



الهيئة العامة للغذاء والتغذية
PUBLIC AUTHORITY FOR FOOD AND NUTRITION
P.A.F.N

Guide to Terms and Requirements for Importing Halal Food in the State of Kuwait

يَا أَيُّهَا الَّذِينَ ءَامَنُوا كُلُوا مِن طَيِّبَاتِ مَا رَزَقْنَاكُمْ وَاشْكُرُوا لِلَّهِ إِن كُنتُمْ ءِِيَّاهُ تَعْبُدُونَ "

(سورة البقرة: 172)

"O you who have believed, eat from the good things which We have provided for you and be grateful to Allah if it is indeed him that you worship

" (Surat Al-Baqarah: 172)

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1. Introduction:

Islam has given great importance to halal food, setting general rules and specific details to define wholesome and beneficial food, which is halal, while prohibiting certain foods either due to their clear harm to humans or for reasons known only to Allah's wisdom. Islam establishes the default ruling on food is permissibility, and prohibition only occurs if there is a clear text in the Holy Quran, the authentic Sunnah, the consensus of Muslims, or through analogy and scholarly reasoning based on fundamental Islamic principles.

Food is divided into three categories:

1. **Animal-based foods:** This includes land animals, which are generally considered permissible unless there is a specific Islamic ruling prohibiting them. Islam has also established guidelines for their slaughter and method of procurement. As for sea creatures, they are inherently permissible.
2. **Non-animal-based foods:** These include plants, which Islamic scholars have unanimously deemed permissible unless they are impure or harmful.
3. **Beverages:** Islam allows all beneficial and non-harmful drinks while prohibiting alcohol due to its evident health risks, as well as all intoxicating and dangerous beverages.

The technical regulations and standards for halal food products issued by the GCC Standardization Organization (GSO) have considered all these principles and guidelines to ensure that food reaches consumers free from any religiously prohibited substances and in a safe and healthy manner. Several Gulf technical regulations and standards include halal food requirements, such as GSO 9:2022 "Labeling of Prepackaged Foods", which mandates when using a special halal logo, proof must be provided to verify this claim. Additionally, GSO 2500:2022 specifies the permitted food additives.

The GSO 993:2015 regulation outlines the general conditions for animal slaughter in accordance with Islamic law, while GSO 2055-1:2015 "Halal Foods – Part 1: General Requirements for Halal Foods" specifies the requirements to be followed in the production, preparation, handling, and storage of halal foods and their products. The GSO 2055-2:2021 regulation sets the general requirements for halal certification bodies and their accreditation conditions, while GSO 2055-3:2021 specifies the general requirements for accrediting halal certification bodies. Additionally, the GSO 2578:2021 regulation outlines the requirements for the production, preparation, handling, transportation, and storage of halal animal feed intended for animals used in human food production.

There are also specific standards related to halal food products, such as GSO 2703:2022 "Islamic Foundations and Principles of Halal – Terms and Definitions", as well as management system requirements for logistics (GSO OIC/SMIIC 17-1:2024), storage and related activities (GSO OIC/SMIIC 17-2:2024), and retail trade (GSO OIC/SMIIC 17-3:2024). In addition, the Codex Alimentarius General Guidelines (CAC/GL 24) govern the use of

the term "halal," while GSO 2780:2024 outlines the general requirements for the halal profession to meet the needs and expectations of the halal industry.

Verifying compliance with halal food exemption requirements in Kuwait falls under the jurisdiction of the Public Authority for Food and Nutrition (PAFN), as stipulated in Law No. 112 of 2013, which established the authority, later amended by Law No. 16 of 2019. PAFN has issued a comprehensive guideline outlining the necessary conditions and requirements that must be applied for countries wishing to import food products to Kuwait to facilitate importing procedures, PAFN has launched "Raqib" an electronic platform; to streamline the procedures for importing food and specialized food products.

