

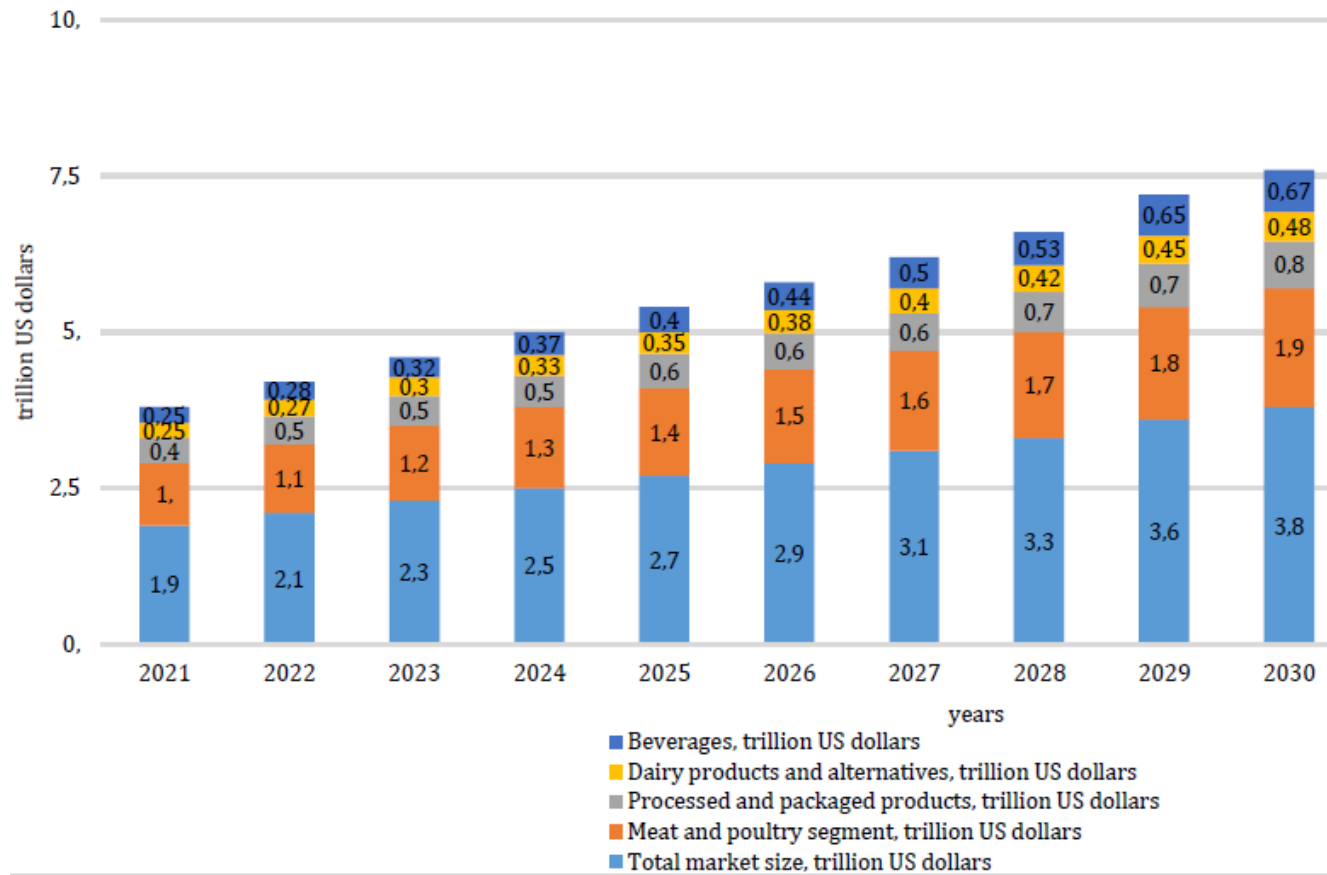
بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

Halal Certification and the Obstacles Facing Them

Dr. Ali Fanous

HALAL CONTROL GmbH (HC) Germany





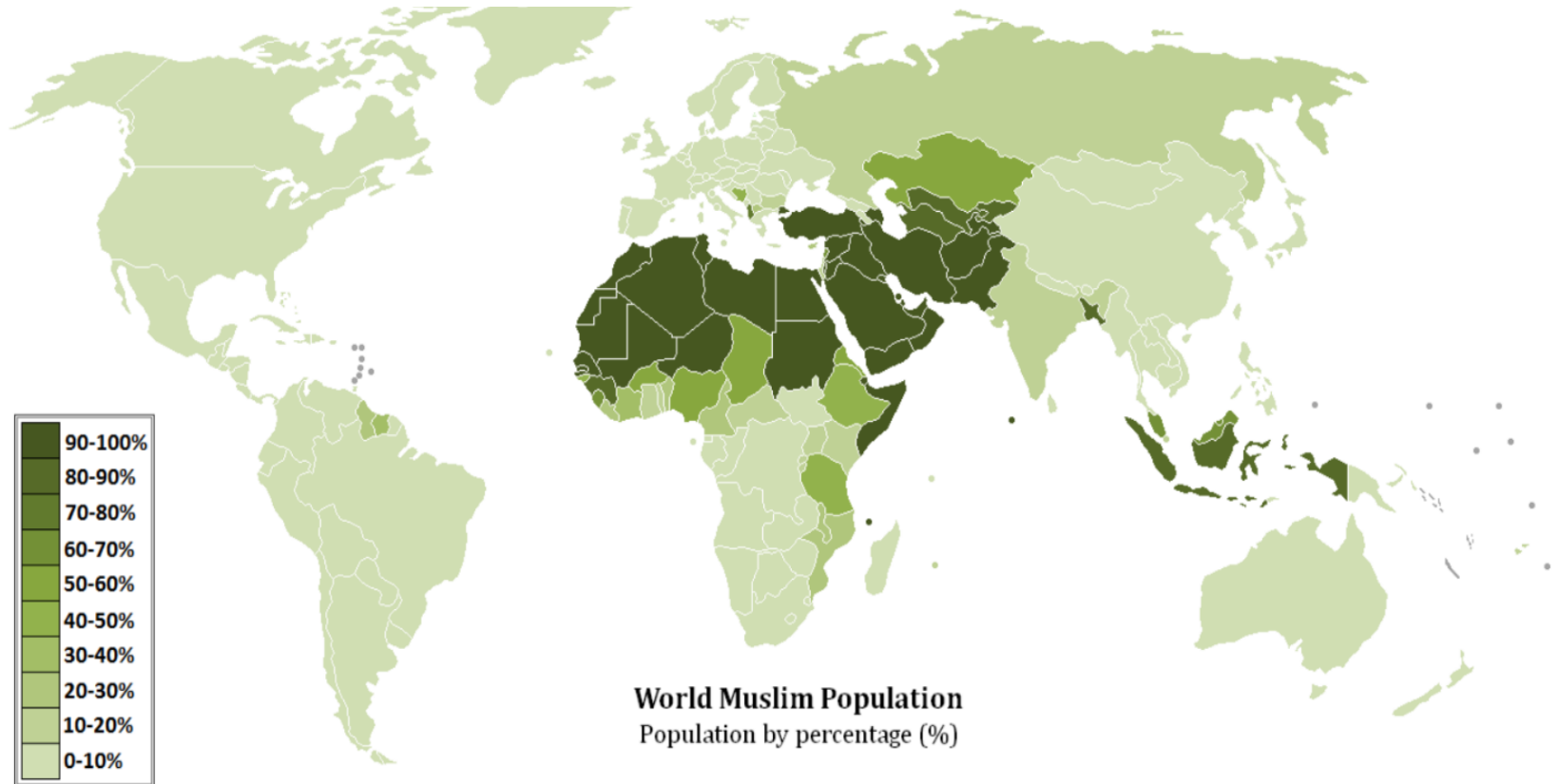
*Dynamics of development of the global halal food market by product groups
(trillion US dollars)*

Source: Analysis of Global Halal Product Market Development Trends:
Socio Cultural and Economic Dimensions European Journal of Interdisciplinary (2025)

IMPORTANCE OF HALAL CERTIFICATION



- Halal certification is the enhanced ability to access international markets.
- Certification allows businesses to meet regulatory requirements and consumer expectations in markets.



IMPORTANCE OF HALAL CERTIFICATION

Involvement of Non-Muslim Organizations in Halal Certification



Representative in Europe:
 T. HOD Expert for Food & Ingredients
 PromenadeStr. 2, D-97688 Bad Kissingen,
 Germany
 Tel: 0049-172-5316371
 Fax: 0049-172-5316068

Bad Kissingen, 7/01/2016

HALAL CERTIFICATE

حلال

We hereby certify that Mr. T.Hod who is worldwide known expert in food chemistry and food technology and his inspections are accepted by several Islamic Courts in Arab countries for HALAL certifications, has inspected the production and packing process at MOLL Marzipan GmbH in Berlin (Germany) of the following products:

ALMONDS	CANDIED MACADAMIA NUTS	MACADAMIA NUTS
ALMONDS MEAL	CANDIED PECAN NUTS	MARZIPAN
ALMONDS PASTE	CANDIED PISTACHIO NUTS	PERSIPAN
APRICOT KERNEL MEAL	CANDIED WALNUTS	PISTACHIO NUTS
BRAZIL NUTS	CASHEW NUTS	PISTACHIO NUTS PASTE (liquid/raw)
CANDIED ALMONDS	CASHEW NUTS PASTE	SWEET APRICOT KERNEL GROUND
CANDIED BRAZIL NUTS	HAZELNUTS	WALNUT PASTE (liquid/raw)
CANDIED CASHEW NUTS	HAZELNUTS PASTE (liquid/raw)	
CANDIED COCONUTS		
CANDIED HAZELNUTS		

and he found that they do not contain any substances that are forbidden for Moslems, like animal fat or alcohol - no HARAM.

The above products are therefore HALAL and suitable for consume by Moslems all over the world according to Islamic food law, without any problem.

This certificate is not valid in Malaysia or the USA.

This certificate is valid for one year until: end of January 2017.

In witness thereof I sign today, 7/01/2016, here in Bad Kissingen:

T. Hod



Zertifikat D20 / SGS0900513 HCG

Zertifikat

Die Zertifizierungsstelle SGS Germany GmbH bestätigt hiermit, dass das Unternehmen

Holsteiner Putenr ucherei GmbH
 Auf dem Ralande 6
 D- 21465 Wentorf b. Hamburg
 Zul.- Nr.: DE EV 746 EG

die Anforderungen der Halal Certification Germany Richtlinien (Version 1.3.)
 f ur den Bereich

Produktion von Gef ugelrohurst, Gef ugelkochp okelwaren und Br uhurst aus Gef ugelfleisch sowie Handel von Halal-Zertifizierter Gef ugelrohurst

erf ullt.
 Datum des Audits: 18.08.2020
 Datum der Zertifizierungsentscheidung: 09.09.2020
 Zertifikat g ultig bis: 05.09.2021

Erstak, 09.09.2020

 ppa. Dr. Christian Hammett
 Leiter der Zertifizierungsstelle

Erstak, 09.09.2020

 Cem Kopak
 Produktmanager Halal

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CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



Involvement of Non-Muslim Organizations in Halal Certification



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



Fraud and Mislabeling

This lack of accountability not only misleads consumers but also damages the reputation of legitimate certifiers and businesses.



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



Lack of Global Standardization



مركز الإعتامد الخليجي
GCC ACCREDITATION CENTER



...



الهيئة العامة للذواء والدواء
Saudi Food & Drug Authority



مركز الإمارات العالمي للاعتامد
Emirates International Accreditation Center



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



Obtaining and maintaining accreditation from multiple halal authorities

- Different standards and requirements: Each halal authority may have its own interpretation of halal requirements, auditing procedures, documentation standards, and certification criteria.
- High administrative burden: Certification bodies must prepare separate applications, reports, audits, and compliance documentation for each authority.
- Limited mutual recognition: Many halal authorities do not automatically recognize accreditations granted by other authorities, forcing certification bodies to seek multiple approvals.

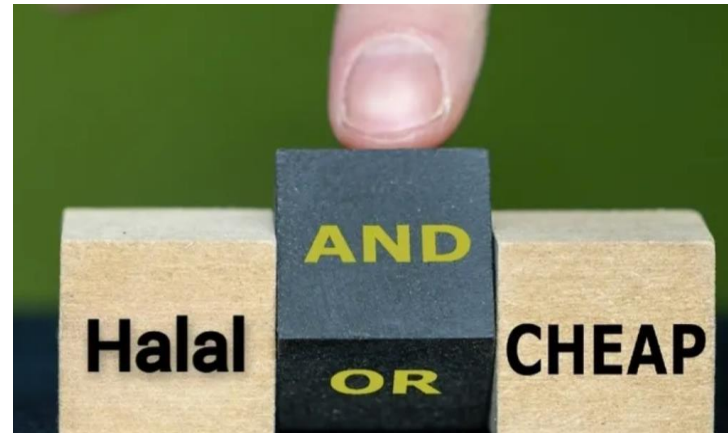


CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



Obtaining and maintaining accreditation from multiple halal authorities

- Cost implications: Accreditation fees, surveillance audits, travel expenses, and compliance activities can be expensive, especially for smaller certification bodies.
- Changing regulations: Halal regulations and recognition requirements can change frequently, requiring continuous monitoring and updates.



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION

Consumer Awareness and Trust

Despite certification, many consumers remain uncertain about what truly qualifies as halal, due to the differing interpretations and lack of clear information.



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



So far, four insects have been authorized as food in the European Union:

- Mealworm (*Tenebrio molitor*), in its dried larval stage.
- Migratory locust (*Locusta migratoria*), in frozen, dried, or powdered form.



WHICH INSECTS ARE CURRENTLY AUTHORIZED AS FOOD IN THE EU?

- House cricket (*Acheta domesticus*), authorized in frozen, dried, and powdered forms / as partially defatted powder.
- Lesser mealworm / litter beetle (*Alphitobius diaperinus*), authorized in frozen, paste, dried, and powdered forms.



WHICH INSECTS ARE CURRENTLY AUTHORIZED AS FOOD IN THE EU?



PRODUCT DATASHEET

Hilucia™ Oil Non feed

DESCRIPTION

Hilucia™ Oil Non feed is a raw material produced by Innovafeed SAS. It is extracted from *Hermetia illucens* larvae, 100% traceable, raised in France on a 100% plant-based substrate. The product is a solid yellow/brown fat that starts melting at around 27°C. It is extracted mechanically and without solvent. It is a sustainable source of high-quality fat.

COMPOSITION

100% from *Hermetia illucens* reared larvae. The product may contain an antioxidant: BHT (E321) or tocopherols (1b306i).

STORAGE & PACKAGING

Shipments are packaged either in liquid oil tanks or in 1000-liter bulk containers with a recommended shelf-life of 12 months in a cool, dry place protected from light. The product's melting point is around 27°C; the recommended temperature for optimum fluidity is between 40 and 50°C.

APPLICATION

Hilucia™ Oil Non feed is a high-quality source of fatty acids and a sustainable alternative to vegetable oils and animal fats. Thanks to its high content in lauric acid (>35% of total fatty acids), it can be – among others – an alternative to palm kernel or coconut oils.

GUARANTEED ANALYSES

Lipids	~99%
Moisture + impurities	< 1%
Free fatty acids	< 2%
C12 + C14 fatty acids	> 45%



black soldier fly



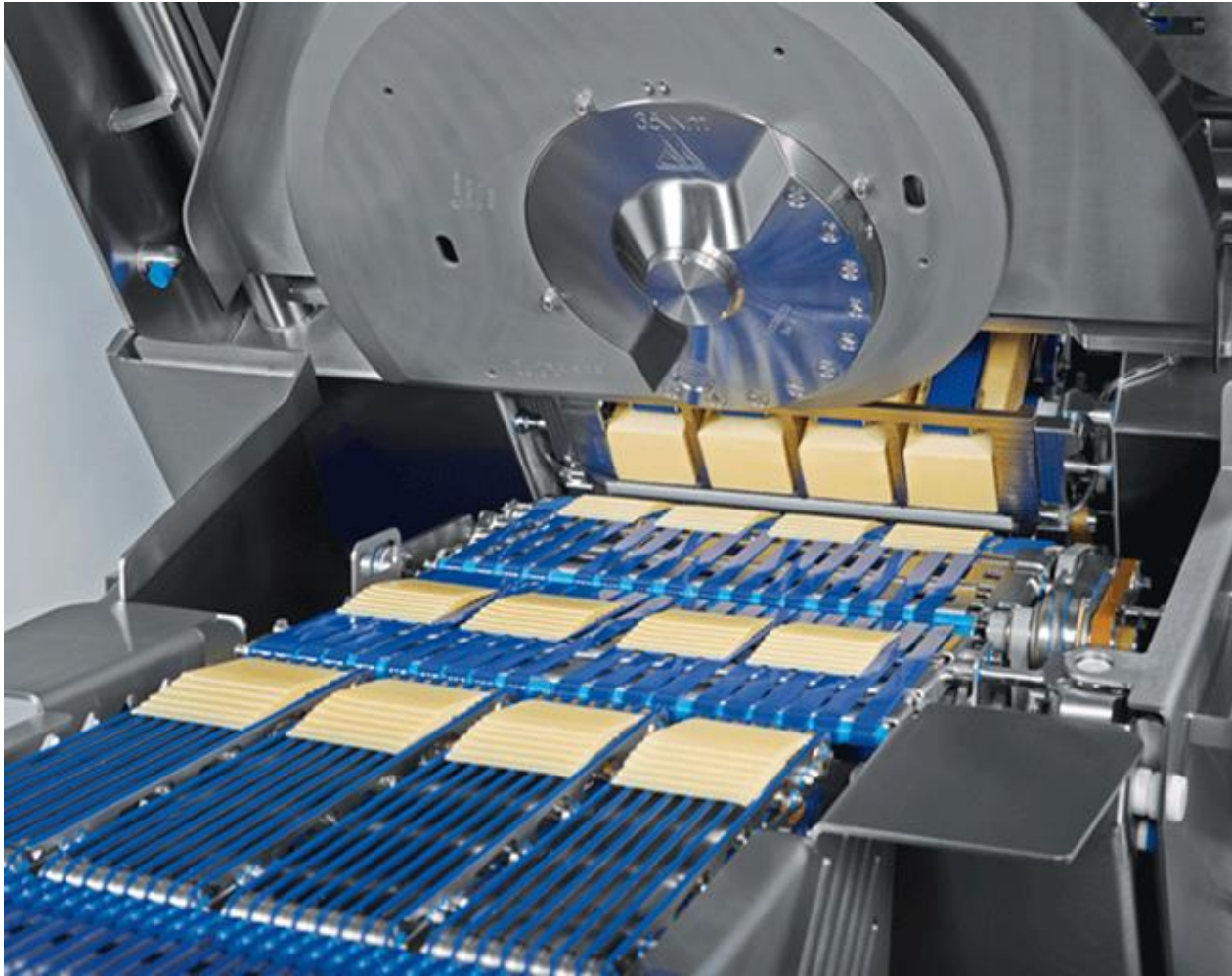
WHICH INSECTS ARE CURRENTLY AUTHORIZED AS FOOD IN THE EU?



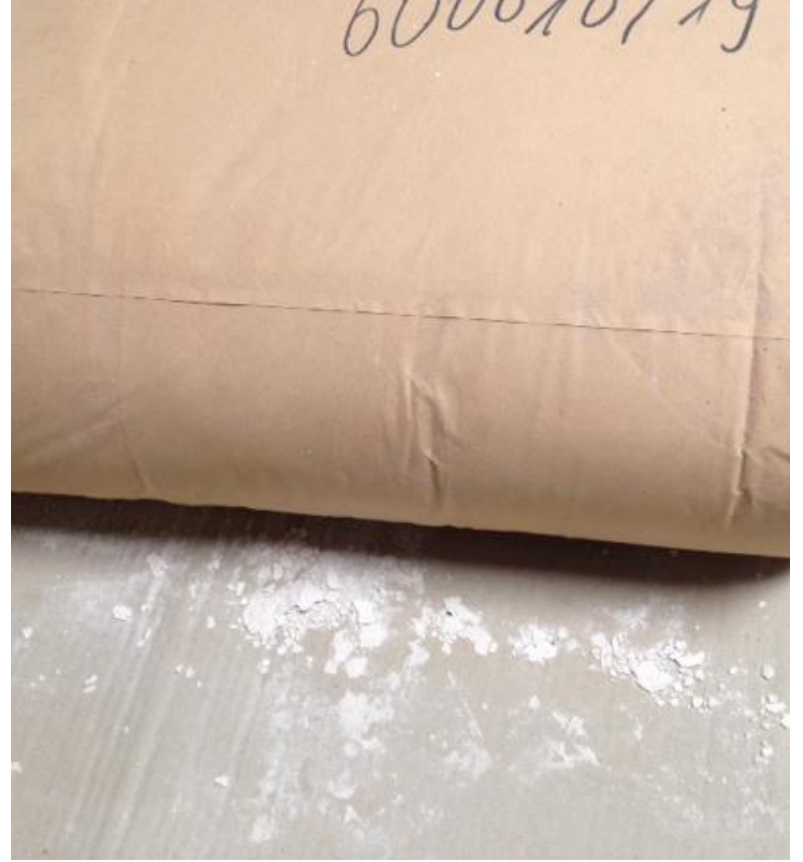
- Source of protein and vitamins B: Edible insects are an excellent source of omega-3 fatty acids, vitamins B, and important minerals. They also provide a protein content comparable to that of beef or turkey.
- More climate-friendly: Studies indicate that insects are more environmentally friendly than conventional meat production. They require less land and water than cattle or chickens and generate fewer greenhouse gas emissions.



WHAT ARE THE BENEFITS OF EATING INSECTS ?



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION



CHALLENGES AND OBSTACLES IN HALAL CERTIFICATION

Interested parties

SMIIC
ISO
Authorities / Assoc.

SMIIC 3:2019
GSO 2055-3

SMIIC 2:2019
ISO 17065
ISO 17021
ISO 22003

MS 1500:2019
GSO 1-2055:2015
SMIIC 1:2019
BPJPH SJPH
ISO 22000

Confidence through Integrity

Islamic Juridical Level
(Ulama)

International
norms & standards

Regional norms &
standards

National norms &
standards

Standard
organization

Accreditation /
Recognition Bodies

Certification Bodies

Competences and effectivity/integrity assessment

Ressources and compliance/integrity assessment

Agri Production

Manufacturing

Logistics

Trade/Retail

Consumers

Principals: Impartiality, Competence, Transparency, Objectivity, Responsibility,
Risk approach + Ethical Values (HALAL CODE OF CONDUCT)

THE ROLE OF STAKEHOLDERS TO IMPROVE HALAL CERTIFICATION





THE ROLE OF STAKEHOLDERS TO IMPROVE HALAL CERTIFICATION



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THE ROLE OF STAKEHOLDERS TO IMPROVE HALAL CERTIFICATION



Thank you!

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HALAL CONTROL
Confidence through Integrity.

