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TÜRK STANDARDLARI ENSTİTÜSÜ

TSE

**HALAL CERTIFICATION DIRECTORATE
GOOD PRACTICE EXAMPLE
AT NATIONAL LEVEL IMPLEMENTATION
ON HALAL CERTIFICATION**

15.04.2026



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GLOBAL (REGIONAL – NATIONAL) HALAL STANDARDS

REGIONAL STANDARDS

Gulf Region

Authority: GCC
Standardization &
Accreditation Organization
Gulf Accreditation Center
(GAC)

Standard:
GSO 2055 Serisi

Scope:

- Food
- Slaughtering rules
- Halal logistics
- Certification

Countries applying the
standard:

- Saudi Arabia
- United Arab Emirates
- Kuwait
- Qatar
- Bahrain
- Oman

NATIONAL STANDARDS

Malaysia

Authority: Department of
Islamic Development
Malaysia

Standard:
MS 1500 – Halal Food

Key features:

- National standardization
- Early halal practices (1970s)
- Establishment of the halal
certification system (1994)
- First halal standard – MS 1500
(2000)

The MS 1500 standard has been updated over time

- MS 1500:2004 – First major revision and international recognition
- MS 1500:2009 – More comprehensive implementation guideline
- MS 1500:2019 – Current version

Singapore

Authority: Majlis Ugama
Islam Singapura

Halal certification:
MUIS Halal Standard

United Arab Emirates

Authority: Emirates
Authority for Standardization
and Metrology

Standard:
UAE.S 2055

- An official halal product inspection and certification authority established in 2014
- Oversees the production, processing, storage, and distribution of halal products in Indonesia
- Previously, certification processes were carried out by the Majelis Ulama Indonesia (MUI) (since 1974)
- Halal Product Assurance System (HPAS) – Indonesia's national halal standard

- Legal basis: Halal Product Assurance Law No. 33/2014
- Mandatory halal certification for all producers

Indonesia

Authority: Badan
Penyelenggara Jaminan Produk
Halal (BPJPH)

Standard system: Halal
Product Assurance System
(HPAS)



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SMIIC – ISLAMIC COUNTRIES STANDARDS AND METROLOGY INSTITUTE



SMIIC, an institution affiliated with the **Organisation of Islamic Cooperation**, aims to serve as a robust mechanism for harmonizing existing standards among Member States and developing new ones. By aligning standards across Member States, it seeks to help eliminate technical barriers to trade and thereby promote trade among these countries.

A total of 81 standards have been published by SMIIC, which are international in scope; **developed with the participation of all stakeholders; written in clear and understandable language and applicable by all parties; and represent a combination of Sharia rules and technical requirements.** Of these standards, 21 are related to halal.





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SMIIC – TECHNICAL COMMITTEES

COMMITTEE	COMMITTEE TOPIC	NUMBER OF PUBLISHED STANDARDS	HALAL RELATED WORK PROGRAM / WORK PROGRAMS
<u>CCA</u>	SMIIC/CCA (Conformity Assessment. Std Committees)	<u>5</u>	<u>3/3</u>
<u>TC1</u>	Halal Food Issues	<u>4</u>	<u>3/3</u>
<u>TC2</u>	Halal Cosmetics Issues	<u>1</u>	<u>1/1</u>
<u>TC3</u>	Service Site Issues	<u>1</u>	<u>2/3</u>
<u>TC4</u>	Energy Efficiency and Renewable Energy	<u>22</u>	<u>0/1</u>
<u>TC5</u>	Tourism and Related Services	<u>3</u>	<u>1/1</u>
<u>TC6</u>	Agricultural Productd	<u>3</u>	<u>1/5</u>
<u>TC7</u>	Transportation	<u>1</u>	<u>0/3</u>
<u>TC8</u>	Leather and Tanning Material	<u>8</u>	<u>1/1</u>
<u>TC9</u>	Tekstiles and Related Products	<u>4</u>	<u>1/5</u>
<u>TC10</u>	Halal Supply Chain	<u>3</u>	<u>1/1</u>
<u>TC11</u>	Halal Management System	<u>2</u>	<u>1/1</u>
<u>TC13</u>	Jewellery	<u>1</u>	<u>0/1</u>
<u>TC14</u>	Petroleum and Related Products	<u>16</u>	<u>0/6</u>
<u>TC15</u>	Terminology Committee	<u>1</u>	<u>0</u>
<u>TC16</u>	Halal Medical Products and Services	<u>1</u>	<u>1/1</u>
<u>TC17</u>	Handicraft	<u>1</u>	<u>0/3</u>
		21/81	<u>16/39</u>



