



Under the Patronage of H.E. Chancellor
Rashed Abdulmuhsin Al-Hammad
Deputy Prime Minister for Legal Affairs, and Minister of Justice and
of Awqaf and Islamic Affairs

The First Gulf Conference on Halal Industry and its Services

24-26 January 2011
Holiday Inn Hotel, Al-Salmiyah, State of Kuwait

Abstact and C.V. of Speakers

Organized by



Ministry of Awqaf and Islamic Affairs Kuwait Institute for Scientific Research GCC Standardization Organization



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Kuwait Institute for Scientific Research



GCC Standardization Organization

In Cooperation with _____



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Asim Abdullah Mohammed

Introduction:

The ancient name of 'Halal Food' became part of the "Halal Industry and its Services" that focuses on producing and marketing 'Halal Products' and 'Halal Services', which covers a wide range and variety of food products, pharmaceuticals, cosmetics, skin and body care products. The global Halal Industry and its Services is a component of the global economy, with a 2011 estimated market size as posted by many economists of about \$640 billion, serving about 1.57 billion Muslim consumers around the world. Therefore, many multinational companies are coming to understand the potentials and the importance of the Halal Industry and its Services. In May 2006, all of the important issues concerning this industry were discussed for the first time at the World Halal Forum in Kuala Lumpur. As of this continued growth of the Halal Industry and its Services, the aim of the First Gulf Conference on Halal Industry and its Services is to present and exchange the knowledge in a general form without constraining to the Halal aspects but also including other aspects of Islamic concern, such as the safety of production and quality control of the Halal products. Furthermore, this conference will present the dynamics of the Halal Industry and its Services, its emerging trends, and its economic benefits that is the concern of the activist in this industry. Moreover, this conference will not only provide business opportunities but also broad information to the general public on understanding the meaning and requirements of the logo 'Halal' on labels.

Objectives:

The primary objectives of this conference are:

- First: To provide accurate and up to date information on the Halal Industry and its Services.
- Second: To identify the legitimacy on the use of all types of stunning and mechanical slaughtering and the use of Najis (Non-pure) Haram (Unlawful) materials in the Halal Industry.
- Third: To acquaint participants with the techno-economic aspects of the Halal Industry and its Services, and to highlight its proper financing policies.
- Fourth: To propose recommendations that will put the Halal Industry and its Services according to Islamic teachings, and help to formulate international Halal standards.

Most important topics of the conference:

- Halal Industry and its Services: Introduction and terminology.
- The chemical status of the components of foods, food additives, medicines and cosmetics.
- Halal international specifications and their application in the Islamic world.
- Discussion of the legality for the use of stunning (electric shock, and concussion), and the concept of Istihala.
- Halal Industry and its Services: Its leaders, obstacles and solutions.
- Analytical results by modern techniques: What do they tell us, and how they can be religiously interpreted.
- Economical, commercial, and educational aspects of the Halal Industry and its Services.
- A number of viable recommendations aimed to promote the legitimacy concept and safety of the Halal Industry and its Services.

Main Organizers:

The main organizers of the conference are the Ministry of Awqaf and Islamic Affairs of Kuwait, Kuwait Institute for Scientific Research, and GCC Standardization Organization. This conference has been cooperating with specialized organizations in this area, such as Kuwait Awqaf Public Foundation, the Public Authority for Industry in Kuwait, Halal Industry Development Foundation for the Awqaf Ministry of Malaysia, International Halal Integrity Alliance of Malaysia (IHIA) and the Association of Awareness and Information to the Defense of Muslim Consumers in France (ASIDCOM).

Language:

Arabic and English will be the official languages of the Halal Industry and its Services Conference. Instantaneous interpreting for both languages will be available.

Note:

There is an exhibition accompanying the conference to display the Halal products, services and industry.

For more information, please contact Dr. Hani Mansour Al-Mazeedi:

mazeedi@hotmail.com

FIRST DAY • Morning Session

• Monday 24 January, 2011 • 20 Safar 1432

09:30 – 09:35 **Quran Recital**

09:35 – 10:30 **Opening Remarks**

- His Excellency Chancellor Rashed Abdulmuhsin Al-Hammad, Deputy Prime Minister for Legal Affairs, and Minister of Justice and of Awqaf and Islamic Affairs in the State of Kuwait
 - His Excellency Hj. Abdul Malik Bin Abul Kassim, State Minister of Islamic Affairs, Domestic Trade, Consumer Affairs and Chairman of Halal Steering Committee at Penang, Malaysia
 - Dr. Anwar Al Abdullah Yusuf, Secretary General, GCC Standardization Organization
 - Dr. Najji Mohamed Al-Mutairi, Director General, Kuwait Institute for Scientific Research (KISR), Kuwait
 - Sheikh Saleh Abdullah Kamel, Chairman of the Islamic Chambers of Commerce and Industry (ICCI), and Chairman of the General Council for Islamic Banks and Financial Institutions, Jeddah, Saudi Arabia
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10:30 - 11:00 **Exhibition and Break**

Halal Industry Sector and its International Standards

Chairman: Eng. Fahhad Sahab Al-Mutairi - Assistant Undersecretary and Deputy Director General for Standards and Industrial Services Affairs - PAI-Kuwait

11:00 - 11:30 **Introduction to the Global Halal Industry and its Services**
by Darhim Dali Hashim, Chief Executive Officer, International Halal Integrity Alliance Ltd. (IHIA), Malaysia

11:30 - 12:00 **Definition of Halal Terms, Malaysia and Indonesian Halal Standards and Industries**
by Mariam Abdul Latif, Deputy Director of Food Safety and Quality, Ministry of Health, Malaysia

12:00 - 12:30 **The Halal Standards in GCC**
by Dr. Sufyan Abdulkader Al-Irhayim, Head of Standardization Department and Eng. Saud Rashed Al-Askar, Director of Conformity Affairs, GCC Standardization Organization

12:30 - 13:00 **Standards and Metrology Institute for Islamic Countries (SMIIC) and Halal Standards**
by Dr. Lutfi Oksuz, Turkish Standards Institution (TSE) Representative, Consultant of TSE President, Turkey.

13:00 - 13:30 **General Discussion**

Halal Industry Sector and its International Standards

Chairman: Dr. Ahmed Mohieldin Ahmed, Assistant Secretary General for Economic Affairs and in-charge on the Halal file at the Islamic Chamber of Commerce and Industry (ICCI)

16:00 - 16:30	Organization of the Islamic Conference (OIC) Halal Standards: Islamic Perspective by Prof. Nasser bin Abdullah Al-Maiman, Professor of Graduate Studies at the University of Umm Al-Qura Islamic Mecca, and a member of the Shura Council, Saudi Arabia
16:30 - 17:00	International Islamic Fiqh Academy (IIFA) Halal Standards by Dr. Abdulqahir Mohammad Qamar, Director of the Department Advisory, investigation and copyright at the International Islamic Fiqh Academy of the Organization of the Islamic Conference (OIC), Jeddah, Saudi Arabia
17:00 - 17:30	Break and prayer
17:30 - 18:00	Role of the Saudi Food and Drug Authority in Preventing Imported Non-Halal Foods from Entering Saudi Arabia Dr. Ibrahim Saad Almuhaize, Executive Vice President of Food Affairs in the General Authority for Food and Drug, Saudi Arabia
18:00 - 18:30	The Reality and Challenges of Providing Halal Food in the UAE Eng. Hashim Mohammed Al Awadhi, Head of Veterinary Services, Dubai Municipality
18:30 - 19:00	Obstacles in Enforcing Food Regulations By Dr. Yunes Ramdan Teinaz, Independent Public Health Consultant, UK and by John Pointing, Barrister, Senior Lecturer in Property Law, School of Surveying, Kingston University, UK
19:00 - 19:30	The Reality of Halal Industry and its Services in Europe by Hanen Rezgui Pizette, ASIDCOM, France
19:30 - 20:00	General Discussion

SECOND DAY • Morning Session

• Tuesday 25 January, 2011 • 21 Safar 1432

Halal Industry and Services: Provisions of Islamic Doctrinal

Chairman: Sh. Turki Eesa Al-Mutairi - Manager of Iftaa Department - Ministry of Awqaf and Islamic Affairs - State of Kuwait

08:30 – 09:00	The Reality of Meat Imported from the West to the Middle East and the Arabian Gulf Countries by Dr. Abdel Majid Katme , Halal Services Activist, UK
09:00 – 9:30	Halal Slaughtering and its Advantages, and the Western Slaughtering and its Mysteries by Dr. Mohammad Fouad Albarazi, Director of Muslim Association in Denmark
9:30 – 10:00	Mechanical Slaughter: Islamic Perspective by Sheikh Mufti Zubair Butt, Representative of the Halal Monitoring Committee, (HMC), UK
10:00 - 10:30	An Islamic Approach to Deal with Emerging Issues: Food, Slaughtering of Birds and Animals, Pharmaceuticals, and Cosmetics as a Model by Dr. Mohammed Faris Al-Mutairan, College of Islamic Studies, Kuwait University, Kuwait
10:30 - 11:00	The Islamic Rule on the Use of Haram and Najis Ingredients in the Halal Industry by Dr. Mohamed Habib Altjkani, Faculty of Theology, Tetouan, Morocco
11:00 - 11:30	Instrumentations and Analysis Techniques for Halal Authentication and its Current Reality in the Muslim World by Dzulkifly Mat Hashim, Faculty of Food Science and Technology, University Putra, Malaysia
11:30 - 12:00	General Discussion

SECOND DAY • Evening Session

• Tuesday 25 January, 2011 • 21 Safar 1432

Chemical Status of Ingredients and Halal Production Requirements

Chairman: Dr. Yousif Ahmad Al-Shaiji, Manager of Biotechnology Dept., KISR

16:00 - 16:30	Chemical Status: Food and Feed Ingredients by Dr. Muhammad Munir Chaudry , President, Islamic Food & Nutrition Council of America (IFANCA)
16:30 - 17:00	Chemical Status: Cosmetic Ingredients and Production Requirements by Dr. Mah Hussain-Gambles, SAAF Pure Skincare, UK
17:00 - 17:30	Break and prayer
17:30 - 18:00	Chemical Status: Pharmaceutical Ingredients by Dzulkifly Mat Hashim, Faculty of Food Science and Technology, University Putra, Malaysia
18:00 - 18:30	Growth Media for Enzymes and Starter Cultures in Halal Perspective by Dr. Ali Salim Fanous, Halal Control, EU, European Inspection- and Certification Body for Halal-Food, Germany
18:30 - 19:00	Halal Production Requirements: Food and Food Additives by Norhaizam bte Md Sani, Training Manager, HDC, Malaysia
19:00 - 19:30	Halal Production Requirements: Animal Welfare at Slaughter by Dr. Mohammed Shujauddin Shafi, Chairman, Food Standards Committee, Muslim Council of Britain, UK
19:30 - 20:00	General Discussion

THIRD DAY • Morning Session

• Wednesday 26 January, 2011 • 22 Safar 1432

Halal Services, Certification and Auditing

Chairman: Dr. Husam Fahd Alomirah, Research Scientist, KISR, State of Kuwait

08:30 – 09:00	Halal Services: Obstacles Over the Past 30 Years by Dr. Hani Mansour Al-Mazeedi, Researcher, KISR, Kuwait
09:00 – 09:30	Halal Services: Certification Process by Haji Saifol Haji Bahli, Training Manager, Halal Integrity, HDC, Malaysia
09:30– 10:00	Halal Services: Internal Auditing – Requirements, Process and Procedures by Norhaizam bte Md Sani, Training Manager, HDC, Malaysia
10:00 - 10:30	Successful International Halal Services Models (SANHA) by Moulana Mohamed Saeed Navlakhi, Theological Director, South African National Halal Authority (SANHA), South Africa
10:30 – 11:00	The Experience Bosnia in Providing Halal Services in Europe by Amir Sakic, Director, Agency for Halal Quality Certification Bosnia and Herzegovina
11:00 - 11:30	Global Challenges in Halal Supply Chains by Yousuf Pandor, Consultant, Halal Supply Chains, UK
11:30 - 12:00	General Discussion

THIRD DAY • Evening Session

• Wednesday 26 January, 2011 • 22 Safar 1432

Halal Industry and Services in Economy, Finance, Tourism and Education

Chairman: Hj. Abdul Malik Bin Abul Kassim, State Minister of Islamic Affairs,
Domestic Trade, Consumer Affairs and Chairman of Halal Steering Committee at
Penang, Malaysia

16:00 - 16:30 **Techno Economical Aspects of the Halal Industry and its Services**

by Dr. Irfan Sungkar, Senior Economist and Halal Industry
Consultant, Indonesia

16:30 - 17:00 **Role of Islamic Finance in Supporting the Halal Industry and its Services**

by Dr. Asyraf Wajdi Dusuki, Head of Research Affairs,
International Shariah Research Academy for Islamic Finance
(ISRA), Malaysia

