



ACCREDITATION CERTIFICATE

HB-044-CB

Emirates International Accreditation Centre

has accredited

HALAL QUALITY CONTROL (HQC) -DENMARK

Agro Food Park 13

8200 Aarhus -Denmark

In accordance with the requirements of:

UAE.S 2055-2:2016

GSO 2055-2:2015

OIC/SMIIC 2:2011

to undertake the certification in the field of:

Halal Products

Validity: 21/01/2019 - 21/01/2022

Initial Accreditation Date: 20/01/2019

This Accreditation is invalid without the attached accreditation scope and shall remain in force within the validity period printed above, subject to continuing compliance with the requirements of the accreditation program.

CHIEF EXECUTIVE OFFICER
 APPROVAL

HB-044-CB

HALAL QUALITY CONTROL (HQC) - DENMARK

AGRO FOOD PARK 13, 8200 AARHUS - DENMARK

Issue No.: 01, Rev. 00	Date: 21-01-2019	Valid to: 20-01-2022
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HALAL QUALITY CONTROL (HQC) DENMARK, is allowed to issue EIAC accredited certificates in the following location

Address	Denmark Agro Food Park 13, 8200 Aarhus Tel: +45 2830 9606 E-Mail: lillian@halaloffice.com Website: www.halaloffice.com Mrs. Lillian Dakkak Manager Mr. Wasim al Shaman Client Manager
Company Logo	
Halal Mark	

HALAL PRODUCT CERTIFICATION

HB-044-CB

HALAL QUALITY CONTROL (HQC) - DENMARK

AGRO FOOD PARK 13, 8200 AARHUS - DENMARK

Category Codes	Categories	Products/ Products Group	Products Specification/ Standards
C	Processing 1 (Perishable animal products) – Halal Slaughtering	<ul style="list-style-type: none"> - Bovine slaughtering Including cutting and packing, - Poultry slaughtering: Including cutting and packing 	<ul style="list-style-type: none"> • GSO/UAE.S 2055-1: Halal products -Part one: General Requirements for Halal Food • OIC/SMIIC 1: General Guidelines on Halal Food • GSO/UAE.S 993: Animal Slaughtering Requirements According to Islamic Rules • MS 1500: Halal Food- Production, Preparation, Handling and storage general guidelines.
C	Processing 1 (Perishable animal products) – Processed animal and meat products	<ul style="list-style-type: none"> - Processed beef meat products, - Processed lamb meat products, - Processed poultry meat products including processed egg products - Dairy products - Animal fat 	<ul style="list-style-type: none"> • GSO/UAE.S 2055-1: Halal products -Part one: General Requirements for Halal Food • OIC/SMIIC 1: General Guidelines on Halal Food • MS 1500: Halal Food- Production, Preparation, Handling and storage general guidelines.

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Category Codes	Categories	Products/ Products Group	Products Specification/ Standards
E	Processing 3 (Products with long shelf life at room temperature)	<ul style="list-style-type: none"> - Canned vegetables products - Canned fruits products, - Canned sea food products - Preserved fruits and vegetables, - Dried vegetables and fruits - Bakery and bakery products, - Vegetable oils, - Non-alcoholic fruit Beverages and drinks including malt beverage - Confectionaries (such as chocolates, toppings, gums, etc.) - Bovine gelatin contained confectionaries, deserts and food supplements - Pasta - Flour - Marmalades, Jams, Spreadable sweet creams - Soups - Sauces 	<ul style="list-style-type: none"> • GSO/UAES 2055-1: Halal products -Part one: General Requirements for Halal Food • OIC/SMIIC 1: General Guidelines on Halal Food • MS 1500: Halal Food- Production, Preparation, Handling and storage general guidelines.

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Category Codes	Categories	Products/ Products Group	Products Specification/ Standards
E	Processing 3 (Products with long shelf life at room temperature)	<ul style="list-style-type: none"> - Cereal products - Ice cream and Ice cream powder - Snacks (Potato, chips, crackers, popcorn) - Sweeteners - Spices products - Salads dressings 	<ul style="list-style-type: none"> • GSO/UAES 2055-1: Halal products -Part one: General Requirements for Halal Food • OIC/SMIIC 1: General Guidelines on Halal Food • MS 1500: Halal Food- Production, Preparation, Handling and storage general guidelines.
L	Chemical and Biochemical Manufacturing	<ul style="list-style-type: none"> - Food Additives - Cultures and Enzymes - Flavoring - Sterilizers - Food Colorants 	<ul style="list-style-type: none"> • GSO/UAES 2055-1: Halal products -Part one: General Requirements for Halal Food • OIC/SMIIC 1: General Guidelines on Halal Food • MS 1500: Halal Food- Production, Preparation, Handling and storage general guidelines.

Accreditation History			
Issue No.	Rev. No.	Details	Date
01	00	Granting accreditation	21-01-2019