

Consumer Food Sensitivity Standards (CFSS) Halal Requirements

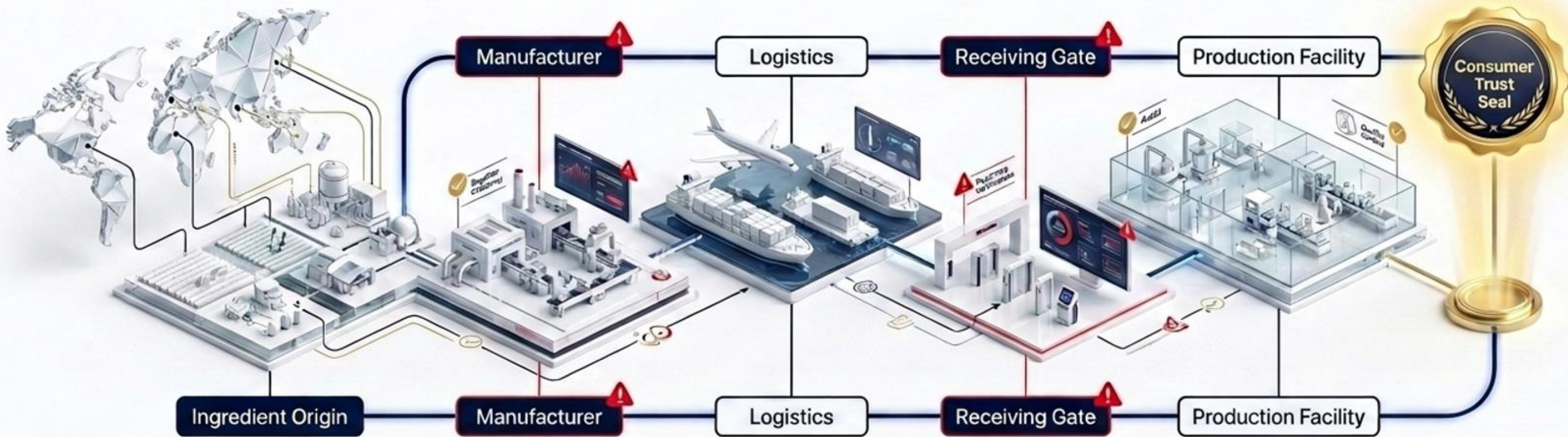
YILDIZ ★ HOLDING

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Yildiz Holding CFSS – Consumer Food Sensitivity Standards

A technical assurance system for Halal integrity and consumer trust.

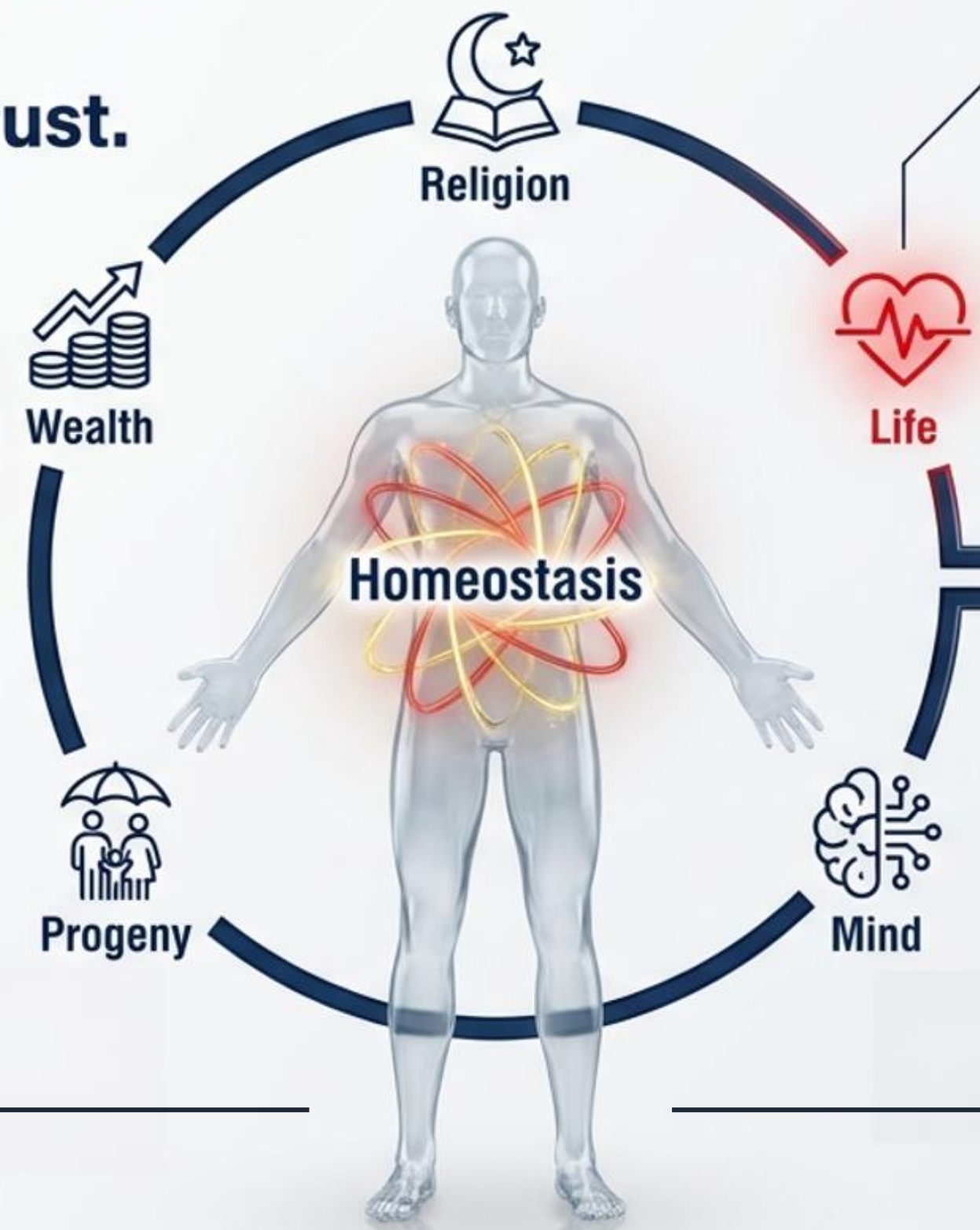
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Halal Thoyyibban protects permissibility, human balance, and public trust.

