

Halaal Meat 101

Summary

A brief History of Islam's origins

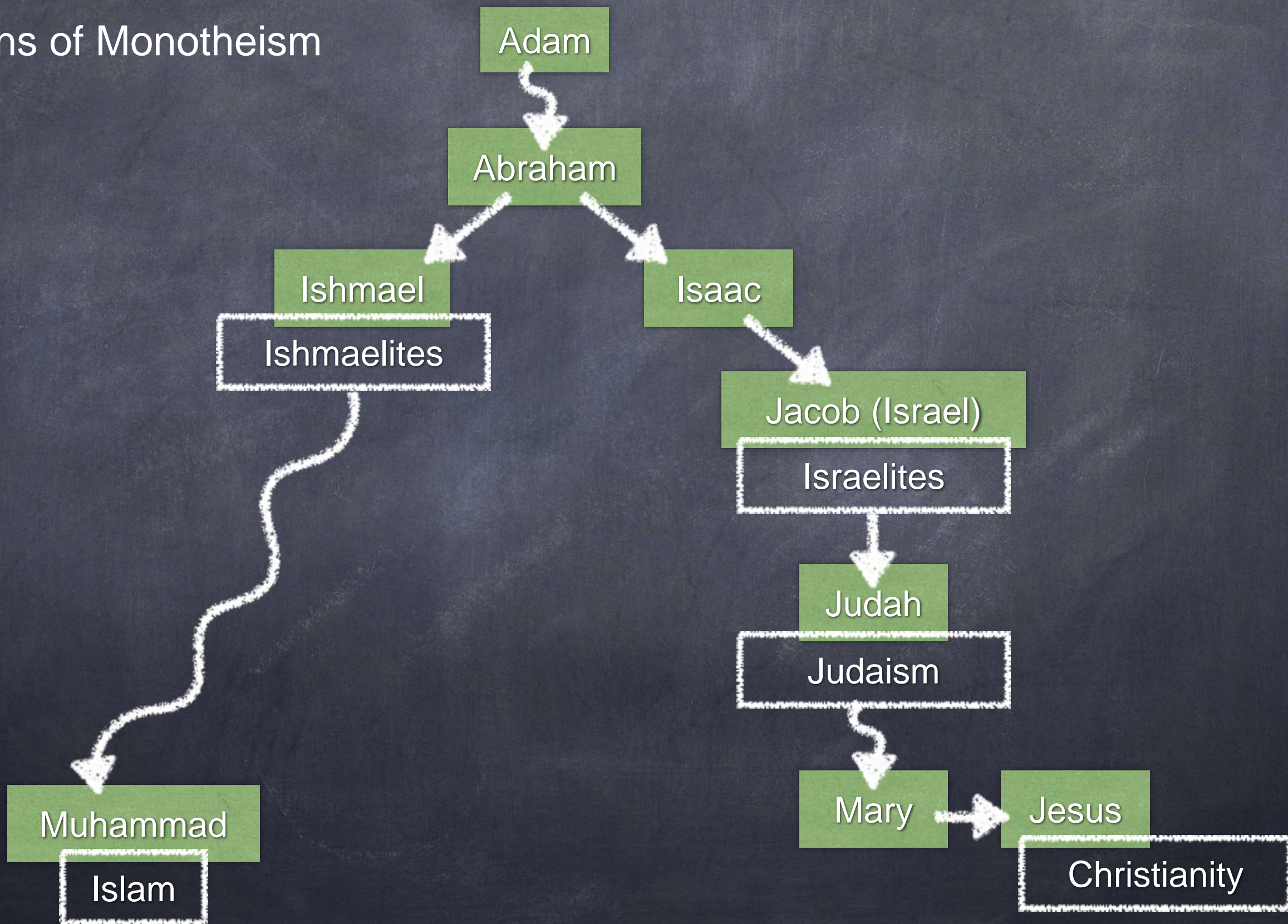
How Islamic Dietary Laws came about

Halāl vs Harām

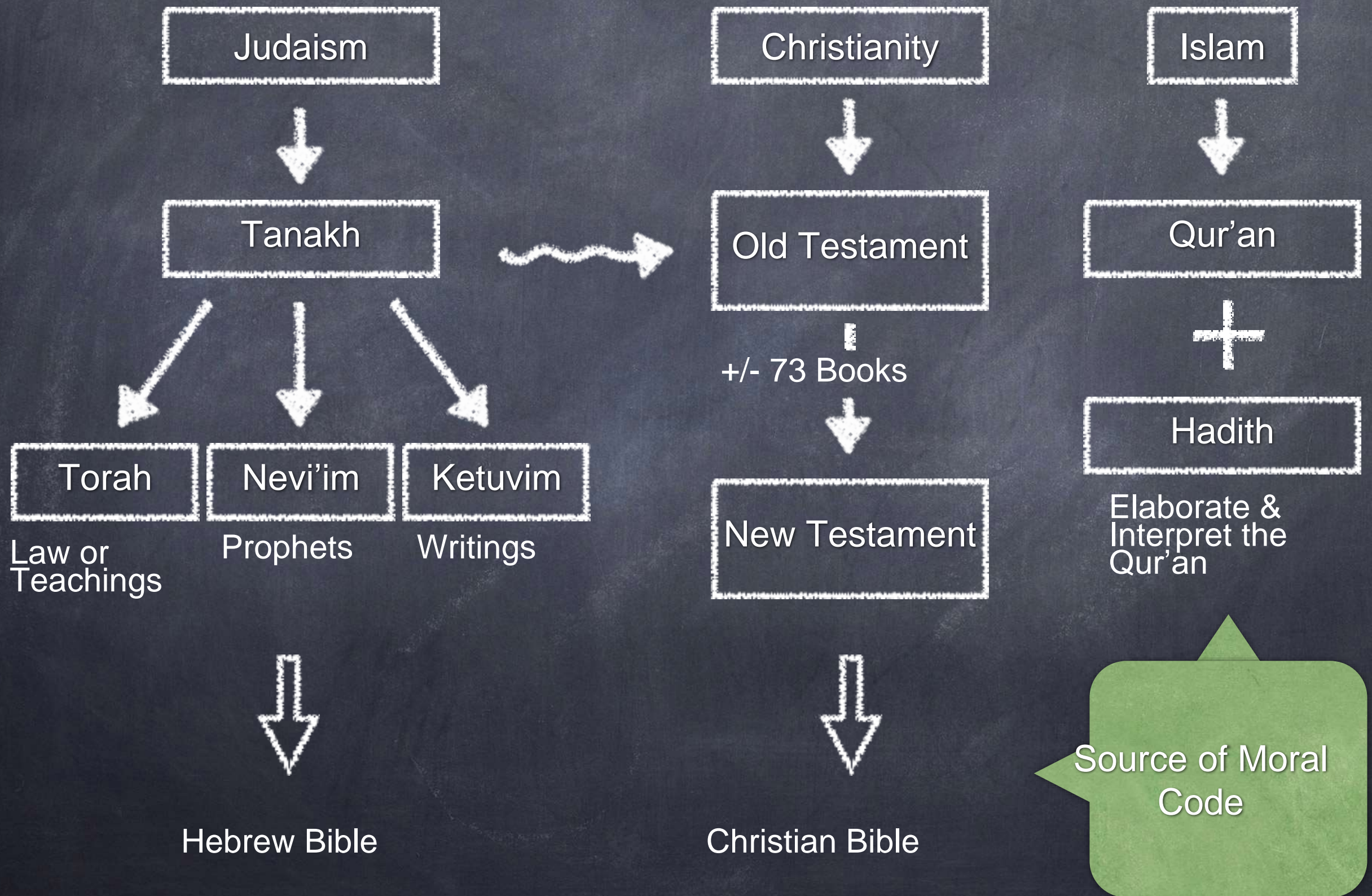
Meat according to Islam

The Historical

Origins of Monotheism



A Brief History Cont'd



A Brief History Cont'd

Judaism

Christianity

Islam

Kashrut

Old Testament

Qur'an

Body of Law regarding
Dietary restrictions

Contains text regarding
dietary restrictions

Contains text regarding
dietary restrictions

Law Muslims can eat the food of any of the Abrahamic Faiths if the food is processed in compliance

