

## Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024

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### ABSTRACT

Food safety and halal certification are important aspects of the food industry in Indonesia, especially ahead of the mandatory halal certification in October 2024. This seminar aims to increase the understanding of food business actors about the importance of producing safe and halal food, as well as providing information about the process and requirements of halal certification. The methods used are seminars and interactive discussions organized by the collegiate association of Senior High School 2 Kediri (Ikasmada) on March 30, 2024. This seminar was attended by 39 collegiate who have businesses in the food sector and other. The results of the seminar showed an increase in participants' understanding of food safety regulations, the process of applying for a home industry product distribution permit, and self-declare halal certification. Interactive discussions generated questions about halal certification regulators, technical applications for home industry product distribution permit and halal certification, and suggestions for programs related to micro small business and food safety. In conclusion, this seminar is useful in providing insight and motivating food businesses actors to take care of licensing and halal certification to support government programs towards mandatory halal food in October 2024.

**Keywords:** Food Safety, Halal Certification, Home Industry Product Distribution Permit, Seminar

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### INTRODUCTION

Food is one of the basic human needs that must be fulfilled as a human right. As stated in the Universal Declaration of Human Rights Article 25 paragraph 1, "Everyone has the right to a standard of living adequate for the health and well-being of himself and his family, including food "(Komisi Nasional Hak Asasi Manusia Republik Indonesia, 2009). Therefore, the state has an obligation to guarantee access to food that is safe, nutritious and in accordance with the beliefs of its people.

Safe food has the criteria of being free from physical, chemical, and biological contamination so that it does not harm and endanger health when eaten, and does not conflict with religion, beliefs, and community culture (Pemerintah Republik Indonesia, 2019).

Food safety is an important aspect in ensuring the quality and safety of food products

consumed by the public. Unsafe food can cause various health problems, such as food poisoning, infectious diseases, and even death (World Health Organization (WHO), 2022). Therefore, the implementation of strict food safety standards is very important in the process of food production, distribution, and serving in accordance with Government Regulation No. 86/2019 on Food Safety (Pemerintah Republik Indonesia, 2019).

Indonesia, with a majority Muslim population, asks the government for halal food guarantees. The government must ensure that food products circulating in Indonesia have met the halal requirements in accordance with Islamic law (Al-Qaradawi, 2013). Food products that do not have halal certification can cause doubt and anxiety for Muslim consumers (Aziz & Chok, 2012).

The issue of food safety and halal food products has become a major concern for the people of Indonesia. This issue first developed as a result of research conducted by a lecturer at Brawijaya University in East Java named Dr. Ir. Tri Susanto on the tragedy of food products containing pork. This research was published in the Canopy Bulletin published by the Student Association of the Faculty of Animal Husbandry, Brawijaya University in January 1988 (Lusiana et al., 2023). Public awareness of the importance of consuming safe and halal food continues to increase along with the increasing religiosity of the community (Setiawan & Mauluddi, 2019).

As stated in Law Number 33 of 2014 concerning Halal Product Guarantee, "The state is responsible for organizing Halal Product Guarantee" (Presiden RI, 2014). One form of state responsibility is related to the halal status of products, with the issuance of halal certification. Halal certification aims to provide a guarantee of the halal of food products, so that Muslim consumers can consume these products with peace of mind and safety.

The Indonesian government has set a target to require halal certification for all food products circulating in Indonesia by 2024 in accordance with Law Number 33 of 2014 concerning Halal Product Guarantee (Presiden RI, 2014).

With the approaching mandatory halal certification target in 2024, one of the efforts that can be made is to conduct food safety counseling and halal certification to food businesses, the majority of which are micro, small and medium enterprises. Food safety seminar is also part of the state's responsibility in ensuring the availability of safe food for the community. As stated in General Comment No. 12 of the United Nation Committee on Economic, Social and Cultural Rights, "States must take steps to ensure that all their citizens have access to safe and nutritious food" (Komisi Nasional Hak Asasi Manusia Republik Indonesia, 2009).

Food safety seminar and halal certification play an important role in improving the knowledge and understanding of food business actors regarding the importance of producing safe and halal food. Adequate knowledge of both aspects can encourage food business actors to implement best practices in the production process, so as to produce food products that are safe and halal for consumers.

According to research conducted by Ardianto et al. (2024), food safety seminar and halal certification proved effective in increasing the knowledge of micro and small food businesses. The results showed a significant relationship between knowledge and food safety practices of micro, small and medium enterprises food business actors in Pelayang District, Jambi City (Ardianto et al., 2024).

Seminar can also provide food businesses with a deeper understanding of applicable regulations and standards related to food safety and halal food product. As stipulated in Government Regulation No. 86/2019 on Food Safety, every food business actor is obliged to fulfill food safety requirements in the process of food production, storage and distribution (Pemerintah Republik Indonesia, 2019).

In the context of halal certification, food business actors must also understand and

comply with the provisions contained in Law Number 33 of 2014 concerning Halal Product Guarantee. The law regulates the obligation for business actors to obtain halal certificates for their food products before being distributed in the territory of Indonesia (Presiden RI, 2014).

This food safety and halal certification seminar aims to increase knowledge and awareness to the public, especially food business actors, about the importance of producing safe and halal food, as well as providing information about the process and requirements for halal certification for products.

**METHODS**

The Food Safety and Halal Certification Seminar is a community service program carried out using the seminar method on safe food and halal certification followed by an interactive discussion. This seminar was organized by the Collegiate Association of Senior High School 2 Kediri (Ikasmada) for its members who already have businesses in the food sector. This seminar was held offline at the Hall of Senior High School 2 Kediri at Veteran Street Number 7, Kediri City on Saturday, March 30, 2024 at 3-6pm Jakarta Time Zone (GMT+7) and continued with breaking the fast together. The seminar participants were food business actors who were members of Ikasmada.

The first speaker of this seminar was Mr. Wahyu Kusuma Wardani, SSTP, MM, he is the Head of the Industry and Trade Service of Kediri City who delivered the topic "Local Government Efforts in Advancing Micro, Small and Medium Enterprises in Kediri City." The second speaker in this seminar was apt. Hanie Kusuma Wardani, S.Farm., M.Farm., M.Kes., a Pharmacist Practitioner in the North City Primary Health Center in Kediri City who is actively involved in the Indonesian Pharmacists Association (IAI) and is currently entrusted as Chair of the East Java IAI Public Health Pharmacy Seminar Association (Hisfarkesmas). Apart from being a practitioner, she is also a Lecturer in Pharmacy at the Strada Indonesia Institute of Health Sciences - Kediri City. She presented material on "Food Safety and Halal Certification Towards Mandatory Halal Food in October 2024". The process of implementing this seminar can be seen in Figure 1.

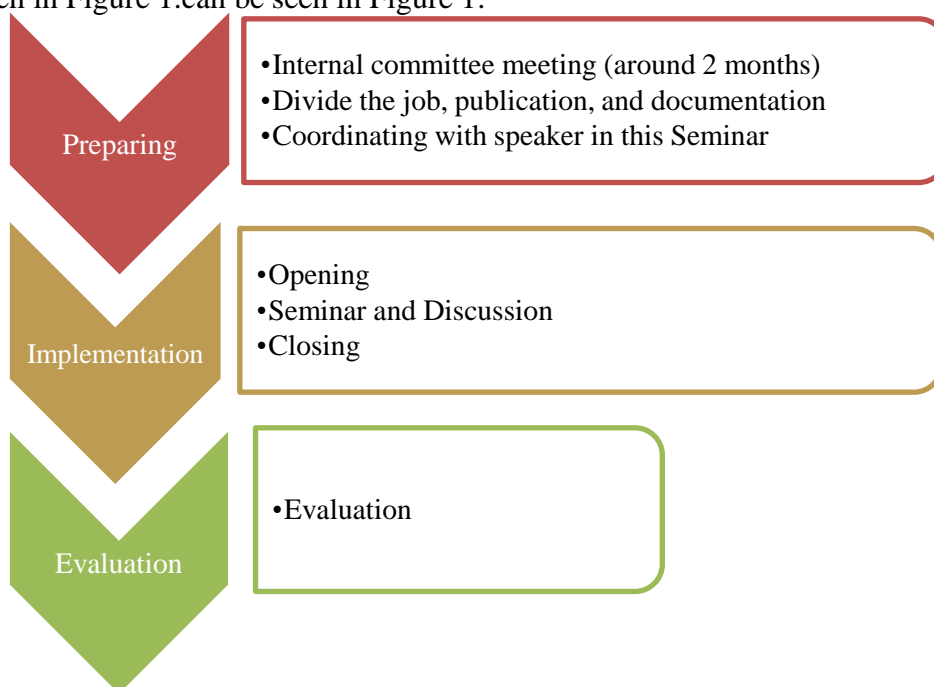


Figure 1. Flowchart of Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024

RESULTS

The Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024 was held at the Hall of Senior High School 2 Kediri at Veteran Street Number 7, Kediri City on Saturday, March 30, 2024 at 3-6pm Jakarta Time Zone (GMT+7) and continued with breaking the fast together. The event was opened by the Management of the Ikasmada, Head of Senior High School 2 Kediri, Deputy Head of Curriculum, and Deputy Head of Student Affairs.

This seminar was held in a series of breaking the fast together and discussions with Ikasmada members and was attended by 39 Collegiate of Senior High School 2 Kediri from various classes who have their own businesses, especially in the food sector. Various food businesses owned by Ikasmada members who attended this activity included cafes/food stalls, catering and snacks, pecel sauce products, tumpang sauce, boxed rice, bakery, cookies, honey, goat's milk, and school canteen business actors, especially the canteen at Senior High School 2 Kediri. The description of the participants of this seminar is presented in table 1 and figure 3.



Figure 2. Brochure for Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024

The Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024 emphasized the importance of producing safe and halal food for food business actors emphasizes the importance of producing safe and halal food for food businesses.

**Table 1.** Demographics of Workshop Participants

	Category	N	%
<b>Gender</b>	Male	15	38,46
	Female	24	61,54
<b>Business Ownership</b>	Food Business	28	71,79
	Other business	5	12,82
	No business	6	15,39

Food safety is an important issue that is of concern to the world, including in Indonesia. Food safety is the condition and efforts needed to prevent food from possible biological, chemical, and other contamination that can disrupt, harm, and endanger human health (Pemerintah Republik Indonesia, 2019). The issue of food safety is becoming increasingly important along with increasing public awareness of the importance of consuming safe and healthy food.

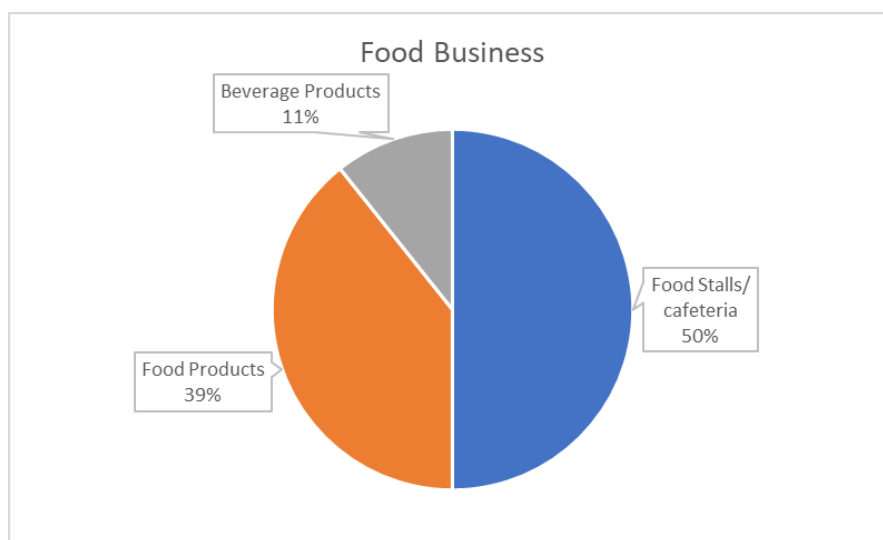


Figure 3. Food businesses owned by Seminar's participants

The Indonesian government has issued various regulations and policies to ensure food safety for the community. Law Number 18 of 2012 concerning Food mandates that all food consumed by the community must meet safety, quality, and nutritional requirements (Presiden Republik Indonesia, 2012). This aims to protect consumer rights and prevent cases of food poisoning or illness due to consuming unsafe food. In an effort to ensure food safety, there are several important aspects that need to be considered, among others:

**1. Implementation of Food Safety Management System**

A Food Safety Management System is a set of procedures that must be implemented in the entire food production chain, starting from the supply of raw materials, processing, to distribution and storage of the final product. The Food Safety Management System aims to prevent contamination or contamination of food that can endanger human health (Pemerintah Republik Indonesia, 2019).

A Food Safety Management System implementation can be done by adopting the principles contained in Hazard Analysis and Critical Control Points (HACCP). HACCP is a system used to identify, evaluate and control significant food safety hazards (World Health Organization (WHO), 2022, 2024). By implementing HACCP, food producers can identify critical points in the production process, and implement appropriate control measures to prevent or reduce the risk of contamination.

## 2. Food Product Supervision and Inspection

In order to ensure food safety, strict supervision and inspection of food products circulating in the community are required. This includes testing for microbiological, chemical and physical contaminants in food products. The Food and Drug Supervisory Agency plays an important role in conducting regular supervision and inspection of food products (Peraturan Pemerintah RI, 2004).

In conducting supervision and inspection, The Food and Drug Supervisory Agency refers to various applicable food safety regulations and standards, such as the Indonesian National Standard (SNI) and Codex Alimentarius. SNI is a standard set by the National Standardization Agency to regulate the specifications, criteria and requirements of a product, including food products (Badan Standardisasi Nasional, 2018). Meanwhile, Codex Alimentarius is a collection of standards, guidelines and practices related to food safety developed by the Codex Alimentarius Commission, an international body established by the Food and Agriculture Organization (FAO) and the World Health Organization (World Health Organization (WHO), 2024).

## 3. Community Education

In addition to efforts on the part of producers and regulators, food safety also depends on the awareness and behavior of the public as consumers. Therefore, community education is very important to increase understanding of food safety and its impact on health.

Community education can be conducted through various media, such as campaigns, posters or banners, distribution of leaflets, or through seminar and direct discussions with the community. The materials presented can include information on the dangers of food contamination, how to choose and consume safe food, and tips for maintaining food safety in the household (Ardianto et al., 2024).

Community education can involve cooperation between the government, non-governmental organizations and community organizations. With increased public awareness and understanding, it is expected that a good food safety culture can be realized, so that people are protected from the risk of consuming unsafe food.

## 4. Advocacy and Collaboration with Stakeholder

Efforts to ensure food safety require advocacy and collaboration with stakeholders, such as governments, food producers, research institutions, and consumer organizations. This advocacy and collaboration are needed to formulate and implement policies, standards, and regulations related to food safety effectively.

The government plays a role in issuing laws and policies that support food safety, as well as conducting supervision and law enforcement. Food producers are responsible for implementing Food Safety Management Systems and complying with applicable safety standards. Research institutions can contribute to developing technologies and innovations to improve food safety. Meanwhile, consumer organizations play a role in voicing consumers' aspirations and interests related to food safety. With solid cooperation between all stakeholders, a strong and integrated food safety ecosystem is expected to be created, so that people can consume safe and healthy food without worry.

Food safety is a shared responsibility involving all stakeholders, from producers, regulators, to consumers. With comprehensive efforts, including the implementation of a Food Safety Management System, supervision and inspection of food products, community education, as well as good advocacy and collaboration between stakeholders, it is expected that food safety in Indonesia can be well guaranteed, so that people can enjoy safe and healthy food to support a better life.

Not only the process, but food business actors are also motivated to take care of all food-related licenses such as the distribution permit for Home Industry Products and halal

certificates. Food industries that have legality will increase the competitiveness of their products in the market and this makes it possible to increase sales turnover and develop marketing of the food products produced.

In the Seminar, the speaker also explained the regulations on food safety. In order to be legally circulated in Indonesia, food consisting of fresh food, processed food, and ready-to-eat food must have a distribution permit. Currently, licensing in Indonesia can be carried out online through online single submission (OSS) on the <https://oss.go.id> webpage.

The processed food distribution permit is one of the important aspects in an effort to ensure the safety and quality of food circulating in the community. This distribution permit is required for every processed food product that will be produced, distributed and traded in the territory of Indonesia. Regulations on processed food distribution permits are stipulated in the Food and Drug Supervisory Agency Regulation No. 23 of 2023 on Processed Food Registration (Badan Pengawas Obat Dan Makanan, 2023).

The main objective of enforcing processed food distribution permits is to protect the public from the risk of consuming food that does not meet safety and quality standards. In the process of applying for a license, the application for licensing of Household Industry Food products is carried out through the Online Single Submission Risk-Based Approach (OSS RBA) system. The stages of applying for a Household Industry Food license are as follows:

1. Create an OSS account at <https://oss.go.id/>
2. Fill in the complete business data and food product data, consisting of:
  - a. Type of food
  - b. Type of packaging
  - c. Composition
  - d. Name and/or address of production facilities in Indonesia
  - e. Label design
3. If you fulfill the requirements, Household Industry Food certificate will be automatically issued through OSS.
4. Fulfill commitments within the specified timeframe.

The processed food distribution permit is valid for 5 (five) years and can be extended by submitting a new application (Presiden Republik Indonesia, 2023). During the validity period of the distribution permit, the producer must ensure that the processed food products produced and distributed are in accordance with the information and data previously submitted. If there is a change in formulation, raw materials, or production process, the manufacturer must report the change to Food and Drug Supervisory Agency for re-evaluation.

In order to supervise the circulation of processed food that has a distribution permit, Food and Drug Supervisory Agency routinely conducts monitoring and supervision in the field. Monitoring can be done by taking random product samples from the market or distribution channels to be tested for safety and quality. If products are found that do not meet the standards or are not in accordance with the distribution permit granted, the Food and Drug Supervisory Agency can revoke the distribution permit.

In addition to Food and Drug Supervisory Agency, community participation is also very important in monitoring the circulation of processed food. The public can report to Food and Drug Supervisory Agency if they find processed food products that allegedly do not meet the standards or do not have a distribution permit. With good cooperation between Food and Drug Supervisory Agency and the community, it is hoped that a safe and quality processed food ecosystem can be created in Indonesia.

The obligation of processed food distribution permits is an effort by the government to protect consumer rights and ensure the safety and quality of food circulating in the community. With a strict distribution permit system and good supervision, it is expected that the public can

feel safe and confident in consuming processed food products circulating in the market.

