



brunei Darussalam

Halal Industry Innovation Centre

A Division of the Ministry of Industry & Primary Resources

**2ND INTERNATIONAL SYMPOSIUM ON
HALAL SCIENCE AND
INNOVATIVE PRODUCT DEVELOPMENT**
"Advancing Halal Science and Product Innovation"



11-13 Rabiulakhir 1435/ 11-13 February 2014
The Rizqun International Hotel, Gadong
Brunei Darussalam



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Halal Industry Innovation Centre
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SPEAKER'S ABSTRACT

CRITICAL CONTROL POINTS AND CRITICAL LIMITS FOR INDUSTRIAL SCALE HALAL POULTRY MEAT PRODUCTION

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The halal status of the food depends on the fundamental guidelines derived from the Qur'an and Hadith (the saying and living examples of Prophet Muhammad, peace be upon him). However, variations in the interpretation of these guidelines exist, making it difficult to have one universal halal standard which is acceptable for all Muslims all over the world. Despite the variations, it is possible to outline a systematic approach highlighting the critical points that need to be monitored and controlled for halal poultry meat production.

This presentation will propose Halal Critical Control Points (HCCP) to practice a systematic approach and evaluation of halal poultry meat production. Seven Critical Control Points (CCP) are defined as the events or steps during the processing, compromise of which may render the end product as haram or shubhah. Critical limits (CL) are also proposed for each CCP. The CL for CCP1 (rearing) focus on poultry feed ingredients and the genetic makeup of the chickens. The CL for CCP2 (lairage) emphasises on stress level after transportation and before slaughtering. The CL for CCP3 (immobilization) includes a gap of minimum 5 sec to shackle the chickens and shackling time of less than a minute before slaughtering. In countries which permit the use of water bath electrical stunning for halal meat production, the current to be applied for stunning must be defined according to the bodyweight and breed of the chickens that would not cause the death of any chickens being slaughtered. Tasmiyah during neck cutting i.e., invocation of the name of Allah (CCP4) must be pronounced for every chicken or for each group of chickens. Nine minute is recommended as the minimum time between neck cutting and scalding. For scalding (CCP5), counter-current water flow system must be used at 50 to 60 °C. The CL for CCP6 (evisceration) is suggested as the rate of flowing water for washing eviscerated carcasses. Finally, the CL for CCP7 (deboning and packaging) emphasises zero adulteration of meat from other species, as well as maintenance of hygiene for the end products.

As a conclusive remark, authors wish to declare that the proposed CCP and respective CL are not to be used as the global standard rather can be used as an example to derive required CCP and CL for a respective nation according to their Sharia law. More details will be shared during this presentation.

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Certificate of Appreciation

This is to certify that

Professor Mohd Tariqur Rahman

Has successfully participated as a Speaker at

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