

# HALAL FOOD

## POTENTIAL IN THE SUDAN THROUGH SCIENCE AND DEVELOPMENT

First Edition

By

Dr. OSMAN AHMED OSMAN

Revised by:

1. Prof: Hassan, Abu Aisha, State Minister, Federal Ministry of Health, Member, Department of Applied Science, Islamic Fiqh Academy, Khartoum, Sudan.
2. Prof. Hamza, Ahmed Abu Groun, Meat Specialist, University of Al- Zaiem Alazhari, Faculty of Agriculture, Department of Food Science and Technology, Khartoum, Sudan.
3. Dr. Ahmed El Amin Mohamed, Editor-in-Chief, Sudanese Journal of Standards and Metrology (*S.J. Stnds. Metr.*), Sudanese Standards & Metrology Organization, Khartoum, Sudan.

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## DEDICATION

TO THE ISLAMIC UMMA,  
SCHOLARS, INVESTORS AND POLICY MAKERS

## FOREWORD

The SSMO's philosophy depends on rooting and infusing quality and safety requirements which are basically Islamic in concept and belief rather than being merely materialistic. This philosophy was realized by raising awareness of the consumer towards his rights, as well as enhancing his knowledge on quality and safety concepts through Forums, Workshops, Resource Books and Research and Development.

Halal as a concept organizes all human aspects of life. Nowadays Halal food has extended and became an international demand especially after the increasing of animal products trade worldwide and the spread of BSE and AI, where it was proven by research that following the Halal concept is the only solution to avoid the appearance of such diseases.

Halal food is vital for sustainability of business activities and consumer's health. Globalization has resulted on the spread of many Halal logos around the world and regrettably most of them are false. Accordingly, Islamic countries have extended Halal logos by opening new markets and improving the credibility of Halal food to meet the demands of these new markets, thereby expanding the range and details of information, which can be provided to the consumer.

Based on its strategic position, Sudan can play an important role in the area of Halal food, thereby adopting several initiatives to create new Halal activities (hubs, parks and distribution centers etc.) in cooperation and under the support of OIC countries. This book beforehand tackles all Halal issues in details.

*Prof. M.S.Harbi*

*D.G. Sudanese Standards and Metrology Organization*

**In the Name of Allâh, the Most Gracious, the Most Merciful**

**PREFACE**

Praise be to Allâh, for all goodness, and peace be upon His Messenger Muhammad صلى الله عليه وسلم

The author of the book has the pleasure to present the first edition of **HALAL FOOD**. The theme of this book is to address the importance of halal food which became an international interest. The author of this book considered the recent sophistication of markets and products which lead to complexity in the quality and safety of halal food. In addition, the industrial prospective, reflected the growing size of companies that use complex techniques, with respect to freezing, canning and packaging. The globalization of the market, including food production and trading, has lead to new problems in food and feed quality control. Where on the other side, religious people are concerned and worried about importing slaughtered animals and processed food, which might contain or has been mixed with pork or swine-derived products. In the developing countries no facilities exist for detecting the presence of pork or its derived products and it is difficult to identify cocked, marinated or dried pork by using the traditional methods.

Consumers nowadays are becoming aware of potential hazards arising from food, therefore demand methods to detect pork in food or falsely labeled products for economic, religious and health reasons. All these factors reflect the importance diverting of drawing attention towards halal food.

The Sudan has the potential to be an international halal food hub and this is due to the availability of lawful, permissible and wholesome food beside its strategic location near potential markets. It is high time to the Sudan to play a vital role among the OIC members and worldwide with respect to halal food related issues.

The idea and the aim of this book is to provide scientific information based on the Holy Book Al-Quran, the Authentic Hadith of the prophet Muhammad peace be upon him and science to help the policy makers, researchers and investors focus on the improving and developing of **HALAL FOOD** through research and development. Also the book focuses on the promotion of the most promising halal food that is produced in the Sudan.

The book is composed of five parts. Chapter one provides the basis for understanding the halal concept, objectives and reasons for forbiddance as well as discussing the general requirements,

types, packing and storage of halal food. In addition, it includes the Tazkiyah requirement and procedures and requirements for stunning the animal, as well as the Haram and Mashbooh foods and ends with the situation of necessity. Chapter 2 provides information on the safety of halal food including food contamination and food additives and contaminants, concluding influence on halal food. In chapter 3 the Halal experience and status in some countries like the Sudan, Malaysia, Kuwait, Morocco, Uganda, Australia, and Brazil and China were discussed. Chapter 4 presents the potential and opportunities of halal food in the Sudan. Chapter 5 contains suggestions and an overview of Halal integrity. Chapter 6 contains the bibliography of the resources of the information used in the book.

I would like to express my thanks and deep gratitude to the Director General of the Sudanese Standard and Metrology Organization (SSMO) Prof. Harbi, M.S, for his encouragement and support to complete this work.

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Also grateful thanks to Prof Hamza, Ahmed Abu Groun, Meat Specialist, University of Al- Zaiem Alazhari, Faculty of Agriculture, Department of Food Science and Technology, Khartoum, Sudan, for his unlimited helps and advice.

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**Dr.Osman A. Osman**  
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**In the Name of Allâh, the Most Gracious, the Most Merciful**

**Say (O Muhammad صلى الله عليه وسلم):“Who has forbidden the adornment with clothes given by Allâh, which He has produced for his slaves, and *At- Taiyyibât* [all kind of *Halâl* (lawful) things] of food?” Say [They are, in the life of this world, for those who believe, (and) exclusively for them (believers) on the Day of Resurrection (the disbelievers) will not share them).” Thus We explain the Ayât (Islâmic laws) in detail for people who have knowledge. Say (O Muhammad صلى الله عليه وسلم):“(But) the things that my Lord has indeed forbidden are Al-fawâhish (great evil sins and every kind of unlawful sexual intercourse) whether committed openly or secretly, sins (of all kinds), unrighteous oppression, joining partners (in worship) with Allâh for which He has given no authority, and saying things about Allâh of which you have no knowledge.”**

**(Sûrah 7. Al-A‘râf: 32-33)**