



Halal Zertifizierungsprozess

03.12.2025

Dr. Ali Fanous

Halal Conformity Assessment and Certification Body.





Gegründet 2001 in Rüsselsheim am Main (Frankfurt).

Erstes unabhängiges professionelles HCB in Deutschland.

**Erstes HCB in Deutschland, das 2004 von Malaysia, Indonesien und Singapur
anerkannt wurde.**

**MADE
IN
GERMANY**

Halal Conformity Assessment and Certification Body.





HALAL CONTROL
Confidence through Integrity.



JAKIM Department of Islamic Development Malaysia
BPJPH Halal Product Assurance Agency Indonesia (MRA)
MUIS Majlis Ugama Islam Singapore
HAK Halal Accreditation Agency Türkiye (OIC/SMIIC Accreditation)
GAC GCC Gulf Accreditation Center (Gulf Cooperation Council)
SASO Saudi Arabia Standardization Organization (KSA)
SFDA Saudi Food and Drugs Authority (KSA) / **SHC** Saudi Halal Centre
MOIAT Ministry of Industry and Advanced Technology (Emirates)
EIAC UAE Emirates International Accreditation Centre
ESMA Emirates Authority for Standardization and Metrology
EGAC Egyptian Accreditation Council
MOPH Ministry of Public Health (Qatar)
IMANOR Institut Marocain de Normalisation
CICOT Central Islamic Committee of Thailand
SANHA South African National Halaal Authority
KFDA Korean Food and Drugs Authority (Korea)
WHC Member of the World Halal Council
AHAC Member of the Association of Halal Certifiers



Akkreditierungen und Anerkennungen von HALAL CONTROL.



HC Team

26 professionals with different qualifications

- Fix employees and Freelancers
- Advisors
- High Integrity

- Administration
- Technical Support Specialists Team / Fast and competent support responses
- Halal Assurance System Professionals
- Technical Professionals (Auditors)
- Shariah Professionals (Islamic Affairs Experts)
- Consumer Awareness Team
- Quality Management Team
- Halal Trainers

Team Qualifications:

Islamic Affairs (Shari'ah)
Food Technology
Dairy Technology
Chemistry
Food Chemistry
Biochemistry
Microbiology
Quality Management
Halal Assurance Experts
Administrations Specialits

>10.000 products B2B/B2C certified
> 300.000 material screenings
> 25.000 process evaluations

Committees:

1. Committee for Safeguarding Impartiality
2. Islamic Affairs Committee
3. International Shari'ah Committee
4. Certification Decision Committee
5. Committee of Handling Appeals and Complaints.

Halal Certification Services:

Food Industry (except meat)
Chemical Industry
Cosmetics Industry
Pharmaceutical Industry
Logistics Industry

HC Team & Kompetenzen









HC Halal-Schulung für die Industrie



- **Export:** Zertifizierungen werden für den Export nach Asien angefragt (wichtige Anerkennung der Zertifizierungsstellen sind: JAKIM/ MUI-BPJP/ MUIS)
- **Neue Schwellenmärkte** (Türkei, arabische Länder, Pakistan, Iran, Russland) nach Schätzung der HDC Malaysia übersteigt 650 Milliarden US \$ - öffnet riesige Geschäftschancen.
- Zunehmende Bedeutung von nationalen Halal Märkten durch höheres Bewusstsein und Nachfrage.

Anforderungen:

- Die Industrie benötigt zuverlässige und international anerkannte Halal –Zertifikate.
- Die Verbraucher wollen vertrauenswürdig zertifizierte Halal-Produkte, die den islamischen Werten (Tayyib) und Scharia Normen entsprechen.



Internationale Bedeutung der Halal Zertifizierung



Interested parties

SMIIC
ISO
Authorities / Assoc.

SMIIC 3:2019
GSO 2055-3

SMIIC 2:2019
ISO 17065
ISO 17021
ISO 22003



MS 1500:2019
GSO 1-2055:2015
SMIIC 1:2019
BPJPH SJPH
ISO 22000

Confidence through Integrity

Islamic Juridical Level
(Ulama)

International
norms & standards

Regional norms &
standards

National norms &
standards

Standard
organization

Accreditation /
Recognition Bodies

Certification Bodies

Competences and effectivity/integrity assessment

Ressources and compliance/integrity assessment

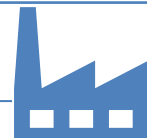
Agri Production

Manufacturing

Logistics

Trade/Retail

Consumers



Globales Halal-Compliance-System
(Normung, Akkreditierung, Zertifizierung)



Principals: Impartiality, Competence, Transparency, Objectivity, Responsibility,
Risk approach + Ethical Values (HALAL CODE OF CONDUCT)

(Jakim: Department of Islamic Development Malaysia) <http://www.halal.gov.my/>



Jakim ist an autorisierte Regierungsbehörde und handelt im Auftrag der malaysischen Regierung.

NO.	CODE	STANDARDS TITLE
1	MS1500:2019	Halal Food – General Requirements
2	MS 2424:2012	Halal Pharmaceuticals - General Guidelines
3	MS 2634:2019	Halal Cosmetic - General Guidelines (First Revision)
4	MS 2200-2:2012	Islamic Consumer Goods - Part 2: Usage Of Animal Bone, Skin And Hair – General Guidelines
5	MS 2400-1:2019	Halal Supply Chain Management System - Part 1: Transportation - General Requirements (First Revision)
6	MS 2400-2:2019	Halal Supply Chain Management System - Part 2: Warehousing - General Requirements (First Revision)
7	MS 2400-3:2019	Halal Supply Chain Management System - Part 3: Retailing - General Requirements (First Revision)
8	MS 1900:2005	Quality Management Systems - Requirements From Islamic Perspectives
9	MS 1900:2014	Shariah-Based Quality Management Systems - Requirements With Guidance(First Revision)
10	MS 2300:2009	Value-Based Management System - Requirements From An Islamic Perspective
11	MS 2393: 2013	Islamic And Halal Principles - Definitions And Interpretations On Terminology
12	MS 2565: 2014	Halal Packaging - General Guidelines
13	MS 2594:2015	Halal Chemicals For Use In Potable Water Treatment - General Guidelines
14	MS 2610:2015	Muslim Friendly Hospitality Services - Requirements
15	MS 2627:2017	Detection Of Porcine DNA - Test Method - Food And Food Products



**MALAYSIAN
STANDARD**

MS 1500:2019

Halal food - General requirements
(Third revision)

ICS: 11.040.01

Descriptors: halal, food, requirements, compliance, certification

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DEPARTMENT OF STANDARDS MALAYSIA

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Halal Standards und Richtlinien



Halal Product Assurance Organizing Body (BPJPH)

HAS 23000 Requirements of Halal Certification

HAS 23201 Halal Foods Requirements

Indonesia Halal Product Assurance System (SJPH) issued
by BPJPH



Halal Standards und Richtlinien



GCC / GSO

<https://www.gac.org.sa/en/>



**GCC ACCREDITATION CENTER
GAC**

GSO 2055 -1:2015: Halal Food – Part 1: General Requirements

GSO 2055-1:2015

GSO 2055 -2:2016: Halal Food – Part 2: General Requirements for Halal Certification Bodies

GSO 2055-4:2014: Halal Products-Part 4: Requirements for Cosmetics and Personal Care

لائحة فنية خليجية

الأغذية الحلال – الجزء الأول : الاشتراطات العامة للأغذية الحلال

Gulf Technical Regulation

HALAL FOOD - Part 1 : General Requirements

ICS: 67.050

اللغة الإنجليزية – English Language

الطبعة 1 – 05/11/2015 – Edition 1

Halal Standards und Richtlinien



OIC/SMIIC

<https://www.smiic.org/en/standards>

OIC/SMIIC 4:2018 Halal Cosmetics – General Requirements

OIC/SMIIC 17-1: 2020 Halal Supply Chain Management System – Part 1:

Transportation – General Requirements

OIC/SMIIC 17-2: 2020 Halal Supply Chain Management System – Part 2:

Warehousing – General Requirements

OIC/SMIIC 17-3: 2020 Halal Supply Chain Management System – Part 3:

Retailing – General Requirements

OIC/SMIIC 24: 2020 General Requirements for Food Additives and other Added Chemicals to Halal Food



SMIIC

OIC/SMIIC 1: 2019

Second Edition
31-07-2019

General Requirements for Halal Food

The Standards and Metrology Institute for Islamic Countries
l'Institut de Normalisation et de Métrologie pour les Pays Islamiques
معهد المواصفات والمقاييس للدول الإسلامي

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Halal Standards und Richtlinien



ISO/IEC 17065:2012

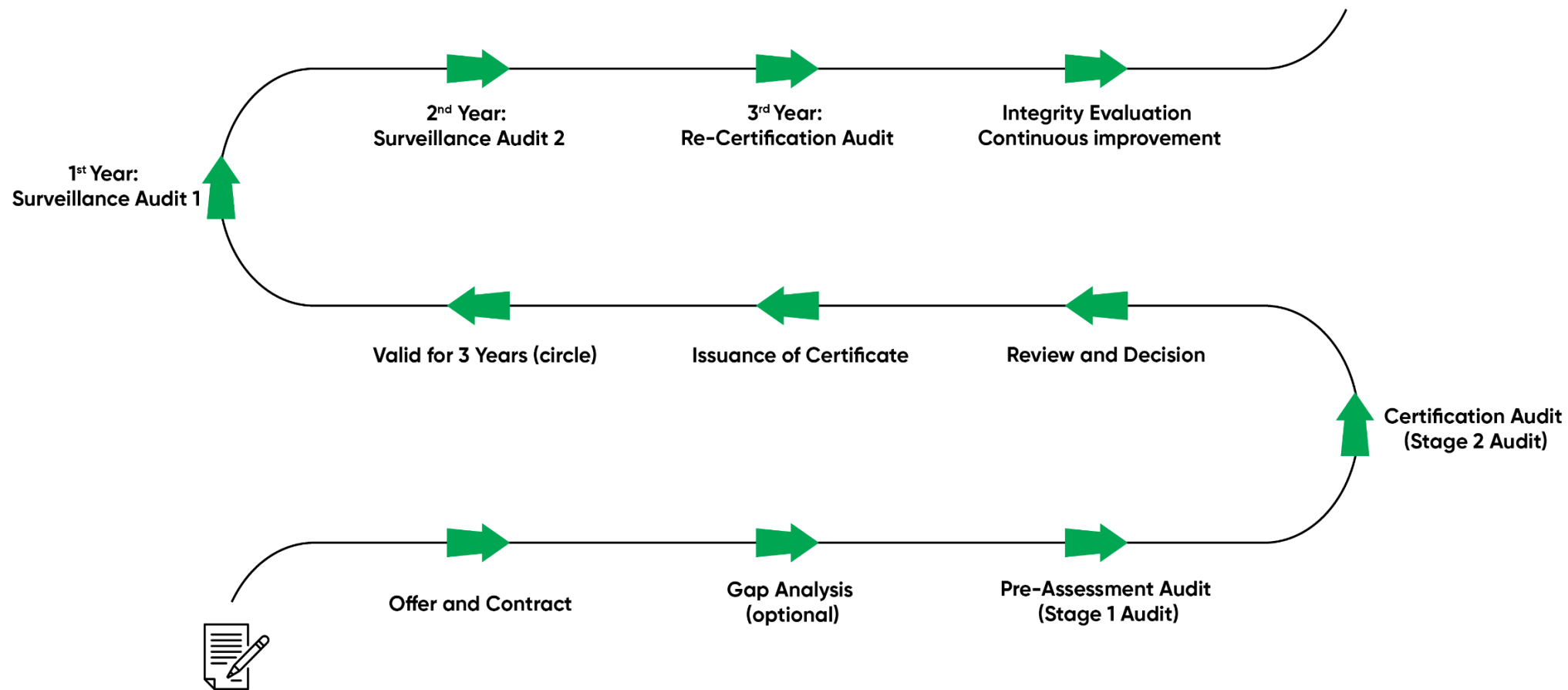
ISO/IEC 17021:2011

FSSC 22000

CAC/GL 24-1997 Codex Alimentarius

Normative Referenzen

Halal Control Certification Process



Risk Assessment
 Impartiality / Objectivity principles
 4-Eyes principle (Review)
 6-Eyes principle (Monitoring)
 PDCA – Continuous improvement
 KPIs – Effectivity measurement

Our Halal certification program:

1. Application, pre-qualification, offer and contract
2. Gap analysis (optional)
3. Planning and preparation
4. Initial audit; Stage 1 and Stage 2
5. Audit findings & corrective actions
6. Review and certification decision
7. Certificate issuance
8. Monitoring and re-certification
9. Change management
10. Technical support and customer care
11. Integrity Revision
12. Continuous improvement process

Halal-Zertifizierungsprozess





Sehr kritische Rohstoffe / Additive

- Gärungsprodukte, Aromen, (Halal Zertifikate von anerkannten Zertifizierungsstellen + zusätzliche Informationen)
