

PRODUCT MARKET STUDY: HALAL MARKET IN FRANCE

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In Islam, there are two terms that denote Islamic prohibitions or restrictions on food: `haram', which means unlawful or prohibited and `halal', meaning lawful or permitted. Muslims are prohibited from consuming pork and alcohol because they are regarded as unclean and unlawful and therefore are considered haram. For Muslim consumers, beef and poultry products must be certified as halal and must originate from certified slaughterhouses that follow Islamic slaughter practices.

The Islamic slaughter procedure require a Muslim to slaughter the animal, by putting the animal down on the ground (or holding it if it is small) and slitting it's throat with a very sharp knife to make sure that the three main blood vessels are cut. While cutting the throat of the animal without severing it, the person has to recite "Bismillah Allah-u- Akbar".

Halal and haram are universal terms that apply to all facets of life, including halal clothes, halal banking etc.

However, these terms are largely used in relation to food products, meat products, cosmetics, personal care products, leather goods and food ingredients.

2.0 Halal Food Products

Based on the halal definition, halal food basically include:

- Milk (from cows, sheep, and goats)
- Honey
- Fish
- Plants, which are not intoxicant
- Fresh or naturally frozen vegetables
- Fresh or dried fruits
- Legumes and nuts like peanuts, cashew nuts, hazel nuts, walnuts, etc.
- Grains such as wheat, rice, rye, barley, oat, etc.
- Animals such as cows, sheep, goats, deer, moose, chickens, ducks,
- Birds, etc but they must be Zabihah (slaughtered according to Islamic rites in order to be suitable for consumption.

All foods are considered halal except the following, which are haram:

- Swine/pork and its by-products
- Animals improperly slaughtered or dead before slaughtering
- Animals killed in the name of anyone other than ALLAH

- Alcohol and intoxicants
- Carnivorous animals, birds of prey and land animals without external ears
- Blood and blood by-products
- Foods contaminated with any of the above products.

While many food products are clearly halal or clearly haram, others are often referred to as Mashbooh, which means doubtful or questionable.

Foods containing ingredients such as gelatine, enzymes, emulsifiers, etc. are questionable (Mashbooh) because the origin of these ingredients is not known.

3.0 Halal Meat

The halal market in Europe is estimated at Euros 5 billion. As in all multi-cultural societies, France, which is a melting-pot country, saw a rapid growth of the halal market over the last few years. Halal market in France is valued Euros 3 billion. The Muslim population, living in France is estimated at 7 million people, of which 70% are origins of the Magreb countries (Algeria, Morocco, Tunisia), while others are from Turkey and diverse African Muslim origins, Comores Islands and Senegal.

Halal is a growing market in France and with great potential due to the large and increasing Muslim population. In comparison with other European countries, (e.g. the United Kingdom), France is a country which has just started to develop this industry, where there is growing focus to meet the needs of these Muslim consumers.

The first step towards developing this industry is the introduction of halal food. In the last four years, there had been an explosion in the number of halal shops, due to increasing demand. The halal market is dominated by the meat segment. However, during the last few years, there has been introduction of a new form of halal product, notably prepared/ready made meals, soups, beverages etc.

Halal meat generally represents 10% of the meat consumed in France and its market share is expanding. Since 1998, about 15% of meat products sold in Rungis market (the largest wholesale market of Paris and its suburbs) are halal products, representing about 400,000 tons per year and this percentage is increasing.

The halal meat markets are multiplying rapidly where is largely located in areas with an substantial concentration of Muslim population, namely in east of France and certain districts of big cities of Paris, Marseille and Lyon.

The last two years saw well-known consumer brands and big companies showing great interest in the halal market, where a range of halal products are introduced for the Muslim consumers.

Main local meat and poultry companies such as Charal, Doux, Socopa and Duc are gaining interest in halal products. Nestle has launched in the French market some halal soups “Maggi” and halal stock cubes. Well known brands of beer, such as Crown have launched halal beers, which do not contain alcohol.

