

# The Role of the Halal Food Certification on the Growth of the Islamic Economic System: A Global Review

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Received: May 11, 2023

Last revised: June 21, 2023

Accepted: June 22, 2023

## Abstract

As the Muslim world undergoes swift economic and population expansion, the halal food sector outpaces as the most substantial and diverse component of the Islamic economy. Our study examines halal food certification procedures across various countries by highlighting the escalating demand for these products. We pinpoint the necessity of an international halal food certification authority that would ensure consistency and reliability in certification processes globally. Importantly, we propose that producers should ensure their halal food items are certified by a recognized organization where consumers can advocate for a global halal certification entity. To mitigate the information asymmetries between manufacturers and consumers, we suggest the implementation of policies to bolster consumer awareness about halal food certification. These policy recommendations aim to stimulate the consumption of halal food, enhance consumer trust, and further the economic growth in Muslim countries by strengthening the halal food market.

**Keywords:** Halal, Food, Certification, Muslims, Islamic.

## 1. Introduction

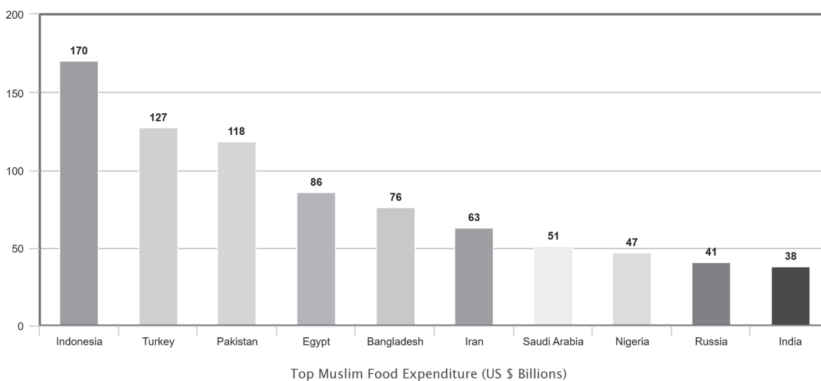
Muslim economies and populations are growing rapidly. The worldwide Halal supply chain is expanding as consumption rises. Halal food is the most diverse Islamic economy industry. Dubai Islamic Economy Development Center (DIEDC) and Thomson Reuters said that “new entrants have come into the market, and product offerings have firmly moved beyond being meat-focused to include candy, ready-made meals, snacks and children’s food” (Buller, 2017). Muslim food and beverage consumption is expanding at nearly double the world rate, offering potential for investment and global halal food businesses (Buller, 2017). Food tourism and Muslim travellers’ consideration of halal food offerings

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can also influence holiday location choices (Chaney & Ryan, 2012; Nawawi et al., 2020).

As the Muslim consumers across the world assert their unique needs, tourism industry and hospitality services are accepting the impact of halal. According to an estimate, the market potential being spent by global Muslim travellers is USD100 billion where nearly 80% of the USD100 billion has a robust potential for halal-friendly tourism (Maria, 2011; Yusofa & Shuttob, 2012). As stated by Thomson Reuter and Dinar Standard, in 2014 only, it was estimated that the global Muslim spending on food and drinks was increased by 4.3% to reach \$ 1.128 billion (Thomson & Dinar, 2015). Therefore, with an increase in Muslim population and a rise in Muslim travel, the demand for halal food is growing exponentially. Halal meat is among the quickest growing sector of halal food in food trade globally. The beef trade increased by 10.4% to touch over \$30 billion from 2001 to 2009 as stated by the Food and Agriculture (FAO) (Trade & Markets, 2013). Though, the upsurge in the export of halal beef to the Middle East and South Asia rose by nearly over 18.2% by reflecting a greater demand in this region (M. Sohaib & F. Jamil, 2017).



**Figure 1.1 Top Muslim Food Expenditure (US \$ Billions)**

Source: Authors, using data from State of the Global Islamic Economy Report 2018/2019 (Thomson & Dinar, 2019).

