



*In the Name of Allah, the Beneficent, the Merciful*

# Halal Certification Agency



## HALAL PRODUCTION GUIDELINES

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1. Halal production is recommended first thing in the morning as per clean equipments.
2. All sources of raw materials must be approved by ISNA Canada.
3. Slaughtermen must be practicing Muslims.
4. The production area must be free from pork.
5. Proper labels must be on totes / containers to identify halal matrix.
6. There must be a designated area for proper storage of halal finished products.
7. Packaging labels must be clearly identified with the following:
  - a. Date of production
  - b. Product code
  - c. Product name
  - d. Halal logo
  - e. Lot #