2. Directory Scope:

The provisions of this guide apply to all relevant halal food products, regardless of the countries of origin or export. However, Islamic countries are exempt from the requirement to issue a halal certificate (for food products containing meat, fats, or any animal-derived ingredients) and a halal slaughter certificate (for all types of unprocessed meat), as they are committed to implementing the relevant halal technical regulations and standards. However, this exemption does not prevent the verification of these requirements in such countries if deemed necessary. In cases where meat products are manufactured in a country other than the country of origin, halal certificates must be obtained from the final manufacturing country. PAFN also reserves the right to request a halal certificate or halal slaughter certificate from the country of origin whenever it is considered necessary.

For various reasons, some food products that do not inherently require halal certification may include halal-related terms or logos on their labels, such as drinking water, vegetable oils, and fresh fruits and vegetables. These products will be treated as carrying claims that must be proven, similar to health or nutritional claims, requiring supporting certificates and justifications.

As of the preparation date of this guide, PAFN does not yet have an established system for accrediting halal certification and halal slaughter certification bodies for food shipments, nor does have an approved list of slaughterhouses, meat processing, or manufacturing facilities in exporting countries to Kuwait.

However, the National Committee for Halal Foods is currently working on developing such a system. It is worth noting that import requirements for these food products include the submission of health certificates confirming that the food establishments in the country of origin are under the supervision of the relevant authorities and comply with health and food safety standards, including the implementation of approved food safety and quality programs.

Furthermore, the approval of Islamic certification bodies for issuing halal and halal slaughter certificates under this guide requires a clear authorization specifying the approved food establishments and the

permitted activities for such centers. The Board of Directors of the Public Authority for Food and Nutrition approved, in its 13th meeting held on April 29, 2024 (Item Six), the accreditation of the Gulf Accreditation Center and another GCC country and/or the accreditation of at least two GCC countries to approve halal certification bodies at present. The validity of the certification must be ensured until a formal mechanism is issued by the National Committee for Halal Foods.

This guide contains specific templates for halal and halal slaughter certificates, which accredited bodies are advised to use. However, if it is not possible to use these templates, it is required to ensure compliance with the content and statements specified in them. Additionally, these certificates must be issued in Arabic, English, or both languages.

3. Guide Objectives:

- 3.1 Clarifying the conditions and requirements that the relevant authority or authorities in countries wishing to export their halal food products to the State of Kuwait must comply with.
- 3.2 Ensuring that the relevant authority or authorities in exporting countries verify the compliance of entities wishing to export their halal products to Kuwait with the regulations adopted by the State of Kuwait.
- 3.3 Verifying the validity, accuracy, and credibility of the halal certificate or halal slaughter certificate, in addition to food products whose labels include the word "Halal" or a Halal logo.
- 3.4 Ensuring food safety and facilitating international trade movement.

4. Guide Charter:

The requirements and conditions outlined in this guide are considered an ethical, legal, and technical commitment issued by the Public Authority for Food and Nutrition, halal food importers, distributors, and relevant Islamic bodies, based on the principle of partnership in ensuring the safety and suitability of imported and distributed food. PAFN considers this guide with high importance and does not accept any form of laxity in applying its requirements and conditions. It requires all stakeholders to comply with these responsibilities and obligations.

5. Definitions:

Here are some key definitions related to the guide:

- **Authority:** Refers to the Public Authority for Food and Nutrition (PAFN) in the State of Kuwait.
- **Competent Authority:** Refers to the official authority or agencies responsible for food-related regulatory matters in the country of origin.
- **Food:** Any substance or part of a substance intended for human consumption through eating or drinking, whether in its raw form of animal or plant origin, or processed, semi-processed including

beverages, packaged drinking water, chewing gum, and any substance used in the manufacturing, preparation, or processing of food. It does not include cosmetics, tobacco, or substances used as medicines, live animals before slaughter, plants before harvest, or fish before being caught.

