

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) where consumers can learn more about the standards (through this questionnaire and/or using an internet link (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. 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: **KAS ULUSLARARASI SERTİFİKASYON GÖZETİM VE TEKNİK KONTROL HİZMETLERİ LİMİTED ŞİRKETİ**

Address of Home Office: **Kazımdirik Mahallesi Kurtuluş Caddesi No:27 Kat:3 Bornova / İzmir / TÜRKİYE**

Location of Additional Offices:

Person and Title of Person Filling Out This Form (please include email):
Muhammet DEMİRAYAK (food@kascert.com)

Person for Consumers to Contact with Questions (please include email):
Muhammet DEMİRAYAK (food@kascert.com)

Countries or Areas where the Agency is Prepared to Give Certification:
Turkey, Europe, Middle East Countries, Middle Asia, ...

Person for Companies to Contact If Interested in Certification (please include email):
Muhammet DEMİRAYAK (food@kascert.com)

Website:
www.kascert.com

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?

The animal-based inputs should not exceed 25% in the feed rations, that the animal-based inputs should not be "pig origin", and that there should not be any animal-based GMO practices.

At the same time, conditions such as not feeding chickens to chickens and not using animal sources from the same breed are considered.

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?

We don't permit the use of processing aids and ingredients that are derived from non-halal slaughtered animals. Enzymes are critical to us. All enzymes must be halal certified. Any input from porcine derived, directly or indirectly, is unacceptable.

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. **We accept the rules of the 4 madhabs (sects of islam) as a basis. (Hanafi, Shafi, Hanbali, Maliki) These rules do not include the rules of the Shia Madhab.**

But we recommend companies who exporting to countries such as Iran , we recommend to mark fishes as "with scales" or "without scales" on the packaging. We do not question this as a certification requirement, we just say it as a recommendation.

We make decisions according to the Hanafi rules, which is the most strict sect in seafood. Seafood other than those that look like fish are not accepted. (such as shellfish, lobster, shrimp)

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? ii) How do you define the acceptable interventions? iii) Do you treat mammals differently from poultry?

We only permit electrical stunning just for poultry. We don't permit any stunning method for mammals.

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

Slaughtering tools used for cutting shall be sharp and made of steel.

Slaughtering tools shall cut by sharpness of their edge, not by weight or pressure.

Bones, nails and teeth shall not be used as slaughtering tools.

The slaughterer shall be an adult Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals according to Islamic Rules.

The slaughterer shall have a certificate of Halal slaughtering issued by a competent authority supervising matters relating to health, hygiene, sanitation and rules of Halal slaughtering.

6. i) How often and how do you say the Takbir (prayer) during slaughter? ii) Who says the prayer? iii) What prayer is said?

The slaughterer shall utter "BISMILLAH ALLAHU AKBAR" for each animal.

7. i) Do you permit the slaughterhouse to slaughter pigs are other times? ii) What is your stance on the use of horse?

We don't permit to slaughter pigs at any time for halal certified abattoirs. In principle, horse meat cannot obtain halal certification from us.

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?

According to Malaysian Fatwa Committee, we don't accept any liquor alcohol. We can accept alcohol under some of the following conditions;

- a. Each alcoholic beverage contains alcohol. However, not all alcohol is an alcoholic beverage. Alcohol obtained from the process of making alcoholic beverages is prohibited and najis (impure)
- b. Whereas the **alcohol produced through other processes than for making alcoholic beverages is not najis (impure) but prohibited** (should not) to be consumed in its original form because it is poisonous and lethal.
- c. Soft drinks that are processed or **made not for the purpose of producing liquor and its alcohol content is under 1% v/v**, then it is **permissible** to be consumed.
- d. While for soft drinks **made with the same intention and process of making liquor**, whether it contains a lot or a little alcohol, or if its alcohol is distilled, it is **prohibited** to be consumed.
- e. Food or drinks that **naturally contain alcohol**, for example, **fruits, nuts or grains** and its extract, or if the **alcohol is produced as a by-product of the food or drink-making process is not najis (impure)** and is **permissible to be consumed**.
- f. **Foods or drinks that contain added flavour or colouring** that contains alcohol as a stabilizer is permissible if it is not produced from the process of making liquor and the **alcohol percentage content in the final product is not more than 0.5%**.
- g. **Medicines and fragrances that contain alcohol as its solvent is not najis (impure)** and it is permissible if the alcohol is made not through the process of making liquor

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?

We are not bound by any list. We examine all of ingredients as like it's first time... The production process and method of the same product may vary. We do not approve the inputs that we consider suspicious in terms of halal.

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?

According to Malaysian Halal Standard (MS1500:2019) Annex A (Method of sertu according to Shariah law for najis al-mughallazah), we clean relevant fields.

For halal production area, the cleaning chemicals should be halal certified and do not contain any najis and masbooh ingredient.

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?

We are asking that before audit, with an application form. If client wants to export to any specific country, we conduct additional requirements in audit.

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

First of all, it must comply with legal requirements and halal requirements.

The animal-based inputs should not exceed 25% in the feed rations, that the animal-based inputs should not be "pig origin", and that there should not be any animal-based GMO practices.

At the same time, conditions such as not feeding chickens to chickens and not using animal sources from the same breed are considered.

Slaughter should not be done until antibiotics are completely eliminated from the animal's body.

Hormones cannot be of human origin or of haram animal origin.

13. Do you certify only for export or only for domestic consumption or both? Do you use different standards for export, i.e., do you try to meet the standards of the importing country? Some countries require halal certifying agencies to be "approved" for their country. Are you approved by any country's halal program?

We certify both of them (domestic and export products).

We use Malaysian halal standards only. We are approved by JAKIM Malaysia.

We also use Turkish Food Codex for domestic certifications. And related specific requirements we use for export products.

14. i) Are you also certifying restaurants and caterings? ii) If so, are there any different or special standards for such facilities that you want to share with the readers?

We have not yet certified any restaurants as halal.

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

Private company

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?

We don't have governmental halal standard in our country.

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.)

KASCERT only certifies products that are sure to be halal. It does not certify any products that are considered suspicious.,

All of the raw materials, additives, processing aids, cleaning chemicals, packaging materials, lubricants are examining halal suitability.

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: **Muhammet DEMİRAYAK**

Signature:



Date: **09.06.2021**