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# THE IMPACT OF RELIGIOUS FOOD STANDARDS ON THE FORMATION OF A QUALITY CONTROL SYSTEM IN THE FOOD INDUSTRY

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**Abstract.** The article aims to examine how religiously determined food standards influence the formation and operation of modern quality control systems in the food industry, while considering the requirements of international technical regulations. *Methodology.* The study is based on a comparative legal and institutional analysis of Halal/Kosher standards and ISO/HACCP technical standards, a content analysis of regulatory documentation (OIC/SMIIC, Codex Alimentarius, national guidelines), as well as a process-oriented definition of technological stages (recipe adjustments, segregation of production flows, clean logistics, verification of ritual purity). This process makes it possible to identify points of compatibility, control gaps, and the potential for integration into a comprehensive Halal–ISO–HACCP model. *Results.* It has been established that religiously determined standards provide traditional quality systems with an additional ethical dimension, strengthen traceability and segregation requirements, encourage the adoption of digital monitoring tools and enhance audit reliability. The structural compatibility of these systems with HACCP principles and ISO 22000 requirements has been demonstrated, as have the institutional certification mechanisms, which translate into brand reputation capital and expanded export potential. *Practical significance.* The proposed Halal–ISO–HACCP framework has three levels of integration: technological compatibility, managerial integration and cultural harmonisation. Enterprises can use it to redesign technological maps, build 'clean' supply chains, optimise labelling and prepare for multi-channel auditing. *Value/Originality.* The novelty lies in the integration of religious norms and technical regulations into a coordinated, interoperable system that combines quantitatively verified safety with moral and ethical credibility. This increases competitiveness and consumer confidence in the global food market.

**Keywords:** halal, kosher, quality control, HACCP; ISO 22000, religious certification, food industry.

**JEL Classification:** L66, Q18, M14, Z12

## 1. Introduction

The global food industry is undergoing a significant period of technological transformation. This is driven not only by the need to intensify production processes, but also by growing public demand for transparent, ethically sound and spiritually legitimate quality assurance mechanisms. In a globalised food environment, religiously determined food standards – primarily Halal and Kosher – are evolving from narrowly confessional regulations into universal indicators of safety and consumer confidence. These standards are being integrated into the international system of technical standards, including ISO 9001, ISO 22000 and HACCP. The study's relevance is determined by the need to conduct a comprehensive comparative analysis of religious and technical standards. This analysis should identify common criteria and differences in control philosophy, as well as the potential for integration into a coherent system.

Contemporary scientific discourse is increasingly focused on researching the correlation between religious food norms, quality management systems and technological regulations within the global food industry. According to Pădure et al. (2019), religious traditions are increasingly influencing consumer behaviour and food certification processes, evolving from a cultural phenomenon into a component of standardised quality assurance systems. In this context, Lau, Jamaludin and Soon (2016) emphasise that effective Halal Control Point management systems require the integration of HACCP and ISO 22000 principles, combining spiritual purity and technological safety.

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Santovito et al. (2023) conducted an analysis of religious factors in marketing and standardisation practices, demonstrating that religiosity shapes consumer preferences and the mechanisms of brand trust formation. Similar conclusions are presented in a study by Heiman, Gordon and Zilberman (2019), who argue that religiosity directly influences supply chain configuration, as it determines product acceptability at different stages of the production cycle. Meanwhile, Kamil, Hatta and Ismail (2025) conducted a comparative analysis of halal standards in Muslim countries. They identified significant variability in certification procedures and compliance verification mechanisms, highlighting the need for international unification.

The technical aspects of food safety are discussed in the works of Mohamad Fauzi et al. (2024) and Asnani and Pandey (2023). These authors emphasise the importance of aligning religious norms with the current ISO and Codex Alimentarius requirements. Particular attention is paid to the social impact of religiosity on consumer practices. In particular, studies by Elshaer et al. (2021) and Qian et al. (2022) demonstrate that religious beliefs can regulate food choices and minimise food waste. Therefore, the existing body of scientific research highlights the need for a systematic, comparative approach that synthesises technical, ethical and cultural quality control parameters into an integrated Halal–ISO–HACCP model.

## 2. Research Methodology

The methodological basis of the study is built on a comparative-analytical approach focused on identifying common and differentiated characteristics of religiously determined food standards (e.g., Halal, Kosher) and international technical regulations for quality assurance systems (e.g., ISO 9001, ISO 22000, HACCP). In order to achieve the stated objective of the research, a content analysis was carried out of the following: regulatory documentation, official guidelines of certification institutions, and Codex Alimentarius provisions governing requirements for purity, safety, traceability, and auditing of production processes. A classification of control elements and quality verification procedures was conducted at each stage of the production cycle, utilising a structural-functional approach. This encompassed the entire production cycle, from the procurement of raw materials to the packaging of finished products. A synthetic analysis was conducted utilising the analogy method, thereby facilitating the identification of points of integration between the ethical requirements of religious systems and quantitatively measurable technical quality parameters.

## 3. Results

### *Halal and Kosher Standards as an Ethical and Technological Basis for Quality Control: Principles, Requirements, and Production Practices*

Recent decades have seen a clear trend among consumers in various countries worldwide to return to religious dietary norms. These norms are regarded not only as a symbol of spiritual identity, but also as a guarantee of high quality and food safety. This phenomenon, which is particularly noticeable in societies with a multicultural structure, has a direct impact on the quality control system in the food industry. Companies focused on global markets are forced to adapt their production processes to the requirements of halal and kosher standards.

Halal and kosher are the two most common systems of religious food standards, which have spiritual and economic significance. The term "halal" (from the Arabic al-halal, meaning "permitted", "pure" or "lawful") covers all areas of human life, from food to financial transactions. However, it is in the food industry that halal has gained global significance as a marker of trust and quality. Halal-compliant products are manufactured in accordance with Sharia law. Manufacturers must ensure that their products contain no prohibited ingredients (haram), including pork, blood, dead animals or their derivatives, and alcohol or its compounds (Kamil et al., 2025).

Modern halal food production is based on regulatory and religious principles, including: the Quran, the Sunnah of the Prophet Muhammad, the rulings of Islamic councils of jurisprudence (fiqh) and national legislation in the countries where production takes place. To harmonise requirements, a number of international standards are used, particularly OIC/SMIIC 1:2019 "General Requirements for Halal Food", which set out the rules for processing, packaging, storing and transporting food. Permitted halal products include all types of plant-based raw materials, dairy products, fish, seafood and meat from animals that have been slaughtered in strict accordance with Islamic ritual. Gelatine, stabilisers or dyes of animal origin obtained from unauthorised sources cannot be used in the production process. According to Islamic tradition, the animal must be slaughtered by a healthy Muslim who recites the formula "Bismillah, Allahu Akbar" while cutting its carotid arteries. It is forbidden to stun the animal or use electric shock methods that cause cardiac arrest prior to ritual slaughter (Pădure et al., 2019).

The production of halal products is strictly controlled at every stage, from sourcing the raw materials to packaging. If any part of the production process comes into contact with non-halal materials, the product loses its halal status until it is cleaned and recertified.

The system of kosher standards is no less deeply structured. It is regulated by the norms of Jewish law, or Halacha, which are based on the provisions of the Talmud. The word kosher (רשכ) translates from Hebrew as "suitable," "clean," "proper," i.e., meeting spiritual and hygienic requirements for consumption. Products that do not meet these standards are considered treif, or "unclean". According to Jewish law, only animals with cloven hooves that are also ruminants are considered kosher. This means beef, lamb and goat meat are permitted, but pork, camel and horse meat are not. However, even within the permitted species, there are additional restrictions: for instance, only the front parts of the carcass are permitted for consumption, while the fillet is not considered kosher. A list of permitted poultry types is provided: chicken, turkey, goose, quail, pheasant and pigeon. Only fish with fins and scales are permitted, which is one of the main criteria in the certification documents of companies that produce kosher fish products. Kosher standards also strictly regulate the method of slaughter. This is called shechita and is performed by a specially trained specialist called a shochet, who undergoes extensive training and receives a licence from the rabbinate. During shechita, the shochet recites a blessing and swiftly cuts the animal's trachea, oesophagus and main arteries with a sharp knife. Any prior stunning or the use of mechanical or chemical means that could cause the animal suffering is prohibited. It is only permissible to remove the skin or further process the carcass once the blood has completely drained.