- **Food Establishment:** Any facility where food is produced, traded, stored, prepared, distributed, or sold.
- **Food Censorship:** All activities carried out by the state to ensure the safety and quality of all food during production, handling, storage, processing, distribution, sale, possession for the purpose of the import and export and ensure their suitability for human consumption in order to preserve the health of the consumer and combat fraud and deception.
- **Halal Food:** Food permissible for consumption according to Islamic law, meeting the requirements outlined in the approved technical regulations and standards.
- **Authentic Certificate:** An original document (paper or electronic) issued by a competent Islamic authority in the country of origin or export and accredited by the State of Kuwait. Certifies that live animals were slaughtered in accordance with Islamic Sharia requirements and the standards approved by Kuwait.
- **Competent Islamic Authority:** The authorized or licensed body by the State of Kuwait to issue halal certificate or halal slaughter certificate for related food. This could be an associational, central, or any legal authorized entity by the relevant authorities to engage in such activities. In non-Islamic countries, these authorities are often linked to larger entities associated with the Islamic community in that country.
- **Zabiha (Slaughter):** The act of slaughtering or killing a permissible wild animal or livestock animal by cutting the trachea, esophagus, and jugular veins or by other permitted methods such as slitting or stabbing. This act must be done with the intention of complying with Sharia law, with a clear and deliberate intention for the sake of Allah.
 - **Slaughter:** Cutting the trachea, esophagus, and jugular veins.
 - **Nahr (Stabbing):** Stabbing the windpipe in the pit of the neck, which is the preferred method for slaughtering camels and similar animals, and is also allowed for cattle.
 - **Aqr (Stabbing for Wild Animals):** Inflicting a wound to a wild animal or domestic animal that is not capable of being slaughtered by the regular method. If the hunter catches the animal alive, it must be slaughtered or stabbed.
- **Food Safety:** Ensuring that food is free from all types of microbial, chemical, or physical contaminants that would render it harmful to consumer health when prepared and/or consumed according to its intended use.
- **Suitability/Fit for Human Consumption:** Food is considered fit for human consumption according to its intended use as specified in the relevant local, regional, and international technical regulations and standards or according to any approved alternative measures.
- **Food Health:** The conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

- **Food Chain**: All stages of food handling, from primary production to consumer.
- **Food Handling**: Any process related to food, such as production, manufacture, preparation, processing, packaging, labeling, transportation, or presentation at any stage of the food chain.
- **Health Certificate**: An original document (paper or electronic) issued by the relevant authority for food safety in the country of origin or export, which confirms that the food complies with the technical regulations and standards and is fit for export to Kuwait.
- **Food Label**: Any statement, symbol, or trademark, whether written, printed, drawn, marked, or affixed to or accompanying the container, lid, or packaging of any food, which provides information about the food.
- **Food Shipment/Consignment**: A quantity of food imported into the entry port at one time, containing one or more types of food, listed in a packing list, imported for sale or use in the State of Kuwait, or intended for re-export.
- **Shipment Holding**: A procedure in which a shipment is detained until it undergoes inspection within the customs area to verify its safety and compliance with the required regulations.
- **Nutritional Claims**: Any statement on the food label intended to declare, suggest, or refer to specific nutritional properties of the food, such as energy content, protein, fats, vitamins, or minerals at specific levels differing from the normal approved ratios.
- **Health Claims**: Any statement on the food label intended to declare or indicate a relationship between a food or its components, and its effects on human health.
- **Food Standard**: Voluntary documents issued by relevant authorities or bodies outlining rules, guidelines, or properties related to products, processes, or methods of production associated with food. These may include terminology, symbols, packaging, labeling, or explanatory statements regarding the product or its production method.
- **Technical Regulations**: A mandatory document that describes the properties of food, or production methods, including instructions regulates those aspects, such as terminology, symbols, packaging, or labeling.
- **Halal Certification Issuing Authorities**: Authorized bodies that issue halal certificates approved by halal certification authorities.
- **Halal Certification Accreditation Bodies**: Official bodies authorized to accredit halal certificate issuing authorities.