Halāl

Definition: the Arabic word
for "Permissible"

Pertains to:

life as governed by Islamic Law



Harām

Definition: Arabic for
"Forbidden"



Food Restrictions

Judaism

Non- Kosher

- ✗ Meat from Swine
- ✗ Meat that is uncloven & does not chew cud
- ✗ Organ Fats/Veins
- ✗ Eagle, Owl, Swan, Pelican, Vulture, Stork - their brood & eggs
- ✗ Dairy from non-kosher animals
- ✗ Milk & Meat together
- ✗ Fish w/o scales & fins (eg. shellfish, shark)
- ✗ Blood

Christianity

- ✗ Meat from Swine
- ✗ Shell fish
- ✗ Unclean Foods as per the Old Covenant
- ✗ Strangled Animals

The LDS Church:

- ✗ Alcohol
- ✗ Coffee
- ✗ Non-Herbal Teas
- ✗ Excess Red-meat

Islam

Harām

- ✗ Meat from Swine
- ✗ Alcohol
- ✗ Animals slaughtered improperly
- ✗ Already dead animals
- ✗ Most carnivorous animals
- ✗ Birds of Prey
- ✗ Land animals w/o external ears (eg. insects, worms, reptiles)
- ✗ Blood & Blood By-Products
- ✗ Foods contaminated with the above

For an extensive list of by-products that are Harām see:

<https://www.utsc.utoronto.ca/~facilities/documents/GuidetoHalalFoods.pdf>

Text from the Qur'an

{FOODS WHICH ARE FORBIDDEN}: The Holy Qur'an, 5:3 - Forbidden to you (for food) are: dead meat, blood, the flesh of swine, and that on which hath been invoked the name of other than God; that which hath been killed by strangling, or by a violent blow, or by a headlong fall, or by being gored to death; that which hath been (partly) eaten by a wild animal; unless ye are able to slaughter it (in due form); that which is sacrificed on stone (altars)...

{PROHIBITION OF INTOXICANTS}: The Holy Qur'an, 5:90 - O ye who believe! Intoxicants and gambling, (dedication of) stones, and (divination by) arrows, are an abomination,- of Satan's handwork: eschew such (abomination), that ye may prosper.

{PERMISSIBILITY OF SEAFOOD}: The Holy Qur'an, 35:12 - Nor are the two bodies of flowing water alike,- the one palatable, sweet, and pleasant to drink, and the other, salt and bitter. Yet from each (kind of water) do ye eat flesh fresh and tender, and ye extract ornaments to wear; and thou seest the ships therein that plough the waves, that ye may seek (thus) of the Bounty of God that ye may be grateful.

Certification

Halal labelling rules kick in today, but certifying organizations remain unregulated

New CFIA rules require halal label include name of organization or individual who certified the product

By Ron Charles, CBC News Posted: Apr 04, 2016 2:24 PM ET | Last Updated: Apr 04, 2016 11:52 PM ET



Halal food labelling debate 2:23

REGIONS

- | | |
|------------------|-------------------------|
| British Columbia | Kitchener-Waterloo |
| Kamloops | Hamilton |
| Calgary | Toronto |
| Edmonton | Ottawa |
| Saskatchewan | Montreal |
| Saskatoon | New Brunswick |
| Manitoba | Prince Edward Island |
| Thunder Bay | Nova Scotia |
| Sudbury | Newfoundland & Labrador |
| Windsor | North |

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ISNA Halal Certification Agency will guide you to make your products successful.



The ISNA Halal Certification Agency is an affiliate of ISNA Canada
2200 South Sheridan Way, Mississauga, Ontario, L5J 2M4, Phone: (905) 403-8406 Fax: (905) 403-8152
E-mail: hca@isnahalal.ca URL: www.isnahalal.ca

Slaughter

Judaism - Shechita

Can anyone perform shechita?

