

THE NORMS TO BE FOLLOWED FOR BEEF AND MUTTON SLAUGHTER HOUSES IN INDIA

As per the Islamic Shariah, before slaughtering, humane part has to be considered an important issue. Keeping in mind, all factors of the Islamic Shariah, HALAL Committee Jamiat Ulama – E – Maharashtra has developed following norms for the four-legged animal Slaughterhouses in India.

- Make sure that the animal is not thirsty and hungry, and is Well fed before slaughtering.
- Make sure that the slaughtering area is utterly clean and Hygienic, and let there be no signs of insanitary.
- Make sure that the animal is *restraining* and *casting* so that It is not hurt.
- Make sure that the animal is facing towards the "*Quibla*" And on its left side.
- Make sure that the knife is quite sharp before slaughtering.
- Make sure that the person slaughtering the animal has the Basic knowledge of Islam and can clearly recite "**BISMILLAH ALLAH – O – AKBAR**".
- Make sure that the person recites "**BISMILLAH ALLAH – O – AKBAR**" before slaughtering.
- Make sure that the Jugular Vein, Wind Pipe, Carotid arteries of the animal is cut And no further exterminating activity should be carried on Until the animal is **STILL** (calm and cool).

The HALAL Committee Jamiat Ulama – E – Maharashtra has to appoint it's Two Supervisors (Maulana) to make sure that the slaughter house is following the above norms in spirit and words, after which the certificate Can be issued.

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