



Adn Group
Adn Certification And Audit Services İzmir-Turkey.
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Adnbelgelendirme-ESMA Certification Body no: HCB-00244

شهادة مطابقة

QUESTIONNAIRE FOR ESMA CERTIFICATE-ESMA (شهادة مطابقة) BAŞVURU FORMU

The questions below are only very basic questions that we need to ask in order to be able to carry on asking other, more specific questions about the product.

Date of Application		Application No.	
(for office use only)			

Company Information:

Company Name			
Company TVA Number			
Address			
City	Primary Contact		
State/Province	Position/Title		
Country	E-mail Address		
Postal/Zip Code	Telephone No.		
Web Address	Fax No.		

*Point of contact, if different than above:

Application Authorized by: _____
_____ (please print)

Date Authorized:

Position/Title of Individual: _____
_____ (please print)

Manufacturing Facility Information: (if different than above)

Company/Plant Name			
Address			
City		Plant Contact	
State/Province		Position/Title	
Country		E-mail Address	
Postal/Zip Code		Telephone No.	
Gov't Plant Code		Fax No.	

Access and Travel Information:

Name of the nearest major city and airport to the location	
Distance between the airport and location to be certified	Kilometers / Miles

Please Note: If there are more than two factories that are producing the product, please include the full address, contact number and contact person for each additional location. If there is a separate packaging plant, please include all details.

Product Information:

(1) Has the company ever applied for Halal certification previously?	<input type="checkbox"/> Yes <input type="checkbox"/> No
<i>If yes, please state the Halal agency that was previously applied to</i>	
(2) Has the factory ever been supervised before, either on a yearly basis or for a specific batch production for another buyer?	<input type="checkbox"/> Yes <input type="checkbox"/> No
<i>If yes, please state the Halal agency that was certifying</i>	
(3) Please state all food safety programs implemented at the factory (Please include a copy of each food safety program certificate with this application)	<input type="checkbox"/> HACCP <input type="checkbox"/> ISO-22000 <input type="checkbox"/> GMP <input type="checkbox"/> Organic Food <input type="checkbox"/> Other

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(4) Marketing type	<input type="checkbox"/> Food Service (Bulk) <input type="checkbox"/> Retail <input type="checkbox"/> Direct Marketing <input type="checkbox"/> Industry <input type="checkbox"/> Other: _____
(5) Is the Brand Name	<input type="checkbox"/> Owned <input type="checkbox"/> Private Label <input type="checkbox"/> Other: _____
(6) Do you produce product using pork or pork derivative in your factory?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(7) Do you produce product using animal meat or animal derivatives such as beef, chicken, deer or mutton?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(8) Do you use gelatin or capsule in your product?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(9) If this application is for food product, does the product contain alcohol exceeding 0.1%?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(10) If this application is for flavor as a final product, does the product contain alcohol exceeding 0.5%?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(11) Do you produce product using glycerine or its derivatives?	<input type="checkbox"/> Yes <input type="checkbox"/> No
(12) Please list all geographic areas where the product is or will be marketed	<input type="checkbox"/> Canada <input type="checkbox"/> Egypt <input type="checkbox"/> Indonesia <input type="checkbox"/> Malaysia <input type="checkbox"/> Pakistan <input type="checkbox"/> Saudi Arabia <input type="checkbox"/> Singapore <input type="checkbox"/> United Arab Emirate <input type="checkbox"/> United States <input type="checkbox"/> Worldwide <input type="checkbox"/> Other

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Product Information (Continued):

(13) Please list all products to be Halal certified, including all ingredients. Please ensure that the exact names of the ingredients are provided. If required, make extra copies of this page to list all products and ingredients. * (Please be thorough and accurate, as this information will be used to generate the Halal Certificate)

No.	PRODUCT NAME	PRODUCT BRAND NAME (if different)	Internal Product Code	UPC	Marketing Type (Industry, Retail, Food Service Bulk, Direct Marketing)	Pack Size
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						

(14) Please provide a brief explanation of the steps in the manufacturing process.

