

#### Unlocking Opportunities in the Halal Industry



## **About Halal Research Council**

Halal Research Council (HRC) is a globally recognized institution dedicated to research, training, and certification in the Halal industry. HRC works to bridge the knowledge gap and promote Shariah-compliant practices in food, finance, pharmaceuticals, and related sectors. Through its online programs, certification, training programs, publications and industry partnerships, HRC continues to empower individuals and organizations toward Halal excellence.

# **About Halal Industry**

Halal food means food fit for human consumption and permitted by the Laws of Islam and that which fulfills the Islamic Laws conditions.

As the Muslim population is increasing drastically across the globe, the Halal food products are quickly gaining worldwide recognition and acceptance as a new benchmark for quality and safety assurance. Food products that are Halal certified are readily acceptable by Muslims consumer due to the concept that it is Shari'ah requirement, wholesome and cover safety aspects of hygiene and sanitation. These attribute appeal to non-Muslims as well, many people not aware of what halal is or the process involved in producing it. There is a need to have Halal food management and certification campaign to educate the public of what is the aim of Halal food processing, preparation and label on food so that people can choose the best food without any doubt. This is as much for Muslims as well as for non-Muslims.

Halal Food Management and Halal Certification system encompassing the laws the enforcement team and the support of analytical facilities should be well coordinated to gain confidence from Muslims worldwide.



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#### **About Trainer**



# Dr. Syed Muhammad Ghufran Saeed Associate Professor, Department of Food Science and Technology, University of Karachi, Pakistan.

Dr. Syed Muhammad Ghufran Saeed, Associate Professor, Department of Food Science and Technology, University of Karachi is an Innovative Food Technologist having eighteen years of teaching, research, and industrial experience. He is a Member Board of Governance Sindh Food Authority and a Member of PSQCA Standards Technical Committees (Halal food, oil and fat, and Food additive). He is a Certified lead auditor of FSSC 22000, Halal Management System, and PNAC-approved assessor of ISO 17025. His expertise includes conducting workshops, seminars, and conferences. He

has addressed public interest issues related to Halal Food, Hygiene, Food Safety, and Management through Print and Electronic media. Moreover, he has vocally addressed issues on the topics of banning loose oil, limiting the quantity of trans fatty acid, replacement/mimics of Fat, Sugar sweetened beverages etc. He has published numerous research articles on the topic of nutraceutical food, oil, fat, and protein.

## **About Training**

The Halal Research Council is pleased to announce a comprehensive Two-Day Online Training on the Halal Industry. This capacity-building initiative is aimed at professionals, entrepreneurs, regulators, students, and stakeholders involved or interested in the global Halal ecosystem.

The Halal industry is one of the fastest-growing sectors worldwide, encompassing food, cosmetics, pharmaceuticals, logistics, tourism, and finance. Understanding its principles, regulatory frameworks, market trends, and certification processes is crucial for sustainable participation in this expanding market.

# **Objectives of the Training**

- To enhance understanding of Halal industry fundamentals, standards, and practices.
- To provide knowledge on global Halal certification systems and compliance mechanisms.
- To explore emerging trends, challenges, and opportunities in the Halal sector.
- To build capacity for businesses and professionals seeking to enter or expand in Halal markets.
- To discuss case studies and share real-world applications from leading Halal-certified organizations.

#### Who should attend?

- Food and beverage industry professionals
- Entrepreneurs and startups
- Regulatory and quality control personnel
- Academics and students in Islamic finance, food science, and biotechnology
- Exporters and trade organizations
- Certification bodies and consultants



# **Training Contents**

# Day 1 - (August 20, 2025)

- Introduction to the Global Halal Industry
- Shariah Principles in Halal Products and Services
- Halal Food Production: Requirements and Standards
- Halal Certification: Process, Bodies, and Compliance

# Day 2 - (August 21, 2025)

- Halal Cosmetics and Pharmaceuticals
- Halal Logistics and Supply Chain Integrity
- Halal Market Trends and Global Opportunities
- Panel Discussion: Future of Halal Industry and Innovation





# **Registration Form**

Please complete and return by e-mail, regular mail or fax. Please note that the name and title you give here will be printed on participants' list and on certificates.

Participant Informa	ation			
Title	Prof.	Other:	[	☐ Mr. ☐ Ms. ☐ Mrs.
First name	Last name			
Organization	Designation			
Country				
Telephone:	Fax:	E-ma	il:	
Training Fee Training fee includes regist Market intelligence.  Event Name	ration, training material & Literature	e, Books & Researc	Pakistani	International
Two-Day Specialize	ed Online Training on Halal I 5 - Online (Virtual Training)	ndustry	Participation Fee  14, 500 PKR	Participation Fee 195 USD
-	tion form, I acknowledge that I com cancellation terms on this form.	nmit myself to the	immediate payment	of the full training fee
<ul> <li>Full payment is due on</li> <li>Confirmation: Please of</li> <li>Cancellation Policy: F</li> </ul>	Registration forms must be accom	n of your registra	tion.	
Date: <i>//</i> Si	gnature:	HALAL		



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