

Halal Product System and Certification

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Abstract

The halal product guarantee system (SJPH) possesses distinct attributes during the guarantee procedure. Each product will possess distinct and precise critical thresholds. Not only do the items vary, but even within the same food product category, the systems and observation points will differ. The approach for guaranteeing every halal product is always founded on a comprehensive comprehension of the pivotal stages of a producing process. Thus, it is reasonable for food enterprises with uncomplicated manufacturing processes to create a straightforward assurance system with fundamental criteria for halal certification resources. On the other hand, pharmaceutical firms dealing with intricate components that pose significant health risks, together with numerous crucial halal considerations, will want a more sophisticated organisation. System ensuring the guarantee of halal products.

Keywords: SJPH, Products, Halal Certification.

Introduction

Foods, medicine, beauty and consumer products are essential elements of human existence. These products must fulfil the requirements of proper processing, safety, and nutrition while upholding high-quality standards. During the product output process evaluation, it is necessary to ensure the price affordability of the products for individuals. Besides, ensuring those basic necessities are per religion, ideology, and culture is vital. To meet these standards, developing production system which guarantees and protects both the producer and consumer. (Murniyanto, 2023)

On the other hand, business companies involved in the distribution of basic goods must also have a sense of responsibility for the products they distribute. Is it related to health issues or the manufacture of halal goods? Before acquiring and consuming a product, the public has the right to access and obtain transparent information about its composition. This information relates to the source of components, ensuring safety,

quality, nutritional content, and other important details, allowing individuals to make informed judgments based on accurate and reliable information. (Novalini Jailani, 2024) Access to information is essential to maintaining the principle of disclosure of information for consumers, which ensures legal transparency in enforcing consumer protection.

The field of product processing has witnessed significant advancements in science and technology. Scientific and technical advancements have led to the creation of essential goods containing a mixture of *halal* and *haram* substances, either intentionally or unintentionally. The incorporation of additional animal-derived components into goods consisting of various core ingredients has resulted in the amalgamation of halal and non-halal content. The composition of the product renders it non-halal. Given the presence of non-halal elements in vital commodities, there is no guarantee that products accessible to the general public are truly halal, regardless of the business claims

of their halal status. The need for multidisciplinary research and knowledge in assessing the halalness and purity of processed products arises from the need for expertise in various fields, including food science, chemistry, biochemistry, industrial engineering, biology, pharmacy, and a comprehensive understanding of Shariah laws. (Jeihan Ali Azhar, 2024)

Given its status as the country with the highest Muslim population, Indonesia naturally places high importance on the distribution of goods that comply with strict halal standards and ensure safety. Given their substantial numbers and considerable spending power, Muslims in the country are naturally the largest consumer group. As a result, they are highly vulnerable to imports from foreign countries. Thus, it is imperative to ensure the provision of protection for domestic customers to verify the authenticity of halal food products in the market. (Syafriada & Hartati, 2019)

Halal standard goods should be an important and integral part of global trade and economic operations, which require international standards and superior quality to build the trust of clients worldwide. As a result, the facilitation of the flow of goods, services, capital and information between countries is enhanced. International trade plays a vital role in the economies of these countries, creating a positive climate of mutual benefit through balanced trade and increasing efficiency in the production and sale of goods. Experts generally agree that the advantages of cross-border international trade go beyond the benefits of military competition and territorial expansion. (Suratman et al., 2020)

Ensuring the satisfaction of the prerequisites of halal living is an important right for every individual who adheres to Islam. This is not only related to religious matters but also includes health, economic, security and religious requirements. Considering the Muslim population in particular, it is imperative for the government to aggressively protect the fundamental rights of its residents without requiring formal

appeals. Similarly, business organization makers have a responsibility to ensure the protection of clients. (Aminudin Yakub, 2022) To achieve this goal, the government must adopt a more proactive stance in overseeing the economic system, as detailed in the country's strategy to enforce business instruments, including regulatory measures.

