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**AGRI-FOOD TRADE AND INVESTMENT PROMOTING THE FOOD SAFETY ENHANCEMENT AND HALAL FOOD DEVELOPMENT IN ISLAMIC Organization FOR FOOD SECURITY MEMBER STATES IN 2020-2021**

**DRAFT CONCEPT NOTE**

**Introduction**

Food security in the world facing emphatic threat after the global data refer to 820 million people still hunger despite the Zero Hunger goal by 2030. The desperate facts that almost 2 Billion people are under moderate or severe food insecurity. With estimate of the food produced globally, about one third goes to waste or being lost. Inseparable, Food security from Food safety, the right for safe and nutritious food is for everyone. According to World Health Organization (WHO), unsafe food can cause more than 200 different diseases. And yet today almost one in ten inhabitant of the planet gets sick after eating contaminated food each year, unsafe food causes 600 million cases of foodborne diseases and resulting 420 Thousand death 30% of foodborne deaths occur among children under 5 years of age. WHO estimated that 33 million years of healthy lives are lost due to eating unsafe food globally each year. Without safe food, children cannot learn, and adults cannot work: a person cannot develop. Under the unprecedented conditions that the world is facing today with the drastic spread of COVID19 pandemic, the food chain situation expected to be affected.

2. Safe food production, process and trade playing pivotal role of the Organization of Islamic Cooperation (OIC) Science and Technology Innovation Framework. The Islamic Organization for Food Security (IOFS), a specialized institution of OIC understands that food security always goes hand in hand with food safety.

**Food Safety and Halal Food**

3. Food safety and Halal goes in tandemly as the companies that obtained Halal certified likewise required to have global food safety certification. Halal food require rigorous standers and that draw in the consumers are beginning to consider Halal food products as healthy, organic, ethical and more animal friendly. Those standers attract non-Muslim consumers to halal food and consequently its global market value is flourishing. Halal is not just mean product certification or only restricted to the raw materials and ingredients per se but also involves the entire process of handling the halal products before being consumed by Muslims. The entire food supply chain from farm to table must comply with halal standards and practices. As more countries are accepting Halal concept and Islam, Halal food market began to thrive, valued the at US$ 1.37 trillion in 2014 and expected to reach a value of US$ 3.3. Trillion by 2025.

4. Among its activities for Agri-Food Trade and Investment through OIC Member Countries, the Islamic Organization for Food Security (IOFS) focus on Promoting the development of investment on Safe and Halal food production and enthusiasm the member countries to gain from the global Halal market share. In this domain, IOFS proposed several activities to be conducted during the year 2020-2021 to proper manipulate the two important issues. This concept note shades the light for IOFS activities and emphasis on the urgent need for Muslim Countries to face the challenges and elaborate guidelines to facilitate, harmonize and enhance the cooperation between OIC Member Countries. The proposed activities for 2020-2021 are:

* **Expert Meeting on Food Safety and Halal Food production in OIC Member Countries, September, 2020 Nur-Sultan, Kazakhstan.** The Expert Meeting on food safety is being organized within the framework of OIC Agenda on Science, Technology and Innovation (STI) 2026, in collaboration with the Government of the Republic of Kazakhstan, interested IOFS/OIC member countries, Islamic Chamber of Commerce, Industry and Agriculture (ICCIA);
* **Workshop on Investment and Production of Halal Food and Food safety on OIC Member Countries, October 2020, Bangladesh.** Production of Halal and Safe food remain the core of the interest of the IOFS. Among the proposed activity for this year 2020, IOFS draw special attention to gain the results of the Expert Meeting and use it in this workshop. This workshop will allow the participants from OIC Member Countries to study the obstacles and challenges facing the OIC in the field of production of halal food. Study of country case studies will allow reverse linkage and knowledge sharing. Technology Transfer will be a mandatory session in this workshop. And the outcome of this workshop will consequently be utilized in the international conference and Exhibition for Halal food production which proposed to be held at 2021;
* **International Conference and Exhibition for Halal industry in Food safety in Muslim Countries 2021.** The conference will gather the scientists, decision makers and the private sector together along with financial sectors from OIC Member Countries to discuss the major challenges facing the Halal industry and production in the OIC. The exhibition will play role in gathering the private sector working in the production and processing of the Halal industry. It will be hub for creativity through cooperation between the stakeholders. Decision makers will initiate a platform of cooperation to establish a harmonized guideline for production of Halal industry. Grasp the interest of both financial and private sector to Invest in the Production of Halal industry in OIC. Encourage drafting an Investment outline strategic mechanism to enhance the cooperation in Halal industry production.The conference, with the presence of multi stakeholders, outcome expected to pave the way toward increasing the Halal industry production in OIC Member Countries and to raise the reverse linkage system by sharing the knowledge and exchange experts between Member countries.