Large distribution network have started leveraging on the great commercial potential of the halal consumers. Several French supermarkets, notably Carrefour, Franprix, Auchan and Leclerc accounted for 20% of the halal products sold in France while 80% are sold by specialised halal butchery shops. Some of these supermarkets have allocated specific shelves for halal products. Since the demand is increasing, the strategy of these supermarkets is to increase the shelf space dedicated to halal products and increase the variety of products.

Today, about 3,000 to 5,000 shops based in France, are specialised in halal food, such as butchery shops, fast food and pizzerias. Food service and catering companies have started to show interest in halal food products to meet the request of meal preparation for companies’ gatherings and canteens, big hotels, airline companies, etc.

4.0 Consumers

The consumers of halal products in France are Muslim residents. Of the 7 million Muslim population about 74% are mainly Arabs with origins from North African countries. To ensure the food they purchase are halal, Muslims always read the ingredients label before making any purchase.

Muslims in France spend 30% of their total income on food. They purchase halal food products several times per week and about 37% of them spend between €150 - €250 per week. The quantity of meat consumed by Muslims in France totaled to an average of 400,000 tons per year, representing about 10% -15 % of the meat consumed in France.

Most of the French Muslims have a lower purchasing power compared to French population. Their average income is within the range of the country’s minimum wage rate of about €1,220, much lower compared to the national average of between €1,550 and €1,850. With a lower income, Muslim consumers have their dinner mostly at home or eat at low cost halal restaurants or buy “take away” halal sandwiches. They rarely dine in exclusive French restaurants or in other foreign restaurants.

Muslim consumers are closely related to their families. They have preference for homemade foods. Couscous is the main dish of Magreb countries and it is the favorite and the best sold ethnic dish in France.

French Muslims, especially Algerians, Moroccans and Tunisians, are currently the third generation living in France. Due to their long existence in France, their daily food includes French dishes and many of them are capable of preparing various halal French recipes.

While French people, are very open to exotic tastes and travel a lot, Muslims in France are quite reluctant to eat in restaurants serving food, which are unfamiliar to them. Due to the fact that exotic food is related to the tourism and travel market, Muslims, who generally do not travel extensively and they spend most of their holidays in their motherlands, are not aware of dishes originating from other countries, unknown to them. They are generally comfortable with products they are familiar with.

The only exotic dishes, that new generations of Muslims, who are born in France, are familiar with are certain Mexican, Chinese and Indian dishes, which have become part of the daily French meals due to their long presence in the French market (e.g. Chili con carne, nems, chicken curry etc.).

Although the younger Muslim French generations eat in restaurants, they do not eat meat dishes (they prefer to order vegetables or fish) or to a certain extend they eat halal meat.

Muslims halal consumers can be divided into different consumer segments:

- consumers who come from urban centers and their consumption is more oriented towards grilled meat and more elaborated dishes, including prepared meals
- consumers from the rural areas who are used to eat boiled meat and they do not buy elaborated products. For instance, they do not buy ready made/ prepared meals, but prefer to eat traditional food cooked in the same way the used to eat in their motherlands.

Even though someone would easily presume that young generations, born in France, are more attached to the French way of life, keeping a certain distance from halal food, it is remarkable that younger ages demand more and more halal food, since this is a way of keeping in touch with their own traditions. They opt for an exclusive halal consumption. They are much more “only halal” than their parents. Consumers of young age tend to buy only halal food but their choice is also dependent on the quality. Attractive and practical packaging is very important to attract young consumers.

5.0 MARKET TRENDS

On average, a Muslim consumer eats twice as much meat as a non Muslim consumer. A Muslim consumer spends up to 30% of his/her revenue on food, while a non Muslim consumer spends up to 14% on food.

Since the last five years, there is a progressive evolution of the market demand, with a rise of ready made/prepared meals and elaborated food. The new generation of Muslims in France who are preserving the traditions of their own culture prefer to eat halal food.

The market trend in halal food is a variety of ready made/ prepared meals, canned and frozen food. Examples of such food include pizzas, raviolis,

lasagnas, nuggets, different kind of pies and national - mostly Mediterranean-specialties (e.g. couscous, tomato meat balls, moussakas, cassoulets etc.) and sausages and spring rolls.

The halal consumers wants to be offered a whole halal assortment including frozen food, biscuits and beverages.

A new upcoming trend in the food market includes exotic dishes and Asian halal food in particular, Chinese (spring rolls) and Indian dishes.

6.0 Pricing

In terms of pricing, halal meat distributed by traditional butchery shops is priced about 20% lower compared to the non-halal meat. This is due to its basic presentation and packaging to cater for the lower purchasing power of the Muslims in France. Halal meat is also presented in a less elaborate manner compared with traditional/non halal meat and thus is lower priced.

However, halal food sold in the supermarkets has the same packaging and presentation as non halal food and thus both types of food have the same price structure.

7.0 Distribution Channels

Traditional specialised halal butchery shops are the main distribution channels. Situated in the “ethnic” areas of France, they sell meat and also other halal products and spices. Almost 80% of total sales of halal food in France are registered with traditional specialised butchery shops.

In France, halal meat production is estimated at about 400,000 tons a year, accounting for more than 3,000 halal butcher shops compared with the 2,000 shops five years ago.

However, due to its growing demand with great commercial potential, supermarkets are increasingly interested in the halal food segment. Supermarkets (e.g. Carrefour, Auchan, Casino) account for 20% of the halal product distributed in France. Since the market demand for halal food is constantly developing, super markets have started increasing their services and dedicated more shelves to this kind of products. Two of the most important supermarkets in France, have planned to inaugurate in a few months about 200 - 300 square meters offering of halal products.

With increasing halal product offerings in supermarkets, this form of distribution channel will account for a larger market share of the halal product distribution channel in coming years.

8.0 Halal Regulations

Food and beverages are not subjected to any special regulations pertaining to halal requirement since there is no official halal recognition by the French Government. These products must however comply with the general regulations which are applicable to all food and beverages, irrespective whether it is halal or not.

The Codex Alimentarius (FAO) in 1997 issued some general Directives which are applied to halal food products relating to the usage of the halal term, describing what type of food products are considered to be halal or not. This initiative facilitated international trade in the halal food sector. However, due to the religious aspect which characterise this sector, each Islamic country can give a different interpretation of the Directives, with their own authorities applying their own guidelines.

9.0 Access To The Market

French Food regulations

France like all of its European country members follow the rules, regulations and guidelines set out by the European Commission relating to the imports of food products. These countries are also bound by the Common Agriculture Policy, CAP act.

Malaysian goods imported into France must be declared to the French customs through a DAU form (Document Administratif Unique – Unique Administrative Document).

Customs Duties

The customs duties varies according to the nature of the goods and is calculated based on its value.

Value Added Tax and other Relevant Taxes

Imports of agricultural products and foodstuff are also subjected to a value added tax (VAT) of 5.5% for non-transformed food products and 19.6% for other types of foodstuff. The VAT is calculated on its Franco value of its first EU destination plus other eventual *special or specific taxes*. The relevant importer usually pays these taxes.

Special taxes:

Rules and regulation of imported agriculture products and foodstuff in the EU is also bind by the Common Agriculture Policy (CAP) where the EU imposes special or specific taxes or levies on several sensitive products.

Health Certificates

All agricultural and food products are subject to a sanitary or phytosanitary certificate issued by the health authority of the exporter. Certain agricultural products are also subject to *specific approval or presentation of special documents*.

Special Approval and Specific Documents

Imports of Poultry, poultry, fish and fish Products:

The EU directive stipulates among others, that imports of poultry and fish products into France should have a factory approval number. To obtain the approval number, factories that produce or transform poultry and fish products should have its establishment and production controlled by the relevant health authority of the exporting country. As in the case of Malaysia, the EU has nominated the Ministry of Health of Malaysia, Food Quality Control Division/Department of Veterinary Services Malaysia as the competent agency to carry out and certify to the conformity of these products according to the EU directive.

