Complete this form to apply for NHASA halal certification. Most questions are tick-boxes: tick (☒) every box that applies and fill in the entry fields. Fields marked * are mandatory. Email the form and attachments to info@nhasa.com.au. NHASA acknowledges receipt within 2 business days and reviews a complete application within 5 business days. Your information is confidential and handled under NHASA's Terms and Conditions (REG-05). You may use NHASA's client templates (CT-01 to CT-08) for the attachments, but you do not have to; NHASA personnel explain the requirements but do not complete documents for you.

1. Application Type *

Tick one		
☐ New (first-time) certification	☐ Renewal of an NHASA certificate	☐ Scope extension (products, sites, markets)
☐ Scope reduction	☐ Transfer from another certification body	☐ Reinstatement after suspension or withdrawal

Item	Entry
Existing NHASA certificate no. (if any)	
Current or previous halal certification body and country (renewal, transfer)	
Reason for transfer (transfer only)	

2. Applicant *

Item	Entry
Legal entity name *	
Trading name(s) and brands	
ABN / ACN or foreign registration no. *	
Registered address *	
Postal address (if different)	
Owners holding 10% or more, and parent company	
Authorised representative (name and position) *	
Day-to-day contact, phone and email *	
Accounts contact and email	
Website	
Total employees / employees in production / shifts per day	
Year established	

3. Organisation Type

Tick all that apply		
☐ Manufacturer / processor	☐ Slaughterhouse (red meat)	☐ Slaughterhouse (poultry)
☐ Boning room / further meat processing	☐ Packer / repacker	☐ Contract manufacturer for others
☐ Importer / exporter / distributor	☐ Cold storage / warehouse	☐ Logistics / transport
☐ Food service / catering (Australia only)	☐ Retailer / butcher (Australia only)	☐ Other:

4. Target Markets * (tick all that apply)

NHASA certifies only for markets for which it holds current recognition. Markets marked "only after NHASA confirms recognition" cannot be certified today: you may tick them to record your interest, and NHASA will tell you in writing when the market becomes available.

Tick	Market	Standard / requirement applied
☐	Australia – domestic (NHASA scheme)	NHASA REG-01
☐	Australia – export red meat (DAFF AGAHP)	Export Control (Meat and Meat Products) Rules 2021; AA-01; importing-country requirements. Export-registered meat establishments only
☐	Indonesia (BPJPH)	SJPH (Kepkaban 57/2021 as amended by Kepkaban 20/2023); Kepkaban 160/2026 for slaughter. Australian production sites only
☐	Malaysia (JAKIM) – only after NHASA confirms recognition	MS 1500:2019 and sector standards; MHMS 2020
☐	Singapore (MUIS)	MUIS-HC-S001; MUIS-HC-S002 (HalMQ). Meat and poultry processed in Australia only
☐	Thailand (CICOT)	TAS 8400-2025
☐	UAE (MoIAT / EIAC) – only after NHASA confirms recognition	UAE.S 2055-1; UAE.S 2055-4; UAE.S 993:2022
☐	Saudi Arabia (SFDA) – only after NHASA confirms recognition	SFDA halal requirements; GSO 2055-1; GSO 993

5. Scope Requested * (NHASA scope codes, REG-01 Section 4.1)

Slaughter and food		
☐ SL-1 Slaughter, red meat	☐ SL-2 Slaughter, poultry	☐ SL-3 Boning, further meat processing, meat cold storage
☐ FB-1 Processed and manufactured food	☐ FB-2 Beverages	☐ FB-3 Food ingredients, flavours, processing aids
☐ CO-1 Cosmetics and personal care	☐ PH-1 Pharmaceutical products	☐ PH-2 Health supplements, traditional and herbal medicines
☐ CH-1 Food additives and process chemicals	☐ CH-2 Cleaning and sanitation chemicals	☐ CH-3 Consumer and industrial chemicals, packaging, lubricants
☐ LG-1 Logistics, warehousing, cold storage	☐ FS-1 Food service, retail, butcher (Australia – domestic only)	

6. Products *

List every product exactly as named on the label (attach a continuation sheet if more than 8). HS code is needed for export markets.

#	Product name (as on label)	Brand	Scope code	Site no.	Markets	HS code	Annual volume
1							
2							
3							
4							
5							
6							

#	Product name (as on label)	Brand	Scope code	Site no.	Markets	HS code	Annual volume
7							
8							

7. Quick Compliance Profile * (tick Yes / No / N/A)

#	Question	Yes	No	N/A
1	Are pork, dog or their derivatives present at any site now (including other products and staff amenities)?	☐	☐	☐
2	Has any line or equipment proposed for halal production ever processed pork or pork-derived products? (attach details and dates)	☐	☐	☐
3	Are lines, equipment, storage or vehicles shared with non-halal products? (describe controls in Section 8)	☐	☐	☐
4	Do any products contain animal-derived materials (gelatine, collagen, fats, glycerine, enzymes, L-cysteine, carmine)?	☐	☐	☐
5	Is alcohol or ethanol used, stored or produced, or present in any ingredient or flavour? (give source and level)	☐	☐	☐
6	Are fermentation-derived materials, enzymes or GMO-derived materials used?	☐	☐	☐
7	Do you hold valid halal certificates for all animal-derived and other critical materials?	☐	☐	☐
8	Do any product names, shapes or flavours resemble alcoholic drinks or pork products?	☐	☐	☐
9	Do you have a documented halal assurance system (halal policy, risk assessment, control points, internal audit)?	☐	☐	☐
10	Do you have a traceability system, and have you done a mock recall in the last 12 months?	☐	☐	☐
11	Do you repack, relabel or split products made by others?	☐	☐	☐
12	Do you hold food safety or GMP certification (HACCP, ISO 22000, FSSC 22000, SQF, BRCGS, GMP licence)? Name it in Section 13.	☐	☐	☐
13	Slaughter: are animals or birds stunned? (state method per species in Section 9)	☐	☐	☐
14	Slaughter: is poultry slaughtered mechanically?	☐	☐	☐
15	Has any certification body refused, suspended or withdrawn your halal certification in the last 3 years? (attach details and corrective action)	☐	☐	☐
16	Has any authority rejected, detained or recalled your products on halal grounds in the last 3 years?	☐	☐	☐
17	Are there open non-conformities from your current or last halal certification body? (attach last audit report)	☐	☐	☐

8. Sites * (one row per site; attach a sheet for more)

Include every site that makes, slaughters, processes, packs, stores or dispatches the products, including contract manufacturers you want in scope.

#	Site name and full address	Activities	Own / contract	Lines / shifts	Export establishment no. (export red meat)	Halal certifier (contract sites)
1						
2						
3						

Item	Entry
Shared equipment, segregation, cleaning and changeover (if Section 7 Q3 is Yes)	
Non-halal products made, stored or handled at the sites	
Is any site outside Australia? (name the country)	☐ No ☐ Yes:

9. Halal Team, Supervisor and Slaughter Details *

Item	Entry
Halal supervisor (name, position); Muslim and permanent employee? *	☐ Yes ☐ No
Deputy halal supervisor (name, position)	
Halal team or committee members (names, positions)	
Halal training of supervisor and team (course, provider, date)	
Number of Muslim employees in total and per production shift	
Slaughter only: species; Muslim slaughtermen per shift; Muslim supervisors and checkers per shift	
Slaughter only: stunning method per species; slaughter method (manual / mechanical); CCTV (cameras, retention)	

10. Consultancy and Related-Body Declaration *

NHASA does not certify an organisation that received consultancy, halal system development or client-specific training from NHASA, any NHASA person or any related body of NHASA within the previous 2 years. Related bodies are organisations linked to NHASA by common ownership, management or personnel; NHASA will tell you which they are on request.

#	Question	Yes	No	N/A
1	Have you received halal consultancy, system development or client-specific training from any person or organisation in the last 2 years? If Yes, name them and the dates below.	☐	☐	☐
2	Has any NHASA person (employee, auditor, committee member) or any related body of NHASA provided any service to you in the last 2 years?	☐	☐	☐
3	Does any NHASA person or related body of NHASA have a financial, management, employment or family relationship with your organisation?	☐	☐	☐

Item	Entry
Details for any Yes answer (provider, person, service, dates)	

11. Market-Specific Information (complete only for markets ticked in Section 4)

Market	Question	Yes	No	N/A
Export red meat (DAFF)	Is the establishment export-registered with DAFF, and will NHASA nominate all halal slaughtermen and supervisors? (list importing countries in Section 12)	☐	☐	☐

