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**The Religious Council  
Negara Brunei Darussalam**

# **HALAL FOOD**

**PIAWAI BRUNEI DARUSSALAM**

**PBD 24:2007**

First Edition

Attention is drawn to the fact that this Brunei Darussalam Standard does not confer any immunity from legal obligations in any contract for compliance to the Standard.

The Brunei Darussalam Standards are subjected to periodical review according to the current needs of the local *halal* food industries to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

#### Amendments issued since publication

Amendment No.	Date of Issue	Text Affected

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## FOREWORD

This Brunei Darussalam Standard For *Halal* Food was prepared by the Technical Committee on the Development of National Halal Standard and Guidelines for Halal Food under the authority of The Religious Council, Negara Brunei Darussalam.

The Standard is published to meet the current needs of the local *halal* food industry. It specifies the requirement for food product or food trade or business in Brunei Darussalam. The Brunei Darussalam Standard For Halal Food covers the general guidelines on the production, preparation, handling, distribution and storage of *halal* food.

Acknowledgment is made to the Department of Agriculture, Ministry of Industry and Primary Resources, for drafting this standard.

In its preparation, references were made to the following:

- i) ASEAN General Guidelines on The Preparation And The Handling Of Halal Food, Food Handling Publication Series No.1.
- ii) Codex Guidelines for use of the term Halal CAC/GL 24-1997.
- iii) Al-Jardani, Fath al-'Allam (Volume 1, Pages 248-256), Dar as-Salam, Kaherah. 1410H / 1990.
- iv) Guidelines on The Control Of Muslim Consumption Goods And Foods, Negara Brunei Darussalam, Indonesia, Malaysia, Singapore (MABIMS).
- v) Halal Certificate and Halal Label Order, 2005 (S 39/05). Brunei Darussalam.
- vi) Halal Meat Act (Chapter 183). Brunei Darussalam.
- vii) Halal Meat Rules (R1 of Chapter 183). Brunei Darussalam.
- viii) Malaysian Standard MS 1500:2004 Halal Food - Production, Preparation, Handling and Storage - General Guidelines (First Revision).
- ix) Al-Khatib asy-Syarbini, Mughni al-Muhtaj (Volume 1, Page 84), Dar al-Fikr.
- x) Mu'jam Lughat al-Fuqaha' (Dictionary of Islamic Legal Terminology) Arabic - English; First Edition, 1985.
- xi) Public Health (Food) Act (Chapter 182). Brunei Darussalam.
- xii) Public Health (Food) Regulations ( R1 of Chapter 182). Brunei Darussalam.
- xiii) State Mufti Fatwa (Serial 19/2004), State Mufti's Office, Brunei Darussalam.

## COMMITTEE REPRESENTATION

The Technical Committee on the Development of National Halal Standards and Guidelines for Halal Food was entrusted by the Ministry of Industry and Primary Resources for the preparation of this Standard. The members of the Technical Committee are as follows:

Permanent Secretary (Chairman)	Ministry of Industry and Primary Resources. Secretary of the Religious Council
Religious Council Secretary (Joint Deputy Chairman)	Department of Religious Council, Ministry of Religious Affairs.
Director of Syariah Affairs (Joint Deputy Chairman)	Department of Syariah Affairs, Ministry of Religious Affairs.
Director of Islamic Legal Unit	Islamic Legal Unit, Ministry of Religious Affairs.
Director General of Health Services	Department of Health Services, Ministry of Health.
Director of Agriculture	Department of Agriculture, Ministry of Industry and Primary Resources.
Head of Agro-Technology Development Division	Department of Agriculture, Ministry of Industry and Primary Resources.
Head of Livestock and Veterinary Services Division	Department of Agriculture, Ministry of Industry and Primary Resources.
Chief Religious Research Officer	State Mufti's Office, Prime Minister's Office.
Senior Religious Officer	Halal Food Control Division, Department of Syariah Affairs, Ministry of Religious Affairs.
Senior Project Officer	National Accreditation and Standards Centre, Ministry of Industry and Primary Resources.
Deputy Senior Counsel	Attorney General's Chambers, Prime Minister's Office.
Special Duties Officer	Ministry of Development.

Deputy Dean	University of Brunei Darussalam.
Manager	BMC Food Industries Sdn. Bhd.
Executive Director	PDS Abattoir Sdn. Bhd. and PDS Meat Industries Sdn. Bhd.
Manager	Mulaut Abattoir Sdn. Bhd.
Manager	Sabli Food Industries (B) Sdn. Bhd.

## BRUNEI DARUSSALAM STANDARD FOR HALAL FOOD

### 1. SCOPE

This Brunei Darussalam Standard prescribes practical guidelines for the food industry on the preparation and handling of *halal* food (including nutrient supplements) and to serve as basic requirement for food product and food trade or business in Brunei Darussalam. This Brunei Darussalam Standard should be used together with the laws of Brunei Darussalam and other relevant standards and guidelines acceptable by the Government of Brunei Darussalam.

### 2. DEFINITIONS

For the purpose of this Standard, the following definitions apply:

#### 2.1 Competent Authority

Competent authority shall be the agency which is entrusted by the Government of Brunei Darussalam to carry out specified work according to prescribed requirements.

#### 2.2 Competent Islamic Authority

Competent Islamic Authority shall be the Majlis or the Islamic Agency which is entrusted by Majlis to carry out specified work according to prescribed requirements.

#### 2.3 *Halal*

Things or actions permitted by *Hukum Syara'* without punishment imposed on the doer.

