GENERAL GUIDELINES

MANAGEMENT SYSTEM REQUIREMENT OF
HALAL FOOD & QUALITY

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Descriptors : food, halal requirements, certification, management responsibilities, critical point, handling, storage, slaughtering, ritual cleansing, najis

FOREWORD

Halal Food & Quality

Halal Food & Quality (HF&Q) It is a Halal certification body, holder of the Halal Guarantee Mark with the same denomination, is registered and patented in the Spanish Patent and Trademark Office "**OEPM**" (**Ministry of Industry, Tourism and Commerce**) since February 2013, with the number **M3045430**, and is legally protected by the Law on Guarantee Marks.

Halal Food & Quality was the first Spanish certifier to obtain accreditation **according to ISO 17065 and GSO 2055-2 standards** by the **GCC Accreditation Center, the ESMA (Emirate Authority for Standardization and Metrology)**, and is currently accredited by **the JAKIM (Malaysian Accreditation Body) and BPJPH (Halal Product Assurance Organizing Agency)**.

The objectives of this manual is to provide knowledge about the ingredients and processes of the production, preparation, handling and storage of Halal food, to ensure maximum control Halal Tayyiban in accordance with **GSO993, GSO2055-1, GSO 1694, GSO 58, GSO 21, GSO 9 and other GSO, MS1500, LPPOM-MUI standards**, in addition to the other **national and European food quality and safety standards** (**IFS**) on which it is based HF&Q's Halal certification scheme that ensures they meet the requirements and are suitable for all Muslim consumers around the world.

The Halal Food & Quality Halal Certification Scheme combines among the international halal requirements of accreditation bodies, as well as food safety and quality requirements in accordance with Spanish and EU legislation and other internal HF&Q requirements that apply to the products and services of those public or private entities that want to be certified in Halal.

The fulfillment of this certification scheme and its requirements for the certification of products and services, aims to ensure minimum compliance for all companies or public and private organizations to obtain certification

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Summary Index

To protect our intellectual property we will provide the entire MSR just after to sign a contract with Halal Food & Quality. This is a brief with all points of halal certification requirements.