

# Gelatine

## Description

### **Gelatine is defined as**

collagen derived from animal skin and bones. Gelatine is a protein, which is obtained from

### **Gelatine sources are**

pork )porcine(, chicken )poultry( or fishcan be derived from either beef )bovine(,Gelatine )marine( sources.

## **What is the ruling regarding tahayr?**

- raw material, it will always be deemed Haraam. If it is derived from pork (porcine)
- sources, it will always be deemed Halaal. If it is derived from fish (marine)
- chicken (poultry), we need to determine whether when derived from beef (bovine) or Halaal slaughtered source or not. Where the raw material has come from a slaughter source, it will be deemed Haraam. If the raw material is from a Halaal slaughter source, it will be deemed Halaal.

## **What is the position on bovine gelatin? SANHA is tahayr?**

that a drastic metamorphic change occurs in the non-Halaal animal material used in gelatine manufacture thereby rendering impure collagenous protein into Halaal gelatine. Some Ulama contend that such metamorphic change does NOT occur and therefore they do not accept this view and other such ingredients of non-Halaal animal origin used in food production.

Halaal certification bodies are of the view that majority of the Ulama and International and therefore they do not accept this view and such metamorphic change does NOT occur and other such ingredients of non-Halaal animal origin used in food production.

view and we reiterate that it is not acceptable to use non-Halaal raw material in the manufacture of food products due to the fact that abundance of Halaal raw material is available and Muslims should not look for technical loopholes (metamorphosis etc.) to legitimise the use of raw materials sourced from Haraam animals in food production.

Therefore SANHA recommends that all products containing non-Halaal gelatine be avoided.