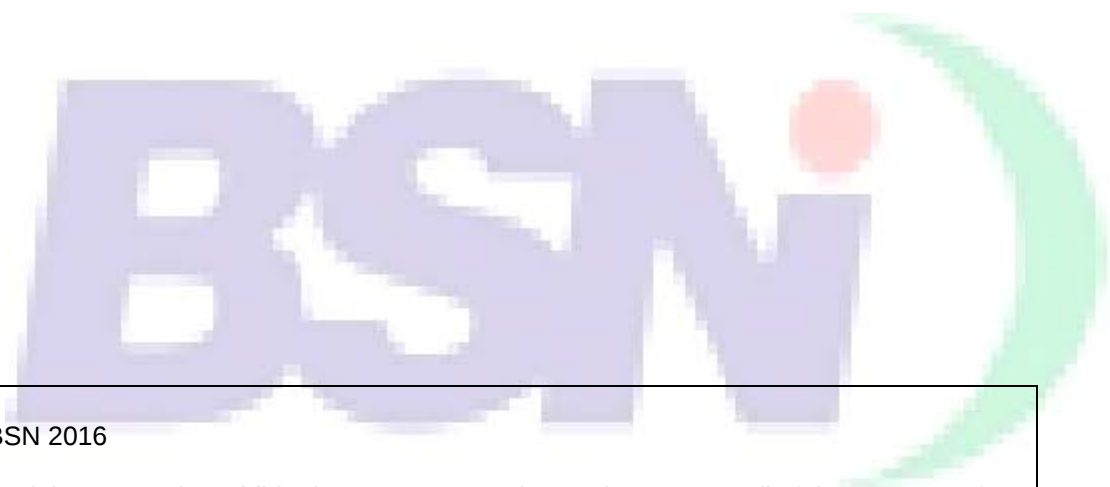


SNI

Indonesian National Standard

Halal slaughtering for poultry



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Foreword

The Indonesia National Standard of Halal slaughtering for poultry is arranged to provide assurance of the *halal-ness* of poultry slaughtering product which is consumed by the community, so that comfort, safety, security and certainty of the availability of halal products for the community in consuming and using the products are achieved, as well as to improve the added values for the business in producing and selling the halal products.

The SNI is drafted by the Technical Committee 03-08 Halal, which has been discussed through technical meeting and agreed upon in the consensus meeting on June 27, 2016 in Jakarta. The meeting was attended by the representatives of the consumers, producers, experts, and other related institutions.

This standard has been through the processes of polling on July 1, 2016 to August 30, 2016 with the final result of RASNI (final draft of the SNI).

It should be noted that the possibility of some elements of this standard document can be a patent. The National Standardization Agency is not responsible for identification of one or all existing patents.

Halal slaughtering for poultry

1 Scope

This standard determines the requirement and procedure in the management of procurement, pre-slaughtering, slaughtering, post-slaughtering, packaging, labeling, storage, transportation, facility, hygiene, and sanitation in a halal poultry meat production process including by-products, in the poultry slaughterhouse.

2 Normative References

SNI 99001:2016 Halal management system

SNI 01-6160-1999 Poultry slaughterhouse

3 Terminology and Definition

3.1

Poultry Slaughterhouse (RPH-U)

Poultry slaughterhouse is a complex of buildings with specific design and construction that meets specific technical and hygiene requirements and is used as a place to slaughter poultry for public consumption.

3.2

Slaughtered poultry

Every kind of bird which is bred and used for food, including chicken, duck, turkey, goose, pigeon, and quail.

3.3

Poultry carcass

Part of poultry body after being conducted slaughtering, plucking and eviscerating, with or without head and neck, and/or leg from tarsus, and/or lung and kidney.

3.4

Poultry derivative fresh product

Part of poultry body that has been cut.

3.5

Offal

Liver after the gallbladder is removed, heart, gizzard, intestines and other organ parts located in the chest and abdominal cavity, which is commonly eaten in a certain area after going through cleaning and washing process.

3.6

Ante-mortem inspection

Inspection of poultry health is conducted by the authorized inspection personnel prior to slaughtering.

3.7

Post-mortem inspection

Health inspection of poultry offal and carcass is carried out by the authorized inspection personnel after slaughtering.

