

MALAYSIAN PROTOCOL FOR THE HALAL MEAT PRODUCTION



**DEPARTMENT OF
ISLAMIC
DEVELOPMENT
MALAYSIA**

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The Malaysian Protocol for the Halal Meat Production is subjected to periodical review according to the current needs of the local halal food industries to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Amendment issued since publication

Amendment No.	Date of Issue	Text Affected

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MALAYSIAN PROTOCOL FOR THE HALAL MEAT PRODUCTION - RUMINANTS

1. INTRODUCTION

Malaysian Protocol For The Halal Meat Production – Ruminants was developed by the Department of Islamic Development Malaysia (JAKIM) to give clear guidance in the production of halal meat (ruminants). This protocol is intended to support the implementation of the import requirements under the Animal Rules 1962, Animals Act 1953 (reviewed 2006). This protocol shall apply to all establishments intending to export their products to Malaysia. This protocol shall be used together with the Malaysian Standard MS 1500:2009 Halal Food – Production, Preparation, Handling and Storage – General Guidelines (Second Revision).

2. SCOPE

This Protocol prescribes practical guidelines for abattoir/slaughterhouse on slaughtering, stunning method, further dressing process, storage and transportation of halal meat (ruminants).

3. DEFINITIONS

For the purpose of this protocol, the following definitions apply.

3.1 Ruminant

3.2 Abattoir/Slaughterhouse

3.3 Stunning

3.4 Establishment

3.5 Malaysian Fatwa Council

A council in Malaysia which issues decrees regarding Islamic affairs

3.6 Halal Certification Body

Islamic organisation and / or Halal certification body appointed by JAKIM in the respective country.

3.7 Non-conformance slaughtering

Non-conformance slaughtering in this document means the animals slaughtered that are not in compliance with the Shariah law and Malaysian requirements.

3.8 Condemn

Remove from the halal system.

3.9 Practicing Muslim

3.10 Carcass

3.11 Offal

3.12 Product

3.13 Malaysian Requirements

4. REQUIREMENTS

4.1 APPROVED ESTABLISHMENTS

- 4.1.1 In addition to the import requirements under the Animal Rules 1962, Animals Act 1953 (reviewed 2006), establishments applying for Malaysian approval shall comply with this protocol and MS 1500:2009.

4.2 DEDICATED HALAL ESTABLISHMENT

- 4.2.1 Approved establishments shall operate **Halal production only** throughout all the supply chain from slaughtering until transportation according to Shariah requirement. In addition, the products for export to Malaysia shall comply with this protocol.
- 4.2.2 Under no circumstances are *najs* that come under the category of *najs mughallazah* (i.e. pigs or dogs and their products) allowed inside a Malaysian approved establishment. Pigs and their products shall never enter the establishment's boundaries.
- 4.2.3 Notwithstanding 4.3.2, working dogs may only be used in the stock yard and lairage area for the purpose of working stock. They shall be muzzled when being used and kept in secured pens when not being used.
- 4.2.4 Non-halal products from other sources shall be prohibited from entering the establishment.

4.3 PERMITTED RUMINANTS AND THEIR PRODUCTS

- 4.3.1 Only the following ruminants are permitted to be slaughtered, processed and stored on a Malaysian approved establishment:

Cattle, buffalo, goat, sheep, deer and other ruminants

4.3.2 All ruminant products intended for export shall be subjected to inspection prior to approval.

4.4 SLAUGHTER

4.4.1 STUNNING

- a) Stunning is not recommended and if required shall be in accordance with the MS1500:2009 and the Malaysian Fatwa Council decree.
- b) The method used shall be reversible stunning and shall not kill or cause permanent physical injury to the animal.
- c) The person who is responsible for the stunning operation (operation, control and monitoring) shall be trained in its use and preferably a Muslim. The stunning operation shall be supervised by a Muslim checker.
- d) The Muslim halal checker shall check that the stunning operation is conducted according to the approved method to verify that it will not kill the ruminants.
- e) The slaughterman shall be satisfied that unconscious ruminants being provided to him for Halal slaughter have been stunned in accordance with the approved Malaysian requirements.
- f) If the ruminant is found dead due to stunning procedure then the slaughterman shall identify and condemn the animal.

4.4.2 METHODS OF STUNNING

- a) **Electrical stunning** : if used shall be the 'head only' type stunner.
- b) **Pneumatic Percussive stunning** : if used, shall comply with the requirements described in Appendices 1 and 2 of this protocol. Improper use of this stunning method may result in skull damage of the animal. Skull damage ratings 1 and 2 only are acceptable to Malaysia (refer Attachment 2 of Appendix 1).

