



MALAYSIAN STANDARD

MS 1500:2019

Halal food - General requirements (Third revision)

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Committee representation

The Industry Standards Committee on Halal Standards (ISC I) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Islamic Development Malaysia
Department of Standards Malaysia (Secretariat)
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Halal Industry Development Corporation Sdn Bhd
Institute of Islamic Understanding Malaysia
Institute of Quality Malaysia
International Islamic University Malaysia
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Ministry of Domestic Trade and Consumer Affairs
Ministry of Health Malaysia (Food Safety dan Quality Division)
Ministry of Health Malaysia (Medical Device Authority)
Ministry of Health Malaysia (National Pharmaceutical Regulatory Division)
Ministry of International Trade and Industry
Muslim Consumers' Association of Malaysia
Royal Customs Department
Universiti Sains Islam Malaysia

The Technical Committee on Halal Food and Islamic Consumer Goods which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Agriculture Malaysia
Department of Fisheries Malaysia
Department of Islamic Development Malaysia
Department of Islamic Development Malaysia (Halal Hub Division)
Department of Standards Malaysia (Secretariat)
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federal Territory Mufti Office
Federation of Malaysian Manufacturers
Halal Industry Development Corporation Sdn Bhd
Institute of Islamic Understanding Malaysia
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Ministry of Domestic Trade and Consumer Affairs
Ministry of Health Malaysia (Food Safety and Quality Division)
Ministry of International Trade and Industry
Muslim Consumers' Association of Malaysia
Royal Customs of Malaysia
SIRIM Research and Technology Innovations Sdn Bhd
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia
Universiti Teknologi MARA
Universiti Sains Islam Malaysia

Committee representation *(Continued)*

The Working Group on Halal Food which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Islamic Development Malaysia
Department of Standards Malaysia
Department of Agriculture Malaysia
Department of Islamic Development Malaysia
Department of Veterinary Services (Diagnostic and Quality Assurance Division)
Department of Veterinary Services
(Downstream Industry Development Division)
Federal Territory Mufti Office
Federation of Malaysian Manufacturers
Federation of Agricultural Marketing Authority
Halal Industry Development Corporation
Institute of Islamic Understanding Malaysia
Islamic Science University of Malaysia
Malaysian Agricultural Research and Development Institute
Malaysian Association of Hotels
Malaysia External Trade Development Corporation
Ministry of Health (Food Safety and Quality Division)
Muslim Consumers' Association of Malaysia
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia (Halal Product Research Institute)
Ministry of Housing and Local Government (Co-opted)
Universiti Putra Malaysia (Animal production, Institute for Tropical Agriculture) (Co-opted)

Foreword

This Malaysian Standard was developed by the Working Group on Halal Food under the authority of the National Standards Committee on Halal Standards.

Major modifications in this revision are as follows:

- a) the title of has been changed to “*Halal food - General requirements*”;
- b) incorporation of clause on “Normative reference”;
- c) incorporation of definition on “food”, “halal competent authority”, “non-halal”, “*fatwa*” and “*sertu*”;
- d) introduction of requirements on halal integrity, record management, religious practise and staff participation in the “Management responsibility”;
- e) introduction of Muslim facilities in “Premises and facilities”;
- f) deletion of clause on “Slaughtering process” and its annex; and
- g) amendment and improvement on various clauses for clarity.

This Malaysian Standard cancels and replaces MS 1500:2009, *Halal food - Production, preparation, handling and storage - General guidelines (Second revision)*

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.