

APPLICATION OF MULTPLEX PCR COUPLED WITH DNA STRIP FOR DETECTING FIVE NON-HALAL ANIMALS IN FOOD PRODUCTS



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Lab Screening of Forbidden Substances

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Research Paper

Postmarket Laboratory Surveillance for Forbidden Substances in Halal-Certified Foods in Thailand

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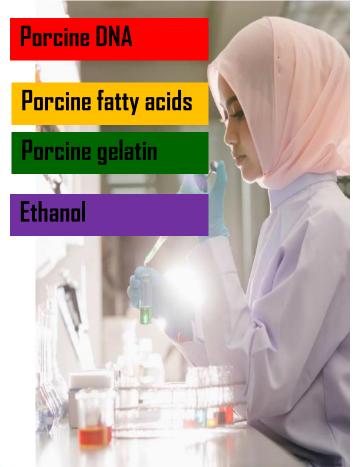
ABSTRACT

Limited information exists regarding adulteration of Halal-certified food by substances forbidden under Islamic law (Haram substances). This study was conducted using forensic laboratory testing to investigate the prevalence of this type of adulteration. In this large-scale survey of Halal-certified food products randomly collected from markets in Thailand, 4,829 food samples from 10 food groups were tested in the laboratory for four potentially Haram substances; porcine DNA, porcine fatly acids, ethanol, and hydroxyproline (gelatin). No samples were adulterated with porcine DNA or fatly acids. An expression of the products and >1% for naturally fermented products and >1% for naturally fermented products. The hydroxyproline concentration in the samples was compared with that of a negative control. Gelatin, as indicated by the presence of hydroxyproline, was the major suspicious substance found in these products. Further investigations are required to determine whether the gelatin is of Halal origin. These results from this first large-scale postnext surveillance of Halal-certified food products for forbidden substances reveals the important role of forensic laboratory testing for supporting Halal supervision and certification. These findings provide useful information for government agencies seeking to encourage Halal compliance by food enterprises and for Muslim consumers and Halal food importers and exporters.

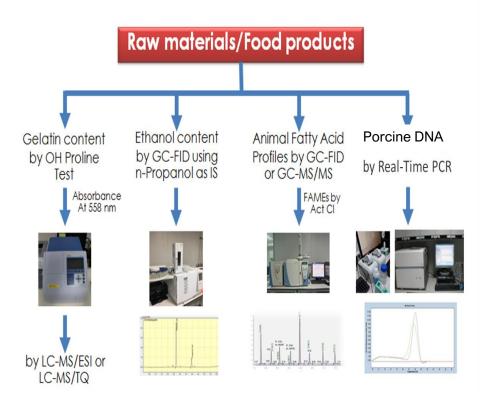
HIGHLIGHTS

- · A total of 4,829 Halal food samples were tested for four substances forbidden by Islamic law.
- · Of the total analyzed samples, 1.3% were questionable and needed further investigation.
- Gelatin was the major suspicious substance with concerns for its Halal origin.
- · Laboratory testing may play an important role in preserving the Halal integrity of foods

Key words: Adulteration; Food protection; Food safety; Halal food product; Haram



Routine Lab Screening of Haram Adulteration



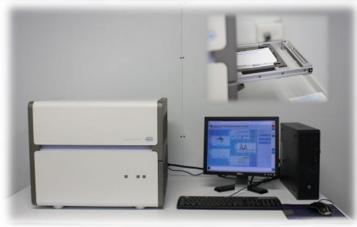
Detection of porcine DNA by Real - Time PCR



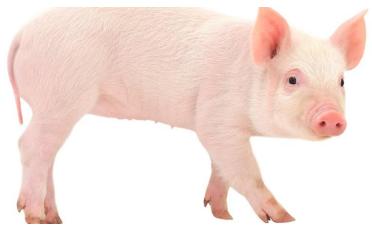
















Meat adulteration

Cat meat being sold as mutton in roadside eateries

The succulent lamb chops or skins were recovered at Kot-

Explaining the modus op- unteers raided a narikaruva



Dog meat: First Cambodian province bans sale and consumption





Rat meat sold as lamb in latest China food scandal

Rodent-peddling Jiangsu gang broken up in government crackdown on adulterated







Police seize more than 100 monkeys allegedly trafficked in illegal meat trade



Two held for hunting monkey, eating its meat in Maharashtra's Pune district

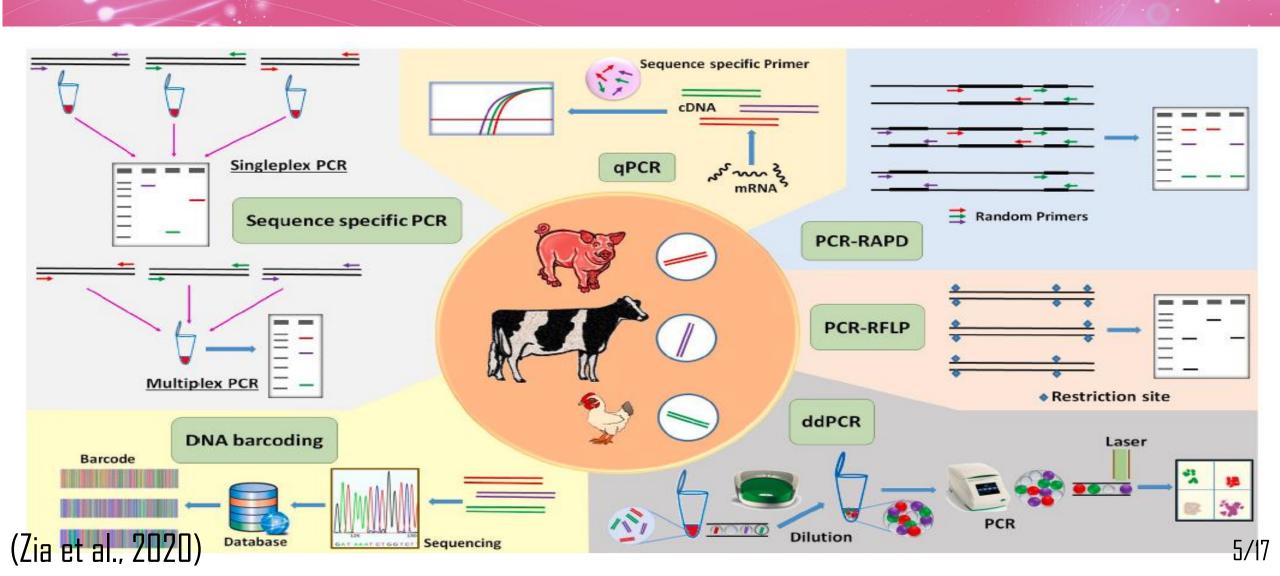


(Ali et al., 2015; Ulca et al., 2013). **Guardian**



ระวัง เนื้อวัวปลอมระบาดหนัก

DNA based methods



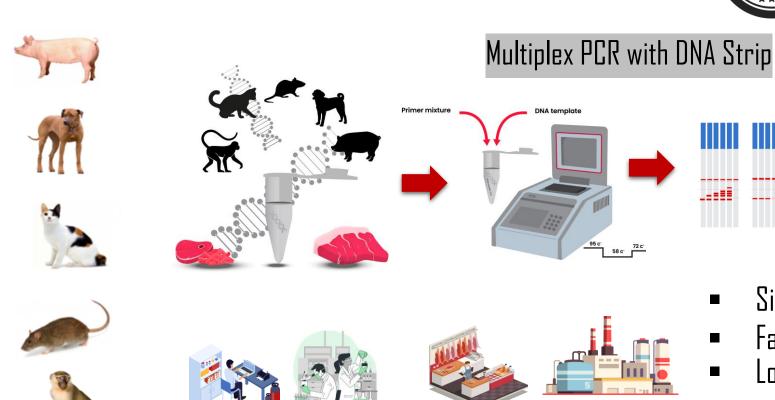
The powerful DNA techniques

To become a major Halal food exporter, building up confidence for Thailand in the world stage by having a tool to inspect halal food quality is thus crucial.









Simple

Low-cost

Fast

Multiplex PCR with DNA strip

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Modern on-site tool for monitoring contamination of halal meat with products from five non-halal animals using multiplex polymerase chain reaction coupled with DNA strip

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ARTICLE INFO

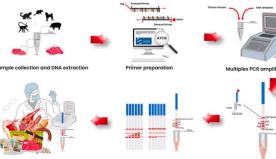
Keywords:
Meat adulteration
Meat authentication
Multiplex PCR
DNA strip
Halal-certification
Halal standard

ABSTRACT

Meat adulteration is a persistent problem in the food industry in many countries. This unfair practice can potentially not only affect the economy of a country but also the confidence and health of its citizens. Additionally, it can aggravate allergies or damage religious beliefs (e.g., Muslims). The aim of this study was to develop a simple and rapid technique for the on-site inspection of several targets using multiplex polymerase chain reaction (PCR) coupled with DNA strip for detecting contamination with products from five non-halal animals (monkeys, dogs, rats, pigs, and cats) in foods certified to be halal. Species-specific primers were retrieved from the mitochondrial genes of each non-halal animal and modified with a tag sequence and biotin. The selected primers showed high specificity for each non-halal animal. The PCR products obtained after amplification were detected using DNA strip. The limit of detection ranged from 0.01 ppm to 1 ppm (dogs, 1 ppm; cats, 0.1 ppm; pigs, 0.01 ppm; monkeys, 0.01 ppm; and rats, 0.01 ppm). Beef meatballs spiked with non-halal meat in different ratios were prepared to validate the developed technique, which presented 100% accuracy in detection. In addition, the developed technique was applied to verify 115 samples of meat products opmngrdally and like and sixteen samples were contaminated with pig DNA, but contamination with

in detection. In addition, the developed technique was applied to verify 115 samples of meat products commercially and been full and sixteen samples were contaminated with pig DNA, but contamination with the light of other log-kala and mals was not found. Therefore, this technique has high potential for on-site monitoring of non-halal animal contaminants in halal products in Thailand.











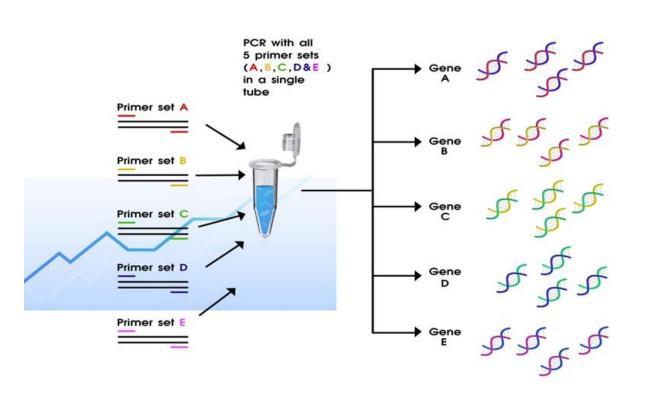
Detection of the PCR produ





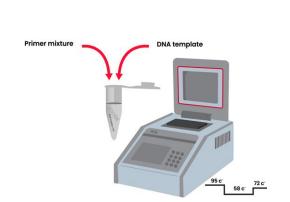
Gold medal award in ITEX 2023, KL, Malaysia on May 12, 2023

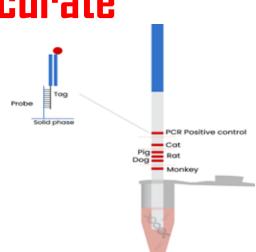
Multiplex PCR with DNA strip



Multiplex PCR

- ✓ cost effective
- ✓ saves times
- ✓ highly accurate





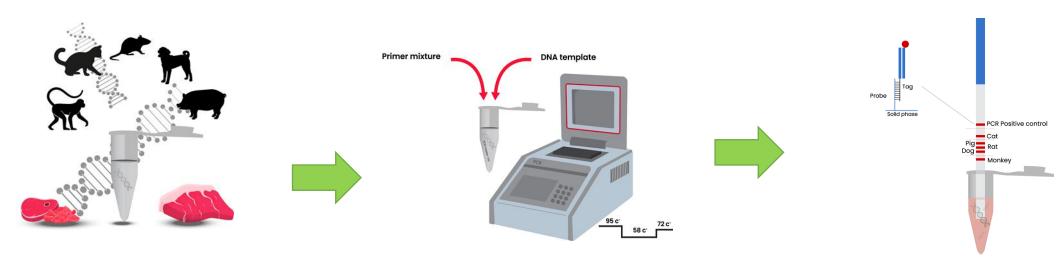






A simple and rapid technique for Detecting contamination from 5 non-halal animals in food 10/17

3 Steps for user















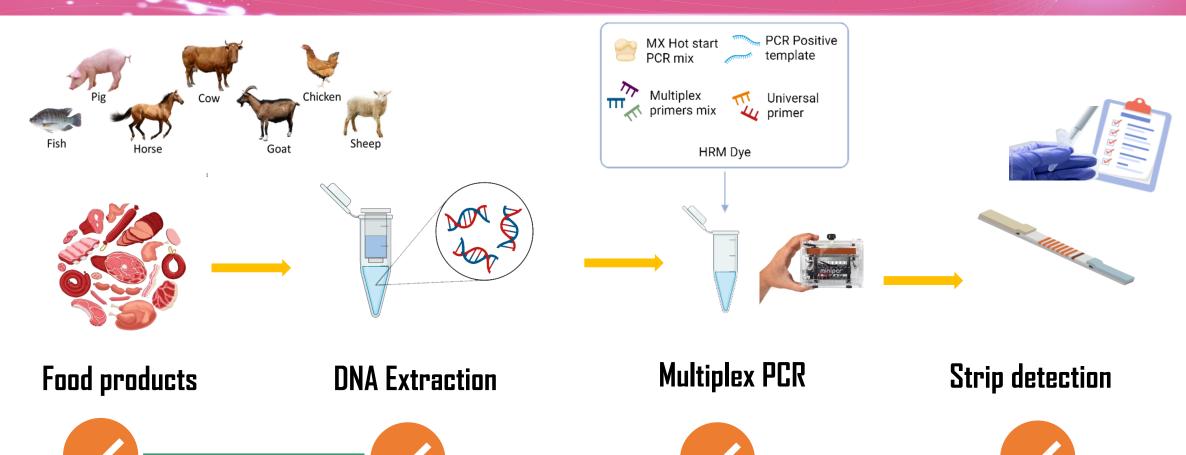
- 1 Equipment 2,000 USD
- 2 Price per sample 15 USD
- 3 Analysis time 90 Mins
- 4 Sample volume 10 milligram
- 5 Portability Yes
- 6 User expertise Basic (scientific based)
- 7 Shelf life 2 years at chill temperature





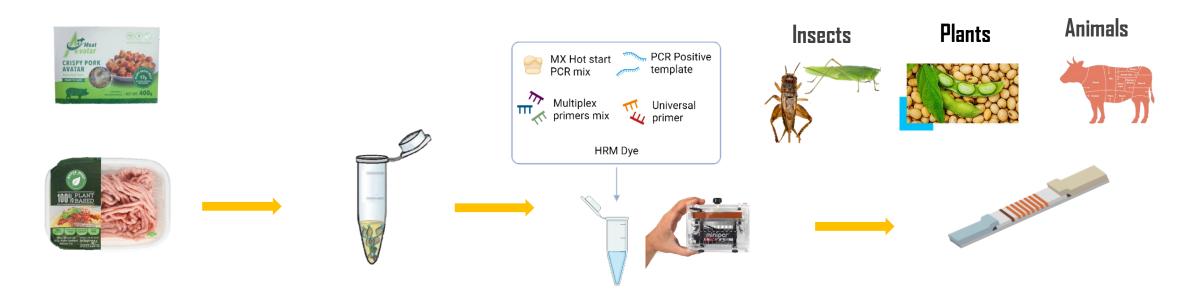


Meat authentication platform





Plant based detection platform



Plant based products

DNA Extraction

Multiplex PCR

Strip detection













- This is innovative tool that can ensure halal food producers and consumers that there was no non-halal animal contamination in raw materials and food products.
- This tool can be employed as a crucial step to support halal certification and could apply for onsite detection.
- To the best of our knowledge, this is the first study of a successful development of techniques on simultaneous detection five non-halal animal contaminations in halal food products in THAILAND.

16/17

Question & Answer









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