

HALALAN TOYYIBAN LIPIDS **PROCESSING AND UTILIZATION**

Mohamed Elwathig Saeed Mirghani

Amal A. M. Elgharbawy

Wan Syibrah Hanisah Binti Wan Sulaiman

Haruna Babatunde Jaiyeoba

Nazrim Marikkar

(Editors)

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*Mohamed Elwathig Saeed Mirghani
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Editors

Mohamed Elwathig Saeed Mirghani

Professor

National Oilseed Processing Research Institute
(NOPRI), University of Gezira, P. O. Box 20, Wad
Medani, Gezira State, Sudan

Amal A. M. Elgharbawy

Associate Professor and Professorial

Technologist

International Institute for Halal Research and
Training (INHART)
International Islamic University Malaysia (IIUM)
50728 Kuala Lumpur, Malaysia

Wan Syibrah Hanisah Binti Wan Sulaiman

Assistant Professor

International Institute for Halal Research and
Training
International Islamic University Malaysia
Jalan Gombak
53100 Kuala Lumpur, Selangor

Haruna Babatunde Jaiyeoba

International Institute for Halal Research and
Training,

International Islamic University Malaysia,
Jalan Gombak, 53100 Kuala Lumpur, Selangor

Nazrim Marikkar

Associate Professor & Head/ Food Chemistry
Program

National Institute of Fundamental Studies
Hanthana Road, Kandy, Sri Lanka

About this Book

This edited volume entitled “Halalan Toyyiban Lipids Processing and Utilization” is being published for the benefit of researchers, academicians and Industry stakeholders in the field. It contains eleven different chapters covering a wide range of topics Halalan Toyyiban Lipids.

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Halalan Toyyiban Lipids Processing and Utilization

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Halalan Toyyiban Lipids Processing and Utilization

Preface

The increasing number of Muslims and the increased awareness among non-Muslim consumers are driving a sharp increase in the demand for halal-compliant products worldwide. The idea of Halalan Toyyiban-products that are not only allowed by Islamic law but are also healthful, secure, and sustainable-lays the foundation for halal compliance. In order to address these expectations, lipids a basic ingredient in many culinary, medicinal, and cosmetic products are essential.

This book explores the complex field of halal lipids, combining contemporary scientific discoveries with traditional Islamic beliefs. This thorough handbook, which covers everything from lipid extraction and microbial lipid applications to cutting-edge applications in cosmetics and active packaging, is intended for researchers, business executives, legislators, and students. With an emphasis on sustainability and traceability, the chapters examine the scientific, technological, and economic facets of halal lipids. This book offers insights into how science, innovation, and Islamic values may come together to promote growth and consumer trust as the halal business adapts to meet demands from throughout the world.

We believe that this book will be a useful tool for anybody committed to developing the halal sector and making sure that its goods uphold the values of Halalan Toyyiban.

Mohamed Elwathig Saeed Mirghani
Amal A. M. Elgharbawy
Wan Syibrah Hanisah Binti Wan Sulaiman
Haruna Babatunde Jaiyeoba
Nazrim Marikkar

(Editors)

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This book is the result of the dedication, collaboration, and scholarly contributions of many individuals and institutions. We extend our heartfelt gratitude to the researchers and academics whose insights, knowledge, and perspectives have significantly shaped the content and depth of this work on halal lipids.

We are especially thankful to those who provided the resources, intellectual support, and encouragement that enabled us to explore the integration of science, technology, and Halalan Toyyiban values in a meaningful and comprehensive way.

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A very special thanks goes to our mentor, Prof. Dr. Hamzah Mohd. Salleh, for his unwavering guidance, encouragement, and belief in the importance of advancing knowledge in the halal domain. His visionary leadership continues to inspire our academic journey.

Lastly, we thank our readers. Your passion and commitment to the development of the halal industry motivate us to continue exploring and contributing to this important field.

ABOUT THE EDITORS

Prof. Dr. Mohamed Elwathig Saeed Mirghani

Dr. Elwathig is a Professor at the National Oilseed Processing and Research Institute (NOPRI), University of Gezira, Sudan. He holds a PhD in Food Chemistry & Biochemistry from Universiti Putra Malaysia and specializes in fats and oils technology, FTIR spectroscopy, and halal detection. His research spans natural products, biotechnology, and analytical methods, with extensive publications and collaborations both nationally and internationally. He is widely recognized for pioneering the application of advanced spectroscopic techniques in halal authentication and food quality analysis.

Assoc. Prof. Ts. Dr. Amal A.M. Elgharbawy

Dr Elgharbawy is an Associate Professor and a Professional Technologist at the International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM). She holds a PhD in Engineering from IIUM. Her academic work focuses on green chemistry and the development of sustainable and Halalan Toyyiban solutions in food, cosmetics, and pharmaceuticals. With a background in biotechnology and a passion for integrating Islamic values with scientific innovation, she has authored numerous publications and actively contributes to advancing the halal industry through research, teaching, and community engagement.

Dr. Wan Syibrah Hanisah Wan Sulaiman

Wan Syibrah is an Assistant Professor at the International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM). She holds a Ph.D. in Halal Industry from IIUM, a Master's in Environmental Management and Sustainability from the University of South Australia, and a Bachelor's in Landscape Architecture from IIUM. Her research focuses on environmental science, halal lifestyle, halal alternative ingredients, and sustainable development.

Dr. Haruna Babatunde Jaiyeoba

Haruna is currently an Assistant Professor at the International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM). He has a multidisciplinary background with research interests in employee engagement, business management, halal entrepreneurship, sustainability, modern and behavioral finance, etc. He has been involved in prominent consultancy projects and conducted several research-related training. He is an active researcher with several indexed publications in his areas of expertise.

Assoc. Prof. Dr. Nazrim Marikkar

Dr Nazrim is an Associate Research Professor and Head of the Food Chemistry Program at the National Institute of Fundamental Studies, Sri Lanka. He holds a BSc in Chemistry from the University of Colombo and a PhD in Food Chemistry from Universiti Putra Malaysia. Dr. Marikkar is a member of the Institute of Chemistry, Sri Lanka, and the Malaysian Institute of Food Technology. His research focuses on food quality control, food, and nutrition, with over 80 published articles and seven book chapters, along with more than 55 conference presentations. He has received several research awards, including a Gold Medal from PRPI (UPM, 2011), a Silver Medal from UiTM's RiIE (2012), and a Bronze Medal from the Malaysia Technology Expo (2013).