



Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates

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Ministry of Public Health

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Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates

1. Introduction

Halal food is the type of foods permitted under Islamic Law "Sharia" that fulfill all the requirements set forth in the relevant technical regulations and standards. The concept of "Halal" means that food itself originates from halal source, i.e., animal origin of meat has to be an animal that is to be consumed legally under Sharia Law, and not from animals or birds that are not compliant with the Sharia Law.

Halal requirements extend to cover all the food chain from farm to table, that shall include animal feed, ante-mortem procedures, slaughtering and slaughterhouses, as well as handling, packaging, processing, and storage of meat, in addition to food additives, and the maximum Limits of Ethyl Alcohol (ethanol) residues in foodstuffs, until food is fully prepared and provided to the consumer.

Verifying the fulfillment of halal requirements in food products is a part of the responsibility of Ports Health and Food Control Section, for verifying the validity of imported food products as well as its conformity with the requirements set forth in relevant technical regulations and standards. This means that fulfilling Halal conditions is one of the requirements for the validity of food products.

Provisions of this Guideline shall apply to all relevant food products, regardless of the country of origin or the exporting country. Muslim countries shall be exempted from the requirement to Issue Halal / Halal Slaughtering Certificates for related products since they have original commitment to apply the requirements of Halal technical regulations and standards. However, this exception shall not preclude the verification of these requirements in those Muslim countries, whenever necessary.

The food registration system was developed to facilitate some special procedures for specific food ingredients, such as gelatin, mono and diglycerides, where Halal requirements are reviewed during registration without the need to enclose Halal Certificates to every shipment of foodstuffs containing any of these ingredients and additives. In addition, a system to analyze food for halal compliance was developed in the Central Food Laboratories of the Ministry of Public Health (MOPH). It is now possible to thoroughly check the existence of some non-Halal ingredients, such as alcohol percentage and the origin of some organic ingredients, such as protein, if it comes from pork or any other non-halal origin.

The requirements set out in this Guideline shall be regarded as an ethical, legal and technical obligation by the MOPH, food importers and distributors, also concerned Islamic Bodies, based on the principle of partnership in ensuring the safety and validity of imported and traded foodstuffs.

The competent department at the MOPH considers this issue as a high concern and shall not accept any kind of complacency in implementing its requirements. The competent department shall expect all its involved partners to regard the issue with the same level of responsibility and commitment.

The purpose of this Guideline is to set forward Halal requirements as well as verifying the validity, accuracy, and credibility of Halal / Halal Slaughtering Certificate, which prove that meat, meat products, or products in which contain ingredients of additives of animal origin, have been supervised by one of Halal Bodies authorized by Qatar.

Halal Slaughtering Certificate shall be issued for all types of non-processed meat, while Halal Certificate shall be issued for any food products that include meat or fats or any ingredients of animal origin such as gelatin and other ingredients, as well as food bearing halal label / logo. Halal Bodies may issue Halal / Halal Slaughtering certificates for processed meat products.

Sometimes, for various considerations, a symbol or logo indicating that the product is Certified Halal, may be added to the food label for a number of foodstuffs whose nature does not need Halal requirements, e.g. water, vegetable oils, vegetables and fresh fruits. These food products shall be treated as foodstuffs carrying claims that must be proven, as applied regarding health or nutritional claims, certificates proving that claim or justification thereof shall be required.

Where meat products are processed in a country other than the country of origin, Halal certificates shall be requested from the country of the manufacturer, and the MOPH shall retain the right to request the enclosure of Halal / Halal slaughtering certificate from the country of origin whenever the MOPH deems it necessary.

At the time of the preparation of this Guideline, the MOPH does not have a specific or approved list of slaughterhouses / Abattoirs or of meat processing and manufacturing places in the countries exporting to Qatar. However, the importing requirements for these food products necessitate the existence of health certificates which include a clear statement that such facilities are subject to control of the competent authorities in the country of origin ensuring fulfillment of related health requirements. These include the implementation of accredited safety and quality assurance programs. On the other hand, the authorization of Islamic bodies to issue Halal / Halal slaughtering certificates according to the requirements of this Guideline shall include a clear statement of the licensed facilities and activities for those centers in relation to the issuance of these certificates.

This Guideline contains specific Halal / Halal slaughtering certificate templates (Appendix No.1) that are recommended to be used by the authorized bodies. However, if it is not possible to use these templates, commitment to data and statements contained therein must be observed, provided that such certificates shall be issued in Arabic or English language, or both.



