

Current Issues on Halal Food



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Scope

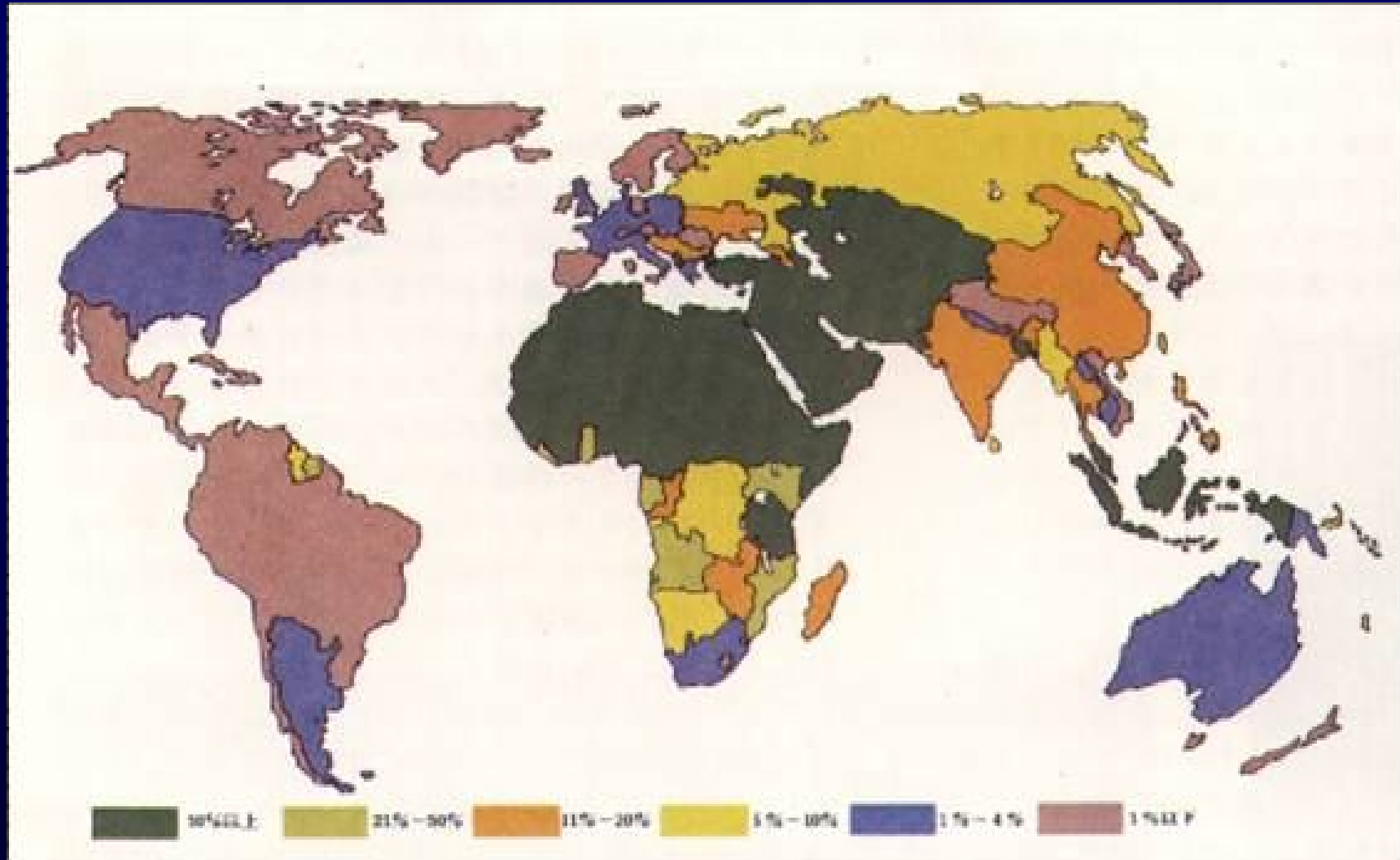
- **Introduction**
- **Basics in Halal Food**
- **Current Issues on Halal Food**
 - International Scenario
 - National Perspective
 - Consumer Perception
 - New Products
- **Conclusion**

