



OIC/SMIIC STANDARDS FOR HALAL CERTIFICATION

General Secretariat, SMIIC

Training Course on “Halal Certification Frameworks
and Regulatory Compliance”
Halal Capacity Building Programme (Halal-CaB)

14-15 April 2026, Online

Standards

Metrology

Accreditation

OIC/SMIIC STANDARDS ON HALAL ISSUES - I

OIC/SMIIC 2:2019, CA- Requirements for Bodies Providing Halal Certification , *(with the references of ISO/IEC 17020, ISO/IEC 17021-1, ISO/IEC 9001, ISO/IEC 17065, ISO/IEC 17025 & ISO/TS 22003 + Islamic Fiqh Rules),*

OIC/SMIIC 4:2018, Halal Cosmetics - General Requirements, *(with the references of ISO 22716 + Islamic Fiqh Rules)*

OIC/SMIIC 1:2019, General Requirements for Halal Food, *(with the references of CODEX, ISO 22000, ISOTS 22002, ISO 22005 + Islamic Fiqh Rules),*

OIC/SMIIC 3:2019, CA-Requirements for Halal Accreditation Bodies Accrediting Halal Conformity Assessment Bodies , *(with the references of ISO/IEC 17011 + Islamic Fiqh Rules),*

OIC/SMIIC STANDARDS ON HALAL ISSUES - II

OIC/SMIIC 9:2019, Halal Tourism Services – General Requirements,

OIC/SMIIC 6:2019, Particular requirements for the application of OIC/SMIIC 1 to places where Halal foods and beverages are prepared, stored and served *(with the references of ISO 22000 + Islamic Fiqh Rules)*,

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 STANDARDS ON HALAL ISSUES - III




OIC/SMIIC 17-3:2020, Halal Supply Chain Management System – Part 3 – Retailing – General requirements



OIC/SMIIC 18: 2021, Halal Quality Management System – Requirements *(with the references of ISO 9000 + Islamic Fiqh Rules)*



OIC/SMIIC 22:2021, Halal Edible Gelatine– Requirements and Test Methods



OIC/SMIIC 23: 2022 Feeding Stuffs for Halal Animals – General Requirements *(with the references of ISO 22005, + Islamic Fiqh Rules)*

OIC/SMIIC STANDARDS ON HALAL ISSUES - IV

OIC/SMIIC 33:2020, Conformity Assessment –
Example of a Certification Scheme for Halal Products
(with the references of ISO/IEC TR 17026 + Islamic Fiqh Rules)

OIC/SMIIC 35:2020, CA- General Requirements for the
Competence of Laboratories Performing Halal Testing *(with
the references of ISO/IEC 17025 + Islamic Fiqh Rules)*

OIC/SMIIC 24:2020, General Requirements for Food
Additives and Other Added Chemicals to Halal Food *(with
the references of CXS 192, CXG 36, + Islamic Fiqh Rules)*

OIC/SMIIC 34:2020, CA-General Requirements for Bodies Operating
Certification of Persons Involved in the Halal Related Activities
(with the references of ISO/IEC 17024 + Islamic Fiqh Rules)

OIC/SMIIC STANDARDS ON HALAL ISSUES - V

OIC/SMIIC 36:2020, CA- General Requirements of Proficiency Testing for Halal Purposes *(with the references of ISO/IEC 17043 + Islamic Fiqh Rules)*

OIC/SMIIC 37:2022, Halal Products- Usage of Animal Bone, Skin and Hair- General Guidelines

OIC/SMIIC 49:2025, Terms and Definitions Related to Halal Standards

OIC/SMIIC 57: 2022 Conformity Assessment – General Requirements for the Operation of Various Types of Bodies Performing Halal Inspection *(with the references of ISO/IEC 17020, ISO/IEC 17000+ Islamic Fiqh Rules)*

OIC/SMIIC 50-1: 2022, Halal Pharmaceuticals – Part 1 – General Requirements

OIC/SMIIC 1 is the oldest and most comprehensive standard published by SMIIC in the Halal food sector



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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OIC/SMIIC 1 Timeline

2010 - 2011



SMIIC was established in 2010 and the General secretariat start its activities in 2011



17 May 2011

OIC/SMIIC 1:2011
General Guidelines on
Halal Food



31 July 2019

OIC/SMIIC 1:2019
*General Requirements
for Halal Food*

2008

Standardization Expert Group (SEG) from different OIC member states and OIC organs established



2011

First meeting of TC1 Halal food issues and the adoption of OIC/SMIIC 1,2,and 3.