- Schließlich Zulassungsaudit



Weniger kritische Rohstoffe / Additive

- (Halal Zertifikate von anerkannten Zertifizierungsstellen) oder HPV Fragebogen



Unkritische Rohstoffe / Additive

- Unbehandeltes Getreide, anorganische Salze ohne Antbackmittel (Produktspezifikation und/ oder Prozessfließdiagramm)
- Zuverlässige Zertifizierungsstellen: Akkreditierung von JAKIM/MUI + praktische Erfahrungen von HALAL CONTROL
- Überprüfung von Rohstoffen
- Erstellung einer Positivliste aus den freigegebenen Halal Rohstoffen

Dokumentenprüfung

Master Table 1.7 Rev. - Excel

File Home Insert Draw Page Layout Formulas Data Review View Help Ablebits Data Ablebits Tools Easy Document Creator Nitro Pro Search

Clipboard Font Alignment Number Styles Cells Editing Ideas

AutoSave Off

Share Comments

Optimize

Wrap Text

General

Normal Bad Good Neutral

Calculation Check Cell Explanatory T... Hyperlink

Conditional Formatting

Insert Delete Format

AutoSum Fill Clear

Sort & Find & Filter Select

Ideas

A18

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	
	Unique material code	Material name	Chemical name (if "Material name" is not clear)	Manufacturer name	Production site • Country	Supplier name (if not manufacturer)	Halal certified (Organisation name)	Cert. expiry date	Product name on halal certificate	Cert. number or code	Approved by Halal Control (Date)	Comment Applicant	Comment Halal Control		
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Company Info & Legend Raw-materials List of all materials Additives Processing aids Cleaning aids Packaging materials Lubricants Product table Miscellaneous

