

**Emirates Authority for
Standardization & Metrology
(ESMA)**



Final Project (Update)

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**ANIMAL SLAUGHTERING REQUIREMENTS
ACCORDING TO ISLAMIC RULES**

PREPARED BY:

National Technical Committee for the Food and Agricultural Standards Sector

This document is a draft for a GSO Standard that has been distributed for discussion. Therefore, it is subject to amendment and modification and it cannot be referred to as a GSO Standard unless it has been approved by the GSO Board of Directors.

Preface

ESMA is the Authority responsible for standardisation activities in the country and its tasks are to prepare standard specifications and UAE technical regulations by specialised technical committees.

Within the programme of work of the technical committees, the Gulf technical committee for standards of food and agriculture products, the Authority has updated Emirati Standard No. GSO 993 'Requirements for animal slaughter in accordance with the rules of Islamic Sharia' in the Arabic and English languages.

This standard has been approved as a Technical Regulation for the United Arab Emirates at the meeting of the Authority's Board of Directors No. (), which was held on .././.... AH, corresponding to .././... AD, and it will supersede and replace the Gulf Technical Regulation No. (993/2015).

Preamble

This standard has been prepared by specialised technical committees the membership of which is shared by all concerned authorities of the State, with the aim of establishing a general framework for the conditions and requirements of the animal slaughter process in accordance with the requirements of the Halal in Islamic Sharia, for the purposes of manufacturing and producing food in productive facilities designated for commercial purposes. These conditions do not necessarily apply to individual cases or when hunting animals, which are subject to different requirements compatible with the conditions surrounding the slaughtering process and individual capabilities to meet additional requirements that may not be met at the level of commercial manufacturing operations.

Within the procedures for preparation of standards, this standard was circulated before its approval among all local and international entities involved, and their observations and opinions were taken into account in a manner ensuring participation by strategic partners and those persons concerned with the application of this standard, within a framework of exchange of knowledge and experience, in order to develop solutions to the dilemmas that may be faced both in industry and commercial exchange.

The application of Halal requirements in Islamic Sharia shall be implemented within the highest and best international practices followed in this field so that there is complementarity between Sharia texts, technical regulations and standards and applied procedures in accordance with scientific requirements and developments applicable in this field.

The responsibility for providing 'Halal' products rests with all authorities involved in this matter, whether manufacturers, persons granting Halal certification, accreditation entities, Sharia entities, producers or distributors, so that they are adhered to with the utmost commitment and respect.

This standard has adopted an approach that takes into account all jurisprudential opinions and those as arising from doctrinal differences such that it specifies legislative and organisational requirements and does not necessarily reflect the jurisprudential opinion on certain issues, even if it is the basis on which the process of preparing this standard is set.

General Note:

In this standard, the following verbal forms are used:

The word "must" wherever it appears refers to a mandatory (condition) requirement;

The word "possible" wherever it appears refers to a recommendation (not mandatory);

The word "may" wherever it appears refers to: permitting (possible).

Animal Slaughtering Requirements according to Islamic Rules

1. Field

This Emirati standard is concerned with the requirements for animals slaughtering that are allowed to eat and includes birds according to the rules of the Halal in Islamic Sharia

2. Supplementary References

- 1.2 UAE.S 9: Labelling for prepackaged food stuffs.
- 2.2 GSO 2055-1: Halal products - Part 1: General requirements for Halal food.
- 2.3 GSO 2055-2: Halal products - Part 2: General requirements for Halal Certification Authorities.
- 2.4 GSO 2055-3: Halal products - Part 3: General requirements for Halal accreditation bodies accrediting Halal certification bodies..
- 2.5 GSO 1694: General rules for food hygiene.
- 2.6 GSO 21: Health conditions in food factories and their employees.
- 2.7 UAE.S 150-1: Expiration dates for food products - Part 1: Mandatory expiration dates.
- 2.8 UAE.S 150-2: Expiration dates for food products - Part 2: Voluntary expiration dates
- 2.9 GSO 713: Health conditions in poultry slaughterhouses and their employees.

3. Terms and definitions

For the purposes of this standard, the terms and definitions listed below are used:

3.1 Halal rules in Islamic Sharia

The rules that Allah made for Muslims and derived from the Holy Qur'an and the Sunnah of the Prophet Muhammad (All Prayers and Blessings of Allah be upon him).

