

THE QUALITY ELEMENT OF HALAL

Quality and assurance are key drivers in the food supply chain. The element of Halal Certification impacts both quality and efficiency for the marketability of products and ingredients

Consumers expect their products to be safe for consumption. For Muslim consumers, it is a must that all their products are safe for consumption, injection, and inhaling.

These consumers rely on the Halal suitability aspect of your manufactured products. This is solved by obtaining a credible Halal Certification.

As the food and beverage industry is one of the largest in existence, a Halal Certification always can benefit your quality profile and to meet consumer demands.

From auditing to educating, our local experts across multiple countries in Europe help you achieve this certification, complying with the highest standards applied.



CHOOSING YOUR RIGHT PARTNER

As a global and strategic player for over 40 years, our certification body focuses primarily on the elements of Halal suitability.

An important aspect to remember is the uprising importance of accreditation and recognition. Without this aspect, your market range narrows drastically.

As governments and local authorities keep regulating the Halal certification requirements to a higher standard, it is vital to be a known certification body with official approval.



LOCAL OPERATIONS. SAME SERVICE. IN YOUR LANGUAGE.

Halal Quality Control offers and covers its services from multiple offices across Europe:

The Netherlands

Belgium

Denmark

Italy

Greece

Ireland

Austria

Spain

Germany

With thanks to our multi-lingual network, Halal Quality Control communicates and offers its response services in your language. We are also able to provide all our services throughout other countries in Europe wherever possible.

CUSTOMISED ACCREDITATION AND RECOGNITION

Our credible services rely on a key factor: accreditation

Both locally and internationally, the demands of high standards in place at a Halal Certification Body are ever-changing to the environment.

Aside from its Halal accreditation, Halal Quality Control is also accredited and in compliance with multiple ISO standards.

Halal Quality Control is officially accredited and recognized in the following countries and beyond: The United Arab Emirates The Kingdom of Saudi Arabia The State of Qatar The Arabian Peninsula and the Middle East The Republic of Indonesia Egypt Pakistan The Republic of Turkey The Kingdom of Morocco

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THE HALAL ASSURANCE PROGRAM

It is of vital importance not only to be able to produce your products in accordance to the Halal standards, but to keep ensuring its compliance with the applicable Halal standard and the local requirements.

Halal Quality Control offers a solution to this complex gap of global differences in Halal standards.

As each sector, varying from meat processing to flavouring components, have specific regulations to take into consideration, we have our team of experts to guide you.

More on the H.A.P. is communicated throughout the certification process.



APPLICATIONS. AUDITS. CERTIFICATION. CONGRATULATIONS.

Halal Quality Control audits the manufacturing or activity process in accordance with a Halal standard. Audits may be required during multiple sections within the supply chain, as more sectors are obliged to obtain Halal certification.

During the application process, our reviewing team will determine the needs and actions needed to be taken during the certification process as well as the applicable Halal standard.

Our experts vary in their working fields, from meat processing to flavouring. We accustom to your needs and to the environmental situations, such as the possibility to audit remotely.

Our Halal Certificates may be provided upon an annual basis or per each shipment.

More information will be communicated during the certification process.



SECTORS & CUSTOMERS

After 40 years of existence, The Halal certification sector has grown exponentially. Whereas once it was mostly about the ritual slaughtering, it has now grown to nearly all kinds of sectors demanding and requesting Halal certification.

Due to globalization and emerging technologies, it is more important than ever to have a control on the supply chain in order to eliminate any risks during the manufacturing process.

Halal certification ranges from various sectors including permissible fresh and processed meats, dairy, flavouring, colouring, chemicals, beverages, confectioneries, cosmetics, and more.

Some of our customers include:















































START YOUR JOURNEY WITH HALAL CERTIFICATION

Start your journey by learning more about us at

www.halaloffice.com





France

Request a complimentary first-time meeting with our Sales Department where all your questions may be answered through

info@halaloffice.com

Or call us on for all your needs on

+31 70 346 95 95

Your inquiries will be transferred to the correct department

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ACCREDITED & RECOGNIZED BY:

























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