#### 2.4 *Halal food*

*Halal* food means food fit for human consumption and permitted by *Hukum Syara'* and fulfill the following conditions:

- (a) the food or its ingredients that do not contain any parts or products of animals that are non-halal to Muslims according to *Hukum Syara'* or products of animals which are not slaughtered according to *Hukum Syara'*;
- (b) the food does not contain any ingredients that are *najis* according to *Hukum Syara'*;
- (c) the food that is safe and not harmful;
- (d) the food that is not prepared, processed or manufactured using equipment that is contaminated with things that are *najis* according to *Hukum Syara'*;

- (e) the food or its ingredients do not contain any human parts or its derivatives that are not permitted by *Hukum Syara'*;
- (f) during its preparation, processing, packaging, storage or transportation, the food is physically separated from any other food that does not meet the requirements stated in items (a), (b), (c), (d) or (e) or any other things that have been decreed as *najis* by *Hukum Syara'*.

## 2.5 *Hukum Syara'*

*Hukum Syara'* means the Laws of Islam in the *Mazhab Syafie* or in any other *mazhabs* which are approved by His Majesty the Sultan and Yang Di-Pertuan to be in force in Brunei Darussalam.

## 2.6 Inspector

Inspector means any Muslim appointed by the Minister of Religious Affairs Brunei Darussalam to carry out inspections for the purposes of this Standard.

## 2.7 Majlis

Majlis means the Majlis Ugama Islam constituted under section 5 of the Religious Council and Kadis Court Act (Chapter 77).

## 2.8 *Najis*

### 2.8.1 *Najis* according to *Hukum Syara'* are:

- (a) animals or things that are themselves not permissible such as pig (*khinzir*) and all its derivatives, blood and carrion;
- (b) *halal* food that is contaminated with things that are non-*halal*;
- (c) *halal* food that comes into direct contact with things that are non-*halal*;
- (d) any liquid and objects discharged from the orifices of human beings or animals such as urine, excrement, blood, vomit, pus, sperm and ova of pigs and dogs except sperm and ova of other animals; and
- (e) carrion or *halal* animals that are not slaughtered according to *Hukum Syara'*.

### 2.8.2 There are three types of *najis*:

- (a) *Mughallazah* which is considered as severe *najis* which are dogs and pigs (*khinzir*) including any liquid and objects discharged from their orifices, descendants and derivatives.
- (b) *Mukhaffafah* which is considered as light *najis*. The only *najis* in this category is urine from a baby boy at the age of 2 years and below who has not consumed any other food except his mother's milk.
- (c) *Mutawassitah* which is considered as medium *najis* which does not falls under severe or light *najis* such as vomit, pus, blood, alcoholic drinks (*khamar*), carrion, liquid and objects discharged from the orifices, etc.

## 2.9 Slaughtering

According to *Hukum Syara'* the slaughter act shall sever the trachea (*halqum*), oesophagus (*mari'*) and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animals.

## 2.10 Arabic Script

To avoid any doubts as to the identity or definition of any of the words and expressions used in this Standard and listed in the first column of Annex A, reference can be made to the original form in Arabic script with respect to the words and expressions in the second column of the Annex.

# 3. REQUIREMENTS

## 3.1 Sources of *Halal* foods and drinks

### 3.1.1 Animals

Animals can be divided into two categories:

- (a) Land animals
- (b) Aquatic animals

### 3.1.1.1 Land animals

All land animals are *halal* as food except the following:

- (a) animals that are not slaughtered according to *Hukum Syara'*;
- (b) pigs (*khinzir*) and dogs and their descendants;
- (c) animals with long pointed teeth or tusks which are used to kill prey such as tigers, bears, elephants, cats, monkeys, etc;
- (d) birds with talon or predator birds;
- (e) pests such as rats, centipedes, scorpions, snakes, crows and other similar animals;
- (f) animals that are forbidden to be killed in Islam such as ants, bees, woodpeckers, etc; and
- (g) creatures that are considered repulsive such as lice, flies, worms, etc.

### 3.1.1.2 Aquatic animals

Aquatic animals are those which live in water and cannot survive outside it, such as fish. All aquatic animals are *halal* except those that are poisonous, intoxicating or hazardous to health. Animals that live both on land and water such as crocodiles, turtles and frogs are not *halal*.

### 3.1.2 Plants

All types of plants and plant products and their derivatives are *halal* except those that are poisonous, intoxicating or hazardous to health.

### 3.1.3 Mushroom and Micro-organisms

All types of mushrooms and micro-organisms (i.e bacteria, algae and fungi) and their by-products and/or derivatives are *halal* except those that are poisonous, intoxicating or hazardous to health.

### 3.1.4 Natural minerals and chemicals

All natural minerals and chemicals are *halal* except those that are poisonous, intoxicating or hazardous to health.

### 3.1.5 Drinks

All kinds of water and beverages are *halal* as drinks except those that are poisonous, intoxicating or hazardous to health.

### 3.1.6 Genetically Modified Food (GMF)

Food and drinks containing products and/or by-products of Genetically Modified Organisms (GMOs) or ingredients made by the use of genetic material of animals that are non-*halal* according to *Hukum Syara'* are not *halal*.

### 3.1.7 Food Additives

It is important to ensure that the food additives are from acceptable sources and processed according to *halal* requirements without the use of alcohol-based carriers.

## 3.2 Slaughtering

The slaughtering procedure of *halal* animals shall be carried out according to the requirements related to the slaughter of animals in Islam are as follows:

### 3.2.1 Place of slaughter

- (a) The place of slaughter shall be used for the purpose of the slaughter of *halal* animals only.
- (b) The place of slaughter of *halal* animals shall be fully separated from the place of slaughter of non-*halal* animals to the effect that the *halal* slaughtered animals shall not be contaminated or come into direct contact with *najis*.

### 3.2.2 Animals to be slaughtered

- (a) The animal to be slaughtered has to be an animal that is *halal*.
- (b) The animal to be slaughtered shall be alive or deemed to be alive (*hayat mustaqirrah*) at the time of slaughter.
- (c) Animals to be slaughtered shall be healthy and have been approved by the competent authority.

### 3.2.3 Slaughterer

- (a) The slaughterer shall be a Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals in Islam.
- (b) The slaughterer shall not be in *ihram* (*ihram* is a compulsory act performed during *hajj* and *umrah*).

### 3.2.4 Slaughtering lines, tools and utensils

- (a) Slaughtering lines, tools and utensils shall be used for the purpose of *halal* slaughter only.
- (b) Slaughtering knife shall be sharp.
- (c) Bones, nails and teeth shall not be used as slaughtering tools.

### 3.2.5 Procedures

- (a) Mechanical slaughter of *halal* animals is prohibited.
- (b) The act of slaughtering shall be done with *niyyah* (intention) and the slaughterer is well aware of his action.
- (c) The purpose of slaughtering is only for Allah and not for other purposes.
- (d) The phrase  (In the name of Allah Most Gracious, Most Merciful) must be invoked immediately before the slaughtering of each animal.
- (e) Slaughtering must be done only once to each animal. The 'sawing action' of the slaughtering is permitted as long as the slaughtering knife must not be lifted off the animal during the slaughter.
- (f) The act of *halal* slaughter shall begin with an incision on the neck at some point just below the glottis (Adam's apple) and after the glottis for long necked animals.
- (g) The slaughter act shall sever the trachea (*halqum*), oesophagus (*mari'*) and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animal (see Figure 1 to Figure 4). The bleeding shall be spontaneous and complete.

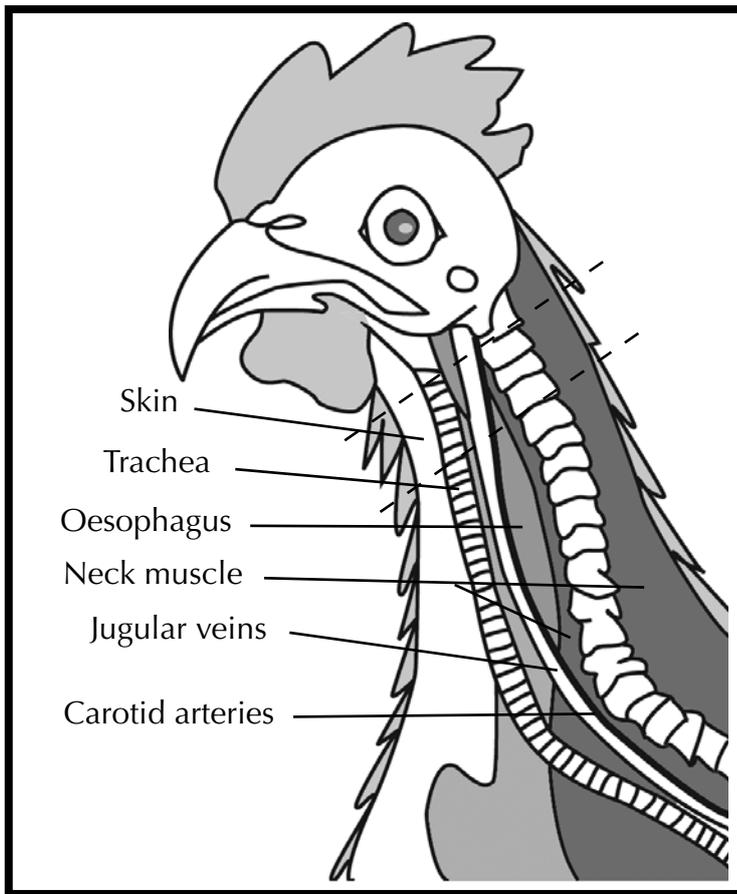


Figure 1. Anatomy of chicken (neck)

