

**DECREE OF THE HEAD OF HALAL PRODUCT ASSURANCE  
IMPLEMENTATION AGENCY NO 57 OF 2021**

**CONCERNING**

**HALAL PRODUCT ASSURANCE SYSTEM CRITERIA**

BY THE GRACE OF GOD ALMIGHTY

THE HEAD OF HALAL PRODUCT ASSURANCE IMPLEMENTATION AGENCY,

In considering:

- a. whereas to ensure halal product processes are in accordance with regulation relating to halal product assurance, therefore establishment of Halal Product Assurance System Criteria is necessitated;
- b. whereas based on the consideration cited in point a, it is deemed necessary to establish a decree by the Head of Halal Product Assurance Implementation Agency concerning Halal Product Assurance System Criteria;

In view of:

1. Law Number 18 of 2012 concerning Food (Republic of Indonesia State Gazette Number 227 of 2012, Republic of Indonesia State Gazette Supplement Number 5360);
2. Law Number 33 of 2014 concerning Halal Product Assurance (Republic of Indonesia State Gazette Number 295 of 2014, Republic of Indonesia State Gazette Supplement Number 5604);
3. Law Number 11 of 2020 concerning Job Creation (Republic of Indonesia State Gazette Number 245 of 2020, Republic of Indonesia State Gazette Supplement Number 6573);

4. Government Regulation Number 39 of 2021 concerning Halal Product Assurance Implementation (Republic of Indonesia State Gazette Number 49 of 2021, Republic of Indonesia State Gazette Supplement Number 6651);
5. Presidential Regulation Number 83 of 2015 concerning Ministry of Religious Affairs (Republic of Indonesia State Bulletin Number 168 of 2015);
6. Regulation of the Minister of Religious Affairs Number 42 of 2016 concerning Ministry of Religious Affairs Organization and Work Procedures (Republic of Indonesia State Bulletin Number 1495 of 2016);
7. Regulation of the Minister of Religious Affairs Number 26 of 2019 concerning Halal Product Assurance Implementation (Republic of Indonesia State Bulletin Number 1191 of 2019);
8. Decree of the Minister of Religious Affairs Number 982 of 2019 concerning Halal Certification Services;
9. Decree of the Minister of Religious Affairs Number 464 of 2020 concerning Product Types Subject to Mandatory Halal Certification;
10. Regulation of the Food and Drugs Control Agency Number 28 of 2019 concerning Processing Aids in Food Processing (State Bulletin Number 1213 of 2019);

#### DECREES

To establish:

#### **DECREE OF THE HEAD OF HALAL PRODUCT ASSURANCE IMPLEMENTATION AGENCY CONCERNING HALAL PRODUCT ASSURANCE SYSTEM CRITERIA**

**FIRST:** Halal Product Assurance System Criteria set forth in the Appendix shall be an inseparable part of this Decree;

**SECOND:** Halal Product Assurance System referred to in FIRST Dictum shall be a requirement for obtention of halal certification;

**THIRD:** Towards maintaining PPH (Halal Product Implementation) continuity and consistency, Business Operators are required to apply Halal Product Assurance System Criteria;

**FOURTH:** Halal Assurance System documents existing prior to establishment of this Agency Head Decree shall remain valid and are required to be adjusted to the provisions under this Agency Head Decree within a period of 3 (three) years at the latest from the date of establishment of this Agency Head Decree;

**FIFTH:** This Decree shall come into force on the day of its establishment.

Established in Jakarta

On 20 May 2021

HEAD OF HALAL PRODUCT ASSURANCE IMPLEMENTATION AGENCY

**APPENDIX**

**DECREE OF THE HEAD OF HALAL PRODUCT ASSURANCE  
IMPLEMENTATION AGENCY  
NUMBER 57 OF 2021  
CONCERNING  
HALAL PRODUCT ASSURANCE SYSTEM CRITERIA**

**CHAPTER I  
INTRODUCTION**

A. Background

Not a single activity under Islamic jurisprudence is free from the need of products, whereas it is mandatory for a Muslim to be bound by sharia laws with regard to halal products.

Islam sets forth rules on the consumption of products, and among others Allah ordains consumption of products that are halal and *thoyyib* (good, wholesome).

As cited in Al Quran, Surah Al Baqarah [2]:168:

*“O mankind, eat from whatever is on earth [that is] lawful and good and do not follow the footsteps of Satan. Indeed, he is to you a clear enemy.”*

Under Article 65 in Government Regulation Number 39 of 2021 concerning Halal Product Assurance Implementation, towards maintaining continuity and consistency of halal product processes, business operators are required to apply a halal product assurance system.

Business operators are required to employ all halal product assurance system criteria that apply the principles of protection, justice, legal certitude, accountability and transparency, effectiveness and efficiency, professionalism, and added value and competitiveness.