2. Definitions

Key relevant definitions are as follows:

- 1. Food:** Any substance or part of a substance made for human consumption by eating or drinking, whether this substance is a raw material, manufactured or semi-manufactured. Food includes drinks and chewing gum and any other substance that is used in the manufacturing, processing, and preparation processes. Food does not include live animals before slaughter, plants before harvest, fish before fishing, cosmetics, tobacco, medicinal products, and drugs.
- 2. Halal food:** Food that is permitted for consumption under the rules of Islamic Law (Sharia) that should fulfill all the requirements set forth in relevant technical regulations and standards.
- 3. Tazkeya:** The slaughtering by a Muslim or Christian/Jew of a permissible animal, slaughtered or butchered controlled wild animal using a slaughtering machine for the sake of Allah, by any of the following means:
 - **Dhabh:** It consists in cutting the esophagus, two jugular veins and the pharynx of the animal.
 - **Nahr:** It consists in plunging a Knife in the base of the neck (libah). (The point between core of the neck). This is the method preferred for killing camels and similar animals. This method is also tolerated for the killing of cattle.
 - **Aqr:** It consists in wounding of an uncontrolled animal in any part of the body. This method is applied for wild animals hunting of which is lawful (halal), or ferocious domestic animals. If the animal is captured alive, it should be slaughtered or have its throat cut.
- 4. Halal Certificate:** a document issued by the competent Islamic bodies in the country of origin or the exporting country, indicating that meat or meat products or other related food have been processed and produced in accordance with the requirements of Sharia, or that the products or their components are halal, and that all conditions, materials and tools of preparation are in conformity with the requirements of Sharia and relevant stipulations.
- 5. Halal slaughtering certificate:** a document issued by the competent Islamic body in the country of origin, indicating that living animals have been slaughtered in accordance with requirements of Sharia and relevant stipulations.
- 6. Competent Islamic body:** It is the competent authority authorized / permitted to issue Halal / Halal slaughtering certificates for relevant food products. It could be an association or center, or any entity authorized by the competent authorities to undergo this type of activities. In non-Muslim countries, these bodies are usually associated with larger entities, with broader activities related to the Muslim community in that country.
- 7. Food safety:** Ensuring that food will not cause harm to the consumer when prepared / eaten according to its intended use.
- 8. Food validity / suitability:** Food which is considered fit for human consumption according to its intended use as defined in the relevant technical regulations and Gulf standard or according to any alternative equivalent and approved measures.
- 9. Food hygiene:** The conditions and measures necessary to ensure safety, suitability, and validity of food at all stages of the food chain.
- 10. Food chain:** All stages of food handling, starting from primary production until it reaches the consumer.
- 11. Food handling:** Processes of production, manufacturing, preparation, processing, packaging, repacking, covering, transportation, importation, possession, storage, distribution, delivery, display, sale and export or re-export of food at any stage of the chain Food.
- 12. Food Label:** Any statement, symbol, trademark, or anything pictorial or descriptive, written, printed, drawn, marked, taped, chiseled, pressed on or attached to container, cover, or wrapping of any food or its packaging in an irremovable way.
- 13. Consignment / shipment:** A specific quantity of imported food included in one official certificate. A shipment usually comes to the port of entry at the same time, containing one or more food product(s) included in one packing list. It is imported for sale or use in the state markets or intended for export.
- 14. Nutritional claims:** Any statement on the food label implying a declaration, suggestion, or reference to a certain foodstuff which contains specific nutritional properties, including but not limited to, energy, protein, fats, vitamins or minerals content at certain levels that differ from known ordinary proportions.
- 15. Health claims:** Any statement on the food label implying a declaration or indication of the existence of a relationship between a specific foodstuff or any of its ingredients and an impact of that specific food on human health.
- 16. Food standards:** Non-mandatory documents issued by a competent or related authority that state rules, guidelines, characteristics of products, or related production processes or methods. Food Standards may also include terms, symbols, packaging or food label requirements and labelling pertaining to the product or its production method.
- 17. Technical regulations:** Mandatory documents describing the characteristics of food or its production and processing methods, including regulatory instructions. Technical regulations also include terms, symbols, packaging, labelling, or food label pertaining to the product or its production method.



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3. Main Requirements of Halal Food

Halal food is subject to the requirements of the food technical regulations and standards according to its type, packaging, and nature. Halal requirements are part of the technical regulations that the food product must adhere to, so Halal food must generally fulfill the following requirements:

1. It must be Halal as itself and shall not be prohibited according to Sharia, as set forth in Appendix No. (2).
2. To fulfil the requirements at all stages of the food chain, such as feedstock used, slaughtering, receiving, preparation, processing, packaging, covering, handling, transportation, distribution, storage, display, etc.
3. To be compliant with the requirements of the relevant Halal technical regulations and standards, as set forth in Appendix No. (3).
4. To use additives/ingredients or processes of production that are free from all violations of the halal requirements in Sharia.
5. To be free from all prohibited contaminants by Sharia.
6. It shall be handled/traded independently and in complete separation from all non-Halal products during all stages of the food chain to ensure their identifiability to avoid contamination or mixing with other non-Halal food.
7. Devices, tools, production lines, and auxiliary materials which are used in processing Halal food must be clean, and not made of or containing non-Halal components.
8. Any equipment, tools, or production lines, which were used or were in contact with non-Halal food when converted for usage in Halal food production, shall be cleaned and disinfected adequately according to hygiene rules and ensure removal of all traces of non-Halal substances. This process shall not be repeated frequently.
9. It is prohibited to use any oils, greases, or liquids that contain non-Halal components when cleaning or maintaining the machines or equipment which are in direct touch with Halal food.
10. Packaging substances must be free of any non-Halal materials.
11. It is not allowed to prepare non-halal meals with other halal meals in the same facility that serves food to the consumer, such as restaurants, kitchens, and others.
12. Ingredients shall be clearly written on the food label, leaving no doubt that they are free from non-halal substances which violate Sharia's halal requirements. The origin of their ingredients shall be clearly and explicitly declared (e.g., bovine gelatin, vegetable fats and oils and microbial rennet enzyme).
13. All requirements shall be met and proven by accredited bodies, and they shall be provable using other means such as analysis and direct verification.



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4. Requirements of Authorized / Permitted Bodies to issue Halal / Halal Slaughter Certificates

Authenticity of the certificates certifying that the foods are Halal depends on the accuracy and credibility of the issuing authority. Therefore, before applying for authorization /permission by the MOPH to issue Halal/Halal slaughter certificates, Islamic bodies must fulfill the following requirements:

1. Shall be affiliated to one of the Islamic centers or institutions in the country of origin.
2. Shall have a legal status in the country of origin, e. g. the Islamic body shall be licensed and registered with the competent authorities and practice its activities lawfully according to applicable legislation.
3. Shall have a permanent headquarters in the country of origin. The permanent headquarters shall have clear contact information and an accurate address including the name of the country, city, district, street and building as well as known and valid contact numbers.
4. Shall have an organizational structure that illustrates the responsibilities and duties of the staff, covering all activities related to issuing the certificates.
5. Shall have a technical competence, human and financial resources allowing the body to manage the system of issuing Halal/ Halal slaughtering certificates.
6. Shall document Halal slaughtering certificates on templates having its own logo, in a way that ensures that these Halal slaughtering certificates are not forged. A serial number shall also be attached to the certificates and attached copies shall be kept in records for reference when needed.
7. Shall keep records of the Muslim supervisors who performed the inspection on Halal slaughtering.
8. Shall keep records of the Muslim butchers who are licensed as slaughter persons.
9. Shall keep records of their contracting slaughterhouses, including contracts indicating the scope of the contract for the relevant activities.
10. Shall provide training programs for slaughter persons and inspectors on the requirements of Technical Regulation No. GSO 993. The Islamic body shall document training modules for ease of reference, as well as the qualifications and experience of each member of the staff participating in the relevant procedures and activities.
11. Decision on the compliance of Halal procedures with the requirements of the technical regulations and standard specifications adopted prior to the issuance of the relevant certificates shall be made by at least three staff members, at least one of them shall be an expert in Islamic affairs.
12. The seal of the Islamic Center or Institution should be preferably stamped on the meat carcasses/cuts.
13. The activity of the Islamic body shall be clearly defined; and only certificates relating to that activity can be issued (slaughterhouses, processed meat, poultry, cattle, etc.), taking into account the compatibility of the requested activity with the one approved by the reference bodies as described below in point number 20.
14. At the end of each year or upon request, the Islamic body shall submit to the MOPH, reports on its public activities and activities related to certificates issued for the shipments to the State of Qatar whether exported directly or through another country.



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15. All relevant actions and activities shall be undertaken only by qualified personnel of the Islamic body. No certificates shall be issued based on the procedures of agents, bodies or individuals not registered with the Islamic body, only when prior approval from the MOPH has been issued exceptionally within the extent of the aforementioned approval.
16. Any change in structure, activity, procedures, personnel, or other requirements related to the issuance of Halal Certification shall be reported to the MOPH and an approval from MOPH for such amendments shall be obtained before issuing the relevant certificates.
17. Shall actively cooperate with the MOPH or its authorized persons/entities regarding the procedures to verify compliance of the Islamic Body with the set requirements. In this regard, the Islamic Body shall provide the MOPH with all relevant information, documents, and data to the maximum extent possible.
18. Halal / Halal Slaughtering Certification shall be issued on the templates described in Annex I of this Guideline to the extent possible, and in all events. When issuing certificates using other templates of the Islamic body, the issued certificates shall contain the data and information provided in the templates herein.
19. Shall report to MOPH about any irregularities monitored the Islamic body or any other bodies or entities, which are deemed as non-compliant with the relevant technical and legal obligations.
20. Existence of other accreditations of the Halal Authority by well-known reference bodies, such as:
 - Gulf Accreditation Center (GAC).
 - Both Malaysian Islamic Development Authority (Jakim) and Indonesia Ulema Council.
21. The Islamic body shall successfully pass office and field checks and investigation visits by the MOPH or by whom it authorizes to verify that the relevant requirements are met.
22. Any reference entity may apply for authorization / permission as an Islamic Halal / Halal Slaughtering Certification body provided that the scope of its technical and spatial competence is precisely defined, including the names of slaughterhouses and/or food establishments in each of the target States.



