

SASO 2172

**GENERAL REQUIREMENTS FOR
HALAL FOOD**

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ICS:

Date of SASO Board of Director's Approval		06-02-1424H (08-04-2003)
Date of Publication in the Official Gazette	:	
Date of Enforcement of this Standard	:	

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1. SCOPE AND FIELD OF APPLICATION

This Saudi standard is concerned with general requirements for halal food.

2. COMPLEMENTARY REFERENCES

- 2.1 SASO 1/1995 “Labelling of Prepackaged Foods”.
- 2.2 SASO 630/1999 “Animal Slaughtering Requirements According to Islamic Law”.

3. DEFINITIONS

- 3.1 Halal Food: Means food permitted under the Islamic law and shall fulfill the following conditions:
 - 3.1.1 does not consist of or containing anything which is considered to be unlawful according to Islamic law (item 4).
 - 3.1.2 Has not been prepared, processed, transported or stored using any appliance or facility that was not free from anything unlawful according to Islamic law.
 - 3.1.3 Has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy 3.1.1 and 3.1.2.
- 3.2 Perpetration, processing and storage of halal foods:
Not withstanding section 3.1 above:
 - 3.2.1 Halal food can be prepared, processed or stored in different sections or lines within the same premises where non-halal foods are produced provided that necessary measures are taken to prevent any contact between halal and non-halal foods.
 - 3.2.2 Halal food can be prepared, processed or stored using facilities which have been previously used for non-halal foods provided that proper cleaning procedures, according to Islamic requirements, have been observed.

4. HALAL FOOD REQUIREMENTS

- 4.1 Halal food shall be complying with Islamic law which mention that all sources of food are law full except the following sources, including their products and derivatives which are considered unlawful:
 - 4.1.1 Foods of animal origin include the following:
 - 4.1.1.1 Pigs, tamed donkeys, mules, elephants and monkeys.
 - 4.1.1.2 The animals fed on impurities, unless locked up and fed on permissible food in accordance with Islamic Sharia, for no less than 3 days.

- 4.1.1.3 Carnivorous animals such as foxes, dogs, cats and wildcats, and rapacious and those having claws and fangs such as lions, tigers, bears and the like (excluding hyera).
- 4.1.1.4 Reptiles and pests such as snakes, adders, monitors, lizards, geckos, chameleons, hedgehogs, mice, rats, pats, and the like for which there is an evidence of forbiddance in Islamic Sharia.
- 4.1.1.5 Scorpions and all genuses of insects and worms, including the insects which the Islamic sharia forbids their killing such as ants and bees (excluding locusts and those which cannot be prevented such as the bee parts falling in honey).
- 4.1.1.6 Birds of prey with claws such as eagles, hawk, falcons, and kites and corpse eaters such as crows and vulture and all that Islamic sharia forbids its killings such as hoopoes and shrikes.
- 4.1.1.7 Crocodiles and those amphibias which Islamic sharia forbids it's killing such as frogs
- 4.1.1.8 Hazardous and poisonous water creatures.
- 4.1.1.9 The creatures that can be generated in the future using the technology and scientific research from different sexes, one or both are forbidden.
- 4.1.1.10 All the animals that are not slaughtered in accordance with the tenets of Islamic sharia as mentioned in the standard indicated in 2.2.
- 4.1.1.11 Shedded blood
- 4.1.2 Food of plant origin
 - Intoxicating and hazardous plants except where the toxin or hazard can be eliminated during processing.
- 4.1.3 Drink
 - 4.1.3.1 Alcoholic drinks
 - 4.1.3.2 All forms of intoxicating and hazardous drinks.
- 4.1.4 Food additives
 - All food additives derived from items (4.1.1) and (4.1.2).
- 4.2 All lawful land animals and birds shall be slaughtered in compliance with the rules laid down in Saudi standard mentioned in item (2.2).
- 4.3 If the logo halal is desired to be placed on the product label, the logo granting body shall be accredited by SASO

5. PREPARATION, PROCESSING, PACKAGING, TRANSPORTATION AND STORAGE

All food shall be prepared, processed, packages, transported and stored in such a manner that it complies with item 3.1 and 3.2 above and the Saudi standards for hygienic requirements of food products and other relevant Saudi standards.

6. LABELLING

Without prejudice to what is stated in Saudi standard mentioned in 2.1 the following shall be considered:

- 6.1 In case of any food product containing fats, meat, derivatives, excerpctions or product such as gelatin and rennet it is required to declare the kinds of animals from which such materials are produced from taken into account that they should be allowed by the Islamic law.
- 6.2 Placing the logo halal (item 4.3)