

هيئة الإمارات للمواصفات والمقاييس

Emirates Authority for Standards & Metrology
(ESMA)



المواصفات القياسية الإماراتية

UAE.S 993 :2015

اشتراطات ذبح الحيوان طبقا لأحكام الشريعة الإسلامية

Animal Slaughtering Requirements According to Islamic Rules

دولة الإمارات العربية المتحدة

UNITED ARAB EMIRATES

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جميع حقوق الطبع محفوظة لهيئة الإمارات للمواصفات والمقاييس

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Animal Slaughtering Requirements According to Islamic Rules

تاريخ إعتامد مجلس الوزراء : 01/04/2015

صفة الإصدار : Technical Regulation

المواصفات القياسية لدولة الامارات العربية المتحدة

Standards Of United Arab Emirates

01/04/2015	تاريخ إعتامد مجلس الوزراء
Technical Regulation	صفة الإصدار

هيئة الإمارات للمواصفات والمقاييس هي الهيئة المسؤولة عن أنشطة التقييس بالدولة ومن مهامها إعداد المواصفات القياسية أو اللوائح الفنية الإماراتية بواسطة لجان فنية متخصصة.

وقد قامت الهيئة ضمن برنامج عمل اللجان الفنية: اللجنة الفنية لمواصفات قطاع مواصفات المنتجات الغذائية والزراعية؛ بتحديث المواصفة القياسية الخليجية رقم GSO 993 " اشتراطات ذبح الحيوان طبقاً لأحكام الشريعة الإسلامية " وقامت (الإمارات العربية المتحدة) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كلائحة فنية لدولة الإمارات العربية المتحدة وذلك بقرار مجلس الوزراء المؤقر رقم (2015/14) و الصادر بتاريخ /.../ هـ، الموافق 2015/04/01 م.

على أن تلغى المواصفة القياسية الخليجية رقم GSO 993:1998 " اشتراطات ذبح الحيوان طبقاً لأحكام الشريعة الإسلامية " وتحل محلها .

Foreword

Emirates Authority for Standardization & Metrology (ESMA) has a national responsibility for standardization activities. One of ESMA main functions is to issue Emirates Standards /Technical regulations through specialized technical committees (TCs).

ESMA through the technical program of committees TC: Technical committee for standard of food and agriculture products " has updated the GSO Standard No: GSO 993"Animal Slaughtering Requirements According to Islamic Law ". The Draft Standard has been prepared by (United Arab Emirates).

It has been approved as United Arab Emirates Technical Regulation by Cabinet Resolution # (14/2015) issued on .. / .. / H , 01/ 04 /2015 G.
The approved standard will replace and supersede the GSO standard No. (993:1998).

Animal Slaughtering Requirements According to Islamic Rules

1. Scope

This Standard is competent with the general requirements of animal slaughtering (permissible), including birds, according to Islamic rules.

2. Complementary References

- 2.1 GSO 9 :Labeling of prepackaged food stuffs.
- 2.2 GSO 2055-1: Halal products - Part one: General Requirements for Halal Food
- 2.3 GSO 2055-2: Halal products - Part two: General Requirements for Halal Certification Bodies.
- 2.4 GSO 2055-3: Halal products - Part three: General Requirements for halal accreditation bodies accrediting halal certification bodies.

3. Terms and definitions

For the purposes of this standard, the terms and definitions given below shall be used:

3.1 Islamic Sharea

The Revelation on Prophet Mohammad (PBUH) in relation to the beliefs, sentiments and acts of the ordered, whether conclusive or presumptive.

3.2 Halal Food

Food and drinks, which is allowed to be consumed according to Islamic rules by eating, drinking, injecting or inhaling, should comply with the requirements mentioned in the standard in item (2.2).

3.3 Tazkeya (slaughtering according to requirements in Islamic rules)

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:

3.3.1 Cutting the throat of the animal (Dhabh)

It consists in cutting the esophagus , two jugular veins and the pharynx of the animal.

3.3.2 Slaughtering (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.

3.3.3 Immolation (Aqr)¹⁾

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.

3.4 Dead Animal

An animal which has died without being slaughtered. Dead animals include the pieces cut from the animal before it is slaughtered exclude dead sea animals and locusts.

1) Aqr: only used in very specific circumstances such as hunting.