***Institutional Integration and Market Effects of Religious Certification: The Halal–ISO–HACCP Model, Branding, and the Ukrainian Context***

It is noteworthy that both the halal and kosher systems are founded on the principles of purity, humanity, and the traceability of product origin. In both cases, the animal must be healthy, and the use of hormonal drugs, antibiotics, or genetically modified feed is prohibited during the rearing process. These requirements are consistent with contemporary international food safety principles (HACCP, ISO 22000) for integrating religious standards into the global quality management system.

The fundamental distinction between the two systems pertains to the religious and institutional control structure. The certification of halal products is overseen by Islamic councils and agencies, whereas kosher products are certified by rabbinates and special supervisory bodies (mashgichim) that are responsible for the inspection and labelling process. The presence of a certification mark is a prerequisite for a product to enter the market. The most widely recognised symbol of kosher foodstuffs worldwide is the U in a circle, which belongs to the Orthodox Union (OU). The OU is one of the most authoritative institutions that issue certificates for food products, cosmetics, and even pharmaceuticals (Sari, Noviarita & Fasa, 2024). Furthermore, internationally recognised logos are in place for halal products, including Halal Malaysia, Halal Certification Europe, and UkrHalalCenter, which serve to confirm that production is in accordance with Islamic standards. The utilisation of these types of marks assures the consumer that the product adheres to spiritual precepts and engenders augmented consumer value, such as an element of reputational capital, which enhances the competitiveness of the enterprise in the global market (Makedon et al., 2025a). According to estimates by international organisations, more than 25% of global consumers pay attention to religious certification when choosing food products, and the halal market exceeds 2 trillion USD, including processing, packaging, and logistics.

From a systemic perspective, religious dietary standards serve as an additional level of quality control that integrates moral and ethical considerations into production technologies. In this context, halal and kosher do not merely delineate a list of permitted or prohibited products; rather, they establish an ethical framework for production management that integrates social responsibility, cultural sensitivity, and technological precision. The food industry is progressively adopting an integrated Halal–ISO–HACCP model, whereby companies amalgamate religious requirements with international quality management systems.

***The Influence of Religious Standards on the Quality Control System in Food Production***

The food industry's quality control system has evolved from simple sanitary supervision to comprehensive risk management systems covering all stages of the product life cycle, from raw material origin to consumption. Within this framework, the importance of not only technical and regulatory control aspects, but also cultural and value aspects related to religious norms, traditions and moral principles of consumption has grown. A new paradigm of quality is emerging at the intersection of technical precision and ethical responsibility, taking into account the spiritual, cultural and social dimensions of food production.

Food producers around the world have adopted a quality assurance system based on the HACCP (Hazard Analysis and Critical Control Points) and ISO 9001 and ISO 22000 standards. This system creates a multi-level process management architecture aimed at preventing, monitoring and eliminating potential risks to consumers. The HACCP concept, which originated in NASA's space programme, involves identifying critical control points or stages at which product safety hazards may arise, and establishing procedures to manage these hazards (Mohamad Fauzi et al., 2024). ISO 9001, in turn, defines a quality

management system as a set of interrelated processes based on the principles of evidence-based decision-making, management responsibility and continuous improvement. Meanwhile, ISO 22000 integrates HACCP requirements into the broader context of corporate quality culture. However, the focus is gradually shifting from a purely technocratic understanding of quality to its cultural and value dimensions. While quality was once interpreted as a set of technical parameters such as taste, colour, calorie content and stability of composition, it now increasingly includes moral and ethical criteria such as purity of origin, absence of animal exploitation, respect for ecological balance and religious compliance (Yusran et al., 2025).

