



## Comparison between Halal and Kosher

The Kashruth is the food code prescribed to the Jews, being one of the main foundations of the Jewish Law, and culture.

Food in accordance with these laws are so-called *kosher*, "fit" or "suitable" for consumption. It is the equivalent of "Halal" in Islam.

Many people confuse Halal and Kosher and believe that they are equivalent.

There are indeed similarities and differences that Muslims or non-Muslims must understand.

The table below, in a synthesized and basic view, shows you an overview of the comparisons that can be made between these two sacred food codes.

Description	Kosher	Halal
Pork,pig, swine and carnivorous animals	Prohibited	Prohibited
Ruminants and poultry	Slaughtered by a trained Jew	Slaughtered by an adult Muslim
Blessing / Invocation	Blessing before entering slaughtering area; not on each animal	Blessing on each animal while slaughtering
Slaughtering by hand	Mandatory	Preferred (discussions on this issue)
Mechanical slaughtering	Not allowed	Not accepted (but discussions for poultry)
Stunning before slaying	Sometimes permitted	Without stunning preferred (sometimes light stunning permmitted).
Other restrictions about meat	Only front quarters used ; soaking and salting required	Whole carcass used, no salting required
Blood of any animal	Prohibited	Prohibited
Fish	Fish with scales only	Most accept all fish, some only with fish scales
Seafood	Not permitted	Varying degree of acceptance
Microbial enzymes	Accepted	Accepted
Biotech-derived enzymes	Accepted	Accepted
Animal enzymes	Kosher-slaughtered only	Halal slaughtered only
Cattle gelatine	From kosher-slaughtered animals	From Halal slaughtered animals
Fish gelatine	Kosher fish only	Any fish

Pork gelatine	Allowed by liberal Orthodox rabbis	Not permitted
Dairy products, whey	Made with Kosher enzymes	Made with Halal enzymes

Alcohol	Permitted	Not permitted
Combining meat and dairy	Not permitted	Not applicable
Insects and by-products	Grasshopper accepted; by products not accepted	Locust and by-products accepted
Plant materials	All permitted	Intoxicants not permitted
Sanitation of equipment	Cleaning; idle period required, kosherization/ritual cleaning.	Thorough cleaning, no idle period required.
Special occasion	Additional restrictions during Passover	Same rules year-round.

Source : Halal Food Production (Mian N. Riaz & Muhammad M. Chaudry - 2004)