Exports of these products by/to the EU should follow the following conditions:

- Each shipment or delivery must be accompanied by a numbered original health certificate, dated and signed
- The products should come from approved establishments
- On each product label, except in the case of frozen in bulk and meant for canning, should indicate in an indelible manner the word “Malaysia” and the approved factory number.

Imports of Other Meat Products

Imports of other meat and its transformed products from third country or countries outside the EU should be approved and listed by the EU commission. This is in accordance to the EU directive 72/462/EEC. Malaysia is among the few countries not listed by the EU.

Veterinary Control

Based on the EU directive 96/90/EEC of the EU council and modified to 92/118/EEC, stipulated that certain imported food products are subjected to the EU veterinary control.

It is also to be noted that under the Common Agriculture Policy, the EU has imposed a special veterinary tax on animal products or of animal origins and live animals from countries outside the EU.

Hygiene Regulation

Regulations concerning health and food safety that Malaysian food exporter should be aware of are:

- Shelf life for processed food products in France is two years.
- A sanitary health certificate should accompany all items.
- Poultry, fish and other seafood factories must get an approval number from local authorities before exporting to the EU countries.
- Edible fruits need a certificate as well.
- Products sold in the EU countries, which contains more than 1% of genetically modified organisms, are required to be labeled accordingly.
- As for halal food, besides than the normal requirements made by the EU/French authorities, halal certification should also meet the EU/French Islamic Approval Authority, which usually follows the International Islamic regulations on halal food.

Labeling of Food Products

All food products for direct consumption should follow labeling instructions imposed by the EU authorities. Labels must be in French and among the things that should be stated are:

- Manufacturer's / importer's name
- Expiry date
- Ingredients and its breakdown in percentage or in weight
- Net weight
- Follow international labeling code especially for canned foods.
(The French law on Code of Consumption Art. R. 112-1 to R 112.33, refers)

Colourings or flavorings used in foodstuff

The EU commission authorised the use of certain colorings or flavorings in foodstuff. A detail guide on its application, dosage and transformation are available at the EU Commissioner's bureau. (EU directive 95/45/EC refers).

10.0 Halal Certificates

In France, Halal certification and the issuance of Halal label is undertaken by three Muslim Halal Certification organisations located in three different areas:

- The Mosque of Paris
- The Mosque of Evry
- The Mosque of Lyon

These three authorities have their own halal certification guidelines, which are basically similar and they cover certification from slaughtering until packaging. The basic procedure relates to the mosques as the approving authority who

appoint the controller/inspector to evaluate the fulfillment of the halal criteria based on a set of questionnaire formulated accordance to the halal requirement. The halal certificate is issued upon confirmation of fulfillment by the controller. The halal certification procedures issued by the Mosque of Paris is in Annex 1.

These three Muslim certification organisations in France issue the Halal certificate for domestic production. It is not mandatory for imported products bearing its own halal certification to seek approval from the French Muslim Halal Certification organisations before the products can be sold in the French market. These products must however fulfil EU importation requirement.

On a bilateral basis, these three Muslim Halal Certification organisations accept the issuance of halal certification from the exporting country if there is a bilateral agreement and understanding on halal certification process between the organisations of both countries.

To date, JAKIM has a bilateral understanding with one halal certification organisation in France, i.e. the Mosque of Lyon.

Although food labeling (irrespective of halal or non halal) is subjected to the French law relating to fraud, the constraints that the halal authorities are encountering is the term "halal" bears no legal significance and thus, it can be used freely in all kinds of products with no penalty risk.

As a result, some companies were found selling halal products, which did not fulfill the halal criteria of ritually slaughtered. For instance, certain French butchery shops, that were certified to sell only 100 kilos of halal meat, was found selling 1,000 kilos instead. It is difficult to monitor the halal certification because 1/3 of the 300,000 tons of halal meat consumed in France is imported (60% of halal lamb is imported), mainly from Belgium and England.

