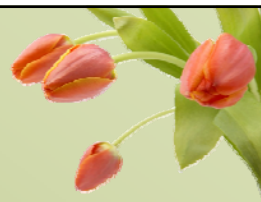


HALAL ASSURANCE SYSTEM (HAS): THE ELEVEN CRITERIA

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Outline

- Introduction
- HAS criteria
- The four halal risk categories
- HAS evaluations
- HAS benefits



A. Introduction

1995 - ...



MUI Halal Certificate

2010 - ...



Halal Assurance System (HAS) Certificate

HALAL ASSURANCE SYSTEM (HAS)

- Integrated management system : to keep the sustainability of halal status of the certified products during halal certificate validity period



WHY HAS?

- Industries main goal: consumer satisfaction and cost reduction
 - ❖ Dynamic R&D
 - ❖ Global supply chain management
- Eating halal: muslim consumer right
- MUI certificate : 2 years validity



How to set up HAS ?

- 2012, guideline books launched
 - ❖ HAS 23103: HAS for slaughtering house
 - ❖ HAS 23201: Requirements of halal materials
 - ❖ HAS 23000
 - Criteria of HAS manual: HAS 23000-1
 - Halal certification policy and procedure: HAS 23000-2

B. HAS CRITERIA



- Points that should be stated in the Halal Manual → will be checked during HAS audit
- There are 11, depends on which category
 - ❖ No Risk
 - ❖ Low Risk
 - ❖ Very high risk
 - ❖ Risk

11 HAS criteria (HAS 23000-1)



1. Halal policy
2. Halal management team
3. Training and education
4. Material
5. Product
6. Production facility
7. Written procedures for critical activities
8. The product handling for product that not meet criteria
9. Traceability
10. Internal audit
11. Management review



1. HALAL POLICY

- Written commitment to produce halal products consistently
- Socialized to all stakeholders



2. Halal Management Team

- Members: all departments involved in critical activities (R&D, Production, QC, PPIC)
- Led by IHA (Internal Halal Auditor) Coordinator
- Official appointment letter by GM
- Clearly define the duty, responsibility, authority

3. Training and Education



- External/internal training should be scheduled, at least annually
- For halal management team members and all persons involved in critical activities
- Evaluation (pre/post-test, graduation criteria)
- Documented

4. Material



- Main materials, additives, processing aids are stated clearly (matrix)
 - ❖ No pork/pork derivatives
 - ❖ No haram animals/derivatives
 - ❖ No khamr/khamr derivatives
 - ❖ No parts of human body
 - ❖ Not stored together with non halal materials
 - ❖ Not produced on the same production facility with non halal materials
- How to handle critical materials
 - ❖ Material selection
 - ❖ Verification of incoming materials

5. Products



- List of halal registered products
 - ❖ Product brand/name, characteristic/sensory profile
 - ❖ Not resemble to somethings or practices which is forbidden to Islamic rules (according to MUI's fatwa)
 - ❖ Retail products distributed in Indonesia with the same brands must be all halal certified

6. Production facility

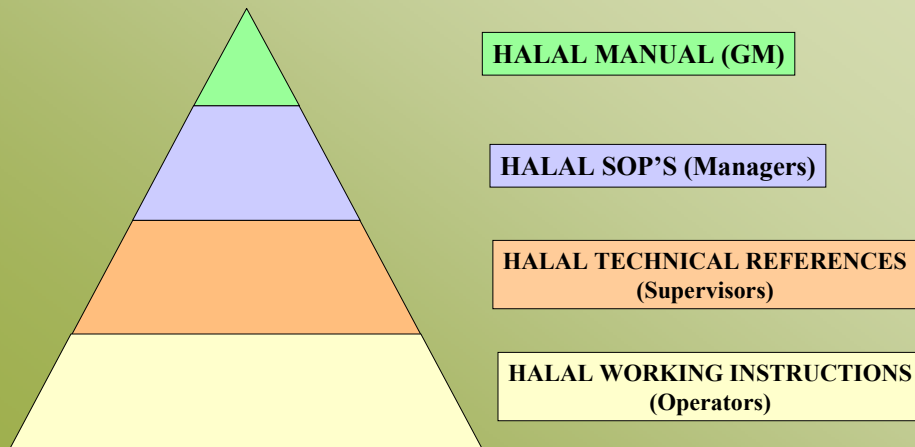


- Production line (including small equipments)
 - ❖ No use of pork/pork derivatives materials
 - ❖ Non halal but non pork → cleaning procedure
 - ❖ Trial production procedure
 - ❖ Toll manufacturing
- Washing facility
- Transportation
- Warehouse
 - ❖ Halal materials/intermediate/final products : stored separately

7. Written Procedures for Critical Activities

- SOP/WI for all parties involved in critical activities, e.g.
 - ❖ New Material Selection
 - ❖ Purchasing
 - ❖ Product Formulation
 - ❖ Checking of Incoming RM,
 - ❖ Production
 - ❖ Cleaning
 - ❖ Storage
- To assure that only raw materials approved by LPPOM MUI are used for the certified product
- SOP/WI must be distributed to all respected departments