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OIC/SMIIC HALAL STANDARDS

- OIC/SMIIC 1:2019 – General Requirements for **Halal Food**
- OIC/SMIIC 2:2019 – Requirements for **Halal Certification Bodies**
- OIC/SMIIC 3:2019 – Requirements for **Halal Accreditation Bodies Accrediting Halal Conformity Assessment Bodies**
- OIC/SMIIC 4:2018 – **Halal Cosmetics** – General Requirements
- OIC/SMIIC 6:2019 – Specific Requirements for the **Application of OIC/SMIIC 1 in Premises Where Halal Food and Beverages Are Prepared, Stored, and Served**
- OIC/SMIIC 9:2019 – **Halal Tourism Services** – 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: **Storage** – General Requirements
- OIC/SMIIC 17-3:2020 – **Halal Supply Chain Management System** – Part 3: **Retailing** – General Requirements
- OIC/SMIIC 18:2021 – **Halal Quality Management System** – Requirements
- OIC/SMIIC 22:2021 – **Halal Edible Gelatin** – Requirements and Test Methods
- OIC/SMIIC 23:2022 – **Halal Animal Feed** – General Requirements
- OIC/SMIIC 24:2020 – General Requirements for **Food Additives and Other Chemicals Added to Halal Foods**
- OIC/SMIIC 33:2020 – **Model Certification Program for Halal Products**
- OIC/SMIIC 34:2020 – General Requirements for **Bodies Certifying Personnel Involved in Halal-Related Activities**
- OIC/SMIIC 35:2020 – General Requirements for the **Competence of Laboratories Performing Halal Testing**
- OIC/SMIIC 36:2020 – General Requirements for **Proficiency Testing for Halal Purposes**
- OIC/SMIIC 37:2022 – **Halal Products – Use of Animal Bones, Skin, and Hair** – General Guidelines
- OIC/SMIIC 49:2025 – **Terms and Definitions Related to Halal Standards**
- OIC/SMIIC 50-1:2022 – **Halal Pharmaceuticals** – Part 1: General Requirements
- OIC/SMIIC 57:2022 – **Conformity Assessment** – General Requirements for the **Operation of Various Types of Bodies Performing Halal Inspection Activities**



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ACCREDITATION MECHANISM

GLOBAL SCALE

ILAC
IAF

REGIONAL SCALE

EA
EUROPE

APLAC
PAC
ASIA-PACIFIC

IAAC
AMERICA

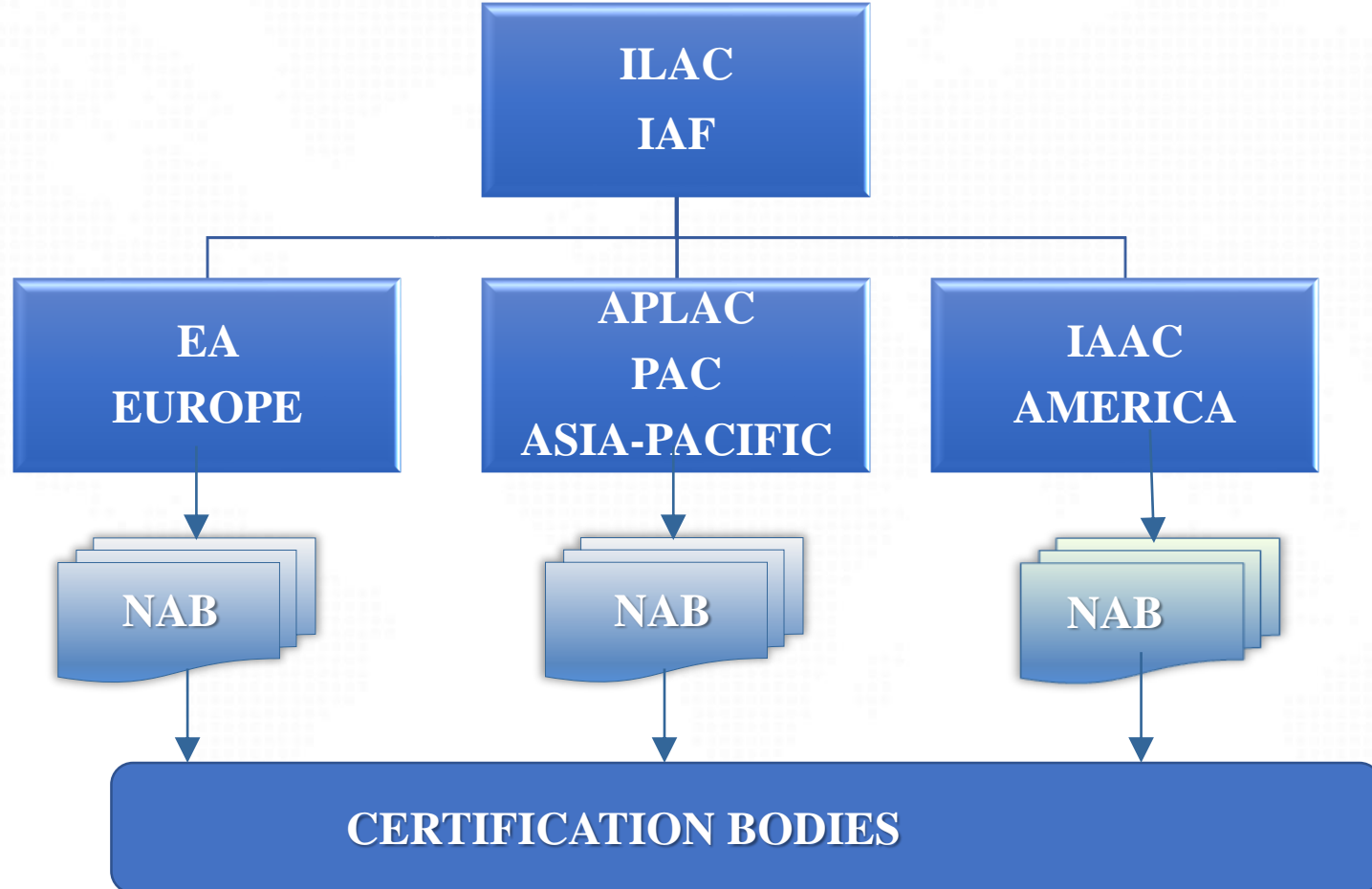
NATIONAL SCALE

NAB

NAB

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CERTIFICATION BODIES





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Establishment of an International Recognition Mechanism

IFHAB- Islamic Forum for Halal Accreditation Bodies

It is an international organization established under the umbrella of the Organisation of Islamic Cooperation (OIC).