3.8

Halal Butcher

A person who slaughters poultry and has fulfilled regulatory requirements.

3.9

Halal Supervisor

A person who is responsible for *halal*-ness of poultry slaughtering process.

3.10

Organization

Refers to the poultry slaughterhouse.

3.11

Slaughtering

An activity to kill animals till they reach the perfect death by way of butchering that refers to the animal welfare rule and the Shari'ah Islamic religion.

3.12

Hygiene

All efforts relates to the health problem, as well as efforts to maintain or improve health.

3.13

Sanitation

An effort to prevent the possibility of growing and breeding of spoilage and pathogenic microorganisms in food, beverage, equipment, and building which can damage animal-based food and jeopardize the human health.

4 The Requirements

4.1 The Organization

4.1.1 The Organization should implement SNI 99001 on Halal management system

4.1.2 The Organization should have a commitment in implementing halal assurance system in each step of the process, which comprises procurement, receiving, pre-slaughtering, slaughtering, post-slaughtering, packaging, labeling, storage, transportation, facilities, hygiene and sanitation in process of halal poultry meat production including by-products, in poultry slaughterhouses.

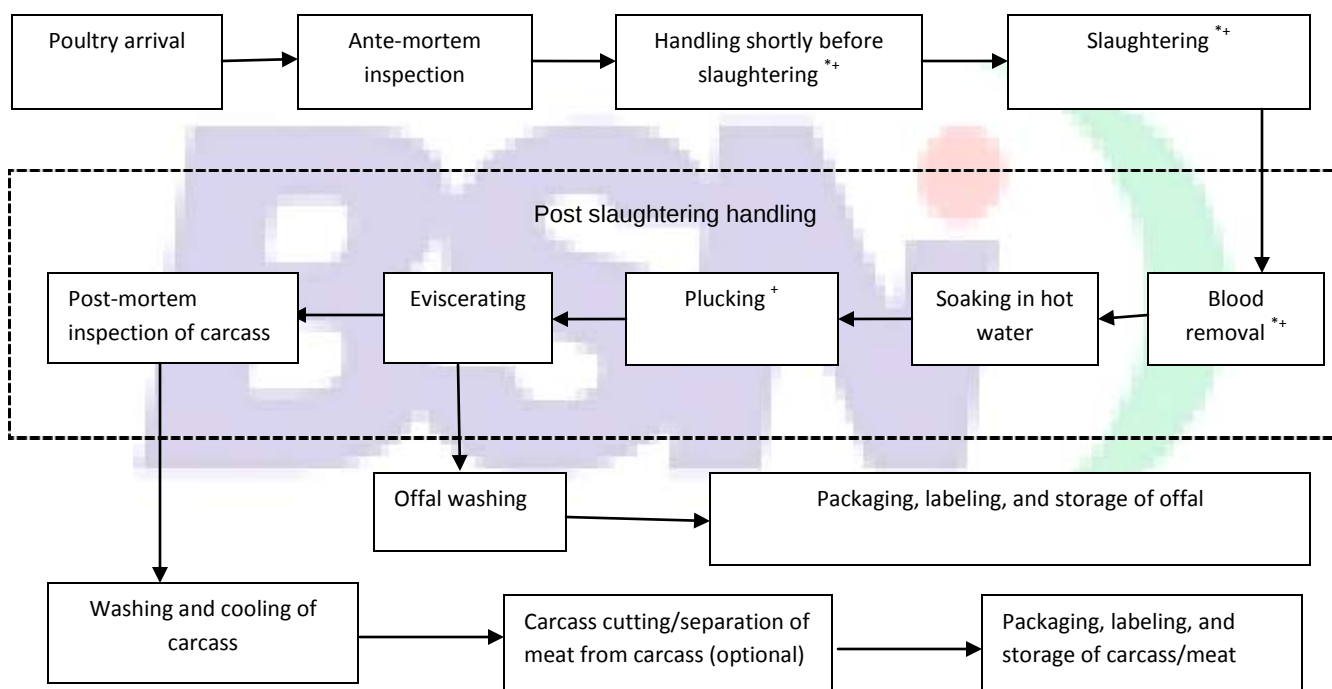
4.1.3 The Organization should ensure that the location, building, human resource, and slaughtering facility/equipment are designed for halal poultry slaughtering and oblige to be separated from the location, building, human resources and slaughtering facility/equipment which is not halal according to the legislation.