6. General Requirements for Halal Food:

Halal foods are subject to the requirements of the relevant technical regulations and food standards according to their type, packaging, and nature. Halal requirements are considered part of the technical regulations that must be adhered to. In general, halal foods must meet the following requirements:

- 6.1 It must be halal in itself, and not derived from food that is religiously prohibited according to Islamic law, as specified in Appendix (1).
- 6.2 Halal requirements must be applied at all stages of the food chain, including packaging materials used for food storage and sale, food additives, processing aids, and food-related handling, processing, distribution, transportation, storage, and display.
- 6.3 Halal food must comply with the relevant technical specifications listed in the halal-related standards referenced in Appendix (2).
- 6.4 No cross-contamination should occur during production with anything that contradicts halal requirements in Islamic Law.
- 6.5 No cross-contamination should occur through any impurity (najis) in accordance with Islamic Law.
- 6.6 It must be handled separately from all non-halal products throughout all stages of the food chain, ensuring complete separation to guarantee they are distinguishable and not mixed or contaminated with each other.
- 6.7 The manufacturing equipment, production lines, and auxiliary materials used should not contain any non-halal materials unless they have undergone proper cleaning according to hygiene and purification guidelines that ensure the complete removal of non-halal residues. Continuous reprocessing of equipment must be avoided.
- 6.8 Any equipment, tools, or production lines that have been used to manufacture non-halal food must not be repurposed for producing halal food without proper cleaning and purification according to hygiene and sanitization guidelines. This ensures the complete removal of all traces of non-halal materials.
- 6.9 When cleaning or maintaining machinery or equipment that comes into contact with halal food, no oils, fats, or liquids containing non-halal components or materials should be used.
- 6.10 Packaging materials must be free from any non-halal materials.
- 6.11 Non-halal meals must not be prepared alongside halal meals in the same food establishment that serves consumers, such as restaurants, kitchens, etc.
- 6.12 All ingredients must be clearly written on the food label in a way that leaves no doubt that they are free from anything that contradicts the halal requirements in Islamic law. The sources of the ingredients must be declared clearly and explicitly, such as beef gelatin, animal fats, vegetable oils, microbial rennet enzymes.
- 6.13 All requirements must be verified through accredited bodies, and verification can be carried out using other means such as analysis and direct inspection.

7. Requirements for Issuing Halal Certification and Halal Slaughtering Certificates:

The acceptability of certificates granted for food as halal depends on the accuracy and credibility of the issuing body. Therefore, it is essential to ensure that the following requirements are met by the authorized Islamic body responsible for issuing halal or halal slaughter certificates:

- 7.1** The Islamic body must be affiliated with one of the recognized Islamic centers or associations in the country of origin.
- 7.2** The Islamic body must have legal status in the country of origin, being licensed and registered with the competent authorities, and operate in accordance with applicable laws and regulations.
- 7.3** The Islamic body must have a permanent office in the country of origin with clear contact information and an accurate address that includes the country, city, district, street, and building, along with known contact numbers.
- 7.4** The Islamic body must have an organizational structure that clearly defines the responsibilities and duties of its staff, covering all activities related to issuing certificates.
- 7.5** The Islamic body must possess the technical, human, and financial capabilities necessary to manage the system for issuing halal or halal slaughter certificates.
- 7.6** Halal slaughter certificates must be issued on approved forms bearing a special logo with sequential numbers, with copies retained in its records for future reference upon request.
- 7.7** The Islamic body must keep records of the names of Muslim supervisors overseeing halal slaughter.
- 7.8** The Islamic body must keep records of the names of licensed Muslim butchers authorized to perform slaughter.
- 7.9** The Islamic body must maintain records of the names of the slaughterhouses with which it has contractual agreements, including those contracts that specify the scope of engagement for the related activities.
- 7.10** Conduct training programs for slaughterers and inspectors in accordance with the requirements of GSO Technical Regulation No. 993:2015, and training information along with the qualifications and experiences of each participating staff member in the relevant procedures and activities must be documented in an easily accessible manner.
- 7.11** A decision regarding the compliance of halal procedures with the requirements of the technical regulations and approved standards must be made by at least three employees, including at least one expert in Islamic affairs, prior to issuing the related certificates.
- 7.12** It is preferable to affix the seal of the Islamic center or institution on the meat.
- 7.13** The scope of the Islamic body's activities must be clearly defined so that certificates are issued solely for that specific activity (e.g., slaughterhouses, processed meat, poultry, cattle, etc.), and the required activity must align with that approved by the reference authorities mentioned in section 7.20 below.
- 7.14** The Islamic body must provide an annual or on-request report of its general activities and those related to the certificates issued for shipments exported to the State of Kuwait, either directly or through another exporting country.

