

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Voluntary - Public

Date: 3/28/2017

GAIN Report Number: SN7004

Singapore

Post: Singapore

Halal in Singapore

Report Categories:

Retail Foods

Approved By:

Joani Dong, Regional Agricultural Attaché

Prepared By:

Ira Sugita, Agricultural Specialist

Report Highlights:

The global halal industry has grown significantly in recent years. Its food sector alone is estimated to grow to \$ 2.5 trillion by 2019, about 21.2% of global food expenditure. In Singapore, a non-Muslim country, its halal food industry has gained importance as a globally recognized halal hub due to the country's tourism and business location; stringent food safety laws; and recognized halal standards. This report talks about the global and regional halal food industry as well as the halal food situation in Singapore, including an overview of the halal food sector, halal certification, halal certificate procedures/process; and export of halal products.

Table of Contents

SECTION I. BACKGROUND	3
SECTION II: HALAL FOOD SECTOR IN SINGAPORE	9
SECTION III: HALAL CERTIFICATION IN SINGAPORE	12
SECTION IV: EXPORT OF HALAL PRODUCTS FROM THE UNITED STATES TO SINGAPORE	19
APPENDIX I. Singapore MUIS Halal Quality Management System	21
APPENDIX II. Halal Certification Conditions (HCC).....	22
APPENDIX III. List of MUIS approved Halal Certification bodies in the United States	22

SECTION I. BACKGROUND - What is Halal?

The word “Halal” (In Arabic:حلال) means ‘permitted / allowed’. According to *Euromonitor*, Islamic law dictates that Muslims follow halal standards when consuming goods and services. Aside from food and beverages, beauty and personal care products can sport a halal label, too; and, for services, only food service has a physical halal certification. However, it is still necessary for Muslims to lead the halal way of life – which means their consumption, behavior, dress, social interactions and every other aspect of their lives adhere to Islamic beliefs.

A. Halal Food/Food Products

In terms of food/food products, halal meat products – except pork -- which is not permissible in Islam – they have to be sourced from healthy animals and slaughtered according to Islamic ways;’ and, according to the *Guardian publication*, these include several factors:

- The animal has to be alive and healthy.
- A Muslim has to perform the slaughter in an appropriately ritual manner – including in the name of Allah.
- The animal’s throat must be cut by a sharp knife severing the carotid artery, jugular vein and windpipe in a single swipe.
- Blood must be drained out of the carcass.

The Malaymail Online reported that for the average Muslim consumer, products are deemed halal when they meet the following:

- Produced without any forbidden ingredients (see above)
- Proven to be in the interest of the consumer’s health and well being
- Must be clean and hygienic
- Have supply chain integrity

According to *Malaymail Online*, forbidden ingredients in halal foods include the following:

- Dead or dying animals prior to slaughter
- Blood and blood byproducts
- Carnivorous animals
- Birds of prey
- Land animals without external ears
- Animals killed in the name of anything other than Allah

Methods of discovering “haram impurities” in types of animals and raw materials are rapidly improving. Derived from using Polymerase Chain Reaction (PCR) - an advanced molecular biotechnology technique that emerged in the 1980 - the PCR has since evolved into a sophisticated technology for multiple applications: including the potential to improve halal integrity; allowing the development of halal supply chains; and product tracking.

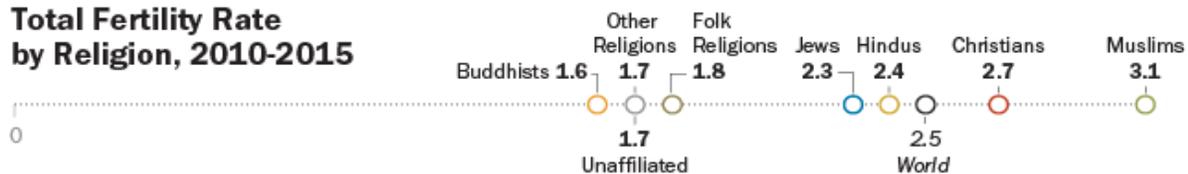
B. Halal Food Sector – Global Perspective

The halal industry – including the halal food sector – has grown significantly and gained more importance in recent years. According to a *Thomson Reuters* report, the halal food sector will grow to \$ 2.5 trillion in sales by 2019, 21.2 % of global food expenditure. A 2015 report published in the World Halal Forum estimated that global trade in halal food and beverages was worth US \$ 1.4 trillion. According to Société Générale de Surveillance (SGS SA), the halal market is worth 16% of the total global food industry and predicted to rise to 20% in the near future – with Asia, Africa and Europe accounting for 63%, 24% and 10% of the markets.