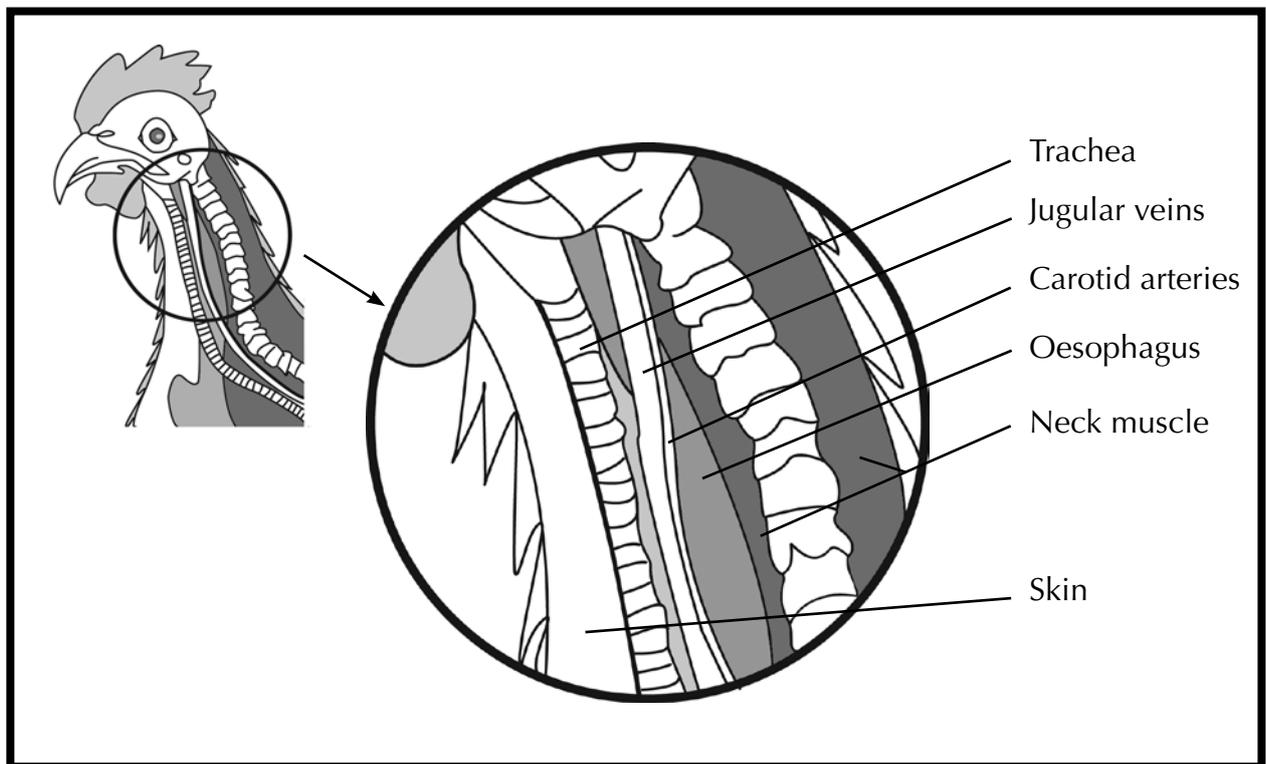


Figure 2. Important parts for slaughtering chicken

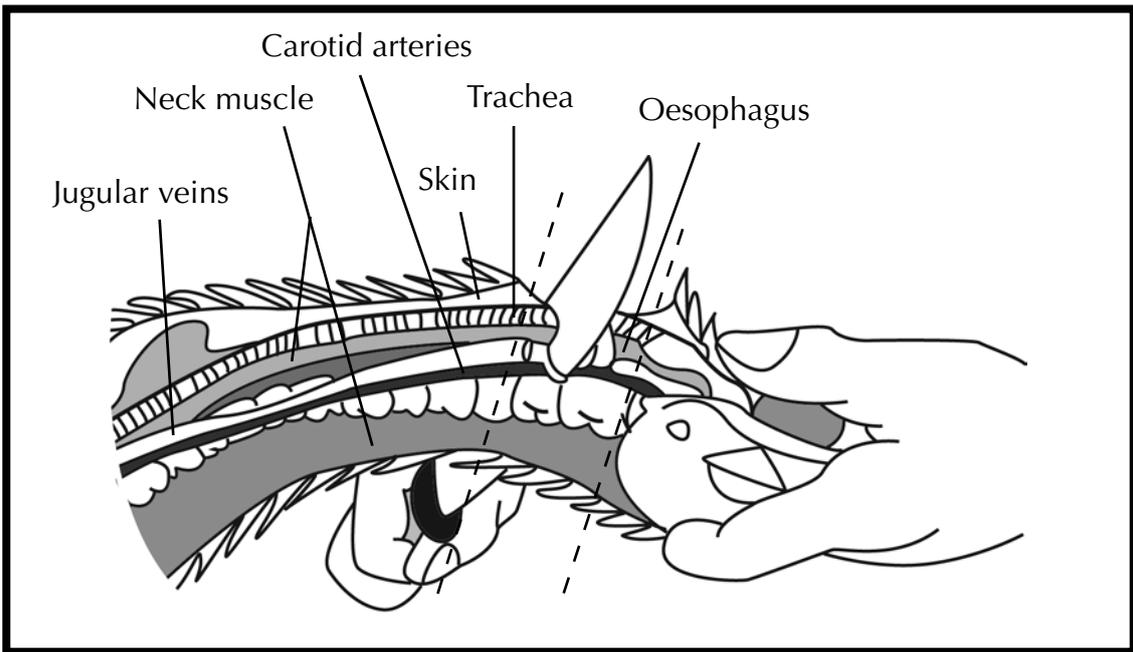


Figure 3. Method of slaughtering chicken

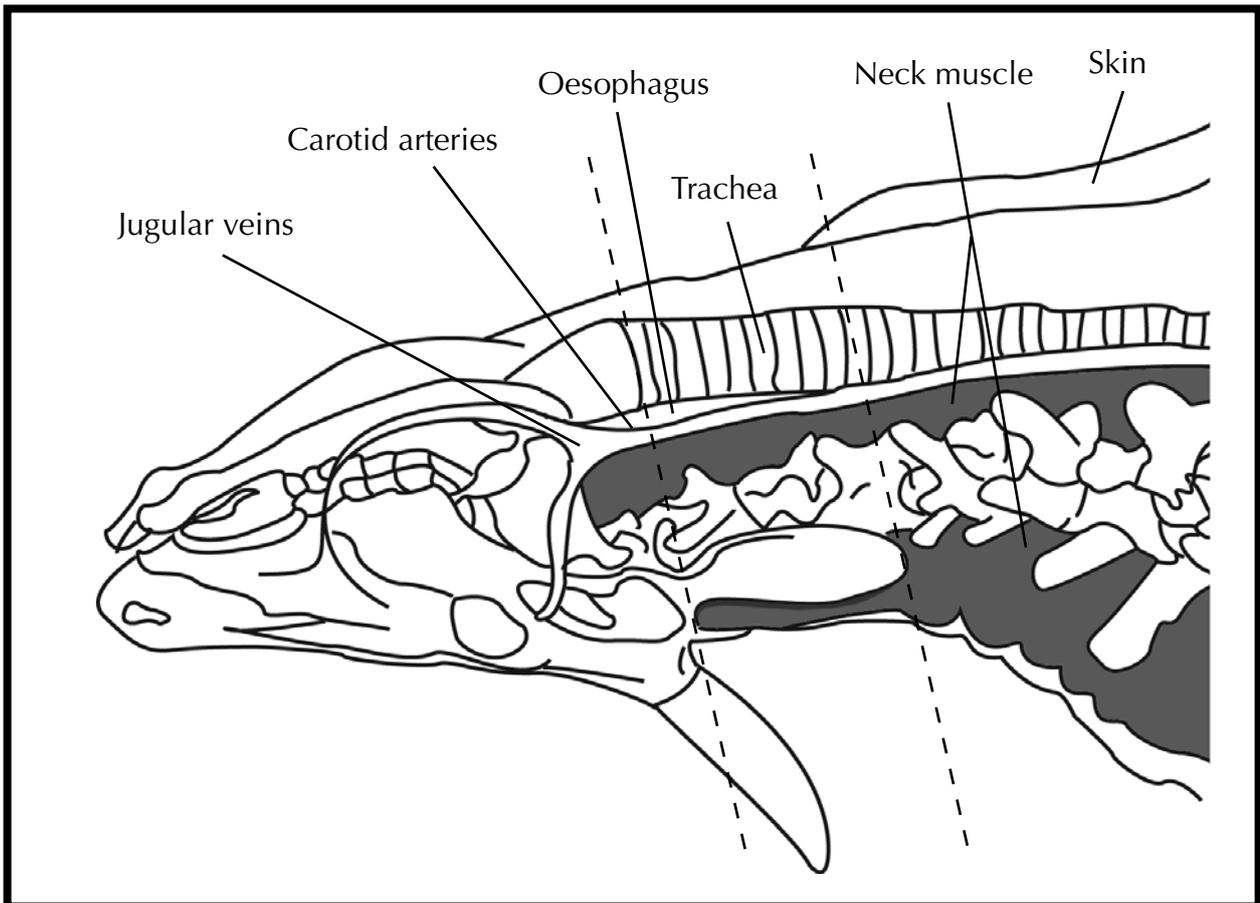


Figure 4. Anatomy of cattle (neck)

