

Dear Halal Food Certifier,

We are writing to you on behalf of the Global Harmonization Initiative (GHI). GHI is a global scientific non-profit association whose objectives are to achieve consensus on issues related to the science of food regulations and legislation, and to ensure the global availability of safe, wholesome food products for all consumers. As part of its effort to improve the global food supply, the organization has a working group on “Food Safety in Relation to Religious Dietary Laws.”

The Board of Directors has concluded that the best approach to help consumers purchase foods that meet religious dietary needs would be to contribute to improving Consumer Right to Know (transparency of standards and information) and Truth in Labelling. In other words, rather than try to get religious certifiers to adopt a single set of standards, which might violate religious freedom, simply have each certifying agency provide consumers with the details of the standard they are using. In this way, consumers can determine if the certifying agency’s standard meets their own needs. At the same time, certifying agencies and companies can be held accountable to “do what they say and say what they do.” Our goal is to develop a web presence on the GHI site ([www.globalharmonization.net](http://www.globalharmonization.net)) where consumers can learn more about the standards (through this questionnaire and/or using an internet link ([www.globalharmonization.net/halal-certifier](http://www.globalharmonization.net/halal-certifier)) of different religious dietary law certifying agencies including yours.

Because the Muslim world encompasses between 20 and 25% of the world’s population, halal dietary laws and halal certification seemed like the place to start. Below is a questionnaire for which we would appreciate answers that you would be willing to share with the public. These have received an extensive review, and these questions will hopefully provide a level playing field for all the agencies that choose to participate. Participation is obviously voluntary, and we hope you will respond to all — or, if necessary, most — of the questions. We thank you in advance for your participation.

If you have any questions about this questionnaire or the process, please address them to: [jmr9@cornell.edu](mailto:jmr9@cornell.edu). Also please use the same email if you feel a need to update your answers. Our goal is to maintain this web site and to continuously update the information as it is received from certifying agencies from all over the world. We hope you will include a copy of your organizations trademarked logo if you have one.

With respect to language, we are hoping that all submissions will be in English, but we will also accept information in other languages (ideally English and your countries language(s)). We are willing to work with you on polishing the English. GHI has ambassadors in most countries of the world that speak many different languages so they should be able to help with polishing the language in many other languages. It is also the intent of the GHI to publicize the availability of this information through its communications network including a newsletter and participation in global conferences.

### Questionnaire

Name of Organization:

**Agency for Halal Quality Certification Bosnia and Herzegovina**

Address of Home Office:

Str. Turalibegova 73, 75000 Tuzla, Bosnia and Herzegovina

Location of Additional Offices:

Person and Title of Person Filling Out This Form (please include email):

Mr. Nermin Hadzic (agency@halal.ba)

Person for Consumers to Contact with Questions (please include email):

Mr. Nermin Hadzic (agency@halal.ba)

Countries or Areas where the Agency is Prepared to Give Certification:

Bosnia and Herzegovina, Serbia and Montenegro

Person for Companies to Contact If Interested in Certification (please include email):

Mr. Almir Alic (pravnik@halal.ba)

Website: [www.halal.ba](http://www.halal.ba)

Please answer as many of the following questions as you/your organization is comfortable answering:

1. i) In selecting animals for religious slaughter, do you put any requirements on the agricultural practices, i.e., what the animal was fed? ii) If so, what are those requirements?

*Answer:*

- *Animal shall be fed by clean food without animal based ingredients*
- *GMO food is not allowed in production animal feed*
- *Hormones are not allowed*
- *Meat bone meal is not allowed*
- *Any kind of additives or supplements originated from pig is not allowed*

2. Will you permit the use of processing aids and ingredients that are derived from non-halal slaughtered animals, e.g., bovine enzymes? Are there any circumstances when something derived from porcine would be acceptable?

