



اُنِيُو تِكْنُوْلُوجِي مَارَا
UNIVERSITI
TEKNOLOGI
MARA

Pusat
Asasi



INTERNATIONAL SYMPOSIUM ON HALAL ECONOMY, SCIENCES AND INDUSTRY 2022

**Theme:
Halal**

**Date:
10 August 2022
12 Muharam 1444H**

**Organizer:
Centre of Foundation Studies,
UiTM Selangor, Dengkil Campus**

and

Taiwan Halal Integrity Development Associate



PROGRAMME OVERVIEW



This International Symposium on Halal Economy, Sciences and Industry 2022 is themed 'Halal' which focuses on the results of research studies and also industrial implementation. This programme involves guest speakers from Taiwan Halal Integrity Development Associate (THIDA) and local researchers who will present their research works related to Halal field namely in economy, food sciences and Halal management. The main objective of organizing this symposium is to serve as a platform for interaction and sharing of knowledge, experience and expertise with common enthusiasts in the fields of Halal, ultimately boosting the possibilities for impactful academic sharing and networking for lecturers of UiTM, public and private universities, representatives from industries as well as students.

DIRECTOR'S FOREWORD



Welcome to International Symposium on Halal Economy, Sciences and Industry 2022!

To all participants and guests of from all around the world, I bid you selamat datang!

For your information, on the 19th of July 2021, Universiti Teknologi MARA and Taiwan Halal Integrity Development Association had signed a memorandum of understanding on friendship and cooperation of mutual understanding, academic, cultural and scientific thought and personnel exchange.

The establishment of this MoU between UiTM and THIDA has brought about the organisation of the International Symposium on Halal Economy, Sciences and Industry 2022.

As the memorandum seeks to promote and bridge the gap of the academia-industry collaboration, it is hoped that symposium will further expand research insights and networking among innovators, academicians, researchers and industry players in the area of halal.

Most fittingly, the theme of this year's International Symposium on Halal Economy, Sciences and Industry 2022 is 'Halal'.

Lastly, thank you to the organising committee whose members have worked tirelessly to organise this event. Their tremendous support, cooperation, and hard work have enabled us to successfully organise this event, and we are grateful for that. I hope everyone will have intellectually stimulating experiences in this event.

Professor Ts. Dr. Saifollah Hj. Abdullah
Director
Centre of Foundation Studies
UiTM Cawangan Selangor, Kampus Dengkil

HEAD OF PROGRAMME'S FOREWORD



Assalamualaikum w.b.t and Salam Sejahtera.

I would like to extend my heartfelt welcome and appreciation to all participants of the International Symposium on Halal Economy, Science and Industry 2022.

The establishment of the memorandum of understanding between UiTM and Taiwan Halal Integrity Development Association (THIDA) on the 19th of July 2021, has brought about the organisation of this symposium. Thus, this symposium with the theme of 'Halal' is a platform to promote the collaboration between academia and industry players in Halal industry. I hope that all dedicated researchers, esteemed academicians, students and other Halal industry enthusiasts can use this opportunity to discuss and develop strong resolutions, actionable recommendations and ideas to further grow the potential of the Halal industry.

Lastly, I also hope that this symposium could provide beneficial experiences to all participants.

Thank you.