A halal product assurance system is an integrated, systematic approach that is formulated, applied, and maintained by the identification of Materials and

contamination of Materials in production processes, products, resources, and procedures, towards ensuring and maintaining halal product processes in accordance with the requirements established by BPJPH.

Application of a halal product assurance system in a business is a condition in the halal certification process that will guarantee halal product process consistency.

These halal product assurance system criteria are applied in halal certification activities to ensure the halalness of a product and maintain halal product process consistency in accordance with prevailing regulation.

Business operators are required to apply these halal product assurance system criteria in conjunction with other referenced requirements as determined under the certification scheme to assess halal product assurance conformity.

In order to gain a better comprehension of these halal product assurance system criteria, a halal product assurance system structure is established.

## B. Scope

The halal product assurance system contains halal product assurance system criteria and sets out the primary objectives of halal product assurance system application and its principles, namely:

1. To establish the requirements for each stage in a halal product process (ranging from Materials, processes, to final product) including services for slaughtering, procurement of goods, processing, storage, packaging, distribution, sales and presentation of the product, and its handling in conformance with Islamic sharia.
2. To establish requirements and procedures in halal product process activities, encompassing commitment and responsibility, Materials, halal product processes, products, and monitoring and evaluation.
3. To be applicable to all product categories that are subject to mandatory halal certification including goods and/or services. Goods categories include food,

beverages, medicines, cosmetics, chemical products, bioproducts, genetically engineered products, and goods that are worn, used, or utilized. Services categories cover slaughtering, processing, storage, packaging, distribution, sales, and presentation as they relate to food, beverages, medicines, and cosmetics.

4. To be applicable to all business operation categories that are subject to mandatory halal certification in accordance with regulation, whether the scale of the business is micro, small, medium, or big.

### C. General Connotations

Under this Decree, the following connotations shall apply:

1. Halal Product Assurance System Criteria, hereinafter abbreviated as SJPH Criteria are the measurements on which to base assessment or determination of halal product assurance, encompassing the five aspects of commitment and responsibility, Materials, halal product process, products, and monitoring and evaluation.
2. Halal Product Assurance, hereinafter JPH is legal certitude for the halalness of a product as evidenced through a Halal Certificate.
3. Halal Product Assurance System, hereinafter SJPH is an integrated system that is formulated, applied, and maintained to regulate Materials, production processes, products, resources, and procedures towards maintaining halal product process consistency and continuity.
4. Product is a good and/or service related to food, beverages, medicines, cosmetics, chemical products, bioproducts, genetically engineered products, and usable goods that are worn, used, or utilized by people.
5. Halal product is a product that has been pronounced to be halal in accordance with Islamic sharia.

6. Halal Product Process, hereinafter PPH, is a sequence of activities to ensure the halalness of a product, encompassing the supplying of Materials, processing, storage, packaging, distribution, sales, and presentation of products.
7. Material is a component used to prepare or produce a product.
8. Critical Material is a Material potentially originating from, containing, or mixed with a haram (forbidden) substance.
9. A processing aid is a substance, not equipment, that is not normally consumed as food, that is used in the processing of food to meet specific technological purposes and does not leave a residue in the final product, but if that is not avoidable, the residue and/or its derivative in the final product does not pose a health risk and does not have a technological function.
10. *Khamr* (alcoholic beverage) is any beverage that intoxicates, whether derived from grapes or other material, or whether cooked or uncooked.
11. Najis is something unclean that bars a person from conducting acts of worship towards Allah SWT, and that may invalidate the act of prayer (as agreed by ulemas).
12. A Halal Certificate is the recognition of the halalness of a product that is issued by the Halal Product Assurance Implementation Agency (BPJPH) based on written fatwa of halalness issued by the Indonesian Council of Ulemas.
13. Business Operator is an individual or business entity in the form of a legal entity or not in the form of a legal entity, conducting a business activity in Indonesian territory.
14. Indonesian Council of Ulemas, hereinafter MUI is the deliberative body comprising ulemas, zuamas, and Muslim intellectuals.
15. Halal Label is the symbol of the halalness of a product.
16. Halal Supervisor is a person responsible to PPH.

17. Product packaging is the Materials used to contain and/or cover a product, that may be either in direct contact or indirect contact with the product.

D. Halal Product Assurance System Principles

The principles employed in a Halal Product Assurance System refer to Article 2 of Law Number 33 of 2014 concerning Halal Product Assurance, and are:

1. Protection

The principle of protection in implementing JPH is aimed at protecting Muslims from consumption and use of non halal products.

2. Justice

The principle of justice pertains to implementation of JPH that must reflect justice proportionally for all citizens.