The doubtful legitimacy of certain persons assigned to practice slaughtering and the battles between mosques certified by the state to implement certification does not simplify the task of the Islamic Supreme Council of France (CFCM) in its attempt to set up a national certification/attestation. This would be the first step towards the unity of a national halal market, which is bound to grow considerably and a way towards simplifying the globalisation of this market.

The CFCM created a halal commission, tasked to propose solutions and certification procedures in order to organise better the distribution market and to identify means of overcoming fraud in halal certification.

11.0 Assessment & Prospects For Malaysian Exporters

France is a country where the halal market is developing and it is very promising for potential exporters, given the increasing number of Muslims. The fact that

super markets are starting to dedicate departments/shelves to halal food shows that there is a great potential for halal products.

The increasing demand and the “halal” attitude of the new generations create numerous opportunities to expand and develop a market of various products, which have also attracted the interest of the major distribution outlets.

Some supermarkets in France have plans to establish a department of 200 – 400 square meters fully dedicated to halal food. These supermarkets will need to source a great variety of halal products to meet consumers demand.

Malaysia has an advantage in the French halal market because the local halal certification (in France) is not coordinated and organised. The French certification/labels have created doubts among some consumers. The presence of the Islamic Development Department of Malaysia - JAKIM, responsible for the halal certification has provided added impetus to the promotion of Malaysia at the international level as a country with strict halal certification system, offering trustworthy halal products. With appropriate policy and promotion, Malaysia has the potential to become a major provider of halal products to France.

Some salient points to consider in order to penetrate the French halal market are:

- Products must comply with the EU and French regulations
- Identify the appropriate halal food that can be marketed in France. Malaysian halal food producers must study the possibility of manufacturing not only Asian dishes, but local dishes (Arabic/French) as well, in order to penetrate into the local halal market. This would assure them of constant demand as the food is consumed daily. If the food products cater only for the Asian community, there will be limited consumption. Examples of food that are widely consumed in France are:
 - Boulognaise sauce
 - Lasagne
 - pizza
 - Tomato meat balls
 - Tomato chicken meat balls
 - Minced chicken meat
 - Sausages
- The types of halal products that can be promoted in the market can be categorized under:

SAVOURY FOOD

- Breads
- Crackers
- Crisps
- Pasta

SWEET FOOD

- Biscuits
- Coffee
- Tea
- Herbal tea

BEVERAGES

- Fruit juices
- Soft drinks
- Water

- Rice
- Dehydrated vegetable
- Soups
- Condiments
- Sauces
- Spices
- Oils
- Canned Vegetable
- Fish
- sausages
- Prepared meals
- Chocolates
- Candies
- Desserts
- Sugars
- Canned fruits
- Cereals
- Dried fruits

- Malaysian exporters must also focus on product packaging. Packaging that are attractive, sophisticated, innovative and convenient will attract consumers' attention.
- Malaysian companies must invest resources and time to create market contacts as well as create awareness of their products. Regular visits to the local marketplace is important to understand the taste and demand of the consumers.
- Once contacts are made, priority should be given to maintain a strong and long term business relationship with importer/agent and not solely on obtaining high profit margin.

HALAL CERTIFICATION PROCEDURE IN FRANCE

Guidelines in obtaining Halal label by the Mosque de Paris

1) Measures and guideline to be taken in applying and approval of Halal certification

The products have to comply strictly with the Islamic laws, requiring that certain precautions and measures be taken so that the said products do not come into contact with, become mixed with nor have external contact with any contaminated or foreign substance likely to affect its purity.

