

Masterclass

# Requirements for religious foods

The case of halal foods



WAGENINGEN ACADEMY  
WAGENINGEN UR



## Wageningen Academy and Food Law Academy

Dates: October 8 & 9, 2013 | Optional practical training on October 10, 2013 | Location: Wageningen  
Masterclass leader: prof. Bernd van der Meulen, Wageningen UR

### Introduction

In most religions, there are dietary rules to follow. These rules are vast and complex.

There is a significant growing demand for food products with guaranteed integrity. Especially the demand for halal products is growing all over the world.

Although several organizations have been created over the past 20 years in order to certify halal products, they do not have a common definition of "halal", nor do they agree upon control procedures and traceability.

The controls implemented by individual agencies are all very different: it can go from an annual audit of the slaughterhouse to checking each production with permanent controls in place.

The market perspectives seem very promising for halal food production, the company must be well prepared before stepping into the integrity maze with its numerous pitfalls. This preparation can be obtained by following this Masterclass.

### Topics

- Theoretical and historical background of religious dietary laws.
- The place of religious requirements on food in national and international legal systems.
- Requirements on religious food; where to draw the line?
- Certification and labelling of religious foods; comparison of regulation and certification for religious food in the Netherlands and North America.
- Market trends; economic aspects and consumer behaviour in Europe and Asia.
- Monitoring and control of the chain of religious foods; Food safety and Food technology in the context of religious food.

### Benefits

After this two day Masterclass you have gained:

- Insight and knowledge in religious requirements in a legal context concerning Food trade and Food safety, certification and labelling.
- Hands-on knowledge for implementation of religious requirements in your own organization.

### Target audience

Food safety and quality managers, managing directors and managers of companies exporting religious food, consultants, certifying and auditing companies, marketing managers, ingredient manufactures, catering companies and supermarket managers.

Education at Bachelor level is required to follow this Masterclass.

### Programme

Day 1: expert presentations on theoretical backgrounds.

Day 2: guided 2-step for implementation in your own organization.

step 1: a general case study for all;

step 2: tailor-made cases on how to deal with risks and complaints and how to design the production.

The follow-up on day 3 is optional. On this day, the Masterclass will go into analytical methods with experts from RIKILT.

Several analytical approaches have been developed to identify animal species in food products. These include analytical methods based on deoxyribonucleic acid (DNA) techniques, and methods for detection of the fat and protein composition, or volatile compounds.

Practical information on these topics is given during this 3<sup>rd</sup> day.

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### Experts

*Prof. B.M.J. (Bernd) van der Meulen*  
Law and Governance Group, Wageningen UR

*I. (Isabella) van Rijn MSc*  
External PhD researcher Food Law Group, Halal as a legal system. Chair GHI WG Food Safety in Relation to religious dietary laws

*Dr. N. (Noor) Zaleha bt Awang Salleh*  
Section Head Biotechnology, Department of Chemistry of Malaysia

*Prof. S.M. (Saskia) van Ruth*  
RIKILT Authenticity and novel foods & Professor, Wageningen University Food Quality and Design

*Dr. R. (Ralf) Hartemink*  
Expert Food Microbiology and Food Science, Wageningen University

*H. (Harold) Oldenbeuving MSc*  
Deputy Director Operations Marfo / Chef Martin

*T. (Taner) Tabak*  
Owner Kevserhelalwine



price	€ 1495,- for course, € 695,- for day 3
max. participants	workshop 30, training 6
date	October 8 and 9, 2013, optional October 10
register before	16 September 2013

### Programme

#### Day 1, October 8, 2013

Overview trends and developments  
*Bernd van der Meulen & Isabella van Rijn*

Halal in Malaysia, legislation and requirements  
*Noor Zaleha*

Food Science and religious requirements, additives and food ingredients for religious foods  
*Ralf Hartemink*

Analytical methods for the detection of animal substances  
*Saskia van Ruth*

Halal drink tasting (*Kevserhelalwine*)

Network dinner

#### Day 2: October 9, 2013

Expert introductions to case studies  
*Noor Zaleha and Harold Oldenbeuving*

The rest of the day consists of casework, followed by a wrap-up and discussion.

#### Optional 3<sup>rd</sup> day practical training; October 10, 2013

The training aims at a general introduction and a demonstration on animal species detection by DNA-based approach. Furthermore, the trainee will be introduced to rapid, non-destructive alcohol (ethanol) detection applying Proton Transfer Reaction Mass Spectrometry (PTR-MS).

Benefits of the 3<sup>rd</sup> day practical training:

- Technical knowledge to apply advanced methodology for species detection in simple and complex food products by DNA approaches.
- Know-how on rapid, potentially on- and at-line alcohol detection by PTR-MS.

For more information, please contact Wageningen Academy

Ir. Anja Kleijn MBA

Postbus 226  
6700 AE Wageningen

T +31 (0)317 48 40 93  
E [info.wageningenacademy@wur.nl](mailto:info.wageningenacademy@wur.nl)  
I [www.wageningenacademy.nl](http://www.wageningenacademy.nl)

