

HALAL SCIENCE CURRICULUM AND RESEARCH: DEVELOPMENT AMONG ORGANISATION OF ISLAMIC COOPERATION (OIC) COUNTRIES



Norhidayu Muhamad Zain^{1*}
Nasrul Hisham Nor Muhamad²
Ahmad Che Yaacob³
Sayed Mahussain Sayed Ahmad⁴

¹Faculty of Islamic Civilisation, Universiti Teknologi Malaysia, Johor Bahru, Malaysia; Centre for Sustainable Nanomaterials, Ibnu Sina Institute for Scientific and Industrial Research Universiti Teknologi Malaysia, UTM Skudai Johor, Malaysia
^{2,3,4}Faculty of Islamic Civilisation, Universiti Teknologi Malaysia, Johor Bahru



(+ Corresponding author)

ABSTRACT

Article History

Received: 19 May 2017

Revised: 10 July 2017

Accepted: 2 August 2017

Published: 22 August 2017

Keywords

Halal curriculum

Halal studies

Scientific research

Halal trainings

Halal industry

OIC countries.

The global halal industry is estimated to be worth around USD 2.3 trillion based on the needs and preferences of the 1.7 billion Muslim consumers worldwide. It makes the global halal market as a powerful commercial arena and vitally important emerging sector. In order to compete in this challenging field, the roles of education and research should not be overlooked. Therefore, this study embarked on the importance of halal science curriculum and research in catering the development of halal global market among Organisation of Islamic Cooperation (OIC) countries. Attention given to the roles of halal certification authorised bodies in establishing a standard procedure for application purpose followed by the development of potential human resources through halal curriculum in the selected OIC countries. In addition, current progress of halal research among OIC countries especially in the use of scientific methods for halal authentication and the roles of halal centres are discussed in details. The progress of halal education and research among OIC countries can be a vital driving force to trigger the revolution of halal landscape in the near future.

Contribution/ Originality: This study is one of very few studies which have investigated the development of Halal Studies, research and development (R&D) and training program in the selected Organisation of Islamic Cooperation (OIC) countries.

1. INTRODUCTION

The “halal” term comes from Arabic word which means “allowed”, “permitted” or “lawful”. According to Syariah Law (Islamic Jurisprudence), halal can be translated as something that will not cause the doer any punishment for using it or something that is in line with the Shariah law. Generally, ingredients that derived from animals such as pigs, dogs, predators and carrion are considered haram (opposite of halal) and strictly prohibited. In the modern and globalized industry, halal scope has been broaden not only for food but also biotechnology and care products. The use of haram materials as adulterant or additives in products especially food and beverages are also forbidden. In addition, alcohol and other harmful or poisonous ingredients are prohibited to be consumed under the

Syariah Law. The concept of halal has obtained tremendous attention due to increased number of Muslim population worldwide and the needs to cater the global halal market.

The global halal industry has recorded immense growth in the past few years with the worth of entire halal industry is estimated to be USD 2.1 trillion annually (Fischer, 2016). The rapid growth is driven by a few notable factors: growth in the global Muslim population (the major consumer of halal products); increasing demand for high quality and safe products; strong growth in household incomes of major consumers; rising demand from non-Muslim consumers; and increasing confidence in genuine halal products (Bohari *et al.*, 2013). It offers vast opportunities for international business firms in various industries including food and beverages, pharmaceuticals, cosmetics and personal care, tourism, Islamic banking and logistic. The large, lucrative and underserved Muslim market is a major factor that makes the international halal trade particularly attractive to major key countries among OIC members. In fact, a single collective halal market worth about US\$ 1.37 trillion, greater than that of China (US\$ 857 billion), the United States (US\$ 768 billion), Japan (US\$ 445 billion) and India (US\$ 434 billion) (International Trade Centre, 2015).

Since the establishment of the Organization of Islamic (OIC) in 1969, there have been tremendous efforts in promoting economic and trade cooperation among member countries (Abidin *et al.*, 2013). Indeed, there is a clear drive to establish intra-OIC trade in order to facilitate the development of the Islamic economy sectors. The establishment of various trade-agreements among the 57 mostly Muslim-majority member countries OIC countries is expected to increase the growth of global halal market. For instance, the trade between Malaysia and UAE reached \$8.0 billion in 2012, facilitating Islamic finance and halal food market (Reuters, 2015). Notably, the OIC countries are also supportive of both trade and consumption activities. Based on ITC (2015) top OIC countries with Muslim consumer food consumption are Indonesia (\$190 billion), Turkey (\$168 billion), Pakistan (\$108 billion), Iran (\$97 billion), Egypt (\$95 billion), Bangladesh (\$60 billion), Saudi Arabia (\$53 billion), Nigeria (\$38 billion), Iraq (\$35 billion) and Algeria (\$35 billion). Nevertheless, most of these countries are also known as food producers with a dynamic domestic market which slightly reduce the chance as automatic target markets for international trade and exports. As reported by ITC (2015) Middle East and North Africa are the key regions of Muslim consumer market especially food and beverage sector.

In response to the global market demand for Halal products and services, a few OIC countries took an initiative to design a specific area that eventually will be known as the world Halal Hub. The word 'hub' is practically means 'centre', 'core', 'nucleus' and 'critical mass'. Therefore, in this context the Halal Hub comprises of Halal manufacturers, Halal traders, Halal suppliers, Halal buyers, and Halal consumers worldwide (Muhammad *et al.*, 2009; Abdul and Rozailin, 2013). Becoming a world Halal Hub provide a vast opportunity for a country to boost the economic growth. However, there are certain requirements needed in developing the world Halal Hub. The key considerations in establishing a Halal hub include availability of human capital, the roles of media, infrastructure, public and governmental support, capability of the country, marketing strategy and advanced research and development in the halal related field (Borzooei and Maryam, 2013). Furthermore, the strong linkage among producers, consumers and halal certification body can be an added value for a country to be recognized as a world Halal Hub.

In order to establish a world Halal Hub, the development of human capital and research are vitally important. The exposure of halal education at the early stages is needed to cater the needs of manpower in the future. The fundamental understanding of halal has undeniably help the Muslim consumers in taking halal into greater awareness in the last few decades. Competent and certified staffs are needed due to massive production of halal products by multinational companies which require serious attention to the manufacturing process, logistic, contents and ingredients of products Ahmad *et al.* (2011). Owing to flourishing halal business, halal has been upgraded from its traditional understanding to the modern one and therefore a special attention has to be given to halal studies and research. As an academic term, halal studies can be defined as scientific knowledge with

multidisciplinary program which is based on halal concept or halal framework. The simple knowledge of traditional halal term in the past is inadequate to cope well with the advance technology in food, pharmaceutical, cosmetic and other personal care production today. Halal Studies which can be taught in the higher learning institution can provide specific knowledge dedicated to fulfil the needs human capital for halal business. In line with this increasing knowledge of halal, the Halal Studies have to be supported by great scientific research that can enhance the contribution of science and technology in determining the authenticity of food and inventing advanced equipment. Thus, this paper will focus on the roles and contribution of Halal curriculum and scientific research in fulfilling the needs of knowledgeable and competent manpower in the Halal field.

2. AUTHORISED BODIES FOR HALAL CERTIFICATION IN OIC NATIONS

In the last few decades, new patterns of production and trades continue to emerge due to the evolution of global landscape of market. The trades based on the needs and preferences of the estimated nearly 2 billion Muslim worldwide has emerged as a powerful commercial arena. It was reported out of the total Muslim population, 1.4 billion resided in various OIC nations (Latif *et al.*, 2014). The phenomenon known as the global halal market has creates a new horizon of opportunity for enterprises especially among OIC countries to take advantage of this multi trillion market of the halal sector. This sector has been transformed from an exclusive niche market for Muslim consumers into dynamic global market with increasing growth potential. In fact, the demand for halal certified products among non-Muslim consumers has been increased since more consumers are looking for high quality, safe and ethical products. The halal industry covers a vast different sectors such as food and beverage, pharmaceutical, cosmetics, personal care products, tourism and hospitality, finance and logistics. In this particular market, the regulation is a must and Halal certification will play a crucial role in ensuring the safety, authenticity and quality of the certified products or services.