17:00 - 17:30 **Break and prayer**

17:30 - 18:00 **Proposed Institute of Halal Industry and Services**

by Haji Saifol Haji Bahli, Training Head, HDC, Malaysia

18:00 - 18:30 **Halal Tourism: The Untapped Market for the Halal Industry and its Services**

by Dr. Noriah Ramli, Faculty of Law, International Islamic
University Malaysia (IIUM), Malaysia

18:30 - 19:30 **Final Session and Recommendations**

by Dr. Hani M. Al-Mazeedi, Dr. Husam Fahd Alomirah, KISR,
Sh. Turkey Eesa Al-Mutairi, Ministry of Awqaf and Islamic Affairs,
Kuwait, Dr. Sufyan Abdulkader Al-Irhayim, GCC Standardization
Organization

Abstracts

Introduction to the Global Halal Industry and its Services

Darhim Dali Hashim, Chief Executive Officer, International Halal Integrity Alliance Ltd. (IHIA), Malaysia

The estimated value of the global Halal food market at 2009 for 1.6 billion Muslims around the world was \$634 billion. Although the Muslim population consists of 24% of the world population, they are consuming only 16% of total food consumption. When one considers “Halal” as a way of life, its realm extends beyond just food and takes on a more holistic approach. The supply chain covers upstream from animal feed to downstream products such as cosmetics, personal care and pharmaceuticals and supporting services such as logistics and finance. The universal values of Halal should encompass values such as fair trade, animal welfare, wholesome, natural etc. which are fast gaining appeal with non-Muslims. Analysis of GCC Market showed that the six Gulf Cooperation Council (GCC) countries of Bahrain, Kuwait, Oman, Qatar, Saudi Arabia and UAE are the biggest importers of Halal products. Most of these imports are from non-Muslim majority countries such as Brazil, India, New Zealand and Australia. One of the Challenges in the Halal industry is that the market is fragmented and there is a lack of a comprehensive regulatory framework. There are a lot of misconceptions (negative perception by European non-Muslims and lack of understanding by Muslims). Ironically, there is a lack of consumer awareness in the Muslim-majority countries. Most of the Halal products (80%) are made by non-Muslim owned companies. It is vital then that the auditing and monitoring functions are strictly controlled by competent Muslim authorities. The present Halal Standards and Certification exists but there is a lack of mutual recognition amongst the jurisdictions. The various issues of contention especially that of pre-slaughter stunning continues to be debated. There are about 300 Halal certification bodies exist worldwide but less than a fifth of them are actually approved by an importing authority. Malaysia, Indonesia and the GCC require that these bodies must be approved by their respective importing authority in order for them to certify poultry and meat-based products for export to their countries. With regard to the International Halal Integrity Alliance (IHI Alliance) which is a non-profit non-governmental organization, it was established to uphold the integrity of the Halal market concept in global trade through recognition, collaboration and membership. IHI Alliance was formed the following resolution passed by international delegates at the World Halal Forum in May 2006. During the 11th Organization of Islamic Conference (OIC) Islamic Summit held in Dakar, Senegal on 13-14th March 2008, a resolution was passed to formally recognize Islamic Chamber of Commerce & Industry (ICCI), an affiliated institution of the OIC, as the principal representative of the private sector in OIC member states as regards to values, Halal and quality control and urged all Islamic governments to facilitate the procedures for activating its mechanism. A key component of this mandate is to establish a global Halal authority, which is envisioned to be IHI Alliance. The ICCI formalized its partnership with IHI Alliance on 10th May 2008 for the latter to implement the mandate to ICCI given by the OIC at the Islamic Summit in Senegal.

Definition of Halal Terms & Malaysia Halal Standards & Industries

Mariam Abdul Latif, Deputy Director of Food Safety and Quality, Ministry of Health, Malaysia

The underlying principle for a Muslim diet is food and it has to be Halal (permissible) and thoyyiban (wholesome i.e., healthy, safe, nutritious and with quality). Halal is an Arabic word which means things or actions permitted by the Shariah law whereas the opposite word is Haram which means prohibited. The Malaysia Halal Standard, MSI500:2009 entitled “Halal Food - Production, Preparation, Handling and Storage – General Guidelines (Second Revision)” forms a practical guideline for the food industry on the preparation, handling and business of Halal food (including nutrient supplements) in Malaysia. It defines common terminologies used by the Halal industry including Halal food and Najs. The main bulk of the MSI500 is section 3 on Requirements. All Halal food producers should understand this section thoroughly to ensure their food products are really Halal. The requirements section covers management responsibility, premises, devices, utensils, machines and processing aids, hygiene sanitation and food safety, sources of Halal food and drinks, slaughtering process, processing, handling and distribution, storage, transportation, display, sale and servings, packaging, labelling and advertising. The Management responsibility is given an emphasis in the standard for total commitment and self-compliance by the industry in producing Halal food, which fulfils Shariah requirements. The sources of Halal slaughter in Halal food production are also highlighted as they are essential elements in the whole Halal food supply chain. Halal food is not only Halal but also safe with good quality, suitable for all mankind. Halal standard is important in developing a common reference for all industries to use sources and raw materials fulfilling Shariah requirements in producing quality Halal products with integrity.

The Halal Standards in GCC

Dr. Sufyan Abdulkader Al-Irhayim, Head of Standardization Department and
Eng. Saud Rashed Al-Askar, Director of Conformity Affairs, GCC Standardization Organization

The paper highlights the role of the GCC Standardization Organization (GSO) in unifying GCC Halal Foods standards and technical regulations applied in its Member States. It also reflects GSO efforts on harmonization of such standards and technical regulations with the international requirements particularly those related to international standards and the WTO agreements. The paper also tackles in brief the GSO future work to upgrade and harmonize GCC States’ Halal Foods systems towards protection of consumer health and safety.

Standards and Metrology Institute for Islamic Countries (SMIIC) and Halal Standards

Dr. Lutfi Oksuz, Turkish Standards Institution (TSE) Representative, Consultant of TSE President, Turkey.

The idea to establish a sound mechanism for the harmonization of standards among Islamic countries can be traced back to the 1st Meeting of the Economic and Commercial Cooperation Permanent Committee (COMCEC) of the Organization for Islamic Conference in 1984. The Standardization Experts Group for Islamic Countries (SEG) which was established in 1985 for this purpose worked to this end and its work led to the approval of the SMIIC Statute at the 14th COMCEC Meeting in 1998. The Statute entered into force on 27/05/2010 and signed and ratified the Statute of SMIIC and 16 OIC Member States have signed the Statute (January 2010). SMIIC is an affiliated organ of the OIC and according to the provisions of its Statute. The Standardization Expert Group (SEG), was mandated to develop halal food standard and procedures at the 23rd Meeting of COMCEC in November 2007. For this purpose, SEG made its first meeting in April 2008 to launch the work to draft the Halal standards. It took the group a year to bring the standards to the final draft stage. The final drafts, namely the “OIC General Guidelines on Halal Food”, “Guidelines for the Bodies Providing Halal Certification” and “Guidelines for the Authorized Accreditation Body Accrediting Halal Certification Bodies” were opened to discussion. The 26th Session of COMCEC held on 5-8 October 2010 under its Resolution VIII titled “Development of the OIC Halal Food Standards and Procedures”: The Standards and Metrology Institute for Islamic Countries (SMIIC) which has recently become operational with currently 13 ratifying OIC member states, constitutes the ideal platform for developing a sound mechanism for the OIC Halal Food System and is indeed ready to undertake any task with regard to OIC Halal Food System.

Organization of the Islamic Conference (OIC) Halal Standards: Islamic Perspective
Dr. Nasser bin Abdullah Al-Maiman, Professor of Islamic Higher Studies at Umm Al Qura University, Holy Makah, and member of the Consultative Council of the Kingdom of Saudi Arabia.

In Shariah Law, slaughtering is not one of the normal matters in which humans act independently as they wish, but it is a matter of worship which Muslims must abide by in its provisions. There are things that were introduced lately in the domain of slaughter, where its lawful ruling must be explained and made clear. One of such recent developments is the process of making (prior to slaughter), and it has multiple methods and techniques. Those who devised these methods of slaughter claim that it is more convenient for the animal when it is slaughtered, and if it was proven scientifically and practically, then there is no objection to its use in the first place, but it must be emphasized that the slaughtered animal does not die before it is slaughtered, that it is not painful, and does not lead to any form of decay in the meat itself or any other kind of damage. However it seems that it would be better not to resort to any means of giddying (known so far) because the observance or commitment to the conditions and restrictions established by scholars to permit such action, are not known at all times. Such opening should be closed from the origin (as if it were open) by what is permissible and what is not. The same thing applies to the process of automated slaughtering. There is no objection to the use of automated slaughtering provided that the legitimate conditions of slaughtering are there. However, that being said, I personally prefer manual slaughtering not because the permission is restricted by certain conditions but rather because the restrictions and conditions are not always observed as they should be. It seems that we could get along without automated slaughtering depending rather on manual slaughtering as much as possible.

Ruling on imported meats from the country 'People of the Book': This issue was examined by contemporary scholars at the level of jurisprudence academies as well as special research and studies, and it was a point of controversy between contemporary scholars. Some adopted a course of reservation, and therefore tended to forbid these practices as originally slaughtering is forbidden except where it is thought to be Halal. Some others adopted a course of facilitation, and therefore permitted it as originally slaughtering is permitted to the 'People of the Book' unless there is evidence that it is forbidden. This subject has strong differences of opinion and as a precautionary measure taken with due care Muslims should avoid such meats to comply with the Hadith of the Prophet (Peace be upon him): "Leave that which makes you doubt to what does not make you doubt", and God knows best.

International Islamic Fiqh Academy (IIFA) Halal Standards

Dr. Abdulqahir Mohammad Qamar, Director of the Department Advisory, investigation and copyright at the International Islamic Fiqh Academy of the Organization of the Islamic Conference (OIC), Jeddah, Saudi Arabia

This scientific paper will review the decision of the International Islamic Fiqh (Jurisprudence) Academy No: 95 (3/10) with regard to the Thabiha (the carcass – slaughtered animal) and in particular paragraphs relating to the methods of lawful slaughtering: the conditions of proper slaughter, the manners of proper slaughter, giddying the animal before slaughter, types of giddying, that is, what is permitted of them and what is forbidden, the technical conditions of electric giddying by which it is certain that the animal is not dead before slaughtering it, the kinds of animals which should not be giddied, giddying by using a combination of carbon dioxide with air, or oxygen, or by using a gun with a tiny ball head, and slaughtering poultry by using mechanical machines and pronouncing the name of God on them, and the foods coming from non-Muslim countries eaten without inquiring about their contents (or it is essential to ensure they are free of forbidden things), and what is the rule regarding meats imported from countries where the majority are from the 'People of the Book', and countries where the majority are not from the 'People of the Book', and what an importer of meat should do before allowing meats to enter Islamic countries, and the need of a special body to assume the task of controlling imported meats.

Role of the Saudi Food and Drug Authority in Preventing Imported Non-Halal Foods from Entering Saudi Arabia

Dr. Ibrahim Saad Almuhaize, Executive Vice President of Food Affairs in the General Authority for Food and Drug, Saudi Arabia

The paper summarizes the role of the Saudi Food & Drug Authority (SFDA) as a government body in preventing imported Non- Halal foods from entering Saudi Arabia. This paper includes facts and figures about Saudi Arabia's population, distribution, and volume of imported products in general as well as the volume of imported meat and meat products in Saudi Arabia. In addition, this paper gives a brief description about the SFDA, its responsibilities in Food Safety and wholesomeness, and its role at the Border Inspection post in particular to enforcement of Halal Food requirements, as well as some examples of violated cases non-compliant with Halal food standards are shown.

The Reality and Challenges of Providing Halal Food in the UAE

Eng. Hashim Mohammed Al Awadhi, Head of Veterinary Services, Dubai Municipality

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The pace of growth of Halal food market is growing significantly in the region as the World Federation of Halal Food expects that the value of this market in the Middle East would reach US\$45 billion (until the end of 2010) because of the number of Muslims living there. Dubai is considered to be one of the largest of these markets: its import exceeds 6 million tons of food for local consumption or re-exportation to countries in the region within the framework of inter-Arab trade. Given this reality, it requires responsibilities on the concerned regulatory authorities to ensure proper application of the required standards. In addition to a series of sanitary and internal control measures implemented by the Dubai municipality (to inspect food shipments through competent inspection systems and highly efficient laboratories in controlling quality of food products), the municipality sends specialized committees, from time to time, to exporting countries for this kind of food. These committees verify the level of commitment of Islamic societies concerning conditions required in slaughtering animals, or the components included within the system of Halal food, and therefore, accept its imports. In order to strengthen these concepts among consumers, Dubai municipality plays a defining role in educating consumers through educational leaflets, holding lectures, radio and television interviews, and responding to all complaints concerning this kind of food. We should not forget the significant role played by the Dubai World Food Conference in disseminating food culture and informing manufacturers of the importance of complying with the requirements of Halal food.

Obstacles in Enforcing Food Regulations

Dr. Yunes Teinaz, Independent Public Health Consultant, UK

Mr. John Pointing, Barrister, Senior Lecturer in Property Law, School of Surveying, Kingston University, UK

Halal is a fundamental concept of Islamic food law, yet the Muslim community cannot agree on what is entailed. The issue of whether stunning animals prior to slaughter should be permitted or proscribed is but one aspect of this. A wider issue is that food should be 'Tayyeb', or wholesome, a requirement that implies that junk foods widely available and promoted by international food companies should be declared unwholesome. In the UK and in the rest of Europe, meat that purports to be Halal is sold in shops and prepared in restaurants that is often obtained from dubious sources. It may be of poor quality, may have been slaughtered illegally in unhygienic conditions and violating the regulations and standards stipulated by state authorities. Examples of fake Halal chicken, "smokies" and "hot meat" production of mutton are examined in the presentation. The basic aims of food law, including Islamic law, is that food is produced so that it is safe, wholesome, of good quality, properly labeled, fair priced, and produced ethically giving priority to the welfare of any animal slaughtered. The UK has a sophisticated system of law for ensuring that these aims are met, yet there are many failures and areas of concern. Large multinational food companies will go to great efforts to develop methods for making poor quality chickens, palatable by the injection of proteins that may include undeclared beef and pork proteins. The activities of such companies as well as those of organized food criminals are subject to food regulations which are complex and multifarious, but do not always deter the pursuit of profit and illegal gains. Pursuing illegalities and serious food crime need to be given higher priority. State authorities could use the Fraud Act 2006 to prosecute offenders, these convictions attracting higher penalties than those available under the food laws. However, changes in approach and attitudes are needed too, including using trademark law to give Halal foods a higher quality status. Consumers at home and abroad could then have confidence in the provenance and quality of Halal foods, which they cannot have at present. The Muslim community needs to give a clear voice as to what is meant by Halal and be prepared to regulate its trademark.

The True State of Affairs of Halal Industry, and its Services in Europe

Hanan Rezgui Pizette, Acidikom, France

From the point of view of the French law or the European system, until now there is no clear definition of what is called Halal. In fact, Muslim consumers have no judicial protection against the violations of the Halal industry and service. Thus, although it may not be Halal, any product or dealer can bring out of his stock of meat, put the label 'Halal' on it, and then sell it to Muslims without any reservation. The number of shops specializing in the sale of Halal meat has doubled in a short period of time extending to medium and large commercial complexes. Despite development of a new domain of transactions in authorizing Halal products, the consumer is forgotten by investors of the Halal industry. The association certification generated a new paradox inherent to the Halal industry. The authorizer presents himself in front of a Muslim consumer as a trusted guarantor for Halal requirements while the authentication process is carried out between him and the professional responsible for the product. Rarely does the consumer have sufficient information on production conditions themselves and the definition of what they call Halal. This paradox results in various types of authorizers on Halal, beginning with the most serious of them to the person who only authorizes his own product. It should be noted that the manufacturers seldom take care of ensuring the intervention of an independent authorizer to observe and control what they call Halal. As the awareness and awakening of this situation increases with the majority of Muslim consumers, most European authorities sought to contain the situation by developing amendments to some laws and systems pertaining to the Halal industry and its production. If not for the movement of a number of consumers in France and a group of representatives of Jews and Muslims in the European Union, it would have been possible to prevent the religious Thabiha in the European system. In addition, the emergence of Halal products in the markets (which expressed the rites of our true religion) has raised levels of hostility against the existence and rights of Muslims by animal welfare groups and supporters of the extreme right in Europe. From the point of view of French law in the European system, the religious Thabiha (carcass) is considered as an inhuman process. Attempts have doubled to generalize the use of electric shock in respect of the religious Thabiha, despite the fact that consumers are not aware of using it in the Halal manufacturing process. However, such stances are nothing but hypocrisy. Because the real problem of animal welfare in Europe does not lie in the type of method of slaughter itself but rather in the non-observance or non-application of the laws and systems pertaining to animal welfare, the absence of the training of workers, and the use of modern methods to curb the animal (which are not commensurate with the religious Thabiha). Today, we miss an Islamic voice and program to defend the rights of consumers as well as animals, and to encourage scientific research to accompany the industry of Halal in conformity with the instructions of our true religion.

The Reality of Meat Imported from the West to the Middle East and the Arabian Gulf Countries

Dr. Abdel Majid Katme, Halal Services Activist, UK

Stunning is a commonly used method in most imported meat and carcasses from western countries (USA, Brazil, Australia, New Zealand, France, Denmark, and Holland as well as many Muslim countries like Indonesia, Malaysia and Turkey) unless clearly stated that it is not stunned (e.g. Al-Islami Trade Mark of Dubai Islamic Bank). In his lecture Dr. A. Katme will announce facts about the reality of commercial meats that are imported by Muslim countries such as Saudi Arabia, Kuwait, UAE, Qatar, Bahrain, and Oman, all Arab countries and the rest of the Muslim world and he reach this fact: "If the meat is stunned then it is not Tayyib". During the presentation, photos will be shown of stunning different animals and birds, and the cruelty of stunning in dealing with animals and birds before slaughtering. He will also be showing some photos of meats that were obtained from stunned and non-stunned animals. Using stunning in slaughtering is a deviation from the sacred humane method of Dhabh of the Prophet Muhammad (pbuh), apart from producing many Harams and causing pain and suffering to the voiceless innocent animals. By using stunning, there is a big question mark on the "HALAL" of the meat coming after. Not to forget: Dead (Mitah) animal and blood are forbidden to consume. And these and others are just some of the outcomes of using stunning. Dr. A. Katme has put few recommendations to correct the path of the Muslim Ummah.

Halal Slaughtering and its Advantages, and the Western Slaughtering and its Mysteries

Dr. Mohammad Fouad Barazi, President of the Muslim League in Denmark, and Member of the Assembly of Muslim Jurists

The laws of European countries makes it mandatory to make animals giddy before slaughter, and such laws apply to all carcasses exported to the Islamic world; there was no exception but the carcasses of the Jews, and very small quantities imported for limited local consumption by some companies, which are committed to reject all kinds of electric shock such as the Islamic Cooperation in Dubai, which imports the Thabiha from some slaughter houses in Brazil. Multiple ways are used for stunning and digging animals: the most famous is electric digging, the pistol of the recovered shot, the shocking gun and the water bath. The disadvantages of stunning animals (however light) include the death of a large quantity of animals before slaughter especially poultry. The quantity varies according to the power or weakness of electric shock, on the one hand or the weakness and strength of the animal, on the other hand, or as a result of arriving too tired to the slaughter house after a long trip that the animal does not tolerate passing through any shock. This shows most clearly in poultry more than other kinds of animals. The shock reduces the depletion of the animal's blood as the shock reduces blood pressure, and after the shock, the blood flows in the arteries: the impact of this flow on the exhausted tubes (following a lack of oxygen) leads to congestion of a part of the blood in the Thabiha, which, in turn, is detrimental to the health of consumers of such meat. Alternatively the pistol results in brain damage, and therefore paralyzing the animal, just as electric shock causes pain and torture although the animal stays motionless awareness of its condition. The suspension of motion is not a result of not feeling pain but rather a result of the effect of shock itself. The Islamic method of slaughtering animals is therefore more merciful and compassionate, causing less pain, and producing more safe meat. The German professor (Schultz) attested to such fact when he said: "The Islamic and Jewish method of slaughter is non-painful to the animal if it is performed in a correct manner, and the use of Western-style methods is less efficient. In addition to the disadvantages of electric shock, being a necessity of the automated slaughtering, the method of automated slaughtering by which the poultry are slaughtered involves a lot of violations, because the mechanical knife slaughters some poultry from their heads, and some from the back of the head, and at other times, the heads are cut off completely, and in some few cases, some are not slaughtered at all, as the mechanical knife did not reach their heads because it is too small, or their necks are too short, and then go beyond this stage to enter in hot water tub and would die by drowning if they did not die before then. The lawful drawbacks related to the slaughter calves and cows by this method are manifold, as it results in the death and torture of a substantial percentage of these animals, especially upon using the gun that penetrates the skull, and destroys the brain. I can say for sure that the percentage of birds which are dead, either from the shock of electrified water or of the mechanical knife is up to 25% at the very least, and the more the knife is deviate, the more the percentage increases.

Mechanical Slaughter: Islamic Perspective

Sheikh Mufti Zubair Butt, Representative of the Halal Monitoring Committee (HMC), UK

The issue of mechanical slaughter is currently one of the most controversial issues in the field of halal slaughter. For the purposes of my presentation reference to mechanical slaughter is with regards to the process wherein poultry is transported on hooks through the slaughtering plant and after stunning the slaughter is performed by a rotating blade. There are various practices prevalent in mechanical slaughter in relation to invoking the name of Allah some of which are obviously erroneous. Additionally, the issue of whom or what is the slaughterer in this process remains an issue to be settled amongst contemporary scholars and is arguably the most important consideration. Yet, it appears that whilst Muslim scholars have expounded on other areas in some detail, discussion on this area is in any depth conspicuously absent. Religious slaughter is a ritual act requiring intention and, according to the general body of jurists, in controlled slaughter it necessitates that tasmiyah is invoked by the slaughterer on each animal without much delay whilst specifying the animal/s to be slaughtered. In the case that more than one animal is slaughtered in a single stroke one tasmiyah will suffice. In addition to the conceptual concerns regarding the status of the operator, the sheer volume of chickens slaughtered per hour [10,000] renders it impossible to invoke tasmiyah upon every animal. To sanction the controlled slaughter of a group of chickens consecutively with a single tasmiyah whilst drawing a similitude with the uncontrolled slaughter of game with hunting dog or falcon is highly dubious. Furthermore, if the chickens are not pre-stunned properly or escape stunning altogether, then instances of the chickens being cut on the head, wings, breast, etc. instead of the throat are not infrequent. Sometimes the blade is avoided altogether and the chicken enters the de-feathering tank alive. In view of the varied practice and legal opinions in this regard further research and discussion is required to generate a common standard acceptable to the majority. After all, it is a religious act.

An Islamic Approach to Deal with Emerging Issues: Food, Slaughtering of Birds and Animals, Pharmaceuticals, and Cosmetics as a Model

Dr. Mohammed Faris Al-Mutairan, College of Islamic Studies, Kuwait University, Kuwait

The aim of this scientific paper is to show the jurisprudential approach in dealing with the fresh jurisprudential developments with a special focus on the developments pertaining to the section of foods, which is the section that witnessed a lot of new developments and updates that were not known in the books of ancient scholars. The main rules on the section of Halal and Haram (Forbidden) can be summed rules as follows: The basic principle in respect of food is the permission and forbiddance, in contrary to the origin, as the origin in respect of the Thabiha is the forbiddance, and nothing would be permitted with doubt and hesitation. Eating the Halal and avoidance of the Haram (forbidden) has a good impact on the man's relationship with God, and it would have an apparent impact on the human health. We can achieve these qualifying rules by taking into account very important jurisprudential basics. In fact, the Islamic jurisprudence combines both flexibility and originality, and seeks to achieve the interests of all without the tyranny of a certain interest on the other. The Faqih (Jurisprudent) must take into account the impact of modern requirements without prejudice to the lawful parameters and invariables. It is equally important that prior to giving the jurisprudential opinion, he must be fully informed of all aspects, and quite aware of all sides and details of the incident, the subject of his opinion, and to take into consideration its importance for the individual as well as the society and to note its status and rank and to distinct between the case capacity and choice, and the state of distress and necessity.

In order to draw out the lawful ruling of the new development, it must be drawn out from the texts of the Qur'an and Sunnah, and the general rules of Islamic jurisprudence, based on the observing and reproducing the interests, and purifying and reducing the evil actions, with being flexible with the compelled persons, and sending them away from sin or guilt as much as possible. It is also important to become informed and enlightened by the views and rulings of the scholars with regard to similar cases, and transferring the ruling to its analogues, and that is what is known as Jurisprudential Interpretation, and this is what we will mention detailed models about it in this scientific paper. Finally, the effect of collective jurisprudential diligence (Ijtihad) is closer to attaining the right more than the individual "Ijtihad". The more opinion is exchanged between the people of jurisdiction, the closer we are to attain the right.