The above-mentioned activities will converge the key drivers of safety food and halal products and process in OIC member countries. This will approach the halal and food safety policies, institutions in different OIC member countries, ethical and trade issues. This conference and exhibition will be held in cooperation and sponsored of several expected partners such as, FAO, IsDB, SMIIC, IHAF, ICCIA, Private sectors, and Institutional Halal Authorities in Member Countries and universities.

**Food Safety; Major Policy Options for OIC Member Countries**

5. As regards food safety issues there is a distinct demarcation in Islam between lawful food allowed to Muslims and unlawful food not allowed to Muslims. With the increasing awareness of their Islamic dietary requirements, the Muslim consumers all the over the world now demand more information on food sources and its processing. The Islamic Rules governing food shows that they are simple and clear and can be applied easily in Muslim countries. Hygiene, sanitation and safety are important pre-requisites and Good manufacturing Practice (GMP) or Good Hygienic Practice (GHP) is a compulsory requirement in preparing Halal food. The Global Halal Institute has a list of Halal certifiers that are approved by most Muslim countries with dietary import restrictions. Since the turn of the 21st century, there have been efforts to create organizations such as the Muslim Consumer Group that use the H-MCG symbol, with a view to identify the status of different edible and non-edible consumer products and certify food products as halal for Muslim consumers.

6. To fight against the malady of poverty and malnutrition lying within the area of food security, a concerted effort is imperative; the struggle is reflected in Islam in the religious practice of zakāt (almsgiving) and in the institution of awqāf (Islamic religious endowments, charity). Throughout the world, hunger lowers strength and blunts intelligence. It destroys many innocent lives, especially those of children. By weakening a nation’s workforce, hunger cripples a nation’s growth. Most hunger-affected countries are unfortunately located in Africa, south-east Asia, and the Middle East, with a high-density Muslim population. The key goal in food security rests on reducing the number of undernourished. Thus, food safety is an inclusive aspect of food security. Islamic food ethics bind food safety issues concept not only to struggle against poverty and world hunger, but also to achieve wholesomeness required for good food in terms of hygiene, sanitation and safety. We must need to adopt these aspects to be adhered to and implemented together.

**Islamic Food Ethics and Safe Foods**

7. Universally it is agreed that Food Ethics takes aim to safeguard and preserve good health, and aims to prevent any harm to human beings, other-living beings and the environment. In this respect, the Islamic food ethics is clear and is very much concrete and prominent focusing on concerns to food safety. The following factors influence Islamic food Ethics, emphasize food that is of good, wholesome and poor quality and aim to promoting, protecting the common good and interest of mankind and stressing on the fact that food produced is hygienic and permissible.

**Halal Food and its Prospects**

8. Halal products are fast gaining worldwide recognition as a new benchmark for safety and quality assurance. Products that are produced with Halal certification are readily acceptable by Muslim consumers as well as consumers from other religions. This acceptance is due to the wholesomeness concept of halal, which covers not only the Shariah requirement, but also the hygiene, sanitation and safety aspects. To achieve the Halal concept, both aspects need to be adhered to and implemented together. Failure in any of it will cripple the healthful concept of Halal food. Safe food is food that does not cause harm to the consumers when it is prepared and / or eaten according to its intended use. The food producers should take necessary steps to comply with Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP). Good Manufacturing Practice is where the producers apply the combination of manufacturing and quality control procedures to ensure the products are consistently manufactured to their specifications. These principles are internationally recognized and the guidelines can be used together with other specific and appropriate codes of hygienic practice. There are several key principles that are critical to assure food hygiene. The combination of HACCP and Halal ensures the food is not only safe but also Halal. This combination is a powerful marketing tool for both the Muslim and non-Muslim food industries, as there are an increasing awareness of Muslims all over the world on their obligation to consume halal food. This trend of increasing demand for halal foods is expected to continue in parallel with an increasing Muslim population. Furthermore, the Islamic awareness of halal food is expanding worldwide especially in the non-Muslim countries. Of late, the halal market surged with the global increasing awareness of the importance of food safety after the recent outbreak of global BSE food contamination in Europe and the new Commonwealth Independent States, where the populations are majority Muslims. The market for halal food products may come from Muslims and non-Muslim countries. It is estimated that the average global halal food trade is around USD$ 150 billion per year. In order to capture this enormous market of halal and Implementing HACCP and Halal Systems is the next logical step for food industries. A HACCP system ensures that the product is safe whilst the halal system ensures that the food can be consumed by anyone including non-Muslims.