Integrating religious norms into food production processes is a complex, multi-level process requiring systematic adaptation at every stage, from procuring raw materials to managing finished product logistics. The first step in this process is amending technological charts and recipes, as these documents dictate the ingredients, auxiliary substances and techniques used. For instance, companies producing halal goods must replace animal-derived gelatine with plant- or sea-based alternatives, and avoid alcohol-based flavourings or enzymes from prohibited sources. Similarly, when producing kosher products, the prohibition on combining meat and milk in the same technological cycle must be taken into account. This even changes the logic of production line planning and the separation of raw material flows (Makedon et al., 2025b).

A further component of the integration process pertains to the verification of ritual purity and ethical production. This stage involves the involvement of religious experts, certification boards, or special supervisors (mashgichim, halal auditors) who monitor compliance with Sharia or Halacha norms. The role of these entities extends beyond the realm of mere technological control, as they assume the responsibility of ensuring the moral integrity of the process. By doing so, they serve as guarantors of the spiritual purity of the products, confirming that they have been created without violating any sacred norms. It is at this juncture that a distinctive ethical and technological model of production is established, wherein quality control transcends mere mechanical processes, becoming instead an integral component of a worldview.

From a technical regulatory perspective, such as that of ISO 9001, ISO 22000 and HACCP, the key task is to establish a quality management system based on identifying hazards, monitoring critical control points and validating technological parameters to guarantee the safety of the final product. At the same time, religious standards such as Halal and Kosher are based on a similar methodological foundation, although they place greater emphasis on moral purity and ritual correctness. The purity criterion in technical standards has a material and hygienic meaning, implying the absence of physical, chemical and microbiological contamination. In religious contexts, the concept is interpreted much more broadly, encompassing the physical, spiritual and moral purity of the process. Thus, the requirement to avoid "contamination" in halal or kosher contexts also involves preventing contact with substances or instruments that do not adhere to spiritual norms (Dahiya, Duggal & Kumar, 2025).

In technical systems, the concept of safety means preventing health risks. In religious systems, however, it is complemented by an ethical component: safeguarding a person's spiritual state. Religious prohibitions on consuming certain products, such as pork or blood, have both sanitary and moral grounds, indicating a shared intuition about safety but different origins of the argument. Finally, traceability is an area in which technical and religious standards coincide almost completely. Both ISO systems and halal control require documentary confirmation of the origin of each component, transparency of the supply chain, and verification of each stage of production. In technical terms, this is achieved through electronic databases, quality certificates and QR codes, whereas in religious terms, it is achieved through special certificates from spiritual supervisory bodies or certification centres (Hamdi & Nurwahidin, 2025).

The technocratic approach, which is characteristic of ISO and HACCP systems, is based on the principle of neutrality. In this approach, the product itself is evaluated using measurable parameters such as moisture content, acidity, bacterial contamination and storage temperature. This approach operates independently of cultural contexts and religious beliefs because its goal is to ensure functional safety. In contrast, religious standards give technological procedures symbolic meaning through a moral and ethical approach. For example, ritual slaughter of animals is not only seen as a technological operation, but also as the producer's moral responsibility to God and the consumer. Another difference lies in the subject of control. In technical systems, responsibility lies with the engineer, auditor or certification body, who act in accordance with the protocol (Kamil, Hatta & Ismail, 2025). In other words, control becomes worldview-based rather than mechanical, and it is this that defines its unique philosophy (see Table 1).

The modern food industry is striving to combine technical and religious systems to create integrated quality control models that incorporate ISO standards, HACCP principles and religious norms. The Halal–ISO–HACCP framework control model is therefore formed on three levels.

