



Global Challenges In Halal Supply Chains

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التحديات العالمية في سلاسل التوريد الحلال

يوسف بندور

استشاري في سلسلة توريد الأغذية الحلال، المملكة المتحدة



مؤتمر الخليج الأول لصناعة الحلال وخدماته

24-26 يناير 2011

فندق هولندي إن - السالمية - دولة الكويت



Current Supply Chain



- 90% of Halal products are produced in Non-Muslim countries
- Raw materials sourced globally with lack of traceability being the critical factor
- Legal status and protection of Halal often missing
- Expected Standards of Halal not applied

Current Supply Chain



- Inaccurate Labelling
- Diverse and often controversial Halal Standards
- Multiple Certifying Bodies
- Halal and Haram products produced in same production lines

Current Supply Chain



- Lack of Investment, Research & Development (R&D) into Halal
- Halal Awareness amongst producers, nations and Muslims are weak (trust the Halal brand)
- Adapting Industry Production Methods for Halal

Raw Materials



- Company: Mederer, Germany
- Produced in China
- Labelled as Halal
- Sold in Bin Daud, Al-Haramain, Mecca
Also sold in Europe
- Ingredients: Gelatine

Raw Materials



Subject: WG: Nachricht an Mr. Trolli!

Date: Tue, 5 Jun 2007 08:20:37 +0200

From: Christian.Wild@Trolli.de

To: thewhitestalion@hotmail.co.uk

Dear Mrs. Marshall,

We would like to inform you, that we use for the products Fried Effs, Gummi Bears and Apple Rings only Gelatine from pork.

Production in Non- Muslim Countries



- Many products (food, medicines, etc.) is produced without Halal Certification
- Products often produced as Halal and self-certified by producer (Deko, Belgium – cooked meats)

Raw Materials



- Meat & Poultry - many countries still using animal bone meal protein in chicken feed
- Medicines & Vaccinations – use of Gelatine, Shellac (from insects) and many other Haram ingredients (functional ingredients and additives)

Legal Status



- Example of Trolli sweets is typical where there is no legal status for Halal (with the exception of Brunei and recently Malaysia)
- UK – FSA Halal guidelines on slaughter methods deems mechanical slaughter as unacceptable, but has no legal status or protection for Muslims

Halal Standards Application



- Ireland Certifier – standards approving un-stunned meat & poultry, but using stunned mechanically slaughtered poultry (Ex-Brazil) for supply to Subway
- UK Certifier – claiming pork not allowed in processing plant, but using pizza toppings to supply Domino's Pizza

Labelling



- Example of Trolli sweets. Product labelled Halal, but type of gelatine inaccurately labelled
- Companies not under any obligation to label ingredients below certain percentage. Alcohol and some functional ingredients not labelled

Diverse/Controversial Halal Standards



- Use of Sharia Board by some standards who do not have reliable scholars
- Use of mechanical slaughter in poultry implemented for purely commercial reasons
- New method of using gas stunning also being included without sufficient research

Multiple Certifying Bodies



- Motivated by profit, no transparency
- Compromising Halal supply chains resulting in lack of consumer confidence
- Shortage of trained auditors – oldest UK certifier requires minimum 2 audits annually, has over 2400 clients and employs 5 auditors

Halal & Haram Production



- Pizza toppings producing with pork under no Muslim supervision and exported to GCC and S. East Asia
- Cleaning methods not acceptable
- Certifying bodies using new term 'Ritual cleansing' – not defined or procedure laid down for this term
- Halal soups produced in France using closed pipes with in-line sterilisers

Lack of Investment and R&D



- Halal Food Security by the Muslim community neglected over many decades with lack of investment in Supply Chains
- No R&D carried out by Muslim organisations in very sensitive Halal issues such as un-stunned method of slaughter being more humane compared to stunned method. Jewish community benefiting from their R&D and are allowed to carry out Kosher un-stunned slaughter in New Zealand (Halal un-stunned slaughter not permitted by law)

Halal Awareness



- Muslim scholars not aware of practicalities of Halal production systems
- Non-Muslim producers not aware of the importance and implications of acceptable Halal Supply Chains
- Muslim consumers follow the Halal logo or the ‘trusted Brand’
- Muslim consumers accepting ‘Suitable for Vegetarians’ is Halal

Halal Awareness



- Suitable for Vegetarians
- not suitable for Halal due to cross-contamination in production line
- Third party Halal audits carried out shows Halal & Haram products produced in same line with unacceptable cleaning methods

Preserving Integrity of Halal Supply Chains

- Halal supply chain problems are not limited to the West. It affects all Muslim countries and is a global issue for the Muslim Ummah
- Halal is a major industry and Muslims must take control of the Halal Supply Chain

Preserving Integrity of Halal Supply Chains



- It is not sufficient and acceptable to label products 'Halal'. Strict control and audit procedures must be in place to ensure Halal Integrity
- Full supervision of trained Muslim auditors in production facilities is vital for Halal Integrity. The additional costs are minimal

Thank You