Halal Products and Halal Requirements in Indonesia
Halal in The World

- Halal is basic requirement for Moslem consumer
- Total population is around 1.4 billion
- Moslem Spread: Arab 18%, Africa 20%, South East Asia 20%, South Asia 30%, Indonesia is the biggest (14%)
- Moslem population growth 2.9%, world average growth 2.3% (Wikipedia, 2013)
- Halal → Global issues
- Halal Global Chain
Facts:

- Strategic geographic location
- Total land area Indonesia is around 1,910,931 km² and sea area is around 3,544,744 km², consist of 13,000 islands (BPS, Feb 2012)
- Population 250 millions, 88% are Moslem (2010)
- 54.5% middle class income in 2010 (World Bank report, 2011)
- Estimates 30 millions Peoples have strong buying power
- Average expenditure for food per capita is around 51.43%, of which 12.79% from Finished Packaged Food (SUSENAS, 2010), and Rice as a main staple food
- GDP 2013 US $ 878,043,000 with annual growth rate 5.81%
- GDP per capita US $ 1,731.65 (BPS, 2013)
Halal Certification in Indonesia

- Government Bodies responsible for food controlling:
  - Ministry of Agriculture
    - for meat and animal based foods.
  - National Agency for Foods and Drugs Control
    (BPOM - Badan Pengawas Obat dan Makanan)
    - for food packaged product.

- Halal certificate is issued by MUI (Majelis Ulama Indonesia / The Indonesian Council of Ulama) based on assessment done by LPPOM MUI (Lembaga Pengkajian Pangan, Obat dan Kosmetika Majelis Ulama Indonesia – The Assessment Institute for Foods, Drugs and Cosmetics The Indonesian Council of Ulama).
A Glance of MUI and LPPOM MUI

- **MUI**
  Majelis Ulama Indonesia (*The Indonesian Council of Ulama*)
  → umbrella of Islamic organizations (63) in Indonesia.

- **LPPOM MUI**
  Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika - Majelis Ulama Indonesia (*The Assessment Institute for Foods, Drugs and Cosmetics - Indonesian Council of Ulama*)
  → an institution formed by MUI to run MUI function in halal certification by conducting assessment of foods, drugs and cosmetics.
Halal Certification Standard of LPPOM MUI

- **ISLAMIC LAW**
  on Halal and Haram in Food, Drugs, And Cosmetics

- **MUI Fatwa Commission**
  MUI FATWA
  on Food, Drug and Cosmetics
  → HALAL STANDARD

- **LPPOM MUI**
  HALAL ASSURANCE SYSTEM CONCEPT
  On Food, Drugs, and Cosmetic in Industry
  HAS 23000
  → As Halal Certification Standard

- ✔ **HAS 23000**: Requirements of Halal Certification
- ✔ **HAS 23103**: Guidelines of Halal Assurance System
  Criteria of Slaughterhouses
- ✔ **HAS 23201**: Requirements of Halal Food Material
HALAL STANDARD
Halal Standard is established based on fatwa of MUI Fatwa Commission.

- It covers: materials, products and process facilities
- Halal: Lawful or allowed according to Islamic Law
- Haram: Unlawful or forbidden to be consumed according to Islamic law
- Fatwa: Islamic legal opinion
- Najis: impure, dirty/not clean
Haram Materials Mentioned in Quran

✓ Carrion: death animal without slaughtering
✓ Blood of any animal
✓ Pork and its by products
✓ Animal slaughtered in the name other than Allah
✓ *Khamer*: Alcoholic Beverages
### MUI’s Halal Standard on Materials