Within the realm of food safety, a great deal of research has been conducted on food safety certification. Food Safety Certification is an area to ensure that the quality of the product is maintained and the product meets the safety standards. Food Safety Certification is conducted by the firm on its own or it may be requested by external parties. This type of certification is provided by a certification organization after several independent tests and inspection procedures which includes the proper handling of food as well as sanitation processes and so on (Nawi & Nasir, 2014; Teixeira & Sampaio, 2013) Where

some of the prominent Food Safety Certification standards include Critical Control Point and Good Manufacturing Practices etc. . Although such methods of certification are recognized globally and used by companies all over the world, halal food certification receives limited attention which is a unique type of Food Safety Certification and is respected among the Muslim communities across the globe.

Limited research has been conducted on Halal food certification especially in a global context Where State of the global Islamic Economy Report 2022 is an exception Which provides comprehensive details of the growth of the Islamic economy across various sectors including food, pharmaceuticals, cosmetics, fashion, travel, and media/recreation. The spending by the global Muslim population in these sectors reached US\$2 trillion in 2021 with a forecast of US\$2.8 trillion by 2025. The Islamic economy has seen significant developments including digitalization, increased trade deals, focus on food security, and healthcare as well as growth in the Islamic finance sector (SGIER, 2022);however, the report does not specify the state of the halal food certification sector which can be a significant gap; given the increasing global Muslim consumer spending and the importance of halal certification in ensuring trust and adherence to Islamic dietary laws. Additionally, the halal food certification process, for a large number of countries including developed and developing, has not been previously conducted to the best of our knowledge.

Our study provides a global review of halal food certification standards while discussing the certification processes and issues of various countries across the world. Our study fills a gap in the literature by providing an overview of the certification process of halal food in a global context and provides important policy recommendations including the need to establish an international organization to oversee the halal certification process worldwide.

The methodology used is secondary data review and literature analysis to assess Halal food certification standards across the globe. A large number of articles was selected for Western economies and some economies from the Global South to understand the processes which are used in Halal food certification.

## 2. Literature

### 2.1 Meaning of Halal Food

The Arabic word halal which means permissible or lawful is derived from the Glorious Qur'an in which the term 'halal food' is defined as the food that is permitted under Islamic dietary law (Al-Teinaz et al., 2020). These foods are considered halal with the exception of those clearly designated in the Glorious Qur'an or Hadith as non-halal or haram (i.e., forbidden for consumption by Muslims).

Halal, therefore, refers to foods and products that are produced in accordance with Islamic law and do not contain any prohibited ingredients. Moreover, halal products include cosmetics, pharmaceuticals, and other medications. Consumption of halal items is a top priority of the Muslims especially in the multi-religious societies with diverse cultures such as Malaysia, the United Kingdom, and some European nations (Al-Teinaz et al., 2020).

The Islamic diet regulations govern which foods are suitable as well as unsuitable for Muslims, as the unsuitable are believed to be harmful to humans. Prohibitions include alcohol, pork, carrion, blood, and meat which was not slaughtered in line with Islamic guidelines. The meal with the strictest regulations is meat (Zailani et al., 2015).

According to the Glorious Qur'an (translation of Chapter 5 (Surah al-Ma'idah), Verses 3 and 4):

“Prohibited to you are dead animals, blood, the flesh of swine, and that which has been dedicated to other than Allah, and [those animals] killed by strangling or by a violent blow or by a head-long fall or by the goring of horns, and those from which a wild animal has eaten, except what you [are able to] slaughter [before its death], and those which are sacrificed on stone altars, and [prohibited is] that you seek decision through divining arrows. That is grave disobedience. This day those who disbelieve have despaired of [defeating] your religion; so fear them not, but fear Me. This day I have perfected for you your religion and completed My favor upon you and have approved for you Islam as religion. But whoever is forced by severe hunger with no inclination to sin - then indeed, Allah is Forgiving and Merciful.”