In the predominantly Muslim countries such as Arab countries in the Middle East or in North Africa, Halal certification is specifically required for poultry products only. In contrast, in the multiracial countries or Muslim minority countries, Halal certification is obviously needed due to a large proportion of halal products were either imported from developed countries or produced by non-Muslim locally. However, because of the rapid growth global trade starting 1970s, even the Muslim majority countries were also doing trades with Europe, Asia and the United States. The concern of Halal status of certain food containing meat or animal derivatives resulted in the demand for Halal certification in the exporting countries. Therefore, several halal certification bodies were established in order to ensure and to regulate the procedure for halal certification. In total there are 122 active halal certifying bodies worldwide including those within OIC nations to monitor and ensure halal status of the products (Mustafa and Mohd, 2012). Most of the OIC nations have their own recognized authority bodies or halal certification bodies that differ from one to another depends on the regulation set up by each country (Table 1). Since there were no standard rules and regulations that have been applied to all the countries for establishment of Halal certification bodies, the decision whether to accept products certified by these bodies was totally depends on the consuming countries (Latif *et al.*, 2014).

Since there is no consensus on a global Halal standard, disagreements over certain issues such as slaughtering methods, packaging, logistics and animal feed were always happened (Mustafa and Mohd, 2012). The need for one global halal standard which is recognized by all importing countries is vitally important to rectify the misunderstanding of certain issues and to simplify the procedure for halal certification. Indeed, uniform halal standard among OIC countries has been proposed to provide the worldwide benchmark for Halal food product certification including in non-Muslim countries (Mustafa and Mohd, 2012). There are five main factors that should be taken into consideration when establishing global halal standard which are mazhab, science, industry, ummah and Shariah (Mustafa and Mohd, 2012). Based on the lists of criteria given by the various authorized bodies, nine

main categories of Halal requirements with each categories comprises several items have been identified (Latif *et al.*, 2014).

3. CURRENT DEVELOPMENT OF HALAL STUDIES AMONG OIC COUNTRIES

OIC nations have taken halal into great concern by providing comprehensive platforms for discussion, meeting and trades among its members. These platforms present a prime opportunity for the members to interact and discuss the current issues regarding halal. Human capital development in Halal industry is an important issue that has been discussed. It is vitally important to develop a curriculum dedicated for halal studies in order to cater the strong demand for huge employment opportunities created in the job market. Academically, halal studies is a compilation of scientific knowledge with multidisciplinary program that is based on halal framework (Ahmad *et al.*, 2011). A proper curriculum dedicated for halal can be taught at the higher level institution so that the industry players have the ability to manage their halal business efficiently. A short one day halal course is no longer sufficient to grow a competent, well-trained, knowledgeable and skilful human resource. The issue of competent manpower and resources has been arisen due to the complexity of halal certification procedure and the consistency to keep the industry in a right path. Therefore, an effort to establish a comprehensive module which is specifically designed to train competent workforce for halal industry should be taken seriously. We are going to discuss five case studies that represent five different OIC nations which are Malaysia, Indonesia, Brunei, Pakistan and Thailand (observer) in developing their own halal curriculum and research.

Malaysia

In a multiracial country like Malaysia, where the non-Muslim Chinese business community produces much of the food, the need for halal verification is overwhelming. Moreover, Malaysia holds a special position in expanding halal market globally through its government support, research and development, policymaking and human capital development. Malaysia's official halal standard, MS1500:2009 has been published by Department of Standards Malaysia and has become a global benchmark in halal certification procedure. The surge in interest in the global halal market over the past decade has opened a new window of opportunity for the development of halal training programs, formal studies and research in Malaysia. The roles of governmental bodies and various halal research centres in the local universities and private sectors in establishing the curriculum and research suitable to cater the industry have been taken seriously.