<table>
<thead>
<tr>
<th>No</th>
<th>Material</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Pork and Its Derivatives (including fats, fatty acids, protein, amino acids, hair, bone, enzyme, etc. )</td>
<td>Haram and najis</td>
</tr>
<tr>
<td>2.</td>
<td>Pork Utilization in Any Form (including utilization of pork derived materials in fermentation media or as processing aid)</td>
<td>Haram</td>
</tr>
<tr>
<td>3.</td>
<td>Materials Derived from Part of Human Body (i.e. cysteine from human hair)</td>
<td>Haram</td>
</tr>
<tr>
<td>4.</td>
<td>Alcoholic Drinks</td>
<td>Haram and najis at any level</td>
</tr>
<tr>
<td>No.</td>
<td>Material</td>
<td>Status</td>
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<td>-----</td>
<td>--------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>5.</td>
<td>By products of alcoholic drinks industry:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Physically separated from alcoholic drinks and its derivatives</td>
<td>Haram</td>
</tr>
<tr>
<td></td>
<td>- Chemically reacted to be a new product</td>
<td>Halal</td>
</tr>
<tr>
<td></td>
<td>- Brewer yeast</td>
<td>Halal if it’s already washed to remove the beer odor, taste and color</td>
</tr>
<tr>
<td></td>
<td>- Vinegar</td>
<td>Halal</td>
</tr>
<tr>
<td>No.</td>
<td>Materials</td>
<td>Status</td>
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<td>-----</td>
<td>----------------------------------------------------</td>
<td>------------------------------------------------------------------------</td>
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<tr>
<td>6.</td>
<td><strong>Ethanol</strong> :</td>
<td>- Haram</td>
</tr>
<tr>
<td></td>
<td>•From alcoholic drinks industry</td>
<td></td>
</tr>
<tr>
<td></td>
<td>•From non-alcoholic drinks industry</td>
<td>- Allowed, as long as not harmful. Ethanol residue : not detected in</td>
</tr>
<tr>
<td></td>
<td></td>
<td>direct consumption product, max 1% in intermediate product.</td>
</tr>
<tr>
<td>7.</td>
<td><strong>Microbes and Microbial Products</strong></td>
<td>Halal as long as not harmful and not contaminated by najis. If the</td>
</tr>
<tr>
<td></td>
<td></td>
<td>najis is not pork or pork derivatives that can be separated, the</td>
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<tr>
<td></td>
<td></td>
<td>microbes or microbial products become halal after being purified by</td>
</tr>
<tr>
<td></td>
<td></td>
<td>water.</td>
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<tr>
<td>No</td>
<td>Material</td>
<td>Status</td>
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</tr>
<tr>
<td>8.</td>
<td>Halal Animal „s Placenta</td>
<td>• Halal to be used in cosmetics and external medicine</td>
</tr>
<tr>
<td>9.</td>
<td>Recycled water</td>
<td>• Can be used as long as the process is complying with Islamic regulation.</td>
</tr>
<tr>
<td>10.</td>
<td>Crab</td>
<td>Halal as long as it is not harmful</td>
</tr>
<tr>
<td>11.</td>
<td>Cochineal colour</td>
<td>Halal</td>
</tr>
<tr>
<td>12.</td>
<td>Rabbit</td>
<td>Halal</td>
</tr>
<tr>
<td>No</td>
<td>Material</td>
<td>Status</td>
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<tr>
<td>----</td>
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</tr>
<tr>
<td>13</td>
<td>Worm</td>
<td>• Eating worms is halal as long as it brings benefits and it is not harmful to health</td>
</tr>
<tr>
<td>14</td>
<td>Frog</td>
<td>Eating frog is haram</td>
</tr>
<tr>
<td>15</td>
<td>Luwak Coffee</td>
<td>• Halal as long as the inner skin of the coffee seed is still intact and then the coffee bean is washed.</td>
</tr>
</tbody>
</table>
MUI’s Halal Standard on Product

- Brand or name of the products must not use a name which tends to haram things nor practices that is inappropriate with Islamic law.

- Characteristic/sensory profile of product must not imitate haram product.
MUI’s Halal Standard on Production Process and Facility

- Facility must not be alternately used for producing Halal and non Halal with pork products.
- Facility that has been used to produce product containing pork must be cleaned seven times by water and once of them by dust or its substitute that has similar cleaning power.
- Dry cleaning is accepted only for *mutawasithah* (medium) najis on equipment that can not absorb it.
Slaughtering Process:

- Slaughtering process must be handled by Muslim slaughterman, with recite “Bismillah Allahu Akbar” and cut three pipes of the neck.
- Stunning process is accepted as long as it only causes temporary unconsciousness, not death or permanent injury.
HALAL CERTIFICATION
PROCESS
Component of Halal Certification Process

MU I:
- Policy and Procedure in Halal Certification
- Halal Assurance System (HAS) Criteria
- Auditors
- Fatwa Commission

Company:
**Halal Certification:**

A process through a certain procedure to prove that the materials used, production facility, production process and halal assurance system of the producer have met halal requirement of LPPOM MUI.
WHAT IS HAS?

HAS (Halal Assurance System) is an integrated management system which is established, implemented, and maintained to manage materials, production processes, products, human resources, and procedures in order to maintain the sustainability of halal production process in accordance with LPPOM MUI requirements.
Halal Certification Procedure

1. HAS Preparation ➔ Company Set Up and Implement HAS
2. On line registration CEROL SS2300 ➔ visit our website: www.halalmui.org
3. On Site Audit ➔ Visit to the factory
4. Auditor Meeting ➔ Report result audit by LPPOM MUI Auditor
5. Laboratorium Analysis ➔ if it is necessary
6. Fatwa Committee Meeting ➔ Halal legal opinion of the product
7. Issued Halal Certificate and HAS Implementation Status/HAS Certificate
PROcedures of Online Halal Certification

1. Sign Up - Login
2. Registration
3. Registration Payment
4. Approval of Registration Payment
5. Certification Data Upload
   - Contract Making
   - Contract Payment
   - Approval of Contract Payment
6. Pre Audit
7. Audit
8. HAS Assessment
9. Fatwa Commission (FC)
10. Halal Certificate Upload
11. Halal Certificate Download

Company: LPPOM MUI

Pre-Audit Monitoring
Audit Monitoring
HAS Monitoring
FC Monitoring
LPPOM MUI
AUDIT RESULTS

HAS Implementation
Status

3 times “A” status respectively

Halal Certificate

HAS Certificate

a written fatwa issued by MUI to state the halalness of a product

• Proof of ability to maintain the consistency of Halal Product
• As Pre-Requisite
MUI Halal Logo

xxxxxxxxxxxxxxxxxx
(MUI Halal Certificate Number)
Terima kasih