*Surah al-Ma'idah (5:3), al-Qur'an*

“They ask you, [O Muhammad], what has been made lawful for them. Say, "Lawful for you are [all] good foods and [game caught by] what you have trained of hunting animals which you train as Allah has taught you. So eat of what they catch for you, and mention the name of Allah upon it, and fear Allah." Indeed, Allah is swift in account.”

*Surah al-Ma'idah (5:4), al-Qur'an*

Halal cuisine is healthier, cleaner, and tastier and attractive to both Muslims as well as non-Muslims alike, as it is pure from the farm to the table. Many Western non-Muslims are familiar with halal food due to public debate and the halal signage which are a feature of the Muslim shops. Food cleanliness—form and content—is important in Islamic law. Halal food is regarded to be insufficient without nourishment and sanitation (Zailani et al., 2015).

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## 2.2 Systematic Review and Discussion of Halal Food Certification Bodies in Selected Countries

Halal is a universal phenomenon and is well-known in Muslim-majority (Such as Indonesia, Malaysia and Pakistan) and non-Muslim countries alike (Abu-Hussin *et al.*, 2017). In countries like Thailand or Japan, where Muslims form a minority, consumption of halal food has become a novel trend. The trend of consumption of halal consumption and demand for food and products that are halal-certified could be the result of the rising socio-economic and political influence of Muslims in both Muslim-majority and minority countries (Nawawi *et al.*, 2020; Wilson *et al.*, 2013).

However, in some economies like Malaysia, most of the sections of the food supply chain like agricultural activities, production, logistics of restaurants, and the retail chains are operational under the non-Islamic countries and productions (Tiemann, 2015). Consequently, for assurance that the food products in these economies are halal, it is essential that a halal certification body (HCB) is formulated to inspect the food processes, starting from preparation to final retail and distribution (that is, the entire food supply chain) before providing the final certification of halal (Latif *et al.*, 2014). HCBs are advantageous to both food producers and premises aiming to raise halal products' demand to buyers.

At present, there is no internationally recognised and unified halal certification. This is because standards show the differences in the legislation regarding animal slaughtering existent in the Islamic economies (Adams, 2011). The halal manufacturers face the dilemma that if they select standards which are suitable for a particular market, it restricts the possibilities in other markets. The Islamic legitimization of halal goods and services (that is, authentication and verification) is a large global effort. All responsibility for ensuring halal slaughtering and certification of meat and non-meat items rests with the governments of Muslim nations. In addition, they have a significant impact on the certification of meat imports from other non-Muslim countries which have several halal food certification organizations. The Islamic Food and Nutrition Council of America (IFANCA) monitors and certifies halal food manufacturing in over 20 OIC and non-OIC countries. The European Institute of Halal Certification certifies food, cosmetics, and healthcare. Unfortunately, there is no halal food trademark. No global body issues and regulates halal food certificates. Malaysia wants a global halal brand and certification. In actuality, a certifying agency to assure clients of the products' 'halalness' and a worldwide halal emblem are the growing aspirations (Latif *et al.*, 2014; Mannaa, 2020; Stephenson, 2014).

### 2.3 Halal Certification Process for Selected Countries.

There is the Indonesian Ulema Council or the Majelis Ulama Indonesia (MUI) that oversees halal certification. Halal certification is handled by LPPOM-MUI, a non-profit entity under the MUI. The MUI initially gives a halal fatwa on a product before issuing the halal certification. The halal certification organisations that are active in other nations operate considerably differently from this situation. There is a lot to know about how the halal assurance system method. A certifying authority must be backed by personnel who are professionals in halal research and have a link with and be recognised by Islamic Ulema authorities in the relevant nation (Al-Fatih & Esfandiari, 2020).

In Indonesia, the MUI is still a model of public institutions and a semi-government organisation. If we look deeply, it will raise worries that the standards used in Indonesia will only be successful domestically. Competitor nations, particularly those in the ASEAN area, are gaining ground in the market. These nations' systems are more well-known on a global scale particularly for their highly developed infrastructure and capacity for international lobbying. As a result, it is considered that, in terms of global commerce, Indonesia will only prosper locally in the short term and lag behind other ASEAN nations, but it will eventually have an influence on the decreasing competitiveness of local commodities at the world level. This is a result of foreign nations deliberately planning their halal agricultural sector in order to eventually break into the Indonesian market. Although the halal business is now the newest development in the global market, unlike Malaysia, or even Thailand, no long-term policy has been created to support the growth of the halal sector. Currently, there is a vision to give assurance to Indonesian Muslim consumers but not a wider industry vision. Countries such as Malaysia have the following broader vision: 'Global Halal Hub' (Al-Fatih & Esfandiari, 2020).

Central Islamic Committee of Thailand (that is, CICOT) was established as a non-profit organisation to administer Islamic religious matters in Thailand. CICOT established The Halal Standard Institute of Thailand in 2013 to develop halal product accreditation standards. The institute is responsible for ensuring that Thai halal product standards adhere to Islamic principles and international standards for authorising the use of the halal logo on products, and for accrediting halal certification bodies. In addition, it coordinates and supervises halal-related divisions to assure the efficient operation of halal product standards (Dahlan et al., 2020; Nawawi et al., 2020). In the provinces, the Provincial Islamic Committee is responsible for certifying and accrediting halal products; if no representative is available, a CICOT officer takes over. CICOT also designates halal industry experts from various sectors to establish the Halal Executive Committee (Regulation of the Central Islamic Committee of

Thailand Regarding Halal Affair Operation of B.E. 2552) (Dorloh, 2021). The Halal Executive Committee's mission is to improve halal standards in Thailand by supervising the Halal Affairs Department and Halal Standard Institute of Thailand to ensure that they comply with Islamic law and committee regulations. Moreover, it plays an important role in encouraging both the public and private sectors to expand Thailand's Halal Affairs Department to meet international standards and collaborate with local as well as international halal organisations and also the International Halal Certification Body to enhance the reputation and recognition of Thailand Halal Standards (Dorloh, 2021; Nawawi *et al.*, 2020). With an increase in Muslim tourists visiting Thailand, the need for Halal food is growing as well.

Malaysia and Singapore have halal food due to their ethnic variety. Muslims make up 67.4% of Malaysia's 28.3 million inhabitants. Singapore is secular, however; its constitution allows faiths that do not compromise public order and decency (Thio, 2009). About 13% of Singapore's 3.3 million residents is Malay Muslims who are the island's original inhabitants. Malaysia is the only country with a government-backed halal food certification policy and hopes to become a worldwide centre. In 2006, the Halal Industry Development Corporation (HDC) was founded. The Department of Islamic Development (JAKIM) certifies food and personal care products for domestic and export markets while the State Islamic Department (Jabatan Agama Islam Negeri) and State Islamic Council (Majlis Agama Islam Negeri) issue certificates only for domestic markets. JAKIM accepts 73 foreign certification bodies from 33 countries (Jakim, 2014). Halal food must fulfil MS1500: 2009, produced by the Department of Standardisation under the Ministry of Science, Technology, and Innovation (Department of Islamic Development, undated). The Malaysian Halal Directory features 17 recognized food and beverage producers, 235 food outlets, 2141 consumer items, 6 slaughterhouses, and 422 hotels and resorts' food and beverage activities (Halal Directory, 2023). Site audits and monitoring are required for halal logo certification (Henderson, 2016). Malaysia is the leading economy in Halal food brands. The country has stressed on the significance of maintaining high food quality in the area of operation as well as for supply chain. The food products must be traced in order to gather information on attributes of food and genetic modification etc. In addition, in Malaysia, when a consumer files a complaint for a particular product, it is important to identify the contamination occurred (Al-shami & Abdullah, 2023).

The Majlis Ugama Islam (MUIS) or Islamic Religious Council of Singapore certifies halal since 1978. In 1968, it became a formal organisation. It sanctions international programs and runs a Halal Quality Management System (HalMQ)

that covers the food supply chain from sourcing through storage, manufacturing, transportation, and marketing. Restaurants can be certified for endorsements (items imported, exported, or re-exported with halal certificates), food preparation spaces, poultry slaughterhouses, goods, storage facilities, and plants with online inspection and auditing being certified with 2600 firms since 2013 (Henderson, 2016). Similar to Malaysia, restaurants must be certified which may be costly and time-consuming. Authorities struggle with enforcement especially without laws. Schemes can be abused in Malaysia yet consumer fraud protection is unclear. Despite their flaws, Singapore and Malaysia's regulatory systems are considered rigorous (Latif et al., 2014). They benefit food-related firms selling domestically. After getting accreditation for 120 shops in Singapore, McDonald's sales increased significantly (Henderson, 2016). Critical markets accept the accreditations by opening new chances overseas. The tourist and hospitality business understands the need of reassuring Muslim guests (Marzuki et al., 2012). In addition, halal meals in Singapore have promoted interfaith dialogue (Henderson, 2016).

As there has been a rise in Muslim travelling to Japan, the provision of halal cuisine in the country has taken on greater significance. Due to the language barrier, it is extremely difficult for Muslim travellers in Japan to locate halal cuisine. Because the ingredients listed on food product labels are listed in the Japanese language, it is difficult for non-Japanese-speaking travellers to determine whether or not the product is edible. They must rely on guides or associates who speak the Japanese language and who can provide assistance with translations. This led to the development of a non-profit organisation, called the Japan Halal Affiliation (JHA) which supervises the Halal accreditation and certification of culinary establishments and products. The Japan Halal Affiliation is also trained and recognised by the International Halal Alliance (IHI) and is also a qualified member of JAKIM. JAKIM Malaysia's uniform standard is utilised by JHA when assisting Japanese food producers and retailers in obtaining halal certification. In addition, JHA offers Halal administrators, in Japanese organisations, both training and accreditation (Japan Halal, 2012). With Muslim travellers becoming more at ease with obtainability of the halal food items as well as other necessities, the local halal market is predicted to exhibit greater growth in Japan (Yusofa & Shuttob, 2012).

Europe's halal meat market is one of the fastest-growing segments of the European Union's livestock industry where possible causes include an increase in migration, and a change in lifestyle among second-and third-generation Muslims (Al-Teinaz et al., 2020). A great proportion of the halal consumers prefers to shop at ethnic or independent halal establishments run by Muslim



butchers (Lever & Miele, 2012). It is plausible that the preference for ethnic butchers is a consequence of supply chain integrity concerns regarding halal meat. Evidence suggests that halal buyers in Belgium preferred to shop at ethnic butcher shops (Bonne & Verbeke, 2008).

Halal certification is a business decision, and any investment in halal certification is easily mitigated by the distribution of administrative costs across increased production and the resultant revenue growth. Prior to purchasing halal meat, the majority of the halal consumers in the United Kingdom do not want evidence of halal certification from the local butchers as well as restaurants. As a result, numerous halal businesses self-certify their products. Recently, the Halal Food Foundation highlighted the dangers of self-certification (Fuseini *et al.*, 2021). In the United Kingdom, self-certification is pervasive. Several HCBs in the United Kingdom operate according to differing interpretations of the halal dietary laws (Fuseini *et al.*, 2021).