Assessment of the degree of damage to the skull shall be carried out by a Muslim halal head checker. The number of Halal and non-Halal carcasses shall be recorded and be available for audit by the Halal Certifying Organisation, Exporting Country Authority and Malaysian auditors.

- c) The use of other stunning methods is subject to approval by the Malaysian Fatwa Council decree.

4.4.3 HALAL SLAUGHTER

- a) The animal shall be ritually slaughtered by a practicing Muslim slaughterman who is registered with a Halal Certification Body.
- b) Animals that are dead due to stunning procedure shall be identified as non-conformance and condemned.
- c) The number of slaughtermen shall be adequate to ensure that the act of ritual slaughter is conducted properly on each animal. It is recommended to have at least one slaughterman for the maximum slaughtering of ninety (90) animals per hour.
- d) Slaughtering of animals while hanging head down shall not be permitted.
- e) If the ruminant is not slaughtered according to this protocol, the slaughter man shall identify the carcass and its offal as non-halal and shall be segregated from Malaysian eligible carcasses and offal.
- f) No intervention can be conducted to hasten the death of the animal as a result of the act of Halal slaughter unless it is approved by the Malaysian Fatwa Council. Minor procedures related to food safety such as oesophageal clipping may be conducted.
- g) The number of animals slaughtered and the non-halal carcasses shall be recorded and be available for audit by the supervising Halal Certification Body, Exporting Country Authority and Malaysian auditors.

4.4.4 DETERMINATION OF DEATH

- a) 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.
- b) Death shall be assessed by observation of the animal. To be considered visually dead, the animal should show the following :
 - i. fully dilated pupils;
 - ii. absence of pupillary and corneal reflexes;
 - iii. flaccid tongue;

- iv. absence of blood pulsing from the cut ends of the carotid arteries. i.e. blood under pressure from the cut carotid arteries indicating that the heart is still beating; and
- v. absence of all movements in the carcasses;
 - responses directly related to the cutting of a major nerve are not considered to indicate that the animal is still alive.

4.4.5 DRESSING OPERATIONS

Carcass dressing operations can be conducted once the animal is considered dead (as defined by the 'Determination of Visual Death' criteria provided below) further.

4.4.6 HALAL CHECK

- a) A Muslim halal checker shall be permanently stationed at the slaughtering area to ensure the slaughtering, proper bleeding, determination of death prior to dressing operations and records keeping are in compliance with this protocol; and
- b) Another Muslim halal checker shall be permanently stationed in the slaughtering hall to check the stunning operation, handling of non-compliance carcass and records keeping are in compliance with this protocol.
- c) A Muslim halal head checker (if approved percussive pneumatic stunning used) shall be permanently stationed to assess skull damage, identify/label and record the related non-compliance carcass.

4.4.7 NON-CONFORMANCE

a) CARCASS

All non-conformance carcasses shall be :

- i) condemned; or
- ii) processed in another establishment; or
- iii) processed after the completion of all Halal carcasses processes.

b) OFFAL

All non-conformance offals shall be condemned.

c) IDENTIFICATION

All non-conformance carcasses shall be identified and/or labeled under the supervision of Muslim checker.

d) STORAGE

All non-conformance carcasses and products shall be stored in designated area.

e) RECORD

The number of non-conformance carcasses and offal shall be recorded and be made available for audit by the supervising Halal Certification Body, Exporting Country Authority and Malaysian auditors.

4.5 STORAGE

- 4.5.1 All Halal carcasses and products shall be stored in separate chiller and freezer from non-conformance carcasses and products.
- 4.5.2 All chillers, freezers and other storage rooms shall be part of the approved establishment and of the same address.
- 4.5.3 The inventory on storage of cartons containing Halal and non-conformance products shall be recorded.
- 4.5.4 Storage of carcasses and offals from other establishments or independent boning room is not acceptable.

4.6 DEBONING AND PACKAGING

- 4.6.1 The boning room (including packaging) shall be part of the approved establishment and of the same address.
- 4.6.2 All Halal carcasses shall be deboned before deboning of non-conformance carcasses if any.
- 4.6.3 Processing of carcasses and offal from other establishments or independent boning room is not acceptable.
- 4.6.4 All cartons intended for export to Malaysia shall be clearly labelled with the Halal mark from Halal Certification Body, establishment number and other requirements as specified in MS 1500:2009 (3.7)
- 4.6.5 The number of cartons containing Halal products shall be recorded.