3. Legal Certitude

The principle of legal certitude pertains to implementation of JPH that is aimed at providing legal certitude with regard to the halalness of a product as evidenced through a Halal Certificate.

4. Accountability and Transparency

The principle of accountability and transparency is applicable in that all activities and end results in the implementation of JPH must be accountable to the people as the highest holders of sovereignty in the nation in accordance with regulation.

5. Effectiveness and Efficiency

The principle of effectiveness and efficiency relates to JPH implementation that is oriented towards attaining appropriate and beneficial usage and minimal use of resources by quick, simple, and low-cost or affordable means.

6. Professionalism

The principle of professionalism pertains to implementation of JPH that gives precedence to skills based on competence and a code of ethics.

7. Added Value and Competitiveness

Added value and competitiveness are pertinent in that JPH is implemented to impart added value to Indonesian products and thus become competitive.

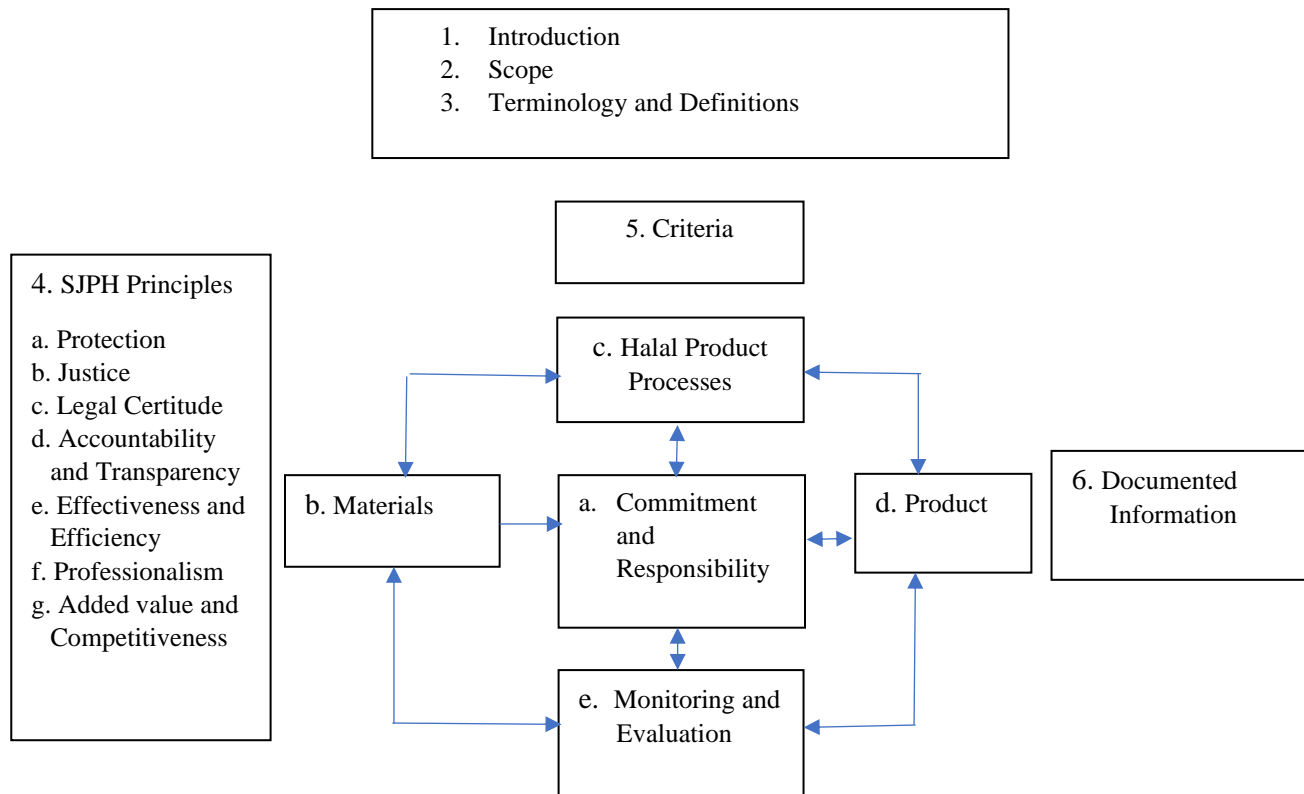


## CHAPTER II

### HALAL PRODUCT ASSURANCE SYSTEM CRITERIA

SJPH criteria are built on a framework of five fundamental principles (*arkan al-halal*) encompassing commitment and responsibility, Materials, PPH, products, monitoring and evaluation.

The framework of five fundamental principles is described in the following diagram:



The framework of five fundamental principles is as follows:

#### A. Commitment and Responsibility

Commitment and responsibility are represented in written statements by the top management of a business to consistently focus on developing and applying SJPH

Criteria and remain responsible for minimizing and eliminating things that are not halal, and to adjust to developments in regulation and/or MUI fatwas.

The top management of businesses provide commitment and responsibility through establishment of a halal policy and its improvement in the event of discovery of nonconformance with requirements.

Commitment and responsibility cover the following components:

#### 1. Halal Policy

The halal policy is a written statement from a Business Operator/ the top management of a company to apply halal materials, process halal products, and produce halal products in sustained and consistent conformance to halal certification general requirements. The Business Operator's Halal Policy includes:

- a. establishing a halal policy;
- b. consistently implementing the halal policy;
- c. ensuring the halal policy established is understood and applied by all personnel in the organization; and
- d. disseminating and communicating the halal policy to all stakeholders.

#### 2. Top Management is responsible for:

- a. Ensuring availability of adequate resources for sustained SPJH formulation, application, and improvement;
- b. Establishing and registering Halal Supervisors;
- c. Ensuring all personnel in the business operation, including suppliers and distributors maintain halal integrity;
- d. Establishing halal management teams, their duties, and responsibilities, through involvement of all relevant parties, with accompanying evidence in writing;
- e. Establishing halal management teams and/or Halal Supervisors for micro and small businesses, with facilitation from other entities such as social

organizations, government agencies, businesses, or institutes of higher learning.

### 3. Human Resources Development

Businesses shall undertake development efforts through provision of competency training and/or improvement in the area of halal matters. Training shall be conducted according to the Business Operator's needs.

- a. Training for Halal Supervisors shall be conducted by BPJPH, an institute of higher learning, and/or other accredited training organization in accordance with regulation, and as established by BPJPH;
- b. Training for personnel shall be adjusted according to SJPH implementation needs; and
- c. The business must have in place and apply training procedures and maintain records evidencing their application.

### B. Materials

Materials are a component in the preparation or production of products as required under the SJPH, encompassing: (a) raw materials; (b) additives; (c) processing aids; (d) packaging, lubricants, grease, sanitizers that come into direct contact with Materials or products; (e) processing aids for washing that come into direct contact with production facilities for product production; and (f) media for validation of results of the washing of facilities that come into direct contact with Materials or the product.

These Materials are derived from animals, plants, microbes, Materials resulting from chemical processes, biological processes, or genetical engineering processes.

Criteria for Materials used in PPH are as follows:

1. Materials used in PPH require mandatory halal certification except if the Material is under the non-critical Material category (the positive list) issued by BPJPH;
2. Materials may not derive from:

- a. Swine and their byproducts;
  - b. Blood;
  - c. Carcass;
  - d. Human body parts;
  - e. *Khamr* (alcoholic beverages);
  - f. *Khamr* byproducts obtained only by means of physical separation; and
  - g. Materials not commonly used in industry, such as materials from animals with fangs, claws, and talons (canines, rodents, crocodiles, etcetera).
3. Materials may not be produced in production facilities that are used to prepare products using swine or its byproduct as a Material;
  4. Materials may not be mixed with materials that are *haram* or *najis* that may originate from raw material, processed substances, additives, and/or processing aids from a production facility; and
  5. Animal substances and their byproducts must originate from halal animals, under the following provisions:
    - a. All aquatic animals are halal and do not require slaughtering.
    - b. Animal carcasses that are halal are those of fish and locusts.
    - c. Terrestrial animals consist of terrestrial animals that require slaughtering in compliance with Islamic sharia as evidenced with Halal Certification (examples are poultry and fowl, cattle, goats and buffalo, and others), and non halal terrestrial animals (examples are swine, dogs, wolves, and others).
  6. Materials must fulfill safety and health aspects in accordance with prevailing regulation.
  7. Microbial Materials:
    - a. Substances that do not cause infection and intoxication in humans;
    - b. Microbe growth media, additives, and/or processing aids that are not derived from swine or their byproducts;
    - c. Microbial substances obtained without separation from their growth media; the growth media must use pure and halal substances.

- d. If microbial substances are obtained through separation from their growth media, and the growth media uses *haram* and *najis* substances other than swine and their byproducts in the subsequent stage of processing, the microbial substance must undergo a washing process that meets *syar'i* tenets (*thathhir syar'an*), wherein a condition to be met is addition of two *qullah* of water or equivalent to 270 liters in order to eliminate the color and odor of the haram substance. Mandatory washing of microbial products comprises washing with water in the span of time following harvesting of the microbial substance until prior to packaging of the microbial product; and
- e. Microbial substances used in the preparation of products that employ genetic engineering methods may not be inserted with genes obtained from swine or humans.