The Islamic Rule on the Use of Haram and Najis Ingredients in the Halal Industry

Dr. Mohamed Habib Altjkani, Faculty of Theology, Tetouan, Morocco

God Almighty has created man with a double structure from a grip of clay, which represents the instincts and desires, and puff the spirit, which represents his authentic nature of faith and integrity and the proper approach. God Almighty has created man with such dual structure in order to worship God Almighty, and to reconstruct the earth with faith and good works. In the midst of life, the grip of the mud and the puff soul act together side by side, as the grip of the mud is working to satisfy the physical demands and the puff of Spirit is working to achieve the balance so that man won't be drowned in the human bestiality. Thus the combination is achieved by working for the life in the world and the work for the Hereafter God Says: [But seek with the wealth which God has bestowed on thee, the Home of the Hereafter] [Stories: 77]. In order to accomplish this task, God provided Man with the ability of knowledge through the extraction of ideas of things. God Says: [And He taught Adam all the names, [Surah al-Baqarah (the Cow): 30], and from this ability came the culture in the Islamic and comprehensive sense that includes the doctrine and the law and the ethics where the personal good grows in the individual, and consequently in the society and the entire humanity at large. Thus the model is achieved as said by God's Messenger (Peace be upon him): [The best of people are those that who are most beneficial to others]. In this context, we shall talk about the ruling with regard to the use of forbidden and impure substances in the manufacture of the Halal food and medicine and cosmetics. As a result of the honoring which God bestowed on man, He made all his food, and medicine and all what he needs in life available from the good things which are Halal, away from the evils which are forbidden and which have a bad impact on the human health and his relationship to the Creator God Almighty, as God deprives the eater of evil things from the response of prayers, and at the same time eating the evil things has a negative impact of his nature and psyche, so his reward would be torture in the Hereafter.

Instrumentations and Analysis Techniques for Halal Authentication and its Current Reality in the Muslim World

Dzulkifly Mat Hashim, Faculty of Food Science and Technology, University Putra, Malaysia

The Halal market for products and services commands a value of around \$2 trillion and has shown a steady growth in tandem with the growth of the Muslim population and increase in awareness across the globe. It is estimated that there are around 200 bodies providing Halal certification worldwide. One important element in Halal certification is traceability and provenance of the ingredients and materials used. The Halal concept also includes Toyyiban which cover safety and integrity at all stages of the supply chain. The current practice of traceability for Halal certification is solely to rely on the 'paper trail'. However, traceability will not be complete if independent means of verifying the biological source of food products using analytical techniques are not in place. Such techniques will help to guarantee authenticity, combat fraudulent practices and control adulteration and substitution. Halal authentication and verification using analytical techniques is an emerging science. There are only a few laboratories worldwide currently developing state-of-the-art analytical and measurement techniques to determine the provenance of Halal foods. This paper presents examples of analytical methods that are currently in practice, their limitations and provide probable newer and more accurate analytical techniques for Halal authentication.

Chemical Status: Food and Feed Ingredients

Dr. Muhammad Munir Chaudry, President, Islamic Food & Nutrition Council of America (IFANCA)

Food products are simply a composite of food ingredients and additives. Foods used to be made with very basic ingredients and were consumed within a short time of preparation. With the advent of modern processing, storing and transporting technology, we can keep the foods longer and transport it around the globe. We expect the foods to taste good and stay good for an extended period, sometimes two to three years. We have been able to convert previously inedible ingredients into edible through the modern techniques. We are also creating ingredients that never existed before, through biotechnology, genetic engineering and chemical synthesis. We are also creating foods with enhanced nutritional values and even medicinal characteristics. To increase the functionality of foods novel ingredients are incorporated into traditionally simple foods like yoghurt, ice cream and bread. With ease of transportation western foods have gotten acceptance into eastern cultures, bringing along hidden ingredients that may be of religious and philosophical concern. There are many sources of ingredients, plants, minerals, Halal and Haram animal, chemical synthesis, insects and microorganisms both conventional and genetically modified. This presentation covers, classifies and elaborates on the sources as well as Haram and Halal status of food ingredients.

Chemical Status: Cosmetic Ingredients and Production Requirements

Dr. Mah Hussain-Gambles, SAAF Pure Skincare, UK

If the research suggesting that women may eat several tonnes of lipsticks in their lifetime and up to 60% of what we put on our skin is absorbed into our bodies is true, then as Muslims we need to be aware of the chemical status of personal care and pharmaceutical products. Due to the trend for 'Natural' products, many of the cosmetic and pharmaceutical ingredients on the market, although mostly of food grade, may be of animal origin. The lecture highlights some of the commonly found ingredients which can be of Haram origin or Shubha status commonly found in food processing, cosmetics and pharmaceuticals. The difficulty in identifying 'hidden' Shubha ingredients are touched upon and examples provided of actual cases. A synopsis of what entails during the process of certifying a product as Halal is also discussed. Segregation and clear labeling, Halal raw materials in Halal finished goods out paper trail, cleaning schedule, Halal training, packaging and transport are some of the areas which could be Critical Hazard Points during Halal certification process. It is also argued that Halal status of products is not just about ingredients, manufacturing and packaging, but goes beyond. In keeping with current market trend of all things natural, a Halal product should have elements of Tayyib (Wholesome and Pure), as well as the 3 P's - caring for the People, Planet and Profits (% of profits going to charitable causes). These criteria are laid out in the Holy Quran 1400 years ago. The lecture ends with an example of Halal cosmetic range, Saaf Pure Skincare, Europe's first Halal and Organic certified skincare range, delivered in an Eco-ethical business model, taking into consideration the element of Tayyib, caring for the planet and pledging to donate 10% of profits to charitable causes.

Chemical Status: Pharmaceutical Ingredients

Dzulkifly Mat Hashim, Faculty of Food Science and Technology, University Putra, Malaysia

The pharmaceutical industry is a highly regulated industry. However, there are some pharmaceutical products where the status is considered to be doubtful (“shubhah”), in particular, where animal-based ingredients are used. The issue of gelatin, emulsifiers and alcohol remain unresolved, if the derivative ingredient is obtained from a porcine source. There are differing opinions on whether a porcine derivative can be considered to be halal-compliant as it has undergone the process of “istihaalah” or complete transformation. Gelatine is used in tablets as a binder and diluent and often used to produce capsules. A survey carried out in Malaysia with the cooperation of the National Pharmaceutical Control Board (NPCB) found that around 30% of the capsules were of porcine-based. The allowable amount of alcohol allowed in products such as cough syrups also remains unresolved. There is also the rapid development of bio-pharmaceutical products and may be controversial, especially if the products are derived from blood or blood-related products. This presentation elucidates the issues intensely discussed within the Halal pharmaceutical industry and suggests avenues how consensus can be achieved to enable the Halal pharmaceutical industry to move forward.

Growth Media for Enzymes and Starter Cultures in Halal Perspective

Dr. Ali Salim Fanous, Halal Control, EU, European Inspection- and Certification Body for Halal-Food, Germany

Starter cultures are microorganisms that are used in the production of cultured dairy products such as yogurt and cheese. The primary function of lactic starters is the production of lactic acid from lactose. Other functions of starter cultures may include the flavor, aroma production and improvement of structure. The starter culture is cultivated on growth media which is a complex blend of skimmed milk powder or whey protein powders supplemented with nutrients, buffering and chelating agents that are specifically designed to support the propagation of Lactic Acid Bacteria for use as a bulk starter. Owing to the fact that fish blood contains easily digested proteins and a high concentration of poly-unsaturated omega-3 fatty acids is used as an important component of growth media to cultivate special starter cultures. Enzymes are highly specialized proteins that catalyze specific biochemical reactions and they are important processing aids in food industry. Enzymes are fermentative products and could be produced by using genetically modified microorganisms (GMMs). This presentation discusses the Halal status of fish blood and the starter cultures which are grown on fish blood growth media as well as enzymes produced by GMMs.

Halal Production Requirements: Food and Food Additives

Norhaizam bte Md Sani, Training Manager, HDC, Malaysia

The market for Halal ingredients for food product approximately \$30 billion annually but insufficient supply. Billions of tons of food ingredients such as emulsifiers, stabilizers, gelling agents, flavorings, enzymes, etc. are required every year for manufacturing of food products. Ninety percent of the world's supply of gelatin usually extracted from animals (bovine and porcine), is non-Halal. Emulsifiers, stabilizers, anti foaming agent, flavorings, and enzymes are examples of food additives which may be derived from animal or plant sources. Product traceability is very important task to ensure all raw materials, ingredients, food additives, processing aids, fermentation media used is free from non-Halal sources. This can be verified through Halal certification system.

Halal Production Requirements: Animal Welfare at Slaughter

Dr. Mohammed Shujaiddin Shafi, Chairman, Food Standards Committee,
Muslim Council of Britain, UK

As a complete way of life, Islam provides guidance on all aspects of our lives. Our dietary laws provide for the consumption of meat of permissible animals; together with this permission comes the obligation to treat animals with care and respect. The prescribed method of slaughter, Dhabah, provides a holistic approach to the concept of animal welfare, which is enshrined in Islam. Many Muslim minority countries even if stunning before slaughter is required by law, have made legislative allowances for Muslim and Jewish religious slaughter without stunning. There continue to be concerted efforts to portray un-stunned religious slaughter as a 'barbaric and inhumane' practice that should no longer be permitted. The 'head only' electric method is promoted as a reversible method of stunning. Experience and available evidence, however, indicates that problems of mis-stuns, incorrect positioning of the electric tongs, system failure rates, and animals regaining consciousness before slaughter all raise questions about whether animal welfare is actually being served. Furthermore, the absence of objective recordable evidence of the viability of the animals/birds following the stun raises serious concerns about the Halalness of the process. In recent years Halal standards, issued by various national bodies acknowledge slaughter without stunning as the preferred method but have not been robust enough to ensure the use of only the Dhabah procedure. Several such standards now also accept electric stunning for Halal slaughter. It is not clear whether this position reflects the acceptance by some in the Muslim community that un-stunned slaughter is unacceptable or is an accommodation to foreign practices for commercial expediency. A survey of UK Islamic scholars and several consumer surveys all indicate a clear rejection of any form of stunning, of mechanical slaughter or of the recorded saying of the prayers at the time of slaughter. Clearly there is a need to take into account and respect Muslim consumer expectations. There is an urgent need to develop standards for the proper implementation of Dhabah and to ensure it is done using the highest standards of animal welfare.

Halal Services: Obstacles Over the Past 30 Years

Dr. Hani Mansour Al-Mazeedi, Researcher, KISR, Kuwait

The “Halal” is an Islamic religious term intended to mean the permissible, which is not banned or forbidden, and the legislator has authorized doing it, and it is the opposite of Haram, which is also an Islamic religious term intended to mean the things or action which the Legislator has firmly and strictly, so that any person who violates the forbiddance would be subject to punishment of God in the afterlife, and may be subject to a legitimate punishment in the world as well. The Halal and Haram has conditions and applications in all aspects of life.

The Halal Services focus on the products’ contents and production requirements so as to be compatible with the requirements of Islamic law. By the products, we mean everything relating to the food products, the meat products and the cosmetics, and the products of skin care and the pharmaceuticals, food ingredients, and materials in touch with the food.

In this paper I will list the obstacles and constraints of the Halal Services which I witnessed in person over thirty years. Like any work of Islamic nature, those who work on it shall see some obstacles, because in the end it is a struggle between what is right and what is wrong.

My reference in this paper is the documents which I collected in a book of 4 volumes over thirty years, and which list the facts in genuine documents which I called: The Manual of Official Papers in relation to food and slaughter according to Islamic law. The book guides the Islamic institutions wishing to know the history of Halal services since 1979 and until 2011. The following is a summary of the constraints of Halal Services during that period of time.

The most important obstacle in the achievement of the requirements of Halal in those products is having a crisis of awareness and confusion among the general consumers, especially in understanding the legal opinions (Fatwas) about them, and we will try as much as possible to take the reader away from the crisis of awareness and confusion to the recognition of the scale of the crisis, rather to the actual facts that characterizes this industry. Halal has just one meaning, but with the consumers the Halal has a confusing concept, and one of the most prominent aspects of the obstacles is the crisis of consciousness, and the lack of interest in Halal, and the absence of conformity between the engineering design of factories and slaughterhouses in the Western countries with the requirements of Islamic Shariah. The workers in the control departments in the importing countries as well as the workers in the exporting countries are not qualified enough to make sure of the availability of the standards of Halal in the products that require lawful control, and the reality of Islamic Fatwas that come out with generalities and restrictions and assumptions and conditions, if realized then the permission would be possible, and fabricated claims, and international conspiracy against the requirements of Halal.

Halal Services: Certification Process

Haji Saifol Haji Bahli, Training Manager, Halal Integrity,HDC, Malaysia

As Halal products and services is getting tremendous recognition and demand not just by Muslim consumer, even our non-Muslim friend are looking forward to understand the Halal industry and its requirements themselves. In order to ensure the products being consumed and services being rendered is Halal, in good quality and meeting the necessary safety requirements; it is a necessity to establish the Halal certification process and procedures. Based on Malaysia's experience, this presentation will elaborate the requirements in setting up the Halal certification body, with its duties and responsibilities. Among significant matters being explored will be on the Halal standards, the Halal audit process and procedures, selection of competent personnel and research and development initiatives. The presentation also shared the challenges in managing the Halal industry, particularly in maintaining the Halal integrity.

