

BOOK OF ABSTRACTS

The International Halal Science and Technology Conference (IHSATEC) 2023; The 16th Halal Science Industry and Business (HASIB)

Digitalizing Halal Initiatives for Fostering Halal Trust



December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

Organized by



























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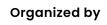


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The 16th Halal Science Industry and Business (HASIB)



Digitalizing Halal Initiatives for Fostering Halal Trust

































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FOREWORD



THE HALAL SCIENCE CENTER CHULALONGKORN UNIVERSITY (HSC-CU)

Established in 2003 and originally referred to as the Central Laboratory and Scientific Information Center for Halal Food Development (Halal-CELSIC), the Halal Science Centre (HSC) has become the research and network core for Halal science in Thailand. The center now has connections with several universities and institutions both within the country and internationally. It is dedicated to conducting technological research and development in the field of Halal-related sciences and ensuring the compliance of Halal products with the sanctity required by Halal standards. The center is also actively involved in disseminating knowledge and fostering innovation in Halal Science and Technology to the public through study courses, consumer services, training workshops, conferences, and seminars.

SCIENTIFIC SERVICES:

HSC-CU is fully equipped with modern and advanced scientific devices, including LC/MS/MS, GC/MS, UHPLC, GC, ICP, FTIR, Real-time PCR, and digital droplet-PCR. The Halal Forensic Laboratory (HAFOLAB) is ISO 17025:2017 certified. As a result, the center is capable of conducting analyses for consumer protection and ensuring the safety of Halal products, including those related to animal fatty acids, animal proteins/ DNA, gelatin, alcohol, and microbial contamination. HSC boasts a team of scientists with Ph.D. or master's degrees in biochemistry, food and nutrition, pharmaceutical science, and medical technology. All of them are experienced professionals with expertise in conducting research laboratory analysis and providing consultations on Halal food standards. Consequently, the center is qualified to certify Halal GMP/HACCP and Halal-QHS/ISO 22000 for food manufacturers, restaurants, and other food service industries, as required.

https://halalscience.org/

FOREWORD





RESEARCH SYNERGY FOUNDATION

Research Synergy Foundation is a digital social enterprise platform that focuses on developing the Global Research Ecosystem towards outstanding global scholars. We build collaborative networks among researchers, lecturers, scholars, and practitioners globally for the realization of knowledge acceleration and to contribute more to society and humanity.

As a social enterprise, our aim is to provide a good research ecosystem and platform for researchers to share, discuss, and disseminate their ideas. In addition, it helps you to improve your research and contribute to the knowledge. Therefore, creating social value and impact is our priority.

From 2017 to 2021, more than 20.000 scholars have participated in our programs from Asia, Australia, Africa, America, and Europe continents. With the average of the increasing number of members by more than 5.000 each year, we continuously strengthen the global research ecosystem by having four support systems that are ready to help members from across the world.

There are various agendas (work and program) that we have already done since 2017 up to present. The agendas are coming from all the support systems in the Global Research Ecosystem, named: Scholarvein, Reviewer Track, Research Synergy Institute, and Research Synergy Press. Research and publication cannot be seen as a separate part. Otherwise, we should take both as a comprehensive program. Moreover, the quality of the paper is the biggest concern for publication. To achieve the Organization/University/Institution goal, we provide some agendas that can support you in research and publication enhancement. Some of the prominent agendas are:



FOREWORD

- 1. International Conferences: It aims to create a "tipping point" of opportunities for participants to disseminate their research globally and have reputable scientific publication output.
- 2. Scientific and Academic Writing Coaching Clinics: It aims to provide a targeted and intensive learning strategy for publishing papers in high-impact Scopus/ WOS international journals.
- 3. Workshops: It aims to provide a vibrant learning forum to enhance the author's capability of scientific writing skills and the manuscript's quality.
- 4. Learning and Knowledge Sharing Programs: It aims to provide the best practice and guide from the experts, editors, and publishers' perspectives in research and publication enhancement.
- 5. Social Programs: It aims to empower and encourage society to share the value of creating an impactful program with us.
- 6. Research Synergy Foundation welcome all individuals, organizations/institutions (universities, governments, and private sectors) to be part of our Global Research Ecosystem.



PREFACE



Thailand Halal Assembly 2023 covering International Halal Science and Technology Conference (IHSATEC) 2023, the 16th Halal Science Industry and Business (HASIB) Conference and the 9th International Halal Standard and Certification Convention (IHSAAC) are organized by the Halal Science Center Chulalongkorn University (HSC-CU) in collaboration with the Halal Standard Institute of Thailand and the Research Synergy Foundation (RSF) as well as other esteemed organizations. The 16th HASIB conference, scheduled for December 2-3, 2023, will be a groundbreaking hybrid event, featuring both online and onsite participation at the Nouvo City Hotel, Bangkok, Thailand. The overarching theme of the conference is "Digitalizing Halal Initiatives for Fostering Halal Trust."

This booklet contains the curriculum vitae and abstracts of keynote speakers, offering insights into the content presented during the six plenary sessions at IHSATEC 2023: the 16th HASIB conference. Notably, as of November 24, 2023, the conference attracted active participation from 378 professionals and international attendees. Keynote speakers and 18 esteemed experts from 24 countries and an international organization, including Australia, Bangladesh, Brunei Darussalam, Cambodia, Colombia, Egypt, France, Hong Kong, Indonesia, Iran, Japan, Korea, Malaysia, the Netherlands, North Macedonia, Pakistan, the Philippines, Saudi Arabia, Singapore, South Africa, Sudan, Syria, Thailand, Trinidad and Tobago, Tunisia, the United Arab Emirates, the USA, Vietnam, and Yemen, as well as The Standards and Metrology Institute for Islamic Countries (SMIIC), all contributed to the success of the event.

The academic session also featured 15 notable sessions, including: HASIB (6 sessions) Onsite oral presentations on science, technology, and innovation (3 sessions), Online oral presentations on science, technology, and innovation (2 sessions), Online oral presentation on business & marketing and social science (1 session), Poster academic presentations (3 sessions). Furthermore, there were 11 judging committee members, and a total of 70 academic presenters from ten nations, namely Cambodia, Bangladesh, Brunei Darussalam, Egypt, Indonesia, Iran, Malaysia, Pakistan, Thailand and Trinidad and Tobago. Participants had the opportunity to engage in discussions and share their knowledge, experiences, and new ideas related to Halal science, technology, innovation, industry, and digital marketing. I extend my deepest gratitude to our dedicated staff committees for their unwavering devotion, enthusiasm, and tremendous efforts in ensuring the conference's success and creating lasting memories. Special thanks are extended to all speakers, session chairmen, judging committee members, and presenters. Your invaluable contributions to this conference are acknowledged with sincere gratitude.



Associate Prof. Dr. Winai Dahlan
Chairman of the Organizing Committee Thailand Halal Assembly 2023
Editor IHSATEC2023; 16th HASIB Book of Abstracts



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December 2, 2023
Day-1 (SATURDAY)

Down I	(Samat Nana Room)	IHSATEC2023; 16th HASIB/9th IHSACC	Participants Registration	Grand Opening Ceremony	Recitation of the Holy Al-Quran	Opening Ceremony presentation	Welcoming Remarks by Prof. Dr. Chakkaphan Sutthirat, Vice President for Research Affairs, Chulalongkorn University, Thailand	Welcoming Remarks by Police Major General Surin Palarae, Secretary General of the Central Islamic Council of Thailand (CICOT)	• Congratulatory Remarks by H.E. ihsan ÖVÜT, Secretary General, The Standards and Metrology Institute for the Islamic Countries (SMIIC)	• Report Notes by Assoc. Prof. Dr. Winai Dahlan, Founding Director, The Halal Science Center, Chulalongkorn University (HSC-CU)	Opening Remarks by Chairman of Ceremony, Mr. Wan Muhamad Noor Matha, President of the National Assembly, Thailand	• Dua	Chairman of Ceremony receiving token of appreciation	Photo Sessions	Exhibition visit by Chairman of Ceremony	Tea/Coffee Break
	Time	(CMT +7)	08.30 - 09.00	09.00 - 10.45	09.00 - 09.15	09.15 - 09.20	09.20 - 09.30	09.30 - 09.40	09.40 - 09.50	09.50 - 10.00	10.00 - 10.10	10.10 - 10.15	10.15 - 10.25	10.25 - 10.35	10.35 - 10.45	10.45 - 11.00



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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

International Conference

		,					
	Room-I		Room-II		Room-III		ARCHWAY
Time	(Samat Nana Boom)	Time	(Nana Bhirom Room)	Time	(Banglumphu Room)	Time	(Nana Bhirom Room)
(GMT +7)	HSATEC2023; 16 th	(CMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023
	SO VEHI (II) OF THE		(Onsite Academic		(Online Academic		(Poster Academic
	HASIB/Y INSACC		Presentation)		Presentation)		Presentation)
11.00 - 12.00	The International Halal	11.00 - 12.10	Oral Presentation (OP)	11.00 - 12.00	Oral Presentation (OP)- Online	11.00 - 12.00	Poster presentation
	Science and Technology		Science, Technology, and		Science, Technology, and		
	Conference (IHSATEC) 2023:		Innovation session-1		Innovation session-1	11.00 - 11.10	Welcoming Academic
	The 16th Halal Science						Presentation and
	Industry and Business	11.00 - 11.10	11.00 - 11.10 Welcoming Academic	11.00 - 11.15	11.00 - 11.15 Welcoming Academic		Group Photo
	(HASIB) Conference		Presentation and Group Photo		Presentation and Group Photo		Session Chair 1: Asst.
	Session-1:		Session Chair 1: Prof. Dr.		Session Chair 1: Dr. Simab		Prof. Dr. Sukrit
	"Keynote Speech: Digitalizing		Sirichai Adisakwattana Head		Kanwal Institute of Nutrition,		Sirikwanpong
	Halal Initiatives for Fostering		of Phytochemical and Functional		Food Chemistry Unit, Mahidol		Lecturer, Department of
	Halal Trust"		Food Research Unit for Clinical		University, Thailand		Nutrition and Dietetics
			Nutrition, Chulalongkorn		Session Chair 2: Assist. Prof.		Chulalongkorn
	Session chair: Dr. Hendrati		University, Thailand		Dr. Muhammad Sajid Arshad,		University, Thailand
	Dwi Mulyaningsih, Research		Session Chair 2: Prof. Dr.		Department of Food Science		Session Chair 2: Asst.
	Synergy Foundation, Indonesia		Umair Arshad Professor/		Government College University,		Prof. Dr. Pakpum
11.00 - 11.25	• Keynote Speaker: Assoc.		Chairperson Department of Food		Faisalabad, Pakistan		Somboon, Lecturer,
	Prof. Dr. Winai Dahlan,		Science Government College				Bio-Electronic
	Founding Director, The		University, Faisalabad, Pakistan	11.15 - 11.30	Presenter: Usman Mir Khan-		Research Laboratory
	Halal Science Center,				HST23101		(BERL), Department of
	Chulalongkorn University	11.10 - 11.25	11.10 - 11.25 Presenter: Wila Munaowaroh -		Title: "Halal yoghurt		Electrical Engineering,
	(HSC-CU), Thailand		HST23150		production aspects related to		Chulalongkorn
	Title: Digitalizing Halal		Title: "Multiplex droplet		halal and kosher foods		University, Thailand
	Initiatives for Fostering		digital PCR assay for		production"		
	Halal Trust		Simultaneous quantification of				





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ARCHWAY (Nana Bhirom Room) HSATEC2023 (Poster Academic Presentation)	Presenter: Moza	Audina Sopharia -	HST23106		11.20 - 11.30 Presenter: Muhamad	Irfan Florid -	HST23107		11.30 - 11.40 Presenter: Allya	Roosallyn Assyofa -	HST23124		11.40 - 11.50 Presenter: Dr. Pg Dr	Siti Rozaidah Pg Hj	Idris - HST23113		Presenter: IIIi	Intansari – 290003				
Time (GMT +7)	11.10 - 11.20				11.20 - 11.30				11.30 - 11.40				11.40 - 11.50				11.50 - 12.00					
Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	Presenter: Anna Abdolshahi -	557765	Title: "Reduction of Aflatoxin	M1 contamination in milk	using probiotic Lactic Acid	Bacteria isolated from halal	source"		Presenter: Maryam Jamilah	Asha'ari- 846876	Title: "Impact of Alcohol: The	Role of Local Councils on	Alcohol Regulation in	Malaysia"								
Time (GMT +7)	11.30 - 11.45								11.45 - 12.00													
Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	porcine bovine and fish DNA	in gelatin-based products "		11.25 - 11.40 Presenter: Nicky Sunjaya -	HST23111	Title: "The Influence of Fake	News and the Intensity of	Social Media Use on the	Mental Health of Generation Z 11.45 - 12.00 Presenter: Maryam Jamilah	in West Jawa"		11.40 - 11.55 Presenter: Syeda Areeba -	HST23110	Title: "Detection and	Quantification of Genetically	Modified Organisms (GMOs)	in Halal Food Products by	qPCR method— Utilization of	GMO Positive Cabbage Seeds"	11.55 - 12.10 Presenter: Dr. Pg Dr Siti	Rozaidah Pg Hj Idris –	HST23114
Time (GMT +7)				11.25 - 11.40								11.40 - 11.55								11.55 - 12.10		
Room-I (Samat Nana Room) IHSATEC2023; 16 th HASIB/9 th IHSACC	• Keynote Speaker: H.E.	İhsan ÖVÜT, Secretary	General, The Standards and	Metrology Institute for the	Islamic Countries (SMIIC)	Title: Importance of	Standards and Quality	Infrastructure for the	Halal Economy		Panel Discussion, Question	and Answer session										
Time (GMT +7)	11.25 - 11.50										11.50 - 12.00											



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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

International Conference

		>					
Time (GMT +7)	Room-I (Samat Nana Room) IHSATEC2023, 16 th HASIB/9 th IHSACC	Time (GMT +7)	Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Time (GMT +7)	Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	Time (GMT +7)	ARCHWAY (Nana Bhirom Room) IHSATEC2023 (Poster Academic Presentation)
			Title: "Exploring Halal Mobile App Usage Among Muslim University Students in A Multicultural Society"				
12.00 - 13.00			Lunch a	Lunch and Dhuhr prayer			
13.00 - 14.30	IHSATEC2023; 16th HASIB	13.00 -14.45	Oral Presentation (OP)	13.00 -14.45	Oral Presentation (OP)- Online	13.00 -15.00	Poster presentation
	Session-2:		Science, Technology, and		Science, Technology, and		
	"Tech-Driven Halal		Innovation session-2		Innovation session-2		Welcoming Academic
	Assurance: Innovations for the						Presentation and
	Current Era"	13.00 - 13.15	Welcoming Academic	13.00 - 13.15	Welcoming Academic		Group Photo
			Presentation and Group Photo		Presentation and Group Photo		Session Chair 1: Asst.
	Session chair: Assist. Prof.		Session Chair 1: Prof. Ts. Dr.		Session Chair 1: Dr. Karan		Prof. Dr. Sukrit
	Dr. Pradorn Sureephong,		Suraini Abd Aziz Professor at		Wangpaiboon, Department of		Sirikwanpong
	The Halal Science Center,		Faculty of Biotechnology &		Biochemistry, Faculty of		Lecturer, Department of
	Chulalongkorn University,		Biomolecular Sciences,		Science, Chulalongkorn		Nutrition and Dietetics
	Thailand		Universiti Putra Malaysia		University, Thailand		Chulalongkorn
			Session Chair 2: Dr. Pawinee		Session Chair 2: Prof. Dr.		University, Thailand
13.00 - 13.20	• Speaker: Prof. Dr.		Panpetch, Department of		Mosaad Attia Abdel-Wahhab,		Session Chair 2: Asst.
	Abdelaziz Bouras		Biochemistry, Faculty of		Professor of Toxicology and		Prof. Dr. Pakpum
	Professor at College of		Science, Chulalongkorn		Pharmacology, Food Toxicology		Somboon, Bio-
	Engineering, Qatar		University, Thailand		& Contaminants Department,		Electronic Research
	University, Qatar				Food Industries and Nutrition		Laboratory (BERL),
							Department of





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		•					
	Prom-I		Room-II		Room-III		ARCHWAY
	T-IIIOON	Time	(Nana Bhirom Room)		(Banglumphu Doom)		(Nana Bhirom Room)
Time	(Samat Nana Room)	allin		Time	(Dangiumpuu woom)	Time	
(CMT +7)	1HSATEC2023: 16th	(GMT +7)	IHSATIEC2023	(CMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023
	HACTB AND THE ACT		(Onsite Academic		(Online Academic		(Poster Academic
	HASIB/9" INSACC		Presentation)		Presentation)		Presentation)
	Title: Impact of Climate	13.15 - 13.30	Presenter: Tuanyasmin Saerae		Division, National Research		Electrical Engineering,
	Change on Halal Food		- HST23158		Center, Egypt		Chulalongkorn
	Industry and Role of AI		Title: "Monitoring Ethanol				University, Thailand
	In Terms of Mitigation		Levels: A Forensic Analysis of	13.15 - 13.30	Presenter: Mira Sofyaningsih -		
	and Prediction		Halal-Certified Food Products		HST23147	13.00 - 13.10	Presenter: Suwaibah
13.20 - 13.40	 Speaker: Assoc. Prof. 		in Thailand"		Title: "FattyAcid Analysis for		Sulong - HST23152
	Dr. Meirambek				Halal Authentication of Baked		
	ZHAPAROV, Associate	13.30 - 13.45	Presenter: Phyo Thiri Kyaw -		Cheese Stick Product Fortified	13.10 - 13.20	Presenter: Pitak
	Professor VR for Student		HST23157		with Chia Seed Flour (Salvia		Ardmare – 377624
	Affairs, at Paragon		Title: "Optimizing Dental		Hispanica)"		
	International University,		Waste Management for			13.20 - 13.30	Presenter: Maya
	Phnom Penh, Cambodia.		Sustainable Practices: A Case	13.30 - 13.45	Presenter: Sithy NY- HST23116		Lestari – HST23138
	Title: How Halal		Study of Dental Clinics in		Title: "Removal of heavy		
	Technology Can Build		Yangon, Myanmar"		metals from agricultural	13.30 - 13.40	Presenter: Fitria Utami
	Strong Relationships				wastewater by forward		- HST23132
13.40 - 14.00	• Speaker: Prof. Dr.	13.45 - 14.00	Presenter: Yuke Rahmawati -		Osmosis process for water		
	Ahmed Seffah, College of	00:41 - 64:61	HST23131		reuse"	13.40 - 13.50	Presenter: Firadao
	Technological Innovation,		Title: "Halal Literacy: The				Boonmalert -
	Zayed University UAE		Catalyst for Consumer	13.45 - 14.00	Presenter: Saif Ahmed-		HST23164
	Title: A Digital Twin to		Purchase Intentions of Halal		HST23163		
	Supporting the Concept		Industry in Indonesia"		Title: "Navigating Digital	13.50 - 14.00	Presenter: Anat
	from Farm to Fork				Transformation: A Study on		Denyingyhot –
					the Role of Change Sensing		HST23165
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ARCHWAY (Nana Bhirom Room) HISATEC2023 (Poster Academic Presentation)		14.00 - 14.10 Presenter: Fakrutdin	Tapohtoh - 200702		Presenter: Suwainah	Sa-i – 345401		Presenter: Lulu	Fatihatul Uyun –	HST23127		14.30 - 14.40 Presenter: Suwaibah	Sulong - HST23167		14.40 - 14.50 Presenter: M Qoshid	Al Hadi – HST23135		14.50 - 15.00 Presenter: Abdul	Wahab - 875116				
Time (GMT +7)		14.00 - 14.10			14.10 - 14.20			14.20 - 14.30				14.30 - 14.40			14.40 - 14.50			14.50 - 15.00					
Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	and Seizing Capabilities in	Malaysian Manufacturing	Firms"		14.00 - 14.15 Presenter: Lia Amalia - 388970	Title: "Profile of Beef and Pork	Protein Using Sds-Page	(Sodium Dodecyl-Sulfate	Polyacrylamide Gel	Electrophoresis)"		14.15 - 14.30 Presenter: Mazzlida Mat Deli-	HST23109	Title: "Assessing the Readiness	of Malaysian Society for	Society 5.0: Opportunities and	Challenges"		14.30 - 14.45 Presenter: Ainul Huda Jamil -	995650 - Tittle: "Assessing	Halal Professionals' Influence	on Fraud Mitigation in Halal	Supply Chains"
Time (GMT +7)					14.00 - 14.15							14.15 - 14.30							14.30 - 14.45				
Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Presenter: Sely Astuti -	HST23146	Title: "Emotional-Focused	Coping and Problem-Focused	Coping as Strategy for	Reducing Stress among Gen Z	at The Workplace"		14.15 - 14.30 Presenter: Ratna Januarita -	HST23126	Title: "Legal Compliance	Frameworks on Halal	Certification for MSMEs in	Indonesia"		Presenter: Indriyanti	Widyaratna - HST23144	Title: "Cytotoxic Effect of	Combination of Figs and Olive	Fruits Extract in Ratio 1:7 on	MCF-7"		
Time (GMT +7)	14.00 - 14.15								14.15 - 14.30							14.30 - 14.45							
Room-I (Samat Nana Room) IHSATEC2023, 16 th HASIB/9 th IHSACC	Panel Discussion, Question	and Answer session																					
Time (GMT +7)	4.00 – 14.30																						



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December 2–3, 2023 at Nouvo City Hotel Bangkok, THAILAND "DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

Room-III	15.00 - 15.15 Tea/Coffee Break	Oral Presentation (OP)-Online 15,00 - 16.10 Poster presentation	Business & Marketing, Social	Science session-1 Welcoming Academic	Presentation and	Academic Group Photo	Presentation and Group Photo	Session Chair 1: Assist. Prof.	Dr. Pradorn Sureephong, Nirwandar, S.E.,	sience Center, DESS, Chairman of	Chulalongkorn University, Indonesia Halal	Lifestyle Center &	Session Chair 2: Prof. Dr. Indonesia Tourism	Mosaad Attia Abdel-Wahhab, Forum, Indonesia	Professor of Toxicology and Session Chair 2:	Pharmacology, Food Toxicology	& Contaminants Department,	Food Industries and Nutrition Biochemistry, Faculty	Division, National Research of Science,	Chulalongkorn	Session Chair 3: Dr. Karan University, Thailand	
Time (Banglur (GMT +7) (Online Press	Tea/Coffee Break	15.00-17.00 Oral Presenta	Business & N	Science		Welcoming Academic	Presentation a	Session Chair	Dr. Pradorn S	The Halal Science Center,	Chulalongkorn	Thailand	Session Chair	Mosaad Attia	Professor of To	Pharmacology	& Contaminan	Food Industrie	Division, Nation	Center, Egypt	Session Chair	Wangnaiboon Denartment of
Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Tea/C	Oral Presentation (OP) 15.0	Business & Marketing, Social	Science session-1		Welcoming Academic	Presentation and Group Photo	Session Chair 1: Assoc. Prof.	Dr. Muhammad Ilyas	Yahprung, Faculty of Political	Science, Ramkamheang	University, Thailand	Session Chair 2: Dr. Alhuda	Chanitphattana, Burapha	University International College,	Thailand,		15.00 - 15.15 Presenter: Syahmardi Yacob -	HST23117	Title: "The Influence of Sharia	Financial Literacy and Sharia	
Time (GMT +7)	14.45 - 15.00	15.00-17.00																15.00 - 15.15				
Room-I (Samat Nana Room) IHSATEC2023; 16 th HASIB/9 th IHSACC	Tea/Coffee Break	IHSATEC2023; 16th HASIB /	S v SIII do	y InSACC Coccion-3.	CLESSION CO.	Trainessing Lectuology for	naiai: Auvancements III rood,	Cosmenc, and reatural	Product Industries "		Merkenned Soild Angled	Munamina Sajiu Arsnau,	Department of Food Science	Government Conege Oniversity,	raisaiauau, rakistaii	7 - L	• Speaker: Ir. Eivina	Agusun Kanayu, Mr	Vice Chairman, Director of	Assessment and Domestic	& Foreign Airairs, The	Assessment and Kesearch
Time (GMT +7)	14.30 - 14.45	14.45 - 16.00														14.45 - 15.05						



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ARCHWAY (Nana Bhirom Room) HRSATEC2023 (Poster Academic Presentation)	Presenter: Suraiya	Malee – 109179		Presenter: Sahera	duereh – 599917		Presenter: Acharee	Suksuwan - HST23141		15.30 - 15.40 Presenter: Junaidi –	551410		15.40 - 15.50 Presenter: Bella	Fujhita - HST23140		15.50 - 16.00 Presenter: Md.	Touhidul Islam -	HST23145		16.00 - 16.10 Presenter: Saiful	Mozumder –	HST23103	
Time (GMT +7)	15.00 - 15.10			15.10 - 15.20			15.20 - 15.30			15.30 - 15.40			15.40 - 15.50			15.50 - 16.00				16.00 - 16.10			
Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	Science, Chulalongkorn	University, Thailand		Presenter: Syajarul Imna Mohd	Amin - HST23142 - Tittle:	"The effect of Institutional	Governance and Shariah	Governance on Sukuk and	Bond Performance in GCC"		Presenter: Ummu Ajirah Abdul	Rauf - 749362 - Tittle: "Spicing	up Risk Management: Halal	Compliance in Malaysian Non-	Muslim Restaurant"		Presenter: Rayhan Azis -	HST23108	Title: "The influence of halal	labeling on food purchasing	decisions: Case study of	Islamic University Bandung	and UITM Kedah Malaysia"
Time (GMT +7)				15.00 - 15.15							15.15 - 15.30						15.30 - 15.45						
Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Fintech in West Java Province,	Indonesia"		15.15 - 15.30 Presenter: Mageswari	Ranjanthran - HST23129	Tittle: "Utilising Fluid	Intelligence in Online Grocery	Shopping (OGS) using E-	SERQUAL Model Among	Malaysians"		15.30 - 15.45 Presenter: Yogi Gumilar -	958366 - Tittle: "Introducing	Halal Snacks to Children: A	Phenomenological Study in	Indonesian Kindergartens."		15.45 - 16.00 Presenter: Wint Thiri Marn –	HST23151	Title: "Understanding Tenant	Satisfaction and Preferences in	Green Buildings: A Post-	
Time (GMT +7)				15.15 - 15.30								15.30 - 15.45						15.45 - 16.00					
Room-I (Samat Nana Room) IHSATEC2023; 16 th HASIB/9 th IHSACC	Thayyiban of	Muhammadiyah, Indonesia	Title: Halal Ingredient	Traceability Corner	(HITC): A Solution for	MSEs to provide Halal	Thayyiban Food and Its	traceability	 Speaker: Mr. Çağrı 	Cankurtaran Secretary of	the SMIIC Committee on	Standards for Conformity	Assessment	Title: New Developments	on OIC Global Halal	Quality Infrastructure	(OHAQ) and the Use of	Technology and AI at	SMIIC Standardization	Activities	Speaker: Dr. Damir	Alihodzic Director of	Islamic community in
Time (GMT+7)									15.05 - 15.25												15.25 - 15.45		





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December 2–3, 2023 at Nouvo City Hotel Bangkok, THAILAND International Conference

Time (GMT +7)	Room-I (Samat Nana Room) IHSATEC2023; 16 th HASIB/9 th IHSACC	Time (GMT +7)	Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Time (GMT +7)	Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	Time (GMT +7)	ARCHWAY (Nama Bhirom Room) IHSATEC2023 (Poster Academic Presentation)
	Bosnia and Herzegovnia,		Occupancy Evaluation				
	Agency for Halal Quality		Approach"	15.45 - 16.00	15.45 - 16.00 Presenter: Zainul Arief- 977403		
	Certification, Bosnia				- Tittle: "Prophetic Marketing		
	Title: Reliability of Rapid	16.00 - 16.15	Presenter: Renea Aminda -		of Halal Products to		
	Tests for The Detection		HST23169		Generation Z"		
	of Specific Haram		Title: "Determining Corporate				
	Ingredients in Products		Bond Valuation using Credit	16.00 - 16.15	16.00 - 16.15 Presenter: Habilla Chapakiya –		
			Metrics at Regional-Owned		292144		
16.00	15.45 - 16.00 Panel Discussion, Question		Sharia Development Bank		Tittle: "Developing Product by		
	and Answer session		(Jabar and Banten) and		Increase Value of the Salted		
16.00 - 17.00	IHSATEC2023; 16th HASIB		Mandiri Bank"		Fish Kulao by Pa Aon Tak Bai		
	Session-4:				Community Enterprise"		
	" Innovations in Food and	16.15 - 16.30	16.15 - 16.30 Presenter: Cut Erika Ananda				
	Ingredients: From Nature's		Fatimah - 715517	16.15 - 16.30	Presenter: Syed Mirza - 617622		
	Bounty to Advanced Solutions		Title: "Strengthening the Halal		Title: "Halal Tourism and		
	=		Industry in the Micro-Small		Technology: Meeting the		
	Session chair: Dr. Simab		Medium Business Sector"		Needs of Muslim Travelers"		
	Kanwal Institute of Nutrition,						
	Food Chemistry Unit, Mahidol	16.30 - 16.45	16.30 - 16.45 Presenter: Siska Nia Irasanti -	16.30 - 16.45	Presenter: Adam Wiryawan -		
	University, Thailand		HST23171		485564		
			Title: "Social Media Selection		Title: "Critical point in the		
16.00 - 16.15	Speaker: Prof. Dr.		to Enhance Health Promotion		halal certification of food,		
	Nazimah Hamid		in Indonesia"				



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ARCHWAY (Nana Bhirom Room) IHSATEC2023 (Poster Academic Presentation)	
Time (GMT +7)	
Room-III (Banglumphu Room) IHSATEC2023 (Online Academic Presentation)	beverage, medicine, and cosmetics product." Presenter: Muhammad Ashraf Ali Farooqui – 102317 Title: "Guidelines and Requirements for Consumers when Choosing Genetically Modified Foods within the Framework of Islamic Jurisprudence"
Time (GMT +7)	16.45 - 17.00
Room-II (Nana Bhirom Room) IHSATEC2023 (Onsite Academic Presentation)	Fatimah - HST23166 Title: "Factors Affecting the Decision of Indonesian Travelers to Visit Overseas Halal Tourism"
Time (GMT +7)	16.45 - 17.00
Room-I (Samat Nana Room) IHSATEC2023; 16 th HASIB/9 th IHSACC	Professor of Food Science at Auckland University of Technology, New Zealand Title: Unlocking the Hidden Potential of Food By-Products: Converting Food Waste into Sustainable Functional Food Ingredients Speaker: Prof. Dr. Muhammad Unair Arshad Professor / Chairperson Department of Food Science Government College University, Faisalabad, Pakistan Title: Role of Form of Dairy Products on Short Term Food Intake, Satiety and Postprandial Glycemia in Young Healthy Adults
Time (GMT +7)	16.15 - 16.30



Welcome Dinner

19.00 -21.00

"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST" December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

International Conference

(Nana Bhirom Room) (Poster Academic IHSATEC2023 Presentation) ARCHWAY (GMT +7) Time (Banglumphu Room) (Online Academic IHSATEC2023 Presentation) Room-III Maghrib prayer and visit Expo at Asiatique the Riverfront (GMT +7) Time (Nana Bhirom Room) (Onsite Academic IHSATEC2023 Presentation) Room-II (GMT +7) Time Leaves as Source of Halal **Enzymes from Pineapple** Universiti Putra Malaysia Speaker: Prof. Ts. Dr. Biomolecular Sciences, Professor at Faculty of Panel Discussion, Question IHSATEC2023; 16th HASIB/9th IHSACC (Samat Nana Room) **Therapeutic Usage** Suraini Abd Aziz Biotechnology & Fitle: Bromelain Ingredients for Room-I and Answer session 16.45 - 17.00 16.30 - 16.45 18.00 - 19.00(GMT +7) Time



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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST" December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND International Conference

Dav-2 (SUNDAY)

December 3, 2023

			Day-2 (SUNDAY)		
	Room-I		Room-II		Room-III
Time	(Samat Nana Room)	Time	(Nana Bhirom Room)	Time	(Banglumphu Room)
(GMT +7)	IHSATEC2023; 16th HASIB/9th	(GMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023
	IHSACC		(Onsite Academic Presentation)		(Online Academic Presentation)
08.30 - 09.00	Participants Registration				
09.00 - 09.20		09.00 - 10.20	IHSATEC2023; 16th HASIB	09.00 - 10.00	Academic Judging Committee Meetings
	Signing Ceremony		Session-6:		
	of Memorandum of Understanding (MOU)		"Halal Assurance and Technological		
	and Memorandum of Agreement (MOA)		Advancements"		
09.20 - 10.20	IHSATEC2023; 16th HASIB		Session chair: Dr. Simab Kanwal		
	Session-5:		Institute of Nutrition, Food Chemistry		
	"Innovations in Halal Sustainability and		Unit, Mahidol University, Thailand.		
	Healthcare"	09.00 - 09.20	• Speaker-1; Prof. Dr. Lela Nurlaela		
			Wati, Universitas Teknologi		
09.20 - 09.40	Speaker & Session chair: Prof. Dr.		Muhammadiyah Jakarta, Indonesia		
	Mian N. Riaz, IFANCA's Professor of		Title: Digital Innovation and		
	Food Diversity, USA		Gender-Based Competitive		
	Title: Upcycled Food and Its Halal		Advantage: Evidence from		
	Certification		Indonesian Indonesia Micro, Small,		
09.40 - 10.00	• Speaker-1; Assoc Prof. Dr. Shahid		And Medium Enterprises		
	Bashir,		(MSMEs)		
	The University of Lahore, Pakistan	09.20 - 09.40	 Speaker-2; Mr. Mohd Hazim 		
	Title: Consumer Confidence in		Mohd Yusop,		
	Halal Products: The Influence of		Universiti Malaysia Sabah, Malaysia		
	Transparent Regulatory Assessment				





"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

International Conference

December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

Day-2 (SUNDAY) December 3, 2023

	Room-I		Room-II		Room-III
Time	(Samat Nana Room)	Time	(Nana Bhirom Room)	Time	(Banglumphu Room)
(GMT +7)	IHSATEC2023; 16th HASIB/9th	(GMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023
	IHSACC		(Onsite Academic Presentation)		(Online Academic Presentation)
10.00 - 10.20	Speaker-2; Assoc. Prof. Dr.		Title: "Detection of Porcine DNA		
	Moohamad Ropaning Sulong,		Using Isothermal Nucleic Acid		
	Universiti Islam Sultan Sharif Ali,		Amplification for Halal Forensic"		
	Brunei Darussalam				
	Title: Utilizing Anacardium	09.40 - 10.00	 Speaker-3; Dr. Nita Rusdiana, 		
	occidentale Leaves Extract as		Universitas Muhammadiyah A.R.		
	Alternative to the Conventional		Fachruddin, Indonesia		
	Antibiotics Against Antimicrobial-		Title: Determination of Pork Fatty		
	Resistant Microorganisms		Acid in Bulk Cooking Oil		
		10.00 - 10.20	• Speaker-4; Mr. Sheraz Ali,		
			University of the West Indies,		
			Trinidad, and Tobago		
			Title: The Influence of Religiosity		
			on the Purchase Intention of Halal		
			Foods in Trinidad and Tobago		
10.20 - 10.30	Tea/Coffee Break	10.20 - 10.30	Tea/Coffee Break	10.00 - 10.30	Tea/Coffee Break
10.30 – 11.00		II	IHSATEC2023 Academic Award Ceremony		
11.00 – 12.00			Closing Ceremony		
	Closing Remarks and Conference Re	solution by Assoc.	Closing Remarks and Conference Resolution by Assoc. Prof. Dr. Winai Dahlan, Founding Director, The Halal Science Center, Chulalongkom University	The Halal Science C	enter, Chulalongkorn University
	(HSC-CU)				
	Dua closing				
	Vote of Thanks and Group photograph				

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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST" International Conference

December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

December 3, 2023 Day-2 (SUNDAY)

Time	(Samat Nana Room)	Time	(Nana Bhirom Room)	Time	(Banglumphu Roo
(GMT +7)	IHSATEC2023; 16th HASIB/9th	(GMT +7)	IHSATEC2023	(GMT +7)	IHSATEC2023
	IHSACC		(Onsite Academic Presentation)	0	(Online Academic Preso
12.00 - 13.30			Lunch and Dhuhr prayer		
13.30 – 17.00	Site visi	t Thai Muslim friendl	Site visit Thai Muslim friendly culture, Halal route, Bangkok **Only for registered attendees**	**Only for registered attenc	lees**
17.00			Departure of all delegates		

--- End of The Conference---

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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

International Conference December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

PROGRAM AT A GLANCE กำหนดการแบบย่อ

	2.1	2 December 2023 (Saturday)	ırday)		3 Dece	3 December 2023 (Sunday)	
Time (GMT +7)	Room-I (Samat Nana Room)	Room-II (Nana Bhirom Room)	Room-III (Banglumphu Room)	ARCHWAY (Nana Bhirom Room)	Room-I (Samat Nana Room)	Room-II (Nana Bhirom Room)	Room-III (Banglumphu Room)
08:30 - 06:00		Participants Registration	egistration		Part	Participants Registration	
09:00 - 09:30 09:30 - 10:00					Signing Ceremony of MOU/MOA IHSATEC2023; 16th HASIB	IHSATEC2023; 16 th HASIB	Academic Judging Committee Meetings
10:00 -10:30	Grand Ope & Exhibit	Grand Opening Ceremony at Samat Nana Room & Exhibition visit by Chairman of Ceremony	at Nana Room of Ceremony		Session-5: Innovations in Halal Sustainability and Healthcare	Session-6: Halal Assurance and Technological Advancements	Tea/Coffee Break
					Tea/Coffee Break	Tea/Coffee Break	
10:30 - 11:00					IHSATEC202	IHSATEC2023 Academic Award Ceremony	Monv
		Tea/Coffee Break	3 Break				,
11:00 -11:30	IHSATEC2023; 16 th HASIB Session-1:	Oral Presentation-1	(Online) Oral Presentation-1	(11:00 Presente			
11:30 - 12:00	Keynote Speech Digitalizing Halal Initiatives for Fostering Halal Trust	Science, Technology, and Innovation session	Science, Technology, and Innovation session	resentation) - 12:00) ers stand at oster		Closing Ceremony	
12:00 - 12:30 12:30 - 13:00				Lunch and Dhuhr prayer	rayer		
13:00 - 13:30	IHSATEC2023; 16 th HASIB	Oral Brancastation 2	(seiled)	(
13:30 - 14:00	Session-2: Tech-Driven Halal	Science,	Oral Presentation-2	(13:00 -	Site visit TI	Site visit Thai Muslim friendly culture,	်
14:00 - 14:30	Innovations for the Current Era	Technology, and Innovation session	Science, Technology, and Innovation session	esentatior · 17:00) and at Po	**Only t	**Only for registered attendees**	
14:30 - 15:00	Tea/Coffee Break	Tea/Coffee Break					
) (21 1 00 11 0000

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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST" International Conference

December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

Banglumphu Room-III Room) 3 December 2023 (Sunday) (Nana Bhirom Room) Room-II (Samat Nana Room) Room-I ARCHWAY Bhirom Room) (Nana Science, Technology, and (Banglumphu Room) Oral Presentation-3 Innovation session Tea/Coffee Break Room-III (Online) 2 December 2023 (Saturday) Room-II (Nana Bhirom Room) Preparing for site visit Oral Presentation-1 Marketing, Social Science session Business & Halal: Advancements (Samat Nana Room) and Natural Product Innovations in Food Bounty to Advanced in Food, Cosmetic, and Ingredients: IHSATEC2023; Fechnology for IHSATEC2023; From Nature's Harnessing 16th HASIB 16th HASIB Session-3: Industries Session-4: Solutions Room-I

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End of The Conference

Maghrib prayer and visit Expo at Asiatique The Riverfront

18:30 - 19:00 19:30 - 20:00 20:30 - 21:00

20:00 - 20:30

17:30 - 18:00 18:00 - 18:30 19:00 - 19:30

17:00 - 17:30

16:30 - 17:00

Welcome Dinner



16:00 - 16:30

15:30 - 16:00

15:00 -15:30

Time (GMT +7)



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ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ASSEMBLY 2023 ACCOUNTY OF THE MAILAND AS	ARCHWAY (Nana Bhirom Room) HRATEC2023 Observe Academic Description)	Poster presentation session-1	Welcoming Academic Presentation and Group Photo Session Chair 1: Asst. Prof. Dr. Sukrit Sirikwanpong Lecturer, Department of Nutrition and Dietetics Chulalongkorn University, Thailand Session Chair 2: Asst. Prof. Dr. Pakpum Somboon, Lecturer, Bio-Electronic Research Laboratory (BERL), Department of Electrical Engineering, Chulalongkorn University, Thailand	Presenter: Moza Audina Sopharia - HST23106 - Tittle: "Does the Merger of Large Sharia Banks Work? A Study of Islamic Bank in Indonesia"	Presenter: Muhamad Irfan Florid - HST23107 - Tittle: "Sustainability and Green Accounting in Halal Tourism: A Comprehensive Literature Review"	Presenter: Ferdi Zanuar Azan - 555166 - Tittle: "Advancing Indonesia's Rice Industry: Embracing Tayyib Principles Beyond Halal"	Presenter: Allya Roosallyn Assyofa - HST23124 - Tittle: "Technological Provision on Employee Green Behavior: Implementation on Technology-Based Start-up Company in Indonesia"	Presenter: Dr. Pg Dr Siti Rozaidah Pg Hj Idris - HST23113 Title: "Challenges and Issues in Halal Certification for Restaurants in Japan: A Perspective from Halal Certification Bodies"	Presenter: Ilfi Infansari - 290003 Title: "Healthy & Halal Food Contributes to Children's Growth and Development in Indonesia after the Covid-19 Pandemic: Opportunities and Challenges"	Lunch and Dhuhr prayer
	Time (GMT +7)	11.00 - 12.00		11.00 - 11.10	11.10 - 11.20	11.20 - 11.30	11.30 - 11.40	11.40 - 11.50	11.50 - 12.00	12.00 - 13.00



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Time	ARCHWAY (Nana Bhirom Room)	
(GMT +7)	IHSATEC2023 (Poster Academic Presentation)	
	Poster presentation session-2	_
13.00 -15.00	Welcoming Academic Presentation and Group Photo	
	Session Chair 1: ASSI, Frot. Dr. Sukrit Strikwanpong Lecturer, Department of Nutrition and Dietetics Chulalongkorn Oniversity, Thauland Session Chair 2: Asst. Prof. Dr. Pakpum Somboon, Bio-Electronic Research Laboratory (BERL), Department of Electrical Engineering, Chulalongkorn University,	
	Thailand	
13.00 - 13.10	Presenter: Suwaibah Sulong - HST23152	
	Title: "Evaluating the Impact of Microencapsulated Black Cumin Seed Oil on the Physical and Nutritional Profile of Orange Sweet Potato Custard"	
13.10 - 13.20	Presenter: Pitak Ardmare - 377624 - Tittle: "The Development of a Web Application Digital Innovation for Smart Masjid (DIMAS) Community-Level Mosques	
	Management in Pattani Province"	
13.20 - 13.30	Presenter: Maya Lestari - HST23138	
	Title: "Halal Food and Inclusivity in Children's Literature: A Case Study from Cultural and Religious Perspectives in Early Childhood Education in Indonesia"	
13.30 - 13.40	Presenter: Fitria Utami – HST23132	
	Title: "Implementation of Halal Practices in Providing Supplementary Food in Kindergartens, Tangerang, Indonesia."	
13.40 - 13.50	Presenter: Firadao Boonmalert - HST23164	
	Title: "Exploration of Nutritional Impact of Tilapia Noodles enriched with wolffia (Wolffia globosa)"	
13.50 - 14.00	Presenter: Anat Denyingyhot - HST23165	
	Title: "Get ready for preparation on tourism and services friendly to Muslim tourists in Thailand post COVID-19"	
14.00 - 14.10	Presenter: Fakrutdin Tapohtoh – 200702	





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CONFERENCE PROGRAM



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"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST" December 2-3, 2023 at Nouvo City Hotel Bangkok, THAILAND

International Conference

F	Time	ARCHWAY (Nana Bhirom Room)
(GIV	(GMT +7)	HSATEC2023 (Poster Academic Presentation)
15.16	15.10 - 15.20	Presenter: Sahera duereh – 599917 Title: "Development of hair conditioner formula by using rambutan peel and seed extracts as antioxidant active ingredient"
15.20	15.20 - 15.30	Presenter: Acharee Suksuwan - HST23141 Title: "Molecularly Imprinted Polymers in Halal Food Authentication: A Mini Review"
15.30	15.30 - 15.40	Presenter: Junaidi – 551410 Title: "The Influence of Several Macroeconomics, Oil Prices on Jakarta Islamic Index Share Prices in Indonesia"
15.40	15.40 - 15.50	Presenter: Bella Fujhita - HST23140 Title: "The Influence of Micro Factors (Liquidity and Profitability) and Macro Factors (Inflation and Interest Rates) on the Stock Prices
15.50	15.50 - 16.00	Presenter: Md. Touhidul Islam - HST23145 Title: "Maximizing Employee Productivity and Engagement through Implementation of Remote Work Policies: A Study on Organizational Performance in the Post-Pandemic Era"
16.00	16.00 - 16.10	Presenter: Saiful Mozumder – HST23103 Title: "Maternal Health Services in Disaster Prone Areas: A Case Study of Sharonkhola and Morelganj Upazillas of Bagerhat, Bangladesh"





CONFERENCE CHAIR

Associate Professor Dr. Winai Dahlan Founding Director, The Halal Science Center, Chulalongkorn University (HSC)



EDUCATIONS

- B.Sc. Biochemistry, Faculty of Science, Chulalongkorn University, Bangkok, Thailand, 1976 AD
- M.S. Nutrition, Faculty of Medicine Ramathibodi Hospital, Mahidol University, Bangkok,
- Thailand, 1982 AD
- Ph.D. Applied Medical Biology (magna cum laude), Faculty of Medicine and Pharmacy St-Pierre Hospital, Université Libre de Bruxelles, Brussels, Belgium, 1989 AD

APPOINTMENTS

- Founding Director, The Halal Science Center, Chulalongkorn University (HSC)
- Vice President, The Central Islamic Council of Thailand (CICOT)
- Chairman, The Halal Standard Institute of Thailand (HSIT)
- Committee of National Reform on Social Affairs
- Committee of National Education Council

PAST EXPERIENCES

- Member, The National Reform Steering Assembly (NRSA)
- Member, the National Reform Council (NRC)
- Dean, Faculty of Allied Health Sciences, Chulalongkorn University
- Member, The National Directive Board of Food, Ministry of Public Health
- Member, The Advisory Board of Food, FDA, Ministry of Public Health
- Chairman, Subcommittee on Carbohydrates and Proteins, The National Committee of Thailand Recommended Dietary Allowances, Ministry of Public Health
- Nutrition Advisor in International Events: The 13th Asian Games, The 7th Fespic Games,
 The 20th World Scout Jamboree, The 24th Summer Universiade Games
- Member, The Advisory Board of Deputy Prime Minister and Ministers



SCIENTIFIC/ACADEMIC TRAININGS & VISITS

> 300 visits and trainings in 50 countries,

PUBLICATIONS

- ~ 350 books (in Thai)
- > 3,000 pieces of documentary articles in science/technology, food/nutrition in several Thai magazines since 1989
- > 50 reviewed scientific articles published internationally/locally
- > 40 original research articles published internationally/locally

AWARDS & HONOURS

- World Halal Day Lifetime Achievement Award 2017, London, United Kingdom by the United World Halal Development
- Listed as "The 500 Most Influential Muslims" of the years by the Royal Islamic Strategic Studies Centre, Jordan for 15 consecutive years of 2010-2024
- The National Award of Best Innovative Civil Services, Office of Public Sector Development Commission 2013
- The Royal Thai Decoration and Awards
- The Bravery Medal, The Dushdi Mala. (2425 B.E.) esteemed achievement in science
- Knight Grand Cordon of the Most Noble Order of the Crown (Major General rank)
- The Chakrabarti Mala Medal (2436 B.E.)
- Best Innovation award, Halal Science & Innovation Excellence, World Halal Research Summit 2011, 2012, Kuala Lumpur, Malaysia
- Philippines' IDCP Recognition Award of Halal Achievement in Halal Science 2009
- Malaysia's Halal Journal Award of Best Innovation in Halal Industry 2006
- Alumnus of the Year 2009, Graduate Studies, Mahidol University, Bangkok, Thailand
- Alumnus of the Year 2005, Faculty of Science, Chulalongkorn University, Bangkok, Thailand
- Lecturer of the Year 2001, Chulalongkorn University, Bangkok, Thailand



CO-CONFERENCE CHAIR

Assist.Prof. Dr. Hendrati Dwi Mulyaningsih
Founder & Chairperson
of Research Synergy Foundation



Dr. Hendrati Dwi Mulyaningsih is the chairperson and founder of Research Synergy Foundation that has shown great commitment on creating Global Network and Research Ecosystem. This GNR ecosystem has been developing since 2017 up to the present and having increasing numbers of the member up to more than 25.000 from all around the globe. Her passion in how to create impact and co creation value among all the stake holder of RSF has made her focus on upholding integrity in the scientific process through enhancement of RSF's support-support system as like Reviewer track, Scholarvein, Research Synergy Institute and Research Synergy Press. Thus, her work in this area has made her as the Nominee of Impactful Leadership Awards from Tallberg Foundation Sweden 2019.

As lecturer, she has been working in the University since 2008 – at present in Indonesia as assistant professor and she hold her Doctoral Science of Management graduated from School of Business and Management Institute of Technology Bandung (SBM-ITB) and she has strong interest to her research project as well as her research field in Social Entrepreneurship, Social Innovation and Knowledge Management.

As researcher, her work studies and research on this research field made her be invited as reviewer in many reputable Scopus and WOS indexed journals and as keynote speaker in many International Conferences in Philippines, Thailand, Malaysia, Indonesia, Australia, Japan, and US. She also has shown her great passion on writing her research study into some books chapter, papers and contemporary scientific articles that has already been published in Springer, Emerald, Taylor and Francis and in many reputable international publishers. The terrific association between her professional experiences as researcher, lecturer, the certified Trainer & Coach combined with her wider horizon on networking in the research area made her establish the strong commitment on having global learning platform to accelerate knowledge through many workshops and research coaching in Research Synergy Institute as one of RSF's support system.



DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST



KEYNOTE SPEECH:

"DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"



SESSION CHAIR

Assist. Prof. Dr. Hendrati Dwi Mulyaningsih

Research Synergy Foundation (RSF) Bandung, Indonesia

AREA OF EXPERTISE:

Innovation Management, Social Innovation, Social Entrepreneurship and knowledge management

QUALIFICATION & EDUCATION

Doctoral of Science management, School of Business and Management, Institute of Technology Bandung (SBM - ITB), Indonesia



KEYNOTE SPEECH: "DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

DIGITALIZING HALAL INITATIVES FOR FOSTERING HALAL TRUST

Winai Dahlan1*

¹The Halal Science Center, Chulalongkorn University, Bangkok, Thailand

ABSTRACT

The Halal Science Center Chulalongkorn University (HSC) began its work in 1995, received government funding in 2003, and even received an award from the Prime Minister of Malaysia as an innovative developer in the Halal industry and as an initiator of the first Halal Science Laboratory ever in the world in 2006. HSC has developed several innovative of Halal products and services for the progress of Halal science. When the world enters the era of digital technology, HSC has brought digital technology to participate in Halal science, research and innovation, including the development of a Halal tourism platform and App called 'Halal Route' to facilitate both Thai and foreign Muslim tourists wishing to travel in various provinces in Thailand. Within the app, tourists can find up to 5,000 Halal restaurants, providing detailed information on where the restaurants are located. How to travel? What's on the menu? Are there places to pray and do ablution? Including providing many other information, including mosques, Provincial and Central Islamic Committee offices as well as any interesting tourist attractions in the nearby area. In addition, HSC has developed a Halal standardization platform called 'HAL-Q Plus', which explains the process of setting up a Halal standardization system in detail. Recommend various methods Including the application of the Halal raw material database called 'H numbers', the use of the Halal Science Laboratory or HAFOLAB, the use of innovative detergents, the HAL-Q Plus system is finally placed in 1,112 factories covering 158,823 workers, and the development of H numbers uses a database from the analysis of samples of 188,731 products. After setting up the system, the center connects the system to the Blockchain via the NFT (Non-Fungible Token) network, then develops the Blockchain for the benefit of consumers in accordance with the Cabinet resolution of September 10, 2019. HSC has also developed many digital technology systems to integrate with Halal products and services. This is to build confidence in Halal or Halal Trust for consumers.

KEYWORDS:

Halal Route, H numbers, HAL-Q Plus, Halal Blockchain, Halal Science Laboratory



KEYNOTE SPEAKER

Assoc.Prof.Dr.Winai Dahlan

Founding Director, The Halal Science Center, Chulalongkorn University, Thailand

AREA OF EXPERTISE:

Lipid and Fat Science, Nutrition, Halal Science

- Ph.D. Applied Medical Biology (magna cum laude), Faculty of Medicine and Pharmacy St-Pierre Hospital, Université Libre de Bruxelles, Brussels, Belgium, 1989 AD
- M.S. Nutrition, Faculty of Medicine Ramathibodi Hospital, Mahidol University, Bangkok, Thailand, 1982 AD
- B.Sc. Biochemistry, Faculty of Science, Chulalongkorn University, Bangkok, Thailand, 1976 AD





KEYNOTE SPEAKER

H.E.İhsan ÖVÜT

Secretary General, The Standards and Metrology Institute for the Islamic Countries (SMIIC), , istanbul Dünya Ticaret

Merkezi A1 Blok No:437-438 Yeşilköy-İstanbul/Turkey

AREA OF EXPERTISE:

OIC/SMIIC Standard, Standardization

QUALIFICATION & EDUCATION

B.Sc., The Department of International Relations of Faculty of Political Sciences of Ankara University

KEYNOTE SPEECH: "DIGITALIZING HALAL INITIATIVES FOR FOSTERING HALAL TRUST"

IMPORTANCE OF STANDARDS AND QUALITY INFRASTRUCTURE FOR THE HALAL ECONOMY

ABSTRACT

SMIIC is a treaty based intergovernmental standardization organization headquartered in Istanbul, Türkiye. SMIIC is an OIC institution which was established in 2010 after the completion of ratification process of its Statute by its members. Being the only competent body of the OIC in standardization, metrology and accreditation fields, SMIIC develops consensus based OIC/SMIIC standards aiming at achieving uniformity in conformity assessment activities among member states in order to increase intra-OIC trade. In this context, since its establishment, the number of member states has gradually increased and reached 47, including 3 observers. The vision of the Institute is creating a quality infrastructure that improves economy, welfare and protects its member states. With that vision, SMIIC has published 56 standards of which 20 are on halal topics and these standards are developed according to the needs of its members and the industry with the contribution of our members as well as International Islamic Figh Academy (IIFA) as our partner. Halal industry is growing at a remarkable rate and there are various drivers for the development of halal market. Unified halal standards are proven to be the only solution for the integrity and quality of the activities conducted under halal life styles. On the other hand, quality infrastructure as one of the most important elements of economic growth is often neglected by OIC countries. SMIIC's system with the help of OIC Global Halal Quality Infrastructure (OHAQ) is the key to overcome the ongoing challenges in the halal industry as well as ensuring halal to be understood in terms of its technicality.



"TECH-DRIVEN HALAL ASSURANCE: INNOVATIONS FOR THE CURRENT ERA"



SESSION CHAIR

Assist. Prof. Dr. Pradorn Sureephong

The Halal Science Center, ChulalongkornUniversity, Thailand

AREA OF EXPERTISE:

Software Engineering, Innovation, Halal Science

- PhD, Dual Degree Program at Université Lumière Lyon 2, France and Chiang Mai University, Thailand, 2005 – 2009
- Master of Economics, Faculty of Economic, Chiang Mai University, 2003 2004
- Bachelor of Engineering, Computer Engineering, Faculty of Engineering, Chiang Mai University, 2002





SPEAKER

Prof. Abdelaziz Bouras

- Professor at Qatar University
- Manager of the Pre-Award
 Department at the Office of
 Research Support of Qatar University
- The holder of the ICT-Qatar Ministry Chair position

AREA OF EXPERTISE:

- Computer Science and Engineering
- Al and Software Lifecycle Management

QUALIFICATION & EDUCATION

- Research Habilitation in Computer Science, ICT for Engineering, University Claude Bernard of Lyon, France, 2000
- PhD in Computer Science, Computer Aided Design & Modelling, University Claude Bernard of Lyon, France, 1992
- Research Master in Computer Science, Artificial Intelligence & Computer Graphics, University Claude Bernard of Lyon, France, 1988
- Engineer in Maintenance Engineering, National Institute of Engineering Boumerdes, Algeria, 1987

"TECH-DRIVEN HALAL ASSURANCE: INNOVATIONS FOR THE CURRENT ERA"

Impact of Climate Change on Halal Food industry and role of AI in terms of mitigation and prediction

ABSTRACT

Climate change poses a significant threat to various industries worldwide, and the Halal food industry is no exception. As global temperatures rise, extreme weather events become more frequent, and ecosystems shift, the production and supply chain of Halal food are faced with unprecedented challenges. We will explore in this talk the multifaceted impact of climate change on the Halal food industry and delves into how IT technologies, and more particularly Artificial Intelligence ones can play a crucial role in mitigating these challenges, predicting future risks and contributing to global solutions.



"TECH-DRIVEN HALAL ASSURANCE: INNOVATIONS FOR THE CURRENT ERA"

How halal technology can build strong relationships

ABSTRACT

Halal technology, which integrates Islamic principles and values into technological applications, has the potential to play a significant role in building strong relationships. This abstract explores the ways in which halal technology can contribute to fostering meaningful connections, promoting communication, and strengthening bonds within individuals, families, and communities.

Firstly, halal-certified organizations can utilize a communication system to provide timely and relevant information about their halal products or services. By delivering personalized and targeted content, they can demonstrate a deep understanding of their customers' needs and preferences, creating a sense of connection and loyalty.

Secondly, halal technology emphasizes ethical practices, and this can be reflected in the communication. Respecting privacy rights, obtaining consent, and providing easy opt-out options contribute to building trust and maintaining a positive relationship with recipients.

Furthermore, halal-certified organizations can use communication to share educational and informative content related to halal practices, ingredients, and certifications. This proactive approach helps to engage recipients, establish thought leadership, and enhance their understanding of the organization's commitment to halal integrity.

In summary, halal technology holds significant potential in building strong relationships by enabling transparent communication, fostering shared interests and communities, providing access to resources and support, maintaining long-distance connections, promoting cultural understanding, and facilitating collaboration.



SPEAKER

Assoc.Prof.Dr.Meirambek, ZHAPAROV

Vice rector of Social Affairs, Dean of ICT faculty at Paragon International University, Phnom Penh, Cambodia

AREA OF EXPERTISE:

Microlearning, Computer Science Education, Adult Education, Project Management, Agile, Scrum

- PhD in CS, SDU, Almaty, Kazakhstan (2009 – 2013)
- MSc in CS, D. Serikbayev East Kazakhstan state technical university, Oskemen, Kazakhstan (2003 – 2006)
- BSc in CS, SDU, Almaty, Kazakhstan (1999 – 2003)





SPEAKER

Prof. Dr. Ahmed Seffah

College of Technological Innovation, Zayed University, Abu Dhabi Campus,

AREA OF EXPERTISE:

Human-Centric Software Engineering, Human-Data Interaction Design, Artificial Intelligence

QUALIFICATION & EDUCATION

- Habitation (French HDR, Second PhD), Ecole Centrale de Lyon and University of Claude Bernard, Lyon, France, 2006
- Ph.D. in Software Engineering, Ecole Centrale de Lyon and University of Claude Bernard, Lyon, France, 1993
- Master of Applied Automatics and Informatics, Institute National des Sciences Appliqués and Ecole Centrale de Lyon, INSA/ECL France, 1989
- Bachelor of Engineering in Computer Engineering Specialisation Software, USTHB (Algeria), 1987

"TECH-DRIVEN HALAL ASSURANCE: INNOVATIONS FOR THE CURRENT ERA"

A Digital Twin to Supporting the Concept from Farm to Fork

ABSTRACT

This talk will discuss the modeling, creating, and deploying a Digital Twin to support the concept from Farm to fork. Fundamentally, the talk will investigate how to use such digital twins to educate students, researchers, and farmers in sustainable smart farming (Eco-Friendly Farming) and the traceability of organic products. The digital twin will collect data from the ecosystem that includes, besides the farm, startups, and university research groups with people from ICT, environmental science, and farming/agriculture. The digital twin will be built using the cloud/Internet of Things and the living lab concept for education and innovation. The students from existing master's programs, PhDs, and professors will contribute to developing digital Twins. The digital twin uses Open Al codex to understand the main sub-systems of sustainable farming, mainly how digitalization can help to move from traditional farming to digitally assisted sustainable agriculture.





"HARNESSING TECHNOLOGY FOR HALAL: ADVANCEMENTS IN FOOD, COSMETIC, AND NATURAL PRODUCT INDUSTRIES"



SESSION CHAIR

Assoc. Prof. Dr. Pakorn Priyakorn

Director of Halal Standard Institute of Thailand

AREA OF EXPERTISE:

- Development policy and administration
- Public policy and management
- Strategic management
- Project planning and management
- Quality management in public organization

- Ph.D. Public Management, University of Cambridge, 1989
- MA Public Policy, University of Cambridge, 1982
- MPhil Development Studies, University of Cambridge, 1981
- MPA National Institute of Development of Administration, 1977
- BA Political Science, Thammasat University, 1974
- LLB Thammasat University, 1972





SPEAKER

Ir. Elvina Agustin Rahayu, MP

Vice Chairman, Director of Assessment and Domestic & Foreign Affairs, The Assessment and Research Institute – Halalan Thayyiban of Muhammadiyah, Indonesia

AREA OF EXPERTISE:

HACCP, Halal Product Certification, Halal Assurance System Certification, Food Safety Management System

QUALIFICATION & EDUCATION

- Master Professional of Food and Nutrition Technology, Bogor Agriculture University. 2013
- Bachelor Degree of Food and Nutrition Technology, Bogor Agriculture University. 1993

"HARNESSING TECHNOLOGY FOR HALAL: ADVANCEMENTS IN FOOD, COSMETIC, AND NATURAL PRODUCT INDUSTRIES"

Halal Ingredient Traceability Corner (HITC): A Solution for MSEs to provide Halal Thayyiban Food and Its traceability

ABSTRACT

The survey involving 185 micro and small enterprises (MSEs) across Indonesia revealed a strong demand for a trusted source of halal ingredients, with 99% of respondents supporting the idea. From this survey ,these MSEs frequently use additives like artificial sweeteners, colorings, and flavor enhancers in their products, which vary in shelf life from less than to more than 7 days, also ready to eat food. A significant challenge identified is the lack of detailed information on food additives used in products, with many instances of incomplete or unavailable information. To address this, the Halal Ingredient Traceability Corner (HITC) has been proposed. This system aims to ensure halal compliance and traceability of ingredients for MSEs. HITC will operate by purchasing materials in bulk, repacking them into smaller quantities required by MSEs, and providing detailed product information. This information, accessible via an Android app by scanning the product's label, will include the manufacturer's name, establishment number, country of origin, manufacturing and expiry dates, and the batch number. This initiative is expected to greatly assist MSEs in reliably providing halal and thayyiban (wholesome) food, enhancing consumer trust and compliance with halal standards.





"HARNESSING TECHNOLOGY FOR HALAL: ADVANCEMENTS IN FOOD, COSMETIC, AND NATURAL PRODUCT INDUSTRIES"

New Developments on OIC Global Halal Quality Infrastructure (OHAQ) and the Use of Technology and AI at SMIIC Standardization Activities

ABSTRACT

OIC Global Halal Quality Infrastructure (OHAQ) describes the conformity assessment and accreditation of halal related activities and establishes rules to harmonize procedures and practices globally based on the international implementations to achieve full mutual recognition of halal certification and accreditation activities and issuing halal mark based on OIC/SMIIC standards.

Islamic Forum for Halal Accreditation Bodies (IFHAB) has been granted affiliated status at the 49th Session of the Council of Foreign Ministers of Organization of Islamic Cooperation (OIC) held in Nouakchott, Islamic Republic of Mauritania, on 16 – 17 March 2023. The IFHAB is the designated structure as defined in the Terms of Reference (ToR) of the SMIIC Accreditation Council (SMIIC AC) and OHAQ document. The purpose of IFHAB as a cooperation of national halal accreditation bodies of the OIC, is to develop and maintain Multilateral Recognition Arrangement (MRA). This mechanism will facilitate the intra-OIC trade and will ensure that the products which are granted halal certification according to OIC/SMIIC standards from any national halal accreditation bodies of OIC Member States signatory to MRA will be subject to free movement of goods without any re-certification.

SMIIC has been diligently advancing the future initiatives of the technical committees while closely monitoring their progress on ongoing standardization projects. Updating software is a crucial aspect of any organization's technical infrastructure since it ensures that systems remain secure, efficient, and up-to-date with the latest industry standards. The recent upgrade of SMIIC Information System (SMIIC IS) is a prime example of the importance of software updates. SMIIC IS now benefits from enhanced functionality, improved performance, and increased security measures. This not only helps to improve the overall user experience, but also ensures that SMIIC IS remains a reliable and secure tool for its users.

SMIIC has developed an R&D project by embracing innovation and advancement in standardization. This development gives the opportunity to explore the potential of pre-trained language models to enhance the standardization process. Significant steps have been taken to begin with fine-tuning a base model to create a successful proof of concept. This has enabled to integrate the Al module, "Al Conversation" into the SMIIC Information System. By using Al in standardization R&D, SMIIC is not only increasing the efficiency and accuracy of our research but also demonstrating the commitment to staying at the forefront of innovation in standardization.

SMIIC also gives priority for the development of many new OIC/SMIIC standards on halal related to many products, services, conformity assessment and especially test methods. The use of technology is vital of SMIIC and it is focused on content creation in a much more effective way by using advanced digital tools automating processes over the whole development lifecycle.



SPEAKER

Mr. Çağrı Cankurtaran

Secretary of the SMIIC Committee on Standards for ConformityAssessment

AREA OF EXPERTISE:

An Expert at Standards and Metrology Institute for Islamic Countries (SMIIC) General Secretariat, Secretary of the SMIIC/CCA, Turkey

QUALIFICATION & EDUCATION

- M.A. Management
- B.Sc. Food Engineer

KEY WORDS:

Halal, OIC, SMIIC, Standardization, Conformity Assessment, Accreditation, AI, OHAQ





SPEAKER

Dr. Damir Alihodzic

Director of Islamic community in Bosnia and Herzegovnia, Agency for Halal Quality Certification

AREA OF EXPERTISE:

Standardization (ISO, Halal), ISO 9001:2008, OIC / SMIIC 2, Halal Standard BAS 1049:2010, Halal Standards, EN ISO / IEC 17065: 2013 and Food safety management system - ISO 22000

QUALIFICATION & EDUCATION

- Engineer of chemical technology, Faculty of Technology, Tuzla University, Bosnia and Herzegovina, 2007
- Master degree of Food Technology, Faculty of Technology, Tuzla University, Bosnia and Herzegovina, 2012
- Doctoral degree of technical sciences in the field of food engineering, Faculty of Technology, Tuzla University, Bosnia and Herzegovina, 2012

KEY WORDS:

validation, rapid methods, food origin analyses, ILF test.

"HARNESSING TECHNOLOGY FOR HALAL: ADVANCEMENTS IN FOOD, COSMETIC, AND NATURAL PRODUCT INDUSTRIES"

Reliability of rapid tests for the detection of specific haram ingredients in products

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ABSTRACT

The understanding of halal has been significantly complicated in the last few decades. This is caused by the development of food technology and the emergence of new products that may contain haram ingredients.

The modern way of life and food production imposes the need to apply fast methods in the analysis of the origin and quality of food. However, food and other related industries are still skeptical about the specificity, accuracy, and sensitivity of rapid methods.

The study aimed to validate rapid qualitative methods in the analysis of food quality and origin and to determine the reliability of rapid immunochromatographic tests for meat, genetically modified soy and corn, and enzyme tests in alcohol detection.

Immunochromatographic lateral flow tests (ILF tests) and enzyme tests were used for research purposes, while PCR (Polymerase Chain Reaction) and ELISA (Enzyme-Linked Immunosorbent Assay) methods were used to validate their results. This paper analyzed the presence in the food products of pork, alcohol, genetically modified soybeans, and corn. Then the validation of the obtained results was performed by appropriate procedures. Validation determined the specificity, sensitivity, and the possibility of false positives and false negatives results.

Compared to conventional methods such as PCR and ELISA, the application of rapid ILF and enzymatic methods in the analysis of the origin and quality of food does not require expensive laboratory resources and infrastructure. Conventional methods require several hours of work, while ILF and enzyme testing take 5 to 15 minutes. Research has shown that fast methods show a high level of specificity and accuracy, and do not give false positive and negative results. Based on experimental data and the obtained parameters, it can be claimed that ILF and enzyme tests are accurate and reliable for the detection of certain ingredients in food.

Considering their good reliability, specificity, and sensitivity, they can be used as screening tests for detecting pork, alcohol (ethanol), and genetically modified soy and corn in halal products and raw materials.



"INNOVATIONS IN FOOD AND INGREDIENTS: FROM NATURE'S BOUNTY TO ADVANCED SOLUTIONS"



SESSION CHAIR

Dr. Simab Kanwal

- Lecturer at Institute of Nutrition, Mahidol University, Thailand
- Adjunct Faculty at Mahidol University International college (MUIC), Thailand

AREA OF EXPERTISE:

Biochemistry, Molecular Biology, Fundamentals of Biotechnology, Enzyme Technology, Microbial Biotechnology

- Post-Doctorate, (Pharmacognosy and Pharmaceutical Botany) Chulalongkorn University, Thailand, Period: 2021 – 2023
- Post-Doctorate., (Molecular Biosciences/Structural Biology) Mahidol University, Thailand, Period: 2019 – 2021
- Post-Doctorate, (Biochemistry/Molecular Biology) Chulalongkorn University, Banakok, Thailand. Period: 2014 - 2016
- Ph.D., (Biochemistry/Molecular Biology) Chulalongkorn University, Bangkok, Thailand. Period: 2010 – 2014, Status: Degree Awarded.
- M.Phil., (Biochemistry/Molecular Biology) Quaid-i-Azam University Islamabad, Pakistan. Period: 2007 – 2009, Grade A
- M.Sc., (Biological sciences) Quaid-i-Azam University Islamabad, Pakistan.
 Period: 2005 2007, Rank scored: First class.
- B.Sc., (Biology) University of Azad Jammu & Kashmir, Pakistan. Period: 2003 2005, Division 1





SPEAKER

Prof.Dr. Nazimah Hamid

Department of Food Science and Microbiology, Auckland University of Technology, New Zealand

AREA OF EXPERTISE:

Accomplished career of nearly 30 years demonstrating academic and administrative leadership in Food Science. Significant track record in leading research projects, as well as fostering and inspiring research students to publish in high quality, internationally recognized journals. Establishing strategic collaborative research with food industries, research institutes, and tertiary institutions nationally and internationally.

QUALIFICATION & EDUCATION

- 200 publications 131 journal articles,
 3 book chapters, 40 conference abstracts, 19 conference proceedings,
 and 7 non-refereed journal articles and reports
- SCOPUS, cited 5681 times with a H-index of 45 (as of 27 November 2023).
- Google Scholar, cited 8503 times with a H-index of 56 (as of 27 November 2023)
- Fellow of the New Zealand Institute of Food Science and Technology (2008 - Present)
- Professional Member of the Institute of Food Technology (2012 – Present)

"INNOVATIONS IN FOOD AND INGREDIENTS: FROM NATURE'S BOUNTY TO ADVANCED SOLUTIONS"

Unlocking the hidden potential of food by-products: Converting food waste into sustainable functional food Ingredients

ABSTRACT

The demand for processed food has led to the generation of large amounts of food by-products. These by-products are often disposed of improperly, leading to environmental and public health concerns. However, they contain bioactive molecules, which can be recovered and used as functional ingredients in the food industry. Food by-products are a good source of potentially health-promoting bioactive compounds. Processing of these by-products to produce high value-added functional ingredients presents a promising alternative for addressing food waste management issues. This highlights the notion that nothing goes to waste, as the common waste material can be converted to a functional food ingredient. Numerous studies have demonstrated the efficacy of processing techniques such as fermentation and pulse electric field (PEF) treatments in increasing the bioactive components present in food by-products. Fermentation of food waste has proven to be a particularly effective method, as it yields a diverse range of functional ingredients. These include organic acids, enzymes, and bioactive compounds that possess notable antioxidant and anti-inflammatory properties. PEF treatments, on the other hand, play a unique role in enhancing the concentration of bioactive compounds. By creating pores in the cell membranes, PEF promotes the movement of these compounds from intracellular compartments into the extracellular medium. Consequently, their concentration is significantly increased, amplifying the potential health benefits. Furthermore, PEF treatments can activate enzymes responsible for producing bioactive compounds that can lead to a higher yield of these valuable compounds. These ecologically friendly processing methods have immense potential to contribute to sustainable food production that not only mitigates the problem of waste materials but also propels us towards a more sustainable and wellness-oriented approach in food production.



"INNOVATIONS IN FOOD AND INGREDIENTS: FROM NATURE'S BOUNTY TO ADVANCED SOLUTIONS"

Role of form of dairy products on short term food intake, satiety and postprandial glycemia in young healthy adults

ABSTRACT

Dairy product consumption is associated with control of metabolic syndrome through decrease in short-term appetite, food intake and postprandial glycemia. This possible link between dairy consumption and metabolic syndrome is mainly attributed to the macronutrients, in particular proteins, present in dairy products. However, the nutritional implications of dairy products for metabolic control are influenced by the rate of macronutrient digestion which is further dependent upon the type of macronutrient, food matrix and processing conditions.

The present investigation was an attempt to explore the effect of form of the dairy products and dairy fat on blood glucose, appetite and food intake after an ad libitum intake of pizza meal served at 120 minutes following the treatment, in young and healthy adults. Purposely, 13 health male and 12 females were selected and provided 2 servings of each Water (500mL), Skim milk (500ml), Milk (3.25% MF) (500ml), Greek yogurt (Plain 2%MF) (350g) and Cheddar cheese (Regular fat) (60g). The blood glucose subjective appetite and Satiety hormones were measured. Results showed cheese suppressed the Blood Glucose (BG) values at peak time (30 min) compared with skim milk (P<0.0001). However, no differences were observed between milk (3.25% MF) and skim milk. Likewise, Cheese resulted in significantly lower BG iAUC (0-120min), more than 20%, compared with liquid dairy products. Moreover, Greek yogurt and cheese suppressed the premeal (0-120 min) subjective appetite compared with liquid dairy products. Caloric intake (Kcal) at ad libitum pizza meal was lower than the control after semi solid (greek yogurt) and solid (cheese) dairy products but not liquid products. Conclusively, form of dairy products affects satiating and glycemic properties of dairy products. Semi-solid and solid dairy products suppress post-consumption appetite, food intake and glycemia more than fluid forms.



SPEAKER

Prof.Dr.MuhammadUmair Arshad

Professor / Chairperson Department of Food Science Government College University, Faisalabad, Pakistan

AREA OF EXPERTISE:

- Regulations related to Health clams and Food labeling
- Food Intake, Appetite and glycemic responses of foods with special focus on dairy products and Components
- Food fortification strategies and related consultancies at national and international level

QUALIFICATION & EDUCATION

- Postdoctorate Food and Nutrition, University of Toronto, Canada, 2016
- Ph.D. Food Science & Technology,
 University of Agriculture, Faisalabad, 2008
- M.Sc. (Hons.) Food Science & Technology, University of Agriculture, Faisalabad, 2003
- B.Sc. (Hons.) Agriculture (Food Technology), University of Agriculture, Faisalabad, 2001

KEY WORDS:

Dairy product, Blood Glucose, Satiety hormones, Cheese.





SPEAKER

Prof. Dr. Suraini Binti Abd Aziz

Professor at Faculty of Biotechnology & Biomolecular Sciences, Universiti Putra Malaysia

AREA OF EXPERTISE:

Biochemical Engineering specializing in Enzyme Technology & Industrial Biotechnology

QUALIFICATION & EDUCATION

- Doctor of Philosophy Research Programmein Biochemical Engineering, University of Wales Swansea, United Kingdom (October 1993 – February 1997)
- Master of Science Programme in Biochemical Engineering, University of Wales Swansea, United Kingdom (October 1992 – September 1993)
- Bachelor of Clinical Biochemistry,
 Universiti Kebangsaan Malaysia
 (June 1988 April 1992)

"INNOVATIONS IN FOOD AND INGREDIENTS: FROM NATURE'S BOUNTY TO ADVANCED SOLUTIONS"

Bromelain Enzymes from Pineapple Leaves as Source of Halal Ingredients for Therapeutic Usage

Suraini Abd-Aziz¹, Mohd Azwan Jenol¹, Noorjahan Banu Mohamed Alitheen², Lai-Yee Phang¹, Mohamad Faizal Ibrahim¹, Shafinaz Abd Gani³ and Mohd Azuraidi Osman²

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ABSTRACT

Bromelain, a mixture of proteolytic enzymes derived from pineapple plants, has gained significant attention for its diverse therapeutic properties. This study delves into the potential of bromelain extracted from pineapple leaves as a halal source for therapeutic ingredients. With an increasing demand for halal pharmaceuticals, exploring natural sources like bromelain becomes essential. The extraction of bromelain from pineapple leaves is detailed in this research. The leaves, often considered as waste in the pineapple industry, provide a sustainable and cost-effective source. The extraction process from pineapple leaves is detailed, highlighting its cost-effectiveness and sustainable nature. The study also discusses the various therapeutic benefits of bromelain, emphasizing its potential as a halal alternative in pharmaceutical and healthcare industries. As the demand for halal products continues to rise, bromelain emerges as a natural and ethical choice for meeting the needs of diverse populations while ensuring compliance with halal standards.



"INNOVATIONS IN HALAL SUSTAINABILITY AND HEALTCARE"

Upcycled Foods and Its Halal Certification

ABSTRACT

Upcycled food is defined as the "reuse of discarded materials which results in an increase in value" in a food product. As upcycling has become more popular around the world in the last few decades, the need to utilize technology to make global upcycling efficient has also risen. However, the current inefficiency in technology and communication mechanisms "limit the ability to fully exploit the potential prospects given by valorization and upcycling". Since the Halal food and certification industry has become more widespread throughout the world in the last few decades, an organized system is needed to trace the path of upcycled food globally is necessary to match the growth of the rising market. Since there is not a regulated market for raw materials used in halal food, the risk of contamination is high in upcycled raw material which could render the food haram. "Food properties for safety and quality assessment include contamination (microbial defilement, pesticide residuals, artificial colorant, food pathogen contamination, allergen ingredients, toxins, infected animals, heavy metal contamination, food additives and chemicals abuse, etc.), spoilage (associated with temperature, relative humidity, sanitation procedure, expiration, etc.), and compromise (refers to tampering, misrepresentation, and substitution)". The numerous ways that a halal product could become haram makes developing and certifying upcycled halal food difficult, because small, specific contaminants might not have been noticed in the halal food supply or the information on the product's processing may not be relayed correctly despite being able to track the food product in the food supply chain. It is even more difficult to control the halal accuracy at each control point when the halal market for the product is global since many of the raw materials used to make the upcycled food comes from different parts of the world. In a perfect world, upcycled raw material to produce halal food would be doable. However, due to the inability to trace every minute upcycled food source to whether or not it is truly halal or not is a huge barrier for halal certification. Even with the most cutting-edge technology, such as Blockchain, IOT, artificial intelligence, and electronic-sanitary certification systems to help facilitate the process of halal certification, these technologies have a limit if they can trace to the source. There is a high probability that a 100% halal certified food that is fully upcycled will happen in the future due to expanding technology and a more globalized economy, but there isn't one right now.



SESSION CHAIR AND SPEAKER

Prof. Dr. Mian N. Riaz

IFANCA's Professor of Food Diversity,

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AREA OF EXPERTISE:

Food Diversity, Food Science and Technology, Halal Food

- Ph.D. Food Science, University of Maine, Orono, Maine, USA. 1992
- M.S. (Honors), Food Technology, University of Agriculture, Faisalabad, Pakistan. 1987
- B.S.(Honors),FoodTechnology&Agriculture, Univ. of Agriculture, Faisalabad, Pakistan. 1985





SPEAKER

Assoc Prof. Dr. Shahid Bashir

The University of Lahore, Pakistan

"INNOVATIONS IN HALAL SUSTAINABILITY AND HEALTCARE"

Consumer Confidence in Halal Products: The Influence of Transparent Regulatory Assessment

¹Shahid Bashir, ²Waseem Khalid

¹,²The University of Lahore

ABSTRACT

Background – The expanding global market for halal food highlights the significance of preserving Islamic dietary principles. Maintaining customer trust relies heavily on ensuring the authenticity and compliance of halal products. Strict adherence to Halal regulations is essential for upholding the credibility of the food sector.

Purpose – This study shows the influence of transparent regulatory evaluations on molding consumer perspectives. It is also aid in mitigating apprehensions associated with halal commodities.

Design/methodology/approach – The data was carried out using scientific databases comprising of Scopus, Science Direct, PubMed, Cochrane Library, Science Hub and Google Scholar. Managing the Halal sector's growth involves handling legal complexities, various certifications, and unique challenges while implementing strategies for overall progress. Understanding how the Halal market grows means considering transparent rules, Halal certifications, factors affecting consumer trust, and past experiences. It's important to focus on the complex laws and certifications for making and labeling Halal products—they build trust with consumers. Dealing with sector challenges like tracing products, following rules, preventing fraud, and accurate labeling is crucial. Evaluating laws authentically affects how consumers see things, emphasizing the importance of clear rules. Assessing the situation involves looking at rules, trusted organizations, clear supply chains, regular checks, accessible information, global teamwork, public awareness, laws, and feedback.

Findings – A combination of best practices from the industry and real-life case studies offers valuable insights into areas that need improvement as well as effective solutions. This review concludes by highlighting the basic relationship between customer trust in Halal products and transparent regulatory assessment.

Research limitations – Inadequate consumer awareness of complex regulatory processes may undermine the efficacy of transparent assessments. Discrepancies between perceived transparency and actual regulatory practices could erode consumer trust along with cultural and regional variations in interpretations of Halal standards may pose challenges to achieving universal consumer confidence.

Originality/value – Transparent regulatory assessment is integral to building and maintaining consumer confidence in Halal products. It involves clear standards, credible certification processes, supply chain transparency, regular audits, and effective communication to ensure that consumers can make informed choices based on trust in the regulatory framework.

KEYWORDS:

Halal Products, Regulatory Assessment, Consumer Confidence, Compliance, Traceability



INNOVATIONS IN HALAL SUSTAINABILITY AND HEALTCARE

Utilizing Anacardium occidentale Leaves Extract as Alternative to the Conventional Antibiotics Against Antimicrobial-Resistant Microorganisms



³Farrah Nazuha Mansor, ⁴Rozila Alias



SPEAKER

Assoc.Prof.Dr.Moohamad Ropaning Sulong

Universiti Islam Sultan Sharif Ali, Brunei Darussalam

ABSTRACT

Background – Antimicrobial resistance (AMR) poses a significant worldwide public health challenge, as it can result in treatment failures, elevated healthcare expenditures, and an increased susceptibility to complications and fatalities arising from infections. Consequently, numerous initiatives are underway, including the development of novel antimicrobial agents.

Purpose – In the context of this research, extracts derived from both mature and young leaves of the Anacardium occidentale plant were subjected to evaluation against a spectrum of pathogenic bacterial strains. A total of 22 pathogenic bacterial species, including *Staphylococcus aureus*, *Staphylococcus epidermis*, *E. coli V517C*,

Salmonella sp., Listeria monocytogenes ATCC9150, Enterococcus faecalis ATCC51299, Pseudomonas aeruginosa ATCC25619, Pasteurella multocida ATCC12945, and Klebsiella pneumoniae sub pneumoniae ATCC13883, were assessed using seven distinct antibiotic discs, namely penicillin, streptomycin, gentamicin, ampicillin, tetracycline, carbenicillin, and kanamycin.

Design/methodology/approach – Measurement of the diameter of inhibition zones, in millimeters (mm), was carried out using a Vernier digital caliper after the bacterial cultures had been incubated at 37°C on Mueller Hinton agar plates. Whilst for the plant extraction process, 10 grams of dried leaves were dissolved in 100 ml of distilled water (w/v). Following dissolution, the mixture was filtered using Whatman's filter paper No. 1. The active compounds obtained from both young and mature Anacardium occidentale leaves were then assessed for their capacity to inhibit the growth of the targeted microorganisms. It is noteworthy that all extraction procedures adhered to the principles of Islamic Shariah and comply to the halal practices.

Findings – The results of this study have shown that extracts from *Anacardium occidentale* leaves are effective in inhibiting the growth of selected pathogenic microorganisms. The zone of inhibition of *Anacardium occidentale* young leaf extract using aqueous extraction against *Pseudomonas aeruginosa ATCC25619* is 18.69 mm, Enterococcus *faecalis ATCC51299* is 15.85 mm, *Stapylococus aureus* is 25.93 mm and *Listeria monocytogen ATCC7644* is 20.51 mm. In addition, the results of the study also show that the extract of the young leaves of *Anacardium occidentale* are able to inhibit the growth of *Staphylococcus aureus ATCC49476* that are known to resist penicillin and *E. facieum ATCC51299* that resist against streptomycin, gintamycin and kanamycin.

Research limitations – This study on the plant extract of Anacardium occidentale leaves
Originality/value – It is collaborative research

KEYWORDS: Anacardium occidentale, Leaves extract, Antimicrobial, Halal, AMR.

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SESSION CHAIR

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- Lecturer at Institute of Nutrition, Mahidol University, Thailand
- Adjunct Faculty at Mahidol University International college (MUIC), Thailand

AREA OF EXPERTISE:

Biochemistry, Molecular Biology, Fundamentals of Biotechnology, Enzyme Technology, Microbial Biotechnology

- Post-Doctorate., (Pharmacognosy and Pharmaceutical Botany) Chulalongkorn University, Thailand, Period: 2021 – 2023
- Post-Doctorate, (Molecular Biosciences/Structural Biology) Mahidol University, Thailand, Period: 2019 – 2021
- Post-Doctorate, (Biochemistry/Molecular Biology) Chulalongkorn University, Bangkok, Thailand. Period: 2014 - 2016
- Ph.D., (Biochemistry/Molecular Biology) Chulalongkorn University, Bangkok, Thailand. Period: 2010 – 2014, Status: Degree Awarded.
- M.Phil., (Biochemistry/Molecular Biology) Quaid-i-Azam University Islamabad, Pakistan. Period: 2007 – 2009, Grade A
- M.Sc., (Biological sciences) Quaid-i-Azam University Islamabad, Pakistan.
 Period: 2005 2007, Rank scored: First class.
- B.Sc., (Biology) University of Azad Jammu & Kashmir, Pakistan. Period: 2003 2005, Division 1



Digital Innovation and Gender -Based Competitive Advantage: Evidence from Indonesian Indonesia Micro, Small, and Medium Enterprises (MSMES)

¹Lela Nurlaela Wati, ²Rita Yuni Mulyanti, ³Abdul Mukti Soma



SPEAKER

Prof. Lela Nurlaela Wati

Universitas Teknologi Muhammadiyah Jakarta, Indonesia

ABSTRACT

Background – The research on the drivers of digital innovation and its impact on micro, small, and medium enterprises (MSMEs), particularly those managed by women, remains significantly limited despite the growing significance of digital innovation.

Purpose – The author's research is driven by the recognition of a gender disparity in digital technology. This prompts an investigation into two main areas: (i) the impact of digital innovation in facilitating the relationship between entrepreneurial characteristics, digital orientation, and digital capabilities on the digital innovation and competitive advantage of MSMEs led by both women and men.

Design/methodology/approach – The sample was 325 MSME owners or managers consisting of 211 women and 114 men from Jakarta, Bandung, and Bogor. The research method uses SEM analysis and Multi Group Sample difference tests to test the hypothesis.

Findings – Digital capabilities are not a decisive factor for digital innovation in MSMEs managed by women, whereas entrepreneurial traits, digital orientation, and digital capabilities are for MSMEs managed by males when it comes to digital innovation. Digital orientation and entrepreneurial traits influence competitive advantage indirectly through digital innovation rather than directly. Innovation cannot buffer the influence of digital capabilities on the competitive advantage of MSMEs managed by women, but digital capabilities and innovation have a growing effect on the competitive advantage for MSMEs managed by both men and women. There is a gender gap in digital technology, as evidenced by the differences in test results between men and women. To close this gap, the government should implement digital literacy initiatives and reach a technology agreement to encourage more women and girls to pursue STEM careers.

Research limitations – The research results are not validated by conducting in-depth interviews with respondents, it does not distinguish between urban and rural MSME samples, and the digital innovation output solely evaluates the benefits of singing.

Originality/value – Previous researchers have not yet undertaken this particular study, as it investigates the disparities in digital innovation models and competitive advantage within micro, small, and medium enterprises (MSMEs) that are overseen by individuals of different genders. Additionally, the study aims to establish evidence of a gender gap in the utilisation of digital technology.

KEYWORDS:

Digital orientation, digital capabilities, digital innovation, competitive advantage, gender.

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Detection of Porcine DNA using Isothermal Nucleic Acid Amplification for Halal Forensic

SPEAKER

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ABSTRACT

Background – The consumption of pig (Sus scrofa) meat is a severe concern in Islam since food containing swine elements is forbidden (haram) for Muslims. To safeguard Muslim consumers against intentional or unintentional fraud, a reliable technique for detecting pork adulteration in food is required.

Purpose – The goal of this research is to create a porcine DNA rapid test kit (RTK) that uses isothermal DNA amplification in conjunction with a lateral flow strip (LFS) to identify the presence of pig DNA in meat and food products.

Design/methodology/approach – Recombinase polymerase amplification (RPA) in conjunction with lateral flow assay was employed as a diagnostic technique in this investigation. Primer3 Plus software was used to create oligonucleotide primers from the pig gene mitochondrial DNA. Forward primer was labeled with fluorescein (FAM), whereas reverse primer was labeled with biotin. To avoid mismatches with other species, the primers' porcine specificity was tested using simple local alignment search techniques (BLAST). The DNAeasy Mericon Food kit was used to successfully extract DNA from pig flesh. Implen Nanophotometer was used to assess the quality and amount of isolated DNA. The RPA assay for defined primer sets was optimized using the Twist Amp basic liquid kit reaction component and the directions in the kit's manual. Agarose gel electrophoresis and lateral flow device (LFD) were used to detect endpoints of species-specific amplified RPA products.

Findings – The outcome of positive amplification with a single clear band for porcine DNA proved the primers' 100% specificity. The amplification time was 20 minutes, and the detection limit is 0.001 ng/l DNA.

Research limitations – The sensitivity of assay seems to be lower than real time PCR assay. Optimization and good design of the primer could be done to increase the sensitivity of the assay.

Originality/value – Finally, the outcomes of this study can be used as a reference for Halal forensic.

KEYWORDS:

Porcine DNA, Isothermal Nucleic Acid Amplification, Lateral Flow Device, Halal Forensic



Determination of Pork Fatty Acid in Bulk Cooking Oil

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SPEAKER

Dr. Nita Rusdiana

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ABSTRACT

Background – The increase in cooking oil prices in early 2022 will force people to switch from packaged cooking oil to bulk cooking oil which does not have a brand or label. People cannot differentiate between bulk cooking oil produced by factories and recycled used cooking oil. Currently, people not only use vegetable cooking oil in their daily lives, but many people mix vegetable cooking oil with animal cooking oil to produce a more savoury taste in their dishes.

Purpose – The aim of the research is to determine the fat content of pork based on the fatty acid composition and fatty acid levels in bulk cooking oil circulating in the community using the GC-FID method.

Design/methodology/approach – The research method uses the GC-FID instrument to determine the fatty acid composition in the sample. The first step was to determine the fat content in the pork fat samples, then the second step was fatty acid analysis with GC-FID on the pork fat and bulk cooking oil samples. Analysis of the results obtained was then carried out to identify the fatty acid profile of the bulk oil, and a comparison was made between the fatty acids of the bulk cooking oil and pork fatty acids.

Findings – The level of the fatty acid 11,14-Eicosadienoic Acid (C20:2) in pork fat, which is a marker for the presence of pork fat in the sample, is 0.57%, whereas in the bulk oil sample it was not detected.

Research limitations – The limitations of the problem in this research refer to the inclusion criteria set by the researcher, namely bulk cooking oil that has no brand, no label, price below Rp. 15,500/litre and sold in the BANTEN area.

Originality/value – The existence of food adulteration, especially in oils, fats and alcohol, has become a problem for Muslim consumers. To detect lard in bulk oil sold by traders, a lard analysis method is needed which is capable of providing accurate and fast analysis results.

KEYWORDS:

bulk cooking oil, GC-FID instrument, pork fatty acid, and Lard

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The influence of Religiosity on the Purchase Intention of Halal Foods in Trinidad and Tobago

SPEAKER

Mr. Sheraz Ali

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ABSTRACT

Background – Islam is a religion which provides holistic guidelines to its followers regarding all facets of life, including their economic and personal life. Trinidad and Tobago is a multi-ethnic, developing country with a Muslim population of just eight percent. The impact of the Muslim consumers' religiosity on their decision to purchase halal food as a minority in Trinidad and Tobago has never been investigated.

Purpose – This study aims to investigate the influence of intrinsic and extrinsic religiosity on the purchase intention of halal certified food products by Muslim consumers as a minority in the multi-ethnic Caribbean island of Trinidad and Tobago.

Design/methodology/approach – Data were collected through questionnaires to 165 Muslim consumers who attend the largest masjid on the island located in north Trinidad as well as living in the vicinity. Many demographic categories were included such as gender, age, economic status and level of education. The data analysis is don e using simple linear regression analysis. Cronbach's alpha was used to determine the reliability of the items.

Findings – The result of this study shows that religiosity has a significant effect toward the purchasing decisions of halal certified food products by the Muslims living in Trinidad and Tobago as a minority. It was found that as the personal religiosity of the Muslims increased there was a greater desire to source and purchase halal food. Research limitations – The study investigates the role of Muslims' commitment to purchase halal foods. It does not take into account various ideologies among Muslims which may impact their halal purchase options, nor does it establish differences in purchase intention between imported and local halal food.

Originality/value – The role of religiosity for Muslims as a minority in the Caribbean has never been investigated. The research has implications in many areas, and it can help marketers of halal certified products, religious scholars and others to make efficient strategies for the future, especially considering the multi-ethnic nature of the society. The research also has implications for halal labelling and advertising especially in areas of higher concentrations of Muslims.

KEYWORDS:

Purchase Intention, Religiosity, Muslim Minority, Halal Food



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Track: Islamic Finance



Does the Merger of Large Sharia Banks Work? A Study of Islamic Bank in Indonesia

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Abstract

Background - In 2021 the Indonesian government merged three large state-owned Islamic banks to support the halal industry in Indonesia, there have been many studies on financial statement ratio analysis comparing the conditions of Bank Syariah Indonesia (BSI) before and after the merger. However, financial statement ratios are highly dependent on the accounting treatment that companies use so this study uses Economic Value Added (EVA) as a perfect measurement of BSI's financial performance before and after the merger.

Purpose - This study aims to test and provide empirical evidence about the Economic Value Added (EVA) approach to show financial performance can provide economic added value to BSI before and after the merger.

Design/Methodology/Approach - This research uses a quantitative approach. The data source is secondary data obtained from the financial statements of Bank Syariah Indonesia (BSI) before and after the merger.

Findings - The results showed that the financial performance of financial performance before and after the merger of BSI provided economic added value for the company and was able to meet stakeholder expectations.

Research Limitations - This study only adds Economic Value Added (EVA) to see whether financial statements have economic added value, there are still many approaches that can be applied in measuring the quality of financial statements other than using the ratio level.

Originality - Research on the quality of financial statements using Economic Value Added at BSI before and after the merger is still rare, most studies use ratio analysis to measure financial performance at BSI.



KEYWORDS:

Sharia Bank, Halal Ecosystem, Economics Development, Islamic Finance, Indonesia Economy



The Influence of Micro Factors (Liquidity and Profitability) and Macro Factors (Inflation and Interest Rates) on the Stock Prices

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Abstract

Background: The contribution of Islamic banks to a country's overall economic growth has been considered a noteworthy performance metric. The provision of financing to support the real sector and active participation in development initiatives has been perceived as enhancing the significant role played by Islamic banks in the economic landscape. Over a specific period, a phenomenon characterized by a decline in stock prices has been observed, driven by various factors associated with performance. One such factor was the historical lack of corporate issuers in the Sharia banking sector, which could have contributed to the decrease in bank stock prices through various mechanisms, including both micro and macro factors.

Methodology/Approach: This research employed quantitative methods. The data utilized in this research consisted of secondary data obtained from the website https://idx.co.id. The sampling technique in this research involved the use of a purposive sampling technique with a sample of 4 Sharia banks in Indonesia listed on the Indonesia Stock Exchange (BEI). It utilized 60 financial reports covering the period from the first quarter of 2019 to the fourth quarter of 2022 for BRI Sharia, BTPN Sharia, and PNB Sharia. The period from the first quarter of 2020 to the fourth quarter of 2022 was used for Aladin Sharia Bank. For data analysis employed unbalanced panel data regression, which analyzed cross-sectional units with an uneven distribution of time periods. This data imbalance could be caused by missing data (missing values) in certain units or time periods.

Purpose: The aims of this research was to ascertain the influence of various micro factors, including liquidity and profitability, and macro factors such as inflation and interest rates, on stock prices within the Islamic banking sector in Indonesia.

Findings: The independent variables, specifically Micro Factors (Liabilities and Profitability) (X1), and Macro Factors (Inflation and Interest Rates) (X2), were found significant influence on the dependent variable, Stock Prices (Y).

Originality/Value: This study provides valuable insights into the dynamics of financial stock prices within the Islamic banking sector in Indonesia and underscored the significance of considering or integrating macro and micro financial factors into financial analyses for making well-informed investment decisions. In contrast to prior research that employed balanced data, the utilization of unbalanced panel data represented a distinct approach. The presence of data imbalance allowed for a more nuanced exploration of heterogeneity among study units. The inclusion of units with diverse characteristics enhanced the precision of the study, capturing variations within a broader population.

KEYWORDS:

Liabilities, Profitability, Inflation, Interest Rates, Stock Prices



The effect of Institutional Governance and Shariah Governance on Sukuk and Bond Performance in GCC

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Abstract

Background – Sukuk and bond are two financial instruments are used by governments and organizations to attract fund. There are differences between the two methods. Most of previous studies focused on bond while few examined the sukuk performance. Previous studies also focused on corporate governance (CG) while the role of shariah governance (SG) and institutional governance (IG) was examined in limited studies.

Purpose – Building on stakeholder theory and agency theory, this study examined the effect of SG on the sukuk performance and the effect of IG on the sukuk and bond performance.

Design/methodology/approach – The study collected data from financial and non-financial institutions active in sukuk and bond issuance in the region of Gulf Cooperation Council (GCC).

Findings – The findings showed that the SG affected positively the sukuk performance. In addition, the IG affected positively the sukuk and bond performance. Improvement in the shariah and IG will enhance the performance of sukuk and bond.

Research limitations – While this study provides useful insights into the impact of Shariah Governance (SG) and Institutional Governance (IG) on sukuk and bond performance, the findings are based on data from the Gulf Cooperation Council (GCC) region, potentially limiting generalizability to other global contexts.

Originality/value – Nonetheless, the study contributes to the existing literature by offering a comprehensive examination of the distinct impacts of Shariah Governance (SG) and Institutional Governance (IG) on both sukuk and bond performance, a perspective that has been relatively underexplored in prior research.





The impact of fintech on market power and Non-Performing Financing (NPF) risks at Rural Banks (BPRS) in West Jawa

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Abstract

Background – The presence of financial technology (fintech) has led to increased competition between sharia financial banks in financing, thanks to advances in digital access. Rural Banks (BPRS) which consist of various sizes, ranging from small, medium and large, face different challenges in terms of the Information Technology (Core Banking System) they utilize. Larger SRBs may not face problems because they develop CBS internally to meet their specific needs. On the other hand, medium and small scale SRBs often choose to outsource through third-party CBS service providers.

Purpose – Based on the above phenomenon, research needs to be carried out to examine the impact of penetration of financial technology institutions on challenges to the strength and stability of the BPR and Sharia BPR markets. The data used consists of a panel of 27 BPRS in West Java.

Design/methodology/approach – With a non-structural approach, market strength can be measured using the Lerner Index (in the Giokoli 2012 literature). Meanwhile, non-performing loans are a measure of banking stability. Using dynamic panel regression: the generalized method of moments.

Findings – The research results show that fintech has a positive influence on market forces and a negative impact on the stability of Rural Banks (BPRS). The data used consists of a panel of 27 BPRS in West Java from 2020 to 2022

Research limitations – The data used consists of a panel of 27 BPRS in West Java from 2020 to 2022. Limited time and energy, it is hoped that further research can be carried out with the data expanded further to the provincial scale in Indonesia.

Originality/value – Fintech penetration actually provides resilience to BPRS market power through institutional collaboration. Not only that, but economic growth has also been proven to contribute to higher market power. On the other hand, the decline in banking stability was caused by other BPRS not exploring cooperation opportunities, thereby increasing financing risk.

KEYWORDS:

Fintech, Market power, Non-Performing Financing (NPF), GMM

Track: Islamic Finance



The Influence of Sharia Financial Literacy and Sharia Financial Inclusion in Generation Z on the Use of Fintech in West Java Province, Indonesia

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Abstract

Background – This study explores the great potential that Generation Z has, so it requires an in-depth study of their sharia financial literacy and sharia financial inclusion in relation to global financial and economic dynamics. As active consumers, Generation Z has knowledge and control over financial matters, driven in part by media influence. The increasing prominence of sharia finance on the global stage has encouraged the government's aspirations to position West Java as a pioneer, spearheading the development of sharia finance and becoming a model for other regions.

Purpose – This research aims to determine the extent of the influence of sharia financial literacy and sharia financial inclusion of Generation Z on the use of Fintech financial technology with the phenomenon of Gen Z who are heavily involved in online loan debt in West Java Province, where more than half of the population is Generation Z.

Design/methodology/approach – Methodologically, this research uses a qualitative descriptive approach involving 400 Generation Z respondents in West Java Province using the Slovin method. Likert scales, frequency tabulation, and multiple regression serve as the main instruments and analysis techniques.

Findings – The findings reveal a substantive correlation between sharia financial literacy, financial inclusion, and the expansion of financial technology. Notably, Generation Z's sharia financial literacy is deemed insufficient. Moreover, it is observed that religiosity exerts a more pronounced influence on the millennial generation than on Generation Z, while social influence holds greater sway over the latter compared to the former. In conclusion, this research posits that Islamic financial literacy and sharia financial inclusion significantly shape the financial technology landscape for Generation Z in West Java.

Research limitations – Sample size can be a major obstacle in identifying relevant patterns and relationships. Time available to explore the research problem. Limited access to polls of certain people or groups

Originality/value – There has been no research on how much influence sharia financial literacy and sharia financial inclusion have on the use of technology, the Gen Z phenomenon, which is heavily involved in online loan debt.

KEYWORDS:

Islamic financial literacy, FinTech, Islamic financial principles



Determining Corporate Bond Valuation using Credit Metrics at Regional-Owned Sharia Development Bank (Jabar and Banten) and Mandiri Bank

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Abstract

Background – Investment is an important part in the capital market. When conducting investment activities, especially bonds, investors are faced with two things, namely credit risk and the assessment of bonds. Credit risk is a future obligation for payment obligations that must be paid by investors to achieve future profits

Purpose – The aim of the research is to determine the measurement of credit risk using the transition matrix for companies that issue bonds and receive AAA ratings at the West Java and Banten Regional Development Sharia Bank (BJB) and Mandiri Syariah Bank

Design/methodology/approach – Data Collection This research uses a sample of corporate bonds traded on the Indonesia Stock Exchange. Sample selection was carried out using purposive sampling, namely a sample selection method using certain criteria and ranked by PT. PEFINDO and has a maturity date in 2020. The types of bonds are limited to coupon bonds, which provide a fixed coupon interest rate in each payment period. The purpose of this limitation is to find risks and valuations with a more balanced value because the interest rate does not change until maturity.

Findings – Based on case studies on two corporate bonds, namely, Bank Mandiri Continuous Bond II Phase I 2020 Series A in 2021 with an idAAA rating and Bank BJBR Continuous Subordinated Bond II Phase I 2020 Series A with an idAAA rating, has a bond portfolio risk based on standard deviation credit for each bank is IDR. 109,011 (billion) and Rp. 41,112 (billion) where the mean value of Bank Mandiri is IDR. 51,208 (billion) and the mean BJB value is IDR. 19,313 billion.

Research limitations – The limitations of the research are that it only uses two sharia development banks with locations in West Java, the risk analysis method only uses Markov models, and the observation period is in 2020 with an observation period rating of 2022 to 2025.

Originality/value — Original value is in the process of inputting bond nominal data, bond coupons, bond ratings, transition matrix from the rating agency, return for each bond, continued. Determining the transition probability matrix based on the rating data obtained so that a measure of the credit risk of one bond can be found.

KEYWORDS:

bond, credit risk, credit metrics, valuatio, banking sharia

Track: Islamic Finance



Sustainability and Green Accounting in Halal Tourism: A Comprehensive Literature Review

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Abstract

Background – There is still a lack of understanding and studies related to green accounting. Meanwhile, on the one hand, green accounting is needed to realize the concept of sustainability (the existence of economic, social and environmental balance) in a business. Currently, the growth of halal business is increasing. As a result, demand for halal tourism has increased. When halal tourism is emphasized to be sustainable, it is certain that green accounting needs to be applied in this business. However, the problem is, there is no clear model of green accounting that can realize sustainable halal tourism.

Purpose – This article has four main objectives; first, identifying challenges and opportunities to realize sustainable halal tourism; second, identifying the challenges and opportunities faced in realizing green accounting; third, formulate a sustainable halal tourism model; fourth, formulate a green accounting model that can realize sustainable halal tourism.

Design/methodology/approach – To answer the four study objectives that have been determined, the study method used is qualitative descriptive research with literature analysis. The data source used in this research is secondary data in the form of articles obtained from Science Direct, Emerald, Taylor & Francis, and Sage.

Findings – The results of the literature review show four main findings. First, there are 5 challenges and 4 opportunities in realizing sustainable halal tourism. Second, there are 5 challenges and 5 opportunities in realizing green accounting. Third, the sustainable halal tourism model consists of 4 important elements. Fourth, the green accounting model that can realize sustainable halal tourism consists of 5 important elements.

Research limitations – This study uses a literature approach so that the study results are only based on previous research. Based on this, an empirical study needs to be carried out to ensure a more appropriate model regarding the green accounting model in sustainable Halal Tourism.

Originality/value – No study has yet been carried out regarding a comprehensive green accounting model for creating sustainable halal tourism, either through literature approaches or field studies. Thus, the green accounting model for sustainable halal tourism is a new study.

KEYWORDS:

Green Accounting, Sustainable Halal Tourism





Track: Food science



Halal yoghurt production aspects related to halal and kosher foods production

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Abstract

Background – The gelatin production is always remained a concern of great debate worldwide. The collagen found in animal bones, skins, and connective tissues is partially hydrolyzed to produce gelatin, a water-soluble protein. Gelatin has wide range of uses in many different industries, including the food, pharmaceutical, and cosmetics industries. But in Halal and Kosher food industries, it is regarded as one of most contentious components. The acceptability of items containing gelatin is determined by the animal from which it was derived and it is impossible to determine the source animal from which the gelatin originated after it is combined with food or pharmaceutical products. As a result, there is a chance of financially motivated adulteration or mislabeling. In yoghurt production, milk is incorporated with gelatin to counter the syneresis problem during storage but gelatin source is unknown which led to Halal or Haram ethical issues.

Purpose – This study focused on yoghurt production from transglutaminase enzyme extracted from plant source as gelatin replacer and to examine the rheological properties of yogurt.

Design/methodology/approach – The effects of varied transglutaminase enzyme concentrations ranging from 0.02%, 0.03% and 0.04% with various setting temperatures of 35°C, 45°C, and 55°C with different time treatment of 60, 90 and 120 minutes were evaluated.

Findings – The enzymatic treatment of milk proved beneficial to retard the syneresis phenomenon during yogurt storage at 4°C which improved water holding capacity during centrifugation. The post-acidification procedure and stability of yogurt samples were both effected by cross-linking of transglutaminase with milk protein that proved effective tool for improving functional properties of yoghurt.

Research limitations – Although, transglutaminase enzyme concentrations showed less syneresis problems but curd showed weak gelling properties which later on affected the sensorial properties of the yoghurt. The halal and kosher food production is big challenge in dairy industries, so alternative plant based gelling agents must be identified as transglutaminase enzyme is costly so trend must be shifted toward the easily available, economical and efficient gelling agents.

Originality/value – As consumer concerns about the authenticity of Halal and Kosher food and non-food products have grown. Therefore, Gelatin species origin must be detected and quantified in order to ensure its integrity with regard to Halal and Kosher issues.

KEYWORDS:

Gelatin, Kosher, Yoghurt, Tranglutaminase enzyme, Halal source



Halal Food and Inclusivity in Children's Literature: A Case Study from Cultural and Religious Perspectives in Early Childhood Education in Indonesia

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Abstract

Background – Halal food holds profound cultural and religious significance in Indonesian society. In the context of ECE, understanding halal food becomes pivotal in ensuring genuine inclusivity for all children

Purpose – This paper aims to examine how halal food is integrated into children's literature in kindergarten and how the integration impacts the inclusivity of children from diverse cultural and religious backgrounds.

Design/methodology/approach – This paper adopts a case study approach to comprehend how cultural and religious perspectives influence the understanding and implementation of halal food in children's literature in kindergarten.

Findings – The findings provide deep insights into how halal food can serve as a crucial tool in promoting inclusivity in kindergarten while respecting the cultural and religious diversity in Indonesia. This paper also offers practical recommendations for educators and policymakers in the field of ECE to ensure that halal food and inclusive children's literature become integral components of children's learning experiences in kindergarten

Research limitations – This paper contributes to enhancing a more inclusive education system aligned with the cultural and religious values in Indonesia

Originality/value – This paper attempts to explore the importance of halal food within the context of inclusivity in early childhood education (ECE) settings, specifically in Indonesian Kindergarten through children's literature





Exploration of Nutritional Impact of Tilapia Noodles enriched with wolffia (Wolffia globosa)

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Abstract

Background – Wolffia or watermeal, a small and floating aquatic plant, has been recognized for its high protein content, making it a promising candidate for fortification in various food products.

Purpose – This study investigates the development of tilapia noodles fortified with Wolffia, a protein-rich aquatic plant.

Design/methodology/approach – The methodology comprises of total protein analysis, water activity, proximate analysis, and vitamin B12 analysis.

Findings – Four formulations of tilapia noodles were examined: without Wolffia, with 0.5% Wolffia, with 1% Wolffia, and with 1.5% Wolffia. Total protein analysis revealed that the tilapia noodles fortified with 1.5% Wolffia exhibited the highest protein content at 13.93 g/100g, making it an attractive source of dietary protein and thus this formulation was selected for further analysis. The water activity of this formulation was reported to be 0.99. Proximate analysis of this formulation showed total carbohydrate content of 5.50 g/100g, moisture content of 80.55 g/100g, ash content of 1.05 g/100g, and total fat content of 1.16 g/100g, indicating a balanced nutritional profile. Moreover, the tilapia noodles fortified with 1.5% Wolffia contained 0.48 mg/100g of vitamin B12, contributing to the essential micronutrient intake in the diet. These findings underscore the potential of Wolffia-fortified tilapia noodles as a nutritious food product, offering a rich source of protein and vitamin B12, which are vital components of a healthy diet.

Research limitations – Research should consider the acceptability of Wolffia-enriched Tilapia Noodles. Consumer preferences, cultural attitudes, and taste factors may affect the adoption of this novel food product.

Originality/value – The study on the nutritional impact of Tilapia Noodles enriched with Wolffia has the potential to address various global issue, such as nutrition, sustainability, and food security. It can contribute to scientific knowledge, economic development, and improved public health, making it a valuable and relevant area of research.

KEYWORDS:

Wolffia, tilapia noodles, protein enrichment, sustainable protein source

Track: Food science



Evaluating the Impact of Microencapsulated Black Cumin Seed Oil on the Physical and Nutritional Profile of Orange Sweet Potato Custard

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Abstract

Background – In light of the growing concern over the rising incidence of chronic non-communicable diseases (NCDs) attributed to unhealthy dietary habits.

Purpose – this study aimed to develop a healthier sweet potato-based-custard product fortified with microencapsulated black cumin seed oil (MNSO) and sweetened with stevia.

Design/methodology/approach – The methodology comprises color analysis, Fatty acid composition analysis, Water activity, and antioxidant activity.

Findings – Four formulations with varying MNSO concentrations (0%, 1%, 2%, and 4%) were examined in terms of physical characteristics, nutritional facts, and sensory attributes. The color analysis revealed that the control custard had the highest brightness (L* value) due to the absence of MNSO, resulting in a decrease in sample brightness with MNSO supplementation. Fatty acid composition analysis showed that linoleic fatty acids in the custard with 1.0% MNSO were similar to the control, while the 2.0% and 4.0% MNSO-fortified custards were significantly different. Water activity measurements for different MNSO concentrations ranged from 0.982 to 0.986, demonstrating the product's suitability for long-term storage. The antioxidant activity tests indicated that MNSO supplementation significantly enhanced the antioxidant ability of the custard. The custard with 4.0% MNSO exhibited the highest antioxidant activity with an inhibition rate of 38.86%, followed by 2.0% (38.52%), 1.0% (26.72%), and the control (24.30%). However, the study revealed that the custard with 1.0% MNSO exhibited the highest overall satisfaction compared to the 2.0% and 4.0% concentrations.

Research limitations – Sensory Characteristics: The addition of Black Cumin Seed Oil may alter the sensory characteristics of the custard, potentially impacting its taste, aroma, and texture. Evaluating consumer acceptability is important, but the sensory experience can be subjective.

Originality/value – The evaluation of the impact of microencapsulated Black Cumin Seed Oil on Orange Sweet Potato Custard offers a range of values, from enhanced nutritional content and potential health benefits to food innovation.

KEYWORDS:

Non-communicable diseases (NCDs), Microencapsulated black cumin seed oil, stevia, orange sweet potato



Development of a Halal Plant-Based Egg Prototype for Conscious Consumers

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Abstract

Background – The current food trend is shifting towards "future food." Ethical consumer concerns regarding food arise due to its alignment with their beliefs. Halal is a special meal that is not only for Muslims but is also considered safe for everyone. When it comes to the development of Halal plant-based foods, the ingredients, and chemicals used in the formula need to assure their Halal status since most of them may contain or even be extracted from animal origins. Therefore, the screening and selection of ingredients and chemicals used in plant-based food development must be a priority.

Purpose – The purpose of this study is to develop a Halal plant-based egg as a product prototype.

Design/methodology/approach – The screening of ingredients and food additives or chemicals used in the formula was carried out according to H numbers. The formula of a Halal plant-based egg consisted of a combination of pea protein and mungbean protein at a total concentration of 8.0% (w/w), along with 2.0% of a mixture of plant hydrocolloid. Soy lecithin was employed as an emulsifier for the formula to ensure that the developed egg substitute contains a similar amount of lecithin as a real egg. All ingredients were mixed with overhead blending for 30 minutes at room temperature.

Findings – The prototype of a Halal plant-based egg contained fiber, which is beneficial for health and is not naturally present in eggs, at a concentration of 0.51%. A reduced calorie content of 65.30 kcal/100g was achieved while maintaining a total fat content of 3.26 g/100g. Additionally, the fatty acid profile analysis demonstrated a notable concentration of unsaturated fatty acids. The eight essential amino acids, including Leucine, Lysine, Phenylalanine, Valine, Isoleucine, Threonine, and Histidine, were abundantly found in the formula.

Research limitations – The limitation of this research is that it was conducted on a laboratory scale, which may require optimization conditions for commercialization.

Originality/value – This Halal plant-based egg substitute has the potential to appeal to consumers, especially Muslims and all ethical consumers.

KEYWORDS:

Halal-Plant-Based, Egg Substitute, Nutritional Profile, Consumer Acceptance, fiber-enriched food alternatives.

Track: Food science



Developing Product by Increase Value of the Salted Fish Kulao by Pa Aon Tak Bai Community Enterprise

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Abstract

Background – The Ministry of Industry's DIP initiated the Creative Industry Village (CIV) to elevate local industries. These villages aim to transform community enterprises like Pa Aon's traditional salted kulao fish into sustainable SMEs, introducing new products and diversifying income for health-conscious consumers while preserving the unique flavor.

Purpose – 1. To create a new product, the smooth taste of healthy salted fish kulao in sunflower oil, the ready-to-eat product for Pa Aon Tak Bai Community Enterprise, Jeahe Sub-district, Takbai District, Narathiwat Province. 2. To disseminate knowledge about the production process of the smooth taste of healthy salted fish kulao. 3. To study consumer acceptance of the formula for the smooth taste of healthy salted fish kulao in sunflower oil, the ready-to-eat product.

Design/methodology/approach – This participatory action research (PAR) project involves community enterprises, staff, and academics to create a prototype salted fish kulao. Steps include formulating three fermentation times, sun-drying, tasting evaluations, and experimental production of a healthy version in sunflower oil. The final product's satisfaction is assessed by a target group through questionnaires and data analysis.

Findings – 1. The study found that the team selected formula 3 to develop the smooth taste of healthy salted fish kulao in sunflower oil. 3. After taste testing, it was found that the sample group had a high level of satisfaction with the smooth taste of healthy salted fish kulao in sunflower oil, the ready-to-eat product (average score = 4.32).

Research limitations – In this program, industry cultural village only Pa Aon community enterprise was selected. Future R&D project will include more community enterprises joining together in the collaboration for transferring and generating new knowledge to communities.

Originality/value – The community enterprise has gained new knowledge and can use this knowledge to produce and distribute the product, thereby increasing income for the community that have made them a competitive advantage in the market.

KFYWORDS:

New product, Increase Value of the Salted Fish Kulao, Pa Aon Tak Bai Community Enterprise



Reduction of Aflatoxin M1 Contamination in Milk Using Probiotic Lactic Acid Bacteria Isolated from Halal Source

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Abstract

Background – Aflatoxin M1 (AFM1) is a hepatocarcinogenic compound found in milk from lactating animals fed diets contaminated with aflatoxin B1. The efficient and safe strategies for degradation/detoxification of AFM1 in contaminated milk are rare.

Purpose – Since probiotic bacteria recorded as notable aflatoxin binder, the present study aimed to evaluate

Design/methodology/approach – the reduction of AFM1 was evaluated in PBS and milk by different lactic acid bacterial strains including Lactobacillus plantarum, Lactobacillus casei, and Lactobacillus paracasei isolated from halal source

Findings – The highest AFM1 reduction obtained by Lactobacillus paracasei in PBS (71.35%) and also in milk (68.53%). The assessment of AFM1 reduction during contact time (12 to 48 h) of Lactobacillus paracasei and contaminated milk was 67 to 71.2% in which the most adsorption was occurred in first 12 h. Regarding these results, the studied strains could reduce AFM1 content in PBS from 53.5 to 71.35% (p<0.001) and in milk from 68.53 to 57.20%

Research limitations - no limitation

Originality/value – These results indicated that the isolated probiotic strains could recommend to as halal agents applied in milk and dairy product to decrease AFM1 level. Besides, the use of halal probiotic bacteria as a safety promotion approach suggest to dairy industry.







Maternal Health Services in Disaster Prone Areas: A Case Study of Sharonkhola and Morelganj Upazillas of Bagerhat, Bangladesh

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Abstract

Background – Not unlike many other developing countries condition of women, especially that of pregnant women in Bangladesh is very vulnerable.

Purpose – Women in the disaster-prone areas are more susceptible among the vulnerable groups. After a disaster, the relief efforts do not take into consideration of the health, especially reproductive health and general obstetric care needs of women.

Design/methodology/approach – 3.4.1 Selection of Study Area The study area was Sharankhola and Morrelganj Upazila of Bagerhat district. There are a total of two Surjer Hashi Clinics in the two Upazilas which were selected for this study. 3.4.2 Study Population The study population was health care seeking women from Surjer Hashi Clinics of these intervention areas. 3.4.3 Sample Size and Distribution For data collection of health care seeking women were randomly selected from each of the Surjer Hashi Clinics, with a total of 181 women of which 90 of Morrelganj and 91 of Sharankhola were sampled from Bagerhat district.

Findings – Women respondents of study area are mostly depend on village quack for taking treatment due to nearby access to better health care facilities. • In most of the cases, they face problem for getting time bound treatment support due to inadequate health infrastructure, more distance, bad communication, financial crisis and lack of emergency transport. • Though a significant number of women go outside alone for taking different services, their mobility is limited to few places only like- Upazila health complexes, Banks, Community clinics, Union Parishad offices and Village hat/bazaars. • Most of the women mainly face two types of discriminations in the family, one is in the allocation of food to them and another is for providing treatment by the family. • Significant portion of respondents have knowledge on medical check-up during pregnancy but they do not get timely support from their family. • Major portion of women are not aware about sexually transmitted disease, so they do not go for received treatment in this regard.

Research limitations – While the background information has been collected and reported for all disaster prone areas of Bangladesh but the evaluation has been limited in two upazillas.

Originality/value - This thesis is my original work.

KFYWORDS:

Maternal Health Services



The Influence of Fake News and the Intensity of Social Media Use on the Mental Health of Generation Z in West Jawa

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Abstract

Background – The global spread of the coronavirus disease has forced people to use the internet more intensively, and triggered the rapid spread of information. Amidst this situation, the spread of fake news on social media platforms has become an integral part of many people's lives due to the increasing intensity of social media usage.

Purpose – Therefore, the aim of this research is to determine the influence of fake news and the intensity of social media use on the mental health of Generation Z in West Java.

Design/methodology/approach – The data used comes from a population of 48 million individuals belonging to Generation Z in West Java, with a total sample of 385 individuals selected through an internet-based survey method (monkey survey), with a time period of 1 August 2023 to 25 December 2023. Research inclusion criteria This includes investigating the impact of fake news and the intensity of social media use on the mental health of Generation Z in West Java. The results of the regression analysis show that there is a significant and negative relationship with mental health.

Findings – The analysis findings show that fake news and its intensity influence the level of anxiety or psychological distress resulting from the spread of misinformation. This condition is reflected in the fear, uncertainty and panic experienced by Generation Z in West Java. Based on this series of findings, the conclusion that can be drawn is that in the context of fake news related to mental health, infodemic knowledge can act as a trigger for psychological disorders, including anxiety, fear, depression, fatigue and other negative consequences.

Research limitations – This survey was conducted with the assistance of an online questionnaire, where respondents were evaluated based on age criteria, specifically the Generation Z. Although individual identification has been verified, there is a possibility of sample bias in this research. However, due to time and budget constraints, the study did not sample a large number of participants.

Originality/value – This study raises awareness of the responsible use of social media and helps prevent the occurrence of mental health disorders in Generation Z.

KFYWORDS:

Fake news, Intensity of social media use, Mental health

Emotional-Focused Coping and Problem-Focused Coping as Strategy for Reducing Stress among Gen Z at The Workplace

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Abstract

Background – The result of Deloitte's survey of Gen Z and millennials showed that 46% of Gen Z was often affected by stress and anxiety most of the time, which involved 32.330 respondents, with 14.808 from Gen Z and 8.412 millennials from 46 countries. This finding was consistent with Deloitte's survey results over the last two years. A third of Gen Z showed workplace-triggered stress with a 34% workload percentage and 32% poor work balance. From this phenomenon, writers were strongly insightful in proposing Emotion-Focused and Problem-Focused Coping strategies that could be solutions for Gen Z to reduce their stressful conditions.

Purpose – In order to assist Generation Z in stress management and reduction, this paper will suggest two strategies: Emotion-Focused Coping and Problem-Focused Coping.

Design/methodology/approach – The method used in this paper is a literature review that was published between 2017 and 2022. This was collected through journal provider engines such as Science Direct, Sage Journals, Springer, PubMed, and Google Scholar. By combining keywords relevant to the topic, such as Problem-Focused Coping, Emotional-Focused Coping, Stress, and Workplace in the context of Generation Z.

Findings – Previous research indicated that today's generation is experiencing increased stress and burnout. This paper tries to find ways to overcome this problem with problem-focused coping, including one of the most dominant in the world of work. Also, one of them is the emotion-focused emotion technique, which is an effort to overcome this problem.

Research limitations – The lack of further research on Gen Z's coping stress makes this paper need more validity proven by the measurement instruments.

Originality/value – There isn't much research on Gen Z's stress management methods, such as emotion-focused coping and problem-focused coping, so this paper's suggestion for further research is extremely beneficial.

KEYWORDS:

Gen Z, Problem-Focused Coping, Emotion-Focused Coping, Stress, Workplace



Social Media Selection to Enhance Health Promotion in Indonesia

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Abstract

Background – Social media is a new era of means of communication that uses the use of technological advances. The use of social media as a medium for health promotion is still low in Indonesia.

Purpose – The purpose of this study is to analyze the factors that influence the use of social media in improving health promotion opportunities in Indonesia.

Design/methodology/approach – This research is an observational research method with a cross-sectional approach. Data was taken from primary data, namely questionnaires from 677 respondents. The research location is in the city of Bandung, West Java. Statistical analysis using Spearman correlation test.

Findings – The results showed a significant relationship between the need for the use of digital media (escape and release of tension) with Facebook and Instagram ($p \le 0.05$). There was a significant relationship between the need for the use of digital media (getting information and knowledge) with WhatsApp ($p \le 0.05$). There was a significant relationship between the need for the benefit of digital media (emotions, pleasure, and feelings) with WhatsApp and Instagram media ($p \le 0.05$), and There was a significant relationship between the need for the use of digital media (interaction with friends and family) with the WhatsApp ($p \le 0.05$).

Research limitations - Need more respondents

Originality/value – Using the right digital media platform can increase the optimization of health promotion in Indonesia.