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5. Technical and Spatial Competency of Authorized / Permitted Bodies to issue Halal / Halal Slaughter Certificates

1. The Islamic body shall issue the Halal/ Halal slaughtering certificates comply within its field of competency/activity exactly as defined by MOPH. This include issuing certificates issued for products or meat prepared in abattoirs/slaughterhouses and/ or food facilities specified within the scope of approval, considering the following:
 - A group of abattoirs/ slaughterhouses and/ or food facilities can be supervised according to clear agreements and requirements permitted by MOPH.
 - The permission to add abattoirs/ slaughterhouses and/ or food facilities to the Islamic body if their geographical situation is outside the borders of the country of origin yet within a geographical area that allows freedom of movement without restrictions, as it is the case for the European Union/Schengen area, can be approved.
 - The abattoirs/ slaughterhouses and/ or food facilities approved under the application of Islamic bodies authorized to issue the Halal/ Halal slaughter certificates are included in the MOPH's adopted list for exporting the relevant products to State of Qatar.
 - Without prejudice to the provisions set forth in Paragraph b, subsidiaries of Islamic bodies outside the country of origin and shall be treated as independent bodies that should satisfy all the relevant requirements stated in this guideline.
2. Subject to the prior consent from MOPH, the authorized/ permitted Islamic bodies are allowed to issue the Halal/ Halal slaughtering certificates in the countries where there are no Islamic bodies authorized / permitted by MOPH.
3. The process of obtaining a prior consent shall start with a separate application (see Appendix No. 5) for any consignment(s) to be submitted to MOPH that includes:
 - Expected type and quantity of food, production/slaughter date, place and quantity, number of consignments, expected date of export, and other relevant information.
 - The guaranty from the Islamic body insuring that all Halal requirements are met, which includes the insurance that forbidden animals such as pigs are not slaughtered in the same place with the concerned animals and that Halal food was/is not mixed with other non-Halal foods.
 - The approval from the official authorities in the country of origin to do so for the purpose of issuing Halal / Halal slaughtering certificates.
 - Names of the technical team who will supervise/inspect and verify that the Halal requirements are met.
 - Any other relevant information requested by MOPH, such as travel and accommodation information. Photos, videos or recordings related to the verification process for Halal requirements shall also be attached.
 - The prior consent of MOPH should be obtained before starting the supervision process for verifying the fulfillment of Halal requirements.
 - One or multiple consignments can be approved provided that the relevant requirements are met.
 - The importing company can make an application in this regard given that all relevant documents are submitted.



6. Animal halal Slaughtering Requirements

The responsible staff of any Islamic body must have accurate knowledge of Halal requirements along with a deep understanding of its prerequisites including knowledge of non-Halal foods such as pigs, the wisdom behind such requirements and great adherence to them driven by legitimate, technical, and legal responsibilities. In particular, the Islamic body must follow the technical requirements reported in the Gulf technical regulations for animal slaughtering, including Technical Regulation No. GSO 993.

To emphasize their importance, some halal slaughtering requirements are included hereafter, noting that the requirements stated in this guideline do not replace the technical regulations and standards referred to in Appendix No. (3):

