

Food and Beverages

March 08-10, 2018 | Berlin, Germany

Halal food in global prospective of food safety, security & sustainability: Gap areas

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Globalization of halal food chains has pros & cons as every other food systems have. By this reference the issues related to production, competition, marketing, availability, access, use etc. are need to be evaluated with practical impact on global food supply chain & food safety, security & sustainability. Its need of multidimensional evaluation to access actual standing and ranking of halal food & industrialization into above mentioned globally acceptable index. Along it, halal food safety, security & sustainability, good manufacturing standards & good hygiene practices etc claimed by halal authorities require logical well defined practicable references from original & basic Islamic text. None-scientifically claimed deviation from natural food characteristics, fragility & vulnerability factor in halal trade, none proven ranking of halal food on safety & security index, association of economical & social wellbeing in segregation approach etc can be key reasons of inter & intra food system challenges in case of halal. What are real & in depth effects, drawbacks & benefits of halal food chain toward global food supply chain, and their definition, authenticity, conceptual needs, classes, sub classes, claws, defined/covered areas, reference from original & basic Islamic text etc?. Scientific problem & religious problem related to halal food represents two different systems. How two independent, well defined, segregated different systems get their definition, authenticity, conceptual needs, claws, defined/covered areas etc by reference from original & basic Islamic text, and can they bridge up perfectly? Can such bridging bring ideal framework for global food safety, security & sustainability? Any presence of halal scientific dietary standards, consumption allowance, principles, & methods, halal dietary needs manual, nutritional allowance, and hunger definition & standards etc are various aspects which can interact with world food safety, security, and sustainability standard. Moreover global food yield increasing & processing techniques, additional / surplus food management system, status of chemicals, genetic engineering & modifications, application of science, by-product status & management system, fixed yield issues, genetic modification issues, shift in consumer diets/dietary habits & behavior, supply & demand sustainability, market/trade, insurance systems, special logistic environment etc are key factors in integration with global supply chain. Global food safety, security & sustainability gap area analysis chart: is halal critical global challenge to strategic food supply chain & independent environmental, social, governance (ESG) Index? If yes then what is effective solution model?

Recent publications

1. Halal industrialization into food production-global perspective, scientific gaps and proposed solutions. J. Nutr. Food Sci. 2017, 7:3 (Suppl)
2. Formononetin Influences Growth and Immune Responses in Broilers; Pakistan J. Zool., vol. 45(4), pp. 1015-1020, 2013
3. Structural profile and emerging constraints of developing poultry meat industry in Pakistan; World's Poultry Science Journal, Vol. 68, December 2012
4. Formononetin & Broiler Performance (LAMBERT academic publication Germany), 2011, ISBN: 978-3-8465-3185-3
5. Preference of Poultry Meat for 3Hs: a case study in a Muslim society (LAMBERT academic publication Germany), 2011, ISBN: 978-3-8465-4692-5.

Biography

Raja N A Khan has expertise in research, writing, planning & policy analysis regarding food and animal sciences. He is author of two books and two research publications & producer of many farmer extension TV program. As PhD student in Animal Sciences he started research work on current emerging segregation in food industry, halal food. His research is based on critical thinking and geo-socio-market trend analysis highlighted the gap areas in to halal food production, the key gap is none sufficient research & development approach. The author tries to realize the halal food industry after evaluating the gap areas that they need to cover them up for sustainable continuity in future.

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