

CHAPTER FOUR

INTRO TO HALAL STUDIES HALALAN TAYYIBAN CONCEPT



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BY DR HASAN AHMAD**

1.9 HALALAN TAYYIBAN CONCEPT

- Halalan tayyiban merely means allowed and permissible for consumption with relation to Syariah law as long as they are safe and not harmful. The opposite of halal is haram/ non-halal which means forbidden and prohibited. Any food or drink which lies within the grey area and does not fall clearly under the Halal or non-Halal category is classified as 'Syubhah', alternatively called questionable or dubious. In this category, until the status becomes clear, Muslims should avoid consuming Syubhah food or drinks. The Prophet (peace be upon Him) has given a guideline concerning Syubhah matters. It is reported by Bukhari, Muslim, Abu Daud, Ibn Majah and Darimi, as follow:
- Which means:
- What is Halal is clear. And what is Haram is also clear. And in between those two is a dubious area in which many people do not know about. So whoever distanced himself from it, he has acquitted himself (from blame). And those who fall into it, he has fallen into a state of Haram.

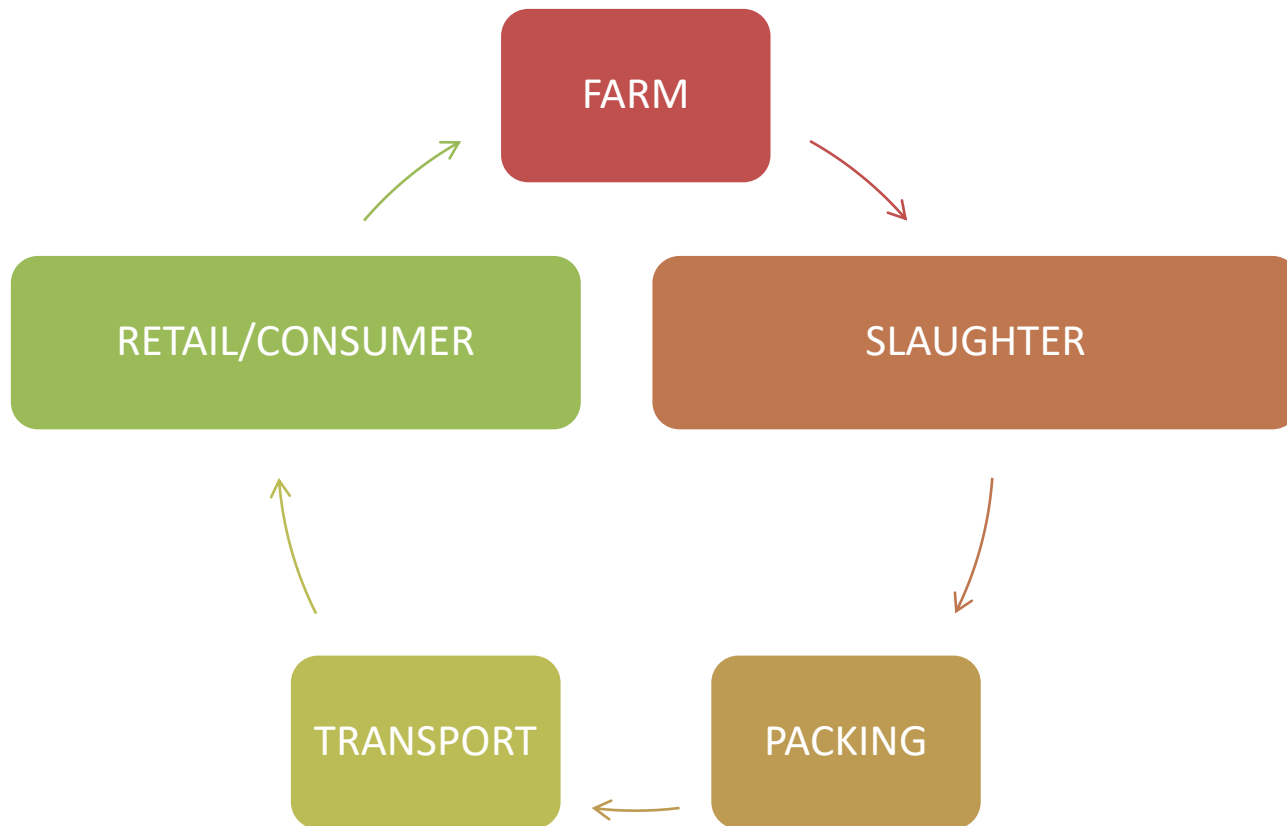
Source: www.hdcglobal.com



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1.5. THE HALAL CONCEPT FLOW CHART

HALAL PROCESS IN ALL STAGES



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1.6 ISLAMIC PRINCIPLES AND RULING ON HALAL

- Besides fulfilling the Syariah law, which is a must for Muslims, the food safety factor plays a significant contributor in determining the toyibban i.e. wholesome (safe, clean, nutritious, quality) aspects of the food. To ensure that these aspects are not taken lightly, Malaysia has defined halal food through its MS1500:2009: Halal Food - Production, Preparation, Handling and Storage -General Guidelines (Second Revision) as food permitted under the Shari'ah law and fulfills the following conditions:
 -
 - Does not contain any parts or products of animals that are non-halal to Muslims or products of animals which are not slaughtered according to Shari'ah law,
 - Does not contain any ingredients that are Najs according to Shari'ah law,
 - Is safe and not harmful



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CONT'D

- Is not prepared, processed or manufactured using equipment that is contaminated with things that are Najs (filth or unclean) according to Shari'ah law,
- The food or its ingredients do not contain any human parts or its derivatives that are not permitted by Shari'ah law, and
- And during its preparation, processing, packaging, storage or transportation, the food is physically separated from any other food that does not meet the requirements stated in items 1., 2., 3., 4. or 5. or any other things that have been decreed as Najs (filth or unclean) by Shari'ah law.
- - See more at:
http://www.hdcglobal.com/publisher/bdh_halalan_toyyiban#sthash.3gzPeLwu.dpuf



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1.7 IMPACT ON GLOBAL HALAL

- [http://www.cdp.org.au/newsletter/october2011/The Impact of Halal.pdf](http://www.cdp.org.au/newsletter/october2011/The%20Impact%20of%20Halal.pdf)



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1.8 HALAL IMPACT - JOURNAL

- In recent years there has been an enormous growth in the Islamic ‘halal’ market around the world – and also in Australia. Halal Journal, the “magazine focusing on the global Halal market” recently noted that “Halal products are spread across several industries, including foodstuffs, cosmetics, fashion and health care”.
- A 2009 report in Time, titled ‘Buying Muslim’ said Halal Journal claimed the global halal food market was worth an estimated \$632 billion a year. This is big business. When the Islamic finance industry is included, it’s worth more than a trillion dollars a year. S
- So what is ‘halal’ and what impact does it have? ‘Halal’ is the term that Muslims use to identify food as acceptable or ‘permitted’ to eat or use. Most foods are allowed under Islamic law. Some food items, such as pork and alcohol, are prohibited, and are called ‘haram’. (Source: www.halalchoices.com.au)



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- The Time article said “Time was, buying Muslim meant avoiding pork and alcohol and getting your meat from a halal butcher who slaughtered in accordance with Islamic principles”.
- But things have changed... In Australia we have noted a huge increase in the official labelling and certification of foods as being ‘halal’. This now includes a wide range of foods. (Source: www.halalchoices.com.au)



- Halal slaughter In order for meat to be ‘halal’ the animal must be killed according to shari’a or Islamic law. The throat of the animal is cut to enable the animal to bleed to death.
- In Australia the normal legal requirement is that animals must be stunned prior to having their throats cut. In Australia, 123 Abattoirs are certified to ‘halal’ requirements, serving over 2,700 butchers who sell it to the public.
- Many companies processing chickens also use ‘halal’ slaughtering – these include Steggles, Ingham, Baiada and Hazeldenes.
- However, some Muslims claim that Islamic law says that the animal should NOT be stunned before they are killed. Some Australian abattoirs have been given an exemption by governments so that they can stun sheep after their throat has been cut. (Source: www.halalchoices.com.au)



- A review of this process was done in 2007 but no action has been taken to stop the practice. Some foods list a 'halal' ingredient such as 'halal gelatine – often used in yogurts - meaning the gelatine is made from a halal-slaughtered animal.
- Of particular concern to Christians is the fact that an Islamic religious ritual accompanies the killing of the animal. Firstly, the slaughterman must be a Muslim. Secondly, the slaughterman faces Mecca and pronounces a prayer to Allah in Arabic as he kills the animal. For Christians, this is significant, as it makes it a religious ritual that in effect sacrifices the animal to an idol - Allah.
- In Acts 15, the church leaders sent a letter to the Gentile believers in Antioch, saying “You are to abstain from food sacrificed to idols, from blood, from the meat of strangled animals and from sexual immorality.” We might think we can just avoid halal-slaughtered meat. However, most of the meat we purchase is not labelled as to whether or not it has been certified as 'halal'. (Source: www.halalchoices.com.au)



- ‘Halal Choices’ website To help consumers know which foods are certified as ‘halal’, a new website has been set up called Halal Choices. The website lists foods that are certified ‘halal’ or have ‘halal’ ingredients – it also lists foods that are NOT ‘halal’. For instance, most Nestle and Pauls products are on the ‘halal’ list.
- However Arnott’s and Greens Foods are not certified halal. The list is being added to regularly and a ‘Shopping Guide’ is being prepared to help consumers know which products are certified ‘halal’. We can make a difference by writing to the companies and asking them not to have their food certified as ‘halal’.
- Source: www.halalchoices.com.au



Article Reading

- Companies can change their policies - one example is Arnott's, which now says "Arnott's does not certify its products sold in Australia or New Zealand based on any particular religious beliefs or social preferences."
- However, a 2008 report from an Islamic group noted that Arnott's used to have their products 'halal' certified. After receiving complaints from Muslims about the actual ingredients in the biscuits they changed their policy. Visit Halal Choices for more information and action:
- Source: www.halalchoices.com.au



Journal review

- Summarize the content focusing on the halal understanding in the non-muslim world



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• TQVM



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