2017 - 2019

TC1 conducted the first revision processes of the standard





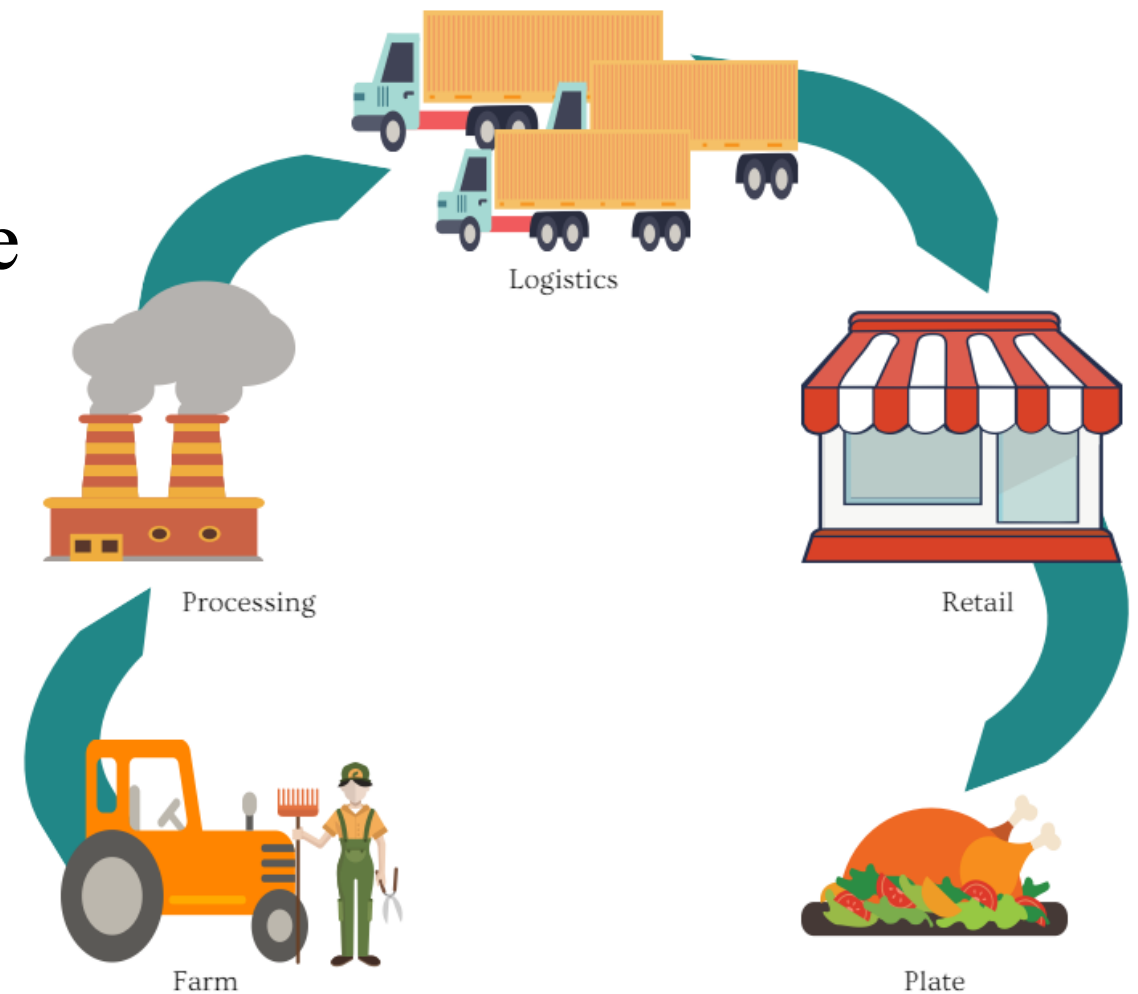
Main Concepts

SMIIC 2024



OIC/SMIIC 1:2019 General Requirements for Halal Food

specifies the general requirements for the production of halal food products and services for any stage of the food chain.

