



Meat processing and halal

The Australian Meat Industry Council (AMIC) is the Peak Council representing the post farm gate meat industry. Its members include meat processors, exporters and independent meat retailers.

AMIC strongly supports the Australian Food Safety and Animal Welfare Standards. AMIC respects the right of its members to make commercial decisions on markets and certifications provided they comply with the Australian Standards.

- Australia's red meat export industry is valued at more than \$6 billion per annum, supports more than 77,000 farming families and directly employs more than 55,000 workers.
- Australia is a major supplier of meat products to the world. Some of our export markets require halal certification to meet the requirements of their consumers.
- About 70% of beef, 56% of lamb and 96% of mutton produced in Australia is exported. To maximise returns to Australian farmers. Different parts of the same animal may be exported to a range of markets.
- Halal certification is regulated by the Australian Government through the Australian Government Authorised Halal Program (AGAHP) which is administered by the Department of Agriculture.
- Organisations with an Approved Arrangement by the Australian Government for the certification of halal meat are licensed by the Australian Department of Agriculture to supervise, inspect and certify all halal meat and meat products for export.
- Halal certification means that a product is endorsed by an accredited religious authority as meeting certain requirements. Halal means permissible or allowed to be consumed by Muslims.
- Like all certifications, halal certification is carried out on a fee for service basis and each market can recognise a number of certifiers as appropriate to their requirements.

- Halal certification is only one of a range of technical, quality assurance, religious or customer driven certifications of various forms that an export processor considers to meet particular market requirements.
- Australia does not compromise its strict animal welfare codes of practice in order to meet the requirements of any export markets. It follows that all animals in Australia are slaughtered strictly according to these animal welfare codes. Those codes require animals slaughtered in Australia to be stunned before they are killed.
- The Australian Livestock Processing Industry Animal Welfare Certification System (AAWCS) is in place to guide the integrity of welfare practices and to ensure animals are humanely treated. There are more than 60 Processing Establishments accredited to this system.
- The AAWCS is an independently audited certification program to demonstrate compliance with the 'Industry Animal Welfare Standards for Livestock Processing Establishments Preparing Meat for Human Consumption'. These standards take precedence over any other aspect of the slaughtering process, including ritual slaughter for religious purposes.
- Halal certification costs are only incurred when the specific market makes this a condition of supply.
- There is no evidence that halal certification costs are used to fund extremists. It is a fact that organisations that offer halal certification services are subject to the same prohibitions on funding illegal entities and activities as any other organisations under Australian law. Our industry strongly supports the investigation of any alleged illegal activity.

