Mukhriz:
Boost R&D into halal ingredients

TAPPING PALM OIL: It can ensure end-product is halal, says deputy minister

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HALAL ingredients should be a focus area for research and development (R&D) to cater to a growing demand for the production of halal end products, said the deputy international trade and industry minister.

“Malaysia has a large resource for palm oil, where palm oil-based ingredients could be used to ensure the end product is halal. Continuous R&D in this segment should be encouraged and supported,” said Datuk Mukhriz Mahathir after launching the World Halal Research Summit 2012 (WHRS 2012) yesterday.

Halal ingredients are present not only in the food and beverage segment but also in the finished products of other segments like cosmetics and personal care, industrial chemicals and pharmaceuticals.

In an earlier report, Halal Industry Development Corp (HDC) said Malaysia’s export of halal ingredients is expected to boost its global market with an anticipated 10 per cent increase this year from RM12.31 billion in 2011.

Under the halal ingredients sub-sectors, the value for palm oil derivatives stood at RM7 billion last year, while halal industrial chemicals at RM2 billion, cosmetics and personal care at RM1.8 billion and pharmaceuticals stood at RM286 million.

Today, there are 1.8 billion Muslims worldwide. The global halal market is currently estimated at US$2.3 trillion (RM6.9 trillion), covering both food and non-food sectors which is a huge sector to be tapped upon.

The fifth WHRS 2012, which is hosted by HDC, attracts some 700 participants from 24 countries. The summit is held in conjunction with the Ninth International Halal Showcase at the Kuala Lumpur Convention Centre.

“Through business matching, interested halal companies or venture capitalist will be brought closer to the mainstream innovation process,” said HDC chief executive Datuk Seri Jamil Bidin.

Four memorandums of understanding (MoU) will be inked between HDC and halal industry players during the two-day summit.

They include an agreement between fast-food operator KFC Holdings Bhd and KFC Education to ensure the growth and development of halal education programmes and MoU between Halal Products Research Institute (HPRI) of University Putra Malaysia and Agilent Technologies to identify the need for non-porcine gelatin in processed and finished food.

HPRI will ink an agreement with MIFF Group Marketing, which is involved in Islamic cleaning services, to undertake research, product development and testing of “samak” clay powder.

The fourth MoU is between TPM Biotech Sdn Bhd and Perkin Elmer, which will establish halal analysis and design of Porcine Detection Kits.
Deputy international trade and industry minister Datuk Mukhriz Mahathir (right) at a cosmetics counter at the World Halal Research Summit 2012 yesterday. Pic by Sharul Hafiz Zam