The main measures are as follows:

- (i) In terms of the place of preparation, it must be ensured that the site set aside for producing the Halal is completely CLEAN and there is no mixing of the product with other substances or "questionable" products which do not comply with the requirements of certification. The work surfaces must be kept meticulously clean and subjected to equally meticulous hygiene controls.
- (ii) All the "components" of the Halal product must be scrupulously tested and their nature verified, one after another.
- (iii) Containers, mixers, utensils and equipment used in the producing Halal products must be meticulously clean and reserved solely for the preparation of these products. In cases of multiple use, utensils and equipment must be cleaned meticulously before use for another product (bleach, powerful detergents, etc.) and this process must be subject to checks and controls.
- (iv) Once the constituents of the product have been verified, they must be packaged without delay, taking care to affix the distinct label, which only applies to the product subject to these controls.
The external wrapping or packaging must state the nature of the product, its brand and the Halal - Mosque de Paris ® label must be clearly visible, stating the period of validity.
- (v) At the end of the production process, all Halal products must state the date and place of production, the expiry date and the reference information containing the production code and quality control numbers with the aid of the Veterinary Services Executive (Direction des Services Veterinaires) if required.
- (vi) All additives must comply with the current rules and requirements of the French health authorities and with European legislation. In particular, this applies to additives, preservatives and sweeteners denoted as 'E numbers'
- (vii) In line with current regulations, a bacteriological index is included in all certification of perishables or foods which can become contaminated by

handling during delivery or while on display for sale.

The determination of the origin of Halal meat must be subject to clear controls.

2) Specific requirements (Halal meat)

The following requirements apply:

- (i) The meat must come from an animal sacrificed according to Islamic ritual. The requirements for sacrificial slaughter must likewise be subject to controls. The origin of Halal meat must be clearly detectable via controls.
- (ii) Meats used in Halal products must come from the slaughter of animals performed according to Muslim ritual and by persons authorised to carry out this ritual. The condition of the animal must comply with Islamic law and health regulations, etc.
- (iii) The inclusion of products which may affect the compliance of the product (fat of unknown or doubtful origin, larding, unauthorised fermentation of unknown origin, etc.), particularly at the stage of carving meat or forming meat products (minced beef, skewer meats, merguez sausage, etc.). No animal fat unlawful for Muslims may be added, for example pork fat or fat from a dead or unidentified animal, or from a creature not sacrificed according to Muslim ritual.
- (iv) Precautionary measures must be taken in cases of outbreaks of disease, avian influenza, or of game already devoured by a carnivorous animal.
- (v) The composition of the end product must be stated in detail on the box, sachet or package (emulsifier, fat, ingredients, vegetables, etc.)
- (vi) All health regulations in force relating to BSE must be observed (spinal cord, encephate and other nervous tissue), foot-and-mouth disease must also be eradicated, as must be any other viral or bacterial epidemics.

3). Checks and controls

- (i) All manufacturers of Halal products must read and agree with the conditions and requirements stated in this publication, and sign an agreement thereto.
- (ii) All manufacturers of a Halal product must submit a specific file on the product in question, which must state all the constituents of the product, providing assurance that there will be no subsequent modifications or new additions to the product which may give rise to any doubt about its suitability for consumption.
- (iii) Any modifications must be stated and notification made to the competent authority, the issuer of the label (the Paris Mosque).
- (iv) The carrying and controls will be permitted at the production site, and particularly at the product distribution stage, upon the simple request of the Paris Mosque.
- (v) Personnel authorised by the Paris Mosque to carry out checks to protect the Halal - Mosque de Paris label shall be entitled to take random

samples for analysis in laboratories for this purpose. This will be for the purpose of:

- Carrying out spot checks on samples of doubtful products.
- For each analysis carried out, a report shall be submitted to the manufacturer and a copy to the administration department of the Paris Mosque for information and the required inspection.
- Any contravention to the file requirements or changes made to the product file shall result in automatic revocation of Halal certification and immediate cessation of Halal - Mosque de Paris labelling.
- A statement of the facts of the case will be compiled by the body responsible for inspection. This will be addressed to the body in violation of the certification requirements, with a copy submitted to the Muslim Institute of the Paris Mosque. In certain cases, if required, the draft of the statement of the facts of the case may be published in the press.
- In the case of subsequent agreement being reached between the parties, they shall sign a protocol specifying the terms of the agreement
- Contracts are generally valid for one full year and are only extended once a new contract has been drafted.

