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**ISSUE 1: ANIMAL-BASED GELATINE** 

**ISSUE 2:** CHEESEMAKING

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#### STUDENT DECLARATION

بسم الله الرحمن الرحيم

We hereby acknowledge that in fact all the work in the preparation of this academic work is the result of our own efforts and works except as expressly stated.



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#### 1.0 INTRODUCTION

In today's world, there are many types of food that have illegal sources and the community, especially Muslims, question the halal logo found on the food plastic. This situation has raised issues and doubts among Muslims. There is also the issue of making cheese and gelatine from animals. In fact, there is no denying the issue of gelatine from animals that is a source of contention among the Muslim community.

This is where the President of the Association of Sunnah Waljamaah Malaysia (ASWAJA), namely Zamihan Mat Zin, criticized the opinion of scholars who came up with a "perverse fatwa" that food containing pork gelatine is halal for Muslims. Furthermore, he also wants the authorities to prosecute those who have spread such beliefs in Malaysia on the grounds that they are contrary to the evidence of the Al-Quran and the beliefs of Ahli Sunnah Wal Jamaah and called for the religious authorities to investigate and take action against any individual who often sparked controversy and issued perverse religious fatwa.

Furthermore, the famous preacher Mohd Kazim Elias criticized Islamic scholar Dr Yusuf Al-Qardawi who wrote on his website that animal gelatine is included in food products because it is transformed into other substances. Furthermore, all four schools of Islam hold that anything related to pork should not be eaten. This is clear, the issue of gelatine has caused differences of opinion and doubts among Muslims<sup>1</sup>. In addition, there is also the issue of gelatine in sweets, which is an issue taken from Astro Awani, "Gelatine pig sweets, with halal logo make netizens worried" This situation not only surprised netizens, but also made netizens wonder, how can sweets the sugar can be sold in the market<sup>2</sup>.

According to the Malaysian Ministry of Health portal, the word gelatine comes from the Latin word 'gelatus' which means hard. Gelatine is also a natural substance and no gelatine is produced from synthetic or chemically modified processes. Basically, gelatine is a type of protein produced from a collagen network. This is where collagen is obtained from the shin, bones or ligaments (cartilage) of animals such as cows, buffaloes, fish or pigs<sup>3</sup>.

<sup>&</sup>lt;sup>1</sup>Malaysia Kini, 9, Jun 2014. Perbalahan Isu Gelatin Babi Berterusan <a href="https://www.malaysiakini.com/news/265185">https://www.malaysiakini.com/news/265185</a>

<sup>&</sup>lt;sup>2</sup>Astro Awani, 14, September 2022. Gula-Gula Bergelatin Babi, Berlogo Halal Bikin Netizen Bimbang, Jakim Keluarkan Kenyataan"

https://www.astroawani.com/berita-malavsia/gulagula-bergelatin-babi-berlogo-halal-bikin-netizen-bimbang-jakim-keluarkan-kenyataan-380931

<sup>&</sup>lt;sup>3</sup>Nur Ardzlina binti Mahmod, 31 Mei 2015. *Gelatin Dalam Makanan*; Portal Kementerian Kesihatan Malaysia. http://www.myhealth.gov.my/gelatin-dalam-makanan/