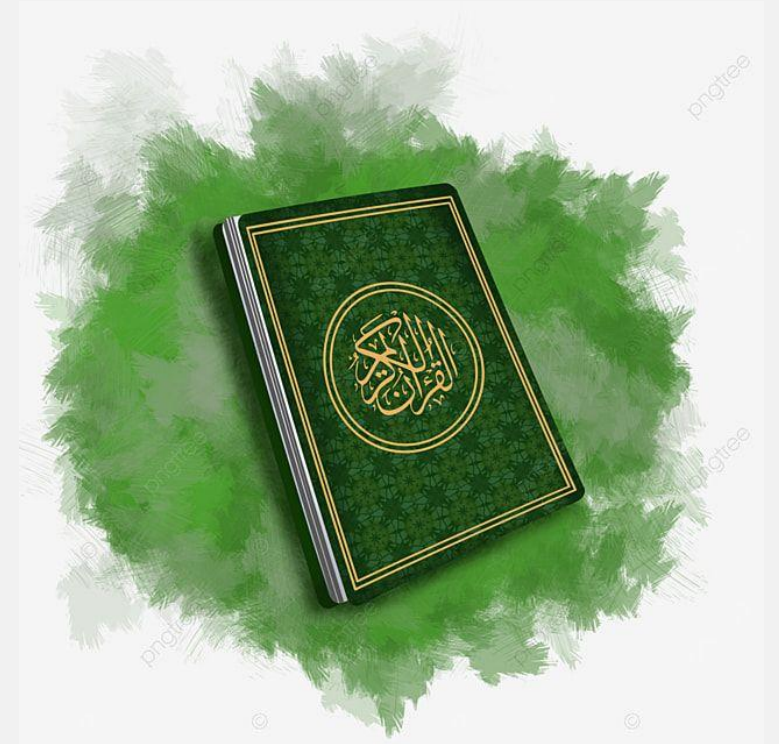




Organisation of Islamic Cooperation

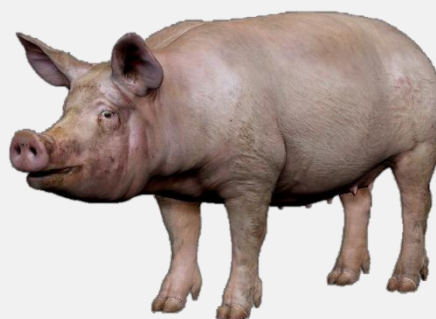


The standard explains the legal and Islamic concepts related to the Halal industry and clarifies the Islamic rulings related to it



The standard enumerates and give examples of halal and non-halal food sources

It mentions animals and plants that are not halal in detail and gives examples of halal ones



The standard is based on two basic principles: food safety and traceability at all stages to ensure healthy, high-quality halal food.



The standard is based on international standards regarding these two principles



Scope

- Standard defines the basic requirements that shall be followed at any stage of food chain (from raw materials to final products) including the
 - production,
 - processing,
 - distribution,
 - storage and handlingof a food and its ingredients, from primary production to consumption of Halal food and its products based on Islamic Rules.
- All requirements of this standard are generic and are intended to be applicable to all organizations in the food chain regardless of size and complexity. This includes organizations directly involved in one or more steps of the food chain.
- Requirements on the application of this standard in all organizations are contained in the standard for Halal food certification rules.

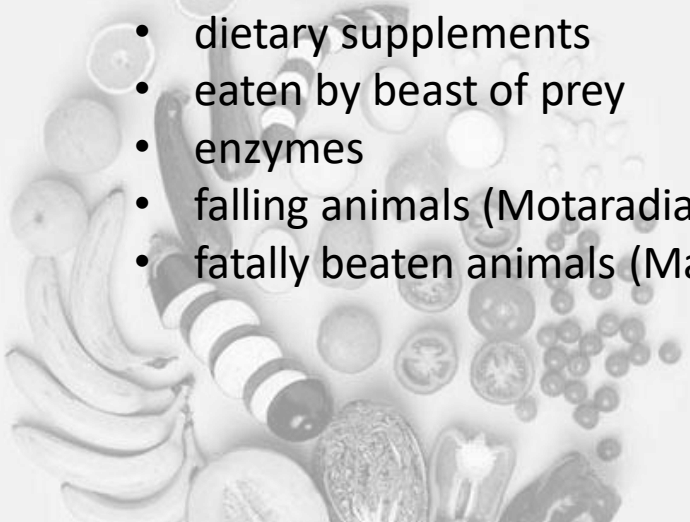
Normative Documents

- CODEX STAN 1, General standard for the labelling of prepackaged foods,
- CAC/RCP 1, General principles of food hygiene,
- CAC/RCP 58, Code of hygienic practice for meat,
- ISO 22000, Food safety management systems - Requirements for any organization in the food chain,
- ISO/TS 22002 (all parts), Prerequisite Programmes on Food Safety,
- ISO 22005, Traceability in the feed and food chain - General principles and basic requirements for system design and implementation.