8. Alcohol/ ethanol:

- a. Ethanol, also known as ethyl alcohol, pure alcohol, absolute alcohol, or just alcohol, is a liquid that is volatile, combustible, colorless, and is the most commonly used alcohol in day-to-day life;
- b. The alcohol/ethanol shall not originate from a *khamr* (alcoholic beverage) industry;
- c. Ethanol derived from other sources such as fermented cassava, corn or molasses is permitted to be used;
- d. *Khamr* (alcoholic beverage) industry byproducts or their derivatives in liquid form that are physically separated are not permitted to be used;
- e. *Khamr* (alcoholic beverage) industry byproducts or their derivatives in solid form such as brewer's yeast are permitted to be used following observance of the washing process that meets *syar'i* tenets (*thathhir syar'an*).
- f. *Khamr* (alcoholic beverage) industry byproducts or their derivatives may be used if the substances/ products have been reactivated further to produce a new compound through chemical reaction, or undergo biotransformation (using enzymes or microbes);
- g. The use of alcohol/ ethanol produced from a non *khamr* industry (whether a product of chemical synthesis [from petrochemicals] or a product of a non

*khamr* fermentation industry) in food and beverage product Materials is permitted if there is no medical risk and insofar as the alcohol/ ethanol level (C<sub>2</sub>H<sub>5</sub>OH) in the final product is less than 0.5%.

- h. The use of alcohol/ ethanol produced from a non *khamr* industry (whether a product of chemical synthesis [from petrochemicals] or a product of a non *khamr* fermentation industry) as an intermediate product not for direct consumption in food and beverages is permitted if there is no medical risk and insofar as the alcohol/ ethanol level (C<sub>2</sub>H<sub>5</sub>OH) in the final product is less than 0.5%.
  - i. The use of alcohol/ ethanol produced from a non *khamr* industry (whether a product of chemical synthesis [from petrochemicals] or a product of a non *khamr* fermentation industry) in cosmetic products is not restricted insofar as there is no medical risk; and
  - j. The use of alcohol/ ethanol not obtained from a *khamr* industry (whether a product of chemical synthesis [from petrochemicals] or a product of a non *khamr* fermentation industry) for the Materials in liquid or non-liquid medicines is permitted subject to the following conditions:
    - 1) there is no health risk;
    - 2) there is no misuse involved;
    - 3) it is safe and according to proper dosage; and
    - 4) it is not intentionally used for generating intoxication.
9. Businesses must have supporting documents in the form of a Halal Certificate or other supporting document as evidence that all Materials used do not include critical Materials with regard to their halalness. Supporting documents must meet the following conditions:
- a. Supporting documents for Materials used must be valid and/ or still current; and
  - b. Supporting documents in the form of (statement of pork free facility) must be issued by the producer, not the distributor/ supplier.
10. There are three categories of Materials:

a. Non-critical Materials

Non-critical Materials are Materials:

- 1) derived from nature in the form of plants and minerals that do not undergo processing;
- 2) classified as not at risk of containing haram substances; and
- 3) not classified as dangerous and is not in contact with haram substances.

A Halal Positive List of Materials will be subsequently established by BPJPH. If a Material is not listed under the same trade name as in the Positive List, the Business Operator is required to attach a Material specifications document.

b. Critical Materials

Critical Materials are Material potentially derived from, containing, or mixed with haram Materials.

c. Highly critical Materials

Highly critical Materials are

- 1) Materials deriving from slaughtered animals and their derivatives, or Materials containing substances derived from slaughtered animals and their derivatives. The list of animal substances requiring Halal Certification may be viewed in the BPJPH guidelines;
- 2) Materials in which their halalness is difficult to trace, such as cheese, whey, lactose, and casein;
- 3) Materials containing complex substances, viewed from the aspects of the Material's criticalness and complexity in the manufacturing process, such as vitamin premixes, formula milk, sweetened condensed milk, margarine, shortening, non-dairy creamers, seasoned flour, butter, biscuits, and processed chocolate; and
- 4) Flavorings and fragrances.

11. Businesses must have in place a procedure to ensure the validity of a Material's supporting document in the form of a Halal Certificate. Such assurance procedure may take the form of periodical inspections of the effective period of Halal

Certificates for Materials, and request for the most recent Halal Certificate of the effective period has expired. A Halal Certificate that has expired may still be considered sufficient as a supporting document if the Material was produced during the certificate's effective period.

