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| STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation | | |
| Issued By: Quality Manager | | Approved By: CEO |
| Doküman No: R.8000 | | Issue Date: 30.04.2015 |
| Rev No: 5 | Rev Date:16.June.2021 | Page: 1 from 13 |

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**ISO 9001:2015 QUALITY MANAGEMENT SYSTEM
IAF Sector Code: 03**

**OIC/SMIIC 1 HALAL FOOD MANAGEMENT SYSTEM
CERTIFICATON REGULATION**



STAREGISTER International Inc.

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STAREGISTER OIC/SMIIC 1 Halal Food Management System Certification Regulation

Issued By:Quality Manager

Approved By:CEO

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INTRODUCTION

1.1. General

1.1.1. These criteria is prepared by STAREGISTER for the benefit of the food industry to ensure the quality requirements of ISO 9001:2015 Quality Management System -laf Sector code -03 supplementary standard OIC / SMIIC 1 General Guidelines on Halal Food Standards. These criteria specify the conditions to be applied in management and business level for organizations that apply to audit and certification.

1.1.2. HALAL Food is modelled according to Quality Management System and International Standards. The following referenced documents are indispensable for the application of this standard. The latest edition of the referenced document (including any amendments) applies.

- CODEX STAN 1, General standard for the labelling of prepacked foods,
- CAC/RCP 1, General Principles of Food Hygiene
- CAC/RCP 58, Code of hygienic practice for meat,
- ISO 22000, Food safety management systems: Requirements for any organization in the food chain,
- ISO 22005, Traceability in the feed and food chain
- ISO 22002 (All Parts) , Prerequisite Programs on Food Safety
- ISO 9001 Management System
- And based on the industry quality management experience; critical control points to ensure hazard analysis and product safety

Halal Food Quality Management System certificate is issued for the following sectors:

- Meat and meat products
- Milk and milk products
- Eggs and egg products
- Cereals and cereal products
- Vegetable and animal oils and fats
- Fruit and vegetables and their products
- Sugar and confectionery products
- Soft drinks (soft drinks)
- Honey and honey products
- Dietary supplements
- Genetically modified foods (GDG)
- Food additives
- Enzymes
- Micro-organisms
- Packaging materials
- Processing Aids
- Microorganisms
- Food service and premises
- Fish and fish products
- Drinking Water
- Herbs, Spices, condiments and seasoning
- Other

1.1.3. Differences from other certifications:

- Both quality system certification and product certification conditions as well as Service certification conditions checked when required.
- Even if it does not pose problems according to current food legislation, conditions that are incompatible with Islamic rules in general and OIC / SMIIC 1 standard will not be accepted
- All ingredients examined in detail independent from legal status.

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All certified Organizations shall comply with the requirements of this present regulation and shall be imposition to provide the requirements of OIC/SMIIC 1 Halal Food Standard. All the information, correspondence and documentation submitted to STAREGISTER will be considered as strictly confidential.

1.2. Definitions :

For these Regulation, the following definitions apply:

Halal Food means food permitted under the Islamic Law and should fulfil the following conditions:

- does not consist of or contain anything which is considered to be unlawful according to Islamic Law
 - has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy(i) and (ii)above.
 - has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy(i) and (ii)above
 - Notwithstanding Section (i) above:
 - 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.
 - 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.
- 1.2.1. Organization – Legal entity or part of legal entity selecting to implement those specific criteria.
- 1.2.2. Food hygiene – All the conditions and measures necessary to ensure the safety and suitability of food at all stages of processing.
- 1.2.3. Contamination – The introduction or occurrence of a contaminant in food or a food environment.
- 1.2.4. Cross Contamination: The transportation of microorganisms from their environment to not infected environment.
- 1.2.5. Hazard – A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.
- 1.2.6. Risk – A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.
- 1.2.7. HACCP: The Food safety Management System that makes hazard analyses in every progress starting from raw metaterials ,defines critical control points at the required points ,traces and controls these points and prevent the problem before it occurs ,produces and consumes the customer safe food by protecting the system.
- 1.2.8. HACCP plan – A document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration
- 1.2.9. Critical control point (CCP) – A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
- 1.2.10. Corrective action – Any action to be taken when the results of monitoring at the CCP indicate a loss of control
- 1.2.11. Quality:The sum of the properties which determine the suitability of foodstuffs legislation defined criteria.
- 1.2.12. Quality plan – A document setting out the specific quality practices, resources and sequence of activities relevant to a particular product, project or contract..

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1.2.13. Traceability – The ability to trace the history, application or location of an entity by means of recorded identifications.