**Food Safety and Trade**

9. Food is the third most important commodity group in the field of international trade valued at $ 1.7 trillion. In many OIC countries, including developing countries, food imports are significant part of the food supply. As a result, over the last few decades, there is an inextricable link between trade and problems food safety. Two international agreements adopted at the level of World Trade Organization (WTO) - one about sanitary and phytosanitary measures, the second on technical barriers to trade - determine the mechanisms for taking control measures for protect consumer health and promote fair trading practices food. For OIC / IOFS member countries, important reference documents in the field of food safety practices that help to comply with the above agreements have become international food standards developed under auspices of the Codex Alimentarius Commission. Codex standards and texts provide useful a comprehensive framework upon which countries should develop their measures control according to the local situation, specific problems and available resources. The use of international food standards throughout The Muslim world not only contributes to protecting public health, but also reduces trading costs by increasing the transparency and economy of trade operations and easier movement of food products between different markets. On aspect of food security for Muslim world, equally importance to emphasis is on halal food security. Halal Food security is about ensuring availability and accessibility of quality and safer food products (raw and processed food). An uninterrupted halal food supply chain is a building block for halal food security, An uninterrupted halal food supply chain serves as a pillar for sustainable trading on halal food. Halal food supply chain also includes halal logistic standard and practices to ensure the authenticity of halal before reaching or being consume by consumers.

10. Amid annual 10% increase in food trade in particular strengthening need border control measures. A typical situation for the countries of the Central Asian region is the arrival of goods from one country to another with little or no verification of the accompanying documentation and marked in a foreign language in relation to the importing country. On the labeling of foods falling on the table consumer information about safety or nutritional composition or completely absent, either are very scarce. This problem is of key importance for the above region, since a significant share of food is imported there. Effective import control systems are a powerful tool for national authorities, even with limited resources, manage entry into the country and the sale of food products that carry diverse and sometimes unknown risks. In this way, countries can maintain a balance between fulfilling their obligations to trade promotion and public health. In every country you must have scientifically based risk categorization system and inspection based on their assessment. Such the system should include coordination with leading national partners, representing phytosanitary, veterinary and quarantine services, which is called provide forecasting of potential risks and proper control during import goods at border points.

11. Informed consumers prefer foods that are convenient for consumption and certified as safer, healthier and more environmentally friendly. Since government bodies do not have the resources to certify all foodstuffs in the country, IOFS will support the creation of legal mechanisms and enabling environments for the adoption of voluntary and private standards, for example, formulated under the auspices of SMIIC and/or ICCIA, Food Safety Certification Systems, as well as standards or environmental and halal products and their certification by bodies accredited to non-state level. Such measures ensure compliance with safety standards food products in the food industry and give the private sector opportunities for innovation and the creation of new products and recipes.

**Safety Assessment and Halal Point of View of Genetically Modified Food**

12. Genetically modified Organisms (GMOs) in which its genetic material has been modified using modern biotechnology techniques also known as recombinant DNA technology. These methods allow scientists to insert gene(s) from organism to another. The food produced through these methods called Genetically Modified Food. According to the World Health Organization (WHO) safety, assessment of the GM food should focus on:

* direct health effects (toxicity);
* potential to provoke allergic reaction (allergenicity);
* specific components thought to have nutritional or toxic properties;
* the stability of the inserted gene;
* nutritional effects associated with genetic modification;
* any unintended effects which could result from the gene insertion.

GM food could not be considered safe unless pass the mentioned safety assessment process1.

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1<https://www.who.int/foodsafety/areas_work/food-technology/faq-genetically-modified-food/en/>

GM Biotechnology and Halal, GM Food obtained from plant origin would be considered as Halal. If obtained from animals, then Islamic Shariah put some restrictions about the animal. That is should be fit, clean and wholesome for health. The Halal foods should be mentioned clearly by labeling the hidden food ingredients, for example enzymes. The Muslim scholars need to infer opinions with the advancement of biotechnology2.

