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**United Arab Emirates
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Animal Slaughtering Requirements according to Islamic Rules

United Arab Emirates

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Introduction

The Ministry of Industry and Advanced Technology is the authority in charge of standardization activities in the Country pursuant to the Federal Decree-Law No. 20 of 2020 regarding Standards, and among its responsibilities is the preparation of standard classifications and Emirates technical regulations through specialized technical committees and work teams.

Under the work program of the technical committees, the Ministry has established the Technical Committee for the Specifications of Food and Agricultural Products Sector by updating the UAE Standard Specification No. GSO 993 “Animal Slaughtering Requirements according to Islamic Rules” in (Arabic and English), having perused many writings and manuals issued in this regard, as well as the governmental and international trends, practices and standards worldwide.

This document has been approved as a technical regulation for the United Arab Emirates pursuant to the Cabinet’s Resolution No. (104) of 2022.

Moreover, the Gulf Technical Regulation No. (993/2015) shall be cancelled and replaced.

Preamble

This standard has been prepared by the competent technical committee, in which all concerned authorities in the country participate in its membership, with the aim of developing a general framework for the requirements and requirements for Animal Slaughtering Requirements according to Islamic Rules, aiming at manufacturing and producing food in the productive facilities designated for the commercial purposes, which provide their products for the direct human consumption.

With the aim of engaging all those concerned in the implementation of this standard, this standard has been circulated before approval to the strategic partners within the framework of exchanging knowledge and experiences in order to develop solutions to the dilemmas that may face the industrial sector and trade exchange movement alike.

The implementation of halal requirements in the Islamic Sharia must be within the highest and best international practices followed in this field, so that there shall be an integration between the legal provisions, regulations, technical standards and procedures in force in accordance with the scientific requirements and applicable developments in this field.

The responsibility for providing “Halal products” rests with all authorities concerned with this matter, whether manufacturers, halal certification authorities, accreditation authorities, legal authorities, producers or distributors, so that they are adhered to with the utmost commitment and respect.

The discrepancy in some of the considered jurisprudential opinions has been taken into account, so that the appropriate technical requirements that meet the purpose of controlling the products, services and operations related to meat and its products, specifically slaughtering in accordance with the provisions of Islamic Sharia and intended for commercial purposes, are determined.

Animal Slaughtering Requirements according to Islamic Rules

1) Field

This UAE standard is concerned with the requirements for slaughtering animals that are permissible for food, including birds, in accordance with Halal provisions in the Islamic Sharia.

2) Complementary References:

- 2-1 UAE.S9: Packaged food labels.
- 2-2 UAE.S GSO 2055-1: Halal Products - Part One: General Requirements for Halal Food.
- 2-3 UAE.S GSO 2055-2: Halal Products - Part Two: Requirements for Halal Certificate Issuance Authorities.
- 2-4 UAE.S GSO 2055: Halal Products - Part Three: Requirements for Halal Certificate Approval Authorities.
- 2-5 UAE.S GSO 1694: General rules of food hygiene.
- 2-6 UAE.S GSO 21: Health conditions in the food factories and their personnel.
- 2-7 UAE.S 150-1: Validity periods of the food products - Part 1: Mandatory.
- 2-8 UAE.S 150-2: Validity periods of the food products - Part 1: Optional.
- 2-9 UAE.S GSO 713: Health conditions in the poultry slaughterhouses and their personnel.
- 2-10 UAE.S/GSO CAC RCP 58: Code of health requirements for meat.
- 2-11 UAE.S/GSO OIE 1: Animal Health Manual.
- 2-12 Federal Law No. (16) of 2007 Concerning Animal Welfare and its amendments.
- 2-13 The Ministerial Decision No. 476 of 2018 Concerning the Executive Regulation of the Federal Law No. (16) of 2007 Concerning Animal Welfare and its amendments.

3) Terms & Definitions

For the purposes of this standard, the terms and definitions given below are used:

3-1 Halal provisions in the Islamic Sharia

The rulings legislated by Allah, almighty, for the Muslims, which are derived from the Holy Qur'an and Sunnah of the Prophet Mohammed, peace be upon Him, and the opinions and jurisprudence of the jurists.