According to Société Générale de Surveillance SA (SGS), the main drivers of halal growth can be attributed to three factors:

- A growing Muslim population – Islam is currently about 25% of the world’s population, making it the second largest religion. According to the Pew Research Center, if the current trends continue, the religion “will nearly equal Christianity by 2050 before eclipsing it around 2070”.
- Economic growth within the Muslim world
- Increased disposable income

Total Fertility Rate by Religion, 2010-2015



Source: The Future of World Religions: Population Growth Projections, 2010-2050

PEW RESEARCH CENTER

The rapid growth in halal meat sales reflects growth in the Muslim population. According to SGS SA, recent data has shown that between 2009 and 2014, countries that are Muslim majority have seen significant increases in fresh meat sales:

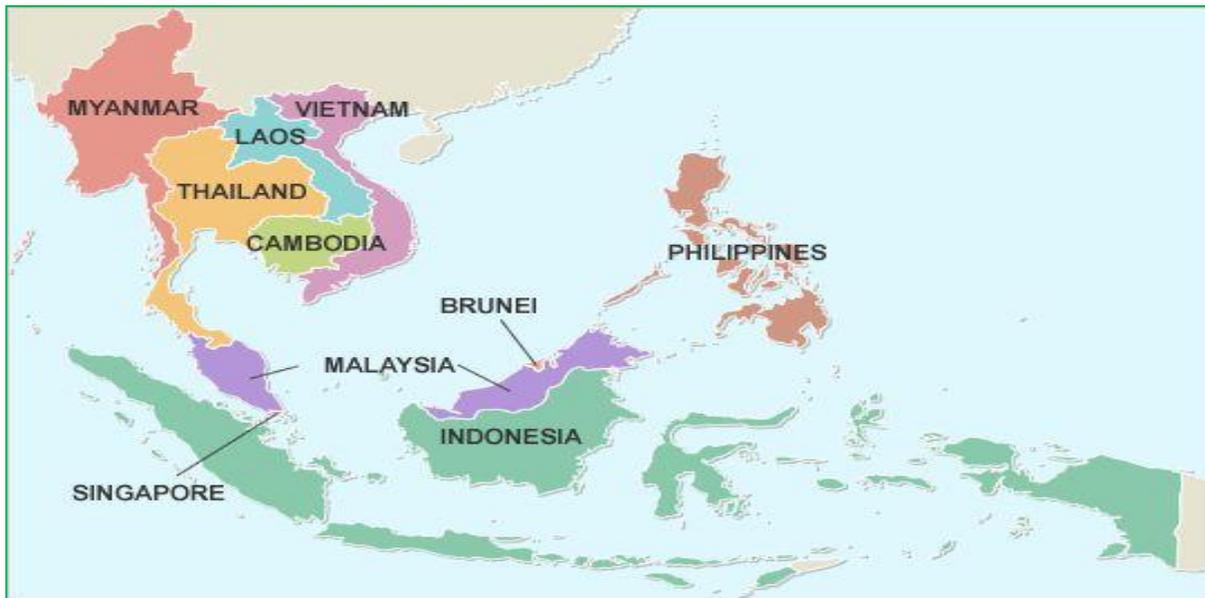
- The United Arab Emirates reported growth of 33%
- Egypt reported 28% growth
- Morocco reported 19%
- Asia Pacific, Pakistan, Indonesia and Malaysia also shared significant growth in fresh meat sales of up to 54%.



Halal meat products sold in supermarkets all over Singapore
(Source: FAS Singapore)

C. Halal Food Sector – Regional Perspective

According to *Euromonitor*, Southeast Asia is “fast developing into a goldmine for businesses targeting the Muslim consumer across all business sectors.” Market prospects for the halal industry in terms of population size and purchasing are bright in the member countries of the Association of Southeast Asia Nations (ASEAN). Population growth forecasts for Muslim-majority countries (such as Indonesia and Malaysia) are among the highest in the world, as are income growth projections.



Map of Southeast Asia countries/ASEAN
(Source: Pinterest)

According to *Euromonitor*, there are three growth opportunities projected in the region: beauty; fashion and the halal food sector. *Euromonitor* statistics show that demand for fresh meat is rising fast in regional Muslim countries, with total volume sales growing higher than even Western countries. Between 2009 and 2014, the volume of fresh meat sold in Indonesia and Malaysia grew by 16% and 15%, compared to Western Europe where sales fell by nearly 1%. The growth is partly driven by fast food service outlets. For example, between 2009 and 2014, in Indonesia and Malaysia, chicken fast-food value sales soared by 77% and 41%; and burger fast food sales growth grew by 105% and 82%.



