Halal vs Kosher Meat: Quick Comparison Table

Criteria	Halal Meat	Kosher Meat
Religion / Origin	Based on Islamic dietary laws (Qur'an and Hadith).	Based on Jewish dietary laws (Torah and Talmud).
Slaughter Method	*Zabiha*: Animal's throat is swiftly cut while reciting "Bismillah, Allahu Akbar."	*Shechita*: Animal's throat is cut by a trained *shochet* following Jewish law.
Who Performs the Slaughter	A practicing Muslim.	A trained Jewish *shochet* (ritual slaughterer).
Invocation / Blessing	Requires mention of Allah's name during slaughter.	Requires a blessing by the *shochet* before the process.
Blood Removal	All blood must be drained from the veins; consuming blood is prohibited.	Blood must also be drained completely, and meat is soaked and salted afterward.
Permissible Animals	Only animals that are herbivorous and properly slaughtered (no pork, carnivores, or carrion).	Animals must have split hooves and chew cud (no pork, shellfish, or predatory birds).
Seafood Rules	All fish with scales are halal. Shellfish are permissible in most Islamic schools.	Only fish with fins and scales are kosher. Shellfish are not kosher.
Dairy & Meat Mixing	Allowed — meat and dairy can be consumed separately or together.	Not allowed — strict separation of meat and dairy in kosher law.
Certification Authorities	Certified by Islamic organizations (e.g., JAKIM, SFDA, Halal Monitoring Committee).	Certified by kosher agencies (e.g., OU Kosher, Star-K, OK).