IFHAB has been established as an affiliated institution of the OIC. The decision for its establishment was taken at the 49th Session of the OIC Council of Foreign Ministers in 2023. It was decided that its headquarters would be located in Saudi Arabia.

Purpose:

To ensure mutual recognition of Halal certificates issued in Islamic countries, to harmonize accreditation processes, to reduce duplicate certification, and to facilitate Halal trade.



IFHAB

المنتدى الإسلامي لجهات اعتماد الحلال
Islamic Forum for Halal Accreditation Bodies



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Establishment of an International Recognition Mechanism

IFHAB- Islamic Forum for Halal Accreditation Bodies



As stated in the IFHAB Statute and on its official website, the main duties of IFHAB can be summarized as follows:

- To ensure global trust in products and services bearing the Halal logo.
- To contribute to the establishment of a clear and transparent system for Halal products and services that complies with Islamic rulings and technical requirements, and is aligned with international practices.
- To establish reliable standards applicable to the trade of Halal products and services among Organisation of Islamic Cooperation (OIC) member states and globally.
- To harmonize the procedures and practices of Halal accreditation activities across Islamic countries.
- To ensure that a Halal certificate accredited in one member country is accepted by other members without the need for additional inspections, through multilateral recognition agreements.
- To develop the accreditation infrastructure in OIC member states in order to achieve international recognition in the field of Halal.



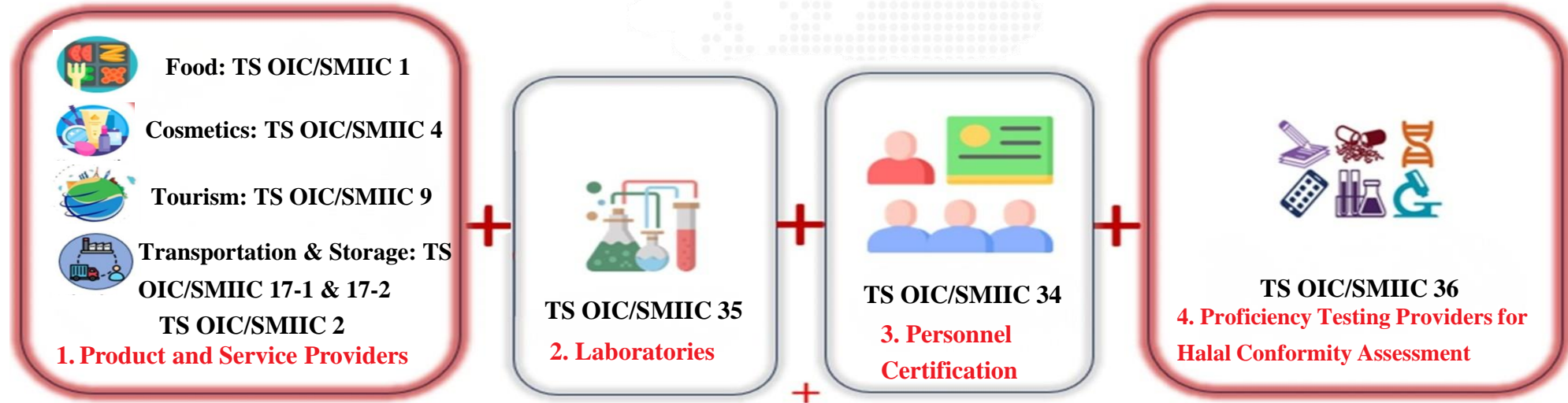
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HALAL ACCREDITATION AGENCY

- To accredit Halal Conformity Assessment Bodies (HCABs)
- To ensure that HCABs operate in compliance with national and international standards
- To ensure the international recognition of issued halal certificates



Accreditation Programs of the Halal Accreditation Agency
4 accreditation scopes
7 accreditation programs

Fields of activity related to the standards to be published by SMIIC in the future



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National authorized standardization body of Turkey

The only governmental institution in Turkey performing Halal Certification

TSE is the first conformity assessment body that is accredited by Halal Accreditation Council (HAK) in the world.



TSE has started Halal Certification in 2011 as a result of development and adaptation of SMIIC Halal Standards.



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CHRONOLOGY OF HALAL SYSTEM IN THE LIGHT OF SMIIC, IFHAB, HAK AND TSE

The SMIIC Accreditation
Committee (SAC) was established
within SMIIC.

SMIIC 1-2- and 3 were published.
The TC1 meeting was held.

The SMIIC General Secretariat began
operations in Istanbul.