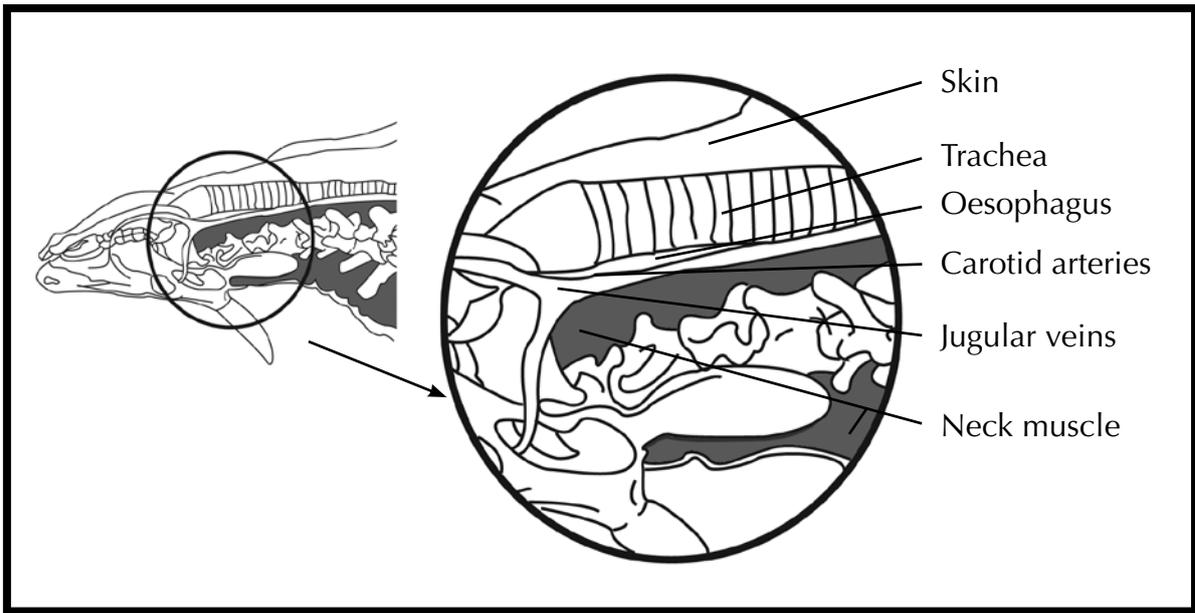


Figure 5. Important parts for slaughtering cattle

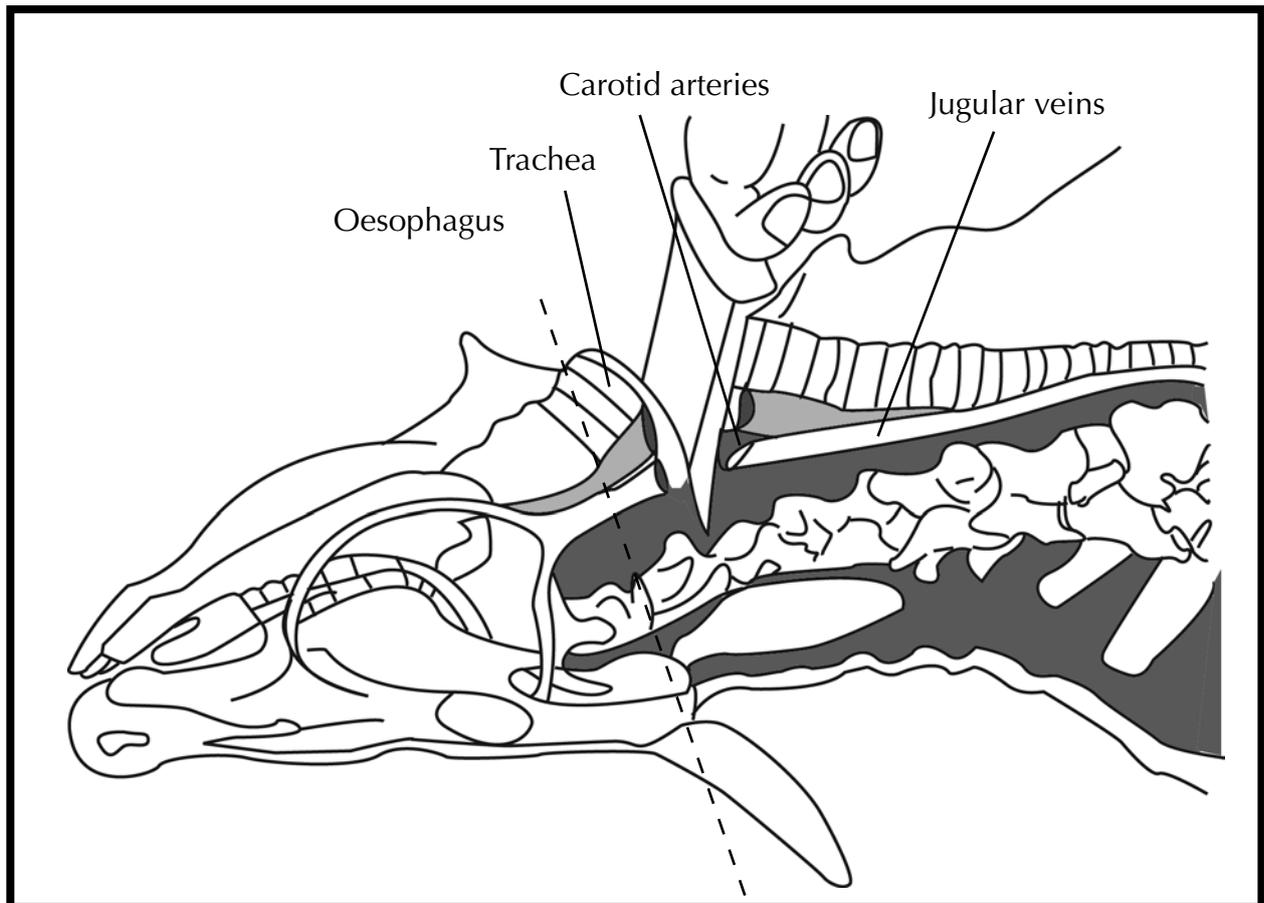


Figure 6. Method of slaughtering cattle

### 3.2.5.1 Scalding

For poultry, scalding shall only be carried out on animals that are actually dead as a result of *halal* slaughter.

### 3.2.5.2 Stunning

If stunning is used during the slaughtering process, these procedures must be followed:

- (a) stunning will result with the animal being temporarily unconscious;
- (b) the stunner is of a type which cannot penetrate or break the animal's head; and
- (c) it must not cause permanent brain damage or give rise to death or physical disability to the animal.

## 3.3 Inspection

At least two inspectors shall be present at the time of the following procedures to ensure that these procedures are carried out according to *Hukum Syara'*:

- (a) Slaughtering of the animals.
- (b) Dressing, handling, storage, packing, lifting, transportation and any other process involving the meat.
- (c) Manufacturing, processing, handling, storage, transportation and any other form of treatment to produce and handle *halal* processed food.

## 3.4 Product manufacturing, processing, handling, storage, transportation and distribution

### 3.4.1 All processed food is *halal* if it meets the following requirements:

- (a) the product or its ingredients do not contain any components or products of animals that are non-*halal* by *Hukum Syara'* or products of animals that are not slaughtered according to *Hukum Syara'*;
- (b) the product does not contain anything in any quantity that is decreed as *najis* by *Hukum Syara'*;
- (c) the product or its ingredients are safe and not harmful;

- (d) the product is prepared, processed or manufactured using equipment and facilities that are free from contamination with *najis* as decreed by *Hukum Syara'*;
- (e) the food or its ingredients do not contain any human parts or its derivatives that are not permitted by *Hukum Syara'*;
- (f) during its preparation, processing, packaging, storage or transportation, it shall be physically separated from any other food that does not meet the requirements specified in items (a), (b), (c), (d) and/or (e) or any other things that are decreed as *najis* by *Hukum Syara'*.