Multiplex droplet digital PCR assay for Simultaneous quantification of porcine bovine and fish DNA in gelatin-based products

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Abstract

Background – Gelatin, a complex processed food additive derived from collagen, plays a crucial role in various food and pharmaceutical products. With its origins often traced to pig, cattle, and fish, the need for accurate species identification in gelatin-based products is vital for addressing health, ethical, and religious concerns. Traditional DNA detection methods face challenges due to DNA degradation in gelatin-based production, necessitating the development of a more effective approach.

Purpose – This study aims to develop a multiplex droplet digital PCR (multiplex ddPCR) assay, utilizing ZEN™ Double-Quenched Probe, as a cost-effective and highly sensitive method for simultaneous absolute quantification and detection of porcine, bovine, and fish DNA in gelatin-based products. The goal is to provide a reliable solution for commercial applications, combating species fraud and ensuring accurate labeling in food and pharmaceutical products.

Design/methodology/approach – The study optimized multiplex ddPCR parameters, including annealing temperature, primer, and probe concentrations. After testing against 20 target and non-target species to prevent cross-detection, the assay's specificity was confirmed. Sensitivity was evaluated with a low detection limit of 0.01 ng/ μ l. Validation involved analyzing fifty commercial gelatin-based capsules from food supplements and herbal medicines, employing the developed multiplex ddPCR method.

Findings – The optimized multiplex ddPCR assay demonstrated specificity to porcine, bovine, and fish DNA. Analysis of commercial gelatin-based capsules revealed that two samples contained pig gelatin, 19 samples had bovine gelatin, and 7 samples contained a combination of both porcine and bovine gelatin. Further examination of both hard and soft gelatin capsules identified additional combinations of gelatin sources, including bovine and fish. Notably, some capsules contained undetectable levels of specific gelatin sources.

Research limitations – While this study successfully addresses gelatin source detection in capsules, further investigations may be required to extend the analysis to a broader range of gelatin-based products, considering the diverse nature of the food and pharmaceutical industry.

Originality/value – The developed multiplex ddPCR assay offers a practical and precise solution for the identification and quantification of porcine, bovine, and fish DNA in gelatin-based products. Its application provides a valuable tool for ensuring product integrity, meeting regulatory standards, and addressing consumer concerns related to health, ethics, and religious considerations.

KEYWORDS:

ddPCR, porcine, bovine, fish, gelatin

Advancing Indonesia's Rice Industry: Embracing Tayyib Principles Beyond Halal

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Abstract

Background – Indonesia's rice industry stands as a vital component of its economy and culture. This paper delves into the prospects of elevating this industry by integrating Tayyib principles, surpassing the conventional emphasis solely on halal. While halal guarantees compliance with Islamic law, Tayyib encompasses broader ethical and quality considerations. By exploring the application of Tayyib principles within the rice production and supply chain

Purpose – this paper aims to highlight how adherence to ethical, sustainable, and quality-driven practices can foster not only industry growth but also consumer trust and satisfaction. The discussion delves into potential strategies, technological advancements, and policy implementations that can harmonize Tayyib values with the rice industry, ultimately contributing to a more resilient, ethical, and prosperous sector within Indonesia.

Design/methodology/approach – Qualitative research methods were employed, incorporating observations, and thematic analysis to explore the integration of Tayyib principles into Indonesia's rice industry, examining ethical and quality considerations beyond the scope of halal compliance.

Findings – The investigation revealed that conventional farming practices often introduce harmful inputs that leave residual elements in rice, potentially impacting its quality and safety, thus underscoring the importance of embracing Tayyib principles for a more holistic approach to ensure purity, quality, and ethical production.

Research limitations – One limitation of this research is the focus primarily on qualitative data, which may benefit from complementary quantitative analysis to provide a more comprehensive understanding of the scale and specific impact of harmful inputs on rice quality within the industry.

Originality/value – This research pioneers a comprehensive exploration of Tayyib principles beyond halal in the context of Indonesia's rice industry, offering a novel perspective that extends beyond mere compliance, focusing on ethical, sustainable, and quality-driven practices. The emphasis on integrating these principles to address harmful inputs and residual elements in rice presents an innovative approach towards fostering industry growth and ensuring consumer trust and satisfaction.

KEYWORDS:

Halal, Tayyib, Rice, Indonesia



Molecularly Imprinted Polymers in Halal Food Authentication: A Mini Review

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Abstract

Background – This comprehensive review provides a detailed exploration of the pivotal role of Molecularly Imprinted Polymers (MIPs) in ensuring the halal integrity of food products. With the global demand for halal food on the rise, the need for advanced analytical techniques has become paramount. MIPs are characterized by their tailor-made recognition sites to selectively binding to specific target molecules, presenting a promising solution to address the challenges associated with halal food authentication.

Purpose – Highlighting the applications of MIPs, the review focuses on their ability to selectively detect and quantify specific markers, including DNA, proteins, and suspicious compounds from complex food matrices crucial for halal compliance.

Design/methodology/approach – The integration of MIPs into various analytical platforms, such as sensors and chromatographic systems, is discussed in detail, emphasizing their effectiveness in providing accurate and rapid halal authentication. Furthermore, the review addresses the challenges and prospects of MIPs in halal food analysis.

Findings – It explores the potential for MIPs to contribute to advancements in food safety protocols, cross-contamination prevention, and adherence to halal certification standards. In conclusion, this review not only consolidates the current state of MIPs in halal food authentication but also anticipates future advancements and challenges of MIP-based technologies as a robust tool for supporting the halal authenticity of food products.

Research limitations – limitations including the limited number of halal related molecules, the pro and cons, and also prospects for the future development of MIP-based system will also be discussed.

Originality/value – MIP-based technologies as a robust tool for supporting the halal authenticity of food products.

KEYWORDS:

Molecularly Imprinted polymers, MIPs, Halal Food, Halal Authentication



Evaluation of the Application of the HAL-Q System in the Development of Halal Food Production Processes in Hospital Kitchens

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Abstract

Background – After the outbreak of COVID-19, Thailand's public health has gained acceptance by many countries. As a result, there will be more tourists and groups willing to travel to access public health services in Thailand. Therefore, there is a need for special foods. Among the types of special foods is Halal food, which complies with Islamic religious principles. Thus, hospital kitchens that meet safety standards and Halal standards are essential to meet the needs of hospital users, including both patients and their relatives. However, a Halal management system in hospital kitchens is required to facilitate the production of Halal food and ensure quality and safety in terms of physical, chemical, biological, and Halal aspects.

Purpose – This study aims to investigate the implementation of the Halal Assurance and Liability Quality system, known as HAL-Q, in hospital kitchens.

Design/methodology/approach – To evaluate the system, the HAL-Q has been implemented in one hospital in Bangkok area as a model. The implementation involves four components: 1. study on the kitchen readiness 2. training courses to create an understanding of the Halal food production process 3. on-site consulting to develop a QM manual in analyzing the potential hazards of contamination in the production of Halal food, and 4. audits. The assessment analysis was performed to verify the system. The contamination according to food safety (physical, biological, and chemical hazards) and Halal standards (alcohol content and porcine DNA) were determined.

Findings – The results showed that there is no contamination of alcohol and porcine DNA in any of the 20 raw materials used in the Halal kitchen. Chemical hazards were identified in the form of contamination with borax, pesticide residues, and formaldehyde in a total of nine samples. However, the results showed that there is no contamination of chemical hazards in any of the samples tested. To monitor microbiological quality, coliform bacteria were examined in 10 samples; however, no coliform bacteria were found. Furthermore, the results of the personal hygiene assessment of two cooks and employee involved in preparing Halal food indicated that all two cooks and employee passed the assessment for good personal hygiene. In conclusion, this study found that the Halal kitchen analyzed in the hospital has the potential and readiness to provide food services according to Halal standards.

Research limitations - Limit of data source, which is from individual information to evaluated.

Originality/value – The operational protocols of the HAL-Q standard system will prove effective in various domains, fostering a collaborative network aimed at enhancing outcomes in both public and private hospitals of all scales. This has the potential to bolster Thailand's medical tourism industry, attracting individuals from around the globe.

KEYWORDS:

Halal Food, Halal Hospital's Kitchen, Halal Assurance and Liability Quality system; HAL-Q, Halal Hazards, Halal Standards



Track: Biotechnology



Detection and Quantification of Genetically Modified Organisms (GMOs) in Halal Food Products by qPCR method- Utilization of GMO Positive Cabbage Seeds

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Abstract

Background – The use of GMOs in the food industry is widespread. Therefore, safeguarding the Muslim consumer community from genetically modified (GM) products containing haram or unsafe substances is crucial.

Purpose – The current study aims to detect and quantify the minimum amount of GM events present as contamination in both raw and processed food samples using the qPCR technique.

Design/methodology/approach – A 10-fold serial dilution generated a qPCR standard curve with 0.1% upto 0.0001% concentrations of each sample and the reference material. The soy bean GMO-positive Certified Reference Material (CRM) was used as a reference. The processed samples, namely china noodles, mixed spices, and rice protein, whereas unprocessed food samples, such as brown rice, basmati rice, and IRRI-6 rice, contaminated with or without GMO-positive cabbage seed, were tested and quantified.

Findings – The samples were analyzed based on the detection of the NOS terminator sequence by qPCR. The CRM was detected and quantified to generate a standard curve at a specific concentration. The results revealed that detection of GMO at a concentration of 0.001% using NOS terminator primers was assessed successfully compared to CRM.

Research limitations – One study's limitations was the application of pesticides to cabbage seeds, which formed a substantial barrier to DNA extraction and reduced the yield of DNA that could be extracted unless pesticide-free seeds were utilized or were removed with bleach. In addition, it is worth noting that increasing the number of samples beyond those used in this study might provide greater benefits for places without access to these specific foods. However, owing to time constraints, it was not feasible to cover a wide range of samples.

Originality/value – The focus of study revolved around the novel findings. There is no evidence of plagiarism in this research. To best of our knowledge, this study was the first to identify the presence of GMO-positive contamination in both raw and processed food samples. Consumers hold the belief that labeling minimum limit of detection for determining the source, distinguishing GM foods from non-GM foods and ensuring long-term safety are basic consumer rights. The detection of such low quantities of GMOs in these samples is of great importance in protecting these rights.

KEYWORDS:

Genetically modified organism (GMO), quantitative PCR (qPCR), GMO positive cabbage, haram food, food adulteration.



Track: Green technology



Technological Provision on Employee Green Behavior: Implementation on Technology-Based Start-up Company in Indonesia

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Abstract

Background – The significance of sustainability in today's world has forced enterprises to concentrate on attaining sustainable performance through managing its social, economic, and environmental aspects over time. The implementation of green behavior on employees is an initiative to comprehensively address various environmental problems, which is formed by advanced technology owned by the organization.

Purpose – This research focuses on technological provision on green human behavior in the implementation of technology-based start-up companies in Indonesia. Using The Green Five Model-a taxonomy for understanding the many types of environmental behaviors that people engage in their lives. This model consists of avoiding harm, working sustainably, preserving, influencing others, and taking initiative, which is used to identify employees' green behavior.

Design/methodology/approach – This research uses quantitative research to determine the role of technological provision on green human behavior. As for the analysis method, descriptive analysis is used to describe and explain the phenomena that occur based on the facts and data obtained which was used to answer the formulation of problems related to technological provision and green human behavior. On the other hand, verification data analysis is used to verify the truth of the hypothesis by using SmartPLS 4.0 for statistical calculations.

Findings – Company programs aimed at implementing environmentally friendly business activities will optimize green behavior in daily activities. Therefore, organizations need to design technological provisions so that they can form green behavior patterns. Result shows that technological provision has great influence on green human behavior in tech-based start-up company in Indonesia.

Research limitations – This research is limited to employees who work in technology-based startup company in Indonesia. Further research can be carried out by expanding the scope of the research object.

Originality/value – Previous research only focused on companies that were well established, while this research contributes to the development of knowledge in the field of green behavior, especially in technology-based startup businesses in Indonesia.

KEYWORDS:

environmental awareness, green human behavior, green human resources management, technological provision

Track: Green technology



Removal of heavy metals from agricultural wastewater by forward Osmosis process for water reuse

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Abstract

Background – Agricultural wastewater (AWW) has become a significant concern due to its complex nature and the presence of heavy metals (HMs). These heavy metals are highly toxic to humans and crops when their concentrations exceed standard levels.

Purpose – This work aimed to study the removal of heavy metals from agricultural wastewater using forward osmosis (FO) with two draw solutions (DS), including sodium chloride (NaCl) and magnesium chloride (MgCl2).

Design/methodology/approach – The FO process used two solutions, such as feed and draw solutions, which were individually prepared in glass beakers with a capacity of 0.5 liters. Also, the operating performance and heavy metal removal efficiencies of the DS were experimentally investigated at varying solution concentrations from 0.5M to 2M. The pH of the feed solution was adjusted to 7 by using 1 molarity (M) of sodium hydroxide, and the flow rate was maintained at 10 liters per hour on the flow meter.

Findings – The results showed that the efficiency of heavy metal removal by FO with NaCl as a draw solution was higher than the case with MgCl2 as a draw solution due to its higher osmotic pressure and strong affinity of heavy metal ions for chloride ions. The removal efficiencies of the FO with 1M NaCl draw solution were 99.41% (copper), 92.25% (lead), 98.14% (zinc), and 95.89% (chromium), while those of the FO with 1M MgCl2 were 98.69% (Cu), 70.81% (Pb), 95.6% (Zn), and 84.96% (Cr), respectively. Furthermore, the removal efficiency was enhanced by increasing the concentration of the draw solution. Interestingly, the level of heavy metals in the treated water was found to comply with the irrigation standards set by both Thailand and the Food and Agricultural Organization.

Research limitations – The research focused on four heavy metals, including Cu, Pb, Zn, and Cr. The FO process may be effective in removing other heavy metals from agricultural wastewater, but this was not tested in this study.

Originality/value – As a result, the FO process may be a viable technology for the treatment of agricultural wastewater, as it offers a novel and encouraging strategy for tackling a significant environmental issue.

KEYWORDS:

Agricultural wastewater, Forward osmosis, Osmotic pressure, Draw solution, Feed solution



Optimizing Dental Waste Transportation Method for Sustainable Practices: A Case Study of Dental Clinics in Yangon, Myanmar

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Abstract

Background – Dental waste, a part of healthcare waste is an important concern because of its potential risks to human health and the environment. Improper waste management can lead to injuries, infections and environmental pollution. This paper presents a case study on dental waste management in Yangon, former capital of Myanmar, focusing on efficient dental waste transportation routes and evaluate related environmental impacts.

Purpose – The purpose of this study is to address the gap in understanding the importance of dental waste management, which has gained less attention compared to healthcare and pharmaceutical waste. This research aims to develop optimal waste transportation routes by focusing on dental waste practices in Yangon City clinics.

Design/methodology/approach – The research methodology involves surveying 13 dental clinics, one in each township within the western districts of Yangon City, using online questionnaires for primary quantitative data collection. Geographic Information System (GIS) is employed to develop optimal dental waste transportation routes, allowing for both quantitative spatial analysis and qualitative considerations under various scenarios.

Findings – The anticipated outcome of this study involves the optimization of enhanced dental waste transportation routes with the goal of minimizing environmental impact. The study will provide valuable insights into the current state of dental waste practices in Yangon, contributing to potential improvements in waste transportation strategies.

Research limitations – The research limitations may include constraints on the sample size of dental clinics and data availability. Nevertheless, efforts will be made to ensure that the research is as comprehensive as possible within these kinds of limitations.

Originality/value – This research focuses on making dental waste management more sustainable in Yangon, Myanmar. By incorporating green technology and sustainable healthcare solutions, the study aims to contribute to better waste transportation practices, promoting a healthier future for the city and its communities.

KEYWORDS:

Dental Waste, Healthcare Waste, Route Optimization, Green Technology, Environmental Impact

Track: Green technology



Understanding Tenant Satisfaction and Preferences in Green Buildings: A Post-Occupancy Evaluation Approach

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Abstract

Background – The building industry is changing to produce more environmentally and energy-efficient buildings as the world addresses environmental issues and the need for sustainable development.

Purpose – The purpose of this study is to determine the factors that affect building rental rates, with an emphasis on comparing green and conventional buildings. It also aims to investigate tenant preferences, satisfaction levels, and willingness to pay for certified green buildings.

Design/methodology/approach – The research is conducted as a Post-Occupancy Evaluation (POE) survey, and it was proportionately distributed with Google Form through social media platforms (i.e., Facebook, LinkedIn) and email. It obtained responses from a total of 118 participants: students (27.1%), business owners (23.7%), real estate agents (16.9%), environmental consultants (12.8%), and potential immigrants to Thailand (11.8%). The data will be analyzed for the statistical significance of the responses from the questionnaire survey using Statistical Package for the Social Sciences (SPSS), and various types of statistical tests will be performed based on the data and research objectives.

Findings – The analysis methods will include descriptive statistics which identify frequencies and percentages for each response option in the demographic questions (gender, age, education, income) to get an overview of the sample's composition, and also includes means and standard deviations for Likert-scale questions (satisfaction levels with the building that respondents are currently working / living), and priority rating scale (in consideration of renting and buying a building) to understand the central tendency and variability of responses, and regression analysis to model the relationship between various independent variables (age, gender, income, knowledge of green building) and dependent variables of interest (tenants' preference on choice of Green Building).

Research limitations – The local context may have an impact on preferences and willingness to pay differently, even though the study focuses on tenant satisfaction and preferences. Regional and geographical variations can have a significant impact on rental prices and preferences for green buildings, but those factors are not considered in this research.

Originality/value – The findings will contribute to the knowledge in the field of green building, providing stakeholders in the building industry and policymakers with information on how to encourage environmentally friendly and green building practices.

KEYWORDS:

Green Building, Post-Occupancy Evaluation, Building Rental Rates, Tenant Preferences, Willingness-to-pay



Track: Mobile Commerce

Track: Mobile Commerce



Exploring Halal Mobile App Usage Among Muslim University Students in A Multicultural Society

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Abstract

Background – The rise of mobile applications has transformed numerous aspects of modern life, and mobile technology usage among university students is widespread. As such, it is essential to understand the specific usage patterns and preferences of different cultural and religious groups. As a result, it is critical to comprehend the unique usage patterns and preferences of various cultural and religious groups. The purpose of this study is to investigate the use of Halal mobile applications among Muslim university students living in a multicultural society.

Purpose – The aim of this research is to examine the usage, attitudes, and perceptions of Muslim university students towards Halal mobile apps. By understanding their preferences and concerns, this research aims to identify potential gaps in the existing mobile application market and offer recommendations for developers to cater better to the needs of Muslim users.

Design/methodology/approach – Through semi-structured interviews with Muslim university students, this study uses a qualitative research methodology. The participants were selected through purposive sampling to ensure diversity among students of different backgrounds and levels of religiosity. To find trends and themes regarding the use of Halal mobile apps, the interviews were transcribed and subjected to thematic analysis.

Findings – The results of this investigation showed that Muslim university students have a high reliance on Halal mobile apps for various purposes such as halal food finding, prayer time reminders, Quran recitation, and prayer direction. Participants expressed the importance of reliable and accurate halal certification information, community reviews, and user-friendly interfaces. Privacy and security concerns related to personal information sharing also emerged as key findings.

Research limitations – This study is limited to a small population of Muslim university students in a multicultural culture, which may limit the generalisability of the findings and restricts the representation of the wider population of Muslim mobile app users.

Originality/value – This research contributes to the growing body of literature on mobile app usage by focusing specifically on the Halal app market and its usage among Muslim university students. It offers insights into the unique preferences, needs, and challenges faced by this specific group, highlighting potential areas for improvement and innovation in Halal mobile app development.

KEYWORDS:

Halal mobile apps, Muslim university students, multicultural society, usage patterns, preferences.



Track: Halal Tourism/ Service

Track: Tourism/Service



Challenges and Issues in Halal Certification for Restaurants in Japan: A Perspective from Halal Certification Bodies

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Abstract

Background – The background section provides an overview of the Halal certification industry in Japan, emphasizing its importance in the context of the country's growing Muslim population and the rise in international Muslim tourists. It discusses the necessity of Halal certification for restaurants to ensure compliance with Islamic dietary guidelines and boost consumer trust.

Purpose – In this section, the purpose of the article is defined. It aims to explore the challenges and issues faced by Halal certification bodies when certifying restaurants in Japan. By addressing these challenges, the article seeks to improve the Halal certification framework and enhance the overall experience of Muslim consumers.

Design/methodology/approach – To gain insights into the challenges faced by halal certification bodies, a qualitative research methodology was employed. In-depth interviews were conducted with representative s from halal certification bodies and case studies were analyzed to understand the complexities of certifying restaurants. Relevant data on the unique cultural context, government regulations, diverse cuisine offerings, ingredient sourcing complexities, and consumer awareness challenges were collected and analyzed.

Findings – This section presents the key findings derived from the research conducted. It highlights the specific challenges and issues identified by Halal certification bodies in certifying restaurants in Japan. These include difficulties related to sourcing Halal-certified ingredients, ensuring proper food handling processes, and maintaining accurate labeling of Halal products.

Research limitations – The study acknowledges the limitations of sample selection and possible biases in interviews due to resource constraints. This helps provide a comprehensive understanding of the study's scope and potential areas for future research.

Originality/value – It emphasizes how the identified challenges and issues can drive improvements in the certification process and create a more inclusive dining experience for Muslim consumers. It discuss potential opportunities for collaboration between certification bodies, restaurants, and government agencies to further enhance the Halal certification framework in Japan.

KEYWORDS:

Halal certification, restaurants, Japan, challenges, Muslim consumers



Get ready for preparation on tourism and services friendly to Muslim tourists in Thailand post COVID-19

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Abstract

Background – Thailand, a predominantly non-Muslim country, has gained recognition as a favored destination for Muslim tourists. This study investigates the interplay between religion and the acceptance of Muslim-friendly tourism and service standards in a post-COVID-19 context. The specific focus areas include food and beverage services, hotels and residences, and tourism services.

Purpose – The objective of this research is to explore the relationship between religion and the acceptance of Muslim-friendly tourism and service standards in Thailand after the COVID-19 pandemic. The study aims to discern whether religious beliefs influence the perception of these standards across different service domains.

Design/methodology/approach – A sample of 300 respondents participated in a questionnaire-based survey designed to evaluate their satisfaction with the proposed standards for tourism and services accommodating Muslim tourists. Statistical analyses, including one-way ANOVA, Chi-square tests, and t-tests (with a significance level of $p \le 0.05$), were conducted to scrutinize the collected data.

Findings – The research findings reveal a significant correlation between religion and the acceptance of food and beverage service standards in the context of Muslim-friendly tourism. However, it was noteworthy that no substantial relationship was observed between religion and the acceptance of hotel accommodation requirements or travel service standards.

Research limitations – Several limitations must be acknowledged in this study. Firstly, the sample size of 300 respondents may not represent the entire population of Muslim tourists visiting Thailand. Secondly, the research primarily focuses on perceptions rather than actual behaviors of tourists. Additionally, the study does not account for the diversity within the Muslim population, which may have varying preferences and requirements. Lastly, the findings are confined to the post-COVID-19 period and may not be applicable in different circumstances or locations

Originality/value – the originality of this abstract lies in its unique research context, the exploration of the religion-tourism relationship, the empirical approach, significant findings, and forward-thinking implications for the post-COVID-19 tourism industry. It adds to the body of knowledge in tourism research by shedding light on a less-explored dimension of the field.

KEYWORDS:

Halal tourism, Muslim friendly, Halal food, Halal standard, COVID-19

Track: Tourism/Service



Prototype of A Multi-Language Interactive Game to Facilitate Muslim Children's Understanding of Halal

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Abstract

Background – Halal has been popular since early childhood, but there are still many children, both early childhood and elementary school children, who cannot differentiate between what is halal and what is haram. They also don't really understand the meaning of halal itself. In fact, for them, halal is only food and drink, even though it is not that halal that is halal in everyday life. Many media have been created to make it easier for children to learn about halal, but there is no interesting media such as interactive games and there is no media that makes it easier for children from various ethnic groups to learn their language. Therefore, it is necessary to develop interactive games about halal in various languages for Muslim children.

Purpose – To develop an interactive game prototype created has been assessed for validity, practicality and effectiveness.

Design/methodology/approach – The method used in this research is ADDIE which consists of analysis, design, development, implementation and evaluation.

Findings – The interactive game prototype created has been assessed for validity, practicality and effectiveness. The validity level of the interactive game prototype received a score of 96% by material experts, 86% by media experts, and 90% by teachers, all of which were in the very valid category. Individual test results show that the practicality level of the interactive game prototype is very good with a percentage of 88%. The results of small-scale tests show that the level of effectiveness of the interactive game prototype is very good with a percentage of 94%. Based on the assessment results, it can be concluded that the product is very valid, practical and effective. So it can facilitate children learning about halal more easily and happily.

Research limitations – This research is limited by: (1) it is still a prototype, and (2) its effectiveness has only been tested on a limited scale.

Originality/value – No one has yet developed an interactive game on a halal theme and given it a multi-lingual touch

KEYWORDS:

Interaktive game, muslim children, multi-language, halal



Factors Affecting the Decision of Indonesian Travelers to Visit Overseas Halal Tourism

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Abstract

Background – The halal industry is starting to impact the tourism industry, both Muslim-majority and Muslim-minority countries are starting to promote halal food, halal accommodation, and more to meet the needs of Muslim travelers trying to capture the Muslim tourism market by providing related logistics services. Some Muslim minority countries, such as Japan and Thailand, have started to promote their own halal tourism brand. Both Muslim and non-Muslim countries are now trying to create Muslim-friendly tourist destinations. Based on the Global Muslim Travel Index (2021), several overseas countries, both Muslim and non-Muslim countries, have developed halal tourism including countries in Asia, Europe, and Australia.