Method

This study uses a qualitative paradigm, which focuses on understanding the underlying meaning of events or phenomena. This study is library research, which requires relying on textual sources and other materials, based on the setting. The data sources are from secondary sources, which consisted of available information such as online news, research findings, and literary works. The data are analyzed using an inductive approach, where the researcher form the categories based on the data obtained. During the data collection phase, the researchers engage in simultaneous analysis through the process of data reduction, data presentation, and drawing conclusions to obtain study findings.

Results and Discussion

General Procedures for Halal Certification Process

Halal certification requires the involvement of three entities, namely BPJPH, LPPOM MUI as a halal inspection body (LPH), and MUI. BPJPH enforces halal product certification. LPPOM MUI assesses the adequacy of documents, plans and conducts audits, holds meetings with auditors, issues audit reports, and presents audit findings to the MUI Fatwa Commission. MUI, or the Indonesian Ulema Council, assesses the halal status of a product by examining audit findings and then releases an MUI halal decision.

Before applying for halal certification, companies must have established a halal assurance system (SJH) that complies with government regulations. To apply effectively, companies must first understand the specific criteria outlined in the halal assurance system.



LPPOM MUI provides *Halal Assurance System (HAS) 23000* for companies seeking a comprehensive understanding of the criteria for a halal assurance system. (Purwanto et al., 2023) companies that have halal certificate should always apply and maintain the system so that materials, production process, products, human resources, and procedure are in line with Halal assurance system. In addition, organizations have the opportunity to participate in training programs conducted by various training institutions.

To begin the halal certification registration, one must apply STTD to the BPJPH. Instructions on how to submit an STTD application and the required documentation sought by BPJPH can be found at www.halal.go.id. Next, companies are required to select LPPOM MUI as the authoritative body to authenticate the halal status of their products. The registration procedure for LPPOM MUI is done online through the Cerol-SS23000 platform, which can be accessed at www.e-lppomui.org. In the Cerol-SS23000 online system, companies must provide registration data, facility data, product data, material data, materials' matrix data vs product, and submit various mandatory papers. Companies are required to submit the following documentation for future halal product inspection procedures:

1. Previous halal certification for the same product category, especially for development or expansion purposes.
2. User Guide for SJH/ SJPH (specifically designed for new registrations, developments related to SJH B status, or extensions).
3. Current status or certificate of Health and Safety program, especially for registration of development and outreach activities.
4. A flow diagram of the production process for each product category mentioned.
5. The owner of the manufacturing plant confirms that the facility, which directly deals with ingredients and products, is not used interchangeably to produce halal products and products containing pork or its by-products. If the facility has ever

been used for the production of pork-containing items, it undergoes a thorough washing procedure consisting of seven cycles with water. One of these cycles involves the application of soil, soap, detergent, or chemicals to remove impurities such as odor and color.

6. An inventory of all production facilities, including the factory and storage for intermediary ingredients/products. Restaurants must have essential facilities such as a central administration office, outdoor cooking area, external storage space, and a designated dining section. For gelatin products, it is essential to provide contact details of each supplier involved in sourcing raw materials (such as skin, bones, throat, bone chips, and/or ossein) if they do not have halal certification.
7. Documentation of the distribution of the halal policy.
8. Evidence of the competence of the halal management team, such as a halal supervisor certificate, certification from an external training program, and/or internal training documents (including attendance records, training materials, and evaluations). To register the development of the facility, it is essential to present evidence of in-house training conducted at the new facility.
9. Documentation related to the implementation of internal audits conducted by the Ministry of Health and Safety.
10. Documentation required to verify the company's license, such as the National Identification Number, Industrial Business License, Micro and Small Business License, Trade Business License (SIUP), or Certificate of Existence of Production Facilities issued by local regional officials (for companies based in Indonesia).
11. Documentation that provides evidence of the implementation of product quality or product safety systems, such as HACCP, GMP, FSSC 22000 certificates for food, sanitation hygiene certificates for

restaurants and catering services, good food manufacturing methods, Correct Drug Manufacturing Methods, and certifications related to proper cosmetic production.