Dr Tengku Maaidah Tengku A. Razak

Chairperson

International Symposium on Halal Economy, Sciences and Industry 2022

INTERNATIONAL SYMPOSIUM ON HALAL ECONOMY, SCIENCES AND INDUSTRY 2022

10 August 2022 (Wednesday)

Platform: Webex

TIME	PROGRAMME
8.30 a.m. - 8.40 a.m.	Malaysian National Anthem "Negaraku" and "Wawasan Setia Warga UiTM" Emcee: Ms. Sakinatul Ain Jelani
8.40 a.m. - 8.45 a.m.	Prayer Recital Ustaz Ahmad Zakwan Mohd Fadzil
8.45 a.m. - 9.00 a.m.	Welcoming Speech YBhg. Prof. Ts. Dr. Saifollah Haji Abdullah Director, Centre of Foundation Studies, Universiti Teknologi MARA (UiTM) Malaysia
9.00 a.m. - 9.15 a.m.	Photo Session MoU online (live)
9.15 a.m. - 9.45 a.m.	Keynote Speaker 1 YBrs. Mr Salahuding Ma Chao Yen Vice President Taiwan Halal Industry Development Associate (THIDA) Moderator: Mr. Zaidi Yaacob Co-Moderator: Dr. Fatma Nadiah Abdul Hamid
9.45 a.m. - 10.15 a.m.	Keynote Speaker 2 YBhg. Prof. Ts. Dr. Saifollah Haji Abdullah Director, Centre of Foundation Studies, Universiti Teknologi MARA (UiTM) Malaysia Moderator: Mr. Zaidi Yaacob Co-Moderator: Dr. Fatma Nadiah Abdul Hamid
10.15 a.m. -10.35 a.m.	Invited Speaker 1 YBrs. Prof. Madya Dr. Muhammad Hakimi Mohd Shafiai (UKM) <i>Halal Economy</i> Moderator: Ms. Sakinatul Ain Jelani Co-Moderator: Dr Nurul Filzah Ghazali
10.35 a.m.-10.55 a.m.	Invited Speaker 2 YBrs. Prof. Madya Dr. Nor Ainy Mahyudin (UPM) <i>Food Science</i> Moderator: Ms. Sakinatul Ain Jelani Co-Moderator: Dr Nurul Filzah Ghazali

10.55 a.m. -11.15 a.m.	<p>Invited Speaker 3 YBrs. Prof. Madya Dr. Fadilah Abd Rahman (ACIS - UiTM) <i>Halal Management</i> Moderator: Ms. Sakinatul Ain Jelani Co-Moderator: Dr Nurul Filzah Ghazali</p>
11.15 a.m -11.35 am	<p>Invited Speaker 4 YBrs. Dr. Noor Liyana Yusof (UPM) <i>Food Science</i> Moderator: Dr Siti Nor Aini Mohd Aslam Co-Moderator: Miss Aimi Syafiqah Ghazali</p>
11.35 a.m -11.55 am	<p>Invited Speaker 5 YBrs. Dr. Marziah Mokhtar (UiTM) <i>Gig Economy</i> Moderator: Dr Siti Nor Aini Mohd Aslam Co-Moderator: Miss Aimi Syafiqah Ghazali</p>
11.55 a.m -12.15 pm	<p>Invited Speaker 6 YBrs. Sahibus Samahah Prof. Madya Dr. Mohammad Sabri Haron <i>Halal Economy</i> Moderator: Dr Siti Nor Aini Mohd Aslam Co-Moderator: Miss Aimi Syafiqah Ghazali</p>
12.15 a.m -12.30 pm	<p>Closing Ceremony YBhg. Prof. Ts. Dr. Saifollah Haji Abdullah Director, Centre of Foundation Studies, Universiti Teknologi MARA (UiTM) Malaysia Emcee: Ms. Sakinatul Ain Jelani</p>

INVITED SPEECH

Moderator: Ms. Sakinatul Ain Jelani
Co-Moderator: Dr Nurul Filzah Ghazali

TIME**PROGRAMME****10.15 a.m. -10.35 a.m.**

YBrs. Prof. Madya Dr. Muhammad Hakimi Mohd Shafiai
Deputy Dean (Partnerships and Alumni)
Faculty of Economics and ManagementUniversiti Kebangsaan
Malaysia (UKM), Bangi
Selangor, Malaysia
Halal Economy

**10.35 a.m. – 10.55
a.m.**

YBrs. Prof. Madya Dr. Nor Ainy Mahyudin
Head of Laboratory
Laboratory of Halal Science ResearchHalal Products Research
Institute
Universiti Putra Malaysia (UPM), Serdang
Selangor Darul Ehsan, Malaysia
Food Science