4). Comments on ritual slaughter

(i) Ritual slaughter has been the subject of a special dispensation (Decree no. 80-79 of 1 October, 1980, Articles 8,9,10 and 11).

- Slaughter must take place in a registered abattoir which complies with veterinary requirements.
- As an exception, stunning is not required in ritual slaughter.
- Immobilisation of the animal is obligatory and restraining equipment must be approved by the Ministry of Agriculture.
- Hanging up of animals before bloodletting is prohibited.
- Ritual slaughter may be performed only by a person authorised to do so by a religious body approved by the Ministry of Agriculture upon the recommendation of the Home Office.
- All persons authorised to perform ritual slaughter must be able to prove this entitlement.
- The responsibility for proving authorisation lies with the employer (person/body in charge of the abattoir) of the authorised person and with the authorised person himself.

Decree of 15 December 1994 (published in the Official Journal of the French Republic) stipulates the following:

- Council Directive 93/119/EC of 22 December 1993 on the protection of animals at the time of slaughter or killing, considering that "at the time of

slaughter or killing animals should be spared any avoidable pain or suffering", states clearly in Article 2:

"The religious authority on whose behalf slaughter is carried out shall be competent for the application and monitoring of the special provisions which apply to slaughter according to certain religious rites....."

The Regulation of the Ministry of Agriculture and Fisheries, dated 15 December 1994 and published in the Official Journal on 24 December 1994, recognises the capacity of the Great Paris Mosque as a representative religious body to provide authorisation to persons to perform ritual slaughter (Halal).

Each person authorised to slaughter animals is to be issued with a special card and the identity of these authorised persons is to be submitted both to the competent Prefects (senior civil servants) and to those establishments performing ritual slaughter.

It is to be emphasised that all employees and self-employed persons performing slaughter and working in or for an abattoir, butcher, or third party must from now on possess an identity card authorising them to perform

LIST OF FRENCH SUPERMARKETS DISTRIBUTING HALAL FOOD**AUCHAN**

Service d'Achat
200, rue de la Recherche
59650 VILLENEUVE D'ASCQ
FRANCE
Tel: +33 3 28 37 67 00
Fax: +33 3 28 37 64 00
Website: www.auchan.fr

CASINO

24, rue de la Montat - B.P. 306
42008 SAINT ETIENNE CEDEX
FRANCE
Tel: +33 4 77 45 31 31
Website: www.casino.fr

COMPTOIRS MODERNES

61, rue Denis Papin
72044 LE MANS CEDEX
FRANCE
Tel: +33 2 43 50 57 57
Fax: +33 2 43 50 55 66
<http://www.champion.fr>
http://www.stoc.fr/us/historique_us.htm

SYSTEME U

Z.I. Vega - Belle Etoile - Espace Sirius
Impasse Sirius
44470 CARQUEFOU
FRANCE
Tel: +33 2 40 50 89 09
Fax: +33 2 40 50 89 37
<http://www.sud.systeme-u.fr>

ITM-PRODUITS (INTERMARCHÉ)

Parc de Tréville
21, allée des Mousquetaires
91078 BONDOUFLES cedex
FRANCE
Tel: +3 1 69 64 23 69
Fax: +33 1 69 64 25 68
E-mail: mjeudy@mousquetaires.com
intermarche@mousquetaires.com
<http://www.groupedesmousquetaires.com>

CORA

Service d'Achat
ZAC Pariest
23, rue des Vieilles vignes
77183 CROISSY-BEAUBOURG
FRANCE
Tel: +33 1 64 62 65 00
Fax: +33 1 64 80 40 51
<http://www.cora.fr>

CARREFOUR FRANCE

Service d'Achat
Z.A.C. Saint Guenault
1, rue Jean Mermoz
Courcouronnes BP 75
91002 EVRY CEDEX
FRANCE
Tel: +33 1 60 91 37 37
Fax: +33 1 60 79 44 98
<http://www.carrefour.com/>

CENTRALE INTERNATIONALE DE MARCHANDISES (C.I.M.)