4.7 TRANSPORTATION

The transportation of Halal product from the establishment to point of exit shall fulfill the following requirements :

- i) be segregated from non-conformance product;
- ii) under no circumstances be transported with *najs* under category *mughallazah* as defined in MS 1500:2009.

5. RESPONSIBILITIES

5.1 ESTABLISHMENTS

The establishment management shall:

- i. engage a Halal certification body.
- ii. provide sufficient infrastructure and support in the establishment to comply with this protocol.
- iii. establish an internal Halal Assurance System to monitor compliance to requirements as detailed in this protocol including conducting internal audit.
- iv. submit a complete JAKIM's relevant application form and obtain declaration from the halal certification body.
- v. inform JAKIM of any changes of the Halal Certification Body through the competent authority of the exporting country after being approved
- vi. submit the relevant report to the Halal certification body as required by Malaysia.
- vii. employ/appoint sufficient Muslim slaughtermen, Muslim halal head checker (if approved percussive pneumatic stunning used) and Halal checker as described in 6.3, 6.4 and 6.5 respectively.
- viii. provide amenities for Muslim personnel including a prayer room and ample time for prayers.
- ix. ensure the halal certification body representative to be present during Malaysian audit session.

5.2 HALAL CERTIFICATION BODY

The Halal Certification Body shall :

- i. be appointed by JAKIM.
- ii. ensure that this protocol, MS 1500:2009 and Malaysian Fatwa decree continued to be met so that approval to provide Halal certification for that market is maintained.

- iii. ensure that slaughtermen, Muslim halal head checker and Halal checker are all practising Muslims and competent, whose performance and training records be made available during Malaysia audit.
- iv. plan the annual audit schedule of the establishments under supervision. Audit records/reports shall be made available during Malaysia audit.
- v. inform JAKIM any changes in the establishment related to this protocol after approval.
- vi. inform JAKIM any new procedures implemented by the establishment which are not covered by this protocol.
- vii. raise non-compliances with the company management through the formal Exporting Country Authority reporting systems

5.3 HALAL SLAUGHTERMAN

The Halal slaughterman shall:

- i. be a practicing Muslim and competent;
- ii. be registered and under the supervision of a Halal Certification Body;
- iii. competent in slaughtering the animal according to Shariah law;
- iv. verify that the animal to be slaughtered shall be alive or deemed to be alive (*hayat al-mustaqirrah*) at the time of slaughter; and
- v. identify and/or label animals that died due to stunning as non-conformance to be condemned.

5.4 MUSLIM HALAL HEAD CHECKER (ONLY REQUIRED ON BEEF ESTABLISHMENTS USING THE PNEUMATIC PERCUSSIVE STUNNER)

The Muslim halal head checker shall:

- i. be a practicing Muslim and technically competent;
- ii. be registered and under the supervision of a Halal Certification Body;
- iii. assess skull damage, identify/label and record the related non-compliance carcass;

- iv. make decisions on the halal status of carcass by examining the level of damage to the head in accordance with the criteria specified in Appendix 1; and
- v. bring to the attention of the Halal checker any heads where there is any uncertainty of the halal status of the head and it's carcass for the Halal checker to make the final decision.

5.5 HALAL CHECKER

The Halal checker must:

- i. be a practicing Muslim;
- ii. Be authorised and be under the supervision of a recognised Halal Certifying Organization;
- iii. Randomly check the plant that:
 - a. Animals are not killed by the use of the stunner. Animals that are killed by the use of the stunner are identified and all carcass parts are segregated as non-Halal.
 - b. Animals are visually dead from the Halal slaughter before any further dressing procedures commence (using the criteria listed under "Determination of Visual Death")
 - c. Skulls with unsatisfactory damage are being identified and all carcass parts are segregated as ineligible for Malaysia
 - d. Segregation processes for all carcass parts, including offal, continue to be satisfactory in ensuring that only product eligible for Malaysia will be exported to that market.
 - e. The Halal checker must supervise and certify halal record of the establishments as follows:
 - Anti mortem record
 - Stunner equipment verification and calibration;
 - Stunning record
 - Slaughter record
 - Halal seal/stamp control
 - Chiller room record
 - Deboning activity record; and
 - Packaging and storage record.

