







Halal Logistics – Guidelines and Standards Practiced for Smoother Operation Flow while Elevating the Economy

16th ASEAN Ports and Shipping Conference Renaissance Johor Bahru Hotel Johor Bahru 3-5 July 2018





Presentation Outline

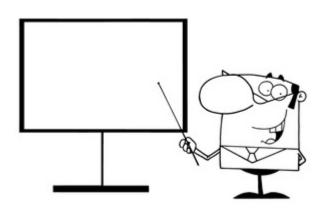
Understanding the concept of Halal logistics and supply chain

Halal and Quality

Halal Market Scenario

Halal Logistics and Supply Chain

Malaysia's Experience in Halal Development





Understanding the concept of Halal logistics and supply chain





Understanding Halal

What is Halal?

- <u>Halal</u> is an Arabic word which mean: **lawful or permissible.**
- It covers actions, things and animals

What is Syubhah?

 Syubhah is an Arabic word which means the doubtful. It is the grey areas between Halal and Haram. Muslims should avoid them.

What is Haram?

- Haram is an Arabic word which carries the meaning:
 - The unlawful and prohibited, the commission of which is a sin and shall be punishable by Allah; and the omission of which is praiseworthy and shall be rewarded by Allah.
- It covers actions, things and animals.





What is Halalan Toyyiban?

...means any consumption of products, which are not harmful and are safe to be consumed as underlined in the Syariah law, and thus is allowable and permissible.







Halal

Arabic phrase means allowed/permi tted in accordance to Islamic law.

Toyyib

comprehensiveness (comprise safety, quality & cleanliness of food and logistics process).









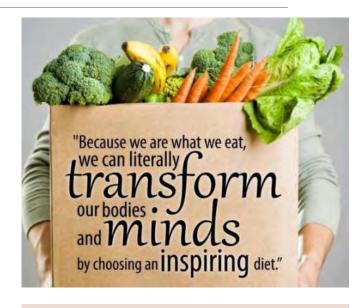
Eating Halal Food: What's the big deal?

Food and drinks are an essential needs in human's life. Muslims are required to only consume *halalan toyyiban* foods and drinks.

It is an order from Allah swt that is repeatedly emphasized in the Quran. Food consumed and supplications (du'a) are closely related, which finally may build Islamic faith.

Halal food is guaranteed for its (1) safe for consumption (2) clean and hygienic (3) nutritious (4) of quality and (5) reliable.

Whatever we eat will **become our flesh and blood. We are** what we eat.



...eating halal food ensures better healthy life and the good food that they eat would be able to portray good attitudes and behaviors



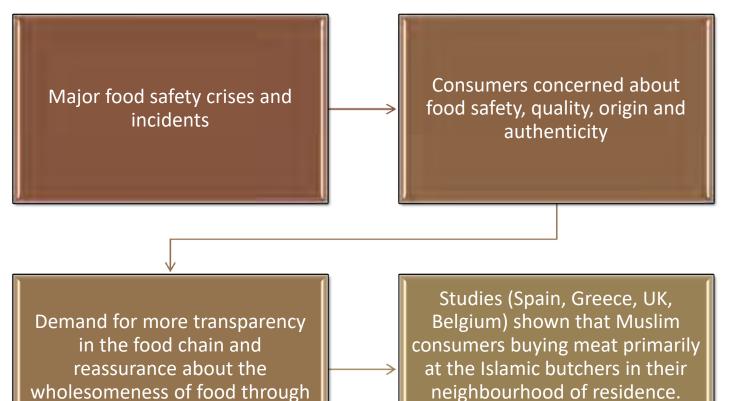
Halal and Quality





Halal and Quality

information of quality



Reason: low trust in

supermarkets

Halal





Halal meat label is the outcome of a quality assurance scheme because it serves as a reassurance tool for Muslim meat consumers.

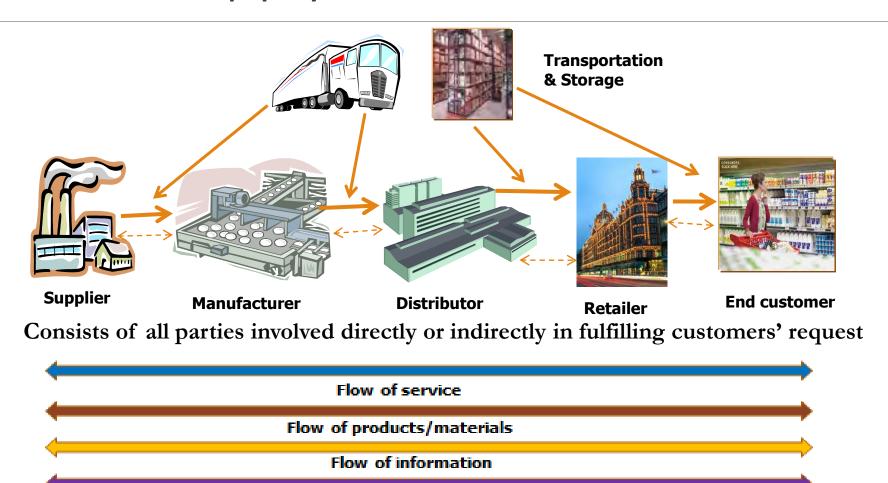


Halal logistics and supply chain





What is a Supply Chain?

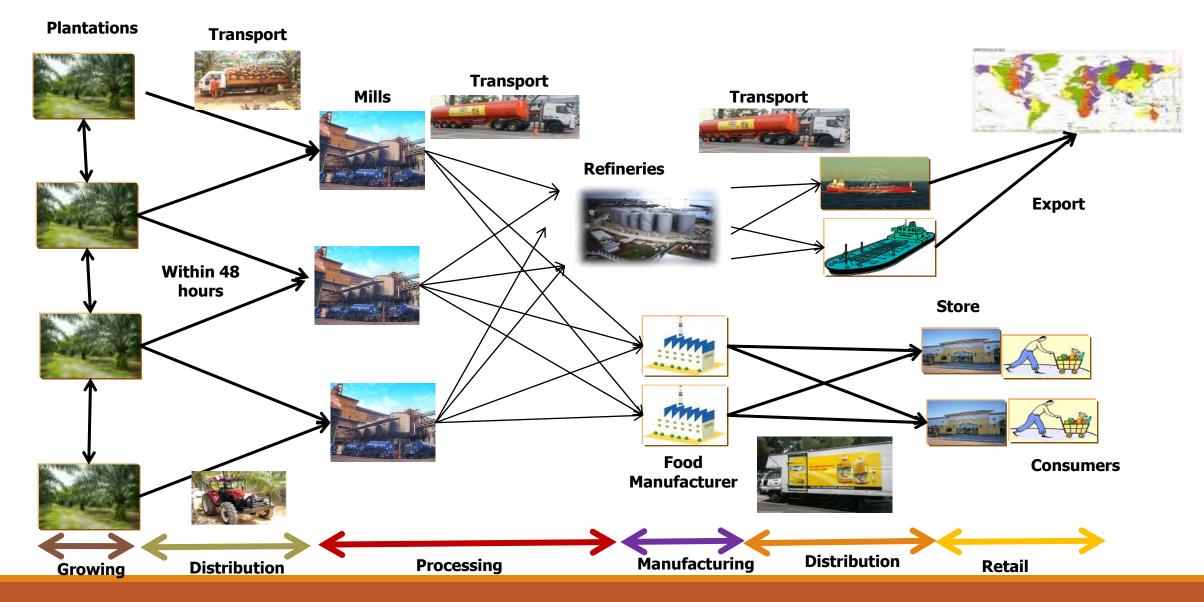


Flow of funds

Supply Chain Management









How to Ensure Halal?

To avoid cross contamination:



From haram substances



From hazardous substances







Types of Contamination

Biological

Chemical

Physical







Bacteria

Mold

Fungus

Parasites

Viruses & Other toxins

Accidental contamination with chemicals throughout the product chain

Accidental contamination with objects due to employee carelessness





Risks of Potential Contamination





Halal Market Scenario







Fresh foods



Manufactured foods

Halal Logistics

Industry



Halal Beverages



Beef and poultry



Pharmaceutical products



Halal Retail

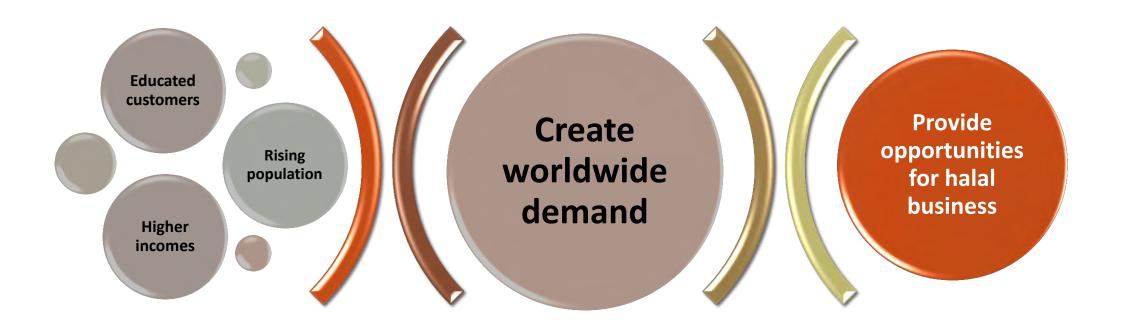


Cosmetics





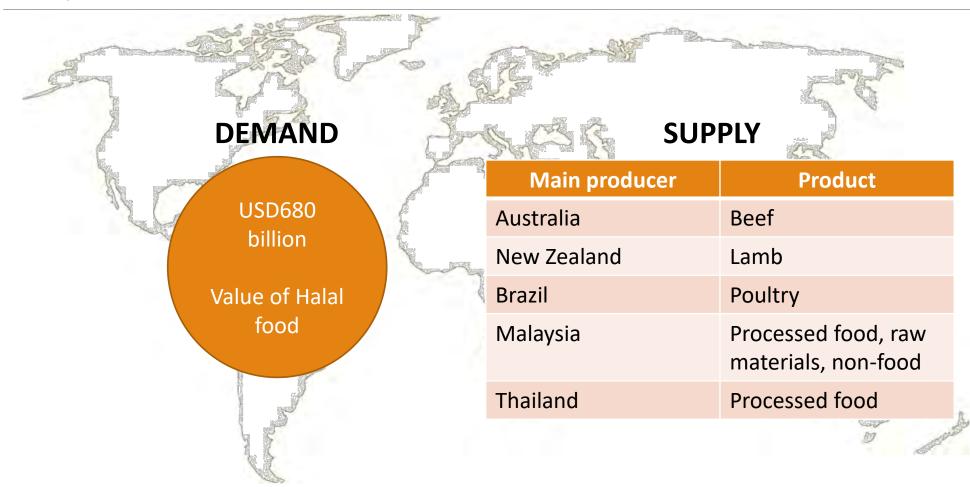
Factors Influencing Demand for Halal Products and Services







Key Drivers of Halal









Source: Fleishman-Hillard Majlis, 'The next billion: The market opportunity of the Muslim world' (July 2012)



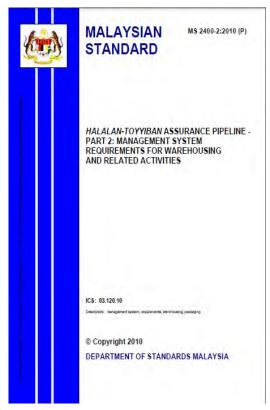
Malaysia's
Experience in
Halal
Development

Halalan Toyyiban Assurance Pipeline MS2400





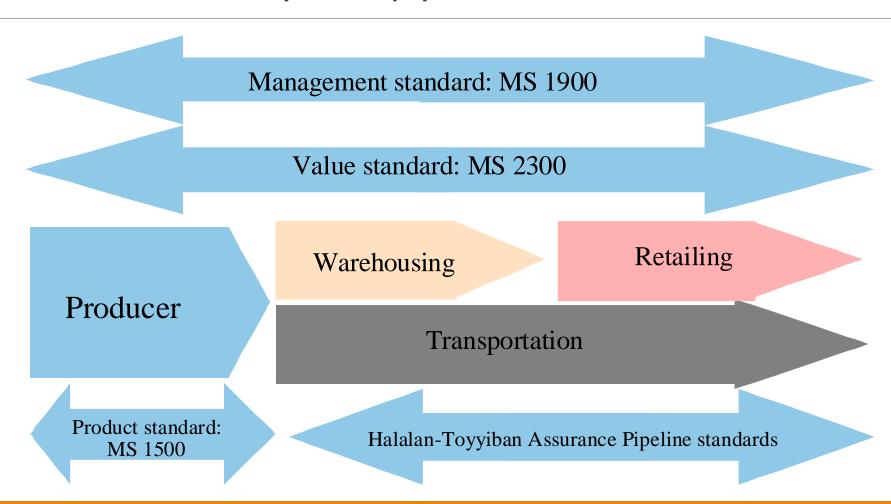








MS2400 Family – Application of Standards







Malaysia Halal Certification

Halal certification confirms that the ingredients used in a product t are Halal certified and the premise is free from Haram or non-Halal products. It prevents consumer fraud in the preparation, distribution and sale of Halal products and services.

Category of users for the Halal certification

- Manufacturer/ producer;
- Distributor/ trader;
- Sub-contract manufacturer;
- Repacking;
- Food premise;
- Abattoir/slaughter house









Malaysia Halal Standards and Guidelines

Halal Certification Manual	General guidelines by JAKIM on all Halal related certification requirements
MS1500:2009	Halal Food – Production, Preparation, Handling and Storage (General Guidelines)
MS1900:2005	Quality Management Systems – Requirements from Islamic Perspectives
MS2200	Islamic Consumer Goods – Part 1: Cosmetics and Personal Care, General Guidelines
MS2300	Value-based Management System: Requirements from Islamic Perspectives
MS2424	Helel Dhawsacauticala Canaval Cuidalinas
14196767	Halal Pharmaceuticals – General Guidelines
MS2400: 2010 (Part 1)	Halalan-Toyyiban Assurance Pipeline – Part 1: Management System Requirements for Transportation of Goods and/or Cargo Chain Services
	Halalan-Toyyiban Assurance Pipeline – Part 1: Management System Requirements for

Chairman Technical Committee (TC 10) Halal Supply Chain





Standard Metrology Institute for Islamic Countries (SMIIC)

Meeting in Istanbul 28th September 2017



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