

# **PROBLEMS IN HALAL CONFORMITY ASSESSMENT**

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# 1. The Sensitivity of Organizations Producing Halal Products is Not at the Expected Level

- Organizations producing halal products are not fully adhering to Islamic rules.
- **Problems:** Non-compliance with Islamic rules for slaughter, additives, cleanliness, and hygiene.
- **Solutions:** Strict inspections, employee training, consumer information campaigns.



## 2. Halal Product Consumers Lack Sufficient Awareness

- Consumers are not adequately informed about halal products.
- **Problems:** Consumption of non-halal products, reliance on fake halal certifications.
- **Solutions:** Awareness campaigns, educational programs, media information dissemination.



# 3. Many Islamic Countries' Legislation is Based on Codex Standards; Food Safety Agencies Do Not Conduct Sufficient Inspections; Even if Inspections Are Conducted, There is No Sensitivity Towards Halal

- Insufficient legislation and lack of effective inspections.
- **Problems:** Outdated and insufficient regulations, lack of inspections, disregard for halal principles.
- **Solutions:** Updating legislation, enhancing the competency of food safety agencies, increasing sensitivity towards halal compliance.



# 4. Experts Working on Halal Standards Cannot Provide Necessary Support, Resulting in Unmet Quality Standard Needs

- Inadequate support from experts in developing halal standards.
- **Problems:** Lack of high-quality and detailed standards, insufficient number of experts.
- **Solutions:** Expert training, international collaborations, investment in research and development.



# 5. Organizations Working on Halal Issues Do Not Operate Ethically

- Unethical behavior by organizations involved in halal certification and production.
- **Problems:** Fake certifications, unfair competition, misleading consumers.
- **Solutions:** Establishment and enforcement of ethical guidelines, transparency, monitoring of certification bodies.



# 6. Organizations Issuing Halal Certificates Lack Technical Infrastructure

- Halal certification bodies lack adequate technical infrastructure.
- **Problems:** Insufficient laboratory facilities, lack of technology, shortage of trained personnel.
- **Solutions:** Investment in technical infrastructure, personnel training, compliance with international standards.



# 7. Competency of Halal Certification Programs Based on ISO17065 and ISO 17020

- Competency level of halal certification programs according to **ISO17065 and ISO 17020** and additional standards.
- **Problems:** Lack of competency, failure to fully comply with international standards.
- **Solutions:** Enhancing compliance with **ISO17065 and ISO 17020** and related standards, accreditation of certification bodies, continuous improvement processes.