Halal Services: Internal Auditing – Requirements, Process and Procedures

Norhaizam bte Md Sani, Training Manager, HDC, Malaysia

The management shall appoint Muslim Halal executive officers or establish a committee which consists of Muslim personnel who are responsible to ensure the effectiveness in implementation of internal Halal control system. (MS 1500: 2009: clause 3.1.1 Malaysian Standard on Halal Food Production). Based on the requirements stated in MS 1500: 2009, Halal internal auditing is one of the important tasks that shall be practiced to ensure the effectiveness of implementation of internal Halal control system. Internal auditor should measure the on going compliance to Shariah Laws and principles of Halal and Haram in Islam with regards to Halal certification. Stages of audit involves the audit planning and preparation, audit execution, and follow up audit & closing up audit. Halal audit checklist is prepared by internal auditor. It contains elements for assessment which is refer to the standard reference that is MS 1500: 2009 and Manual Procedure of Halal Certification Malaysia. Audit is done by examination of documents & records, observations of practices & conditions in the factory through on site visit and interviews with designated personnel.

Successful International Halal Services Models (SANHA)

Moulana Mohamed Saeed Navlakhi, Theological Director, South African National Halal Authority (SANHA), South Africa

Fourteen centuries ago, a Divine Revelation of Islam in the Arabian desert resulted in transformation that reverberated to the far flung corners of the of the world with the adherents of that religion today numbering more than 1.5 billion of every hue, colour, creed, kind, nationality, speaking different languages and living in almost every country of the world. Allah Ta'ala confirms this phenomenon of diversity in the Noble Quran; O mankind! We created you from a single (pair) of a male and a female, and made you into nations and tribes, that ye may know each other (not that ye may despise (each other). Verily the most honoured of you in the sight of Allah is (he who is) the most righteous of you.....(Al-Hujraat, Chapter 49, Verse 13). The consumption of Halal is not simply an option but an absolute obligation. It is that strand of the rope of Halal, whilst binding us together that presents the greatest challenge because of the enormous diversity. In one third of the world, Muslims are in a majority situation and in the rest they live as a minority. They are found in both First World, as well as developing and Third World countries. Without a single cohesive institution such as the Rightly Guided Caliphate of previous times, it progresses by adherence to the Shari'ah. The provision of Halal products and regulatory services understandably sees the same diversity, with governments of Islamic countries providing this in some instance whilst in minority situations the communities have learnt to rely on themselves. We humbly believe that giving us the honour of presenting the South African experience is most appropriate as it is a microcosm of the world situation described earlier. It's a world in one country with its canvas of history splashed with more than three centuries of Islamic influence. Muslim political prisoners and artisans from the Dutch East Indias, indentured labour and trade from colonial India and post-apartheid's economic and political migration from the African continent have all made their mark. Twice as big as France and nearly four times the size of Germany, it is a nation with a population of 49 million people and a variety of cultures, 11 official languages, many religious beliefs and a tortured history of inhumanity to fellow man. Muslims only account for about 2% of the population yet hold enormous sway on Halal issues. This paper, will share our trials and tribulations in establishing and implementing a successful Halal regulatory service that is driven by the Community under the leadership of the Ulama and transcends geographical and cultural barriers. We will share our successes as well as the challenges that remain in managing this diversity.

The Experience Bosnia in Providing Halal Services in Europe

Amir Sakic, Director, Agency for Halal Quality Certification Bosnia and Herzegovina

The modern Halal system in Bosnia has started in 2006, and includes establishment of institutions, the revision of regulations and development of the Halal Standard, Halal market functionality and Halal consumer protection association as three major aspects necessary for Halal products and services assurance. Based on special regulative and Law of religious freedom, Islamic Community in Bosnia and Herzegovina has established Agency for Halal Quality Certification and appointed it to provide necessary Halal activities. Planned development activities and multidisciplinary approach towards Halal legislation and issues, made Agency for Halal Quality certification and Halal standard much reliable and proactive in comparison with already existed standards. Even Agency started from the bottom in developing new system for Halal certification, we end up in creating the unique model of Halal certification in world, acceptable by institutions and individuals. Together with Muslim Scientists from different branches of universities and institutes, Agency has developed Halal standard BAS 1049, first edition, which was registered as national standard by Institute of Standardization of Bosnia and Herzegovina in 2007. Moreover, multidisciplinary approach in development of regulations of Halal standard produced Halal standard compatible with other standards, attracting the interest of the companies whose main objective among all was “concurring” new markets. Standard has been revised and harmonized with OIC Halal Food Standard and registered in December 2010, as BAS 1049:2010, Halal Food - Measures and Requirements, Second edition. Starting from 2006 until now, most important regulations related to food products have been revised and changed enabling legality of Halal in production plants, Halal assurance system and reducing frauds in the market. Even harmonized with EU regulative, present regulations in Bosnia is enabling realization of different activities related to Halal as: Agency is only authorized institution for Halal assurance, Traditional and religious slaughtering is allowed, Halal labeling is permitted only with valid Halal certificate, Government supports producers willing to satisfy Halal requirements. Beside all the efforts and achievements, different national regulations and long period for approval in importing countries, causing stagnation of international trade and send negative message to Halal industry. Having unique experience in Halal, Bosnia trying to play active role on international level, supports Halal initiatives, attending on conferences, forums and fairs, participating in standardization activities (OIC SEG, CEN/BT 212). Agency for Halal is the first associate member of the IHI ALLIANCE and the founder of the AHC-EUROPE. Harmonizing of OIC Halal Food Standard globally brings benefits and progress to global Halal industry.

Global Challenges in Halal Supply Chains

Yousuf Pandor, Consultant, Halal Supply Chains, UK

The current Halal Supply Chain is very diverse and involves both Muslim and Non-Muslim stakeholders, with 90% of products being produced in Non-Muslim countries. A minority of Muslim communities have organized structures in place in the production and control of the Halal Supply Chain. However, there are major gaps in the Global Halal Supply Chain. My presentation is based on my experience in Halal Supply Chains and contributions made by fellow Muslims. My objective is for all participants in the first Kuwait Halal Workshop and beyond, to be aware of the current Global Halal Supply Chain, some of its problems and challenges we face as Muslims. I have suggested some measures which need to be considered for improving the Global Halal Supply Chain. We hope that our knowledge and experience is passed on and can contribute to a Global Halal Supply Chain with zero tolerance.

Techno Economical Aspects of the Halal Industry and its Services

Dr. Irfan Sungkar, Senior Economist and Halal Industry Consultant, Indonesia

The Halal industry is unique for being the largest industry where religious/Islamic values are upheld throughout the whole food production process, from raw materials sourcing, purchasing, financing, storage, manufacturing, further processing, distribution, logistics and retailing up to the consumption of products, where consumers are the utmost driver to the growth of this industry. In any industry, including Halal industry, assessment on market size, demand and supply characteristics, consumer behavior as well as trends and issues faced by the industry and consumers are the fundamental elements that need to be understood. Disappointingly, there are widespread confusion on serious weaknesses and flaws in market understanding, driven primarily by a lack of accurate and consistent information. This has led to gross misunderstanding on the published information, and what are the meaning of these figures. Latest research being done in three main regions in the world (Asia, Middle-East and Europe), found that Islam is the fastest growing religion in terms of followers, where there are approximately 1.83 billion Muslims globally. The total market size of Halal industry is \$2.3 trillion, excluding Islamic finance sector. Of that amount, the size of the global Halal food market reached \$634.6 billion. In GCC countries, the projected market size worth \$46.1 billion. But when these figures were published, widespread misunderstanding existed. For some people, these were trade figures and some others think differently. This happened because of lack of thorough understanding of the industry, and what the figures actually means. This paper/presentation will reveal the latest information on global market size, followed by regions, including GCC countries. The aim of this paper is to give a comprehensive understanding on what each figures mean, its implications for the industry and governance institutions in each of GCC countries, especially for Kuwait. The findings are important to be the basis for platform to achieve sustainable growth of the Halal industry not only in Kuwait and other GCC countries, but world-wide.

Role of Islamic Finance in Supporting the Halal Industry and its Services

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The last few decades have witnessed the rapid growth and development of Islamic finance. Consequently, Islamic finance has emerged as one of the fastest growing industries. It has expanded to all corners of the globe and received wide acceptance by both Muslims and non-Muslims alike. The rapid evolution of Islamic finance has resulted in the dramatic transformation of the industry, from being focused on conventional financial practices, based primarily on interest and excessive risk-taking activities to having promulgated Islamic standards that are free from *riba* and other unethical financial dealings. Islamic finance refers to methods of undertaking banking and financial transactions that are in conformity with the precepts of Islamic law, also known as *Shariah*. Based on the *Shariah*, Islam has formulated comprehensive principles and ethics governing how businesses and economies should be run and how banking and finance is to be operated. Thus, Islamic banking and finance differ significantly from conventional finance, not only in terms of the business practices, but above all, the values which guide the whole operations and outlook of Islamic banking and finance. The values which are expressed are not only concerned with the minutiae of its transactions but also in the breadth of its role in realizing the objectives of the *Shariah* (also popularly known as *Maqasid as-Shari'ah*). Indeed, Islamic finance is inevitably an important component in the Halal Industry and its services. Halal industry is deemed to be incomplete if Islamic finance is neglected. The presentation shall therefore aim at providing a holistic overview of the development and progress of Islamic finance for the past four decades. The framework of *Shariah*-compliant financial transactions is also discussed and deliberated to foster better appreciation and understanding amongst participants on the distinctive characteristics of Islamic finance vis-à-vis conventional finance. Finally, the presentation shall delineate the potential role of Islamic finance in further enhancing and supporting Halal industry and its services in current competitive and challenging global world.

Proposed Institute of Halal Industry and Services

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Education is vital in ensuring the next generations of Muslim are ready to face the challenges of fast moving development in many sectors and globalization issues. The knowledge imparted must be sufficient, comprehensive, and practical and embedded the integrity elements so that the Ummah should be stronger, confident and bold in making decision, especially in managing the global Halal industry demand. As part of the initiative to achieve the said intention, Institute of Halal Industry & Services being proposed basically to ensure the Halal industry is potentially equipped with competent human capital with the right attitude in accordance to Islamic practices. We believe the creation of this institute should be able to produce better Ummah in managing Halal industry and its requirements beside from the business point of view alone. Nevertheless, the formation of the proposed institute demand the support from the Ummah themselves, including the proper guidance, especially on its mission, vision and objectives, beside the acceptable administration procedures in managing the institute. Along with the focus area will be the module developments, competent personnel and research and development activities. Moving forward, the establishment of the proposed institute should be able to spearhead the revolution in the Halal industry educational and personnel development requirements.

Halal Tourism: The Untapped Market for the Halal Industry and its Services

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Halal is not just about food, cosmetics, pharmaceuticals, banking and finances, services but also Halal tourism. This is a new product and service in the tourism industry. The industry provides holiday destinations for Muslims and Muslim families. It offers packages that comply with the Islamic Shariah which the Muslim families abide by. For instance, Muslim-friendly hotels in vacation destinations do not serve alcohol and will have separate enclosed swimming pools and spa facilities for men and women. These new brands will address how Muslim needs are met and how they want to be treated. Malaysia, Turkey and many countries in the Middle East are trying to attract Muslim tourists from all over the world by offering facilities in accordance with the religious beliefs of Muslim tourists. Apart from the worldwide economic crisis the Halal tourism or rather known as Muslim Friendly Hospitality Services is on the rise. As wealthier Muslim populations in Muslim-majority countries and particularly Western Europe and the US grow, so does the possibility for Halal tourism to become big business. World travel markets like India, the Gulf region, Malaysia, Singapore, Indonesia already show strong interest in Muslim-friendly hospitality services. In year 2008, India hosted 1.11 million foreign tourists from Muslim countries that indicate the potentialities of Halal tourism in India. In 2005, over 150,000 tourists traveled from Middle East to Malaysia and in 2007 the number had increased to 200,000. The number had increased tremendously to 400,000 in 2009 where people choose their destinations based only on facilities that have certified Halal food. Overall, the 1.6 billion of the world Muslim population is an enormous market for the Halal tourism service provider.

