

THE SPECIFICS OF HALAL STANDARD-HRN BAS 1049:2010

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Abstract

Nutrition is often determined by religious orders and restrictions. In Islam, what is permissible to do and use is named Halal. However, it does not involve only food, but indicates a specific relationship regarding all activities of human life, as prescribed by the Islamic law.

Increasing demand and trade in the international market for Halal products has created the need for designing the Halal standard which is the first Halal standard in the world approved by the Islamic Community-HRN BAS 1049:2010. It is registered at the Croatian Standard Institute. This enabled the countries of the region of Croatia, BIH, Serbia, Montenegro and Macedonia to establish a unique way of halal certification. In Croatia, on the basis of the Law on the Legal Status of Religious Communities, the Islamic community established the Center for Halal Quality Certification as a specialized institution for certifying halal in the Republic of Croatia. Therefore, the aim of this paper is to describe the specifics of applying the requirements of Halal standard on the livestock slaughter line. The processes control system related to the implementation of Halal products/services is done through an analysis and the HrCPP (haram critical control points) plan by keeping documents and records. Nine HrCPP have been defined. The application of halal standard is required by the implemented HACCP system and certification by the Center for Halal Quality Certification.

The successful implementation of halal standards in a livestock slaughterhouse was confirmed by the certification audit and by the halal certificate issued by the Center for Halal Quality Certification. Halal standard has always been an upgrade to the highest level of both the products and services that can be offered and that is what makes halal special in comparison with all known quality standards.

Key words: Halal standard, Certification, Livestock slaughter line, HrCPP.