Halal food logos in green displayed on advertising boards of fast food outlets in Singapore: KFC and Pizza Hut
(Source: FAS Singapore)

% Change in Sales of Food & Beverage Services	Month on month	Year on year
Restaurants	 6.4	 11.9
Fast Food outlets	 8.1	 6.8
Food Caterers	 0.2	 7.5
Other eating places (e.g. cafes)	 0.5	 5.0

(Source: Singapore Statistics, November 2016)

Fast food outlets in Singapore generally offer halal food/food products, including international brands – mainly of U.S. origin - such as McDonald’s, Kentucky Fried Chicken, Pizza Hut, Starbucks, Domino’s Pizza, Popeyes, Church’s Chicken (Texas Chicken), Burger King, etc. Singapore also has a number of regional and homegrown restaurant chains that offer halal food/food products, such as Secret Recipe, Seasonal Salad Bar, Hanis Café and Bakery, etc.



Halal food logos in green displayed on ads of local/regional restaurant chains
 (Source: FAS Singapore)

In particular, the potential is even more apparent for packaged food, which has seen strong growth in the region over forecast years 2015-2019, with Vietnam, Indonesia, Thailand and the Philippines leading the way.



Packaged food with green colored halal logos sold in local supermarkets
 (Source: FAS Singapore)



Local halal packaged food products sold in supermarkets
(Source: FAS Singapore)

With the launch of the ASEAN Economic Community (AEC) in 2015, businesses can harness opportunities that a single market brings and arm themselves with proper compliance to secure their place in the halal sector. In markets where production chains are unclear, businesses can utilize their local knowledge to establish relations with credible sources while maintaining quality assurance.

Many ASEAN governments have been improving halal infrastructure as they are aware of the gaps in the industry where secular food trends outpace that of Muslim consumers. According to *Euromonitor*, among ASEAN member countries, halal certification from Singapore, Malaysia, Indonesia and Thailand are the most recognized, due to established in-country halal eco-system, i.e., the system embedded within a complex network of businesses, institutions, government agencies and non-government organizations - supported by the countries' governments.

SECTION II: HALAL FOOD SECTOR IN SINGAPORE

A. Halal in the food sector is voluntary in Singapore

In Singapore, Muslim matters including halal food, fall under the purview of the Majelis Ulama Islam (MUIS). According to MUIS, halal certification is **NOT compulsory** in Singapore but rather voluntary for all businesses. Thus, in general, businesses apply for a halal certificate if they intend to target Muslim consumers. A MUIS spokesman was quoted as saying: “The MUIS Halal Certification provides an assurance that the food has been prepared according to a prescribed set of standards.” For a typical owner of a small food establishment, the cost of halal certification (valid for a year), including training staff on halal requirements, range from \$670 to over \$1,130 depending on the size and type (hawker, bakery or restaurant) of eatery. This certifies that sourced ingredients, preparation methods and kitchen are halal.

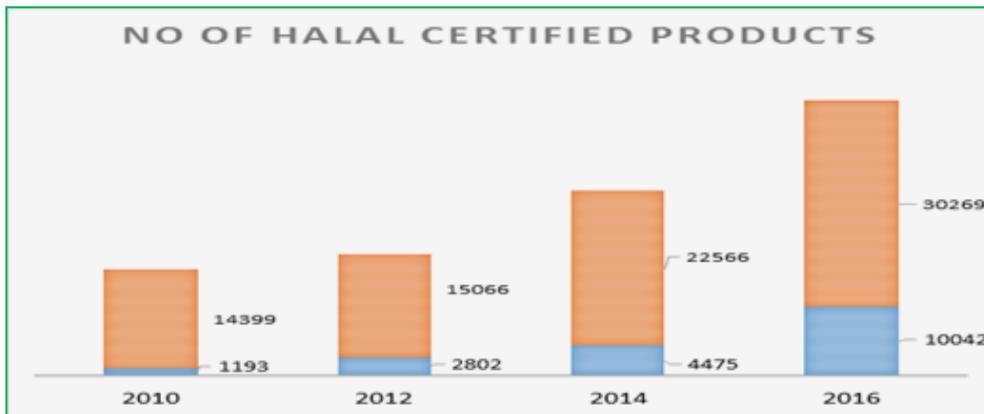
B. Halal food sector is rising in Singapore

Singapore’s halal industry is on the rise - with the number of halal premises rising five-fold for the past decade. The country’s cosmopolitan make-up – including a large expatriate and workforce and its own Muslim population (at 13.3% of the total population in 2016) – has driven demand for halal food sector. According to AT Kearney, Singapore is one of the countries with a Muslim population with the highest purchasing power, and, thus, the country has a high potential market for halal food, after Malaysia and Indonesia in the region.

