



Empowering The Halal Industry Through Knowledge!



" In The Name of Allah, The Most Beneficent, The Most Merciful"

Halal Culture (Education/Awareness)

Covering some of the health aspects of
halal and non-halal

How Important is Halal to You?

By: Dr. Hani M. Al-Mazeedi

The consumer has the right to know

من حق المستهلك أن يعرف

And deliberately consumers are made not to know

ويتم عمداً جعل المستهلك لا يعرف

Scope

- This review aims to make a summary on Halal education in an era where it is most needed as a result of increasing mode of overlaps between cultures through products, and methods of processing.
- This review has the objective of introducing Halal culture including its terminologies, critical ingredient and processing that when present it will jeopardize the meaning of Halal.

Muslims countries have made their markets voluntarily wide open to non Muslim cultures with methods of production and ingredients that some times contradict Islamic values.

Hence, this review came about to pass a clear message to Muslim consumers and their Muftis about the seriousness of these imported products that come from lands that often violate the teachings of Islamic Shariah.

"edition" 2017
Always ask for the latest edition

دليل
الأوراق الرسمية فيما يتعلق
بالأغذية والذبح حسب الشريعة الإسلامية
Official Documents on Food and Slaughter
According to Islamic Rites
2017 - 1979
الجزء الرابع
إعداد

د. هاني منصور موسى المزدي
Dr. Hani Mansour M. Al-Mazeedi
Associate research scientist
Biotechnology Department
Kuwait Institute for Scientific Research
Email mazeedi@hotmail.com
<http://azkahalal.wordpress.com/>
Twitter @azkahalal
Mobile: +96597498500
Office. tel.: +96524989164
Office fax: +96524989069

Our reference in this review is the documents that were collected in a book of four volumes over 37 years that lists the facts on Halal. The book entitled:

Official documents on food and slaughter according to Islamic rites

Content

- Introduction
- Why there is an interest in the subject of Halal?
- Religious requirements on food
- Terminologies related to Halal
- Comparisons between present and past with regard to Halal
- What confuses people on halal?
- And why Halal products and not only halal meat?
- What is under the Halal umbrella?
- What are the adverse health effects when consuming or using non-Halal products?
- Conclusions
- Recommendations

Introduction

The translation of the meaning of the Quran 2:168

“O mankind, eat from whatever is on earth [that is] lawful and good and do not follow the footsteps of Satan. Indeed, he is to you a clear enemy.”

Introduction

The translation of the meaning of the Quran 2:172

O you who have believed, eat from the good things which We have provided for you and be grateful to Allah if it is [indeed] Him that you worship.

Introduction

The translation of the meaning of the Quran 5:3

Prohibited to you are dead animals, blood, the flesh of swine, and that which has been dedicated to other than Allah, and [those animals] killed by strangling or by a violent blow or by a head-long fall or by the goring of horns, and those from which a wild animal has eaten, except what you [are able to] slaughter [before its death], and those which are sacrificed on stone altars, and [prohibited is] that you seek decision through divining arrows. That is grave disobedience. This day those who disbelieve have despaired of [defeating] your religion; so fear them not, but fear Me. This day I have perfected for you your religion and completed My favor upon you and have approved for you Islam as religion. But whoever is forced by severe hunger with no inclination to sin - then indeed, Allah is Forgiving and Merciful.

Introduction

The translation of the meaning of the Hadith

Abu Ya'la Shaddad ibn Aus, radiyallahu 'anhu, reported that the Messenger of Allah, sallallahu 'alayhi wasallam, said:

“Verily, Allah has prescribed welfare with regard to everything. So, when you kill, kill in a good way; when you slaughter, slaughter in a good way; so everyone of you should sharpen his knife, and let the slaughtered animal die comfortably.”

وعن أبي يعلى شداد بن أوس، عن رسول الله صلى الله عليه وسلم قال: إن الله كتب الإحسان على كل شيء، فإذا قتلتم فأحسنوا القتلة، وإذا ذبحتم فأحسنوا الذبحة، وليد أحكم شفرته، وليرح ذبيحته. رواه مسلم.

Introduction

The translation of the meaning of the Hadith

It has been narrated by Al-Bukhari and Muslim that Muhammad peace be upon him said:

“That which is Halal is clear and that which is Haram is clear, and between the two of them are ambiguous (suspected) matters about which many people do not know. Thus he who avoids ambiguous matters clears himself in regard to his religion and his honor, but he who falls into ambiguous matters (eventually) falls into that which is Haram, like the shepherd who pastures around a sanctuary, all but grazing therein. Truly every king has a sanctuary, and truly Allah's sanctuary is His prohibitions. Truly in the body there is a morsel of flesh, which, if it be whole, all the body is whole, and which, if it is diseased, all of (the body) is diseased. Truly, it is the heart.”

Why there is an interest in the subject of Halal

- There are individuals who believe that Islamic doctrine and faith have nothing to do with products that seek legitimate control, and there is no need to make any claim that the product is “Halal”.
- This is a false belief, especially in this era, in which the origins of product’s ingredients and methods of productions are diversified and are from mix countries with different cultures and beliefs.

Why there is an interest in the subject of Halal

- And because the of beliefs of these non-Muslim countries, the teachings of their corrupt doctrines come to us through the ingredients and productions methods that are contrary to the teachings of our true non corrupt religion.
- Finally, because of the universality of products (their sources from around the world), making such claims “Halal” has become a necessity.

Religious requirements

Religious requirements on food are well

expressed by prominent divine religions:

These religions put great emphases:

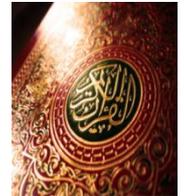
¹to follow specific way when slaughter of sacrificial animals,

²to follow humane methods in obtaining food from animals and birds

³not to eat pork, or dead meat

⁴not to eat blood, and

⁵to some extent, in some of these divine religions, to avoid drinking alcohol



- Islam
- Christianity
- Judaism



Terminologies Related To Halal

- The word Halal in Islamic means it is permissible and the legislature, the almighty God, has authorized it.
- The word Tayyib mean good, that it is without harm and malice.
- The words Halal and Tayyib come together in the Holy Quran.
- Any Tayyib and Halal in a product religiously permissible and free of Harm.
- When the word Azka is used with Halal it mean the highest levels of Halal: religiously permissible, free from harm, with highest purity, best, the finest, the safest, and the highest nutritional value, etc.

Detailed description of Halal terminologies--→

Halal

- Halal: Is a Divine value system and lifestyle and is applicable to all facets of life.
- Halal: Is a religious terminology of Islam that means “allowed” or “lawful”.
- Halal: is that which is permitted and allowed by Divine Law. With respect to Halal, there are no restrictions of consumption or use.

Haram

- Haram: Is a religious terminology of Islam that means “prohibited”, “forbidden” or “unlawful”.
- Haram: is that which is absolutely forbidden by Divine law.
- Haram is the opposite of Halal which mean firmly forbidden.
- And any person who violates the prohibitions of Allah swt (God) will be punished in the afterlife, or he may be punished while alive.

Mushbooh

- Mushbooh: Is a religious terminology of Islam meaning “suspected”.
- If Muslim scholars does not know whether a food or drink is Halal. Such a food/drink is then considered as Mushbooh (suspected). While many of the things are clear in terms of their Halal and Haram, there are things that are not clear, thus they are the subject of doubts or suspicions, and more information is needed to classify them as Halal or Haram. These things are often referred to as suspicious or questionable. And to be suspicious (Mushbooh) is to hesitate between Halal and prohibition.

Mushbooh

- Hence this principle came:

"If Halal and Haram met: Haram dominate"

- This principle is similar to another one:

"If Haram prevail in a country: the abstain rule is enforced"

The religious rules of these two principles that give priority to Haram over Halal if they met was built on a proactive and a precaution approach to avoid Haram*.

Mushbooh

Suspects are not Haram, and it is not correct to say that whoever fall into the suspected area has committed Haram.

But piety is to avoid suspect. Piety rank is high in Islam, and whoever keep up with piety will surely be rewarded.

Makrooh

- Makrooh: Is a religious terminology of Islam that means abomination i.e. things or acts that we were asked not to do, but not in a definitive manner.
- Abomination is less than Haram in rank, and who ever comet abomination is not considered as if he did Haram. However, the persistent in disregarding abomination may encourage one to comet Haram.

Tayyib

- Tayyib: Is a religious terminology of Islam that means “good and pure”.
- In the Qur'an (Which is God's revelations to mankind) the concept of Tayyib is explicitly coupled with the injunction of eating Halal.

Azka

- Azka: Is a religious terminology of Islam that means “purest, highest rank in Halal, and finest”.

Najis

- Language wise it can be defined as any material that is dirty.
- Islamic wise it can be defined as a descriptive rule of any material that prevent performing a prayer whether it present in the human body or the place or the dress or so.
- Najis is divided into three sections:

Thickener (مغلّظة)

Medium (متوسّطة)

Light (مُخَفِّفة)

Thickener (مغلّظة) Najis material

Is a Najis material that is not removed by washing with water only one time, but it should also be washed several times with water containing soil as well.

An example thickener (مغلّظة) Najis material would be dog, and some scholars has followed it with pig as well.

Tahara

Language wise it mean purity, and Islamic wise it mean the disappearance of the unclean or the event (that require a bath and/or with new ablution) as well.

Jalalah

- Is a religious terminology of Islam that refer to eaten meat animals or birds such as camels, cattle, sheep, chickens, geese that were fed Najis material, in which their meat can be eaten after certain period of time depending on the type of animal or bird and after they are fed clean feed.

Istihala

- **Language wise** it mean the complete (100%) transformation and change of a substance to a new substance.
- **Islamic wise** it mean the complete (100%) transformation and change of the reality and identity of a Najis substance or Haram substance to another new substance with new name, attributes, and properties (i.e. total chemical change).

Halal slaughter (Dhabihah)

- Halal Slaughter is a Muslim terminology which mean the Islamic ritual cause that facilitate eating of lawful Halal animals by choice (Ikhtiyar).
- The prescribed method of ritual slaughter of all lawful Halal animals has several conditions to be fulfilled.
- It should consist of one swift, deep incision with a very sharp knife on the throat, cutting the wind pipe, jugular veins and carotid arteries of both sides but leaving the spinal cord intact.

Dead Animal

- What causes lawful, eaten meat animal/bird, to lose its life by accident or by failing فشل to meet one or more of the ritual slaughter conditions prescribed in Islam.

Halal Culture

- Halal culture is a subject that every single Muslim should be acquainted with in the field of his or her specialization, especially in food and non-food products and services that deal with critical components and methods of production.



Halal Culture

- Halal culture in general is the knowledge and action taken to avoid

- hazards in its four categories
- i.e. Microbial, chemical, physical,
- And that of religious nature
- In products and services
 - in this era

were there are many emerging cases

- and varied sources
- of raw ingredients and methods of production



Halal Culture

- Halal culture in general is the knowledge and action taken to avoid

- hazards in its four categories
- i.e. Microbial, chemical, physical,
- And that of religious nature
- In products and services
 - in this era

were there are many emerging cases

- and varied sources
- of raw ingredients and methods of production



Halal Culture

- Halal culture is the religious and scientific knowledge of the aspects of Halal and Haram in food products¹, pharmaceutical², cosmetics³, health products⁴, skin care products⁵, their related services⁶, and all acts in avoiding Haram and the prevention of suspicion in their products and services in this era^a where many emerging issues have become a norm^b with diversified sources^c in raw materials^d and methods of production^e.
- It is the knowledge of businessmen of the economic aspects of Halal markets⁷, their services⁸, and how to invest in them⁹.

Halal Culture

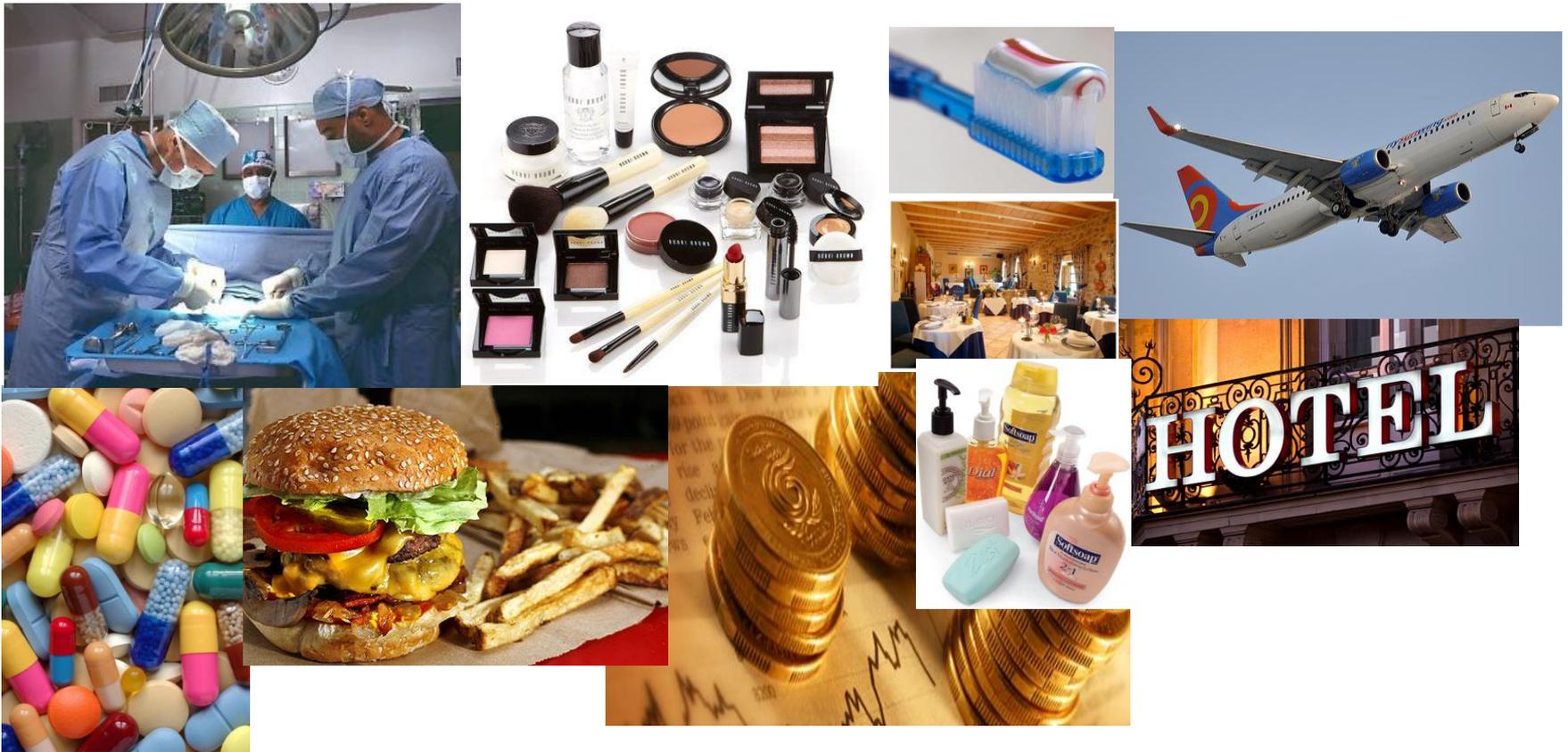
- It is the knowledge of food technologists, veterinarian, molecular biologist, medical, and pharmacologists of needed research¹⁰, and developments¹¹ in Halal in its complete chains.
- It is the knowledge of media¹² and education¹³ in Halal on how to raise awareness¹⁴, and educate individuals¹⁵, with different ages¹⁶ and genders¹⁷, in a Muslim¹⁸, and non-Muslim communities¹⁹.
- It is the Islamic religious Fiqh (jurisprudence) knowledge of the opinions and evidences of contemporary²⁰, and the early Muslim scholars²¹, and what has unanimously agree on between Muslim Scholars²² on Halal^a Haram issues^b, in Najis^c, and in prohibited materials^d.

Halal Culture

- And the extent of the similarities between the end product of newly developed product with existing Haram products²⁸, and how to achieve the command of Allah's swt (God) prohibitions in foods²⁹, medicines³⁰, and consumable materials in our contemporary world³¹.

Halal Culture

Halal terminologies have conditions and applications in our daily life



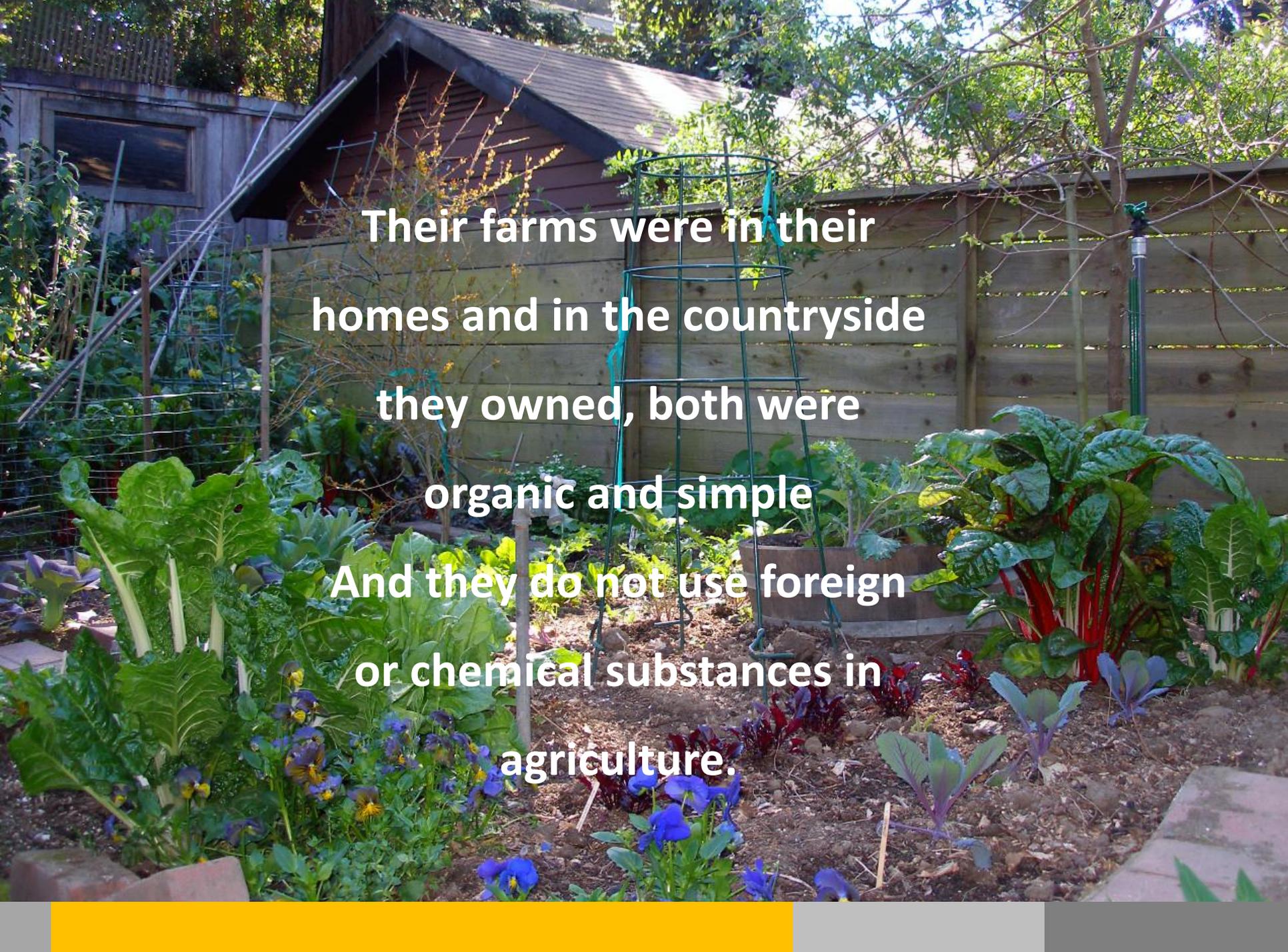
Comparisons between present and past with regard to Halal



In the past



People knew from where their food came from and how it was manufactured. In the early days, Muslim scholars were not preoccupied with issues related to Halal and Tayyib in their food and non-food products, to the extent in which Muslim scholars now a day are.

A photograph of a lush vegetable garden. In the foreground, there are large green leafy plants, possibly chard, and several bright blue flowers. A metal trellis stands in the middle ground. The background features a wooden fence and a wooden building with a gabled roof. The scene is bright and sunny.

**Their farms were in their
homes and in the countryside
they owned, both were
organic and simple
And they do not use foreign
or chemical substances in
agriculture.**



In the past
they used to
prepare their
meals at home





**Feed were 100% from
plant sources**

However, after the transfer
of man from life in the
countryside to the cities
this has resulted in:

Increase in population

And intensity in agricultural production



There was a need for an increase in



And as a result of civil life style
and the leaving out of rural life

An advancement in food technology was brought about



And the beginning of the genetic change of products



And the emergence of big companies
that became a part of our daily lives



Consumers became confused about the identity of their
food and non-food products



What confuses people on halal?

Some believe that sanctity involves only

What a Muslim consumes of food while also what he/she takes or uses on his/her hands or body whether it is a medicine or cosmetics, health products (such as vitamins, athletes' foods), and skin care products (such as soaps and shampoo) so that their source is not haram.

The translation of the meaning of the Hadith

- It was narrated that Jaber ben Abdullah (may Allah be pleased with him) said that he heard that the messenger of Allah (peace and blessings of Allah be upon him) said:
- "Allah and His Messenger have forbidden selling wine, dead, pig, and idols." O Messenger of Allah, I said, how about the fat of the dead, we used it for varnishing the ships, and greasing of the skins, and as a source of fuel for lighting ? He said: "No. It is haram."

This mean that products that are classified as non-Halal may not be used

There is a crisis related to lack of awareness in Halal



The general public, decision makers, religious Ifta committees, food scientists & technologies not sensitive at all to Halal matters.





Halal has one meaning!

But with consumers



Halal

Has a confused meaning

The Confused meaning of Halal was due to:

1. The lack of necessary information needed about the integrity of the complete Halal chain of many products ranging from Food and non-food Products.

The Confused meaning of Halal was due to:

2. The spread of rumors between consumers.



3. And contradictions in fatwas

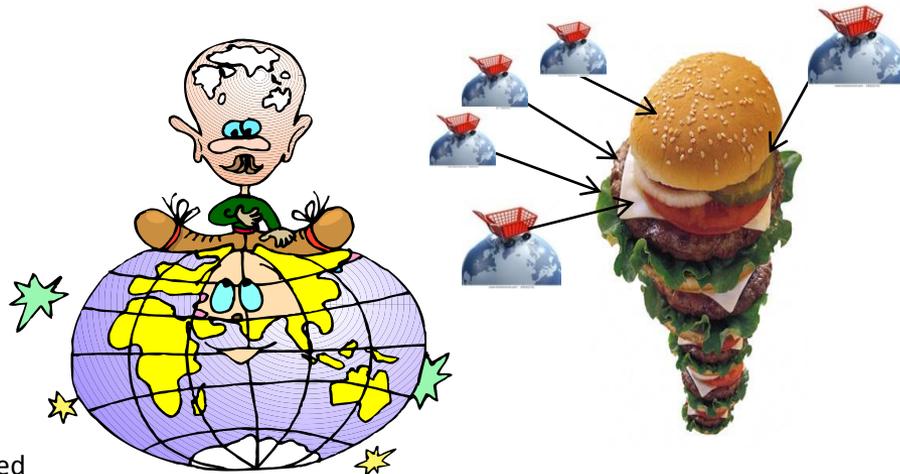
The Confused meaning of Halal was due to:

- I.e. the spread of spectrum of controversial opinions issued by Muftis who made their Fatwas based on assumptions rather than actual case.
- They also did not differentiate between compulsory and non-compulsory cases, and between self and forced transformation cases.

These religious opinions has resulted in a wide open door that has allowed the entry of what is permissible and what is not permissible.

The Confused meaning of Halal was due to:

4. Our food is no longer local but global from all over the world in an era where cultures overlaps, and Muslims markets are wide open voluntarily to Western countries markets where ingredients and methods are introduced to the Muslims that carry with it faith and beliefs of people who do not believe in Islam

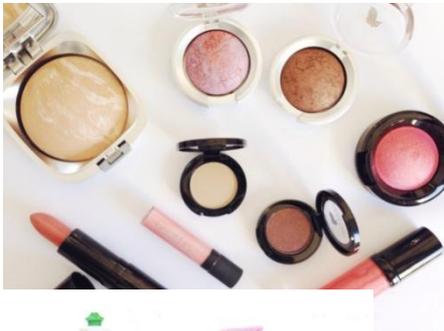




There is a misunderstanding here
that needs to be clarified



Why halal products and not only halal meat?

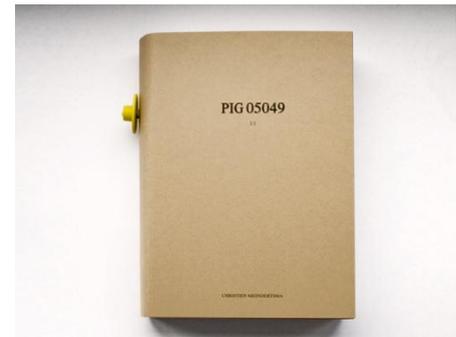


Many food products that we may use on a daily basis in our contemporary world are manufactured from by-products of a pig.

What's proven that

Is the book of Christien Meindertsma from the Netherlands entitled:

Pig 05049



*<http://www.christienmeindertsma.com/index.php?/books/pig-05049/>

Christine discovered after three years of research on products made of pig parts that there is:

185

Different products that are manufactured from pig by products.

Some of Christine's unexpected search on pig's by products that enters manufactured products are the following:

Some types of: bullets, drugs, photographic photocopy papers, heart valves, brakes, chewing gum, porcelain, cosmetics, cigarettes, hair smoothing, antiperspirant deodorant, and even biodiesel was not spared from the pig.

Christine said: If you are a Muslim or Vegans you still consume many products made from pork, which include the following parts:

1. skin, bones

2. flesh and internal organs >

3. blood, fat, and other parts of i

Christine then divided pig's parts into sections based on their uses, and this is what she got:

Every ounce of Pig 05049 was used, helping create an astonishing 185 products. Here are some of the more surprising uses for the animal - and a diagram to show just which bit of the beast, from the trotter to the snout, is used where...

1 Chemical weapons testing: Because of the pig's similarity to human tissue

2 Ice cream: Gelatine regulates the sugar crystallisation and slows down the melting process

3 Fertiliser: Made from processed pig hair

4 Low fat butter: Gelatine used for texture

5 Beer: Gelatine used as a clarifying agent. Reacts with bitter substances and tannins to absorb cloudy elements, leaving clear drinks

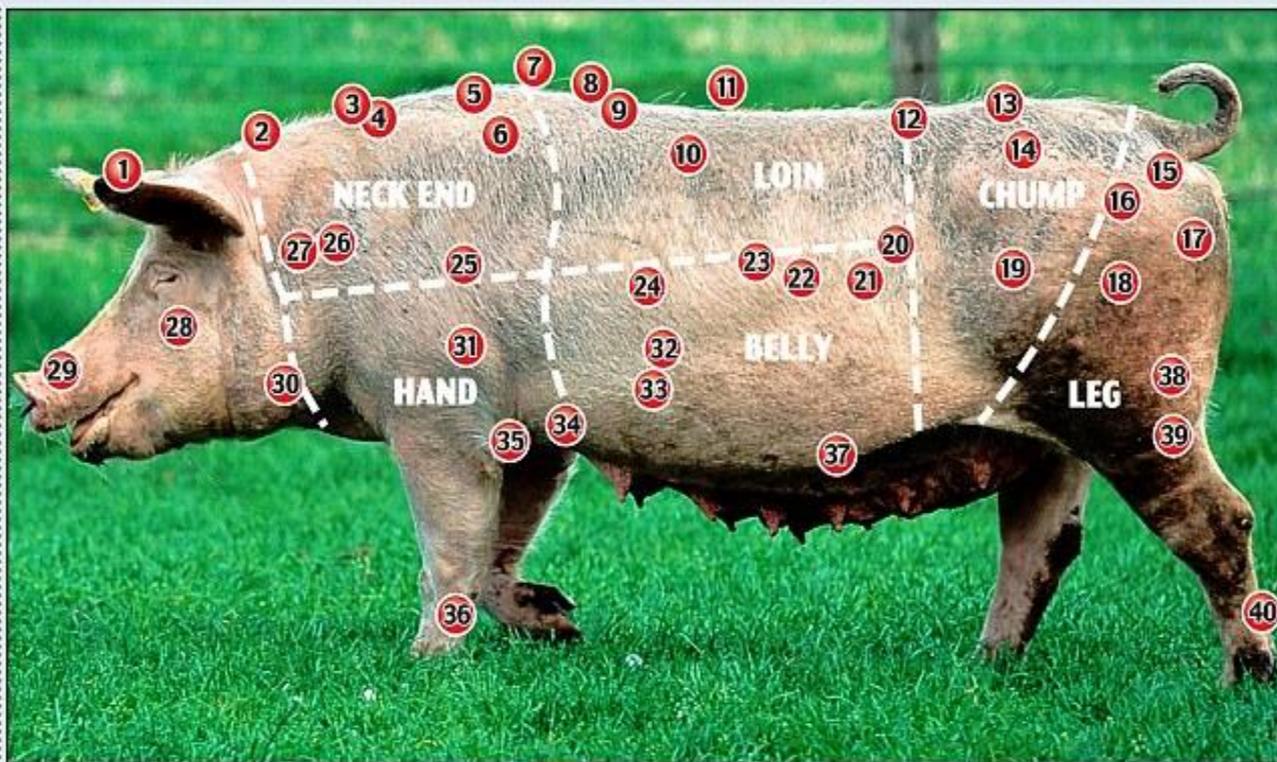
6 Fabric softener: Fatty acids from bone fat give colour

7 Paint brush: Made from pig hair

8 Fruit juice: Gelatine absorbs cloudy elements to give clear drinks

9 Shampoo: Fatty acids from bone fat are used to give them a pearl-like appearance

10 Candle: Fatty acids from bone fat are used to stiffen the wax and raise the candle's melting point



11 Bread: Protein from pig hair is used to soften dough



12 Bullet: Bone gelatine used to help transport the gunpowder or cordite into the casing



13 Medicine tablets: Gelatine is used in the shell to give it hardness

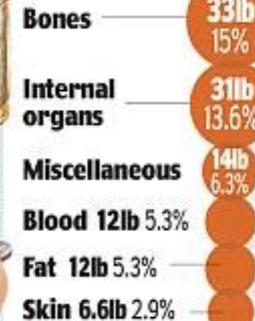
14 Washing powder: Fatty acids from bone fat harden the substance

15 Paint: Fatty acids from bone fat increase gloss



16 Tambourine: Made from the pig's bladder

How a 16 stone 3lb pig breaks down...



17 Wine: Gelatine absorbs cloudy elements to give clear drinks

18 Paper: Bone gelatine is used to improve stiffness and reduce moisture

19 Heparin: Used to stop the formation of blood clots, it is taken from the mucus in the intestines

20 Soap: Fatty acids from bone fat act as a hardening agent and give colour

21 Corks: Bone gelatine is used as a binder

22 Insulin: Taken from the pancreas, as closest to human in chemical structure

23 Yoghurt: Pig bone calcium is used in some yoghurts

24 Cigarettes: Haemoglobin from the blood used in cigarette filters to create an artificial lung that supposedly lessens harmful chemicals reaching the smoker



25 Photographic film: Bone gelatine acts as a bonding agent on the film sheet

26 Dog food treat: Haemoglobin used as a red colouring agent

27 Photodynamic therapy: Haemoglobin used in drug to treat retina decay in the eye. Drug is activated by shining laser into eye

28 Moisturiser: Fatty acids from bone fat used

29 Dog snack: Deep fried pig nose



30 Crayons: Fatty acids are used as a hardening agent

31 Shoes: Bone glue is used to improve the texture and quality of the leather

32 Train brakes: Bone ash used in production

33 Toothpaste: Glycerine from bone fat is used to give toothpaste texture

34 Hide glue: A strong glue used in the woodworking industry derived from collagen

35 Face mask: With collagen to help reduce wrinkles and lines



36 Alternative energy: Waste products used as fuel to produce electricity

37 Energy bar: Treated collagen is cheap source of protein for body builders

38 Cream cheese: Gelatine used to make it stable

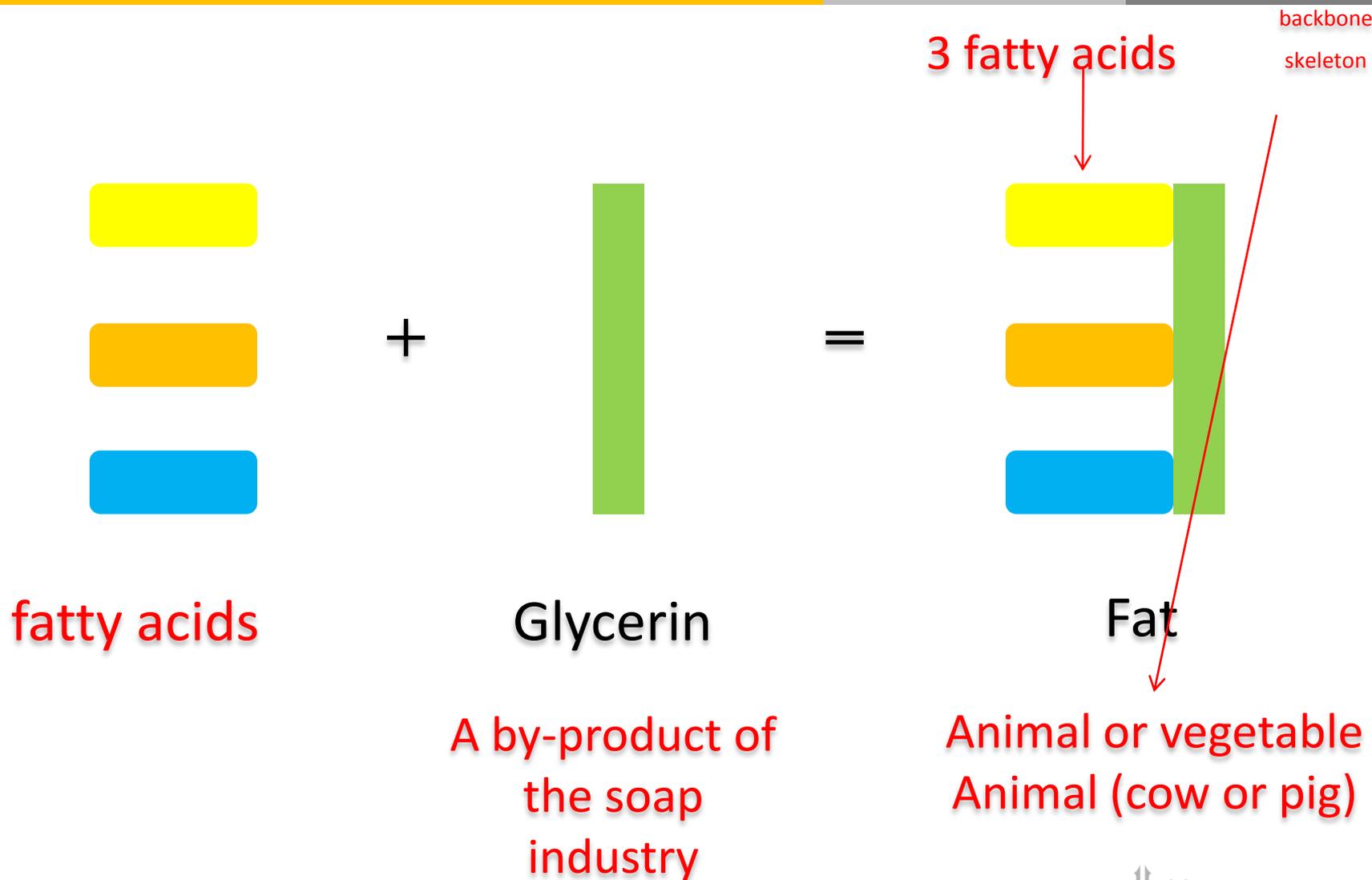
39 Whipped cream: Gelatine gives texture

40 Sweets: Porcine gelatine used as a binding and gelling agent and to ensure the right texture is found in the following: liquorice, wine gums, chewing gum

Critical components of religious nature in food and non-food products are:

- A. Alcohol
- B. Najis materials (dead, insects, urine, substances)
- C. Ingredients of animal origin such as:
 1. Animal tissues (Flesh, bone, skin)
 2. Plasma (blood)
 3. Gelatin
 4. Fat
 5. Glycerin
 6. Fatty acids
 7. Amino acids
 8. Enzymes (Rennet in cheese, media used in microbial cultures)
 9. Composition of DNA (nucleotide)

A simplified background on the chemical composition of some ingredients



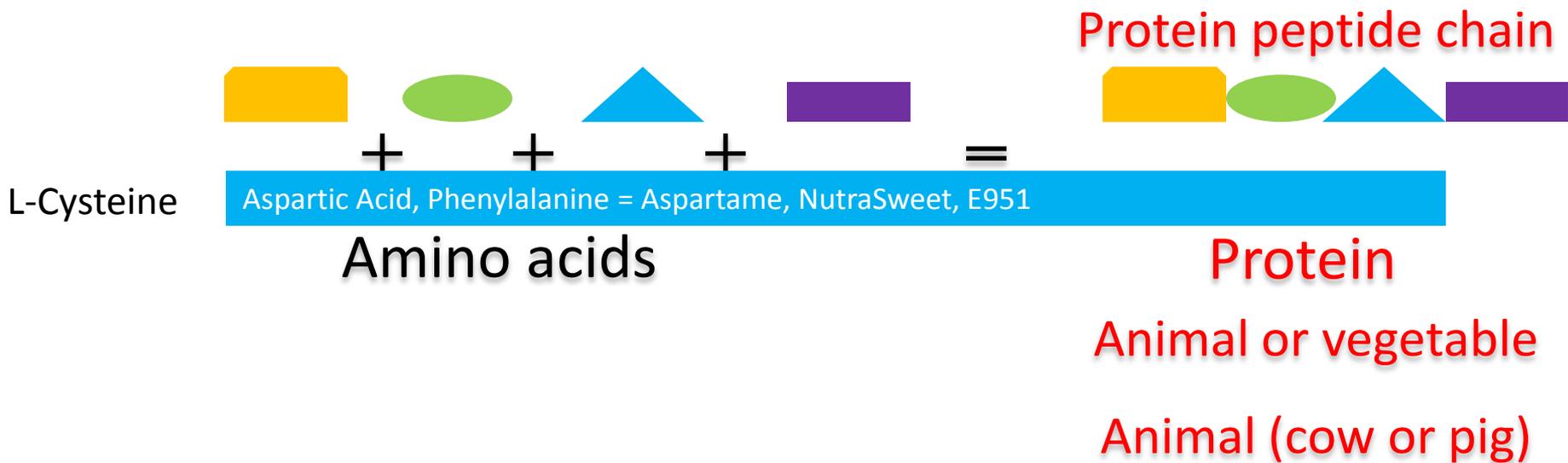
A simplified background on the chemical composition of some ingredients



Glutamic acid



Monosodium glutamate MSG , or
Ajinomoto



What do you know about Gelatin E441?

It is extracted from unidentified skins and bones unless its source is mentioned



=

Extracted
from



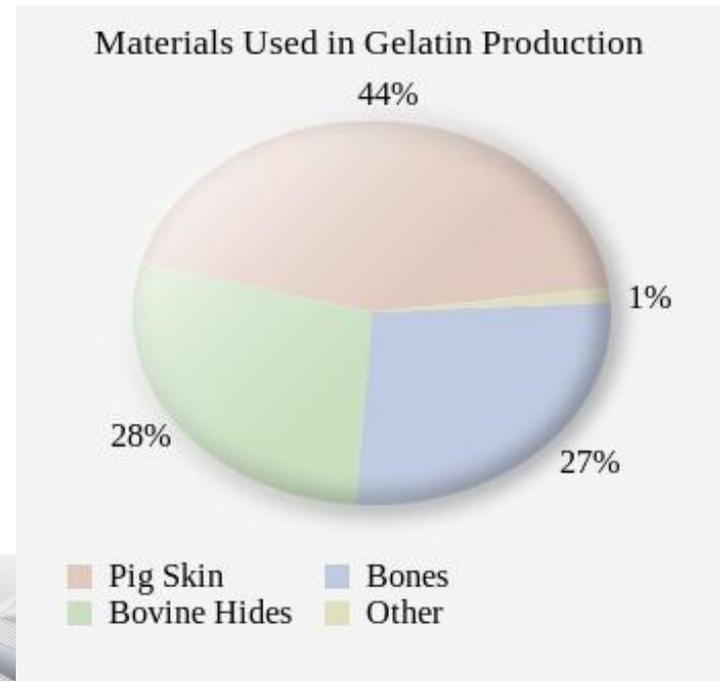
Hides or bones

Gelatin

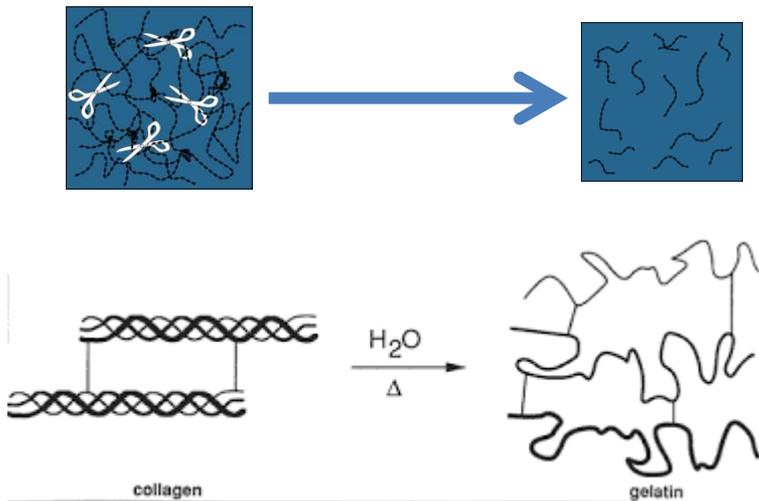
**Their sources are only animals
(cow, pig, fish, or any other animal)**

What do you know about Gelatin E441?

It is the animal (Bovine, Pig or Fish) protein that is used to **hold** or **capsulate** food/medicine.

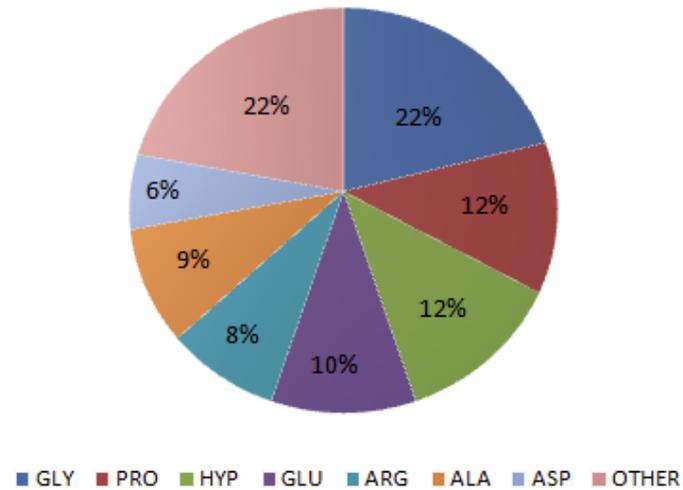


In the case of gelatin, in which it is a product of collagen, after extraction of collagen with heat and caustic solution it will be cut down into protein chains



Gelatin composition of amino acids are the same as in the mother molecule of collagen

Amino Acid Composition of Gelatin & collagen



What about food additives like:

E470-E479



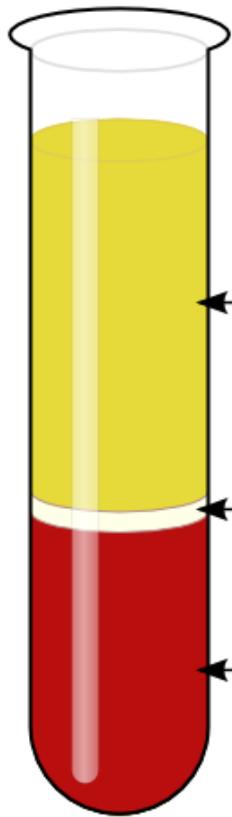
These are emulsifiers of unknown fat origin, and even if it is written on the label : **of vegetable origin**; it must be verified by a third party.



E542

This is bone phosphate that is used as **anti-caking agent** in powdered products like chocolate, coffee, and so on.





Plasma

%55

White blood cells

أقل من 1%

Red blood cells

%45



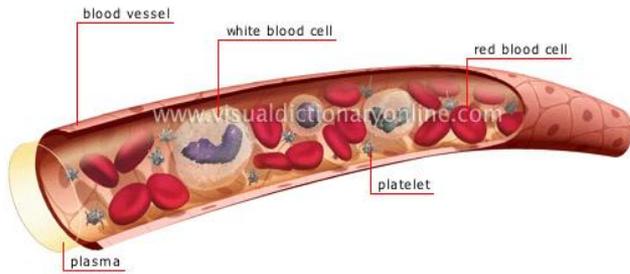
=

When
separated



Blood

Animal (cow or pig)





Blood Plasma Protein Powder
(Food Grade)

Components of genetic material (nucleotide)

Inosinic acid E631



Muftis have made a wrong Fatwa on food additives, enzymes, blood and meat of dead animals in feed, and plasma from gushed blood and gave it the Halal verdict based on the **transformation or consumption theory (Istihala/Istihlaci)**.

The basic structure of gelatin contain the same composition of amino acids in the mother collagen molecule and it is just the tertiary structure that has changed.

The Najis material of the Najis source of these product still present in the final product.

Potential sources of ingredients for some cosmetic brands

Fat or Tallow = from fat of animal origin obtained from slaughterhouses

Hyaluronic Acid = from cockscomb

Carmine = from beetles

Gelatin = from hides and bones of animals

Collagen = from poultry legs and animal horns

Glucosamine = from poultry

Ambergris = from whales' semen

Fake vanilla fragrance = from cow's dung

Elastin = from cervical and pulmonary ligaments of cows

Placental protein = from the placenta of slaughterhouse animals

Stearic acid = from remnants of meat restaurants and butchers, dead animals

Crystalline guanine = from fish scales

Panthenol or Pantothenol = from honey which is ok

Keratin = from animal hoof, animal hair, wool, feathers

Shellac = from insects and insect residues



Photo.elsear.com



Alternative: Pure botanical cosmetics,
which are present

How are some products produced?

Soap

Soap / shampoo is known as the salt of fat. That is, without free fat in soap !!



Salt of fatty acid

Glycerin + (solid or liquid soap = Caustic soda +
or shampoo)

Fat
Animal or vegetable
Animal (cow or pig)

Cheese

Cheese is known as the fermented substance resulting from the mixture of liquid milk and rennet.



Cheese (solid, cream)

+
Whey



=

Rennet
(animal or microbial)
Animal (cow, pig, etc.)
Or acidic solution

+

Milk

Examples of critical ingredients:



Restaurants



Drinks



Non-food products



Sweets



Flour Products



Dairy products



Flour Products

Examples occur in Western countries





Anti-sticking Pan grease

www.ckproducts.com



CK Products, LLC
310 Racquet Dr., Fort Wayne, IN 46825

PRODUCT INGREDIENT INFORMATION

PRODUCT: 76-1011: PAN GREASE
Net Wt 14 oz (396.9g)

INGREDIENTS:
INGREDIENTS: Soybean Oil, Corn Starch, Soy Lecithin, **Mono & Diglycerides**, Less than 0.02% TBHQ and Citric Acid added as anti-oxidant.

ALLERGENS: CONTAINS: SOY.

Sometimes pig's fat is used in bakery products

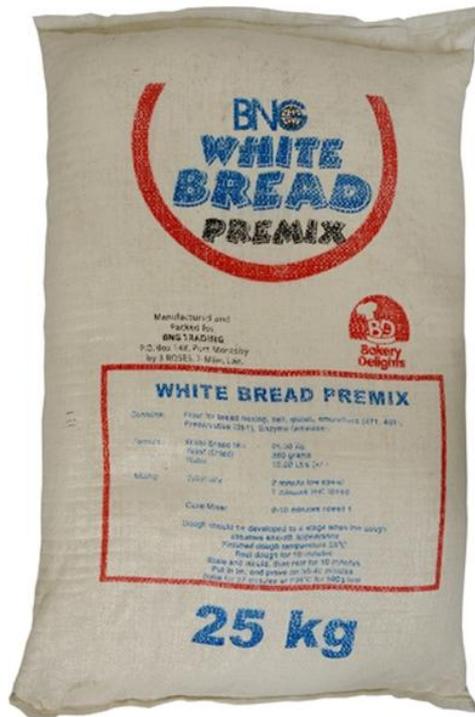
Mono &
Diglycerides

The potential
source is highly
pig's fat



Wheat flour improvers L-Cysteine

To extend the shelf life of bread



Origin: Human hair usually comes from china from barber shops





Dairy products



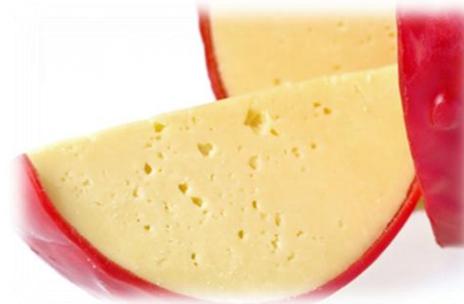
Gelatin in some dairy products



The potential source of gelatin is highly from pig



Stabilizers and gelatin in yogurt, especially fruits flavored yogurt



Rennet enzymes in cheese making

Rennet enzymes in cheese making are derived from animal from calf or pig

Or from microbial rennet cultured in Najis media from gushed cow's blood and pig's enzymes



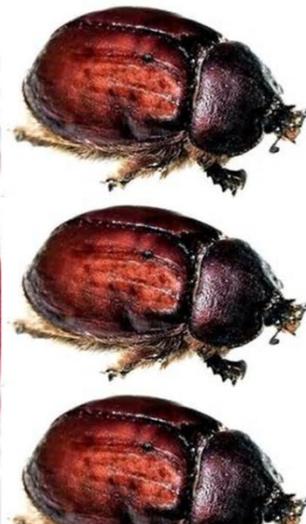


Sweets



Coloring agents
Red color

E 120



Marshmallows are
made from gelatin
E441



Many kids sweets are made from gelatin, E441



Gelatin sources are mainly animal hides and bones



If the source from cow, who slaughtered it, and how?

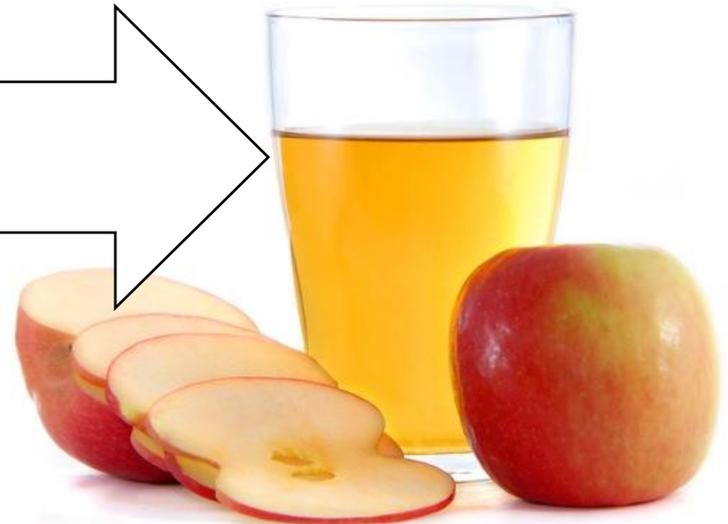
Alcohol and Gelatin

Drinks



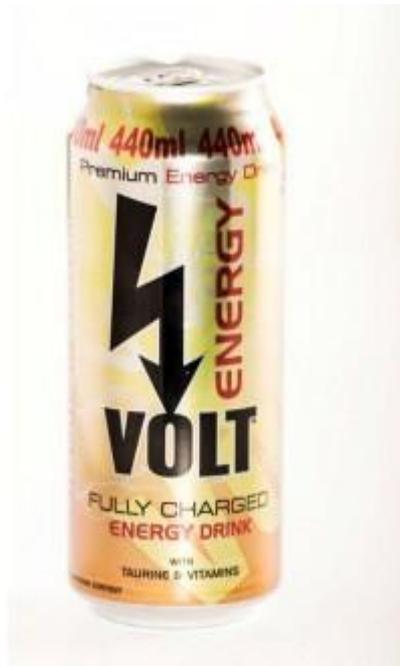
Uses of gelatin in the purification of some types of apple juice and cherries

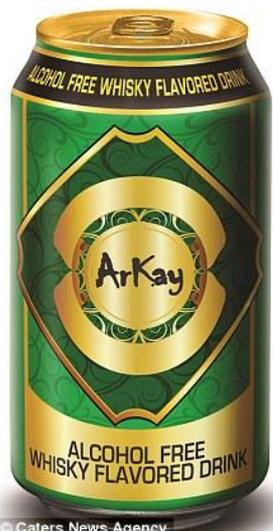
What is the religious status of gelatin here?



Energy Drinks

Taurine: The source of this amino compound is a controversial issue. Some said currently it is synthetic and some said originally obtained from ox bile. The question is: is it a possibility that in some energy drinks it is obtained from its natural sources?





World's first
'halal whisky'
made without
alcohol

© Caters News Agency

Wines and whiskey
and beer without
alcohol under the
name Halal or Non-
alcoholic



Alcohol is used in the production of food and non-food components such as:

1. Vanilla is extracted from vanilla beans by alcohol (in the West, vanilla used in food products such as ice cream mix contains 35 to 50% alcohol).

2. Food flavors.

3. Food colors





Restaurants



Most meat dishes and supported raw materials that are used in restaurants are imported

But

How the birds and animals from which these meat came from were slaughtered and how other raw materials were produced?



In addition, the country of origin for raw

materials in locally produced products

are not known: these products must

be avoided.



Examples



Think with me:

- We buy English tea! But does Britain grows tea? Answer:

No



- And there are commercial orange juices made in Kuwait!

But does Kuwait grows oranges? Answer: No



So, the country that is last packed the product put its name on the label.

Chicken soups, or Beef/Chicken Cubes?



Products like soaps (all types) bars, **hand washing liquids**, shampoos, detergents, toothpastes, cosmetics, antiperspirants, body lotions and hand sanitizers.



Living in a Muslim country does not mean that all the products sold in their markets are Halal. Why?

Because their markets are open to global non-Halal markets and they do not have effective Halal laws.



www.shutterstock.com · 65622745

How the birds and animals from which these meat came from were slaughtered?

The law in Europe requires that all animals and birds must undergo pre-slaughtering methods (i.e. stunned) to render them, **as they claimed**, unconscious or dead before they bleed*.

Lately, there is a call from **HAS**** for an effective stunning, i.e. complete death of birds before slaughter, i.e. stun-to-kill.



*V. Sante, G. Le Pottier, T. Astruc, M. Mouchoniere, and X. Fernandez (2000). Effect of Stunning Current Frequency on Carcass Downgrading and Meat Quality of Turkey. Poultry Science 79:1208–1214.

**HAS = Human Slaughter Association (has.org.uk)

All of these methods substantially causes external & internal injuries to the animal/birds while they are alive (i.e. causes pain to the live animal/birds) and they may (under certain circumstances) lead to their death.

Officially, most Islamic countries have a meat law with the following statements:

“All imported meat shipments Must be accompanied by a Halal certificate. ”

But in practice

There is no law regulate Halal certificates



Sheikh Prof. Nasser bin Abdullah Al Maiman has said*

On the basis of what have been said on the use of stunning

It is better not to resort to any method of loss of consciousness; we should close the door of its discussion once and for all; as if we opened it both lawful and unlawful things will be entered.



* Professor of Higher Islamic Studies, Umm Al-Qura University, Makkah, and a member of the Shura Council, Saudi Arabia

Non-food products



Examples of non-food products?

1. Tools
2. Pharmaceuticals
3. Cosmetics
4. Health Care Products
5. Skin Care Products

1. Tools

Brushes



Some of their sources are pig's hair

2. Pharmaceuticals



Most pharmaceutical capsules are made from pig's gelatin

Most ointments of animal fats of unidentified identity



Most cosmetics from fat and gelatin of unidentified identity

Most health-care products, including body builder's diet, contain unidentified sources of amino acids, and the whey from unidentified rennet source.



Most skin care products and toothpastes have unidentified sources of fat.

Alternatives

Well-known products which are we certain to use 100% halal or 100% vegetable ingredients

If the product is made in a Muslim country it does not mean it is halal!

Because imported raw materials of unidentified sources are used

Remember that the last who packaged products the last who put his name as the manufacturer of these products

Even if the raw materials are from different parts of the world

There are many are examples

The message

- 1) Food and consumer products manufactured by Muslim countries are not necessarily Halal.
- 2) Products sold in world famous restaurants owned by Muslims are not necessarily halal.
- 3) The ingredients written in Arabic are not necessarily that the product is Halal.
- 4) Products that are referred to as some of their components on the label as being of vegetable origin are not necessarily Halal.
- 5) Products written on the label of their packaging: free of animal fats does not necessarily mean they are Halal.
- 6) Products written on the label of their packaging: do not contain fat or pork is not necessarily Halal.
- 7) Air flight meals for vegetarian consumers are not necessarily Halal.
- 8) Kosher meals are also not necessarily Halal.
- 9) The phrase: slaughtered by hand, and fed on 100% pure vegetable feeds is not necessarily Halal.
- 10) Products that are printed on their packages the word Halal are not necessarily Halal.

What are the adverse health effects when consuming or using non-Halal products?

Professor Hans in his biological therapy has based his observations on the Germans before and after the consumption of pork products, and this is what he found:



Eating pork may causes tension, stress, fatigue and toxicity

- 1) Although alcohol affects every member of the body, its effect is most on the liver.
- 2) Alcohol causes impaired liver capacity to metabolize fats and thus accumulate fat in the liver and damage it by cirrhosis.
- 3) Alcohol intake increases the risk of arthritis.

- 4) Alcohol intake increases blood pressure, blood lipids, risk of stroke, and heart disease, especially with addicts.
- 5) Intake of alcohol may raise the level of sugar in the blood.
- 6) Alcohol causes depression, anxiety and insomnia.



Stunning of animals prior to slaughter leads to the blast of capillaries in the muscles.

The blood emerges from the capillaries that are torn into the flesh (i.e. bleeding in the muscles) either by the impact of shock or by the impact of blood pressure either by the stun or by the effect of the fragility of blood vessels in the case of poultry.



Because blood is the best environment for the growth of bacteria and microbes, and contains a high percentage of toxic carbon dioxide, and on uric acid, and because the heat of fire used in some types of cooking does not enter all the cooked meat particles, then still part of raw meat at risk pathogenic bacteria present initially in the blood after slaughtering stunned animal.

<http://able2know.org/topic/202098-1>

There are other health risks with stunned meat that is the eating of dead meat, i.e. slaughtering will be of no value with dead animal.

So, what is the adverse health effect when eating dead meat?



When sacrificial animal die, bacteria will transmit across the gut very quickly, so there is a need to slaughter the animal when they are fully alive and eviscerate نزع الأحشاء quickly to prevent pollution.

<http://www.backyardchickens.com/t/697920/dead-meat-bird-okay-to-eat>

What is under the umbrella of halal?

The Halal market covers both food and non-food items:

1. Food and beverage products.
2. Cosmetics.
3. Pharmaceuticals.
4. Health Care Products.
5. Personal and household cleaning items.
6. Supportive services (analytical laboratories, Halal certification, etc.).
7. Primary raw materials (e.g. gelatin, enzymes, fats, proteins).

Conclusions

- The word Halal has become an international term that means that the product is free of ingredients and methods of manufacture that are contrary to Islamic law.
- That products imported from non-Muslim countries may contain components and/or passed through a method of manufacturing that are contrary to Islamic law.
- The fatwas issued on halal products and their methods of manufacturing must be reviewed.

Recommendations

- It is imperative to spread Halal awareness especially among consumers, and employees who control food and non-food products.
- It is necessary to establish the "Islamic Authority of Halal" to link all governmental regulatory bodies under one Halal control and activate its rule.
- It is necessary to establish a special Ifta advisory body for the halal-related emerging matters.

References

- ¹V. Sante, G. Le Pottier, T. Astruc, M. Mouchoniere, and X. Fernandez (2000). Effect of Stunning Current Frequency on Carcass Downgrading and Meat Quality of Turkey. Poultry Science 79:1208–1214.
- ²Rizwan Khalid of Bristol University.
- ³Gregory N.G. & Wotton S.B. (1990). Effect of stunning on spontaneous physical activity and evoked activity in the brain. British Poultry Science. 31: 215-220.
- ⁴Gregory, N. G., and S. B. Wotton (1987). Effect of electrical stunning on the electroencephalogram in chickens. Br. Vet. J.: 143, 175-183.
- ⁵S. Prinz, G. Van Oijen, F. Ehinger, A. Coenen and W. Bessei (2010). Electroencephalograms and physical reflexes of broilers after electrical waterbath stunning using an alternating current. Poult Sci. 89:1265-1274.
- ⁶Kettlewell, P.J. and Hallworth R.N. (1990). Review paper, Electrical stunning of chickens. J. agric. Engng Res. 47, 139-151.
- ⁷M. Mouchoniere` RE, G. Le Pottier, and X. Fernandez (1999). The Effect of Current Frequency During Waterbath Stunning on the Physical Recovery and Rate and Extent of Bleed Out in Turkeys. Poultry Science 77:485–489.
- ⁸ Regulations: Council regulations (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing. Official Journal of the European Union. <http://eur-lex.europa.eu/JOHtml.do?uri=OJ:L:2011:040:SOM:EN:HTML>
- ⁹Gregory, N. G., L. J. Wilkins, and S. B. Wotton, (1991). Effect of electrical stunning frequency on ventricular fibrillation, downgrading and broken bones in broilers, hens and quails. Br. Vet. J. 147:71–77.
- ¹⁰ الموسوعة الفقهية، الجزء التاسع والثلاثون، ص 324، وزارة الأوقاف والشئون الإسلامية، دولة الكويت.
- ¹¹ Sayda A. M. Ali, Hyder O. Abdalla, and Ibrahim M. Mahgoub: Effect of slaughtering methods on the keeping quality of broilers chickens meat (email: saydamhmd@yahoo.com)
- (البخاري : الشركة (2488) , ومسلم : الأضاحي (1968), والترمذي: الأحكام والفوائد (1491), والنسائي: الضحايا (4410), وأبو داود: الضحايا (2821), وأحمد (123/463).
- ¹³Zabh Halal VS. Stunning Method, By: Dr Jawad Hidmi (PhD)
- http://azkahalal.files.wordpress.com/2013/02/arabic_version_of_halal_culture_presentation_2013.pdf
- http://azkahalal.files.wordpress.com/2012/06/gimdes-2012_dr-hani-al-mazeedi1.pdf
- <http://www.asidcom.org/IMG/pdf/L20- Hani M- Al-Mazeedi Arabic English 2.pdf>
- <http://www.asidcom.org/IMG/pdf/L1- Darhim Dali Hashsim.pdf>
- <http://www.asidcom.org/IMG/pdf/L26- Dr- Irfan Sungkar.pdf>
- <http://azkahalal.files.wordpress.com/2014/05/kisr-halal-2014-mariam-abdulatif.pdf>

شكراً لاستماعكم



سبحناك اللهم وبحمدك أشهد أن لا إله إلا أنت، أستغفرك وأتوب إليك

mazeedi@hotmail.com

0096597498500

د. هاني منصور المزيدي

مع الأخ أمجد محبوب في أستراليا سنة 1981

Dr. Hani Mansour Al-Mazeedi
With brother Amjad Mahboob in
Australia in 1981





Empowering The Halal Industry Through Knowledge!

www.HalalSciencesAcademy.com

Trademarks, icons, images belong to their respective owners.