3.2 Halal food

Food and beverages that may be eaten, drunk, injected, or inhaled as permitted for consumption according to Halal requirements in Islamic law, in accordance with the requirements of the GSO standard indicated in Item (2.2) above.

3.3 Animal slaughtering requirements in accordance with Halal rules in Islamic Sharia

A Muslim Slaughterer of a permitted-to-eat controlled animal performs the slaughter by Nahr (slaughtering) (or 'Al 'Aqr'¹ in the case of an uncontrolled animal), using a permitted slaughtering tool or machine for the sake and in the name of Allah alone, by any of the following methods:

3.3.1 Cutting the throat (Dhabh)

Cutting the throat of the animal by severing the oesophagus, trachea and jugular veins..

3.3.2 Slaughtering (Nahr)

Inserting a knife in the throat at the base of the neck and then slicing to the top of the chest. Usually used for camels.

¹ Al 'Aqr: Wounding an animal which cannot be controlled, whether it be a wild animal whose hunting is allowed or a domesticated animal that has gone wild. It is forbidden to use Al 'Aqr except in very specific circumstances, such as hunting of uncontrolled animals only.

3.4 Dead animals (Al Maita)

Animals that have died a natural death without slaughtering. Any piece of meat cut from the animal before it is slaughtered is considered to be 'Maita' dead.

3.5 Suffocated animals

Animals that die by suffocation due to their own action or any external act or influence leading to suffocation

3.6 Fatally beaten animals (Mawqouza)

Animals that have died as a result of being beaten with a stick or other instrument, which kills by virtue of its weight.

3.7 Falling animals (Motaradiah)

Animals that have died as a result of falling from a height or falling into a hole or similar,.

3.8 Butted animals (Nateehah)

Animals that have died as a result of being butted (hit on the head).

3.9 Eaten by beast of prey (Ma Akal Assab):

Animals caught by a beast or bird of prey (except those marked for hunting) that have died before being slaughtered.

3.10 Animals for which the name of Allah has not been mentioned during slaughter

Animals who have been slaughtered in the name of some other than Allah, such as those of idols or false deities.

3.11 Animal

All animals permitted to be eaten according to the rules of Halal in Islamic Sharia, including birds, as specified in the standard indicated in Item 2.2 of the supplementary references.

3.12 Loss of Consciousness

A concerted and controlled operation that results in dizziness, loss of consciousness, or fainting of animals without causing their death, with the aim of reducing sensitivity to pain during slaughter.

3.13 Electrified Water Bath

A water basin or bath connected to a controlled electric current, which is used for the purpose of causing loss of consciousness in birds. Usually, the basin may accommodate a specified number of birds at a time.

3.14 Halal Certificate

A document certifying that the product, service, or regulations specified therein comply with the requirements of Halal in Islamic Sharia including: Halal slaughtering certificates, certificates of facilities and farms, slaughterhouses and facilities classified as 'Halal', certificates for primary product components, packaging materials, additives and components containing meat derivatives, extracts, rennet, gelatin, animal fats and oils and their derivatives that may be contained in the item's composition.

3.15 Halal certification bodies

Issuers of Halal certificates approved by Halal accreditation authorities to issue Halal certificates in accordance with the requirements of the standard specification indicated in Item 3.2 of the supplementary references.

3.16 Accreditation authorities for Halal certification bodies

Official agencies responsible for accreditation of the bodies issuing Halal certificates, which fulfill the requirements of the standard described in Item 4.2 of the supplementary references.

3.17 Halal Fodder

Any material(s) of plant or animal origin used to feed food-producing animals, in its raw natural condition, or as processed or semi-processed products, including fish meal, skimmed milk, dried whey, cod liver oil, additives, fully or partially treated or untreated materials that are used as fodder, concentrates and feed supplements for animal feed such that they do not contain any ingredients that violate the rules of Halal in Islamic Sharia.

3.18 Al Jalala

Animals that eat dirt or fodder from non-Halal sources according to the rules of Halal in Islamic Sharia.

4. Slaughtering Requirements in Accordance with the Rules of Halal in Islamic Sharia

4.1 Requirements for slaughtered animals

4.1.1 Animals must be permitted animals in accordance with the specifications of the GSO standard as per Item 2.2 and must be slaughtered in accordance with the standard in question.

