

J SOP 0500 Halal Assurance System

Date Implemented 10/23/2018

Last Revision 08-02-2026

Version 4

- I. Objective:** Establish a Halal Assurance System (HAS) to specify the processes that need to be followed to ensure that Halal-certified products are manufactured and segregated in a way that preserves their Halal status.
- II. Scope:** The systems and processes involved in creating Halal-certified products.
- III. Definitions:**
 - A. SOP – Standard Operating Procedure
 - B. MMR – Master Manufacture Record
 - C. HACCP – Hazard Analysis Critical Control Point
 - D. ATP – Adenosine Triphosphate – A molecule that is found in all living cells, including bacteria, food residues, and organic matter. These swabs are used to ensure that equipment, containers, surfaces, etc. are clean and free of microbes.
- IV. Procedure:**
 - A. Halal Management Team
 - 1. VP of Sales & Formulation
 - 2. VP of Operations
 - 3. Quality Manager and Quality Assistant Manager
 - 4. Logistics Manager
 - B. Training
 - 1. The Halal Management Team must be trained on all procedures relating to the HAS.
 - 2. Training must be completed on a yearly basis, or any time significant changes are made to the HAS.
 - C. General Halal Principles
 - 1. Islamic law specifies certain foods to be halal (lawful) and haram (unlawful). Halal foods must meet the following requirements:
 - a. Do not contain any parts or products of animals that are non-halal by Sharia law
 - b. Do not contain any parts or products of animals which are not slaughtered according to Sharia law
 - c. Are safe for consumption, non-poisonous, non-intoxicating, or non-hazardous to health
 - d. Are not prepared, processed, or manufactured using equipment contaminated with najis. Najis include:
 - i. Dogs and pigs and their descendants

- ii. Halal food that is contaminated with harams
 - iii. Any liquid or objects discharged from the orifices of human beings or animals
 - iv. Carrion or halal animals that are not slaughtered according to the Sharia law
 - v. Khamr (anything that is intoxicating) and food or drink that contain or is mixed with khamr
 - e. Do not contain any human parts or their derivatives that are not permitted under Shari law
 - f. Do not contain alcohol (ethyl alcohol)
 - i. Alcohol is permitted as a processing aid or carrier for flavors and colors if the final product contains less than 0.5% alcohol.
- D. CLS procedures for producing halal-certified products.
 1. For ingredients to be received and used in Halal-certified products, they must meet the above Halal requirements. To ensure these are requirements are met, one or more of the following must apply:
 - a. The ingredient includes a current Halal certificate.
 - b. There is adequate documentation to show that the ingredient, and the processes to obtain the ingredient, meet all Halal standards. This includes:
 - i. The complete ingredient composition
 - ii. All excipients
 - iii. All processing aids
 2. CLS halal requirements for animals and animal products:
 - a. In order to receive/use any animal products or byproducts for use in halal products, the ingredient must be halal certified.
 3. CLS halal requirements for non-animals and non-animal products:
 - a. In order to receive/use any animal products or byproducts for use in halal products, the ingredient must meet one or more of the following must apply:
 - i. The ingredient includes a current halal certificate
 - ii. There is adequate documentation to show that the ingredient, and the processes to obtain the ingredient, meet all halal standards. This includes the complete ingredient composition, all excipients, and all processing aids.
 4. Holding requirements for ingredients used in halal-certified products
 - a. Ingredients must be segregated so that halal ingredients are not cross-contaminated with non-halal ingredients.
 - b. Halal ingredients must be marked as halal ingredients, with the original label preserved if possible.
 - c. Halal ingredients must not be stored below non-halal ingredients.
 5. All equipment and utensils used in the manufacturing process must be cleaned properly to ensure that halal products are not cross-contaminated with non-halal products.

- a. Normal cleaning procedures are adequate that follow the “Cleaning Verification” SOP for sanitation and ATP swabbing.
- 6. All normal packaging procedures should be followed, and normal MMRs followed.
 - a. MMRs must include the critical control points so that quality can monitor those processes in relation to halal activities.
- 7. Each halal-certified product must have a HACCP plan in place.
- 8. Halal-certified products must be marked as “Halal” in the interim between packaging and release to the shipping companies.

V. Monitoring:

- A. QA must ensure that the procedures in this SOP are being followed.
- B. This SOP and the procedures pertaining to individual halal-certified products will be reviewed yearly.

VI. Corrective Action:

- A. All changes must be made through the change control system.
- B. Halal products that are found to be out of specification are subject to Product Review and Disposition.

VII. Verification and Recordkeeping:

- A. Training records must be kept for everyone on the Halal Management Team
- B. A file for halal-certified products should be maintained and kept for ease of access during halal monitoring internal and external audits.

VIII. History

Originator	Date	Description	Approved	Version
M Quist	10/23/2018	SOP Created	F Quist	1
Q Morrill	5/31/2019	Updated A. 1-4.	K Turner	2
S Bowler	11/18/2024	Updated SOP number from R SOP 1900 to J SOP 0500. (CC22108-5) Added column for version history (CC24324-3)		3
D Duersch	08-02-2026	Added a definitions section		4

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