Halal Standard Guidelines For Halal Certification

Until now, books addressing Halal issues have focused on helping Muslim consumers decide what to eat and what to avoid among products currently on the marketplace. There was no resource that the food industry could refer to that provided the guidelines necessary to meet the Halal requirements of Muslim consumers in the U.S. and abroad. Halal

The concept of Halal defines what adheres to Islamic law and is so comprehensive that it goes beyond food to include processes. The Halal industry has allowed many business firms a competitive advantage and is integral in its support for industries from food, tourism, banking and hospitality to medical. This book gives an overview of what Halal is in logistics and supply chain management, and discusses related issues and challenges in Southeast Asia. The book also examines Halal logistics and supply chain in reference to global trends and practices. It attempts to integrate theoretical and methodological aspects of Halal logistics and supply chain study in different geographical areas across industries. This will be a useful reference for those who wish to understand the Halal ecosystem and Halal logistics supply chain development.

"This book offers in-depth perspectives on the influence of Islam on consumer behavior, the travel industry, product development, and the promotion of goods and services, focusing on current trends and tools, comprehensive interviews, questionnaires, and emerging research"—Provided by publisher.

Rethinking Halal reflects an anthropological revolution, that of the scientising, standardising, and normalising of social life through certification which is part of a process of 'positivisation' that directly affected Islam and Islamic normality.

According to the World Tourism Organization (UNWTO), international tourists engaging in cultural activities accounted for more than 500 million of international tourist numbers in 2017. City tourism relies on culture as a major product, providing benefits not only for interested visitors, but also for the local resident population. New trends in tourism include "experiential tourism", where the interactions between tourists and residents become a key part of the tourism experience and overall customer satisfaction. New technologies and IT applications allow tourists to design their own trip, given the presence of global companies like TripAdvisor, Booking.com and Airbnb. This comprehensive volume explores new trends in cultural tourism, demonstrating how and why culture has become a central factor in tourism. The authors analyse a wide range of relevant issues, including: how heritage-based and cultural tourism could contribute to the sustainability of destinations; the increase of religious travels to and within Arab countries; and how cultural tourism fosters understanding among people and cultures, and could even potentially help to consolidate peace at a regional level. The book also analyses interactions between hosts (the local residents) and guests (the cultural visitors), revisiting the pioneer hippy travelling experiences in Turkey of the 1960s and how they shaped youth culture. This book will be of great interest to students and researchers of cultural tourism. The chapters were originally published in the journal Anatolia.

A unique handbook providing a set of good practice standards for both producers and consumers of Halal food This accessible, authoritative book covers all aspects of Halal from its origins through to how we expect Halal to develop in the coming years. It explains what Halal is, where it came from, how it is practiced, and by whom. In addition to putting Halal in a religious and cultural context, the book provides practical standards for those working in the Halal trade. It explains why there are so many different interpretations of Halal and why this needs to be resolved if international trade is to be developed. Each chapter in The Halal Food Handbook is written by leading experts in their particular field of study. The first one discusses how regulatory bodies have failed to stem the miss selling and adulteration of Halal foods. The next chapters cover the slaughter process and issues around good practice. The book then looks at regulators—covering Sharia law, UK national laws, and the EU—and outlines the legal framework for enforcing the law. It also compares and contrasts different types of religious slaughter for faith foods; examines attempts to set an international standard for trade; and discusses pork adulteration in Halal foods. The final chapter covers other aspects of Halal, including cosmetics, tourism, lifestyle, and banking, and finishes with a look at what the future holds for Halal. Written and edited by leading international experts in Halal who are backed by the Muslim Council of Britain Presents a set of good practice standards for both producers and consumers of Halal food Covers the complexity of the political, legal, and practical dimensions of Halal food production The Halal Food Handbook will appeal to a wide audience, including abattoirs, manufacturers, retailers, regulators, academics, public bodies catering for Muslims, and the broader Muslim community.

The last two decades have seen great economic change in Asia and this has impacted upon the vexed question of access to affordable healthcare and medicines in many Asian states. In this book Locknie Hsu examines the issue of access to medicines in Asia from a fresh perspective which embraces trade and investment law, innovation, intellectual property law, competition policy and public health issues. Hsu explores the key evolving legal issues in these areas, including ASEAN integration, free trade agreement negotiations (such as those for the TPP), bilateral investment agreements and significant court decisions. The book goes on to present proposals for steps to be taken in addressing access to medicines in Asia and will be useful to academic researchers, regulators, law-makers and global organizations involved in the issues surrounding access to affordable healthcare and medicines.