1. Before halal slaughtering, ensure that the animals are alive, and their welfare is respected since the slaughtering operation shall not lead to their torture.
2. the halal slaughterer (who says "In the name of Allah" before the slaughter) should be a Muslim and officially certified from the Islamic body for this work.
3. "In the name of Allah" must be said at the time of slaughtering (Literally "Bism Allah") without mentioning any name other than the name of Allah.
4. Skinning, dipping, or feather plucking should be performed after insuring the death of the animal.
5. The animal's neck should not be completely cut or broken. Likewise, no part of the animal should be cut off, nor any similar action should be undertaken until the bleeding stops and the animal is totally dead.
6. The slaughtering operation should be performed from the front (the side of chest) and not from the sides of neck or the back. In slaughterhouses that follow the mechanical slaughtering system, the automatic blade must be calibrated to cut only the trachea along with the esophagus and the jugular veins and not the other parts of the neck.
7. The animal shall be directed to Qiblah before slaughtering. Then, the name of Allah shall be mentioned and Takbeer (that is to say "Allah Akbar").
8. The slaughtering should be done with the right hand and cutting should be performed as quickly as possible.
9. The slaughtering machine should not be sharpened in front of the animal that is going to be slaughtered.
10. The animals that are going to be slaughtered should be separated from the other animals that will be slaughtered later.
11. If electrical stunning is used, its grade/intensity must comply with the limits stated in the relevant technical regulations for each type of livestock or bird so that the animal does not lose its full consciousness.
12. The operator of the mechanical knife should be Muslim.
13. The slaughterer must say "in the name of Allah" before operating the mechanical knife and not use a recording machine. The slaughterer should not leave the place of slaughter until the slaughtering machine is stopped. If the slaughterer leaves, upon his return, he must say "in the name of Allah" again before restarting his duties.
14. If the poultry's head or nape is completely cut off during the automatic slaughtering, this poultry should be discarded.
15. It should be ascertained that the automated mechanical slaughtering process is completed, especially in poultry where the minimum bleeding time should not be less than 180 seconds.
16. The abattoir/ slaughterhouse must be devoted only for slaughtering Halal animals.
17. The spaces, equipment, instruments, production lines and auxiliary materials used during the slaughtering process should be used only for Halal products.
18. The instruments used for slaughtering should be sharp and not made of bone, nail, or teeth.
19. During processing, manufacturing and distribution, Halal food must be completely separated from any non-Halal food.
20. It must be ensured, through the records of the abattoirs/ slaughterhouses or any other records, that the feed used for feeding the animals, especially the ruminants, is Halal.
21. Provisions for distinguishing Halal food at every stage of food processing, including preparation, storage, and handling, should be available to prevent mixing or contaminating Halal food with non-Halal food or materials.



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7. The Procedure of Authorizing / Permitting Islamic Bodies to Issue Halal / Halal Slaughtering Certificates

To obtain an authorization / permit from the MOPH regarding the issuance of Halal / Halal Slaughtering Certificates, the Islamic body must do the following:

1. Ensure that the Islamic body meets the requirements mentioned in this guideline, especially those mentioned in Clauses 3 to 6.
2. Fill in the authorization / permit application form shown in Appendix No. (4) and ensure that all relevant documents are available.
3. Submit the application via the Global Partners System available on Ports Health and Food Control Section page/MOPH <https://www.moph.gov.qa/arabic/derpartments/healthaffairs/foodsafety/portshealthnfoodcontrol/Pages/default.aspx>
4. Fill in the information required by the system and attach the application form and other relevant documents, which are the following:
 - A certified copy of the licensing document in the country of origin for the Islamic body and/or the Islamic center to which it is affiliated. It must clearly indicate that the competent authorities in such country authorizes the Islamic body to practice Halal activity.
 - Copies of the organizational documents of the Islamic body and/or the Islamic center to which it is affiliated, including the organizational structure, responsibilities and duties, details of certification activities and their fields, technical and human capabilities which include lists of supervisors, slaughterers, experts, and others.
 - A clear list of abattoirs/ slaughterhouses and/ or facilities that the Islamic body deals with and their addresses (whether within or outside the Body's country) and the relevant food products / animals (birds. A copy of the contracts concluded between the Islamic body and such entities must be attached and shall clearly indicate the scope of the contract related to Halal.
 - A clear picture of the Halal logo along with a copy of the Halal certificate forms used by the Islamic body. The certificate forms can be sufficient if they clearly present the logo of the Islamic body.
 - A copy of the accreditation certificate(s) from the reference authorities as indicated in the guideline, or a copy of the accreditation list that includes the Islamic body's name, taking into account that certificates of Halal / Halal slaughtering for specific consignments are not accepted as a substitute for accreditation certificates or lists.
 - A list of names of persons authorized to sign certificates, their contact information, their official signatures and the stamps they use.
 - Any other requested documents. It is also preferable to attach photos or videos that document the Islamic body's activities.
5. The application shall be reviewed and answered via the same system, either by acceptance, suspension until the completion of specific requirements, or rejection, with clear justification for each decision.
6. The Islamic body can send its objections to such decisions via the section's email indicated in this guideline.
7. Objections will be studied by the management of the Food Safety and Environmental Health Department within the shortest possible time.
8. The decision of the Director of the Food Safety and Environmental Health Department regarding the objections shall be definitive.



