One Day Specialized Training Workshop on

HALAL GELATIN

11th December, 2014
at Dusit Thani Hotel,
Dubai-UAE

www.halalrc.org
Halal Research Council (HRC):

Halal Research Council (HRC) is working globally on Halal certifications in order to cater the needs of Halal food and nutrition besides non-food agencies especially in the FMCG sectors with state-of-the-art services of Advisory & consultancy, Halal Certification, Education and Trainings worldwide.

Halal Research Council certifies the products under the reverent coordination of recognized Shariah Supervisory Board, highly qualified food technologists, chemical engineers and R&D professionals in respect of eligibility for Certification through research based methodology scrutinizing the sources of ingredients, examining the entire supply chain, chemical examination and analyzing Shariah prospects of ingredients used in the products.

GELATIN is a protein substance derived from collagen, a natural protein present in the tendons, ligaments, and tissues of mammals. It is produced by boiling the connective tissues, bones and skins of animals, usually cows and pigs. Gelatin’s ability to form strong, transparent gels and flexible films that are easily digested, soluble in hot water, and capable of forming a positive binding action have made it a valuable commodity in food processing, pharmaceuticals, photography, and paper production.

What is Halal Gelatin?

Halal Gelatin is a type of Gelatin that is made from other sources that conform to the precepts of Islamic Law, which include a ban on using any pig products. This particular Gelatin performs the exact same functions as normal pig-based Gelatin. Halal Gelatin is an important part of foods, cosmetics, photography and in the creation of some types of paper.

Halal Gelatin must:

- Derived from Bovine sources
- Sources slaughtered according to the Shariah Law
Religious Considerations:
Because Gelatin is a protein derived substance from animal sources, there are problems from religious point of view and the strict vegetarian cannot use it. From the Kosher and Halal points of view there should be no problem with Gelatin in both source and processing because there is provision for an inedible substance (skin) to be transformed into an acceptable edible product (Gelatin). However the situation becomes sensitive in the issues related to slaughtering of animal in Muslim or Jewish. In short, gelatin for being Halal is mandatory to have conformity with the Shariah principles in source and processing.

Sources of Gelatin:
Following sources required for Gelatin making:
- Animal bones, skins, and tissue are obtained from slaughterhouses.
- Acids and alkalis such as caustic lime or sodium carbonate are used to extract minerals and bacteria from the animal parts.
- Sweeteners, flavorings and colorings are added in the preparation of food Gelatin.

Production Cycle of Gelatin:
WORKSHOP CONTENTS

Gelatin:
• Introduction of Gelatin
• Global view of Gelatin Industry
• Sources of Gelatin and Production Cycle
• Use of Gelatin in Food and Non Food Industry

Halal Gelatin:
• What is Halal
• Introduction to Halal Gelatin
• Sources of Gelatin in Islam
• Shariah Issues
• Shariah Guidelines for Gelatin

Production and Processing of Halal Gelatin:
• Production Cycle of Halal Gelatin
• Control points in Halal Gelatin Production
• Halal Gelatin Processing
• Halal Gelatin Vs non Halal Gelatin
• Benefits of Halal Gelatin

Utilization & Marketing of Halal Gelatin:
• Target Market/ User of Halal Gelatin
• How to cater the target market of Halal Gelatin
• How to address the challenges of Halal Gelatin Industry

Training Methodology
The segregation of methods to be used for training is following:
70% of total time for lectures/Slide Show/Multimedia Presentations
20% of total time for Class discussions and experience sharing (Q&A Session)
10% of total time for Individual and group work presentation

Training material will be provided as per the contents designed by the experts. A detailed facilitation plan for each session of training course will be developed including PowerPoint Slides and Printed copies of the material.
WHO SHOULD ATTEND THIS TRAINING?

- Production and processing companies for Foods and Beverages (Bakery products, desserts, dairy products & meat)
- Confectionery
- Beauty Cares
- Health and Nutrition
- Pharmaceutical
- Pet Food
- Media and Photo (Photo Gelatin)
- Food Technologists/ Experts
- Investors
- Government officials
- Paper and metal industry
- Traders
- Researchers & Academia
Dr. Syed Muhammad Ghufran Saeed
Expert Food Technologist
Dr. S.M. Ghufran Saeed is an expert Food Technologist and currently working in Department of Agricultural Services, SGS Pakistan. He was involved in teaching, Department of Food Science and Technology, University of Karachi from last five years. He also works in HEJ Research Institute as Research Associate. He has sound background of the subject and capable of handling and research study based on food. His Concept in basic sciences is quite clear and well developed that enables him to grasp quickly new ideas and methods. His analytical ability and critical thinking often helps in solving research based problems and to reach the correct findings and conclusions. He was the member of Executive Committee of 1st and 2nd Nutraceutical Food conference in 2009 and 2010. He has written sixteen publications in International Repute Journal with ISI impact factor 7.95. He Presented the research work in Workshops and Seminars in UK, New Castle University and in University of Karachi and also a Certified lead auditor of FSSC 22000 and PNAC approved ISO 17025 assessor.
Dr. Syed Muhammad Ghufran Saeed would be the speaker of training on Halal Gelatin in Dubai.

Mufti Aziz ur Rehman
Member – Shariah Advisory Committee
Halal Research Council
Mufti Aziz-ur-Rehman has extensive experience in Shariah with Sound understanding of Halal industry (foods and non food industry), Fiqhul Mua'amalat (Islamic Commercial Transaction) and Shariah structuring, Fatwa pronouncement, Halal certifications, Shariah advisory, and in-depth review of Halal products. Mufti Aziz is a Member of several Shariah Boards with other renowned Shariah Scholars beside it he is also member of Shariah Advisory Committee of Halal Research Council. He has ideal expertise to address the Shariah related issues of Halal Industry around the globe to provide purified Halal food & non food products to the Halal industry.
Mufti Aziz has authored numerous books and research papers as well as delivering training, and conducting industry leading market research on the prospects of Halal & Islamic finance within the UAE and internationally. Mufti Aziz ur Rehman would be the Speaker for training workshop in Dubai to address the Shariah perspective of Halal Gelatin.
You can proceed your fee by Cheque or Demand Draft in favour of Halal Research Council or you can also transfer your fee Online/Wire Transfer. Bank account detail is below:

**Beneficiary Name**: Halal Research Council  
**Beneficiary A/C#**: 3421 - 10044375009  
**Bank Name**: Faysal Bank Limited  
**Branch Address**: Cavalry Ground (Islamic Branch) Lahore, Punjab – Pakistan  
**Bank Swift Code**: FAYSPKKA  
**Corresponding Bank**: Standard Chartered Bank, New York U.S.A  
**SWIFT ADDRESS**: SCBLUS33  
**IBAN**: PK84FAYS3421010044375009

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**Additional Instructions**
- Payment Information Registration forms must be accompanied by full payment in order to be processed.
- Full payment is due on registration.
- Registration will not be confirmed until full payment has received.
- Confirmation Please allow 3 days for e-mail confirmation of your registration.

By sending in this registration form, I acknowledge that I commit myself to the immediate payment of the full workshop fee. I have taken notice of the cancellation terms on this form.

**Date**:______/____/__  
**Signature**: _____________________

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**Return Address**: Halal Research Council  
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