

CONTEMPORARY ISSUES ON HALAL DEVELOPMENT IN INDONESIA

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CONTEMPORARY ISSUES ON HALAL DEVELOPMENT IN INDONESIA

(Contribution from Univesity of Brawijaya (UB)-International Halal Festival, 2019)

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GLOBAL SCIENCE

Halal Assurance of food and other related products and sectors in Indonesia, has experienced drastic changes since the advent of Law No. 33 of 2014. In this regulation, the government has a major role in guaranteeing halal products in Indonesia.

This book covers different themes that are expected to be able to provide input and contribute to the implementation of halal guarantees in Indonesia. This book is divided into several parts. These parts are

1. Halal Policy and regulation Standards;
2. Halal research and education;
3. Halal product;
4. Halal service;
5. Halal business and industry.

This book is intended to provide input and critical ideas in the development of halal in Indonesia.



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CHAPTER 11

Analysis of The Halal Chicken Meat Based On HAS 23103 Was Reviewed from The Production Process in Seven RPA (Chicken Slaughterhouse) Landungsari

Novia Egahwati¹, Sri Handayani²

Abstract The purpose of this study was to determine the application of halal chicken production processes in Landungsari village. The study was conducted in seven chicken slaughterhouses namely Peng chicken slaughterhouses, Cin R, Sawung Galih, Arif, Ngatiah, CV. Tangguh Jaya and Istana Ayam Kholilah. This study uses qualitative methods, analysis and interpretation of data referring to the Qur'an Al-Baqarah verses 172-173 and LPPOM MUI (HAS 23103). Data collection techniques used were surveys, observations, interviews and questionnaires. The questions in the questionnaire were tested using the validity test and the reliability test. The results of the study informed that the percentage of halal level of chicken meat produced in seven chicken slaughterhouses reached 83,7%. Halal process of 85,7%. The process of handling chicken or chicken conditions by 85,7%. The process of variable people who slaughter chickens by 95,2%. The slaughter process by 100%. Post-slaughter process by 28,6%. Chicken slaughterhouse conditions and facilities by 100%.

Keywords: Halalness, chicken slaughterhouse, production process.

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11.1. INTRODUCTION

According to the IFT Research Institute (Institution Food Technology) the largest Muslim population in the world is in Indonesia with a percentage of 87.18% of the 237,641,326 Indonesian population (2010 census)¹⁾. Most of the Muslim population in Indonesia consumes chicken meat as a source of animal protein. Animal husbandry and animal health statistics on broilers in Indonesia in 2017 amounted to 1,698,368,741 tails, with total broiler meat production of 1,905.50 tons. Based on this, the application of the halal guarantee system for the poultry meat industry is a huge opportunity.

Halal law according to Islamic law is permissible. Islamic sharia is very concerned about foodstuffs, especially the slaughtering process of animals being marketed^{2,3)}. Meat can be said to be halal if during the process of slaughtering the slaughterer calls the name of Allah SWT (Al-Baqarah: 173). Republic of Indonesia Law No.33 / 2014 concerning halal guarantee products article 1 number 2 states that products that have been declared halal are in accordance with Islamic shariah⁴⁾

One of the slaughterhouses that received the government's attention is the RPA (Chicken Slaughterhouse). Chicken meat production methods carried out in the RPA are very diverse, namely the traditional, semi-traditional and modern ways⁵⁾. Based on observations, all chicken slaughterhouses in the village of Landungsari Malang have not been halal certified by BPJPH. But that does not mean that the traded chicken is categorized as illegitimate consumption.

Purpose of research

Knowing the application of the chicken meat production process based on HAS 23103 in Landungsari RPA

Benefits of research

1. Obtain information on halal and quality of chicken meat that is traded around the Landungsari market as a study material.
2. Providing information to the public about the importance of halal food, especially in the Islamic religion.

3. Provide information for the Government in making policies and regulations on the supervision of the halal chicken meat.

11.2. MATERIALS AND METHOD

Place and time of research

The study was carried out in seven RPAs in Landungsari Village Malang, namely: RPA Pak Peng, RPA Cin R., RPA Sawung Galih, RPA Pak Arif, RPA Ibu Ngatiah, RPA CV. Tangguh Jaya and RPA Istana Ayam Kholilah. The time of the study begins in December 2018 until May 2019.

