



DECREE OF THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY  
NUMBER 20 OF 2023  
CONCERNING

AMENDMENT TO THE DECISION OF THE HEAD OF THE HALAL PRODUCT ASSURANCE  
ORGANIZING BODY NUMBER 57 OF 2021 CONCERNING CRITERIA FOR THE HALAL  
PRODUCT ASSURANCE SYSTEM

BY THE GRACE OF ALMIGHTY GOD

HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY

Considering : a. that to improve the assurance process for halal products, it is necessary to amend the criteria for the halal product assurance system;  
b. that by referring to the factors set forth in letter (a), it is necessary to issue a Decree of the Head of the Halal Product Assurance Organizing Body amending the Decision of the Head of the Halal Product Assurance Organizing Body Number 57 of 2021 concerning Halal Product Assurance System Criteria;

In view of : 1. Law Number 33 of 2014 on Halal Product Assurance (State Gazette of the Republic of Indonesia Year 2014 Number 295, Additional State Gazette of the Republic of Indonesia Number 5604);  
2. Government Regulation in Lieu of Law of the Republic of Indonesia Number 2 of 2022 on Job Creation (State Gazette of the Republic of Indonesia Year 2022 Number 238, Additional State Gazette of the Republic of Indonesia Number 6841);  
3. Government Regulation Number 39 of 2021 on the Implementation of Halal Product Assurance (State Gazette of the Republic of Indonesia Year 2021 Number 49, Additional State Gazette of the Republic of Indonesia Number 6651));  
4. Regulation of the Minister of Religious Affairs Number 72 of 2022 on the Organization and Work Procedures of the Ministry of Religious Affairs of the Republic of Indonesia (State Gazette of the Republic of Indonesia Year 2022 Number 955);  
5. Decree of the Minister of Religious Affairs Number 748 of 2021 concerning Types of Products That Must Be Halal Certified;  
6. Decree of the Minister of Religious Affairs Number 1360 of 2021 concerning Materials that are Exempt from the requirement to be Halal Certified;

HAS DECIDED:

To stipulate : DECREE OF THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY CONCERNING AMENDMENTS TO THE DECISION OF THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY NUMBER 57 OF 2021 CONCERNING CRITERIA FOR THE HALAL PRODUCT ASSURANCE SYSTEM.

- FIRST : Amending the Attachment to the Decree of the Head of the Halal Product Assurance Organizing Body Number 57 of 2021 concerning Criteria for the Halal Product Assurance System as stated in the Attachment which is an inseparable part of this Decree.
- SECOND : This decision comes into force on the date of stipulation.

Stipulated in Jakarta  
on March 2 2023

HEAD OF HALAL PRODUCT  
ASSURANCE ORGANIZING BODY,

Signed and Sealed

MUHAMMAD AQIL IRHAM

ATTACHMENT TO THE DECREE OF THE HEAD OF THE HALAL PRODUCT  
ASSURANCE ORGANIZING BODY  
NUMBER 20 OF 2023  
CONCERNING  
AMENDMENTS TO THE DECREE OF THE HEAD OF THE HALAL PRODUCT  
ASSURANCE ORGANIZING BODY NUMBER 57 OF 2021 CONCERNING  
CRITERIA FOR THE HALAL PRODUCT ASSURANCE SYSTEM

CRITERIA FOR HALAL PRODUCT ASSURANCE SYSTEM

CHAPTER I  
INTRODUCTION

A. Introduction

Every *muamalat* (transaction) is inseparable from a product consumption, which is subject to Islamic law requiring Muslims to consume halal products.

The consumption of *halal* and *tayyib* products has been commanded in the Qur'an Surah Al-Baqarah [2]:168:

يَأَيُّهَا النَّاسُ كُلُّنَا فِي الْأَرْضِ إِمَّا فِي حَلَالٍ طَيِّبٍ وَلَا تَنْتَهُوا حُطُوتُ الشَّيْطَانِ إِنَّهُ لَكُمْ عَذَّبٌ مُّبِينٌ

*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 of Government Regulation Number 39 of 2021 on the Administration of the Halal Product Assurance Sector, businesses must implement a halal product assurance system to maintain the continuity of the halal product process.

The halal product assurance system is a systematic approach that uses the principles of protection, justice, legal certainty, accountability and transparency, effectiveness and efficiency, professionalism, as well as added value and competitiveness according to the requirements set forth by the Halal Product Assurance Organizing Body.

It is designed to ensure and maintain the continuity of the halal product process by identifying materials and contamination of materials in the production process, products, resources, and procedures. The implementation of the halal product assurance system is a requirement in the halal certification process, which guarantees the continuity of the halal product process.