NOTE: RPH-U reference is in accordance with SNI 01-6160-1999

4.1.4 The Organization must ensure their procedure on handling of dead poultry and poultry carcass that does not meet halal slaughtering is not mixed in the halal product chain.

4.1.5 The Organization must understand and ensure the halal critical point in the process flow of poultry slaughtering for the purpose of halal assurance, quality control, and traceability.

The process flow of halal slaughtering process at RPH-U, in general, can be seen in the following diagram:



Note:

* Critical point of *halalness*

+ Inspection

Figure 1 – Flowchart of poultry slaughtering process

4.2 Procurement of live poultry

4.2.1 The Organization should determine the farm requirement and/or poultry collector in accordance with the legislation.

NOTE: The fulfilled minimum requirement covers: (a) production/cage capacity, (b) biosecurity application and poultry health status, (c) type and source of feed, including feed additives, and (d) the use of medicine and vaccine.

4.2.2 The Organization should have a list and document the information on the farm and/or the supplied poultry collector.

4.2.3 The Organization should ensure that poultry feeds fulfill the halal requirement in accordance with the legislation. Poultry that is allowed to be slaughtered is the one which is fed except with pork and its derivatives.

4.3 Transportation of live poultry

4.3.1 The Organization should ensure that the transportation of live poultry must fulfill animal welfare aspect and quality in accordance with the legislation.

4.3.2 The Organization should ensure the poultry that is transported is in healthy condition which is proven by the relevant document.

4.3.3 The Organization should ensure the transportation equipment which is in direct contact with live poultry is dedicated for transporting halal animal and should not be used interchangeably with pig.

4.3.4 The Organization should ensure that prior to be used, the transportation equipment which is in direct contact with live poultry is free from uncleanness and in good sanitary condition.

NOTE: The transportation equipment that is referred to in this standard is the transport equipment which carries poultry to the poultry slaughterhouse.

4.4 Pre-Slaughtering

4.4.1 Receiving of live poultry

4.4.1.1 The Organization should have adequate place and facility for temporary shelter before the poultry is slaughtered.

4.4.1.2 The Organization should ensure that the receiving area is clean before the live poultry arrival.

4.4.1.3 The Organization should ensure that all received poultry are visually inspected by the competent personnel to ensure that they are in good health.

4.4.1.4 The Organization should ensure that there is handling/treatment to prevent poultry stress and indicated sick in the temporary shelter.

4.4.1.5 The Organization should document the number and weight of all received live poultry, arrival time, the farm name of live poultry origin, and the personnel who is assigned to receive them.

4.4.1.6 The Organization should ensure that poultry is slaughtered after it has been rested in accordance with the legislation.

4.4.1.7 The Organization should ensure that poultry is slaughtered after being rested for at least 2 (two) hours after arrival, and during the resting process it receives good treatment.

4.4.1.8 The Organization should ensure and have the procedure and documentation for handling sick and dead poultry.

4.4.2 Ante-mortem Inspection

4.4.2.1 The Organization should ensure that before the slaughtering process, ante-mortem inspection has been conducted to the poultry.

4.4.2.2 The Organization should establish ante-mortem inspection procedure. Ante-mortem inspection is conducted on poultry that will be slaughtered by a visual observation. If it is suspected that there is sick poultry, then further inspection should be conducted.

4.4.2.3 The Organization should ensure that an ante-mortem inspection procedure by visual observation should at least covers:

- a) poultry activeness
- b) feather cleanliness
- c) mouth, nose, eyes and cloaca
- d) color of comb/ wattle and claw
- e) respiratory

4.4.2.4 The Organization should appoint a personnel who has a competence in the field of veterinary medicine and/or veterinary paramedic to conduct ante-mortem inspection.

4.4.2.5 The Organization should ensure that a personnel who has a competence in the field of veterinary medicine and/or veterinary paramedic, besides conducting ante-mortem inspection, should also inspect:

- a) a poultry health inspection data record (report) from the internal RPH-U; or
- b) information or data on poultry health from the farm; or
- c) animal health certificate (veterinary certificate).