3-2 Halal Food:

Food and beverages that are consumed by eating, drinking, injecting, or inhaling, and which are permitted in accordance with Halal provisions in the Islamic Sharia, and which meet the requirements contained in the Gulf Standard mentioned in Clause (2-2).

3-3 Legal slaughter in accordance with Halal provisions in the Islamic Sharia

Slaughtering of an animal, which is controllable and permissible, by a Muslim or one of the people of book, to eat either by slaughtering, slaying or wounding¹ or a non-controllable animal, by a permissible tool, with the intention of slaughtering, coupled with pronouncing the name of Allah, which takes place in one of the following ways:

3-3-1 Slaughtering

Cutting the throat, esophagus, and two jugular veins. It is the Islamically preferred method for slaughtering sheep, cows, birds, and the like. It is permissible in other cases.

3-3-2 Slaying

Stabbing the labbah, which is the crater (pit) at the bottom of the neck. It is the legally preferred method for slaughtering camels and the like, and it is permissible for cows.

3-4 Dead Animals

An animal that dies or has lost vital signs indicating the presence of life without being slaughtered according to the Islamic law. What was cut off from the animal before slaughter is considered dead.

3-5 Suffocated

An animal that dies by suffocation by itself or by any external action or influence that led to such suffocation.

¹) Wounding is making wounds to a non-controllable animal in any part of its body, whether it is wild or wild domesticated animals. It is forbidden to use wounding in the production facilities and is limited to very specific circumstances, such as using it in hunting only for the animals that are not controllable.

3-6 Fataally Beaten Animal

An animal that dies as a result of injury or beating with a tool such as a stick or any other means that kills.

3-7 Falling Animals

An animal that dies as a result of falling from a high place or falling into a hole and the like.

3-8 Butted Animals

An animal that dies from butting.

3-9 Eaten by Beast of Prey

An animal that was preyed on by a beast or a bird of prey other than those allocated for hunting, and dies before being slaughtered.

3-10 What has been dedicated to other than Allah

An animal that a name other than Allah is mentioned when being slaughtered, or a name other than Allah is mentioned along with the name of Allah, or with the intent of approaching someone other than Allah, even if the name of Allah, almighty, is mentioned as well.

3-11 Animal

The animals that are permitted to be eaten in accordance with Halal provisions in the Islamic Sharia, including birds, and as specified in the standard specified in Clause 2-2 of the supplementary references.

3-12 Loss of Consciousness

An intentional process that is controlled so as to result in dizziness, loss of consciousness or fainting of the animal without causing its death, in order to calm it down or ease its suffering when slaughtering.

3-13 Electrified Water Bath

A basin or a water bath connected to a controlled electric current, which is used for the birds to loss their consciousness, and one basin usually accommodates a specific number of birds at one time.

3-14 Halal Certificate

A document certifying that the product, service or systems specified therein are in conformity with Halal provisions in the Islamic Sharia, such as: Halal slaughter certificates, farm establishment certificates, farms, slaughterhouses and facilities classified as “Halal”, and certificates of components of primary products, additives, packaging materials and components that may include meat derivatives and extracts, rennet, gelatin, animal fats and oils and their derivatives.

3-15 Authorities accrediting Halal Certification bodies

The accreditation authorities that are authorized to accredit Halal certification bodies that meet the requirements of the standard mentioned in clause 4-2 of the supplementary references.

3-16 Halal Certificate Issuance Authorities

The authorities that are registered and accredited by the accreditation authorities of Halal certification authorities to issue Halal certificates, in accordance with the requirements of the standard contained in clause 3-2 of the supplementary references.

3-17 Halal Feeds

Any substance or substances of plant or animal origin used to feed food-producing animals, in their raw natural state or as manufactured or semi-processed products, such as: fish powder, sorting milk, dried whey, cod liver oil, additives, fully or partially processed or untreated, used as feed or concentrates and fodder supplements for the animal nutrition, so that they do not include any components that violate Halal provisions in the Islamic Sharia.