*Answer: No. Enzymes used as raw material, processing aid or final product shall be originated from halal sources and shall be listed on the label.*

3. When it comes to fish and seafood, what is in and what is out? Specifically: fish with removable scales; fish with non-removable scales, e.g., swordfish, sturgeon, and shark; fish with no scales, e.g., catfish; crustaceans, e.g., crab, lobster and shrimp; and molluscs, e.g., squid/cuttlefish, clams, and scallops.

*Answer:*

*All kinds of fish with scales, shrimp and fish egg of fish with scales including their byproducts are halal. All other aquatic animals including their by-products are halal. All poisonous water animals that are harmful to health are non-halal, unless the poisonous and harmful materials are removed.*

4. i) Do you permit any pre-slaughter intervention prior to a Muslim doing the cutting of the neck, e.g., mild electrical and/or non-penetrating stunner?

*Answer: Electrical water bath stunning is allowed only in the process of slaughtering of poultry, but only for the purpose of calming down, not killing. The electric current value for stunning shall be defined as it is prescribed in the Halal standard.*

*The pre-slaughter intervention such as cutting of the neck or usage of any kind of stunning of large livestock is not allowed.*

- ii) How do you define the acceptable interventions?

*Answer: We do not accept these intervention, since any kind of slaughtering box will be more accurate for halal slaughtering. There is no need for usage of any kind of stunner.*

iii) Do you treat mammals differently from poultry?

*Answer: No stunning is applied for mammals. For poultry water bath stunning is acceptable only. Moreover, gas stunning is not acceptable.*

5. What requirements do you have on the knife used for slaughter and on the training of your slaughtermen?

*Answer: Knife should be from stainless steel and sharp, which aim is to cut not stab. Slaughtering tools shall cut by their edge, not by weight. Bones, nails and teeth shall not be used as slaughtering tools. The length of knives should be appropriate for easy cut of the animals (poultry is different from large livestock).*

6. i) How often and how do you say the Takbir (prayer) during slaughter?

*Answer: For each animal that needs to be slaughtered.*

ii) Who says the prayer?

*Answer: Person who is conducting act of slaughtering, and should be adult Muslim trained for the activities of halal slaughtering.*

iii) What prayer is said?

*Answer: "Bismillahi (VA) Allahu Akbar"*

7. i) Do you permit the slaughterhouse to slaughter pigs at other times?

*Answer: If company has pig slaughterhouse, it should be separate from the slaughterhouse of large and small livestock. Company has to ensure and prove that at the storage and cooling area cross-contamination halal with non-halal products and meat will not occur.*

ii) What is your stance on the use of horse?

*Answer: Horse meat is makrooh.*

8. i) Do you permit the use of ethanol in the preparation of food or ingredients?

ii) What is your standard for the presence of ethanol in an ingredient and in the finished product?

*Answer: For presence of ethanol in food, we use GSO 2538:2017 - The maximum limits for residues of ethyl alcohol (ethanol) in food where it was defined amounts and limits of ethanol in final products.*

9. i) Do you have a list of compounds/ingredients that you consider makrooh (suspect)?

ii) Under what circumstances do you permit a company to use such materials?

*Answer: We do not have a list of compounds/ingredients which we consider makrooh (suspect). The ingredients are inspected/checked each time when we conduct announced and unannounced audits. During that process we defined status (halal/not halal) of compounds/ingredients. This is based on the documentation what company provides (declaration of ingredients, halal certificate, analysis, etc.).*

10. i) What are your generally standards for cleaning equipment in a food processing plant that is not halal? ii) Do you do anything extra if you know that porcine/pork materials were run previously?

