

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

و

صَلَّى اللَّهُ عَلَى سَيِّدِنَا مُحَمَّدٍ
وَالِهِ وَسَلَّمَ

قال رَسُولُ اللَّهِ صَلَّى اللَّهُ عَلَيْهِ وَسَلَّمَ " مَنْ رَأَى مِنْكُمْ مُنْكَرًا فَلْيُغَيِّرْهُ بِيَدِهِ ، فَإِنْ لَمْ يَسْتَطِعْ فَبِلِسَانِهِ ، فَإِنْ لَمْ يَسْتَطِعْ فَبِقَلْبِهِ ، وَذَلِكَ أَضْعَفُ الْإِيمَانِ " (رواه مسلم)

The Messenger of Allah (Peace be upon him) saying: 'Whoever among you sees an evil, then let him stop it with his hand. Whoever is not able, then with his tongue, and whoever is not able, then with his heart. That is the weakest of faith.' [Muslim]

Hadiths present a very important way of preventing things that are not in line with the principles of Islam in Muslim communities. As long as Muslims obeyed this rule and performed their duties, prohibiting evil and commanding goodness, the society was free from evil and sin.

HALAL HELPS YOU PURIFY YOUR HEART

the Messenger of Allah (peace be upon him) say: "Verily Allah has prescribed ihsan (proficiency, perfection) in all things. So if you kill then kill well; and if you slaughter, then slaughter well. Let each one of you sharpen his blade and let him spare suffering to the animal he slaughters." [Muslim]

the Messenger of Allah (peace be upon him) say: "Allah the Almighty is Good and accepts only that which is good. And verily Allah has commanded the believers to do that which He has commanded the Messengers. So the Almighty has said: "O (you) Messengers! Eat of the tayyibat [all kinds of halal (legal) foods], and perform righteous deeds." [23:51] and the Almighty has said: "O you who believe! Eat of the lawful things that We have provided you." [2:172]" Then he (peace be upon him) say: mentioned [the case] of a man who, having journeyed far, is disheveled and dusty, and who spreads out his hands to the sky saying "O Lord! O Lord!," while his food is haram (unlawful), his drink is haram, his clothing is haram, and he has been nourished with haram, so how can [his supplication] be answered? [Muslim]

the Messenger of Allah (peace be upon him) say: "That which is lawful is clear and that which is unlawful is clear and between the two of them are doubtful [or ambiguous] matters about which not many people are knowledgeable. Thus, he who avoids these doubtful matters certainly clears himself in regard to his religion and his honor. But he who falls into the doubtful matters falls into that which is unlawful like the shepherd who pastures around a sanctuary, all but grazing therein. Verily every king has a sanctuary and Allah's sanctuary is His prohibition. In the body there is a morsel of flesh which, if it be sound, all the body is sound and which, if it be diseased, all the body is diseased. This part of the body is the heart". [Related by al-Bukhari and Muslim]

According to hadiths, we understand the significance attached to animals by Islam. A Muslim should not cause the suffering of cattle during slaughter. It is true that a knife should not be sharpened in the presence of an animal, which cannot be killed in front of other animals. A slaughterer must treat an animal well, he cannot pull it on its legs or beat it to the ground, nor can he immobilize it by putting a foot on its neck. Do not hang the animal, feed it or cut out the backbone or any other body parts when it is still alive.

OWN OBSERVATIONS RELATED TO THE PRODUCTION OF HALAL MEAT IN POLAND CLEAR INFORMATION ON REAL HALAL

In order to have a clear idea of the slaughter process as well as the production and sale of Halal products in Poland, one should consult Halal ritual slaughterers and supervisors, who have practised it for a long time, have experience in this area and know the secret of the process. During their career, they have encountered many cases of fraud at numerous slaughterhouses. They are aware and convinced of risks related to the negligence of Halal principles or adulteration of Halal products, from the moment of slaughter to the sale of ready Halal products.

I. CERTIFIED HALAL MANUFACTURERS

Manufacturers holding Halal certificates are responsible for the slaughter of animals as well as the production and marketing of meat products made of Halal meat.

Numerous companies manufacturing pseudo-Halal products are certified by Muslim religious associations. These companies think that it is enough to produce a Halal product, which is misleading for many Muslim consumers. Their production is not controlled by supervisory bodies or the above-mentioned associations. These controls are not conducted in most cases.

