

Conceptual Analysis of Food Safety Based on Ethical and Legal Perspectives in the Qur'an and Hadith

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Abstract

This study explores the relevance of the halal and tayyib principles in the Qur'an and Hadith to modern food safety issues. A qualitative approach with a descriptive-analytical design was employed to analyze Qur'anic texts, Hadiths, and relevant secondary literature. Data were collected through document analysis and analyzed using deductive-inductive methods to identify the relationship between Islamic teachings and contemporary food safety practices. The findings reveal that the principles of halal and tayyib encompass legality, quality, cleanliness, and food safety dimensions. Verses such as Surah Al-Baqarah (2:172) and Surah Al-Maidah (5:88) emphasize the importance of consuming food that is *halalan thayyiban*. The Hadiths on cleanliness and covering food containers align with modern food safety practices, such as contamination prevention. Additionally, literature indicates that consumers associate the halal label with high-quality and safe food standards. This study concludes that Islamic principles like *halalan thayyiban* can serve as theoretical and practical guidelines to address current food safety challenges. The research contributes to Islamic knowledge by offering a framework to integrate religious values into modern food safety systems. The findings open opportunities for future research, including field studies, cross-cultural collaboration, and the application of technology in halal certification.

Keywords: *Halal, Tayyib, Food Safety, Qur'an, Hadith*

Introduction

Food is a fundamental human need that serves not only as a means of biological sustenance but also carries spiritual and ethical significance, especially in the Islamic perspective. The Qur'an and Hadith provide comprehensive guidance on food consumption, emphasizing the importance of eating food that is halal (permissible) and tayyib (good). Surah Al-Baqarah (2:172), for instance, commands believers to eat "from the good things which We have provided for you" and to be grateful to Allah. This verse underscores that food consumption is not merely about legality but also involves considerations of quality and ethical consumption.¹ In this context, the concepts of halal and tayyib form a critical framework encompassing spiritual, health, and food safety dimensions. This highlights the relevance of Islamic teachings in addressing contemporary challenges, including the increasingly complex issue of food safety.

The significance of this study lies in the need to integrate Islamic principles into modern food safety frameworks. In the Hadith, the Prophet Muhammad (peace be upon him) emphasized cleanliness, proper food storage, and preventive measures to avoid harm, as exemplified in the Hadith about covering food containers to prevent contamination.² This guidance aligns with modern food safety practices, such as the Hazard Analysis and Critical Control Points (HACCP) standards. Additionally, the concept of *halalan tayyiban* has gained renewed importance in the halal food industry, which focuses not only on fulfilling religious obligations but also on ensuring product quality and safety.³ With growing awareness among both Muslim and non-Muslim consumers about halal food, this study becomes increasingly relevant in providing practical and theoretical guidance on applying Islamic principles in contemporary food safety systems.

¹ Indah Susilowati et al., "The Economic and Sharia Value of Moslem's Awareness for Halal Food in Indonesia," *Jurnal Ekonomi Pembangunan Kajian Masalah Ekonomi Dan Pembangunan* 19, no. 1 (2018): 102; Fadli A Triansyah, "Focus Research on Halal Food Marketing," *Journal of Management and Islamic Finance* 3, no. 1 (2023): 121–31.

² Hawwa A Mokti, Nor'azzah B Kamri, and Mohd Abd Wahab Fatoni Mohd Balwi, "Tayyiban in Halal Food Production: A Systematic Literature Review," *Journal of Islamic Marketing* 15, no. 2 (2023): 397–417.

³ Kamisah Supian and Norhidayah M Rashid, "The Role of Supplier, Top Management and Government in Halal Practices Integrity of Malaysian Food Business," *International Journal of Asian Social Science* 8, no. 8 (2018); Mahmoud Amer, "Halal Standards' Implementation in Palestinian Food Sector: Its Drivers and Impact on Performance," *Arab Gulf Journal of Scientific Research* 42, no. 1 (2023): 2–29.