Market	Question	Yes	No	N/A
Indonesia (BPJPH)	Are all sites producing for Indonesia in Australia (same-country rule)? Slaughter: will at least 2 certified Muslim slaughterers work to Kepkaban 160/2026?	☐	☐	☐
Indonesia (BPJPH)	Is a Muslim Penyelia Halal (halal supervisor) appointed, with a training or competency certificate?	☐	☐	☐
Indonesia (BPJPH)	Is an SJPH documented (or planned) and a halal material list prepared?	☐	☐	☐
Indonesia (BPJPH)	Has your Indonesian importer been identified to register the NHASA certificate on SiHalal? (give name, address and SiHalal / NIB details in Section 12)	☐	☐	☐
Malaysia (JAKIM) – on recognition	Are an Internal Halal Committee and a Muslim Halal Executive in place, with at least 3 months of halal records?	☐	☐	☐
Malaysia (JAKIM) – on recognition	Slaughter: is the plant also approved by JAKIM and the Department of Veterinary Services (Malaysia)? (The Malaysian halal logo is not used.)	☐	☐	☐
Singapore (MUIS)	Is a Halal Team in place with a Muslim Halal Assurance Officer and at least 2 permanent Muslim staff?	☐	☐	☐
Singapore (MUIS)	Meat and poultry: is the processing establishment in Australia?	☐	☐	☐
Singapore (MUIS)	Are all high-risk ingredients certified by MUIS or a MUIS-recognised body? (The MUIS mark is not used.)	☐	☐	☐
Thailand (CICOT)	Are all raw-material halal certificates issued by bodies on CICOT's recognised list?	☐	☐	☐
Thailand (CICOT)	Have you declared any stunning and any alcohol use against TAS 8400-2025 (Section 7 Q5 and Q13)? (The CICOT mark is not used.)	☐	☐	☐
UAE – on recognition	Will slaughter meet UAE.S 993:2022, with at least 2 CCTV cameras on independent systems covering stunning and slaughter, footage kept 90 days and stunning records kept 1 year? (Each site is certified separately.)	☐	☐	☐
Saudi Arabia – on recognition	Is poultry for Saudi Arabia slaughtered without stunning?	☐	☐	☐
Saudi Arabia – on recognition	Are all animal-derived inputs certified by bodies approved by the Saudi Halal Center, and do you accept a slaughter and halal certificate for each shipment? (Each site is certified separately.)	☐	☐	☐

12. Market Details

Item	Entry
Export red meat: importing countries supplied	
Indonesia: importer name and address; SiHalal / NIB details; product names to be registered (if different from Section 6)	
Other details for the markets ticked	

13. Documents to Attach * (tick what is attached)

All applicants	Slaughter and meat (SL)	Non-food (CO, PH, CH)
☐ Business registration extract	☐ Stunning procedure and validation per species	☐ Formulation-level ingredient lists
☐ Organisation chart	☐ Nominated slaughter personnel list	☐ Ethanol source and use statement
☐ Product list and labels / artwork	☐ Halal stamp, brand and carton controls	☐ Capsule, excipient and API source statements (PH)

All applicants	Slaughter and meat (SL)	Non-food (CO, PH, CH)
☐ Material list (raw materials, additives, flavours, processing aids, enzymes, packaging in contact, cleaning agents, lubricants) with supplier, manufacturer and halal certificate details (SOP16-F01 or CT-03)	☐ Sources of meat received (SL-3)	☐ Fatty acid, glycerol, surfactant, catalyst and solvent sources
☐ Process flow charts and site plan (halal and non-halal areas)	☐ Export registration (export red meat)	☐ GMP licence or certificate (PH)
☐ Halal risk assessment and control points plan (CT-05 may be used)		
☐ Halal policy, halal assurance system, halal team and supervisor appointment		
☐ Cleaning, changeover and traceability procedures		
☐ Food safety, GMP or other certificates		
☐ Previous halal certificate and last audit report (renewal, transfer)		

14. Declaration and Signature *

By signing, the applicant declares and agrees that:

1. the information in this application and its attachments is true, complete and current, and the applicant will tell NHASA at once of any change;
2. the person signing is authorised to apply for the applicant;
3. the applicant has received and accepts NHASA's Terms and Conditions (REG-05) and will sign the Contract and Service Agreement (SOP01-F02) before any audit;
4. NHASA may verify this information, including with the applicant's current or previous certification body;
5. NHASA may provide application, audit and certificate information to the halal authorities of the markets selected (and to DAFF for export red meat) and to any accreditation body assessing NHASA; and
6. false or misleading information is a ground for refusal or withdrawal of certification.

Role	Name and position	Signature	Date
Applicant – authorised representative *			

For NHASA use

Item	Entry
Date received / application no. (SOP20-F02)	
Acknowledged on (within 2 business days)	
Application review (SOP01-F03) completed on / by	

Role	Name	Signature	Date
Received by (Administration Manager)			

Document Control — Approved Controlled Template

This form template is a controlled document, approved and authorised by NHASA management as below. Entries made when the form is used are signed by the relevant person at the point of use.

Role	Name	Signature	Date
Prepared by: Quality Manager	Suhaila Hanif		
Reviewed by: Operations Manager	Dr. Muhammad Aslam Khan		
Approved by: Technical Manager	Syed Asad Bukhari		
Authorised by: Chairman / Chief Executive Officer	Manzoor Ahmad Mian		

— End of Form NHASA-SOP01-F01 —