



# HALAL in EUROPE

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THE RECENT PROBLEM AND IT'S SOLUTION OF MANUFACTURER AND TRADE in EUROPE

# OUTLINE

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- Overview: Halal in Europe
- Halal food industry in Europe
- The challenging aspects : manufacturer level
- Recent solution: manufacturer level
- The upcoming issue: challenge and opportunity

# OVERVIEW: HALAL IN EUROPE



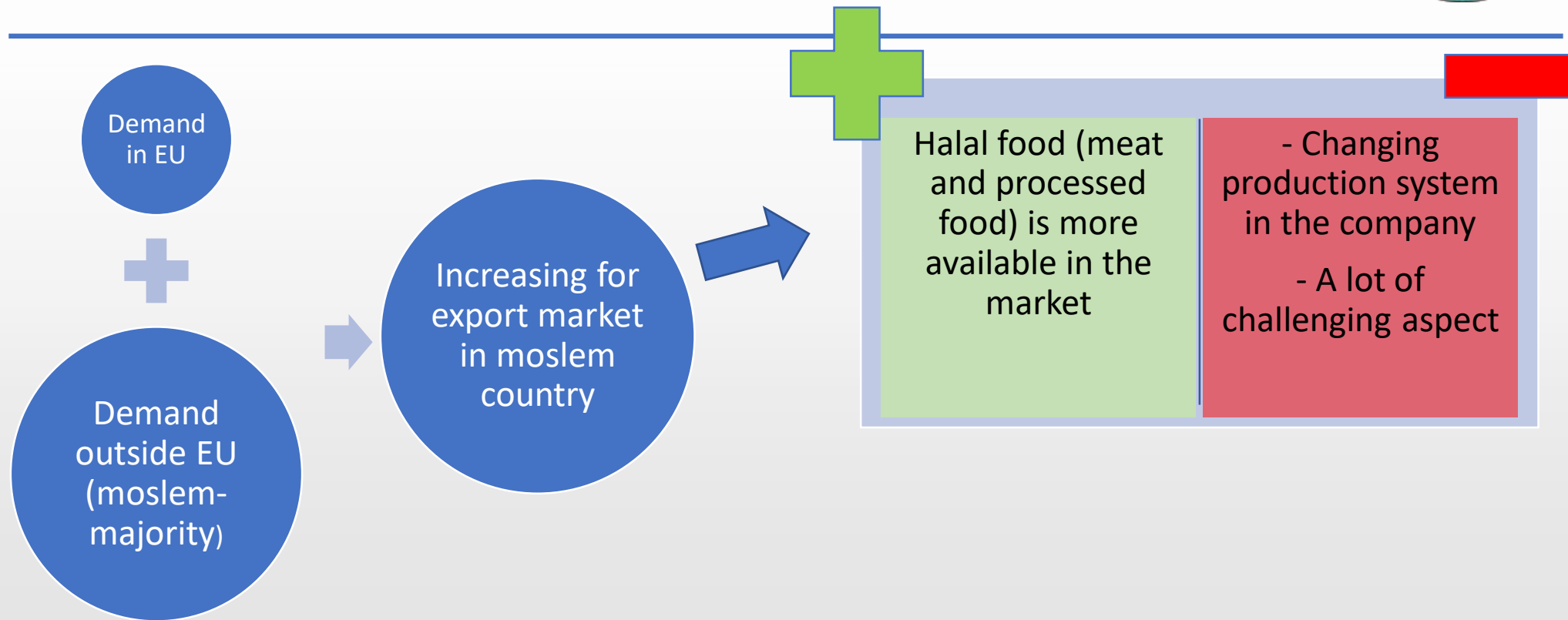
TABLE I  
The *Halal* Food Market and *Halal* Food consumption [6]

The <i>halal</i> food market	
The number of Muslims in the world	1.8b
Growth in the number of Muslims in Europe in a decade	140 %
Muslims make their homes in the Russian Federation	30m
Of the world food trade part of the <i>halal</i> food market	16%
Muslim living in Asia	1b
<i>Halal</i> food consumption in selected markets	
North America	\$16.1b
Europe	\$66.6b
India	\$25.6b
China	\$20.8b

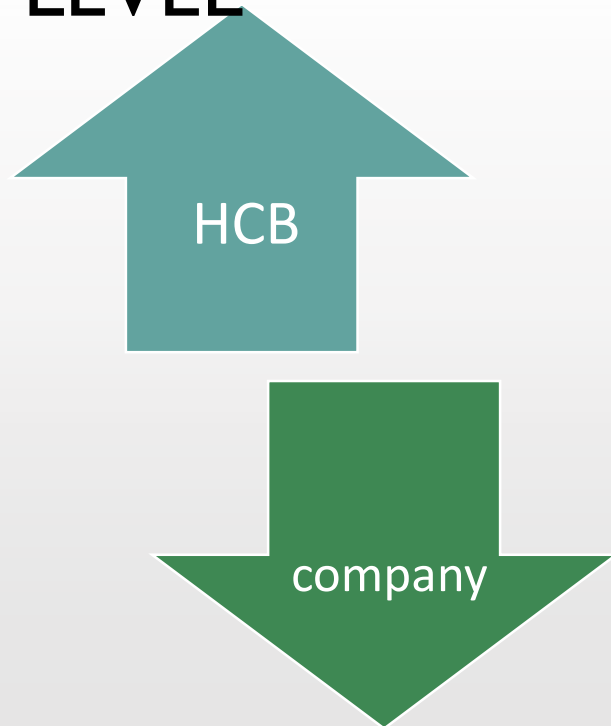
1. Increasing of halal food demand
2. Increasing of awareness about halal food industry
3. Opening eyes effect about the new market
4. Growing of halal food availability
5. Challenge and opportunity

Omar and Jaafar, 2011

# HALAL FOOD INDUSTRY IN EU

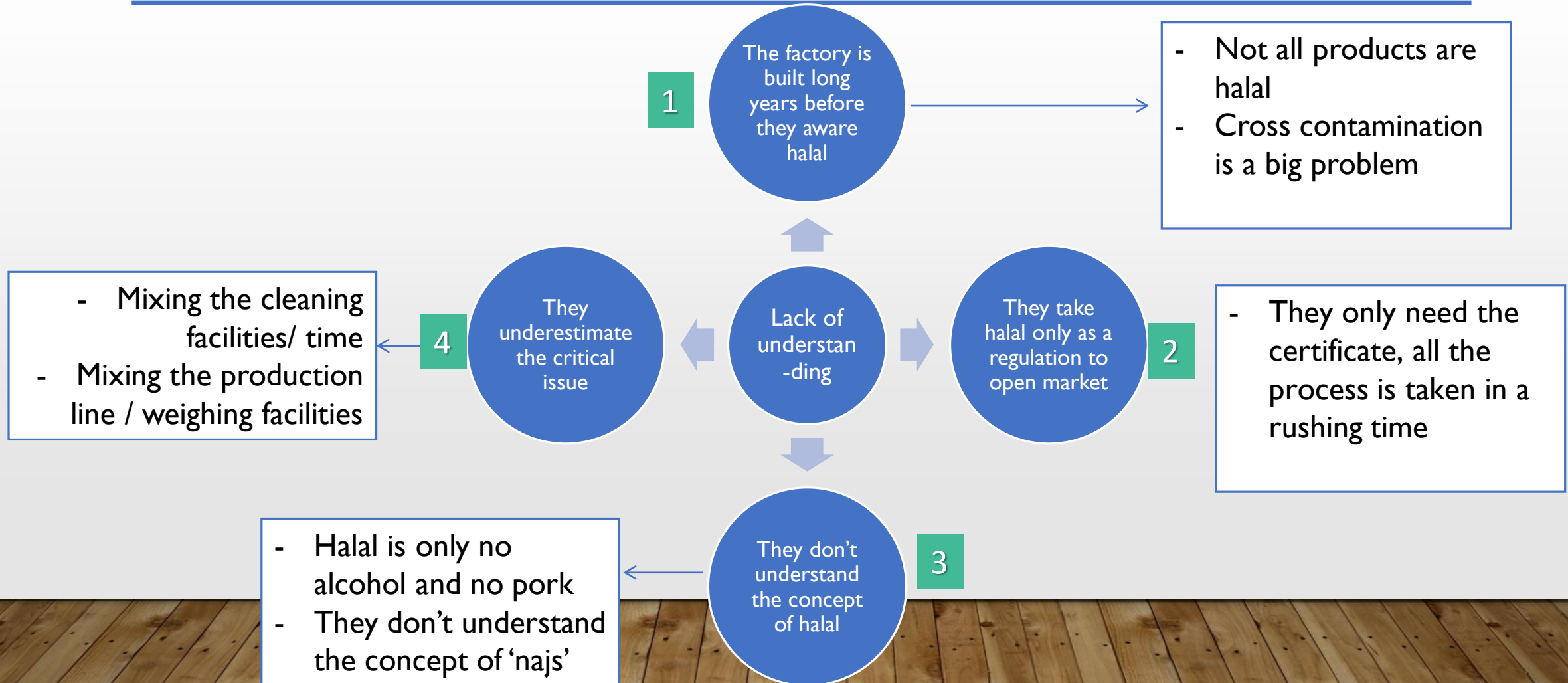


# THE CHALLENGING ASPECTS: CONTRADICTIVE UNDERSTANDING LEVEL



- Halal as a primary prerequisite for food/ consumer good
- Halal is a holistic proces: raw material→ processing→ packaging→ transport

- Halal is only for moslem (country)
- Halal is only for opening new market
- Halal is only in raw material
- They only contact HCB for certificate, not to implement the system itself.



# I.THE FACTORY IS BUILT LONG YEARS BEFORE THEY AWARE HALAL



## problem

Not all products are halal

Cross contamination is a big problem

## solving

Separate halal and non halal production line/ schedule

Agreement for schedule and make several improvement to support halal production

<i>Only if you have (✓) on the previous questions</i>	
How many products for non halal certification?	<input type="checkbox"/> none <input checked="" type="checkbox"/> 1-20 <input type="checkbox"/> 21-50 <input type="checkbox"/> 51-100 <input type="checkbox"/> above 100
Are they produced in the same system as halal product?	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no

How many products for halal certification?	15
How many employee working in the shift for halal product?	8-10

# 2.THEY TAKE HALAL ONLY AS A REGULATION TO OPEN MARKET

problem

They only need the certificate, all the process is taken in a rushing time

They don't have halal regulation, halal team, and halal transport system

solving

Create a detail screening system

Check the procedure and cleaning certificate for transport

Total Quality Halal Correct Certification Fruitweg 22C, 2321 GK, Leiden, The Netrherlands		Pre-documentation research of each product
Version 2. 15-02-2017		<b>Source Screening</b>

Date of request :  
Company :  
Production Site :  
TQHCC application number :

Name of Product:  
*Please also attach the flowchart of this product*

No.	Name of raw material(s)	Source of Raw Materials  Please fill A = Animals C = Chemicals M = Microbiologic S = Synthetic V = Vegetable	Name of Manufacturer/ trader	Country of Origin	Support Document		Halal Statement	Halal Certification body	Certificate code(s)	Additional information
					Product Specification	Flow process				
1										
2										

Total Quality Halal Correct Certification Fruitweg 22C, 2321 GK, Leiden, The Netrherlands		Pre-documentation research of each product		
Version 2. 15-02-2017		<b>Processing screening</b>		
Company : TQHCC application number :				
<b>Specific questions</b> Please answer the supplementary questions below:				
No.	Questions	Yes	No	Remarks
1	Do you implement food safety program ?			
3	Enzymes			
4	Ethanol			
5	Are any production agents used? Especially in extraction-, coating, precipitation- or suspension procedures?			
6	The way to clean production surfaces that come in direct contact with the product is (Please tick, multiple selections possible) [ ] Completely wet [ ] Only dry [ ] Mixed wet & dry [ ] Ethanol disinfection [ ] Other, please specify			
7	1. How many employees working in the manufacturing area?			
	2. How long is the production process?			
	3. And how many shift for the production process?			



# 3.THEY DON'T UNDERSTAND THE CONCEPT OF HALAL



## problem

Halal is only no alcohol and no pork

They don't understand the concept of najis

## solving

A screening for raw material and cleaning

Build a halal cleaning system

### 4. To which end products they are coming in to?

No	Raw materials	What to check
1	Pork based (protein, meat, etc)	
2	Gelatin	
3	Animal based glyceryl	
4	E-330	(coated or not?)
5	Whey, cheese, lactose	Rennet
6	ethanol	Source and percentage
7	Vitamin	Source
8	Amino acid	source
9	Aroma	Processing (alcohol residue)
10	E-120	
11	Any fatty acid and glycerol based E number	Source of fatty acid and glycerol
12	Enzyme	source, media of m.p. flowchart of purification
13	Microbial cell	Media of growing
14	Microbial products	source, media of m.p. flowchart of purification
15	Blood	
16	Any animal excluding fish, honey, and egg	Slaughtering method
17	Any purification and antifoaming agent	Source of material

### Cleaning and Production

The critical point for cleaning issue is where the pork, carmine, gelatine, and human hair based raw materials are running in. Based on that condition, Halal Correct suggest this following steps to be implemented in the critical area. By implementing the steps, VSI could improve the awareness and the quality of Halal assurance both in practical and regulations.

1. The cleaning should be wet cleaning
2. The cleaning and drying for equipment of halal raw materials are should well separated from non halal material.
3. There must be a notification for Halal Correct at least 1 week before the production of Halal products to be inspected and agreed before the production running.
4. The production of halal product should be after wet cleaning
5. The weighing facilities of halal raw material should be separated from non halal material
6. The storage should be separated between halal and non halal
7. The intermediate storage for the left-over non halal raw material should be put in closed bin, in order to avoid cross contamination to halal raw material

## HALAL STATEMENT

WE, Cannelle Bakery, certify\* that the following product(s):

**Biscuits Tumšā Venta, Art.No.1139;**

**Biscuits Karamēlu Venta, Art.No.1141;**

**Biscuits Gaišā Venta, Art.No.1140**

- Do(es) not contain any ingredient of animal\*\* origin.
- Do(es) not contain ethyl alcohol and ethyl alcohol has not been used in the manufacturing process.

\* This certificate is given to the best of our knowledge up to date and according to the data supplied by our suppliers.

\*\* Bees, dairy and eggs products are excluded as they are considered Halal.

Fabrikstr. 6, 24589 Nortorf

Guarantee that all goods manufactured and delivered to Nedspice Dehydrated Ingredients are:

- 100 % pure dehydrated product and not blend
- Free from additions\*
- Free from enzymes
- Free from all animal related ingredients/products (gelatine, collagen eg.)
- Storage of packing material is separate from additions, enzymes and animal related products.

And manufactured according HALAL standards. The product is suitable for halal consumption.

\*accept antioxidant sodiummetabisulphite and stabilizer sodiumpyrophosphate

If there any changings in the manufacturing method or ingredients (technical changings), above named manufacturer shall inform Dehydrated Ingredients directly, but at least before supplying the goods.

# 3.THEY DON'T UNDERSTAND THE CONCEPT OF HALAL

## Halal-Statement

Product: Roast beef flavour 08091901

We the undersigned supplier hereby certify that, to the best of our knowledge, the above-mentioned product conforms to the following requirements:

- It does not contain ethanol.
- It does not contain pork.

This document is not a halal certificate.

Kind regards

7 ALLERGEN INFORMATION					
Code	Allergen	Recipe without	Recipe contains	May contain	Unknown
Legal allergens See specification					
1	Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.1	Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.0	Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Milk	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/Queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.0	Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentration more than 10 mg/kg or 10 g/l, expressed as SO <sub>2</sub>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Additional allergens					
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 - E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn / Maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Comments					

# 4.THEY UNDERESTIMATE THE CRITICAL ISSUE



## problem

Mixing the  
cleaning facilities/  
time

Mixing the  
production line /  
weighing facilities

## solving

Separate cleaning  
and should have  
wet cleaning

Separate the  
weighing facilities

Collecchio,  
2016, September 1<sup>st</sup>

**Object: Halal suitability**

hereby certifies that the products:

- Pro Chicken L-C

-

are conform to the following conditions:

- The products do not contain any ingredients containing pork materials/origin
- The product do not contain alcohol, and alcohol has not been used in the manufacturing process

As a result, we hereby confirm that the products are suitable for Halal diet.

Documentation Dept.

# RECENT SOLUTION: MANUFACTURER LEVEL



- Making a NC track record, to see the character and behaviour of each customer
- Making a characterisation for each customer
  - The critical point for each manufacturer facilities



Make a procedure and agreement about how halal should be implemented for each customer

# THE UPCOMING ISSUES



- Halal in Pharmaceutical and cosmetic product
- Halal in travel and service product
- Halal in financial system
- How to prepare the muslim community to be able fulfilling their own need
- How to make them understand about halal as a divine way, not only a regulation ?