The criteria for the halal product assurance system are applied in halal certification activities to ensure the halalness of the product and maintain the continuity of the halal product process in accordance with applicable legislation.

Businesses must implement the criteria for the halal product assurance system together with other reference requirements as stipulated in the halal product assurance assessment certification scheme. To facilitate the understanding of the criteria for the halal product assurance system, the structure of the halal product assurance system is established.

B. Scope

This halal product assurance system contains the criteria for the halal product assurance system, as well as the main objectives of the implementation of the halal product assurance system and its principles, consisting as the following:

1. Establishing requirements at each stage of the halal product process (from materials, processes, to finished products), including slaughtering services, provision of materials, processing, storage, packaging, distribution, sales, and product presentation, as well as handling in accordance with Islamic law.
2. Establishing requirements and procedures in halal product process activities, including commitment and responsibility, materials, halal product processes, products, and monitoring and evaluation.
3. Applying this rule of law to all categories of products that are subject to halal certification requirements, including goods and/or services. The goods category includes food, beverages, medicines, cosmetics, chemical products, biological products, genetically engineered products, and consumer goods. The services category includes slaughtering, processing, storage, packaging, distribution, sales, and presentation related to food, beverages, medicines, and cosmetics.

4. Applying this rule of law to all categories of businesses which are subject to halal certification requirements in accordance with applicable regulations, both for micro, small, medium, and large businesses.

C. General Definitions

In this Decision, the following terms shall mean:

1. Halal Product Assurance System Criteria, hereinafter abbreviated as SJPH Criteria, is a measure that serves as the basis for the assessment or determination of halal product assurance, covering five aspects, namely commitment and responsibility, materials, halal product processes, products, and monitoring and evaluation.
2. Halal Product Assurance, hereinafter referred to as JPH, is the legal certainty of the halalness of a product that is proven by a Halal Certificate.
3. Halal Product Assurance System, hereinafter abbreviated as SJPH, is an integrated system that is prepared, implemented, and maintained to regulate materials, production processes, products, resources, and procedures in order to maintain the continuity of the halal product process.
4. Products are goods and/or services related to food, beverages, medicines, cosmetics, chemical products, biological products, genetically engineered products, and consumer goods that are used, consumed, or utilized by the community.
5. Halal products are products that have been declared halal in accordance with Islamic law.
6. Halal Product Process, hereinafter abbreviated as PPH, is a series of activities to ensure the halalness of a product, including the provision of materials, processing, storage, packaging, distribution, sales, and presentation of the product.
7. Ingredient is an element that is used to make or produce a product.
8. Critical Ingredient is an Ingredient that has the potential to originate from, contain, or be mixed with haram Materials.
9. Auxiliary Material is an Material, excluding equipment, which are not normally consumed as food, used in food processing to fulfill certain technological objectives and do not leave residues in the final product, but if it is impossible to avoid, residues and/or their derivatives in the final product does not pose a risk to health and has no technological function.
10. *Khamr* (alcoholic beverage) is any beverage that intoxicates, whether from grapes or others, whether cooked or not.
11. Alcohol is ethyl alcohol or ethanol, a chemical compound with the formula (C<sub>2</sub>H<sub>5</sub>OH).
12. *Najis* is something dirty that prevents a person from worshiping Allah SWT and can prevent the validity of prayer (according to the consensus of scholars).
13. Halal Certificate is a recognition of the halalness of a product issued by the Halal Product Assurance Body based on a written fatwa of halal issued by the Indonesian Ulema Council.
14. Business Actor is an individual or business entity in the form of a legal entity or non-legal entity that conducts business activities in Indonesia.
15. The Indonesian Ulema Council, hereinafter abbreviated to MUI, is a forum for deliberation for Muslim ulama, zuama and intellectuals.
16. Halal Label is a sign of the halal status of a product.
17. Halal Supervisor is a person who is responsible for ensuring that a product is halal according to Islamic law.
18. Product Packaging is a container or wrapping that is used to protect a product from damage and contamination.

D. Principles of the Halal Product Assurance System

The principles used in the Halal Product Assurance System refer to Article 2 of Law Number 33 of 2014 concerning Halal Product Assurance. These principles are as follow:

1. Protection  
The Halal Product Assurance System is designed to protect the rights of Muslim consumers from consuming or using non-halal products.
2. Fairness  
The Halal Product Assurance System must be applied fairly and equitably to all businesses.
3. Legal certainty

The principle of legal certainty holds that the implementation of Halal Product Assurance System aims to provide legal certainty regarding the halalness of a product as proven by a Halal Certificate.