4.1.2 The animals must be alive before slaughter. The method of slaughtering must not include any method that constitutes torture. Death must be caused and the soul lost as a result of slaughtering.

4.1.3 The animals must be in a suitably healthy condition and free from disease or symptoms affecting their health that makes their meat unfit for human consumption, to be determined by verification and examination of animals immediately before and after slaughter by qualified veterinarians or technicians.

4.1.4 Animals must have been fed with fodder produced from Halal sources. Al Jalala animals are not permitted.

4.1.5 Animals must be clean. There should be no dirt or mud on them, and if they are washed and cleaned before slaughter, they must be isolated from other animals if they are still wet.

4.1.6 Transporting animals to slaughterhouses must not lead to their exhaustion, disease, or injury, with priority for slaughter being given to animals that have spent the longest period of time in transit before arrival, subsequent to a period of rest following travel, and given that weak, sick or injured animals are separated, treated, or disposed of if the need arises, and in an appropriate manner, as soon as possible.

4.1.7 The time taken to transport chickens by truck from the farm to the place of slaughter must not exceed three hours. Where necessary, a rest period of approximately (half an hour) is recommended for chickens coming from farms more than 80 km from the place of slaughter.

4.2 Requirements for the slaughterer

4.2.1 The slaughterer must be an adult and mature Muslim who is familiar with the Sharia conditions and technical requirements in relation to the slaughtering process.

4.2.2 The slaughterer must have the necessary competence and experience in matters related to the slaughter process, as well as complying with health and general hygiene requirements, rules of food safety and rules of slaughter in accordance with the requirements of Halal in Islamic Sharia.

4.3 Requirements for slaughtering tools

4.3.1 Slaughtering lines (production lines), devices, equipment, and auxiliary materials must be intended for the purpose of slaughtering permitted animals solely in accordance with the requirements of Halal in Islamic Sharia, and they must be clean and not contaminated with any non-Halal materials, and must not be manufactured from or contain non-Halal materials.

4.3.2 The instrument used for slaughtering the animal must be clean and sharp, cutting by its edge and not by weight or pressure. The slaying operation must be done as thoroughly as possible. The instrument used for slaughtering the animal must be made of any material except bone or nails (Dhofr) or teeth (stainless steel is preferred).

4.3.3 The devices, instrument, production lines and all surfaces that come into contact with carcasses must be kept continuously clean in accordance with international food safety rules or requirements referred to in the GSO standards mentioned in Item (6.2).

4.3.4 Halal food must not come in contact with or be contaminated with oils, grease, or cleaning fluids that contain non-Halal ingredients or materials, either during cleaning or maintenance of equipment, devices or production lines or performing any other process.

4.4 Slaughtering procedure requirements

4.4.1 The animal must be slaughtered according to the Halal requirements of Islamic Sharia law, so that the animal is alive before slaughter, so that the dead animals (Al Maita), the suffocated animals, the fatally beaten animals (Mawqouza), the falling animals (Motaradiah), the butted animals (Nateehah), eaten by beast of prey, and on which Allâh's Name has not been mentioned while slaughtering are not forbidden.

4.4.2 The Basmalah must be said with the slaughtering of every animal, that is, mention of the literal name of Allah Almighty (Bism Allah w Allah Akbar) and no mention of any other name but Allah Almighty (either with or without the name of Allah).

4.4.3 The neck should be cut at the front above the chest (at the base of the throat where the head meets the neck) and not from either side of the neck or from the back.

4.4.4 The act of cutting must lead to severing of the trachea (throat), oesophagus and jugular veins, and it is not permitted to sever the head or break the neck, in order to avoid severing the spinal cord of the animal, which may stop or partially stop bleeding.

4.4.5 There must be time for animals to bleed out after slaughter, which must be no less than 7 minutes for large animals and no less than 3 minutes for birds. It is forbidden to cut any part of the animal or start the process of preparing the carcasses until bleeding has stopped and it is certain that the animal's soul has departed.

4.4.6 When using hot or warm water to prepare bird carcass, the weight and type of bird must be taken into consideration while determining the temperature and time needed for the scalding process, and the meat should not be left to soak in it for a long time to avoid impurity (dirt).

