

Halal

/huh-laal/

The word "halal" refers to as being permitted and lawful according to Islamic law.

This should include that the product is free from anything that is prohibited to Muslims. It must be processed and cleaned according to Islamic law. The meat must also remain free from contamination while prepared and processed.

It should also be noted that despite popular belief there is no chance of becoming Muslim just from consuming halal products.

What factors make it halal?

- The name of Allah must be mentioned before slaughtering the animal.
- The type of animal should never be sourced from a carnivore or a bird of prey.
- The animal needs to be alive when slaughtered and cannot be consumed if dead.
- The animal must be shown kindness and not be under stress before slaughter.
- Consumption of pigs is not allowed.
- The blood needs to be drained from the carcass.

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What is

HALAL



Process of slaughter

The method of slaughter is called Dhabiha. This involves a razor sharp blade that makes an accurate incision. Animals must never see the knife being sharpened nor must they see another animal being slaughtered. Animals must also be checked for their health and be given food and water before they are slaughtered. They are then turned to face Mecca and the name of Allah is spoken over the animal and the throat is then cut and the blood drained from the animal.

If the process is done correctly the sudden drop in blood pressure to the brain leaves the animal brain dead within a few seconds. According to studies this method is known to be less stressful and painful compared to the modern methods of slaughter. The final product will ensure that the meat will remain clean, fresh and that the animal was humanely treated throughout the process and thanks is given to the Creator who has provided us with this amazing blessing.



Is this process Humane?

According to the RSPCA these factors are necessary for the humane killing of an animal. These standards are all in compliance with halal slaughter.

- Death of an animal without panic, pain or distress.
- Instant unconsciousness followed by rapid death without regaining consciousness.
- Reliability for both single or large numbers of animals.
- Simplicity and minimal maintenance.
- Minimal detrimental impact on operators or observers.

Is it economically beneficial?

The halal economy is booming and with good reason. The world's Muslims total population is over two billion people today and that number is growing at two times the rate of the global population. The halal food market is projected to reach a value of USD 6044.5 Billion by 2030. With the demand of Halal meat being so high this creates many job opportunities for major local, regional and international Halal food producers.