**Practice of Islamic Rules in Identification and Avoidance of Foods with Prohibited Ingredients**

13. The Islamic rules recommend identifying and avoiding foods with prohibited ingredients. Today in non-Muslim countries it will be seen that even apparently vegetable or milk products like bread, pastries, biscuits, chocolates, ice cream, cheeses, and margarine, may contain prohibited components. Sausages, corned beef, soups and other similar foods also contain these ingredients, but in the label, these are not clearly indicated. The food laws in many countries state that food labels should indicate the main components, but the actual practice of labeling does not take Islamic rules into consideration. For example, components declared as ‘animal fat’, ‘edible fat’, and gelatin’, ‘emulsifier’ may have been derived from prohibited raw materials. Many food products such as breads and other bakery products may not carry composition labels at all. It is therefore virtually impossible for the Muslim consumers to be sure that the apparently permitted food items offered in shops are really free from prohibited ingredients. The components of mixed, raw or partly processed foods of animal origin can often be identified (as to the animal species for which they are derived) by anatomical, chemical, microscopic, and immunological examinations of blood, flesh, fat, hair and bones. Use of DNA technology and other advances of the last few decades have made it more and more reliable but these practices unfortunately have restrictions. Modern processing of foods currently market use of complex and sophisticated methods of physical and chemical treatment which alter the raw materials beyond recognition even by laboratory analysis. Moreover, some apparently primary ingredients may also be subjected to processing which may have used religiously prohibited material. For example, cooking oil labeled as “pure vegetable oil” may have been treated with stearates or diglycerides derived from swine flesh.

14. The Islamic Rules governing food shows that they are simple and clear and can be applied easily in Muslim countries. The standard makes compulsory the requirement to physically separate Halal from non-halal production and preparation. Hygiene, sanitation and safety are important factors in manufacturing and preparing food. It is clearly mentioned in the standard that these factors are pre-requisites in preparing Halal food which also emphasize that the food is safe and not hazardous. Thus, Good manufacturing (GMP) or Good Hygienic Practice (GHP) is a compulsory requirement in preparing Halal food. Meanwhile the implementation of food system, where the Hazard Analysis Critical Control Point (HACCP) is the recommended system, is on voluntary basis permitted. The food industry is an evergreen industry and halal food is the latest trend in the world market. Customers demand for halal food is increasing not only in the Islamic countries but also in Europe and America. In Islam, Halal which not only encompasses food and drink, but all matters of daily life.

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2<https://www.researchgate.net/publication/224910279_Concept_of_Halal_Food_and_Biotechnology>

When it concerns to halal food, most people think of meat products only. However, Muslims must ensure that all foods, particularly processed foods and vegetables are also halal. In many situations, these products often contain animal by-products or other ingredients that are not permissible for Muslim consumption. As regards food safety issues there is a distinct demarcation in Islam between lawful food allowed to Muslims and unlawful food not allowed to Muslims. Allah allows and orders people to care about food quality in all forms and stages of handling: from choosing soil for cultivation; to eating good fresh food; or using food wisely.3

**OIC Food Safety Vision**

15. According to the OIC strategic health programme of action 2013-2022, considered that one of major challenges faced the OIC Member countries is the lack of strong coordination among the various partners at regional and national levels, especially for zoonotic diseases and other potential hazards, such as food safety events, chemical events and radiation emergencies4.

16. In the resolutions on Science and Technology and Innovation; Higher Education; Health and Environment Sectors adopted to the 45th Session of the council of Foreign Minsters Dhaka, People’s Republic of Bangladesh 05-06 May 2018, takes note in the important for including assessment of food vulnerability, food safety.

17. OIC STI Agenda 2026, the first OIC Summit on Science and Technology, Astana 10-11 September 2017, Encourage Member States to consider implementing International Standards such as IFS (Food Safety initiative), BRC (British Retail Consortium), EurepGAP (European Retail Protocol for Good Agricultural Practice), and ISO 22000 (Food Safety).

**Halal industry and Food Safety Status in OIC Member Countries**

18. **The Central Asia region** has a significant export potential for Halal food products. Central Asian countries carry out fragmented work on the development of the Halal industry in their countries, in particular, the Republic of Kazakhstan has embarked on a comprehensive and large-scale modernization of this sector, and an appropriate Roadmap has been developed and is being implemented.