4.4.2.6 The Organization should ensure that if it's found a sick poultry, then slaughtering of sick poultry is conducted at the end of healthy poultry slaughtering process.

4.4.3 Handling poultry shortly before slaughtering

4.4.3.1 Without stunning

4.4.3.1.1 The Organization should ensure that the poultry is in a position which is appropriate and easy to conduct halal slaughtering process.

4.4.3.1.2 The Organization should ensure that the official at the slaughtering division has a skill in capturing and positioning the poultry at the time of slaughtering to prevent bruising, blood spots and fracture.

4.4.3.2 With stunning

4.4.3.2.1 The purpose of stunning are: (1) to make poultry unconscious prior to slaughtering, so it can reduce pain (animal welfare aspect); (2) to ease slaughtering process; (3) to reduce wing flapping shortly after slaughtering in order to reduce the appearance of blood spots on the carcass; (4) to accelerate the bloodletting process.

4.4.3.2.2 The Organization should ensure that the stunning process does not kill or cause permanent physical injury. Recovery time after stunning is maximum 45 seconds, meaning that if after 45 seconds the poultry is stunned and not slaughtered, then it will stand up again. The slaughtering process should be done shortly after poultry is unconscious less than 10 seconds.

4.4.3.2.3 Poultry stunning is only allowed by giving an electric shock to the poultry that will be slaughtered. Electric shock tool that is used among others, such as: water bath stunner. Gas stunning is not allowed.

4.4.3.2.4 The Organization should ensure that the used stunning method and equipment have been validated to fulfill the requirement in 4.4.3.2.2. Validation is conducted before it is applied and in any changes of method and equipment. Equipment validation uses a calibrated instrument. A validation result record should be documented.

4.4.3.2.5 The Organization should conduct verification before the slaughtering process to ensure that the stunning process is in accordance with the validated method.

NOTE 1 For example to stun a chicken, the amount of used voltage is 15 - 80 V with electric current from 0.1 to 0.5 A in 3 - 22 seconds.

NOTE 2 For other poultry, it has to be validated in accordance with the provision of 4.4.3.2.2

4.4.3.2.6 The Organization should ensure that the stunning equipment is in good condition each time the slaughtering process begins and is under a Halal Supervisor control. If there is a dead poultry after the stunning, the Halal Butcher or Halal Supervisor should separate it as non-halal conformance product.

4.4.3.2.7 The Organization should ensure that the Halal Supervisor must be a Muslim, have a healthy body and soul, and have a good health record, be obedient in practicing obligatory worship, and understand slaughtering procedure in accordance with the Islamic Shari'a.

4.4.3.2.8 The Organization should make a plan of stunning equipment maintenance that refers to the maintenance guidelines from the stunning equipment manufacturer. Stunning equipment maintenance activity must be conducted in accordance with the schedule that has been determined in the maintenance plan.

4.4.3.2.9 The Organization should ensure that the record of poultry stunning, including the one which does not comply with halal requirement, is kept and maintained.

4.5 Slaughtering

4.5.1 The Organization should ensure that poultry slaughtering is done one by one manually by a Halal Butcher who has fulfilled the requirement in accordance with the legislation.

4.5.2 The Organization should ensure that a Halal Butcher must be a Muslim, adult and sensible.

4.5.3 The Organization should ensure that the poultry to be slaughtered must be alive, healthy, and clean, as well as should be faced to the direction of the Qibla, if possible. If it is found a dead poultry, the Halal Butcher or Halal Supervisor should separate it as non-halal conformance product.

NOTE: Halal Butcher should ensure that poultry is alive and separate the poultry that had died shortly before the slaughtering process.

4.5.4 The Organization should ensure that the Halal Butcher recites "*Bismillahi allahu akbar*" or "*bismillahirrahmanirahiim*" before slaughtering the poultry.

4.5.5 The Organization should ensure that the Halal Butcher conducts slaughtering on the nape of the poultry neck by cutting the respiratory tract (trachea/*hulqum*), esophagus/*marik* and two neck veins (blood vessels in the right and left parts of the neck/*wadajain*) with one incision without lifting the blade. The slaughtering process is conducted from the front part of the neck and doesn't break the neck vertebrae.