4. Accountability and Transparency

The principle of accountability and transparency holds that all activities and final results of the JPH administration must be accountable to the public as the highest sovereign of the state in accordance with the provisions of laws and regulations.

5. Effectiveness and Efficiency

The principle of effectiveness and efficiency holds that the administration of the JPH must be oriented towards achieving its objectives in a timely, simple, and cost-effective manner.

6. Professionalism

The principle of professionalism holds that the administration of the JPH must be conducted by qualified experts and adhere to a code of ethics.

7. Added Value and Competitiveness

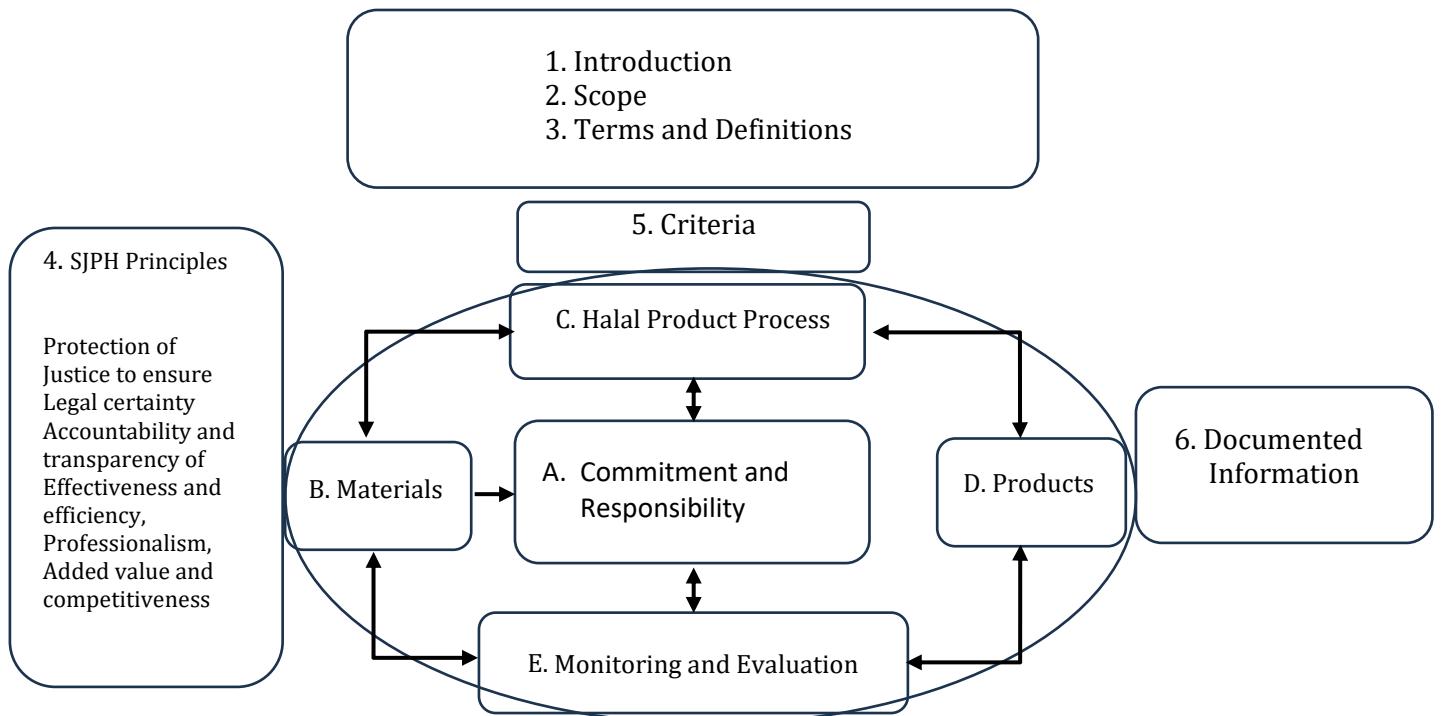
The principle of added value and competitiveness holds that the administration of the JPH must be conducted to provide added value for Indonesian products to make them competitive.

## CHAPTER II

### CRITERIA FOR HALAL PRODUCT ASSURANCE SYSTEM

The criteria for the Halal Product Assurance System (SJPH) are built on five frameworks of basic principles (*arkan al-halal*), which include Commitment and Responsibility, Materials, Halal Product Process, Product, Monitoring and Evaluation.

The five basic principle frameworks referred to are explained in the following image:



The five basic frameworks are as follows:

**A. Commitment and Responsibility**

Commitment and responsibility is a written statement from the business to consistently and continuously implement and develop the SJPH Criteria, and to be responsible for minimizing, eliminating everything that is not halal, and complying with laws and regulations.

The business shall provide commitment and responsibility in the form of establishing a halal policy and improving it if a non-conformity is found with the requirements.

Commitment and responsibility include the following elements:

**1. Halal Policy**

Halal policy is a written statement of commitment from the business to use halal materials, process halal products, and produce halal products in accordance with the halal certification requirements on a continuous and consistent basis.

The halal policy of the business includes a commitment to take the following actions:

- a. Providing human resources and facilities to support the implementation of the Halal Product Process (PPH).
- b. Complying with the laws and regulations on the Administration of the Halal Product Assurance (JPH).
- c. Using halal materials and implementing the Halal Product Process (PPH) in accordance with the provisions of the laws and regulations
- d. Ensuring that the established halal policy is understood and implemented by all personnel in the organization.
- e. Communicating the halal policy to all stakeholders; and
- f. Implementing the halal policy consistently.

**2. Responsibilities of the Business:**

- a. the business shall ensure that it has the necessary resources to develop, implement, and continuously improve the SJPH;
- b. the business shall appoint and report a Halal Supervisor who meets the requirements set forth in the laws and regulations, as stipulated below:
  - 1) The Halal Supervisor may be from the business itself or from a third party;
  - 2) In the case of micro and small businesses, the Halal Supervisor may be from the business itself or from a third party, such as Islamic religious organization, government agency, business entity, or university; and
  - 3) The business may establish a Halal Management Team that involves all relevant parties in the implementation of the SJPH and ensures that all personnel maintain the integrity of the Halal Product Assurance at the business, including suppliers, partners, and distributors.

**3. Human Resource Development**

The business shall conduct training and/or capacity building in the field of halal assurance. The training shall be conducted in accordance with the needs of the business, with the following actions:

- a. Including the Halal Supervisor in the training conducted by the BPJPH, universities, or other training institutions designated by the BPJPH.
- b. Training personnel involved in the implementation of the SJPH, both internally and externally, as needed.
- c. Maintaining records of the training, both internally or externally.

**B. Materials**

Materials are the elements to make or produce a product as required in the SJPH, which include: (a) raw materials; (b) additives; (c) processing aid; (d) packaging, lubricants, grease, sanitizer that come into direct contact with the materials or products; (e) Processing aids for cleaning that come into direct contact with production facilities to produce products; and (f) media for validating the results of cleaning facilities that come into direct contact with materials or products. These materials come from animals, plants, microbes, materials produced through chemical processes, biological processes, or genetic engineering processes, which can be classified into two categories:

- a. Materials that must be halal certified; and
- b. Materials that are exempt from the obligation to be halal certified.

Materials used in the PPH must meet the following requirements:

1. Be halal certified, unless the material is included in the category of materials that are exempt from the obligation to be halal certified in accordance with the provisions of the laws and regulations;
2. Materials must not come from certain prohibited sources, such as:
  - a. Pigs and their derivatives;
  - b. Blood;
  - c. Carrion;
  - d. Parts of the human body;
  - e. *Khamr* (alcoholic beverages);
  - f. By-products of *khamr* (alcoholic beverages) obtained only by physical separation;
  - g. Materials that are not commonly used in the industry, such as materials from animals with fangs and sharp claws (dogs, rats, crocodiles, and others); and
  - h. Animals that are protected under the provisions of laws and regulations.
3. Materials must not be produced in facilities that are also used to produce products from prohibited sources, such as pigs (halal dedicated).
4. Materials must not be mixed with prohibited or impure materials.
5. Materials that are derived from animals and their derivatives must be from halal animals based on the following provisions:
  - a. All aquatic animals (animals that only live in water) are halal;
  - b. The carrion of halal animals is the carrion of fish and; and
  - c. Land animals must be slaughtered in accordance with Islamic law and meet the standards of animal welfare and public veterinary health (examples include chickens and poultry, cows, goats and buffaloes, and others).
6. Materials must meet the safety and health requirements in accordance with the provisions of laws and regulations.
7. The use of microbes and microbial products must comply with the following provisions:
  - a. Microbes are inherently halal as long as they are not harmful and are not exposed to impure things;
  - b. Microbes that grow on pure growth media are halal;
  - c. Microbes that grow on impure growth media, if the microbes can be separated from the media, are halal after purification.;
  - d. Products from microbes that grow on pure growth media are halal;
  - e. Products from microbes that grow on impure growth media, if the microbes can be separated from the media, are halal after purification;
  - f. Growth media, additives, and/or auxiliary materials for microbes must not come from pigs or their derivatives;
  - g. Microbes and microbial products from microbes that grow on growth media that are exposed to impurities and then purified religiously (*tathhir syar'an*), i.e. through production with a minimum of two *qullah* (equivalent to 270 liters) of pure water, are halal;
  - h. Microbial materials that are obtained without separation from their growth media must use pure and halal growth media; and
  - i. Microbial materials that are used to make products using genetic engineering methods must not be inserted with genes from pigs or humans.
8. Food and beverage products that contain alcohol/ethanol must meet the requirements with the following provisions:
  - 1) Alcoholic beverages are:
    - a. Beverages that contain ethanol and other compounds, including methanol, acetaldehyde, and ethyl acetate, that are made by fermentation with engineering from various types of plant raw materials that contain carbohydrates, or
    - b. Beverages that are intentionally added with ethanol and/or methanol

