# Halal Certification Checklist

| Purpose This CGA halal certification checklist is designed to help manufacturers understand the core requirements needed to obtain halal certification. Meeting these criteria will ensure your operations comply with global halal standards. It also serves as a practical tool to prepare your team, streamline your documentation, and align your processes before a halal audit. |
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| **Requirement Category** | **What to Check** | **Checklist** |
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| **1. Ingredient Compliance** | All raw materials must be halal-compliant (no pork, alcohol, or non-zabiha animal derivatives) |  |
| Animal-derived ingredients must come from halal-certified sources |  |
| Full ingredient origin disclosure (plant/mineral/synthetic/animal) |  |
| **2. Supplier Verification** | Suppliers of critical ingredients must provide halal certificates or compliance declarations |  |
| Documented supply chain traceability (chain of custody) |  |
| **3. Production Controls** | Dedicated halal production lines or validated cleaning between halal and non-halal runs |  |
| Clearly marked segregation of halal and non-halal materials |  |
| Cleaning SOPs for equipment, tools, and storage areas |  |
| **4. Documentation System** | Halal Assurance System (HAS) Manual with company policy, procedures, and roles |  |
| Ingredient/product list with halal status |  |
| Batch records, traceability logs, and production documentation |  |
| **5. Packaging & Labeling** | Packaging materials must be free from animal-derived adhesives (e.g., gelatin, casein) |  |
| Labels must not falsely claim halal status and must match certification scope |  |
| **6. Audit & Certification** | Inspection by a qualified halal auditor |  |
| Resolution of any non-conformities before certification is granted |  |
| Annual surveillance or recertification audits |  |