Research methods

This study uses a qualitative method. Analysis and interpretation of data refer to Al-Quran verse Al-Baqarah verses 172-173 and LPPOM MUI namely Halal Assurance System (HAS) 23103⁵¹

The chicken production process in the RPA and the concept of observed variables are presented in figures 1

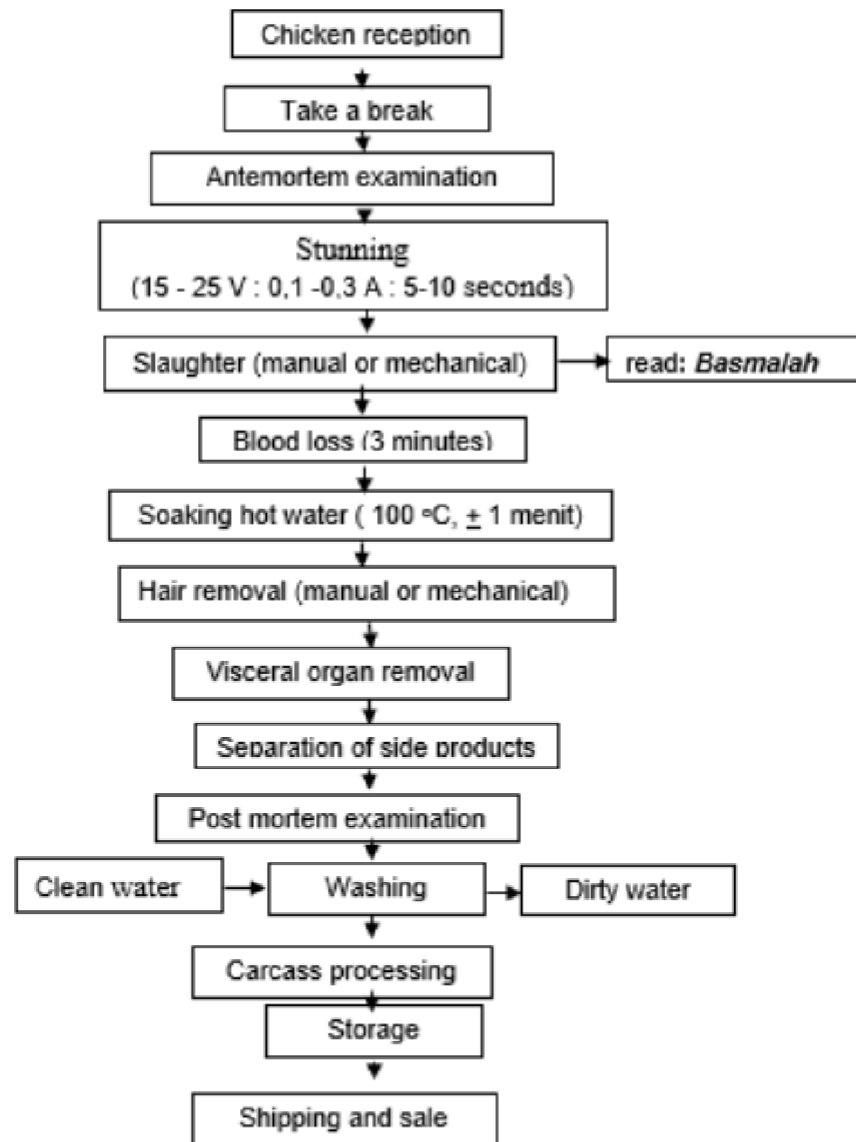


Figure 11.1. Halal chicken meat processing based on HAS 4)23103

Data collection technique

Data collection techniques were carried out by using questionnaire containing written questions, direct interviews, surveys and observations. The questionnaire before being distributed was tested for its validity and reliability first.^{6]}

11.3. RESULT AND DISCUSSION

Chicken meat production process in the seven Landungsari village RPAs is done manually, except for the semi-manual hair removal process using a hair removal machine. Chicken meat production is divided into 2 groups, namely 4 TPAs with a production of 30-100 tails / day, and 3 TPAs with a production of 500-1000 tails / day. Chicken weight ranges from 1,5 to 2,5 kg.

Some requirements for chicken meat production process based on HAS 23103 such as: stunning, handling and labeling are not carried out, because the seven TPAs are still conventional and the products are directly marketed in traditional markets, catering and food stalls / restaurants around the RPA. The production process requirements which are the research variables are presented in Table 11.1.

11.3.1. SLAUGHTERER

Table 1 informs that the conformity of HAS 23103 requirements to slaughter workers at the TPA is 95,2%. slaughterhouse officers from the seven RPAs have fulfilled several HAS 23103 criteria including Islamic slaughterers, at least 18 years old or have reached baligh, have a body and have a healthy soul, obey in carrying out compulsory worship, and understand the procedures for slaughter according to Islamic law ^{5,6]}. But all RPA slaughterers do not yet have identity cards as halal slaughterers recognized by MUI.

11.3.2. PRE SLAUGHTER CHICKEN CONDITION

Table 1 informs that the suitability of the condition of pre-slaughtering chickens based on HAS 23103 is 85,7%. Chicken suitability level is received in a healthy state by 100%. the condition is not disabled by 85,7%. Chicken health checks on arrival were 71,4%.