- 2) Beverage products containing khamr are haram;
  - 3) Alcoholic beverages that are classified as khamr are najis (impure) and haram, regardless of the amount;
  - 4) The use of non-khamr alcohol/ethanol (whether it is a product of chemical synthesis (from petrochemicals) or a product of non-khamr fermentation) as a food product ingredient is permissible if it is not medically harmful;
  - 5) The use of non-khamr alcohol/ethanol (whether it is a product of chemical synthesis (from petrochemicals) or a product of non-khamr fermentation) as a beverage product ingredient is permissible if it is not medically harmful and the alcohol/ethanol content (C<sub>2</sub>H<sub>5</sub>OH) in the final product is less than 0.5%;
  - 6) Ethanol from other sources, such as cassava, corn, or molasses, may be used as long as it is not medically harmful and not intoxicating;
  - 7) By-products of the khamr (alcoholic beverage) industry or its derivatives that are in the form of a liquid that is separated physically are not allowed to be used;
  - 8) Industrial by-products (alcoholic drinks) or their derivatives in solid form, for example brewer's yeast, may be used after a washing process that complies with Sharia rules (thathhir syar'an);
  - 9) The use of intermediate products that are not consumed directly, such as flavors containing non-khamr alcohol/ethanol as food product ingredients, is permissible, if it is not medically dangerous;
  - 10) The use of intermediate products that are not consumed directly, such as flavors containing non-khamr alcohol/ethanol for beverage product ingredients, is permissible, if it is not medically dangerous and as long as the alcohol/ethanol (C<sub>2</sub>H<sub>5</sub>OH) content in the final product is less than 0.5%;
  - 11) Fermented beverage products containing at least 0.5% alcohol/ethanol are haram;
  - 12) Fermented beverage products containing less than 0.5% alcohol/ethanol are halal if they are not medically dangerous;
  - 13) Non-fermented beverage products containing less than 0.5% alcohol/ethanol which are not derived from khamr are halal, if they are not medically dangerous, such as soft drinks which are added with flavors containing alcohol/ethanol;
  - 14) Fermented food products with the addition of non-khamr alcohol/ethanol are halal, as long as the process does not use haram ingredients and if they are not medically dangerous;
  - 15) Food products that are resulted from milk fermentation in the form of a paste/solid that contain alcohol/ethanol are halal, provided that the process does not use haram ingredients and is not medically harmful;
  - 16) Vinegar that comes from khamr, whether it occurs naturally or through engineering, is halal and pure.
  - 17) Food products that are the result of milk fermentation in the form of a paste/solid that contain alcohol/ethanol are halal, provided that the process does not use haram ingredients and is not medically harmful.
  - 18) Food products to which khamr is added are haram; and
  - 19) Use of alcohol/ethanol that is not derived from the khamr industry (whether it is a product of chemical synthesis [from petrochemicals] or a product of non-khamr fermentation) for liquid or non-liquid pharmaceutical ingredients is permissible if the following conditions are met:
    - 1) It does not harm health;
    - 2) There is no abuse;
    - 3) It is safe and in the correct dosage;
    - 4) It is not used intentionally to make people drunk.
9. Businesses must have supporting documents in the form of Halal Certificates for materials that are required in accordance with statutory provisions.
  10. Businesses must have supporting documents in the form of Production Process flow, product composition, certificate of analysis, and other supporting documents for materials that are not yet included in the provisions for materials that must be halal certified or materials that are excluded from the obligation to be halal certified.
  11. Businesses must ensure the validity of supporting documents, including the validity period, issuing institution, certificate number, and document compliance.

