The Australian Government Authorised Halal Program guarantees that Australian red meat exports meet the requirements of Shariah Law. Australia, a land blessed with an abundance of lush pastures, golden sunshine, and fresh water, is an ideal environment for raising livestock. Australia is recognised as a world-leader in the production and supply of premium halal red meat and meat products, with its consistently high standards in animal husbandry, food safety, process integrity, and product traceability.

Australian beef, lamb, and goat is exported to over 100 countries across the globe and many of these countries have significant Muslim populations. With over 1.9 billion Muslims worldwide, Islamic markets are important destinations for Australian halal red meat and meat products.

The Australian Government is committed to ensuring the integrity of its halal certification process. All religious requirements are fully embraced by the Australian Government when processing halal meat. The strict implementation of Shariah-approved practices in the paddock to plate journey of Australian meat is underpinned by government legislation and oversight. The Australian Government Authorised Halal Program ensures all Australian halal red meat and meat products are Shariah compliant and fit for export and consumption in Islamic markets.

The production and administration of Australian halal red meat is a three-way partnership between Approved Islamic Organisations, the Australian red meat industry, and the Australian Government. All establishments producing halal meat for export need to have an Approved Arrangement with the Australian Government, which encompasses the guidelines set out in the Australian Government Authorised Halal Program.

The Approved Islamic Organisation is the certifying body that works in partnership with the Australian Government to assess, monitor, and certify halal compliance. To be accredited, the Approved Islamic Organisation must have an Approved Arrangement with the Australian Government and be recognised by an importing country authority. The Approved Islamic Organisation is obligated to:

Train and supervise every Muslim slaughterman and provide accurate details of training and supervision to the Australian Government.

Assess the halal aspects of the meat establishment and monitor ongoing halal compliance.

Inform the Australian Government in case of critical non-conformances found during audits and ensure effective corrective actions are taken.

Endorse and sign the halal certificate when satisfied that the goods comply with the halal procedures within the Approved Arrangement.

Maintain relevant records such as details of authorised Muslim slaughtermen, halal certificates, and product transfer certificates.

The Australian Government conducts audits of Approved Islamic Organisations on a regular basis to ensure these requirements are fulfilled arcuately.

The Australian Government Authorised Halal Program approved slaughter process ensures the requirements of Shariah law are maintained during the slaughter and processing of each animal. The welfare of each animal remains a high priority. All animals are inspected and only livestock that are fit and healthy are selected for slaughter. Slaughter is carried out by a practising Muslim, trained to carry out halal slaughter as certified by an Approved Islamic Organisation. To ensure animals are humanely treated, they are made momentarily unconscious by reversible stunning, a technique compliant with Shariah law. Animals then receive the halal cut expeditiously with a sharp knife. Slaughter is conducted in the direction of Mecca, accompanied with the prayer “Bismillah Allahu Akbar.” The carcass is then bled out completely before being processed further. To ensure health and hygiene standards are met, the production of halal meat is constantly monitored by the processing establishment, representatives of the Approved Islamic Organisation, and federal Australian Government on-plant staff.

If all halal requirements are met, the official government halal mark is applied to the product in the form of a stamp on the meat, tag attached to the carcass, or label on the carton. All halal meat packed for export receives an official halal certificate, signed by both a government authorised officer and a representative from the Approved Islamic Organisation. The government signature attests that all the regulatory requirements have been met, with the product rightly identified and segregated as halal. The signature from the Approved Islamic Organisation certifies that the halal product has been produced in compliance with the correct religious requirements.

Electronic halal certificates are underpinned by a robust government documentation software to ensure integrity and traceability. Committed to supplying meat that’s produced in accordance with the Islamic law, Australia’s halal systems fulfill the standards required by Islamic markets worldwide. This in turn gives trading partners the highest level of confidence to import Australian meat with the assurance that it is not only safe and wholesome, but also guaranteed halal.