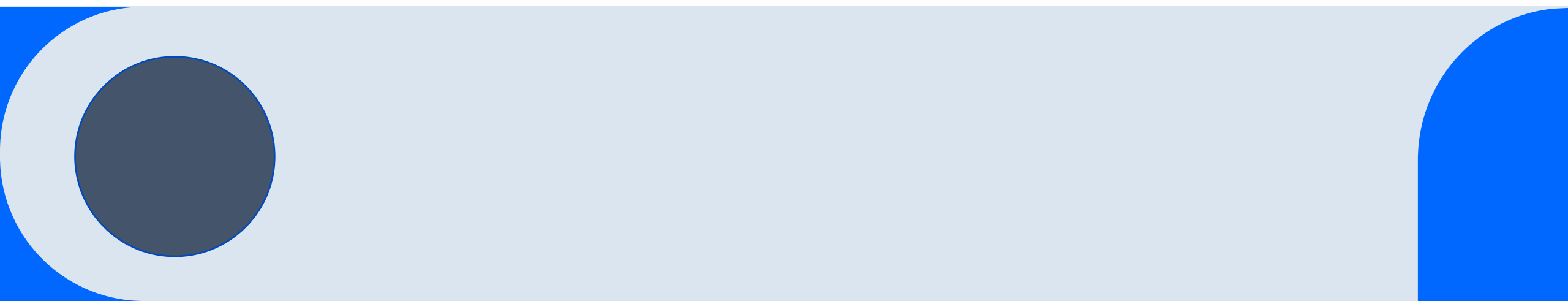




Sustainable Halal Food Safety

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Introduction

One of the sustainable development goals (SDGs) that serves the lifestyle preferences of consumers is sustainable halal food safety. This is also adopted as a definitive strategy on the international platform today, when food production and trade have become globalized.

The right to continuous access to food is one of the most basic human rights, which covers the accessing safe food, and living, feeding and receiving services according to the requirements of their faith.

Food safety means determining the necessary rules, taking precautions and ensuring the necessary conditions for achieving adequate, healthy, safe and nutritious food that is constantly accessible, both physically and economically, for all people.

Today, halal food refers to a brand value that reflects the production philosophy and commercial ethics of a believing person and represents the highest quality in food.

The Holy Qur'an says:

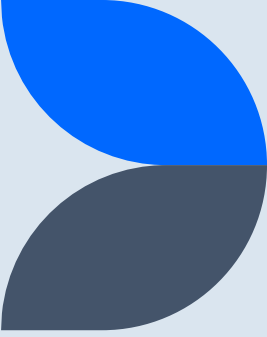
"O People! Eat of the righteous (halal) and clean (tayyib) things on Earth..." (Baqara, Jul 2: 168).



Next to the term halal, which deals with matters related to belief, the term tayyib (clean) is also mentioned, which expresses quality, health, hygiene, cleanliness, nourishment and trust.

For this reason, according to Islamic law, products and services used in daily life must be in accordance with Islamic conditions both in terms of raw material resources and halal-en-tayyib.

Halal and tayyib foods mean "a vegetable or animal product that does not contain any elements that are prohibited according to Islamic rules, including the source of financing, prepared -processed- transported and stored in places or devices free of these elements, and does not have direct contact with any food produced outside of these situations during preparation, processing, transportation and storage".



Halal food safety means food that does not pose any threat to the active and healthy life of a person at every stage of food production, processing, packaging, distribution and consumption processes and is prepared in accordance with the rules of Islamic law, and covers the chain from field to fork.

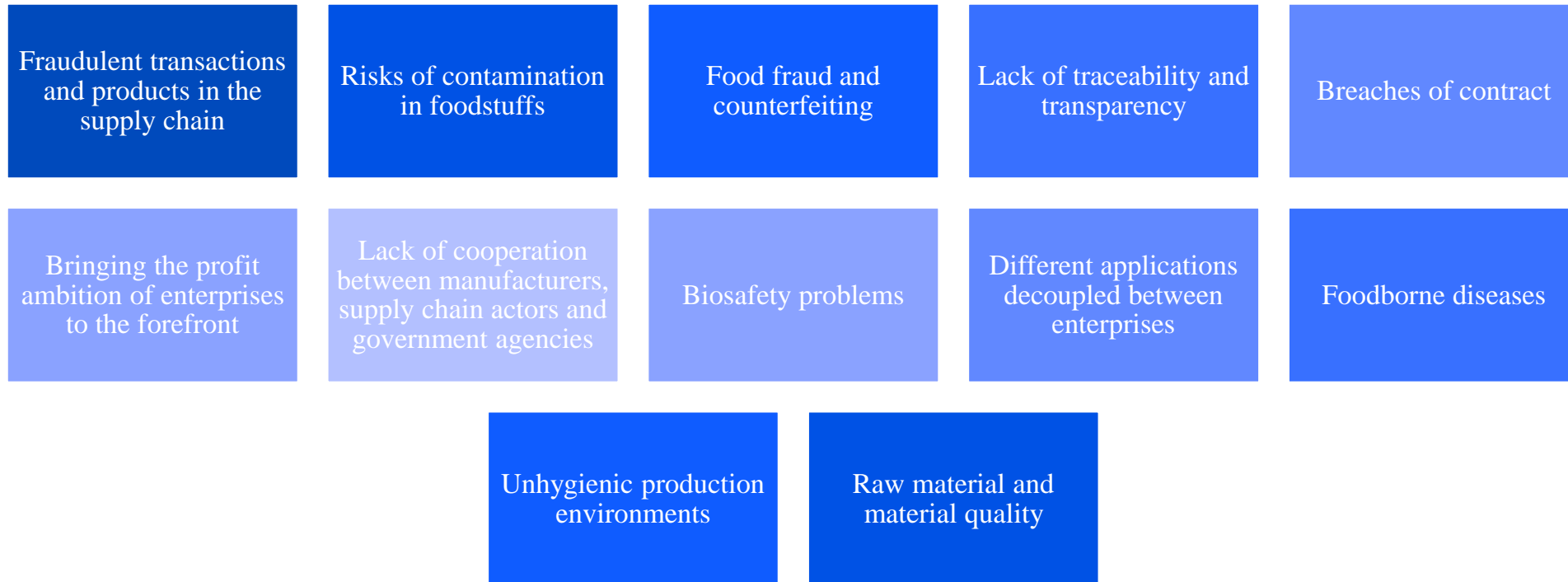
Sustainable halal food security therefore requires a holistic approach that takes into account the sustainability of the production, processing and distribution processes of food products in accordance with Islamic principles, human health, environmental and social economic factors.

1. Problems Related to Sustainable Halal Food Safety

We have classified these problems under two categories, namely, the supply chain and certification problems.



1.1. Problems related to Supply Chain



1.2. Problems Related to Halal Certification

Different certification bodies have different criteria

The Halal certification process is costly for some manufacturers

Reliability of certification bodies

Insufficient resources of organizations that will carry out halal certification

The length of the certification process and its international acceptance

Different interpretations of halal standards in different countries and cultures

Over repetition of certification process

2. Sustainability of Halal Food Safety

Sustainable halal food safety has four aspects, namely, ethical, social, environmental and economic.



2.1. Ethical Sustainability

- Ethical values are one of the important factors in sustainable halal food safety. There are many verses in the Noble Qur'an about these values and in hadiths of Prophet Muhammad (puh). In addition, the five basic values that must be protected in Islamic law, which known as (maqasid-i shariah') must be taken into account. These are the protection of life, property, mind, generation, religion.

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If there is a defect in a person's property, it is not lawful for him to sell it without explaining it (İbn-i Mâce, “Ticârât”, 45)

Prophet Muhammad (puh)

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Whoever cheats on us is not one of us.

(Muslim, “Īman”, 43).

Prophet Muhammad (puh)

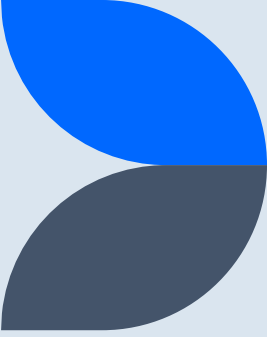
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If the characteristics of a product are not fully known, such a purchase agreement should be terminated. Due to a product that was purchased but later understood, the purchase transaction becomes invalid due to this defect in the product.

Every halal is healthy. However, everything that is healthy may not be halal. For example, imagine that two healthy sheep are slaughtered by paying attention to the hygiene rules. But if one of them is the property of theft, this sheep is haram, although it is healthy. Therefore, halal has a special side, a religious side, a spiritual dimension,

Halal food producers need to manage their businesses ethically and honestly, provide accurate product information, earn the trust of consumers and create a sustainable business model.

2.2. Social Sustainability



Another aspect of sustainable halal food safety is social sustainability.

- Social sustainability deals with the issues such working conditions of employees in food production, living standards of farmers, and the rights of people involved in different stages of the food product supply chain.
- It is also important for social sustainability that enterprises pay fair wages to their employees, offer healthy working conditions and provide support to local communities.

2.3. Economic Sustainability

- Economic sustainability is related to financial performance of companies in food production and the supply chain. Issues such marketing, pricing and investments strategies related to halal are involved.
- Good practices such as sustainable resource use, energy and water conservation reduce production costs. This both increases the profitability of manufacturers and provides consumers with more affordable products. Recycling contributes to economic sustainability because the reuse of recycled raw materials reduces production costs.
- The use of local products increases the sustainability of food production by supporting the local economy. By cooperating with local producers, businesses can increase the use of local products.

2.4. Environmental Sustainability

- Environmental sustainability is related to sustainability of resources used in food production, protection of natural resources and minimization of environmental impacts. In this context, it deals with issues such as sustainable agricultural practices, water management, biodiversity conservation and waste management. Sustainability of halal food safety prohibits waste and use of harmful procedures, including processing aids.
- Innovative environmentally friendly technologies increase efficiency in food production and also support environmental sustainability.

For example, by using intelligent agricultural technologies, more efficient use of natural resources can be achieved, and farm activities can be managed more effectively. In addition, thanks to the innovative technologies used in food production, the quality and safety of products can be improved.

Another important factor for sustainable halal food production is recycling. Recycling of raw materials used in food production contributes to the more efficient use of natural resources.

3. Strategies for Ensuring the Sustainability of Halal Food Safety

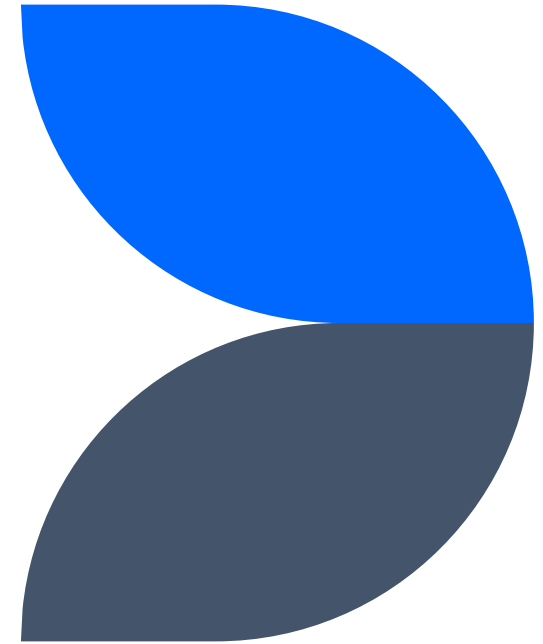
There are number of strategies to ensure the safety, quality and sustainability of halal food products. These strategies include strengthening government regulations, providing education and training, encouraging industry cooperation, improving supply chain management and the use of technology.

Strategies to ensure sustainability of the company are: protection of natural resources, reduction of chemical use, social responsibility, product and packaging design, certification and supervision, education and awareness, food waste management, combating climate change, local product use, labor force management, product packaging, consumer awareness, business performance monitoring, innovative practices, social responsibility, partnership and cooperation, management system, research and development.

To ensure sustainable halal food safety, halal food producers are required to produce in accordance with halal standards determined by certification bodies and certify their compliance with these standards. It becomes easier for consumers to safely obtain information about halal food products and purchase these products. In addition, certification and standards (HACCP) increase the quality and safety of halal food production and ensure its sustainability.

Conclusion

Recommendations



a. It is necessary to develop and implement standards related to halal food certification processes. These standards should determine and monitor the compliance of food production, processing and distribution processes with halal rules.

b. Food producers and enterprises should carefully select and manage the sources, supply chain and production processes of raw materials used in the production of halal food. In addition, appropriate training should be provided in order to ensure compliance with hygiene rules.

c. Food manufacturers should know and apply the need for accurate information and labeling in the packaging and labeling processes of food products.

d) Recycling should be given importance and the use of plastics that do not dissolve in nature in the food and beverage sector should be reduced.



Recommendations

e) It should be kept up with the changing quality and control systems. Environmentally friendly practices should be used in the production process.

f) Food waste should be reduced in the food and beverage sector, and food and beverage enterprises should adopt environmentally friendly strategies

g) The chemicals used in the production process should be used appropriately and chemical wastes should be kept under control.



In conclusion, halal food safety is an important issue in terms of sustainability. Halal food producers should create a sustainable halal food production and supply chain by taking measures to protect natural resources, save energy and water, waste management and recycling practices.

For sustainable halal food safety, it is necessary for all stakeholders to cooperate with fields such as social responsibility, economics, health, environmental science and management, politics and Islamic law.

The studies related to the sustainability of healthy and safe halal food, which are relatively broad and complex and cannot be explained by a single scientific field, should be addressed with interdisciplinary and multidisciplinary approaches and studies should be conducted.



Thank you so much

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