

AHDB Halal Sheepmeat Specifications Response Sheet

Farm Assurance

Farm Assurance should be a pre-requisite of the Halal Quality Standard Mark upon launch?

Please tick

Agree

Disagree

Additional Comments

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If Farm Assurance is not a pre-requisite at launch, it should become one at a later date?

Agree

Disagree

Additional Comments

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If agreed, during what timescales should it be introduced?

1 year 2 years 3 years 5 years

(If processors wish to also use the Red Tractor or other marks, then the whole chain including farm, transport and processing will require assurance).

Processing practices and segregation

Alcohol (denatured/inedible) based cleaning products cannot be used?

Agree

Disagree

Additional Comments

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Sporadic DNA testing should be undertaken to guarantee exclusion of additional proteins (e.g. porcine) in processed products e.g. mince and burgers

Agree

Disagree

Additional Comments

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Processors must not process Halal products in the same batch as any non-Halal production.

Practically this means processing at different times using designated dolavs, bins, trays, mincers, dicers, formers etc.

Agree

Disagree

Additional Comments

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Where businesses process non-Halal products there must be strict physical segregation controls in place?

Agree

Disagree

Additional Comments

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The storage and processing of pork and raw materials of porcine origin must be physically segregated from Halal products.

(Dedicated equipment and storage areas must be used)

Agree

Disagree

Additional Comments

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Pre-slaughter stunning

The stunning standard should require:

1. No mechanical stunning
2. Head-only electrical stunning. Specifically excluding electric stunning that spans the heart (e.g. head-to-back stunning)
3. Minimum current of 1.0 amp with maximum current as set by EU law and independently verified to be recoverable.
4. Maximum duration of stun application of 4 seconds
5. Frequency of 100 Hz minimum, with higher frequencies reducing meat quality issues
6. Maximum voltage 450V
7. Recording requirements to ensure the key stun parameters have been met over the audit period within stun equipment or a suitable additional stun assurance monitor i.e.
 - Maximum constant current (A or mA).
 - Maximum voltage (V).
 - Minimum frequency (Hz).
 - Maximum time of exposure.

Please tick Agree Disagree

Additional Comments

Should post-cut stunning form part of the scheme? (It is proposed that both electrical and mechanical stunning may be applied after the neck cut)

Agree Disagree

Additional Comments

Auditing

AHDB's consumer research demonstrated that a Halal scheme would need to be audited by a Muslim assessor or an assessor accompanied by a suitably experienced Muslim, in order for it to be widely accepted.

Is this a view shared by processors and stakeholders?

Yes No

Additional Comments

Marketing

Would your business use the Halal Quality Standard Mark?

Yes No

If yes, which mark would be utilised?

Pre-stun Traditional Post-cut stun All

Are there any other specific areas of marketing support that would prove beneficial?

General

Are there any further criteria you would like included in the Halal Quality Standard Mark?

Do you have any further comments on the Halal Quality Standard Mark?

(continue on additional sheet if required)

Name:

Position:

Company:

Date: Signature:

Please tick which sector is relevant to your response:

Producer Abattoir Cutting Plant Retailer (large or independent)

Foodservice Operator Islamic Scholar Certifier Consumer

Other: (please specify)