Purpose – The purpose of this study is to analyze the factors in the decision to visit Indonesian tourists to foreign halal tourism.

Design/methodology/approach – The method used in this research is SEM-PLS. Through distributing questionnaires of Indonesian tourists as many as 50 respondents

Findings – Muslim friendly tourism, destination image and religiosity have no effect on the decision to visit halal tourism abroad. Meanwhile, service quality has an influence on the decision to visit halal tourism abroad. So from the findings it can be seen that Indonesian tourists visiting halal tourism abroad attach importance to the quality of service when traveling.

Research limitations – First, this research cannot reach all countries that develop halal tourism abroad, only using several countries that develop halal tourism with a Muslim majority or halal tourism with a non-Muslim majority. Second, the limited number of samples in the study due to the limitations of researchers looking for Indonesian tourists who do halal tourism abroad with the criteria of the country in the study.

Originality/value – The originality of this research is in the variables used, namely Muslim friendly tourism, destination image, religiosity and service quality with the aim of measuring and analyzing the extent to which each factor influences the decision of Indonesian tourists to visit halal tourism abroad.

KEYWORDS:

muslim friendly tourism, GMTI, halal tourism, visiting decision

Track: Tourism/Service



Halal Tourism and Technology: Meeting the Needs of Muslim Travelers

Syed Mirza

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Abstract

Background – Halal tourism, also referred to as Muslim-friendly tourism, is gaining increasing prominence within the global tourism industry. It caters to the specific needs and preferences of Muslim travelers who seek destinations respecting their religious and cultural beliefs. These travelers require access to Muslim-friendly facilities, including halal dining options, prayer spaces, gender-segregated amenities, and accommodations conducive to their religious practices.

Purpose – This study aims to identify the primary needs and concerns of Muslim travelers when exploring non-Muslim-majority countries and provide practical recommendations for enhancing their travel experiences.

Design/methodology/approach – A comprehensive review of existing literature, drawing from sources like ScienceDirect (SD), is conducted to identify key issues related to Halal tourism and propose solutions to enhance the overall travel experience for individuals of diverse backgrounds.

Findings – The study reveals that Muslim travelers are primarily concerned with access to prayer spaces and convenient halal dining options. They invest time in thorough destination research, emphasizing the need for destinations to offer a range of Muslim-friendly amenities and services to attract and retain these travelers.

Research limitations – The study explores implications related to Halal tourism, with a focus on regional variations in Halal products. However, this research may offer a more comprehensive understanding of Halal tourism if considered in a broader global context.

Originality/value – This paper addresses a critical question for countries aiming to attract Muslim travelers: Can their existing practices and infrastructure meet the expectations of this growing demographic? Understanding the travel behavior of Muslim visitors is crucial for ensuring their satisfaction, especially within the rapidly expanding Halal tourism industry. The paper also provides insight into the historical and future perspectives of Halal tourism, emphasizing key points to promote the tourism industry.

KEYWORDS:

Halal tourism, Muslim travelers, Muslim behavior, Muslim-friendly amenities, destination marketing.



The Development of a Web Application Digital Innovation for Smart Masjid (DIMAS) Community-Level Mosques Management in Pattani Province

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Abstract

Background – Mosques are not only spaces for religious activities. But it is the center of the way of life of people in terms of society, education, economy, and various activities in the community. Developing an appropriate management system will help in managing the available resources in a cost-effective manner.

Purpose – This research aims to 1) develop a prototype web application for mosque management and 2) study the satisfaction of the use of the Digital Innovation for Smart Masjid Platform (DIMAS) in community-level mosques in Pattani Province.

Design/methodology/approach – The research method has the following steps: 1) Determining needs through the design thinking process, mosque stakeholders participating in determining needs, and designing the system. 2) Development of the DIMAS web application prototype 3) Installation and testing. The tools used in the research were the web application DIMAS and the satisfaction assessment. Statistics used in research include mean and standard deviation.

Findings – The results of the satisfaction evaluation of the DIMAS web application prototype are as follows: The highest system security evaluation was 4.20. Assessments of satisfaction in terms of compliance with mosque management, system usability, system capabilities, and design aspects of the system (screen expression, font size, and graphics) had averages of 4.15, 4.10, 4.05, and 3.60, respectively, at a very satisfactory level. Additional suggestions from system users include training in using the system for actual operation. Ready to follow up on operations in order to further develop the community-level mosque management system in Pattani Province.

Research limitations – Testing and developing the system based on the specific needs of mosques in Pattani Province. Application at the national level may require further study.

Originality/value – Developing innovations that meet the needs of users in Pattani Province Precisely meets the needs of mosque management.

KEYWORDS:

web application, mosque management, Pattani Province



Track: E-Business



Utilising Fluid Intelligence in Online Grocery Shopping (OGS) using E-SERQUAL Model Among Malaysians

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Abstract

Background – This study investigated the influence of fluid intelligence on the online grocery shopping (OGS) behaviour of Malaysians, employing the E-SERQUAL model as the theoretical framework. Through the rapid growth of e-commerce, understanding the cognitive factors that influence consumer behaviour in the online grocery sector has become vital.

Purpose – This study aims to understand how individual cognitive abilities, specifically fluid intelligence, influence the way people engage with OGS platforms. This research underscores the magnitude of fluid intelligence in influencing perceptions and behaviours.

Design/methodology/approach – The research was conducted using a sample of 353 respondents. The participants were required to complete the online questionnaire, which included measures of fluid intelligence, perceived service quality, perceived value, satisfaction, and intention to continue using OGS platforms and the data was analysed with SPSS Version 29. Participants will be assessed for their fluid intelligence using established cognitive tests, while their satisfaction with OGS will be measured through a validated survey instrument.

Findings – The findings revealed a significant positive correlation between fluid intelligence and perceived service quality in the context of OGS. This suggests individuals with higher levels of fluid intelligence tend to have a more discerning assessment of the service quality. The study found a positive relationship between perceived service quality and both perceived value and satisfaction, indicating that higher levels of service quality perception led to greater perceived value and satisfaction among online grocery shoppers.

Research limitations – The study may not have explored the long-term effects of fluid intelligence on OGS behaviour. It might be valuable to investigate how fluid intelligence influences consumer behaviour over an extended period.

Originality/value – The E-SERQUAL model offers a robust framework for comprehending the intricate dynamics of OGS, paving the way for future studies in this evolving field of e-commerce. The E-SERQUAL model proved to be a valuable framework for understanding the complexities of OGS behaviour among Malaysians. By incorporating a niche researched area, fluid intelligence the key factor, this study contributes to the growing body of literature on consumer behaviour in the e-commerce domain. The findings provide valuable insights for OGS platforms and marketers aiming to enhance customer satisfaction and retention.

KEYWORDS:

Fluid Intelligence, E-SERQUAL, Online Groceries Shopping (OGS), Digital Customer Buying Behaviour



Track: Nutrition (outline)



Implementation of Halal Practices in Providing Supplementary Food in Kindergartens, Tangerang, Indonesia

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Abstract

Background – The provision of supplementary food is outlined in the guidelines for the development of the health of students in kindergarten, as stated in the Minister of Health Regulation of the Republic of Indonesia No. 66 of 2014. In this context, the provision of supplementary food constitutes nutritional education in the form of communal meals once a week. This activity is also utilized by kindergarten teachers as a means of implementing halal practices among early childhood learners.

Purpose – The aim of this research is twofold: 1) to describe the implementation of halal and healthy supplementary food activities in kindergartens; 2) to delineate the roles of class teachers and school principals in planning and executing the provision of halal and healthy supplementary food in kindergartens.

Design/methodology/approach – This study uses a qualitative descriptive approach. The research subjects include the implementation of halal practices in supplementary food provision, with participants comprising school principals, class teachers, parents, and children. The data analysis model employed in this research is the Miles and Huberman model. Data was collected through in-depth interviews, direct observations, and document analysis.

Findings – The findings of the study reveal that the implementation of halal practices in supplementary food provision in three schools in Tangerang is relatively successful. Both teachers and school principals meticulously plan the sourcing, production, and use of halal-certified food items. Additionally, teachers provide explanations to the students about the nature of the food they are about to consume, emphasizing its halal and healthy attributes.

Research limitations – However, it is important to note the limited involvement of parents in these activities. Their support is crucial not only for ensuring the nutritional quality but also the halal status of the supplementary food provided.

Originality/value – This research investigates the successful implementation of halal and healthy supplementary food activities in kindergatens in Tangerang, Indonesia, emphasizing the roles of class teachers and school principals while highlighting the importance of parental involvement in ensuring both nutritional quality and halal status of the provided food.

KEYWORDS:

halal, supplementary food, kindergarten, indonesia, teacher

Track: Nutrition (outline)



Fatty Acid Analysis for Halal Authentication of Baked Cheese Stick Product Fortified with Chia Seed Flour (Salvia hispanica)

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Abstract

Background – Halal food market is increasing in the past decades which eventually leads to the halal as a food branding in the marketing strategy. One of the issues of halal authentication in the bakery product industry is the potential adulteration of the butter from lard.

Purpose – This study investigates the halal status as well as nutritional aspects of baked cheese stick fortified with chia seed flour (Salvia hispanica).

Design/methodology/approach – As for the halal authentication, the butter with halal and non-halal logo were compared in this study. For the nutritional aspects, this study identified the content of essential fatty acids as well as the trans fat. The fatty acid profile was analysed using GC (Gas Chromatography) and FT-IR (Fourier-Transform Infrared Spectroscopy). Principal Component Analysis (PCA) was applied for data interpretation.

Findings – From the GC analysis, it was found that the most abundant fatty acid in margarine and butter sample are palmitic acid (C16:0) and oleic acid (C18:1cis). The chia seed flour consists of linolenic acid (C18:3n3) and linoleic acid (C18:2cis). The findings also showed that the baked cheese stick also contain slight amount of linolenic acid showed by both GC and FT-IR. The result from FT-IR showed that further confirmation to identify the peak at wavelength 668.1 cm-1 and 2950–2990 cm-1. No trans fatty acid detected in the products. From the result of the 3D PCA score plot, it could be shown that there is grouping between the samples with a Q2 coefficient value of 0.411. Halal logo butter is grouped with non-halal logo butter, and neither of them is grouped with lard oil. Untreated baked cheese stick (without chia seed flour) is grouped with the both treated baked cheese stick (added with: 1) chia seed flour and halal logo butter; 2) chia seed flour and non-halal logo butter) and all baked cheese sticks are not in the same group with lard oil.

Research limitations – However, more research with a greater number of samples—including butter with lard —is necessary to confirm these results.

Originality/value – The originality and value of this research lie in the holistic approach to halal authentication for bakery products.

KEYWORDS:

chia seed flour; fatty acid; halal authentication



Track: Digital Marketing

Track: Digital Marketing



Navigating Digital Transformation: A Study on the Role of Change Sensing and Seizing Capabilities in Malaysian Manufacturing Firms

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Abstract

Background – Digital transformation readiness is becoming increasingly critical in manufacturing sectors worldwide, especially under burgeoning technological advancements and market pressures. In this context, understanding the underlying factors that drive readiness for digital transformation in emerging economies, such as Malaysia, is of paramount importance.

Purpose – This research investigates the influence of organizational culture, resource availability, change management competency, and employee attitudes on the readiness for digital transformation in the Malaysian manufacturing sector. It also examines the mediating role of change management competencies and employee attitudes in this relationship.

Design/methodology/approach – Adopting a mixed-methods research design, the study collected quantitative data from 320 manufacturing firms across Malaysia, supplemented by qualitative insights from focus group discussions. The analysis integrated structural equation modeling to ascertain relationships between variables and thematic analysis for the qualitative data.

Findings – The study found that while organizational culture and resources available are critical, their impacts on digital readiness are significantly mediated by change management competency. Employee attitudes also play a mediating role, influencing how organizational culture shapes readiness for digital transformation. Additionally, resistance to change emerged as a pivotal theme, indicating its latent effect on digital transformation efforts.

Research limitations – The cross-sectional nature of the study and the reliance on self-reported measures may introduce bias. Generalizations are limited due to the unique socio-economic context of Malaysia and the manufacturing sector focus.

Originality/value – This study enriches the digital transformation literature by highlighting change management competency and employee attitudes as key mediators, offering a novel perspective on the readiness for digital transformation in the manufacturing sector. Its findings provide a valuable framework for industry leaders and policymakers to strategize and foster digital transformation effectively, emphasizing a balanced emphasis on human and organizational elements.

KFYWORDS:

Digital Transformation Readiness, Manufacturing Sector Malaysia, Organizational Culture Impact, Change Management Competency, Resource-Based View (RBV)



Green Practices, Image, Trust, Environmental Awareness and Purchase Intention: A Moderated Mediation For Muslim Consumers

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Abstract

Background – This study is prompted by the phenomena of Muslim consumers about green behavior in Indonesia, because Indonesia has the world's largest Muslim population, however the literature evaluation shows that this study is still in its early stages. For this reason, researchers need to explore green practices in Muslim consumers further.

Purpose – The aims of the research are to determine (1) the impact of green practices on green image, green trust, and purchasing intention. (2) the role of green image and trust in mediating the relationship between green practices and purchasing intention, and (3) the impact of environmental awareness in moderating the mediation of green image and green trust.

Design/methodology/approach – This study was carried out during July-September of 2023. A questionnaire distributed using Google Form was used to collect data. This survey collected 393 respondents from 10 Indonesia provinces using multistage sampling. The data was subsequently examined through structural equation modelling with AMOS v.26 software.

Findings – According to the conclusions of this research, green practices have an impact on green image and green trust. Similarly, green image and trust maintain Muslim consumers' purchasing interest. Green trust and green image are both capable of completely mediating the relationship between green activities and green purchase intention. Furthermore, this study found that environmental awareness moderates the indirect effect of green practices and green image on green purchase intention, as well as the interaction between green practices and green trust on green purchase intention.

Research limitations – This research is constrainted in terms of time to collect more data and analyzed through qualitative method that may not provide a deep understanding of the context.

Originality/value – There is few empirical research to explore the role of environmental awareness as a moderator in the mediation of green image and green trust.

KEYWORDS:

Reen Image, Green Trust, Green Practices, Purchase Intention, Environmental Awareness

Track: Digital Marketing



Building Emotional Connections: Prophetic Marketing of Halal Products for Generation Z

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Abstract

Background – In an era where generation Z is becoming a significant consumer force, it is important to understand the role of humanistic marketing in forging an emotional connection with this market segment. This article explores marketing strategies that focus on prophetic values in halal products towards generation Z consumers' perceptions and preferences. Through an analysis of this generation's consumption behavior and attitudes, this article highlights the importance of creating emotional attachment through marketing that focuses on humanistic aspects, not just on product features, and how prophetic marketing can respond to the values embraced by generation Z is a key foundation in building an effective and relevant marketing strategy in the halal product market.

Purpose – This article aims to explore marketing strategies that focus on the emotional dimension and prophetic values in halal products for Generation Z. By exploring a humanist and creative prophetic marketing approach, this paper explores how to create a deep connection between the younger generation and halal products through their ethical, social and humanitarian values.

Design/methodology/approach – This type of research is qualitative research with the method of collecting literature data from books, articles, and scientific writings downloaded through internet networks. The data collected is then analyzed to explore the perceptions and preferences of Generation Z towards halal products, as well as understanding the compatibility of values that are the focus of prophetic marketing.

Findings – Marketing of halal products is dominated by aspects of transcendence, so it seems as if halal products are only consumed by Muslims. Meanwhile, prophetic marketing integrates aspects of humanization, liberation, and transcendence. Strengthening the humanist and creative aspects of marketing halal products will bring halal products closer to generation Z in value and emotionally.

Research limitations – This research is limited to the results of research that has been conducted by several researchers and research institutions on the behavior and attitudes of generation Z from various continents, which are associated with the values in the prophetic marketing concept.

Originality/value – Prophetic marketing of halal products for generation Z requires strengthening the humanist and liberation aspects, so that if this can be realized, the market share of halal products will become wider.

KEYWORDS:

Prophetic marketing, halal product, generation Z



Track: Halal Studies

Track: Halal Studies



Halal Literacy: The Catalyst for Consumer Purchase Intentions of Halal Industry in Indonesia

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Abstract

Background – Low halal literacy in Indonesia is a challenge for halal industry players in strengthening this sector. Nonetheless, Indonesia's middle class presents significant opportunities for national halal industry players, which can be optimized through improving consumer halal literacy.

Purpose – This study uncovers the crucial role of Halal Literacy in shaping consumer purchasing intentions within the halal industry through the influence of the Marketing Mix.

Design/methodology/approach – Utilizing a purposive sampling method, data were collected through questionnaires distributed to Muslim consumers in Indonesia and resulted in 150 valid questionnaire data. Smart-PLS was employed to analyze the data for this study using a structural equation modeling (SEM) approach.

Findings – The result shows that the relationship between factors in the marketing mix and consumer purchase intentions in the halal industry is contingent upon the level of consumer halal literacy. In the group of consumers with a high level of Halal literacy, the positive impact of the marketing mix on purchase intention is more pronounced, whereas in the group of consumers with a low level of Halal literacy, this effect diminishes. This result emphasizes that a more profound understanding of halal aspects by consumers can enhance the efficacy of marketing strategies implemented by companies in the halal industry. Consequently, halal literacy assumes a significant moderating role in the correlation between the marketing mix and consumer purchase intentions.

Research limitations – Future research endeavors should duly recognize the varied characteristics within the sample and contemplate the utilization of an expanded sample size, potentially yielding diverse findings. Clear and informative halal product labeling can assist consumers with varying levels of halal literacy in making informed purchasing decisions. Companies must ensure that their halal labels are both user-friendly and dependable for consumers.

Originality/value – This study centers on how consumer comprehension of halal moderates the impact of the Marketing Mix on purchase intention. It enriches the literature by integrating halal aspects as a pivotal variable in determining purchase intentions.

KEYWORDS:

halal industry, halal literacy, marketing mix



Monitoring Ethanol Levels: A Forensic Analysis of Halal-Certified Food Products in Thailand

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Abstract

Background – Ethanol is commonly used as an organic solvent in the food and beverage industries. However, from a religious perspective, ethanol presents a sensitive issue for Muslim consumers. In Thailand, the permissible limits for ethanol content in Halal-certified food products are defined as 0.5% (w/v) for non-naturally fermented products and 1.0% (w/v) for naturally fermented products.

Purpose – This study conducted forensic laboratory testing to investigate the ethanol level in Halal-certified food products.

Design/methodology/approach – The products were randomly collected from the markets in Thailand between 2018 and 2022, totaling 1,804 samples. Gas chromatography with the Flame Ionization Detector (GC-FID) was used as the analytical method to find out how much ethanol was present.

Findings – The results revealed that approximately 99% of the samples (1,789 out of 1,804 samples) met the ethanol level limitations for Halal-certified food products. However, 1% of the samples (15 out of 1,804 samples) exceeded these limitations. Specifically, the group of seasonings (vinegar, soy sauce, and fermented soybean paste) surpassed the limitations, with the highest ethanol content found in vinegar (1.862% w/v). The fermented soybean paste had the highest incidence of exceedance 21% (8 out of 39 samples), soy sauce had a 7% exceedance (5 out of 75 samples), and vinegar had a 4% exceedance (2 out of 50 samples).

Research limitations – Further investigations are required to evaluate other product categories, including herbal drinks.

Originality/value – These findings offer valuable insights for government agencies promoting Halal compliance in the food industry, as well as for Halal food businesses engaged in import and export and for Muslim consumers

KEYWORDS:

Ethanol, Halal, Fermented, Vinegar, Soy sauce



Legal Compliance Frameworks on Halal Certification for MSMEs in Indonesia

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Abstract

Background – The Halal Product Guarantee Law serves as the legal basis for mandating halal certification, as it provides assurance on production, distribution, and serving of Halal products that are permissible according to Islamic principles. However, many businesses, particularly MSMEs, encounter challenges in complying with these requirements.

Purpose – This paper aims to, first, to establish a correlation between the consumer protection and the compliance of halal certification, and second, propose a compliance framework for MSMEs in Indonesia.

Design/methodology/approach – The research methodology combines qualitative, normative, comparative, and conceptual analyses. Primary and secondary legal materials are used in this study to support the analysis.

Findings – The research findings show the compliance of certification obligation provides strategic mechanism for consumer protection. However, the study also found the lack of readiness of MSMEs and their limited awareness of the self-declaration program, thus affecting compliance with halal certification obligations. Moreover, this situation could potentially impede the realization of consumer protection within the realm of halal product assurance.

Research limitations – This study did not survey a significant number of MSMEs, due to difficulty accessing the MSMEs community, limited personnel and funds. Therefore, the author collected primary data by optimizing data derived from a number of online media.

Originality/value – Based on the findings during the research, this study proposes a conceptual design of compliance framework that can be implemented at the MSME level.

KEYWORDS:

Legal Compliance, Halal Certification, Halal Product Assurance, MSMEs



Guidelines and Requirements for Consumers when Choosing Genetically Modified Foods within the Framework of Islamic Jurisprudence

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Abstract

Background – In Islam, the understanding of Genetically Modified Foods (GMF) shares similarities with other religions, as it delves into complex issues beyond the mere determination of whether a specific food is halal. The acceptance or rejection of GM foods within Islam remains a topic of ongoing debate and discussion among theologians and scholars.

Purpose - Advance Research

Design/methodology/approach – The technique of usool al Fiqh are consequently derived from Qur'an and Sunnah in obedience with a frame of values and procedures which are communally known as usool al Fiqh. The fundamental books of usool al Fiqh really refers to the methods of reasoning such as Qayas, Istehsan, (Juristic preference) and the rules of interpretation and deduction. Muslim either completely committed with Islam or not is extremely worried about what they eat.

Findings – To improve the production, it is generally observed that manufacturers are widely using insecticides, pesticides and antibiotics in livestock on crops. So, there can be considered as ingredients of the making process. Since the medicines and people who invented by the experts and people who knows the religion information are not well-informed about the production process of medicines used, therefore the present study recommends a collective training program of students, instructors, food technologists and Islamic Schoolers to reduce the communication gap between them. Additionally, this training program will provide the scientists to comply with Halal standards provided by Qur'an and Sunnah. This will also assist the Muftis to enhance their knowledge about the production process of medication.

Research limitations – The recent progress in biotechnology within the food industry, including the utilization of GMOs, enzymes, genes, food additives, and enhancers, as viewed through an Islamic perspective, is determined through the principles of Ijma or Qayas.

Originality/value – One of the potential sectors in developing countries is Biotechnology. For the best progress in the Biotechnology sector Scientists has put more determinations ensure to provide a better life to the people. However, being new; the GMOs are not free from criticism. Due to the doubtful safety and Halal status of the products, customers still hesitate to purchase the GMO products.

KEYWORDS:

Challenges, Directives, Genetically Modified Foods, Sharia Standards.

Track: Halal Studies



Implementation of the Analytical Network Process in the Development of Halal Tourism in Banjarmasin

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Abstract

Background – The Halal tourism phenomenon is starting to develop now. The Banjarmasin City Government is also trying to develop Muslim-based tourism by enacting Banjarmasin City Regional Regulation No. 2 of 2021 concerning Halal Tourism. Even though there is a Regional Regulation, the plan is still general in nature and faces several challenges. So the author is interested in conducting research related to the development of halal tourism in the city of Banjarmasin by exploring aspects of problems, solutions, and strategies.

Purpose – To determine a development strategy with priority weights from aspects of halal tourism development including tourist attractions, human resources, accessibility, regulations, marketing, and the environment.

Design/methodology/approach – This research uses the Analytic Network Process (ANP) method. In the ANP method study, the qualitative approach is to explore and formulate aspects of problems and solutions and develop strategies. The next stage is a quantitative approach using Super Decisions software to determine the priority scale for each aspect. In-depth interviews and questionnaires were conducted with 12 expert informants consisting of academics, regulators, and organizational practitioners.

Findings – Priority issues of concern are Human Resources, Tourism Services, Regulations, and Socialization. The key person agreed with the rater agreement value of w = 0.1546. The priority solution to the four problems of developing halal tourism in Banjarmasin City is a regulatory solution. Respondents' opinions varied, namely W = 0.2462. Meanwhile, strategies include 1) Improving the quality of Human Resources in halal tourism management; 2) Development of tourist services that are friendlier to Muslim tourists; 3) Providing full commitment and support from both the government and private sector in developing halal tourism; and 4) Intensify socialization and education regarding halal tourism to the community and tourism business actors.

Research limitations – The number of expert respondents in the field of halal tourism was not as many as the author expected. However, in the ANP approach, there is no limit in determining the number of respondents.

Originality/value – Previous research only qualitatively described the standards of halal tourist destinations, while this research explores the problems, solutions, and strategies faced. Then we dig deeper into the weight of priority problems, solutions, and strategies that must be resolved first so that the development process can run effectively and efficiently.

KEYWORDS:

Analytic Network Process, Banjarmasin Tourism, Halal Tourism Development.



Critical Point in the Halal Certification of Food, Bevarage, Medicine, and Cosmetics Product

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Abstract

Background – Consuming halal and thoyyib food is God's command that must be implemented by every believer. In the Qur'an has affirmed that the food and drinks are prohibited are carrion, blood, pork, wine, animals slaughtered without mentioning the name of Allah.

Purpose – The purpose of the article is to find of method for knowing the critical point of the halal product certification.

