

<b>STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation</b>		
<b>Issued By: Quality Manager</b>	<b>Approved By: CEO</b>	
Doküman No: R.8000	Yayın Tarihi: 30.04.2015	
Rev No: 1	Rev Tarihi: 01.09.2016	Page: 1 from 16

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## **OIC/SMIIC 1 HALAL FOOD MANAGEMENT SYSTEM CERTIFICATON REGULATION**



***STAREGISTER International Inc.***

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Rev No: 0	Rev Tarihi:	Page: 2 from 16	

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### INTRODUCTION

#### 1.1. General

1.1.1. These criteria was prepared by STAREGISTER for the benefit of the food industry to ensure the quality requirements of OIC / SMIIC 1 General Guidelines on Halal Food Standards. These criteria specifies the conditions to be applied in management and business level for organizations that apply to audit and certification.

1.1.2. HALAL Food is modelled according to Quality Management System and International Standards:

- CODEX STAN 1, General standard for the labelling of prepacked foods,
- CAC/RCP 1, Recommended international code of practice general principles of food Hygiene
- CAC/RCP 58, Code of hygienic practice for meat,
- ISO 22000, Food safety management systems
- Requirements for any organization in the food chain,
- ISO 22005, Traceability in the feed and food chain
- General principles and basic requirements for system design and implementation.
- ISO 9001 Management System
- Ve sektörün kalite yönetim deneyimine dayalı; tehlike analizi ve ürün güvenliğini garanti altına alan kritik kontrol noktaları

Halal Food Quality Management System certificate is issued for the following sectors :

- Meat and meat products
- Milk and milk products
- Eggs and egg products
- Cereals and cereal products
- Vegetable and animal oils and fats
- Fruit and vegetables and their products
- Sugar and confectionery products
- Soft drinks (soft drinks)
- Honey and honey products
- Dietary supplements
- Genetically modified foods (GDG)
- Food additives
- Enzymes
- Micro-organisms
- Packaging materials
- Food service and buildings
- Fish and fish products
- Water

#### 1.1.3. Differences from other certifications:

- Both quality system certification and product certification conditions as well as Service certification conditions checked when required.
- Even if it does not pose problems according to current food legislation, conditions that are incompatible with Islamic rules in general and OIC / SMIIC 1 standard, will not be accepted

## STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation

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Doküman No: R.8000 TR		Yayım Tarihi: 30.04.2015	
Rev No: 0	Rev Tarihi:	Page: 3 from 16	

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- All ingredients examined in detail independent from legal status.

All certified Organizations shall comply with the requirements of this present regulation and shall be imposition to provide the requirements of OIC/SMIIC 1 Helal Food Standard. All the information, correspondence and documentation submitted to STAREGISTER will be considered as strictly confidential.

### 1.2. Definitions :

For these Regulation , the following definitions apply:

1.2.1. Halal Food means food permitted under the Islamic Law and should fulfil the following conditions:

- i. does not consist of or contain anything which is considered to be unlawful according to Islamic Law
- ii. has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy( i) and (ii )above.
- iii. has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy( i) and (ii )above  
Notwithstanding Section ( i) above:
- iv. halal food can be prepared, processed or stored in different sections or lines within the same premises where non-halal foods are produced, provided that necessary measures are taken to prevent any contact between halal and non-halal foods.
- v. halal food can be prepared, processed, transported or stored using facilities which have been previously used for non-halal foods provided that proper cleaning procedures, according to Islamic requirements, have been observed.

1.2.2. Organization – Legal entity or part of legal entity selecting to implement those specific criteria.

1.2.3. Food hygiene – All the conditions and measures necessary to ensure the safety and suitability of food at all stages of processing.

1.2.4. Contamination – The introduction or occurrence of a contaminant in food or a food environment.

1.2.5. Cross Contamination : The transportation of microorganisms from their environment to not infected environment.

1.2.6. Hazard – A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

1.2.7. Risk – A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.

1.2.8. HACCP: The Food safety Management System that makes hazard analyses in every progress starting from raw metaterials ,defines critical control points at the required points ,traces and controls these points and prevent the problem before it occurs ,produces and consumes the customer safe food by protecting the system.

## STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation

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Doküman No: R.8000 TR		Yayım Tarihi: 30.04.2015	
Rev No: 0	Rev Tarihi:	Page: 4 from 16	

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- 1.2.9. HACCP plan – A document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration
- 1.2.10. Critical control point (CCP) – A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
- 1.2.11. Corrective action – Any action to be taken when the results of monitoring at the CCP indicate a loss of control
- 1.2.12. Quality:The sum of the properties which determine the suitability of foodstuffs legislation defined criteria.
- 1.2.13. Quality plan – A document setting out the specific quality practices, resources and sequence of activities relevant to a particular product, project or contract..
- 1.2.14. Traceability – The ability to trace the history, application or location of an entity by means of recorded identifications.
- 1.2.20 Audit – A systematic and functionally independent examination to determine whether activities and related results comply with planned objectives

## 2. MANAGEMENT SYSTEM REQUIREMENTS

- 2.1.** 2.1 Organizations, in addition to technical per sector requirements described in this present regulation, shall maintain a Quality Management System and provide conformance to ISO 9001 requirements.

The documentation for the requirements ;

- 2.1.1. The documents defined as documented information at ISO 9001 Standart.

- 2.1.2. Food safety records:

These records ( when applicable ):

- a) Hazard and risk analyses
- b) Haccp Plan(s)
- c) Product / Batch traceability records .
- d) Critical control points records
- e) Hygiene records
- f) Product Disposal and withdrawal records
- g) The analysis described in Annex A Analyses Plan for each product type

## 3. CRITERIA FOR USE OF THE TERM “HALAL”

### 3.1. LAWFUL FOOD

The term halal may be used for foods which are considered lawful. Under the Islamic Law, all sources of food are lawful except the following sources, including their products and derivatives which are considered unlawful:

#### 3.1.1 Food of Animal Origin

- (a) Pork and boars.

## STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation

<b>Issued By:Quality Manager</b>		<b>Approved By:CEO</b>	
Doküman No: R.8000 TR		Yayım Tarihi: 30.04.2015	
Rev No: 0	Rev Tarihi:	Page: 5 from 16	

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- (b) Dogs, snakes and monkeys.
- (c) Carnivorous animals with claws and fangs such as lions, tigers, bears and other similar animals.
- (d) Birds of prey with claws such as eagles, vultures, and other similar birds.
- (e) Pests such as rats, centipedes, scorpions and other similar animals.
- (f) Animals forbidden to be killed in Islam i.e., ants, bees and woodpecker birds.
- (g) Animals which are considered repulsive generally like lice, flies, maggots and other similar animals.
- (h) Animals that live both on land and in water such as frogs, crocodiles and other similar animals.
- (i) Mules and domestic donkeys.
- (j) All poisonous and hazardous aquatic animals.
- (k) Any other animals not slaughtered according to Islamic Law.
- (l) Blood.

### 3.1.2 Food of Plant Origin

**Intoxicating and hazardous plants except where the toxin or hazard can be eliminated during processing.**

### 3.1.3 Drink

- (a) Alcoholic drinks.
- (b) All forms of intoxicating and hazardous drinks.

### 3.1.4 Food Additives

All food additives derived from Items 3.1.1, 3.1.2 and 3.1.3.

## 3.2 SLAUGHTERING

All lawful land animals should be slaughtered in compliance with the rules laid down in the Codex Recommended Code of Hygienic Practice for Fresh Meat and the following requirements:

3.2.1 The person should be a Muslim who is mentally sound and knowledgeable of the Islamic slaughtering procedures.

3.2.2 The animal to be slaughtered should be lawful according to Islamic law.

## STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation

<b>Issued By:Quality Manager</b>		<b>Approved By:CEO</b>
Doküman No: R.8000 TR		Yayım Tarihi: 30.04.2015
Rev No: 0	Rev Tarihi:	Page: 6 from 16

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3.2.3 The animal to be slaughtered should be alive or deemed to be alive at the time of slaughtering.

3.2.4 The phrase "Bismillah" (In the Name of Allah) should be invoked immediately before the slaughter of each animal.

3.2.5 The slaughtering device should be sharp and should not be lifted off the animal during the slaughter act.

3.2.6 The slaughter act should sever the trachea, oesophagus and main arteries and veins of the neck region.

3.2.7 Stunning Application:

Note: Electrical current and duration shall be validated and determined by the organization, taking into account the type and weight of the animal and other varying factors

Guideline parameters for electrical stunning Type of animal ;

	Current (Ampere)	Duration(Second)
Chicken	0,25-0,50	3,00-5,00
Lamb	0,50-0,90	2,00-3,00
Goat	0,70-1,00	2,00-3,00
Sheep	0,70-1,20	2,00-3,00
Calf,	0,50-1	50 3,00
Steer	1,50-2,50	2,00-3,00
Cow	2,00-3,00	2,50-3,50
Bull	2,50-3,50	3,00-4,00
Buffalo	2,50-3,50	3,00-4,00
Ostrich	0,75 10,00	

### 3.3. AFTER SLAUGHTERING

- At the slaughtering section after slaughtering the blood should be flushed from the body and the blood should be collected in a covered system. .
- At the slaughtering section skinning should be done immediately and the process should be completed before the contamination to the carcass
- The internal organs of the slaughtered animal should be separated from the body within 30 minutes.

