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

<table>
<thead>
<tr>
<th>Region</th>
<th>Population</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asia</td>
<td>805 million</td>
</tr>
<tr>
<td>Africa</td>
<td>300 million</td>
</tr>
<tr>
<td>ASEAN</td>
<td>250 million</td>
</tr>
<tr>
<td>Middle East</td>
<td>210 million</td>
</tr>
<tr>
<td>Europe</td>
<td>18 million</td>
</tr>
<tr>
<td>Malaysia</td>
<td>16 million</td>
</tr>
<tr>
<td>North America</td>
<td>9 million</td>
</tr>
</tbody>
</table>
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)
“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.
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*;

**Najs (MS1500:2004)**
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;
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
"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?
### Halal Food Logo in Other Countries

<table>
<thead>
<tr>
<th>Country</th>
<th>Logo</th>
<th>Country</th>
<th>Logo</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Australia</td>
<td><img src="image1" alt="Logo" /></td>
<td>5. New Zealand</td>
<td><img src="image5" alt="Logo" /></td>
</tr>
<tr>
<td>2. Canada</td>
<td><img src="image2" alt="Logo" /></td>
<td>6. Singapore</td>
<td><img src="image6" alt="Logo" /></td>
</tr>
<tr>
<td>3. Indonesia</td>
<td><img src="image3" alt="Logo" /></td>
<td>7. Thailand</td>
<td><img src="image7" alt="Logo" /></td>
</tr>
<tr>
<td>4. Adelaide</td>
<td><img src="image4" alt="Logo" /></td>
<td>8. United States of America</td>
<td><img src="image8" alt="Logo" /></td>
</tr>
</tbody>
</table>
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
## Halal Certification in Malaysia

### 2001-2004

<table>
<thead>
<tr>
<th>YEAR</th>
<th>PRODUCT</th>
<th>PREMISE</th>
<th>ABATTOIR</th>
<th>TOTAL</th>
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<tr>
<td>2001</td>
<td>544</td>
<td>123</td>
<td>23</td>
<td>690</td>
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<tr>
<td>2002</td>
<td>420</td>
<td>220</td>
<td>22</td>
<td>662</td>
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<tr>
<td>2003</td>
<td>487</td>
<td>38</td>
<td>11</td>
<td>536</td>
</tr>
<tr>
<td>2004</td>
<td>801</td>
<td>117</td>
<td>12</td>
<td>930</td>
</tr>
</tbody>
</table>
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
Continue....

- 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
- Slaugthering – 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
Halal Food
Consumer

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