International Seminar on
Halal Food Production
January 14, 2011

Brief
The modern food industry has transformed our lifestyle and new technologies in food science are involved in nearly everything that we eat. It is imperative to ensure that the food is safe, nourishing and meets the consumer demands. Food science is a multi-disciplinary area that involves an array of stakeholders ranging from suppliers, nutritionists, sensory analysts, analytical chemists, marketing specialists, flavorists, food engineers, microbiologists to the consumers. Every year more than 0.1 million new food and drink products are launched globally, which are carefully formulated, tested and meet food safety and quality standards. It has been estimated that only around 30 50 thousand products finally succeed. The governing factors for the acceptance of any product are convenience, health, age, religion and many others. The consumer has central position in the entire industry and the products must have socio-religious compatibility with consumer demands.

The Muslim community representing 20% of the world population is spread in all parts of the globe. There is increasing demand for Halal foods from Muslim and Muslim majority countries. There are approximately 1.9 billion Muslims in the world who are consumers of Halal foods. In the past, many Muslim countries met most of their food requirements domestically or imported from other countries. However, the population increase outpaced the food supply, and Muslim countries are forced to import foods from agriculturally advanced countries. Halal food market is emerging as the largest food market in the world; the development of structures, rules, processes and procedures by some of the importing countries and their cooperation with exporting countries has further accelerated the integrity of Halal foods to Muslim countries. Presently, the two strongest markets for Halal products are Southeast Asia and the Middle East. In total, Muslim consumer base is estimated to be 1.9 billion which is spread over 112 countries. The global Halal market is currently a $580 (U.S.) billion industry. Halal food certification is required by food industries to produce Halal products to penetrate the Muslim consumer market. However, there are misconceptions among the community regarding the production of halal foods by the use of different imported ingredients. There remains a dire need to establish local Halal food certification system in Pakistan strictly bounded by Islamic traditions and principles to ensure complete adherence to Shariah requirements. Pakistan has potential to become a hub of global Halal food production as being a 100% Halal production base and can enjoy direct access to millions of consumers in Middle East, Central Asia and South East Asian countries. There is a need to strengthen the link between Pakistani public and private sectors with international organizations to get benefits from their experience. Halal Science Center, Chulalongkorn University, Thailand has been partnering with UAF and has tremendous contribution in the area of Halal Food Production.

The National Institute of Food Science & Technology (NIFSAT), University of Agriculture, Faisalabad is an internationally and nationally recognized teaching and research organization of the Pakistan. Being a premier teaching and research institute, it has been our philosophy to promote a competent, vigorous and entrepreneurial environment concerning Food Science & Technology related activities in the country. To apply modern and innovative techniques in Food Science & Technology, we routinely offer up-to-date conferences, seminars, symposia and training programmes to support the study of most vibrant disciplines of science & technology. This International Seminar has been organized in collaboration with Chulalongkorn University, Thailand with an aim to foster the future of Halal food industry and its ever expanding market in the world vis-à-vis Pakistani production industry.

Organized by:
National Institute of Food Science and Technology (NIFSAT)
University of Agriculture, Faisalabad
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PROGRAM

Inaugural Session

10:30 a.m. Arrivial of the Chief Guest
10:35 a.m. Recitation from the Holy Quran & Naat-e-Rasool-e-Maqbool
10:45 a.m. Welcome address by Prof. Dr. Faqir Muhammad Anjum,
           Director General, National Institute of Food Science & Technology,
           University of Agriculture, Faisalabad
11:00 a.m. Keynote address by Dr. Winai Dahlan, Director,
           The Halal Science Center, Chulalongkorn University, Thailand.
11:30 a.m. Address by Chief Guest, Prof. Dr. Iqrar Ahmad Khan,
           Vice Chancellor, University of Agriculture, Faisalabad
11:45 a.m. Vote of Thanks
12:00 p.m. Lunch and Prayer Break

Technical Session
Chair: Dr. Winai Dahlan, Director, The Halal Science Center, Chulalongkorn University, Thailand.
Co-Chair: Mr. Zubair Mughal, Chief Executive, Halal Research Council, Lahore.

02:00 p.m. Enabling Halal Industry and Trade Through Halal Science and Technology by
           Dr. Winai Dahlan, Director, The Halal Science Center, Chulalongkorn University, Thailand.
02:30 a.m. Halal Ingredients in Food Processing by Prof. Dr. Faqir Muhammad Anjum, Director
           General, National Institute of Food Science and Technology,
           University of Agriculture, Faisalabad.
02:50 a.m. Islamic Slaughtering and Meat Quality by Prof. (Rtd.) Dr. Javaid Aziz Awan,
           Visiting Professor, National Institute of Food Science and Technology,
           University of Agriculture, Faisalabad.
03:10 pm Challenges and Opportunities in Halal Industry by
        Dr. Shahzad Raza, Chairman – Bio Forum, Lahore.
03:30 pm Development of Halal Industry by Mr. Hamad Rasool,
        Director Research – Halal Research Council, Lahore.
3:50 pm Concluding Remarks by the Chair
04:00 pm Tea