



MALAYSIAN STANDARD

MS 1500:2004

HALAL FOOD – PRODUCTION, PREPARATION, HANDLING AND STORAGE – GENERAL GUIDELINES (FIRST REVISION)

ICS: 67.020

Descriptors: food, *halal* requirements, packaging, labelling, handling, storage, certification, slaughtering, stunning, *najs*

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Committee representation

The *Halal* Standards Industry Standards Committee (ISC I) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Islamic Development Malaysia
Department of Standards Malaysia
Department of Veterinary Services
Federation of Malaysian Consumers' Association
Federation of Malaysian Manufacturers
Food Quality Control Division, Ministry of Health
Institute of Islamic Understanding Malaysia
Institute of Quality Malaysia
Malaysian Agricultural Research and Development Institute
Ministry of Domestic Trade and Consumer Affairs
Ministry of International Trade and Industry
Muslim Consumers' Association of Malaysia
National Pharmaceutical Control Bureau, Ministry of Health

The Technical Committee on *Halal* Food which developed this Malaysian Standard consists of the representatives from the following organisations:

Department of Agriculture
Department of Islamic Development Malaysia
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Food Quality Control Division, Ministry of Health
Institute of Islamic Understanding Malaysia
Malaysian Agricultural Research and Development Institute
Ministry of Agriculture and Agro-based Industry
Ministry of Domestic Trade and Consumer Affairs
Ministry of International Trade and Industry
Muslim Consumers' Association of Malaysia
Royal Customs of Malaysia
SIRIM Berhad (Secretariat)
SIRIM QAS International Sdn Bhd, (Certification Section)
SIRIM QAS International Sdn Bhd, (Chemical Testing Section)
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia
Universiti Teknologi MARA

FOREWORD

This Malaysian Standard was developed by the Technical Committee on *Halal* Food under the authority of the *Halal* Standards Industry Standards Committee.

This Malaysian Standard is the first revision of MS 1500:2000, *General guidelines on the production, preparation, handling and storage of halal food*.

Major modifications in this revision are as follows:

- a) modification of the title of this standard to *Halal Food - Production, Preparation, Handling and Storage - General Guidelines* ;
- b) incorporation of three types of *najs* in 3.4.2;
- c) amendment to 4.2 on slaughtering requirements, which includes incorporation of figures of slaughtering parts and methods of slaughtering;
- d) amendment to 4.5 on hygiene and sanitation and addition of requirements on food safety;
- e) deletion of two types of stunning, i.e. mechanical and pneumatic stunning in Annex A; and
- f) incorporation of washing method and ritual cleansing (*dibagh*) according to Shariah law in Annex C.

This revised Malaysian Standard cancels and replaces MS 1500:2000

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.