**10.55 a.m. – 11.15
a.m.**

YBrs. Prof. Madya Dr. Fadilah Abd Rahman
Deputy Dean (PJI & ICAN)
Academy of Contemporary Islamic Studies (ACIS)
Universiti Teknologi MARA (UiTM)Shah Alam, Selangor Malaysia
Halal Management

Moderator: Dr Siti Nor Aini Mohd Aslam
Co-Moderator: Miss Aimi Syafiqah Ghazali

11.15 – 11.35 am

YBrs. Dr. Noor Liyana Yusof
Senior Lecturer
Food Technology Department Faculty of Food Science & Technology
Universiti Putra Malaysia (UPM), Serdang
Selangor Darul Ehsan, Malaysia
Food Science

11.35 – 11.55 am

YBrs. Dr. Marziah Mokhtar
Senior Lecturer,
Centre of Foundation Studies, Universiti Teknologi MARA (UiTM)
Malaysia
Gig Economy

11.55 – 12.15 pm

YBrs. Sahibus Samahah Prof. Madya Dr. Mohammad Sabri Harun
Mufti of Terengganu
Tingkat 1, Pusat Pentadbiran Islam Terengganu
Kompleks Seri ImanJalan Sultan Mohamad, Kuala Terengganu
Terengganu Darul Iman, Malaysia
Halal Economy



Muhammad Hakimi Mohd Shafiai

Faculty of Economics and Management
Universiti Kebangsaan Malaysia (UKM), Bangi
Selangor, Malaysia



The Role of Religion in Halal Economy

The State of Global Islamic Economic Report 2020/2021 shows that Malaysia is ranked as a leader in four of six Global Islamic economy indicators. The challenge is to sustain and to upgrade the other two indicators. The conducive markets and institutions based on the concept of halalan toyyiban are important drivers of opportunity. Therefore, a halal model which is supported by these drivers as ecosystem is needed to spur the socio-economic development that lead to a better rank. Other countries also follow suit. The results would be on the keen competition in related activities to halal business and financial services.



**Nor Ainy binti Mahyudin,^{1,2} Noor Aina binti Aziz,²
Nur Naqiyah Azmi,¹ Wan Hasyera Wan Omar¹ and
Tengku Maaidah Tengku A. Razak³**



¹ Halal Products Research Institute, Universiti Putra
Malaysia, 43400 UPM Serdang, Selangor, Malaysia

² Faculty of Food Science and Technology, Universiti
Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia

³ Center of Foundation Studies, Universiti Teknologi
MARA, Cawangan Selangor, Kampus Dengkil, 43800
Dengkil, Selangor, Malaysia

Sertu Clay and its Antibacterial Activity

There is a need to explore antibacterial agent to meet the *toyibban* requirement in Halal food industry. This study was conducted to identify the antibacterial activity of Carey soil and kaolinite in the form of suspensions and leachates against *Salmonella enterica* Typhimurium ATCC 14028, *Staphylococcus aureus* ATCC 13565, wild strains of *Salmonella enterica* (*Salmonella enterica* Typhimurium strain 4039/3, *Salmonella enterica* Typhimurium strain 3770/3 and *Salmonella enterica* Enteritidis strain 3856/5). Antibacterial activity was tested using disc diffusion assay at five different concentrations of clay samples (0.0%, 2.5%, 12.5%, 25.0% and 50.0%). The results showed that Carey clay suspension (>12.5%) exhibited the highest antibacterial activity (>3 log₁₀ reduction) against all tested bacteria. None of the Carey clay leachates, kaolinite suspensions and kaolinite leachates inhibited the tested bacteria. This finding would provide fundamental knowledge to form potential strategies for developing an effective cleaning procedure using sertu clay.