- 3.5 Suffocated Animals:
the animals which die by suffocation by its act or the act of others.
- 3.6 Fatally beaten animals (*Mawqouza*)
an animal which dies by beating by stick or other items which kill by heavy weight.
- 3.7 Falling Animals (*Motaradiyah*)
an animal which dies as a result of falling from a high place or falling in a hole, etc.
- 3.8 Butted Animals (*Nateehah*)
an animal which dies as a result of butting.
- 3.9 Eaten by Beast of Prey
the animal eaten by a beast of prey or a predatory bird of those not marked for hunting, which dies before being slaughtered.
- 3.10 Animals for Which the Name of Allah is not mentioned:
the animals, when slaughtered, a name other than the name of Allah is mentioned or a name is mentioned with the name of Allah or with the intention to approach not Allah, while the Name of Allah is mentioned.
- 3.11 Animal
all animals permitted to be eaten according to the Islamic Rules, including birds.
- 3.12 Halal Certificate
Certificate confirms that the product, the service or the regulations specified meets Halal requirements in the Islamic Sharea such as Halal Tazkeya certificates, facilities and farms certificates, slaughterhouses certificates, facilities classified as Halal, primary products components, additives containing meat/poultry and their derivatives, rennet, gelatin, animal fats and oils and their derivatives.
- 3.13 Halal Certification bodies
The issuers of Halal certificates accredited by the accreditation authorities of the Halal certificate issuers.
- 3.14 The Accreditation Authorities of Halal Certification bodies:
The official agencies which are authorized to accredit Halal Certification bodies.
- 3.15 Forages
Any material or many materials of a vegetable or animal origin (in its raw condition or as finished or semi-finished products), used directly for feeding the food-producing animals, including fish powder, secretion milk, dried whey, whale liver oil, additive and fully or partially treated or untreated materials, being used as forage, concentrators and forage supplements for animal feeding.
- 4. Shari tazkeya requirements according to islamic rules**
- 4.1 Requirements of Slaughtered Animals**
- 4.1.1 Animals shall not be of prohibited species as per the standard mentioned in item 2.2.

- 4.1.2 The animal should be examined before slaughter and after by a specialized veterinarian or qualified authorized officers to verify their health condition and to ensure that the animal is free of any diseases, which would make the meat harmful.
- 4.1.3 Before slaughtering, animals shall be alive. Slaughtering may not put animals in torture and slaughtering shall be for the sole purpose of Slaughtering.
- 4.1.4 The animals should be fed fodder produced from halal sources.
- 4.2 Tazkeya Performer Requirements**
- 4.2.1 The Slaughterer shall be a Muslim, and may be a Jew or Christian, sane, and aware of slaughtering related requirements.
- 4.2.2 The Slaughterer shall hold an efficiency certificate that qualifies him for the job, issued by an Islamic center/institution accepted by the official agencies. Such certificate shall be presented at request.
- 4.3 Devices and tools requirements**
- 4.3.1 The appliances, tools, production lines and auxiliary materials used in the course of slaughtering shall be clean and not contaminated with any non halal materials. They may not be made of or contain non-Halal materials.
- 4.3.2 The tools used for slaughtering shall be sharp and cut by its blade, not weight or pressure. They may not be made of bone, nails or teeth (stainless steel is preferable).
- 4.3.3 When transforming any appliances, tools or production lines that have been used or came in contact with non-Halal foods, they shall be cleaned according to general cleaning rules as to finally remove the effects of non-Halal foods and not be repeating the conversion process on an ongoing basis.
- 4.3.4 When cleaning or maintaining machinery or devices that comes in contact with Halal foods, there shall be no use of any detergent liquids, oils or fats that contain non-Halal or improper components or materials for being used with foods.
- 4.4 Slaughtering procedure Requirements**
- 4.4.1 There shall be a literal mentioning of '*In the Name of Allah*' without mentioning any other name beside or without the Name of Allah.
- 4.4.2 Skinning, immersing or feather removal shall only be carried out after making sure that the animal has perished. The warm water, not up to the boiling degree, may be used provided that meat is not placed in it for a long time. Also, hot air can be used for pulling out feathers.
- 4.4.3 The animal shall be slaughtered by tazkeya. Suffocated, fatally beaten animals (*Mawqouza*), falling animals (*Motaradiyah*), butted animals (*Nateehah*) and animals eaten by beast of prey are prohibited. However, if any animal of the above is found alive, it can be slaughtered.
- 4.4.4 The animal's head may not be cut or broken or any part of animal cut or a similar act taken until bleeding stops and the animal is proven dead.
- 4.4.5 Slaughtering shall be done from the chest side, not a neck or back side. The mechanical blade in slaughterhouses adopting mechanical slaughtering system

shall be adjusted in order to only cut pharynx, esophagus and jugular veins, not other parts of the neck.

4.4.6 Slaughtering Public Morals

- 4.4.6.1 The slaughtered animal shall be directed towards the Qibla and mentioning of 'Allah Akbar' before 'In the Name of Allah'.
- 4.4.6.2 Slaughtering shall be done by the right hand and cutting shall be done quickly.
- 4.4.6.3 The slaughtering tool may not be sharpened in front of the animal to be slaughtered.
- 4.4.6.4 The slaughtered animal shall be treated carefully. It cannot be tortured or slaughtered improperly and the slaughtering tool cannot be moved in every direction.
- 4.4.6.5 An animal may not be slaughtered in front of another animal.
- 4.4.6.6 If the animals have travelled long distances, they shall be given a rest before slaughtering.
- 4.4.6.7 Camels are preferably slain while standing and their left hand shackled.
- 4.4.6.8 The animals should be clean from dirt, mud, or be washed and cleaned before slaughter, and must be isolated from other animals slaughtered if it was still wet.