12. For Halal certificate documents that have been registered with BPJPH and have expired, foreign Halal certificates can still be used as valid supporting documents if the materials were produced during the validity period of the certificate.

C. Halal Product Process (PPH)

1. Location, Place and Equipment for Halal Product Processing
  - a. Businesses are required to separate locations, places and equipment for processing halal products from locations, places and equipment for processing non-halal products.
  - b. Businesses are obliged to maintain cleanliness and hygiene of the production process, ensuring that it is free from uncleanness, and free from non-halal materials.
  - c. Businesses are required to separate locations where halal animals are slaughtered from non-halal animals.
  - d. Businesses are required to separate places and equipment for halal and non-halal products, particularly for:
    - 1) Slaughtering;
    - 2) Processing;
    - 3) Storage;
    - 4) Packaging;
    - 5) Distribution;
    - 6) Sales; and
    - 7) Presentation.
2. Location, Place and Process Equipment for the Slaughter of Halal Products
  - a. Businesses are required to separate slaughter locations with the following provisions:
    - 1) Physically separating the location of the halal slaughterhouse from the location of the non-halal slaughterhouse;
    - 2) Limiting the slaughterhouse with a wall fence of at least 3 (three) meters to prevent the movement of people, equipment and products between the two slaughterhouses;
    - 3) Not establishing a slaughterhouse in an area prone to flooding, polluted by smoke, odors, dust and other contaminants;
    - 4) Having separate solid and liquid waste handling facilities from non-halal slaughterhouses;
    - 5) All slaughterhouse buildings must be constructed with a building structure that can prevent contamination; and
    - 6) All slaughterhouses must have separate doors for the entry of livestock and the exit of carcasses and meat.
  - b. Businesses must separate the slaughterhouses between halal and non-halal meats by separating the following processing areas:
    - 1) Animal holding;
    - 2) Animal slaughter;
    - 3) Skinning
    - 4) Removal of offal
    - 5) Hanging room
    - 6) Carcasses handling
    - 7) Refrigeration room
    - 8) Waste handling facilities
  - c. Businesses must use slaughter equipment that meets the following requirements:
    - 1) Not using slaughter equipment interchangeably with that used for the slaughter of non-halal animals
    - 2) Using different tools for halal and non-halal in cleaning tools
    - 3) Using different tools for halal and non-halal in tool maintenance
    - 4) Having a separate storage for halal and non-halal tools
3. Location and Equipment for Halal Product Processing
  - a. Businesses must separate the following processing areas for halal and non-halal products:
    - 1) Material storage;
    - 2) Material weighing;
    - 3) Ingredient mixing;

- 4) Product molding;
  - 5) Product processing;
  - 6) And/or other processes that affect food processing.
- b. Businesses must separate processing equipment for halal and non-halal products as follows:
- 1) Not using processing equipment interchangeably with equipment used for processing non-halal products.
  - 2) Using different methods to clean halal and non-halal equipment.
  - 3) Using different methods to maintain halal and non-halal equipment.
  - 4) Having separate storage areas for halal and non-halal equipment.
4. Location and equipment for storing halal products
- a. Businesses must separate storage areas for halal and non-halal products as follows:
    - 1) Area for receiving materials
    - 2) Area for receiving products after processing; and
    - 3) Facilities for storing materials and products.
  - b. Businesses are required to separate storage equipment between halal and non-halal products with the following provisions:
    - 1) Not using storage equipment interchangeably with equipment used to store non-halal products.
    - 2) Using different methods to clean halal and non-halal equipment.
    - 3) Using different methods to maintain halal and non-halal equipment.
    - 4) Using different methods to maintain halal and non-halal equipment; and
    - 5) Having separate storage areas for halal and non-halal tools.
5. Location and Equipment for Halal Product Packaging
- a. Businesses must separate packaging areas for halal and non-halal products as follows:
    - 1) Ensuring packaging materials to package the product; and
    - 2) Providing packaging facilities
  - b. Businesses must separate packaging equipment for halal and non-halal products as follows:
    - 1) Not using packaging tools interchangeably with those used for packaging non-halal products;
    - 2) Separating the tools to clean halal and non-halal equipment;
    - 3) Separating the tools to maintain halal and non-halal equipment; and
    - 4) Separating storage areas for halal and non-halal equipment.
6. Location and Equipment for Halal Product Distribution
- a. Businesses must separate distribution areas for halal and non-halal products as follows:
    - 1) Ensuring the means of transportation from the storage areas to the product distribution equipment; and
    - 2) Means of transportation for product distribution
  - b. Businesses must separate distribution equipment for halal and non-halal products as follows:
    - 1) Not using distribution equipment interchangeably with that used to distribute non-halal products;
    - 2) Separating the tools to clean halal and non-halal distribution equipment;
    - 3) Separating the tools to maintain halal and non-halal distribution equipment; and
    - 4) Separating storage areas for halal and non-halal distribution equipment.
7. Location and Equipment for Halal Product Sales
- a. Businesses must separate sales areas for halal and non-halal products as follows:
    - 1) Ensuring means of selling products; and
    - 2) Ensuring product sales process.
  - b. Businesses must separate sales equipment for halal and non-halal products as follows:
    - 1) Not using sales equipment interchangeably with that used to sell non-halal products;
    - 2) Using different tools to clean halal and non-halal sales equipment; and
    - 3) Using different tools to maintain halal and non-halal sales equipment.

