

# HALAL DIGEST

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## ASSALAAMU ALAIKUM WA RAHMATULLAH

### HALAL FOOD CONFERENCE 2000

Alhamdulillah was-salatu was-salaamu 'ala rasoolillah. All thanks and praise is to ALLAH, Subhanahu wa ta'ala, and we ask that HIS blessings and peace be upon HIS Messenger, Muhammad, salla ALLAHu alaihi wa sallam.

Last month, the Islamic Food And Nutrition Council Of America teamed up with the Islamic Shura Council of Southern California to sponsor Halal Food Conference 2000. The event was held at the Radisson Resort, Knott's Berry Farm, in Buena Park, California during November 12-14. The conference served to further the IFANCA mission to "introduce the institution of Halal" to food producers and consumers.

The conference kicked off with a Community Banquet, giving the industry attendees an opportunity to meet some community leaders and members, learn more about IFANCA and the Shura Council, hear some inspiring words from the keynote speaker, Dr. William Baker, President of CAMP (Christians and Muslims for Peace) and to enjoy a Halal meal. We were honored at the banquet by the presence of the Mayor Pro Tem of Buena Park, the Honorable Art Brown, who welcomed IFANCA and our guests and awarded city pins to IFANCA officials.

The Mayor also helped IFANCA present the industry and community awards. This year, there were two recipients of the Industry Achievement Award: SKW Biosystems and McCain Foods. The recipient of the Community Service Award was Riza Dagli, Deputy Attorney General for the State of New Jersey. Br. Dagli was the driving force behind the passage of the New Jersey Halal Food Law. (More on the award recipients later in the newsletter.) IFANCA congratulates the award recipients.

The conference began the following day with sessions on the Philosophy Behind Islamic Food Laws, the Muslim Consumer, IFANCA's Halal Production Standards and Requirements, Islamic Code of Ethics, Critical Ingredients, and Halal HAACP. The conference continued the next day with sessions on Import Requirements for Halal Importing Countries, Crescent M Halal certification, industry presentations on Halal Gelatin, Halal Beef Gelatin Hard Capsules and Halal Food Appetizers. The conference concluded with a recap of the information covered, final questions, closing remarks and a Halal lunch.

Conference attendees completed an evaluation form and were in unanimous agreement they would attend a future

conference and would recommend their colleagues attend future conferences.

We thank all attendees for their participation and we thank our fine staff, for their usual outstanding effort.

We now turn our attention to Paris, France, the planned site of Halal Food Conference 2001, to be held May 13-15, 2001. ☞

## UPCOMING EVENTS

- ☞ During this blessed month of Ramadan, we ask ALLAH, Subhanahu wa ta'ala, to allow us all to partake of the blessings of this month, to accept our fasting and other deeds and to reward us with forgiveness and Jannah. IFANCA wishes you all Ramadan Mubarak and Eid Mubarak.
- ☞ IFANCA and Nestlé will sponsor Halal Food Conference 2001 in Paris, France on May 13-15, 2001. Look for more details in the weeks ahead. ☞

## FOOD NEWS

- ☞ Seeing green. Heinz launched its green ketchup on October 17. It should be coming to a store near you.
- ☞ IFANCA visited the Riverside Masjid in Riverside, California November 10 and conducted a Halal Food Workshop. The attendees were very enthusiastic and had many insightful questions. Our thanks to Dr. Mustafa Kuko, Director of the Masjid, and to the community.
- ☞ The FDA has set January 1, 2004 as the uniform compliance date for food labeling regulations issued between January 1, 2001 and December 31, 2002. Written comments will be accepted until February 5, 2001. (Reported in [www.foodingredientsonline.com](http://www.foodingredientsonline.com) November 11, 2000.)
- ☞ Australia will consider a new labeling law requiring food labels to list nutrition information. (Reported in [www.foodingredientsonline.com](http://www.foodingredientsonline.com) November 16, 2000.)
- ☞ Kellogg USA introduced a new waffle containing fruit filling. Now you can have your jelly on the go. (Note: the waffles are not Halal certified.) (Reported in [www.foodingredientsonline.com](http://www.foodingredientsonline.com) November 14, 2000.)
- ☞ Pepsi has introduced a new lemon-lime soft drink under the name Sierra Mist to compete with Sprite and 7Up. (Reported in [www.foodingredientsonline.com](http://www.foodingredientsonline.com) November 10, 2000.) ☞

## INDUSTRY ACHIEVEMENT AWARDS

IFANCA awarded the Industry Achievement Award to SKW Biosystems and McCain Foods at the recently

concluded Halal Food Conference 2000 Community Banquet, in Buena Park, California. George Masson, President of SKW Biosystems USA and Brian Olson, Export Products Manager for McCain foods accepted the awards.

SKW Biosystems has become the largest Halal beef gelatin producer in the world. In a project that took 8 years to complete, SKW Biosystems persevered and is now producing and marketing IFANCA certified Halal beef gelatin. Halal bones are gathered from Zabiha Halal animals in Pakistan, shipped to France and processed into certified Halal gelatin. The gelatin is used in the manufacture of Halal marshmallows and Halal capsules for use in pharmaceuticals and nutritional supplements.

During the conference, George discussed the process of producing gelatin, the additional considerations for producing Halal certified gelatin and the partnership with IFANCA. IFANCA worked with SKW Biosystems to make sure the Halal bones would remain segregated from other bones and the procedures would ensure the integrity of the Halal raw materials and products. SKW Biosystems has now been producing and marketing certified Halal gelatin for 2 years.

Chris Kotevich, Quality Manager for R. P. Scherer, discussed the production of IFANCA certified Halal beef gelatin hard capsules, which are used for nutritional supplements and pharmaceuticals.

McCain Foods is the world's largest producer of french fries and appetizers. (The only other major producers of french fries in the world are Lamb Weston and Simplot and they are also certified by IFANCA.) In the conference, Brian spoke about McCain's association with IFANCA and the importance McCain is placing on the Halal product line. Currently, all Halal certified products are being exported to Halal consuming countries. Perhaps the future will bring these Halal products to the domestic market.

Congratulations to SKW Biosystems and McCain Foods, recipients of the IFANCA Industry Achievement Awards. ☞

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### **RIZA DAGLI RECEIVES THE COMMUNITY SERVICE AWARD**

IFANCA awarded the Community Service Award to Riza Dagli, Deputy Attorney General for the State of New Jersey. Br. Dagli worked with New Jersey legislators to draft and pass the Halal Food Law, the first in the nation. This law is intended to prevent consumer fraud in the preparation, distribution and sale of Halal food products. The law requires vendors of Halal food to disclose the basis upon which they claim the food is Halal. It should go a long way in ensuring the integrity of Halal products and in building consumer confidence that the Halal food

in the marketplace is authentic.

Br. Dagli worked with Assemblyman Alfred E. Steele who sponsored the bill in the State Legislature and Senator John Girgenti, who sponsored the bill in the State Senate.

In July, Governor Christine Whitman signed the bill in a bill signing ceremony at the Islamic Center of Paterson. We congratulate Br. Dagli for his foresight and success in this great achievement. We also thank Assemblyman Steele, Senator John Girgenti and Governor Christine Whitman for their pioneering efforts in recognizing the needs of the Muslim community.

We look forward to the passage of similar laws in the remaining 49 states. Br. Dagli has set the pattern! ☞

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**IFANCA WISHES ALL OF YOU**

**RAMADAN &**

**EID MUBARAK**

We wish everyone a peaceful and blessed Ramadan and a joyous Eid-ul-Fitr. We give thanks to ALLAH, Subhanahu wa ta'ala, for HIS bounty and blessings and we vow to work hard to obey and please HIM. ☞

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### **RECIPE OF THE MONTH**

Another recipe from the IFANCA book, Islamic Dietary Laws and Practices. The recipe is for:

#### **Halwa**

Ingredient List:

2 cups water	1½ cups sugar
½ cup butter	½ tsp. cinnamon
1 cup farina	3 tbsp. blanched, chopped almonds

Heat the water, add the sugar and stir to dissolve. Bring to a boil and cook for about 15 minutes until the syrup thickens. Melt the butter in a saucepan, stir in the farina and continue stirring until the farina has absorbed all the butter. Add the syrup while stirring and continue stirring until the mixture is very smooth. Put in a baking dish, bake at 325°F for about 25 minutes or until the syrup has been absorbed. Remove from the oven, blend in the chopped almonds and pour into a serving dish. Sprinkle with cinnamon and chill well before serving.

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