

Certification Halal

B O G O T A - C O L O M B I A



بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

*“Eat of the lawful and pure provisions that God has granted you,
and fear God, in whom you believe.”
(Qur'an, 5:88)*

In the religion of Islam, great emphasis is placed on the importance of obtaining lawful and pure food, and this is mentioned in many religious teachings—so much so that the Qur'an can be called the book of human health. This is because today it has been demonstrated, for Muslims and many non-Muslims alike, that this book contains numerous spiritual and hygienic guidelines.

It is interesting to note that from the Qur'an it is possible to infer and adapt modern sciences such as HACCP (food safety from farm to table) or the ISO 9000 standard, which is a quality management system in the food industry.

More than 9 million Muslims in North America, 20 million in Europe, 300 million in Africa, 200 million in the Middle East, and over 800 million Muslims in Asia demand food that complies with the Halal code. France is the country with the largest Muslim population in Europe, with 4.7 million Muslims, and has reported the highest levels of Halal food sales and supply—around 2 to 4 billion dollars in 2005. Many large food companies are also engaged in the production of Halal products worldwide.



Islamic Laws of SACRIFICE

In Islam, the conditions for Halal slaughter are as follows:

1. The slaughterer must be Muslim:

For Islamic slaughter, the person performing the slaughter must be Muslim. It does not matter whether the person is a man or a woman, nor which Islamic school or sect they belong to.

2. Use of a sharp iron knife:

At the time of Islamic slaughter, it is necessary to use a sharp iron instrument for this task. In cases of emergency and in the absence of an iron instrument, the slaughter may be carried out using another sharp tool.

3. Orientation toward the Qibla:

During the slaughter, the front of the animal's body must be oriented toward the Qibla. If the slaughterer intentionally fails to orient the animal toward the Qibla, the animal becomes haram. However, if the slaughterer forgets, is unaware of the ruling, makes a mistake while determining the Qibla, or lacks the means to know its direction, this condition is waived.

The criterion is that the animal be oriented toward the Qibla, regardless of whether it is standing, sitting, or lying down.



4. Cutting the four vessels:

Cutting the four vessels—namely, the trachea, the artery, and the two jugular and carotid veins around the neck—is an obligation in Islamic slaughter. If this task is not carried out completely, or if there is a considerable distance between the cuts of these four vessels, the animal will be considered haram and will not be permissible for consumption.

If the animal is slaughtered from the back of the neck, the meat will not be Halal. However, if the knife is inserted from behind the throat and drawn forward, there is no problem, although it is better to avoid doing it this way.

In Islamic slaughter, it is necessary to ensure that the four vessels are cut and that some part of the vessels remains on the side of the head. It is not necessary for the lower part of the throat to be cut; however, some studies indicate that the four vessels can only be cut if the cut is made from below the throat. Therefore, it is recommended to cut from beneath the throat.

5. Mentioning the name of God:

At the moment of cutting, the Muslim slaughterer must mention the name of God. It is not sufficient if another person or an audio device mentions the name of God.

It is sufficient to say “Bismillah” or “Allahu Akbar” in any language.

If the above conditions are fulfilled, the meat will be Halal, and its consumption by Muslims will present no impediment.



Observations

1. The animal must be alive at the time of slaughter. Any movement indicating that the slaughter was performed on a living animal is sufficient, even if it is brief, such as moving the eyes, ears, or tail, or striking the ground with a foot. However, in cases of anesthesia, even if there is no visible movement, the balanced flow of blood—serving as an indication that the slaughter was carried out on a living animal—is sufficient.

Based on the above, the use of anesthesia or stunning is permitted, provided that it does not cause suffering to the animal and that its life remains in its body until the moment of slaughter.

2. Completely separating the animal's head from its body before its death is complete is a prohibited act, but it does not render the meat haram.

3. A rebellious animal that does not allow itself to be slaughtered in accordance with religious rules, as well as an animal that has fallen into a well and cannot be removed alive, if it is wounded in any part of its body with a sharp object such as a knife and dies as a result of that wound, is considered Halal. In such cases, it is not necessary for the animal to be oriented toward the Qibla, but it must fulfill the other conditions mentioned for the slaughter of animals.



4. Given the supply of slaughtered animals to Muslims, it is necessary to know that certain organs of Halal animals (or birds) are not permitted for consumption and therefore must not be sold to Muslims:

- Blood
- Male genital organ
- Female genital organ
- Uterus
- Glands
- Testicles
- A chickpea-shaped gland in the brain
- Spinal cord, located between the vertebrae
- Two yellow-colored tendons that begin at the neck and continue along both sides of the spine
- Gallbladder
- Spleen
- Bladder
- The darkness of the eyes (iris)
- Fat located in the middle of the animal's hoof
- Animal excrement



Scientific justification of Islamic sacrifice

Although, from a metaphysical perspective, pleasant words or a beautiful voice (referring to the mention of “Bismillah”) may create a certain molecular harmony in the air (or water), or the orientation of an animal toward the Qibla—possibly influenced by the Earth’s magnetic field—is a subject that requires further discussion and study.

What is certain is that Islamic slaughter and the cutting of the four vessels have convinced modern humanity that this method is healthy and leads to the production of higher-quality meat with greater resistance to spoilage.

In Islamic slaughter, an incision is made in the neck within a second using a sharp knife that cuts all the neck vessels. As a result, hemorrhaging occurs rapidly and suddenly. In this situation, blood pressure drops quickly, the brain experiences anemia, and the animal does not feel pain.

In Islam, it is obligatory that the head not be separated from the body and that it remain attached until the soul leaves the body. If the spinal cord is cut, the nerve leading to the heart may be damaged, causing cardiac activity to stop; consequently, blood stasis occurs within the vessels.

From a scientific point of view, when a cut is made in the neck, the signal of this cut is rapidly transmitted to the brain, and due to the drop in blood pressure, the brain sends nerve signals through the spinal channel (the connection between the head and the spinal cord) to the heart. As a result, the heart continues pumping with greater force to compensate for the lost pressure. For this reason, more blood is expelled from the carcass, and due to the greater blood loss, the meat obtained has longer shelf life and is healthier.



You may wonder: if the animal dies without pain, why do we see it kicking during the slaughter? Is this not a sign of pain?

Answer:

The fact that an animal moves or convulses during the cutting of the throat is not a sign of pain; rather, it occurs because the blood supply connection between the brain and the rest of the body has been disrupted. As a result of this interruption and the reduced supply of nourishment, the brain orders the heart to send blood as quickly as possible from all organs toward it. The heart then pumps blood from all organs toward the brain, and naturally, those organs—due to the priority given to supplying blood to the brain—are sacrificed for the survival of the brain and begin to convulse.

What is interesting is that the blood exits the body through the same severed artery, leading to the removal of blood components and preventing blood from coagulating within the tissues.

*Control of the world lies in the hands of the one who has power
and knows what is good and what is evil in all things.*



What is certified?

HALAL certification covers a wide range of products and services and is not limited solely to food. Products of animal origin may be certified, provided they come from species permitted in Islam, such as cattle, sheep, goats, poultry, and other animals considered lawful. In these cases, certification requires that the slaughter process be carried out in accordance with the Islamic rite (dhabiha), under authorized supervision, ensuring animal welfare, the proper invocation, and correct blood drainage. In addition, the entire production chain is evaluated, including animal feed, hygiene, processing, storage, and transportation, in order to prevent any type of cross-contamination with non-permissible substances.

For products that are not of animal origin—such as processed foods, non-alcoholic beverages, cosmetics, medicines, personal care products, industrial inputs, and services—HALAL certification focuses on composition, the origin of ingredients, and manufacturing processes. It is verified that they do not contain alcohol, prohibited animal derivatives, forbidden additives, or impure substances, and that equipment, packaging, and production facilities are free from contamination with haram elements. In these cases, certification evaluates the traceability of inputs, supplier transparency, and compliance with good practices, demonstrating that the final product is lawful, safe, and ethically acceptable.

On the other hand, there are prohibited (haram) products and practices that are not eligible for HALAL certification under any circumstances. These include pork and all its derivatives, alcohol and intoxicating substances, blood and its by-products, carnivorous animals, animals that die without ritual slaughter, as well as products containing illicit ingredients or processes that contradict Islamic principles. Likewise, products involving deception, fraud, lack of traceability, or non-compliance with sanitary and ethical standards cannot be certified. HALAL certification, therefore, not only defines what is permissible, but also protects consumers by clearly excluding what is incompatible with their religious and moral principles.



Who certifies?

The Islamic Confession Ahlul Bayt Colombia is a religious entity officially recognized by the Ministry of the Interior of the Republic of Colombia through Resolution No. 2621 of December 23, 2011. This recognition grants it full legal status and institutional legitimacy within the Colombian constitutional and legal framework. This status allows it to act formally and autonomously, in accordance with the principles of freedom of religion and worship enshrined in the Political Constitution, guaranteeing the full exercise of the Islamic faith within the national territory.

By virtue of this recognition, the Islamic Confession Ahlul Bayt Colombia has the capacity to organize, represent, and support the Muslim community, promoting the development of spiritual, educational, cultural, and community activities. Its work contributes to strengthening religious identity, peaceful coexistence, and interfaith dialogue, establishing itself as a legitimate actor in promoting respect for confessional diversity and the construction of a pluralistic and inclusive society.

Likewise, the entity is accredited to carry out religious activities and to issue HALAL Certification, a function of particular relevance in both the religious and economic and social spheres. Through this process, it ensures that products, services, and procedures comply with the principles and standards of Islamic law, providing safety and confidence to consumers and facilitating access for companies and entrepreneurs to specialized national and international markets. In this way, the Islamic Confession Ahlul Bayt Colombia extends its impact beyond the spiritual sphere, contributing to transparency, religious inclusion, and the productive development of the country.



How to obtain HALAL Certification?

1. Initial contact

The first step consists of establishing formal contact with the Islamic Confession Ahlul Bayt Colombia, the entity accredited to evaluate and issue HALAL Certification. At this stage, preliminary guidance is provided regarding general requirements, the scope of the process, and the documentation needed according to the type of product or service.

2. Submission of the technical report

The company or service provider must submit a complete and detailed report of the product or service to be certified. This document must include composition, raw materials or inputs used, and the production, packaging, and transportation processes. In the case of services, the report should clearly describe the activity carried out, the facilities where it is provided, the operational procedures, and the training of the personnel involved.

3. Documentary and legal support

It is recommended that the report be accompanied by certificates, accreditations, quality guarantees, sanitary registrations, licenses, and legal permits that support the operation of the plant, establishment, or service. This documentation facilitates technical analysis and demonstrates compliance with current quality and safety standards.

4. Verification visit

Subsequently, an inspection visit will be carried out at the factory where the products are manufactured or at the establishment where the service is provided. The purpose of this visit is to verify on-site the information presented in the report and to confirm that the processes comply with Islamic principles and standards.



5. Evaluation and certification

If, after the documentary evaluation and the verification visit, compliance with the criteria established by Islamic regulations is confirmed, the company or service provider will obtain HALAL Certification, which authorizes the use of the corresponding seal.

6. Support and recommendations

If areas for improvement are identified, the Islamic Confession Ahlul Bayt Colombia will provide technical recommendations and guidance so that the product or service can be adjusted to meet the required standards and subsequently achieve HALAL Certification.

Additionally, it is important to note that HALAL Certification implies an ongoing commitment on the part of the company or service provider, as it is not limited to an initial evaluation but may include periodic follow-ups and renewals to ensure continued compliance with established standards. Likewise, certification requires consistency throughout the supply chain, traceability of inputs, and adherence to ethical and sanitary practices—fundamental aspects for preserving consumer trust. Having staff who are aware of and trained in HALAL principles, as well as maintaining transparent communication with the certifying body regarding any changes in processes, suppliers, or formulations, is key to ensuring the validity and credibility of the certification over time.





Halal Guarantee Seal

The HALAL Guarantee Seal is a mark of trust that certifies compliance with religious, sanitary, and quality standards in products and services, providing security for both consumers and specialized markets.

- It guarantees the quality, integrity, and efficiency of the items produced, from their origin to their final delivery.
- It ensures good practices in handling, transportation, and storage processes, preserving the purity and traceability of the product.
- It certifies that products or services comply with Islamic principles and HALAL regulations, endorsed by a recognized religious authority.
- It clearly identifies the product, facilitating recognition by consumers.
- It indicates the weight or net content, in accordance with current regulations.
- It specifies the price, where applicable, ensuring commercial transparency.
- It includes the expiration date or best-before date, providing clear information about suitability for consumption.
- It confirms that the product is authorized and suitable for consumption in accordance with HALAL criteria.

This seal not only represents regulatory compliance, but also a commitment to ethics, transparency, and consumer trust.



Certified Companies

Gategourmet





مرکز اسلامی اهل بیت کمبیا

Ahlul Bayt Colombia

Confesión Islámica



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