12. STTD (Receipt Letter Document) from BPJPH (Halal Product Assurance Organizing Agency) is required. (Purwanto et al., 2023)

For the purpose of registering a slaughterhouse, specific additional information is required, outlined as follows:

1. Name of slaughterer
2. Method of slaughter (manual or mechanical)
3. Method of stunning (no stunning/mechanical or electrical stunning). (Sukoso et al., 2020, pp. 105–106)

Halal Product Assurance System Criteria in Industry

Halal Product Assurance System (SJPH) is an all-encompassing management system created to oversee and regulate the materials, production methods, products, personnel, and protocols involved in halal production, ensuring its continued and sustainable functioning.

The SJPH criteria consist of precise standards that companies must meet to effectively implement SJPH and ensure consistent halal product manufacturing. The Halal Product Assurance System (SJPH) has thirteen criteria, as listed below:

- a. Halal Policy
Senior executives are responsible for developing the halal policy and ensuring clear and effective communication of this policy to all stakeholders in the organization
- b. Halal Management Team
Top management must establish a halal management team that includes all relevant stakeholders and clearly defines individual roles, duties, and decision-making authority.

- c. Training and Education
The company must have a well-documented protocol for conducting training, as this is very important. This task must be fulfilled annually and requires criteria for individual competency.
- d. Ingredients
Ingredients must not originate or be sourced from:
 1. pigs and their by-products,
 2. khamar refers to alcoholic beverages.
 3. khamar derivatives can only be obtained from parts of the human body.
 4. blood, carcasses, and fragments of human anatomical structures.
- e. Production Facilities
It is essential to ensure that these additional production and equipment are not used interchangeably for the manufacture of halal products and products containing pork or its derivatives.
- f. Written Procedures for Critical Activities
The company must create documented procedures for carrying out critical operations, such as the selection and purchase of raw materials, inspection of incoming goods, and the production process. This protocol is necessary to ensure that all materials, products, and production facilities comply with halal requirements.
- g. Handling of Non-Conforming Products
The company shall have documented procedures to handle products that have been produced using materials and facilities that do not comply with halal standards.
- h. Products
Brands or product names must avoid using names that are considered prohibited (Haram). To obtain certification, retail products that are identical to those offered in Indonesia must undergo a comprehensive registration process.



- i. Traceability
The company shall establish documented procedures to ensure that the sourcing of certified products relies on the use of recognized materials and that the manufacture of these goods is carried out in production facilities that meet the specified standards.
- j. Internal Audit
Internal Audit The organization shall conduct regular internal audits of documented procedures at a minimum frequency of every 6 months. The results of internal audits are sent to the appropriate entity responsible for each action audited by BPJPH.
- k. Management Review
Senior executives shall conduct an annual evaluation of the effectiveness of implementing the halal product assurance system, or more frequently if they deem it necessary. The findings of the evaluation shall be communicated to the responsible department. (LPPOM MUI, 2024)
- in Islamic legal literature (Fiqh) and other literary works from various times and places. Key concerns from the changes are listed below:
- a. Many Muslims travel to non-Muslim industrialized countries with different dietary habits.
 - b. Muslim countries purchase and store raw materials from non-Muslim global vendors.
 - c. Rapid development of food technology and the use of new technologies in wealthy countries have raised religious concerns. This is because these techniques may use raw materials that are unethical or illegal according to religious dietary rules.
 - d. Muslim shoppers in stores closely affiliated with non-Muslim countries struggle to find foods free of prohibited substances.
 - e. Importing meat and food from non-Muslim countries.
 - f. Dealers' and exporters' inability to scientifically verify their claim regarding halal products and processes leads to ethical standards.
 - g. Some airlines label their food trays as pork-free. This statement implies that the food does not contain pork, but does not guarantee that the gelatin, emulsifiers, edible fats, stabilizers, and other additives are not from pork tissue, blood, or other prohibited elements.