Appoint a Muslim Halal checker to verify Halal and non-Halal meat after each slaughter.

5.6 COMPETENT AUTHORITY OF THE EXPORTING COUNTRY

Competent Authority of the Exporting Country shall:

- i. recommend establishments that fully comply to this protocol for application to export meat and meat products to Malaysia.

- ii. notify DVS of :
 - a. any changes in the management or ownership of the establishment;
 - b. any expansion/renovation or introduction of new/innovation of equipment in the establishment which may affect production capacity;
 - c. any changes in the species slaughtered; and
 - d. the establishment that has closed down and/or not in operation.

Appendix 1

PROCEDURE FOR THE PNEUMATIC PERCUSSIVE STUNNING OF ANIMAL

1. INTRODUCTION **

The following are the specific requirements for the acceptable use of the pneumatic percussive stunner.

2. ANIMAL RESTRAINT

- It is essential that the animal is adequately restrained, so that the operator can place the device at the correct site on the head (in order to give an accurate stun).
- The heads of animal to be stunned shall be held still before the stunner can be applied.

3. APPLICATION

- 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.
- The head of the stunner shall be slightly convex or flat.
- There shall be a protective collar around the head so that the head shouldn't protrude more than 3 mm beyond it.
- 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 (Attachment 1).
- The stunner shall be applied so that the head of the stunner is parallel to the frontal bone.
- The animal shall be stunned once. If another stun is required, the animal will be identified as non-halal.

4. INDICATOR OF EFFECTIVE STUNNING

4.1 DURING SLAUGHTER

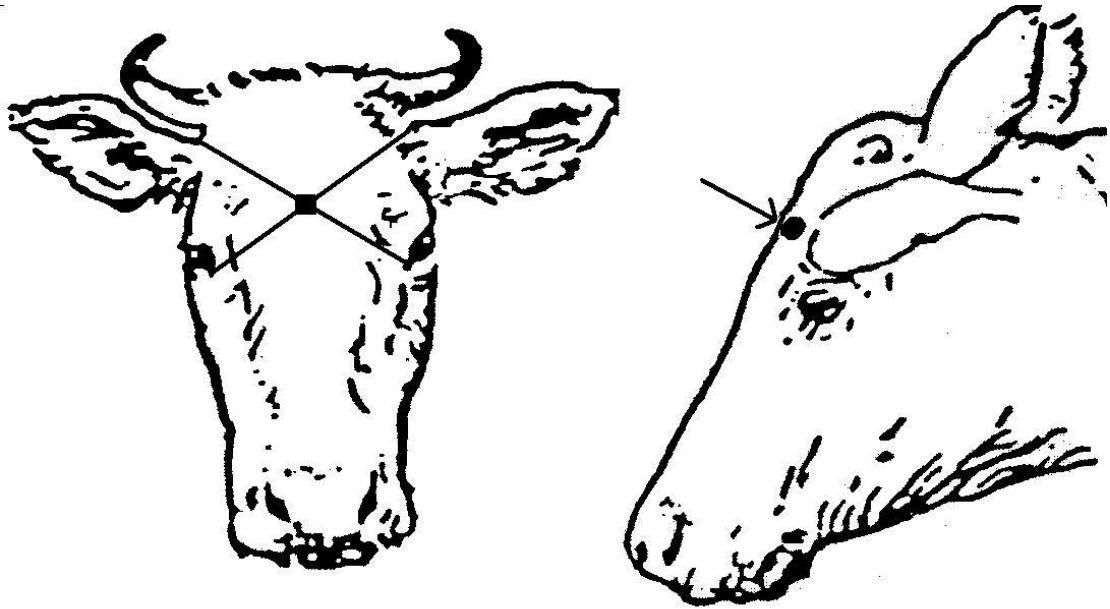
- The bleeding from the Halal severe shall initially show pulsing of the arteries indicating that the animal is still alive at the point of Halal slaughter.
- Bleed out shall indicate normal heart function for at least 60 seconds.
- A capillary refill check should be done if there is doubt.
- Capillary refill is absent in an animal with no heart beat (i.e no blood pressure).

- Where cattle do not show pulsing of the arteries immediately after the Halal cut, and/or capillary refill is absent, the carcasses shall be identified as non-halal.

4.2 ASSESSMENT OF SKULL DAMAGE

Skull damage shall be assessed according to the criteria outlined in the Appendix 1.2. A rating system of 1 to 6 will be used. Where skull damage rating is 1 or 2, the carcasses and their offals shall be Halal. Carcasses and offals from animals where the skull damage is rated 3, 4, 5 or 6 shall be non-Halal.

