MANUAL OF HALAL PRODUCT REQUIREMENTS

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1. PREFACE

Halal Food & Quality (HFQ) is a Halal certification body, holder of the Halal Guarantee Mark with the same registered and patented name in the Spanish Patent and Trademark Office "OEPM" (Ministry of Industry, Tourism and Commerce), since February 2013, with the number **M3045430** and it is legally protected by the Law of Trademarks of Guarantees.

Halal Food & Quality was the first Spanish certifier to achieve accreditation in accordance with the ISO 17065 and GSO 2055-2 standards by the **GCC Accreditation Center**, and it was also the first to be recognized by the **ESMA (Emirates Authority for Standardization and Metrology), JAKIM (Organismo accreditation body of Malaysia, (Turkish Certification Agency), SASO (Saudi Standards, Metrology and Quality Organization**) with these accreditations and international recognitions, the HFQ certificate is recognized in all Islamic countries of the World. It is also the first and only Spanish certifier accredited by **HAK (Halal Accreditation Agency from Turkey)** with OIC/SMIIC 2. It is recognized by **MUIS Singapore** and **CICOT-Thailand**.

At the same time, it is in the process of being accredited in Indonesia with **BPJPH.**

The objectives of this regulation are to provide the knowledge about the requirements for the ingredients and the processes of production, preparation, handling, storage and transport of Halal products, to ensure the maximum control Halal Tayyiban Bayyinan in accordance with the latest updates of the standards;

- GSO 993, GSO 2055-1, GSO 1694, GSO 58, GSO 21, GSO 9 and other standards GSO
- UAE.S 2055-1, UAE.S 2055-2, UAE.S 993, UAE.S GSO 713, UAE.S GSO 21, UAE.S GSO 9, UAE.S 2055-4 and other standards UAE.
- MS 1500, MS 2400-1, MS 2400-2, MS 2400-3 and other MS standards,
- LPPOM-MUI, SNI 99001, SNI 99002, SNI 99003, SNI 99004,
- MUIS-HC-S001 and other MUIS standards,
- OIC/SMIIC 1, OIC/SMIIC 24, other standards OIC/SMIIC

and in accordance with the Indonesian Laws and regulations of;

- No. 33 of 2014
- No. 11 of 2020
- No. 39 of 2021
- No. 6 of 2023
- No. 2 of 2023
- Ministry of Religious Affairs Regulation No. 2 of 2022
- Ministry of Religious Affairs Regulation No. 13 of 2022
- Ministry of Religious Affairs Regulation No. 748 of 2021
- Ministry of Religious Affairs Regulation No. 1360 of 2021
- Head of Halal Product Assurance Organizing Agency Decree No. 57 of 2021
- Other related Regulations

on which the HFQ Halal certification scheme is based, guaranteeing that the requirements are met and that they are suitable for all Muslim consumers of all the world.

The Halal Food & Quality Halal Certification scheme combines the international Halal requirements of the above-mentioned accreditation bodies, as well as the food safety and quality requirements in accordance with Spanish and EU legislation and other internal HFQ requirements that They apply to the products and services of those public or private entities that want to be certified in Halal.

The objective of executing this certification scheme and its requirements for the certification of products and services is to ensure minimum compliance for all companies or public and private organizations to obtain certification.

This regulation does not replace any of the aforementioned or sectoral standards. For more information, consult the relevant regulations of the sector in question.

This is an abbreviated version of the manager system requirements to achieve the Halal Certification. HFQ's MSRs do not supersede halal standards.

To obtain the MSR in full, you should apply for the Halal certificate or obtain a quote from our office. For reasons of protecting our intellectual property rights.