SMIIC
was established

2010

2011

2012

2013

2015

2016

2017

2018

2019

2021

2022

2023

2025

2026

Halal certification
activities and operations
have commenced at TSE.



A protocol was signed
between the Turkish
Standards Institution and the
Presidency of Religious
Affairs.



The first TSE halal
conformity certificate in the
food sector was issued.

The SMIIC Conformity
Assessment Committee
(CCA) was established.

The first halal
cosmetics certificate
was issued in
accordance with the
TSE K 202 criteria.

The first halal cleaning
products and disinfectants
standard (TSE K 550) was
published, and the first
certificate was issued.



The Halal Accreditation Agency was established by Law No.
7060 on the Establishment and Duties of the Halal
Accreditation Agency, published in the Official Gazette dated
November 18, 2017 (No. 30244).

The TSE OIC/SMIIC 4
Halal Cosmetics – General
Rules Standard was adopted
as a national standard.

The Halal Accreditation Agency
granted the world's first halal
accreditation certificate to the
Turkish Standards Institution on
December 31, 2019.

TSE became the first organization
accredited by HAK.

L1 – Cosmetics product
group was added to the
accreditation scope in
accordance with the TSE
OIC/SMIIC 4 Standard.

H3 – Muslim-friendly tourism
and travel services was added
to the accreditation scope in
accordance with the TSE
OIC/SMIIC 9 Standard.

E – Food and beverage service
and presentation was added to
the accreditation scope in
accordance with the TSE
OIC/SMIIC 6 Standard.

The first surveillance
audit of HAK
accreditation was
conducted.



was established.

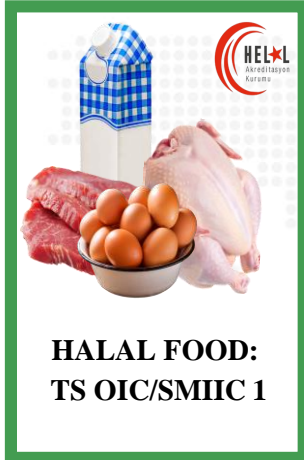


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Halal Certification Activity Areas of the Turkish Standards Institution

Current Halal Accreditation Scope of the Turkish Standards Institution



HALAL FOOD:
TS OIC/SMIIC 1



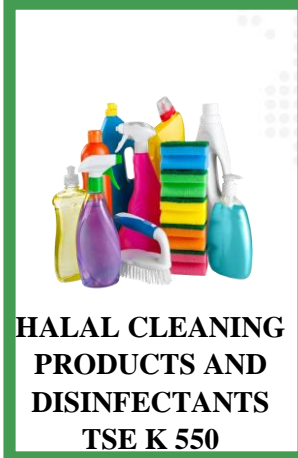
**HALAL
COSMETICS:**
TS OIC/SMIIC 4



**HALAL FOOD
PRODUCTION
AND SERVICES:**
TS OIC/SMIIC 6



HALAL TOURISM:
TS OIC/SMIIC 9



**HALAL CLEANING
PRODUCTS AND
DISINFECTANTS**
TSE K 550



ADDED SCOPE

As of February 6, 2025, the Halal Accreditation Certificate has been renewed and will remain valid until December 24, 2029.

The E – Food production and Services Category (Food Service and Presentation in Restaurants and Catering Facilities) has been added to the scope of the Halal Accreditation Certificate as of February 6, 2025.



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Number of TSE Halal Conformity Certificates Across Turkey

Topic	Number of Valid Halal Certificates Issued by the Turkish Standards Institution	Number of Suspended Certificates of the Turkish Standards Institution
Number of Halal Food Certificates	520	5
Number of Halal Cosmetics Certificates	4	-
Number of Halal Tourism Certificates	7	-
Number of Halal Food Service and Presentation Certificates	3	-
Number of Halal Cleaning and Disinfectant Products Cetificates	1	-
Total	535	5
Total Including Suspended	535	

The data presented in the table were obtained from the system as of April 10, 2026.



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**TURKISH
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INSTITUTIONS**

**THE
PRESIDENCY
OF RELIGIOUS
AFFAIRS**





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Personnel of the Ankara Halal Certification Directorate

Number of Administrative Personnel	Number of Technical Personnel
2	5



Number of Appointed Halal Experts (Technical and Islamic) Across Turkey

Number of Domestic Islamic Affairs Experts	Number of International Islamic Affairs Experts	Number of Domestic Halal Technical Auditors	Number of International Halal Technical Auditors
177	4	51	-



Protocol Date on Islamic Experts between the Turkish Standards Institution and the Presidency of Religious Affairs: May 23, 2013