This book examines how the nation – and its (fundamental) law – are ‘sensed’ by way of various aesthetic forms from the age of revolution up until our age of contested democratic legitimacy. Contemporary democratic legitimacy is tied, among other things, to consent, to representation, to the identity of ruler and ruled, and, of course, to legality and the legal forms through which democracy is structured. This book expands the ways in which we can understand and appreciate democratic legitimacy. If (democratic) communities are “imagined” this book suggests that their “rightfulness” must be “sensed” – analogously to the need for justice not only to be done, but to be seen to be done. This book brings together legal, historical and philosophical perspectives on the representation and iconography of the nation in the European, North American and Australian contexts from contributors in law, political science, history, art history and philosophy.

Yvonne Maffei is the founder of the hugely popular cooking blog and Islamic lifestyle website My Halal Kitchen. Her new book, My Halal Kitchen: Global Recipes, Cooking Tips, and Lifestyle Inspiration, celebrates halal cooking and shows readers how easy it can be to prepare halal meals. Her cookbook collects more than 100 recipes from a variety of culinary traditions, proving that halal meals can be full of diverse flavors. Home cooks will learn to make classic American favorites and comfort foods, as well as international dishes that previously may have seemed out of reach. Coq without the Vin, Shrimp Pad Thai, Chicken Tamales, and many more. The book also includes resources that break down the basics of halal cooking and outline common non-halal ingredients, their replacements, and how to purchase (or make) them. As Maffei often says to her million-plus social media followers, halal cooking elegantly dovetails with holistic living and using locally sourced, organic ingredients. In the halal tradition, every part of the farm-to-fork cycle has importance. This book is an ideal resource not only for Muslim home cooks, but also for any home cook looking to find delicious and healthy recipes from around the globe.

This book features 66 papers from the 2nd International Colloquium on Halal Education Research, i-CADER 2015. It illustrates the wide range of opinions and interpretations, mediums and technologies, policies and methodologies in this field. The papers, which have been reviewed by 380 experts from around the world, underline the latest trans-disciplinary research in art and design education. Coverage examines organization and sustainable issues, including: creative processes, knowledge and experience, design industrial applications, sustainable design, visual communication and new media.
art education research, cultural studies, teaching and learning implications on art, traditional knowledge, and new technologies for industries. In addition, the volume also explores innovative research trends in cross-disciplinary findings, combining methodology and theory. Overall, readers are provided with an insightful analysis of the latest research and advances in art and design education.

However, impressive the economic success of Penang has been over the past four decades, structural conditions in the region call for a fundamental reconfiguration of this Malaysian state’s competitive advantage. In the 1970s, the ageing entrepot transformed itself into a manufacturing hub for the electronics industry and a well-known tourist site. This outward-looking model of economic growth has underpinned Penang’s economic development until present. The question that now arises is whether Penang’s present mode of development will continue to be effective, or whether it will have to transform itself.

In today’s globalized world, halal (meaning ‘permissible’ or ‘lawful’) is more than food. Politics, power and ethics all play a role in the halal industry in setting new standards for production, trade, consumption and regulation. The question of how modern halal markets are constituted is increasingly important and complex. Written from a unique interdisciplinarily global perspective, this book demonstrates that as the market for halal products and services is expanding and standardizing, it is also fraught with political, social and economic contestation and difference. The discussion is illustrated by rich ethnographic case studies from a range of contexts, and consideration is given to both Muslim majority and minority societies. Halal Matters will be of interest to students and scholars working across the humanities and social sciences, including anthropology, sociology and religious studies.

A Practical Roadmap to IPT Integration From baby formula and peanut butter, to E. coli-tainted peppers and salmonella-tainted pistachios, no food product or means of its production is immune to risks. And while these risks may never be fully eliminated, identity preservation and traceability (IPT) systems make it easier to determine the source and extent of contamination, thereby reducing the often deadly consequences.