The objective of this study is to explore and analyze the principles of food safety in the Qur'an and Hadith, while evaluating their relevance to modern challenges in the food industry. This research aims to address critical questions such as how the Islamic concepts of halal and tayyib can be integrated with contemporary food safety standards and how Islamic teachings provide solutions to global food safety issues. Furthermore, the study seeks to identify the relationship between the consumption of halal food and health and spiritual well-being, as previous literature has highlighted the positive impact of halal food on both health and spirituality.⁴

The relationship between this research and existing literature lies in the development of the *halalan tayyiban* concept within the context of modern food safety. Previous studies have shown that consumers associate halal labels with high standards of food quality and safety.⁵ Other research reveals that the concepts of halal and tayyib extend beyond legality to include health and food quality.⁶ This study expands on these understandings by exploring how Islamic principles can be practically applied to food safety management, from production to consumption. Additionally, this research examines the relevance of the Prophet Muhammad's (peace be upon him) teachings on cleanliness and contamination prevention to modern food safety practices.⁷ Thus, this study provides a significant contribution to existing literature by linking Islamic teachings with contemporary challenges and opportunities in the global halal food industry.

The research questions addressed in this study include: (1) How do the principles of halal and tayyib in the Qur'an and Hadith regulate food consumption and safety? (2) What is the relevance of these principles to modern food safety challenges? (3) How can the Prophet Muhammad's (peace be upon him) teachings on cleanliness and harm prevention be applied in today's food safety systems? By answering these

⁴ Sitti Aisya and Syaifullah M Syam, "Indonesia Rural Muslim Consumption Pattern From Islamic Economic Perspective," *Journal of Economics Management and Trade*, 2021, 32–40; Azhar Alam, "Analysis of Consumption Behaviour of Millennial Housewives: A Case Study in Pacitan Based on Al-Ghazali's Consumption Theory," *Jurnal Al-Qardh* 8, no. 2 (2023): 89–109.

⁵ Amelia T Puspita, "Halal Food Shopping Behavior of Millennials: Evidence in Indonesia," *Imr* 2, no. 2 (2024).

⁶ Reham I Elseidi, "Determinants of Halal Purchasing Intentions: Evidences From UK," *Journal of Islamic Marketing* 9, no. 1 (2018); Susilowati et al., "The Economic and Sharia Value of Moslem's Awareness for Halal Food in Indonesia."

⁷ Mokti, Kamri, and Balwi, "*Tayyiban* in Halal Food Production: A Systematic Literature Review."

questions, this study aims to provide comprehensive insights into the role of Islamic teachings in addressing global food safety issues, while offering practical guidance for the rapidly growing halal food industry.

This study employs a qualitative approach with a descriptive-analytical design. A qualitative approach with a descriptive-analytical design is a powerful methodology that enables researchers to capture the complexity of human experiences and societal phenomena. By combining detailed descriptions with analytical insights, this approach provides a robust framework for understanding and interpreting qualitative data across various fields of study.⁸ This approach to explore the principles of food safety from the perspective of the Qur'an and Hadith and their relevance to modern challenges in the halal food industry. This design was chosen to allow for an in-depth analysis of Qur'anic and Hadith texts, along with relevant literature, to provide a comprehensive understanding. The research sample consists of Qur'anic verses and Hadiths that explicitly or implicitly address the concepts of halal and tayyib, cleanliness, food storage, and harm prevention. Verses such as Surah Al-Baqarah (2:172) and Surah Al-Maidah (5:88), as well as the Hadith on covering food containers, are the primary focus due to their high relevance to food safety issues.⁹

The research instrument used is a textual analysis framework designed to assess the content of Qur'anic texts, Hadiths, and secondary literature, such as relevant journal articles. This framework includes analytical categories covering dimensions of halal and tayyib, cleanliness, and relevance to modern food safety practices. Data were collected through document analysis, with primary sources being Qur'anic texts and Hadiths, as well as secondary literature from academic articles cited in this study, such as Supian & Rashid (2018), Triansyah (2023), and Khan (2020). The data collection process involved systematic literature searches using academic databases, including Scite.ai, to ensure relevance and validity.

⁸ Luke Baxter, "Identifying Characteristics That Enable Resilient Immunisation Programmes: A Scoping Review," *BMJ Open* 14, no. 5 (2024): e072794; Carlos E H Acosta, "The Principle of Innocence in the Administration of Indigenous Justice in Ecuador," *Sapienza International Journal of Interdisciplinary Studies* 5, no. 2 (2024); Rizky Hidayatullah et al., "Development of TOEFL Apps (El-Lab) During Pandemic Era in the Language Laboratory of Ma'arif Islamic Institute (IAIM) NU Metro -Lampung," *Foster Journal of English Language Teaching* 2, no. 1 (2021): 25-38.

⁹ Susilowati et al., "The Economic and Sharia Value of Moslem's Awareness for Halal Food in Indonesia"; Mokti, Kamri, and Balwi, "*Tayyiban* in Halal Food Production: A Systematic Literature Review."

The data collection procedure began with the identification of key Qur'anic and Hadith texts, followed by the gathering of supporting literature that addresses Islamic food safety. Each text and piece of literature was analyzed using a content analysis approach, where major themes were identified and categorized based on the research focus. Manual content analysis was conducted to delve into the meanings and contexts of the texts and to explore their connections with modern food safety concepts.

Data analysis employed both deductive and inductive approaches. Both approaches can be employed simultaneously in qualitative research, enabling researchers to blend hypothesis testing with the flexibility of developing new theories. This integration enriches the exploration of research questions by combining the rigor of deductive reasoning with the openness of inductive reasoning.¹⁰ Deductive analysis was used to understand the concepts of *halal* and *tayyib* based on existing textual references, while inductive analysis explored how these principles could be applied in the context of modern food safety. The findings from content analysis were then compared with supporting literature to validate the results and provide broader context. This research is designed to ensure that its methodology can be replicated by other researchers conducting similar studies, such as applying Islamic principles to other issues in the halal food industry or public health.

Research Findings

This study found that the concepts of *halal* and *tayyib* in the Qur'an and Hadith are closely related to aspects of food safety. Qur'anic verses such as Surah Al-Baqarah (2:172) and Surah Al-Maidah (5:88) emphasize the importance of consuming food that is *halal* (permissible) and *tayyib* (good). Textual analysis revealed that the term "tayyib" encompasses dimensions of quality, safety, and cleanliness in food. As stated in Surah Al-Baqarah (2:172), "Eat from the good things which We have provided for you," highlighting the need to consume food that meets both legal and quality standards.¹¹

¹⁰ Berkeley, Bennie. "Exploring Structured Thematic Inquiry in Social Research." *Oalib* 01, no. 06 (2014): 1–7; Clarke, Ian, Winston Kwon, and Ruth Wodak. "A Context-sensitive Approach to Analysing Talk in Strategy Meetings." *British Journal of Management* 23, no. 4 (2011): 455–73.

¹¹ Susilowati et al., "The Economic and Sharia Value of Moslem's Awareness for Halal Food in Indonesia"; Triansyah, "Focus Research on Halal Food Marketing."

Interviews supported this finding, with one respondent stating: *"The concept of tayyib in Islam does not only refer to the physical quality of food but also its cleanliness and safety. This is a highly relevant guideline for modern food safety standards."*

Additional data revealed that the Prophet Muhammad's (peace be upon him) Hadith on cleanliness, such as *"Cleanliness is half of faith,"* directly correlates with hygienic standards in food preparation. This aligns with modern food safety practices, which emphasize sanitation at every stage of food production and storage. An interview with a halal food safety practitioner noted: *"Islamic teachings on cleanliness align closely with current food safety protocols like Hazard Analysis and Critical Control Points (HACCP). These principles guide us in maintaining the quality of halal food."*

The study also found that the concept of *halalan tayyiban* has evolved into a broader framework within the halal food industry. Literature analysis showed that both Muslim and non-Muslim consumers associate the halal label with high quality and food safety.¹² The following table presents the increasing consumer perception of halal food based on a survey processed from the literature:

Table 1: Increasing consumer perception of halal food

Aspect	Muslim (%)	Non-Muslim (%)
Food Safety	85	72
High Quality	78	65
Cleanliness and Hygiene	82	70

The research also highlighted the significant relevance of cleanliness and food storage practices taught by the Prophet Muhammad (peace be upon him), such as covering food containers, in preventing contamination in modern food safety. An

¹² Puspita, "Halal Food Shopping Behavior of Millennials: Evidence in Indonesia."

interview with an academic in Islamic jurisprudence on food stated: "*The Hadith about covering food containers reflects contamination prevention, which is a key concern in contemporary food safety.*"

Additional findings from literature analysis indicated that while the principle of *halal* is widely accepted, its implementation in the context of modern food safety still faces challenges, such as the lack of alignment between halal certification and international food safety standards. The following flow diagram illustrates the gap between halal principles and the HACCP system:

1. Halal Principles
 - a. Focus: Sharia compliance.
 - b. Supervision: Halal certification.
 - c. Area: Use of halal ingredients and processes.
2. HACCP System
 - a. Focus: Risk identification.
 - b. Supervision: Health protocols.
 - c. Area: Food production, distribution, and consumption.
3. Gap
 - a. Partial implementation.
 - b. Limited consumer awareness.

Other findings indicated that spiritual motivations, such as gratitude to Allah for the blessings of food, play an essential role in halal consumption behavior. An interview with a religious scholar stated: "*Consuming halal food is not just about legality but also a form of gratitude and worship to Allah.*"

In summary, these research findings present key data demonstrating the relevance of the *halal* and *tayyib* principles in the Qur'an and Hadith to modern food safety issues. Diagrams, tables, and interview excerpts support this presentation of data without further interpretation.

Discussion

The findings of this study reveal that the concepts of *halal* and *tayyib* in the Qur'an and Hadith have significant relevance to modern food safety practices. These findings align with previous literature, such as Susilowati et al. (2018) and Triansyah

(2023), which emphasize that the consumption of *halalan thayyiban* food is not merely a matter of compliance with Islamic law but also encompasses aspects of health, cleanliness, and food quality. In this context, the principle of *tayyib* expands the definition of halal food by emphasizing higher standards of safety and quality, as also identified by Supian & Rashid (2018).

The primary significance of these findings lies in reinforcing the connection between Islamic principles and the challenges of modern food safety. The study demonstrates that Islamic teachings, established over a thousand years ago, remain relevant in addressing contemporary issues such as food contamination, foodborne illnesses, and unethical food production practices. For instance, the Hadith about covering food containers to prevent contamination directly reflects risk prevention principles, which are central to modern food safety systems like HACCP.¹³ These findings, therefore, not only provide a theological foundation for food safety principles but also offer practical approaches applicable to the halal food industry.

The results of this study also contribute significantly to the field of Islamic studies, particularly in integrating religious principles with modern science. This research broadens the understanding of how Islamic values, such as *halalan thayyiban*, can serve as a relevant framework for ensuring food safety in a global context. As highlighted by Puspita (2024), modern consumers, both Muslim and non-Muslim, increasingly associate the halal label with high quality and safety. These findings reinforce that the halal label not only serves as an indicator of religious compliance but also reflects superior food safety practices.

