



Increasing Improvements to the Production Process to Realizing Halal Culinary in Tourist Village

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Abstract

This activity will be directed at meatball businesses in Rende. This activity is carried out to assist businessmen in making improvements production process, procuring materials, namely purchasing meat which must be purchased from butchers who have a halal certificate. The process of making meatballs must also be done in a clean place, clean equipment, clean hands and body, enough water, using special gloves. This activity method consists of several stages, namely a workshop where the trainer already has a certificate accompanying halal products. The second stage is assistance in improving the production process. The third stage is assistance in making the NIB. If the business actor already has an NIB, the next stage is to apply for a halal certificate. The results of this activity only produced 3 NIB due to technical problems with the application and cellphone numbers that could not be followed up.

Keywords: Production; NIB; Halal.

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Introduction

This activity is carried out with the main focus being to help culinary business actors who use basic ingredients and meat toppings to prepare applications for halal certificates. This activity is useful for supporting halal tourism through the tourist village program established by the Bandung district culture and tourism office in 2014 (Oktini, 2023).

The government is committed to halal certification and guarantees that every product circulating on the market is halal certified and as a consequence, every business actor, whether micro, small, medium or large scale, must have a halal certificate from the MUI in accordance with Law no. 33 of 2014 concerning halal product guarantees (Nurfahmiyati. et. al, 2023). Halal certification needs to be developed to support halal tourism as planned by the government. This was done considering that Indonesia is the country with the largest number of Muslims in the world (Tourism Service, 2013).

Halal is something that is required according to the provisions of Islamic law, while *Thayyib* is something that is good, holy/clean, and not harmful to health (Deuraseh, 2022). On October 17 2019, the Ministry of Religion's Halal Product Guarantee Organizing Agency began implementing regulations that all food products containing animal elements must be certified halal. One of the requirements for applying for a halal certificate is that business actors must have a Business Identification Number (NIB).

Since 2017, Rende Village has been designated as a community and agricultural tourism village based on collaboration between SITH-ITB and DISPARBUD KBB number 073/467/DISPARBUD/2017 and number 4467/SPK/I1.CO2/DN/2017. Rende Village is a village in the Cikalongwetan sub-district, West Bandung regency. The population in Rende village is 12,252 people. The area is 9.78 km² or Rende Village consists of 17 RWs and 73 RTs and 18 Karang Taruna. The population is 6,191 men and 6,081 women. The livelihoods of the people in Rende village are farming as many as 1,629 people, industry as many as 675 people, electricity as many as 2 people, trade as many as 1,220 people, transportation as many as 290 people, services/PNS as many as 215 people, TNI as many as 6 people, Polri as many as 12 people, others 850 people, 2,460 people did not work. The majority of people's education level in Rende village is elementary school graduates as much as 45.07%, junior high school as much as 23.09%, do not/have not had a diploma as much as 18.82%, high school as much as 11.94%, university as much as 1.08%, have 1 Community Health Center, 17 Posyandu, 1 (one) Pharmacy, 3 (three) midwife practices, 1 (one) doctor, 3 paramedics. The entire community (100%) is Muslim with 19 mosques and 43 prayer rooms. The number of shops is 343, the number of kiosks is 121, while the number of Kosipas is 2.

As a tourist village, every weekend from the morning Rende village is crossed and visited by the cycling and motocross community, and many people visit it as pilgrims to the grave of the great cleric who spread Islam, namely Mama Rende. On certain days such as Friday, the Rende mosque is always busy with tourists, also major Muslim holidays such as the Prophet's Birthday, Rajab, 1 Muharram and other days attract many religious tourists. There are also visitors to Rende village every day with the main goal being culinary delights, especially satay and meatballs. The 2023-2028 West Bandung Regency RPJMD (Regional Medium Term Development Plan) states that the government has several priority programs, including developing micro and small scale businesses (MSMEs and cooperatives) and developing BUMDes.

This activity will be directed at culinary businesses whose main ingredients or toppings are meat and preferably those who already have a place and have been selling for a long time and are located on the side of the main road. All business actors do not yet have NIB and halal certificates. Meatball and satay traders buy meat from butchers and grind it in public mills at traditional markets. These business actors are directed to have an NIB and if they meet the appropriate criteria they will be submitted for a halal certificate. This activity also provides assistance in improving the production process, starting from procuring raw materials, namely purchasing meat from butchers who have a halal certificate. The grinding process must also be carried out in a mill that is not mixed with other meat, this is to avoid mixing it with meat from slaughtered animals that are slaughtered illegally or animals that are not halal. The production process must also be carried out in a clean place, clean equipment, clean hands and body, enough water, using special gloves, this is to realize halal *thayyiban* (Deuraseh, 2023.). This activity is a series of workshop activities and assistance in improving the production process as well as assistance in making NIB.

The problem is that production still does not meet the halal criteria, which is indicated by the production process, which begins with purchasing the basic ingredients of beef or buffalo meat which are generally purchased directly from the butcher, while the slaughterer's product has no clear halal status due to several factors such as status. The religion adhered to by the slaughterer and the method of slaughtering, it is not known whether the slaughtering company has a halal certificate or not. Another phenomenon lies in the grinding process carried out in public meat mills in traditional markets. The equipment used is mixed with other meat that is not clearly halal, so apart from causing it to mix with other meat that is slaughtered in an illegal way, it can also be contaminated with meat that is absolutely haram. Another phenomenon is that in the production process there is a lack of maintaining cleanliness, both in terms of equipment, equipment (gloves, hair coverings, aprons), availability of water and the environment around the processing location, which if left dirty will cause the appearance of dirty animals such as flies, bacteria, etc. so that the criteria Product halalness is not perfect because the product must meet *thoyyiban* halal criteria. The second problem lies in purchasing chicken meat from traders whose slaughtering is not based on Islamic law, such as not reading the Bismillah and slaughtering methods that do not comply with Islamic law. Based on the above phenomenon, it is necessary to carry out workshop activities to provide insight and understand the concept of halal in a comprehensive manner and provide assistance to business actors to provide

an understanding of how to maintain and create products that meet thoyyiban halal criteria, from meat procurement to maintaining cleanliness, as well as procurement of milling equipment. Alone.

The third problem is that all culinary business actors in Rende village don't yet have NIB and halal certificates. This is because since the establishment of the business, they have developed it at their own expense or borrowed from other parties from individuals or non-bank institutions which don't require a permit, while NIB is a requirement that must be met/possessed when applying for halal certification. Based on these problems, mentoring program needed to help create NIBs and create halal certificates for business actors who ready with all the requirements. Following problems can be identified: How is assistance in improving the production process for business actors based on meat as the main ingredient or topping and how is assistance in making NIB as a condition for applying for a halal certificate?

Herman et al. (2023) said Animal slaughter wastewater management is an important problem because it can cause environmental pollution and spread disease germs that can affect human and animal health. How to slaughter according to the words of Rasulullah SAW:

Indeed, God has prescribed goodness for everything. So when you kill, kill well. Then when you slaughter, slaughter well. And let one of you sharpen his blade, let him slaughter his sacrifice. (Narrated by Muslim)

Rasulullah SAW: "Indeed God decrees to do good to everything. When you kill, kill well. When you want to slaughter, slaughter well and should sharpen the knife and give pleasure to the slaughtered animal (HR. Muslim).

(Naitboho, 2021) mentions that the slaughterer must be Muslim, adult (puberty) and of sound mind, the slaughtered animal is a halal animal, it is recommended to face the Qibla and be turned to the left to make it easier for the slaughterer to slaughter the animal. (Suzery et al., 2020) states that a halal certificate is basically the entire process that must be fulfilled by business actors to make their products halal certified, where later a decree can be obtained in the form of a written fatwa issued by the Indonesian Ulema Council whose contents are in the form of a halal statement of a product based on Islamic law.

The process of grinding meat is carried out in public mills using equipment that is mixed with other meat whose halal is not clear so that apart from causing it to be mixed with other meat that is slaughtered in an illegal way, it can also be contaminated with meat that is absolutely haram. Another phenomenon observed is that the production process lacks cleanliness. Sup, D. F. A. (2023) states that food products must meet thoyyiban halal criteria. Halalan Thoyyiban must mean that the waste generated from slaughtering activities must not disturb the environment (Kinanti, 2020). So there are 3 problems, namely problems upstream (related to the slaughterhouse's ownership of halal certification), the equipment used to grind mixed meat, the cleanliness of the production process is not perfect.

(Mutmainah, 2018) said that mentioning the name of Allah when slaughtering animals is recommended and sunnah. Allah SWT said in Surat Al-Hajj verse 36, "Mention the name of Allah when slaughtering it". As in Al Qur'an Surah Al Baqarah [2]:168: Implementation of a halal product guarantee system in business actors is a requirement in the halal certification process which will guarantee the continuity of the halal product process, criteria This halal product guarantee system is implemented in halal certification activities to guarantee the halalness of products and maintain the continuity of the halal product process in accordance with applicable statutory provisions. Business actors required to implement product guarantee system criteria.

Framework:

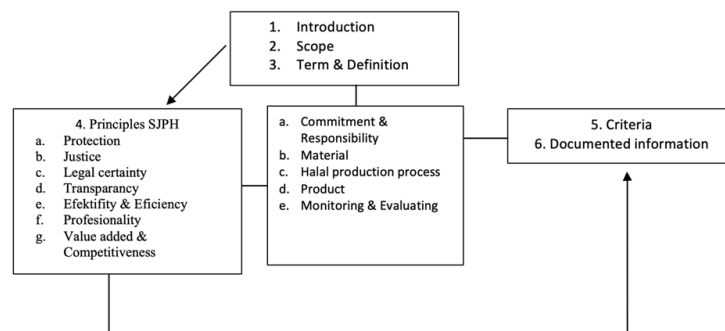


Figure 1. Basic Principles Framework

Determining duties of halal supervisors in PPH: Ensuring production process is clean and free from haram materials by only using materials listed in halal materials, Routinely checking the means of transportation of materials and products used to ensure they can maintain the halal integrity of the halal products they transport, Checking and ensuring halal traceability through: Product expiry date, proven by purchase records or, product sales records, proven by material purchase records, or available material records, proven by records of use of stock ingredients for product recipes or production code labels, proven by date and time of production, handling for products that do not meet halal criteria, provided that if a product is found that does not meet halal criteria, the resulting product will not be sold to consumers. Next, withdrawal or destruction will be carried out; Ensure that the launch/sale of products with the halal logo is carried out after the halal certificate is issued.

Inspection PPH: Facilities (Location, place and production process tools and/or other equipment); Ascertain whether location or production process/factory coincides with outlet or not. If separate, the PPH Assistant must inspect both equipment and other devices used for the production process; ensure that the equipment used meets the PPH provisions contained in SJPH, halal supervisor; ensure whether you have implemented your responsibilities as a halal supervisor in accordance with the PPH provisions contained in the SJPH, whether the procedures for making product in PPH narrative are accordance with product making process at production site and paying attention to suitability of materials used with list of materials submitted, if there any doubtful materials, namely materials that generally included in the materials that are exempt from the halal certification obligation listed in KMA 1360 of 2021, but still require treatment, still need make explanation of halal product process by writing explanation of process the material (Material Process Information). In this case, the PPH Facilitator must check the Material Process Information in materials list document.

Research Method

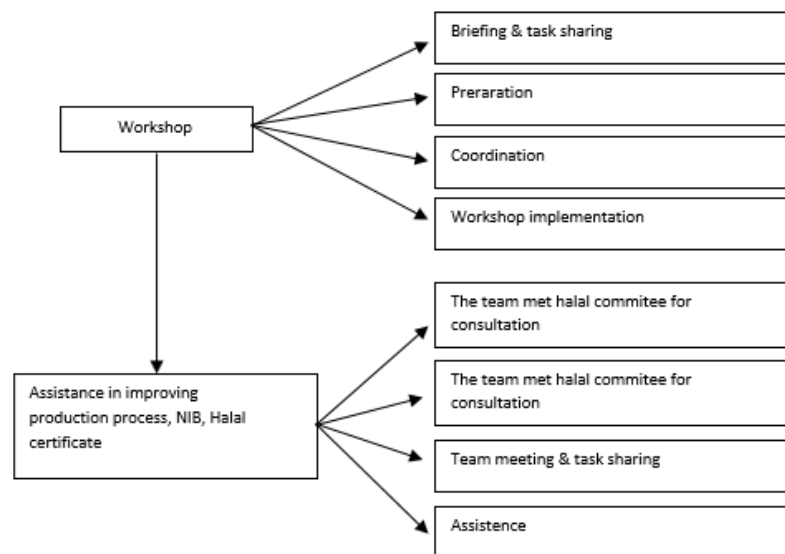


Figure 2. Training and Mentoring Stage

Results & Discussion

This PKM is carried out on meatball, satay and slaughterhouse culinary businesses located in Rende village. Based on the identification results, all participants don't yet have NIB and none have halal certificate. The following participants attended briefing and training.

Table 1
Business Actor Data

NO	Participant Name	Address	Type of Business
1	Nia Hermawan	Malingping	Mie Baso
2	Ours	Malingping	Mie Baso
3	Juliana	Malingping	Seblak baso
4	Ayuna Putrie	Malingping	Mie Baso
5	Didah	Malingping	Mie Baso

NO	Participant Name	Address	Type of Business
6	Adesaid	Malingping	Mie Baso
7	Feni	Malingping	Mie Baso
8	Jelly Fitriani	Malingping	Mie Baso
9	Irna	Malingping	Mie Baso
10	Marlinda interrupted	Malingping	Mie Baso
11	Space Shepherd	Malingping	Baslub
12	Siti Nurbaiti	Malingping	Basreng
13	Graceful Sri Ramhawati	Malingping	Mie Baso
14	Yuli Nurlaelawati	Malingping	Mie Baso
15	Koswara	Malingping	Baso Pentol
16	Retno Gandaresmi Fitroh	Cimanggu	Mie Baso
17	Tira Lestari	Parakanjambu	Mie Baso
18	Adesaid	Malingping	Mie Baso
19	Th	Dangdeur land	Slaughter House
20	Ai Karyati	Dangdeur Landeuh	Chicken Noodle Meatballs
21	Quake	Malingping	Mie Baso

Most of the business actors engaged in meatball business, only 1 person as a provider animal slaughter services, while none of those in satay business can be present. Before training is carried out, participants are first given pre-test The following are the pre-test results from 21 participants.

Table 2
Pre Test Results

NO	X1	X2	X3	X4	X5	X6	X7	X8	X9	X10
1	0	0	1	1	0	0	0	1	0	0
2	0	1	0	1	1	0	0	0	0	0
3	1	1	0	0	0	1	0	0	0	0
4	0	0	1	0	0	1	1	0	0	0
5	0	0	1	1	0	0	0	1	0	0
6	0	0	0	0	0	0	0	0	0	1
7	1	0	1	1	0	1	0	0	0	0
8	0	0	0	0	0	1	0	0	0	1
9	1	1	0	0	0	0	0	0	0	0
10	0	0	0	0	0	1	1	0	0	0
11	1	1	1	0	0	0	0	0	0	0
12	1	0	0	0	1	0	0	0	1	0
13	0	0	1	0	0	1	0	0	0	0
14	0	1	1	0	0	0	0	1	0	0
15	1	0	1	0	0	0	0	0	0	1
16	1	0	0	0	0	0	0	0	1	0
17	0	0	0	0	1	1	0	0	0	0
18	1	1	0	0	0	0	0	0	1	0
19	0	0	0	0	0	0	1	0	0	1
20	0	0	0	0	1	1	0	0	0	1
21	1	1	0	0	0	0	0	0	0	0

