Assoc Prof Dr Alina Abdul Rahim
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• Malaysia looks forward in enhancing its capacity as a choice provider for *halal* products and ingredients.

• Good governance, and coordinated efforts among authorities in Muslim countries worldwide, will decrease the growing disparity between scientific, technical and Syariah knowledge.

• Demand for *halal* products continue to grow with the increase in global population, especially the Muslims.

• Awareness of *halal* products has resulted in the increase in value of *halal* commodity.

• It is also attracting non-Muslims in terms of cleanliness, purity and good quality of *halal* products.
With the belt-road in place, there will be better links to support economic growth and trade in the region. For Malaysia, businessmen see vast opportunities in various sectors.

CHINA’s “one-belt-one-road” economic development and cooperation initiative is
• Many consumers tend to define *halal* simply as a religious requirement
• The general perception of *halal* pertaining to method of slaughtering, presence or absence of contaminants of lard and pork and their derivatives, tallow from unslaughtered meat, and alcohol as intoxicants.
• There is still a lack of understanding in terms what exactly does halal mean and requirements that must be fulfilled for a product to be halal
• They fail to associate *halal*, which is permissible, to *toyyiban* which means wholesome, in the sense that the product, especially food, must be safe, healthy, nutritious and hygienic.
1. Where are we now in Halal certification and what do we want?

2. What are possible certifications systems that can effectively maintain Halal?

3. How best to implement Halal sustainably?
1. Our Nation with strong economy and natural resources that can cater to the local needs and export markets

2. Being among the top exporting nations of halal products and services with sustainable reputation and integrity

3. Global Halal market leader and reference
1. The first committee of Halal 1973 by The Research Center of the Islamic Affairs Division of the Prime Minister’s Office issued halal certification letters 1974
2. 1994 Certificate and halal logo
3. 1998 Ilham Daya, a private company appointed by Malaysian government- 2002 taken back by JAKIM’s food and Islamic Consumer Products Division
4. CAC/GL 24 1997 Codex on Halal, and Consumers rights for Informed Choice in Halal Championed by JAKIM
6. 2006 HDC Halal Industry Development Corporation
7. 2007 HDC Certified Halal products
8. 2009 All local and international halal certifications entrusted back to JAKIM
1974 Halal Declaration Letter

1994 - 2008 Halal Certificate

2008 Halal Certification activities was handed over to Halal Industry Development Corporation (HDC)

August- 2009 Halal Certification activities was returned to JAKIM

2011 Trade Description Act 2011: JAKIM and State Religious Council shall be the competent authority to certify halal food, goods and services in Malaysia
MALAYSIA OFFERS A COMPLETE HALAL ECOSYSTEM

Source: Zuraini Yahya JAKIM
zuraini@islam.gov.my

**Production**
- Halal food & beverages
- Halal pharmaceutical
- Halal cosmetics & personal care
- Halal Ingredients

**Services**
- Halal logistic
- Islamic banking & takaful
- Islamic healthcare
- Islamic tourism

**Infrastructure**
- Halal Industrial Parks
- Halal R&D - testing lab
- Traceability system
- Standard & certification

**Government Support**

**Human Capital**
- Halal Knowledge Workers
- Halal Executives & Auditors
- Syllabus in universities & colleges

“Halal as the new source of economic growth”

A Statement by the Economic Planning Unit, Prime Minister’s Department
—Firstly, Malaysia will focus on R&D and best practices in products, processes, standards and certification.

—Secondly, to create greater economic impact.
Products and Halal Services

- Food
- Ingredient & Additives
- Cosmetics
- Animal Feed
- Drugs and Vaccines
- Islamic finance
- Logistics
- Pharmaceuticals

Global Reference Centre for Halal Integrity (Standards, Certification, Training)

- Specialty Processed Food
- Cosmetics And Personal Care
- Pharmaceutical
- Halal Ingredients
- Livestock

SOURCE Seminar Technology Roadmap – Rohaizad Hassan Pusat Sokongan Halal Global, HDC

Area in which Malaysia will be a Global Halal Hub

Industries that Malaysia needs to grow in order to create economic...
IS HALAL GUARANTEED TO BE SAFE, NUTRITIOUS, CLEAN AND WHOLESALE?