Please Provide: List of Products Product Labels
 List of Ingredients Process Flow Charts

1.	4.	7.
2.	5.	8.
3.	6.	9.

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(15) Please provide additional information on the ingredients listed in point 13.

- Please include the full address of the manufacturer or supplier.
- Please provide a copy of all HALAL certificates covering the material.
- Indicate which HALAL agency certifies the ingredient and provide a copy of the current HALAL certificate.
- Please make additional copies of this page if more ingredients need to be listed.

No.	INGREDIENT (full name of ingredient)	INGREDIENT COMPONENTS (provide a complete description)	MANUFACTURER/SUPPLIER (full name and address)	PACKAGING METHOD (poly-bag, truck tanker, drums, etc.)	HALAL Certification
1					<input type="checkbox"/> Yes <input type="checkbox"/> No
2					<input type="checkbox"/> Yes <input type="checkbox"/> No
3					<input type="checkbox"/> Yes <input type="checkbox"/> No
4					<input type="checkbox"/> Yes <input type="checkbox"/> No
5					<input type="checkbox"/> Yes <input type="checkbox"/> No
6					<input type="checkbox"/> Yes <input type="checkbox"/> No
7					<input type="checkbox"/> Yes <input type="checkbox"/> No
8					<input type="checkbox"/> Yes <input type="checkbox"/> No
9					<input type="checkbox"/> Yes <input type="checkbox"/> No
10					<input type="checkbox"/> Yes <input type="checkbox"/> No
COMMENTS					
Please provide any additional details relevant to this certification process					
How did you hear about us?					

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	SLAUGHTERHOUSES- KESİMHANELER- الدم سالاخ	EVET	HAYIR
1	Allerjenler kontrol altında mı? Are allergens under control?		
2	Kesilen hayvanların künyesinin kayıtları tutuluyor mu? Are the records of the slaughtered animals being kept?		
3	Ante-mortem muayenesi yapılıyor mu? Ante-mortem examination?		
4	Post-mortem muayenesi yapılıyor mu? Post-mortem examination?		
5	Kesicilerin bıçakları kontrollü ve izlenebilir mi? Can the blades of the cutters be controlled and monitored?		
6	Kesimhanelerde kullanılan "mühür mürekkebi"nin spekti ve faturası var mı? Are there any specs and invoices of the "seal ink fat used in slaughterhouses?"		
7	Karkas kefenlerinin spektleri var mı? (arsenik içermemelidir) Are there any specs of carcass shrouds? (arsenic should not contain)		
8	Yem rasyonları kayıt altında mı? Are feed rations recorded?		
9	Atık kontrol uygulaması (sözleşmeli ise faturası) Waste control application (if contracted)		
10	Müşahede (karantina) odası mevcut mu? (karkas için) Is there a quarantine room? (for carcass)		
11	Haşlama sıcaklık değerleri ve şoklama değerleri kayıt altına mı? Are boiling temperature values and shock values recorded?		
12	Fermantasyona maruz kalan ve/ veya kalabilecek ürünlerde alkol analizi yapılmış mı? Has alcohol analysis been performed on products that are exposed to and / or remain fermentation?		
13	Aflatoksin raporları mevcut mu? (baharat ve tabii ürünler) Are there reports of aflatoxins? (spices and of course products)		
14	Uygun olmayan ürün tutanağı düzenleniyor mu? Is an inappropriate product record being edited?		
15	Kasap taahhüt namesi doldurulmuş mu? Has the butcher's account name been filled?		
16	Kasap helal kesim eğitim sertifikası var mı? Is there a helal slaughter certificate for butcher training?		
17			

Please Note: ADN agrees that the information submitted in this application will be dealt with in strict confidentiality and will not be used for anything other than evaluating this product for certification.

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