4.4.7 It is recommended that the following general decencies be observed during slaughter:

4.4.7.1 The carcass should face the Qiblah (the direction of Mekka) when slaughter takes place.

4.4.7.2 Slaughter should be done quickly with the right hand, and it is not permitted to torture the animal by repeatedly moving the slaughtering tool in many directions.

4.4.7.3 The slaughtering tool must not be sharpened in front of the animal to be slaughtered.

4.4.7.4 It is preferable not to slaughter or slay (Nahr) an animal in front of another animal.

4.4.7.5 Camels are preferably slaughtered while standing with their left front limb chained.

4.5 Requirements for stunned and unconscious animals

It is preferable to avoid all forms of stunning or causing unconsciousness in animals, but if it is necessary to use them to prevent movement of animals or with the aim of reducing the animal's feeling of pain during slaughter, then controlled methods may be used within limited requirements and conditions if they are adopted in a manner that cannot be manipulated, given the need to verify the slaughter process and the method of stunning used, by adhering to the following requirements as long as:

4.5.1 The use of any of these methods does not lead to the death of the animal, the stopping of the heart, or the reduction of bleeding during slaughter, and that the method used is compassionate and humane, such that it does not lead to increased suffering or torture of the animal, and given that the animal remains alive after having lost consciousness and before slaughter.

4.5.2 The slaughter process, including any procedure used to cause loss of consciousness, must be periodically verified and reviewed by the official agencies responsible for approving Halal certification bodies to ensure that the death of animals is indeed caused by bleeding out during the slaughter process.

4.5.3 The performance of the equipment and the standards (electrical or mechanical) employed for slaughtering must be controlled and verified by a properly qualified and trained Muslim person with the experience and technical competence necessary to carry out this work, given that the supervision and monitoring process is carried out by the facility operator in cooperation with the entities responsible for approving Halal certification bodies and the competent regulators on a permanent and ongoing basis.

4.5.4 In the case of electrical or mechanical slaughtering processes, blood flow must be monitored. If an unusually heavy blood flow is observed due to cardiac arrest, the carcass is treated as non-Halal.

4.5.5 The animal must remain unconscious until death, such that it does not regain consciousness before or during slaughter, or while bleeding out, but rather remains unconscious until it dies during slaughter.

4.5.6 Representative random samples must be taken (commensurate with the production volume in the facility) from animals immediately after they are rendered unconscious, and before slaughter to verify that causing unconsciousness has not also caused its death and to observe vital signs and indicators of life in the animal, and the process supervisor must also document the number of random samples, results and times in records that are to be kept for a period of no less than one year and provide them upon request, and to take appropriate documented measures and procedures that ensure the exclusion of animals that have died and were disposed of.

4.5.7 All carcasses must be examined on the production line to observe the signs or any indications that losing consciousness did not cause the animal to die before being slaughtered, such as the colour of the meat (cyanosis or dark red colour) and the amount of blood flowing naturally from it, and the facility must implement appropriately documented measures and procedures that ensure the identification, exclusion and disposal of these carcasses.

4.5.8 An unforeseen deficiency during slaughter or preparation of the carcasses may lead to circumstances where the carcass becomes non-Halal and if this is confirmed by veterinary examination after slaughter or during preparation, this carcass must be marked with a label indicating that it is not Halal) and it must be removed from the production line immediately and placed in a dedicated area isolated from Halal carcasses.. The manner in which these carcasses are disposed of must be documented in special records.

4.5.9 Surveillance cameras (no less than two cameras, each with an independent system) must be installed on production lines near the area where animals are rendered unconscious, slaughtered and revived in order to film the process and verify that the standard procedures established for loss of consciousness by electrical or mechanical means do not cause animal death. There must be adequate storage facilities to

preserve film records (for a period of no less than ninety (90) days) from the date of inspection or verification and they must be readily available on request).

4.5.10 The equipment (electric or mechanical) used to cause loss of consciousness must be provided with a device that displays and records the details of the main standards used, and these records must be kept for a period of no less than one hundred and eighty (180) days from the date of inspection or verification and they must be readily available on request.

4.5.11 In the event that any of the methods causing loss of consciousness is used after slaughtering, the same conditions pertaining to requirements for loss of consciousness before slaughter are applicable.

4.5.12 It is preferable not to repeat the process causing loss of consciousness more than once to avoid torturing the animal.