Design/methodology/approach – To detect a halal food products, beginning with understanding the critical point that causes a type of questionable status of halal products.

Findings – The critical point of a food, drink, drugs, and cosmetics are on the process of production, ingredients and additives used.

Research limitations – The limitation to know the critical point of certification is depend on the ability of halal auditor in the halal certification processes.

Originality/value - original article



Track: Halal Studies



Healthy & Halal Food Contributes to Children's Growth and Development in Indonesia After the COVID-19 Pandemic: Opportunities and Challenges

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Abstract

Background – This community service addresses the crucial role of healthy and halal food in the post-COVID-19 growth and development of Indonesian children. Concerns arise from the ease with which children purchase unregulated roadside food, posing potential dangers to their well-being. Knowledge and behavior significantly influence children's food choices, emphasizing the need for awareness and education in ensuring safe and nutritious consumption.

Purpose – This research aims to 1) provide education to children about healthy and halal food, urgency and opportunities, also challenges and obstacles in the growth and development of children 2) provide experience to children about healthy and halal food practices 3) Analyze the improvement of children's post-service knowledge about healthy and halal food.

Design/methodology/approach – The data analysis used quantitative and qualitative descriptive techniques. Quantitative analysis was used by researchers to see the difference between pre-test and post-test. The difference was then explained. Qualitative analysis was used by researchers on observational data. The results of these observations were then described.

Findings – The results of this study are: 1) children get education about healthy food and halal urgency and opportunities, as well as challenges and obstacles in the growth and development of children as evidenced by the results of observations during the activities of children listening to explanations submitted by researchers 2) children enthusiastically working on questions and answers evidenced by children who are eager to answer questions from researchers 3) children enthusiastically working on practical activities evidenced by the results of observations that they enthusiastically seek and paste pictures and words. In addition, it can be seen from the higher post-test scores compared to pre-tests, from an average of 50 to 74, it can be said that it has succeeded in increasing children's knowledge about healthy and halal food, urgency, and opportunities, halal food contributes to children's growth and development.

Research limitations - The limit of community service is only conducted at one elementary school.

Originality/value – This particular community service initiative distinguishes itself by placing a distinctive emphasis on imparting knowledge to children regarding the complexities and advantages of nutritious and halal food for optimal growth in the aftermath of the COVID-19 pandemic in Indonesia. It aims to fill a crucial gap in children's education.

KEYWORDS:

Healthy and Halal Food, Childrens Growth, Post Pandemic



Impact of Alcohol: The Role of Local Councils on Alcohol Regulation in Malaysia

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Abstract

Background – While history sees alcohol as a culture in most civilisations, Islam prohibits the consumption of alcohol. There are never-ending stories on the impact of alcohol, be it from the perspectives of health, social as well as economic impact. Alcohol is a concern not only for health professionals but also for the ruling government of the country.

Purpose – The purpose of this study is to analyse the role of the local council, in particular, in alcohol regulation, to reduce the impact of alcohol consumption in Malaysia. Furthermore, this article attempts to examine both domestic and foreign policies regarding Malaysia.

Design/methodology/approach – This paper is a conceptual paper which discusses the role of the local council towards alcohol regulation which is aimed to reduce the impact of alcohol consumption in Malaysia.

Findings – Alcohol in a Muslim country with a majority Muslim, this regulation is not strange and does not deteriorate any non-Muslim right. They are allowed to consume but, in a way, it is more private and not as much as they want because while alcohol is haram for Muslims, it does not mean, it is good for non-Muslims.

Research limitations – The study in this study area is still insufficient. This research only focuses on Malaysian regulations. Future studies should also be on other countries to understand the regulations more.

Originality/value – This paper intends to analyse the domestic policies as well as the international policies involving Malaysia which this research is lacking in Malaysia.



Track: Halal Studies



Introducing Halal Snacks to Children: A Phenomenological Study in Indonesian Kindergartens

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Abstract

Background – This study examines how kindergarten teachers in Tangerang, Indonesia, introduce the concept of halal snacks to young children within the country's diverse cultural and religious background.

Purpose – Halal food holds great importance in Indonesia, both due to religious beliefs and public health policies, making it a complex subject to teach in early childhood education.

Design/methodology/approach – Using a phenomenological approach, the research explores teachers' experiences in teaching young children about halal snacks. The findings reveal the challenges faced by these teachers and the opportunities they seize to simplify the concept for their students. Teachers actively engage with children, using examples and practical demonstrations to convey the importance of halal food. They also navigate cultural and religious factors, which significantly influence policies and practices within kindergartens.

Findings – This study highlights the crucial role of teachers in shaping children's understanding of halal snacks during early education. It not only uncovers the challenges but also provides practical solutions, emphasizing the importance of incorporating halal values into children's learning experiences.

Research limitations – The insights from this research are valuable for educators and policymakers in the field of early childhood education.

Originality/value – This study's uniqueness lies in its in-depth exploration of how kindergarten teachers in Tangerang, Indonesia, address the complexities of teaching young children about halal snacks within the diverse cultural and religious context. By offering these insights, the research contributes significantly to promoting inclusive education and food diversity in Indonesian kindergartens, enhancing the educational experience for young learners.

KEYWORDS:

halal, foods, kindergarten, indonesia, teacher



Assessing Halal Professionals' Influence on Fraud Mitigation in Halal Supply Chains

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Abstract

Background – With the worldwide halal market's growing importance, guaranteeing religious conformity and preventing fraud are critical.

Purpose – This study examines the critical role of halal professionals in ensuring the integrity of halal supply chains. We explore how these essential elements influence their evaluation of organizations seeking halal certification by focusing on their awareness, competency, and ethical values.

Design/methodology/approach – This study illuminates the human factor in risk management by adopting a thorough research approach that focuses on analyzing the awareness, competency, and ethical principles of halal professionals. We hope to obtain important insight into the decision-making process of halal professionals when reviewing organizations for halal certification through case studies.

Findings – The findings of this study provide an additional perspective on the impact of professionals' awareness, competency, and ethical principles on fraud mitigation measures. By utilizing this data, firms and certification bodies can build focused strategies to improve the integrity of their halal supply chains. This research contributes to the broader discourse on halal supply chain management, ultimately bolstering consumer trust and market credibility.

Research limitations – The study does not engage in a comparative analysis with non-halal supply chains or industries and did not incorporate other external factors in the research, thus missing an opportunity to provide additional insights into the unique challenges and opportunities within the halal context. Thus, it creates opportunities for future studies to explore the area of research.

Originality/value – Nevertheless, this paper underscores the paramount significance and urgency of understanding the nuanced interplay of awareness, competency, and ethical values among Halal professionals in assessing companies for halal certification, providing a novel framework to enhance fraud risk mitigation within the rapidly growing halal supply chain industry.

KEYWORDS:

fraud, mitigation, halal professional, halal supply chain, case study

Track: Halal Studies



Spicing up Risk Management: Halal Compliance in Malaysian Non-Muslim Restaurant

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Abstract

Background – Malaysia, known for its diverse culinary landscape in a multicultural setting with a significant Muslim population, sees the concept of "halal" extending to non-Muslim restaurants seeking certification. This study proposes a conceptual model for Malaysian non-Muslim restaurants, integrating risk management principles with halal compliance to navigate challenges and leverage opportunities in this dynamic context.

Purpose – This study aims to identify, analyze, and mitigate risks in halal compliance for non-Muslim restaurants, providing insights for researchers and practitioners in the field to enhance understanding of risk management strategies in this dynamic setting.

Design/methodology/approach – This study will gather relevant literature from academic databases and culinary or halal repositories, focusing on risk management in halal compliance for non-Muslim restaurants in Malaysia. Exclusion criteria include non-relevant and non-English articles. Selected articles will undergo screening based on titles and abstracts, followed by a full review. Extracted data will be organized into a framework to develop a conceptual model for risk management and halal compliance in Malaysian non-Muslim restaurants.

Findings – The study's conceptual model will be refined through expert consultation in risk management, culinary arts, and halal certification, ensuring practicality within the broader field. It links risk management (RM) and halal compliance (HC), providing insights for researchers and practitioners in these fields and enhancing understanding of strategies in this dynamic setting.

Research limitations – Limited literature on risk management, halal compliance, and non-Muslim restaurants in Malaysia may impact the review's comprehensiveness. The study, primarily in English, may introduce language bias, potentially overlooking relevant studies in languages like Malay. The conceptual model may be context-specific to Malaysia, limiting generalizability to regions with diverse culinary, cultural, and regulatory contexts. Refining the model through expert consultation may introduce bias, neglecting the perspectives of non-Muslim restaurant owners.

Originality/value – There is a lack of research on the relationship between risk management (RM) and halal compliance (HC), specifically in Malaysian non-Muslim restaurants (NMR). This study integrates RM and HC concepts into a conceptual model for NMR, providing valuable insights for researchers and practitioners to enhance risk management strategies in this dynamic setting.

KEYWORDS:

Risk Management, Halal Compliance, Non-Muslim Restaurants, Malaysia



Profile of Beef and Pork Protein Using Sds-Page (Sodium dodecyl-sulfate polyacrylamide gel electrophoresis)

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Abstract

Background – Limited stock of beef accompanied by soaring demand for beef ahead of national religious holidays (HBKN) often leads to rising beef prices. This is sometimes misused by some unscrupulous traders who want to get more profit, one of which is to commit falsification (food fraud) by mixing halal beef with non-halal meat such as pork. electrophoresis).

Purpose – The aim of this research is to determine the differences in types of protein in beef and pork based on their molecular weight using the SDS-PAGE method.

Design/methodology/approach – Calculation of the molecular weight of beef and pork was carried out using the SDS-PAGE method. Data analysis was carried out quantitatively based on calculating the molecular weight (MW) of each protein according to the available markers.

Findings – Based on the research results, can be concluded that SDS-PAGE analysis on beef protein found Myosin protein (BM 119 - 225.5), Lysozyme (BM 7.4 - 19.2), and Ovalbumin (BM 34 - 51.6), while in pork meat it was found Myosin protein (BM 119 – 182.4), Lysozyme (BM 7.4 - 19.2), Aprotinin (BM 5.15 - 7.5), Soybean Trypin Inhibitor (BM 19.1 – 29), Ovalbumin (BM 34 – 36.2), and Carbonic Anhydrase (BM 28 - 34.1). There is a type of protein that is not found in beef but is found in pork, namely Soybean Trypin Inhibitor and Carbonic Anhydrase.

Research limitations - -

Originality/value - -



Track: Halal Studies



Satisfaction and Comparison of Knowledge for High School Innovation Project Advisors Regarding Halal Science, Technology, and Innovation Training Courses

fakrutdin tapohtoh

The halal science center chulalongkorn university

Abstract

Background – Thailand has also developed the Thailand 4.0 vision, which aims to transform the country into a "value-based economy" that leverages creativity, technology, and information to break free from the middle-income country rut and become one of the new engines of economic growth. In the field of manufacturing, Thailand has attempted to cultivate innovators, as evidenced by the National Education Development Plan 2017–2021. In order to create an innovative learning environment and a learning universe, the idea of an innovative learning ecosystem is offered as a means of enhancing the current educational system.

Purpose – The objectives are to: 1) study project advisors' satisfaction with their training courses. 2) Compare the self-assessment knowledge level before and after attending the training.

Design/methodology/approach—The questionnaire was designed entirely using Google Forms. The questionnaire was divided into two parts: Part 1 asked for general information. Part 2 was a satisfaction questionnaire consisting of 1) satisfaction of the speaker, 2) satisfaction with the content, and 3) satisfaction. Satisfaction with the training, and 4) self-assessment of knowledge level before and after training. The research sample consisted of 30 high school innovation project advisors who received training in the science, technology, and halal innovation course. In February 2022, statistical data analysis using sample t-tests, means, percentages, and standard deviations will be used for this study.

Findings – The results of the study revealed that satisfaction with the training course is at a high level, arranged in order of satisfaction from highest to lowest as follows: content, process and service, and speaker ($X^-=4.58, 4.41, 4.24$, respectively) and self-evaluation of the level of satisfaction. Knowledge before training was at a medium level ($X^-=3.23$) and the knowledge level after attending the training was at a high level ($X^-=4.37$), significantly different at the P-value level > 0.05.

Research limitations – Limitations in evaluating knowledge gained from training is a self-evaluation which may provide preliminary information for evaluating knowledge in training.

Originality/value – It is beneficial for organizations educational institutions in creating innovation ecosystems to encourage high school students' inventive talent development. Because, in line with the Thailand 4.0 vision, it is the country's advancement in shifting to an economy driven by innovation.

KEYWORDS:

Halal, Halal science, technology, training courses, high school



Strengthening the Halal Industry in the Micro-Small Medium Business Sector

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Abstract

Background – The development of the halal industry in various sectors in Indonesia is supported by the existence of Law of the Republic of Indonesia Number 33 of 2014 concerning Halal Product Guarantee (JPH) which changes the ownership of halal certification which was previously carried out voluntarily now changes to mandatory existence. The enactment of the JPH Law is supported by the launch of the Sehati program (free halal certificate) for MSME players. However, there are still many MSME players who have low interest and awareness to process halal certification due to a lack of information about the programs. Islamic microfinance institutions are informal financial institutions that have a role as a capital solution and facilitate MSMEs to obtain halal certification and still experience obstacles in carrying out their role. West Java is a province with the largest number of MSMEs in Indonesia and DKI Jakarta is designated as a halal tourism area and is expected to continue to experience halal industry growth every year.

Purpose – Based on this analysis, research was conducted using SWOT analysis on related parties, including MSME players in the Jabodetabek area. It was concluded that Islamic microfinance institutions have not been able to provide maximum facilities to MSMEs.

Design/methodology/approach – This research uses a qualitative method by utilizing SWOT analysis to analyze the development of the halal industry in the small and medium enterprise (MSME) sector in the research area. Data collection is done by conducting interviews with related parties.

Findings – it can be concluded that Sharia Microfinance Institutions play a crucial role as a platform for MSME actors to pursue halal certification.

Research limitations – There still exists a group of MSME actors with limited interest and awareness in obtaining halal certification due to the perception that the process of applying for halal certification requires a lengthy duration, significant costs, and seemingly complex procedures.

Originality/value – This research seeks to examine behavior towards halal product assurance, so it is important to investigate what belief factors influence the formation of the behavior of SME groups as halal industry players to obtain halal certification.

KEYWORDS:

Halal certification; MSMEs; MFIs



The Influence of Halal Labelling on Food Purchasing Decisions: Case Study of Islamic University Bandung and UITM Kedah Malaysia

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Abstract

Background – The halal label is often a parameter for Muslims in buying food. Indonesia and Malaysia are one of the many countries where the majority of the population is Muslim, as consumers, halal labels are often not a concern in buying food products. However, others still hold a strong principle that a product must have a halal label.

Purpose – The purpose of this study is to determine whether students at the Islamic University in Bandung City and UITM Malaysia in Kedah City pay attention to the halal label when buying food products.

Design/methodology/approach – using a quantitative verification approach, and using the convinience sampling method with a sample size of 150 students.

Findings – The results showed that the halal label has an influence on decision making to buy food products, both for students of the Islamic University in Bandung City and for students of UITM Malaysia.

Research limitations – The city of Bandung, which is located in Indonesia and also the city of Kedah, which is located in Malaysia, is one of the big cities with a majority of Muslim religions, for this reason we developed research in both of them. With 2 universities located in the city, namely, Bandung Islamic University and UITM Malaysia.

Originality/value – There is still no research that compares the behavior of students in two countries with a majority Muslim population in product purchasing decisions by looking at the halal label. our discussion material.





Track: Cosmetic Science



Development and Characterization of Skin Care Cream from Luk Neing Peel Extracts

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Abstract

Background - -

Purpose – 1. To study the antioxidant activity of Luk Neing Peel Extracts 2. To study the total phenolic contents of Luk Neing Peel Extracts 3. To study the formulation of facial cream products of Luk Neing Peel Extracts 4. To study the stability of skin care cream products of Luk Neing Peel Extracts

Design/methodology/approach – 1. Extraction of luk neing peels with ethanol. 2. The total phenolic contents of Luk Neing Peel Extracts. 3. The antioxidant activity of Luk Neing Peel Extracts. 3. The formulation of facial cream products of Luk Neing Peel Extracts 4. The stability of skin care cream products of Luk Neing Peel Extracts

Findings – 1. This research studied the total phenolic contents and antioxidant activity of ethanol. The total phenolic content of the crude extract from luk neing peels was found to be between 10 and 20 mg/mL, corresponding to the results. The extract has the total phenolic contents, measuring 0.0311 \pm 0.019 mg GAE/g and 0.0724 \pm 0.0085 mg GAE/g, respectively. 2. The crude extract of luk neing peels was found to have antioxidant activity at a concentration of 10 mg/mL. At 2.651 \pm 1.8693 μg TAE/ml, it exhibited the highest antioxidant activity (IC50) value, while 20 micrograms of luk-neing peel extract yielded a value of 7.5180 \pm 2.9718 μg TAE/ml. 3. The creation of a formula for skin care products and testing of its stability using a luk neing peel extract at varying temperatures and heating-cooling cycles at 4 °C and 45 °C for 12 hours. The A1 formula has been found to have a pH of 5.56, a fine texture, ease of spreading, no stains, quick skin intake, and a light scent.

Research limitations - -

Originality/value - 1. Cosmetic prototype 2. Knowledge of Cosmetic

KEYWORDS:

luk neing, cream, skin care



Development of Hair Conditioner Formula by Using Rambutan Peel and Seed Extracts as Antioxidant Active Ingradient

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Abstract

Background - Development of rambutan peel and seed extracts to daily cosmetic

Purpose – 1. To study the total phenolic contents and the antioxidant activity of rambutan peel and seed extracts 2. To study the formulation of facial cream products of Hair conditioner

Design/methodology/approach – 1 rambutan peel and seed was extracted with 95% ethanol. 2 Antioxidant testing was detected by using 2,2-diphenyl-1-picrylhydrzyl (DPPH) scavenging assay. 3. Freeze Thaw testing was used for the estimation of lotion stability in physical properties

Findings – This research focuses on the development of a hair conditioner by using rambutan peel and seed extracts as antioxidant active ingradient. rambutan peel and seed were extracted with 95% ethanol. Antioxidant testing was detected by using 2,2-diphenyl-1-picrylhydrzyl (DPPH) scavenging assay. The total phenolic compound of rambutan peel and seed were 0.0029 and 0.03 mg/mL, respectively. The hair conditioner mixed extracts prepared by Hot process. Freeze Thaw testing was used for the estimation of lotion stability in physical properties. The hair conditioner formulas with 2% mixture of the extracted compounds were shown to have the optimal pH range and it was showed a suitable level of herbal extract in hair conditioner products.

Research limitations - -

Originality/value - cosmetic prototype





Track:
Internet of Things
(IoT)

Track: Internet of Things (IoT)



Assessing the Readiness of Malaysian Society for Society 5.0: Opportunities and Challenges

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Abstract

Background – Society 5.0 is a novel concept that aims to incorporate sophisticated technologies such as artificial intelligence, big data, and the Internet of Things into society in order to improve people's lives

Purpose – The purpose of this research is to analyse Malaysian society's preparation for Society 5.0 and to identify the opportunities and difficulties that may result from its implementation.

Design/methodology/approach – The project will collect data from both qualitative and quantitative sources using a mixed-methods methodology.

Findings – The study's findings will provide significant insights into Malaysian society's preparation for the implementation of Society 5.0 and will assist policymakers and stakeholders in developing measures to ease the transition to this new technology era.

Research limitations – The research will concentrate on determining Malaysia's present level of technology adoption, the challenges that may impede the implementation of Society 5.0, and the possible benefits that can be derived from its implementation

Originality/value – The study will also add to the existing literature on Society 5.0 and its possible societal impact especially in Malaysian's context.



KEYWORDS:

Readiness, Society 5.0, Opportunity, Challenges, Internet of Things (IoT)

Track: Internet of Things (IoT)

Maximizing Employee Productivity and Engagement through Implementation of Remote Work Policies: A Study on Organizational Performance in the Post-Pandemic Era

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Abstract

Background – The COVID-19 pandemic has forced organizations worldwide to adopt remote work policies to ensure business continuity, while also safeguarding employee health and safety. This paradigm shift towards virtual work arrangements has had a profound impact on the way organizations operate, and many are now exploring the feasibility of continuing with such arrangements even beyond the pandemic. In Bangladesh, the pandemic has also significantly disrupted the workplace, with many organizations transitioning to remote work policies to cope with the unprecedented situation. The COVID-19 pandemic has brought about a paradigm shift in the way organizations operate, with many organizations worldwide transitioning to remote work policies to ensure business continuity and employee safety.

Purpose – The study aims to identify the potential benefits and challenges of implementing remote work policies in the post-pandemic era and investigate the key factors that contribute to the successful implementation of virtual work policies in organizations, especially in public and private universities in Bangladesh.

Design/methodology/approach – A quantitative research design is employed, and a survey is conducted with a sample size of 240 employees from selected universities. The convenience sampling method is used to select participants. Both Microsoft Excel and SPSS (Version 25) have been used to analyze the data.

Findings – The results revealed that all four variables have a positive and significant impact on employee productivity and engagement in remote work settings. The findings suggest that organizations that implement effective remote work policies can enhance employee productivity, engagement, and overall organizational performance in the post-pandemic era.

Research limitations – Social desirability and non-response biases may limit study results. The study may only apply to certain Bangladeshi organizations. This study may not be conclusive since public and private colleges have different technology infrastructure, communication tools, monitoring methods, and organizational cultures. The findings may not apply to other Bangladeshi or international organizations as the sample size is small. Finally, the study did not explore how remote employment may hurt employees, such as isolation or problems separating work and home life.

Originality/value – These insights could be valuable for organizations looking to implement remote work policies or virtual work arrangements, as they indicate that employees are likely to support such initiatives.

KEYWORDS:

Productivity, Remote Work, Organizational Performance, Post-Pandemic, Technology



Track: Bioactive Compounds

Track: Bioactive Compounds

Cytotoxic Effect of Combination of Figs and Olive Fruits Extract in Ratio 1:7 on MCF-7

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Abstract

Background – Breast cancer is one of the highest mortality disease in the world. It is reported in 2023, 2.800 new case of breast cancer was found in men, followed by around 300.590 both in total sexes. Eventually, there are still a lot work to do to find the best cured of this disease. Natural material that was widely consumed as a healthy food were olive and figs. Both known for its containing material of flavonoids compounds that has antioxidant and anticancer effects. In Qur'an, fig was mentioned once, while olive was mentioned 7 times.

Purpose – This research was aimed to determine the cytotoxic activity of the combination of fig and olive fruit extract in the ratio of 1:7 towards breast cancer MCF-7 cell line.

Design/methodology/approach – The fig was extracted using maceration method by ethanol 80%, while the olive fruits was extracted using soxhletation method by ethyl acetate. Both extract was identified for its each phytochemical compounds using reagents method.

Findings – It was proved that both fig and olive extract contain alkaloids, phenolic, terpenoids, saponins, and flavonoids compounds. The combination of both extract was made in the ratio of 1:7 for fig:olive extract. Extract made series of concentration of 62,5; 125; 250; 500; 1000 μ g/ml. The result of cytotoxic test using MTT assay shown that there is no significance effect on combination of fig and olive fruit extract in the ratio of 1:7 towards MCF-7 cell lines.

Research limitations – This research was only focused on the cytotoxic effect of combination of fig and olive fruits extract in ratio 1:7 that has been extracted using specific method of maceration and soxhletation.

Originality/value – However, there still need further research to overview the effect of each extract using different methods of extraction.

KEYWORDS:

cytotoxic; figs; MCF-7; MTT assay; olive.

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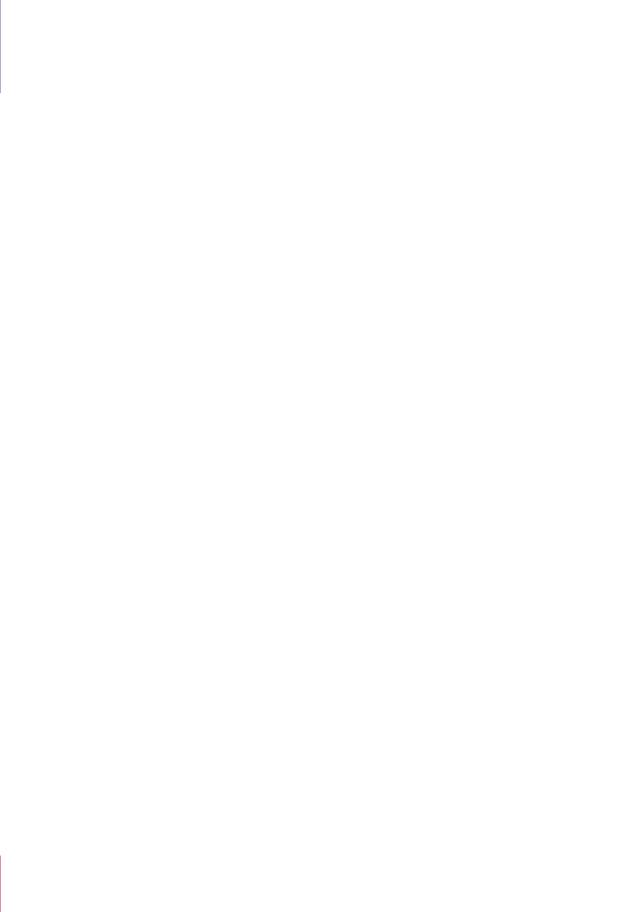
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