### 3.4.2 Devices, utensils, machines and processing aids

**3.4.2.1** Devices, utensils, machines and processing aids used for processing *halal* food shall not be made or contain any materials that are decreed as *najis* by *Hukum Syara'* and shall be used only for *halal* food.

#### 3.4.2.2 In the case of converting,

- (a) *najis al-mughallazhah* line or processing line containing *najis al-mughallazhah* into *halal* production line; and
- (b) devices, utensils and machines, which were previously used or in contact with *najis al-mughallazhah* into *halal* devices, utensils and machines, those lines, devices, utensils and machines shall be washed and ritually cleansed as required by *Hukum Syara'* (see Annex B).

This procedure shall be supervised and verified by the competent Islamic Authority. Upon conversion, the lines, devices, utensils and machines shall be used and operated for *halal* food only. Repetition in converting the line to *najis al-mughallazhah* line and back to *halal* line shall not be permitted.

### 3.5 Product storage, display and servings

All *halal* food that are stored, displayed, sold or served shall be categorised and labelled *halal* and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-*halal*.

### 3.6 Hygiene, sanitation, sanitisation and food safety

**3.6.1** Hygiene, sanitation, sanitisation and food safety are prerequisites in the preparation of *halal* food. It includes the various aspects of personal hygiene, clothing, equipment and the working premises for slaughtering of animals and processing or manufacture of food.

#### 3.6.2 Producers shall implement measures to:

- (a) control contamination from air, soil, water, feedstuffs, fertilizers (including natural fertilizers), pesticides, veterinary drugs or any other agent used in primary production;
- (b) control plant and animal health so that it does not pose a threat to human health through food consumption, or adversely affect the suitability of the product; (c) protect food sources from pests, faecal and other contaminations;
- (d) manage waste effectively; and
- (e) store harmful substances appropriately.