Halal Management in Food Industry

Halal management requires the existence of an individual who fulfills the role of the Internal Halal Auditor (AHI) coordinator. The requirements for the position of internal halal auditor coordinator are as follows:

1. permanent company employee
2. adhere to the Islamic faith
3. part of the halal management team
4. understand the important aspects of industrial materials and processes
5. Established by senior executives with an official proclamation. (Aksamawanti & Mutho'am, 2020)

Halal Issues in Non-Muslim Countries

Global nutrition has changed significantly in recent decades. Many new foods have reached the market. New food technologies, trade liberalization, and ease of travel have required a rethinking of dietary laws. Traditional Islamic cultures have studied and re-evaluated dietary laws for thousands of years. Cross-references are seen

Observing halal food laws in non-Muslim countries is difficult. The issue of pork and non-dhabihah in restaurants poses a significant obstacle. Although faithful Muslims will not order non-halal food, the risk of cross-contamination may exist. This occurs when halal food is prepared in the same kitchen as non-halal food. Food particles and liquids may contain haram ingredients, intentionally or unintentionally.

Practice of Islamic Rules in Identification and Avoidance of Food with Haram Ingredients

Islamic teachings advise against eating prohibited ingredients. In countries where Islam is not the majority religion, bread, pastries, biscuits, chocolate, ice cream, cheese, and margarine may contain prohibited components according to Islamic dietary standards. Even if not labeled, sausages, corned beef, soups, and other foods contain these ingredients. Many countries require food labels to list the essential elements, but existing labeling methods ignore Islamic dietary rules. Raw animal fats, edible fats, gelatins, and emulsifiers may be prohibited. Bread and other bakery products may not have full ingredient labels. Muslim shoppers find it difficult to be sure that store-bought foods do not contain prohibited elements. Anatomical, chemical, microscopic, and immunological analyses of blood, meat, fat, hair, and bones can identify raw or partially processed animal foods and the species of animal. DNA technology and other improvements in recent decades have made this more reliable, but it has limitations. Modern food processing uses complex physical and chemical methods to modify basic components so that they cannot be detected by laboratory inspection.

In addition, some essential components may have been processed with substances that are religiously prohibited. Porcine stearate or diglycerides may be added to "Pure Vegetable Oil" cooking oil. For functional and other purposes, food companies use compounds from limited pig tissue or blood loss, as well as permitted ruminant and plant sources. Food packaging does not need to indicate the source (plant or animal) of these chemicals under Western food standards. The following are food ingredients:

a. Gelatin and other thickeners: Collagen cooked from cow and pig bones and skin makes edible gelatin. Substances from different animals are often processed together and imported from other places, creating doubts about their origin. Soups,

meats, pastries, ice cream, and other foods require gelatin. Pectin, agar, and alginate are vegetable-based thickeners and firmers. Animal gelatin is permitted.

- b. Rennin and Pepsin: Pork or calf stomachs provide these cheese-making enzymes. Manufacturers must specify the origin of the enzymes. Bacterial acids are used for cheese and coagulation. This is satisfactory.
- c. Mono and diglycerides, polysorbates, and monostearates can be derived from plants and animals, including pigs and cattle.
- d. Animal fats, especially lard, or substances derived from them, are widely used in making bread, dough, cakes, pastries, and biscuits, as well as poultry and veal sausages, brown soups, beef, beef, and brown soups, and veal. Sauces, margarine, and perhaps more. In addition, some foods may contain ingredients derived from animals such as cysteine and emulsifiers. Pan-frying and baking use animal fats.
- e. Customers can identify blood sausages, but plasma and other by-products in many foods are more difficult to recognize.
- f. The presence of alcohol is more noticeable when strong spirits are used as sweet fillers or in drinks than when used as a 'flavor' in small amounts in desserts and other dishes

Critical Points of Food, Beverages, Drugs, Cosmetics

To identify halal items, we may look for critical points (CP) that cast doubt on their halal status. (Habibah & Juwitaningtyas, 2022)

a. Medicines

Hadith narrated by Muslim, Abu Daud, Ahmad and Turmudzi: (Al-Nisaburi, 2000, p. 886)

One day, Tariq Ibn Suwaid asked the Prophet Muhammad to look; "May I drink a little khamr?" "No", Muhammad replied. "What if it is used for medicine?". Tariq asked again. Muhammad said, "Khamr is not a medicine, but it is a disease. "



Food and beverages, including therapeutic items, can include up to 1% alcohol, according to the MUI Fatwa Commission. Please note that it does not contain additional prohibited items.