4.6 Methods causing loss of consciousness:

4.6.1 Low voltage electric current may be used for large animals according to the criteria specified in Table No. 1

Table No. 1: Electrical data required for the process of losing consciousness by the electrical current for large animals

Animal type	Current intensity (Amperage)	Duration (Second)
Small sheep	0.7 – 1.50	2.00 – 3.00
Goats	1.00 - 2.00	2.00 – 3.00
The big sheep	1.00 - 2.00	2.00 – 3.00
Male calves	1.00 - 2.00	2.00 – 4.00
Steers	1.50 – 4.00	2.00 – 4.00
Cow	2.00 – 4.00	2.50 – 4.00
Bull	2.50 – 4.00	4.00 – 3.00
Buffalo	3.50 – 2.50	4.00 – 3.00
Female gazelles	3.00 – 1.50	2.00 – 4.00
Male gazelles	2.00 – 4.00	2.00 – 4.00
Ostriches	0.75	2.00 – 4.00

Notes:

1. The intensity of the current and the duration must be set by the facility, taking into account the type, weight, and condition of the animal.
2. High frequency (maximum 2000 hertz) can be used for large animals according to the data in this table, and when using a frequency higher than 1500 hertz it is preferable to have a head-to-body style.
3. In the case of using the high frequency, the maximum limits may vary by up to 35% to ensure satisfactory results.

4.6.2 Low voltage electrified water baths for birds may be used according to the data specified in Table No. 2.

Table No. 2: Electrical data required for the process of losing consciousness of chickens

The birds	Voltages (volts)	Current intensity (Milliamperere) for each bird	Frequency (Hertz)	Time (Maximum)
Chicken	12 - 25	12 - 25	200 - 500	6 – 18 Sec.
Turkey (bird)	30 - 50	100 - 200	100 - 500	6 – 18 Sec.

4.6.3 In addition to what is mentioned in Item No. (5.4), when using the electrified water bath for the birds, verification the following requirements:

- Mandatory verification that all birds are properly revived within a maximum of 4 minutes.
- Birds that die must be disposed of before entering the production line.
- It is recommended that the production lines be designed in an appropriate manner that avoid any obstructions and reduce the discomfort of birds to a minimum.
- It is recommended that the holding period for birds on production lines be reduced to the minimum possible time before slaughter to reduce the suffering of birds.
- It is recommended that the production lines up to the point of entry to the scalding tank be designed in such a way that easy access is possible when the birds need to be removed from the production line
- It is recommended that the size and shape of the metal cuffing lines (suspension) be appropriate to the size of the leg of the birds to be slaughtered such that the electrical contact is painless.
- It is recommended that the immersion point be equipped with an electrically insulated entry ramp and designed to prevent water flow at the entrance
- It is recommended that the immersion point be designed so that the immersion level is easily controlled
- It is recommended that the electrodes extend over the entire length of the water tank, and they must be designed and maintained in such a way that the cuffing (suspension) lines that pass over the water are in continuous contact with the electrode wire.
- It is recommended that a system be installed to hold the bird's breast area at the cuffing point and until the birds enter the water tank, in order to keep them calm.
- It is recommended to continuously monitor and add running water as needed (with added salt) and to ensure continuous spraying of the cuffing lines with water on the legs to facilitate the conduction of electrical current to the birds without obstruction.
- If the production line stops for any reason, birds that die due to drowning in the water tank must be disposed of.
- The speed of the moving conveyor line must be appropriately controlled to allow it to be stopped as necessary should any problem arise.

4.7 Automated Slaughtering

In the event that automated slaughtering methods are used, the following conditions must be adhered to:

- 4.7.1 The automatic knife operator must meet the requirements for Slaughterers referred to in item (2.4).
- 4.7.2 The requirements as per item 4.4 must be adhered to (as appropriate) to (with regard to the method of slaughtering)
- 4.7.3 The Slaughterer must say the Basmalah before operating the automatic knife on every group of poultry that continues to be slaughtered. If the slaughtering process is interrupted, the Basmalah must be repeated. Recorders must not be used to say the Basmalah for the slaughtered animal, and neither may written boards bearing the Basmalah phrase be used.

The slaughterer may only leave the place of slaughter after stopping the machine, and upon their return, the Basmalah must be repeated. It is recommended that the Basmalah be said continuously during the process of slaughtering.

