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**Qurbani 2025 – the outlook for consumers**

**Key actions for consumers**

* Select the best Qurbani you can afford of a meaty animal that is the right age
* Ask your butcher for your Qurbani label with time & date on it
* Follow the [‘Handling and cooking your Qurbani safely’](https://projectblue.blob.core.windows.net/media/Default/Trade/Halal/Qurbani-leaflet_A5.pdf) consumer guide if your Qurbani carcass was not fully chilled at the abattoir
* Complete the FSA (Food Standards Agency) Qurbani survey by the due date (date tbc)
* Report any concerns about fraud or misrepresentation to the Food Crime Unit

1. **What Qurbani means for Muslims**

In the Islamic faith, Qurbani is a religious act of worship following in the footsteps of Prophet Abraham (PBUH). Qurbani, the act of sacrifice, is symbolic of Prophet Abraham’s willingness to sacrifice his own son to God, and it is believed that there are blessings for every fibre of wool or every strand of hair of the sacrificed animal.

Qurbani is not a trivial action. It is THE most beloved act of Ibadah for Allah swt during the days of Tashreek. Animals are allocated to specific pre-designated consumers at or before the point of slaughter since the act is being done on behalf of the consumer.

It is traditional for a third of the meat from the animal to be donated to those in need such as the vulnerable or poor. A further third is kept by the family with the final third shared amongst family and friends.

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1. **What makes Qurbani invalid**

*The slaughterer must perform Eid salah before any valid Qurbani slaughter can take place.*

The act of Qurbani can only begin after Eid prayers on the day of Eid al-Adha. Therefore, the earliest Qurbani slaughter can be conducted approximately 50 minutes after sunrise in the abattoir’s location. According to 2025 (1446 H) calendar, prescribed times for Qurbani on 1st Dhul Hijja are listed below:

*⌧ before 5.15 am in slaughterhouses located in the north*

*⌧ before 5.30am in slaughterhouses located in the midlands*

*⌧ before 5.50 am in slaughterhouses located in the south*

Zabiha performed before these times shall NOT be a valid Qurbani, and the meat derived shall just be classed as normal halal meat. All Qurbani zabiha operators are required to attach a Qurbani label with the animal carcass showing the date and time of Qurbani slaughter. Consumers must request their supplier to keep and provide them with Qurbani label (that they receive from Qurbani zabiha operator) with their meat.

[*See our Qurbani label campaign 2025 here*](https://hfic.org.uk/campaigns/qurbani-label-campaign-2024/)

1. **Supplying Qurbani meat without chilling**

UK legislation requires abattoirs to chill carcases and offal to temperatures of 7°C and 3°C, respectively, before despatch. However, during Qurbani, Muslim and meat industry representatives have proposed mitigations to enable the supply of preordered carcases that have not been chilled to the required legal temperature directly to the final consumer or via butchers acting as the consumer’s agents.

The Food Standards Agency (FSA) also commissioned the assessment to understand the difference in risk from allowing meat and offal to be provided to consumers without the normal chilling process.

*See the risk assessment here*: <https://doi.org/10.46756/sci.fsa.nuc910>

1. **Industry-led Mitigations agreed by Food Standards Agency (FSA)**

It is the responsibility of the food business operator (FBO) to ensure

that all meat (and offal) that they produce is safe to go into the food chain posing no risks to those that eat it.

The Partnership Working Group Sub-Group (PWG SG) has agreed that the industry led

mitigations previously implemented during Qurbani 2020, 2021 and 2022 will again be

implemented during Qurbani 2024 (expected during 16 June-18 June 2024).

The mitigations will apply to those slaughterhouse operators and butchers who wish to

meet the demand for Qurbani meat and offal as soon as possible after the animal has

been slaughtered and are unable to chill the carcase meat to the required core

temperature of 7°C (or the applicable surface temperature when carcase meat is partially

chilled) due to the lack of time available.

The following mitigations have been developed by the PWG SG over 2020 to 2024

and must all be implemented in England and Wales prior to / during supply.