3-18 Al Jalala:

The animals feeding on filth, so that traces of impurity appear on them.

4) Dakah Requirements according to Islamic Rules

4-1 Requirements of Animals to be Slaughtered

- 4-1-1 The animal shall be permissible as specified in the Gulf standard mentioned in Clause (2-2).
- 4-1-2 The animals must be alive before being slaughtered. A dead animal is not permissible, such as if it was suffocated, injured, fatally beaten, or fallen, eaten by beast of prey, or what has been dedicated to other than Allah.
- 4-1-3 The animals must be in an appropriate health condition and free from diseases and symptoms that affect their health, making their meat unfit for the human consumption, through checking and examining the animals directly before and after the slaughter process by qualified specialists.
- 4-1-4 The health requirements mentioned in the standard stipulated by Clause No. (2-10) must be observed.
- 4-1-5 Without prejudice to this standard, the provisions relating to animal welfare and veterinary public health contained in the Wild Animal Health Law issued by the World Organization for Animal Health (OIE), specified in the standard mentioned in Clause No. (2-11), and

the Federal Law and its Executive Regulation contained in Clauses (2-12) and (2-13) must be observed.

4-1-6 The animals must be clean, and the animals should not be transported to the slaughterhouse when the level of contamination on the animal's outer surface is so great, such a manner that negatively affects the sanitary status of the slaughter and subsequent processing of the carcass.

4-2 Slaughterer Requirements:

4-2-1 The slaughterer shall be an adult and discerning Muslim or (Jew or a Christian), non-pagan, non-religious, atheist, Magi, apostate, and other unbelievers who are not following one of the heavenly books.

4-2-2 The slaughterer must have the necessary competence and experience related to the slaughtering process, such as knowledge of health and general hygiene requirements, occupational safety requirements, food safety, and slaughtering rules in accordance with Halal provisions in the Islamic Sharia.

4-3 Slaughtering Tools Requirements

4-3-1 The production line, devices, equipment and auxiliary materials shall be dedicated to the purpose of slaughtering the permissible animals only in accordance with Halal requirements in the Islamic Sharia, and they must be clean and not contaminated with any non-Halal substances or meat, and not to use any substances made from materials made of or containing non-Halal materials for their maintenance.

4-3-2 The tool used in the slaughtering process must be made of stainless steel, sharp, and it shall cut and grind with its edge, not with its weight or pressure.

4-3-3 The equipment, tools, production line and all surfaces in relation to the carcasses must be constantly cleaned in accordance with the internationally applicable food safety rules and requirements contained in the Gulf Standard mentioned in Clause (6-2).

4-3-4 Halal food must not come into contact with or be contaminated with oils, greases, and cleaning fluids that contain harmful ingredients or non-Halal substances, whether when cleaning or maintaining the equipment, devices, production lines, or performing any other operations.

4-4 Slaughtering Method Requirements

- 4-4-1 The animal must be slaughtered in accordance with the Halal provisions in the Islamic Sharia, and the slaughtering method shall not involve any method that tortures it.
- 4-4-2 The slaughterer must mention the name of Allah, almighty, when slaughtering (in the name of Allah) and not any name other than Allah, almighty (whether it is mentioned with or without the name of Allah).
- 4-4-3 The cut shall be done from the neck to the chest side, not from either side of the neck or back.
- 4-4-4 The slaughtering must lead to the cutting of the throat (trachea), esophagus, and two jugular veins. It is not permissible to cut off the entire head or break the neck to avoid cutting the spinal cord of the animal, which would stop the bleeding or retain part thereof.
- 4-4-5 It must be ensured that the animal is completely dead before cutting off any part thereof, or before resuming skinning, scalding, or feather removal operations.

