



**HAS SOP: POLICY AND PROTOCOL
FOR ACCEPTANCE OF HALAL CERTIFICATE 2019
HAS-077**

The Halal Certification paradigm is one where ingredients and the source of ingredients are certified. The Halal Audit looks at the source of the ingredients and what they come in contact with (Surfaces, greases, cleaning agents, brushes) in addition to Food Safety and GMP. Halal Certified ingredients are then used to make consumer products and so the model at present is one where ingredients from different countries are halal certified by one agency and then used to make a consumer food product in another company which uses another halal Certifier. Hence the need for acceptance of halal certificates between halal agencies. This acceptance of halal certificates, however is more often than not been driven by political motivation and this is often very confusing for manufacturing companies.

Halal Agency Serbia (HAS) will accept all Halal Certificates from reputable halal certification bodies (HCB) ie. Those HCB's which are recognized by MUIS, MUI, Jakim, Brunei or are Accredited according to UAE 2055-2, GSO 2055-2, SMIIC-2, PS-3733. HAS does reserve the right to assess product halal certificates for higher risk products such as meat, gelatin, and flavors and will request additional information.

HAS will not accept Halal Certificates issued by non-Muslims or HCB's owned by non-Muslims as defined in the halal Standards.

The SOP for acceptance is as follows:

The Company applies for Halal Certification and submits the application form. The forms are reviewed and any relevant questions and information is gathered. A desk audit is carried out and the company and products are given a risk rating (for example: Pasta- very low, Meat is very high). The Certificate is issued subject to the site audit. For low risk sites, the audit can be every 2-3 years.

The audit is arranged and the auditor goes on site to perform the Audit.

The certificate is issued and a copy is sent by the site to the customer or customers Certification Body. It is entirely at the discretion of the Halal Certification Body (HCB) if they accept or reject the HAS halal Certificate. The normal procedure is that they ask HAS for further information about the product and if they are satisfied, then they can accept the Halal Certificate. If they are not satisfied, then they should raise any concerns with HAS and give HAS the time and opportunity to clarify and answer these questions with their clients.

HAS do not Blindly accept Halal Certificates from other certifying bodies and would expect the same level of scrutiny and cooperation from other halal certifying bodies. HAS policy for acceptance is based on Halal risk of the product for example; meat containing products will be subjected greater scrutiny than low risk products such as dried milk powder.



For Meat and meat derived ingredients such as gelatine, collagen, rennet etc only Batch Certificates (with amount, batch size, slaughter date, slaughterman name and credentials etc) will be accepted by HAS. A Mass balance Calculation will be carried out to determine full traceability.

For other ingredients such as carmine for example, based on the Madhab of the region where the product is being exported, HAS will have to request additional information.

Flavours- many wet blended flavours contain ethanol as a carrier solvent and HAS will request additional information on the level of ethanol and source as per halal standard requirements.

HAS follows the Serbian Halal Standard HAS-2009 and is happy to answer any questions from consumers, customers, regulators and other halal Certification Agencies.

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Signed: