Halal Certification for Logistics Provider: Principles of Shariah & the Integration with Food, Pharmaceuticals & Cosmetics
Introduction

- Increasing awareness of Muslim consumers on their religious obligations creates greater demand for halal food and other consumer goods.

- ~ 2 billion Muslims out of > 6.5 billion world population.

- Majority are in OIC member countries.
Organization of Islamic Countries (OIC)
The size of the Global Halal Food Market is projected at more than USD 640 billion in 2010.

Size of Global Halal Food Market (2004) : USD 587.2 billion
Growth : 1.5% per annum
Market size by 2010 : USD 641.5 billion
Global Halal Market 2005 ~ US$3.1 trillion / year ~

- Non-food (US$ 1.52 trillion)
- Food (US$ 0.58 trillion)
- Services (US$ 1.0 trillion)

Source : Third Industrial Master Plan

Global Halal Market 2005 ~ US$3.1 trillion / year ~
Approximately 67% of potentially Halal products are categorized as fast moving consumer goods (FMCG).

“Potentially halal” market has been quantified as the target market that can potentially be captured.

Food FMCG and primary meat together account for 62% of the market.
Food industry globally are looking at the 'حلالاً طيباً' concept as a new tool for marketing. To tap this lucrative market, the industry must understand and appreciate the religious and scientific basis of halal requirement.
HALAL CONCEPT

- **Halal** is a Qur’anic term meaning ‘permissible, allowed or lawful’.

  When used in relation to food and other consumer products it carries
  the meaning “permissible for consumption and utilization by
  Muslims”

- **Haram** means prohibited

- **Shubhah / Mashbooh** means doubtful or suspected
“O ye people! Eat of what is on earth, Lawful and good; and do not follow the footsteps of the evil one, for he is to you an avowed enemy.” Al-Baqarah (168)

From Abi Abdillah Al-Nu’man bin Bashir r.a said, Rasulullah S.A.W bersabda:

“Halal is clear and Haram is clear; in between these two are certain things that are shubhah (suspected). Many people may not know whether those items are Halal or Haram. Whosoever leaves them, he is innocent towards his religion and his conscience.
THE HALAL SYSTEM

Can be viewed from two perspectives:

- From a religious point of view – an obligation that should be fulfilled by every Muslim

- From a business point of view – a good business opportunity at a global or international level
**Halal** = permissible
- religious
- faith
- spiritual

**Thoyyiban** = good
- quality
- safety
- hygienic
- clean (sanitation)
- nutritious
- authentic
APPLICATION OF THE HALAL PRINCIPLES

In the selection of food and drink (therefore in extension to pharmaceutical and consumer products), Islam has laid down a few very important guidelines:

- Whether the consumption of such food (product) is prohibited by Allah (swt)
- Whether the food (product) is obtained through halal or haram means
- Whether the food (product) has, at any stage of its production or processing, been added or comes into contact with a prohibited ingredient
- Whether or not the material or any of its added composite is harmful to health
Halal certification refers to a process started by an application followed by an inspection of food / product processes in its preparation, slaughtering, cleaning, processing, handling, disinfection, storage, transportation and management practices and resulted by an approval upon issuing a halal certificate to the applicant, then the process continued by monthly schedule surveillance audit to the halal certificate holders.

- Concept of halal food “from farm to table”
7 STAGES IN HALAL APPLICATION

1. Online Application
2. Submission of Supporting Documents
3. Application received by JAKIM
4. Payment of Fees
5. Compliance Audit
6. Issuance of Certificate
7. Surveillance Audit
Supply Chain

Consists of the flow of products & services from:

- Raw materials
- Component & intermediate manufacturers
- Final product manufacturers
- Wholesalers & distributors
- Retailers

*Connected by transportation & storage activities
THE SUPPLY CHAIN

- Source Of Origin
  - Permitted Animals
  - Slaughter
- Marine
- Plant
- Minerals
- Chemicals

Unit Operations / Processing
- Preliminary Operation
- Conversion Operation
- Preservation Operation
- Product Development

Processing
- Ingredients & Additives
- Finished Products

Packaging
Storage
Transportation
Storage & Distribution
Consumer
Practical guidelines for the food industries on the preparation and handling of halal food and as a basic requirement for food product and food trade or business in Malaysia.
• Management responsibility
• Premises
• Processing, handling, distribution and serving
• Devices, utensils, machine and processing aids
• Storage, transportations, display, sale and servings of halal food
• Hygiene, sanitation and food safety
• Packaging, labeling and advertising
STORAGE

• Non halal product / raw material should not be in the storage area

• The surrounding of storage must be clean and free from any contamination

• Storage for wet and dry raw ingredients should be separated, well arranged and systematic
DISTRIBUTION & LOGISTICS

• Transportation and warehouse are assigned for halal products only

• Suitable temperature based on the product characteristics
PREMISE & BUILDING

- The plant and structure of building
- Segregation of operations
  (by air curtains, partitions, doors or other exclusionary system as appropriate)
- Walls, floors and ceiling are constructed to facilitate cleaning and repair
- Toilet facilities
- Facilities for workers (changing room/surau / pantry / etc.)
MALAYSIAN STANDARD

HALAL FOOD – PRODUCTION, PREPARATION, HANDLING AND STORAGE – GENERAL GUIDELINES (FIRST REVISION)

ICS: 67.020

Definitions: food, halal requirements, packaging, labelling, handling, storage, certification, slaughtering, stunning, naps

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DEPARTMENT OF STANDARDS MALAYSIA
Practical guidelines & a basic requirement for halal cosmetics and personal care industry and trade or business in Malaysia which focus on the preparation and handling of it
• Source of halal pharmaceuticals
• Cleanliness in the preparation & handling of materials or pharmaceuticals products
• Other aspects in preparation of materials for pharmaceuticals
• Product processing, handling & distribution
• Devices, utensils, machines & processing aids
• Packaging & labeling
• Other requirements
MALAYSIAN STANDARD

MS 2200: PART 1:2008

ISLAMIC CONSUMER GOODS - PART 1: COSMETIC AND PERSONAL CARE - GENERAL GUIDELINES

ICS: 71.100.70

Descriptors: halal requirements, cosmetic, personal care

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DEPARTMENT OF STANDARDS MALAYSIA
General guidelines in the manufacturing & handling of halal pharmaceuticals
MS 2424 : 2010 REQUIREMENT

• Quality Management
• Management Responsibility
• Halal Assurance System
• Fundamental for halal Pharmaceuticals in GMP
• Halal Quality Control
• Personnel & Responsibility
• Training
• Personal Hygiene
• Premise & Equipment
• Production & Storage Areas
• Quality Control Areas
• Ancillary Areas
• Documentation
• Production
• Materials
MS 2424 : 2010 REQUIREMENT

- Packaging Materials
- Contract Manufacture & Analysis
- Self Inspection
- Legal Requirement
• Guidelines for halal auditors and halal food and consumer goods manufacturers with the objective to clarify halal requirement that should be complied to obtain halal certificate.

• Coverage of application, inspection, monitoring and enforcement procedures.
JABATAN KEMAJUAN ISLAM MALAYSIA

Sijil Pengesahan
CERTIFICATE OF AUTHENTICATION
HALAL

Adalah dengan ini diperakui. It is hereby certified that:

Yang dikeluarkan/diedarkan oleh: Manufactured/distributed by:

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

No. Siri: 001300
No. Siri: A 60478
Sertai No.

KERJAAN MALAYSIA
GOVERNMENT OF MALAYSIA

Sijil Pengesahan
CERTIFICATE OF AUTHENTICATION
HALAL

Adalah dengan ini diperakui. It is hereby certified that:

yang dikeluarkan/diedarkan/diarasakan oleh: Manufactured/distributed/manufactured by:

telah mematuhi hukum Syarak dan Standard Halal Malaysia dan diluluskan oleh Panel Pengesahan Halal
has complied with Islamic Law and Malaysian Halal Standard and approved by Halal Certification Board of

No. Siri: 001300
No. Siri: A 60478
Sertai No.

JABATAN KEMAJUAN ISLAM MALAYSIA (JAKIM)
DEPARTMENT OF ISLAMIC DEVELOPMENT MALAYSIA
Issues in Halal Industry

• Halal concept is simple, however, the industry is becoming more complex and sometimes confusing due to breathtaking technological development today and the diversification of sources in the market.

• It is very challenging and increase difficulty for Muslims to ensure the halal status of products in the market.

• This trend has raised concerns among Muslim consumers regarding new processed food and consumer products.
Hope that the industrial players, the government authorities and scholars should commit and understand the halal certification programme, Halal guidelines, Halal procedures and the importance requirement, so that both the Muslim consumers and the industries are protected.
Selamat Datang,


Permohonan Halal On-Line

Direktorat Halal

Aduan

SESIH HALAL TERBARU YANG DILULUSIKAN [SENARAI SYARIKAT]

Senarai terkini syarikat yang telah mendapat pengesahan sesi halal disampaikan JAKIM. Sila klik disini untuk melihat senarai penuh syarikat dan produk.

Fatwa Halal

Artikel Pilihan
Buletin Halal
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Soalan Larim
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THANK YOU