With a core emphasis on grain, this encyclopedic reference documents the state-of-the-science throughout the entire food chain in both domestic and international markets as it relates to food safety, security and economics. The book provides a cohesive model to IPT systems and summarizes the programs currently available, in effect developing a conceptual model of IPT at the producer level. Addresses the History, Theory, and Design Components Beginning with an informative history of IPT, the book continues with examples of IPT programs and standards of official seed organizations. It then provides a sampling of government, industry, and company approaches toward IPT systems throughout the past two decades. For ease of use as a reference, most chapters begin with a brief description of the essentials necessary to understand the chapter’s contents allowing readers to jump right in, rather than having to read chapters in sequential order. Providing an in-depth understanding of the complexity of IPT systems, the rules they function under, and how they are shaped and modified, this valuable resource effectively demonstrates why IPT is a critical practice for food safety.

The halal industry is a fast-growing industry due to demographics and industry expansion. Halal certification of products, outlets, and services is essential for doing business in Muslim-majority countries. This book shares the building blocks of professional halal business management, covering halal certification, halal supply chain management, branding and marketing, and halal risk and reputation management. Drawing on years of academic research and advisory experience, the book provides practical advice and guidance on how best to organise and upscale your halal business operations. Successful companies in the halal industry are those that embrace halal excellence by design. Halal excellence is a process – a pursuit of excellence. Halal business management is beyond halal certification. It is about halal supply chain management, branding and marketing, and risk and reputation management. Halal excellence needs measurement through adopting the right key performance indicators, to protecting your halal reputation and licence to operate in Muslim markets. This book gives proven, practical strategies to guide you in the halal industry. The book is for all organisations involved in serving Muslim markets, and also serves as a coursebook for graduate and postgraduate education in halal business management.

Within the last two decades or so, kosher and halal markets have become global in scope and states, manufacturers, restaurants, shops, certifiers and consumers around the world are faced with ever stricter and more complex kosher and halal requirements – most clearly exemplified by Muslim and Jewish groups’ call for kosher and halal certification by third party certification bodies. During this period hundreds of halal and kosher certifiers have emerged around the world, and while thousands of manufacturers, restaurants, and shops have been certified, the majority have not. While kosher and halal requirements are comparable there are also many differences and the book discusses how these similarities and differences affect production, trade and regulation around the world. The proposed handbook is to a large extent based on extended periods of research carried out among states bureaucracies, manufacturers, restaurants, shops, certifiers, and consumers. There is a pressing need to address kosher and halal markets simultaneously; many companies that have undergone kosher certification indicate that halal certification is more easily acquired if the company is kosher certified in the first place. John Lever and Johan Fischer characterize the expanding kosher and halal markets and explain how businesses can cope with rising demands.

2011 Updated Reprint. Updated Annually. Brunei Business and Investment Opportunities Yearbook

Several factors contribute to the rapid development of tourism, such as strong economic growth. This result in more disposable income for travel, changing lifestyles and the expansion in transportation industry, which leads to cheaper travel costs and increased demand for tourism products and services is one of the largest and fastest growing economic sectors in the world. The growing demand for products and services comply with Islamic law, or shariah law is obvious and substantial in financial, food and travelling industry. Many scholars have identified religion as a stable factors influencing consumer buying behavior resulting in more demand for religious related product and services. In hospitality industry, scholars have highlighted the growing demand on Islamic Friendly Hotel (IFH) by Muslim tourists causing high commitment in developing such industry. This study found organizational factors including innovation champion, organizational context, and tangible resources and marketing strategy and environmental factors such as demand of IPT systems, the rules they function under, and how they are shaped and modified, this valuable resource effectively demonstrates why IPT is a critical practice for food safety.

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perspectives that range from the experimental to the philosophical. This volume will appeal to scholars at all levels of qualification and experience who seek a clearer understanding of important issues in the halal industry.

The Routledge Handbook of Halal Hospitality and Islamic Tourism provides a greater understanding of the current debates associated with Islamic tourism and halal hospitality in the context of businesses, communities, destinations, and the wider socio-political context. It therefore sheds substantial light on one of the most significant travel and consumer markets in the world today and the important role of religion in contemporary hospitality and tourism. The book examines halal hospitality and lodging, Islamic markets, product developments, heritage, certification, and emerging and future trends and issues. It integrates case studies from a range of countries and destinations and in doing so emphasises the significant differences that exist with respect to regulating and commodifying halal, as well as stressing that the Islamic market is not monolithic.