NOTE: The best chicken slaughtering technique is by hanging the chicken upside down. In order to obtain a perfect result, the thumb is bent while pressing the *larynx* or Adam's apple.

4.5.6 The Organization should ensure that all stages of the slaughtering process are in compliance with the Islamic Sharia and under supervision of the Halal Supervisor. If there is a slaughtering process that did not fulfilled requirement of 4.5.5 the Halal Supervisor should separate it as a non-halal conformance product.

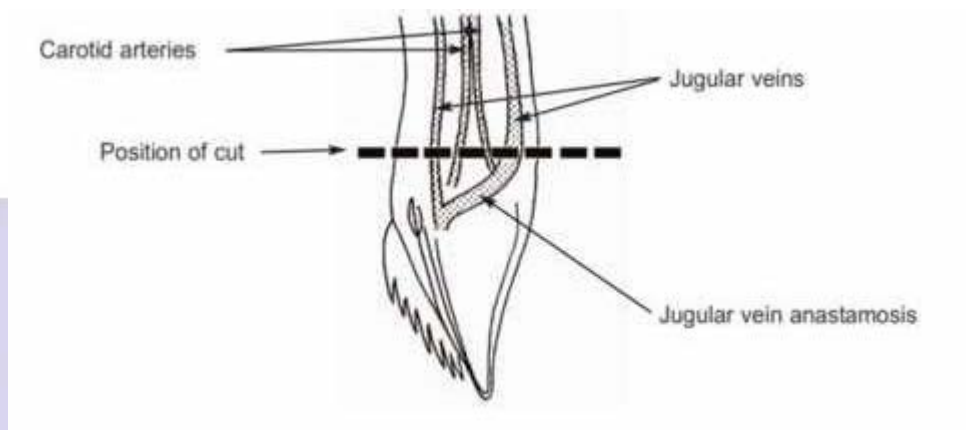


Figure 2 – The most appropriate incision position on poultry neck

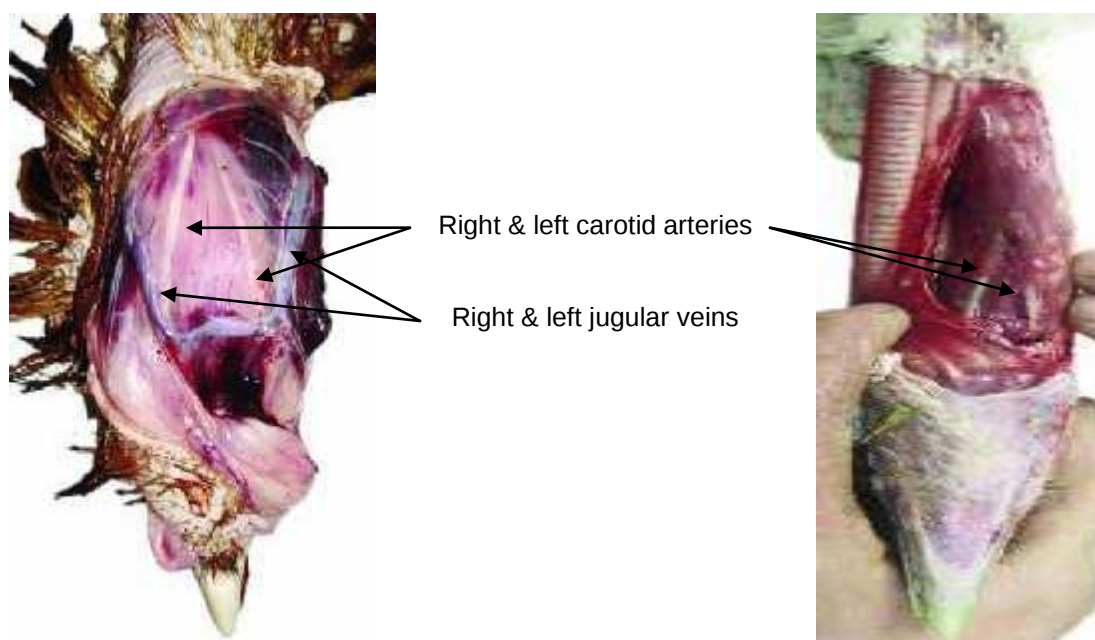


Figure 3 – Position of arteries and veins on the chicken neck which is most appropriate to be slashed



Figure 4 - Thumb position slightly bent and pressing the larynx or Adam's apple, an incision is conducted above the *larynx*/Adam's apple

4.5.7 The requirement of slaughtering equipment

4.5.7.1 The Organization should ensure that the knife used in the slaughtering process is sharp; has a single blade, straight and smooth and not serrated, perforated, or damaged. The minimum length of the knife should be four (4) times the width of the slaughtered poultry neck. The blade does not feel lithe during use.