IOFS activities are aimed to encourage member countries to develop Halal industry infrastructure, market and trade. IOFS mandate extended to support regional cooperation for Halal industry such as the Central Asian Countries. In this regard, IOFS commence the discussions with various stakeholders to explore the main issues related to the development in Halal industry in Central Asian Countries and Kazakhstan as pilot program. The discussions lead to main primary priorities:

1. The need for legislative regulation of certification and accreditation systems for organizations issuing Halal certificates, with determination of areas of responsibility;
2. IOFS encourage the initiation of proper regulation that lead to maximum the benefit of Halal industry in Central Asian Countries;
3. The major challenges facing the development of Halal industry in Kazakhstan and Central Asian Countries is the lack of uniform standards and harmonization on legislation, accreditation and certification of Halal products. This may vigorously affect its market and trade. Ultimately, will add extra costs and decrease the potential to invade the international markets;

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3 <https://www.researchgate.net/publication/316471794_Food_safety_issues_in_Islam>

4 https://www.oic-oci.org/subweb/ichm/4/en/docs/1\_OICSHPA-draft-1-v3.pdf

1. To overcome the above-mentioned challenges, the need for establishing single center for accreditation and certification for all Central Asian countries and decrease the coast and procedures, enhance regional trade and facilitate the benefits of Halal Products. On the other hand, Institutional development of the Halal system in Central Asian countries is becoming more necessary than ever.

In this regard, an important stage in the development of the food sector of the Halal industry is to assist the governments of the region in the formation of a stable and integrated system, with an appropriate legislative framework. It is planned to implement this initiative in the Republic of Kazakhstan in the further dissemination of successful experience to all countries of the Central Asian region, including Afghanistan. IOFS has arranged several events in Kazakhstan during 2019-2020 regarding the Halal industries with special focus on Central Asian countries:

* Conference, gathering Halal-related institutions of CIS (including Muslim minorities of Russia) in July 2019, at Astana International Financial Center, in Nur-Sultan, with the participation of large international, domestic companies and organizations, experts, representatives of government agencies.
* Meeting of Halal certification agencies in Sept 2019. This meeting was attended by the main Halal certification organizations in Kazakhstan and Central Asia, Halal-related scientists, representatives of universities, government agencies, as well as halal products manufacturers.
* Meeting of regulatory bodies on Halal development in Feb 2020 a meeting on the development of the Halal industry in Kazakhstan with the participation of responsible government bodies, the Mufty of the Republic of Kazakhstan, state companies, the national chamber of entrepreneurs of Kazakhstan “Atameken”, and national accreditation centers was held at the IOFS headquarters.

SMIIC/ OIC has published the latest editions of the OIC/SMIIC halal standards which started under the OIC in 2008. The efforts led to the release of the first edition in 2011 commenced by the Standardization Expert Group (SEG) comprised 39 OIC member countries and International Islamic Fiqh Academy (IIFA). The standard focus on the management and control system to ensure that the halal food are produce under the Islamic Rules5.

IOFS proposed number of activities during 2020 – 2021 in Kazakhstan and central Asian Countries regarding the enhancement of Halal industry with support its strategic partners SMIIC and ICCIA on the unification and mutual recognition of Halal national certificates. These activities will be implemented jointly with other OIC institutions, governmental bodies and private sectors. Furthermore, IOFS could be an assistant on elaborating a joint action plan with SMIIC and IHAF to develop regulatory and legislative framework for OIC member countries on Halal and Food Safety system regarding production and marketing matters.

**Turkey** established halal Accreditation Agent (HAK) was established to operate in the field of halal accreditation in Turkey and globally. With a fundamental duty: to provide halal accreditation services to the halal conformity assessment bodies located both in Turkey and abroad, enhance trade and international relation and to create awareness about Halal concept and certification6.

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5 <https://www.smiic.org/en/content/573>

6 <https://english.hak.gov.tr/>

**Malaysia** created the Halal Malaysia official porter to gather all national authorities related to Halal in one gate. The Department of Islamic Development Malaysia (JAKIM) is the agency responsible for the Islamic affairs including halal certification in Malaysia and to assure the Malaysia consumers to seek for halal products as urged by Shariah. JAKIM representatives to monitor/verify the halal status of raw materials and products and ascertain the halal status of the product at every stage and at every process involved. JAKIM to assure that the foreign halal certification bodies that comply with the Malaysian procedures & guidelines7.

