

Understanding Halal food

In the preparation and handling of Halal food, one must take the following into due consideration:

1. Sources of Halal Food

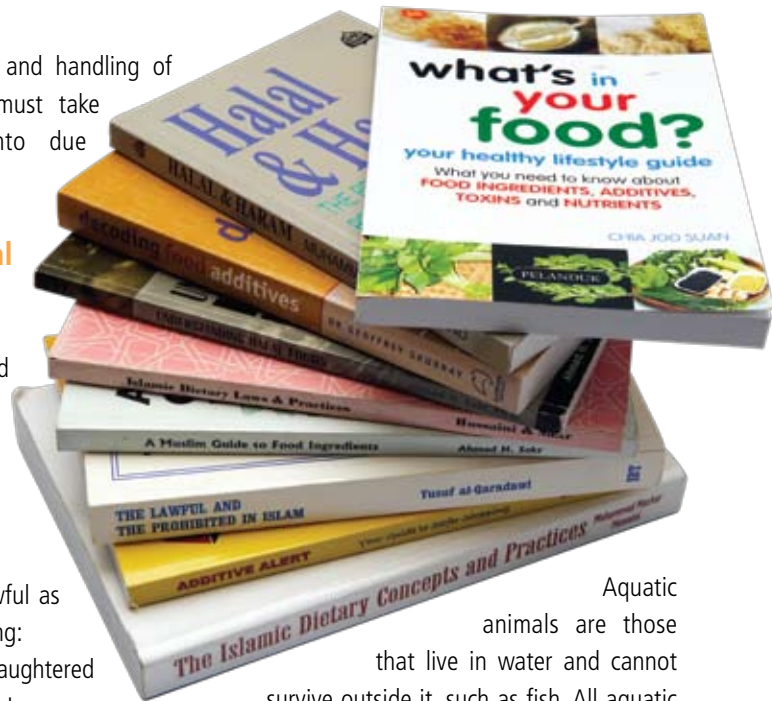
1.1 ANIMALS

Animals can be divided into two categories namely:

- a) Land Animals
- b) Aquatic Animals

All land animals are lawful as food, except the following:

- a) animals that are not slaughtered according to Shariah Law;
- b) pigs;
- c) dogs;
- d) animals with long pointed teeth (canines or usks), which are used to kill prey, such as tigers, bears, elephants, cats and monkeys;
- e) birds with talons or predator birds;
- f) animals that are enjoined by Islam to be killed, such as mice, scorpions, snakes, crows and centipedes;
- g) animals that are forbidden to be killed, such as ants, bees and woodpeckers;
- h) creatures that are considered filthy, such as lice and flies; and
- i) animals that live both on land and in water (amphibians), such as frogs and salamanders.



Aquatic animals are those that live in water and cannot survive outside it, such as fish. All aquatic animals are Halal except for those that are poisonous, intoxicating or hazardous to health.

1.2 PLANTS

Just like aquatic animals, all types of plants products are Halal except for those that are poisonous, intoxicating or hazardous to health.

1.3 DRINKS

All kinds of beverages are Halal, except those that are poisonous, intoxicating or hazardous to health and that are mixed with Najis such as alcoholic beverages and flavouring wines.

2. Product Storage, Display and Servings

All Halal products that are stored, displayed, sold or served should be categorised and should be labeled as Halal or lawful at every stage of the process so as to prevent it from being mixed or contaminated with things that are impure or non-Halal.

3. Product Processing and Handling

A processed food is Halal if it meets the following conditions:

- a) the product and its ingredients do not contain any components or products of animals that are non-Halal by Shariah Law or animals that are not slaughtered according to Shariah Law;
- b) the product does not contain anything in large or small quantities that is considered as Najis according to Shariah Law;
- c) the product is prepared, processed or manufactured using equipment and facilities that are free from contamination with Najis; and
- d) during its preparation, processing, storage or transportation, it should be fully separated from any other food that does not meet the requirements specified in items (a), (b) and/or (c) or any other things that are considered as Najis by Shariah Law.

4. Hygiene and Sanitation

Hygiene is given much emphasis in Islam. It includes the various aspects of personal hygiene, clothing, equipment and the working premises for processing or manufacture of food. The objective is to ascertain that the food produced is hygienic and not hazardous to health.

‘Hygienic’ can be defined as free from Najis, contamination and harmful germs. All foods should be prepared, processed, packaged, transported and stored in such a manner that they are in compliance with hygiene and sanitary requirements of the relevant authorities.