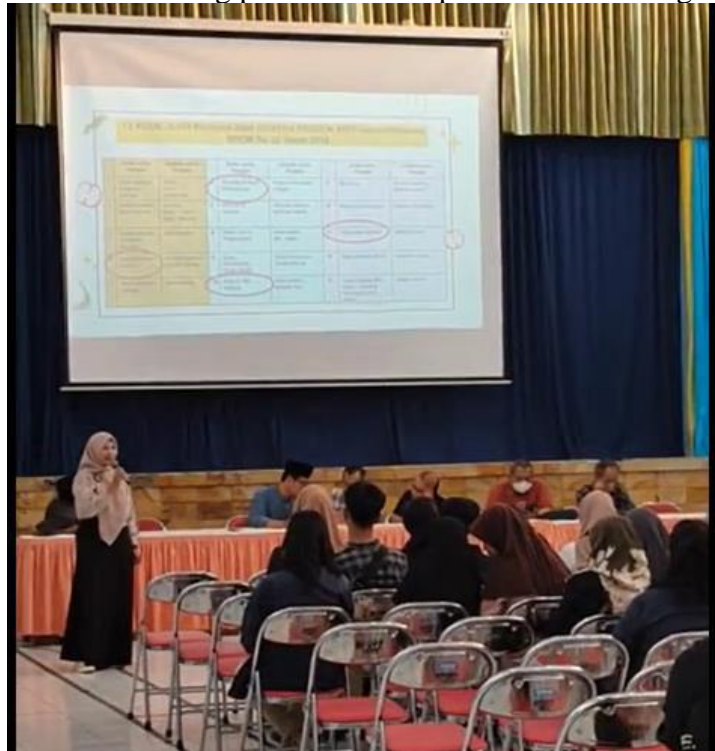


Figure 4. Implementation of Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024

The Seminar also discuss about halal certification, which provides an overview to the food industry business actors who attend about the technical matters that must be prepared and the steps for applying for a self-declare halal certificate which has been freed up by the government. Halal certification is also carried out online through the page <https://ptsp.halal.go.id/>.

Halal certification is a process that every product must go through to obtain a halal certificate from the Halal Product Guarantee Agency. This halal certificate is a guarantee that a product has met the halal criteria in accordance with Islamic law. In Indonesia, halal certification is an obligation regulated in Law Number 33 of 2014 concerning Halal Product Guarantee (Presiden RI, 2014).

In the halal certification process, business actors must first submit an application for halal certification to Halal Product Guarantee Agency. Then, Halal Product Guarantee Agency will inspect and test the product to ensure its halal and safety. However, this process often takes a long time due to the large number of incoming halal certification applications.

To speed up the halal certification process and provide convenience for business actors, the Ministry of Religion through Halal Product Guarantee Agency has issued a self-declaration halal certification policy. This policy is regulated in Government Regulation Number 39 of 2021 concerning the Implementation of the Halal Product Guarantee Sector (Pemerintah Republik Indonesia, 2021).

Self-declaration halal certification or also known as independent halal certification is a halal certification system that is carried out independently by business actors. In this system, business actors can declare the halal of their own products by conducting self-assessment of their products. Business actors must also create a halal assurance system that includes procedures and mechanisms to ensure the halal of their products (Presiden RI, 2014).

To be able to carry out self-declare halal certification, business actors must fulfill several requirements, including:



1. Has a Halal Assurance System Certificate issued by Halal Product Guarantee Agency.
2. Has a Halal Assurance Provider who is responsible for implementing Halal Assurance System.
3. Conduct self-assessment of its products and production processes to ensure halal.
4. Make and submit a Halal Statement to Halal Product Guarantee Agency before the product is circulated. After fulfilling these requirements, business actors can issue their own Self Declare Halal Certificates for their products. This certificate is valid for life as long as there is no change in the composition of the product or its raw materials (Presiden Republik Indonesia, 2023).

Although self-declare halal certification is carried out independently by business actors, Halal Product Guarantee Agency still conducts regular supervision and inspection. Halal Product Guarantee Agency can conduct audits or product sampling to ensure that business actors have implemented Halal Assurance System correctly and the products are truly halal. Self-declare halal certification provides several benefits for business actors, including:

1. Accelerate the halal certification process because it can be done independently by business actors.
2. Reducing halal certification costs because there is no need to pay inspection and testing fees to Halal Product Guarantee Agency.
3. Increase consumer confidence in halal-certified products.
4. Open export opportunities to countries with large Muslim populations.

However, self-declare halal certification also has some challenges, such as:

1. Requires great commitment and responsibility from business actors in ensuring the halal of their products.
2. Requires investment to build a robust halal assurance system.
3. Risk of misuse of self-declare halal certification by irresponsible business actors.

Therefore, the government and Halal Product Guarantee Agency need to improve supervision and law enforcement on the implementation of self-declare halal certification. In addition, education and socialization to the public is also important to increase confidence in the self-declare halal certification system. With the self-declare halal certification, it is hoped that more and more products will be halal certified in Indonesia. This will provide protection and legal certainty for Muslim consumers in consuming halal products according to their beliefs.