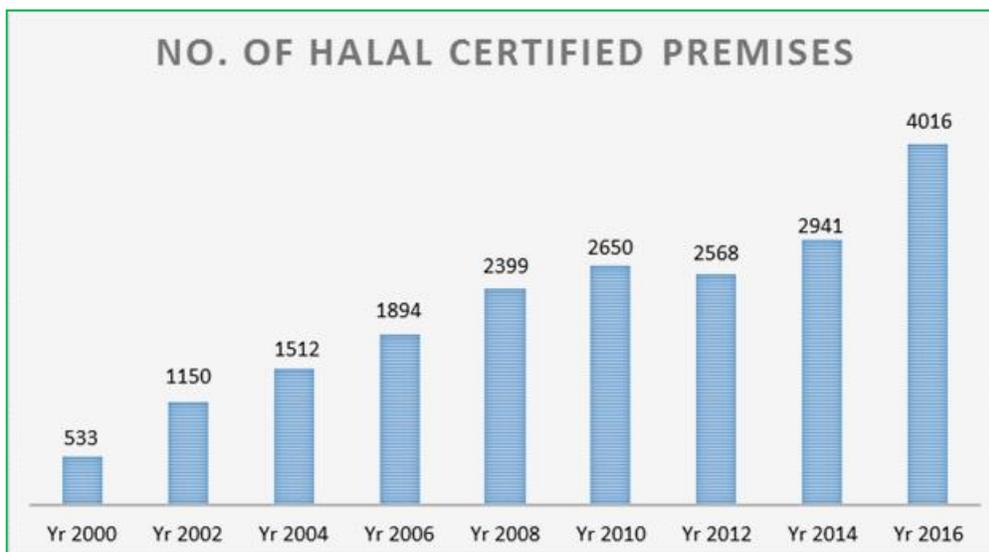
Tourism has also played a role in driving demand for halal certified restaurants, cafes and fast food outlets. In 2015, there were 15.2 million tourists who came to Singapore - including 2.73 million from Indonesia and 1.17 million from Malaysia, according to the Singapore Tourism Board. The country was also voted the most “friendly” non-Muslim destination for Muslim tourists in 2015 in a Crescent Rating's Global Muslim Travel Index (GMTI).

According to *Salaam Gateway* report, Singapore's geography makes it an ideal hub for halal food production, trading and re-export. It is close to Muslim-majority Malaysia and Indonesia, supported by a highly developed logistics infrastructure for global trade and general trust in the quality of Singapore-made products and MUIS halal certification.

The Singapore government announced in October 2016 that a hub to help companies get a slice of the global halal food market is being set up in the country. Backed by the Singapore Malay Chamber of Commerce and Industry (MCCI), Spring Singapore, and International Enterprise Singapore, the hub will help companies share resources for halal product development, production and distribution. Certification has risen five-fold over the past 15 years, from 533 in 2000, to 2,941 in 2014, according to MUIS. Certification revenue has also risen, from \$2.2 million in 2013, to \$2.9 million in 2014, according to MUIS.



Total products certified in 2016 would be $10,042+30,269=40,311$
 (Source: MUIS)



Number of halal certified premises in Singapore
 (Source: MUIS)

C. Distribution Channels

Halal food is mainly distributed via retail channels; and in Singapore, the three key retail players are NTUC Fairprice supermarket, Cold Storage supermarket and Sheng Siong Supermarket. The supermarket chains cater to different targeted groups; e.g., NTUC Fairprice is targeted towards both low-income and upper middle income class with three store concepts (Fairprice, Fairprice Xtra and Fairprice Finest). There are other independently managed supermarket chains such as Isetan supermarket, Meidi-Ya supermarket and Mustafa; and they too cater to their own targeted groups. For example, Isetan and Medi-Ya target the Japanese community and upper middle income groups.

According to the *Flanders Investment and Trade* report, the types of halal food products found in retail supermarkets in Singapore include the following:

- Halal meat products (beef, mutton and poultry that comes in fresh/chilled/frozen form)
- Halal convenience food (frozen/chilled ready meals and snack food)
- Halal confectionery & dairy products (chocolates, cheese, ice cream and desserts)
- Halal sauces, seasoning and condiments



Halal food section in a supermarket in Singapore

(Source: FAS Singapore)

Aside from retail, the foodservice sector is also an important channel for halal food products. The foodservice segment includes restaurants, cafes, hotels, airline catering and institutional catering such as university, school and hospital cafeterias, prisons and the military. Please click [here](#) for the latest list of MUIS halal certified eating establishments; and click [here](#) for the latest of MUIS halal certified caterers and central kitchens.

For the supplies of fresh/chilled/processed meat products, they are mainly distributed to supermarkets and food service sector through local meat processing establishments and distributors of MUIS halal certified meat products.



Shopping for halal products (l) and a typical food court stall offering halal food (r)
(Source: FAS Singapore)

D. Challenges

According to the *Researchgate* report, Singapore also faces the same halal issues as other countries:

- Forged halal certificate
- Use of expired halal logo
- Inappropriate retail placement: some supermarkets are unable to separate halal from non halal products
- Product transparency and quality: certain product information have been hidden due to non-compliance of halal standard

SECTION III: HALAL CERTIFICATION IN SINGAPORE

Halal certification is the most important prerequisite for entering the halal markets in Singapore and globally. According to *Euomonitor*, halal certification plays a critical role in ensuring compliance to Islamic law and assuring Muslim consumers of the reliability of the products.

However, in fact, there is **NO** global standard certification for halal food, and thus, certification requirements vary by country. Several examples of halal certifying bodies that exist across the globe include the following (Source: Euromonitor):

- Islamic Food and Nutrition Council of America (IFANCA)
- Japan Halal Association (JHA)
- Russian Islamic Research and Information Center in Halal Industry (RIRIC),
- South African National Halal Authority (SANHA)
- Halal Food Council of Europe (HFCE)

Country specific laws and certifying bodies pose some challenges; essentially, with different certifying bodies and processes across countries, companies have to comply with different sets of rules, and in some countries, the guidelines are still unclear. While there are calls for a global halal certification standard, according to *Euromonitor*, the reality is that political, economic and religious dynamics have complicated the demarcation of what is halal and what is not. In addition, there are the grey areas of general acceptance or full certification.

A. MUIS

In Singapore, the halal certifying body (Majelis Ugama Islam/MUIS) serves the country's minority Muslim population. The MUIS Halal services started in 1973, and MUIS set up its Halal Certification Standard Unit to regulate the halal sector. MUIS itself is a statutory board of the Singapore Government. It is under the purview of the Ministry of Culture, Community and Youth and under the direct supervision of the Minister-In-Charge of Muslim affairs. MUIS indicated that by 2014, the body had certified more than 2,900 premises.



MUIS logo
(Source: MUIS website)

According to MUIS, its halal certification is “an independent testimony that a food / product is prepared, processed, stored and handled in a manner that is suitable for Muslims.” To continuously enhance the credibility of MUIS Halal certification, MUIS implemented several initiatives including the MUIS e-Halal System (2007), Halal Quality Management System (HalMQ; 2008), and MUIS Halal audits / inspections (2009 – 2012).

The HalMQ certification adopts a process-based approach, which assesses the production/preparation of food, from the receipt of raw materials to the sale of end product; and is benchmarked against international standards such as ISO and HACCP. HalMQ has been made compulsory for compliance by applicants effective since January 2010 to achieve the following objectives:

- Enhance halal compliance through a more structured and systematic approach
- Increase competitive advantage of certified companies
- Increase credibility of MUIS halal certification
- Meet rising expectations of Muslim consumers
- Increase international recognition of MUIS halal certification

According to a *ResearchGate* report, MUIS works closely with several government bodies:

- Agri-Food and Veterinary Authority (AVA) – Singapore’s national body that governs food and agriculture matters. AVA works closely with MUIS to ensure that local and imported food products comply with Singapore’s food laws and standards.
- Standards, Productivity and Innovation Board (SPRING), as an agency under the Ministry of Trade and Industry. SPRING plays an important role in the development of halal standards in Singapore.
- National Environment Agency (NEA) regulates the food retail industry in the country to ensure that food sold at retail outlets is safe for consumption. NEA conducts regular checks on food establishments – including those that sell halal food.

B. Third party recognition

Malek Mattar, Deputy President of Singapore’s Malay Chamber of Commerce and Industry (SMCCI), was quoted as saying, “The Singapore brand is exceptionally well recognized globally. Thus our certification and consultation standards are considered very high and are sought after”.



Halal logo by MUIS

Examples of third party recognition of MUIS’s halal certification:

- MABIMS which is an [international association](#) consisting of [Brunei](#), [Indonesia](#), [Malaysia](#) and [Singapore](#). Its purpose is explaining [Islam](#) to their [Ummah](#) (followers of Islam).
- The Gulf Cooperation Council (GCC) comprises of Kuwait, Bahrain, Saudi Arabia, Qatar, United Arab Emirates and Oman. In 2008, a Free Trade Agreement (FTA) was signed between Singapore and the GCC that officially recognized MUIS’s halal certification.

MUIS also produces guidelines called ‘*Halal Certification Scheme*’ covering products, food manufacturing, storage, preparation and verification of halal products. According to

Researchgate report, the Singapore MUIS Halal Standards (SMHS) – “*Singapore MUIS Halal Standard (MUIS-HC-S001): General Guidelines for the Handling & Processing of Halal Food and Singapore MUIS Halal Standard (MUIS-HC-S002): General Guidelines for the Development and Implementation of a Halal Quality Management System*” - were developed by MUIS in collaboration with SPRING. The objectives are to “provide transparent religious and technical guidelines pertaining to halal certification, and to enhance consistency with regard to compliance to MUIS halal certification”.

According to MUIS, halal certification benefits include the following:

- Leverage on the global halal market worth more than \$ 2.1 trillion
- Enhance competitive advantage globally
- Provide greater assurance to Muslim consumers
- Leverage on small investment cost with potential huge growth in revenue
- Boost company’s reputation to meet varied customer needs

MUIS: Halal Certification details and process

The following are considered “high-risk” products that require halal certification:

- Products containing gelatin
- Flavors and ingredients for food processing
- Meat products

In Singapore, halal meat products typically include chilled and frozen chicken (whole and parts) and chilled and frozen beef. Most halal meat products are imported from the U.S., Argentina, Brazil, New Zealand, Australia and Malaysia. According to the Flanders Investment and Trade report, meat products are imported for retail distribution, foodservice, and processing into processed meat products. The market for processed meat products (such as sausages and cold cuts) is dominated by local meat processing establishments that are certified halal by MUIS.

Aside from the domestic market, the increase in demand for halal food has created opportunities for the companies to export to Muslim countries –MABIM, GCC and beyond. This is made easy due to Singapore’s and by extension MUIS’s credibility on halal matters that are legally mandated in the country. MUIS was established as a statutory board in 1968 when the **Administration of Muslim Law Act (AMLA)** came into effect. MUIS advises the President of Singapore on all matters relating to Islam in the country. Among other things, MUIS provides Halal Certification services; thus AMLA ensures the legality and genuineness aspects of the halal framework.

In Singapore, the industry/market forces tend to dictate which food products should be categorized as halal or non-halal; and this often relates to food and drink products that are in the grey area as typically they do not fall clearly in either category. For example, products such as eggs, ice and carbodioxide in carbonated drinks would fall into this category.



Halal processed meat products

(Source: FAS Singapore)



Halal cold cuts and sausages

(Source: FAS Singapore)

Types of raw materials / processing aids / additives	<ul style="list-style-type: none"> Plant materials Pure seafood Legumes & lentils Rice Ice Spices Synthetic Chemicals 	<ul style="list-style-type: none"> Soy Bean pdts Olive Oil Sesame Oil Vegetable Oil Synthetic vinegar Noodles Pasta Food additives (excl E400s) 	<ul style="list-style-type: none"> Enzymes Cheese & byproducts Food Additives (E400s) Canned Foods Confectionery & Pastry Dairy Products Processed seafood Sauces & Condiments Pure vinegars 	<ul style="list-style-type: none"> Meat & meat-based items Poultry & poultry-based items Beef extracts Beef tallow Chicken skin Chicken fat Flavorings Gelatin
Types of Documents Required	<ul style="list-style-type: none"> Product specification / label 	<ul style="list-style-type: none"> Product specification Halal questionnaire (if necessary) 	<ul style="list-style-type: none"> Halal questionnaire Muis-recognized Halal certificate* or laboratory analysis report (if necessary) 	<ul style="list-style-type: none"> Muis-recognized Halal certificate*
<p>All applicants / certificate holders are strongly advised to check the updated list of Muis-recognized Halal certification bodies from the MUIS eHalal System <u>prior</u> to procuring the raw material / processing aid / additive. (Source: MUIS)</p>				

NOTE:

The above list serves as a general guideline and not limited to and/or conclusive. MUIS and/or MUIS-appointed agent shall at its discretion request for more information or documents on the raw materials / processing aids / additives.

The above table is also made available in the Halal Certification Conditions available online for download at [http://www.muis.gov.sg/halal/pdf/Revised_HCC_EE_Scheme_\(Final\)_v1.pdf](http://www.muis.gov.sg/halal/pdf/Revised_HCC_EE_Scheme_(Final)_v1.pdf) page 28.

Type of halal certification schemes

MUIS offers seven types of halal certification schemes to suit the different categories of the food/food related industry:

- Eating establishment scheme: issued to retail food establishments, including restaurants, school canteens, bakeries, confectionaries; and temporary stalls in bazaars, flea market, trade fairs, etc.
- Endorsement scheme: issued to imported; exported or re-exported products.
- Food preparation area scheme: issued to catering establishments and central kitchen facilities.
- Poultry abattoir scheme: issued to poultry abattoirs for freshly slaughtered poultry
- Product scheme: issued to products which are manufactured or partly manufactured in Singapore

- Storage facility scheme: issued to stationary and mobile storage facilities, such as warehouses
- Whole plant scheme: issued to manufacturing facilities



Halal manufactured food products displayed at various supermarkets
 (Source: FAS Singapore)



Halal manufactured food products displayed at various supermarkets
 (Source: FAS Singapore)

Halal application process

Before applying, MUIS suggests the following:

1. Read the MUIS Halal Certification Terms and Conditions
2. The latest halal fees schedule (2016), depending on the type of halal certification scheme can be found [here](#).

The halal certification application processes are as follows – as stated in MUIS website:

1. Submit your new/renewal application via the [Muis eHalal System \(MeS\)](https://www.halal.sg/ehalalv2/login.aspx) at <https://www.halal.sg/ehalalv2/login.aspx>.
2. If you are submitting a new application, ensure that you pay the [application fees](#). MUIS will start processing your application once the payment has been made.
3. Be ready for MUIS to conduct an audit/inspection at your premises. Ensure that you have complied with the MUIS Halal Certification Terms & Conditions.
4. Check your SMS or email account for updates on your Halal application status. You will need to rectify your application shortcomings, if any.
5. Upon approval of your application, collect your halal certificate(s) from MUIS, together with the approval notification and necessary payment (total amount reflected in your invoice).

For an overview of the halal certification process, please refer to the flowchart – click [here](#) for the details.

SECTION IV: EXPORT OF HALAL PRODUCTS FROM THE UNITED STATES TO SINGAPORE

If a U.S. producer wants to export to Singapore and target the Muslim community, the process would entail the following steps:

- As with other exporters, he must make sure his products meet AVA's import requirements and procedures including:
 - Before importing, apply for a trader's license or register with AVA
 - Comply with Singapore's food regulation/legislation. E.g. for meat and fish products, this would include the Sale of Food Act, Food Regulations and Wholesome Meat and Fish Act
 - Meet AVA's conditions for specific types of food.
 - Follow AVA's labeling requirements. The requirements can be found in

Singapore's Labeling Guidelines for Food Importers & Manufacturers.

- Apply for Import Permit through the TradeXchange system.
- All food consignments are subject to inspection. In some cases, samples may also be taken by AVA for laboratory analysis.

- The exporter must make sure his products are certified halal by MUIS approved halal agencies in the U.S. Please see Appendix III for the complete list of MUIS approved halal bodies in the U.S.

- As the products are intended for the Muslim community in Singapore, MUIS would conduct surveillance checks periodically.

After meeting the above requirements and if the product is sold “as is”/by carton, the halal food product is ready to be sold to the Muslim community in Singapore. However, in the event that the product's carton is opened for further processing, thus under “value-added traceability”, the product is required to undergo another process for halal certification. In cases where there are gaps between traveling from a slaughterhouse to a processed plant, MUIS would issue interim certificates as necessary.

With regional agreements such as MABIM, while MUIS generally accepts U.S. product that has been certified halal by a U.S. MUIS-approved halal certifying body entering Singapore from say Malaysia, the product “as is” can be sold to the Muslim community in Singapore. However, if the product is processed further in Malaysia, the product has to be recertified halal by MUIS if it enters Singapore and target market is the country's Muslim population.

If the product is exported from Singapore to other MABIM or GCC countries, as a Singapore/MUIS brand product, the product can be exported to any country in MABIM or GCC; and the producer can take leverage on the Singapore brand with its MUIS green logo. If MUIS endorses other countries' product, the product can also be sold to MABIM and GCC countries; and as part of its endorsement of “country of origin”, the product can be sold in Singapore using their own logos.