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Darhim Dali Hashim is the Chief Executive Officer of International Halal Integrity Alliance Ltd (IHI Alliance), an international non-governmental organisation created to uphold the integrity of the Halal market concept in global trade through recognition, collaboration and membership. Darhim brings to IHI Alliance a wealth of corporate and Halal industry experience. Previously he worked in various senior management positions which includes leading a diversification strategy for a conglomerate into the agricultural sector. This led to an opportunity to head up an integrated livestock and Halal meat operations where he gained real hands-on experience from the cattle yards to the slaughter floor. He was invited to share his knowledge and experience on Halal Journal TV, Pakistan's ATV and Business Plus channels and was also interviewed for Time and Forbes magazines. Darhim introduced Halal at various platforms including the CIES International Food Safety Conference held in Barcelona, Spain, the World Bank's East Asia Pacific Regional Agribusiness Trade & Investment Conference in Singapore, the 18th EFLA Congress on Private Food Law in Amsterdam, Netherlands and the Meat Industry Association Annual Conference in Christchurch, New Zealand. Darhim has also been invited to give presentations on the Halal industry at various international events namely World Halal Forum Industry Dialogues in South Africa, China, Netherlands and Indonesia as well as at the "TUSKON Turkey-Asia Pacific Foreign Trade Bridge conference in Istanbul, the Halal World Expo in Abu Dhabi and the World Food Market in London. Darhim is a regular feature as a speaker at Halal-related events including the World Halal Forum (WHF), WHF-Europe, Brunei International Halal Marketing Conference, WHASIB-ANUGA in Cologne, International Halal Conference in Tehran, National Halal Forum in Manila and the Global Halal Congress in Karachi. In the early part of his career, he was an audit manager at Pricewater house Coopers after having completed his Chartered Accountancy qualification with Kingston Smith in London. He graduated with a Bachelor of Science (Honors) degree in Economics from the University of Bristol in England.

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Mariam Abdul Latif has obtained her Diploma in Agriculture from University Pertanian Malaysia in 1977 and graduated in Nutrition (Hon) from King's College, University of London in 1990. She did her Post Graduate Diploma in Community Nutrition at University Indonesia, Jakarta in 1992 and completed her Masters study in Food Service Management specializing in Halal food management at University Putra, Malaysia in 2004. She began her career in 1979 as a lecturer in agriculture and food processing at the Institute of Agriculture Air Hitam, Johore and later at the Institute of Agriculture Serdang, Selangor (1990-1993). She joined the Ministry of Health Malaysia (MOH) in 1994 as a Food Technologist in Negeri Sembilan heading the state food safety programmes. In 1996, she was transferred to the Food Quality Control Division of MOH and established the office of Codex Contact Point Malaysia taking over from SIRIM, after the latter was corporatized in 1995. Being the country Liaison Officer (Codex Contact Point Malaysia), she had participated in many Codex meetings, defending many issues related to food standards, including the adoption of the General Guidelines for Use of the Term "Halal" in 1997. She was appointed as a Consultant to Codex Secretariat at the Food and Agriculture Organization (FAO) of the United Nations in Rome, Italy in 2001 and 2005. She headed the Halal Certification Programme under the Department of Islamic Development Malaysia (JAKIM) from 2004 to 2006, and was the Vice President (Halal Integrity) of the Halal Industry Development Corporation (HDC) Malaysia from 2007 until July 2010. She is currently serving the Ministry of Health Malaysia as the Selangor State Deputy Director of Health (Food Safety) besides doing her PhD research on Halal Nutrition.

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Dr. Sufyan Abdulkader Al-Irhayim is the Head of Standardization Department in GCC Standardization Organization. He has extensive practical, professional and academic experience for more than three decades in the fields of electricity, computer and engineering standards. He holds a Master's and PhD degrees from the University of Bradford (United Kingdom), Department of Electrical and Electronic Engineering. He participated in the establishment of the Faculty of Engineering in the International Islamic University of Malaysia. He worked in the University as an Associate Professor and he is the first Head of Department of Electrical and Computer Engineering, then the Dean of Academic Affairs in the University. Afterwards, he turned to work in the Department of Computer Engineering in the University of Bahrain since its establishment (before joining the GCC Standardization Organization). He participated in different scientific, engineering and administrative achievements and headed many technical committees. He supervised a number of Master and PhD Theses. He has more than 25 research documents in unique scientific magazines and international conferences. He represents the Gulf Team for Social Responsibility. He was delegated as a participating expert for the International Work Team for Social Responsibility in ISO. He has the trust of interested groups as a reserve member in the Application Follow-up Committee after issuing materials of the International Team of Social Responsibility. He has delivered many lectures and seminars in the field of standards, professional and engineering applications.

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Eng. Saud Rashed Al-Askar holds a Master's of Food Manufacturing Engineering in 2000 from King Saud University. He is Director of Conformity Affairs, GCC Standardization Organization since 2005. He was assigned the duties of the General Secretariat of the Authority during the interim period (3/2008 – 10/2008). He participated in many regional and international conferences specialized in the field of standardization and Pan Gulf Trade, and the ways to remove technical hurdles for the Pan GCC trade. He is the Head of the Gulf Committee for Configuration Verification which works to put the technical regulations and unified legislation in place to apply basic approved requirements for safety, security, environmental health, and building the legislative system for controlling the products of member countries. The Head of the Gulf Orientation Committee for the Gulf Accreditation Center works to establish the Gulf Accreditation Center, a member of the Gulf Committee for Food Safety. As a representative for the Standardization Authority it put unified systems and procedures for circulating foodstuffs in the GCC and nutritional safety systems, which represents the Standardization Authority in the Gulf Committee for Consumer Protection and Gulf Committee for Custom Union. A member of the Saudi Quality Council, Member of the Saudi Quality Committee and a member of the Consumer Protection Society in the KSA.

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Dr. Lutfi Oksuz of Turkey is the first by-vote-elected Interim Secretary General of the Standards and Metrology Institute for Islamic Countries (SMIIC). Ever since he took the office as the inaugural General Assembly Meeting of Standards and Metrology Institute for Islamic Countries (SMIIC) that was held in Ankara, Republic of Turkey on 2-3 August 2010 as an effective organization. SMIIC is the latest affiliated institution of the Organization of Islamic Conference (OIC). Dr. Oksuz was born in Konya, Turkey in 1970. He received his B.Sc. as Mechanical Engineer and graduated from Middle East Technical University in 1994, in Ankara. In 1999, in Konya he obtained an MBA degree at the Institute of Social Science in Selcuk University, MBA thesis is ISO 9000 Quality Management Systems applying and problems at the application and pattern at a food sector. Ph.D. degree at Institute of Social Science in Selcuk University, in 2005, in Konya. Ph.D. thesis is Integrating of ISO 9000 & ISO 14000 & OHSAS 18000 & HACCP & ISO 17025 Management Systems. He served as an engineer at product certification center (1995-96), and as a lead auditor at system Management Center (1996-2002), and as a Director of Product Certification of Konya Brand (2002-2006), and as Director of System Management Director of Konya Brand at TSE, Turkish Standard Institution. Between 2009 and 2010, he served as TSE Coordinator at Kingdom of Saudi Arabian Riyadh. Since July 2010 he serves as TSE President Consultant and SMIIC Secretary General. He has been more than 700 audits which are related with ISO 9000 & ISO 14000 & OHSAS 18000 & ISO 10002 & EN 16001 & HACCP & ISO 17020 & ISO 17025 & EN 45011 Systems. He gives more than 200 courses related with Management Systems. He is a lead auditor of ISO 9000 & ISO 14000 & OHSAS 18000 & ISO 10002 & EN 16001 & ISO 17025 management and accreditation systems and auditor of EN45011 & ISO 17020 accreditation systems. He is member of various local societies. He wrote numerous papers in Turkish. He is fluent in Turkish, English and middle Arabic languages. He is married and father of three children.

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Dr. Nasser bin Abdullah Al-Maiman, Professor of Jurisprudence, Foundations and Jurisprudential Rules in Umm Al-Qura University in Holy Mecca and member of the Council of State Consultative Council in KSA. He is also a participant counselor of the consultative meeting about Halal Food Standards and Metrology of the Islamic Conference Organization held during 9-10 October, 2009. Dr. Nasser bin Abdullah Al-Maiman has published a number of books such as "Jurisprudential Rules and Controls of Sheikh Al-Islam Bin Taimiyah" in the two chapters of Purification and Prayer (printed in Umm Al-Qura University). Verification and studying the book "Clarification in Gathering between the Convincing Matters and Reviewing" by Scholar Ahmad Ben Mohammad Al-Shuwaiki (939 AH–875 AH), the book of Alkollī in Hanbali School (published and circulated), the book of "Medical Modern Matters" including research in modern medical matters from a jurisprudence perspective, the book of "Endowment Modern Matters" including research in endowment matters from a jurisprudence perspective, the book of "Legislative Modern Matters" including research in modern jurisprudence matters. Among the most important: the research of "Fatwa: Its Importance, Danger, Problems in the Present Age and Suggested Solutions", the research of "Religious Freedom in Light of the New World Order." He continues to supervise and discuss PhD and Master's theses. Among the positions he presently hold is Membership of the State Consultative Council, Membership of Endowments Council in Holy Mecca, Post-Graduate Professor for Sharia in Umm Al-Qura University. Previously he held positions of Assistant Secretary General of Muslim World League for Mosques' Affairs. A member of many international and regional scientific organizations and universities inside and outside KSA including the position of Jurisprudence Expert in the Islamic Jurisprudence Academy in Jeddah, following the Islamic Conference Organization, a member of the Saudi Society of Jurisprudence, a member of the Royal Academy for British Arbiters, a Chartered International Arbiter in Cairo Regional Center for International Arbitration (Egypt), a member of the Senate of Alexandria International Arbitration Center and the alternative means for solving disputes, Chartered International Arbiter in the International Commercial Arbitration Center for the GCC (Bahrain), a Chartered Arbiter in the KSA Ministry of Justice, a member of the Senate of the International Islamic University of Shetagong in Bangladesh, a member of the foundation body of the International Authority for Islamic Education, an honor member of the International League of Islamic Literature. He participated in many international, regional and local conferences, seminars and sessions inside and outside KSA concerned with human rights, rights of women, arbitration, and other social and legal issues.

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Dr. Teinaz is a Chartered Environmental Health Practitioner. Former- Head of Environmental Health, Advisor to the London Central Mosque Trust & the Islamic Cultural Centre, (ICC) represented the organization on aspects of food and Halal issues at the Food Standards Agency's Muslim Organization Working Group. He has overseen ICC response to FAWC's report published in 2003. Consultant to food businesses, and other agencies such Advisor to EU Dialrel project that published 'recommendations to good animal welfare practices during religious slaughter'. Served as a member of the Muslims Council of Britain Health and Food Standards Committee. Trustee, The Foundation for Women's Health, Research and Development - FORWARD – an African Diaspora women's campaign and support charity (registered in the UK). Dr. Teinaz had been at the forefront of a campaign to stamp out the illegal trade food fraud and misdescription of Halal meat in the UK, and is a "Checked" expert witness for years. He has trained many environmental health officers in the UK dealing with food frauds and crimes of major public health significance, such as the illegal trade in unfit meat, and has many public health publications and his recent one on the E numbers from animal's origin. Dr. Teinaz has investigated many food frauds and illegal meat crimes, and food poisoning incidents, and taken numerous successful enforcement legal actions at the Magistrates and Crown Courts in the UK relating to the illegal meat trade, food frauds and public health safety. He presented papers and presentations at International and national Conferences on Food Safety and Food Fraud, the Illegal Meat Trade, and Halal food meat fraud at the invitation of the House of Common, Food Standards Agency, The Department for Environment, Food and Rural Affairs (Defra), Chartered Institute of Environmental Health, Cardiff University, and local authorities. Dr. Teinaz is a widely experienced broadcaster on radio and television, and acts as technical adviser and contributor to television and radio programmes on food safety issues, including ,BBC Live of Grime, Channel 4 "Dispatches", BBC UK's Worst Restaurant, News night, Al Jazeera, and Radio 4.

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John is a Barrister with over 15 years of experience working in the environmental sector. His practice includes advising and appearing for local authorities, commercial clients and private individuals. He has also many years of experience teaching law and providing professional training in environmental health law for environmental health professionals and solicitors. Since 1992, he has run workshops for the CIEH on a wide range of legal issues affecting environmental health practice. He is a senior lecturer in law at Kingston University. John has undertaken research into various aspects of regulatory law, notably in the fields of statutory nuisance and food safety law. This has resulted in a number of publications, both in peer-reviewed and professional journals. He is co-author (with Rosalind Malcolm) of *Statutory Nuisance: Law and Practice* (OUP, 1st ed. 2002, 2nd ed. 2011) and *Food Safety Enforcement* (CIEH, 2005). He has also acted as legal adviser to Defra and drafted the legal sections of the *Noise Management Guide for Local Authorities* and the *Odour Guidance for Local Authorities*, published in 2006 and 2010 respectively.