4-5 Requirements of the process of Loss of Consciousness for Animals:

It is not recommended to use all loss of consciousness methods for the animals, but if it is used when necessary to calm the animals, controlled methods can be used within the restrictive terms and conditions, so that they are controlled in a way that cannot be manipulated, with the need to verify the slaughtering process used by adhering to the following requirements:

- 4-5-1 It is absolutely forbidden to use any slaughtering methods that lead to the animal's death, stop its heart, reduce the amount of blood it bleeds before the slaughter process, or increase the suffering or torture of the animal.
- 4-5-2 The slaughtering process, including any procedure used for loss of consciousness, must be verified and monitored by Halal Certification bodied to ensure that the animal's death occurs due to bleeding resulting from the slaughter, and not due to the loss of consciousness.
- 4-5-3 The equipment used in the loss of consciousness must be controlled and verified with the aim of obtaining the ideal standards for loss of consciousness that do not lead to the animal's death by a qualified and trained person who has the experience and technical competence to carry out such work, provided that the supervision and control process is carried out by the facility in cooperation with

a Halal certification authority and competent regulatory authorities permanently and continuously.

- 4-5-4 The bleeding must be completed and the flowing blood amount must be monitored. When a less than normal amount of blood flow is observed as a result of the cardiac arrest, the carcass is classified as (not Halal).
 - 4-5-5 All carcass meat shall be examined on the production line to note the signs and indicators that indicate the death of the animal before it is slaughtered, such as the color of the carcass (blue or dark red color) due to the absence of complete natural bleeding, and the facility shall take the appropriate measures and procedures that are documented to ensure the identification and exclusion of these carcasses and disposal thereof.
 - 4-5-6 If any abnormality occurred during the slaughtering process or during the carcass processing that may lead to the carcass becoming non-halal and this was confirmed through veterinary examination after slaughter and during processing, this carcass must be marked with a (non-halal) label written on it, remove it from the production line immediately, and place it in a designated area isolated from halal carcasses, along with documenting the method of disposing of these carcasses in special records.
 - 4-5-7 If the loss of consciousness process is used after Dakah, the same requirements relating to censing requirements will be applied before the loss of consciousness process.
- 4-6 Automated Dakah

In the event of using automated Dakah, the following requirements shall be adhered to:

- 4-6-1 The operator of the automatic knife shall fulfill the requirements set forth in clause (2.4) related to the slaughterer.
- 4-6-2 Compliance (where applicable) with the requirements set out in Clause (4.4) regarding the Dakah method.
- 4-6-3 The slaughterer shall pronounce the Basmalah before operating the automatic knife on each group of birds whose slaughter continues. If the slaughter process is interrupted, the Basmalah shall be repeated. It is not allowed to use recording machines to pronounce Basmalah for the slaughtered animals or the inscriptions that bear the phrase “Basmalah”. The slaughterer shall not leave the place of

slaughter. Except after stopping the machine and upon returning, the basmalah must be pronounced again.

- 4-6-4 The automatic knife shall be of a single-blade, sharp type, taking into account the provisions of Clause (3.4) related to the requirements of Dakah tools.
 - 4-6-5 Sufficient numbers of slaughterers on the production line (immediately after the slaughter stage) shall be provided to follow up on the birds that were not slaughtered properly by the machine to be slaughtered manually, as well as getting rid of the birds whose heads were completely cut off, and additional slaughterers shall be provided in case of switching to manual slaughtering for any emergency reason.
 - 4-6-6 The machine blade shall be adjusted so that it is limited to cutting the throat (trachea), esophagus and the two jugular veins from the chest side and not from either side of the neck or back. It is not permissible to cut off the entire head or break the neck to avoid slaughtering the spinal cord of the animal.
- 4-7 Requirements of Dakah Places:**
- 4-7-1 The slaughtering must shall be taken place in establishments registered and authorized to supply and offer their products in the country's markets, according to the official decisions issued in this regard.
 - 4-7-2 The establishments (slaughterhouses) shall be designated for the purpose of slaughtering permissible animals only, and in accordance with the halal provisions of Islamic law.
 - 4-7-3 It is prohibited to slaughter unauthorized animals or to use loss of consciousness methods in a manner contrary to the provisions of the halal provisions of the Islamic Sharia, in the same facilities (slaughterhouses) that operate in accordance with the provisions of the Islamic Sharia.