4.5 Slaughtering Practice Requirements

4.5.1 Stunning and Unconsciousness

In general, all forms of stunning and unconsciousness of animals are disliked. However, if it is necessary to use these means to calm down or mitigate violence of large size animals, low voltage shock can be used on the head only for the durations and voltage as per Table 1, Stunning through a device with a non-penetrating round head, in a way that does not kill the animal before its slaughter, is permitted, provided that the following conditions are adhered to:

- 4.5.1.1 There shall be no use of electric shock, all forms of shock and unconsciousness when slaughtering birds.
- 4.5.1.2 Animals shall remain alive during and after shock and on slaughtering, which is marked with the post-slaughtering movement. If they are dead before slaughtering, they shall be deemed fatally beaten animals (*Mawqouza*).
- 4.5.1.3 Any animal which dies before slaughtering for any reason shall be dead animal.
- 4.5.1.4 There shall be no stunning and unconsciousness using all kind of penetrative captive bolt pistol, ax /hammer (which crash the animal head) or air blowing.

**Table 1 – Guideline parameters for electrical stunning
(On head only and with frequency 1500 HZ and rated voltage 300 Volt)**

Type of Animal	Current (ampere)	Time (seconds)
Small Sheep	0.50-0.90	2.00-3.00
Goats	0.70-1.00	2.00-3.00
Large Sheep	0.70-1.20	2.00-3.00
Male Calves	0.50-1.50	3.00
Castrated calves	1.50-2.50	2.00-3.00
Cows	2.00-3.00	2.500-3.500

Bulls	2.50-3.50	3.00-4.00
Buffalos	2.50-3.50	3.00-4.00
Note: current and time shall be set by the establishment as per the type, weight and condition of animal.		

4.5.2 Mechanical Slaughtering

Mechanical slaughtering may be used, provided that the following conditions are adhered to:

- 4.5.2.1 The operator of mechanical slaughtering machine shall meet the conditions in clause 2.4 of the Slaughterer.
- 4.5.2.2 All the requirements under clause 4.4 regarding the Slaughtering Method shall be adhered to.
- 4.5.2.3 The slaughterer shall mention the name of Allah before operating the mechanical knife. Recorders may not be used for mentioning the name of Allah on slaughtering animals. The slaughterer may only leave the place of slaughtering after stopping the machine. On resumption of operation, the name of Allah shall be re-mentioned.
- 4.5.2.4 The mechanical knife shall be of the one sharp blade type, made of any material, except for bones, nails and teeth. Anti-rust steel is preferable.
- 4.5.2.5 All cleaning, cutting and other processes shall be deferred after the animal is proven dead and sufficient time is given for bled out completely.
- 4.5.2.6 Chickens shall be verified to have been slaughtered soundly. The chickens that have not been slaughtered by the mechanical knife shall be followed in order to be slaughtered manually.
- 4.5.2.7 If chickens are completely beheaded during mechanical slaughtering, they shall be disposed of.

4.6 Slaughtering Place Requirements

- 4.6.1 The halal and haram animals shall not be slaughtered on the same production line at the slaughterhouse or the facility.
- 4.6.2 Sufficient spaces shall be allocated for slaughtering and storing Halal animals separately from each other and implementing veterinary and health examination before and after slaughtering.
- 4.6.3 Special places shall be allocated for weighing and washing slaughtered animals with compressed water or washing and sterilizing slaughtering tools with hot water.
- 4.6.4 Cleaning shall be done using appropriate liquids and detergents to be used for Halal foods, and produced by Halal sources.
- 4.6.5 There shall be no mixing of different species of animals during transportation, cleaning or slaughtering.
- 4.6.6 Animals shall be moved to the slaughtering space by a trained professional person in order to avoid torture of animals.

5. Supervision, Monitoring and Stamping Slaughtered Animals:

- 5.1 Each meat consignment or products shall be accompanied with a Halal certificate certified by the consulates of the UAE, provided that it shall be issued the issuers of certificates or an Islamic center or institution accredited

by the concerned agencies as per the requirements mentioned in the standard stated in item 2.4. Such certificate shall reflect that slaughtering and production have done as per the requirements of this standard and the standard stated in the item 2.2 and as per GCC legislations and regulations.

5.2 There shall be an affixed stamp of the issuers of the certificates or an Islamic center or institution on meat and meat products, in such a way that it cannot be counterfeited and the ink shall be stable with a food degree. Each cooled or frozen slaughtered animal or end packets of meats of special pieces shall stamped with the stamp of the Islamic center or institution and its representative.

5.3 Slaughtering shall be done by or under the direct actual supervision of the representatives of the Islamic center or institution. The slaughterhouses shall be periodically controlled in order to ensure compliance with the requirements in this standard.

6. Labeling

Without prejudice to the GSO standard in item 2.1, the slaughtered animals labels, in all forms, shall include the following clarification information:

6.1 The name of product and type of animal.

6.2 Date of slaughtering (in day, month and year).

6.3 Date of packaging or processing.

6.4 Not to write any phrases or graphics or symbols referring to the use of manual slaughter when using mechanical slaughtering.