Specifically for the U.S., MUIS has plans to visit and audit other halal certifying plants in the U.S., which is different from the practice of many regional countries' halal bodies which involve visiting the actual plants in the U.S.

APPENDIX I. Singapore MUIS Halal Quality Management System

For a detailed explanation on the principles of the halal quality management system (HalMQ), please refer to the Singapore MUIS halal standards (from MUIS website):

Background

The Singapore Muis Halal Standards (SMHS) have been developed by the Islamic Religious Council of Singapore (Muis), in collaboration with SPRING Singapore (national standards body) and Muis-appointed Halal standards committee, comprising religious scholars, industry players and government officials.

Objectives

- 1) To provide transparent religious and technical guidelines pertaining to Halal certification
- 2) To enhance consistency with regard to compliance with Muis Halal certification terms and conditions
- 3) To facilitate trade and other business opportunities

Consultation Process

The SMHS had undergone intensive scrutiny and review from members of the Halal standards committee. Feedbacks were also sought from local and foreign government bodies, organizations, institutions, scholars, religious and scientific experts, academicians, captains of relevant industries, Halal practitioners as well as members of the general public and considered for inception into this document. Extensive public consultation on the SMHS is necessary to ensure practicality and relevance to the Halal industry.

SMHS Components

The SMHS comprise 2 components - religious and technical, namely:

- i) General Guidelines for the Handling & Processing of Halal Food (MUIS-HC-S001)
- ii) General Guidelines for the Development & Implementation of a Halal Quality Management System (MUIS-HC-S002)

Click [here](#) to download the form to purchase SMHS.

Download [brochure](#) for additional information on MUIS Halal Quality Management System

Click [here](#) for halal training program

APPENDIX II. Halal Certification Conditions (HCC)

MUIS is revising its halal certification conditions effective Wednesday, 1 June 2016. The updated halal certification conditions will affect all NEW and RENEWAL applications submitted on or after 1 Jun 2016 (Source: MUIS website).

The latest updated halal certification conditions are provided below for your reference.

- Eating establishment scheme, please click [here](#)
- Food Preparation area scheme, please click [here](#)
- Product and whole plant scheme, please click [here](#)
- Storage facility, please click [here](#)
- Endorsement scheme, please click [here](#)
- Poultry scheme, please click [here](#)

APPENDIX III. List of MUIS approved Halal Certification bodies in the United States

Please find below the list of MUIS approved halal certification bodies in the U.S.

The list was last updated on February 3, 2017.

Name of Authority:								Country: United States of America
Country	Authority	Address	Contact Person	Designation	Telephone	Fax	Email	Category
United States of America	American Halal Foundation	125N. Vincent Drive, Bolingbrook, Illinois 60490	Mohammad Mazhar Hussaini	President	+1 630 759 4981	+1 630 310 8532	info@halalfoundation.org	Meat, Poultry and Processed Foods
United States of America	Halal Food Council USA	132 East Main Street, Suite #302 Salisbury, Maryland 21801	Mr. Abdol R. Hajir	President	+1 410 548 1728	+1 410 548 2217	hfcinternational@yahoo.com	
United States Of America	Halal Food Standards Alliance of America	7 Frost Court, Mill Valley, CA 94941, USA	Mufti Abdullah Nana	President	+1 415-342-9481	+1 415-383-0312	info@halaladvocates.org	Meat, Poultry & Processed Foods
United States of America	Halal Transactions of Omaha	P O Box 4546, Omaha, NE 68104 USA	Dr Ahmad Al-Absy	President	402-572-6120	402-572-4020	info@halaltransactions.org	Meat, Poultry & Processed Foods
United States of America	Islamic Food and Nutrition Council of America	5901 N Cicero Ave Suite 309 Chicago Illinois 60646	Dr Mohammad MunirChaudhry	President	773-2833708	773-2833973	chaudhry@ifanca.org	
United States of America	Islamic Services Of America	ISA, PO Box 521, Cedar Rapids, Iowa 52406	Bill Aossey		319-3620480	319-3664369	Isaiowa@mwci.net	
United States of America	Islamic Society of the Washington Area	14660 Good Hope Road, Silver Spring, MD, 20906-6018, USA	HJ Habib Ghanim, Senior	Director	+1 301 384 3806	+1 301 384 2975	info@ushalalcertification.com	Meat, Poultry & Process foods

Last updated: Feb 3 2017 8:58AM

** Note: The information is subjected to changes as there will be "new" certification bodies who have applied and attained our recognition and "existing" certification bodies who did not renew their recognition status or have been delisted from MUIS' list of recognized Foreign Halal Certification Bodies.*