It should be noted that most distributors of Halal meat do not require companies to exercise strict control of the Halal system. They are interested in low prices and in a confirmation that a company holds a Halal certificate and is controlled by a supervisory authority.

Currently, Halal slaughter is usually performed with the use of a mechanical saw in the symbolic presence of one or two slaughterers, for example during the slaughter of poultry. This slaughter method has nothing in common with proper Halal.

Pseudo-Halal is more profitable for companies. A paradoxical certificate granted by religious associations is still valid. A supervisory authority is not present during the production, and certification materials (labels, tapes, etc.) are left at a company unscrupulously. In most cases, these are employees of a company who stick labels with a Halal logo on ready products. Some manufacturers, taking advantage of the absence of ritual supervisors, have a possibility to earn more profit by selling cheaper non-Halal products as Halal products, which are more expensive.

II. MUSLIM RELIGIOUS ASSOCIATIONS

Muslim religious associations certify Halal for companies that want to produce Halal products and are obliged to supervise these companies during the year by means of unannounced audits. Several well-known associations that grant certificates do not perform their mission properly. They issue certificates valid for one year for companies that are willing to start Halal production, but do not perform any control activities within this period. They visit slaughterhouses and meat processing plants just before the execution of a certification contract. Thus, they neglect audits and cannot check whether the slaughter and production processes comply with the concluded contract. They sometimes say that they have their own slaughterers and supervisors, whereas in fact, they do not have a registered business activity. This is obviously a lie and fraud.

III. HALAL SLAUGHTER, SUPERVISION AND CERTIFICATION BODIES

Halal slaughter, supervision and certification bodies supervise the Halal system. Bodies controlling and certifying Halal products supervise the correct functioning of the Halal system and must always be present in the slaughterhouse in order to:

- control the effectiveness of the slaughter process, production and marketing of final products,

- control the hygiene and cleanliness of rooms, personnel, machines, containers and tools,
- witness the ritual slaughter and marking of carcasses with a Halal logo,
- check the origin of raw materials at meat processing plants and secure ready products with labels and tapes with a Halal logo,
- check the identifiability of ready products before the shipment.

The purpose of Halal certification is to ensure the compliance of a product or service with a previously adopted Halal hygiene and quality principles charter, which complies with the rules and standards of Islam. Halal certification of products and services refers to significant features of Halal production, processing, packaging and commercialization. All these operations must be justified from the point of view of Islamic law.

Numerous organizations certifying Halal products have appeared recently, but their offer does not meet the expectations of Muslim consumers. Indeed, most of them do it in an unprofessional way, with numerous omissions. Halal is related to products and services that require intervention of qualified professionals, who are familiar with these products and services. Amateurishness that prevails in the certification business caused great harm to Halal certification and enabled numerous manufacturers, encouraged by less meticulous Halal certification bodies, to manipulate and steal Halal qualifiers. This resulted in the lack of confidence, loss of trust among consumers and importers as well as Muslim countries and increased irregularities in the eyes of Muslims.

Some Halal supervisory bodies have not signed any cooperation agreements with Halal manufacturing companies, therefore they cannot operate in a proper and stable manner. They commit numerous omissions in their work. They are rarely present at plants and often leave their control equipment (labels, tapes, etc.) at the disposal of companies. They cannot be credible having inconsistent documentation.

Everyone commits omissions performing this kind of work, but one should do as much as possible to exercise careful supervision with appropriate documentation.

IV. AS DISTRIBUTORS AND CONSUMERS - BE CAREFUL!

Some Halal distributors and consumers are totally unaware and transfer the responsibility for Halal requirements to others. They neglect religious principles. Lack of vigilance and requirements towards companies they cooperate with was observed. Their attention is mainly focused on quick availability of goods with a Halal logo at attractive prices.

In Poland, or even in the world (in Islamic as well as other countries), "Halal" word placed on a product does not always guarantee that it is a high quality Halal product. In fact, numerous organizations (associations, companies or even mosques) do not observe Islamic rituals. It is now your duty to ensure that meat, poultry or processed products that you consume are really Halal.

One cannot say: {it has the "Halal" label} or {my butcher said it is "Halal"}}, or simply be satisfied with some general statements. These arguments have no value and do not constitute extenuating circumstances. It is indisputable that once you consume a non-Halal product, you are deprived of adoration for 40 days. This means that all prayers and good deeds will not be taken into account in this period.