Written by highly regarded international academics, it offers a range of perspectives and enables a comprehensive discussion of this integral part of Islam and contemporary society. This handbook will be of significant interest to upper level students, researchers, and academics in the various disciplines of Tourism, Hospitality, Food Studies, Marketing, Religious Studies, Geography, Sociology, and Islamic Studies.

The Halal Food Handbook

This volume brings together selected papers from the 17th EBES Conference, organized in Venice in winter 2015. The theoretical and empirical papers present the latest research in diverse areas of business, economics, and finance from many different regions. They chiefly focus on the interactions between economic development, entrepreneurship and financial institutions, especially putting the spotlight on cross-country evidence. Topics range from women’s entrepreneurship and economic regulation, to sustainability and climate change. This book provides researchers, professionals, and students a great opportunity to catch up on the latest studies in different fields and empirical findings on many countries and regions.

Halal food certification plays a pivotal role in both consumers food purchase and consumption, and food manufacturers business conducts. The growing trends of Halal food have encouraged firms to implement Halal food certification. Numerous studies have recognized the importance of Halal food certification to consumers rather than Halal food manufacturers. However, Halal food certificate motivations, implementation, and the impact on firm performance, particularly the Malaysia Standard on Halal Food (MS1500:2009) are hardly examined. Therefore, this study aims to investigate the motivations behind Halal food certification and its impact on food manufacturers operational, marketing, and financial performances. Resource-based view and institutional theory underpin the proposed conceptual framework of the study. Five hypotheses were proposed to determine the relationships between certification motivations and firm performances. A quantitative methodology was adopted and data were collected using self-administered questionnaires. A total of 210 Halal-certified food manufacturing companies in Peninsular Malaysia participated in the survey. A partial least square structural equation modeling was conducted for data analysis. A key finding is that both the external and internal motivations positively influence Halal food certificate implementation. Moreover, it was also found that implementing Halal food certification has a positive relationship with firm performance.

Further findings indicated that government intervention, consumer demand, industry competition, employee commitment, operation improvement, and marketing return are significant motivators for Halal food certificate motivations. Results also revealed that Halal food certification has a significant impact on the respondents operation, marketing, and financial performances. Theoretically, this study offers insights to the significance of consumer pressure as a normative isomorphism in the institutional theory. Additionally, this study reinforces the understanding of Halal food certification as a significant and relevant strategic tool to remain competitive within the profoundly homogenous and saturated food industry. Practically, the information gained from this research could potentially be beneficial to encourage non-certified firms to become Halal-certified. Future research are encouraged to study the motives and impact of Halal food certification from various countries, as well as apply this research across other industries like pharmaceutical, tourism, or cosmetic.

Food trucks announcing “halal” proliferate in many urban areas but how many non-Muslims know what this means, other than cheap lunch? Here Middle Eastern historians Febe Armanios and Bogac Ergene provide an accessible introduction to halal (permissible) food in the Islamic tradition, exploring what halal food means to Muslims and how its legal and cultural interpretations have changed in different geographies up to the present day. Historically, Muslims used food to define their identities in relation to co-believers and non-Muslims. Food taboos are rooted in the Quran and prophetic customs, as well as writings from various periods and geographical settings. As in Judaism and among certain Christian sects, Islamic food traditions make distinctions between clean and impure, and dietary choices and food preparation reflect how believers think about broader issues. Traditionally, most halal interpretations focused on animal slaughter and the consumption of intoxicants. Muslims today, however, must also contend with an array of manufactured food products—yogurts, chocolates, cheeses, candies, and sodas—filled with unknown additives and fillers. To help consumers navigate the new halal marketplace, certifying agencies, government and non-government bodies, and global businesses vie to meet increased demands for food piety. At the same time, blogs, cookbooks, restaurants, and social media apps have proliferated, while animal rights and eco-conscious activists seek to recover halal’s more wholesome and ethical inclinations. Covering practices from the Middle East and North Africa to South Asia, Europe, and North America, this timely book is for anyone curious about the history of halal food and its place in the modern world.

The first volume to explore Muslim piety as a form of economy, this book examines specific forms of production, trade, regulation, consumption, entrepreneurship and science that condition – and are themselves conditioned by – Islamic values, logics and politics. With a focus on Southeast Asia as a site of significant and diverse integration of Islam and the economy – as well as the incompatibilities that can occur between the two – it reveals the production of a Muslim piety as an economy in its own right. Interdisciplinary in nature and based on in-depth empirical studies, the book considers issues such as the Qur’anic prohibition of corruption and anti-corruption reforms; the emergence of the Islamic economy under colonialism; ‘halal’ or ‘lawful’ production, trade, regulation and consumption; modesty in Islamic fashion marketing communications; and financialisation, consumerism and housing. As such, it will appeal to scholars of sociology, anthropology and religious studies with interests in Islam and Southeast Asia.