4.7.4 The automatic knife must be of single sharp blade type, taking into account the provisions of item (3.4) regarding the requirements of slaughtering tools.

4.7.5 There must be a sufficient number of slaughterers on the production line to monitor birds that have not been properly slaughtered, so that they can be slaughtered manually and additional slaughterers are available in the event of conversion to manual slaughtering for any urgent reason.

4.7.6 The automatic blade must be adjusted so that it cuts the neck on the chest side at the base of the throat (where the head meets the neck) and not from one side of the neck or the back.

4.7.7 The automatic blade must be adjusted to cut the tracheoesophagus, and jugular veins, and it is not permitted to sever the head or break the neck, in order to avoid cutting the spinal cord of the animal.

4.8 Requirements for places of slaughtering:

4.8.1 In the country's markets, according to the requirements of Decision No. (37) of 2014: Regulation of procedures for registering slaughterhouses).

4.8.2 Facilities (slaughterhouses) must be designated for the purpose of slaughtering permitted animals only, and in accordance with the requirements of Halal in Islamic Sharia.

4.8.3 It is prohibited to slaughter permitted animals in a manner that violates the rules of the Halal in Islamic Sharia, or to use prohibited methods to cause loss of consciousness in permitted facilities (slaughterhouses) or on the same production line.

4.8.4 Sufficiently wide spaces must be allocated for the reception of Halal animals in order to facilitate veterinary and sanitary inspection before slaughtering, and they must be equipped according to requirements with the necessary equipment and materials for clearance, washing and cleaning.

4.8.5 Cleaning of the slaughtering and processing area including the walls, floors, and tools must be carried out with cleaning fluids and disinfectants suitable for use in Halal food and produced from Halal sources.

4.8.6 Mixing different types of animals must be avoided during transportation, cleaning, or slaughtering.

4.8.7 The animals must be moved to the area of slaughtering in a manner that does not lead to the torture or damage to the animals.

5. Supervision, control and seals of carcasses:

5.1 Attached to each shipment of meat or meat products is a (Halal) certificate issued by a Halal certification body duly approved by the accreditation authorities according to the requirements specified in the GSO standard mentioned in item (4.2). This certificate declares that slaughtering and production has been carried out in accordance with the requirements of standard specifications referred to in items (5.2 / 6.2 / 2.2).

5.2 Stamps to be used on meat and meat products or on final packaging of special cuts of meat, must be difficult to forge and the ink must be stable, suitable for human consumption, and from a Halal source.

5.3 Halal certificate issuing bodies must carry out periodic and continuous monitoring of slaughterhouses, and to this end they may take appropriate measures to ensure compliance with the requirements contained in this standard.

6. Labelling

Without prejudice to the GSO standard as per items (1.2, 7.2, and 8.2), labels attached to the various forms of packaging of slaughtered animals must include the following information:

6.1 Product name and animal type

6.2 The date of the slaughtering by the day, month and year.

6.3 The expiry period as indicated in the respective GSO standards regarding expiry periods.

6.4 No phrases, graphics or symbols indicating the use of manual slaughtering must be used if the meat or animal is the product of automatic slaughtering.

6.5 Country of origin.

6.6 The name or number of the slaughterhouse where the slaughtering took place.

Technical Terms

Trachea	حلقوم
Slaughterer	مذكي (ذابح)
Dakah	تذكية
Loss of consciousness	(التدويخ) فقدان الوعي أو الإغماء
Oesophagus	مريء
Jugular veins	ودجين
Nahr (slaying)	نحر
Butted animals (Nateehah)	النطيحة
Dead animals (Al Maita)	الميتة
Eaten by beast of prey	ما أكل السبع
Falling animals (Motaradiah)	المتريدة
Fatally beaten animals (Mawqouza)	الموقوذة
Suffocated animals	المنخقة
Adam's apple	تفاحة آدم
Carcass	الذبيحة

References

- Resolution of the International Islamic Fiqh Academy No. 10/3/95 on carcasses.
- Malaysian Standard No. 1500/2019: Halal Food - Production, Preparation, deliberation, Storage - General Guidelines (Second Review).
- Standard for the Islamic Standards and Specifications Institute (SMIC) No. 1/2011: Guiding Principles on Halal Food.
- Local studies and research.