C. Halal Product Process (PPH)

1. Location, Areas, and Equipment

- a. Separation of a PPH location, areas, and equipment from the processing of non halal products is mandatory for Business Operators. A location that must be kept separate is the slaughtering location;
- b. Business operators are required to separate the location for slaughtering halal animals from that for the slaughtering of non halal animals;
- c. Business Operators are required to maintain separation of animal slaughtering locations by observing the following conditions:
  - 1) physical separation between a halal animal slaughterhouse and a non halal animal slaughterhouse;
  - 2) separation is with a masonry fence at least 3 (three) meters high to prevent flow and passage of people, equipment, and products between the respective slaughterhouses;
  - 3) the location is not exposed and susceptible to floods, smoke, odors, dust, and other contaminants;
  - 4) facilities for the management of effluents and solid wastes are available that are separated from the non halal animal slaughterhouse;
  - 5) basic construction of the entire structure must be able to prevent contamination; and
  - 6) there are separate doors for the ingress of animals to be slaughtered and the egress of carcasses and meat, respectively.
- d. Mandatory separation of areas for the slaughtering of halal animals and of non halal animals by Business Operators encompasses:
  - 1) animal shelters;



- 2) animal slaughtering;
  - 3) removal of skin and hides;
  - 4) removal of internal organs;
  - 5) aging rooms;
  - 6) carcass handling;
  - 7) chilling rooms; and
  - 8) waste management facilities.
- e. Mandatory separation by Business Operators of PPH areas and equipment as referred to in point 1 (one) encompasses areas for:
- 1) slaughtering;
  - 2) processing;
  - 3) storing;
  - 4) packaging;
  - 5) distribution;
  - 6) selling; and
  - 7) serving.
- f. Business Operators are required:
- 1) to maintain cleanliness and hygiene of a PPH location and areas;
  - 2) to maintain a PPH location and areas that are free of *najis* (Impurity); and
  - 3) to maintain a PPH location and areas that are free of non halal substances.
- g. Mandatory separation of processing areas between the halal and non halal by Business Operators encompasses:
- 1) the housing of Materials;
  - 2) the weighing of Materials;
  - 3) the mixing of Materials;
  - 4) the molding of Materials;
  - 5) the cooking of Materials; and/ or
  - 6) other processes affecting the preparation of food.
- h. Mandatory separation of storage areas between the halal and non halal by Business Operators encompasses:
- 1) receiving Materials;

- 2) receiving products after the processing process; and
  - 3) facilities used for the storage of Materials and products.
- i. Mandatory separation of packaging areas between the halal and non halal by Business Operators encompasses:
    - 1) materials used for the packaging of products; and
    - 2) product packaging facilities.
  - j. Mandatory separation of distribution areas between the halal and non halal by Business Operators encompasses:
    - 1) facilities for transporting products from the storage area to distribution equipment;
    - 2) transportation equipment for the distribution of products.
  - k. Mandatory separation of selling areas between the halal and non halal by Business Operators encompasses:
    - 1) facilities for selling products; and
    - 2) the product selling process.
  - l. Mandatory separation of serving areas between the halal and non halal by Business Operators encompasses:
    - 1) facilities for the serving of halal products; and
    - 2) the product serving process.
  - m. Business Operators are required to separate the areas for distribution, sale and serving of fresh animal products between the halal and non halal products respectively;
  - n. Business Operators are required to separate the areas for selling and serving fresh and processed animal and non-animal products between the halal and non halal products respectively;
  - o. Business Operators are required to design production areas towards facilitating proper cleaning and supervision processes;
  - p. Business Operators are required to have PPH locations in far proximity from pig farms or their processing activities, to preclude contamination through employees and equipment;

- q. Business Operators are required to provide PPH areas that are free from domesticated animals and wild animals;
- r. Business Operators are required to have separate areas/facilities for the washing of production equipment between the halal and non halal respectively; and
- s. Business Operators are required to physically separate display facilities for halal products and non halal products respectively.

## 2. PPH Equipment and Devices

- a. Business Operators are required to separate PPH equipment and devices from non halal products, encompassing equipment for slaughtering, processing, storage, packaging, distribution, selling, and serving;
- b. Business Operators are required to use slaughtering equipment that meet the following conditions:
  - 1) slaughtering equipment for halal animals is not to be used by turns for the slaughtering of non halal animals;
  - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
  - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively; and
  - 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
- c. Business Operators are required to use processing equipment that meet the following conditions:
  - 1) processing equipment is not to be used by turns for the processing of non halal products;
  - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
  - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively; and

- 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
- d. Business Operators are required to:
    - 1) Maintain cleanliness and hygiene of PPH equipment;
    - 2) Ensure PPH equipment is free from *najis* (impurity); and
    - 3) Ensure PPH equipment is free from non halal substances.
  - e. Business Operators are required to ensure every part of equipment, devices, and machines that come into direct contact with PPH is not made of non halal Materials;
  - f. Business Operators are required to ensure Materials used in the maintenance of PPH machines, equipment, and devices are not made of non halal Materials;
  - g. Business Operators are prohibited from using processing aids made from non halal Materials, such as brushes with pig bristles.
  - h. Business Operators are required to use storage equipment that meet the following conditions:
    - 1) storage equipment is not to be used by turns for storage of non halal products;
    - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
    - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively; and
    - 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
  - i. Business Operators are required to use packaging equipment that meet the following conditions:
    - 1) packaging equipment is not used by turns for the packaging of non halal products;

