

عنوان مقاله:

Halal assurance systems in enzyme market

محل انتشار:

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خلاصه مقاله:

Background and objective: Enzymes are kind of food additive which are widely used in food industry. They are derived from different origins including plants sources, animals and microorganisms. There are a growing demand for Halal ingredients due to the people awareness of disadvantages of Haram foods. The aim of this review is listing the main enzymes used in food industry by focusing on control measures in evaluation of halal status. Results and conclusion: According to Islamic regulations, edible Halal ingredients should be derived from permitted sources in view of Islam. Specifically, the enzymes utilized in Halal foods must be extracted from Halal sources. In this regard, the enzymes produced by microorganisms are considered as Halal if the culture media consist Halal ingredients. In addition, there is an additional restriction for genetically modified microorganisms so that they should have recombinant DNA derived from Halal origins. As conclusion, attention to the ingredients up to molecular level and the processes makes the Halal food products more popular among the consumers.

کلمات کلیدی:

Enzymes, Fermentation processing, Halal assurances system (HAS), Processing aids

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