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TOPIC :

GENETICALLY MODIFIED FOOD (GMF) AND LIQUOR VS ALCOHOL IN FOOD

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ABSTRACT

This brief overview explores the various features of Genetically Modified Food (GMF) and the integration of alcohol in food. GMF is investigated for its impact on food production, safety, and sustainability, while ethical, environmental, and health concerns are considered. We also investigate the impact of genetic alteration on crop yields, pest resistance, and nutrient content, adding to the global conversation around GMFs. In contrast, we investigate the cultural and culinary aspects of putting alcohol into food, documenting its historical significance in many cuisines around the world. The abstract discusses issues about alcohol's dual role as a taste enhancer and preservative, as well as the potential health consequences of consuming alcohol-infused meals. This comparative study emphasizes the importance of combining scientific and technological breakthroughs in food production, such as GMFs, with the preservation of culinary traditions and appropriate alcohol consumption in food. The abstract emphasizes the necessity of informed decision-making, strong rules, and consumer awareness as critical tools for navigating these complex difficulties within the ever-changing landscape of food science and culture. As a result, this research intends to provide both experts and the public with a more nuanced knowledge of these complicated problems.

1.0 INTRODUCTION

Halalan Toyyiban is a concept in Islam that emphasizes the importance of food in human life and its impact on physical and spiritual well-being. It is based on God's systematized rules for Muslims, defining "halal" as what is allowed or lawful. The concept includes six principles from Mohammad Amir's research, including cleanliness, spiritual connection, alignment with healthy souls, nutrition for physical health, safety in eating practices, and doubtlessness for a close spiritual relationship with the creator. Genetically modified foods (GMFs) have sparked debate and discussion within various communities, including fiqh perspectives. Fiqh scholars evaluate GMFs' halal or haram status, considering ethical implications, environmental impact, safety, health, and economic and social equity. The legal status of GMF products is determined by six guiding principles, including animal slaughtering, cleanliness, and purity. The National Fatwa Committee of the National Council for Malaysian Islamic Religious Affairs (NFC) has decided to prohibit the production of GMFs and the use of harmful substances to humans and the environment.

Alcohol, a compound made up of hydrogen, oxygen, and carbon atoms, is flammable and colorless. Ethanol, found in fermented beverages, is flammable and colorless. The permissibility of naturally produced alcohol is closely linked to the content of alcohol in the food. In Malaysia, the Malaysia National Fatwa Council permits the extraction and dissolution of taste using industrial alcohol, but it must not come from intoxicants and be present in smaller amounts below 0.5% in the finished product. In Indonesia, any drink containing more than 1% of naturally occurring alcohol is automatically classified as khamr and is forbidden. Synthetic alcohol, also known as industrial alcohol, is prohibited due to its noxious properties and potential to cause death.