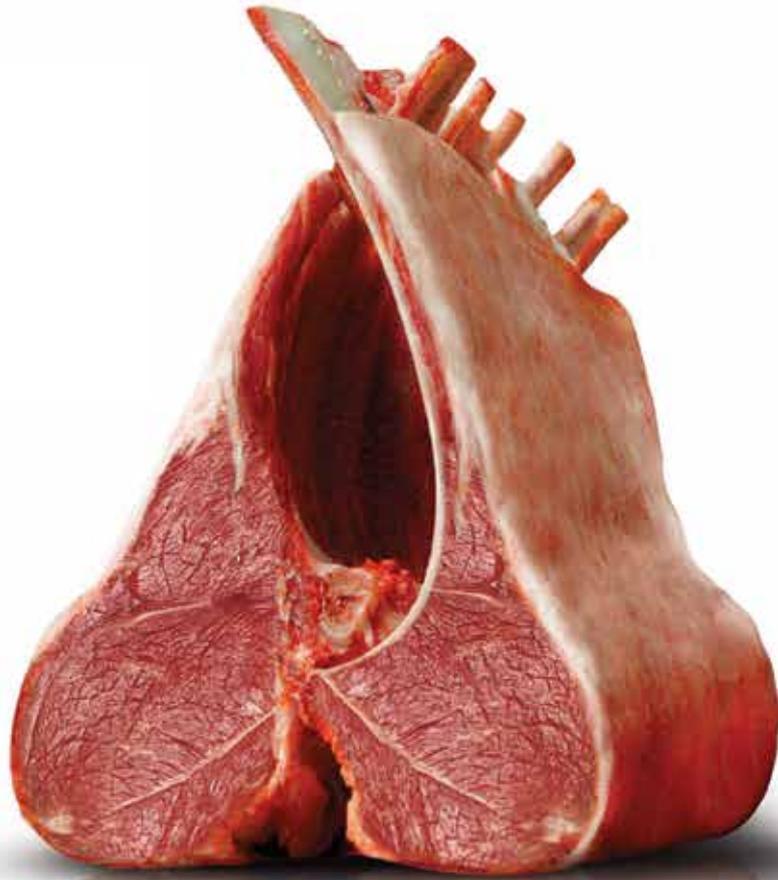


# Australian Halal



**TRUE  
AUSSIE  
BEEF & LAMB**

لحم بقري وحملان استرالي أصيل



# Australian Halal

Australia is one of the world's great food producing nations. Our meat, grains, dairy products, fruit and vegetables all enjoy a reputation for excellence throughout the world. Every year Australia exports approximately 974,000 tonnes of beef and veal, 150,000 tonnes of lamb and 162,000 tonnes of mutton to more than 110 countries throughout the world. Many of these countries have significant Muslim populations and, with an estimated 1.6 billion Muslims worldwide, the Muslim nations are important markets for Australian product.

Australia, with a local Muslim population of about 447,000, has become a world leader in the processing and preparation of Halal meat and meat products.

For meat to be identified as Halal, the animals must be slaughtered by a Muslim in accordance with the requirements of the Islamic law. The word Halal is an Arabic word meaning "lawful" and is one of the key religious terms used in the Holy Qur'an.

Muslim consumers purchasing Australian meat need assurance that the meat they purchase is not only safe and wholesome but has also been slaughtered and handled in accordance with the rites of Islamic law and is therefore considered to be Halal.

The Muslim market is very important to most companies and each company has documented procedures to ensure Halal slaughtering and processing requirements are implemented at all stages of production.

Australia is renowned for this commitment to the strict standards required for producing Halal meat and meat products and along with the involvement and expertise of the Islamic organisations registered to supervise and certify the production processes.

Australia is recognised as a world leader in this field.



# Australian Halal Meat Process



1. Processing operations must have a registered Australian Government Authorised Halal Program (AGAHP) – this is a collaborative program between Islamic Societies and the Australian government. The integrity of the program is supported by Australian law.
2. Processors must have a Halal program which complies with the AGAHP requirements.
3. Facilities must be inspected and accepted as suitable for Halal slaughter and/or production. All inspections are carried out by recognised Islamic organisations and the Department of Fisheries and Forestry (DAFF). DAFF is an official Australian government agency.
4. Processors must only employ registered Muslim slaughtermen. These Muslim slaughtermen must carry an official permit with photo ID.
5. Halal slaughtermen must use a sharp knife and carry out the slaughter in accordance with Islamic Shari'ah.
6. Halal and non-Halal beef and lamb must be adequately separated and identified at all times.
7. Additives and ingredients used in any meat product must be Halal.
8. For all exports, only recognised Islamic organisations can certify Halal meat and meat products.