The MUI Fatwa Commission considers pork and its products Haram. Pork treatment drugs include:

- Nordisk insulin, an injectable diabetes treatment manufactured by Novo Nordisk.
- NPH Insulin Retard injection, a Nordisk novo product produced for the halal industrial ecosystem under Code 149.
- Heparin to prevent blood clotting in heart patients.

Besides pork, MUI also considers gelatin Haram. Gelatin is widely used in food and medicine capsules. The problem is that most gelatin comes from pig skin and bones. Beef and fish bones contain little gelatin. Placenta which is usually for lead poisoning cases is also Haram. For example, patented medicine uses 10% placenta extract. This gel or ointment must be applied topically to various wounds. Additional medicine: pills or tablets to swallow. Each pill contains 15 mg of placenta extract. These pills increase breast milk production after birth by improving the function of the mammary glands.

- b. Beverages
Illegal ethanol-rich fermented drinks are prohibited. Fermentation produces several drinks such as, but not limited to:
 1. Palm wine
 2. Alcoholic fermented-tea
 3. Beer
- c. Some other critical points
Drinks can be made from industrial beer by-products. According to "BPOM Indonesia", this drink is a soft drink because it has less than 1% alcohol. Islamic jurisprudence considers the amount haram if most of it is haram.

d. Naming

Drinks with names associated with prohibited products like "beer" is haram such as root beer.

Products Made from Raw Vegetables or Subhat

Food products whose halal and safety status are unclear:

- a. Candy which contains gelatin
- b. Jelly containing gelatin to make the product chewy. Be aware of its synthetic flavors, colors, and sweeteners.
- c. Snacks that might contains pork or its by-side products
- d. Chocolate with emulsifiers which might contain non-halal ingredients.(Sukoso et al., 2020, p. 148)

Halal Testing

The term "halal" refers to lawful food. Halal prohibits forbidden foods and ingredients and requires food to be free from chemical or physical impurities, contaminants, and other harmful substances. Laboratory food safety testing can use halal certification techniques. In addition to food safety and quality testing, halal certification involves verifying that it is alcohol-free. Foods can contain alcohol from fermentation or synthesized ethanol. Alcohol concentration is typically measured using headspace gas chromatography (GC) with flame ionization detection. Isotope ratio mass spectrometry (IRMS) or more advanced methods are required to identify the source of ethanol. Halal certification requires that the food be pork-free. PCR/qPCR is often used for this testing. Companies sell plate sets, protein extraction systems, real-time PCR/qPCR detection, and test kits for pork testing. FT-IR can detect pork products such as fat.(Sukoso et al., 2020, p. 150)



Example of Critical Point Identification of Halal Products

Identification of Critical Points of Vegetable Ingredients

Determining the status of plant materials in terms of their halal or haram nature is further explored in the procedure for determining the status of plant materials. This critical point specifically focuses on plant materials that have halal status, excluding those previously considered haram, such as marijuana, cocaine, opium, and so on.

Conclusion

Halal Product Assurance System (SJPH) has different features in its assurance process. Each product will have different and precise critical thresholds. Not only do the items vary, but even within the same food product category, the systems and observation points will be different. Fermented food products, such as *pita*, *tempeh*, or soy sauce, will show different critical points. To understand the halal system and certification for food, beverages, medicines, and cosmetic items, it is important to understand the concept of critical points. The approach to ensuring each product is halal is always based on a comprehensive understanding of the critical stages in the production process. In addition, based on this understanding, a special halal product assurance management system will be created to meet the specific requirements of human resources and the level of complexity required for assurance. Thus, it makes sense for a food company with a simple manufacturing process to create a straightforward assurance system with basic criteria for halal certification resources. On the other hand, a pharmaceutical company dealing with complex substances that pose significant health risks, along with several important halal considerations, will require a more complex halal product assurance system. []

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