**Indonesia** has issued the halal product law 33 for the year 2014, that manage the Halal Examination Agency, Halal Supervisor and the establishing an auditing system for halal products. Halal Economy Strategy Roadmap. Indonesia officials concentrated on what they call it the 5C bases on Halal products. These are Competitiveness, Certification, Coordination, Campaigns and Cooperation. These 5Cs fulfill the requirement to face the challenges of global halal industry. Bank Indonesia8.

Indonesia with the largest Muslim populations (273million) is the largest OIC-based exporter in Halal Economy Products to the broader OIC, but only 3.3% of Halal exports global share ($7.6 billion). Indonesia’s Halal consumer spending $214 billion in 2017 with a growing at a projected 6.0% CAGR to reach $330.5 billion by 2025. The country focus on the 5Cs to expand the gain from the halal market that totaling 1.84 billion Muslims (24.4% of the global population). Other sector of halal industry will attract the economic sector namely the halal tourism that worth 264 billion USD and the halal fashion industry worth USD361 billion and the major domain is the halal food industry that will worth 1.8 trillion USD by 2030. The success of this strategy needs cooperation between different sectors such as, Bank Indonesia, the Indonesia Fashion Chamber (IFC) and Indonesia Halal Lifestyle Centre (IHLC).

**United Arab Emirates**. According to the UAE Scheme for Halal Products The Emirates Authority for Standardization & Metrology (ESMA) is the authority to issue, approve and update the UAE standards and to supervise the verification of conformity of the products, services or systems to the requirements of hereunder and attainment of Halal certificate or Halal national mark. To agree with Arab, regional, international organizations for mutual recognition of certificates and marks of Halal. ESMA web site contains enormous source of data regarding halal products and list of over 800 endorsed international authorities to export halal products to UAE9.

**Objectives and Rationales**

19. The proposed Expert Meeting, Workshops and International Conference would aim at achieving the following objectives, among other issues:

* Working closely with national food manufacturers to prevent or minimize food hazards;
* Delivering expertise about food chain production, regulation and storage of food using non-GMO methods;
* Pushing state bodies to establish food safety and quality standards, as well as halal food production;

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7 [www.halal.gov.my](http://www.halal.gov.my)

8 [www.bi.go.id](http://www.bi.go.id)

9 [www.esma.gov.ae](http://www.esma.gov.ae)

* Organizing seminars and conferences for scientists from OIC/IOFS countries to provide a platform for dialogue and exchange of independent scientific advice on food safety matters;
* Promoting halal food standards and developing the export of halal products;
* Encourage drafting an Investment outline strategic mechanism to enhance the cooperation in food safety and Halal food production;
* Review of Countries Innovation and successful stories;
* Study the obstacles and challenges facing the OIC in the field of production of food safety and halal industry;
* Raise awareness on the issue of food wastage, food safety and how to achieve zero hunger in OIC member countries;
* Enhance collaboration between government agencies, consumer bodies, academia, industry and international organizations;
* Educate consumers to raise their awareness of food safety issues;
* Creating an innovative Road map to enhance the production of Halal food and food safety in the OIC.

**Level and Structure of the Expert Meeting and Workshop and the International Conference; Presentations and Exposition**

20. Above meetings proposed to be held at high level imminent experts from OIC member countries to cover:

* The challenges and objectives of the global threatens of food safety with special emphasis of the food safety situation in OIC member countries.
* Presenting the current status of the global Halal industry and market with special focusing on the meager production in OIC.
* Draw outline draft guideline for encouraging investment in this industry.
* Create a draft framework for the future related activities
* The private sector and scientific exhibition will enrich the conference by gathering different stakeholders and share ideas.

**Expected Outcome**

* The Expert Meeting is to make recommendations and propose a Plan of Action for implementation of its recommendations, including a mechanism that developed and enhance food safety in OIC member states;
* The workshop will play important role in training of food safety related human resources;
* Raising the halal food awareness among OIC country;
* Drafting a guidelines for enhance the investment and to attract the financial sector in this industry;
* Experience and technology transfer among OIC member countries in the field of food safety;
* International Conference and Exhibition for Halal industry in Food safety in Muslim Countries will pave the way for stakeholders, partners in food safety and Halal industry together with scientists for exchange ideas on products, trade and technology transfer;
* The conference will contains presentations and contributions from scientist and industries for the up to date technology in Halal industry.

**The Secretariat,**

**Islamic Organisation for Food Security,**

**Nur-Sultan, Republic of Kazakhstan**

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