Halal (literally, “permissible” or “lawful”) production, trade, and standards have become essential to state-regulated Islam and to companies in contemporary Malaysia and Singapore, giving these two countries a special position in the rapidly expanding global market for halal products: in these nations state bodies certify halal products as well as spaces (shops, factories, and restaurants) and work processes, and so consumers can find state halal-certified products from Malaysia and Singapore in shops around the world. Building on ethnographic material from
Malaysia, Singapore, and Europe, this book provides an exploration of the role of halal production, trade, and standards. Fischer explains how the global markets for halal comprise divergent zones in which Islam, markets, regulatory institutions, and technoscience interact and diverge. Focusing on the "bigger institutional picture" that frames everyday halal consumption, Fischer provides a multisited ethnography of the overlapping technologies and techniques of production, trade, and standards that together warrant a product as "halal," and thereby help to format the market. Exploring global halal in networks, training, laboratories, activism, companies, shops and restaurants, this book will be an essential resource to scholars and students of social science interested in the global interface zones between religion, standards, and technoscience.

This book analyzes the current Islamic marketing environment. Since the Muslim world is extremely diverse in terms of economic development, customs and traditions and political and legal systems, it is vital for companies and marketers to analyze the environment before attempting to address these markets. The author emphasizes that it is ineffectual to elaborate the distribution and promotion strategies if the market does not exist in terms of purchasing power or demographics, if potential consumers do not believe that products and services answer their needs and demands or if there are political and legal barriers to companies wanting to enter these markets. The book offers detailed insights into the economic, socio-cultural, and politico-legal environment in the Muslim world, which are essential for marketers to understand and form the foundations of effective marketing strategies.

Halal has become more than just an eating habit of Muslims around the world in today's global economy. It has evolved into a giant economic phenomenon which has affected the global ecosystem beyond the boundaries of religion, politics, culture and ethnicity. Politics, various halal businesses, social entities including geographical location play a part to reflect the complexity of the halal ecosystem. Discussions on its various aspects are richly illustrated through interdisciplinary global perspectives from students and scholars working across disciplines: social sciences, religious studies, humanities and sciences. Global Halal Perspectives — past, present and future brings forth a special set of knowledge and information that even the public will find interesting. This book is the outcome of a research funded by the Ministry of Higher Education (MOHE) Malaysia through its Fundamental Research Grant Scheme (S/O 13246).

Until now, books addressing Halal issues have focused on helping Muslim consumers decide what to eat and what to avoid among products currently on the market. There was no resource that the food industry could refer to that provided the guidelines necessary to meet the Halal requirements of Muslim consumers in the United States and abroad. Handbook of Halal Food Production answers this need by summarizing the fundamentals of Halal food production, serving as a valuable reference for food scientists, food manufacturers, and other food industry professionals. This text delivers a wealth of information about Halal food guidelines for food production, domestic and international food markets, and Halal certification. Among chapters that cover production requirements for specific foods such as meat and poultry, fish and seafood, and dairy products, there are other chapters that address global Halal economy, Muslim demography and global Halal trade, and comparisons among Kosher, Halal and vegetarian. In addition, the book presents Halal food laws and regulations, HACCP and Halal and general guidelines for Halal food Production. For persons targeting the Halal food market for the first time, this book is particularly valuable, providing understanding of how to properly select, process, and deliver foods. In light of the increasing worldwide demand for Halal food service, branded packaged food, and direct-marketed items, this volume is more than an expert academic resource: it is a beneficial tool for developing new and promising revenue streams. Both editors are food scientists who have practical experience in Halal food requirements and Halal certification and the contributors are experts in the Halal food industries.