- 7.15** All procedures and related activities must be carried out exclusively by its qualified employees, and no certificates should be issued based on procedures from unregistered agents, bodies, or individuals unless prior approval is obtained from the reference authorities mentioned in section 7.20 below, and strictly within the limits specified in that approval.
- 7.16** Notifying the Authority of any changes in the structure, activity, procedures, employees or any other modifications related to the issuance of halal certifications, and obtaining approval from the reference authorities mentioned in clause 7.20 below for such modifications in matters to the relevant standards.
- 7.17** The Islamic body must cooperate with the Authority or its authorized representatives regarding procedures for verifying compliance with the requirements, providing all relevant information, documents, and data to the fullest extent possible.
- 7.18** Halal or halal slaughter certificates must be issued using Appendix No. 1 and Appendix No. 2, respectively, as attached to this guide, ensuring that the issued certificates contain the requirements of imported food regulation No. 6 of 2023 when other forms specified to the Islamic body are used.
- 7.19** The Islamic body is obligated to report any violations it observes, whether by other bodies or entities, in relation to the relevant technical and religious obligations to the referred authorities mentioned in section 7.20 below.
- 7.20** There must be accreditation for the halal certificate issuing bodies, at a minimum, as follows:
- Accreditation from the Gulf Accreditation Center (GAC) and one other Gulf country, or accreditation from two Gulf countries.
- 7.21** The Islamic body must cooperate with the Authority or its authorized representatives regarding procedures for verifying compliance with the requirements, providing all relevant information, documents, and data.

8. The Technical and Territorial Scope of Authority of the Bodies Accredited to Issue Halal or Halal Slaughtering Certificates:

The Islamic authority, when issuing halal certificates or halal slaughter certificates, must adhere to its jurisdiction and defined activities, as specified by the referenced bodies mentioned in item (7.20) above. This includes issuing certificates for products or meat prepared in slaughterhouses, abattoirs, or designated food facilities within the scope of the approval. The following considerations must be considered:

- 8.1** The ability to supervise a group of slaughterhouses, abattoirs, or food facilities based on clear agreements and requirements approved by the reference bodies mentioned in item (7.20) above.
- 8.2** The possibility of approving the addition of slaughterhouses, abattoirs, or food facilities for Islamic authorities outside the home country, within a geographic scope that allows free movement without restrictions, as is the case in the European Union. This is subject to the availability of human, material, and logistical capabilities by the Islamic authority to carry out such activities.

8.3 The slaughterhouses, abattoirs, or food facilities approved under the request of Islamic authorities authorized to issue halal or halal slaughter certificates are the ones officially recognized by the reference bodies mentioned above in item (7.20) for exporting related products to the State of Kuwait.

8.4 The branches of the Islamic authority outside the country of origin are treated as separate entities, and they must meet all the related requirements outlined in this guide.

9. Requirements for Animal Slaughtering:

This guide includes some specific requirements for halal slaughter emphasizing its importance. It is important to note that what has been included here does not replace referring to the technical regulations and standards mentioned in Appendix (No.2).

Slaughtering must comply with the principles of Islamic law, along with the following requirements:

9.1 Differentiating between halal and non-halal food.

9.2 Follow the technical requirements of the gulf technical regulation list regarding the requirements of animal slaughtering in accordance with Islamic legal provisions (GSO 993:2015).

9.3 The animal must be alive at the time of slaughter and in a stable condition state and not to torture while slaughtering.

9.4 The slaughterer should be from the holy books followers (Muslim, Christian or Jewish) in addition to to being sane, discerning and knowledgeable of the technical conditions required for this job, and qualified with an official certificate from the Islamic authority for this job.

