

Tracibility Plan

Developing a traceability plan for Halal products involves specific considerations to ensure compliance with Islamic dietary laws. Here's a brief outline:

1. *Halal Certification:*

- Clearly identify products with Halal certification.
- Record the certification authority and registration details.

2. *Supplier Verification:*

- Ensure suppliers adhere to Halal standards.
- Document supplier information, including their Halal certification.

3. *Ingredient Tracking:*

- Trace the source of all ingredients, ensuring they are Halal-certified.
- Document the Halal status of each ingredient.

4. *Production Date and Lot Number:*

- Record the production date and lot number for each batch.
- Link lot numbers to specific production runs.

5. *Separation of Halal and Non-Halal Products:*

- Implement clear procedures to prevent cross-contamination.
- Document measures taken to maintain Halal integrity.

6. *Storage and Transportation:*

- Ensure separate storage for Halal and non-Halal products.
- Document transportation protocols to prevent mixing.

7. *Certified Processing Facilities:*

- Use processing facilities that are certified as per Halal standards.

- Maintain records of facility certifications.

8. *Auditing and Verification:*

- Regularly audit suppliers, production processes, and storage facilities.
- Implement verification processes to ensure ongoing Halal compliance.

9. *Training and Awareness:*

- Train staff on the importance of Halal compliance.
- Regularly update employees on Halal guidelines and procedures.

10. *Documentation and Record Keeping:*

- Maintain detailed records of all Halal-related information.
- Ensure easy retrieval and accessibility of traceability records.

11. *Communication with Consumers:*

- Clearly communicate the Halal status on product labels.
- Provide accessible information for consumers to verify Halal authenticity.

12. *Continuous Improvement:*

- Solicit feedback and continuously improve traceability processes.
- Stay informed about updates to Halal standards and adjust practices accordingly.