The halal industry in Malaysia is consistently supported by a number of academic programs and researches in both public universities' research centres and private sectors which are dedicated to enhance the quality of human resource. For instance, Halal Products Research Institute (HPRI), Universiti Putra Malaysia has been established in 2003 with the objective to be a centre of excellence in the field of halal product research and halal professional services. Other public universities which have a research centre dedicated for halal research and development and professionally involve in providing services to public are CFIRST, Universiti Teknologi Malaysia, International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM), Halal Research and Management (IHRAM) and Islamic Science University of Malaysia (USIM). Most of these university research centres are focusing on two critical areas of Halal which are Halal Management and Halal Scientific Research. Apart from offering various academic degree at diploma, bachelor, masters and doctoral levels in the field of Halal studies, these centres also provide training programs for professionals, industrial practitioners, academicians and public (Table 3). Additionally, halal authentication analysis and halal consultation for local and international companies are the services that have been provided professionally by these centres under JAKIM supervision. Other governmental body that professionally involve in developing Malaysia Halal industry is Halal Development Corporation (HDC) which was established in 2006. HDC has also offered various programs such as Halal short courses, Program Go Halal!, Halal auditing courses and Halal Executive programs to develop

competent halal human capital. Private companies and other governmental bodies such as Johor Biotech, Melaka Biotech, Technology Park Malaysia and HALVEC are also professionally involve in providing Halal related services. Under “The Halal Industry Master Plan”, Malaysia has allocated a part of the funding to develop Halal Laboratories. For instance, Johor Government has allocated RM 500 thousand to develop Johor Halalan Toyyiban Roadmap (JHTR) and RM 5 million to establish Johor Toyyiban Laboratories Sdn Bhd (JTLab) (Johor, 2017). The commitment of Malaysia to be a Global Halal Hub by developing halal curriculum and research at different academic level especially at the higher academic institution level is a crucial factor for development of halal human capital.

Indonesia

Indonesia is known as a country with the largest Muslim population in the world with an estimated 87% of its population represents by Muslim (Prabowo *et al.*, 2015). Muslims denote the dominant majority of the population in Sumatra, Kalimantan, Java, West Nusa Tenggara, Sulawesi and North Maluku (Ratanamaneichat and Sakchai, 2013). Due to this fact, Indonesia possesses a huge potential market in halal business. Nevertheless, the national awareness of Halal food just appeared after the establishment of The Assessment Institute for Foods, Drugs and Cosmetics, the Indonesian Council of Ulama (AIFDC ICU, or LPPOM-MUI) in 1989. Since then, the awareness and demand for Halal products were rapidly increased and this lead Indonesia to become a great lucrative market for Halal business. In line with the fast growing of halal business, economic and political conditions, Indonesia today is mentioned as one of the top countries with Muslim consumer food consumption, represents \$190.4 billion [HNMI]. One of the driving factors of the fast growing halal market is the emergence of educated middle class who are easily assimilate to the global development and yet are still firmly hold to the Islamic values (Wilson, 2013; Prabowo *et al.*, 2015).

As mentioned before, The Indonesian Council of Ulama (ICU) (Majelis Ulama Indonesia, MUI) is the renowned organizing body that hold the responsibility to issue the halal certification in Indonesia. By establishing the Assessment Institute for Food, Drugs, and Cosmetics (AIFDC) (Lembaga Pengkajian Pangan, Obat-obatan dan Kosmetika, LPPOM) on January 6, 1989 in Jakarta, the halal certification in Indonesia becomes more systematic. The role of LPPOM in assisting MUI as an authoritative Halal certifying body in Indonesia is supported by the involvement of the LPPOM members with various expertise. The members are consist of competent scientists from multidisciplinary fields such as chemistry, biochemistry, food science and technology, veterinary and agro-industry (Ratanamaneichat and Sakchai, 2013). The needs for competent human resources to cater the development of Halal market in Indonesia, especially in the field of research and development has urged the establishment of halal research centre. Therefore, Bogor Agricultural University has established Halal Science Centre in 2008 to assist halal inspection and certification process by LPPOM-MUI. The centre provides laboratory analysis services to verify the content of the products free from haram ingredients. In addition, the research also has been focusing on the development of efficient detection methods of haram contaminants or materials. The establishment of collaborative networking regarding academic, laboratory and information with other national and international organisations in Malaysia and Thailand has been initiated to sharpen the development of halal research. There are a number of other activities being initiated by the halal centre such as developing database regarding Halal products, haram contaminants or materials, facilitating academic activities in Halal studies for students and communities and providing academic assistance (workshop, course or training) in the implementation of Halal assurance. Another research centre that actively involves in Halal research in Indonesia is Halal Products Research Centre, Gadjah Mada University. This centre is also working on the same areas as other halal centre such as analytical method development for analysis, instrumental and product development as well as social studies on halal system and management. Several trainings on analysis of halal products and halal auditing have been conducted as a part the centre’s activities.

