

Food Sector Halal Roadmap (2022-2028)

Research and Development

- Halal transparent tracking system for cacao products (2021-2023)
- Halal assurance management system and Halal-compliant spa skincare products (2022-2023)
- Developed recommended code of practice for Halal-friendly hospitality industry (lodging/accommodation and recreation facilities: resort, spa, amusement parks, tourist sites) (2023-2024)
- Halal Tourist Portal (2025-2025)

Human Resource Development / Knowledge Transfer

- Halal training module for tourism establishments and enterprises (2022-2023)
- Halal Summit (2022-2028)

2024

(P18M)

Laboratory Testing

 Internationally-accepted Halal and Tayvib tests (2022-2023)

VISION

Halal 2022: Science. Technology. and Innovation empowered Philippine Halal sector

PRIORITY PROGRAMSIPROJECTS

2025 (P10M) 2027 (P5M)

2028

(P5M)

2022 (P59.13M)

2023 (P58M)

MILESTONES: 2022-2023

- Developed Halal transparent tracking system
- Halal assurance system (HAS) manual for Halal-compliant spa skincare
- Developed Halal tourism training module in 2 languages (English and Filipino)
- Developed HAS manuals per region
- Training on the developed Halal tourism training modules: trainers, auditors, tourism establishments/enterprises
- Adoption of Halal tourism training modules by Philippine Halal Board
- 3 validated methods on Tayyib
- At least 4 laboratory personnel as Halal auditors
- Enhanced skills and competence of HVL analysts on Halal and Tayyib tests
- Recognition of the DOST HVLs as reference laboratories on the **Philippines**

Milestones: 2027-2028

Halal Summit

Milestones: 2025-2026

- Philippine Halal Tourist Portal
- Halal Summit

Milestones: 2024

- Data on level of compliance of establishments to Halal principles
- Recommended Code of Practice
- Halal Summit
- Central repository with online database of R&D output and Halal-related activities

CURRENT SITUATION

- ★ Halal assurance system (HAS) for Halal-compliant food and non-food products
- ★ ITDI R&D facility for Halal food processing
- ★ Directory of list of permissible and non-permissible raw materials and ingredients. and suppliers for Halal products
- * Training modules on Halal concepts and principles, Halal assurance system, and Halal management system
- ★ Halal verification laboratories: DOST 4A, 11, 12, and MOST BARMM with Muslim chemists trained on the laboratory management system, operation of specialized equipment, actual chemical analyses
- * Accredited laboratory services: porcine DNA detection by RT-PCR and Ethanol determination by GC-FID
- ★ Limited Muslim-friendly establishments/facilities (lack of Muslim tourist destination)
- ★ Lack of awareness on the importance of Halal industry both locally and globally