**All below mitigations can be downloaded from our** [**website’s resources page.**](https://hfic.org.uk/resources/#resources_tax-qurbani)

• Initiation of chilling of meat before direct supply – for a minimum time of 30 minutes

prior to supply. Qurbani supply to final consumer (EID01)

• Verification of supply only to final consumers, or their representatives - provision

of a customer declaration and records of traceability for all sales/supply under the

QOP. Qurbani butcher acting as consumer agent (EID02)\*

• Health & Consumer Advice – supply of health information and consumer advice to

each customer by either the SLH or Butcher.

• Avoidance of cross contamination – Measures in place to minimise cross-

contamination, including suitable wrapping. Qurbani supply to final consumer (EID01).

• Micro-biological sampling – FBOs must demonstrate a suitable micro-biological

sampling history by having had satisfactory test results in the routine microbiological

testing of carcases (process hygiene criteria) in the previous two months. In line with

the requirements provided in REUL 2017/1981 (in relation to the transport of partially

chilled meat).

• Hygiene history – slaughterhouses must have full approval to operate and must not

have been placed in the Urgent Improvement Necessary (UIN) / Improvement

Necessary (IN) categories at their most recent full audit.

• Offal – offal must be chilled in accordance with the legislative requirement except

partial chilling is permitted when the offal is collected, where specifically requested, in

person by the final consumer from the slaughterhouse. A) Partial Chilling of Offal

(EID09) B) Consumer information Sheet - Partially chilled offal (EID10) C) Scholars

Opinion on Fully Chilled Offal (EID11)

• Role of Butchers – application of the approach on the role of butchers acting as

agents (EID02)\* for the final consumer in terms of assurance that this product does not

enter the open market. Procedures for Qurbani butcher acting as consumer agent

(EID06)

• Traceability and Record Keeping – to provide assurance that these products are not

placed on the open market (pre-order only) and that product can be effectively traced

in the event of a food borne disease incident. Qurbani supply to final consumer (EID01)

The full set of “EID” documents which have been produced by the industry for the direct

sales/supply of Qurbani, to guide Food Business Operators (FBOs) participating in the

delivery of partially chilled Qurbani carcases directly to consumers or through butchers

acting as consumers’ agents are detailed below. These are hosted on our website

and can be viewed at: <https://hfic.org.uk/resources/#resources_tax-qurbani>.

1. **Use of Qurbani label**

The aforementioned mitigations includes the adherence to EID02\* (accessible at: <https://hfic.org.uk/resources/#resources_tax-qurbani>) stipulating that a Qurbani tag (referred to as *Qurbani label*) must be attached to the carcass showing date and time of Qurbani zabiha.

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*When you place your order, ask your butcher to save this Qurbani label and keep this for you to collect with your Qurbani meat.*

*The Qurbani label will have date & time on it, along with the four-digit code of the slaughterhouse that performed it.*

*Check if your Qurbani was performed at least 50 minutes after sunrise at the slaughterhouse’s location (see section 2 above).*

See our Qurbani label campaign 2025 here.

1. **Charity meat for Halal Food Banks**

All meat donated/supplied to food banks MUST BE FULLY CHILLED ALONG THE COLD CHAIN.

The mitigations listed in section 4 above DO NOT APPLY TO MEAT DONATIONS.

**Useful Resources:**

1. Watch quick AHDB Qurbani video: [**https://www.youtube.com/watch?v=nD0mpt\_PqK8**](https://www.youtube.com/watch?v=nD0mpt_PqK8)**.**
2. Handling and cooking your Qurbani safely: [**See Qurbani Leaflet**](https://hfic.org.uk/resources/#resources_tax-qurbani)
3. [Read the AHDB booklet on Understanding the Qurbani Market](https://projectblue.blob.core.windows.net/media/Default/Trade/Understanding%20the%20Qurbani%20market_210225_WEB.pdf)
4. Reporting Food Fraud (supplying regular Halal meat as Qurbani meat)

Report to FSA’s Food Crime Unit for any fraud matters such as misrepresentation or

mislabelling/falsification:

<https://www.food.gov.uk/contact/businesses/report-safety-concern/report-a-food-crime>