Brunei

In 2007, Brunei Darussalam has launched a Standard for Halal Food (PBD24:2007) and the Brunei Darussalam Certification Guideline for Halal Certificate and Halal Label – Guideline for Halal Certification. The certification is issued by Ministry of Religious Affairs and supported by Ministry of Energy and Industry for promotion purpose. Currently, there are two different types of certificates for Halal; Halal certificate is issued to the companies and restaurant and Halal permit is issued to each product. For instance, a company should obtain Halal certificate for its premise and Halal permit if they wish to sell products.

The development of halal studies and research in Brunei has been initiated by founding the Halal Science and Metrology Centre. The laboratory was established by The Ministry of Energy and Industry in collaboration with Osaka University and Japan Food Research Lab. The service include DNA analysis for pork DNA in raw materials and finished products by using PCR conventional tools, ELISA test kits and FTIR tools, and also Gas Chromatography to detect alcohol substances. Following the fast growing of global Halal industry, Brunei is setting up Brunei Darussalam Halal Science Centre to strengthen the credibility of this country in producing halal science products and innovations. In order to achieve the goal, Brunei is planning to collaborate with Osaka University from Japan and Florida State University from United States with a Food Research Laboratory for analytical testing. The main objectives of this halal centre are to provide Halal analytical services for the detection of contamination in raw and finished products for Halal market, to carry out research and development on Halal analysis and production of Halal products, to establish an extensive Halal related database for reference and to provide scientific support services to the Ministry of Religious Affairs for certification of Halal products. Besides Halal centre, Brunei is also planning to build an academy specifically dedicated for the development of halal products which will consist of halal scientist and experts in halal industry and syariah. The academy will be built to strengthen the credibility in decision making especially on halal issues and matters.

Thailand

Thailand is emerging as an important halal food exporter to the OIC countries with exports valued at US\$ 791 million in 2014 (ITC, 2015). Over the past decade, the Thai's government has implemented a policy to increase processed-food exports to halal market. These efforts have certainly strengthen the capabilities of Thai SMEs in the global halal market and it was reported Thailand's export of processed food to OIC countries increases by 230% over the past decade. Thailand also leads the list of processed-food exporters to the GCC region at 280% 10-year growth rate in 2014 (ITC, 2015). The 'Kitchen of the World' programme was introduced by Thailand as an effort to promote its national cuisine overseas and that certainly borne fruit when Thai food can be easily found all over the world. In addition, it creates global demand for its food and the ingredients used for preparation.

In order to further strengthen the Thai's halal industry, different approaches have been developed with the objectives of fulfilling world standards, enhancing capability in halal certification and formulating standards, encouraging competitiveness of entrepreneurs, and upgrading research and development area. The Central Islamic Committee of Thailand (CICOT) was established on August 11, 2003 with an aim to legislate and administrate Islamic religious affairs in the Kingdom of Thailand and shall be responsible for regulating Halal related issues in Thailand. The roles of CICOT are to ensure the use of Thai Halal Product Standard (Standard Certification B.E 2544 and its second issue B.E 2545) is strictly following the Islamic principle and international standard, to approve the use of Halal logo and Halal product, to accredit Halal Certification Body, and to coordinate and supervise the division related to Halal Affair Operation. Halal certification is issued for the food and food products, slaughtered product, processed halal food and drinks, and imported Halal food products and meats.

The Halal Standard Institute of Thailand and the Halal Science Centre were established in 2003 as an effort and commitment of the government in introducing and promoting Thailand as recognized Halal centre of excellence in research and development. The Halal Science Center (HSC), Chulalongkorn University began as

central laboratory and scientific information with the aim to support halal inspection and certification processes based on valid laboratory analysis. At present, HSC is fully funded by government and has been recognized as a renown Halal centre. HSC has established a huge national and international network and collaborations with other universities in the field of Halal study. Apart from HSC, other institute that actively involved in the Halal industry research is Institute of Food Research and Product Development (IFRPD), Kasetsart University. IFRPD involves in the Halal related projects which focusing on human resource and Halal Thai food process development.