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation****Issued By:Quality Manager****Approved By:CEO**

Doküman No: R.8000 TR

Yayım Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 7 from 16

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- Five label system should be used to determine which internal organs and head belong to which carcass and the head and the organs shouldnt be removed out of the work place before inspection.
- Transport vehicles used for the carriage of Halal meat and meat products must have the cooling system, the internal temperature of the vehicle during transport should not be higher than 4 ° C, vehicle interior surfaces must be made of stainless steel should be suitable for cleaning and disinfection.
- Temperature at the fragmentation section should not be higher than 12 °C
- Fresh carcasses + 4 ° C, offals + 3 ° C; frozen carcasses -12 ° C and deep frozen carcass must be stored at -18 ° C or lower. Temperature of the storage room should be monitored regularly.
- Sufficient place for Stunnig, cutting , bleeding , wetting , plucking progresses to be easily done seperately , cutting area with required technical equipment and between this section and inspection area pre-slaughtering should be just a wide aperture as the slaughtered animal can pass.

No non-recycled container should be stocked accept non-recycled glass containers. . Containers such as (PE), polietilentetraftalat (PET) and polivinilchlorur (PVC) containers produced somewhere else shouldn't be used at filling.

**4. OTHER REQUIREMENTS**

SUBJECT	REQUIREMENT
<b>RELATED STRUCTURES OF BUILDINGS AND AUXILIARY FACILITIES, LOCALIZATIONS OF WORK AREA , INCLUDING SOCIAL FIELDS, LAYOUT OF BUILDINGS AND ADDITIONAL BUILDINGS</b>	Inside the property stairs, doors, Windows necessary repairs should be made. Flat surface of the wall, shoul be waterproof, washable, does not allow the insects .Placements should be made of smooth, light-colored material. The condensation on the ceiling, accumulation of dripping, dirt and mold should be avoided.
	Floor should be made of material not broken or cracked ,washable ,hygienic ,nonslipperd and suitable for disinfection .No accumulation and slopy that the liquid could slide easily .Shouldn't be any remainig product on the floor.The pipe of the property shouldn't be dirty.There shouldn't be any holes on the walls and roof.
	Surrounding Property, waste piles of garbage, the puddles, should not lead to a to contamination settlement environment that can be harmful. The roads to the Property should not be dusty and dirty.
	There should be sufficient lighting at the property and extensions to show the true color of food . Light bulbs, fluorescent and so on at the property must be protected against contamination resulting from glass breakage
<b>WASTE AND SEWER SYSTEM SUPPORT SERVICES INCLUDING STORAGE</b>	There should be air-conditioning mechanism at every part of the property
	Analysis of water used should be done. In the production , drinking water must be used.Using generators in cold storage. There must be temperature measuring equipment
	Solid wastes should not accumulate in the property, waste and garbage should be disposed of properly.
	The liquid waste should be discharged into the sewer and there should be drenaj

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation****Issued By:Quality Manager****Approved By:CEO**

Doküman No: R.8000 TR

Yayın Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 8 from 16

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	system ..
<b>PROSES LINE EQUIPMENTS</b>	<p>Raw materials, finished products, additives and other auxiliary materials, tools and cleaning materials and equipment warehouses with materials and articles in contact with food must be separate from each other. Products infection and prevention of deterioration in the conditions that must be stored separately and pallet height so as not to contact with the ground and the wall.</p> <p>Production lines, machinery, equipment must be used only for halal food production. Non-halal input / semi-finished products / production equipment that is contaminated with the product; washed and cleaned in accordance with the rules of hygiene and sanitation and must be prepared to halal food production. Oils used in the production equipment; It should be appropriate to the food and should not contain any components that are not lawful</p>
<b>PEST CONTROLS</b>	There should be control measures for pest control ,medication , no holes at the walls , ceiling and floor. The doors and Windows shouldnt be open .(Mosquito nets)
<b>METAL CONTROL</b>	There should be metal dedectors at the areas that contain the risk of metal contamination to the product .
<b>SUPPLIER CONTROL</b>	The biological ,physical and chemical hazards of the Products produced by raw material that can threaten food safety should be defined and preventive actions should be taken.
<b>STUFF</b>	Stuff should be health controlled and during work they should be trained about hygiene in certain period.

**5. PREPARATION, PROCESSING, PACKAGING, TRANSPORTATION AND STORAGE**

All food should be prepared, processed, packaged, transported and stored in such a manner that it complies with Section (i) and (ii) above and the Codex General Principles on Food Hygiene and other relevant Codex Standards

**6. REQUIRED DOCUMENTS FOR AUDIT AND CERTIFICATION:**

- STAREGISTER International Inc.F1102 Application Form ve F1101 Agreement Form
- Management system Manuel (if applicable)
- Introductory brochures, catalogs, electronic documents,
- Company documents of the business register, Food production register document (if applicable)
- Copy of the analysis results according to product groups defined in Annex A



**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation****Issued By:Quality Manager****Approved By:CEO**

Doküman No: R.8000 TR

Yayım Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 9 from 16

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**Analysis required for Halal Food Management System:**

\*The analysis results are evaluated according to the codex alimentarius and the limits of the relevant country legal requirements:

**ANNEX – A**

<b>PRODUCT</b>	<b>REQUIRED ANALYSES</b>
The Oils and Fats	Real Time PCR
	Pork DNA
	Aflatoxins
	Lead
	Dioxin ve PCB
	Erucic acid
	Veterinary drug residue
Meat and Meat products	Microbiological ANalyses
	Heavy metals
	Colourant
	Dioxinve PCB
	Histological and serological analyzes
	Real Time PCR
	Pork DNA
	Nitrite and Nitrate Analysis
	GDO
Veterinary drug residue	
Cacao ve Cacao Products	Microbiological ANalyses
	Real Time PCR

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation****Issued By:Quality Manager****Approved By:CEO**

Doküman No: R.8000 TR

Yayım Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 10 from 16

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	Pork DNA
	Heavy metals Analyses
	Colourant Analyses
	asesulfam potasyum
	aspartam,
	sodyum sakkarin
Sugar and Confectionery Products	Microbiological ANalyses
	GDO
	Real Time PCR
	Pork DNA
	Gelatin is used as a hamclause Real Time PCR and Pork DNA
	Heavy metals
	Colourant
Cereal and Cereal Products	Microbiological ANalyses
	GDO
	Real Time PCR
	Pork DNA
	Gelatin is used as a hamclause Real Time PCR and Pork DNA
	Heavy metals
	Colourant
Grains, Legumes and Products	Microbiological ANalyses
	GDO
	Heavy metals
	Aflotoxin

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Doküman No: R.8000 TR

Yayım Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 11 from 16

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Egg and egg product	Microbiological ANalyses
	Heavy metals
	Dioxinve PCB
	Veterinary drug residue
Mil and Milk Product	Microbiological ANalyses
	GDO
	Real Time PCR
	Pork DNA
	Heavy metals
	Colourant Analyses
	Veterinary drug residue
Caterers (consumed cooked or uncooked)	Microbiological Analyses
	GDO
	Real Time PCR
	Pork DNA
	Heavy metals
	Colourant Analyses
Food additives and Materials in Contact with	serological analysis
	Real Time PCR
	Pork DNA
	Perfringens
	Salmonella
	Coli
Food Additives – Bread Yeast	Microbiological Analyses
	GDO

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation**

**Issued By:Quality Manager**

**Approved By:CEO**

Doküman No: R.8000 TR

Yayım Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 12 from 16

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	Real Time PCR
	Pork DNA
Fruits and Vegetables and Their Products	Microbiological Analyses
	GDO
	Real Time PCR
	Pork DNA
	Heavy metals
	Colourant
	Serological analysis in case of using red meat or extract
Tea and Tea products	Microbiological Analyses
	GDO
	Heavy Metals
	Colourant
	Pestisist
Honey and products	Paint Clause, Starch / Pollen rate, the difference between the protein and raw honey delta C13 values, Sugar Plant C4 rate, Naphthalene, Clostridium botulinum
	Determination of 10-HDA
	Pestisist
	Drug residue
Food additives - table salt	Iodide ion
	Determination of Iodine
	The amount of potassium ferro-cyanide
Food Additives - Beef Gelatin	Serological Analysis
	Real Time PCR

