

Halal, HACCP & BAP Certification Brief — August 2026

A market-access and buyer-verification guide for frozen tilapia and pangasius importers.

Executive Summary

Global Halal food & beverage sales are forecast to rise from USD 2.45 trillion in 2025 to USD 3.97 trillion by 2032. Indonesia will make Halal certification mandatory for food & beverages from **October 17, 2026**. Meanwhile, HACCP remains the baseline safety system enforced by the FDA and EU, and BAP now covers 3,100+ farms and 540+ processing plants across 39 countries.

1. Halal Certification Market

Halal certification verifies ingredient integrity and processing hygiene. With the global Muslim population exceeding 1.9 billion today and approaching 2.8 billion by 2050, Halal-labeled seafood is moving from niche demand to mainstream retail requirement in Southeast Asia, the Middle East, North Africa, and parts of Europe.

Metric	Value	Source / Note
Global Halal F&B market 2025	USD 2.45 trillion	PW Consulting, 2026
Projected Halal F&B market 2032	USD 3.97 trillion	CAGR 7.15%
Halal certification services 2026	USD 522 million	Stats Market Research
Muslim population (current)	>1.9 billion	Pew Research / industry data
Indonesia mandatory Halal deadline	October 17, 2026	BPJPH / Govt Reg 42/2024

2. HACCP and BAP at a Glance

HACCP is mandatory or strongly required for seafood exports to the US, EU, Japan, Australia, and GCC markets. The EU introduced digital CATCH certificates on January 10, 2026. BAP extends HACCP's safety focus into sustainability, covering hatcheries, feed mills, farms, and processing plants.

Certification	Scope	Buyer Takeaway
HACCP	Hazard analysis, CCPs, monitoring, corrective actions	Prerequisite for US FDA and EU import approval
BAP 2-star	Farm + processing plant certified	Entry-level retail acceptance
BAP 4-star	Hatchery, feed mill, farm, and plant certified	Premium retail and ESG programs

BRC / ISO 22000	Management system built on HACCP	Required by major supermarkets
-----------------	----------------------------------	--------------------------------

3. NEGUPGROUP Certified Frozen Seafood Specifications

All products are available with HACCP certification; Halal and BAP certification available on request.
MOQ: 1 × 40 ft reefer container (approx. 26–27 MT). Private-label and 5 kg/carton packs available.

Product	Size / Grade	Packaging	Freezing
Frozen Tilapia Whole Fish	300–500g / 500–800g / 800g+	10 kg/carton	Block frozen
Frozen Tilapia Fillet (skin-on)	3–5 oz / 5–7 oz	10 kg/carton	IQF
Frozen Tilapia Fillet (skinless)	3–5 oz / 5–7 oz	10 kg/carton	IQF
Frozen Pangasius Fillet (well-trimmed)	3–5 oz	10 kg/carton	IQF

4. Buyer Verification Checklist

- Confirm HACCP, Halal, and BAP certificates are current (within 12 months).
- Verify certificate scope matches the specific product and production facility.
- Request lot-level traceability records: origin, processing date, freezing method, temperature logs.
- Check EU establishment number and FDA registration for destination markets.
- For Halal orders, confirm segregation controls and absence of alcohol-based cleaners.

Contact NEGUPGROUP SEAFOOD

WhatsApp: +86 13360658417 | Email: zoe@negupgroup.com | Web: www.negupgroup.com