

Quality assurance in  
halal food  
manufacturing in  
malaysia: a  
preliminary study



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This paper is about the importance of quality assurance in the manufacturing and handling of halal foods. Since, the Malaysia's government has decided to be a halal centre or halal-hub in the region as well as international and Department of Standards Malaysia has developed a halal standard for foods, MS1500: 2004. It covered from the production of halal foods, preparation, handling and storage in order to implement the food quality practices such as Good Manufacturing Practices (GMP) and ISO9000/ Hazard Analysis Critical Control Point (HACCP).

In order to achieve and gain world recognition as halal hub, therefore, on 18 September 2006, Malaysia Prime Minister launched the Halal Development Corporation (HDC). Some of the objectives are, championing halal standards including auditing process and halal certification endorsement, leveraging upon development of Halal industry to integrate into global market, developing and promoting Malaysia's Halal brand and promoting halal concept in Malaysia as well as global market.

The author highlighted on Islamic processing techniques for halal certification and also need to concern and implement the total quality management practice for the marketability. The quality issues in food industry is needed and food and beverage industries in Malaysia were implementing certain standards in food processing as an obligation by Malaysian External Trade Development Corporation (MATRADE) including Hazard Analysis and Critical Control Point (HACCP), Good Manufacturing Practice (GMP), Sanitation Standard Operating Procedures (SOPs)

The quality assurance for the products is very important and must be implementing and McDonald's has implemented strict quality assurance for their food product. In addition, the Halal issues also including in this paper since Malaysia has developed Halal Certification which is a total quality health and sanitary system that involves adopting procedure for slaughtering processing and other related operations a prescribes by Islamic rules. To meet the Halal requirement, food procedures are encouraged to adapt and maintain standards that meet global benchmarks. Halal is a term exclusively used in Islam which means permitted or lawful, there's, no parties can claim Halal without complying Islamic Law. Malaysia through such agencies likes JAKIM, Department of Standards Malaysia, Institute of Islamic Understanding Malaysia and Malaysian Institute of Industrial Research and Standard (SIRIM) have developed a comprehensive Halal Food Standard called MS1500: 2004.

On the other hand, halal issues was arises and it been proven by the number of Jakim Halal Certificate issues from year 2001 to 2007. By implementing the Malaysia standard, it helps the food manufacturers to control and provide guidance in the products processing that satisfy Syariat, HACCP and GMP.

Lastly, the author said that halal issues recognized safety and quality assurance and must be up to the standards including hygiene , clean, safe and well taken care of, with good presentation and served in a proper manner, and of quality for everybody.