After the presentation by the speakers, the next session was an interactive discussion session. On this occasion there were 6 questioners who had the opportunity to ask questions and share experiences. The first questioner asked a question about who is the regulator who has the right to issue a halal certificate. The second and third questioners asked about the technicalities of applying for Home Industry Products certificate and halal certificates if food business actor already have a business registration number but he forgot his username and password in the OSS application. While the last three questioners asked about Industry and Trade Service of Kediri City program whether it applies to residents outside Kediri City, suggestions for involving micro, small, and medium enterprises in activities at Senior High School 2 Kediri, suggestions for holding entrepreneurship training for students of Senior High School 2 Kediri who do not continue their higher education, and suggestions for the implementation of halal safe food inspection for the Industry and Trade Service of Kediri City at food sales centers in Kediri City. The end season of the Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024 is closing and continued with breaking the fast together.

**DISCUSSION**

The Food Safety and Halal Certification Seminar organized by Ikasmada demonstrated the importance of education for food business actors, especially micro, small, and medium enterprises, ahead of the implementation of the halal certification obligation in October 2024. This activity is in line with the recommendation of Widyaningrum (2022) which emphasizes the importance of education about halal products for food business actors and consumers (Widyaningrum et al., 2022).

The majority of participants in this seminar (71.79%) have businesses in the food sector, which shows the high interest and need for information related to food safety and halal certification among food business actors. This confirms the findings of Ardianto (2024) that public awareness of the importance of consuming safe and halal food continues to increase along with increasing welfare and education (Ardianto et al., 2024).

This seminar discussed food safety regulations, the process of applying for distribution permits for Household Industry Products, and independent halal certification which provided a comprehensive understanding to participants. This approach is in line with the recommendations of Ambali and Bakar (2014) who emphasized the importance of knowledge and understanding of the halal concept in increasing consumer awareness (Ambali & Bakar, 2014).

Interactive discussions that raised questions about halal certification regulators and technicalities for submitting distribution permits for Home Industry Products and halal certification showed that there was a need for specific information among food business actors. This emphasizes the importance of continuous and targeted food safety education, as recommended by Rahmawati Widyaningrum et al. (2022) in their research on increasing food business actors' knowledge about nutritious, safe, and halal food products (Widyaningrum et al., 2022).

Suggestions that emerged in the discussion, such as the involvement of micro, small, and medium enterprises in school activities and entrepreneurship training for students, showed the potential for collaboration between the education sector and micro, small, and medium enterprises. This is in line with the triple helix concept involving academics, industry, and government in developing innovation and entrepreneurship, as discussed by Etzkowitz and Leydesdorff (Etzkowitz & Leydesdorff, 2000).

The community also proposed that the Industry and Trade Service of Kediri carry out supervision of halal safe food, reflecting the participants' awareness of the importance of supervision and enforcement of food safety and halal provisions. This is in accordance with existing provisions, namely the regulation of the Food and Drug Supervisory Agency number 23 of 2018 concerning guidelines for supervision of household industrial food which emphasizes the importance of an effective supervision system in ensuring food safety (BPOM RI, 2018). In Kediri City, supervision has been running and the intensity of this food supervision has increased at certain moments such as approaching religious holidays. Overall, this counseling has succeeded in increasing the understanding and motivation of food business actors to take care of halal permits and certification. However, ongoing efforts are needed to ensure effective implementation. As stated by Ab Talib et al. (2017), a holistic approach involving various stakeholders is needed to develop a sustainable halal industry (Ab Talib et al., 2015).

**CONCLUSION**

Food Safety and Halal Certification Seminar Towards Mandatory Halal Food in October 2024 is useful for providing insight to food business actors to be able to produce safe and halal food and motivate food business actors to take care of food licensing (home industry

product distribution permit) and halal certificates which will support the success of the government program towards mandatory halal food in October 2024.

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