5- Supervising, controlling and sealing the carcasses:

- 5-1 Each shipment of slaughtered animals or their products must be accompanied by a (Halal) certificate issued by Halal certification bodies accredited by the Halal certification bodies' accreditation authorities according to the requirements specified in the Gulf Standard mentioned in item (2.4) so that this certificate states that the slaughter process and Production were carried out in accordance

with the requirements of the standard specifications mentioned in the items (2.2/ 6.2/5.2).

- 5-2 When using seals on carcasses and their products, or on final packages of meat with special cuts, they shall be difficult to counterfeit, and the ink must be of permanent type, food-graded, and of halal source.
- 5-3 The accredited Halal certification bodies shall carry out a periodic and continuous monitoring process for the slaughtering facilities, and they shall have the right to take appropriate procedures and measures to ensure compliance with the requirements contained in this standard.

6 Explanatory data

Without prejudice to what was stipulated in the Gulf standard specifications mentioned in items (2.1, 2.7, 8.2), the accompanying carcass declaration labels of various forms of packaging shall include the following explanatory data:

- 6-1 Name of the product and type of animal.
- 6-2 The date of the slaughter shall be determined by the day, month and year.
- 6-3 The period of validity shall be according to what is contained in the standard specifications of the validity periods.
- 6-4 Not to write any phrases, graphics or symbols indicating the use of manual Dakh when using automatic slaughtering.
- 6-5 Country of origin.
- 6-6 The name or number of the slaughterhouse in which the slaughter took place.

Appendix (a)

Guidelines related to Animal Slaughtering in accordance with the provisions of Islamic Sharia

a. General Information

- The instructions mentioned in item (b) below shall be viewed as complementary items that are indispensable for the application of the requirements contained in this standard, particularly when the implementation of the mandatory requirements is subject to the application of these instructions.

B Instructions:

1- General instructions

1-1 Animal feeding operations during the primary production stages shall be subject to good animal feeding practices, and it is recommended to keep records that include information on the sources and ingredients of the feed in these stages to facilitate verification processes, as neither the animals which feed on filth or their milk are halal.

1-2 Animals shall spend as little time as possible during transportation, while waiting at borders and checkpoints, or before slaughter, with appropriate rest times when needed.

1-3 Sufficiently spacious places shall be allocated to receive halal animals to be able to carry out veterinary and health examinations before slaughtering, and such places shall be equipped with the necessary requirements, equipment and materials for disinfection, washing and cleaning.

1-4 The cleaning process of the place of slaughtering and preparation, walls, floors and tools shall be carried out with cleaning liquids and disinfectants suitable for use for Halal food.

1-5 Mixing different types of animals during transportation, cleaning or slaughtering shall be avoided.

1-6 Transporting animals to the slaughter area shall be in a manner that does not lead to torture or harm to animals.

1-7 The following general morals should be taken into consideration when slaughtering:

1-7-2 The carcass shall be directed towards the Qiblah (direction) of Makkah Al-Mukarramah when slaughtering, if possible.

1-7-3 Slaughtering shall be by the right hand with speedy cutting, and it is not permissible to torture the animal by repeatedly moving the Slaughtering tool in all directions.

1-7-3 The slaughtering tool should not be sharpened in front of the animal to be slaughtered.

1-7-4 The animal shall not be slaughtered or slayed in presence of another animal watching it.

2. Instructions of the loss of consciousness process:

2-1 The Dakah process should take place directly after the Loss of Consciousness process, and the animal should not regain consciousness after slaughter until its death.

2-2 Representative random samples (commensurate with the volume of production in the facility) shall be taken from animals immediately after the loss of consciousness process and before Dakah to verify that the loss of consciousness process does not cause its death and the vital signs and indicators that indicate the life of animals shall be checked. Moreover, the number of random samples, results and times shall be documented in records kept for at least one year and made available upon request. In addition, the appropriate documented measures and procedures ensuring that dead animals are excluded and disposed of shall be taken.

2-3 Visual imaging machines (surveillance cameras (not less than two machines, each with an independent system) should be placed on the production lines near the loss of consciousness, Dakah and sobering up area, (for Visual imaging the process of verifying that the standards established for loss of consciousness devices do not cause the death of animals) and with a storage capacity for recorded films for a period of not less than (90 days) and available upon request.

2-4 A display that displays and records the details of setting the main criteria used shall be provided and these records shall be kept for a period of not less than 90 days) in order to provide them upon request.

2-5 the loss of consciousness process shall not be repeated more than once for one animal to avoid torture.

2-6 Low-voltage electric current shall be used for animals according to the guiding standards specified in Table-1, (provided that this does not lead to the death of the animal or its heart stopping):

Table - 1 Electrical data required for the loss of consciousness by electric current.

Animal Type	Current intensity (amps)	Duration (sec)
chicken	0.50 -0.25	3.00 -2.00
little sheep	0.90-0.50	3.00 -2.00
goats	1.00-0.70	3.00-2.00
big sheep	1.20-0.70	3.00-2.00
male calves	1.50-0.50	3.00
Castrated calves	2.50-1.50	3.00-2.00
Cow	3.00-2.00	2.50-3.50
Bull	3.50-2.50	4.00-3.00
buffalo	3.50-2.50	4.00-3.00
gazelle (female)	1.50-3.00	4.00-3.00
gazelle (male)	2.00-4.00	2.00-4.00
Ostriches	0.75	10.00
* Important note: These standards shall be used as a directive (not mandatory) and to ensure optimal application, the facility shall achieve the ideal standards for loss of consciousness process in terms of taking into account: animal type, sex and species/ weight/ animal health condition/ type of device used/ production line speed, current intensity / frequency of current / exposure time / voltages...etc.		

3. Instructions for using the electric water bath for birds

In addition to what is stated in item No. (5.4), when using an electrified water bath for birds, the following requirements can be verified:

3-1 An estimated rest time (about half an hour) shall be given to poultry coming from farms more than 80 km away from the place of slaughter when needed.

3-2 Birds that die before entering the production line shall be disposed of,

3-3 In the event that the production line stops for any reason, the birds that die due to drowning in the water basin shall be disposed of immediately.

3-4 The speed of the moving conveyor line shall be controlled appropriately to allow it to be stopped in cases of necessity or the occurrence of any problem.

3-5 The production lines should be designed in an appropriate way that makes the birds on them free of any obstruction and reduces disturbance to the birds to the lowest possible extent.

3-6 The period of restraining birds on the production lines before slaughtering them shall be reduced to the shortest possible period to limit the suffering of birds.

3-7 The production lines should be designed from the entry point to the scalding tank in a way that enables easy access to it when needed to remove birds from the production line.

3-8 The size and shape of the metal shackles (suspension) lines should be suitable for the leg size of the birds to be slaughtered so that the electrical contact can be secured without causing pain.

3-9 The water basins shall be equipped with an electrically insulated entrance ramp designed to prevent the flow of water at the entrance.

3-10 Water basins shall be designed so that the level of immersion of birds can be easily controlled.

3-11 The electrodes may extend along the entire length of the water bath, so that they are designed and maintained in such a way that the shackle (suspension) lines passing over the water are in constant contact with the electrode of the electrode wire.

3-12 The facility can build a system that touches the birds' chest at the shackle point so that the birds enter the water bath to calm them down.

3-13 The Facility can maintain continuous monitoring and adding running water when needed (with the addition of salt) and spray the shackle lines with water on the legs area continuously to facilitate the process of electrical connection with the body of birds without hindrance.

References:

- Decision of the International Islamic Fiqh Council No. (3/10/95) regarding Slaughtered animals.
- Malaysian Standard Specification No. 1500/2019: Halal Food - Production, Preparation, Handling, Storage – General Guidelines (second revision).
- Standard Specification of the Institute of Islamic Standards and Standards (SMIC) No. 1/2011: General Guidelines for Halal Food.
- Wild Animal Health Law issued by the World Organization for Animal Health.