Introduction

- Objectives of the chapter:
  - describe Kosher and Halal laws as they apply to the food industry in the US
  - describe how secular regulatory authorities ensure the integrity of the process
  - describe how kosher and halal foods are produced to understand the impact of the laws in the marketplace
  - describe the importance of compliance as related to consumers' purchasing of these products

The Kosher and Halal Laws

Religious significance of the dietary laws for Jews and Muslims

- Kosher dietary laws
  - determine which foods are "fit or proper" for consumption by Jews who observe these laws
  - biblical in origin mainly coming from the Torah
The Kosher and Halal Laws

- Kosher dietary laws
  - Torah means instruction and offers a way of life for those who follow it
    - Written law - original 5 books of the Holy Scripture, unchanged for 3000 years
    - Oral law - eventually written down as the core text found in the Talmud

- Christians and Muslims have focused mostly on the written law, not the oral law
- Rabbis have interpreted the Biblical kosher laws
  - to protect Jewish people from violating any fundamental laws
  - to address new technologies and issues

The Kosher and Halal Laws

- Kosher dietary laws
  - Both written and oral law were given by God through the prophet Moses
  - Some at Mount Sinai and others at the Tabernacle
  - All teachings were written down by Moses, which resulted in the Torah we have today

- Halacha - Jewish religious laws derived from the Written and Oral Torah
- Halacha is a legal system with similarities and differences to modern laws of Western societies
The Kosher and Halal Laws

Religious significance of the dietary laws for Jews and Muslims

- Halal dietary laws
  - determine which foods are “lawful” or permitted for Muslims
  - Laws are found in the Quran and in the Sunna

The Kosher and Halal Laws

- Halal dietary laws
  - Quran
    - central religious text of Islam, which Muslims believe to be a revelation from God
    - verbally revealed by God to Muhammad through the angel Gabriel

The Kosher and Halal Laws

- Sunna
  - verbally transmitted record of the teachings, deeds and sayings, silent permissions (or disapprovals) of the Islamic prophet Muhammad
  - also defined as "a path, a way, a manner of life, all the traditions and practices" of the Islamic prophet that have become models to be followed by Muslims

The Kosher and Halal Laws

- Hadiths
  - records that set down the traditions established by the first Muslim community
  - various reports describing the words, actions, or habits of the Islamic prophet Muhammad
  - based on spoken reports after the death of Muhammad
  - important tools for understanding the Quran
The Kosher and Halal Laws

• Halal dietary laws
  - Islamic law is referred to as Shari'ah
  - Shari'ah
    ▪ interpreted by Muslim scholars
    ▪ basic principles of Islamic laws and remains definite and unaltered
    ▪ interpretation and application may change with time, place, and circumstance

Halal dietary laws
- If a contemporary situation is not covered in the Quran and Sunna, two other elements of jurisprudence are used to determine permissibility of food
  ▪ Ijma, meaning obtaining a consensus of legal opinion
  ▪ Qiyas, meaning reasoning by analogy and Ijtihad, independent reasoning or the thorough exertion of a jurist’s mental faculty to find a solution to a legal question

Religious significance of the dietary laws for Jews and Muslims
• Halal and Kosher dietary laws
  - elaborate systems of religious law
  - covers many aspects of daily life
  - food laws are a small part
  - food laws may differ greatly from those of Western legal systems
The Kosher and Halal Laws

**Why do Jews follow the kosher dietary laws?**

- Many explanations are given
- Rabbi Grunfeld summarized the most widely held views
  - Jewish legal structure is important
  - Laws are viewed as given to the community without a need for explanation
  - Only in modern times do some try to justify them as health laws
  - Health aspects of eating are not important

**The Kosher and Halal Laws**

**Why do Muslims follow the Halal dietary laws?**

- Main reason is to follow the Divine Orders
  - God reminds the believers in the Holy Scriptures to eat what is "Halalan Tayyiban" meaning "permitted and good or wholesome"
  - Muslims are instructed to eat of the meat of animals upon which Allah's name has been invoked
The Kosher and Halal Laws

Why do Muslims follow the Halal dietary laws?
• Dietary law relates to Divine permissions and prohibitions
• Those who observed these laws are rewarded in the hereafter
• Those who do not receive punishment accordingly
• Dietary laws are believed to be for health reasons as the laws suggest there is an associated impurity or harmfulness of the prohibited foods

The Kosher and Halal Market

Kosher Market
• Comprises ~135,000 products and ~300,000 ingredients
• In 2011,
  ✓ ~305 billion dollars of products and ~370 billion dollars of ingredients were sold in the US
  ✓ ~12 million Americans bought $12 billion of kosher products

Kosher and halal are important components in the food business
• Most are unaware of the breadth of foods under religious supervision
• Economic aspects suggest the food industry needs to have an understanding of kosher and halal foods
The Kosher and Halal Market

Kosher Market
- Only 20% of kosher consumers are Jewish
- Other consumers that find kosher foods meet their dietary needs
  - Muslims
  - Seventh Day Adventists
  - Vegetarians
  - Vegans
  - People with allergies, particularly grains
  - Consumers who value the quality

Halal Market
- Muslim population in the US is growing
- Halal markets and ethnic stores have increased particularly in metropolitan areas where the Muslim populations are larger
- 6-8 million Muslims in North America observe the halal laws, particularly the avoidance of pork
- Food industry has ignored these consumers

The Kosher and Halal Market

Kosher Market
- Kosher certification can expand a company's market
- Certification does provide a level of safety as there is zero tolerance for say bug parts whereas federal regulations will allow a threshold
- Bacterial contaminations are not monitored by Kosher inspectors

Halal Market
- Worldwide opportunities in the food industry for this group of consumers
- Globally, there are 1.3-1.8 billion Muslims
- Inter-country trade in halal products was ~$150 billion (2002)
- For some countries, halal certification is required for products to be imported
- Southeast Asia, South Asia, Middle East, Northern Africa are predominately Muslim
The Kosher and Halal Market

Halal Market
- Although Muslims purchase kosher foods, these do not always meet their dietary needs.
- Most common area of concern is the use of:
  - gelatin
  - alcohol as a carrier for flavors
  - alcohol as a food ingredient
- Guidelines for producing kosher products appropriate for Muslims without violating Jewish law is being established.

Kosher Dietary Laws

Allowed Animals
- Allowed
  - ruminants with split hoofs that chew their cud
  - domestic birds
  - fish with fins and removable scales
- Prohibited
  - pigs
  - wild birds
  - ostriches
  - shark
  - dogfish
  - catfish
  - monkfish
  - crustacean and molluscan shellfish

Kosher Dietary Laws

Allowed Animals
- Insects are prohibited such that those used for natural red pigments are not permitted in kosher products by most rabbinical supervisors.
- A few permit the pigment since it comes from the shell.
- Bee’s honey and shellac, an insect exudate, are permitted.

Cochineal Beetle: Carmine
Kosher Dietary Laws

Allowed Animals
- Four classes of prohibited animals are described in the Torah
- Have one but not both kosher characteristics or neither
  - chew their cud: rockbadger, hare and camel
  - split hoofs: pig
- Pork: a main focus of the laws as it is so prominent in the Western diet

Prohibited animals

Kosher Dietary Laws

Allowed Animals
- Poultry: domestic birds are kosher; birds in ratite category are not
- Ostrich is specifically prohibited in Hebrew scriptures
- Is the name used in scriptures the same as the name used today?

Kosher Dietary Laws

Allowed Animals
- Only animals from the sea permitted are those with fins and scales
- All fish with scales have fins
- Scales must be visible to the eye and removable without tearing the skin
- Swordfish and sturgeon scales do not fit in defined categories and are controversial
- Conservative Jews – accept them as kosher
- Orthodox Jews – do not accept them
Fish scales may lie shallow in the dermis and are overlapping making them easily removed. Some fish have scales that are deeply embedded and do not overlap making them harder to remove.

Kosher Dietary Laws

Allowed Animals

- Most insects are not kosher
- The exception are grasshoppers
- Only visible insects are a concern
- Insects that spend their entire life in a food is not a concern
- Prohibition focuses on the whole insect

Kosher Dietary Laws

- Honey starts as flower nectar, which is collected by bees
- Bees naturally break it down into simple sugars and store the sugars in honeycombs
- Design of the honeycomb, coupled with constant fanning by the bees' wings, causes evaporation to take place, creating the thick, sweet liquid we know as honey.

Kosher Dietary Laws

- Honey and beeswax are covered by a unique set of laws that permits them
- Honey consists of nectar that bees gather, store and transport to their honeycombs
- While in the bee, the nectar is broken down and transformed into honey by enzymes in the bee.
- But it is not actually digested by the bee. So the honey is not a product of the bee itself
Kosher Dietary Laws

Prohibition of Blood

- Ruminants and fowl are slaughtered according to Jewish law by specially trained slaughterman (shochet) using a special knife (chalef)
- Knife must be
  - razor sharp
  - free of nicks
  - straight blade
  - twice as long as the neck of the animal

• Neck is cut in a specific region
• Cut arteries, veins, wind pipe and esophagus
• When done right, leads to strong bleeding and a rapid unconsciousness of the animal
• For most foods, it is the process itself and the strict following of the law that makes it kosher and not a blessing over the food
• Even so, shochet does make a blessing prior to slaughtering

Kosher Dietary Laws

Prohibition of Blood

- 1958, US Congress declared kosher and halal slaughter to be humane
- But Congress also included an exemption for pre-slaughter handling of the animals and for the actual slaughter
- The ambiguity was intentional
- American Meat Institute developed a set of animal welfare-based kosher/halal standards for upright slaughter to deal with ethical issues of religious slaughter

- A blessing is said before slaughter asking forgiveness for taking a life
- Blessing is not said over each animal
- Slaughtered animals are inspected for organ defects
- If a defect is found, the entire animal is considered non-kosher
- A large number of animals are rejected at this point
Kosher Dietary Laws

Prohibition of Blood

• Consumers demand more strict kosher inspection requirements in the US
• In particular, the condition of the lungs are a major site of Jewish law defects and always inspected
• glatt kosher is meat from animals with smooth or defect-free lungs
• Other organs are spot checked

Kosher Dietary Laws

Prohibition of Blood

• To test a lung for defects, the bodek or inspector of internal organs
  - looks for lung adhesions before and after slaughter
  - lung adhesions are scarring due to disease
  - lung is blown up using air
  - lung is placed in water
  - inspector looks for bubbles

Kosher Dietary Laws

Prohibition of Blood

• If a lung is in tact, it is kosher
• In US, glatt kosher is fewer than two adhesions for cattle
• Some groups require total absence of adhesions – bet yosef meat
• Use of glatt for any other kosher product means that a higher standard was used

Kosher Dietary Laws

Prohibition of Blood

• Meat and poultry must be further prepared
  - certain veins, arteries, prohibited fats, blood, and sciatic nerve must be removed
  - process is called “nikkur” in Hebrew
  - person trained to do this is a “menacker”
  - only the front quarter cuts of kosher red meat are used in US as it is too difficult and costly to remove the sciatic nerve
  - removal results in small pieces of meat

Kosher Dietary Laws

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Kosher Dietary Laws

Prohibition of Blood

- To further remove blood
  - heart must be cut open and congealed blood removed before soaking and salting
  - once a meat is properly koshered, the remaining red liquid is not considered blood

- red meat and poultry are soaked and salted within 72h of slaughter – koshering meat
  - livers and hearts are handled separately
  - soaking is done for 30 min in cool water
  - salting follows for 1 hour with all surfaces including internal cavities
  - meat is then rinsed three times
  - meat must drain and all blood flow away

- salt crystals used must not dissolve within an hour but must cover the meat
  - salt crystals of this size is called "kosher salt" and is popular among chefs
  - all salt is religiously kosher
Kosher Dietary Laws

Prohibition of Blood

- Liver cannot be soaked and salted due to its high blood content
  - instead, liver is broiled to over half cooked using special equipment
  - small amount of salt is sprinkled on the liver
- In theory, any meat can be broiled instead of salting and soaking
- But as it has not been done in many years many rabbis no longer accept this alternative

Kosher Dietary Laws

Prohibition of Blood

- Ingredients or materials derived from animal sources are usually prohibited
  - difficult to obtain from kosher animals
  - emulsifiers, stabilizers, surfactants: kosher forms are derived from plant oils
  - gelatin may be derived from glatt kosher beef hides or fish

Kosher Dietary Laws

Prohibition of Blood

- Ingredients or materials derived from animal sources are usually prohibited
  - Cheese making
    - kosher rennet, from dried fourth stomach of a kosher slaughtered animal or from genetically modified bacteria
    - kosher cheese requires a religious Jew add the coagulum
    - most cheese is not kosher
  - Exceptions in which a material may have an altered status
    - New entity
      - something undergoes sufficient transformation as defined rabbinically
    - “dry as wood”, natural drying permits extraction of a chemical from a material that would not otherwise be used
Kosher Dietary Laws

Prohibition of Blood

• Exceptions (cont'd)
  - “not fit for either a person or, less critically, for a dog”
    ▪ if the material would not be eaten by a dog then it is not food
    ▪ anything extracted thereafter from this material would be kosher

Kosher Dietary Laws

Prohibition of Mixing of Milk and Meat

• Thou shalt not seeth (boil) the kid in its mother’s milk
  • Repeated three times in the Torah
  • Cannot be violated even for pet food
  • Interpretation - sages deduced a general prohibition against eating meat with milk
    ▪ Meat includes poultry but not fish

Kosher Dietary Laws

Prohibition of Mixing of Milk and Meat

• Processing and handling of products falls into one of three categories
  - meat product
  - dairy product
  - neutral (pareve) product, such as eggs, fish, honey

Kosher Dietary Laws

Prohibition of Mixing of Milk and Meat

• Fish can be eaten at the same time as meat but cannot be directly mixed with the meat
  - separation was based on someone becoming very ill when eating a fish with meat
  - saving a life takes precedent over laws
**Kosher Dietary Laws**

**Prohibition of Mixing of Milk and Meat**

- To assure separation, all equipment, utensils, pipes, steam etc. are in a designated category
  - if fruit juice is processed in a dairy plant, it is considered a dairy product
  - eating dishes are also separated by category

- A wait period (1-6 hr) is required to eat dairy after meat
- Following a dairy product, the wait period is much less - rinse the mouth to 1 hour
  - hard cheese requires a wait of 1-6 hours
- Why??
  - meat may get stuck in your teeth
  - meat flavor stays in your mouth longer
  - takes a longer time to digest meat

**Kosher Dietary Laws**

**Passover**

- Jewish spring festival that commemorates the liberation of the Israelites from Egyptian slavery and their freedom as a nation under the leadership of Moses
- "feast of unleavened bread", because during its celebration no leavened bread was to be eaten or even kept in the household
- When the Pharaoh freed the Israelites, they left in such a hurry that they did not wait for bread dough to rise (leaven)
**Kosher Dietary Laws**

**Passover**
- 92% of American Jews celebrate Passover and accounts for 40% of the sales of kosher food
- Kosher laws are a consistent internal logic system and have an implied science backing
- If an issue has been resolved even if the science has become questionable, the laws will not change
- If an issue is unresolved, science can influence the law

**Kosher Special Foods**

**Jewish Cheese (gevinas yisroel)**
- To ensure cheese is kosher, a Sabbath-observing Jews must add the coagulating agent that makes the cheese curd
- This rule does not apply to fresh cheeses
- Kosher whey, the liquid remaining after milk has been curdled and strained, is easier to make
  - if all ingredients and equipment used are kosher and if the curds and whey were heated together before the whey was drained

**Grape Products**
- To be kosher, all grape-juice based products must be handled by Sabbath-observing Jews from pressing to processing
- If the juice is pasteurized, then it can be handled by any worker
- The actual temperature is debated by the rabbis
- Sabbath-observing means someone who follows all traditional Jewish laws

More kosher whey available in the US than cheese
Kosher Special Foods

Jewish Cheese (gevinas yisroel)

- Dairy companies are trying to sell more whey to other food companies
- Challenges
  - Whey is dried in spray driers, which are difficult to kosherize
  - Normally, kosher status is maintained at all times

Kosher Special Foods

Jewish Cheese (gevinas yisroel)

- Challenges
  - Whey cream: any cream that is separated from cheese at above 120°F is subject to restrictions that come with cheese and is not considered kosher
  - Today, whey cream is often added to butter and is not kosher without supervision
  - If butter was still made with only cream and salt and water, it could be classed as dairy

Kosher Special Foods

Cholev Yisroel (kosher-supervised milk)

- Kosher-observant Jews are concerned about adulteration of milk with milk from non-kosher animals such as camels
- Cholev yisroel - milk is watched from milking
- Rabbis may accept the non-cholev-yisroel milk for two reasons
  - Food laws in the US protect against adulteration
  - Milk from non-kosher animals is more expensive

Kosher Special Foods

Cholev Yisroel (kosher-supervised milk)

- Farms producing cholev yisroel milk have a Sabbath-observing Jew on site at all times
- Milk tanks on the farm and trucks taking milk to market are sealed by the religious supervisor
- Seal is broken by the receiving religious supervisor at the milk plant
Kosher Special Foods

Yashon (old) and chodesh (new) flour

- On second day of Passover, Jews brought a grain offering to the Temple of Jerusalem
- This blessed all flour that was growing or had been harvested that day Old Flour
- Wheat that has not started to grow by the second day of Passover is considered New Flour and should not be used until the next Passover
- Winter wheat status is Old
- Spring wheat status is more difficult to know

Kosher Special Foods

Early Fruit

- Another plant law - tree fruits cannot be harvested for benefit until the fourth year
- Most rabbis will permit this for products produced by non-Jews
- Problematic for papaya, a tree fruit grown for less than three years commercially

Kosher Special Foods

Passover

- Occurs in spring and requires observant Jews to avoid eating products made from 5 prohibited grains
  - Wheat
  - Rye
  - Oats
  - Barley
  - Spelt
- Only specially supervised unleavened bread from wheat is eaten
- Some unleavened bread is made with rabbinical inspection beginning in the field

Kosher Special Foods

Early Fruit

- Biblical source (Leviticus 19:23–25)
  
  When you come to the Land and you plant any food tree, you shall surely block its fruit [from use]: it shall be blocked from you for three years, not to be eaten. And in the fourth year, all its fruit shall be holy, a praise to the Lord. And in the fifth year, you may eat its fruit.
  
- Thus, Jews are forbidden to eat the fruits, which grow upon a tree during the first three years after its planting.
Kosher Special Foods

Passover

• To prevent rising, the unleavened bread is made in 18 min cycles for hand-made and for machine made the equipment is always vibrating
• Why 18 mins?
  - word for “life” in Hebrew is Chai
  - chai equals 18: Hebrew alphabet is mapped to numbers
  - fermentation (life) takes 18 min
• During 18 mins, the equipment must be cleaned of the old dough

Kosher Special Foods

Passover

• Early Middle Ages,
  - rabbis from Europe made products from other plants prohibited for Passover
  - Jewish communities within Christian countries did not have regular contact with Jews living in Muslim countries
  - Laws drifted apart
    European or Ashkenazic Jews
    Sephardic Jews
  - In US, kosher foods are made using European laws

Kosher Special Foods

Passover

• Dietary supplements and non-life threatening drugs are also a concern to ensure no prohibited grain is present
• Includes drugs, pet-food and non-food items such as rubbing alcohol
• Violation of the laws of Passover is considered Biblical grounds for being “separated from the community”
• This is the highest level of prohibition and results in extra strictness during Passover
Kosher
Other Processing Issues

Equipment Kosherization

- There are three ways to make equipment Kosher or to change its status back to neutral from meat or dairy
- Rabbis frown on going directly to meat from dairy or vice versa
- Most conversion are from
  - dairy to neutral
  - treife to dairy, meat, or neutral

Kosher
Other Processing Issues

Equipment Kosherization

- Once a plant has been used to produce neutral products, it can be switched to kosher dairy or meat without kosherization
- A rabbi approved kosher supervisor is needed for kosherization
- Most beneficial is to limit the number of changeovers from one status to another

Kosher
Other Processing Issues

Equipment Kosherization

1. Simplest kosherization
   - Equipment that is used only for cold products
   - Requires only a good liquid soap cleaning, similar to what is done in most sanitation programs
   - Plants that do not use liquid cleaning would need to seek rabbi guidance
   - Ceramics, rubber, earthenware and porcelain cannot be koshered as the flavors are not released from them during cleaning

Kosher
Other Processing Issues

Equipment Kosherization

- Most food is processed at cooking temperatures above 120°F
  - rabbinically defined temperature for cooking as agreed by American Kosher certifying agencies

2. Equipment used for cooked products must be
   - cleaned with liquid soap
   - left idle for 24 hours to remove "bad" flavor
   - flooded with boiling water
   - in the presence of a kosher supervisor
Kosher
Other Processing Issues

Equipment Kosherization

• In food service facilities, instead of the 24 hour wait
  - a bittering agent like ammonia is used in the boiling water to pick up “bad” flavor
  - a second boiling with clean water to remove the bad flavor
• Principles of koshering with boiling water comes from ancient understanding of how flavors move in and out of solid materials

Kosher
Other Processing Issues

Equipment Kosherization

3. Ovens that use fire or dry heat require heating the metal until it glows
  - Supervising rabbi is present
  - Large commercial may also require steam
  - Kosherization often requires a blow torch to heat the surfaces to red hot

Kosher
Other Processing Issues

Equipment Kosherization

• Procedures for kosherization of equipment can be quite expensive and time consuming
• the fewer the conversions the better
• Careful formulating of products and good production planning can minimize the inconvenience
Kosher
Other Processing Issues

Jewish Cooking and Jewish Baking

• If rabbis "do" the cooking, their contribution must be independent of the company’s activities

• Most often example:
  - turning on the pilot light
  - if it remains lit, the rabbi does not need to be present - otherwise he must return
  - electrical equipment - electric is kept on all times on lowest setting

Kosher
Other Processing Issues

Jewish Cooking and Jewish Baking

• Baking requires Jewish participation - the Jew must start the ovens

• If the owner is Jewish, a portion of the dough is removed and handled specially "taking challah"

• A company with >50% Jewish ownership is subject to stricter rules
  - dough that is specially handled
  - observe the Sabbath and other Jewish holidays
  - any leavened foods possessed by a Jew during Passover can never be used by a kosher-observing Jew

Kosher
Other Processing Issues

Toveling - immersing equipment purchased from a gentile

- equipment purchased from gentiles must be bathed in a ritual bath before kosherization
- metal and glass equipment must be blessed
- natural body of water may be used for large equipment

Kosher
Other Processing Issues

Tithing and other Israeli Agricultural Laws

• Tithe - one tenth of annual produce or earnings, formerly taken as a tax for the support of the church and clergy

• only affect products from Israel

• rabbis arrange for companies to tithe if products are destined for sale in Israel but rarely for exports

• an issue for Israeli products sold in the US

• some US companies are now offering tithed products
**Kosher**

**Other Processing Issues**

**Kosher and Allergies**

- Consumers may use kosher markings as a guide for allergen free products
- Kosherized equipment does not yield 100% removal of previous materials and allergens may still be present
- Care must be used for consumers with allergies who consume kosher products

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**Halal**

**Dietary Laws**

Eleven principles for Halal and Haram

1. All things permitted by Allah (God) are permitted
   - Exceptions: pork, blood, meat of animals that died other than proper slaughtering, food dedicated to someone other than Allah, alcohol, intoxicants, drugs
2. To make lawful and unlawful is the right of Allah alone. No person may take the law into their hands
3. Prohibiting what is permitted and permitting what is prohibited is a sin of the highest degree since this ascribes partners to Allah
4. Basic reasons for prohibition of things are due to impurity and harmfulness and this should not be questioned
5. What is permitted is sufficient and what is prohibited is superfluous. Allah prohibits only what is unnecessary and provides better alternatives
6. Whatever is conducive to the “prohibited” is in itself prohibited.
7. Falsely representing unlawful as lawful is prohibited
   - Example: drinking alcohol for medical reasons
Halal Dietary Laws

Eleven principles for Halal and Haram

8. Good intentions do not make the unlawful acceptable
   Employing a haram means to achieve a praiseworthy end is not lawful

9. Doubtful things should be avoided

10. Unlawful things are prohibited to everyone alike. Islamic laws are applied to all races, creeds and sexes. No privileged classes.

11. Necessity dictates exceptions. A Muslim is permitted under necessity to eat a prohibited food to ensure survival in quantities to avoid starvation

Halal Dietary Laws

Prohibited and Permitted Animals

- Meat of pigs, boars, and swine is strictly prohibited
- Meat of carnivorous animals are prohibited
- Meat of birds of prey are prohibited
- Meat of domesticated animals with split hooves, camels are included
- Meat of birds that do not use their claws to hold down food

Prohibited and Permitted Animals

- Horse meat is permitted under special circumstances with certain conditions
- Animals fed unclean feed must be quarantined and placed on clean food for 3-40 days before slaughter
- Seafood is controversial
  - Shiia only accept fish with scales as halal
  - others consider all seafood halal

Prohibited and Permitted Animals

- Animals that live on land and in water are not consumed by most observant Muslims
- No clear status for insects, except that locust are halal. Insects are considered neutral. Deduction of law may prohibit them has food
- By-products of insects, such as honey, was highly recommended by Muhammad. Royal jelly, bees wax, shellac and carmine may be offensive to some
- Eggs and milk from permitted animals is halal.
### Halal Dietary Laws

#### Prohibition of Blood
- Quranic versus state that blood that pours forth is prohibited for consumption
- Blood from permitted and non-permitted animals are included
- Muslim scholars agree that anything ma... from blood is unacceptable

#### Proper Slaughtering of Permitted Animals
- Islam places great emphasis on gentle and humane treatment of animals, especially before and after slaughter
- Some conditions include:
  - proper rest and water
  - avoiding stress
  - properly sharpened knife
  - not sharpening the knife in front of an animal
  - only after the blood drains from the animal and the animal is lifeless can dismemberment begin

### Halal Dietary Laws

#### Proper Slaughtering of Permitted Animals
- Hunting is permitted of the permitted animals if for food but not for pleasure
  - Hunting during the pilgrimage to Mecca or within the city limits of Mecca are not permitted
  - Name of Allah is stated when killing as a blessing
  - Animal must be bled when caught
  - Fish and seafood may be hunted as long as it is done humanely. No blessing is said.

### Halal Dietary Laws

#### Proper Slaughtering of Permitted Animals
- Proper slaughtering and bleeding is applicable to land animals and birds
- Fish and other animals that live in water do not need to be ritually slaughtered
- No special method for killing locusts
- Meat of animals that die of natural causes are unlawful to eat unless they can be slaughtered by halal methods before they die
- Fish that died of natural causes are halal unless they are decaying
Halal
Dietary Laws

Meats of Animals Killed by the Ahl-al-Kitab

• Meats killed by people of other faiths
• Muslims are allowed to eat the food of Jews and Christians as long as it does not violate halal standards
• However, there are a number of controversial issues with the interpretation of the biblical verse that address this point

Halal
Dietary Laws

Prohibition of Alcohol and Intoxicants

• Alcoholic drinks and other intoxicants are prohibited by the Quran
• Arabic term for alcohol in the Quran is khamr and means that which is fermented
• Intentional use of alcohol in cooking is prohibited as up to 5% of the alcohol may remain

Halal
Dietary Laws

Halal Cooking, Food Processing, and Sanitation

• Alcohol may not be used in cooking
• No other regulations for cooking as long as the kitchen is free from haram foods and ingredients
• No need for two sets of equipment, meat and dairy, as for kosher foods
• Food companies must keep separate haram and halal foods
• Cleaning of equipment between haram and halal must be thorough using acids, bases, detergents and hot water

Both Kosher and Halal
Science

Gelatin

• Probably the most controversial of all modern kosher and halal ingredients
• Gelatin is derived from port skin, beef bones, beef skin and now fish skins
• Fish skin gelatin can be produced kosher and halal with supervision
• Most currently available gelatin is not acceptable to halal consumers as they may be pork based
Both Kosher and Halal

Science

Gelatin
- A few manufacturers produce certified halal or kosher gelatin made from animals slaughtered by Muslims or kosher slaughtered animals
- One liberal view among more lenient kosher agencies is that the skin and bones are not food
- Other liberal views exist but none are accepted by the "mainstream" kosher or halal supervisions

Biotechnology
- Rabbis and Islamic scholars accept products made by simple generic engineering
- Rationale
  - Gene isolated from a non-kosher food is smaller than "visible"
  - Gene is reproduced many times before and after injection into the host
  - Original source is lost before food is produced
- Islamic scholars still considering the use of porcine genes and more complex engineering

Pet Food
- Jews can feed their pets food that contains pork and other prohibited meats
- Jews cannot feed pets a mixture of milk and meat
- Pets in a halal observing home can be fed anything though many prefer to avoid pork and other prohibited meats

Health
- Muslim halal laws are focused on health in a philosophical way and do not correlate with modern medical beliefs
- Kosher laws are laws that God gave without explanation, except for the mixing fish with meat law that rabbis created to avoid getting sick
  - Conservative movement has ruled that this law is no longer valid as there is no evidence of such a problem
Both Kosher and Halal

Health

• Most common health aspect of the kosher laws is that avoiding pork prevent trichinosis
• Three weaknesses
  - all meat products can be a source of pathogens
  - trichinosis in mummified pork has not been demonstrated and may not have existed when the laws were made
  - 14 day incubation period of trichinosis makes it unlikely that ancient Israelites would have figured out the correlation

Both Kosher and Halal

Regulatory

Kosher and Halal Supervision Agencies

• Food industry works with kosher and halal supervision agencies to obtain permission to use their trademark symbols on products
• Care must be taken when selecting the supervision agency
• For many companies this is a business opportunity

Kosher and Halal Supervision Agencies

• Criteria for selecting a supervision agency
  - supervision fees
  - agency’s name recognition
  - responsiveness in handling paperwork, providing inspectors
  - willingness to work with the company on problem solving
  - ability to clearly explain their kosher and halal standards
  - personal chemistry
  - do their religious standards meet company’s need in the marketplace

One of the hardest issues for the food industry is to deal with the existence of so many different kosher supervision agencies

• They may follow different traditions with respect to dietary law standards - lenient or stringent
• Today’s tendency is toward more stringent so that the food product is acceptable to more consumers
Both Kosher and Halal

Regulatory

Kosher and Halal Supervision Agencies

- Three categories of kosher supervision agencies
  - Normative mainstream
  - More stringent than normative mainstream
  - Individual rabbis who are more lenient than mainstream

- Over 1100 kosher trademark symbols exist
  - Halal and Kosher certification agencies have recognizable and legally protected symbols on products they certify as either halal or kosher so that the consumer will be assured that the product in question meets the certifier's standards for halal or kosher
  - Letters, such as 'K', 'KD' or 'KP' are not uniquely identifiable and cannot be protected under U.S. trademark protection laws

Kosher and Halal Supervision Agencies

- Muslim community has only one mainstream agency certifying food products
  - Islamic Food and Nutrition Council
  - accepted by many muslim nations

- Some products have dual halal and kosher certification
  - Military ready-to-eat meals produced by My Own Meals

- Kosher recalls on food products occurs

Website for recalls www.kashrut.com
Both Kosher and Halal

Regulatory

Federal and State Regulations
• 20 states, some counties and cities have laws regulating the claim of “kosher”
• New York State has the most extensive set of kosher laws
  - requires registering of kosher products with the Kosher Enforcement Bureau of the Department of Agriculture and Markets
  - Database is available online

Both Kosher and Halal

Regulatory

Federal and State Regulations
• New Jersey has newer kosher laws
  - guidance from the court focus on consumer right to know issues and truth in labeling
  - avoid having the state define kosher or decide what is kosher
  - food producer defines terms and how to apply them
  - companies must publicly identify their standards

Animal Welfare
• Food Marketing Institute and the National Council of Chain Restaurants appointed a single national animal welfare standard for each species as well as for animal slaughter and poultry slaughter
• They raise the bar for standards in the US but are less aggressive than those in the Europe

Both Kosher and Halal

Regulatory

Federal and State Regulations
• New Jersey has newer kosher laws
  - rabbis can make informed decisions
  - a similar bill was passed extending the same protection to Muslim consumers
• Enforcement of these laws is decreasing due to budget constraints
• 4 other states have passed halal legislation:
  Minnesota, Illinois, Michigan, and California
Both Kosher and Halal

Regulatory

Animal Welfare
- Religious animal slaughter is incorporated into the committee’s work
- Guidelines require that all religious slaughter be done with the animals in upright position
- Exception is for those animals for which an upside down slaughter is designated
- Shacking is permitted for poultry but not for mammals
- Animal welfare site: www.meatami.org