



Inspeed Global | Halal Certifications

Along its numerous corporate and personal certifications that Inspeed Global grants based on its Accreditation from The American Accreditation Association and the PJLA, Inspeed Global is now a Halal Accreditation candidate in Malaysia and Turkey.

Following its know-how , network and the need for halal certifications for restaurants, hotels, factories and other businesses, Inspeed Global kicked off its Halal Certification operation by creating awareness and training on the standards to provide an added value to halal-based businesses to scale up their businesses on a local and international level



Why Go Halal?

Research shows that there is a growing desire worldwide for Halal certification in various businesses.

Consumers in and outside Muslim countries want the Halal products and foreign governments are pushing for more certified Halal compliance.

By meeting Halal certification requirements, your company will have access to over 2.01 billion halal consumers worldwide.

You will have opportunities in Halal markets that may currently be closed to your products.

The Importance of Halal Compliance

- Food products must be certified as Halal to guarantee that they are processed in accordance with Islamic law.
- Eating clean and healthy food: halal meat is known for being free from pathogen infestation, it is meat that comes from well-reared, non-diseased animals which are safer to consume.
- Providing a sense of security and comfort
- With Halal certification, your products can help consumers buy them with a safe and comfortable feeling.
 - **Presenting certainty of products:** it is a guarantee that your product is suitable for consumption and is not indicated by things that are prohibited by the Islamic law

Halal Certification Standards

- Food or products that does not consist of or contain anything which is considered to be Haram according to Shariah Law
- Food or products that has not been prepared, processed, transported or stored using any appliance/facility that is contaminated by anything Haram according to Shariah Law.
- Food or products that has not (during the course of preparation, processing, transportation or storage) been in direct contact with any food that fails to satisfy parameters 1 and 2 above.
- Food or products that does not contain non approved material according to Shariah Law.
- Food or products must be safe for human consumption, non-poisonous, non-intoxicating or non-hazardous to health.
- Food or products that is not prepared, processed or manufactured using equipment contaminated with non approved material according to Shariah Law.



WHAT IS A STANDARD?

A DOCUMENT prepared by CONSENSUS,

Approved by a <u>RECOGNIZED BODY</u>, Contributed by its <u>STAKEHOLDERS</u>,

For <u>COMMON</u> and <u>REPEATED USE</u>, <u>VOLUNTARY</u>.

A Document Which Defines The Musts Of A Product Or Service Or Process

Consumer Awareness

- Awareness on healthy food consumption
- Effect of social media, exhibitions, networking events

Economics

- Growth of Islamic finance
- Convergence between sub-sectors (i.e. food and travel) strengthening the growth
- Impact of public-private initiatives on halal

Technology

- Technological developments leading to increase in processed foods, user of mechanical slaughtering, stunning, shared production lines etc.

Development of the Halal market

Legal

- Government initiatives to legislate halal
- Controlling halal integrity by laws and institutionalizing to comply with international practices

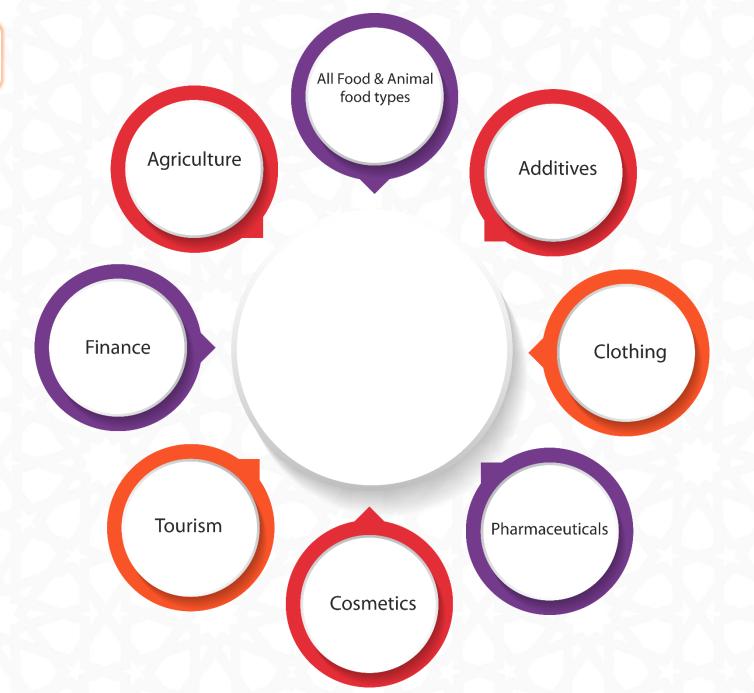
Growth

- Muslim consumer soon expected to represent the largest share of global consumer spending by reaching 2 billion in 2030
- Halal as the fastest growing consumer segments in the world

Eco-ethical

- Hygienic concept of food which is part of the new healthy trend
- Hygienic & Halal: Ethical awareness for health.

Halal Industries





OIC/SMIIC 1:2019

General Requirements for Halal Food, (with the references of CODEX, ISO 22000, ISOTS 22002, ISO 22005 + Islamic Figh Rules),



OIC/SMIIC 2:2019

CA– Requirements for Bodies Providing Halal Certification, (with the references of ISO/IEC17020, ISO/IEC 17021-1, ISO/IEC 9001, ISO/IEC 17065, ISO/IEC 17025 & ISO/TS 22003 + Islamic Figh Rules)



OIC/SMIIC 3:2019

CA-Requirements for Halal Accreditation Bodies Accrediting Halal Conformity Assessment Bodies , (with the references of ISO/IEC 17011 + Islamic Figh Rules),



OIC/SMIIC 4:2018

Halal Cosmetics - General Requirements, (with the references of ISO 22716 + Islamic Fiqh Rules)



OIC/SMIIC 6:2019

Particular requirements for the application of OIC/SMIIC 1 to places where Halal foods and beverages are prepared, stored and served (with the references of ISO 22000 + Islamic Figh Rules),



OIC/SMIIC 9:2019

Halal Tourism Services – General Requirements



OIC/SMIIC 17-1:2020

Halal Supply Chain Management System – Part 1 – Transportation – General requirements



OIC/SMIIC 17-2:2020

Halal Supply Chain Management System – Part 2 – Warehousing – General requirements

Contact Us

Want to know more about getting your Organization certified for Halal?

Contact us now

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