9.5 Pronounce the name of Allah almighty before slaughtering and not mentioning any other name than Allah.

9.6 Slaughtering, skinning, immersion or feathering should be done after ensuring that the animal is completely dead.

9.7 When slaughtering process, animal decapitating, broken neck, or cutting any part of the body must be after making sure the bleed stopped and the death of the animal is confirmed.

9.8 The slaughtering must be done from the side of the chest, not from either side of the neck or back. of While slaughterhouse who use the automatic blade must be modified in slaughtering system, so that it is limited cutting the throat, esophagus, and jugular only without the rest of the neck.

9.9 When slaughtering, the animal should be pointioned towards the Qibla and saying "Allah Akbar".

9.10 The slaughterer must slaughter using the right hand and be quick while cutting.

9.11 The slaughter tool should not be prepared in front of the slaughtered animal.

9.12 Isolate the slaughtered from other animals that will be slaughtered later.

9.13 The stun power used must comply with the limits specified in the technical regulations for the livestock to avoid complete loss of consciousness before slaughter.

9.14 The stun power and all for forms of electric shock and the loss of consciousness is prohibited in the case of poultry.

9.15 The mechanical knife operator must be a Muslim.

- 9.16** When using a mechanical knife, the slaughterer must pronounce the name of Allah before operating it, It is not permissible to use recording machines to pronounce the name of Allah on the slaughtered animals, and must not leave the place of slaughter until after stopping the machine, and when he returns, he begins pronouncing the name of Allah again.
- 9.17** Depositing of poultry, when the head is completely cut off or at the nape during mechanical slaughter.
- 9.18** The mechanical slaughter process must be completed especially in poultry, ensuring that the minimum period for blood drainage is not less than 180 seconds.
- 9.19** The facility must be designated for processing only halal animals.
- 9.20** The slaughtering area, tools, production lines, and all assisting materials used during the process must ensure the presentation of halal products only.
- 9.21** The tools used for slaughtering must be sharp and not made from bones, nails, or teeth.
- 9.22** The halal food must be completely separated during slaughter, preparation, processing, manufacturing, and distribution, and must be completely free from any non-halal food.
- 9.23** Ensure, through slaughterhouse records, farm records, or other means, that the materials used in feeding halal animals are also halal, especially in slaughterhouses.
- 9.24** Providing requirements that distinguish halal food at every stage of food production. Including processing, storage, and handling. To prevent them from mixing or being contaminated with food or non-halal materials.

10. Appendices:

- **Appendix No:1 List of Forbidden Food in Islamic Law:**

Food group	Details
<p>Food of non vegetarian animal excluding marine animals</p>	<p>Animal that are not slaughtered according to halal requirements in Islamic law, animals that die naturally, or are not slughtered in a lawful manner, or those that have been strangled, beaten,fallen, gored,or partially eaten by wild animals.any animals that do not meet islamic slaughter requirements are considered forbidden.</p> <p>Pigs, domestic donkeys,mules,elephants,monkeys,dogs, foxes and cats.</p> <p>Predatory animals are all those with fangs among wild beasts and similar creatures, such as lions, leopards, and bears, except for hyenas.</p> <p>Birds of prey with sharp talons used for hunting, and similar species, such as eagles, falcons, hawks, buzzards, crows, sparrowhawks, peregrine falcons, kites, and owls.</p> <p>Rodents, reptiles, and harmful creatures and similar species, such as mice, rats, centipedes, snakes, monitor lizards, lizards, geckos, chameleons, hedgehogs, swallows, bats, squirrels, weasels, moles, and beetles (except for the spiny-tailed lizard [dhabb] and jerboa).</p> <p>Scorpions, and all types of insects, worms, and animals that are prohibited from being killed in Islamic law, such as ants, bees, woodpeckers, and hoopoes except of locusts and what cannot be avoided such as bee parts fallen into honey.</p> <p>Repulsive (filthy) creatures and similar beings, such as snails, larval stages, and other similar animals.</p> <p>Animals that have been fed with impurities, unless they are cofined and fed with permissible food according to the halal requirments of Islamic law for a period of not less than 3 days.</p>
<p>Aquatic food</p>	<p>Aquatic animals that are poisonous or harmful to health, unless the toxic or harmful substances are removed from them during processing.</p>