Terms and definitions

- amphibious animals
- animals for which the name of Allah is not mentioned
- aquatic animals
- butted animals (Nateehah)
- carriers, extraction solvents
- cold chain
- dead animals (Al Maita)
- dietary supplements
- eaten by beast of prey
- enzymes
- falling animals (Motaradiah)
- fatally beaten animals (Mawqouza)
- feed
- food
- food additives
- food chain
- food safety
- GMF
- halal food
- Islamic rules
- microorganisms
- nahr
- prerequisite programmes
- processing aids
- suffocated animals
- zabah





OIC/SMIIC 4: 2018 - Halal Cosmetics – General Requirements



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Bibliography



1 SCOPE

1 SCOPE

This standard defines the basic requirements, based on Islamic Rules and Laws, that shall be fulfilled by the halal cosmetic industry during every stage of cosmetic supply chain including, receiving, preparation, production, storage, packaging, labelling, controlling, handling, transportation, and distribution.



INTRODUCTION

INTRODUCTION

This standard is not a substitute for any quality management or environmental or technical or production related or any other standard(s).

The cosmetic product shall in other aspects comply with the legislation including any relevant requirements currently in force in the country other than the requirements.



13 LEGAL REQUIREMENTS

The product shall comply with the relevant requirements currently in force in the country in addition to the requirements of this standard.



1 SCOPE

1 SCOPE

This standard defines the basic requirements, based on Islamic Rules and Laws, that shall be fulfilled by the halal cosmetic industry during every stage of cosmetic supply chain including, receiving, preparation, production, storage, packaging, labelling, controlling, handling, transportation, and distribution.



1 SCOPE

1 SCOPE

“Cosmetic product applicators” for cosmetic products are under this standard’s scope if they are in the cosmetic product package.



about face

makeup applicators for your face

apply: use tapping motion to blend foundation & concealer
coverage: medium but buildable



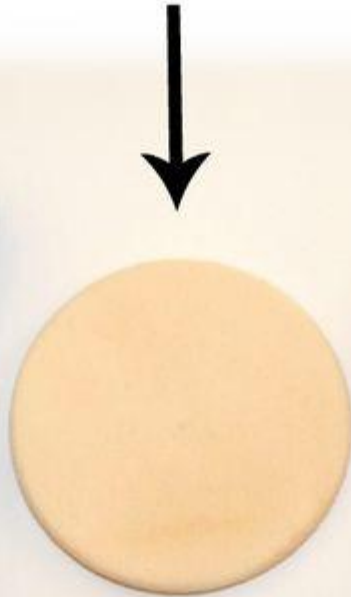
beauty blender

apply: use circular motions to apply liquid foundation or loose powders
coverage: medium to full



kabuki brush

apply: tap pressed powder into skin, never rub.
coverage: sheer but buildable



powder sponge

apply: liquid foundation starting at center of face, brush outwards
coverage: medium to full



foundation brush

apply: apply liquid foundation or concealer. swipe like a brush or tap like a sponge
coverage: medium



triangle



beauty blender



foundation



powder



blush



eyeshadow



eyeshadow blender




eyebrow

1 SCOPE


1 SCOPE

Cosmetic product application service sectors such as salons, etc. are out of scope, however, cosmetic products used by these sectors are within the scope.





The Standards and Metrology Institute for Islamic Countries

Organisation of Islamic Cooperation


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Standards Under Development

Standards Under Development

Standard and/or Project	Stage	Under the direct responsibility of:
OIC/SMIIC CD 7 Fuel stations and/or fuel service stations – General requirements	30.00	TC3
OIC/SMIIC WD 8 Halal Tourism – SPA Services	20.00	TC5
OIC/SMIIC CD12 "Cotton"	30.00	TC6

1 SCOPE

1 SCOPE

The products which are produced for diagnosis, treatment and protection from diseases are out of scope.

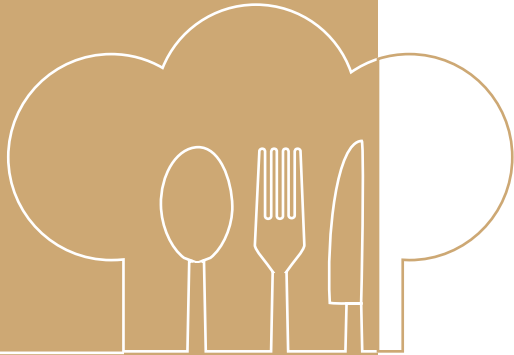
TC16 Halal pharmaceuticals
Cosmeceuticals



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OIC/SMIIC 6: 2019

Particular requirements for the application of OIC/SMIIC 1 to places where Halal food and beverages are prepared, stored and served



SMIIC

OIC/SMIIC 6: 2019

First Edition
01-08-2019

**Particular requirements for the
application of OIC/SMIIC 1 to places
where Halal food and beverages are
prepared, stored and served**

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

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TC 3: Service Site Issues

Standardization of “the terminology and specifications of the services offered by service providers, including related activities and the requirements of sites, facilities and equipment used by them in compliance with the Islamic principles and ethics whenever required”



1 SCOPE

This standard, pursuant to OIC/SMIIC 1, covers particular requirements for halal servicing restaurants, hotels (their restaurants and open buffets), canteens, cafeterias and buffets, self-service places, fast food sections of supermarkets, catering services delivered during land, air, sea travels, bakery ovens and pastries, raw materials used in such places, methods of preparation, storage and serving of meals, the personnel who are employed in these processes and the tools, utensils and facilities to be used.



1 SCOPE

Conformity of all areas of a facility to halal requirements is the main objective of the application of this standard.

However, if there are areas and services in the facility that are not halal; the kitchens where food and beverages are prepared, the places where the products are served, products and equipment, and materials belonging to these products and the storage areas shall be definitely separated from each other.

Work flow in the facility shall be prepared so as not to cause any contamination from non-halal areas to halal areas and the size and the layout of the facility shall be appropriate for this purpose.



Food Traceability



Prevent Cross Contamination

Use correct colour coded chopping boards and knives at all times

RAW MEAT

RAW FISH

COOKED MEATS

SALADS & FRUITS

VEGETABLES

DAIRY PRODUCTS



1 SCOPE

Requirements in this standard have been established to indicate which additional activities or precautions have to be conducted in order to maintain efficiency in the application of OIC/SMIIC 1 to facilities where halal food and beverages are prepared, stored and served, and to assist in determining particular requirements for those facilities.

5.16 Food service and facilities

All food services and facilities are Halal if they meet the following requirements:

2 NORMATIVE REFERENCES

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- OIC/ SMIIC 1, General Requirements for Halal Food
- ISO 22000, Food safety management systems – Requirements for any organization in the food chain

1 SCOPE

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Annex A (normative) Requirements for Halal Tourism Services



OIC/SMIIC 9:2019

First Edition

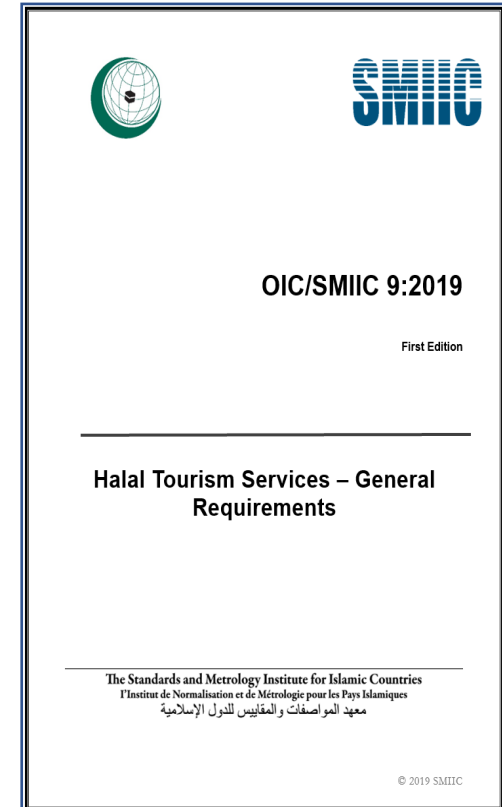
Halal Tourism Services – General
Requirements

The Standards and Metrology Institute for Islamic Countries
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Scope

- defines the requirements for tourism industry players in setting up an assurance system to preserve the integrity of products and services provided for Muslim travelers.
- is a guideline for managing halal tourism facilities, products and services for travellers in accommodation premises, tour packages, tourist guides and other tourist services.
- is applicable to all organizations and individuals managing halal tourism products and services within the specified areas in the standard.