In order to guarantee that products are original, they must be strictly and rigorously certified by an independent supervisory authority.

V. IS REAL HALAL IN DANGER?

A real, controlled Halal generates costs related to the obligatory presence of the inspectors of a reliable supervisory authority (the cost of transport and accommodation of slaughterers and supervisors) and lowers the profitability of a company, which must increase the prices of Halal goods (due to the lower speed of slaughter line), in order to cover losses and earn some profit. For some

companies, the final price of a ready product teeters at the break-even point and is less competitive.

False, non-controlled Halal does not generate these costs, as the speed of line is as high as in the case of traditional slaughter (characterized by high efficiency) and no costs of transport and accommodation of supervisors and ritual slaughterers are borne. All these factors influence the final price of Halal products set by a manufacturer, which is, in this case, more profitable and competitive.

There arises a question for Halal consumers, whether they would be willing to pay the maximum amount of € 0.20 per kilogram in order to have a real Halal product on their plates.

A study conducted by Debata Halal in France:

- a. When your butcher tells you that meat is Halal:
 - You buy it immediately, without asking any further questions - (395 votes)
 - You ask him where he stocks up - (106 votes)
 - You ask him who has checked the meat - (104 votes)
 - You ask him about his supplier for the purpose of verification - (104 votes)
- b. What is important to you when you purchase a product processed as Halal?
 - Good quality - (45 votes)
 - Presence of Halal logo - (57 votes)
 - Supervision by a serious organization - (699 votes)
 - I buy it only at a meat shop run by a Muslim - (129 votes)
- c. As Halal consumers, would you be willing to pay € 0.20 per kilogram more in order to have real Halal products in your meals? Yes - (891 votes) ; No - (54 votes)

Those who sincerely believe in Greatest Allah fight to guarantee genuine Halal products. Finally, meat, poultry and processed Halal products really exist and will exist for those who want to consume real Halal, rather than Halal brands and labels.

VI. AL-HAQ-HALAL - ISLAMIC SLAUGHTER AND SUPERVISION IN POLAND

Al-Haq-Halal Company established in 2013 is an Islamic slaughter supervisory authority that serves Muslim consumers, which

- assumes responsibility towards Greatest Allah and Muslim consumers for the supervision of ritual slaughter and does not delegate this task to other, independent companies;
- claims that Halal certification requires constant supervision of slaughterhouses, cutting points and production of final products;
- undertakes to obey Islamic rules;
- adopted a Halal hygiene and quality charter, which defines the criteria that must be met in order to classify the final product as Halal. If any of the obligations is not performed, our ritual supervisors can refuse to check the correctness of slaughter or production. If they discover any irregularities, they can refuse to continue the certification and cooperation;
- offers its knowledge, experience and services to slaughterhouses, meat processing plants and the consumers of real Halal products

Director of Al-Haq-Halal in the years 2004-2013 he held the function of a ritual slaughterer and supervisor, therefore he gained sufficient experience in this specific profession, that is, Islamic slaughter practice.

Slaughterers and supervisors hired by Al-Haq-Halal are recruited from among practising, responsible and ethical Muslims in accordance with detailed criteria. Teams of Al-Haq-Halal slaughterers and supervisors all over Poland are present at plants that they supervise to guarantee good conditions of ritual slaughter:

- slaughter is performed manually by a practising Muslim.
- animals are killed alive with the use of the best slaughter techniques.

Al-Haq-Halal's mission is to confirm the Halal system in accordance with the requirements of Islamic law, by means of strict and permanent supervision at every stage of production and commercialization. Labelling of Halal products is the last activity in the certification process. Al-Haq-Halal employees always have authorization tools (stamps, stickers, tapes, etc.), which they place on products themselves. Thus, they confirm their presence during the certification and guarantee to the distributors that products are really Halal.

Our main goal is to satisfy Greatest Allah and serve Muslim consumers by:

- securing the interests of Muslim community in accordance with the Islamic religion and enabling this community to consume healthy, authentic Halal food;
- informing Muslims and non-Muslims about the importance and practice of ritual slaughter;
- supporting the activity of reliable Halal supervisory bodies in Europe.

This report was developed by ZOUIR TEBBAL - 06 December 2015 - AL-HAQ-HALAL