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation**

<b>Issued By:Quality Manager</b>	<b>Approved By:CEO</b>
Doküman No: R.8000 TR	Yayım Tarihi: 30.04.2015
Rev No: 0	Rev Tarihi:
	Page: 13 from 16

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	Pork DNA
	Cadmium, copper, arsenic, mercury, chromium, lead, zinc
	Humidity, Gel resistance, ash, nitrogen, total mesophilic  The bacteria, E. coli, anaerobic Sports Salmonella
	Veterinary drug residue
Spices and spices products	Microbiological Analyses
	GDO
	Colourant and aflatoxin Analyses
	Ocratoxin A
	Pestisist Max. residual amount
Food for Particular Nutritional Uses	Microbiological Analyses
	GDO
	Real time PCR Pork DNA
	Heavy metals
	Colourant Analyses
	Determination of the amount of gluten in foods described as gluten-free
Water	Finished product analyzes
Beverages (Non-Alcoholic Beverages)	Microbiological Analyses
	GDO
	Real time PCR PORK DNA
	Taking samples of gelatin Real time PCR Pork DNA
	Heavy metals
	Colourant analyses
	Nitrate, artificial sweeteners (aspartame, acesulfame-K, saccharin), carbon dioxide, phosphoric acid, and

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation****Issued By:Quality Manager****Approved By:CEO**

Doküman No: R.8000 TR

Yayın Tarihi: 30.04.2015

Rev No: 0

Rev Tarihi:

Page: 14 from 16

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	kinins analysis
	Dimethylpolysiloxane analysis
Products have a contact with Food and food products - Collagen Cases	serological analysis
	Real time PCR Pork DNA
	Arsenic, lead, cadmium, mercury, chromium, copper, zinc analyzes
	Salmonella analyses
	Veterinary drug residue
Caffee and product	Microbiological ANalyses
	GDO
	Real time PCR Pork DNA
	Taking samples of gelatin Real time PCR Pork DNA
	Heavy metals
	Colourant Analyses
Fish and Fish product	mercury determination of the amount of Lead, cadmium,
	The sum of dioxin-like PCBs Dioxin
	Salmonella ve L. Monocytogenes analyses
	Histamine analysis
	Real time PCR Pork DNA
	drug residue
Spices ve Garnish products	Microbiological ANalyses
	GDO
	Colourant analyses
	Aflatoxin analyses
Starch and Starch Products	Microbiological Analyses

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation**

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Doküman No: R.8000 TR	Yayım Tarihi: 30.04.2015
Rev No: 0	Rev Tarihi:
	Page: 15 from 16

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	GDO
	Real time PCR Pork DN
	Taking samples of gelatin Real time PCR Pork DNA
	Heavy metals
	Colourant analyses
Oil Seeds	Microbiological Analyses
	GDO
	Aflatoksin analizleri
Cozmetic products	GDO
	Real time PCR ile domuz DNA'sı
	Heavy metalsanalizleri
	Microbiological Analyses

**AMENDMENTS:**

**01.09.2016**

1. It is used as ISO 9001 Quality Management System instead of ISO 9001:2008 Quality Management System
2. The Clauses from 2.1.1 till 2.1.15 are removed. Instead Clause 2.1.1 The documents defined as documented information at ISO 9001 Standard is added.
3. Clause 2.1.16 is changed as Clause 2.2.1

**13.02.2017**

**1. Added:**

**REQUIRED DOCUMENTS FOR AUDIT AND CERTIFICATION:**

- STAREGISTER International Inc.F1102 Application Form ve F1101 Agreement Form
- Management system Manuel (if applicable)
- Introductory brochures, catalogs, electronic documents,
- Company documents of the business register, Food production register document (if applicable)
- Copy of the analysis results according to product groups defined in Annex A

**STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation**

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Doküman No: R.8000 TR		Yayım Tarihi: 30.04.2015	
Rev No: 0	Rev Tarihi:	Page: 16 from 16	

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2. Added to ANNEX A;  
Vegetable and Animal Oils  
Meat and meat products  
Eggs and Egg Products  
Milk and Milk Products  
Food Additives - Beef Gelatin, vVeterinary drug residue, Drug residue.
3. Analysis required for Halal Food Management System:  
\*The analysis results are evaluated according to the codex alimentarius and the limits of the relevant country legal requirements:is added.