The first level is technological compatibility, where religious requirements are translated into technical procedures such as the selection of certified raw materials, the hygiene of production lines, the separation of flows and the digital monitoring of

Table 1

**Comparative analysis of Halal, Kosher, ISO 22000, and HACCP systems**

| Criterion for analysis | Halal (Islamic standards) | Kosher (Jewish standards) | ISO 22000 (International Standard) | HACCP (Hazard Analysis and Critical Control Point) |
|---|---|---|---|---|
| Main objective | Ensuring religious purity and ethicality of products (prohibition of haram) | Observance of the Torah: purity, ritual slaughter, prohibition of mixing meat and milk | Integrating food safety with quality management for global trade | Prevention of contamination risks at all stages of production |
| Source of norms | The Quran and Hadith, certification through Islamic councils | The Torah and the Talmud, supervision by rabbis | The International Organization for Standardization (ISO) is based on religious principles of traceability | NASA/WHO, evolved from religious practices of ingredient control |
| Ingredient requirements | Prohibition of pork, alcohol, blood; natural additives | Prohibition of blood, pork, insects; strict rules for slaughter | Control of allergens, GMOs; focus on safety, inspired by religious prohibitions | Critical point analysis: microbes, chemicals, similar to religious "taboos" |
| Quality control processes | Certification, supply chain audit, daily supervision | Ritual inspection, marking, prohibition of processing | PDCA cycle, documentation, integration with religious audits | 7 principles: risk identification, monitoring, correction, with the influence of religious ethics |
| Impact on the food industry | Contributed to the globalisation of ethical control, influenced ISO/ HACCP through a focus on traceability | Established the basis for cleanliness standards, promoted HACCP in meat processing | Unified religious practices into corporate systems, increased consumer confidence | Strengthened the preventive approach by integrating religious norms into the regulatory framework |

*Source: constructed by the author*

temperature regimes. The second level is management integration, where the quality management system incorporates additional religious auditing stages, such as recording certificates and audit reports and tracking product batches via ERP information systems. The third level is cultural harmonisation, where the manufacturer goes beyond mere compliance with requirements to transform corporate culture by introducing ethical principles that align with consumers' spiritual values.

The integration process gives rise to a hybrid quality assurance system, in which technological algorithms and religious prescriptions function in synergy. ISO standards guarantee the quantitative measurability of indicators, the HACCP system provides risk-oriented management, while Halal or Kosher certifications provide ethical justification and social legitimacy to the production process. This model has been demonstrated to engender heightened levels of confidence within the market among relevant stakeholders. Furthermore, it is consistent with the global trend of ethical standardisation of technological processes, whereby spiritual norms are elevated to the status of technical specifications, and technological solutions become the bearers of cultural identity. Consequently, religiously determined food standards are increasingly conceptualised not as a purely confessional practice, but as a tool for forming a new paradigm of quality that combines spiritual principles with technological innovations. The aforementioned elements constitute a comprehensive axiological system, in which quality control is based not only on quantitatively measurable physical and chemical parameters, but also on moral and ethical criteria of intentional purity, principles of humanity, and the manufacturer's honesty in relations with the consumer.

## 4. Conclusions

The study found that religiously determined Halal and Kosher food standards transform the traditional technocratic understanding of quality. This shift in focus sees the emphasis move from purely hygienic and sanitary parameters to spiritual and ethical criteria. These additional criteria include authenticity of origin, moral and ethical acceptability of technological operations, and corporate social responsibility of the manufacturer. It has been determined that religious certification constitutes a component of systemic control that not only ensures product safety but also forms a new cultural-axiological paradigm of quality management based on the synergy of ISO technological standards and moral-religious norms of food production.

It has been determined that religious certification is a component of systemic control that ensures product safety and forms a new cultural-axiological paradigm of quality management, based on the synergy of ISO technological standards and the moral and religious norms of food production. This option should ensure the integration of technical and religious control mechanisms to form a hybrid traceability system, in which moral and ethical requirements complement quantitative quality parameters.

In the food industry, religious certification has been identified as serving not only as a guarantee of quality, but also as playing a strategic role in shaping a company's reputation. Halal and kosher labels are globally recognised and increase consumer confidence. They also provide access to new markets and strengthen the competitive position of manufacturers in the context of sustainable development. It has been established that implementing religious standards alongside international technical standards establishes an institutional basis for developing a culture of ethical production. This stimulates innovation in food safety and strengthens the role of spiritually oriented principles in the global quality control system.

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