Normative References

- OIC/SMIIC 1, General Requirements for Halal Food
- OIC/SMIIC 4, Halal Cosmetics – General Requirements

Classification

Halal Tourism services and facilities are categorized in this standard as follows:

- Accommodation:
 - ✓ Category A: Accommodation Premises with Halal Tourism Advanced Scale Services
 - ✓ Category B: Accommodation Premises with Halal Tourism Medium Scale Services
 - ✓ Category C: Accommodation Premises with Halal Tourism Basic Scale Service
- Tour packages,
- Tourist guide services,
- Other services and facilities (catering, restaurants, wellness and Spa, Health care ...etc.)

OIC/SMIC 17-1

Halal Supply Chain Management System – Part 1 – Transportation – General requirements

specifies supply chain management system requirements for assurance of the halal integrity of products, goods and/ or cargo being handled through various modes of transportation.

consists of requirements which are industry specific and is intended to be applicable to such organisations, regardless of type, size, products, goods and/ or cargo being transported and also specifies the framework for an organisation to establish a supply chain management system based on halal requirements in meeting customer and applicable regulatory requirements



OIC/SMIC 17-2

Halal Supply Chain Management System – Part 2 – Warehousing – General requirements

specifies supply chain management system requirements for assurance of the halal integrity of products, goods and/ or cargo at the warehouse.

consists of requirements which are industry specific and is intended to be applicable to such organisations, regardless of type, size, products, goods and/ or cargo being handled and managed and specifies the framework for an organisation to establish a supply chain management system based on halal requirements in meeting customer and applicable regulatory requirements



OIC/SMIC 17-3

Halal Supply Chain Management System – Part 3 – Retailing – General requirements

specifies supply chain management system requirements for assurance of the halal integrity of products, goods and/ or cargo at the retail stage.

consists of requirements which are industry specific and is intended to be applicable to such organisations, regardless of type, size, products, goods and/ or cargo being transported and also specifies the framework for an organisation to establish a supply chain management system based on halal requirements in meeting customer and applicable regulatory requirements.



OIC/SMIIC 18

Halal Quality Management System – Requirements

emphasizes the implementation of quality management system from the Islamic perspectives, therefore compliance to this standard does not necessarily imply compliance to other relevant OIC/SMIIC Halal standards.

