

Lard Detection-based on Dielectric Spectroscopy

TECHNOLOGY DESCRIPTION

This technology focuses on identifying porcine traces from fats and oil based products in the market.

TECHNOLOGY FEATURES

This technology is based on easy fat extraction using dielectric spectroscopy. This technology can be used as a rapid and portable method to distinguish lard from edible oil. It can be operated in low frequency and it costs less than the other technologies available in the market.

ADVANTAGES

- Portable detection system
- Rapid process
- Low frequency operated
- Low cost production
- Easy fat extraction process

INDUSTRY OVERVIEW

Prospect Industry: Local Halal-compliant manufacturing, retailing and food supplies industry, World Halal certification bodies/agencies

Lard detection tool has been sought after by government agencies, manufacturers and consumers all over the world as the interest and demand for halal products increased tremendously. World's halal market currently is valued at USD2.3 trillion annually. The food sector makes up over 60% of the global market for halal products. Total annual demand within Malaysia for his RM1.7 billion a year. The present innovation i.e. lard detection tool based on Dielectric Spectroscopy has a promising potential to be adopted by organizations to ensure the compliance of halal products. The market for this product will be largely to the organizations or enforcers in charge of monitoring the halal compliance and to food manufacturers, retailers and service providers. In Malaysia, JAKIM is the authorized body for halal-certification. Besides JAKIM, there are currently 73 JAKIM-recognized foreign halal certification bodies & authorities in 49 countries around the world.



Dr. Fakhru Zaman bin Rokhani
Faculty of Engineering