Halal, Food Safety and HACCP

Central Asia Regional Economic Cooperation (CAREC) Program
Workshop on SPS Measures
25-26 July 2012
Bangkok, Thailand

Rob Black
SPS Expert
rob@ocimum-biosecurity.eu
Halal in Central Asia

• Essential component of culture for many/majority of population
• Internal markets and export potential

BUT

• Poorly regulated, may lack credibility
• Needs a standard and system for certification
Parallels with other systems

• Parallels with Kosher (кашрут)

• Shares some characteristics with organic food

• Selective marketing for ethical and religious preferences

• Food safety element as well ➔ HACCP

• Animal welfare issues

(Unsuccessful attempt to ban halal and kosher slaughter in Netherlands)
HACCP as a basis for Halal certification?

Source:
‘Halal: An emerging food quality standard. Similarities of Halal and HACCP’
Dr MN Riaz, Texas A&M University, USA

http://dc312.4shared.com/doc/_rZjQ6UH/preview.html
Comparison of Halal and HACCP

• Both employ Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP)
• Preventive in nature
• Based on holistic approach – not stand-alone
• Microbial, chemical and physical contaminants
• Controlled processes
• Sanitised environment and safe inputs
• Healthy employees
Developing Halal/HACCP system

- Halal Critical Control Points (HCCP)
- Supplement HACCP control points
Seven principles of HACCP/Halal food safety system

1. Identify all possible hazards and analyze those hazards
2. Determine Halal Critical Control Points in addition to existing HACCP CCP’s
3. Establish control measures
4. Establish a monitoring system for Halal CCP’s
5. Establish corrective action for deviations that may occur
6. Establish verification procedures
7. Establish record keeping and documentation including the disposal of product after failure of a Halal CCP’s
Countries with well developed Halal or equivalent standards - Russia
Other countries

- Malaysia
- Israel for Kosher (кашрут)
- Thailand