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Hanen Rezgui Pizette, holder of Tunisian and French nationalities, was born in Tunisia. She is an engineer in the technical chemistry and majored in paper manufacturing, printed media, bio-materials in Pagora, Grenoble INP France. She holds two Master's degrees in Practical Engineering and in Material Sciences and Engineering from the National Institute for Applied Sciences in Pagora, Grenoble INP France. She worked for four years in paper manufacturing in the departments of Research and Production. She left manufacturing fields of work (since late 2007 for matrimonial leave for four years) which gave her the opportunity to learn by correspondence "Principles of Religion and Sharia" with the European Institute for Humanities. She has the opportunity to work in ASIDCOM Society that is "Aware Raising, Media and Defense for the Muslim Consumer" in France. She assumed responsibility for caring for the international relationships of the Society. She edited many articles of a scientific and political nature published on the society's website. In 2008, she wrote a scientific report about "Islamic Slaughter Method and Its Benefits for Man and Animal" together with the Head of ASIDCOM Hajj Abdul Aziz Dispenio as co-editor. This report was published by the French Ministry of Farming and Fishing on its official website. Later, it was translated into English through the sponsorship of Professor Jo. M. Rekanstein from Cornell University, New York. Mrs. Hanen represented ASIDCOM in an European project to develop a European standard for Halal products. In addition, she follows up many important files related to Halal products in France and Europe. Moreover, she is presently working as volunteer for educating and publishing Arabic Language among Muslim children and youth in the city of Grenoble.

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Dr. Abdel Majid Katme is a Muslim spokesman on Halal meat and food, and spokesman for the Islamic Medical Association. Dr. Katme is a broadcaster on 3 Muslim radios every week and a weekly presenter of a Health show on IQRA TV (Sky 826). He works closely with the Food Standard Agency and many of its departments. He is also a speaker on medical Ethics and the health values of the teachings in Islam. Dr. Katme has produced before a medical research study on the humane and healthy method of Dhabh (Halal Slaughtering) of the Prophet Muhammad (peace be upon him), and the harms and cruelty and the Harams (Unlawful) resulting from stunning. Dr. Katme has led a lifelong career in medicine in the UK as a psychiatrist (retired now) and has also been a Muslim community activist in Britain in the last 30 years. Dr. Katme is also the only Muslim Editor in the International Christian Organization which campaigns for the natural traditional family: Alliance for the Family.

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Dr. Mohammad Fouad Al-Barazi holds a PhD in Islamic Sharia, Comparative Jurisprudence Branch . He is the President of the Islamic League in Denmark, a member to the Islamic Jurisprudence Academy, Founder and President of the Islamic League in Denmark, a member of the Sharia Jurisprudence Academy in America. His scholarly editing includes "Guidelines in Dealing with Non-Muslims", "Veil of Muslim Women between the Fake Adoption of Liars and Interpretation of Ignorants", "Muslims in Europe, Their Real Life and Problems", "Conclusions of Jurisprudence Principles", "Islamic Slaughter for Cattle and Birds and its Benefits", "The Western Slaughter and Its Harm", "Cheese and Its Status in Islamic Sharia" and "The Status of Eating Chicken Fed with Animal Fodder Mixed with Blood". Among his scientific activities, he established the Islamic League in Denmark. He held many conferences in Denmark that were covered in the mass media. He participated as a lecturer in many international conferences. He confronted the misrepresenting paintings about the Messenger (Peace Be Upon Him). He hosted at the headquarters of the Islamic League in Denmark, the second session of the Islamic Jurisprudence Academy in 1425 AH (2004).

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Mufti Mohammed Zubair Butt was born in the UK in 1972. At the age of fifteen he memorised the Holy Qur'an and, following the completion of his state education, he enrolled at the Institute of Islamic Education, Dewsbury, UK in 1988 and completed the Shahadah al-Aaliyah in Islamic Sciences in December 1993. This included the study of Arabic language and literature, syntax, etymology, logic, scholastic theology, Fiqh, Usul al-Fiqh, Hadith, Usul al-Hadith, Tafsir and Usul al-Tafsir. During this period he also studied the science of Qiraa'ah and received ijazah in the ten variant readings of the Holy Qur'an. In December 1995, he completed his Shahadah al-Aalimiyyah in Arabic and Islamic Sciences at Darul Uloom Karachi, Pakistan and received ijazah for the transmission of the books of Hadith taught under the Dars-e-Nizami syllabus. In December 1997, he completed his two years of Post Graduate Specialization in Islamic Legal Edicts under the supervision of Sheikh Mufti Muhammad Taqi Usmani. He is currently the Senior Advisor on Islamic law at the Institute of Islamic Jurisprudence, Bradford, UK and an executive member of the Jamiat al-Ulama of Britain. He is chair of the Al-Qalam Shariah Scholar Panel, the first UK-based panel of Shariah scholars that advises on Islamic finance related issues (<http://www.alqalam.org.uk>). He is a member of the Committee for Ethics in Research at the University of Bradford and a Chaplain at the Leeds Teaching Hospitals. He is chair of the Shariah Advisory Board of the Bradford Council for Mosques and also Chair of the Muslim Health Care Chaplains Network. Mufti Zubair is the Shariah Advisor to the Halal Monitoring Committee and also advises national statutory and non-statutory bodies within the UK. Mufti Zubair Butt lectures and runs training courses on various aspects of Islamic law including Islamic finance, Islamic medical ethics and Muslim personal law.

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Dr. Mohamed Habib Altakani studied the Holy Quran by heart in the mosque, studied the principal of Shaia sciences with his father. He holds a BA in Law, Department of Legal Science, BA in Arabic Literature from the University of Mohammad the Fifth, Rabat. He holds a post graduate diploma in Islamic Studies from Dar Al-Hadith al-Husainiah, Al-Qaraween University. Presently he is a professor for Islamic Sharia, Islamic Economy in the Faculty of Osol Al-Dein and the Faculty of Arts in Tatwan. He verified the questions of Abi Al-Walid Ben Rushd (Al-Jad), and Al-Fath Al-Mobein in clarification of Zakat and Treasury of Muslims for Abul Rahman Al-Manjara. He edited "The Obligatory Benevolence in Islam and Its Applications in Morocco, the System of Donations in Islamic Sharia, the Theory of Contract in Islamic Sharia, Zakat and its Moroccan Applications until 1319 AH". He published a number of research papers and studies in the Islamic thought and economy. He is a member to the Moroccan Society for Studies and Research in Islamic Economy, a member to the Moroccan Society for Studies and Researches in Zakat. Presently he is editing "An Introduction to the Jurisprudential and Legal Comparisons and System of Islam: Creed." Sheikh Dr. Mohamed Al-Habeeb Altjkani participated in the Ninth Medical Jurisprudential Seminar in the State of Kuwait organized by the Islamic Organization for Medical Sciences (1999). The subject of the seminar was Islam and modern medical problems: additional materials, transformations and breakings one's fasting.

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Dzulkifly is currently a lecturer at the Faculty of Food Science and Technology and Head of Laboratory, Product and Process Innovation, Halal Products Research Institute, University Putra Malaysia. He obtained his BSc (Chemical Engineering) and MSc (Food Engineering) from the University of Leeds (1976-1983) and did a postgraduate research at the University of Nottingham (1990-1994) in the United Kingdom. His area of expertise is Food Processing and Engineering specializing in the area of physical properties of food and biological materials. He was a visiting scholar at the University of Birmingham (CICHE, 1995), University of Georgia (Griffin) (1996) and University of California, Davis (1997) under the Cochrane Fellowship (USDA). Among the projects he was involved in includes Fish Processing (1983-1985, IDRC), Honey Processing (1986-1989, IDRC), Halal Gelatin (1997-1998, IDB) and Standards and Characterization of Malaysian Rice (2003-2006, BERNAS). He sits in various committees including ASEAN Working Group on *Halal Foods*, IMT-GT Working Group on *Halal Products and Services*, JAKIM Halal Technical Committee, JAKIM Technical Committee on *Halal Institute of Malaysia*. He currently heads research projects on *Determination of alcohol in foods and drinks*, *Plant-based gelatin alternatives* and is also involved in several Halal related projects on *Instrumental methods for Halal authentication*.

Dr. Muhammad Munir Chaudry

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Dr. Muhammad Munir Chaudry is a Founding Board Member, President and Halal Administrator of the Islamic Food and Nutrition Council of America (IFANCA), an internationally recognized not-for-profit Halal certification agency. He has contributed to and/or was featured in various media including The Wall Street Journal, Prepared Foods magazine, and CNN. Dr. Chaudry is a pioneer in the field of Halal certification and promotion of Halal among the food industry. Over the past 30 years, Dr. Chaudry's vision has resulted in IFANCA becoming a world leader in Halal certification. Under his guidance, IFANCA has certified more than 30,000 ingredients, over 5000 food and consumer items for 2500 companies in industries as diverse as foods and flavors to pharmaceuticals, nutritional supplements, vaccines, cosmetics and life style products, in 55 countries. Dr. Chaudry is a food industry veteran with expertise in ingredient technology and fifteen years of management experience in quality assurance, human resources and employee training with a major food ingredient company. Monograms on ingredients developed by Dr. Chaudry can be accessed at www.ifanca.org and www.halal.com. He is the author of several papers and co-author of Halal Food Production, the single most widely used textbook on Halal. Dr. Chaudry is a professional member of the Institute of Food Technologists, the society for food science and ex-chairman of the IFT Religious and Ethnic Foods Division. He is an expert consultant to the World Organization for Animal Health (OIE), advising it on the important issues of humane handling of animals during slaughter. He was a delegate on a joint project between the United Nations International Trade Center, the American Spice Trade Association and Spices Board of India to conduct training workshops in India on food safety of spices. Dr. Chaudry holds B.Sc. (Honors) and M.Sc. (Honors) degrees in Agricultural Engineering and Technology (Food Technology) from the West Pakistan Agricultural University, Lyallpur, Pakistan; an M.S. degree in Food Technology from the American University of Beirut, Lebanon; and a Ph.D. degree in Food Science from the University of Illinois at Champaign-Urbana, USA.

Dr. Mah Hussain-Gambles

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Dr. Gambles is a Founder of Saaf Pure Skincare, Halal Cosmetics and Pharmaceutical Consultant and Entrepreneur. Disillusioned by beauty marketing claims, Saaf Pure Skincare was born from Dr. Mah's desire to produce a range that her family and friends could safely use, and to reconcile family commitments with a full-time activity. She has a Doctorate in Clinical Trials, formal training in Homeopathic Medicine, first degree in Pharmacology and later a Masters Degree in Health Service Research, with work experience in the field of cancer medicine. She is highly published in her field and also a Member of the Royal Society of Chemistry and the Society for Cosmetic Scientists. An authority in natural, organic and Halal technologies for the personal care industry and spas providing a consultancy service to international organizations (www.drmaah.co.uk), she set up a not for profit UK based Halal accreditation organization in 2006 as the world's first certification body specializing in chemical and personal care related products (www.europeanhalalauthority.org). A frequent speaker and writer on the same subject in international events and journals, she wrote the Halal cosmetics and pharmaceuticals certification criteria for Halal Development Corporation Malaysia entitled "The Modern Compendium of Halal". Advisor to Halal Certification Bodies in the UK and International Halal Integrity Alliance. Dr. Mah was one of three European Finalist for Cartier Women's Initiative Awards in 2010; recognized by President Obama at his «Presidential Summit on Entrepreneurship» in April 2010. She was awarded as the British Female Innovator of the Year Award in 2009. She is also listed in Real Business Britain's 100 Most Entrepreneurial Women in 2009. In 2010, Dr. Mah was honored by the Queen by being awarded an MBE for her contributions to the beauty industry and international trade, as well as being presented to Prince Charles when she was short listed for the 10th Asian Women of Achievements Awards 2009. Previously, she was formally presented to the Queen and other members of the Royal Family at Buckingham Palace as part of a celebration of top 200 British Female Businesswomen. She has a keen interest in charitable activities and is a trustee of a UK based charity providing lifestyle changing tools to chronically ill people and their careers. She also volunteers for Age UK and a supporter of the charity Doctors World Wide.

Dr. Ali Salim Fanous

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Dr. Ali Fanous is currently a Technical Auditor, Food Technologist, Halal Control, Germany. He obtained his BSc in Food Science in Aleppo University in 2002. He pursued his MSc (Technology and Biotechnology of Food, 2006) and PhD (Biotechnology of Food (Proteomics), 2009) in Technical University of Munich. In 2003, he was a Food expert in the Ministry for Consumer Protection, Aleppo Syria and in 2006-2009 he was a Researcher in the field of proteomics and electrophoresis at the Technical University of Munich- Germany. Currently, he is responsible for documents inspection and conducting audits, helping the companies to implement Halal Assurance System and conducting Halal Training for Halal supervisors and QM managers under Halal Control (EU) European Inspection- and Certification Body for Halal-Food.