Information :

0 = False

1 = True

Based on the pre-test results, participants were able to answer correctly only 2, 3, 4 out of 10 questions. The questions given are in the form of multiple choices and participants are invited to answer by choosing the most appropriate answer. The following describes the results of the pre test.

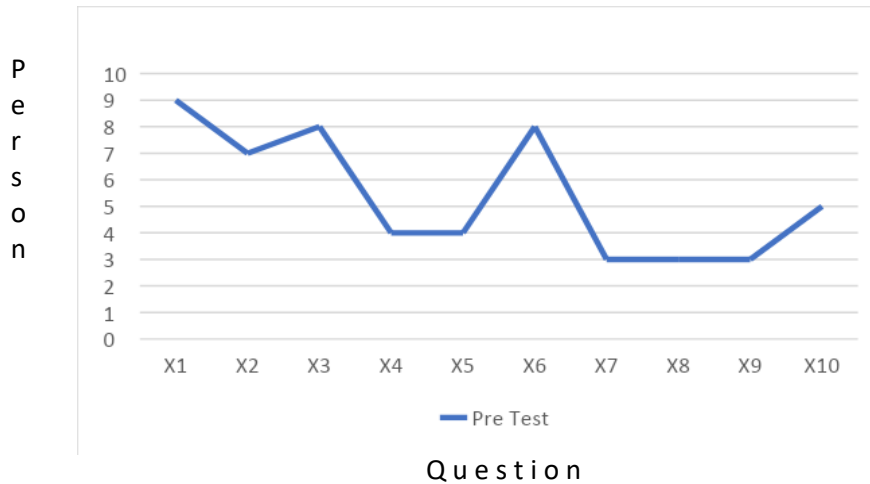


Figure 3. Result of Pre-Test

Based on the pre-test results, it can be concluded that the business participants do not know much about halal product material (production process, NIB and halal certification). Question number 1 is the most widely known, while questions number 7, 8 and 9 are the most unknown. Of the 21 business actors, only 3 people answered correctly. After the pre-test, the PKM team provided material regarding the halal production process. The material provided includes regulations related to halal certification, provisions of Islamic law regarding halal product guarantees, halal production processes, critical points for halal materials, but the main emphasis is on halal production processes, this is because based on observations, business actors still do not understand many things related to certification. halal, but want to have a halal certificate. To obtain a halal certificate, several conditions are required considering that the food being sold is made from meat, especially the meatball topping. The main requirement that needs to be carried out and adhered to by business actors is the production process, where improvements still need to be made. This is because based on the results of interviews and surveys in the field where the meatball business is located, one of the business actors named Mrs. Ai Karyati, she said that noodles were bought from the market but never paid attention to the halal label. The meatballs were purchased from meatball traders from the sub-district area where the traders did their own grinding and opened a business that apart from making meatballs, also provided grinding services for various kinds of meat. The meatballs purchased by this business actor do not yet have a halal label.

Another meatball business actor, owned by Nia Hermawan, has been around for a long time since 2008 and already has a permanent outlet at a religious tourist location, namely around the Rende mosque which is often visited by many pilgrims to the graves of Islamic religious leaders. This business actor produces his own noodles at home. or the shop uses tapioca flour. Tapioca flour is a source of non-critical ingredients because it comes from nature in the form of cassava plants and is not at risk of containing prohibited ingredients and is not dangerous and does not come into contact with prohibited ingredients according to PP No. 39 of 2021 article 62 and Minister of Religion Regulation number 26 of 2019. Cooking spices using well-known brands that have been certified halal, and using other natural ingredients derived from plants such as ginger, galangal, bay leaves, pepper, shallots, garlic, capol, spring onions, celery. The cooking oil used is also a well-known brand that is labeled halal. Making meatballs for toppings, this business actor produces his own meatballs by grinding them in a public grinding place at the traditional market, then molding his own meatballs at home, but the grinding place in the market is still mixed with other meat and if traced there are indications that the meat is mixed with meat. which does not necessarily guarantee halalness (syubhat), whereas to obtain a halal certificate, meat must be clearly halal in slaughter and the meat itself must come from an animal (Nasralla, 2002). The meatball production process is a production process that has a critical point because the raw materials used come from animals, therefore accuracy and upstream tracing is very necessary to ensure halalness (Abdullah et al., 2019).

Based on the above phenomenon, business actors still need to improve production processes, especially in meatball production, in order to meet halal requirements and to fulfill the eligibility for obtaining halal certification. There are business actors who have never heard about the importance of halal certification and do not know that on October 17 the Ministry of Religion will begin the implementation phase where all food and beverage products sold to consumers must be labeled halal. Business actors also do not know the production process for meatball noodles that meet the halal and thoyib criteria, which has been ignored.

Another business actor is an animal slaughterhouse service, there is only 1 (one), named Mr. Ika and has been involved in the animal slaughtering business for a long time. The PKM team's search was carried out separately or not on the same day as the other participants, but separately by visiting the slaughterhouse in their home area. The slaughterhouse initially provided slaughter services for large animals such as cows and buffalo, then sold them at retail in traditional markets. Over time, as the family has decreased, this business actor only provides slaughtering services at certain times such as the Eid al-Adha holiday, so that when the PKM team conducts field surveys, they cannot witness the process of slaughtering animals. Mr. Ika currently keeps dozens of goats and sheep, which he sells, mostly during the Eid al-Adha holiday. Based on information, animal slaughter for the West Bandung area is concentrated in one slaughterhouse in the Cempaka Tagog Apu area. Animal slaughtering in West Bandung uses techniques/methods taught by expert animal slaughterers from Australia, where before being slaughtered, the animal is first shot using a rifle and lead bullets, for the reason that if the animal is immediately slaughtered it is animal abuse. After the cow/buffalo collapses, it is slaughtered, then skinned, cut into pieces and sorted into meat, innards, bones, head, etc. until packaged and ready to be distributed. Based on these facts, it can be analyzed that the possibility of the slaughtered meat being halal is doubtful because the slaughtering method is first shot, even though according to the MUI fatwa, it is stated that the prohibited materials are suffocated animals, strangled animals, beaten animals, crushed animals. (nathihah), animals that fall (mutaradiyah), animals that are hit hard (Mawquzah) and animals that are torn by wild animals except those that have been slaughtered according to Islamic law. This is also opposed by the Indonesian Ulema Council (MUI) where it occurs in Banten province where there are still slaughterhouses where the slaughter process uses the stunning method using the shooting method with bullets. The stunning process can cause the cow to die before it is slaughtered and means that the cow has become a carcass and the resulting meat does not meet halal rules. MUI Banten asked the slaughterhouse to stop slaughter using the stunning method, a type of stunning through shooting with bullets. Other information is that satay and meatball traders in Rende village and other villages buy meat from various sellers, some buy from slaughterhouses, some buy goats at the same time as slaughtering services, and some also buy meat imported from India and Australia.

