

## Halal production in France

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agriculture alimentation

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#### **Introduction** Halal production in France

As for any other food products,

Halal products are complying with French and EU regulations, based on international standards,

ensuring sanitary control, traceability and animal welfare,

from farming to slaughter, including transport, until the products are released for consumption.



#### **Introduction General rules for slaughter**

#### For conventional as for ritual slaughter:

Slaughter is carried out in a slaughterhouse certified by public authorities (Regulation (EC) no.853/2004 laying down specific hygiene rules for food of animal origin and Decree on June 8th 2006 regarding the approval of establishments which market products of animal origin or food containing products of animal origin)

Members of the slaughterhouse staff, handling animals from their arrival to the slaughter, are trained in animal welfare and hold a Certificate of Competence in Animal Welfare (CCAW) (Regulation (EC) no. 1099/ 2009 on the protection of animals at the time of killing)



Summary

- **Ritual slaughter**: presentation of specific EU and national regulations
- Halal certification: a system exclusively monitored by religious authorities



## **Presentation** of international regulations

#### **Current regulations applicable to ritual slaughter:**

- International texts:
  - At an international level, numerous texts provide definitions of the terms "ritual food" and "halal":

#### **CODEX GENERAL GUIDELINES ON CLAIMS**

CAC/GL 1-1979 (rev 1-1991) Point 5-1 iv:

"Religious or Ritual Preparation (e.g. Halal, Kosher) of a food may be claimed provided that the food conforms to the requirements of the appropriate religious or ritual authorities."

CAC/GL 24-1997 General rules for the use of the term "halal"



#### **Ritual slaughter Presentation of EU regulation**

> EU Regulation

# Council Regulation (EC) no. 1099/ 2009 of September 24th 2009 on the protection of animals at the time of killing

lays down **specific rules for animal killing**, in perticular regarding food production

in respect of "the freedom of religion and the right to manifest religion or belief in worship, teaching, practice and observance, as enshrined in Article 10 of the Charter of Fundamental Rights of the European Union".





## **Ritual slaughter Presentation of European regulation**

## > EU Regulation

Ritual slaughter of animals is authorised:

- exclusively in a certified slaughterhouse,
- only if animals are killed by bleeding without prior stunning.

Ritual slaughter is considered as being a derogation from the conventional slaughter (Article 4(4) of Regulation (EC) no. 1099/2009).



#### **Specific rules regarding slaughter without prior stunning**

#### Animal restraining

"Business operators shall ensure that all animals that are killed in accordance with Article 4(4) without prior stunning are individually restrained; ruminants shall be mechanically restrained" (Article 15).

#### Mandatory check of the animal's death

"Animals are killed without prior stunning, persons responsible for slaughtering shall carry out systematic checks to ensure that the animals do not present any signs of consciousness or sensibility before being released from restraint and do not present any sign of life before undergoing dressing or scalding" (Article 5).



## Les prescription spécifiques à l'abattage sans étourdissement

#### **Specific** technical competence of operators

"Business operators shall ensure that the (...) slaughter\* operations are only carried out by persons holding a certificate of competence for such operations, (...) demonstrating their ability to carry them out in accordance with Article 4(4)" (Article 7).

\* ritual slaughter

#### Bleeding of animals

"The two carotid arteries or the vessels from which they arise shall be systematically severed" (Annexe II).



#### **Ritual Slaughter Presentation of National Regulation**

#### At a national level,

↘ ritual slaughter without prior stunning is conducted if an authorisation for a derogation from stunning was issued by decree.

Authorisation is granted to slaughterhouses with the appropriate equipment and a trained staff, which carry out procedures ensuring a rhythm and hygien conditions adapted to this type of slaughter, and which implement a record system to check that the derogation is used only for orders that require it (R-214-70 and Decree of December 28th 2011 regarding the authorisation conditions for a derogation from stunning for slaughterhouses).



**Ritual Slaughter Presentation of National Regulation** 

Slaughter operators are approved by the recognised religious organisations, on proposal of the Minister for Home Affairs, by the Minister for Agriculture. No regulatory provision defines the modalities for the issuing of the accreditation card.

Currently, recognised religious organisations are the Great Mosque of Paris, the Great Mosque of Lyons et the Mosque of Evry-Courcouronnes.



## Halal certification

#### Halal certification is a system exclusively **monitored by religious authorities**

and not by the government.

Halal control organisations:

- take fully into account the French and EU regulations regarding sanitary control and animal welfare;

- are responsible for ensuring that religious rules are followed.





## Thank you for your attention