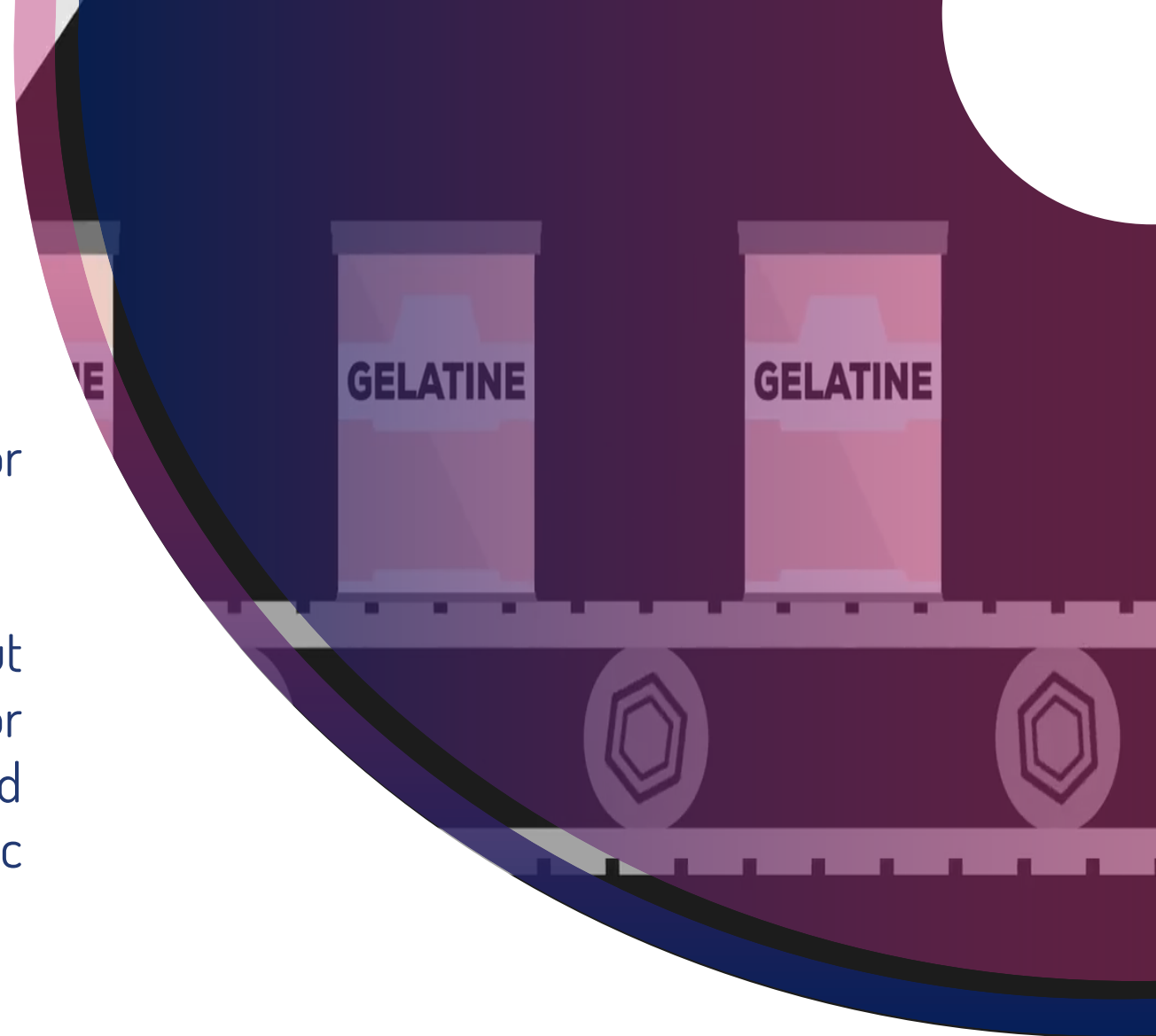
All the requirements of this standard are generic and are intended to be applicable to any organization committed to Islamic principles, regardless of its type or size, or the products and services it provides.



Halal Edible Gelatine- Requirements and Test Methods

prescribes the requirements and test methods for Halal edible gelatine.

discusses the gelatine processing chain, setting out the Halal and necessary hygienic conditions for producing gelatine that is Halal, safe, suitable and admissible for human consumption, based on Islamic Rules.



Feeding Stuffs for Halal Animals – General Requirements

specifies the basic requirements that shall be followed at any stage of feed preparation or production (from raw materials to final products) including receiving, sorting, preparation, mixing, processing, packaging, labelling, handling, transportation, distribution and storage of any materials intended for halal animal feeding based on Islamic rules.

OIC/SMIC 24

General Requirements for Food Additives and Other Added Chemicals to Halal Food

specifies the requirements and conditions needed for food additives and any other added chemicals (processing aids, flavourings, added nutrients, enzymes) used during food production to ensure that the final product is halal and safe to consume in OIC countries and all over the world.

also defines the halal status of food additives in foodstuffs intended for human consumption.

OIC/SMIIC 49

Terms and Definitions Related to Halal Standards

This standard provides Islamic and halal-related terms and definitions used in OIC/SMIIC halal standards, particularly that are of Arabic origins.

OIC/SMIC 50-1

Halal Pharmaceuticals – Part 1 – General Requirements

specifies the general requirements for the production of halal pharmaceutical products for any stage of its chain.

aims to help both producers and halal competent authority (Islamic authority) to ensure halal status is preserved throughout the product chain and to gain confidence of the Muslims.

is formulated based on the concept of halal built-in rather than the end products tested for its halalness; and used by competent authorities towards halal certification.

Thank you for your kind attention

SMIIC General Secretariat

İstanbul Dünya Ticaret Merkezi A1 Blok No: 437-438

K:14 Yeşilköy, Bakırköy-İstanbul/TURKEY, 34149

Tel.: +90 212 465 65 07 or +90 212 465 65 08

Fax: +90 212 465 65 09

E-mail: secretariat@smiic.org

Web: www.smiic.org