4. CONCLUSION

The development of Halal studies and training programs is one of the key catalyst and strategic driver in achieving a better quality human capital for the Halal industry. The sustainability of the Halal business growth relies on the tandem growth of the human capital. Thus, systematic planning for Halal studies and trainings must be well designed in each countries to provide sufficient knowledge on the Halal concepts and management aspects. In addition, Halal research and development (R&D) is a crucial component in the Halal industry that enable the stockholders to effectively deliver higher quality, productivity, integrity and competitiveness in providing Halal products and services.

Funding: This work was supported by the Universiti Teknologi Malaysia (UTM) PAS Grant (Vot. 02K61).
Competing Interests: The authors declare that they have no competing interests.
Contributors/Acknowledgement: All authors contributed equally to the conception and design of the study.

REFERENCES

- Abdul, R. and Rozailin, 2013. Malaysia as global halal Hub: OIC food manufacturers' perspective. *Journal of International Food & Agribusiness Marketing*, 25(sup1): 154–166. [View at Google Scholar](#) | [View at Publisher](#)
- Abidin, I.S.Z., A.B. Nor'Aznin and S. Rizaudin, 2013. The determinants of exports between Malaysia and the OIC member countries: A gravity model approach. *Procedia Economics and Finance*, 5(13): 12–19. [View at Google Scholar](#) | [View at Publisher](#)
- Ahmad, H., A. Fazullah, B.A. Jalil and H. Husna, 2011. Halal studies in universities: A way forward to manage halal introduction to fundamental halal halal industry and awareness. *International Journal of Arts and Sciences Conference*: 1–9. Retrieved [http://umpir.ump.edu.my/2069/1/Halal Studies In Universities A Way Forward To Manage Halal Business-Journal-.pdf](http://umpir.ump.edu.my/2069/1/Halal%20Studies%20In%20Universities%20A%20Way%20Forward%20To%20Manage%20Halal%20Business-Journal-.pdf).
- Ahmad, S.J., 2014. The Roles of Malaysian Polytechnics in Creating Halal Competent Human Capital Conference in Education-Technical, Vocational Educational and Training (CIE-TVET 2014), Politeknik Mersing 25-26 August 2014.
- Bohari, A.M., W.H. Cheng and F. Nurwahida, 2013. The competitiveness of Halal food Industry in Malaysia: A SWOT-ICT analysis. *Geografika Malaysian Journal of Society and Space*, 9(1): 1–9.
- Borzooei, M. and A. Maryam, 2013. Establishing a global Halal hub: In-depth interviews. *International Journal of Academic Research in Business and Social Sciences*, 3(10): 169–181. [View at Google Scholar](#) | [View at Publisher](#)
- Fischer, J., 2016. Manufacturing Halal in Malaysia. *Contemporary Islam*, 10(1): 35–52. [View at Google Scholar](#)
- Hanini, I.C.H., M.S. Sariwati and M. Sabariah, 2016. Halal supply chain trainings in malaysia: A review paper. *Science international*. 28(2): 1775–1779.
- International Trade Centre, 2015. International trade centre from Niche to Mainstream – Halal Goes Global. Retrieved from <http://search.proquest.com.ezaccess.library.uitm.edu.my/docview/224324915?accountid=42518>.
- ITC, 2015. International trade centre from Niche to Mainstream – Halal Goes Global. Retrieved from <http://search.proquest.com.ezaccess.library.uitm.edu.my/docview/224324915?accountid=42518>.
- JAKIM, 2016. The recognised foreign halal certification bodies and authorities. 1–24. Retrieved from <http://www.halal.gov.my/150216.pdf>.

Johor, P.M.B., 2017. Titik Sentuhan Bajet Negeri Johor.