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8. General Requirements

1. Halal / Halal slaughtering certificates of relevant food consignments are accepted if all the following conditions are met:
 - The certificate should be issued by an Islamic body authorized/ permitted by MOPH and included in the list published on the MOPH's website.
 - Halal / Halal Slaughtering certificate not issued through or based on any agents, individuals or other bodies which are not directly subjected to the licensed / authorized Islamic body according to its organizational structure and within its employee list.
 - The certificate should be relevant to the exported shipment and contained information that clearly illustrate such information, including the information set forth in the forms stated in Appendix No. (1) of this guideline, the invoice number, and the relevant health certificate number. Certificates of general supervision of a particular facility that include a general list of the facility's products are not accepted.
 - The certificate should clearly include the Halal / Halal slaughtering attestations stated in the approved forms of Appendix (1).
 - The original certificates should be attached. Copies of such certificates are also accepted provided that copies of the original certificates will be sent via the Global Partners System to be verified when necessary.
 - The certificates should include the logo of the approved body and they must be signed and sealed by the authorized persons only. Necessary measures should be taken to prevent forgery and manipulation of such certificates.
 - The date of the certificates should correspond to the dates of slaughter and production, as Halal slaughtering certificates are not accepted if the date of slaughter is after the date of issuance of the certificate. Moreover, Halal certificates are not accepted if the date of production is after the date of issuance of such certificates.
2. MOPH does not charge any fees in return for any procedures related to the authorization/ permission of Islamic bodies for this purpose. MOPH does not currently deal with any mediators for this purpose.
3. The status of Islamic bodies currently authorized/ permitted to issue such certificates will be amended according to the requirements of this guideline.
4. The Islamic body is fully responsible for the content of the certificates it issues. Therefore, if any of such certificates is proven to be inaccurate or incorrect, the authorization/permit of the center will be canceled. Accordingly, no certificate issued by such body will be accepted as of the date on which the center is notified.
5. The published list on the MOPH's website contains the names of Islamic bodies that are authorized/ permitted to issue Halal / Halal slaughtering certificates and will be updated according to the recent events following the addition /cancellation decisions, which requires the follow-up of such list in a timely manner. On the other hand, the list will be updated in order to include the technical and spatial accreditation areas for each Islamic body.
6. It must be verified that the imported products fulfill the other relevant technical requirements, including their compliance with the requirements of the relevant technical regulations and standards, as well as verifying whether there is a ban or not by reviewing the related list. Taking into account the circulars issued regarding general or special imports requirements that are available on Ports Health and Food Control Section page of MOPH's website.
7. The authorization/permit of any Islamic body will be canceled, the same Islamic body will be removed from the list of authorized /permitted issuers of halal /halal slaughtering certificates, its account in Global Partners System will be suspended and such suspension will be announced to all importers in case of:
 - Cancelling the Islamic body's approval by the reference authorities for reasons related to proven inaccuracy of the Halal procedures.



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- Proving that foods for which the Islamic Body has issued Halal certificates are inaccurate or incorrect, or that the necessary measures to verify such certificates have not been taken by the body, such as ensuring that the prepared/ processed food is free from non-Halal ingredients through a laboratory analysis issued by laboratories that obtained the International accreditation ISO 17025.
 - Receiving notifications or documented information that the body issue Halal / Halal slaughtering certificates for any type of non-halal foods, whether exported to the State of Qatar or elsewhere.
 - Issuing Halal / Halal slaughtering certificates based on reports, procedures, or attestations issued by other bodies, individuals, or entities and not under the supervision of the body itself according to the provisions mentioned herein.
 - Proving the non-compliance with any of the requirements of the technical regulations and standards as well as the relevant requirements of this guideline before issuing any Halal / Halal slaughtering certificate.
8. The Ministry may request any photos, videos, or any other documents related to the process of verifying the fulfillment of halal requirements for each consignment.
9. The Ministry may take the necessary measures to verify that the requirements of halal and halal slaughter are fulfilled in countries that were not covered by this guide.
10. Despite the requirement that a halal certificate shall be attached to each food consignment for products that contain ingredients of animal origin, such as gelatin and some additives, the ministry may accept single halal certificates for several consignments valid for one year within the following requirements:
- The certificate should be related to a specific item(s), which must be fully described, this includes, at least: the product name, trademark, weight/size, origin, and name of the producing factory.
 - The certificate should be related to only one food factory / establishment.
 - The Halal Authority verified that the Halal requirements are met in the factory / food establishment monthly, and that a statement is added to the certificate, as follows: "The ... Authority monitored the factory / ... periodically, at least on a monthly basis, to verify the fulfilment of the halal requirements for ingredients of animal origin mentioned in the above-mentioned items, from the date of ... to..."
 - The Ministry of Public Health shall be provided with the relevant agreement between the factory/food establishment and the Halal Authority.