IS SAFE FOOD GUARANTEED TO BE HALAL?
1- WHY

- There are gaps in meeting consumers expectations for Halal Products
- Successful system transformation requires ALL related agencies to rapidly improve
- Rapid improvement is possible by getting the right structure and roles in place at the level of policies, infrastructures and connectivity of participating organizations
- The Future Role of government agencies, Ulama bodies, manufacturing sectors, service industries and Education system is redefined and delivered through a strengthened operating model and structure
- Clear demarcation of accountabilities, backed with Leadership Competencies enable the right positioning and development of effective implementation procedures or SOPs Halal Assurance Systems and Halal Committees Organization charts

2- WHAT

- There are three elements:
  - **Enhanced** roles to focus on enablers that accelerate Halal industry growth, providing direct support and accountability to the Halal Industry.
  - **Leadership or Halal Champions** to assess and develop current leaders and to identify potential succession pool
  - Development of new key policy opportunities and develop some initial suggestions as to how this might be implemented to provide better support

3- HOW

- implement strategic projects that will accelerate growth of Halal Manufacturing sector, and sustain the credibility throughout the whole value chain.
• One must not assume that food in a certain country is Halal and Thoyyib even if that nation uphold high level of food safety measures

• have to verify its assumption with an on-going-evaluation of (Thoyyib) food safety measures are practiced in its food and food establishments through HACCP and pre-requisite programs
• The existence of food laws do not necessarily guarantee safe food unless being backed up with continuous monitoring and evaluation on food safety measures.

• Proactive approach should be designed to stop or minimize the occurrences of such safety, health, haram adulterants and contaminants incidents.
Hanya 28 peratus sijil halal milik peniaga Islam - Utusan Online
www.utusan.com.my/.../hanya-28-peratus-sijil-hala... ▼ Translate this page Utusan Malaysia ▼
3 days ago - KUALA LUMPUR 28 Mei - Hanya 28 peratus jumlah pendaftaran sijil halal ... "Jakim merupakan peneraju bidang halal sejak 2004 dan kini ...

Hanya 28% produk guna logo halal - Utusan Malaysia
www.utusan.com.my/utusan/info.asp?...Utusan... ▼ Translate this page Utusan Malaysia ▼
Feb 8, 2012 - Hanya 28% produk guna logo halal ... Persoalan halal atau haram sesuatu produk makanan dan minuman serta barangan ... Utusan Online.

eHalal.com mampu jana RM300 juta pada tahun ... - Utusan Online
www.utusan.com.my/.../ehalal-com-mampu-jana-r... ▼ Translate this page Utusan Malaysia ▼
4 days ago - KUALA LUMPUR 26 MEI - Menteri Perdagangan Antarabangsa dan ... UTUSAN ONLINE ... Hanya 28 peratus sijil halal milik peniaga Islam ...

Halal: Sejauh manakah pelaksanaannya? - Korporat - Utusan Online
www.utusan.com.my/.../halal-sejauh-manakah-pela... ▼ Translate this page Utusan Malaysia ▼
Dec 11, 2015 - Walau bagaimanapun, terdapat dalam kalangan umat Islam yang hanya menitik-beratkan soal halal terhadap makanan, minuman dan barang ...

Hanya 16 peratus syarikat bumiputera ada sijil halal - Kosmo
www.kosmo.com.my/kosmo/content.asp?y=2016... ▼ Translate this page
Feb 29, 2016 - 28 Mei 2016 ... KUALA LUMPUR - Hanya kira-kira 16 peratus daripada 14,160 syarikat ... Industri Halal di Menara Kementerian Perdagangan Antarabangsa dan ... Jom beli BAJU RAYA SI KECIL secara ONLINE.Hanya di manjakuhappy.com. Pautan Lain: Utusan Online | Mangga Online | Saji Online | Job ...
Halal R&D and Innovation

Institute of Higher Learning (IHL) and Research Institute (RI) – development and utilization of new technology based on the new knowledge

From stagnant products to certified Halal products that are able to meet requirements of the developed nation worldwide

Quality

the business sector. Spin-off companies require effective interaction between those organizations generating new Halal knowledge and the innovative products or services

Malaysia as the fastest improving Halal system ever in the world, from 2007 to 2016

Malaysia’s strategy of building Halal through

- Capacity Building,
- Education
- Training

SOURCE: Basis of the report is from The Third Industrial Master Plan NAP3 as well from Halal Master Plan 2008.
Quality of Life
halal integrity supported by science and technology
Upholding Maqasid Syariah

Wealth Creation
technology Based industry growth

Business Revenue and Key Industrial Clusters
Technology and trade mix
Cluster performance
Technology Transfer
International engagements
Latest technology

Halal R&D and Capacity Development
Human skills- experts and scientists
Increase demography of talents -Halal experts and scientists

Current and future Halal R&D Innovation Capacity
Creation of Body of Knowledge databases
Academic programmes and Research Institutes in Halal R&D

“Solving 1400 ++ years old of Haram and syubhah issues for the betterment of the Muslim Ummah, and adhere to the teachings of Al Quran and Sunnah

New market opportunities

Business innovation and investments
High tech Start ups

Increased knowledge of Halal among vocational schools, polytechnics, and blue collar workers

Market Penetration with Halal Traceability

Targets to benefit Nusantara communities - for Indonesian Islamic Universities Consortium in Halal Education
STANDARDS IMPLEMENTATION STRUCTURE

VOLUNTARY USE

STANDARDS MALAYSIA

Develop

MS

Mandatory Implementation

Voluntary Implementation

Industry/ Business/Consumers

MANDATORY USE

Relevant Acts of Parliament

Regulatory Body

Supported by

Technical Regulation

a) Compliance/Reference to MS
b) Conformity assessment requirements – testing, inspection & certification
c) Penalty for non-compliance

Complied by

Industry/ Business/Government

* Not all standard can be made mandatory unless it affects safety of consumers, environment & health

Fakheezah Borhan – Policy and Standards Division
Standards Malaysia
TECHNICAL INFRASTRUCTURE INTER-RELATIONSHIPS

Agreement on
Technical Barriers to Trade

International

WORLD TRADE ORGANIZATION

BIPM

OIML

ISO

IEC

ilac

IAF

Regional

EU

APEC

APLMF

CEN

COPANT

FA

APLAC

PAC

Malaysia

POLICY

METROLOGY

(PHYSICAL STANDARDS)

SCIENTIFIC LEGAL

DOCUMENTARY

STANDARDS

CERTIFICATION

ACTIVITIES

GOVERNMENT

ACCREDITATION

MOSTI

MITI

SIRIM

STANDARDS MALAYSIA

SIRIM QAS

STANDARDS MALAYSIA

National Standards Body

Standards Development Agency

Public & private bodies

National Accreditation Body

S&T

Trade

Measurement Standards Laboratory

Regulator

Fakheezah Borhan – Policy and Standards Division
Standards Malaysia
- MS 1500:2009 Halal Food- Production, Preparation, Handling and Storage- General Guidelines
- MS 1900:2005 Quality management systems - Requirements from Islamic perspective
- MS 2393:2013 Islamic and Halal Principles - Definition and Interpretation on Terminology
- MS 2200-2: 2013 Islamic Consumer Goods Part 2-CT
- MS 2300: 2009 Value-based management system – Requirements from an Islamic perspective
- MS 2424: 2012 Halal Pharmaceuticals – General Guidelines
- MS 2400-1:2010 Halalan- Toyyiban Assurance Pipeline- part 1: Management System Requirements for Transportation of goods and/ or cargo chain services
- MS 2400-2:2010 Halalan- Toyyiban Assurance Pipeline- part 2: Management System Requirements for Warehousing and related activities
- MS 2400-3:2010 Halalan- Toyyiban Assurance Pipeline- part 3: Management System Requirements for Retailing
1. High awareness on Halal issues worldwide has created many R&D initiatives globally.

2. Coordinated R&D activities can further be improved by identifying collaborators, such as Halal Research Centers and Institutes, organizations, and scientists, locally and internationally.

3. Create Sustainable R&D Mechanism and Halal Road Map for synergistic
HALAL TASKS TO FOCUS

- Monitoring, audit and enforcement
- Certification Systems
- Policy and strategy
- Awareness programme
- Legal implication
- Services – Process and Techniques
  - Halal analysis detection methods
  - Halal Laboratory Analysis
  - Standards procedures
  - Halal Good Manufacturing
  - Product Technology

Standards procedures
Introduction on USIM

As *Halal* is a part of Muslim’s obligatory duties in Islam, this broad term that encompass the daily lives of Muslims are used in reference for every physical processes and intangibles such as services and systems, throughout the whole *Halal* Value Chain, from farm to fork.

Malaysian Challenges to maintain *Halal* Integrity
- Research and Development
- Certification
- Education
- Enforcement and monitoring

Integrated Approach
- Active involvement through the whole processes of *Halal* compliance
- Competencies through
  - Understanding of science
  - Technology
  - *Syariah* requirements

Goal
- Assure that products are *Halal* by starting at the source of all raw materials developing, Standardizing procedures and Generating acceptable parameters without compromising the *Syariah* compliance standards
Objectives

To be a *Halal* Reference Center and facilitate linkages with other Halal Institutes

To conduct *Halal* research, consultancy and knowledge dissemination via publication

To provide the Body of Knowledge Academic Programmes on Halal, Haram and syubhah

To establish engagement with related organizations, industries and community

Render services to the Muslims *umma*
### Capacity Building - Activities

**FOCUS AREA**

<table>
<thead>
<tr>
<th>Activity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Process and system management</td>
<td>in the Halal Supply chain, Syariah, legislation, and <em>halal</em> product circulation.</td>
</tr>
<tr>
<td>Setting up data base</td>
<td>for <em>halal</em> and non-<em>halal</em> components as used in food, pharmaceuticals and other non-food items.</td>
</tr>
<tr>
<td>Development</td>
<td>of novel products and technological innovation including generation of substitutes to non-<em>halal</em> components and non-<em>halal</em> sources, as <em>Halal</em> alternatives</td>
</tr>
<tr>
<td>Researching new methods</td>
<td>and improvement of developments in analysis the <em>halal</em> and <em>haram</em> adulterants, safety and wholesomeness of <em>halal</em> products</td>
</tr>
</tbody>
</table>

“*Halal or Halalan toyyiban* is a comprehensive concept that covers a wide range of industries and sectors”
• The shortage of skilled workers and semi-skilled workers is a major hurdle for the industry in maintaining the integrity of their halal products
• Efforts are made to ensure that these workers, as front-liners throughout the whole halal supply chain, are knowledgeable
• IHRAM develop halal modules, training programs and services.
• Courses and training in knowledge transfer programs were designed to meet the identified target groups.
Fundamentals of *Halal* are confusing to many, which may relate *Halal* to the presence of porcine, *Halal* Slaughter and alcohol.

Complex food additives and ingredients as raw materials may undergo process which may be a form of deliberate *Halal* adulteration.

Doubtful ingredients such as industrial food grade grease, or accidental cross contamination which occur throughout part of the *Halal* value chain.
Development of Training Program for Professional Halal Slaughterers & Food Handling Services Modules for The Haljob Program

- The focus is also on the young work force who are underprivileged and do not have opportunity to receive university qualifications
- The desire to meet the obligations of Islam or "obligatory kifayah"
- Halal meat worldwide has put into pressure on the existing workforce for experienced and well trained Halal meat slaughterers and meat checkers
- Development of skilled and semi skilled workers in Halal slaughtering will decrease the dependency of Technical know-how reliance on imported international expertise, which may be costly to Malaysia
this module will assist in building greater customer satisfaction and public confidence in these products. This module is not only limited to local applications or Malaysia, but suitable for use on an international basis.

1. Expose participants in the various fields related to the Halal Industry

2. Provide Halal technical, scientific and syariah knowledge through theoretical classroom lectures and activities and practical experiences at industry based abbatoirs

3. Provide competency and confidence when slaughtering animals for Halal Meat

4. Increasing the opportunities to start a career in the Halal Food industry

5. To help Malaysia, besides exporting Halal food, also exports skilled and semiskilled workers to the international Halal Industry worldwide
Objectives of The *Haljob* Program

- Make Malaysia as a Halal Hub for either food service, and slaughtering.
- Inculcate Islamic values in the areas of life inside youth in Malaysia to become the leading Muslims.
- This project also to reduce dependence on foreign labor which resulted in increased social problems.
- Making the *halal* industry as a source of income for youth.
- To provide exposure and enhance their skills in the field of youth found in the Halal industry.
Method of Execution

- This module covers the aspects of the knowledge needed to become a professional workforce in the two fields provided in this programme, in which the modules will be used before undergoing the practical training in industry.
- In addition, this module is built in collaboration between public university (USIM) with agencies that have the skills and experience in conducting training Halal certification programme, such as HDC, the private sectors, the Islamic State Departments and others related government agencies.
This comprehensive module is expected to be well applied in the *halal* food industry, comply with the requirements of *halal* certification for *halal* food production.
• In comparing to the halal food industry, the *halal* pharmaceutical industry is relatively underdeveloped.

• However, there is growing demand for *halal* training and certification from the pharmaceutical industry to meet the increasing awareness of the Muslim *ummah* or public.

• March 2011- Standards Malaysia announced the Malaysian Standard for *halal* pharmaceuticals, MS 2424:2010(P) to allow pharmaceutical manufacturers to obtain *halal* compliance certification for their products.
The main objective of this study is to develop a *halal* certification module and training programme in fulfilling the demand.

USIM and multi-organizational expertise has developed this module to provide knowledge and understanding about *halal* concept.

Training module can contribute to the overall growth of the *halal* pharmaceutical industry.
According to the Malaysian Standard MS 2424:2012 Halal Pharmaceuticals – General Guidelines, in subtopics 4.7 (Training), clause 4.7.1 stated that, “The organisation shall provide training for all personnel on the halal principles and its application”.

Therefore, the comprehensive training should be given to the industry especially for the management and members of halal committee to ensure the halal requirements are fully understood and implemented.
• Apart from that, this training module will facilitate manufacturers, suppliers, health professionals and consumers to integrate knowledge, understanding and awareness accordingly by its target, programmes and topics that had been proposed.
**Summary of Halal Pharmaceutical Module**

**Comprehensive Module (Main Topics):**

- Basic Knowledge in Halal Pharmaceutical
- MS 2424:2012
- Halal Certification & Logo
- Halal Audit
- Halal Control
- Halal Market

**Specific Programmes**

- Professional Halal Pharmaceutical Auditor
- Halal Pharmaceutical Auditing
- Best Practices in Halal Pharmaceutical Industry
- Understanding Halal Pharmaceutical Industry
- Halal Pharmaceutical for Health Professionals
- Awareness on Halal Pharmaceutical

**Targets**

- Auditors (CB)
- Industry (Halal Int. Auditors)
- Industry (Management)
- Industry (Non-Management)
- Health Professionals
- Public / Consumers
1st USIM International Conference on Medicine and Health: Islamic and Halal Concepts in Medicine

19th-20th May 2012
Hotel Istana, Kuala Lumpur, Malaysia

Conference and Abstract Book

Organised by
FACULTY OF MEDICINE AND HEALTH SCIENCES
UNIVERSITI SAANS ISLAM MALAYSIA

Sponsored by
I & P Group
NOVARTIS
Great Eastern
Halal Executive Program

- HDC started its Halal Executive Program in 2010
- The aim is to strengthened the industry’s need for professional human resource and capital development in the halal sector
- The first program’s convocation held in 2011
- The graduates will perform their roles as Halal Executives
- HEP is 6 months program, three months theory and three months practical internship
- More than 90% of HEP graduates are absorbed almost immediately in Food and Beverage sector
• Global shortage of suitable halal consultant
• No Halal Quality Assurance
• Consultants require a combination of specialist and generic skills (Birley 2011)

Generic skills (Kemm 2007):
- Project management
- Negotiation
- Team working
- Community engagement
- Research
- Robust common sense
- Ability to pull together disparate elements
- Capacity to persuade different people or differing professional background to cooperate
<table>
<thead>
<tr>
<th>Levels</th>
<th>How obtained</th>
<th>Some uses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Awareness</td>
<td>Attended Introductory Halal course</td>
<td>Knows what needs to be managed</td>
</tr>
<tr>
<td>Knowledge</td>
<td>Attends additional Halal courses</td>
<td>Can contribute to the Halal committee as a team member</td>
</tr>
<tr>
<td>Skilled</td>
<td>Experience of Halal industry. Has attended both courses Industrial and syariah background</td>
<td>Can lead a Halal assurance system team</td>
</tr>
<tr>
<td>Expert</td>
<td>Substantial experience. International reputation. Industrial background and knowledgeable on the syariah requirements</td>
<td>Can improve the Halal methods, processes and procedures</td>
</tr>
<tr>
<td><strong>Education</strong></td>
<td><strong>Necessary</strong></td>
<td><strong>Desirable</strong></td>
</tr>
<tr>
<td>---------------</td>
<td>---------------</td>
<td>---------------</td>
</tr>
<tr>
<td><strong>Degree in Halal, Syariah or related subject</strong></td>
<td></td>
<td>Postgraduate degree</td>
</tr>
<tr>
<td><strong>Training</strong></td>
<td>Training in Quality assurance</td>
<td>Training in project management and in Halal courses</td>
</tr>
<tr>
<td><strong>Experience</strong></td>
<td>Consultancy Halal auditing and assessment</td>
<td>Participating, leading or managing Halal projects or teams</td>
</tr>
<tr>
<td><strong>Interests</strong></td>
<td>Memberships of professional bodies or technical Halal committees</td>
<td>Knowledgeable on social, international development, and halal haram issues</td>
</tr>
<tr>
<td>Necessary</td>
<td>Desirable</td>
<td>Evidence</td>
</tr>
<tr>
<td>-----------</td>
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<td>----------</td>
</tr>
</tbody>
</table>
| **Skills** | Skills in at least one of field work, analysis or management  
Can review or summarize reports, weigh evidence, produce logical/analytical arguments, interview key informants, demonstrate professional impartiality and diplomacy  
Persistent at uncovering sensitive information | Skills in more than one of fieldwork, analysis, management or teaching | Copy of previous reports highlighting own contribution |
| **Other** | Familiarity with the region or sector associated with the project or proposal | Has worked in locality | List of projects undertaken |
Introduction

Issues Raised on Product and Services

The lack of suitable compliant alternatives in food ingredients and products

The lack of initiatives in product development and innovation

The lack of reliable scientific analysis methods to ascertain the authenticity of Halalness in products for Muslim consumers

Consumer Demand

Halal Analysis Laboratory

To provide services so that the Muslims will be proactive instead of adopting a reactive stance when faced with crisis or product recalls
FOCUS AREA

Activities

- Research and development
- Intellectual proprietorship and commercialization
- Offer analysis and consultancy
- Helping in improving existing laws and rules
- Contribute to the improvements from Syariah and Civil Law on Halal products
- Offer expert services, enhance practical experiences and skills

"Halal or Halalan toyyiban is a comprehensive concept that covers a wide range of industries and sectors"
Integration of the Islamic Studies with Science and Technology
Integration

Halal Applicant
- Food products (producer of consumer products, distributor/trader, sub-contract manufacturer, repacking)
- Food premise (operator of a food outlet e.g. restaurant or café)
- Abattoir

Requirement for Halal Certificate
- Furnishes all the necessary documentation attesting to it as a registered entity
- Possesses the applicable prerequisite quality documentation (such as HACCP or GMP)
- Documentary proof of the Halal status of ingredients contained in the products to be certified

Challenges
- The understanding of why certain requirements, which are imposed, needs to be carried out
- Complexity of manufacturing processes involved or the scientific ingredients used
Good monitoring, inspection, compliance audit and sufficient research grant funding will result in strategic alliances of R&D of institutions with industry.

Extend deeper through robust scientific analytical tests, and proven standardized methods and reference testing materials.

Lead towards mitigation of actions and prevention against *Halal* non-compliance, and towards developing methods on the detection of fraud.

Through risk and crisis management plans systems, and sustainable compliance, to protect the sanctity of *Halal*, for the benefits of the Muslims ummah.

Aggressive Commercialization and Sustainable Income Generation.
Classification of *Halal* Products

Identifying the *Halal* R&D activities, harmonizing the process of mutual consensus on *Fatwas* and *khilaf* (differences of standpoint of views). *Fatwas* formulated should be strongly supported by R&D. The research conducted must be able to effectively address emerging issues in *Halal* such as use of porcine based growth promoter in *Halal* animals.

“*All food is Halal unless proven otherwise,“*
Malaysia, through JAKIM, universities, government agencies laboratories and the Department of Chemistry, had identified scientists throughout the country, through collaborations and information gathering meetings to discuss research on issues related to method development for laboratory analysis in each respective areas.

- Responsible for the coordination and the distribution of work for method development
- Encouraging the transfer of expertise and technology
- Ensuring the test methodologist among members is in line with international standards
- Monitoring and implementation of work plan/action
- Formulating suitable Proficiency Testing programmes
- Organize capacity building activities for all TWG members
USIM and BiotechCorp has launched halal analysis lab at Institute of Halal Research and Management (IHRAM) at USIM.

In the memorandum of agreement, IHRAM has been appointed as the Bio Nexus Lab Partner (BNP) which provides laboratory analysis services and training to the halal industry.

IHRAM plays the role in increasing and ensuring the quality in generating knowledge and services.

Halal concept would increase product value, innovation and services and expand the halal biotech products worldwide.

To provide services so that the Muslims will be proactive instead of adopting a reactive stance when faced with crisis or product recalls.
Current Issues and Challenges

The procedures should have completed the method development with sound validation and verification systems, and accredited based on the MS ISO/IEC 17025:2005 General Requirements for the Competence of Testing and Calibration Laboratories, and complying with MS 1500:2009, with minimum of two staff who are Malaysian Muslim citizens.

A competent practicing Muslim, working as a permanent staff or a full-time contract staff at the respective lab, competent to run the analysis, pass the proficiency testing, knowledgeable in the Halal analysis procedure, and maintain a strong characteristics of integrity, responsibility and accountability.
Current Issues and Challenges

Approved laboratories ➔ Leaks information

Doubtful ingredient, or processing aids ➔ Auditors

Maintain and restore the confidentiality of information

Government Agencies ➔ Public

Affect the nation’s Halal industry, the manufacturers’ credibility of the brands and corporate image.

Panic, distrust and crisis to the manufacturers, although the findings have yet to be determined as conclusively non Halal.
To Handle A Halal Food Crisis: Do Not Work In Isolation

Islamic management, risk and crisis management should be planned so that the Muslims will be proactive instead of adopting a reactive stance when faced with crisis or Natural disasters which affect the Halal Chain
INHART UIA
IHRAM USIM
IPPH UPM

SUPPORT FROM INSTITUTE OF HIGHER LEARNING

Have an understanding of what *Halal* is rather than just using it to contribute to their bottom line of minimum fulfillment of *Syariah* requirements

Products marketed as *Halal* should be verifiable as being *Halal* by carrying a *Halal* certification agency’s trademarked logo so the certification agency can be held accountable for products under their supervision.
By creating venues to understand the specific needs of Halal requirements, which may differ based on geographical locations and differences of the culture of the Muslim nations.

Among the reasons why there are still limited applications for Halal certification is that producers do not exactly understand the benefits of Halal.

Training modules should be developed to Halal certification bodies and their auditors, to train people in the food industry about Halal food production.
Education

Good governance, and coordinated efforts among authorities in Muslim countries worldwide, will decrease the growing disparity between scientific, technical and Syariah knowledge, overcoming the unresolved Halal issues in the Halal industry, between religious scholars, authorities, policy makers, consumers, researchers, and other peripheral industry players.

1. Pragmatic formulation of Fatwa on Halal especially in emerging areas such as genetic engineering of plant and animals and use of porcine based growth promoters in Halal animals

2. Research and development to support formulation of Fatwa - strengthen traceability analysis and identify new potential for Halal in both products and processes

3. Development of Halal standards/guidelines that address emerging Halal issues and are up-to-date with new technologies while remaining true to the fundamentals of Strict enforcement and monitoring of standards and certification issued

4. Monitoring and implementation of work plan/action

5. Education programmes to communicate and educate both producers and consumers on Halal matters

“Upholding of the teachings of Al-Quran and protecting the Maqasid Syariah, at the same time preventing fraud.”
Halal education field:

• **Mass awareness campaigns fighting Islamophobic activities** – halal foods and process. Through launching of educational programs, websites and print publications to promote Syariah compliant lifestyle. The priority languages are English & Arabic. Professional media creative use of social media

• **Training of scientists and research professionals in the tools, principles and references of Shariah as used by Islamic scholars**
USIM Education Programs

- New academic programs:
  - Master in Muamalat Management (*Halal* Products), Master in Science *Halal*, and Industrial PhD
  - Bachelor of Fiqh and Fatwa, Elective in Food, under the Faculty of Syariah and Law
- Future programs 2017:
  - Bachelor Degrees in *Halal* Industry for Faculty of Syariah and Law
  - Bachelor Degrees in Hospitality and Tourism Management – Umrah Mutawwif – Faculty of Leadership and Management
  - *Halal* courses for the Faculty of Science and Technology; Life Long Education Programs; and Specialised scientific and technological trainings on the requirements of *halal* standards
• Training of Islamic scholars, from government agencies, in the technical aspects of *Halal* production & processing
• Coordination between scientists, Islamic scholars, *halal* professionals, journalists, marketing and public relations professionals. Disseminating the benefits of *halal* to the people, communities and businesses. Supporting *Halal* focused publications in the Western countries
• Supporting projects educating the legislators about *halal* products
CONCLUSION-Investments on resources to make Halal Work and Sustain

1. The setting up of a Halal establishments, labs, manufacturers, services and in running it as it involves getting the qualified personnel in the various fields of expertise.

2. Element of Syariah cannot be separated in dealing with contemporary issues related to technology of Halal and haram.

3. There must be a complete explanation or argument based on the results of a scientific analysis to help the Fatwa make or fix something or answer a question of law and society issues related to Halal and haram.

4. Provide enough resources for capacity building via manpower planning on the fulfilling on the requirements of Halal laws at local and international scenarios via continuous training and education to facilitate monitoring.
THANK YOU

FURTHER INFO

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