Halal: Permissibility, lawful sourcing, and absolute prevention of direct contact with non-Halal materials.

Thoyyibban / Tayyib: Wholesomeness, food quality, and safe consumables supporting the preservation of human life.



Homeostasis Core: The practical expression of balanced vitality. Zero introduction of avoidable harm, unsafe exposure, doubtful substances, or uncontrolled contamination.



Maqasid Shariah Integration: Protection of life translates directly into safe materials, controlled processes, and evidence-based technical assurance.

CFSS turns principles into controlled decision gates



Classify

Determine material and product risk before use



Design

Build compliance into formulation, substitution, and trials



Procure

Approve suppliers and manufacturers via legally binding evidence



Declare & Verify

Mandate DCF, certificates, specifications, and DNA/ethanol analysis



Receive

Validate truck seals, product identity, addresses, and batch evidence



Audit & Certify

Sustain controls through continuous internal, corporate, and external auditing

A declaration is only credible when the technical file can defend it.



Ingredient Origin

Controlling **animal-risk**, **ethanol-risk**, **doubtful materials**, additives, processing aids, enzymes, gelatine, and fats.

Manufacturing Reality

Validating the actual manufacturer, physical production facility, shared-line exposure, cleaning controls, and **cross-contamination risk**.

Consumer Sensitivity

Ensuring **Halal**, **Vegetarian**, **Kosher** declarations perfectly match product design, **procurement evidence**, receiving checks, and the **compliance file**.

No evidence, no purchase.

Procurement Logic

Identify animal-risk, ethanol-risk, doubtful materials, and shared-line exposure pre-purchase.

Missing, outdated, or inconsistent documents trigger an instant halt.

Segregate doubtful items from Halal areas.

Verification Toolkit

- ✓ Halal certificate
- ✓ Product Specification
- ✓ Slaughtering Certificate (if applicable)
- ✓ Letter of Guarantee/Declaration
- ✓ Logistics Halal Policy

Advanced Controls



Certificate Validity

365 DAYS



Declaration of Content and Facility (DCF)






