

ENSURING AUTHENTICITY AND INTEGRITY OF HALAL PRODUCTS

AGRICULTURAL AND FOOD ENGINEERING TECHNICAL DIVISION

reported by



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The Agricultural & Food Engineering Technical Division (AFETD) invited Prof. Dr Russly A. Rahman from Halal Products Research Institute (HPRI), Universiti Putra Malaysia (UPM), to give a talk on "Ensuring the Authenticity and Integrity of Halal Products: Malaysian Experience" on 13 October, 2018. There were 24 IEM members present.

Prof. Dr Russly was the former 2nd Director of HPRI, UPM. His research interests include halal food processing, convenience foods, packaging of food products, post-harvest handling of fruit, supercritical fluid extraction, minimal processing and drying. He is also a consultant for several food companies, developing new products such as development of halal systems, halal central kitchen, thermal processing, dehydration of fruits, coconut processing, etc.

His talk was in 5 parts:

1. Halal Concept (ordainment, halal and toyyib, supply chain, way of life).
2. Halal Issues (pig, alcohol, slaughtering, safety).
3. Global and Malaysian Halal Markets (Muslim population, global halal industry, Malaysian halal industry).
4. Control of Halal in Malaysia.
5. Ensuring Integrity and Authenticity (legislations, certification, standards, authentication, system).

First, participants learnt about the basic terms of halal in Islam, which means permitted or lawful (Syariah); Haram means prohibited or unlawful. There is also another term that Muslims usually use, Syubhah, which means doubtful. If the halal or haram status of a certain food is unknown, then that food is considered syubhah and should be avoided.

Then, participants learnt about the concept of Halal and Toyyib, which means wholesome (safe, hygienic, clean, nutritious, quality and authentic).

Elements of the halal supply chain (locally and globally) were discussed. There are various critical points in the supply chain, such as:

- Raw materials – animal or plant origin.
- Slaughtering – according to Syariah/stunning and thoracic sticking issues.

- Processing operations/equipment.
- Packaging/Storage/Logistics (containers and vessels).
- Food ingredients and additives.
- Pig and its by-products (e.g. pork, lard, gelatin).
- Enzymes (e.g. rennet, pepsin).
- Emulsifiers (e.g. E471/E472).
- Alcohol.
- Biotechnology and GMF (genetically modified food).
- Safety and quality aspects.

The Halal industry can be divided into three main components:

1. Food.
2. Non-Food: Pharmaceuticals, Health Products, Medical Devices, Cosmetics and Toiletries.
3. Services: Logistics, Packaging, Branding, Marketing, Printing, Electronics Media, Travel and Tourism.

The demand for halal food is common. However, the demand for halal in components of non-food and services is growing in the global market. In Malaysia, Halal certification is given by the Department of Islamic Development Malaysia (JAKIM) and there are several laws and acts that are relevant to halal such as:

- Trade Description Act 2011, Trade Description Order (Definition of Halal) 2011 and Trade Description Order (Certification and Marking of Halal) 2011.
- Food Act 1983 and Food Regulations 1985 which relate to labelling, hygiene and food safety, which is enforced by the Ministry of Health, Malaysia.
- Custom Act 1967 (Prohibition of Import 1998): Importation of halal meat.
- Animals Act 1953 (2006 revision), Abattoir Act (Corporatisation) 1993 and Akta Lembaga Kemajuan Ternakan Negara (Pembubaran), 1983 (Jabatan Perkhidmatan Haiwan) regarding breeding of animals and control of disease.
- Syariah Criminal Offence Act (Federal Territory)



Ir. Vasan Mariappan presenting a token of appreciation to Prof. Dr Russly A. Rahman. Looking on is session chairperson Assoc. Prof. Ir. Dr Yus Aniza Yusof

1997 – Halal Food Marking by State Islamic Religious Department.

- Local Government Act 1976 and Local Authority by Law.
- Trade Mark Act 1976.

Among Malaysian standards related to halal include:

1. Ms 1500:2009 Halal Food - Production, Preparation, Handling and Storage - General Guidelines (Second Revision).
2. Ms 2200: Part 1:2008 Islamic Consumer Goods - Part 1: Cosmetic and Personal Care - General Guidelines.

3. Ms 1900:2005 Quality Management Systems - Requirements from Islamic Perspectives.
4. Ms 2300:2009 Value-Based Management System - Requirements from an Islamic Perspective.
5. Ms 2400-1:2010 (P) Halalan-Toyyiban Assurance Pipeline - Management System Requirements for Transportation of Goods and/or Cargo Chain Services.
6. Ms 2400-2:2010 (P) Halalan-Toyyiban Assurance Pipeline - Management System Requirements or Warehousing and Related Activities.
7. Ms 2400-3:2010 (P) Halalan-Toyyiban Assurance Pipeline - Part 3: Management System Requirements for Retailing.

Prof. Dr Russly concluded the talk by emphasising on the need to safeguard the integrity of halal products to create trust among consumers locally and globally. This is particularly important as awareness and demand for halal products are increasing worldwide. He urged engineers to contribute to the halal sector such as developing halal processing machinery, halal slaughtering machinery, cleansing machinery, etc.

After the talk, there was a Q&A session. Participants showed a lot of interest in halal certification and related issues. Then Ir. Vasan Mariappan, Chairman of AFETD, presented a token of appreciation to Prof. Dr Russly. ■