Keywords: Antibacterial, clay, *Salmonella*, *Staphylococcus*

Noor Liyana Yusof

Food Technology Department Faculty of
Food Science & Technology
Universiti Putra Malaysia (UPM), Serdang
Selangor Darul Ehsan, Malaysia



Effects of Feeding Commercial Pellet and Pig By-Products on Fatty Acid Composition, Nutrients Digestibility, Histology Changes, and Organoleptic Properties of Catfish (*Clarias gariepinus*)

Ikan keli or African catfish (*Clarias gariepinus*) is widely consumed and in high demand in Southeast Asia and Africa. However, due to its omnivorous feeding behavior some farmers took an advantage by feeding the fish with pig's offal which led to questionable halal statutory. This had become a major concern to the Muslim consumer and caused a negative impact on catfish farming. The reason was that some farmers believe that feeding catfish with carcass has a significant effect in terms of rapid growth. To elucidate this matter, the main objective of this study was to evaluate the effect of feeding commercial pellet and pig by-products feed on fatty acid composition, nutrients digestibility, histology changes, and organoleptic properties of catfish. All the diets were formulated at a 70:30 ratio (isonitrogenous and isocaloric) of based diet to the test ingredient. The apparent digestibility coefficient (ADC) of crude protein (CP) for fish meal/commercial pellet (FM) (88.96 %) and pig's offal meal (PM) (88.57 %) diet was not significantly different. However, the dry matter (92.90 %), crude lipid (95.54 %), and gross energy (95.67 %) for the FM diet were significantly different as compared to the PM diet (90.47 %, 88.70 %, 90.23 % respectively). The essential amino acids (EAAs), for both diets, show a high digestibility percentage in the EAAs profile. As for the growth performance, both diets exhibited no significant difference for final weight gain, specific growth rate, protein efficiency ratio and feed conversion ratio. Similar results were obtained for the fatty acids composition and histology changes as no significant differences were found in both diets. The organoleptic properties of the fish, such as sensory evaluation, color determination, and texture profile, revealed no significant differences in both feeds. All aforementioned results had shown that there was no significant difference in fatty acids profile, histological changes, organoleptic changes, and growth performance of the catfish fed with both types of feed. However, the FM showed to have higher nutrients digestibility as compared to pigs' offal by products pellet.



Marziah Mokhtar¹ and Nazurah Abdul Malek²

¹ Centre of Foundation Studies, Universiti Teknologi MARA, Cawangan Selangor, Kampus Dengkil, 43800 Dengkil, Selangor, Malaysia

² Faculty of Business and Management, Universiti Teknologi MARA, Cawangan Selangor, Kampus Puncak Alam, 42300 Puncak Alam, Selangor Darul Ehsan, Malaysia



Gig Economy and Food Delivery Services

Economic restructuring has been driven by interactions between technological advancement and globalization, resulting in new types of employment. The future of work that is shifting towards digitalization has continued to foster the rise of a more flexible working arrangement. The term 'gig economy' is frequently used to refer to the contemporary, dynamic, and digitalized economy. Helped by technological development, the gig economy has become a norm in today's employment landscape. A gig worker is a person who performs work or engages in a work arrangement outside of the traditional employer-employee relationship and receives money from these activities. Malaysia's most common gig economy jobs for this category are those who do e-hailing and delivery services (p-hailing). Although restaurants are now open and individuals have the choice to dine out, it may be challenging to break old habits, and for many people, ordering in has become an integral part of their lives. As a result, there has been an increase in gig employment, such as delivery drivers and riders known as gigs, to collect food from restaurants and deliver it to clients. In Malaysia, consumers are offered an extensive choice of products and services; nevertheless, the pursuit of halal is the ultimate key to consumption. Among halal issues that have arisen is halal logistics capabilities that are critical in ensuring that the halal integrity of the supply chain works from farm to fork. Food delivery services (FDS) fall at the end of a food supply chain in which the final stage is just before the food reaches customers. Food delivery businesses confront several challenges, most of which are linked to halal status and food hygiene. The product can be halal at the time at the pick-points or food outlets, but if it is not appropriately handled, the halal status could be at stake. Therefore, the awareness of the halal supply chain among food deliverers is vital. Two significant issues are summarised concerning transportation in halal FDS. Firstly, the food delivery company does not emphasize the halal status of a restaurant registered under its app. Secondly, the issue of cross-contamination during delivery and transport due to contaminated containers (delivery bags) with non-halal food. The practice of sharing containers, which is the segregation by allocating space between halal and non-halal goods in the same containers, increased the risk of compromised halal integrity. The highlighted issues could be resolved with appropriate procedures, and the goal of establishing Malaysia as a global halal hub would be met. Not only focusing on the goods and services, the right of the Muslim gig workers, especially those handling non-halal food or product, should be a concern.

