Unveiling the Gaps in Supervising Halal and its Audit Controls

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Outline

1. Food processing in a nutshell
2. Halal food processing
3. Gaps in supervising Halal
4. Recommendation
Food Processing in a nutshell

- Set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food industry.
Methods used for food processing

• Methods using coldness
  • Refrigeration
  • Freezing

• Methods using heating
  • Pasteurisation
  • Sterilisation
  • UHT processing

• Methods by dessiccation
  • Concentration (liquid food like milk)
  • Drying

• Other methods
  • Filtration
  • High pressure
  • Ultra-sounds
  • Pulsed electrical fields

Food Processing

From Farm To Table

Whey protein, a by-product of cheese manufacturing, is used in energy bars and drinks!
Food Quality

Food Quality Assurance System

ISO 9001 REGISTERED FIRM

QS

QM

ACT

PLAN

Continuous Improvement

Verification Validation

Identifying hazards, accessing less risks

Implementing corrective measures

Implementing continuous monitoring

Identifying CCPs

Establishing critical limits

Good hygiene practices

Documentation Record-keeping

Time

Quality Improvement
What is halal food processing?

• Set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food industry according to ISLAMIC WAY

Halal food supply chain
(Yaakob et al. 2007)

- Farm
  - Raw materials: animals and plants
  - Handling: e.g. slaughtering
  - Processing/unit operations: preliminary operation, conversion operation, preservation operation, product development

- Processing
  - Ingredient & additives
  - Handling
  - Packaging
  - Storage
  - Storage and distribution

- Transportation

- Consumption
The Gaps.....

A. The Halal supervisor
   • Knowledge vs know-how,
   • Industry language or jargons
   • Education/training
   • Halal definition and standards

B. Food processing
   • The processing involved
   • Ingredients and additives used
Knowledge and Know-how

• The Halal supervisor:
  – Education and experience in slaughtering of animals and birds.
  – Good knowledge in food science and technology
  – Effectively monitor and communicate with the industry on matters that are considered sensitive.
  – Deep understanding on the relevant technical and syariah knowledge
  – Able to advise and assist the industry in slaughtering, production, quality control, product flow systems, hygiene, sanitizing, packaging, labeling, transportation and storage.

Industry language and jargons

• Understanding the industry language and jargons:
  – Haram, Halal, Masbooh, Zabiha, Toyib etc

• Education/training
  – Certified Halal auditors
  – Updating knowledge or current trends
Halal definition and standards

- Provides practical guidance for the food industry on the preparation and handling of halal food (including nutrient supplements)
- To serve as a basic requirement for halal food product and food trade or business

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Food processing

• The processing involved will determine the audit control
  – Slaughtering house
  – Bakery products
  – Dairy products
  – etc

Biscuit manufacturing flow chart

Pre Mixing
  Ingredients Addition
  Sugar solution
  Milk solution
  Preparation of Flour
  Fat
  Ammonia
  Additives
  Flour sifters sugar grinders

Mixing
  Mixers
  Mixing Time
  Water
  Creaming
  Dough consistency
  Biscuit grinders

Forming
  Laminators
  Gauge rolls
  Sheet Reduction
  Cutter
  Moulders
  Shape and size of dough piece

Packaging
  PPM
  Metal detection
  Stackers
  Feeding chute
  Horizontal flow form wrap
  Vertical filling
  Cream sandwiching
  Wrapper
  Printing
  Carton Sealing

Cooling
  Cooling time
  Cooling conveyor

Baking
  Baking ovens
  Baking time
  Temperatures
  Burners
  Steam extraction
  Oven Output
Food Ingredients and additives
Gelatine – protein from bones, cartilage, tendons and skin of animals

Ice cream  Candies  Chewing-gums  Marshmallows
Food Ingredients and additives

• Whey – Watery liquid that separates from the solids (curds) of milk in cheese-making

Recommendation

• A training center should be establish to train competent Halal supervisor to equip these people with the knowledge and skills needed to execute their work effectively
• This center should be able to train people regionally but also internationally.
• Hence a more harmonized and uniform Halal supervision throughout the supply chain can be achieved
THANK YOU FOR YOUR ATTENTION

QUESTIONS