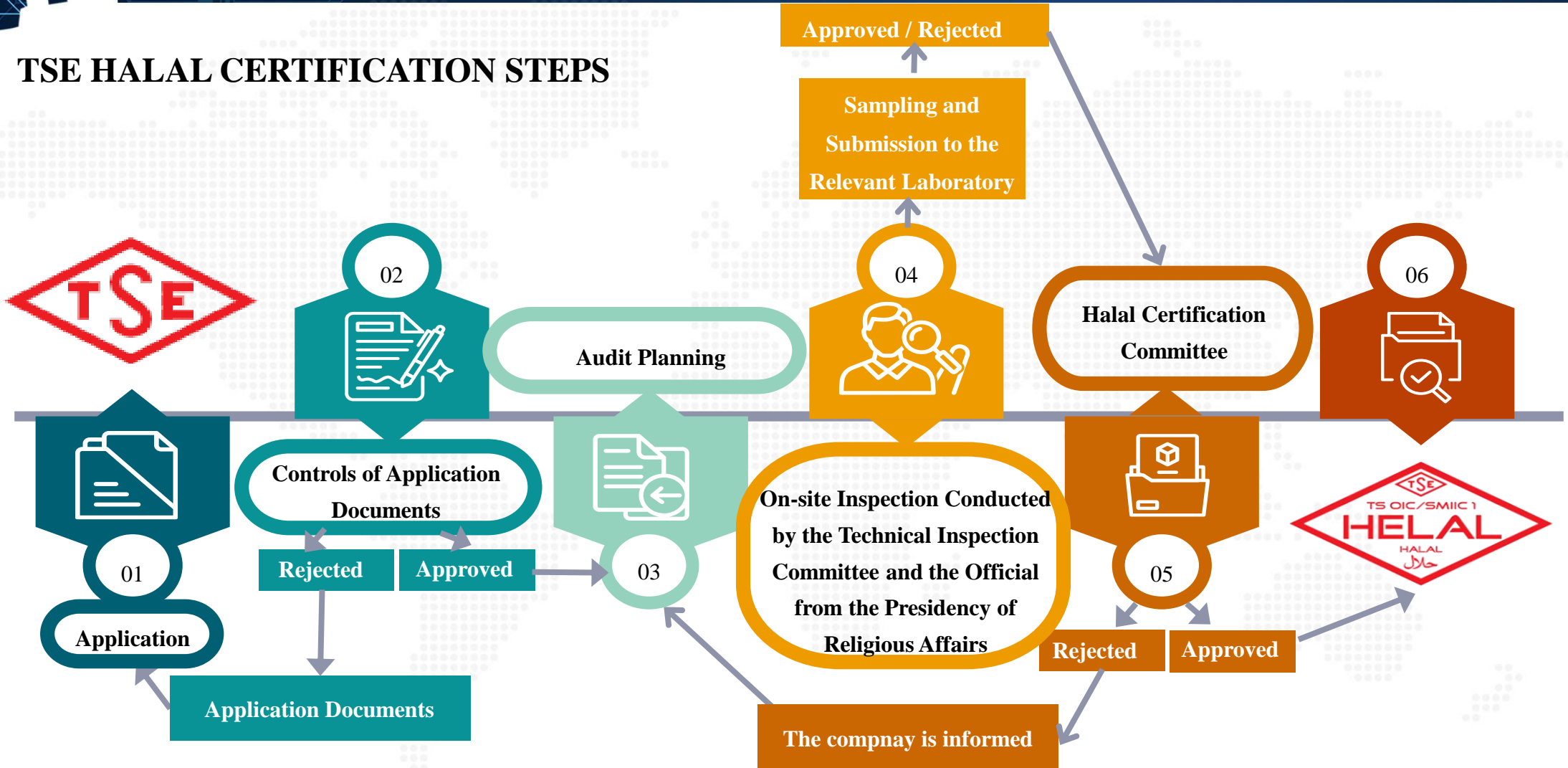


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TSE HALAL CERTIFICATION STEPS





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Halal Certification Certification Audits are carried out in two different stages.