8. Location and Equipment for Halal Product Serving
  - a. Businesses must separate serving areas for halal and non-halal products as follows:
    1. Product serving facilities; and
    2. Product serving process.
  - b. Businesses must separate serving utensils for halal and non-halal products as follows:
    - 1) Not using serving utensils interchangeably with those used to serve non-halal products;
    - 2) Separating tools to clean serving utensils for halal and non-halal products;
    - 3) Separating maintenance tools for serving utensils for halal and non-halal products; and
    - 4) Separating storage area serving utensils for halal and non-halal products.
9. Distribution, Sales and Serving of Animal and non-Animal Derived Products
  - a. Businesses must separate the distribution, sale, and serving of fresh products derived from halal animals and non-halal animals.
  - b. Businesses may distribute halal and non-halal products, including:
    1. Processed products of animal origin; and
    2. Processed products of non-animal origin.

As long as it can prevent from cross-contamination and separate between the distribution equipment for fresh products of halal and non-halal animal origin, as proven by a statement letter from the producer or distributor.
  - c. Businesses must separate sales and serving of halal and non-halal products for:
    1. Fresh animal products;
    2. Processed products of animal origin; and
    3. Processed products of non-animal origin.
  - d. Businesses must conduct distribution, sales, and serving of products in accordance with applicable laws and regulations.
10. Procedures for Implementing SJPH
  - a. Businesses must have and implement written and documented procedures for implementing PPH in accordance with the following scope of SJPH at the business:
    - 1) Materials
      - a) Using new materials for halal products;
      - b) Procurement of materials;
      - c) Assurance that the use of materials and products is not contaminated with Najis (impurities);
      - d) Inspection of incoming materials;
      - e) Storage of materials and products (to ensure that materials and products are not contaminated by impurities/haram materials); and
      - f) Transportation of materials and products (only for businesses through the regular halal certification path);
    - 2) Halal Production Process (PPH) Halal Production Process constitutes the following aspects:
      - a) Assurance that the use of production facilities that come into contact with materials and/or intermediate/final products are free from impurities and/or prohibited substances;
      - b) Purification of production facilities in accordance with Islamic law;
      - c) Production process;
      - d) Production date;
      - e) Launch/sale of products;
      - f) Animal stunning; and
      - g) Animal slaughter.
    - 3) Products
      - a) Traceability of halal status;
      - b) Product handling that do not comply with halal criteria;
      - c) Product recall;
      - d) Product formulation/development of new products;
      - e) Product displays;
      - f) Visitor requirements (only for businesses through the regular halal certification path); and
      - g) Visitor requirements (only for businesses through the regular halal certification path); and;

- b. Businesses must promote the PPH procedures to all stakeholders;
- c. Businesses must document evidence of the promotion;
- d. Businesses must ensure that the procedures for cleaning *najis mughallazah* (major impurities) that enter the halal production line are in accordance with the following Islamic law provisions:
  - 1) An object or tool contaminated with *najis mughallazah* (major impurities) is cleaned by washing it with water seven times, one of which must be with soil/dust or a substitute that has the same cleaning power);
  - 2) An object or tool contaminated with *najis mutawassithah* (intermediate impurity) is cleaned with water;
  - 3) Production tools made of hard materials that do not absorb *najis (tasyarub)*, such as those made of iron or steel, if contaminated with *najis mutawassithah* (intermediate impurity), can be cleaned with other than water if cleaning with water will damage the tool and/or the production process. It can be cleaned with other than water as long as the item is clean and the traces of *najis* in the form of odor, taste, and color have disappeared.
  - 4) A piece of equipment shall not be used interchangeably for pork and non-pork products, even after the cleaning process.
- e. Businesses must prepare a document for the production process flow.