*Answer: If the plant that produces non-halal products intends to convert to halal production, it is necessary to go through the cleansing procedure in accordance with Islamic rules before halal production begins.*

*Changing of production to non-halal and return to halal production will not be allowed.*

*In exceptional cases, it is allowed to perform processing, preparation, storage and transport of halal products in the plants in locations which have been previously used for food that does not satisfy halal criteria, with the condition of prior regulated thorough cleaning. The permission in this case can only be given by the authorized halal institution, after an inspection.*

*Recommendations for cleaning and permitting the use of facilities and facilities can only be provided by authorized halal institutions upon inspection.*

11. Do you work with your (client) companies to determine the countries they wish to export to and adjust your standards to meet the requirements of the importing country?

*Answer: Yes, we do inform them on the specific requirements and obligation which need to be met before they want to export to particular country. For example: some countries require hand slaughtered poultry only, or slaughtering without stunning, some do not allow specific additive, or etc.*

12. What is your stance on the feed (e.g., animal by-products, antibiotics, and hormones) used for industrialized fish, poultry and livestock?

*Answer: Already answered by question 1.*

13. Do you certify only for export or only for domestic consumption or both?

*Answer: We do halal certification for both domestic and for export.*

Do you use different standards for export, i.e., do you try to meet the standards of the importing country?

*Answer: Yes, we do (answer in previous question).*

Some countries require halal certifying agencies to be “approved” for their country. Are you approved by any country’s halal program?

*Answer: We are halal accredited by Emirates International Accreditation Centre from Dubai. We are registered as approved halal certification body by JAKIM Malaysia – Department of Islamic Development of Malaysia. We are enlisted as approved halal certification body in Qatar State. We are in process of getting approval for export to Saudi Arabia and Indonesia.*

14. i) Are you also certifying restaurants and caterings?

*Answer: Yes we do.*

ii) If so, are there any different or special standards for such facilities that you want to share with the readers?

*Answer: For this purpose, we use OIC/SMIIC 9:2019, Halal Tourism Services – General Requirements and Guidelines for Halal Certification of Touristic and Catering Facilities (developed by Agency for Halal Quality Certification).*

15. Which one best fits your organization’s belonging from these: Governmental/Semi-governmental/Non-profit organization/Private company?

*Answer: We are non-government non-profit organization.*

16. If there are governmental standards for halal in your country and you are not a government agency, do your standards differ from those of the government? If so, how do they differ from those of the government?

*Answer: Halal standard BAS 1049:2010 – Halal food: requirements and measurements is the only national halal standard of Bosnia and Herzegovina for halal certification products and services. We were participating in developments this standard together with other experts from different filed of education and standardization.*

17. Is there anything else you would like to tell us about your halal certification agency? (Please try to focus on providing consumer useful information about your standards and how they are implemented.)

*The Agency for Halal Quality Certification is an institution of the Islamic Community in Bosnia and Herzegovina established in 2006 with responsibilities for halal certification of products and services, and education, counselling and promotion of halal. The status of an independent legal entity, the Agency acquired in 2007 by registering with the Ministry of Justice of Bosnia and Herzegovina.*

*In accordance with the provisions Law on Freedom of faith and status of churches and religious communities, the Islamic Community in Bosnia and Herzegovina is the only and the competent authority for all Islamic issues, including activities in the field of Halal. Consequently, the system of halal certification in Bosnia and Herzegovina is organized within the jurisdiction of the Islamic community, which is the founder and owner of the Agency for Halal Quality Certification, as a specialized institution for Halal affairs.*

*At international level, Agency for Halal Quality Certification actively participate in different technical committees of SMIIC – The Standard and Metrology Institute for Islamic Countries (SMIIC/OIC). We are halal accredited by Emirates International Accreditation Centre – EIAC from Dubai since 2017. Agency is recognized as approved halal certification body by JAKIM Malaysia and Ministry of Public Health of Qatar State.*

*Our aim is to apply the practice in halal industry in order to satisfy halal market needs.*

We thank you for your participation and look forward to staying in touch with you. All the best. Salaam.

I hereby acknowledge that I understand that the answers to this questionnaire will be made public on the Global Harmonization Initiative site.

Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Date: \_\_\_\_\_