APPENDIX 1.1 : Diagram of skull and placement for pneumatic stunner



APPENDIX 1.2 : Assessment of Skull Damage

Rating	Description of Damage	Acceptability
1	No visible damage	Acceptable



Rating	Description of Damage	Acceptability
2	Indentation, no cracking	Acceptable



Front view

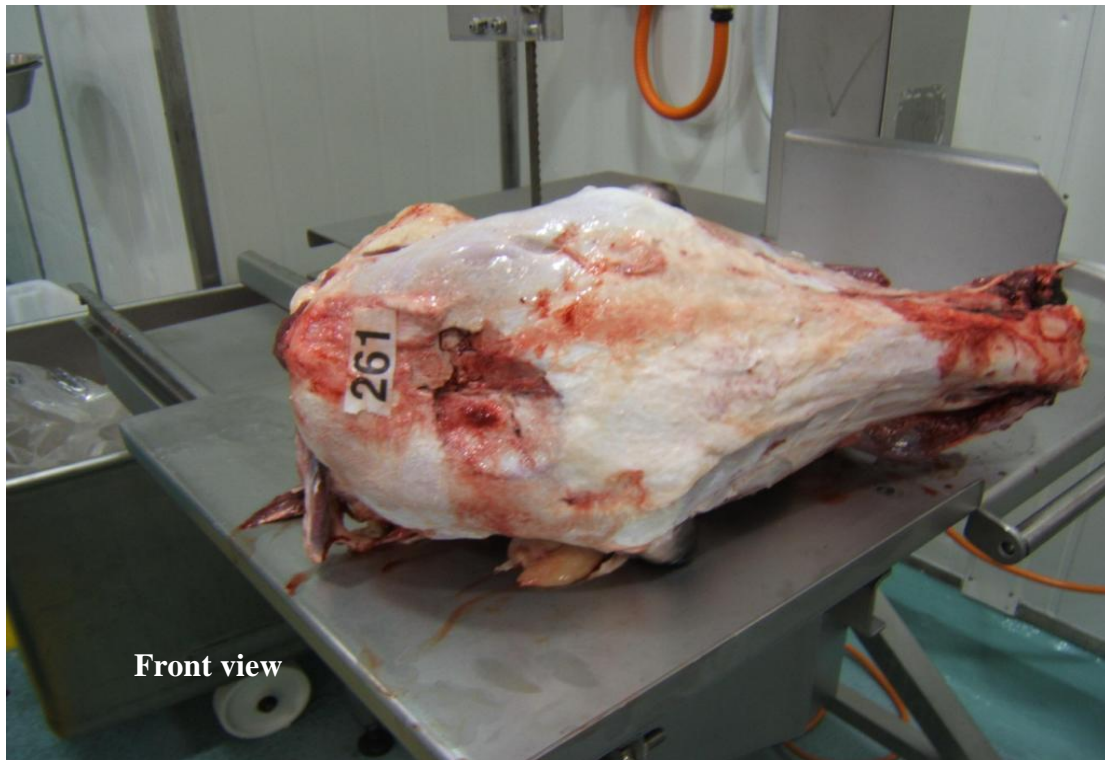


Transverse view

Rating	Description of Damage	Acceptability
3	Indentation with cracking but no displacement	Non-acceptable



Rating	Description of Damage	Acceptability
4	Indentation with cracking and displacement of bone no more than its own thickness	Non-acceptable



Rating	Description of Damage	Acceptability
5	Indentation with cracking and displacement of bone more than its own thickness	Non-acceptable



Front view



Transverse view

Rating	Description of Damage	Acceptability
6 (no photo available)	Indentation, cracking and brain exposure	Non-acceptable

Appendix 2

EXAMPLE OF A PNEUMATIC PERCUSSIVE STUNNER



MONTHLY REPORT

Name & Address of Establishment				
No. of Establishment				
Name of Halal Certification Body				
Type of Animal Slaughtered				
MONTH	NUMBER OF SLAUGHTER			REMARKS
	Halal	Reject	Total	
January				
February				
March				
April				
May				
June				
July				
August				
September				
October				
November				
December				
TOTAL				

Slaughterman :

Signature :

Name :

HALAL Supervisor (HALAL Certification Body):

Signature :

Name :

Date :

Date :