**HOW DO WE
CARRY OUT
HALAL
CERTIFICATION
ACCORDING TO
OIC SMIIC 1
STANDARD?**

STAGE 1

**TS EN ISO 22000 – Food Safety Management System
TS OIC SMIIC 1 : General Guidelines On Halal Food**

STAGE 2

**Certification Sheets for specified products
Turkish Food Codex
TS OIC SMIIC 1 : General Guidelines On Halal Food**



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HALAL CERTIFICATION EVALUATION & HALAL CERTIFICATION COMMISSION



Member of High
Board of Religious
Affairs

Full
Member/Substitute
Member

Turkish
Standards
Institution

Committee
Chairman

Technical Expert





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• HALAL FOOD AUDIT REQUIREMENTS FOR PRODUCT GROUPS

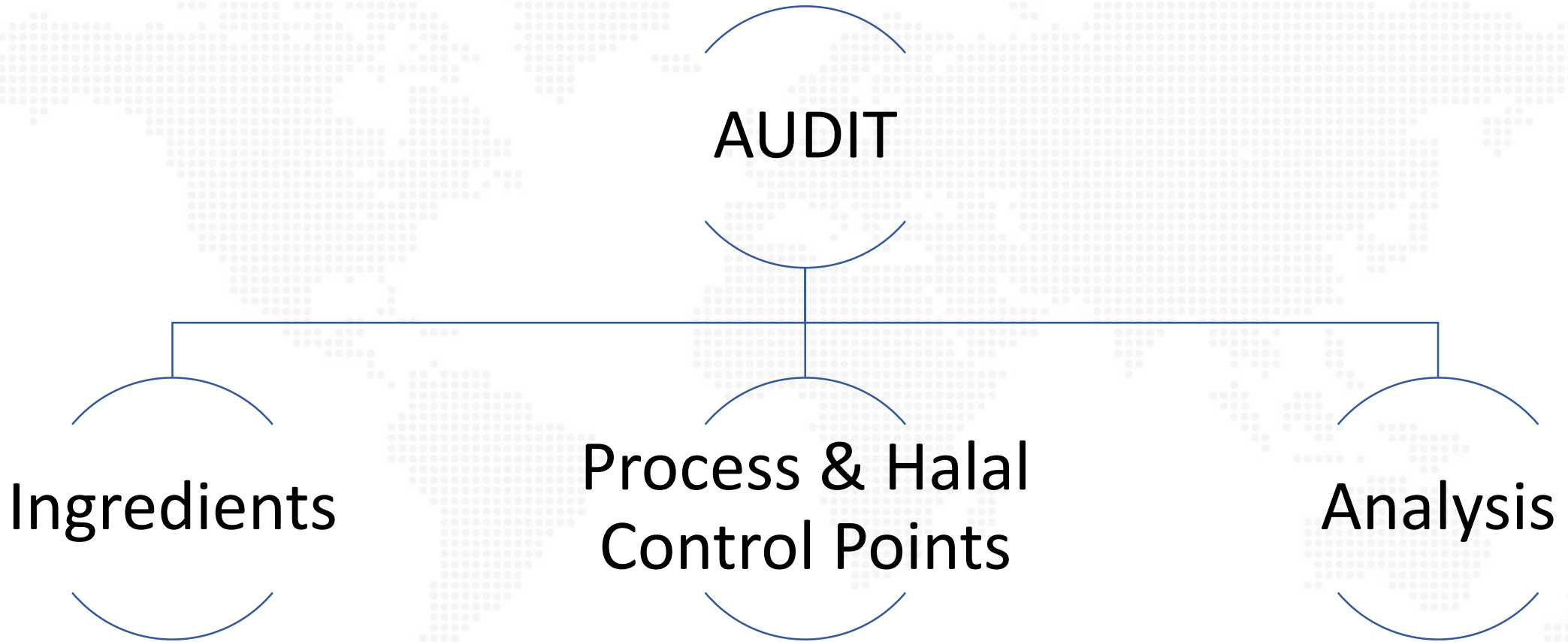


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AUDIT REQUIREMENTS





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DOCUMENTATION REQUIREMENTS

Documents and Records Control

Responsibility and Authority Definitions

Prerequisite Programmes

Control of Measurement and Monitoring Equipment

Hazard Analysis

Correction and Corrective Actions

Production Flow Chart (Halal Control Points)



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REFERENCE DOCUMENTS

Contaminant
Regulation

Pesticide
Residue
Regulation

Food Contact
Material
Regulation

Microbiological
Criteria
Regulation

Antibiotic
Residue
Regulation

Animal Welfare
Law

TS OIC SMIIC 1



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PRODUCT GROUPS

CEREAL AND CEREAL PRODUCTS

MEAT AND MEAT PRODUCTS



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CEREAL AND CEREAL PRODUCTS

Basic Ingredients

- Flour
- Salt
- Yeast
- Sugar
- Gluten
- Water
- Sesame
- Margarine

Additives

- E472e (Mono and diacetyl tartaric acid esters of mono & diglycerides)
- E481 (Sodium Sterol Lactylate)
- E300 (Ascorbic Acid)
- E170 (Calcium Carbonate)
- E282 (Calcium Propionate)

Enzymes

- Fungal Alpha Amylase
- Hemi-cellulase



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FOOD ADDTTIVES USED IN BREAD PRODUCTION

E472e

Aim:
strengthen
the dough,
building a
strong gluten
network

Source:
Glycerol&
Fatty Acids

Can be
animal or
plant origin

E481

Aim:
enhances
dough
standard and
volume
capacity

Source:
Stearic acid &
Lactic acid

Can be
animal or
plant

E300

Aim:
Prohibit
oxidation
Source:
Fruit &
Vegetables

Produced by
bacterial
fermentation

E170

Aim:
White color
for surface
coating; anti-
caking agent

Source:
Natural
White
mineral

E282

Aim:
Mold
inhibitor

Source:
Chemical
Synthesis



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CEREAL AND CEREAL PRODUCTS

ENZYMES USED IN BREAD PRODUCTION



1- Fungal Alpha Amylase

- Derived from ***Aspergillus oryzae***: This fungi is essential to the fermentation processes because of its ability to secrete large amounts of various degrading enzymes, which allows it to decompose the proteins of various starches into sugars and amino acids.
- Starch modification, fermentation pretreatment



2- Hemicellulose

- Derived from ***Aspergillus niger***
- Improve the strength of the gluten network



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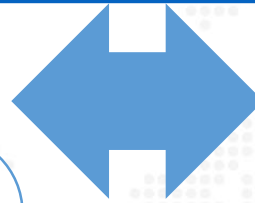
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CEREAL AND CEREAL PRODUCTS

FLOW CHART

PROCESS FLOW

- Storage
- Mixing
- Kneading
- Cutting
- Baking
- Vacuum
- Cooling
- Packaging



CONTACT MATERIAL FLOW

- [HDPE](#) Pallet (High Density Poly Ethylene)
- Stainless Steel Vessel
- Teflon Tray
- Polyoxymethylene Conveyor
- [OPP](#)(Oriente Polypropylene)&
- [CPP](#)(Cast Polypropylene Packaging)



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CHEMICAL MIGRATION FROM PACKAGING TO THE FOOD

There are many chemicals involved in the manufacture of packaging and some of these have the potential to migrate into food. Some chemicals also have the potential to lead to harmful effects.

