

**SHARIA ISSUES IN HALAL SLAUGHTERHOUSES AND ABATTOIRS:
PROBLEMS AND SOLUTIONS**

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بسم الله الرحمن الرحيم

I hereby declare that the work in this thesis is my own, except for quotations and summaries which have been duly acknowledged.

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ABSTRAK

Makanan halal umumnya dan industri daging terutamanya telah menjadi industri yang besar di seluruh dunia. Sejak perindustrian daging dan ayam pengeluaran, pengeluar cenderung untuk mempercepatkan pengeluaran untuk memenuhi permintaan pasaran. Prosedur penyembelihan dengan teknologi moden telah diperkenalkan di rumah penyembelihan Halal utama dan rumah-rumah penyembelihan di seluruh dunia dan juga negara-negara Islam seperti Malaysia. Electro - pembiusan pelbagai jenis telah diperkenalkan dengan tujuan untuk menjadikan haiwan itu tidak sedarkan diri dan untuk mengurangkan kesakitan bagi memudahkan proses penyembelihan. Institusi Islam dan badan-badan kawal selia Halal, begitu juga ulama dan fuqaha didapati tidak selaras dengan mengambil kira kesahihan teknik-teknik moden. Kajian ini bertujuan untuk membawa perhatian pembaca kepada kesedaran mengenai hukum syariah dan prinsip-prinsip untuk pengeluaran daging haiwan. Oleh kerana permintaan yang semakin meningkat untuk daging halal dan ayam, terdapat keperluan untuk menilai metodologi penyediaan Islam bersama penyembelihan Halal dan rumah-rumah penyembelihan, sebab-sebab pelanggaran hukum syariah dan langkah yang boleh menetapkan keharmonian dalam industri yang boleh mempertingkatkan prosedur penyembelihan Halal dan pensijilan yang tulen. Satu kaedah separa berstruktur kualitatif digunakan yang menghasilkan satu keperluan yang besar untuk keperluan penilaian untuk peningkatan hukum syariah dalam industri. Perbezaan pendapat akan kekal sebagai cabaran dalam masyarakat Islam dan di kalangan pakar-pakar syariah, dengan itu menetapkan langkah timbal balik yang positif dalam keputusan kami boleh mengukuhkan industri Halal dan menaik taraf sistem kawal selia.

ABSTRACT

Halal food generally and the meat industry especially have become a big industry around the world. Since the industrialization of meat and poultry production, producers tend to speed up the production in order to meet the demand of the market. Slaughtering procedures with modern technology have been introduced in major Halal slaughterhouses and abattoirs around the world and even Muslim countries like Malaysia. Electro-narcosis of different types was introduced with the aim of rendering the animal unconscious and to reduce the pain to facilitate the slaughtering process. Islamic institutions and Halal regulatory bodies, likewise scholars and jurists are found to be inconsistent with regard to the legality of these modern techniques. This study is aimed to bring the attention of the readers to the awareness regarding the sharia rulings and the principles for animal meat production. Due to increasing demand for halal meat and poultry, there is need to evaluate the common Islamic supervision methodology of Halal slaughterhouses and abattoirs, the reasons for violations of Sharia rulings and a possible means of setting a harmony within the industry that may enhance Halal slaughtering procedures and its genuine certification. A qualitative semi-structured method is employed which resulted in a considerable necessity for the need of assessment of the Sharia rulings improvement in the industry. Differences of opinion would remain a challenge in Islamic communities and among the Sharia experts, thus setting a positive reciprocal measure in our decision may strengthen the Halal industry and upgrade regulatory system.

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ملخص البحث

الطعام الحلال عموماً و صناعة اللحوم خصوصاً أصبحت صناعة كبيرة في جميع أنحاء العالم. منذ تصنيع إنتاج اللحوم و الدواجن و المنتجين يعملون إلى تسريع الإنتاج من أجل تلبية الطلب في السوق . أدخلت ذبح الإجراءات مع التكنولوجيا الحديثة في المسالخ الحلال الكبرى و المسالخ في جميع أنحاء العالم وحتى الدول الإسلامية مثل ماليزيا . وقدم الكهربائية و الخدر من أنواع مختلفة بهدف تقاسم الحيوان فاقد الوعي والحد من الألم لتسهيل عملية الذبح . تم العثور على المؤسسات الإسلامية والهيئات التنظيمية الحلال، كذلك العلماء و الفقهاء أن تكون متناسقة فيما يتعلق بمشروعية هذه التقنيات الحديثة. وتهدف هذه الدراسة إلى لفت انتباه القراء إلى الوعي بشأن أحكام الشريعة ومبادئ لإنتاج اللحوم الحيوانية. نظراً لزيادة الطلب على اللحوم الحلال و الدواجن ، هناك حاجة لتقييم منهجية إشراف الإسلامية المشتركة للمسالخ و المجازر الحلال، أسباب انتهاكات أحكام الشريعة و الوسائل الممكنة لوضع الانسجام داخل هذه الصناعة التي قد تعرض إجراءات الذبح الحلال وإصدار الشهادات لها حقيقية . و استخدمت طريقة منظم شبه النوعي الذي أدى إلى ضرورة كبيرة لل حاجة إلى تقييم ل أحكام الشريعة تحسن في هذه الصناعة. ان الاختلاف في الرأي لا تزال تمثل تحدياً في المجتمعات الإسلامية و بين الخبراء الشريعة ، وبالتالي وضع مقياس المتبادل الإيجابي في قرارنا قد تعزيز صناعة الحلال و ترقية نظام تنظيمي .

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