



### INTERNATIONAL HALAL-MARKET\*

- 57 Islamic countries
- > 2,2 Billion Muslims worldwide
- > 56 Mio Muslims in Europe
- > 6,7 Mio Muslims in Germany
- > USD 1.800 billion halal food exports

\* forecast figures for 2025



### COMPANY

Founded 1980 by Prof. Dr. Mohammad Hawari, since then has been a competent partner of the international industry (B2B, B2C) for halal certification with a team of scientific and theological experts.

Founding member WORLD HALAL COUNCIL

### SELECTED REFERENCES

Alpenrind	Gelita	OSI	Südzucker
Boortmalt	Kündig	Peter Gelhard	Symrise
Condio	Lubeca	Pfeifer & Langen	Tillmans
Dr. Oetker	Marcher	Plange	Tönnies
Egetürk	Meggle	Pure Ingredients	Viscofan
Ewald Gelatine	Mekkafood	Rousselot	Westfleisch
Finktec	Möller Pharma	Schwälbchen Molkerei	Yayla
Frosta	Nitta Gelatin	Simons Vleeswaren	zur Mühlen Gruppe



## PORTFOLIO

AUDITING  
CERTIFICATION

### HALAL-EUROPE OHG

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## HALAL AND HARAM

Halal حلال means  
"Allowed, approved, legal, legitimate."

If used in conjunction with foods and drinks, it means that Muslims are allowed to consume it.

No contamination during preparation, production, and / or storage with a substance which is Haram.

Haram حرام means  
"Not allowed, unauthorized, unverified, unlawful, illegal."

If used in conjunction with foods and drinks, it means that they are not allowed, and therefore unsuitable for consumption by Muslims.

A product is considered Haram, if it came into contact with foods, drinks, medicine & cosmetics contaminated with any of the right mentioned products.

- › Animals which are not slaughtered halal
- › Pigs, Dogs, Donkeys, carnivorous animals, birds of prey and land animals without external ears
- › Carrion
- › Alcohol
- › Unhealthy and harmful substances
- › Poisonous plants
- › Blood

## INDUSTRY SECTORS



FOODS



PHARMA



CHEMISTRY



MEAT PROCESSING PLANTS



SLAUGHTERHOUSES



COSMETICS



HEALTH CARE



TRADE & SERVICES



HOTEL & GASTRONOMY

## PRODUCTION REQUIREMENTS

- › Use of halal-compliant raw materials in the recipe.
- › The halal compliance must be detected.
- › No confusion between halal-conforming, halal-nonconforming raw materials as well as semi finished products.
- › No cross-contamination of raw materials in warehousing and production or manufacturing.
- › No mix of finished products.
- › Cleaners and other aids may not endanger the halal status.
- › Traceability of the products must be ensured.



## PROCESS FEATURES

- › Develop clear recipes on the basis of raw materials which are available in halal quality.
- › Specifications must clearly demonstrate halal conformity.
- › Clear labelling of raw materials (IT-numbers, colourcodes, specified labels, clips etc.).
- › Usual measures to avoid cross-contamination.
- › Production in daily batches with complete cleaning in between.
- › Properly packing of raw materials.
- › Special training of a Halal-Engineer.
- › Analysis of cross-contamination.



## HALAL-SLAUGHTER



- › The slaughtering is done in the presence of a Muslim.
- › No animal is allowed to be slaughtered except to meet the human need for food.
- › If an animal is slaughtered for this purpose, the name of Providence is invoked in order to legitimate the act.
- › No animal should be subject to any distress or fear prior to the slaughter.
- › There are strict rules governing this act designed to reduce or eliminate the distress felt by the animal.
- › Only the sharpest and least painful instruments can be used in the slaughtering process.
- › Throughout the cycle of raising of livestock for human consumption, the utmost courtesy and respect towards the animal is mandatory.
- › These are the irreducible requirements for Halal certification.

- › It should be allowed for the certifier to make a field observation (Halal-Audit) including whole production process from material receipt, production, packaging and storage.
- › Provide a detailed analysis of the product (specification and ingredients list).
- › Confirmation that no alcohol is used in the production, as well as no products with animal components other than Halal origin.
- › The audits take place annually, except there are changes within the production.
- › Validity of the Halal Certificate is valid for one year. For meat exports, a Halal certificate accompanying each shipment is required for each consignment.
- › Special staff training should be carried out. A Halal officer must be named.
- › A Halal logo is provided for certified products.

## CONDITIONS