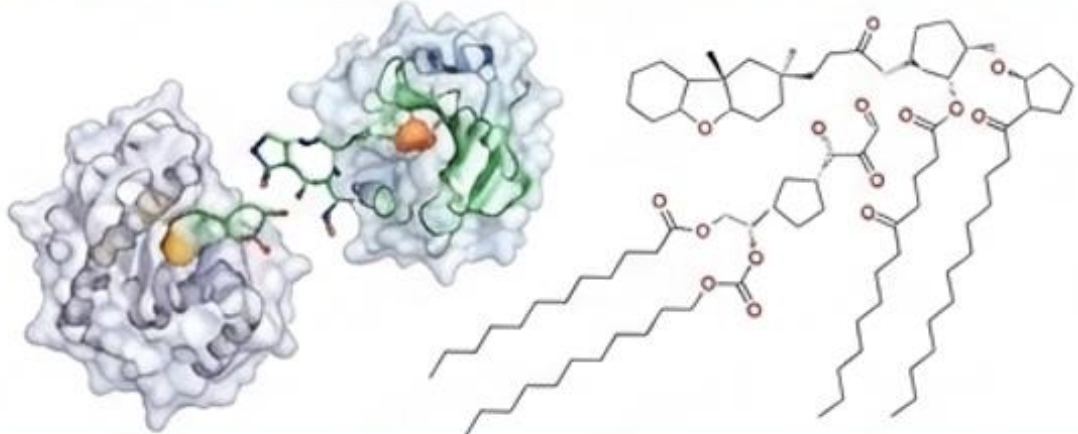


Lab-Test Trigger

DNA analysis | Ethanol analysis

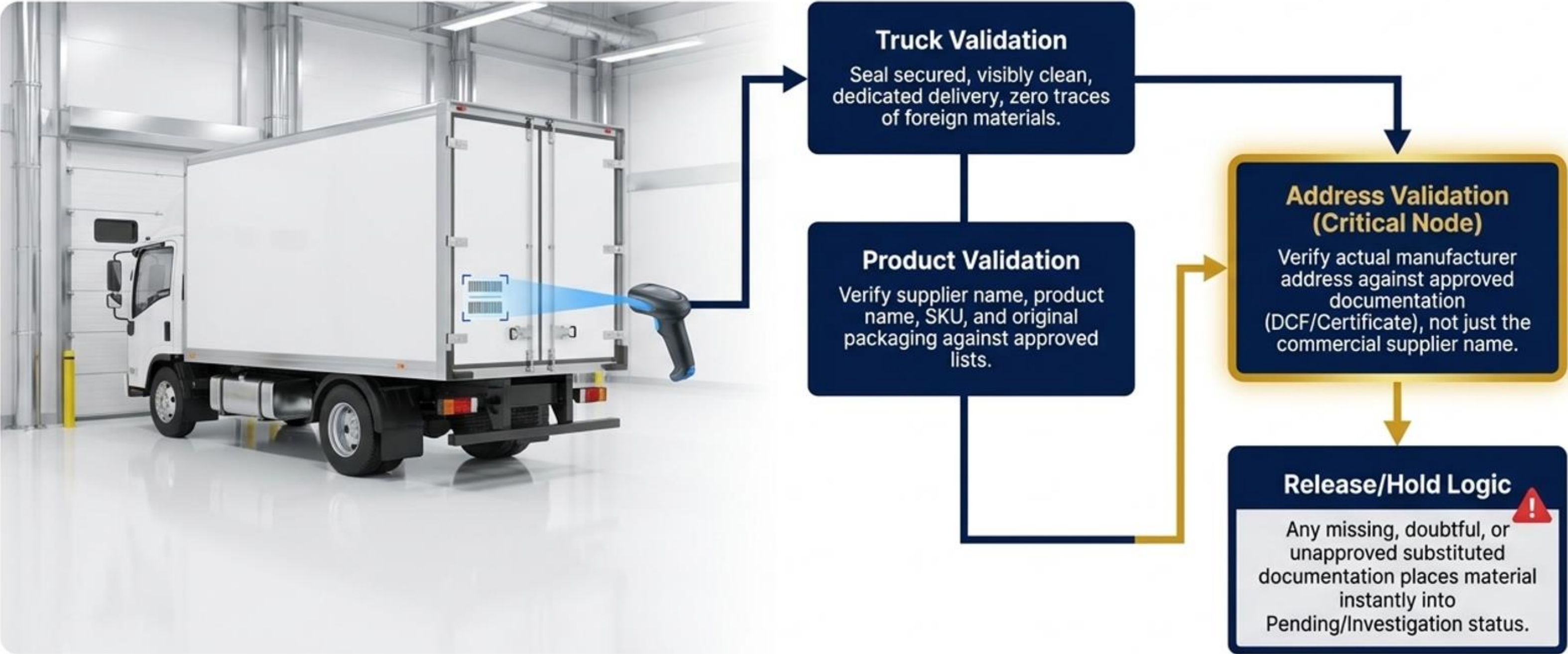
DCF is the backbone of supplier pre-assessment