# Halal Production & Certification



## Halal Production

In 1983 The Department of Fisheries and Forestry (DAFF) introduced the Australian Government Authorised Halal Program (AGAHP) to control the production of Halal meat and meat products. DAFF controls the AGAHP and has recognised a number of Islamic Organisations that are responsible for the provision of Halal inspection, supervision and certification services for meat and meat products. As well as ensuring that only practising Muslim slaughtermen are employed to perform the slaughtering and supervisory work, these organisations provide guidance and expertise on Islamic Shari'ah and interpretation of Halal principals.



## Halal Certification and the AGAHP

The AGAHP is controlled by legal requirements in the Export Meat Orders under the Export Control Act 1982, and applies to red meat, edible offal and meat products.

The AGAHP ensures identification of meat derived from animals slaughtered by a registered Muslim slaughterman, in accordance with Islamic rites. Muslim slaughtermen must be registered and be authorised by a recognised Islamic organisation. Muslim slaughtermen are issued with an identity card, which must be shown to an authorised DAFF officer upon request. Application for AGAHP approval can only be made by those establishments registered for export under the Export Control Act 1982. Application must be directed to DAFF in accordance with the relevant requirements contained in the Export Meat Orders and after approval from a recognised Islamic organisation. The application must address the necessary procedures that will identify and maintain the integrity of Halal meat during all stages of production, storage and transport.

1. Halal meat is identified by the application of an official Halal stamp to carcasses or products in cartons.
2. Halal meat must be described in official Meat Transfer Certificates used by the export meat security system when transported between export establishments.
3. Halal meat loaded for final export receives an official Halal meat certificate signed by both an DAFF authorised officer and a representative of a recognised Islamic organisation.

## Recognised Australian Islamic Organisations

Recognised Islamic organisations are listed by DAFF for the purpose of certifying meat and meat products under the AGAHP. Each Islamic organisation must have a system in place to ensure that each registered slaughterman is considered acceptable (on religious grounds) to be employed as a registered slaughterman. This involves developing a code of conduct outlining the religious roles, duties and observances expected of a practicing Muslim, and a regular review of each slaughterman. Islamic organisations also provide supervisory, inspection and certification services under the AGAHP. Certification can cover use of a general Halal certificate or the organisation may be listed for a specific country, where required by the Islamic authority of that importing country. DAFF maintains a list of all recognised Islamic organisations and the specific countries for which they are listed. All Halal certificates are endorsed by the Islamic organisation which is responsible for the processing establishment under the AGAHP. Some Islamic organisations may also issue their own certificates.

The Australian production and certification system (under AGAHP) provides all Muslim consumers the assurance the product is Halal.

# Australian Livestock

Australian livestock are raised in a natural clean environment, with fresh air, golden sunlight and large areas of lush green pastures.

Australia is known for its world standards in farm management and clean hygienic meat production. When you think about it we have had two hundred years of experience in livestock breeding and nutritious meat production.

Animals are handled thoughtfully and with care. Codes of Practice are in place to ensure the optimum welfare of all livestock.

Australia, a massive island surrounded by oceans, is naturally quarantined from many of the livestock diseases which have troubled other parts of the world.

Australia's commitment to quality assurance and food safety begins on thousands of farms across Australia.

Australia is fortunate to be free of many major livestock diseases and with strict government quarantine controls we endeavour to maintain this status. Farmers in Australia have adopted farm-based programmes based on hazard analysis critical control point (HACCP) principles to avoid contamination problems.

All meat processing establishments must operate through a licence with the Department of Fisheries and Forestry (DAFF). Standards of hygiene are monitored frequently and management must have an approved quality assurance program to ensure they comply with overseas country requirements.

To ensure customer specifications and industry standards for accurate description are followed, AUS-MEAT (Authority for Uniform Specifications) accredits all meat premises who wish to export. The system is the industry's guarantee that the product has undergone effective product quality assurance procedures.

Australian meat is transported in sealed shipping containers destined for our many overseas customers.

True Aussie lamb and beef



**For more information on Australian Halal, please contact Meat & Livestock Australia.**

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