



**LOKMAN HEKİM  
UNIVERSITY**

**DIYANET  
CENTER OF  
AMERICA**



# HALAL LIFE PANEL 2025

## FINAL DECLARATION

8-9 March 2025

Diyamet Center of America, Lanham, MD, USA

Hosted by Diyanet Center of America in collaboration with Lokman Hekim University with the participation of: The Standards and Metrology Institute for Islamic Countries (SMIC), Islamic Forum For Halal Accreditation Bodies (IFHAB), Republic of TÜRKİYE Halal Accreditation Agency (HAK), Islamic Food and Nutrition Council of America (IFANCA), USA Halal Chamber of Commerce, and Emirates International Accreditation Centre (EIAC);

The “Halal Life Panel: Contemporary Thoughts in Halal Ecosystem” was successfully held on 8-9 March 2025, hosted by Diyanet Center of America in collaboration with Lokman Hekim University, with the participation of esteemed organizations and professionals in the field of Halal accreditation, certification and standardization.

On the first day of the panel, in-depth discussions were conducted among professionals and experts working in the halal sector within the scope of the “Workshop and Network Event: Contemporary Thoughts in Halal Ecosystem.” These discussions covered the technical aspects of halal certification, regulatory frameworks, accreditation processes and emerging challenges in the global halal market. Key insights were shared on the harmonization of halal standards, mutual recognition of accreditation bodies and the importance of scientific and technological advances in halal certification.

The second day was open to the general public, focusing on the broader and more practical aspects of halal living. A public panel on the topic of halal life was held, addressing various aspects of halal practices in daily life. Discussions covered the ethical, social and economic dimensions of halal, emphasizing its impact on daily life, consumer awareness and sustainable practices within the halal ecosystem. Experts highlighted the importance of halal-conscious consumer behavior, transparency in halal certification and the need for continuous education on halal-related issues.

As a result of the panel, the following key conclusions and recommendations were made:

## **1. Establishing a Unified Global Halal Standard**

- Strengthen international cooperation to create a globally recognized halal certification system.
- Address the fragmentation in halal certification, which creates confusion and distrust among consumers and businesses.
- Expand the adoption of the SMIIC halal certification framework among OIC countries and beyond.
- Strengthen collaboration among the Diyanet Center of America (DCA), Lokman Hekim University, IFANCA, and the USA Halal Chamber of Commerce, and continue organizing events on the halal lifestyle.
- Promote the IFHAB Multilateral Recognition Arrangement (MRA) to harmonize halal certification and remove trade barriers.
- Foster stronger collaboration between regulatory bodies, research institutions, and industry stakeholders to build trust in halal certification.

## **2. The Role of Academia in Strengthening Halal Certification**

- Academic research is essential in improving and validating halal certification processes.
- Enhance academic training programs to integrate theoretical knowledge with industry practices in the halal ecosystem.

## **3. Addressing Halal Certification Challenges in the U.S.**

- Implement stricter enforcement against misleading halal labeling in restaurants and food businesses.
- Consumers face difficulties verifying halal status due to multiple certifying agencies and the lack of a uniform halal law.
- Introduce standardized halal certification processes across the U.S. to eliminate consumer confusion.
- Strengthen collaboration with local and federal authorities to regulate and authenticate halal claims.
- Establish a centralized national database of halal-certified products for consumer verification.

## **4. Enhancing Consumer Trust**

- Launch consumer awareness initiatives to educate the public about hidden non-halal ingredients and food additives in industrially processed foods. Encourage informed choices through clear labeling, halal certification, and transparent ingredient disclosures.
- Encourage consumers to choose products with no or minimal additives for a healthier and more halal-compliant diet.
- Ensure transparency and ethical standards in halal certification to maintain consumer trust.

## **5. Strengthening Halal Industry**

- Improve transparency in halal accreditation to reduce costs and facilitate global trade.
- Reduce halal certification costs for businesses to make compliance more accessible.
- Strengthen halal marketing strategies to go beyond religious compliance and emphasize ethics, quality, and sustainability.

## **6. Expanding the Halal Market and Tourism Sector**

- Standardize halal tourism regulations to ensure consistency in hospitality, travel, and food services.
- Improve halal accreditation systems for global recognition and seamless consumer experience.

- Enhance halal services worldwide to cater to the increasing demand in both Muslim and non-Muslim markets.
- Develop consumer education programs to raise awareness of the scope of halal beyond food, including finance, tourism, cosmetics, and medicine.

#### **7. Institutionalizing the Halal and Tayyib Lifestyle Through Education and Public Awareness**

- Introduce structured halal and tayyib education from early childhood to university levels, incorporating dedicated research centers, academic programs, and public awareness initiatives to ensure the widespread knowledge and implementation of halal principles.
- Avoid doubtful (shubuhah) products with unclear halal status or questionable ingredients to ensure compliance with Islamic principles.

#### **8. Strengthening Halal Compliance in Slaughterhouses**

- Implement strict halal monitoring protocols in slaughterhouses, banning stunning methods that render animals unconscious or dead before slaughter.
- Conduct further research on "halal sedation methods of animals right before the slaughter, mechanical bleeding and feather plucking by scalding, ensuring compliance with halal principles, or mandate manual slaughter where necessary.
- Require clear labeling of slaughter methods on halal-certified products and strengthen collaboration between halal certification bodies and regulatory authorities.

The "Halal Life Panel: Contemporary Thoughts in Halal Ecosystem" successfully provided a platform for dialogue, knowledge exchange, and actionable solutions to advance the global halal industry. The outcomes of this panel will contribute to shaping a more standardized, transparent, and ethical halal ecosystem for the benefit of consumers and industry stakeholders worldwide.

Diyaret Center of America, along with its partners and participating institutions, extends its gratitude to all contributors and looks forward to future engagements that will further strengthen the integrity and sustainability of the global halal ecosystem.

**Diyaret Center of America  
Lokman Hekim University  
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