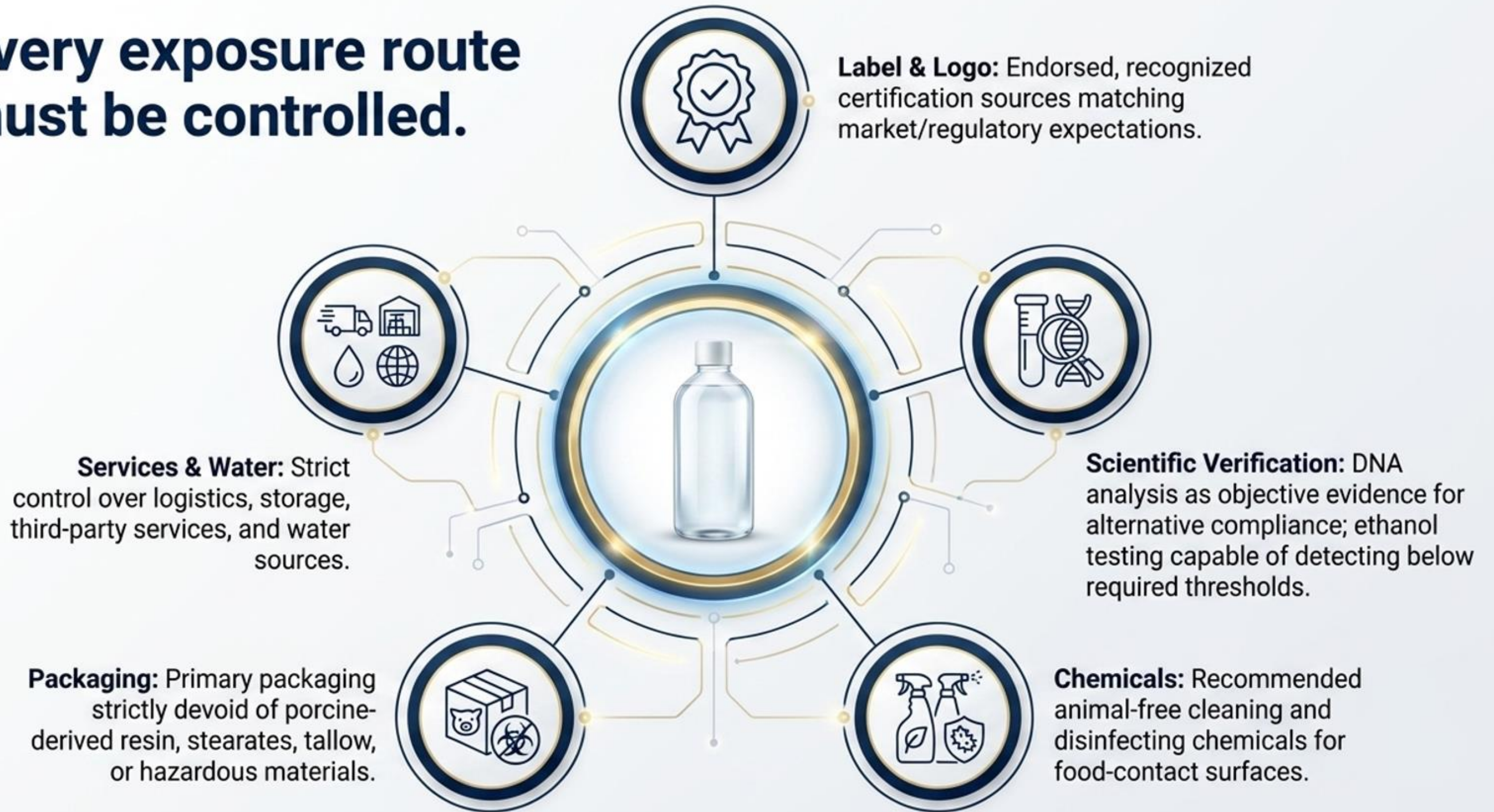
The higher the technical risk, the stronger the required evidence.