Service d'Achat
9, rue du Clos de la Famille - B.P. 19
78240 CHAMBOURCY CEDEX
FRANCE
Tel: +33 1 39 79 85 00
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GROUPE CASINO

24, rue de la Montat
42000 SAINT-ETIENNE - FRANCE
Tel: +33 4 77 45 31 31
Fax: +33 4 77 45 38 38
Internet: <http://www.casino.fr>
[Http://c-online.fr](http://c-online.fr)

E. LECLERC

52, rue Camille Desnoulins
92451 ISSY LES NOULINEAUX
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Tel: +33 1 46 62 51 41
Fax: +33 1 55 95 07 80
Email: fdath@siplec.com

COMPTOIRS MODERNES

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Fax: +33 2 43 50 55 66
<http://www.champion.fr>
http://www.stoc.fr/us/historique_us.htm
http://www.stoc.fr/comptoirs_en_bref.htm

LIST OF HALAL LABEL INSTITUTIONS/ORGANISATIONS IN FRANCE

MOSQUEE DE PARIS

2 bis Place du Puits de l'Ermité
75005 PARIS
FRANCE
Tel: +33 1 45 35 97 33
Fax: 33 1 45 35 16 23
www.mosquee-de-paris.org
Contact person : Mrs GHANIA

GRANDE MOSQUEE DE LYON

146, Boulevard Pinel
69008 LYON
FRANCE
Tel: 33 4 78 76 00 23
Fax: 33 4 78 75 77 42
Email: mosqueedelyon@mosqueedelyon.com
Contact person : Mr. BENMAAMAR

MOSQUEE D'EVRY COURCOURONNES

9, Rue Georges Brassens
91080 COURCOURONNES
FRANCE
Tel: 33 1 60 77 14 19
Fax: 33 1 60 77 63 21
www.orientement.com/fr/273
Contact person : Mr. SEDOUKI

ISLAMIC SUPREME COUNCIL OF FRANCE – CFCM

270 rue Lecourbe
75015 Paris
FRANCE
Tel: +33 1 45 58 05 73
Fax: +33 1 45 58 24 06
Email: aslantimol@yahoo.fr
Contact person: Mr. Aslam TIMOL

HALAL TRADE EXHIBITION

Name of Fair : EURO HALAL EXHIBITION	
Venue	: Paris-Porte de Versailles, Paris, FRANCE
Type of event	: International Exhibition fully dedicated to halal food, beverage & services
Type of products	: Halal food & beverage & services
Schedule and duration of fair	: June 2006 (3 days)
Hours of Operation	: 9 am – 18 pm
Organiser	: Algodoal & Cie 7 Cite du Paradis 75010 Paris FRANCE Tel: 00 (33) 1 45 23 81 10 Fax: 00 (33) 1 47 70 51 75 Email: ethnicfoodmail@aol.com www.ethnicfoodshow.com contact person: Mr. Antoine BONNEL

Other food exhibition where Halal food could be promoted:

Name of Fair : SIAL – PARIS INTERNATIONAL FOOD EXHIBITION	
Venue	: Parc des Expositions de Paris Nord Villepinte, FRANCE
Type of event	: International Exhibition fully dedicated to food, beverage
Type of products	: All types of food & beverages
Schedule and duration of fair	: October 2006 (5 days)
Hours of Operation	: 9 am – 18 pm
Organiser	: SIAL 1 Rue du Parc 92593 LEVALLOIS - PERRET FRANCE Tel: 00 (33) 1 49 68 54 98 Fax: 00 (33) 1 49 68 56 32 Email: gs@sial.fr www.sial.fr contact person: Mr. Gilles Saint Georges CHAUMET