**APPLICATION FORM FOR HALAL CERTIFICATION**

(Information supplied will be held in strictest confidence)

|  |
| --- |
| **Basic Requirements to be Auditable** |
| *1. No pork in the facilities**3. Only Halal meat ingredients such as chicken, turkey, veal, …. are authorized if they have halal slaughter certificate issued by a certification body recognized by Jakim.4. Only Halal gelatin certified by a certification body recognized by Jakim.**5. No risk of cross contamination with najs materials (included processing aids, additives, cleaning products, lubricants, …)****The other requirements will be explained when the process will be initiated.*** |

|  |  |
| --- | --- |
| Company name (applicant) |  |
| VAT number |  |
| Address (applicant seat) |  |
| Website |  |
| Plant address (to be Halal certified) |  |
| Domain of activities |  |
| Total workforce |  |

|  |  |
| --- | --- |
| Contact name (applicant) |  |
| Position |  |
| Email |  |
| Tel  |  |
| Mob |  |

|  |  |
| --- | --- |
| Reason for application |  |

|  |  |
| --- | --- |
| Food safety programs implemented at the factory | [ ] HACCP [ ] ISO-22000 [ ] GMP [ ] BRC [ ] IFS[ ] OTHER : |
| Other certification | [ ] ORGANIC (BIO) [ ] KOSHER[ ] ISO 9001 [ ] OTHER : |

|  |  |
| --- | --- |
| Do you produce product using pork or pork derivative in your factory? |  [ ] Yes [ ] NoIf yes, we may not be able to approve the products |
| Do you produce product using animal meat or animal derivatives such as beef, chicken, deer or mutton? |  [ ] Yes [ ] No |
| Do you produce product using alcohol ? |  [ ] Yes [ ] No |

**PRODUCT INFORMATION**

Products to be Halal certified

|  |  |  |
| --- | --- | --- |
| N° | Product name  | Product brand name |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |
| 7 |  |  |
| 8 |  |  |
| 9 |  |  |
| 10 |  |  |

For each product provide list of all materials used.

After the acceptance of the offer, you’ll be invited to submit the following documents :

* the list of ingredients/raw materials, processing aids together with technical specifications and Halal certificates (if available);
* the description of the production line (flow diagram);
* the description of the Halal Assurance Management System (if available);
* the list of products used for maintenance (lubricant H1), cleaning and disinfection products together with technical specifications and Halal certificates (if available);
* the description of the food safety management system;
* the copy of the authorization of the competent authority (authorization/licence to produce)