



2.1d Halal Assurance Policy

This document provides assurance to Muslims that the meat and products provided by Medina Food Group Ltd fulfils the Halal standards and requirements. The requirements to slaughter Halal meat set out in the *Guidance for Halal Slaughter* published by the Department for Environment, Food & Rural Affairs are met and detailed further below.

Medina Food Group Ltd are certified Halal by the Halal Monitoring Board (HMB). Some of the key principles from this monitoring board are: 1. stunning of meat to kill is **NOT permissible**, 2. Mechanical slaughter is **not permissible**, 3. Prophetic and Quranic slaughter methods are followed.

Medina Food Group Ltd are strictly a Halal only food manufacturing company who follow strict Halal procedures throughout the manufacturing system from start to end including during cooking where the use of alcohol, pork and animal ingredients (not halal) are prohibited. More information on this can be found in the company's Halal Procedure called *2.1c What is Halal*.

Medina Food Group Ltd are also certified by the British Retail Consortium (BRC) to the highest-grade A for over 10 years ensuring optimum food safety and quality.

The meat/ chicken supplier used is strictly Halal who are routinely audited to ensure Halal compliance and transparency. The audit involves food safety measures against the BRC requirements (if not already certified BRC) as well as ensuring the criteria for Halal requirements are met.

A copy of the meat suppliers Halal Certifications are kept on record as well as cutting plant and slaughterhouse details to ensure the full chain is transparent with their Halal practises.

There is an effective documentation and record-keeping system in place to provide evidence of conformity to the requirements of an effective Halal assurance management system.

The conditions of an Islamic Halal slaughter are as follows:

1. The person carrying out the slaughter must be a Muslim.
2. Tasmiyah (pronouncing the name of Allah (God)) must be recited before the slaughter of each animal, on **each individual slaughter** by the person slaughtering the animal. If someone else recites it, the animal is **not** Halal. This is a fundamental ingredient to a valid Halal slaughter process.
3. Jugular veins and most of the four veins, throat (two vessels on either side of the throat) and windpipe must be cut with a knife sharp enough and has a cutting edge.

If a single one of these conditions are not met, the slaughter/meat is NOT considered Halal.

For meat to be considered Halal, the following Halal Requirements must also be all be met:

- ❖ Stunned to kill meat is not permissible.
- ❖ Mechanical slaughter is **prohibited**.
- ❖ Pork must not be handled whatsoever.
- ❖ The knife used for slaughter must be large and sharp enough for the animal to be slaughtered and undamaged.

- ❖ Rapid un-interrupted movements of the knife to provide least pain and suffering.
- ❖ After bleeding any animal (including birds), you must make sure the animal is unconscious and you've waited at least 30 seconds for cattle, 20 seconds for sheep and goats, 2 minutes for turkeys/ geese and 90 seconds for any other bird before moving the animal out of the restraining area and moving onto the next animal. The animal must be dead before moving onto the next operation. - *Guidance for Halal Slaughter* published by the Department for Environment, Food & Rural Affairs.

Failure to comply with the above requirements would render the animal unlawful for a Halal diet.

The Muslim method of Halal slaughtering is permissible in the British Law. It is painless, quick and uninterrupted and quickly draws the majority of blood out of the animal during the slaughter which is scientifically proven to provide a better-quality meat in comparison to stunned meat. Stunning prevents drainage of entire blood resulting in it being retained and retained blood causes germs and bacteria.

Relatable Documents:



2.1c What is Halal

