



ALL FOOD AND COSMETICS STALL HOLDERS MUST READ, UNDERSTAND, AND COMPLY WITH THIS GUIDELINES

FOOD AND COSMETICS

1. SCOPE

Eid Festival is a multicultural event that catered to the Muslims community in South Australia.

This guideline is intended to supply vendors and stall holders with a clear information regarding halal standards and regulation applied in the festival.

2. DEFINITION

2.1 Halal is the term which describes what is permissible for Muslims under Islamic Law and should fulfill the following conditions:

2.1.1 must not consist of, or contain anything which is considered to be unlawful according to Islamic Law;

2.1.2 must not be prepared, processed, transported or stored using any appliance or facility that was not free from what is considered unlawful according to Islamic Law; and

2.1.3 has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy 2.1.1 and 2.1.2 above.

2.2 Notwithstanding Section 2.1 above:

2.2.1 *Halal* food can be prepared, processed or stored in different sections or lines within the same premises where non-halal foods are produced, provided that necessary measures are taken to prevent any contact between halal and non-halal foods;

2.2.2 *Halal* food can be prepared, processed, transported or stored using facilities which have been previously used for non-halal foods provided that proper cleaning procedures, according to Islamic requirements, have been observed.



3. CRITERIA FOR USE OF THE TERM “HALAL”

3.1 LAWFUL FOOD & COSMETICS

The term ‘halal’ is often used in relation to foods and cosmetics which are considered permissible. Under Islamic Law, all sources of food are permissible except the following sources, including their products and derivatives which are considered unlawful:

3.1.1 Food of Animal Origin

- (a) Pigs and boars.
- (b) Dogs, snakes and monkeys.
- (c) Carnivorous animals with claws and fangs such as lions, tigers, bears and other similar animals.
- (d) Birds of prey with claws such as eagles, vultures, and other similar birds.
- (e) Pests such as rats, centipedes, scorpions and other similar animals.
- (f) Animals forbidden to be killed in Islam for example ants, bees and woodpecker birds.
- (g) Animals which are considered repulsive generally such as lice, flies, maggots and other similar animals.
- (h) Animals that live both on land and in water such as frogs, crocodiles and other similar animals.
- (i) Mules and domestic donkeys.
- (j) All poisonous and hazardous aquatic animals.
- (k) Any other animals not slaughtered per Islamic Law.
- (l) Blood.

3.1.2 Food of Plant Origin

Intoxicating and hazardous plants except where the toxin or hazard can be eliminated during processing.

3.1.3 Liquids and Their Product

- (a) Alcohol drinks.
- (b) All forms of intoxicating and hazardous drinks.
- (c) Vinegar that are source from alcoholic drinks - any types of wine vinegar including but not limited to balsamic, red wine/white wine, rice wine, cherry & apple cider.



3.1.4 Food Additives and Emulsifiers

All food additives and emulsifiers derived from Items 3.1.1, 3.1.2 and 3.1.3.

The above-mentioned list also applies to cosmetic products and their composition. Cosmetic products must not contain any of the sources, or derivatives from the sources mentioned above. It is important to note that while an animal may be considered halal to consume, it must be slaughtered in accordance with Islamic Law to meet Islamic requirements. Alternatively, vegetarian, vegan and seafood options are generally considered permissible (with regard to the lists mentioned above).

3.2 SLAUGHTERING OF ANIMALS

Islamic slaughter is an entity to the religion. The method of slaughtering an animal is conducted in accordance with Islamic Law. It is different from other religious slaughtering methods; and it is not a ritual slaughtering or offering to god. Halal animals are slaughtered in a way which provides respect to them and to thank God for His blessing in providing the animal as a source of clean and healthy food. The act of slaughtering must assure the animal suffers as minimal pain as possible.

All forms of Islamic slaughtering must comply with the following regulations:

- a) Slaughtering must be performed by a Muslim who is of sound mind, who is mature and who fully understands the fundamentals and conditions related to slaughtering.
- b) Animals to be slaughtered must be animals that are permitted (Halal) to be eaten.
- c) The animal must be a live animal living in their habitat. The animal must be healthy and not in the state of stress.
- d) The respiratory tract, esophagus (channel for taking in food) and jugular vein must be severed, to assure maximum removal of blood and less suffering to the animal, and;
- e) All slaughtering devices must be sharp and not made from bones, nails or teeth. The use of sharp and clean slaughtering devices is to assure that the act of slaughtering is quick and humane to the animal so that the animal experiences as minimal pain as possible.



4. RECORDS

Stall holders must have a record of the list of their halal suppliers in accordance to comply with this Halal Guidelines. Stall holders must be able to produce the list in writing to the organiser upon request for inspection.



By signing below, I acknowledge receipt of the Eid Festival General Halal Guidelines. I hereby confirm that I have read and understand the Eid Festival General Halal Guidelines. I understand that failing to comply with this guideline will result in forfeiting my bond and immediate termination of my stall(s) without any refunds.

Name:

Stall:

Date:

If you require any assistance or further clarification, please do not hesitate to contact us.

For Office Use, Only

Issued by:

Date: