

Halal Meeting in Istanbul, Turkey

Associate Professor Hajah Mariam Abdul Latif, Head of Food Safety and Quality unit, FSMP were invited to share her experience and expertise in standard development at the “Istanbul Congress against Europe Standard Agency (CEN) Initiative to Muslim Halal Standards”, at Istanbul, Turkey, on 13-14 June 2015.

The Congress was organized by Turkey Halal Research and Certification Agency (GIMDES), Turkey and Halal Certification Bodies (HCB) of Europe to discuss issues in developing a halal food standard for Europe. CEN, a Standard Agency in Europe, formed the Standard Technical Committee to draft the Halal Food Standard and the issues raised were about mechanical slaughter, use of taped ‘tasmiyah’ and stunning. The discussion was shared among many experts throughout the world to protect the Muslim consumers in getting proper halal food. It is noted that the draft standard is open to abuse by producers and even fake halal certificates as the tenets of Islam were addressed by non-Muslim Committee members.

At the last session of the Congress on ‘HCB Unity Meeting against non-Muslims Interference in Halal Issues’, Assoc. Prof. Mariam Abdul Latif presented her paper entitled ‘Strategies to Stop non-Muslims interference in Halal Standards and Certification’ by sharing how Malaysia developed the Malaysian Halal Food Standard MS1500:2009 led by Department of Islamic Development Malaysia (JAKIM), the Islamic authority of Malaysia.



From left: Assoc. Prof. Mariam Abdul Latif with Dr. Majed Alhariri from GIMDES, Turkey, Sheikh Thafier Najjaar (Islamic Council of South Africa, South Africa) (Moderator) and Sheikh Yusuf Patel from South African National Halal Authority, South Africa.



Assoc. Prof. Dr. Sharifudin Md. Shaarani presented a token from UMS to Dr. Salud Serrano J, after the meeting with the University Cordoba.



Assoc. Prof. Dr. Sharifudin Md. Shaarani presented a token from UMS to Madam Isabel Romero, Chairman of the Islamica Junta Spain, at the end of the Congress.

At the same time, an exhibition was organized during the lunch-time where they promote chefs and the local halal cuisine. Besides the cooking demonstration, many other products were being displayed such as honey and its products, dried fruits, smoked cured beef, pottery, carpets and other Spanish ethnic foods.



Lunch bites at the Halal Congress, Cordoba, Spain.