



MALAYSIAN STANDARD

MS 1500 : 2000

GENERAL GUIDELINES ON THE PRODUCTION, PREPARATION, HANDLING AND STORAGE OF *HALAL* FOOD

ICS : 67.020

Descriptors : foods, *halal* ingredients, specification, requirements, packaging, handling and storage, certification

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Committee representation

The Food and Agricultural Industry Standards Committee under whose supervision this Malaysian Standard was developed, comprises representatives from the following Government Ministries, Trade, Commerce and Manufacturing Associations, Scientific and Professional Bodies.

Department of Agriculture

Department of Standards Malaysia

Federal Agricultural Marketing Authority

Federation of Malaysian Consumers' Association

Federation of Malaysian Manufacturers

Lembaga Getah Malaysia

Malaysian Agricultural Research and Development Institute

Ministry of Agriculture

Ministry of Health

Malaysian Oil Palm Grower's Council

Universiti Putra Malaysia

Universiti Kebangsaan Malaysia

The Working Group on *Halal* Foods which developed this Malaysian Standard consists of the following representatives:

Prof. Dr. Yaakob Che Man (Chairman)	Universiti Putra Malaysia
Cik Salmah Mohd Nordin (Secretary)	SIRIM Berhad
Puan Noraini Dato' Othman/ Puan Mariam Abdul Latif	Ministry of Health
Dr. Abidin Hamid	Malaysian Agricultural Research and Development Institute
Prof. Dr. Abdul Salam Babji/Dr. Mohd Khan Ayob	Universiti Kebangsaan Malaysia
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Encik Halim Ahmad	Department of Islamic Development Malaysia
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Tuan Haji Abdullah Fahim Abd. Rahman/ Dr. Ahmad Robin Wahab/ Puan Ramlah Mohd Salleh	Ilham Daya Sdn. Bhd

Co-opted members :

Puan Nor 'Aini Abd. Wahab	Ministry of International Trade and Industry
Encik Hussain Salleh	Malaysian Industrial Development Authority
Encik Rajinder Raj	SIRIM Berhad

FOREWORD

This Malaysian Standard was developed by the Working Group on *Halal* Foods under the authority of the Food and Agricultural Industry Standards Committee.

It was felt necessary to develop a Malaysian Standard on *halal* foods because of the expanding market in the *halal* food industries and due to the growing consumer awareness of the quality of *halal* foods especially on the source, ingredients and types of food that they consumed. This standard provides the necessary basic and general information on how food could be produced and claimed to be *halal*.

In the development of this Malaysian Standard the following were referred to:

- a) Final Draft of the Asean General Guidelines on the Preparation and Handling of *Halal* Foods, endorsed by the committee at the 20th Senior Officials Meeting of ASEAN Ministers of Agriculture and Forestry (SOM-AMAF)- Hanoi, September 1998.
- b) Guidelines on Foods, Drinks and Goods utilised by Muslims published by Islamic Affairs Division, Prime Minister's Department, 1994.
- c) Codex General Guidelines for Use of the Term *Halal*, CAC/GL 24 – 1997.

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