HAS DOCUMENTATIONS DISTRIBUTION



8. Traceability



- Traceability system → to proof that your halal certified products are :
 - ❖ made from MUI's approved materials
 - ❖ produced on MUI's approved production facility (including toll manufacturing)
 - ❖ materials with the same code has the same halal status
 - ❖ repacked/relabelled materials: what written on the new label/new packaging should match with those on the original label/packaging from original producers

9. Handling of non-conformance products



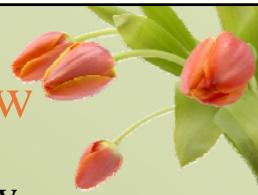
- Procedures to handle products made from the materials and facilities that do not complying with MUI's criteria.
 - ❖ The non conformance products must not be sold to muslim consumers
 - ❖ If non conformance products have been distributed, it must be withdrawn

10. Internal Audit

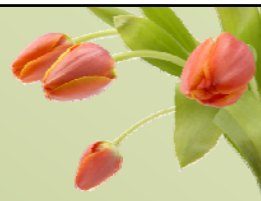


- Should be scheduled at least twice a year
- Must be conducted by independent and competent auditor (cross audit)
- A necessary corrective action and its time limit must be stated
- The result of internal audit must be submitted to the LPPOM MUI in the form of Periodical Report (six monthly report)
- Documented

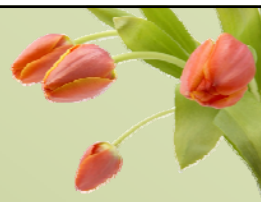
11. Management Review



- Must be scheduled at least annually
- Top management: HAS effectiveness review
- The result of evaluation must be distributed to all respected parties
- Documented



C. The four halal risk categories



Risk Categories

1. No risk
 - ❖ No additives → physical process
 - ❖ E.g. dried vegetable, CPO, cassava starch
2. Low Risk
 - ❖ 1 – 2 critical materials
 - ❖ E.g. Egg noodle, fatty acids
3. Very High Risk
 - ❖ Animal materials or other materials difficult to trace back is involved
 - ❖ Mass balance calculation
 - ❖ E.g. gelatin, whey/lactose, slaughtering house
4. Risk
 - ❖ Not in aforementioned category
 - ❖ Similar requirements as “very high risk”

In which category are you?

Risk Category	Compulsory HAS Criteria
No risk	<ol style="list-style-type: none">1. Halal Policy and commitment to socialize2. Halal Management Team3. Commitment to communicate with MUI regarding any changes of materials or production facility4. List of materials5. Final product process flow chart6. Procedure of 6 months periodical report to MUI
Low risk	<ol style="list-style-type: none">1. Halal Policy and commitment to socialize2. Halal Management Team3. Materials4. Internal audit5. Procedure of 6 months periodical report to MUI6. Management review
Very high risk	11 standard criteria
Risk	11 standard criteria

D. HAS Evaluation

- On desk evaluation: Documentation
- On site audit: HAS implementation
 - ❖ The gap between MUI's requirements and implementation in the company measured
 - Interview
 - Documentations
 - Verification, validation

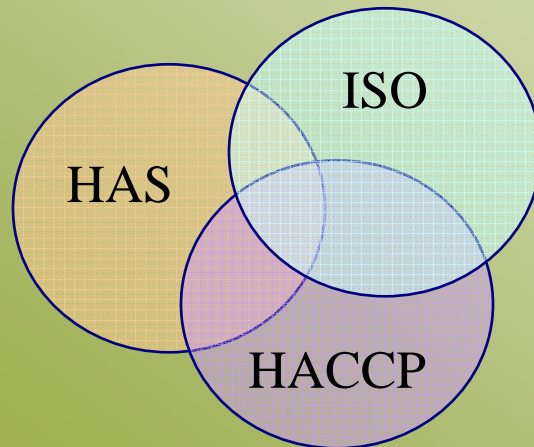
HAS audit result → HAS Status

- Good (A): 90 – 100% implemented
- Fair (B): 80 – 90% implemented
 - ❖ HAS documentation ✓
 - ❖ HAS implementation ✓
 - Findings do not affect halal status
- Failed (C): 70 – 80% implemented
 - ❖ HAS documentation ✓
 - ❖ HAS implementation ✓
 - Findings affect halal status

Your HAS status, the reward, and implication

HAS Status	Status Validity	Reward	Remarks
A	2 years	New products: on site audit not required (HAS scope??)	Sudden inspection
A 3 X	2 years	HAS certificate issued valid for 4 years - New products and halal certificate renewal: on site audit nor required	Sudden inspection
B	2 years	New products: on site audit not always required B status erases one A status	Sudden inspection in priority
C		Halal certificate not issued C status erases two A status	Re-audit after HAS revised and corrective action executed: 6 months

HAS integration with other system



E. Benefits

- Industries
 - ❖ Clear guideline to set up HAS manual
 - ❖ Prevent any halal-related loss
 - ❖ Consumer's loyalty and satisfaction
- Consumers
 - ❖ Halal status guaranteed → spiritual satisfaction
- MUI
 - ❖ Confidently giving an assurance for Muslims in consuming halal certified



THANK YOU....