Display Settings

Dokumentenprüfung



Transport



Verwiegestation

Audit vor Ort

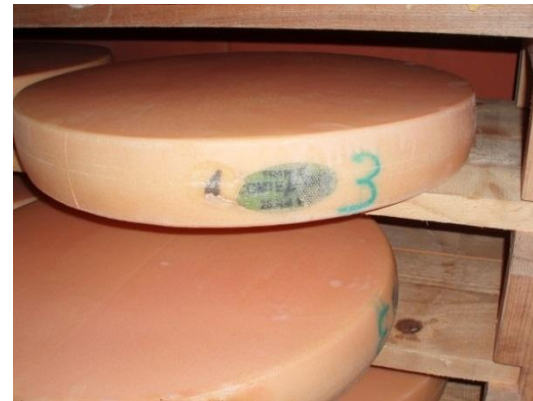


Produktionsanlagen



Produktionsanlagen

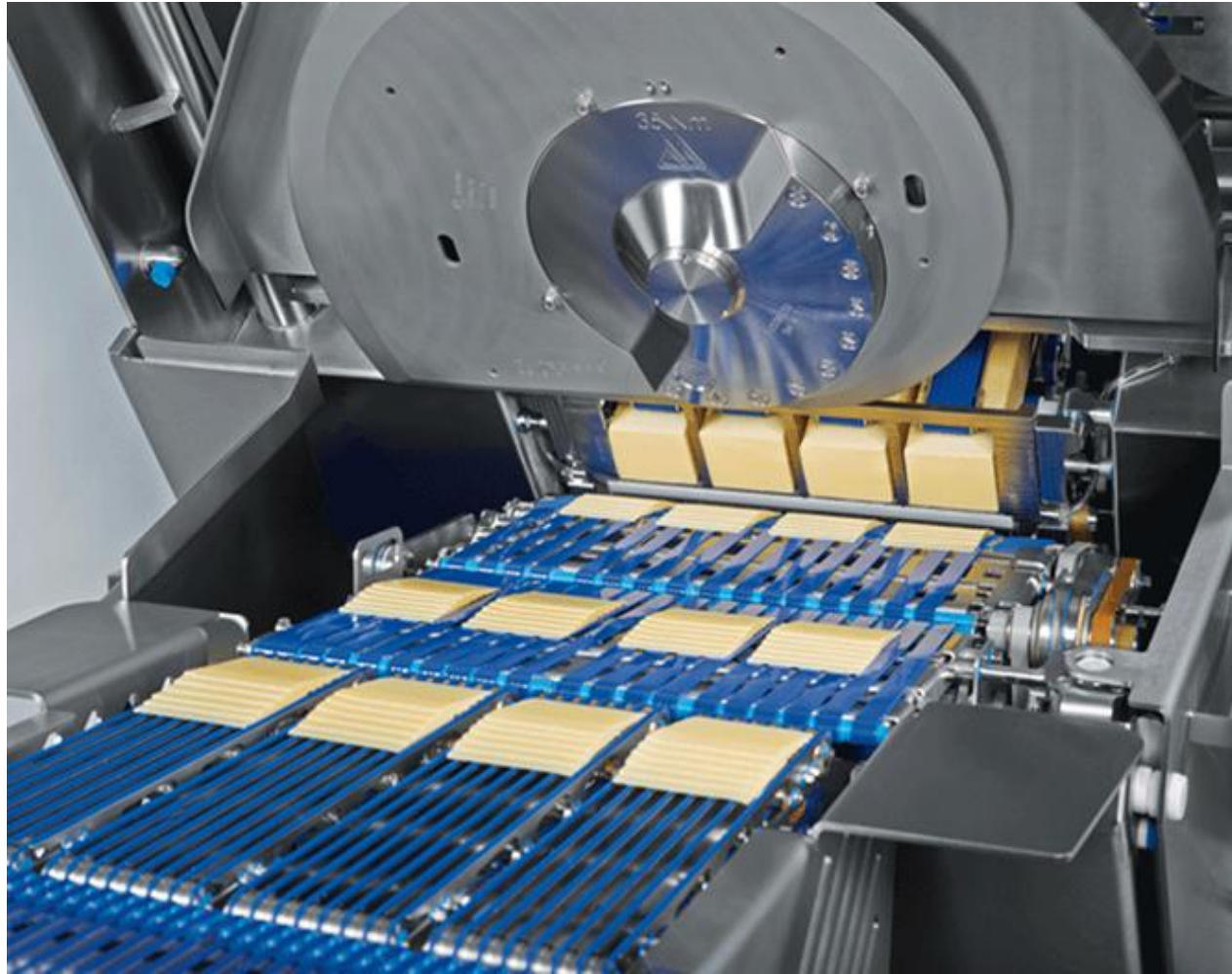
Audit vor Ort



Audit vor Ort



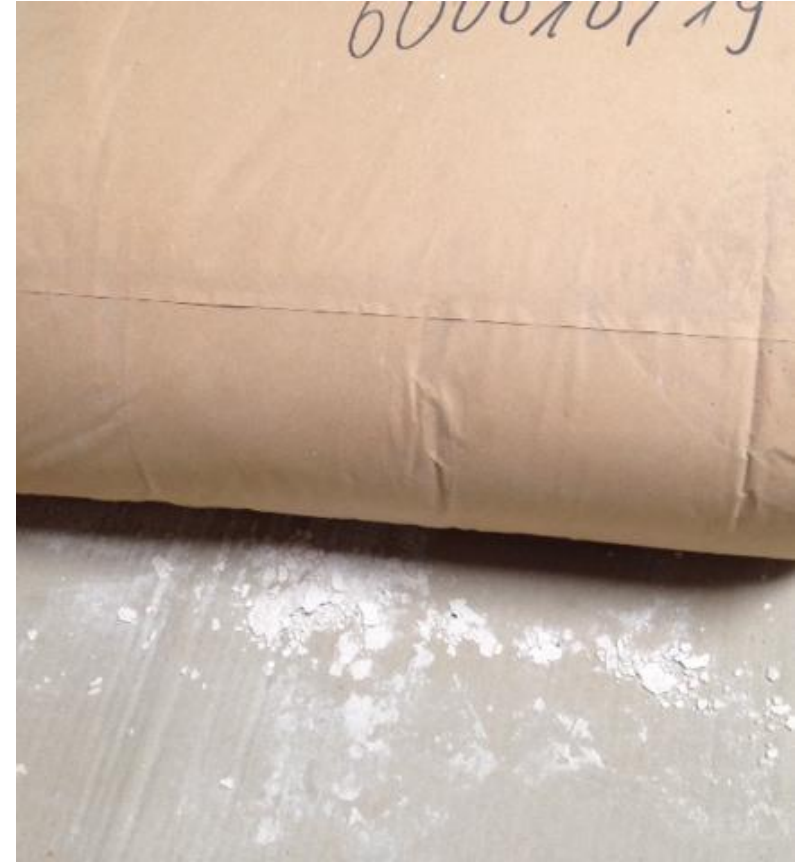
Audit vor Ort



Audit vor Ort



Audit vor Ort



Kreuzkontamination

Fallbeispiel 1:

Najasah (rituelle Verunreinigung) wird durch schwer najis Substanzen verursacht: z.B. Die Produktionslinie wird für schweinhaltige Stoffe verwendet oder wurde durch schweinhaltige Substanzen verunreinigt:

>>> verbotene Produktionslinie für Halal.

Fallbeispiel 3:

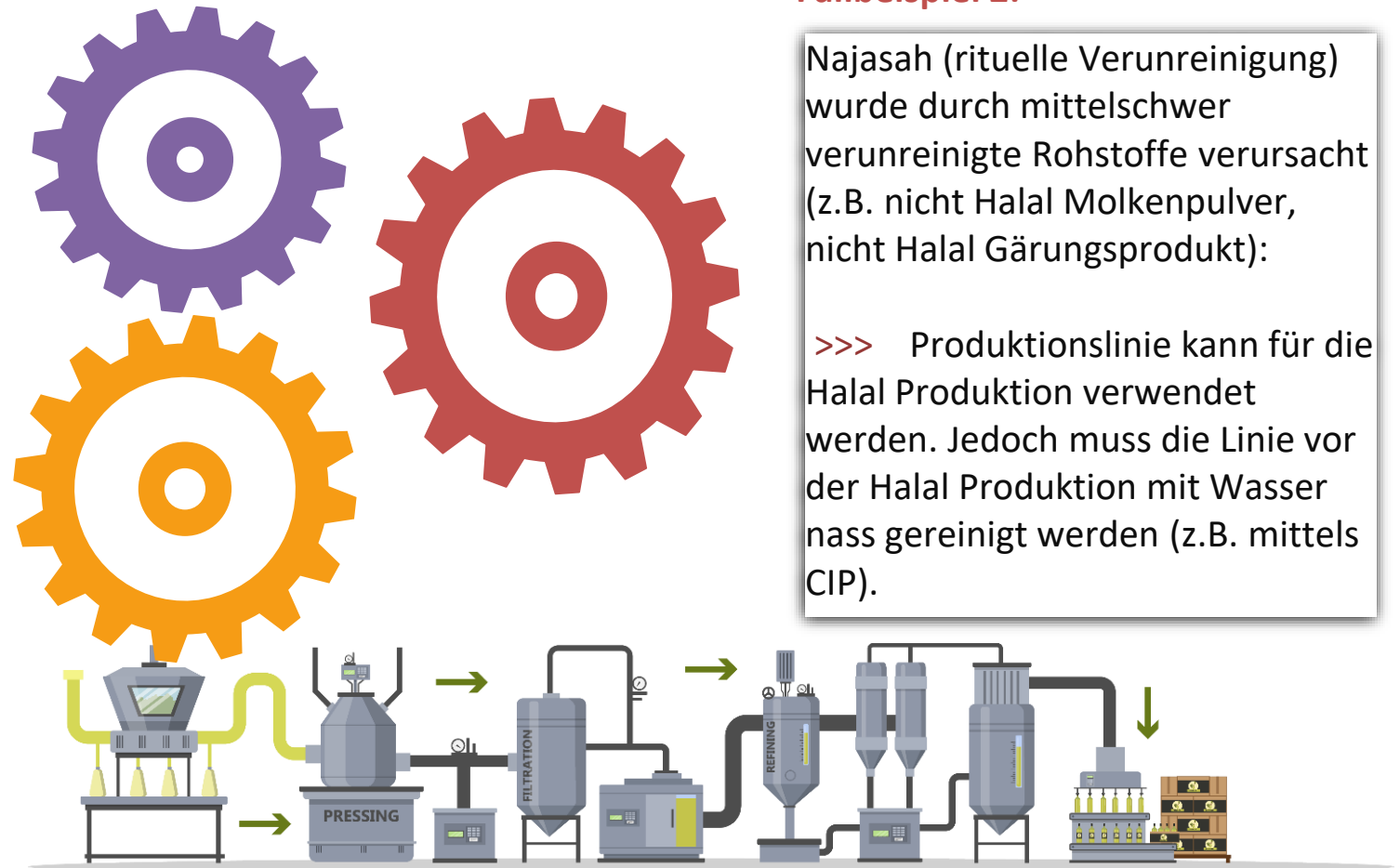
Ähnlich wie 2, aber aufgrund mikrobiologischer Bedenken wird die Produktionslinie durch Verwendung von Besen, Absaugung, getrocknete Produkte oder andere Reinigungsprozeduren nur trocken gereinigt.

>>> Die Produktionslinie ist nicht geeignet für Halal.

Fallbeispiel 2:

Najasah (rituelle Verunreinigung) wurde durch mittelschwer verunreinigte Rohstoffe verursacht (z.B. nicht Halal Molkenpulver, nicht Halal Gärungsprodukt):

>>> Produktionslinie kann für die Halal Produktion verwendet werden. Jedoch muss die Linie vor der Halal Produktion mit Wasser nass gereinigt werden (z.B. mittels CIP).



Kreuzkontamination



Entfernung von Haram Produkten



Entfernung von Haram Produkten



Entfernung von Haram Produkten



Entfernung von Haram Produkten





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Thank you

