

The criteria for Halal slaughter and Procedural criteria was jointly agreed by the Luton Council of Mosques and the Sunni Council of Mosques November 2016.

Criteria of Halal Slaughter

The term Halal is an Arabic term which means permissible or lawful. In reference to food, it is the Islamic dietary standard. The criterion below is the criteria for Halal Slaughter which is essential for an Animal to be lawful. This only applies to those animals which are suitable for Muslim consumption. For our purposes, this includes poultry, cattle, sheep and excludes swine.

1. The slaughterman must be a Muslim
2. The slaughterman must personally invoke the name of Allah prior to every slaughter
3. The slaughterman must conduct the slaughter manually and swiftly with a sharp knife. All forms of mechanical slaughter are not acceptable.
4. The slaughterman must sever at least three of the four arteries
5. Stunning must be avoided in order to ensure the animal is alive at the time of actual slaughter. There must be a process in place to assure no dead animal is slaughtered. The process must be monitored by a Halal monitoring organisation and an authorised by a Veterinary surgeon.

Procedural Criteria

The Halal Market is largely unregulated in the UK and there are no legal mechanisms for consumers to ensure they are in receipt of genuine Halal. As a consequence, consumers find it difficult to ascertain whether the Halal products originate from an abattoir that fulfils the criterion as set out above. It is therefore equally important to ensure there is a full audit trail from the consumer to the slaughter process. The procedural criterion is as follows:

1. The slaughter process must be certified by an independent organisation
2. The independent certifying organisation should be UK registered and preferably a not for profit body, and registered with the Charity Commission.
3. The independent certifying organisation must have physical presence of monitors in the abattoirs throughout the entire slaughter process to ensure the slaughter criteria is adhered to.
4. The independent certifying body must have a robust mechanism of certification and audit throughout the supply chain. Therefore suppliers must be UK based and animals sourced locally.
5. The independent certifying body must have a stringent policy and mechanism on separation to avoid any form of cross-contamination
6. The independent certifying body must accommodate local representatives from the Muslim community to audit the process and represent concerns.
7. The independent certifying body must accommodate local authority audits and quality assurance visits as well as audits carried out by central government agency Food Standard Agency (FSA).
8. The independent certifying body must encourage the use of random DNA sampling to ensure there is no cross contamination of other species.