To ensure that chickens are in healthy condition before being slaughtered at the seven RPAs the following process is carried out :

- a. Before entering the weighing process, chickens coming from collectors are checked to ensure that all ordered chickens are alive, healthy and not deformed. After the checking process, the chicken is put into a plastic basket to facilitate the weighing process. The weighing process is carried out to check the suitability of the weight of chickens ordered at seven RPAs ⁷¹
- b. Resting is done to get rid of stressed chickens due to travel from collectors. During the delivery process the chickens are placed in an iron basket and sent using an open car.
- c. Antemortem examination to ensure that the chicken is well rested, so that the meat to be produced is ASUH (safe, healthy, whole and halal). The antemortem examination carried out in the seven RPAs consists of: the activeness of the chicken and the integrity of the chicken

Table 11.1. The halal process of chicken meat production based HAS 23103 ^{8,9,101}

No	Description	% halal/ Variabel	% halal based HAS 23103	Suitability
1.	Slaughterer: - The slaughterer is old - Healer in a state of physical and spiritual health - The slaughterer understands the procedure for slaughter according to Islamic law	100% 85,7% 100%	95,2%	Corresponding

2.	Pre-slaughter: - Chicken ordered in good health - Rural chickens in a state of full / not disabled - Check the state of chickens at the landfill on arrival	100% 85,7% 71,4%	85,7%	Corresponding
3	Slaughter process: - Slaughter using a sharp knife - Before the slaughtering the slaughterer reads <i>basmallah</i>	100% 100%	100%	Corresponding
4.	Post-slaughter: - The deadline for the pause after the slaughter is in accordance with HAS 23103 - There is a special place to drain blood	42,9% 14,3%	28,6%	Uncorresponding
5	RPA conditions and facilities: - The location of the RPA is not close to non-halal slaughterhouses - The RPA facility is only used for halal meat production	100% 100%	100%	Corresponding
6.	Production process: - Halal slaughter process - ASUH slaughter process (safe, healthy, whole and halal)	85,7% 85,7%	85,%	Corresponding
	TOTAL PRESENTAGE OF HALAL BASED ON HAS 23103		83,7%	

11.3.3. THE PROCESS OF SLAUGHTER

Table 11.1 informs that the suitability of slaughter based on HAS 23103 in seven RPAs is 100%. The process of slaughtering chickens is done by using a sharp knife and not from nails, teeth / fangs. When slaughtering a chicken, the slaughterer reads basmallah, cuts off three channels without breaking the cervical vertebrae, is done quickly and on target without lifting a knife¹¹.

11.3.4. PROCESS AFTER SLAUGHTER

Table 11.1 informs that the process after the slaughter is not in accordance with HAS 23103, which is only 28,6%. Activities after slaughter include: blood draining, hot water immersion, hair removal, postmortem examination and carcass washing.

The process of blood draining in the seven RPAs is by inserting chickens into drums or baskets. HAS 23103 requires a blood draining process of approximately 3-5 minutes so that the chicken actually dies and blood is confirmed to come out completely. Based on field observations, five of the seven RPAs did not comply with the time limit between the process after the slaughter and the next process^{4,10]}

Immersion process in hot water. This process aims to simplify the process of hair removal. Immersion is carried out for approximately 3 minutes with a water temperature of $\pm 60^{\circ} \text{C}$. The process of soaking in hot water for too long will result in the skin peeled off during the feather removal process. Conversely, if the immersion process time is less than 3 minutes will result in the process of hair removal is not perfect. Six of the 7 RPAs in this study were taken by using a plucking drum type tool

The process of removing the contents of the body (intestine, abundant and liver) is done manually using a knife). The process of handling the contents of the offal is carried out in a separate room from the carcass handling process. This is done to prevent cross-contamination¹⁰.

Postmortem examination to prevent the presence of inappropriate and unsafe chicken meat for consumption^{12]}. The

postmortem examination process of three of the seven RPAs in Landungsari was underestimated because when chicken meat was sold it was still found chicken meat that had bruises and red spots obtained from an imperfect slaughtering process and lack of time when blood came out. Washing carcasses in seven RPAs is done by soaking them in a tub of clean water.

11.3.5. THE SITUATION AND FACILITIES OF CHICKEN SLAUGHTERHOUSES

Table 11.1 informs that the condition and suitability of chicken slaughterhouse facilities based on HAS 23103 are already in the halal category with a suitability level of 100%. This suitability includes RPA locations not adjacent to non-halal RPA / RPH locations and RPA facilities are only used for halal animal production processes [13,14].

11.3.6. THE HALAL OF THE PRODUCTION PROCESS

Table 1 informs that the halal chicken meat based on HAS 23103 in the halal slaughter process and ASUH slaughter process (safe, healthy, whole, and halal) is 85,7%. Based on questionnaire data collection, six of the seven RPA agreed on the importance of the halal slaughter process at the RPA and implemented the ASUH production process where the chickens were ensured to be safe, healthy, whole and halal before being sold to consumers¹⁵⁾.

11.4. CONCLUSION

Percentage of halal level of chicken meat based on HAS 23103 produced in seven RPAs of Landungsari Village Malang reached 83,7%, which included a halal process of 85,7%, chicken handling process or chicken condition of 85,7%, eligibility of chicken

slaughterers of 95,2%, the slaughtering process is 100%, the process after the slaughtering is 28,6% and the state and facility of the RPA is 100%.

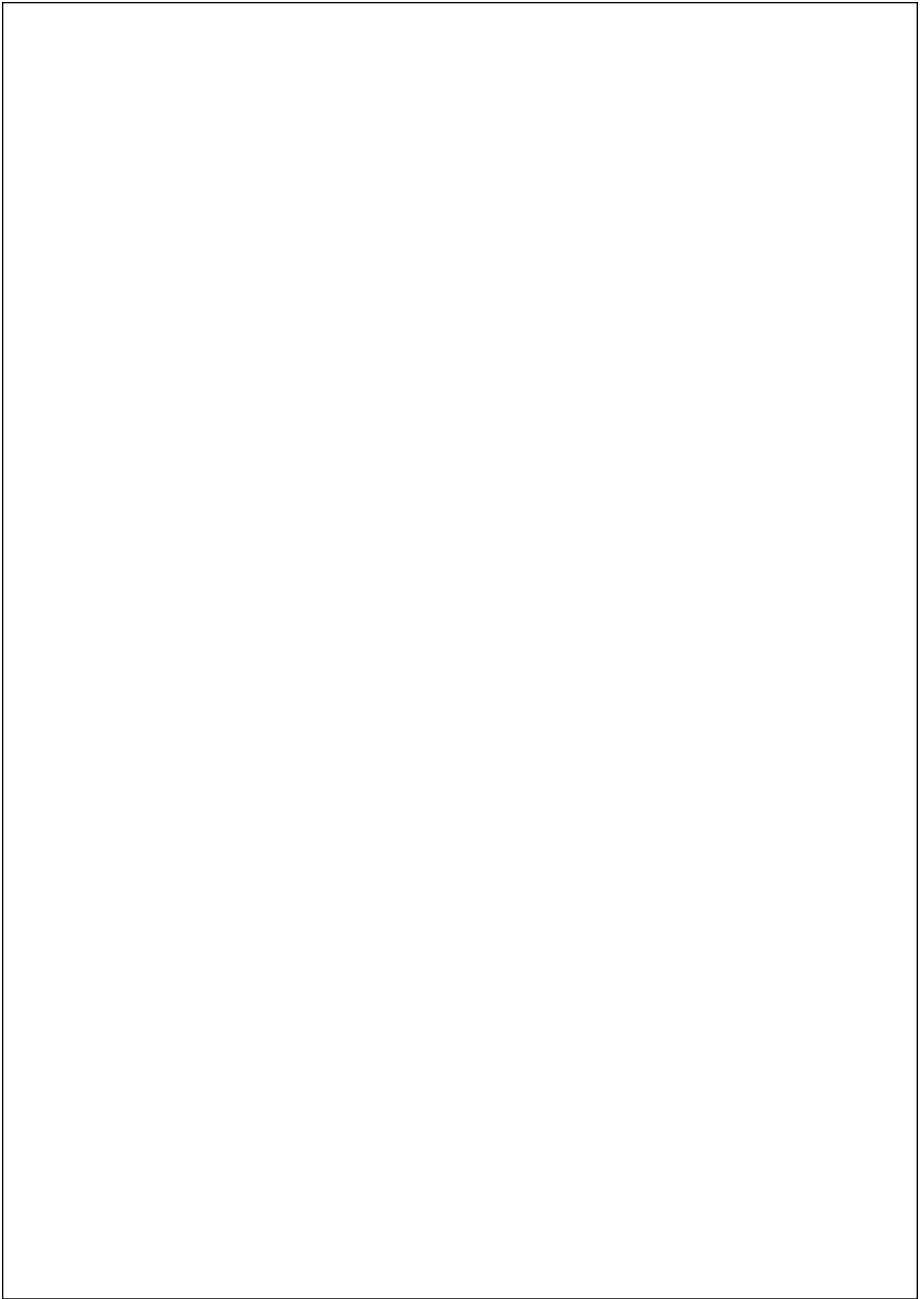
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