

# Supply of Qurbani Meat and Offal During Eid al-Adha

Joint statement by the Partnership Working Group Sub-Group to facilitate the supply of Qurbani meat and offal to the Muslim community during Eid al-Adha 2025 in England and Wales.

## Background

The members of the Partnership Working Group Sub-Group (PWG SG) on direct supply continue to work together to develop a proportionate sustainable long-term approach for the supply of Qurbani meat and offal during Eid al-Adha, and discussions continue to be productive.

[In 2022, the FSA launched a 12-week consultation](#) on the long-term approach. We then published the [responses to the consultation](#).

The members of the PWG SG acknowledge that work on the long-term approach continues; it is also recognised that the direct supply to final consumers from abattoirs is a regulated activity and support the need to enable the supply of Qurbani meat and offal to the Muslim community during Eid al-Adha 2025 under conditions that ensure appropriate levels of public health protection.

Therefore, the PWG SG have agreed that the industry led mitigations that were implemented during Eid al-Adha 2020 - 2024 and will again be applied in England and Wales during Eid al-Adha 2025 (currently predicted to commence on or around 6th or 7th June).

Further information on this will be available via the [Halal Food Information Centre \(HFIC\) website](#).

## Out of scope of this joint statement:

- Business to Business sales and supply under retained Regulation (EU) 2017/1981.

## Direct Supply of Qurbani Meat and Offal during Eid al-Adha 2025

We have developed enhanced detailed implementation documentation ([EID 01-11](#)) to support Food Business Operators and Officials considering the following risk mitigation principles:

- Partial chilling of meat before direct supply
- Verification of supply only to final consumers, or their representatives, with a customer declaration/traceability for all relevant sales/supply
- Supply of health information and consumer advice
- Measures in place to minimise cross-contamination, including suitable wrapping
- Demonstration of suitable micro-biological sampling and/or hygiene history
- Inclusion of date and time of slaughter on the label of the Qurbani
- Additional mitigations for the supply of Offal

This approach was endorsed by FSA Chief Executive and Executive Management Team.

## **Organisations represented on the PWG SG:**

- Food Standards Agency
- [Food Standards Scotland](#)
- [Agriculture & Horticulture Development Board](#)
- [Association of Independent Meat Suppliers](#)
- [British Meat Processors Association](#)
- [Halal Food Authority](#)
- [Halal Monitoring Committee](#)
- [Muslim Council of Britain](#)
- [National Craft Butchers](#)