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IFANCA® Presents Halal Formulation at Prepared Foods R&D Applications Seminar 2011

(August 1, 2011 - Rosemont, IL...) The Islamic Food and Nutrition Council of America (IFANCA®) is presenting a halal education session at the Prepared Foods' Research and Development (R&D) Applications Seminar in Rosemont, Illinois. This 7th annual applications-oriented event for food and beverage R&D professionals will take place from August 2 and 3, 2011.

The Prepared Foods' annual R&D Applications Seminar series is a two-day, classroom style, "how to" solutions series, and it aims to provide food and beverage formulators with practical solutions to specific formulations challenges. The event's extensive educational program features over 50 technical sessions, and discusses how to better understand the functionality of a wide range of ingredients. IFANCA's technical halal session will be held on August 3, 2011, from 9:15 to 9:55 AM.

IFANCA's education session is entitled **Halal Ingredients and Formulations: Your Global Competitive Advantage**. It aims to explore the global and local opportunities for halal ingredients and products, which are currently estimated at [US\\$ 2.1 trillion](#), and continue to grow. Emerging ingredients, flavors, meats, marinades, confectionaries, texturizing agents, beverage and prepared foods – all require halal ingredients to meet consumer acceptability. IFANCA will not only explain the basic concepts of halal food science, it will also educate how ingredients and formulation can meet halal compliance.

As one of the leading [halal education](#) and certification not-for-profits in the world, IFANCA has been invited to share its thoughts on the current issues of halal food science and technology. "With the growth and demand for halal products, the need for innovative formulation and product development is inevitable," says Dr. Muhammad Munir Chaudry, President of IFANCA. For similar educational purposes, IFANCA hosted the 13th International Halal Food Conference in Chicago earlier this year in April.

The significance of halal certification today is clearly reflected in the approximate [80 percent growth](#) in halal certified ingredients and food products in US and global halal markets, since 2005. American Muslims alone spend upward of [US\\$ 20 billion](#) on food every year. IFANCA also participated at the Institute of Food Technology Expo in [2010](#), and in [2011](#), to address the growing interest around halal-certified products in the United States.

IFANCA:

Headquartered in Chicago, Illinois, the Islamic Food and Nutrition Council of America (IFANCA®) is one of the world's leading and well-respected not-for-profit halal certification organizations. Featured in various media such as The Wall Street Journal, Prepared Foods, CNBC and CNN, IFANCA has been promoting halal since 1982. IFANCA was recognized in the "Best Halal Related Service Provider Award" by the Halal Journal at World Halal Forum 2007. IFANCA certified halal products are recognized by Indonesia (MUI), Malaysia (JAKIM), Singapore (MUIS), United Arab Emirates (GSM), and are sold in nearly every country of the world. IFANCA's halal certification expertise covers all food industry categories.

For more information about IFANCA, visit www.ifanca.org.

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