Latif, I.A., Z. Mohamed, J. Sharifuddin, A.M. Abdullah and M.M. Ismail, 2014. A comparative analysis of global halal certification requirements. *Journal of Food Products Marketing*, 20(1): 85–101. [View at Google Scholar](#) | [View at Publisher](#)

Muhammad, N.M.N., M.I. Filzah and C.K. Bidin, 2009. Positioning Malaysia as Halal-Hub : Integration role of supply chain strategy and Halal assurance system. *Asian Social Science*, 5(7): 44–52. [View at Google Scholar](#) | [View at Publisher](#)

Mustafa, A.A.H. and M.M.S. Mohd, 2012. The possibility of uniformity on Halal standards in organization of islamic countries (OIC) country. *World Applied Sciences Journal*, 17(17): 6–10. [View at Google Scholar](#)

Prabowo, S., A.R. Azmawani, A.R. Suhaimi and A.S. Asnarulkhadi, 2015. Revealing factors hindering Halal certification in East Kalimantan Indonesia. *Journal of Islamic Marketing*, 6(2): 268–291. [View at Google Scholar](#) | [View at Publisher](#)

Ratanamaneichat, C. and R. Sakchai, 2013. Quality assurance development of Halal food products for export to Indonesia. *Procedia - Social and Behavioral Sciences*, 88: 134–141. [View at Google Scholar](#) | [View at Publisher](#)

Reuters, T., 2015. State of the global islamic economy. Dubai the Capital of Islamic Economy: 1–287. Available from <https://ceif.iba.edu.pk/pdf/ThomsonReuters-stateoftheGlobalIslamicEconomyReport201617.pdf>.

Wilson, J.A.J., 2013. The Halal value system. Changing world. New Relationships [Report] 9th World Islamic Economic Forum (WIEF). pp: 68–72.

Table-1. Halal authorities or certification bodies in OIC countries

OIC Nation	Halal Authority/Certification Body
Bangladesh	Islamic Foundation Bangladesh (Baitul Moqarram National Mosque)
Brunei	Lembaga Mengeluarkan Permit Import Halal, Bahagian Kawalan Makanan Halal, Jabatan Hal Ehwal Syar'iah
Burkina Faso	FASONORM (National Authority for Standards and Quality Promotion)
Egypt	Egyptian Organization for Standardization & Quality (EOS)
Guinea	Direction Nationale des Affaires Economies des Zakat Etwaqf
Indonesia	The Indonesian Council of Ulama (MUI), Assessment Institute for Foods, Drugs And Cosmetics
Iran	Islamic Chamber Research & Information Center(ICRIC)
Kazakhstan	Kazakhstan Halal Industry Association (AHIK)
Kuwait	Ministry of Commerce and Industry, Public Authority of Industry, Kuwait
Malaysia	Department of Islamic Development Malaysia (JAKIM)
Mali	Direction Nationale des Industries (DNI)
Morocco	Institut Marocain De Normalisation (IMANOR)
Mozambique	Associaçao Comissao Halal de Mozambique
Oman	Quality Control Department, Ministry of Commerce & Industry
Pakistan	Jamea Markaz Uloom Islamia Mansooro (JMUIM) Punjab Halal Development Agency
Qatar	Qatar Supreme Council of Health, Department of Health Outlets and Food Control
Senegal	Association Senegalaise de Normalisation (ASN) (Senegalese Standardization Agency)
Sudan	General Administration of Quarantines Department of Slaughterhouses Federal Ministry of Animal Resources and Fisheries Sudan
Thailand (Observer)	The Central Islamic Council of Thailand (CICOT)
Turkey	Kas Uluslararası Sertifikasyon Göz. Tek. Kont. Hizm. Ltd. Şti. (Kascert International) Association For The Inspection And Certification Of Food And Supplies (GIMDES)
UAE	The Ministry of Environment & Water of the United Arab Emirates
Yemen	Yemen Standardisation Metrology & Quality Control Organization

Source: JAKIM (2016)