**3.6.3** *Halal* food shall be prepared, processed, packaged, transported and stored in such a manner that they are in compliance to hygiene and sanitary requirements of Codex General Principles on Food Hygiene and other relevant Codex Standards.

#### 3.6.4 Systems should be in place to prevent:

- (a) contamination of foods by foreign matters such as plastic, glass or metal shards from machinery, dust, harmful gas or fumes and unwanted chemicals; and
- (b) excessive use of permitted food additives.

In manufacturing and processing, suitable detection or screening devices should be used where necessary.

### 3.7 Packaging

**3.7.1** *Halal* food shall be suitably packed using packaging materials that fulfill the following requirements:

- (a) the packaging materials shall not be made from raw materials that are decreed as *najis* by *Hukum Syara'*;

- (b) the packaging material is not prepared, processed or manufactured using equipment that is contaminated with things that are *najis* as decreed by *Hukum Syara'*;
- (c) during the preparation, processing, storage or transportation of the packaging material, it shall be physically separated from any other packaging material that does not meet the requirements stated in item a) or b), or any other things that have been decreed as *najis* by *Hukum Syara'*; and
- (d) the packaging material does not contain any raw materials that are considered hazardous to human health.

**3.7.2** Packing process shall be carried out in clean and hygienic manner and in sound sanitary conditions.

### **3.8 Labelling**

**3.8.1** Labelling material used in direct contact with the product shall be non-hazardous and not made from raw materials that are decreed as *najis* by *Hukum Syara'*.

**3.8.2** Each package shall be marked legibly and indelibly or a label shall be attached to the package, with the following information:

- (a) name of the product;
- (b) nett content expressed in metric system (SI units);
- (c) name, address and trademark of the manufacturer of local origin;
- (d) name and address of importer and/ or local distributor in the case of imported food;
- (e) list of ingredients and shall be specified in descending order of the proportion by weight;
- (f) code number identifying date and/ or batch number of manufacture and expiry date; and
- (e) country of origin.

**3.8.3** For primary meat products, in addition to requirements specified in 3.6.4, the label or mark shall also include the following information:

- (a) date of slaughter; and
- (b) date of processing.

### **3.9 Legal requirements**

The product shall in other aspects comply with legislation including other relevant requirements currently in force in Brunei Darussalam.

## **4. COMPLIANCE**

For product to comply with this standard, it shall comply with clause 3 of this standard. This shall be verified through site inspection as deemed necessary by the competent authority.

## Annex A

## Arabic Script

<i>Hadath akbar</i>	.....	حدث اكبر
<i>Hadath asghar</i>	.....	حدث اصغر
<i>Haji</i>	.....	حجّ
<i>Halqum</i>	.....	حلقوم
<i>Halal</i>	.....	حلال
<i>Hayat mustaqirrah</i>	.....	حياة مستقرة
<i>Hukum Syara'</i>	.....	حكم شرع
<i>Ihram</i>	.....	احرام
<i>Khamar</i>	.....	خمر
<i>Khinzir</i>	.....	خنزير
<i>Mari'</i>	.....	مريء
<i>Mazhab</i>	.....	مذهب
<i>Mazhab Syafie</i>	.....	مذهب شافعي
<i>Muslim</i>	.....	مسلم
<i>Musta'mal</i>	.....	مستعمل
<i>Mutanajjis</i>	.....	متنجّس
<i>Mutlaq</i>	.....	مطلق
<i>Najis</i>	.....	نجس
<i>Najis Mughallazhah</i>	.....	نجس مغلظة
<i>Najis Mukhaffafah</i>	.....	نجس مخففة
<i>Najis Mutawassitah</i>	.....	نجس متوسّطة
<i>Niyah</i>	.....	نيّة
<i>Qullah</i>	.....	قلّة
<i>Tayammum</i>	.....	تيمّم
<i>Umrah</i>	.....	عمرة
<i>Wadajain</i>	.....	ولجين

## Annex B

### Method of Washing and Ritual Cleansing According to *Hukum Syara'* for *Najis*

#### B1. Washing and Ritual Cleansing Method

##### B1.1 *Najis Mukhaffafah*

The article which has been in contact with *Najis Mukhaffafah* is cleansed by sprinkling water onto the article.

##### B1.2 *Najis Mutawassitah*

The article which has been in contact with *Najis Mutawassitah* is cleansed by running or pouring water over the article.

Dipping of the article which has been in contact with *Najis Mutawassitah* is permitted if the container contains at least 2 *qullah* of water.

##### B1.3 *Najis Mughallazhah*

The article which has been in contact with *Najis Mughallazhah* is cleansed by washing it seven times with water, of which once shall be water mixed with soil (Note : The amount of soil used is just enough to make a suspension).

#### B2. Pre-cleansing requirements for all types of *najis*

##### B2.1 Physical part of *najis* and its characteristics to be removed.

With respect to all types of *najis*, its physical part and its characteristics shall be removed completely prior to ritual cleansing.

##### Note:

In the case where all the three characteristics of the *najis* cannot completely disappear, it is sufficient that two characteristics have completely disappeared, one of which shall be the characteristic of taste.

**B2.2 Conditions of the soil**

The soil to be used for cleansing:

- (a) shall be free from *najis*;
- (b) shall not be *Musta'mal* soil such as soil which has been used for *tayammum*;
- (c) shall be free from liquid such as vinegar, oil etc.

Note : *Tayammum* means ablution performed with soil instead of water.

**B2.3. Condition of the water**

The condition of the water is that it shall be *Mutlaq* (natural).