Keywords: Gig economy, technological development, food delivery services, cross-contamination



Mohammad Sabri Harun

Tingkat 1, Pusat Pentadbiran Islam Terengganu
Kompleks Seri Iman Jalan Sultan Mohamad, Kuala
Terengganu
Terengganu Darul Iman, Malaysia



The Importance of Understanding Halal Issue in The Islamic Economics

The halal issue is not merely important from a commercial point of view to generate sales, but more than that, it is emphasis about a function of human itself. The man is the caliph of Allah The Almighty who prospers all mankind not only for muslims alone but for the universe. The paper aims to provide awareness about real profit not in the context of business profit alone but the responsibility to be judged by Allah as the Creator. The result is that true happiness can only be granted by its real Owner, which is Allah The Almighty.

CONCLUSION



International Symposium on Halal Economy, Sciences and Industry 2022 managed to gather researchers, academicians, industry professionals and esteemed participants from various backgrounds to share knowledge and ideas from their respective fields in the area of halal.

The main objective of this symposium is to serve as a platform for interaction and sharing of knowledge, experience and expertise with common enthusiasts in the fields of Halal, ultimately boosting the possibilities for impactful academic sharing and networking.

Despite it being held virtually, this symposium still managed to attract many participants from all over the world. This response reflects that having such a platform can create numerous and varied opportunities for joint efforts between the academia and the industry on an international level in holding talks and discussions to explore and deliberate on issues relating to the development of new emerging markets in the area of Halal.

COMMITTEE MEMBER

ADVISOR

PROF. TS. DR. SAIFOLLAH HJ ABDULLAH
EN. ZAIDI YAACOB
DR. IKHWAN NAIM MD NAWI
TS. DR. NORHAFEZAH KASMURI

CHAIRMAN

DR. TENGKU MAAIDAH TENGKU A RAZAK

SECRETARY

PN. NUR KAMILAH KAMARUDDIN

PROTOCOL

PN. EZATHUL ZERAFENA MOHD RIS
CIK NURUL HANNAN MAHMUD

PUBLICITY & POSTER

DR. SITI KHATIJAH DERAMAN
CIK SITI NUR YASMIN SHEIKH SUHAIMI

REGISTRATION

DR. NORLAILY AHMAD

TECHNICAL, ICT & LOGISTIC

EN. HAIRULNIZAM GHAZALI

PROGRAMME BOOK

DR. NURUL FATAHAH ASYQIN ZAINAL
PN. ERNEE SAZLINAYATI OTHMAN

EMCEE

PN. SAKINATUL AIN JELANI

APPRECIATION

PN. NUR SYAFIQAH ABDUL KADAR
EN. AHMAD ZAKWAN FADZIL
PN. SITI NOORFAHANA MOHD IDRIS
EN. MOHAMMAD NASRUL HAKIM ROSLAN
PN. CIK KU HAROSWATI CHE KU YAHAYA

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DR. SITI NOR AINI MOHD ASLAM

CO-MODERATOR

DR. FATMA NADIAH ABD HAMID
DR. NURUL FILZAH GHAZALI
CIK AIMI SYAFIQAH GHAZALI

SOUVENIRS & CERTIFICATE

PN. NOR AZRINA @ NOR AZURA AB RAHMAN

F & B

DR. FADIATUL HASINAH MUHAMMAD

EVENT COORDINATOR

PN. CIK KU HAROSWATI CHE KU YAHAYA