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**Report Highlights:**

On November 30th, 2022, the United Arab Emirates (UAE) published the updated mandatory technical regulation UAE.S. 993/2022 “Animal Slaughtering Requirements According to Islamic Rules”, and effective date December 1st, 2023. The new technical regulation, also known as “The Halal Standard” replaces the UAE.S. 993/2015 version. UAE.S 993/2022 allows for poultry stunning and contains other changes. In 2022, U.S. exports of halal beef and poultry meat products reached \$126 million, representing over 10 percent of U.S. total exports of agriculture and agricultural related products to the UAE. The official translation of the new regulation is included in this report.

UAE.S 993:2022

UAE STANDARD

UAE.S 993:2022

وزارة الصناعة والتكنولوجيا المتقدمة

**Ministry of Industry & Advanced Technology  
(MOIAT)**

UNITED ARAB EMIRATES  
MINISTRY OF INDUSTRY  
& ADVANCED TECHNOLOGY



الإمارات العربية المتحدة  
وزارة الصناعة  
والتكنولوجيا المتقدمة

**Emirates Standard Specifications  
UAE.S 993:2022**

**Animal Slaughtering Requirements According to Islamic Rules**

**United Arab Emirates**

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**Animal Slaughtering Requirements according to Islamic Rules**

<b>Issue Type</b>	<b>Technical Regulation</b>
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**Standards of the United Arab Emirates**

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**Introduction**

The Ministry of Industry and Advanced Technology is the authority in charge of standardization activities in the Country pursuant to the Federal Decree-Law No. 20 of 2020 regarding Standards, and among its responsibilities is the preparation of standard classifications and Emirates technical regulations through specialized technical committees and work teams.

Under the work program of the technical committees, the Ministry has established the Technical Committee for the Specifications of Food and Agricultural Products Sector by updating the UAE Standard Specification No. GSO 993 "Animal Slaughtering Requirements according to Islamic Rules" in (Arabic and English), having perused many writings and manuals issued in this regard, as well as the governmental and international trends, practices and standards worldwide.

This document has been approved as a technical regulation for the United Arab Emirates pursuant to the Cabinet's Resolution No. (104) of 2022.

Moreover, the Gulf Technical Regulation No. (993/2015) shall be cancelled and replaced.

## Preamble

This standard has been prepared by specialized technical committees which membership is shared by all concerned authorities of the UAE, with the aim of establishing a general framework for the conditions and requirements of the animal slaughtering process in accordance with the requirements of the Halal slaughter in Islamic Law (Shari'a), for the purposes of manufacturing and producing food in production facilities designated for commercial purposes, and which provide their products for direct human consumption. With the aim of the participation of all those concerned in the application of this standard, this standard has been circulated before approval to the strategic partners within the framework of knowledge and experience exchange in order to develop solutions to the dilemmas that may face the industrial sector and the trade exchange movement alike. The application of Halal requirements in Islamic Law (Shari'a) must be carried out with the highest and best international practices followed in this field, so that there is an integration between the Sharia's texts, regulations, technical standard, as well as the established procedures in accordance with the scientific requirements and applicable updates in this field.

The responsibility of providing "Halal" products lies with all the parties concerned with this issue, whether manufacturers, Halal Certification bodies, accreditation bodies, Shari'a authorities, producers or distributors, so that they are adhered to with the utmost commitment and respect.

The discrepancy in some of the considered jurisprudential opinions has been taken into account so as to determine the appropriate technical requirements that fulfill the purpose of controlling products, services and processes related to the subject of meat and meat products. Specifically slaughtering in accordance with the provisions of Islamic Law (Shari'a) and for the commercial purposes.

ANIMAL SLAUGHTERING REQUIREMENTS  
ACCORDING TO ISLAMIC RULES

1. Scope

This United Arab Emirates standard is concerned with the requirements for slaughtering animals that are permitted-to-eat, including birds, in accordance with the provisions of Halal in Islamic Sharia.

2. COMPLEMENTARY REFERENCES

- 2.1 UAE.S 9: Labelling of Prepackaged Food stuffs.
- 2.2 UAE.S GSO 2055-1: Halal Food – Part 1 - General Requirements for Halal Food.
- 2.3 UAE.S GSO 2055-2: Halal Food – Part Two - General Requirements for Halal Certification Bodies.
- 2.4 UAE.S GSO 2055-3: Halal Food – Part Three -- General Requirements for Halal accreditation Bodies accrediting Halal Certification Bodies.
- 2.5 UAE.S GSO 1694: General principles of food hygiene.
- 2.6 UAE.S GSO 21: Hygienic Regulations for Food Plants and Their Personnel.
- 2.7 UAE.S 150-1: Expiration dates for food products- part 1: Mandatory Expiration dates.
- 2.8 UAE.S 150-2: Expiration dates for food products- part 2: Voluntary Expiration dates.
- 2.9 UAE.S GSO 713: Hygienic Regulations for Poultry Processing Abattoirs and Their Personnel.
- 2.10 UAE.S/GSO CAC RCP 58: Code of Hygienic Practice for Meat.
- 2.11 UAE.S/GSO OIE 1: Animal Health Guide.
- 2.12 Federal Law No. (16) of 2007 on Animal Welfare and its amendments.

2.13 Ministerial Resolution No. 476 of 2018 Concerning the Executive Regulation of Federal Law No. 16 of 2007 on Animal Welfare and its Amendments.

### 3. Terms and Definitions

For the purposes of this standard, the terms and definitions listed below are used:

#### 3.1 Halal rules in Islamic Shari'a

The rules legislated by Allah Almighty for Muslims and derived from the Holy Qur'an and the Sunnah of the Prophet Muhammad (May Allah's prayers and peace be upon him) and the opinions of the scholars and their jurisprudence.

#### 3.2 Halal food

Food and beverages that may be eaten, drunk, injected, or inhaled as permitted for consumption according to Halal requirements in Islamic law, in accordance with the requirements of the GSO (GCC Standardization Organization) standard indicated in Item (2.2) above.

#### 3.3 Animal slaughtering (Tazkeya) in accordance with Halal rules in Islamic Law (Shari'a)

A Muslim or a non-Muslim (who is a Jew or a Christian) Slaughterer of a permitted-to-eat controlled animal performs by Cutting of the throat (Dhabh), slaughtering (Nahr) or Immolation 'Al 'Aqr'1 in the case of an uncontrolled animal, using a permitted slaughtering tool or machine for the sake and in the name of Allah alone, by any of the following methods:

##### 3.3.1 Cutting of the throat (Dhabh)

Cutting the trachea, esophagus, and the two jugular veins. It is the method preferred by Islamic Law (Shari'a) for slaughtering sheep, cows, birds, and the like, and is permissible in other cases.

##### 3.3.2 Slaughtering (Nahr)

Inserting a knife in the throat at the base of the neck. It is the method preferred by Islamic Law (Shari'a) for slaughtering camels and the like. In addition, this method may be used for slaughtering cows. 3.4 Dead animals (Al Maita)

Animals that have died of natural death without slaughtering. Any piece of meat cut from the animal before it is slaughtered is considered to be 'Maita' dead.

### 3.5 Suffocated animals

Animals that die by suffocation due to their own action or any external influence leading to suffocation.

Al Aqr 1): Wounding an animal which cannot be controlled whether it be a wild animal whose hunting is allowed or a domesticated animal that has gone wild. It is forbidden to use Al 'Aqr except in very specific circumstances, such as hunting of uncontrolled animals only.

### 3.6 Fatally beaten animals (Mawqouza)

Animals that have died as a result of being beaten with a stick or other instrument.

### 3.7 Falling animals (Motaradiah)

Animals that have died as a result of falling from a height or falling into a hole or similar.

### 3.8 Butted animals (Nateehah)

Animals that have died as a result of being butted.

### 3.9 Eaten by beast or prey (Ma Akal Al Saab'a)

Animals caught by a beast or bird of prey, except those marked for hunting that have died before being slaughtered.

3.10 Animals for which the name of Allah has not been mentioned during slaughter Animals who have been slaughtered in the name of some other than Allah, or when the name of Allah is mentioned along with other, or being intended to approach other than Allah, even though the name of Allah is mentioned.

### 3.11 Animal

All animals permitted to be eaten according to the rules of Halal in Islamic Law (Shari'a), including birds, as specified in the standard indicated in Item 2.2 of the complementary references.



### 3.12 Loss of Consciousness (dizziness/ fainting)

A concerted and controlled operation that results in dizziness, loss of consciousness, or fainting of animals without causing their death, in order to calm them down or ease their suffering during slaughter.

**3.13 Electrified Water Bath**  
A water basin or bath connected to a controlled electric current, which is used for the purpose of causing loss of consciousness in birds. Usually, the basin may accommodate a specified number of birds at a time.

### 3.14 Halal Certificate

A document certifying that the product, service, or process specified therein comply with the requirements of Halal in Islamic Sharia including: Halal slaughtering certificates, certificates of facilities and farms, slaughterhouses and facilities classified as “Halal”, certificates for primary product components, additives, packaging materials, and components containing meat derivatives, extracts, rennet, gelatin, animal fats and oils and their derivatives.

### 3.15 Authorities accrediting Halal certification bodies

The official agencies which are authorized to accredit Halal certification bodies according to the requirements of the standard indicated in Item (2.4) of the complementary references.

**3.16 Halal certification bodies**  
Bodies registered and accredited by authorities accrediting Halal certification bodies to issue Halal certificates, according to the requirements of the standard indicated in Item (2.3) of the complementary references.

### 3.17 Halal Fodder

Any material(s) of plant or animal origin used to feed food-producing animals, in its raw natural condition, or as processed or semi-processed products, including: fish meal, skimmed milk, dried whey, cod liver oil, additives, fully or partially treated or untreated materials that are used as fodder, concentrates and feed supplements for animal feed such that they do not contain any ingredients that violate the rules of Halal in Islamic Law (Shari’a).

### 3.18 Al Jalala:

Animals that eat dirt or fodder from non-Halal sources.

## 4. Animal slaughtering (Tazkeya) requirements according to Islamic rules

4.1 Requirements for slaughtered animals:

4.1.1 Permitted animals are in accordance with the GSO standard as per Item (2.2).

4.1.2 Animals must be alive before slaughter, the dead animal such as the suffocated animals, fatally beaten animals, falling animals, butted animals, eaten by beast of prey, wild birds, or animals for which the name of Allah has not been mentioned, It is forbidden.

4.1.3 The animals must be in a suitably healthy condition and free from disease or symptoms affecting their health that makes their meat unfit for human consumption, to be determined by verification and examination of animals immediately before and after slaughter by qualified specialist.

4.1.4 The health requirements contained in the standard mentioned in item No. (2.10) shall be observed.

4.1.5 Without prejudice to this Standard, the provisions related to animal welfare and veterinary public health contained in the Terrestrial Animal Health Code (TAHC) issued by the World Organization for Animal Health (WOAH, founded as OIE) and contained in the Standard mentioned in Item No. (2.11) , as well as the Federal Law and its implementing regulations set out in Items No. (2.12) and (2.13) shall be adhered to.

4.1.6 Animals must be clean, and the animals should not be transported to the slaughterhouse when the level of contamination on the animal's body outer surface is so great that it negatively affects the sanitary status of the subsequent slaughter and processing of the carcass.

4.2 Requirements for the slaughterer:

4.2.1 The slaughterer must be an adult and mature Muslim or a non-Muslim (who is a Jew or a Christian), not pagans, irreligious, atheists, magi, apostates, and other unbelievers.

4.2.2 The slaughterer must have the necessary competence and experience in matters related to the slaughter process, as well as complying with health and general hygiene requirements, rules of food safety and rules of slaughter, in accordance with the requirements of Halal in Islamic Law (Shari'a).

#### 4.3 Requirements for slaughtering tools:

4.3.1 Production lines, devices, equipment, and auxiliary materials must be intended for the purpose of slaughtering permitted animals solely, in accordance with the requirements of Halal in Islamic Law (Shari'a), and they must be clean and not contaminated with any non-Halal materials, and must not be manufactured from or contain non-Halal materials.

4.3.2 The instrument used for slaughtering the animal must be made of stainless steel and sharp, cutting by its edge and not by weight or pressure.

4.3.3 The devices, instrument, production lines and all surfaces that come into contact with carcasses must be kept continuously clean, in accordance with international food safety rules or requirements referred to in the GSO standards mentioned in Item (2.6).

4.3.4 Halal food must not come in contact with or be contaminated with oils, grease, or cleaning fluids that contain non-Halal ingredients or materials, either during cleaning or maintenance of equipment, devices or production lines, or performing any other process.

#### 4.4 Slaughtering procedure requirements:

4.4.1 The animal must be slaughtered according to the Halal requirements of the Islamic Law (Shari'a), and the slaughtering shall not involve any method cause torture.

4.4.2 The Basmala (name of Allah) must be said with the slaughtering and not mention of any other name but Allah Almighty (either with or without the name of Allah).

4.4.3 The neck should be cut at the front above the chest and not from either side of the neck or from the back.

4.4.4 The act of cutting must lead to severing of the trachea (throat), esophagus and jugular veins, and it is not permitted to sever the head or break the neck, in order to avoid severing the spinal cord of the animal, which may stop or partially stop bleeding.

4.4.5 The complete death of the animal must be ensured before beginning to cut off any part of it or before resuming flaying the skin off, scalding or feather removal operations.

4.5 Requirements for animals' loss of consciousness (dizziness/ fainting):

It is not recommended to use any methods leading to loss of consciousness for animals, but if it is necessary to use them with the aim of reducing the animal's feeling of pain during slaughter, then controlled methods may be used within limited requirements and conditions if they are adopted in a manner that cannot be manipulated, given the need to verify the slaughter process and the method of stunning used, by adhering to the following requirements, as long as:

4.5.1 It is absolutely forbidden to use any method of loss of consciousness that results in death or heart stop of the animal, or reducing the amount of bleeding before the slaughter, or increasing the suffering or torture of the animal.

4.5.2 The slaughter process, including any procedure used to cause loss of consciousness, must be periodically verified and reviewed by the Halal certification bodies responsible for issuing Halal certificate to ensure that the death

of animals is indeed caused by bleeding out during the slaughter process, not because of the loss of consciousness method.

4.5.3 The performance of the equipment used in causing loss of consciousness must be controlled and verified with the aim of obtaining the ideal standards for inducing loss of consciousness that do not result in the death of the animal, by a qualified and trained person who has the experience and technical competence to do this work, provided that the process of supervision and control is carried out by the facility in cooperation with the Halal certification body, as well as the competent authorities, permanently and continuously.

4.5.4 The bleeding must be completed, and the amount of blood flow should be monitored. When a less than normal amount of blood flow is observed as a result of the heart being stopped, the carcass is treated as non-halal.

4.5.5 All carcass meat must be examined on the production line to note the signs and indicators that suggest the death of the animal before it is slaughtered, such as the color of the carcass (bluish or dark red color) due to the lack of complete natural bleeding. The facility must also take appropriate documented measures and procedures that ensure the identification, exclusion, and disposal of these carcasses.

4.5.6 In the event of any unforeseen deficiency during the slaughter or preparation of the carcass where the carcass becomes non-halal, and this is confirmed through veterinary examination after slaughter and during preparation, this carcass must be marked with a label indicating that it is not Halal and it must be removed from the production line immediately and placed in a dedicated area isolated from Halal carcasses. The manner in which these carcasses are disposed of must be documented in special records.

4.5.7 In the event that a method to induce loss of consciousness is used after the slaughtering process, the same requirements related to those of loss of consciousness before slaughtering shall be applied.

#### 4.6 Automated Slaughtering

In the event that automated slaughtering methods are used, the following conditions must be adhered to:

4.6.1 The automatic knife operator must meet the requirements for Slaughterers referred to in clause (4.2).

4.6.2 The requirements as per clause (4.4) must be adhered to (where applicable) with regard to the method of slaughtering.

4.6.3 The Slaughterer must say the Basmalah before operating the automatic knife on every group of poultry that continues to be slaughtered. If the slaughtering process is interrupted, the Basmalah must be repeated. Recorders must not be used to say the Basmalah for the slaughtered animal, and neither may written boards bearing the Basmalah phrase be used. The slaughterer may only leave the place of slaughter after stopping the machine, and upon their return, the Basmalah must be repeated.

4.6.4 The automatic knife must be of single sharp blade type, considering the provisions of clause (4.3) regarding the requirements of slaughtering tools.

4.6.5 There must be a sufficient number of slaughterers on the production line (immediately after the slaughtering process) to monitor birds that have not been properly slaughtered, so that they can be slaughtered manually, and to remove birds that have been completely decapitated. Moreover, additional slaughterers shall be available in the event of conversion to manual slaughtering for any urgent reason.

4.6.6 The automatic blade must be adjusted to cut the trachea, esophagus and jugular veins at the front above the chest and not from either side of the neck or

from the back. It is not permitted to sever the head or break the neck, in order to avoid cutting the spinal cord of the animal.

4.7 Requirements for places of slaughtering:

4.7.1 Slaughtering must take place in facilities that are registered and authorized to supply and offer their products in the UAE markets, according to the official decisions issued in this regard.

4.7.2 Facilities (slaughterhouses) must be designated for the purpose of slaughtering permitted animals only, and in accordance with the requirements of Halal in Islamic Law (Shari'a).

4.7.3 It is prohibited to slaughter non-permitted animals or to use prohibited methods to cause loss of consciousness in the same facilities (slaughterhouses) that are Shari'a-compliant.

5. Supervision, control and stamps of carcasses:

5.1 Halal certificate must accompany to each shipment of meat or meat products issued by a Halal certification body duly approved by the accreditation authorities according to the requirements specified in the GSO standard mentioned in item (2.4). This certificate declares that slaughtering and production has been carried

out in accordance with the requirements of standard referred to in items (2.5/2.6/2.2).

5.2 Stamps to be used on meat and meat products or on final packaging of special cuts of meat, must be difficult to forge and the ink must be stable, food grade, and from a Halal source.

5.3 Halal certification bodies must carry out periodic and continuous monitoring of slaughterhouses, and to this end they may take appropriate measures and procedures to ensure compliance with the requirements contained in this standard.

6. Labeling

Without prejudice to the GSO standard as per items (2.1, 2.7, and 2.8), labels attached to the various forms of packaging of slaughtered animals must include the following information:

- 6.1 Product name and animal type.
- 6.2 The date of the slaughtering by the day, month and year.
- 6.3 The expiry period as indicated in the respective GSO standards regarding expiry periods.
- 6.4 No phrases, graphics or symbols indicating the use of manual slaughtering must be used if the meat or animal is the product of automatic slaughtering.
- 6.5 Country of origin.
- 6.6 The name or number of the slaughterhouse where the slaughtering took place.



## Appendix (A)

## Guidelines related to animal slaughtering according to Islamic rules

## A. General information

The instructions mentioned in Item (b) below are viewed as complementary items that are indispensable for the application of the requirements contained in this standard, particularly when the implementation of the mandatory requirements is contingent on the application of these instructions.

## B. Instructions:

## 1. General instructions:

- 1.1 Animal feeding operations during the primary production stages are subject to good animal feeding practices. It is also recommended to keep records that include information on the sources and ingredients of feed at these stages, which facilitates verification operations, as neither filth-eating animals (Al Jalala) nor their milks are allowed.
- 1.2 Animals shall spend as little time as possible during transportation, while waiting at borders and checkpoints, or before slaughter, with appropriate rest times when needed.
- 1.3 Sufficiently spacious places shall be designated to receive halal animals, to allow for carrying out veterinary and health examinations before slaughtering. They shall be equipped with the necessary tools, and equipment as well as materials for disinfection, washing and cleaning.
- 1.4 The cleaning process for the place of slaughter, preparation, walls, floors, and tools shall be carried out with cleaning fluids and disinfectants suitable for use in Halal food.

- 1.5 Mixing different types of animals during transportation, cleaning or slaughtering shall be avoided.
- 1.6 Animals shall be transported to the slaughter area in a way that does not lead to torture or harm to animals.
- 1.7 The following general decencies should be observed during slaughter:
  - 1.7.1 If possible, the carcass should face Qibla (the direction of Mecca) during the slaughtering process.
  - 1.7.2 Slaughter should be done quickly with the right hand, and it is not permitted to torture the animal by repeatedly moving the slaughtering tool in many directions.
  - 1.7.3 The slaughtering tool must not be sharpened in front of the animal to be slaughtered.
  - 1.7.4 No animal should be slaughtered or slained in front of another animal.
2. Instructions related to loss of consciousness:
  - 2.1 The slaughtering process shall take place directly after the loss of consciousness, and the animal shall not regain consciousness after slaughter until its death.
  - 2.2 Representative random samples must be taken (commensurate with the production volume in the facility) from animals immediately after they are rendered unconscious, and before slaughter to verify that causing unconsciousness has not also caused its death and to observe vital signs and indicators of life in the animal. In addition, the number of random samples, results and times in records shall be kept on record for a period of no less than one year, and be provided upon request, and appropriate documented

measures and procedures should be taken that ensure the exclusion of animals that have died and were disposed of.

- 2.3 Surveillance cameras (no less than two cameras, each with an independent system) must be installed on production lines near the area where animals are rendered unconscious, slaughtered and revived (in order to film the process and verify that the standard procedures established for loss of consciousness devices do not cause animal death). There must be adequate storage capacity to preserve film records (for a period of no less than ninety (90) days and they must be readily available on request).
- 2.4 A device shall be provided to display and record the details of the main standards used, and these records must be kept for a period of no less than ninety (90) days in order to be provided upon request.
- 2.5 The process causing loss of consciousness shall not be repeated more than once to avoid torturing the animal.
- 2.6 Low voltage electric current is used for large animals according to the criteria specified in Table No. 1 (provided that this does not result in death or stopping the heart of the animal):

**Table No. 1: Electrical data required for the process of losing consciousness by the electrical current**

Animal type	Current intensity (Amperage)	Duration (Second)
Chicken	0.25– 0.50	2.00 – 3.00
Small sheep	0.50 – 0.90	2.00 – 3.00
Goats	0.70 – 1.00	2.00 – 3.00
Big sheep	0.70 – 1.20	2.00 – 3.00
Male calves	0.50 - –1.50	3.00

Steers	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
(Female) gazelles	3.00– 1.50	2.00 – 4.00
(Male) gazelles	4.00 – 2.00	2.00 – 4.00
Ostriches	0.75	10.00
<p><b>*Important Note:</b>                  These criteria are applied voluntary (not mandatory) to ensure the optimal application, the facility shall achieve the ideal standards for loss of consciousness, considering: Animal type, sex, and class/weight/animal health condition/type of device used/production line speed/current intensity/frequency of current/exposure time/voltage...etc.</p>		

3. Instructions related to using the electrified water bath for the birds:

In addition to what is mentioned in clause No. (4.5), when using the electrified water bath for the birds, the following requirements can be verified:

- 3.1 Where necessary, a rest period of approximately (half an hour) is recommended for chickens coming from farms that are more than 80 km from the place of slaughterhouse.
- 3.2 Birds that died before entering production line must be disposed.
- 3.3 If the production line stops for any reason, birds that die due to drowning in the water tank must be disposed of.
- 3.4 The speed of the moving conveyor line must be appropriately controlled to allow it to be stopped in emergency case or if any problem arise.
- 3.5 The production lines shall be designed in an appropriate manner that avoid any obstructions and reduce the discomfort of birds to a minimum.

- 3.6 The holding period for birds on production lines shall be reduced to the minimum possible time before slaughter to reduce the suffering of birds.
- 3.7 The production lines shall be designed from the point of entry to the scalding tank in such a way that easy access is possible when the birds need to be removed from the production line.
- 3.8 The size and shape of the metal cuffing lines (suspension) shall be appropriate to the size of the leg of the birds to be slaughtered, such that the electrical contact is painless.
- 3.9 The immersion point shall be equipped with an electrically insulated entry ramp and designed to prevent water flow at the entrance.
- 3.10 The immersion point shall be designed so that the immersion level is easily controlled.
- 3.11 The electrodes can extend over the entire length of the water tank, and they must be designed and maintained in such a way that the cuffing (suspension) lines that pass over the water are in continuous contact with the electrode wire.
- 3.12 A system could be installed to hold the bird's breast area at the cuffing point and until the birds enter the water tank, in order to keep them calm.
- 3.13 Continuous monitoring may be carried out and running water may be added as needed (with added salt). In addition, the cuffing lines may be continuously sprayed with water on the legs to facilitate the conduction of electrical current to the birds without obstruction.

### Technical Terms

Trachea .....	حلقوم (القصبة الهوائية)
Slaughterer .....	ذابح (مذكي)

Dakah .....	تذكية
Loss of consciousness.....	التدويخ (فقدان الوعي أو الإغماء)
Esophagus .....	مريء
Jugular veins .....	ودجين
Nahr (slaying) .....	نحر
Butted animals (Natehah) .....	النطيحة
Dead animals (Al Maita) .....	الميتة
Eaten by beast of prey.....	ما أكل السبع
Falling animals (Motaradiah).....	المتردية
Fatally beaten animals (Mawqouza) .....	الموقوذة
Suffocated animals.....	المنخنقة
Carcass.....	الذبيحة
World Organization for Animal Health (WOAH, founded as OIE).....	المنظمة العالمية لصحة الحيوان

#### References:

- Resolution of the International Islamic Fiqh Academy No. 10/3/95 on carcasses.
- Malaysian Standard No. 1500/2019: Halal Food - Production, Preparation, deliberation, Storage -General Guidelines (Second Review).
- Standards and Metrology Institute for Islamic Countries (SMIIC) No. 1/2011: Guiding Principles on Halal Food.
- Terrestrial Animal Health Code (TAHC) issued by the World Organisation for Animal Health (WOAH, founded as OIE).

**Attachments:**

No Attachments.