

AUSTRALIAN HALAL BEEF, LAMB AND GOAT



HALAL ASSURANCE

Just a few reasons why our Halal assurance is recognized by Islamic countries around the world, including yours. What's more, it comes with a Halal certificate issued by government approved Islamic organizations.

Halal slaughter is carried out by trained Muslims, in accordance with Shari'a law. All premises are registered and regularly monitored. Australian government supervised Islamic slaughter programs are in place to ensure stringent procedures are met in meat processing establishments.



UNDERSTANDING HALAL

For Australian red meat to be identified as Halal, the animals must be slaughtered by a trained Muslim slaughterman in accordance with the requirements of the Islamic law. The word Halal is an Arabic word meaning 'lawful' and is one of the key religious terms used in the Holy Qur'an. Muslim consumers purchasing Australian meat need assurance that the meat they purchase is not only safe and wholesome but has also been slaughtered and handled in accordance with the rites of Islamic law and is therefore considered to be Halal.

Australia is renowned for its commitment to the strict standards required for producing Halal meat and meat products and, along with the involvement and expertise of the Islamic organizations, registered to supervise and certify the production processes.

AUSTRALIAN HALAL RED MEAT PRODUCTION

In Halal meat production, religious slaughter and Halal certification is extremely important in delivering integrity to both our domestic and international customers.

The Australian Government Authorized Halal Program (AGAHP) ensures maintenance of Halal status and segregation of product after carcasses are declared Halal by Muslim slaughtermen.

The Australian Government Department of Agriculture is responsible for the approval of all AGAHP programs and monitors all aspects of the program on a daily basis. This includes security and issue of Halal stamps and the signing of export and domestic transfer certificates.

All registered meat processing establishments in Australia wishing to produce Halal meat must include a detailed Halal program in their

Approved Arrangement (AA). The AA must identify the Approved Islamic Organisation (AIO) that is responsible for the training and oversight of the slaughterman's ritual slaughter activities who will routinely verify Halal arrangements at the establishment. This ensures that the Halal product is prepared, packed, handled and stored in a manner that addresses Halal integrity at all stages of production. The AA will also cover specific importing country requirements, e.g. Malaysia or Saudi Arabia, to ensure compliance with any specific Halal requirements. Approved Islamic Organisations are also required to comply with the requirements of the AGAHP program.

There is joint responsibility between meat processors, Approved Islamic Organisations, Department of Agriculture and AUS-MEAT to ensure Halal integrity when preparing, identifying, storing and certifying Halal beef, lamb and goat products for both export and domestic consumption.

MUSLIM SLAUGHTERMEN REGISTRATION

Muslim slaughtermen (including trainees), and authorized Halal inspectors, must hold a current identity card which will include the name of the Approved Islamic Organisation that has registered the representative and declared the status of the card holder and the card's expiry date. AUS-MEAT issues all identity cards with the period of registration being 1 January–31 December of each calendar year. Identity cards are issued by AUS-MEAT to cover the current period of registration.

MUSLIM INSPECTOR REGISTRATION

Halal Inspectors must hold a current identity card under the same conditions as Muslim slaughtermen. Halal Inspectors are always required at boning rooms, cold stores or further processing operations and

will work within the guidelines of the AA and the AGAHP. Halal Inspectors who have transitory roles within a Metropolitan area must have their identity card present at all times.

GLOBAL HALAL MARKETS

Australia is one of the world's great food producing nations. Our meat, grains, dairy products, fruit and vegetables all enjoy a reputation for excellence throughout the world.

Halal is integral to cultural and religious practice not only in the Middle East, but also in a growing list of countries around the world. Australian meat processors have recognised the business opportunities with our South East Asian neighbours, as they tap into emerging Halal markets in countries like Malaysia and Indonesia. Indonesia is the world's largest single Halal market with a population in excess of 200 million, and a growing middle class estimated at 30–40 million. Halal has also become an important market segment in Europe, where 30 million Muslims live.

Australia has a fast growing Muslim population. In February 2011 it was reportedly almost 400,000, and by 2030 it is predicted to be 700,000.

In summary, there are approximately 2.0 billion Muslims worldwide (almost 30% of the world's 7.0 billion population), an enormous market for Halal products globally. The ability of the Australian red meat industry to supply significant quantities of certified Halal meat and the integrity of the Australian industry's Halal process, ensures that Australia is well positioned to continue as a major supplier of high quality Halal red meat in the global market.

*Meat & Livestock Australia
1401 K Street, NW, Suite 602
Washington, DC 20005*

