

Sharī‘at Foundations for Halal Poultry: Ethical Principles and Industrial Challenges in Thailand

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Abstract

Objective: The research explores the fundamental principles of Islamic jurisprudence governing the Halal system in the poultry industry.

Methodology: This research employed a qualitative methodology based on documentary analysis and interpretive synthesis. The data were collected from primary sources namely the Qur’an and Hadith and secondary sources, including research reports and academic journal articles. A combined deductive and inductive approach was used for data analysis. Source selection was guided by direct relevance to Halal system management in the poultry industry. To ensure validity and reliability, all interpretations were reviewed by experts in Islamic jurisprudence.

Research Findings: The study found that five key Islamic legal components essential for Halal compliance in poultry production: (1) the definition and requirements of Halal food, (2) animal welfare as mandated by *Sharī‘at*, (3) the religious and ethical dimensions of animal slaughter, (4) the permissibility and scholarly debate surrounding stunning practices in industrial systems, and (5) the rulings on *najis*, purification processes, and water classifications. These components provide the religious foundation for regulating, monitoring, and certifying Halal practices throughout the production chain.

Contributions: The results may serve as a framework for integrating Islamic values with modern poultry industry operations in a Halal-compliant manner.

Keywords: Halal principles, *Sharī‘at* compliance, Poultry industry, Islamic law, Halal certification

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