Some chemical components in packaging such as printing inks (e.g. photoinitiators such as benzophenone) may transfer to food contact surfaces

direct transfer from the external surface of the packaging to the food contact surface during stacking and storage of packaging. The chemicals may then migrate into food

Transfer can also occur via evaporation and then leach into food via the gaseous phase



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CHEMICAL MIGRATION FROM PACKAGING TO THE FOOD

Migration depends on the chemical composition and properties (e.g. polarity) and the functional properties of the packaging material (eg. crystallinity, permeability).

The food type, especially the fat content of the food, is key in determining migration rates as many packaging chemicals are lipophilic (meaning they have a greater ability to dissolve in fats) and can therefore more readily migrate into fatty foods at higher rates and levels.

Product filling conditions, storage conditions, shelf life and product: pack ratio will also affect the degree and rate of chemical migration into food.

Damage to the food product packaging could potentially lead to greater chemical migration through changes in ambient oxygen, moisture, light and temperature.



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CHEMICAL MIGRATION FROM PACKAGING TO THE FOOD

To determine the extent of chemical transfer from packaging into food migrants are measured in food simulants, not actual foodstuffs. Food simulants are used as substitutes for food due to the simplification of chemical analysis

For example, migration into an oily food is measured with the food simulant vegetable oil. The food simulants 10% ethanol or 3% acetic acid are used for water-based foods and drinks.



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CEREAL AND CEREAL PRODUCTS HALAL CONTROL POINTS

Incoming raw
material

Coating of teflons
when they are
corroded



Weighing of
additives having
maximum limit



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CEREAL AND CEREAL PRODUCTS ANALYSIS OF END PRODUCT

Deoxynivalenol (DON)
Zearalenon (ZON)
Aflatoxin B1
Total Aflatoxin
Ochratoxin A

Rope Spore
Yeast, Molds
Salmonella (if contain
eggs)



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MEAT AND MEAT PRODUCTS

Basic Ingredients

- Cattle
- Calf
- Sheep

Other Ingredients

- Water
- Stamp Ink
- Winding Sheet



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MEAT AND MEAT PRODUCTS

Stamp ink-> food grade and proper to halal

For stamping in carcasses only;

Regulation of Colorants Used in Food

- E 155 Brown HT
- E 133 Brilliant blue FCF
- E 129 Allura red AC
- In proper portions of E133 Brilliant blue FCF and E 129 Allura red AC as a mixture





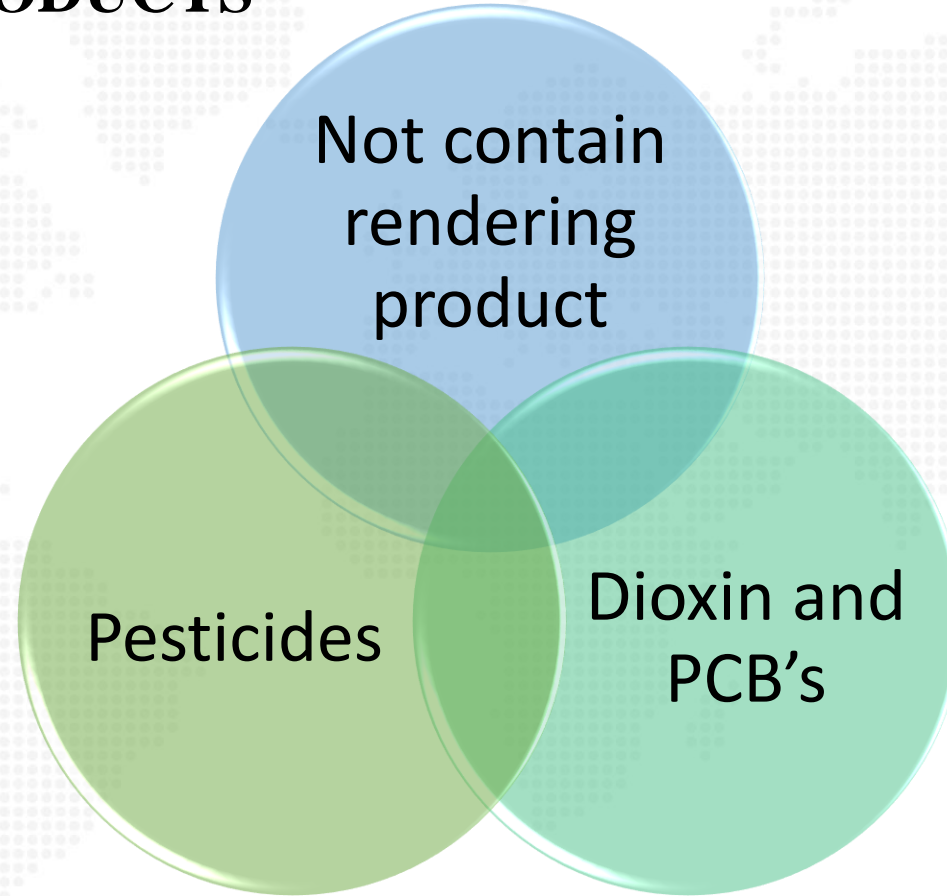
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MEAT AND MEAT PRODUCTS FEEDING MATERIAL