The halal food market in the United Kingdom was valued at approximately £3 billion in 2014 (Nurrachmi, 2016). Nearly 25% of the country's 352 slaughterhouses practice production of halal items (Al-Teinaz *et al.*, 2020). UK lacks a centralised national HCB. At least ten HCBs operate under differing halal standards and compete to get a part of the market for halal certification; hence, casting doubt regarding the genuineness of UK's halal (meat) sector. Owing to limited government oversight and due to a lack of a central monitoring body of the HCBs, anyone with almost non-existent technical knowhow pertaining to meat, limited pertinent knowledge about religion, and nonmainstream agreement regarding what comes under the definition of halal can establish an HCB. The establishment of these HCBs is due to a lack of applicable United Kingdom's legislation and prevailing fundamental factors. According to the Halal Hub Division of the Department of Islamic Development Malaysia (JAKIM), only two organisations: namely HFA as well as the Muslim Food Board (United Kingdom) are recognised by Malaysia's government. All HCBs must abide by both British dietary rules and dietary laws of Islam. Food Standards Agency (that is, FSA), which is an autonomous government body, liaises with the domestic authority implementation officers to ensure the application of the food law throughout the food chain which also includes halal items. It is advised on halal practices and policies by the Working Group of the Muslim Organisation. The FSA does not issue licenses to independent halal authentication and certification bodies but to Muslim slaughterers. The majority of HCBs in the United Kingdom permit stunning before slaughter. However, this is only performed if the animals are alive prior to being bled to death. There is

no approved method of stunning for externally certified Halal beef production, and all Halal-certified livestock must have been neck-slit and bleed to death while conscious, and researchers should investigate new beef stunning technologies or enhance existing systems (Al-Teinaz et al., 2020).

Every halal certification organisation operating in the United Kingdom needs to be registered with FSA which regulates the food industry. In addition, all halal certification organisations must be registered and it should be mandatory to post the entire applicable documentation on an authorised website that everyone can straightforwardly access (Al-Teinaz et al., 2020).

Muslim nations have central organisations to regulate halal food while non-Muslim countries are reluctant to become involved (Hui, 2016). These concerns stem from legal and social challenges including halal interpretations and conflicts between animal rights campaigners and religious bodies over stunning before slaughter (Adams, 2011; Alhabshi, 2013). The kosher and halal regulations in Canada are formulated so that the Canadian Food Inspection Agency (CFIA) is not involved in constructing or commenting on religious definitions of dietary laws (Charles, 2016). Halal bodies in Canada are autonomous non-profit organisations. It is also asserted that government intervention is limited to sanitation and hygiene issues (Adekunle & Filson, 2020; Alhabshi, 2013). In response to rising concerns about halal fraud, the CFIA mandates that all commodities with a halal label or implied as 'halal' needs to mention the identification of the institution certifying the product as of 2016 (Adekunle & Filson, 2020; Hui, 2016).

There exist several HCBs in Canada that mostly adhere to the almost similar halal guidelines such as the Halal Certification Agency (HCA) of the Islamic Society of North America (ISNA). It is possible for agencies certifying products to understand halal rules differently or conduct evaluations in a different manner. Some of the halal certifying bodies in Canada conduct regular facility inspections whereas others carry out audits (Hui, 2016). The government should establish a national monitoring agency that can establish a country-wise uniform halal standard, supervise certifying bodies, and ease the trading of halal items (Adekunle & Filson, 2020).

Australia is the world's largest beef producer and could dominate the halal beef sector in future. This possibility extends to the meat and by-products sector not only cattle. About 32% of Australian cheese and 50% of chicken are halal (Cochrane, 2016). Australia has 123 halal-certified abattoirs as well as 21 private certifying companies to meet the growing demand for halal beef which is currently largely supplied by Brazil and India. Most halal production is likely

exported, as Muslims form a small percentage of the Australian population (Kabir, 2015). Australia exported \$13 billion in halal goods in 2015. Anti-halal groups' claims, that halal certification companies pay for terrorist organisations, are inaccurate (Adekunle & Filson, 2020).