#### D. Products

##### 1. General Provision

- a. Businesses must produce products from halal ingredients, processed in accordance with Islamic law, using equipment, production facilities, packaging systems, storage, and distribution systems that are not contaminated with non-halal ingredients;
- b. Businesses must ensure that products are physically separated from non-halal products or other materials during preparation, processing, packaging, storage, and transportation in accordance with Islamic law;
- c. Businesses shall not apply for halal certification for products with names that are in conflict with Islamic law, in conflict with prevailing and developing ethics and propriety in society, or do not meet the provisions on prohibited product names in Appendix B Table B1 of SNI 99004:2021 on general requirements for halal food.
- d. Businesses shall not apply for halal certification for products with the shape of pig and dog animal products, or products or packaging labels that are erotic, vulgar, and/or pornographic, and;
- e. Businesses shall not apply for halal certification for products with characteristics or sensory profiles that have a tendency of smell/taste/aroma that leads to haram products or that have been declared haram based on fatwa rulings; and
- f. Businesses must produce products that are safe for consumption.

##### 2. Packaging and Labeling of Products

- a. Businesses must use packaging materials that are not made from or contain non-halal ingredients;
- b. Businesses must package halal products in accordance with their contents. Products that have been repackaged or relabeled may be submitted for certification if they have a Halal Certificate from the BPJPH or if they are included in products that are exempt from the obligation to be certified halal.
- c. Businesses must package carcass products in clean, healthy, odorless packaging that does not affect the quality and safety of the meat;
- d. Businesses must design packaging, signs, symbols, logos, names and images that do not conflict with Islamic law or conflict with the ethics and propriety that apply and develop in society.
- e. Businesses are required to showcase a Halal Label on products that have been Halal Certified, particularly on the following:
  - 1) Product packaging;
  - 2) A specific part of the product; and
  - 3) A specific place on the product.
- f. Businesses must display the Halal Label in a place that is easy to see and read, and it must not be easily removed, detached, or damaged;
- g. The Halal Label is not required for the following products:
  - 1) Products with too small packaging to display all the required information;
  - 2) Products sold and packaged directly in front of the buyer in small quantities; and
  - 3) Products sold in bulk.

- h. The application of the Halal Label is proven by documents Halal Certificate;
- 3. Identification and Traceability
  - a. Businesses must identify stored products, such as the date of entry, storage location, storage area code, barcode, production date, or others, in accordance with applicable regulations.
  - b. Businesses must ensure that materials with the same code have the same halal status, if they use a material coding system; and
  - c. Businesses must ensure the traceability of information on the origin of materials in all activities.
  - d. Businesses must handle products that do not meet halal criteria. Products that do not meet halal criteria are products that have been certified but were produced using materials that do not meet halal criteria, or were produced in facilities that do not meet halal production criteria;
  - e. Businesses must ensure that products that do not meet halal criteria are not sold to consumers who require halal products. Businesses must withdraw products that do not meet halal criteria to prevent them from entering the PPH chain. Businesses must also take control measures, including security and surveillance. If products have already been sold, they must be withdrawn.
    - 1) Products that do not meet halal criteria must not be reworked, downgraded, or reformulated and claimed to be halal products;
    - 2) Products that do not meet halal criteria must not be claimed to be halal products;
    - 3) If products that do not meet halal criteria cannot be sold to consumers who do not require halal products, the products must be destroyed or used as feed.

E. Monitoring and Evaluation

- 1. Businesses must conduct internal audits at least once a year to monitor the implementation of the SJPH;
- 2. Businesses must conduct management reviews to evaluate the implementation of the SJPH;
- 3. Businesses must have procedures for internal audits and management reviews;
- 4. Businesses must maintain evidence of the implementation of internal audits and management reviews; and
- 5. Businesses must report the results of internal audits to the Halal Product Assurance Organizing Body.
- 6. Businesses must report the list of ingredients and PPH every 6 (six) months to the Halal Product Assurance Organizing Body.

**CHAPTER III**  
**DOCUMENTED INFORMATION**

Documented information is created by Businesses in implementing SJPH.

- a. Businesses shall have documented information on the implementation of SJPH as outlined in the halal manual;
- b. Businesses shall maintain records of evidence of implementation of SJPH requirements; and
- c. Businesses shall prepare a halal manual that is in accordance with the industrial scale, organizational structure, scope, stages of the production process, risk level, etc. in accordance with the guidelines and provisions of BPJPH.

**HEAD OF HALAL PRODUCT  
ASSURANCE ORGANIZING BODY,**

Signed and Sealed

Muhammad Aqil Irham