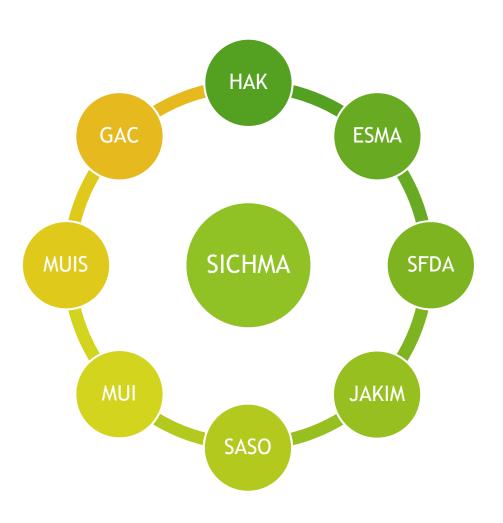
## Supreme Islamic Council of Halal Meats In Australia (SICHMA)



Adem Çetinay Vice Chairman adem@sichma.com.au

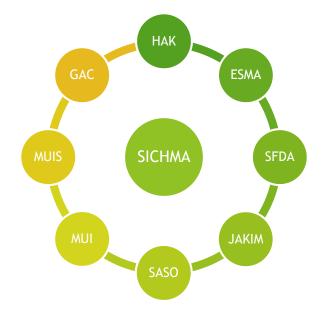


SICHMA is the only halal certifier in Australia that is recognized and endorsed by all halal accreditation bodies around the world such as:





- The role of Halal Certification Bodies or HCB's in ensuring trust in Halal Certified products.
- The role a non-Muslim country such as Australia can play to add trust and integrity into the halal certification process.





### **ISO Based Standards**



- 2016 SICHMA's initial exposure to ISO Based Standards
- Opportunity of improvement
- Opportunity for Recommendations and Feedback



# Benefits of ISO 17065 and Related Standards

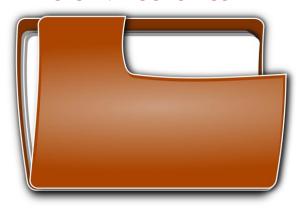


- ► The standard introduces the Certification Schemes.
- Setup of the HCB at a general level
- Defines the resources required for HCB's
- Covers the requirements the HCB must follow while performing the various steps in the certification process
- Improves the HCB's documentation management system



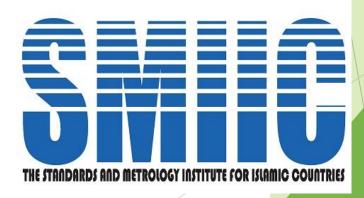
# SICHMA Application and Assessment - HAK

**SICHMA Schemes** 











#### HALAL & AUSTRALIA



- Australia has been successfully exporting Halal red meat and red meat products to Muslim consumers all across the world for many decades.
- Non-Muslim Country has a legislated system



## Australian Government Authorised Halal Program (AGAHP)

Legislative responsibilities for the production of Halal red meat intended for export are a three way partnership between:

The Australian Government (DAWE) Legislative control Hygiene, welfare, Religious integrity, oversight traceability Approved Islamic **Export Registered Organisations** Red meat Establishments (AlOs)

AlOs and export registered red meat establishments must:

- Hold an Approved
  Arrangement (AA) with the
  Department of Agriculture
  Water and the Environment
  (DAWE)
- Undertake and successfully pass audits and verification activities conducted by DAWE



## Australian Government Authorised Halal Program (AGAHP)

Australia has very strict standards in place to ensure the segregation and integrity of Halal red meat intended for export through all stages of production and storage.



The integrity of Halal red meat production is underpinned through the Approved Arrangements



The official Halal certificate is jointly signed by the Australian Government and an Authorised Islamic Organisations (AIOs)



The Halal certification is only issued if Halal production and integrity has been assured





#### DAWE is responsible for:

- Approving red meat export establishments and Islamic Organisations wishing to become an AIO
- Suspending and removing accreditations
- Conducting audits and verification activities of red meat export establishments and AIOs against their Approved Arrangements (AA).

### Responsibilities

#### AIO's are responsible for:

- Ensuring that religious, safety and quality requirements have been met
- Have a compliant Approved Arrangement (AA) with DAWE
- Muslim Slaughterman
- Supervision
- Training

## Establishments are responsible for:

- Ensue strict compliance with Approved Arrangement
- Responsible for food safety and hygienic production, and other operational elements including animal welfare
- Traceability
- Integrity



### Responsibilities

#### Establishments / Abattoirs:

- On-Plant Veterinarian (OPV) who is employed by the Australian Government to conduct, or provide supervision of, daily anteand post-mortem inspection and verification
- Area Technical Managers (ATM) who are Departmental officers with veterinary and audit qualifications who conduct audits at registered export meat establishments

#### AIO's are responsible for:

- Quarterly Audits
- Not yearly
- Unannounced Audits



# Official Halal Mark and Certificate

#### Halal assurance





Only red meat and red meat products which have been produced in strict accordance with the AGAHP will be certified using:

- Official Halal Mark
- Official Australian Government Halal certificate



## Formal Training Framework

- Recently developed Nationally recognised skill sets and competencies
- New skill set specifically developed for Muslims involved in the slaughter process
- New unit of competence to help non-Muslims understand the Halal process

- Religious content will be delivered and assessed by AIO
- Non-religious content such as knife sharpening, workplace health and safety will be delivered by accredited trainers



#### New Video Produced

- The Australian red meat industry has teamed up with the Australian Government to develop a video
- Provides an introduction and information about the Australia's Halal Program.



# Halal trust and integrity is ensured when quality standards are implemented properly