4.5.7.2 The organization should ensure that the slaughtering equipment is not derived from bone, nail and tooth.

4.5.7.3 The Organization should ensure that the slaughtering rail and the used equipment are solely for halal slaughtering.

4.6 Post-Slaughtering Handling

4.6.1 The Organization should have a post-slaughtering handling procedure that includes bloodletting, scalding (soaking in hot water), plucking, eviscerating (offal removal), postmortem inspection, and carcass washing. For organizations that produce poultry carcass and meat, handling process can be added with carcass cutting process (parting).

4.6.2 The Organization should ensure that after the slaughtering, the poultry blood is let out for at least 3 minutes before moving to the next process and is under supervision of the Halal Supervisor.

4.6.3 The Organization should ensure that the soak poultry in the boiling water has been dead and is under supervision of the Halal Supervisor.

4.6.4 The Organization should ensure that the plucking process must be conducted thoroughly to ensure the hygiene of poultry carcass, and then it will go into the washing process.

4.6.5 The Organization should separate the red carcass which is found after the plucking process and handled as a non-halal conformance product and is under supervision of the Halal Supervisor. If red carcass is found, the halal supervisor should separate it as a non-halal conformance product.

4.6.6 After the washing process, the Organization should ensure that the poultry goes into the eviscerating process (offal removal) and enables the post-mortem inspection.

4.6.7 The Organization should ensure that after eviscerating and before washing process, the post-mortem inspection is conducted on carcass and offal.

4.6.8 The Organization should ensure that the handling process is in a hygienic condition.

4.6.9 The Organization should document the post-slaughtering handling process and maintain the document.

4.7 Packaging and Labeling

4.7.1 Poultry meat product and by-product should be packaged using packaging materials which are not contaminated by uncleanness.

4.7.2 The packaging process should be conducted in a clean and hygienic area.

4.7.3 The labeling requirement on product packaging should be in accordance with the legislation.

4.8 Storage

4.8.1 The Organization should ensure that poultry carcass and their derivatives must be kept separately from non-halal conformance products to prevent contact or contamination. Contact of any kind with non-halal conformance products will make halal products become non-halal products.

4.8.2 The Organization should ensure that poultry carcass and their fresh derivative products are stored at a certain temperature which it will not increase bacterial growth.

4.8.3 The Organization should have a document of product storage recording and maintain the document.

4.9 Transportation

4.9.1 The Organization should ensure that transportation equipment which is in direct contact with poultry carcass and their fresh derivative products is exclusively used for transporting halal products and should not be used interchangeably with non-halal conformance products.

4.9.2 The Organization should ensure that transportation equipment, which is in direct contact with poultry carcass and their fresh derivative products, is free from uncleanness and in a good sanitary condition.

4.10 Facility

4.10.1 RPH-U facility should be used solely for the production of halal poultry carcass and their fresh derivative products (not mixed with non-halal slaughtering).

4.10.2 Location of RPH-U should be significantly separated from non-halal slaughterhouses and in accordance with the legislation.

4.10.3 If deboning process is conducted outside RPH-U (for example: Meat Handling Unit), it should be ensured that poultry carcass only comes from halal RPH-U and the handling is in accordance with the halal regulation.

4.11 Handling of non-halal conformance products

4.12.1 The Organization should have a procedure for handling non-halal conformance products.

4.12.2 Non-halal conformance products should only be used as animal feeds or destroyed.

4.12.3 A document of non-halal conformance product handling should be maintained.

4.13 Traceability

4.13.1 The company should have a written procedure to ensure traceability of halal products.

4.13.2 The procedure should ensure that the certified product is originated from halal animal, slaughtered in accordance with the halal requirement, and produced in a production facility that fulfills the criteria of production facility.

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