Only a Jew specially trained for shechita - a shochet - can perform shechita. He is required to study for a number of years and is examined, in theory and practice, in the laws of shechita, animal anatomy and pathology. He serves an apprenticeship with an experienced shochet before becoming fully qualified. The position of shochet, as a God-fearing person of integrity, is a respected one in the Jewish community.

Slaughter

Judaism - Shechita

Shechita is performed with a surgically sharp instrument (a chalaf), which must be perfectly smooth without the minutest notch or irregularity. The shochet constantly examines the instrument to ensure this standard is maintained.

The frontal structures at the neck of including the trachea, oesophagus, the carotid arteries and jugular veins are severed in a rapid and uninterrupted action causing an instant drop in blood pressure in the brain.

This abrupt loss of pressure results in the immediate and irreversible cessation of consciousness and sensibility to pain. Proponents of stunning seek to achieve the state of unconsciousness by additional intervention, but shechita humanely incorporates stunning as an integral part of the procedure, which renders the animal insensible to pain, dispatches and exsanguinates with a rapid action.

English law defines “stunning” as “any process which causes immediate loss of consciousness which lasts until death” [The Welfare of Animals (Slaughter or Killing) Regulations 1995 Part I, regulation 2 (1)]. Shechita conforms to this requirement.

Exsanguination is the bleed-out of the carcass. This is especially important in Jewish law as Jews are forbidden to consume blood (Deuteronomy XII: 23).

Exsanguination is necessary in all methods of animal and poultry slaughter since blood deteriorates quickly and could putrefy the meat if it is retained in the carcass. Shechita ensures maximum exsanguination.

There are five Halachic requirements that the shochet is obliged to ensure in the performance of shechita, (Shulchan Oruch, Yoreh De'ah: 23):

a) there should be no interruption of the incision (Shehiya);

b) there should be no pressing of the chalaf against the neck (Derasa), this would exclude use of an axe, hatchet or guillotine;

c) the chalaf should not be covered by the hide of cattle, wool of sheep or feathers of birds (Chalada), and therefore the chalaf has to be of adequate length;

d) the incision must be at the appropriate site to sever the major structures and vessels at the neck (Hagrama);

e) there must be no tearing of the vessels before or during the shechita process (Ikkur).

Slaughter

Islam - Zabiha

The animal to be slaughtered must be from the categories that are permitted for Muslims to eat.

The animal must be alive and healthy at the time of slaughter.

No electric shock, bullet or any other means should be used before slaughtering. Using any such method may lead to the death of the animal before it is cut.

The animal must be slaughtered by the use of a sharp knife. The knife must not kill due to its weight. If it kills due to the impact the meat may not be permissible.

The windpipe (throat), food-tract (oesophagus) and the two jugular veins must be cut.

The slaughtering must be done in one stroke without lifting the knife. The knife should not be placed and lifted when slaughtering the animal.

Slaughtering must be done by a sane adult Muslim. Animals slaughtered by a Non Muslim will not be Halal.

The name of Allah must be invoked (mentioned) at the time of slaughtering by saying: Bismillah Allahu Akbar. (In the Name of Allah; Allah is the Greatest.)

If at the time of slaughtering the name of anyone else other than Allah is invoked (i.e. animal sacrificed for him/her), then the meat becomes Haram "unlawful."

If a Muslim forgets to invoke the name of Allah at the time of slaughtering, the meat will remain Halal.

The head of the animal must not be cut off during slaughtering.

Skinning or cutting any part of the animal is not allowed before the animal is completely dead.

Slaughtering must be made in the neck from the front (chest) to the back.

The slaughtering must be done manually.

The slaughtering should not be done on a production line where pigs are slaughtered. Any instrument used for slaughtering pigs should not be used in the Halal slaughtering.

Slaughter

Islam - Zabiha

Customary and Desirable Practices When Slaughtering

Water should be offered to the animal before slaughter, and it should not be slaughtered when hungry.

The knife should be hidden from the animal, and slaughtering should be done out of sight of other animals waiting to be slaughtered.

Animals should be killed in a comfortable way. Unnecessary suffering to them must be avoided.

The knife should be re-sharpened before slaughter.