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MEAT AND MEAT PRODUCTS FLOW CHART

PROCESS FLOW

- Arrival of animals
- Selection
- Taking to paddock
- Slaughtering
- Bleeding
- Trimming
- Removal of Internal Organs
- Dividing
- Cooling
- Storing



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MEAT AND MEAT PRODUCTS PROCESS REQUIREMENTS

Slaughter man-
> mentally
sound, adult
Muslim, having
halal
slaughtering
certificate

During the
slaughtering
-> Reciting
«BISMILLAH
» for each
animal

Cutting->
Trachea,
oesophagus,
carotid and
carotid artery

Before slaughtering->
Turning animal face to
Qibla(direction of
Mecca), being laid to
the left

Slaughtering
only once-> for
each animal

Sufficient
time for
bleeding
until death
completed



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MEAT AND MEAT PRODUCTS PROCESS REQUIREMENTS

Slaughtering
area **only used**
for halal
slaughtering and
halal animals

Disinfectants
and cleaning
agents **proper**
for **halal** meat
production

Process lines
easy to clean



Defining and
labeling all
ingredients to
be used for halal
meat production

Food Grade
lubricants



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MEAT AND MEAT PRODUCTS

PROCESS REQUIREMENTS

+82 °C water for
cleaning utensils

Carcases -> Not
contact to floor
or each other in
cold storage
room

**Water
disinfection** that
used for the
production

Chopping area
temperature
< 12 °C

Seperated cold
storage rooms
for meat, giblets
and hazardous
meat



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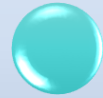


MEAT AND MEAT PRODUCTS PROCESS REQUIREMENTS

Pallets for
transportation ->
not contact to
floor

Validation for
slaughtering
methods

No use of bones,
nails and teeth as
chopping
material



Slaughtering lines
well-designed in
a way to prevent
cross-
contamination

Knives-> sharp
and stainless-
steel



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MEAT AND MEAT PRODUCTS

PROCESS REQUIREMENTS

Temperatre records->
Transportation
vehicles-> **frigorific**
according to product
type -18 °C or +4 °C

If it is not done
properly-> crystallizing
in the surface of the
meat->Deterioration of
internal part of meat



Quick Freezing -> It is
important that Quick
Freezing is validated

In frigorific vehicles->
Ventilation has great
importance->
Consideration of the
time required for
thawing



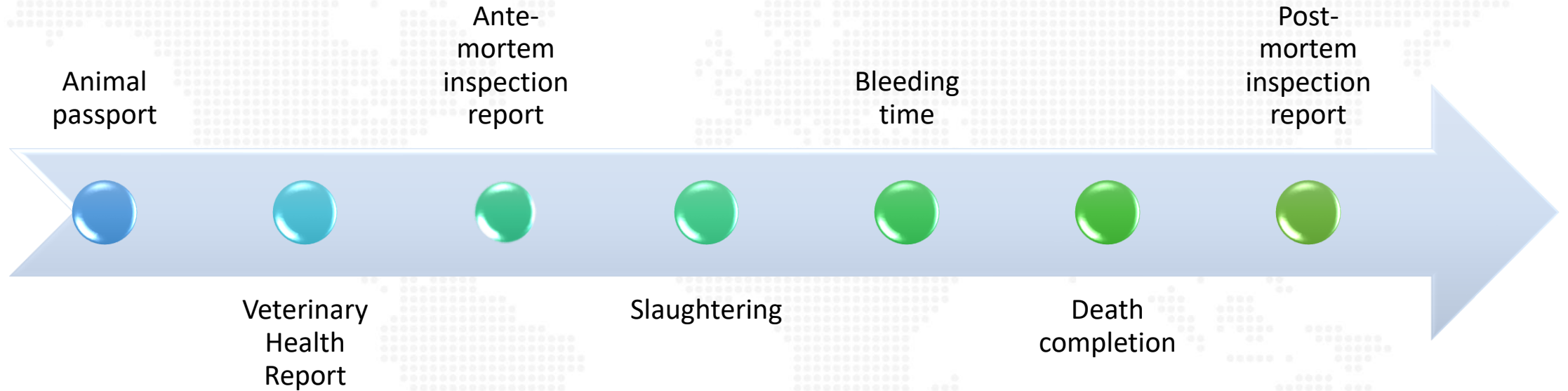
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MEAT AND MEAT PRODUCTS

HALAL CONTROL POINTS





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MEAT AND MEAT PRODUCTS HALAL CONTROL POINTS

Antemortem

Body Temperature
Lymph Nodes
Maternity
Parasite Control
Eye Control
Vaccination Card

Animal Passport

- Ear Tag: An ear tag is a plastic or metal object used for identification of domestic livestock and other animals.

Post-Mortem

- Color, smell, tissue
- Internal organ control



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MEAT AND MEAT PRODUCTS ANALYSIS OF END PRODUCT

Dioxin and PCB's

Pb

Cd

Antibiotic residue

Salmonella

E.Coli O157



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Tarih Alanı

• **THANK YOU FOR YOUR PATIENCE**