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## Ron Judge

University of Western Ontario, Canada

### Meeting expectations: Ritual dietary laws into a HACCP approach

Global expectations within the food industry are that companies will increasingly to take more initiative in terms of halal quality and food safety to protect their brands. Since 1990, Maple Lodge Farms has been recognized the demand for food compliant with Islamic dietary law (halal), with primary consumer choices based on quality and safety. The Hazard Analysis Critical Control Point (HACCP) -based halal quality-assurance standards were developed as a result, using the HACCP criteria for safety (recognized by the Canadian Food Inspection Agency), religious dietary requirement and quality. Halal critical control points (HlCCP) are identified using HACCP criteria and a question tree on HALAL processing and storage. This approach harmonizes and unifies halal processing with the specific food industry via an HACCP-based halal quality-assurance system. Principles of this program include the following: 1) the traditional method of slaughtering in Islam is to slit the throat, cutting the carotid arteries, jugular veins, trachea, and the esophagus, without severing the head. 2) It must be done by a Muslim of sound mind and health while pronouncing the name of God on each animal or bird. 3) Muslim slaughter persons is required at each line. The number of slaughter persons depends on line speed, size of the animals, and number of hours the operation will be performed. 4) Maple Lodge uses the machine slaughter of birds, which is very precise. Thus method is approved by our Muslim certification body. Almost all countries that import chicken are now accepting machine-killed birds. Our plants are federally inspected, HACCP and BRC certified (two of the most rigorous standards for food safety).

### Biography

Ron Judge has worked in the food industry his entire career in the area of food safety and quality assurance both in corporate positions and as a Consultant. His corporate positions include working for Campbell Soup Company, Maple Leaf Foods and most recently with Maple Lodge Farms as their Director – Food Safety, Quality Assurance and Animal Welfare.

[rjudge@maplelodgefarms.com](mailto:rjudge@maplelodgefarms.com)