NIB Submission

After the material on improving the production process was delivered, it was continued with the delivery of material on how to make an NIB as well as assistance in making an NIB to business actors who had prepared their email and password. Based on the data collection results, there were 10 registered emails and 3 registered passwords, namely Nia Hermawan (nia260886@gmail.com pw zakaria02), ayunaputri@gmail.com pw my darling, adesaid1969@gmail.com pw 12345678. Then the team tried to register NIB using the email with the password. The creation of the NIB is carried out independently by business actors considering that meeting time is limited. For business actors who don't remember their email addresses and passwords, 7 people are advised to immediately create additional emails to be used in making NIB and halal certificates, while the remaining 11 people don't know their email and password at all because when filling in their cellphone numbers, they were created by the seller. but it is recommended to learn to make your own. NIB creation is done through the Online Single Submission application by typing oss.go.id in Google which is provided by the government, but in practice it varies, some are easy, some are problematic. The facts in the field are that the OSS application experiences more problems, where the phenomenon is that the cellphone number, email can easily be used as a condition for submitting an NIB until the NIB is issued, while the cellphone number and other emails in the middle of the application are stopped and the display is not the same as it should be, so the application is postponed and must be try again, if it still cannot be operated properly, then it must be assisted by a more technically competent party. The following is an example of an NIB that was successfully created by a business actor named Retno Gandaresmi Fitroh:

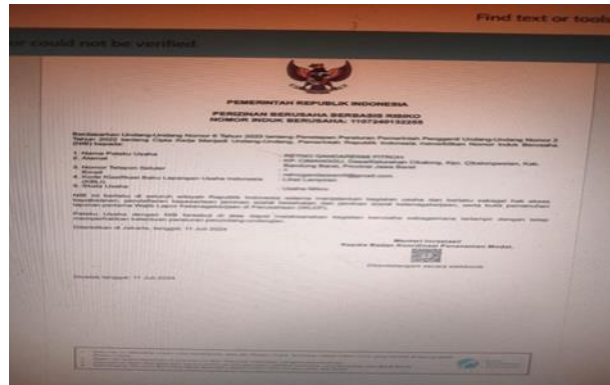


Figure 4. Example of an NIB

Submission of Halal Certificate

Another activity is providing material regarding the procedures for applying for a halal certificate. Based on the facts in the field, the production of halal certificates cannot yet be carried out considering that the requirements that must be fulfilled by business actors cannot be fully completed by meatball noodle business actors, as for slaughterhouse owners, because they cannot be witnessed directly within the time span of PKM activities considering the limited time slaughter. Submissions for halal certificates can be made by meatball noodle business actors using the self-declare (free) scheme because meatballs are a topping for noodles, applications can be made independently via ptsp.halal.go.id, while for slaughterhouses, halal certificates can be submitted by regular (paid) scheme.

Another activity is forming a business group, but it is planned that this business group will not only be meatball and satay traders, but with other traders, this business group was formed to intensify friendship and share information about developments in the business world and the big hope is to get attention from other parties, especially from the government, in this case the state-owned companies around the village. This group of traders is named ODISY, which is commanded by the village secretary, Mr. Beben, with the initial aim of encouraging each of them to continue practicing, experimenting in producing products that are worth selling, making it easier to share information both about markets/consumers and current business trends. , making it easier to get opportunities for development assistance from partners, for example PKM teams from universities or making it easier to get assistance from BUMN, especially in getting CSR funds specifically for entrepreneurship development.

Post Test

In this PKM activity, at a meeting with business actors at the end of the event, a post test was carried out, with the following results:

Table 3
Post Test Results

NO	X1	X2	X3	X4	X5	X6	X7	X8	X9	X10
1	1	0	1	1	0	0	0	1	0	0
2	1	0	1	0	1	0	0	0	1	1
3	1	1	0	1	0	1	0	0	1	0
4	0	0	1	1	1	1	1	0	0	1
5	1	1	1	1	0	0	0	1	0	0
6	1	0	1	0	1	0	1	1	0	1
7	0	1	1	1	1	1	0	0	1	0
8	1	0	0	1	0	1	1	0	0	1
9	0	1	1	1	1	0	0	1	1	0
10	1	0	1	0	0	1	1	0	1	1
11	0	1	1	1	0	0	1	1	0	0
12	1	1	1	1	1	0	0	0	1	1
13	1	0	1	0	0	1	0	0	0	1
14	1	1	1	1	0	0	1	1	0	0