Low Risk		<p>Natural goods (plants, vegetables, seafood, eggs, honey, fresh milk). Condition: Zero ethanol or animal derivatives indicated.</p>
Medium Risk		<p>Low-risk products produced by a manufacturer that also handles high-risk materials (excluding natural products). Condition: Strict cross-contamination and cleaning policies must be available.</p> <p> Shared-Line-Site-Risk</p>
High Risk		<p>Gelatine, cheese, fats, enzymes, raw materials, or chemicals. Condition: Potential animal derivation, ethanol exposure, dangerous substances, or incomplete supplier disclosure.</p> <p> Animal-Risk  Ethanol-Risk</p>

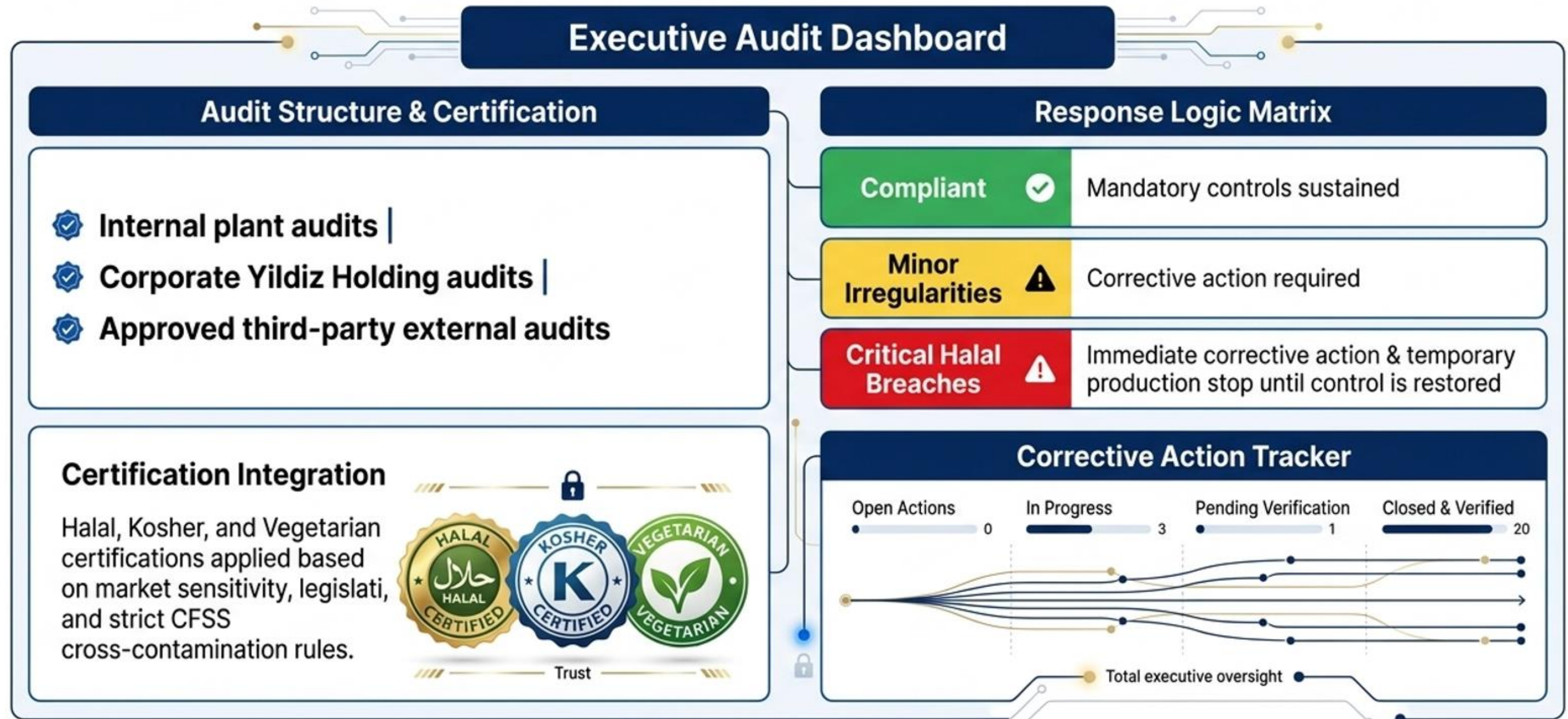
Receiving is where documentation becomes physical traceability.



Every exposure route must be controlled.



Audits keep CFSS alive after approval.



CFSS protects trust by controlling source, composition, facility, flow, and verification.

The Conclusion: CFSS is the operational expression of Halal Thoyyiban and the absolute protection of life.

Core Pillars: Risk classification prior to use
| Supplier and manufacturer transparency |
| DCF-based content and facility disclosure |
| Manufacturing-address validation |
| Scientific verification | Continuous audit.



CFSS is not a label exercise. It is documented, uncompromising supply-chain discipline.



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