



SGS GULF LTD

HALAL CERTIFICATION

WHEN YOU NEED TO BE SURE



SGS

INTRODUCTION

Growth of Halal Market

With the Muslim world showing rapid population growth, economic development, and increased disposable income, the global Halal market now accounts for 16% of the entire global food industry.

In Muslim-majority countries, particularly in South Asia and the GCC – it is naturally assumed that all food is Halal by their large Muslim populations. However, increasingly, the discerning consumer is expecting proper certification, and hence halal certification is becoming important.

The Halal market is non-exclusive to Muslims, and has gained increasing acceptance among non-Muslim consumers who associate Halal with ethical consumerism. As such, the values promoted by Halal – social responsibility, stewardship of the earth, economic and social justice, animal welfare and ethical investment - have gathered interest beyond its religious compliance. The popularity of, and demand for, Halal certified products among non-Muslim consumers have been on the rise as more consumers are looking for high quality, safe and ethical products.

Challenges with Halal Certifications Globally prior to Harmonized GSO Halal Standards

- Diversity of requirements & differences in procedures
- Fast development of new products & services in Halal
- Consumer trust on Halal certificates
- Non-availability of accreditation programs according to best international practices
- Scarcity of expertise in field of Halal

Need for Standardization

Muslim consumers increasingly desire and demand the adoption of a quality assurance approach that guarantees the Halal process standards. Such an approach would require a formal certification and labelling strategy to reassure consumers of the quality and authenticity of Halal products, whilst improving shopping convenience and choice. Halal certification is not yet globally standardized, but its need is internationally recognized. Apart from its religious significance and its 'seal of quality' perception amongst consumers, Harmonized Halal certification provides reliable and independent authentication, and a means of claim substantiation.

Halal is a process associated with religious belief and as such it would be difficult to control and guarantee. From the consumer point of view, it is the authenticity of Halal certification that is difficult to evaluate. Therefore, when purchasing Halal products, consumers must largely rely on the seller and/or trust the information provided on the product label. In the case of Halal, the trust associated with the product label would be all about the Halal process attributes, including handling and safety.

SGS as a Halal Notified Body

In line with the huge challenges with the current Halal Certification existing globally; ESMA- (Emirates Authority for Standardization & Metrology) & GSO (GCC Standardization Organization) has identified the strong necessity to harmonize the Halal Certifications. Keeping this in mind GSO Halal standards and technical regulations were published that will regulate and control the authenticity of Halal certifications.

SGS Gulf has been accredited by Gulf Accreditation Centre (GAC) for the entire GCC region and approved by ESMA as a Halal Certification Body in the UAE to facilitate Halal Certification of manufactured and imported goods.

SGS as a world-leader in food safety audits & certification; with professionally qualified & multilingual Halal food technical auditors & external Islamic Sharia experts experienced in performing Halal Audits and Certifications in Global Food Safety Initiative (GFSI) offers the opportunity to take advantage of a uniquely positioned, transparent GSO Halal certification standard, designed to meet the demand for authentic, safe and quality Halal food.

With no single worldwide industry standard for certification of Halal products, SGS Halal Certification in ESMA for UAE and GSO for the GCC region provides a strong opportunity for Halal certification and training which can be delivered for global clientele through a synergetic liaison with other SGS offices.

Product & Process Certification

SGS Halal certification, unlike other leading types of food safety certifications, including ISO 22000 and FSSC 22000, is a product & process certification, meaning that each product & process is assessed during the certification process and needs to be separately certified. It is not a company-level certification.

For the product to be Halal, each ingredient, processing aid and packaging component as well as any unit that process the product itself need to comply to GSO Halal standards.

SGS being accredited to ISO 17065 for product certification offers Halal Certification under GSO & ESMA which promises the below among the many advantages;

- **Process & Product Certification** under ISO 17065 is complete assessment of the operation focusing on the intent, method and the result through product specification and sampling as per Good auditing practice implying that the products & process get certified with corresponding system designed to deliver the products & process as against conventional schemes where the primary focus is on the documentation.
- Certification under the scheme empowers **Quality and Regulatory Achievements** as it provides the ability to assess and certify the components of the process and products; thereby enhancing the possibilities of meeting customer requirements and delivering higher & consistent quality products.
- **Independence & Impartiality** for certification under this scheme right from management of auditors, reporting, and evaluation with needed checks & balances in place to provide strong centralized management programs & consistent reporting structures.
- Audit under ISO 17065 accreditation scope requires the Auditors to have **Production Scope Knowledge** and an understanding of what a manufacturer produces and the technical knowledge to challenge the company in their processes and identify food safety risks.
- **Continuous Improvement Processes** through the implementation and check of corrective actions so that the company makes improvements to its processes and products for long term preventative control.