Plant food	Plants and their products and derivatives that are toxic, harmful to health or narcotic, unless removed.
Drinks	Drinks that are intoxicating or contain alcohol, narcotics, poison, or harmful to health.
Genetically modified food	All foods produced by genetic modification are forbidden species, or more than one species that is forbidden.
Blood and derivatives	Blood in all derivatives are forbidden, as are bloody fluids of human or animal origin such as vomit or urine.
Food refining materials	All food additives, products and derivatives that are toxic, harmful to health, defamatory, or derived from non-halal materials.
Enzymes	All enzymes derived from non-halal materials.
Microbiology	All microorganisms such as bacteria, fungi, and yeast that are harmful to health and produced in non-halal environments or whose production includes non-halal ingredients.

• **Appendix No (2): List of Technical Regulations and Standards Related to Halal:**

Title of technical regulations/ standard specification	Regulation number/ specification
List of packaged food labels	GSO 9:2022
List of additives allowed for use in foodstuff	GSO2500:2022
List of slughtering animal restriction according to Islamic law	GSO 993:2015
List of Halal foods, part one: general requirements for halal foods	GSO 2055-1:2015
List of Halal products, part two: general requirements for halal certification bodies	GSO 2055-2:2021
List of Hala food, part 3: general requirements for halal certification bodies	GSO-3:2021
List of halal feed materials	GSO 2578:021
Specification of Islamic foundations and halal principles- terms and defenitions	GSO 2703:2022
Specification for the halal supply chain managment system, part 1 : transportation - general requirements	GSO OIC/SMIIC 17-1:2024
Specification for the halal supply chain managment system, part 2 : storage - general requirements	GSO OIC/SMIIC 17-2:2024
Specification for the halal supply chain managment system, part 3 : retail- general requirements	GSO OIC/SMIIC 17-3:2024
Halal profession specification – general requirements	GSO 2780:2024
Codex general guidelines on the use of “ Halal “ term	CXG 24-1999
List of imported food – Public Authority for Food and Nuitrition	Ministerial Resolution No.6/2023

11. Models:

- **Model (1): Halal Slaughter Certificate for Meat and Meat Products Exported to the State of Kuwait**

Halal Slaughtering Certificate for exporting Meat and Meat Products from..... to the State of Kuwait

شهادة الذبح الحلال للحوم ومنتجاتها المصدرة من..... إلى دولة الكويت

1. Certificate details تفاصيل الشهادة

1.1 Halal Slaughtering Certificate Reference No. الرقم المرجعي للشهادة الذبح الحلال 1.2 Source مصدرها

1.3 Date: \ تاريخها

1.4 Health Certificate No: رقم الشهادة الصحية:

2. The Authorized Slaughterhouse: المسلخ المرخص

2.1 Name of the Slaughterhouse اسم المسلخ 2.2 Address of the Slaughterhouse عنوان المسلخ

2.3 Veterinary Approval No رقم التصريح البيطري 2.4 Name and Address of Competent Authority Issuing the Veterinary Approval اسم وعنوان الجهة الرسمية المانحة للتصريح البيطري

3. Authorized Meat Cutting Establishment مركز تقطيع اللحوم المرخص

3.1 Name of the Meat Cutting Establishment اسم مركز تقطيع اللحوم 3.2 Address of Meat Cutting est. عنوان مركز تقطيع اللحوم

3.3 Veterinary Approval No رقم التصريح البيطري 3.4 Name and Address of Competent Authority Issuing the Veterinary Approval اسم وعنوان الجهة الرسمية المانحة للتصريح البيطري

4. Identification of the meat and meat Products توصيف وتصنيف اللحوم ومنتجاتها

Meat Type	Carcass (Whole/Cuts)	Brand Name	Date of Slaughter	Expiry Date	No Packages	Batch/Lot No.	Total Weight
نوع اللحوم	الذبيحة (كاملة/قطع)	العلامة التجارية	تاريخ الذبح	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي

5. Halal Slaughtering Attestations إفادة الذبح الحلال

Slaughtering has occurred:

- in a slaughterhouse approved by the competent authority of the country of origin and under the supervision of an Islamic organization for Halal certification recognized by the competent authorities of the GCC countries.
- in the presence of the Islamic organization's representative.
- in an establishment where slaughter of pigs does not take place.
- Slaughter was carried out by a Muslim slaughter man with a knife or permissible tool.

