ANIMAL WELFARE AND SLAUGHTERING

Version:
2.0

Authored and managed by:
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Target Audience:
Applicable to stakeholders across all relevant industry sectors that are not considered trading, services, or animal slaughtering.

How to Use This Scheme
This document only shows the executive summary of the Animal Welfare and Slaughtering Scheme.
To receive the full scheme, please e-mail info@halalqualitycontrol.com or contact your HQC contact person.

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Published by: COHS and HQC BV (HQC Headquarters)
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Executive Summary of this Scheme

What this document is

The HQC Animal Welfare and Slaughtering Scheme defines the requirements for Halal slaughtering activities under Halal Quality Control.

The Scheme explains how slaughtering facilities shall control animal handling, slaughtering, bleeding, post-slaughtering activities, supervision, traceability, and records to ensure that Halal integrity is maintained throughout the full slaughtering process.

This Scheme applies to slaughtering facilities, meat processing activities connected to slaughtering, Halal supervisors, slaughter personnel, and other stakeholders involved in Halal animal handling and slaughtering.

Why this Scheme exists

Halal slaughtering is one of the most sensitive and critical areas within Halal certification.
The purpose of this Scheme is to ensure that animals are handled, immobilized where applicable, sacrificed, bled, processed, stored, and transported in a manner that complies with Islamic requirements, animal welfare expectations, applicable Halal standards, and relevant legal requirements.

The Scheme also supports slaughtering facilities in preparing for HQC audits, internal audits, supervision activities, Halal Shipment Certificates, and ongoing compliance.

What the Scheme covers

The Scheme covers the main requirements related to:

I. permissible and non-permissible animals,
II. slaughtering personnel and supervisor requirements,
III. pre-slaughtering controls,
IV. slaughtering requirements,
V. bleeding requirements,
VI. post-slaughtering controls,
VII. prevention of cross-contamination,
VIII. animal welfare requirements,
IX. mechanical and manual slaughtering,
X. immobilization controls,
XI. supervision requirements,
XII. farming and feeding requirements, and
XIII. slaughtering records and traceability.

Core requirements

The Scheme requires slaughtering facilities to ensure that only permissible animals are selected for Halal slaughtering and that animals are alive, healthy, and fit for slaughter before the sacrificial cut is made.

Slaughtering personnel must be suitable, trained, and approved where applicable. The Scheme requires proper recitation, correct cutting requirements, effective bleeding, and prevention of post-slaughter processing before the animal is confirmed dead.

Where immobilization is used, the method must not kill the animal before slaughtering and must remain compatible with Halal slaughtering requirements. For poultry, reversible immobilization may need to be validated during assessment or supervision.

Animal welfare and facility control

The Scheme requires slaughtering facilities to comply with applicable animal welfare rules, local legal requirements, and relevant animal handling expectations.

Facilities must maintain suitable procedures for animal treatment, handling, immobilization, slaughtering, and post-slaughter operations.
A veterinarian or legally authorized person must be present or involved where required by law or by the applicable standard.

The Scheme also distinguishes between dedicated Halal slaughtering facilities and shared facilities. Where Halal and non-Halal activities both occur, the facility must apply effective segregation, identification, cleaning, supervision, and traceability controls.

Certificates and supervision

The Scheme explains the use of Halal Shipment Certificates and Halal Factory or General Certificates for slaughtering facilities.

Where required by authorities or destination markets, Halal Shipment Certificates must be issued in accordance with the applicable regulatory and HQC requirements. The Scheme also links slaughtering activities to the HQC Supervision Scheme, especially where continuous or regular supervision is required.

Certificates issued through HQC must be traceable and controlled through the HQC E-Portal, including signature, stamp, product description, and QR code requirements where applicable.

Records and traceability

Slaughtering facilities must maintain records of slaughtering activities, immobilization controls, slaughter personnel, supervisors, deviations, corrective actions, and related operational details.

The Halal status of animals, carcasses, meat, organs, skins, bones, and related materials must remain traceable throughout the process. Records must be available to HQC auditors or supervisors upon request.

Relation to other HQC documents

This Scheme shall be read together with applicable HQC Schemes, Guidelines, and Forms, including the HQC Halal Certification Scheme, HQC Supervision Scheme, HQC HAP Scheme, HQC Laboratory Testing and Sampling Scheme, Animal Feed Declaration, Slaughtering Records, List of Approved Slaughtering Personnel, and relevant Special Export Guideline Schemes.

Where country-specific or authority-specific requirements apply, HQC will provide additional guidance and support to applicants and certified clients.

Conclusion

The HQC Animal Welfare and Slaughtering Scheme provides a structured framework for controlling Halal slaughtering activities in a consistent, transparent, and verifiable manner.

By implementing this Scheme, slaughtering facilities can demonstrate that animal handling, slaughtering, bleeding, post-slaughtering, supervision, certification, and traceability are managed in accordance with Halal requirements, animal welfare principles, and applicable regulatory expectations.

Need Help?

Your HQC contact or office partner can guide you through this scheme or answer any questions you have.

You may contact us by emailing **info@halalqualitycontrol.com** or by calling/messaging us at **+31 70 346 97 95** (WhatsApp available for multilingual communication).