Norhaizam bte Md Sani

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Norhaizam bte Md Sani is currently attach to Halal Industries Development Cooperation (HDC) as a Training Manager & runs training in the areas of: Understanding the Halal Industry, best Halal Practices in the food industries, Halal internal auditing workshop, and professional Halal trainer>s workshop, and professional Halal auditors> workshop. She also developed training modules and materials for Halal professional and Halal industries program. Dr. Sani is experienced in conducting pre-auditing on Halal certification for 5 star hotel kitchen & Logistic services, and in conducting Food safety and Halal audit on Supplier to Dewina Food Industries Sdn Bhd. Internal Lead Auditor for Halal Auditing. Dr. Sani has a working/technical experiences for 15 years which includes 11 years in R&D of retort pouch food products and 4 years in training of food safety, HACCP and GMP. She is also experienced in conducting on site and public training program such as Good Hygiene Practices, Good Manufacturing Practices and HACCP. Some clients of Dr. Sani are: The Chicken Rice Shop Restaurants, Secret Recipes Restaurants, CS Progym's Pharmaceutical Sdn Bhd, Adabi Consumer, Eastern Distinction Sdn Bhd (Food Caterer), Dave Deli Restaurants, The Mines Food Court, TESCO Food Court, canteen operators in school, offices and factory, and Shakeys Pizza Restaurants. In addition, Dr. Sani has the 5S program in which Shin-Etsu Polymer Sdn Bhd (Duration: 24 Mondays) is the client.

Dr. Mohammed Shujauddin Shafi

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Dr. Shafi has led a lifelong career in medicine and has also been a community activist. Currently he is a Deputy Secretary General of the Muslim Council of Britain (MCB) and Chair of its Health and Food Standards Committee. He has overseen the MCB's response to the Farm Animal Welfare Council's report published in 2003, served as a member of the Advisory Board of DialRel - the EU Project that has recently published "Recommendations to good animal welfare practices during religious slaughter". Dr. Shafi represents the Muslim Council of Britain on aspects of food and Halal issues at the Food Standard Agency's Muslim Organisations Working Group and at the Halal Steering Group of EBLEX and is a Member of the Religious and Cultural Panel of the RSPCA. As a Director of Public Health Laboratory and Consultant Medical Microbiologist, he was responsible for clinical, public health and food microbiology and laboratory accreditation; he served as Assessor for accreditation of clinical laboratories for over 15 years and has a wide experience in developing policies and protocols leading to assurance systems and national accreditation schemes. He has many years of experience in professional teaching of Medical and Bioscientist graduate and postgraduate trainees and he served as Regional Advisor for the Royal College of Pathologists for 10 years. Currently, he organises a Distance Learning postgraduate module in Hospital Infection at the University of London. Dr. Shafi has undertaken research into various aspects of clinical and public health with around 100 publications in professional and peer-reviewed journals, his recent publications have been on health protection and field studies relating to the epidemiology of respiratory infections at the Hajj.

Dr. Hani M. Al-Mazeedi

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He has 30 years of continuous work in food quality, especially in the field of Halal requirements for food, natural body care products, cosmetics & medicine. Much of his research has involved Hazard Analysis and Critical Control Points (HACCP) in addition to related systems such as Good Health Practices (GHP), Good Manufacturing Practices (GMP) and programs to formulate the basis for food inspection. He was the first «General Controller of Food Import» for Kuwait City. He was also the first food inspector with a qualified degree in food manufacturing earned at American University. Later, he was one of the first to promote Halal in a holistic manner integrating HACCP and Halal, applying the concept to the entire supply chain. In 1996, he introduced The «McHalal» system for McDonald's. In 2009, he was given «The Halal Award 2009» by The Halal Journal of Malaysia, for his personal achievements in servicing Halal for the food industry. Dr. Hani is well known worldwide on his positions on some of the issues related to Halal food, Halal Cosmetics, and Halal Medicines, these are: No Stunning Before or After Slaughtering, No Mechanical Slaughtering, and Not to Consider Products as Halal Based on the Concept of Istihalla Unless 100% Solid Proven by Islam, i.e. Quran and Sunnah. Dr. Hani has published three books in Arabic beginning with «Concepts on Food Hygiene», published in 1998. The second was «Practical Guide to Food Safety» from 2002. This book focused on HACCP and related food safety systems. The third book, which is due to be published in 2011, is «My Food». In addition, he has published an index of official papers that are related to food and slaughter according to Islamic rites, covering the period 1979-2011. Dr. Hani is currently working as an Associate Research Scientist at the Kuwait Institute for Scientific Research.

Haji Saifol Haji Bahli

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Haji Saifol Haji Bahli has obtained his Bachelor of Science in Food Technology (Food Services) from University Pertanian, Malaysia in 1993. Besides that, he also attended few course such as ISO 9000 Internal Quality Auditor, Occupational Safety & Health Management and Environmental Impact Assessment. Moreover, he is also a professional member for Malaysia Institute of Food Technology (MIFT). After graduated, he works with the government and in 1996 he served as the Head, Quality Assurance & Hygiene in in-flight catering with Malaysia Airlines and currently he is serving Halal Industry Development Corporation (HDC), Malaysia as Head, Training & Consultancy. He is highly involved in presented papers both domestic and international Arena. Among countries that he had presented are China, Turkey, Japan, Indonesia and Brunei.

Moulana Mohamed Saeed Navlakhi

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Mr. Navlakhi is the Theological Director of South African National Halal Authority. Mr. Moulana Navlakhi was born in South Africa where he completed his schooling career and vernacular education. He thereafter initiated Islamic studies at Darul Uloom Bury in Lancashire, UK and finally graduated in the faculty of Islamic Theological Sciences at Jamia Uloom Islamia, Karachi in 1988. Upon his return to South Africa he joined the Council of Muslim Theologians where he served in the following capacities: Member – Ta’limi Board - Board of Islamic Education, Jamiatul Ulama SA, Member Editorial Board -Ar-Rasheed Periodical, and Executive Member - Halal Food & Beverages Department. He was also appointed by the Council to serve in the capacity of Shari’ah Consultant at the Islamic Bank Ltd. Johannesburg and assisted in developing and monitoring the general operations and Shari’ah compliance of financing modules. In 1994 when the formation of the South African National Halal Authority was mooted, the Council commissioned him as the Senior Consultant in developing Halal protocols for the National Halal Authority. He was thereafter appointed the Chief Shari’ah Director of the organisation and serves in that capacity to the present date. He currently serves in an Executive capacity on the World Halal Council organ whose aim is to harmonise Halal Certification Standards at a global level. He also serves on various socio-religious bodies in South Africa and has made significant contributions to various International forums.

Amir Sakic

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Amir Sakic is a director of the Agency for Halal Quality Certification, since this institution was established in 2006 by Islamic Community in Bosnia & Herzegovina. His education started with Islamic Madrasa in Sarajevo where he was qualified as an Imam, Khateeb and Muallim in 1991. He completed his university studies on University Tuzla, Faculty of Philosophy as professor of Bosnian Language and Literature. Currently, he is taking his Master degree in Management on Faculty of Economy. Since 1991, he is working in Islamic Community, firstly as Imam, then as professor in Madrasa in Tuzla for ten years. He has working experience in different fields i.e., in media as a Journalist and Editor, library, publishing and NGO organizations, etc. For eight years, he was organizing the International Gatherings of Youth Bosniaks, and he was representative of B&H within the Islamic Conference Youth Forum for Dialogue and Cooperation (ICYFDC). He is a certified lead auditor for ISO 9001:2008. Also, he studied and completed training for Internal and External Halal auditors and Consultants in the fields of: Halal management system, Halal Marketing, Halal standards and standardization processes, and Implementation of Halal standard in food premises. Beside his professional engagement in Agency he is actively working and/or participating in most important International Halal initiatives as official representative of Bosnia and Herzegovina. He is a Committee Member: Development of OIC Halal Standards, and a representative of B&H in SEG OIC. He is a representative of Bosnia and Herzegovina as Halal Expert in CEN/BT Working Group 212, Halal Food Institute for Standards of Bosnia and Herzegovina, TC 43, Food AHC-Europe, and he is a Founder of European Association of Halal Certifiers. His engagement in publishing, as an author of written works or editor, includes many books, magazines and journals. His written works in Halal related fields includes Market research such as Consumers sensitivity on Halal labeling in B&H (2009); The Halal Status of Additives in Milk and Dairy Products; Halal Status of Food Additives and Halal Slaughtering.

Yousuf Pandor

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Yousuf Pandor is based in the UK. He commenced his career in the food industry 12 years ago by setting up a Halal business manufacturing snacks and ready-made meals with an extensive range of Oriental, Italian and European products. Products were supplied to schools, hospitals, hotels, supermarkets and the food service sector. In 2006, he left the manufacturing business and pursued a career in consultancy, specializing in Halal Supply Chains. He has worked in Europe, Middle East and Asia and helped both, Muslim and Non-Muslim companies. He has also advised many organizations (schools, prisons, hospitals) in establishing Halal Supply Chains covering product development, menu planning and production facilities. He is honored to present at the first Kuwait Halal Workshop and share his experience and knowledge with fellow Muslims.

Irfan Sungkar

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Irfan Sungkar is a Senior Economist and Halal Industry Consultant, and amongst the group of people that try to propagate the development of Halal industry world-wide. An Indonesian national and reside in Malaysia, his main interest and expertise is on economic and industrial analysis, market intelligence and Islamic investment. He is former Secretariat for World Halal Forum, and Advisor for International Halal Integrity (IHI) Alliance. He is a member of Expert Group of Food Security for Islamic countries at Islamic Development Bank (IDB), Jeddah, and Resource Person at Asian Productivity Organization (APO), Tokyo, Japan. Mr. Irfan has a Bachelor degree in Banking and Finance, a Post Graduate degree in International Economics from University of Malaya, Kuala Lumpur, Malaysia and doing his doctorate degree in International Trade and Economics and is accredit with several professional qualifications such as Registered Financial Consultant (RFC) from IARFC, USA. To his credit, He also attended several intensive courses and workshops such as in Haas School of Business, University of California at Berkeley; Institute of Social Studies, The Hague, Netherlands, and Institute of Bankers Indonesia, Jakarta. He is involved in numerous research and studies pertaining to Halal Industry and Islamic Finance, including research projects for Malaysian Industrial Development Authority (MIDA), Islamic Development Bank (IDB), Japan International Cooperation Agency (JICA) and several leading multinational companies in the region. He did a groundbreaking research on market value, size and potential and awareness level in Halal industry in Asia, Middle-East and Europe and the findings currently become a yardstick to understand the Halal industry and widely quoted worldwide. Irfan has written many research papers, books and articles for some industrial magazines in the world. Irfan has been invited to speak at some of the major institutions in the world such as the World Bank, National Bureau of Foreign Trade of Taiwan, ROC; Chinese Productivity Organization as well as in a number of conferences, workshops and Industry Dialogues in Brunei Darussalam, Bosnia & Herzegovina, Indonesia, Japan, Netherlands, Saudi Arabia, South Africa, Taiwan ROC, Thailand, Turkey and few others.

Dr. Asyraf Wajdi Dusuki

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Associate Professor Dr. Asyraf Wajdi Dusuki is currently the Head of Research Affairs, International Shariah Research Academy for Islamic Finance (ISRA). Prior to joining ISRA he was an Assistant Professor of Islamic Banking at the Kulliyah of Economics and Management Sciences, International Islamic University Malaysia (IIUM). Apart from serving ISRA, he also serves as a Chairman of Affin Bank Group Shariah Committee and Shariah consultant and advisor to several financial institutions and advisory firms including London-based Mortgage Company Chain Mender Limited, London-based Halal Industries PLC, US-Based Islamic Financial Institution United Chartered Bank (UCB), Singapore-based IFIS Business Advisory Pte Ltd. and AFTAAS Shariah Advisory Sdn. Bhd. He is also a member of Board of Studies, Faculty of Business Administration, University Tun Abdul Razak (UniRAZAK). He holds Master of Science degree in Islamic Economics, Banking and Finance and Ph.D. in Islamic Banking and Finance from Loughborough University, United Kingdom. He has published in numerous international and local refereed academic journals. One of his article entitled “Banking for the Poor: The Role of Islamic Banking in Microfinance Initiatives” has been awarded as the 2009 Outstanding Paper Award by the well-known International Referred Journal Article Publisher Emerald Literati Network. Apart from that he has presented papers at both local and international conferences including London, Bahrain, Doha, Berlin, Dubai, Tehran, Jakarta, Singapore and Brunei. He also conducts training in Islamic banking and finance related areas to officers of Central Bank of Malaysia, banking practitioners, government officials and public.

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Dr. Noriah Ramli

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Dr. Noriah Ramli is a law Lecturer at the Ahmad Ibrahim Kulliyah of Laws International Islamic University Malaysia. Apart from teaching she is also involve in doing research on matters related to food law, Halal food regulations and Halal tourism.

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Dr. Husam Alomirah is a Research Scientist at the Food and Nutrition Program, Kuwait Institute for Scientific Research. He has a B.Sc. in Biochemistry from Kuwait University and M. Sc. and Ph.D. in Food Science and Technology from McGill University, Canada. He joined KISR in 1992, where he lead and participated in a number of research project aimed to provide baseline information of the potential chemical (acrylamide, pesticide residues, polycyclic aromatic hydrocarbons, polychlorinated biphenyls, mycotoxins and multi-residues of antibiotics) and microbial hazards as well as the prevalence of the nutrition related chronic diseases and their risk factors.