



Material Pre-Validation Questionnaire

This document is an additional questionnaire supporting the assessment of materials
(Namely: Risk Categorization of ingredients, processing aids, additives) during the halal certification process.
This Questionnaire is valid for (3) three years.

The information provided will remain confidential and used solely for certification purposes by Halal Certification Solutions USA.
Complete all sections of the questionnaire. If a question doesn't apply, write 'N/A' (Not Applicable).
Return this form with all supporting documents.

Material Name & Description/CAS Nr (If Available)							
Company Name				Address			
Production site				Telephone/email			
Scope of Company		<input type="checkbox"/> Manufacturer	<input type="checkbox"/> Private Label Owner	<input type="checkbox"/> Toll Manufacturer			
		<input type="checkbox"/> Supplier	<input type="checkbox"/> Trader	<input type="checkbox"/> Toll Packaging			

1

Product Info

Remark

- 1.1 Is the material Halal certified? (if yes, attach certificate) ☐ Yes ☐ No
- 1.2 Are GMO used in the material? (If yes, fill information below) ☐ Yes ☐ No

Material	
Sources	

- 1.3 Are animal-derived ingredients used in the material? ☐ Yes ☐ No
(If yes, state type)
- ☐ Porc ☐ Others And additionally, please fill out section 1.6

- 1.4 Does the material include flavouring? (If yes, attach Halal certificate for flavouring or list the components of the flavouring) ☐ Yes ☐ No ☐ N/A

- 1.5 List all raw materials, additives (e.g., emulsifiers, stabilisers, colours etc), processing aids (e.g., carriers, enzymes [please include the information about the used culture media], extraction, coating, encapsulation, precipitation media etc.) used in the above-mentioned material which are animal derived.

Material	
Sources	

Attach a simplified process flow mentioning the used materials



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- 1.6
1. Was the animal treated with antibiotics or growth hormones? ☐ Yes ☐ No
 2. Was the animal stunned before slaughtering?
(If yes, choose stunning method below) ☐ Yes ☐ No
- ☐ Captive bolt ☐ Hammer head ☐ Electrical ☐ Gas Chamber ☐ Water bath ☐ Others
3. Was the animal slaughtered according to the Islamic rules? (If yes, please attach halal slaughtering certificate and state the name of Muslim Slaughter man at your premises) ☐ Yes ☐ No

2

Storage

- 2.1 Are porcine ingredients also stored in the premises?
(If no, skip to question 3.2 and skip 4.2 - If yes, proceed further) ☐ Yes ☐ No
- 2.2 Are the bulk raw materials delivered in lorries?
(If No, skip to 2.3) ☐ Yes ☐ No ☐ N/A
1. State the last three deliveries of the lorry?
2. Attach the cleaning procedure implemented to clean the lorries between shipments and the respective cleaning certificate.
- 2.3 What are the steps in place to avoid cross contamination between halal and non halal materials during storage?

3

Process & Production

- 3.1 Does any production process of the above-mentioned material involve porcine derivatives?
(If yes, Skip to end of the questionnaire) ☐ Yes ☐ No ☐ N/A
- 3.2 Does any process of the above-mentioned material involve ethanol originating from alcoholic drinks?
(If yes, Skip to end of the questionnaire) ☐ Yes ☐ No
1. If the above-mentioned material involve ethanol (not originating from alcoholic drinks), how is the occurrence of this ethanol in the material to be justified?
- ☐ Added ☐ Extraction ☐ Solvent ☐ Naturally occurred in material
- ☐ Carrier ☐ N/A



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2. Please state the residual amount of ethanol in the material

☐

Calculated

☐

Tested

State the

%

3.3 Is/are any process(es) outsourced?

If yes, please define the outsourced process and indicate to whom it has been outsourced.

☐

Yes

☐

No

4

Production line(s)

4.1 Is/are the same production lines (s), where the material is made, also used for material containing porcine ingredients? *(If yes, skip to end of the questionnaire)*

☐

Yes

☐

No

4.2 Is/are the same production line(s), where the product is made, also used for products containing ethanol (originating from alcoholic drinks)?

☐

Yes

☐

No

☐

N/A

4.3 Is the manufacturing of the material done in an open process? If yes, is there a possibility that contamination through foreign dust [caused by another open production line in the same production area] can take place?

☐

Yes

☐

No

☐

N/A

5

Cleaning

5.1 Please state the procedure used for cleaning

☐

Acid and Base

☐

CIP (Cleaning in Place) CIP

☐

Flushing with material

☐

No cleaning N/A

☐

Only water

☐

Vacuum Cleaning

☐

Others

5.2 Does the cleaning procedure involve enzymatic-based and/or animal-based (e.g., stearate) detergents?

(If yes, state type of animal-derived ingredients)

☐

Yes

☐

No

☐

Porc

☐

Others



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5.3 Does the cleaning/ sanitizing procedure of the production line and production utensils involve usage of ethanol? (If yes, State how you ensure the non-existence of ethanol before the next production)

☐ Yes ☐ No

- ☐ Rinsing with water before next usage
- ☐ Manual drying
- ☐ Drying with air pressure
- ☐ Flushing with product
- ☐ Holding Time-Specify time
- ☐ Other Process

Signee's Undertaking



I/We hereby declare that, following careful verification, the information given in this questionnaire is to the best of my/our knowledge and belief true, correct, and complete. Any additional documents attached are true and complete copies of original documents.

Authorized Person:

Position:

Place and Date:

Signature:

This document can be submitted with digital or E-Signature

Note :This questionnaire shall be endorsed and signed by a management/supplier/trader representative, preferably someone with a scientific background, from the manufacturing company.
Failing which, HCS reserves the right to reject this halal questionnaire.



Material Pre-Validation Questionnaire

General Guidelines for Halal Food

HALAL	Islamic terms which indicate what is may or permissible to be used or contacted or consumable in accordance with the provision of (Islamic Jurisprudence)
NON-HALAL	The following are considered to non-Halal: Porc meat and any product/ingredients containing porc or its derivates Alcoholic drinks and products/ingredients containing intoxicating materials Meat from dead and Carnivorous animals Blood and its by-products Animals that have not been slaughtered according to the Islamic norms Toxic material, all products and ingredients, which might be contaminated by the above-mentioned materials
HALAL PROCESSING	Processed food is halal if it meets the following requirements: Products or ingredients do not contain any non-halal sources by (Islamic Jurisprudence) Products or their ingredients shall be safe for human consumption Products are prepared, processed, or manufactured using equipment and facilities that are not contaminated with non-halal materials During the preparation, processing, packaging, storage, and/or transportation of halal products, they are separated from any other food that does not meet the requirements specified in the above items.
MACHINERY, UTENSILS, PRODUCTION LINE	Machinery, utensils, production lines used for processing halal food shall not be made of or materials that are decreed as non-halal according to Islamic Jurisprudence In case of converting any processing line contaminated by non-halal products into halal product, the line should be cleansed according to cleaning procedure defined by Islamic Jurisprudence. Food grade oils which can have accidental food contact shall be of H1-grade and free of non -halal components
REFERENCES	https://www.halalcs.org/ Farhan https://www.fao.org/fao-who-codexalimentarius/sh-proxy/es/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-734-10%252FWorking%2Bdocuments%252Fne10_15e.pdf