- 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
  - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively; and
  - 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
- j. Business Operators are required to use distribution equipment that meet the following conditions:
- 1) distribution equipment is not used by turns for the distribution of non halal products;
  - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
  - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively; and
  - 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
- k. Business Operators are required to use equipment for selling that meet the following conditions:
- 1) equipment for selling is not used by turns for selling non halal products;
  - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;
  - 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively.
- l. Business Operators are required to use serving equipment that meet the following conditions:
- 1) equipment for serving is not used by turns for serving non halal products;
  - 2) separate facilities are used for the cleaning of equipment for halal purposes and non halal purposes respectively;

- 3) separate facilities are used for the maintenance of equipment for halal purposes and non halal purposes respectively;
  - 4) there are separate storage areas for equipment for halal purposes and non halal purposes respectively.
- m. Business Operators are required to ensure that there is no contamination of equipment for taking samples between halal and non halal Materials and/or products; and
- n. In the event that the production facility used to produce a product for which a Halal Certificate is sought is also used to produce a product for which Halal Certification is not sought that does not originate from a Material containing haram Materials, the Business Operator must submit the documents on the following:
- 1) the name of the product
  - 2) a list of the products and Materials used;
  - 3) the product processing process; and
  - 4) the washing or tanning performed in the production facility that is jointly used.
3. PPH Procedures
- a. Business Operators are required to have and apply written and documented PPH implementation procedures on the following:
- 1) Assurance that use of production facilities coming into contact with Materials and/or intermediate/ end products is free from extreme impurities (*najis mughallazah*);
  - 2) Assurance that use of Materials and products proposed are not contaminated with *najis*;
  - 3) Washing of production facilities adhering to Islamic sharia;
  - 4) Use of new Materials to be used in halal products;
  - 5) Purchase of Materials;
  - 6) Inspection of arriving Materials;
  - 7) Production process;

- 8) Storage of Materials and products;
  - 9) Transporting of Materials and products;
  - 10) Tracing of halalness;
  - 11) Handling of products that do not meet halal criteria;
  - 12) Product removal;
  - 13) Product launchings/ sales;
  - 14) Product formulation/ development of new products;
  - 15) Product displays;
  - 16) Rules on visitors;
  - 17) Determining menus;
  - 18) Stunning of animals; and
  - 19) Slaughtering of animals.
- b. Business Operators must disseminate their PPH procedures to all related parties;
  - c. Business Operators must have documented evidence of such dissemination;
  - d. Business Operators must periodically conduct effective evaluation of their PPH procedures;
  - e. Business Operators must submit evaluation results to PPH responsible party and to related parties;
  - f. Business Operators must seek resolution for products that do not meet halal criteria. Products that do not meet halal criteria are products that have been certified but were already produced with Materials that do not meet the criteria for Materials or new criteria on the use of Materials or were produced in a facility that does not meet criteria for the production facility;
  - g. Business Operators are required to ensure that products not meeting criteria are not sold to consumers who require products to be Halal. Business Operators shall remove products not meeting halal criteria in order to preclude their inclusion in the PPH chain and shall take control measures

including security and surveillance actions. If sales of the product have taken place, the products must be recalled.

- 1) Products that do not meet criteria may not be reworked, downgraded, or reformulated and claimed to be a halal product.
  - 2) Products that do not meet criteria may not be claimed to be a halal product.
  - 3) If the product not meeting criteria cannot be sold to consumers not requiring products to be halal, the product must be destroyed or utilized as feed.
- h. Business Operators must have procedures to identify, analyze threats of non halalness in the production process and determine critical points and establish preventive and monitoring actions against the critical points;
- i. Business operators must establish the necessary corrective actions and preventive actions with regard to evaluation results and determine a time limit for their resolution;
- j. Business Operators are required to ensure a washing procedure for extreme impurities (*najis mughallazah*) entering a halal production line that conforms to Islamic sharia rules, as follows:
- 1) In principle the purification of an object, including production equipment contaminated with a moderate impurity (*najis mutawassithah*) is performed with water;
  - 2) The method is by washing 7 times with water, among others with soil/dust or a substitute having the same cleansing power);
  - 3) If the washing with water for contamination by moderate impurity (*najis mutawassithah*) of production equipment made of a hard material that does not absorb impurities (*tasyarub*) such as iron or steel, damages the production equipment and/or process, therefore purification may be performed with other than water, insofar as the object is cleansed and traces of the *najis* in the form of odors, taste and color are eliminated; and
  - 4) Equipment may not be used by turns for pig and non-pig products respectively, even if a washing process is performed.



- k. Business Operators must prepare a document on the product processing process.

#### D. Products

##### 1. General

- a. Business Operators are required to produce products from halal Materials using processes in conformance with Islamic sharia, with equipment, production facilities, packaging system, storage, and distribution that are not contaminated by non halal Materials;
- b. Business Operators are required to ensure that throughout the preparation, processing, packaging, storage, and transportation processes, physical separation of the products from non halal products and materials is maintained, in conformance with Islamic sharia;
- c. Business Operators may not apply to register for halal certification of products with names that:
  - 1) bear the name of an alcoholic beverage;
  - 2) bear the names pig and dog and their derivatives;
  - 3) depict unbelief and immorality;
  - 4) contradict Islamic creeds; and
  - 5) bear words with erotic, vulgar and/or pornographic connotation.
- d. Business Operators may not seek halal certification for products that take the form of a pig or dog or have a shape or packaging label that bears erotic, vulgar, or pornographic characteristics.
- e. Business Operators may not seek halal certification for products with sensory characteristics/ profile tending toward odors/ taste/ aromas suggestive of products that are haram or that have been pronounced haram based on established fatwas; and
- f. Business Operators must produce products or Materials that are safe for consumption.

## 2. Product Packaging and Labeling

- a. Business Operators are required to use packaging Materials that are not made from or contain non halal Materials;
- b. Business Operators must package halal products according to their contents;
- c. Application for certification of products that are repacked or relabeled may be submitted subject to the product having acquired BPJPH Halal Certification or the product meets the following conditions:
  - 1) The product is not a critical Material and is in the positive list;
  - 2) The product is not a critical Material and is in the positive list and is processed with a critical processing aid that has acquired halal certification; or
  - 3) Is sugar and raisins that have acquired BPJPH Halal Certification, or a Halal Certificate issued by another agency working in conjunction with BPJPH;
- d. Business Operators must pack carcass products using clean, sound, odorless packaging that does not affect the quality and safety of the meat;
- e. Business Operators must design packaging, markings, symbols, logos, names, and images that are not misleading and/or contravene principles of Islamic sharia;
- f. The Halal Label may be affixed during the process to renew a Halal Certificate;
- g. BPJPH determines the Halal Label that prevails nationwide;
- h. The Halal Label shall at the very least bear:
  - 1) a logo; and
  - 2) the certificate number or registration number.
- i. The logo shall consist of an image or text, or a combination of image and text;
- j. Business Operator are required to affix Halal Labels in conformance to the rules established by BPJPH and shall also address regulation on labeling according to the commodity;
- k. Business Operators are required to affix Halal Labels on products that have acquired Halal Certification on:

- 1) the product's packaging;
- 2) specific parts of the product; and
- 3) specific places in the product.

l. Business Operators are required to affix Halal Labels on areas where they are easily visible and legible, and are not easily erased, removed, or damaged;

m. Affixing of Halal Labels referred to in section (2) is exempted for:

- 1) Products with packaging too small to allow all information to be included;
- 2) Products in small numbers that are sold and packed directly before the customer; and
- 3) Products sold in bulk form.

n. Implementation of Halal Labeling is evidenced with a Halal Certificate document.

### 3. Identification and Traceability

a. Business Operators are required to provide identification of products that are stored, including their date of entry, the storage location, the storage area code, the bar code, the date of production, and other information according to the rules established;

b. Business Operators are required to ensure traceability of the halalness of a product, in that the product is derived from Materials meeting criteria for Materials, criteria for usage of new Materials and is produced in facilities meeting criteria for facilities;

c. Business Operators are required to have documented procedures for ensuring traceability of the halalness of products that have acquired certification;

d. Business Operators are required to ensure Materials bearing the same code have the same halal status when applying coding to Materials; and

e. Business Operators are required to ensure traceability of information on the origins of Materials in all activities.

### E. Monitoring and Evaluation

1. Business Operators must conduct internal audits minimally once a year to monitor SJPH application;

2. Business Operators must perform management reviews to evaluate SJPH application;
3. Business Operators must have in place procedures for internal auditing and management review;
4. Business Operators must maintain proof of executing internal audits and management reviews; and
5. Business Operators must report results of internal audits and management reviews in conformance with Halal Product Assurance Implementation Agency rules.

## CHAPTER III

### DOCUMENTED INFORMATION

Documented information is compiled by the Business Operator on the application of SJPH.

Business Operators:

- a. shall have documented information on application of SJPH set forth in a manual on halal;
- b. shall maintain records of proof of implementation of SJPH criteria; and
- c. shall compile a manual on halal according to their industry scale, organization structure, scope of work, production process stages, risk level, and other matters in conformance with BPJPH guideline and rules.

Established in Jakarta

On 20 May 2021

HEAD OF HALAL PRODUCT ASSURANCE IMPLEMENTATION AGENCY