Storage, Processing and Transport of Halal Meat

Meat chilled or frozen for export to Muslims should be stored in separate cold stores other than those in which pork or other non-Halal meat is stored.

Meat minced or processed for Muslims should not be minced in the same machines used to mince pork or other non-Halal meat.

Events to watch for:

- Eid Festivals:
 - Eid ul Adha (End of Ramadan)
 - Eid ul Fitra (End of Hajj)
 - Qurbani
- Weddings &
- Births
 - Aqeeqa



Conditions for The Qurbani animal

1. Qurbani can be made of goats, sheep, cattle and camels, male or female. No other type of animal is allowed for Qurbani.
2. Castrated animals may be used for Qurbani. This type of animal is preferable.
3. Qurbani of barren animals is also allowed.
4. Goats and sheep have to be at least one year old. However, very healthy sheep that looks one year old may also be used.
5. Cattle must be at least two years old.
6. Camels must be at least five years old.
7. Sheep and goats count as one share per animal. Cattle and camels are divided into seven shares per animal, i.e. the Qurbani of seven persons is allowed with one cow and camel.
8. The animals chosen for Qurbani should be healthy, free from faults and defects.



***Ritual Slaughtering for the Purpose
of Producing Kosher and Halal Meat***
Office of the Chief Medical Officer of Health
Position Statement, April 2012

The Office of the Chief Medical Officer of Health (OCMOH) supports initiatives that lead to healthy lifestyles. This includes supporting and developing policy that lead to safe, nutritious foods in sufficient quantity to sustain good health for all New Brunswickers.

The OCMOH conducted a jurisdictional scan of policies in Canada and met with members from both the Muslim and Jewish communities to help understand their needs and to develop this position statement.

The intent of this document is twofold; to communicate to abattoir operators how they can support communities who wish to have Halal or kosher meats by means of ritual slaughtering of an animal, and to communicate what is permitted or not permitted to occur on a farm in terms of slaughter for human consumption.

Section 14 of the *Public Health Act* states that "A person who holds a licence to operate a food premises shall ensure that food that is manufactured, processed, prepared, stored, handled or displayed on or in the premises is manufactured, processed, prepared, stored, handled or displayed under sanitary conditions."

Abattoirs:

The OCMOH would like to inform abattoir operators that they can permit ritual slaughtering to occur in their premises by allowing the following to occur:

- Having a representative from the Jewish or Muslim community bless the animal.
- Having that person sever the jugular vein.
- The remaining processes (cleaning and eviscerating), must be conducted by the abattoir employee as per normal hygienic practices.
- Should the representative from the community be involved in this process, they must be trained by the abattoir and follow the procedures established by the abattoir that meet regulatory requirements.
- Should the representative wish to go in the slaughter area once the organs have been removed for their own inspection process, this can occur as long as they have followed proper hygienic procedures such as hand washing, wearing clean garments, etc.

Ritual Slaughter - Kosher and Halal Meat
Office of the Chief Medical Officer of Health
April 2016

Information for communities who wish to obtain Halal or Kosher meats in New Brunswick

The sale of meat is legislated under the New Brunswick *Public Health Act*.

Requirements for Purchase of Meat:

- All meat, including Halal and Kosher meat, must be purchased from a licensed retail store, meat shop or slaughter plant in New Brunswick.
- You cannot buy an animal and slaughter it on your property or the property of anyone else including the farm where you bought the animal. This is true whether you use the meat for yourself or give it to someone else.
- Exception: You can buy an animal and take it to a licensed slaughter plant to have it slaughtered and the meat cut up (see list of abattoirs and position statement). You will need to ask the plant if and when they can provide halal service.

See the following attachments for more information:

Office of the Chief Medical Officer of Health, *Position statement: Ritual Slaughtering for the Purpose of Producing Kosher and Halal Meat*, April 2012.

New Brunswick Abattoirs Licensed and Inspected by the New Brunswick Department of Health under the *Public Health Act*.
<http://www2.gnb.ca/content/dam/gnb/Departments/10/pdf/Agriculture/NBAbattoirsLicensedInspected.pdf>