



## Halal food: A systemic review

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**Abstract :** Halal products are the only permissible products that can be consumed by Muslim population all over the world. Halal certification process is becoming critical due to processing advancements and conflict of opinions among various Islamic schools of thought. Multiple Halal certification standards are framed by regulatory bodies in different countries, but there is inconsistency about few issues among these standards. One such conflict is Istihalah, which deals with the alteration in physicochemical nature of food and render a non-permissible food (Haram) to an acceptable form (Halal) for Muslims. There is dire need to understand the grey areas, such as the concept of Istihalah, to develop unanimous International Halal Standards complying with the rulings of all Islamic schools of thought. This paper discusses issues mainly related to food safety in Halal assurance. The aim was to discover and describe the approach to food safety requirements in Halal food provision and how this is incorporated in the Halal assurance systems.

**Key words:** Halal standard, Certification, Religion, Muslim, Food products.

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