Introduction

- **World Muslim population ~ 2.0 billion**

Asia	-	805 million
Africa	-	300 million
ASEAN	-	250 million
Middle East	-	210 million
Europe	-	18 million
Malaysia	-	16 million
North America	-	9 million

Muslim Distribution



Introduction

- **Global *halal* food trade ~ USD 150 billion (RM 600 billion)**
- **Increasing awareness of Muslim consumers worldwide - greater demand**
- ***Halal* food – an excellent business & lucrative market for domestic and international trade**

Basic Concept

Muslims eat food that are

- ***Halal*** – *Shariah (religious, faith, spiritual, personal choice)*
- ***Thoyyiban*** – *Wholesome (safety, cleanliness, nutritious, quality, authentic)*

Al-Quran Surah 2, Verse 168

“O ye people! Eat of what is on earth, *halal* and *thaiyiban* (*wholesome*), and do not follow the footsteps of the Evil One, for he is to you an avowed enemy”

Principles of *Halal*

1. All things created by Allah S.W.T are *halal*, with few exceptions
2. To make *halal* or *haram* is the right of Allah alone
3. Prohibiting what is *halal* and permitting what is *haram* is similar to ascribing partners to Allah
4. The basic reasons for the prohibition of things are due to impurity and harmfulness
5. What is *halal* is sufficient and what is *haram* is superfluous

6. Whatever is conducive to the *haram* is in itself is *haram*
7. Falsely representing *haram* as *halal* is prohibited
8. Good intention do not make the *haram* acceptable. Islam does not endorse employing *haram* means to achieve praiseworthy ends
9. Doubtful things should be avoided
10. *Haram* things are prohibited to everyone alike
11. Necessity dictates exception

Why *Halal* Food?

The lives of Muslims are guided by *Shariah* Law

- *Shariah* Law means Islamic Law based on the *Quran*, *Hadith*, *Ijma'* and *Qiyas* according to the Shafie or any one of the Hanafi, Maliki or Hanbali School of Thought or *fatwa* approved by the relevant Islamic Authority
- A particular food becomes *halal* or *non-halal* by *Shariah* Law if it is considered so through by any one of the above mentioned sources.

Halal

- ***Halal* is an Arabic word which means ‘permitted’ or ‘lawful’. *Halal* activities are obligatory to every Muslim.**
- Things or actions permitted by *Shariah* law without punishment imposed on the doer (MS1500:2004)

Haram

- ***Haram* is an Arabic word which means ‘Prohibited’ or ‘Unlawful’. *Haram* activities are forbidden to every Muslim.**

Mushbooh (Syubhah)

- ***Mushbooh* is an Arabic word which means ‘Suspected’. If one does not know the *Halal* or *Haram* status of a particular food or drink, such a food or drink is doubtful and should be avoided.**

Najs (MS1500:2004)

- ❖ Animals or things that are themselves not permissible such as pig (*khinzir*) and all its derivatives, blood and carrion;
- ❖ *halal* food that is contaminated with things that are non-*halal*;
- ❖ *halal* food that comes into direct contact with things that are non-*halal*;

Continue.....

- ❖ Any liquid and objects discharged from the orifices of human beings or animals such as urine, excrement, blood, vomit, pus, sperm and ova of pigs and dogs except sperm and ova of other animals; and
- ❖ Carrion or *halal* animals that are not slaughtered according to *Shariah* law.

Halal Food (MS1500:2004)

Food permitted under the *Shariah* law and fulfills the following conditions:

- a) does not contain any parts or products of animals that are non-*halal* to Muslims or products of animals which are not slaughtered according to *Shariah* law;
- b) does not contain any ingredients that are *najs* according to *Shariah* law;
- c) is safe and not harmful;
- d) is not prepared, processed or manufactured using equipment that is contaminated with things that are *najs* according to *Shariah* law;

Continue....

- e) the food or its ingredients do not contain any human parts or its derivatives that are not permitted by *Shariah* law; and
- f) during its preparation, processing, packaging, storage or transportation, the food is physically separated from any other food that does not meet the requirements stated in items a), b), c) d) or e) or any other things that have been decreed as *najs* by *Shariah* law.

MS 1500: 2004

Requirements for Production of Halal Food:

- Sources of halal food and drinks
- Slaughtering
- Product processing, handling and distribution
- Product storage, display and servings
- Hygiene, sanitation and food safety
- Packaging and labelling
- Legal Requirements

Al-Quran Surah 5: Verse 3

“Forbidden to you (as food) are: **dead meat, blood, the flesh of swine, and that on which hath been invoked the name of other than God. That which hath been killed by strangling, or by violent blow, or by headlong fall, or being gored to death; that which hath been (partly) eaten by a wild animal; unless ye are able to slaughter it (in due form); that which is sacrificed on stone (altars); (forbidden) also is the division (of meat) by raffling with arrows; that is impiety.**”

Haram Food



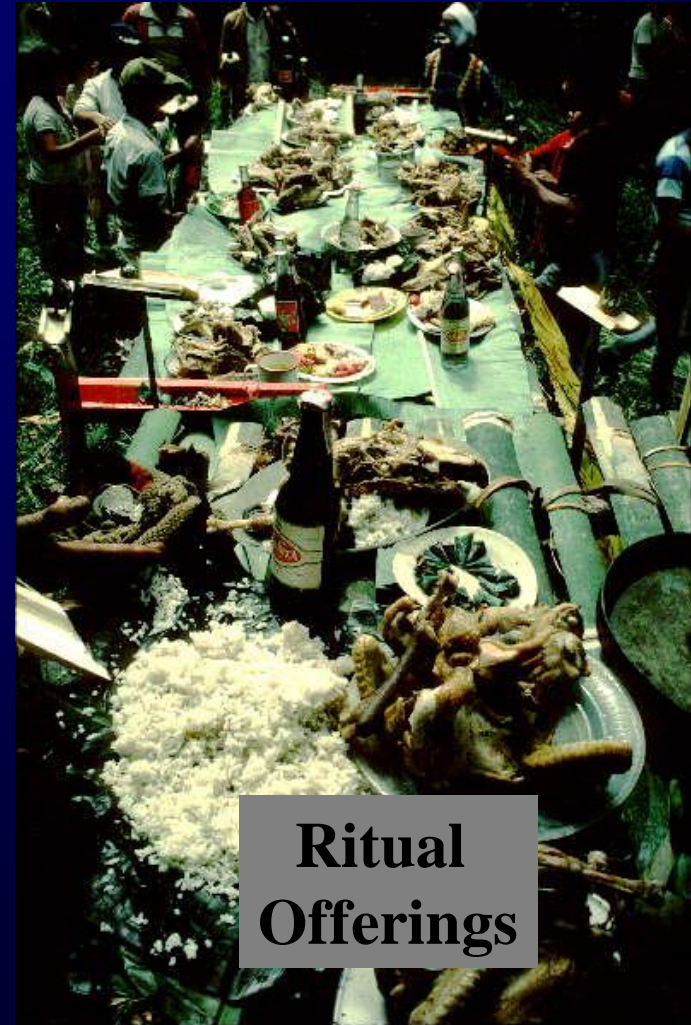
Carrion



Blood



Pig



Ritual Offerings

CURRENT ISSUES

1. International Scenario
2. National Perspective
3. Consumer Perception
4. New Products

1. International Scenario

- Annual value of international trade in food ~US\$ 400 Billion (~ 500 Million Metric Tons)
- Global increase in *halal* food demand
- Globalization (HACCP requirement)
- Trade agreements (New Zealand, Australia)
- International migration

Continue.....

- Advancement of science & technology
- Significant increase in quantity & variety of halal food in international trade
- International food borne problems (BSE, Dioxin, Avian Flu)
- Dumping of food? Donation?
- Bioterrorism/Food security

HALAL FOOD HUB

- Global interest – Australia, Thailand, Singapore, China, Indonesia, Brunei, The Philippines, Malaysia, OIC?
- What to hub?
 - Management
 - Production
 - Certification
 - Consultancy

REGIONAL HARMONIZATION?

- ASEAN Initiatives on standard, certification and logo
- Regulatory?
- Sovereignty?
- Fraud?
- Abuse?

Joint FAO/WHO Food Standards Programme
CODEX ALIMENTARIUS COMMISSION

CODEX ALIMENTARIUS

FOOD LABELLING
COMPLETE TEXTS

REVISED 2011



FOOD AND AGRICULTURE ORGANIZATION
OF THE UNITED NATIONS
WORLD HEALTH ORGANIZATION



Halal Food Logo in Other Countries

Country	Logo	Country	Logo
1. Australia		5. New Zealand	
2. Canada		6. Singapore	
3. Indonesia		7. Thailand	
4. Adelaide		8. United States of America	

2. National Perspective

- **Phenomena of “Farm to Table”**
- **Food Industry Practices**
- **Deception**
- **Fraud**
- **Foreign workers (questionable practices)**
- **Consumer demands**
- **Export Impositions (HACCP, risk assessment)**

National Issues

- **Malaysia – World Halal Hub**
- **JAKIM – Centre of Halal Certification and Reference**
 - **Halal Food Control**
 - **Accreditation System**
 - **Human Resource**
 - **Control (Law)**
 - **Food Hygiene and Sanitary**
 - **Future Planning**

Halal Food Control

In Malaysia, the government controls *halal* food through multi-agency approach lead by JAKIM.

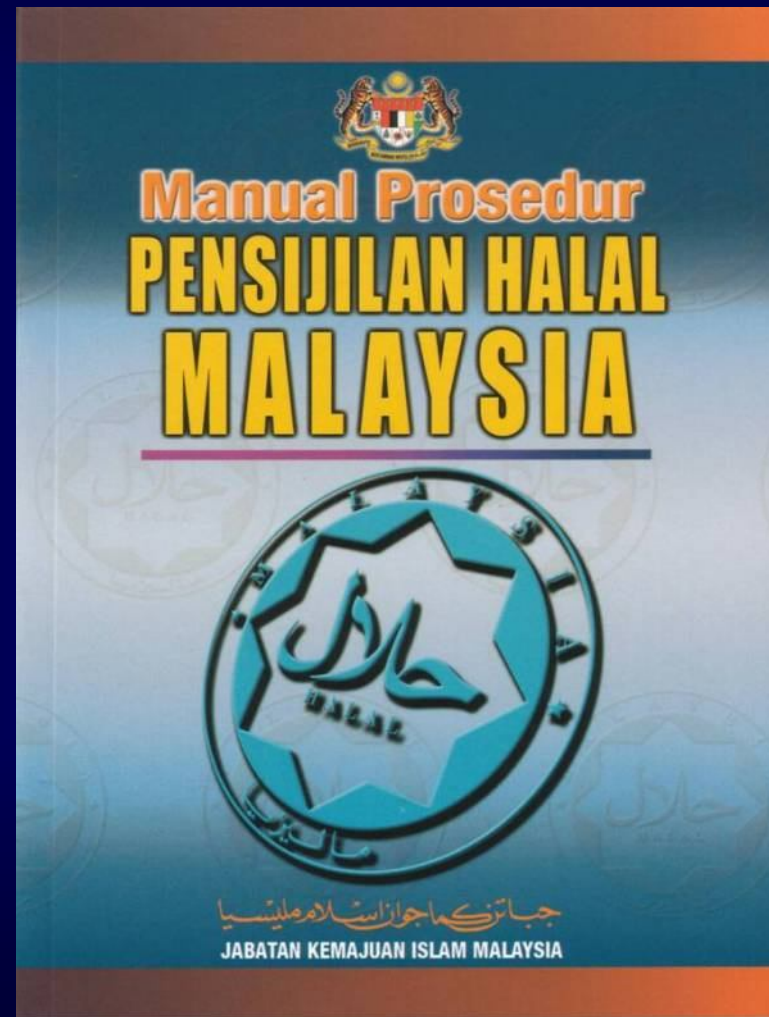
- **JAKIM is the authority for *Halal* Food**
- **MOH is responsible for food safety**
- **MOA is responsible for animal health and abattoirs and**
- **KPDN is responsible for *halal* label under the Trade Description Act**
- **Chemistry Department is responsible for food analysis**

How Prepared is Malaysia?

Halal Act and Standard in Malaysia

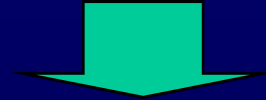


Manual Procedure on Halal Certification

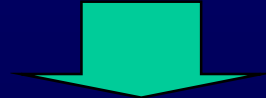


CERTIFICATION PROCESS

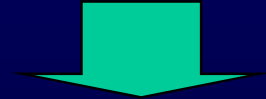
Application



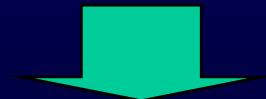
Premise Inspection/Audit/Sample



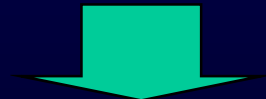
Report Writing



Panel Committee



Issuance of Halal Certificate



Monitoring and Enforcement

THE HALAL CERTIFICATE



The image shows a template for a Halal Certificate from the Islamic Development Department of Malaysia. It features a decorative border and a central text area. At the top, there is a logo of the Malaysian coat of arms and a serial number. The main title is 'Sijil Pengesahan' (Certificate of Authentication) for 'HALAL'. Below this, it states 'Adalah dengan ini diperakui' (It is hereby certified that). A large, semi-transparent watermark 'specimen' is overlaid across the center. At the bottom, there is a section for the manufacturer/distributor, a statement of compliance with Islamic law, a circular Halal logo, and fields for the reference number and date of issue.

No Sijil:
Serial No.: 001300

JABATAN KEMAJUAN ISLAM MALAYSIA
ISLAMIC DEVELOPMENT DEPARTMENT OF MALAYSIA

Sijil Pengesahan
CERTIFICATE OF AUTHENTICATION
HALAL

Adalah dengan ini diperakui *It is hereby certified that*

keluarkan/diedarkan oleh: *Manufactured/distributed by:*

Telah memenuhi peraturan HALAL mengikut Hukum Syarak
Have complied with the HALAL requirements according to Islamic Law



No. Ruj:
Ref. No.

Tarikh dikeluarkan / *Date of issue*
Sah sehingga / *Valid until*

Jabatan Kemajuan Islam Malaysia
b/p Ketua Pengarah
*Islamic Development
Department of Malaysia
for Director General*

MALAYSIA HALAL LOGO



Halal Certification in Malaysia

2001-2004

YEAR	PRODUCT	PREMISE	ABATTOIR	TOTAL
2001	544	123	23	690
2002	420	220	22	662
2003	487	38	11	536
2004	801	117	12	930

Issues and Challenges

- Halal Food Laws
- Halal Food Industry is still Small
- Insufficient raw ingredients
- Infantile R & D on Halal Food
- Biotechnology in food product development is new

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- Understanding and awareness level of Halal Food manufacturers
- Voluntary application of Halal Certification
- Exploitation on the Halal Logo
- Competition from Other Non-Muslim Countries

3. Consumer Perception

- **Personal awareness**
- **Halal Food is universal?**
- **Changes in eating pattern**
- **Demand for food variety and environment - experience**
- **Increased travel**
- **Decision on purchase**
- **Demand for labelling and logo**

Muslim Consumer Perspective

- Muslims “eat to live” and **not** “live to eat”
- Eating is a matter of worship and begins in the name of Allah
- Muslims are not to be misled by their appetites unchecked by knowledge (6:119)
- “Eat less you will be healthier” (Hadis)

4. New Products

- New type of Food
- Food Ingredients – animal based and imported
- Slaughtering – stunning
- Food Additives
 - Pork and its derivatives
 - Enzyme
 - Emulsifier
 - Alcohol

New Techniques

- Genetic Modified Organism (GMO)
- New methods of food processing – new risks
 - Irradiation
 - Microwave
- Food-Drug interface, pharmaceutical
- New packaging
- New methods of testing foods (finger printing)
- New hazards – biological, chemical, physical

What Can We Do?

Strategy In Halal Food Programme

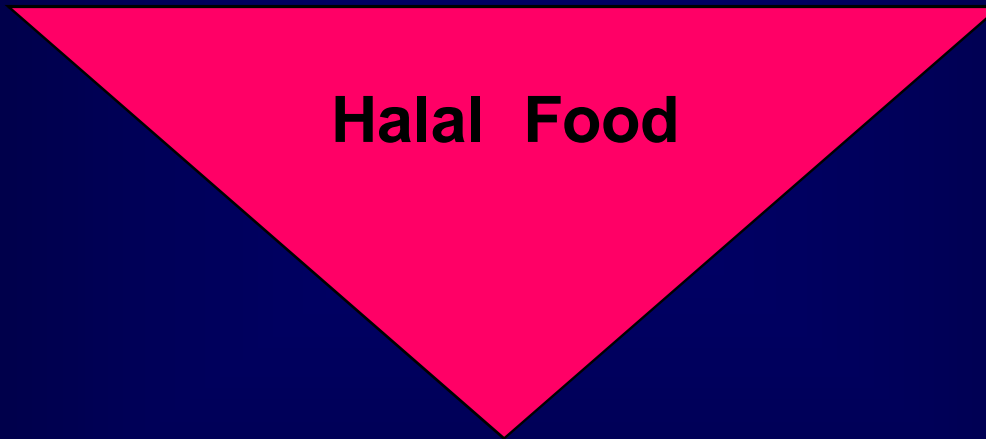
Tripartite Management Approach - A Shared Responsibility

Industry

Consumer

Halal Food

Government



Role of the Government

- **Food Legislation and Enforcement**
- **Advice for Industry/Trade**
- **Consumer Education**
- **Information Gathering and Research**
- **Provision of Health Related Services**

Role of Industry/The Private Sector

- **Halal and Good Practices by Primary Producers and Distributors**
- **Quality Assurance and Halal Control of processed Food**
- **Appropriate Processes and Technology**
- **Trained Managers and Food Handlers**
- **Informative Labelling and Consumer Education**

Role of Consumer

- **Educated and Knowledgeable**
- **Discriminating and Selective**
- **Safe Food Practices in the Home**
- **Community Participation**
- **Active Consumer Groups**

***Halal* Food Hub**

One-Stop Centre

- ***Halal* food control/enforcement**
- **Trading hub for promotion, marketing and import export matters**
- **Reference & Consultation hub, networking and database. Training and consumer extension.**
- **R&D hub – laboratory**
 - **Analytical, sampling, methodology**
 - **Product development/novel food**
- **Production – processing hub**
 - ***halal* food park**
 - ***Halal* food manufacturers**
 - ***Halal* frozen & chilled food (export)**

Issues and Challenges

- No specific provision of a comprehensive *Halal* food laws
- *Halal* food industries in Malaysia are still small
- Lack of local *halal* resources
- R & D in *halal* food - infancy
- Progress in biotechnology food production

Issues and Challenges

- **Competition from other countries rich in agriculture resources**
- **Coordination problem between certification agency and the enforcement**
- **Harmonization of *Halal* logo in ASEAN region**
- **Influence of Globalization – WTO & AFTA**
- **The requirement for HACCP- *Halal* System**

Conclusion

- *Halal* food is sensitive & a serious matter to every Muslim
- Opportunity to tap USD 150 billion (RM 600 billion) worth of *Halal* food trade
- *Halal* food market expanding in parallel with increasing Muslim population
- Certification and *halal* logo – market niche
- Impact of WTO and globalization results in competitive global market for better quality *halal* food products.
- The need to establish one stop-agency to coordinate the *Halal* Food Hub