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9. Appendixes

Appendix No. (1) Halal / Halal Slaughtering Certificates



Halal Slaughtering Certificate for Exporting Meat from

..... to State of Qatar

1. Certificate Details

1.1 Halal Slaughtering Certificate Reference No.

1.2 Source

1.3 Date

1.4 Health Certificate No:

2. Authorized Slaughterhouse Details

2.1 Name of the Slaughterhouse

2.2 Address of the Slaughterhouse

2.3 Veterinary Approval No

2.4 Name and Address of Competent Authority Issuing the Veterinary Approval

3. Authorized Meat Cutting Establishment

3.1 Name of the Meat Cutting Establishment

3.2 Address of Meat Cutting Est.

3.3 Veterinary Approval No

3.4 Name and Address of Competent Authority Issuing the Veterinary Approval

4. Identification of the meat and meat Products

Meat Type	Carcass (Whole/Cuts)	Brand Name	Date of Slaughter	Expiry Date	No Packages	Batch/Lot No.	Total Weight

5. Halal Slaughtering Attestations

Slaughtering has occurred:

- In a slaughterhouse approved by the competent authority in the country of origin and under the supervision of an Islamic organization for Halal certification recognized by the competent authorities of the GCC countries.
- In the presence of the Islamic body representative.
- In an establishment where slaughtering of pigs does not take place.
- Slaughtering was performed by a Muslim slaughterer with a knife or authorized tool.

The fresh meat (chilled or frozen) originated from a country and a slaughterhouse that are authorized to export meat to GCC; and the source of the meat is from Halal animal fed and slaughtered according to GCC Technical Regulation No. GSO 993

Certifying Agency:

Official Stamp:

Date:

Name of authorized person:

Position:

Signature



Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates



**Halal Certificate for Export of Food Products Containing Animal Origin Ingredients/additives to GCC Countries from
..... to State of Qatar**

1. Certificate Details

1.1 Halal Certificate Reference No.

1.2 Source

1.3 Date

1.4 Health Certificate No:

2. Identification of the processed foods containing meat products

Name & Description of Food Item	Source of Meat and its Derivatives	Brand Name	Date of Slaughter / production	Expiry Date	No Packages	Batch/Lot No.	Total Weight

3. General Halal Attestations

The food products which contain ingredients / additives of animal origin including meat, fats & meat derivatives (such as gelatin) have been produced under the supervision of a recognized Islamic Agency/body for Halal Certification in the manufacturing country.

The recognized Islamic Agency/body has verified the related original Halal slaughter certificate(s) associated with the meat ingredients used in the manufacturing of the concerned food products.

4. Special Halal Attestations

5. Certifying Agency

Official Stamp:

Date:

Name of authorized person:

Position:

Signature



Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates

Appendix No. (2) List of Not Permitted Foodstuff According to Sharia

Details	Food group
Animals that are not slaughtered according to the Halal requirements of Sharia, animals that are died by strangling, beating, falling from height or into a pit, or by being gored (putted) to death, animals that are partly eaten by a predator, animals that are slaughtered in the name of any other than Allah or sacrificed on altars, animals that are contaminated with parts of animals that are not permissible to be eaten according to Sharia, and animals that cause certain harm if they are eaten.	Foods from animal/ non-vegetarian source excluding aquatic organisms
Pigs, domesticated donkeys, mules, elephants, monkeys, dogs, foxes, cats and other similar animals.	
Predatory animals with fangs such as lions, leopards, and bears except hyenas.	
Birds of prey with sharp talons that they use in hunting and other similar animals, such as vultures, falcons, hawks, eagles, crows, sparrowhawks, peregrine falcons, kites and owls.	
Rodents, reptiles, vermin and other similar animals, such as mice, rats, centipedes, snakes, adders, monitors, lizards, geckos, chameleons, hedgehogs, swallows, bats, squirrels, weasels, moles, and beetles (except uromastix and Jerboa.).	
Scorpions and all kinds of insects, worms, animals whose killing is forbidden in Sharia and other similar animals, such as ants, bees, woodpeckers, and hoopoes, except for locusts and what cannot be avoided, such as the parts of bees that have fallen into honey.	
Abominable (repulsive) creatures and the like, such as snails, larva stages, and other similar animals.	
Animals that have been fed with impurities, unless they are confined and fed with permissible provender in accordance with the Halal requirements of Sharia for a period of not less than three days.	Aquatic Food
Toxic or harmful aquatic animals, unless the toxic or harmful substances are removed from them during processing.	Plant Food
Plants, their products and their derivatives that are toxic, harmful to health, or narcotic, unless toxic or harmful substances are removed from them during processing.	Drinks
Drinks that are intoxicated, alcohol-based, narcotic, opaque, toxic or harmful to health.	Genetically modified foods
All food produced by genetic modification of one or more prohibited types, one of them is prohibited.	Blood and blood products
Blood, all blood products as well as all body fluids of human or animal source such as vomit, and urine are forbidden.	Food Additives
All food additives, and their toxic, hazardous to health are forbidden, as well as food additives derived from non-Halal substances	Enzymes
All enzymes derived from non-Halal sources.	Microorganisms
All microorganisms such as germs, fungi and yeast that are intoxicating, harmful to health, or produced in non halal contaminated environments or when non halal ingredients are used in their production.	



Ministry of Public Health

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Appendix No. (3) List of Technical Regulations and Standards related to Halal

Regulation / Standard Ref.	Regulation / Standard Title
GSO 1931	HALAL FOOD Part (1): General Requirement
GSO 2055	HALAL FOOD - Part 1 : General Requirements
GSO 2055	Halal products — Part 2 : General Requirements for Halal Certification Bodies
GSO 2055	Halal products — Part three: General Requirements for halal accreditation bodies accrediting halal certification bodies
GSO 2468	Halal foods - Management system requirements for transportation of goods and/or cargo chain services
GSO 2469	Halal foods - Management system requirements for warehousing and related activities
GSO 2470	Halal Foods: management System Requirements for Retailing
CAC/GL 24	GENERAL GUIDELINES FOR USE OF THE TERM "HALAL"



Ministry of Public Health

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Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates

Appendix No. (4) Request Form for Authorization / permission of Islamic Body to Issue Halal / Halal Slaughtering Certificates to Export to Qatar

Ministry of Public Health Port Health and Food Control Section		
Request Form for Authorization / permission of Islamic Body to Issue Halal / Halal Slaughtering Certificates to Export to Qatar		
		Islamic Body Name
		Name of the Islamic center to which the Islamic Body belongs
		Country of origin / Location / Main Activity
		Mobile/s Numbers
		Email/s
<ul style="list-style-type: none"> Slaughtering All Types of Cattle Slaughtering All Types of Poultry and Birds All Types of prepared Meat and Meat Products Food Contains Ingredients/additives from Animal Origin Other Activities Related to Halal like Feeds, Transportation or Storage Through Food Chain 		Related Halal Activities
<ul style="list-style-type: none"> The competent authority's official license in the country of origin List of Slaughterhouses and/or premises List of Authorized persons for signing and their signatures and stamps Organizational structure and related staff and their responsibilities A report on the Islamic body's activities and experience in the field of halal Accreditation certificate / certificates from the reference bodies mentioned in the guide Image of the Halal logo of the Islamic Body Any other documents related to Halal activities, such as pictures or others 		Assure Attaching These Documents
<p>I, the undersigned, in my capacity as the legal and administrative representative of the Islamic body detailed above, assures the following:</p> <ol style="list-style-type: none"> All information provided above, and all related attachments/documents are correct/factual Commit, from Sharia, legal, technical, and administrative viewpoints, to not issue any Halal / Halal slaughter certificate by the Islamic body only after assuring the compliance of the products with all relevant requirements, including the requirements of the Technical Regulations and Standards specifications approved in the State of Qatar, in addition to the requirements mentioned in this Guide. Inform Ministry of Public Health about any issued/monitored violations related to Halal food exported to the State of Qatar. 		Commitments of Responsibility
Name of Authorized Person		
Position		
Date		
Official Signature and Stamp		




Ministry of Public Health

Port Health and Food Control Section

Guideline for Importing Halal food and Islamic Bodies Authorized/Permitted to Issue Halal / Halal Slaughtering Certificates

Appendix No. (5): Request Form to Issue Halal / Halal Slaughtering Certificates for food products from Outside of the Authorized Location

Ministry of Public Health Port Health and Food Control Section		
Request Form to Issue Halal / Halal Slaughtering Certificates for food products from Outside of the Authorized Location		
		Islamic Body Name
		Importer Name
		Exporter / Slaughterhouse Name
		Country of origin
		Description of Food Type (Attach List if Needed)
		Required Quantity for Exportation
		Names of supervisors and butchers/ slaughterers
		Expected slaughter (production) date/s
<ul style="list-style-type: none"> The competent authority's official approval / permit in the country of origin Traveling and Accommodation Documents of Butchers/slaughterers and Supervisors Any other attachments related to Halal activities, such as pictures or others 		Assure Attaching These Documents
<p>I, the undersigned, assure the following:</p> <ol style="list-style-type: none"> All information provided above, and all related attachments/documents are correct/factual Commit, from Sharia, legal, technical, and administrative viewpoints, to not issue any Halal / Halal slaughter certificate by the Islamic body only after assuring the compliance of the products with all relevant requirements, including the requirements of the Technical Regulations and Standards specifications approved in the State of Qatar, in addition to the requirements mentioned in this Guide. 		Commitments of Responsibility
Name of Authorized Person		
Position		
Date		
Official Signature and Stamp		

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