**Note :**

- (a) In the case of *Musta'mal* water, it can be used if the quantity of water is at least two *qullah*.  
(Note : *Musta'mal* water means water which has been used such as for the cleansing of ritual impurities due to minor ritual impurities (*hadath asghar*) or major ritual impurities (*hadath akbar*).
- (b) In the case of *Mutanajjis* water, it can be used if the quantity of water is at least two *qullah* and none of the characteristic of the water has changed due to the presence of *najis*.  
(Note : *Mutanajjis* water is water contaminated with *najis*).
- (c) In the case of water which has foreign matter, as long as the characteristic of the water has not changed substantially, the water can still be used for ritual cleansing.

**B2.4. Characteristics of water or *najis***

The characteristics of water or *najis* shall comprise of its taste, colour and odour.

**B2.5. Two *qullah* of water**

Two *qullah* of water is approximately 216 litres or a volume of container measuring (60x60x60)cm<sup>3</sup>.

### Acknowledgements:

Dato Paduka Haji Mohd Hamid bin Haji Mohd Jaafar (Chairman)	Permanent Secretary, Ministry of Industry and Primary Resources.
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Awang Haji Tasim bin Haji Akim	Islamic Legal Unit, Ministry of Religious Affairs.
Awang Haji Mohd. Zaimi bin Haji Talip	Islamic Legal Unit, Ministry of Religious Affairs.
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Dr. Dabeding bin Haji Dullah	Department of Agriculture, Ministry of Industry and Primary Resources.
Awang Haji Mazanan bin Haji Yusof	State Mufti's Office, Prime Minister's Office.
Awang Haji Mas Reduan bin Haji Jumat	State Mufti's Office, Prime Minister's Office.
Awang Haji Kasim bin Haji Mohammad	Department of Syariah Affairs, Ministry of Religious Affairs.
Pengiran Haji Adnan bin Pengiran Haji Mumin	Department of Syariah Affairs, Ministry of Religious Affairs.
Awang Abdul Hamid bin Saman	Department of Syariah Affairs, Ministry of Religious Affairs.
Awang Majid bin Ali	National Accreditation and Standards Centre, Ministry of Industry and Primary Resources.
Dayangku Hajah Siti Rahmah binti Pengiran Haji Mohammad	Attorney General's Chambers, Prime Minister's Office.
Dayangku Siti Nurbani binti Pengiran Haji Tengah	Ministry of Industry and Primary Resources, (secondment from Attorney General's Chambers, Prime Minister's Office).

Dayang Hajah Nadia Davinia binti PD Haji Abas	Ministry of Industry and Primary Resources, (secondment from Attorney General's Chambers, Prime Minister's Office)
Dayang Asmah binti Haji Majid	Attorney General's Chambers, Prime Minister's Office.
Dayang Hajah Zainon binti Haji Mohd. Taha	Department of Health Services, Ministry of Health.
Dayang Nur Nisrinah binti Haji Awg. Yusuf	Department of Scientific Services, Ministry of Health.
Dayang Mahani binti Haji Muhammad	Department of Health Services, Ministry of Health.
Awang Salleh bin Kahan	Construction, Planning and Research Unit, Ministry of Development.
Awang Haji Ismail bin Haji Hamdan	Construction, Planning and Research Unit, Ministry of Development.
Pengiran Shahrudin bin Pengiran Haji Yusof	Construction, Planning and Research Unit, Ministry of Development.
Dr. Haji Ibrahim bin Haji Abd. Rahman	University of Brunei Darussalam.
Awang Haji Jamaludin bin Sapar	BMC Food Industries Sdn. Bhd.
Awang Haji Mat Salleh bin Duraman	BMC Food Industries Sdn. Bhd.

PM Dato Haji Sharifuddin bin Pengiran Haji Metali	PDS Abattoir Sdn. Bhd. and PDS Meat Industries Sdn. Bhd.
Dato Haji Abdullah bin Metassan	PDS Abattoir Sdn. Bhd. and PDS Meat Industries Sdn. Bhd.
Awang Haji Rosli bin Omar	PDS Abattoir Sdn. Bhd. and PDS Meat Industries Sdn. Bhd.
Awang Haji Hafiz bin Haji Daud	Mulaut Abattoir Sdn. Bhd.
Pengiran Imran bin Pengiran Haji Sabli	Mulaut Abattoir Sdn. Bhd.
Dayang Noridah binti Jafar	Mulaut Abattoir Sdn. Bhd.
Dayang Rubby Sandra binti Mohammad	Mulaut Abattoir Sdn. Bhd.
Awang Jasmadi bin Haji Jamudin	Sabli Food Industries (B) Sdn. Bhd.
Awang Haji Mohd. Nooh bin OKMD Haji Saman	Sabli Food Industries (B) Sdn. Bhd.

### Secretariat :

Dayang Hajah Dahliana binti Hj. Aliakbar (Head of Secretariat)	Department of Agriculture, Ministry of Industry and Primary Resources.
Pengiran Hajah Masliati binti PSJ Pengiran Haji Abdul Mumin	Department of Agriculture, Ministry of Industry and Primary Resources.
Dayang Hajah Rokiah binti Haji Omar	Department of Agriculture, Ministry of Industry and Primary Resources.

Dr. Kasumawati binti Haji Md. Ja'afar	Department of Agriculture, Ministry of Industry and Primary Resources.
Dayang Hajah Roainah binti Haji Abdul Rahman	Department of Agriculture, Ministry of Industry and Primary Resources.
Dayang Hajah Siti Raihani binti Haji Abdul Hamid	Department of Agriculture, Ministry of Industry and Primary Resources.
Dayang Hajah Norzainah binti Md. Tahir	Department of Religious Council, Ministry of Religious Affairs.
Dayang Rasidah binti Haji Apong	Department of Religious Council, Ministry of Religious Affairs.
Dayang Malati binti Haji Abdul Ghani	National Accreditation and Standards Centre, Ministry of Industry and Primary Resources.
Dayang Tuti Safwati binti Haji Omar	National Accreditation and Standards Centre, Ministry of Industry and Primary Resources.