1.2.20 Audit – A systematic and functionally independent examination to determine whether activities and related results comply with planned objectives

2. MANAGEMENT SYSTEM REQUIREMENTS

2.1. Organizations, in addition to technical per sector requirements described in this present regulation, shall maintain a Quality Management System and provide conformance to ISO 9001 requirements.

The documentation for the requirements;

2.1.1. The documents defined as documented information at ISO 9001 Standard.

2.1.2. Food safety records(defined at ISO 22000 last revision standard)

These records (when applicable):

- a) Hazard and risk analyses
- b) Haccp Plan(s)
- c) Product / Batch traceability records .
- d) Critical control points records
- e) Hygiene records
- f) Product Disposal and withdrawal records
- g) The analysis described in Annex A Analyses Plan for each product type

3. CRITERIA FOR USE OF THE TERM “HALAL”

The term halal may be used for foods which are considered lawful. Under the Islamic Law, all sources of food are lawful except the following sources, including their products and derivatives which are considered unlawful:

3.1 Food of Animal Origin

3.1.1 Halal Animals

The followings are considered as Halal animals,

- a) Domesticated animals such as cattle, buffalos, sheep, goats, camels, chickens, geese, ducks and turkeys,
- b) Non-predatory wild animals such as deer, antelope, chamois, wild cattle,
- c) Non-predatory birds such as pigeons, sparrows, quails, starlings, and ostriches,
- d) Grasshopper.

3.1.2 Non Halal Animals

- a) Pigs, dogs and their descendants,
- b) Animals not slaughtered in the name of Allah,
- c) Animals not slaughtered according to Islamic Rules,
- d) Dead animals (Al Maita),
- e) Land animals with long pointed teeth or tusks which are used to kill prey or defend themselves such as bears, elephants, monkeys and related families, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, moles, crocodiles and alligators etc.,
- f) Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, ravens,crows, kites, owls,
- g) Pests and venomous animals such as rats, centipedes, scorpions, snake, wasps, mouse and other similar animals,
- h) Animals which are considered repulsive like lizards, snails, insects and their larva stages and other similar animals,
- i) Animals (including birds and insects) that are forbidden to be killed in Islam such as woodpecker, hoopoe, ants and honeybees,
- j) Donkeys and mules,
- k) Suffocated animals, animal which is eaten by beast of prey, butted animals (Nateehah), falling animals (Motaradiah), fatally beaten animals (Mawqouza),
- l) Farmed Halal animals which are intentionally and continually fed with harmful substances that are not suitable for their nature, or najis feed.

NOTE 1 There are some parts of Halal animals that should be avoided even after performing

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slaughtering and in case they are used, it should be declared on the label.

NOTE 2 Any ingredient derived from non-Halal animals is not Halal.

3.2. Aquatic animals

a) All kinds of fish with scales, shrimp and fish egg of fish with scales including their by-products are Halal. Fish without scales and all other aquatic animals including their by-products are Halal too. (Shall be properly labeled. See Clause 12.1.2.2 m).

b) All poisonous water animals that are harmful to health are non -Halal, unless the poisonous and harmful materials are removed.

3.3 Amphibious animals

All amphibious animals are non-Halal.

3.4 Food of Plant Origin

Plants and their products are Halal except poisonous and harmful plants, unless the poisonous and harmful materials are removed

3.5 Drink

(a) Alcoholic drinks.

(b) All forms of intoxicating and hazardous drinks.

3.6 Food Additives

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

3.7 Blood and other materials of human or animal origin

All types of blood and its by-products are non-Halal.

Any liquid and objects discharged from the orifices of human beings or animals such as urine, placenta, excrement, vomit, pus, sperm and ova are non-Halal. Any part of human are non-Halal to be consumed.

3.2 SLAUGHTERING

All lawful land animals should be slaughtered in compliance with the rules laid down in the Codex Recommended Code of Hygienic Practice for Fresh Meat and the following requirements:

3.2.1. Requirements of the animals to e slaughtered:

a) The animal to be slaughtered shall be an animal that is Halal.

b) A certificate shall be issued by a veterinary authority which attests that animals to be slaughtered are healthy.

c) The animal to be slaughtered shall be alive at the time of slaughter. The slaughtering procedure should not cause torture to animals. Amputation of any part from the body of animal is prohibited while the animal is alive.

d) Only animals fed on proper feed are permitted for slaughtering following the standard veterinary procedure.

e) If animals have arrived from long distance, they should first be allowed to rest before slaughtering.

f) The feeding animal by any feed containing the materials which is not suitable for its nature is not allowed. Animal feed shall not contain components of other animals regularly.

3.2.2. Salughterer

a) The slaughterer shall be an adult Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of. animals according to Islamic Rules.

b) The slaughterer shall have a certificate of Halal slaughtering issued by a competent authority supervising matters relating to health, hygiene, sanitation and rules of Halal slaughtering.

3.2.3. Slaughtering tools and utensils

a) Slaughtering lines, food grade tools and utensils shall be clean and used for the purpose of Halal slaughter only.

b) Slaughtering tools used for cutting shall be sharp and made of steel.

c) Slaughtering tools shall cut by sharpness of their edge, not by weight or pressure.

d) Bones, nails and teeth shall not be used as slaughtering tools.

3.2.4. Slaughtering places

Slaughter places shall be dedicated to Halal animals and Halal slaughter only and shall satisfy the requirements of prerequisite programs as defined in Codex CAC/RCP 1 or ISO 22000 or ISO/TS 22002 (all parts). Physical conditions of slaughtering places shall fulfill the national legal requirements

3.2.5. Stunning

3.2.6 Slaughtering Procedure

Stunning Application:

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Note: Electrical current and duration shall be validated and determined by the organization, considering the type and weight of the animal and other varying factors

Guideline parameters for electrical stunning Type of animal ;

| | Current (Ampere) | Duration(Second) |
|---------|------------------|------------------|
| Chicken | 0,25-0,50 | 3,00-5,00 |
| Lamb | 0,50-0,90 | 2,00-3,00 |
| Goat | 0,70-1,00 | 2,00-3,00 |
| Sheep | 0,70-1,20 | 2,00-3,00 |
| Calf, | 0,50-1 | 50 3,00 |
| Steer | 1,50-2,50 | 2,00-3,00 |
| Cow | 2,00-3,00 | 2,50-3,50 |
| Bull | 2,50-3,50 | 3,00-4,00 |
| Buffalo | 2,50-3,50 | 3,00-4,00 |
| Ostrich | 0,75 10,00 | |

3.2.7. Slaughtering of other than poultry

3.2.7.1 Fish

Fish do not need to be slaughtered. They should be taken from water while still are alive and death should happen outside the water. Fish is non-Halal if it is found to be dead and floating at the time of catching. The poisoned and diseased fish is non-Halal.

3.2.7.2. Others

a) Animals hunted by Muslim with weapons are considered to be Halal if:

- * Tasmiya is stated before throwing the weapon towards the Halal animal,
- * The animal being hunted is hit by the sharp edge of the weapon.

b) Animals hunted by hunting animals and/or birds are considered to be Halal if:

- * The animal/bird used for hunting the Halal animals are trained,
- *The trained hunting animal/bird is safe i.e. they do not have any disease that is harmful for human health,
- *Tasmiya is stated before releasing the trained hunting animal/bird,
- * The hunted animals (dead or alive) is not eaten by the trained hunting animal/bird,
- * The hunted animal, if caught alive, is slaughtered as per the Islamic Rules.

3.3. AFTER SLAUGHTERING

- At the slaughtering section after slaughtering the blood should be flushed from the body and the blood should be collected in a covered system. .
- At the slaughtering section skinning should be done immediately and the process should be completed before the contamination to the carcass
- The internal organs of the slaughtered animal should be separated from the body within 30 minutes.
- Five label system should be used to determine which internal organs and head belong to which carcass and the head and the organs shouldn't be removed out of the work place before inspection.
- Transport vehicles used for the carriage of Halal meat and meat products must have the cooling system, the internal temperature of the vehicle during transport should not be higher than 4 ° C, vehicle interior surfaces must be made of stainless steel should be suitable for cleaning and disinfection.
- Temperature at the fragmentation section should not be higher than 12 °C

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- Fresh carcasses + 4 ° C, offals + 3 ° C; frozen carcasses -12 ° C and deep frozen carcass must be stored at -18 ° C or lower. Temperature of the storage room should be monitored regularly.
- Sufficient place for Stunning, cutting , bleeding , wetting , plucking progresses to be easily done separately , cutting area with required technical equipment and between this section and inspection area pre-slaughtering should be just a wide aperture as the slaughtered animal can pass. No non-recycled container should be stocked accept non-recycled glass containers. Containers such as (PE), polietilentetraftalat (PET)and polivinilchlorur (PVC) containers produced somewhere else shouldn't be used at filling.

4. OTHER REQUIREMENTS

For Prerequisite Programs ISO 22002 series are applied for OIC/SMIIC 1 Halal Food.

| | |
|---|----------------------|
| Meat and meat products | ISO 22002-3/22002-1 |
| Milk and dairy products | ISO 22002-3/22002-1 |
| Egg and egg products | ISO 22002-3/22002-1 |
| Cereal and cereal products | ISO 22002-3/22002-1 |
| Vegetable and animal oils and fats | ISO 22002-1 |
| Fruit and vegetables and their products | ISO 22002-3 /22002-1 |
| Sugar and confectionery products | ISO 22002-1 |
| Beverages (Non-alcoholic soft drinks) | ISO 22002-1 |
| Honey and its by-products | ISO 22002-3 |
| Dietary supplements | ISO 22002-1 |
| Genetically modified food (GMF) | ISO 22002-1 |
| Food additives | ISO 22002-1 |
| Enzymes | ISO 22002-1 |
| Microorganisms | ISO 22002-1 |
| Packaging materials | ISO 22002-4 |
| Processing aids | ISO 22002-1 |
| Food service and premises | ISO 22002-2 |
| Fish and fish products | ISO 22002-3 /22002-1 |
| Drinking water | ISO 22002-1 |
| Herbs, spices, condiments and seasoning | ISO 22002-3 |

5. PREPARATION, PROCESSING, PACKAGING, TRANSPORTATION AND STORAGE

All food should be prepared, processed, packaged, transported and stored in such a manner that it complies with Section (i) and (ii) above and the Codex General Principles on Food Hygiene and other relevant Codex Standards

6. REQUIRED DOCUMENTS FOR AUDIT AND CERTIFICATION:

- STAREGISTER International Inc.F1102 Application Form ve F1101 Agreement Form
- Management system Manuel (if applicable)
- Introductory brochures, catalogs, electronic documents,
- Company documents of the business register, Food production register document (if applicable)

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- Copy of the analysis results according to product groups defined in Annex

Analysis required for Halal Food Management System:

*The analysis results are evaluated according to the codex alimentarius and the limits of the relevant country legal requirements:

ANNEX – A

| PRODUCT | REQUIRED ANALYSES |
|----------------------------------|---------------------------------------|
| The Oils and Fats | Real Time PCR |
| | Pork DNA |
| | Aflatoxins |
| | Lead |
| | Dioxin ve PCB |
| | Erucic acid |
| | Veterinary drug residue |
| Meat and Meat products | Microbiological Analyses |
| | Heavy metals |
| | Colourant |
| | Dioxinve PCB |
| | Histological and serological analyzes |
| | Real Time PCR |
| | Pork DNA |
| | Nitrite and Nitrate Analysis |
| | GDO |
| | Veterinary drug residue |
| Cacao ve Cacao Products | Microbiological Analyses |
| | Real Time PCR |
| | Pork DNA |
| | Heavy metals Analyses |
| | Colourant Analyses |
| | asesulfam potasyum |
| | aspartam, |
| sodyum sakkarin | |
| Sugar and Confectionery Products | Microbiological Analyses |

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| | |
|--|---|
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| | Gelatin is used as a hamclause Real Time PCR and Pork DNA |
| | Heavy metals |
| | Colourant |
| Cereal and Cereal Products | Microbiological Analyses |
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| | Gelatin is used as a hamclause Real Time PCR and Pork DNA |
| | Heavy metals |
| | Colourant |
| Grains, Legumes and Products | Microbiological Analyses |
| | GDO |
| | Heavy metals |
| | Aflotoxin |
| Egg and egg product | Microbiological Analyses |
| | Heavy metals |
| | Dioxinve PCB |
| | Veterinary drug residue |
| Mil and Milk Product | Microbiological Analyses |
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| | Heavy metals |
| | Colourant Analyses |
| | Veterinary drug residue |
| Caterers (consumed cooked or uncooked) | Microbiological Analyses |
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| | Heavy metals |
| | Colourant Analyses |

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| | |
|--|--|
| Food additives and Materials in Contact with | serological analysis |
| | Real Time PCR |
| | Pork DNA |
| | Perfringens |
| | Salmonella |
| | Coli |
| Food Additives – Bread Yeast | Microbiological Analyses |
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| Fruits and Vegetables and Their Products | Microbiological Analyses |
| | GDO |
| | Real Time PCR |
| | Pork DNA |
| | Heavy metals |
| | Colourant |
| Tea and Tea products | Serological analysis in case of using red meat or extract |
| | Microbiological Analyses |
| | GDO |
| | Heavy Metals |
| | Colourant |
| Honey and products | Pestisist |
| | Paint Clause, Starch / Pollen rate, the difference between the protein and raw honey delta C13 values, Sugar Plant C4 rate, Naphthalene, Clostridium botulinum |
| | Determination of 10-HDA |
| | Drug residue |
| Food additives - table salt | Iodide ion |
| | Determination of Iodine |
| | The amount of potassium ferro-cyanide |
| Food Additives - Beef Gelatin | Serological Analysis |
| | Real Time PCR |
| | Pork DNA |
| | Cadmium, copper, arsenic, mercury, chromium, lead, zinc |

