HALAL ASSURANCE PROGRAM

Version:
3.0

Authored and managed by:
Halal Quality Control Headquarters, The Netherlands

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 shows the executive summary of the Halal Assurance Program Scheme. To view the full scheme, please visit www.halalqualitycontrol.com

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Laan van Meerdervoort 53d, 2517AE, The Hague, The Netherlands
Tel: +31 (0) 70 346 97 95 | Email: info@halalqualitycontrol.com | Website: www.halalqualitycontrol.com
Edited and typeset by: Wasim al Shaman | Quality Control conducted by: Kinda al Kassab and Laila al Chaman

Executive Summary of this Scheme

The Halal Assurance Program (HAP) Scheme defines the requirements for establishing, implementing, and maintaining an internal Halal control system within an organization.

The HAP is a mandatory requirement for Halal certification by Halal Quality Control (HQC) for the applicable sectors and serves as the foundation for maintaining Halal integrity across all relevant operations, including raw materials, production processes, handling, storage, and supporting activities.

The Scheme is designed to be applicable across multiple industry sectors and aligns with internationally recognized Halal standards and regulatory frameworks.
Where required, additional country-specific or authority-based requirements may apply.

Core Objective
The primary objective of the HAP is to ensure that organizations:

- Identify Halal risks within their operations
- Establish appropriate control measures
- Maintain structured and documented procedures
- Demonstrate continuous compliance with Halal requirements

Structure of the HAP
The HAP Scheme is structured into five core criteria, forming the minimum requirements for an effective Halal system:

1. **General Prerequisites**
   Establishment of a Halal Manual, Halal Management Team, training, and change management.
2. **Documentation and Control**
   Management of supporting documents, Halal certificates, internal audits, risk management, purchasing procedures, and traceability.
3. **Production and Process Control**
   Identification of Halal Control Points, supplier management, product compliance, equipment control, and prevention of cross-contamination.
4. **External Operations**
   Control of outsourced activities, private label production, laboratory testing, and marketing practices.
5. **Supporting Systems**
   Integration with food safety systems (FSMS) or quality systems (e.g. GMP), depending on the sector.

Key Principles
The HAP is based on the following key principles:

- **Risk-Based Approach**
  Halal risks must be identified, assessed, and controlled throughout the supply chain.
- **Traceability and Transparency**
  All materials, suppliers, and products must be traceable and supported by adequate documentation.
- **Prevention of Cross-Contamination**
  Halal and non-Halal materials must be effectively segregated and controlled.
- **Systematic Control**
  Organizations must operate a structured system supported by procedures, records, and internal audits.
- **Continuous Monitoring and Improvement**
  The effectiveness of the HAP must be periodically evaluated and improved.

Relation to Other HQC Schemes
The HAP Scheme functions in conjunction with other HQC Schemes and Guidelines, including:

- HQC Halal Certification Scheme
- Animal Welfare and Slaughtering Scheme (AWS)
- Service Providers Scheme (HSP)
- Laboratory Testing Scheme
- Sector-specific Halal Control Point Guidelines

These documents provide additional technical and operational requirements depending on the scope of certification.

Implementation and Compliance
Organizations applying for Halal certification are required to:

- Develop and maintain a Halal Assurance Program
- Implement procedures aligned with the HAP criteria
- Ensure availability of supporting documentation
- Conduct internal audits and risk assessments
- Demonstrate compliance during HQC audits

The HAP serves as both a preparation tool for certification and a continuous compliance framework.

Conclusion
The Halal Assurance Program Scheme provides a structured and practical framework for organizations to manage Halal compliance in a systematic and verifiable manner.
By implementing the HAP, organizations ensure that Halal integrity is safeguarded at every stage of their operations, thereby supporting certification, regulatory compliance, and consumer trust.

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).