Institutions are fundamental aspects in driving tourism and hospitality globally. They are the socio-economic ‘rules of the game’ that serve to shape and constrain human and organisational interactions. This book is the first of its kind to provide a comprehensive overview of institutional theory in a tourism and hospitality context. The complexity and multiple scaled nature of the institutional environment plays a crucial role in the development and formation of tourism destinations, attractions, organisations, and businesses, as well as influencing the activities of individuals. Institutional theory therefore provides a means to understand the complexity and processes of change at different scales of analysis and provides insights into the organisational and political basis of tourism policy development and implementation. Chapters introduce and expand on institutional analysis in tourism and hospitality, institutional theory in the social sciences, methodological issues, and future directions in institutional analysis in tourism and hospitality, making use of case studies throughout. This book will appeal to students of Tourism, Hospitality, Leisure and Events, as well as other social science disciplines. Providing a comprehensive overview of and guide to the application of institutional theory, this book will serve as a comprehensive reference to institutional theory in a tourism and hospitality setting for years to come.

The economic integration of Southeast Asia or ASEAN Economic Community (AEC) offers enormous opportunities for its members to develop and collectively collaborate with other economies. Combining the culture of the region with global business in an expanding digital atmosphere, however, has caused numerous challenges on an international scale. Due to the importance of this economic player in Asia, research on key topics including Islamic economics, Islamic finance, technology, and cultural issues in doing business are essential to understand the ASEAN competitive landscape and its relations with other countries. Economics, Business, and Islamic Finance in ASEAN Economics Community is a pivotal reference source that explores key issues and enhances understanding of business and economics in the ASEAN community and explores the collaboration between this community and Islamic finance and technology. While highlighting topics such as global business, smart manufacturing, and human resource management, this publication explores sustainable development practices as well as the methods of cultural appreciation in economics. This book is ideally designed for deans, heads of department, directors, politicians, policymakers, economists, corporate heads, senior general managers, managing directors, information technology directors and managers, libraries, academicians, researchers, and students.
This book reviews skin permeation and disposition of chemical compounds. Skin is utilized as an administration site for transdermal drug delivery systems, topical drug formulations, cosmeceuticals, and cosmetics. Their usefulness is closely related to the permeation and disposition of entrapped active ingredients through and into the skin. Skin permeation, disposition, and metabolism of chemicals are first summarized in the general introduction. Then primary topical formulations are explained in the second part, "Basic Formulations Applied to Skin". The explanation for the active compounds and formulations are of the most important parts required to fabricate these formulations. Skin absorption of chemicals is generally much lower than oral and the other mucosal absorptions, so that skin-penetration enhancement is a key issue to have good formulations topically applied. Part 3 presents "Skin Penetration Enhancement". In addition, Part 4, "Selection of Topically Applied Chemical Candidates", deals with selection methods of topically applied ingredients for transdermal drug delivery systems, topical drug formulations, cosmeceuticals, and cosmetics. Parts 5 and 6, "Safety Assessment of Topically Applied Compounds" and "Experimental Methods of Skin Permeation", respectively, show safety issues and experimental methods for topical formulations. The final part consists of comments on therapeutic and cosmetic formulations by medical doctors and pharmacists. Their comments are especially helpful for pharmaceutical and cosmetic researchers who study dermatopharmacokinetics and topical formulations. This volume is particularly useful for those working in R&D, graduate students, and educators in the area of pharmaceutics, cosmetic sciences, dermatological sciences, pharmacology, toxicology, biopharmacy, pharmacokinetics, physical pharmacy, chemical engineering, and related fields.

The Economic Outlook for Southeast Asia, China and India is a bi-annual publication on regional economic growth, development and regional integration in Emerging Asia. Brain drain and talent capture are important issues globally, and especially crucial in countries such as Malaysia and Singapore, which aspire to be innovation-driven advanced economies. This book provides a thorough analysis of the impact of brain drain on middle-income Malaysia and high-income Singapore, where the political salience of the problem in both countries is high. It discusses the wider issues associated with brain drain, such as when rich countries increase their already plentiful stocks of, for example, medical practitioners and engineers at the expense of relatively poor countries, examines the policies put in place in Malaysia and Singapore to counter the problem and explores how the situation is further complicated in Malaysia and Singapore because of these countries’ extensive state interventionism and sociopolitical tensions and hierarchies based on ethnicity, religion and nationality. Overall, the book contends that talent enrichment initiatives serve to construct and secure privilege and ethnic hierarchy within and between countries, as well as to reinforce the political power base of governments.

This book considers crucial changes to Malaysian economic areas and social well-being. The chapters cover diverse industries such as IT, green technology, retailing, banking, tourism and hospitality, education, logistics, finance, banking, and many others.