Table-2. Common categories of halal requirements among halal authorities

Category	Items
Company profiles	<ul style="list-style-type: none"> • Ownership • The requirement of halal certification for company and individual outlet
Premises	<ul style="list-style-type: none"> • Cleanliness of area • Minimum of two Muslim workers in the premises • The need to serve only halal food and beverage • Complies with good manufacturing practices and good hygiene practices • Consistent with hazard analysis critical and other assurance standard • Clean and proper attire when entering premises
Workers	<ul style="list-style-type: none"> • Qualified Muslims • Roles and responsibilities of the staff • Staff's personal hygiene • Proper attire and decent clothing • Prohibition of certain activities in the production area such as smoking and drinking • Good health • Restriction of certain area
Equipment	<ul style="list-style-type: none"> • Free from contamination by non-Halal item • Properly organized tools and equipment
Raw materials	<ul style="list-style-type: none"> • The use of only Halal ingredients • The use of Islamic Shariah slaughtered animal-based ingredients • Prohibition of the use of high-risk ingredient substance • Approved laboratory tested raw materials • The use of halal certified animal-based ingredients • Avoidance of questionable ingredients
Packaging and labelling	<ul style="list-style-type: none"> • The safety and cleanliness of packaging materials • The hygiene of the certified products • Easy and long-lasting printed label • Label content: name and brand of the product, halal logo, ingredients, name and address of the manufacture, trademark, code number, production batch and expiry date
Logistics	<ul style="list-style-type: none"> • No contamination between Halal and non-Halal products during storage, handling, transporting, and manufacturing • Dedicated transport for halal products only
Suppliers	<ul style="list-style-type: none"> • Certified suppliers • No third-party contracts are to be given except for Halal products only
Procedures and documentation	<ul style="list-style-type: none"> • Certificates or licenses issued by approved certification body • Inspection • Investigation of complaints • Documentation of delivery orders, invoices, and recognized local and/or foreign Halal certificates by applicants • Characterization and documentation of the genetic origins of the material

Source: Latif *et al.* (2014)

Table-3. List of halal courses and trainings in Malaysia

Stage	Institute/Agency	Program
Diploma	CFIRST, Universiti Teknologi Malaysia	Executive Diploma in Halal Science Management and Entrepreneurship
	Academy of Contemporary Islamic Studies, University Teknologi MARA (UiTM)	Diploma in Halal Management
	Kolej UNITI	Diploma of Halal Management
	KFCH International College	Diploma in Halal Management and Food Safety
	Kolej Universiti Islam Melaka (KUIM)	Halal Executives Diploma
	Halal Management and Research Academy (HAMRA) Melaka under Melaka Industrial Skill Development Centre (MISDEC)	Halal Executives Diploma
	Politeknik Malaysia	Diploma in Food Service (Halal practices)
	INTEC Education College	Diploma in Scientific Halal Practices
	University Science Islam Malaysia (USIM)	Bachelor of Muamalat Administration (Halal Product)
Master Degree	Faculty of Islamic Civilization, Universiti Teknologi Malaysia (UTM)	Master of Halal Science
	International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM)	Master of Arts in Halal Industry Management (MAHIM) Master of Science in Halal Industry Science (MSHIS)
	Halal Products Research Institute (HPRI), Universiti Putra Malaysia	Halal Products Science Halal Products Development Halal Products Management Shariah and Halal Laws
	University Science Islam Malaysia (USIM)	Master of Muamalat Administration (Halal Product)
	Faculty of Islamic Civilization, Universiti Teknologi Malaysia (UTM)	Doctor of Philosophy (Fiqh Science and technology)
Doctorate Degree	International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM)	PHD in Halal Industry (PHI)
	Halal Products Research Institute (HPRI), Universiti Putra Malaysia	Halal Products Science Halal Products Development Halal Products Management Shariah and Halal Laws
	Halal Research and Management (IHRAM), Islamic Science University of Malaysia (USIM)	Profesional Halal Training Program (Certificate of Profesional Halal Analyst and Certificate of Profesional Halal Executive)
Training program	Halal Product Research Institute (IPPH), Universiti Putra Malaysia (UPM)	Halal Slaughtering Course Halal Executive Course Halal Awareness Course Halal Analysis Worksop
	Halal Development Corporation (HDC)	Short Courses Program Go Halal! For Students Halal Awareness Program Halal Auditing Courses Halal Executive

Source: Ahmad (2014); Hanini *et al.* (2016); Ahmad *et al.* (2011)

Views and opinions expressed in this article are the views and opinions of the author(s), International Journal of Asian Social Science shall not be responsible or answerable for any loss, damage or liability etc. caused in relation to/arising out of the use of the content.