تم الذبح:

- بمسلخ مجاز من قبل الجهة المختصة في بلد المنشأ، وتحت إشراف هيئة/جهة إسلامية مصرحة بها من قبل الجهات المختصة بدول مجلس التعاون لدول الخليج العربية
- بحضور مفوض هيئة إسلامية مصرحة بها.
- في مكان لا يسمح فيه بذب الخنازير.
- بأيدي قصابين مسلمين وباستخدام السكين أو آلة مباحة.

The fresh meat (chilled or frozen) originated from a country and a slaughterhouse that is authorized to export meat to GCC; and the source of the meat is Halal animal fed and slaughtered according to GCC Technical Regulation No. GSO 993:2015

أن منشأ اللحوم الطازجة (مبردة أو مجمدة) من دولة ومسلخ مسموح لهما التصدير إلى دول مجلس التعاون لدول الخليج العربية ومصدرها حيوانات حلال تم تغذيتها وذبها وفق متطلبات اللانحة الفنية الخليجية رقم GSO 993:2015

Certifying Agency: الجهة المانحة للشهادة:

Official Stamp: الختم الرسمي: Name of certifier: اسم الشخص:

Date: التاريخ: Position: الوظيفة:

Signature: التوقيع:

- **Model (2): Halal Certificate for Foods Containing Products of Animal Origin**

Halal Certificate for Export of Products of Animal Origin from..... to the State of Kuwait

شهادة الحلال لتصدير الأغذية المستخدم في تصنيعها مكونات ذات أصل حيواني من.....إلى دولة الكويت

1. Certificate details

تفاصيل الشهادة

1.1 Halal Certificate Reference No.

الرقم المرجعي للشهادة الحلال

1.2 Source

مصدرها

1.3 Date:

تاريخها

1.4 Heath Certificate No.:

رقم الشهادة الصحية:

2 توصيف وتصنيف الأغذية المصنعة التي تحتوي على منتجات اللحوم
Identification of the meat and processed foods containing meat products

Name & Description of Food Item	Source of Meat and its Derivatives	Brand Name	Date of Slaughter	Expiry Date	No Packages	Batch/Lot No.	Total Weight
اسم ووصف المادة الغذائية	مصدر اللحوم ومشتقاتها	العلامة التجارية	تاريخ الذبح	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفع	الوزن الكلي

3 Halal Attestations

إفادة الحلال

The food products which contain ingredients of animal origin including meat, fats & meat derivatives (such as gelatin) have been extracted under the supervision of a recognized Islamic Agency for Halal Certification in the manufacturing country.

أن الأغذية المحتوية على مكونات ذات أصل حيواني كالحوم والدهون ومشتقات اللحوم (مثل الجيلاتين) قد تم إنتاجها أو استخراجها تحت إشراف جهة أو هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد الصنع.

The recognized Islamic Agency has verified the related original Halal slaughter certificate(s) associated with the meat ingredients used in the manufacturing of the concerned food products.

قامت الهيئة الإسلامية المعتمدة بالتحقق من أن شهادة الذبح الحلال الأصلية صادرة من هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد المنشأ، مع التأكيد على أن اللحوم والدهون ومشتقات اللحوم المستخدمة في التصنيع هي ذاتها المذكورة بشهادة الذبح الحلال الأصلية.

4 Certifying Agency

الجهة المانحة للشهادة:

Official Stamp:

الختم الرسمي:

Name of the certifier:

اسم الشخص:

Date:

التاريخ:

Position:

الوظيفة:

Signature:

التوقيع: