HALAL RESEARCH COUNCIL

One Day Online Specialized Training on HALAL MEAT & GELATIN

12th September, 2020

Speakers

Prof. Dr. Javaid Aziz Awan
Country Director,
Islamic Food and Nutrition
Council of America, Pakistan.

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Assistant Professor - Department of
Food Science and Technology,
University of Karachi, Pakistan.

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 services of Advisory the-art s & 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.

Halal Meat

Halal Meat is meat that is slaughtered according to shariah law Zabiha is the prescribed method of slaughtering all meat sources, excluding fish and other sea-life, per Islamic law. This method of slaughtering in animals consists of using a well sharpened knife to make a swift, deep incision that cuts the front of the throat, the carotid artery, windpipe and jugular veins. The head of an animal that is slaughtered using halal methods is aligned with the Qiblah. In addition to the direction, permitted animals should be slaughtering upon utterance of the Islamic prayers ‘’in the name of God’’.

About Gelatin

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.

Contents

- Impact of halal slaughtering on meat quality
- Animal welfare and stunning
- Fundamentals of halal certification
- Pre and post slaughtering procedures
- Global market and demand of halal meat
- Strategies to increase the share of halal meat in global meat market
- Livestock meat management
- Slaughterhouse automation, machinery, tools and training
- Utilization of halal meat in the production of processed and semi processed food items
- Introduction of Gelatin
- What is Halal Gelatin
- Introduction to Halal Gelatin
- Sources of Gelatin in Islam
- Shariah Issues & Shariah Guidelines for Gelatin
- Production Cycle of Halal Gelatin
- Control points in Halal Gelatin Production
- Halal Gelatin Processing
- Halal Gelatin Vs non Halal Gelatin
- How to cater the target market of Halal Gelatin
- How to address the challenges of Halal Gelatin Industry?

Who Should Attend

- Meat and poultry industries personnel
- Meat exporters and importers
- Halal supply chain organizations
- Veterinarians
- Food Technologists
- Shariah scholars / advisors
- Catering Institutions
- Muslim associations/ religious bodies
- Tourism and hospitality industry personnel
- Nutrition and food departments
- Academicians and scientists
- Ready to eat food manufacturers
- Production and processing companies for Foods and Beverages (Bakery products, desserts, dairy products & meat)
- Pharmaceutical
- Government officials
- Paper and metal industry

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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 Information

Title _____ ☐ Prof. ☐ Dr. ☐ Other: _____ ☐ Mr. ☐ Ms. ☐ Mrs.

First name _____ Last name _____

Organization _____ Designation _____

Country _____

Telephone: _____ Fax: _____ E-mail: _____

Training Fee

Training fee includes registration, training material & Literature, Books & Research Material, Presentations, Certificates and Market intelligence.

Event Name	Fee
One Day Online Specialized Training on Halal Meat and Gelatin **12th September, 2020**	**95 USD**

Account details

*****The Payment will proceed without any tax deduction.***

Beneficiary Name:	**Halal Research Council**
Beneficiary A/C #:	**3421 – 010044375009**
Bank Name:	**Faysal Bank Ltd**
Branch Address:	**Cavalry Islamic Branch, Lahore, Punjab – Pakistan**
Bank Swift Code:	**FAYSPKKA**
Corresponding Bank:	**Standard Chartered Bank, NEW YORK SWIFT**
ADDRESS:	**SCBLUS33**
IBAN:	**PK84FAYS3421010044375009**

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

Additional Instructions

- ***Payment Information:*** *Registration forms must be accompanied by full payment in order to be processed.*
- ***Full payment*** *is due on registration*
- ***Confirmation:*** *Please allow 3 days for e-mail confirmation of your registration.*
- ***Cancellation Policy:*** *Halal Research Council does not have any cancelation policy once registration is finalized, meanwhile, an alternative can be nominated.*

Date: ___/___/_____ Signature: _____

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