NO	X1	X2	X3	X4	X5	X6	X7	X8	X9	X10
15	0	1	1	1	0	1	0	1	1	1
16	1	1	0	1	1	0	1	1	1	0
17	1	0	1	1	1	1	0	1	0	1
18	1	1	1	1	0	1	0	1	1	0
19	1	0	1	1	0	0	1	0	0	1
20	1	0	0	1	1	1	0	0	0	1
21	0	1	1	0	1	0	1	1	0	1
	15	11	17	16	10	10	9	11	9	12

Information :

0 = False

1 = True

Based on the data above, there is an increase/development in business actors' knowledge regarding halal products (halal production processes). The post test questions are different from the questions in the pre test, where the questions are adjusted to the material presented in accordance with the PKM objectives. The following is depicted in a line diagram.

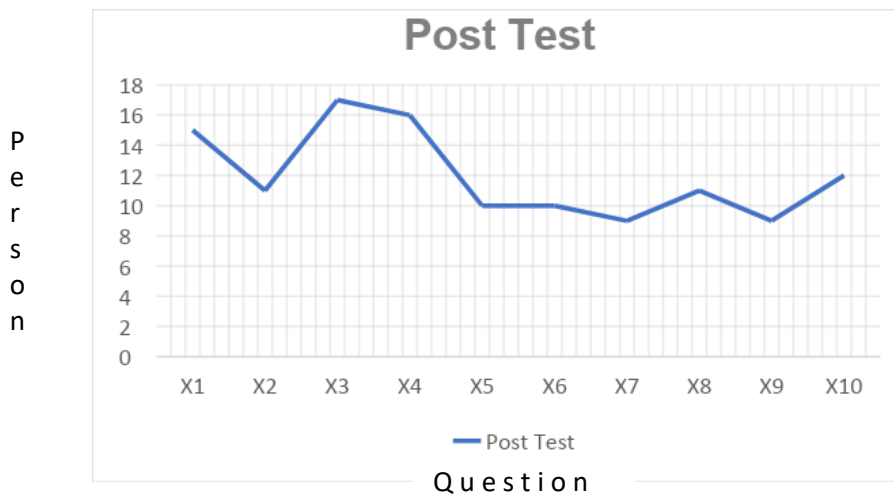


Figure 5. Result of Post Test

After implementing the PKM, in May 2024, one of the Moro Seneng Rende Bakso business actors procured a used meatball grinder that he bought from Bandung. The purchase of this mill will also be used for the meatball milling service business, apart from selling meatball noodles, making it increasingly possible for business people, especially meatball noodles, to fulfill the requirements to apply for a halal certificate.

Conclusions

Based on the results of the discussion, it can be concluded that all PKM participants do not know the halal production process that meets the appropriate criteria, do not have an NIB and none have a halal certificate. Some business actors have heard about the need for halal certification from teams from outside universities, but there are also those who have never heard of it. The knowledge of business actors experienced improvement when a post test was carried out at the end of the training meeting event compared to the results of the pre test at the beginning of the training meeting event. Based on field results, it was found that business actors still need improvements in the production process because they still do not meet halal criteria, especially in the process of making meatballs because they still use general milling services which are still mixed with other meat. There are business actors who have purchased their own meat grinding equipment and will also use it to provide meat grinding services from other meatball business actors. The creation of the NIB experienced several technical obstacles, this resulted in it not being possible for all business actors to obtain the

NIB. A halal certificate cannot yet be applied for considering that business actors still have to improve the production process.

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