonesia

Supporting information regarding standard's formulator

[1] Technical Committee of SNI Formulator

03-08 Halal Food

[2] Membership structure of the Technical Committee of SNI Formulator

No	Position	Name	Institute
1	Head	Asrorun Niam sholeh	Dewan Halal Nasional
2	Secretary	Wahyu Purbowasito Setyo Waskito	Badan Standardisasi Nasional
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Working group Komtek 03-08 Halal Food:

- LPPOM MUI
- Kelompok Substansi Pengembangan Standar Pertanian dan Halal

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Direktorat Pengembangan Standar Agro, Kimia, Kesehatan, dan Halal
Deputi Bidang Pengembangan Standar
Badan Standardisasi Nasional