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| | |
|---|---|
| | Humidity, Gel resistance, ash, nitrogen, total mesophilic The bacteria, E. coli, anaerobic Sports Salmonella |
| | Veterinary drug residue |
| Spices and spices products | Microbiological Analyses |
| | GDO |
| | Colourant and aflatoxin Analyses |
| | Ocratoxin A |
| | Pestisist Max. residual amount |
| Food for Particular Nutritional Uses | Microbiological Analyses |
| | GDO |
| | Real time PCR Pork DNA |
| | Heavy metals |
| | Colourant Analyses |
| | Determination of the amount of gluten in foods described as gluten-free |
| Water | Finished product analyzes |
| Beverages (Non-Alcoholic Beverages) | Microbiological Analyses |
| | GDO |
| | Real time PCR PORK DNA |
| | Taking samples of gelatin Real time PCR Pork DNA |
| | Heavy metals |
| | Colourant analyses |
| | Nitrate, artificial sweeteners (aspartame, acesulfame-K, saccharin), carbon dioxide, phosphoric acid, and kinins analysis |
| | Dimethylpolysiloxane analysis |
| Products have a contact with Food and food products - Collagen Cases | serological analysis |
| | Real time PCR Pork DNA |
| | Arsenic, lead, cadmium, mercury, chromium, copper, zinc analyzes |
| | Salmonella analyses |
| | Veterinary drug residue |
| Caffee and product | Microbiological Analyses |
| | GDO |
| | Real time PCR Pork DNA |
| | Taking samples of gelatin Real time PCR Pork DNA |
| | Heavy metals |

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| | |
|----------------------------|---|
| | Colourant Analyses |
| Fish and Fish product | mercury determination of the amount of Lead, cadmium, |
| | The sum of dioxin-like PCBs Dioxin |
| | Salmonella ve L. Monocytogenes analyses |
| | Histamine analysis |
| | Real time PCR Pork DNA |
| | drug residue |
| Spices ve Garnish products | Microbiological Analyses |
| | GDO |
| | Colourant analyses |
| | Aflatoxin analyses |
| Starch and Starch Products | Microbiological Analyses |
| | GDO |
| | Real time PCR Pork DN |
| | Taking samples of gelatin Real time PCR Pork DNA |
| | Heavy metals |
| | Colourant analyses |
| Oil Seeds | Microbiological Analyses |
| | GDO |
| | Aflatoksin analizleri |
| Cozmetic products | GDO |
| | Real time PCR ile domuz DNA'sı |
| | Heavy metalsanalizleri |
| | Microbiological Analyses |

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AMENDMENTS:

01.09.2016 Revision:

1. It is used as ISO 9001 Quality Management System instead of ISO 9001:2008 Quality Management System
2. The Clauses from 2.1.1 till 2.1.15 are removed. Instead Clause 2.1.1 The documents defined as documented information at ISO 9001 Standard is added.
3. Clause 2.1.16 is changed as Clause 2.2.1

13.02.2017 Revision:

1. Added:

REQUIRED DOCUMENTS FOR AUDIT AND CERTIFICATION:

- STAREGISTER International Inc.F1102 Application Form ve F1101 Agreement Form
 - Management system Manuel (if applicable)
 - Introductory brochures, catalogs, electronic documents,
 - Company documents of the business register, Food production register document (if applicable)
 - Copy of the analysis results according to product groups defined in Annex A
2. Added to ANNEX A;
Vegetable and Animal Oils
Meat and meat products
Eggs and Egg Products
Milk and Milk Products
Food Additives - Beef Gelatin, vVeterinary drug residue, Drug residue.
 3. Analysis required for Halal Food Management System:
*The analysis results are evaluated according to the codex alimentarius and the limits of the relevant country legal requirements:is added.

01.03.2021 Revision:

1. Section 4 Other Requirements are revised and ISO 22002 series added.

16.June.2021 Revision:

ISO 9001:2015 Qualiğty Management System -IAF Swctor code:03 Supplementary Standard OIC/SMIIC 1 Halala Food Standard is added.