There have been efforts to standardise Halal certification in Australia (for example, the Codex Alimentarius Commission has embraced the MS1500:2004 Halal standard of Malaysia), this has not been successful yet (Adams, 2011). The distinction between Halal and non-Halal substances has also become more porous as a result of developments in product technology. Traceability systems for food products increase customer trust in Halal product claims by making the preparation of such foods more transparent. The United States of America (Miller, 2013), European Union (Kehagia *et al.*, 2007), as well as Canada (Boecker *et al.*, 2013; Poniman *et al.*, 2015) are all moving toward making traceability a legal requirement for manufacturers, producers, and distributors. The Australian government does not monitor the production or sale of Halal food within the country just for its exportation. Exporters must adhere to regulations on the proper handling and storage of meat. To guarantee food safety and that people know what it means for meat to be Halal, it is essential for those who are determined to collaborate with the government. Organisational credibility in certifying producers will increase if they can arrive at a shared understanding. Despite the rising number of Halal customers in the Western Australian market, there is no political will to regulate the halal food business (Poniman *et al.*, 2015).

Pakistan's Halal meat sector is expanding globally. To address global demand for halal goods, the business sector and government are focusing on halal certification and other quality assurance methods to manufacture, process, and export halal meat products. The Pakistan meat industry's strength is 100% halal production of meat and processed products from a Muslim country, capturing 470 million exports from a market of over 195 million consumers and a vast network of direct access to major halal meat importing countries like Afghanistan, Central Asia, and the Middle East. Pakistani halal meat exports rose to US\$ 243.5 million in 2014–15. Pakistan exported Halal beef and mutton totalling US\$133.5 million and US\$58.9 million in 2013–14. Fourteen Pakistani companies export halal meat such as PK Livestock Company and Quick Food Industries. Pakistan's largest meat exporter is PK Livestock, a mechanised slaughterhouse. Saudi Arabia, the UAE, Bahrain, Kuwait, Oman, and Qatar buy 80% of Pakistan's Halal meat. In Europe, Australia, and North America, the halal market is growing due to food safety and quality concerns and the growing Muslim population (Muhammad Sohaib & Faraz Jamil, 2017). Pakistan needs to ensure a transparent halal certification process as observed in countries like

Malaysia which is a leader in halal food industry and brands for the Pakistani Halal Food Market to grow and compete in the global arena.

There are various Halal certification bodies in Pakistan such as the Punjab Halal Development Agency (refer to Pakistan National Accreditation Council (2023) for further details of Halal Certification bodies) (Pakistan National Accreditation, 2023). Policies are required, as the governance of halal food is not systematic in Pakistan yet. New developments in the halal certification process are taking place in Pakistan to comply with international halal standards. Pakistan can learn from countries such as Indonesia and Malaysia in this context. Malaysia can provide consultancy services to Pakistan to improve the Halal certification procedures in the country. A Memorandum of Understanding (MoU), specifically structured for the export of Halal products, is currently in effect between Pakistan and Malaysia. Additionally, the Pakistan Halal Authority (PHA), an organization under the Ministry of Science and Technology (MoST), is nearing the conclusion of negotiations to secure agreements with Saudi Arabia, Malaysia, and Indonesia and these agreements aim to streamline the export of Halal products (Ahmed, 2022). After receiving certification from the PHA, these products will bypass inspection procedures at the importing ports in these countries (Ahmed, 2022).

### 3. Concluding Remarks and Policy Recommendations

The increasing commercial viability of halal food, produced in compliance with Islamic law, is being recognised by multinational food firms. The growth of demand for halal food items from Muslims worldwide, particularly those residing in countries with Muslim minorities, has propelled the expansion of the halal food sector. Our research offers insights into the extent of halal certification and the tolerability of essential halal meat production processes in selected markets. Policymakers and the livestock sector can leverage this data to inform future policy development.

Moreover, the global halal industry is rapidly emerging as one of the most dynamic markets. It is projected that the worldwide halal food industry will near \$4 trillion by 2028, growing at a compound annual rate of 11.25% over the ensuing eight years (Azam & Abdullah, 2020). In 2019, expenditure on halal food by consumers reached a staggering US\$1.17 trillion by marking it as the second largest sector following Islamic finance.

By 2022, the global halal food market had hit US\$2,221.3 billion and it is projected to grow at a rate of 11.1%, amounting to US\$4.1 trillion by 2028 (Herminingsih, 2023). The halal food and beverage division represents the largest segment of the Islamic economy by accounting for over 60% of the total. The expenditure on food and beverages by Muslims is anticipated to increase

from US\$1.4 trillion in 2018 to US\$2 trillion by 2024 (Statistica, 2023).

The expansion of the halal food sector has a noteworthy influence on both Islamic economies and the global economy. Governmental regulatory modifications in this area are predicted to promote greater adherence to halal certification; thus, affecting the production, marketing, and sales of halal food items. Additionally, for non-Muslim consumers, halal food items are rapidly gaining recognition as being synonymous with food safety, cleanliness, and health (Herminingsih, 2023).

Our study provides an overview of halal food certification in several countries and emphasizes the need for an international halal food certification body to provide systematic halal food certification on a global scale, as the demand for halal products and foods increases. Limited research has been conducted earlier on Halal food certification especially in a worldwide context. Our study provides a global review of halal food certification standards while discussing the certification processes and issues of various countries across the world in comparison to previous studies. Our study fills a gap in the literature by giving an overview of the certification process of halal food in a global context and provides important policy recommendations including the need to establish an international organization to oversee the halal certification process worldwide.

The study recommends that producers should ensure that their halal food products are certified by a recognised organisation and that consumers advocate for an international halal food certification body. There are several halal certifying bodies globally but there is no uniform standard of halal due to various Islamic schools of thought (Alhabshi, 2013). Moreover, there is no international body that can supervise the use or abuse of halal signs (Adams, 2011). Therefore, there is an urgent need to advocate for the universal adoption of a unified halal standard accepted worldwide (Alhabshi, 2013). The halal food industry currently is facing the problem of asymmetric information where producers are more well-informed than consumers. Consumer confidence is the key to a successful halal supply chain worldwide (Fuseini *et al.*, 2021). It is also recommended that seminars on information exchange and training can be conducted to inform key employees belonging to networks of halal food on the correct meaning of halal to resolve these issues.

HCBs need to be endorsed on the basis of a globally known halal standard and audited periodically by an internationally recognised and accredited Muslim organization such as the Gulf Accreditation Centre (GSO) (Al-Teinaz *et al.*, 2020). In addition, a trustworthy international Muslim organisation should standardise halal standards and licensing of HCBs worldwide. Certification, labelling, and monitoring must be incorporated into the supply chain through

internationally applicable regulations in order to improve consumers' access to information that facilitates their decision-making and removes asymmetric information between producers and consumers.

Policies need to be formed regarding the efficiency and effectiveness of the global organizations which are authorized to certify and give halal certificates worldwide. This will help to reduce the costs needed for the obtaining of Halal certification. Hence, lower costs will translate into lower product prices for the consumers and the Halal industry will flourish (Usman et al., 2022).

Policies need to be implemented and enforced on a global scale for the technological advancement and mechanization of abattoirs as well as for the training of workers for Halal certification. The standardization of Halal certification procedures is essential not only for assuring the growth of Halal meat exports and the Halal industry at large but also to respond to the evolving consumer needs in the post-Covid19 era. In light of the recent changes such as new fatwas on the use of alcohol in hand sanitizers and perfumes, these policies should also be adaptive and responsive to the broader scope of the Halal market. By doing so, this will stimulate foreign exchange earnings for Muslim countries and drive economic growth, furthering the expansion of the Halal economy. Thus, the implication of Halal food certification extends beyond its traditional scope, as consumers have become more aware of the certification procedures amidst the pandemic and the Islamic economies continue to diversify and grow.

There is also a need to collect annual data on the global consumption of halal food by country in order to conduct a more in-depth analysis; future research could use this type of data to comprehend the precise demand for halal food and the need for regulation of halal certification agencies. Future research could also examine how halal food certification procedures could promote halal tourism particularly in Muslim minority nations.

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