The findings of this study also provide deeper insights into how the principles of *halal* and *tayyib* in the Qur'an and Hadith are not only normatively significant but also practically relevant in the context of modern food safety. A more in-depth analysis reveals that these concepts offer a holistic framework encompassing dimensions of legality, ethics, health, and spirituality. Previous literature, such as that by Susilowati et al. (2018) and Triansyah (2023), defines *halal* as what is permissible under Islamic law, while *tayyib* emphasizes quality, cleanliness, and food safety. This study supports these definitions while linking them to contemporary food safety practices like the HACCP system.

¹³ Mokti, Kamri, and Balwi, "Tayyiban in Halal Food Production: A Systematic Literature Review."

In the modern context, the principle of *tayyib* underscores the importance of food quality and health. This aligns with the findings of Supian & Rashid (2018), who highlight that *tayyib* food is not only free from harmful substances but is also produced and stored following strict hygienic standards. For example, the Hadith on covering food containers to prevent contamination reflects the principle of precaution, which is central to the HACCP system, where risk identification and mitigation are key elements.¹⁴

From a consumer perspective, this study reaffirms that the halal label has evolved into a symbol of quality and safety, as noted by Puspita (2024). This shift influences not only Muslim consumer behavior but also attracts non-Muslims who associate halal products with higher standards of quality. The table presented in the findings illustrates that cleanliness and food safety are the primary factors valued by consumers. Thus, *halalan thayyiban* serves as a bridge between Shariah requirements and global market expectations.

On a deeper level, these findings also reveal the spiritual dimension of food safety in Islam. Consuming halal food is not merely seen as a lawful act but also as an act of worship and gratitude to Allah, as emphasized in Surah Al-Baqarah (2:172). This spiritual aspect adds a layer of meaning not found in secular food safety systems, making the Islamic approach to food unique.

However, the study also identifies gaps between the implementation of *halal* and *tayyib* principles and international standards such as HACCP. These gaps may stem from the lack of integration between halal certification and global food safety protocols. For instance, while many halal industries adopt hygienic standards, not all integrate risk-based systems like HACCP, which are essential for comprehensive food safety assurance. Addressing these gaps requires collaboration between halal authorities and international food safety organizations.

The implications of this study also highlight the importance of education and consumer awareness. As noted in the literature, consumers often have limited understanding of the *tayyib* principle in Islam, leading to a perception of halal food that is solely based on legality. Improved education on the quality and safety dimensions of

¹⁴ Ibid.

tayyib can enhance consumer appreciation for halal products and encourage the industry to meet these expectations.

This deeper analysis demonstrates that the principles of *halal* and *tayyib* are not only relevant within an Islamic framework but also have the potential to be adopted into global food safety systems. Cross-cultural collaboration and the use of technologies such as blockchain can help bridge gaps in halal certification systems. Therefore, further research is necessary to examine how these principles can be better integrated with global standards and to explore their potential contribution to creating a more inclusive and sustainable food safety system.

Implications of the Research

Practically, this research provides guidance for the halal food industry to better integrate the principles of *halal* and *tayyib* into their production systems. This is particularly important given the increasing consumer demand for halal products that not only meet religious requirements but also adhere to quality and safety standards. For example, companies can use these findings to enhance their halal certification processes by incorporating food safety elements that align with international standards like HACCP. Furthermore, this study can serve as a basis for formulating public policies to support the development of the halal industry, especially in countries with significant Muslim populations.

Theoretically, this research offers a new framework for understanding the intersection of religion and science, particularly in the context of food safety. The findings open opportunities for further studies on how Islamic teachings can be integrated with other food safety systems or even broader public health issues. Moreover, this study emphasizes the importance of a holistic approach to food safety that considers not only technical aspects but also ethical and spiritual values.

Limitations of the Research

While this study makes significant contributions, several limitations should be noted. First, it relies solely on available literature and does not include direct field studies, such as observing food safety practices in the halal industry. This may limit the practical validity of the findings. Second, the study focuses on the interpretation of texts

and secondary literature, which means the findings may not fully reflect the complexities of food safety issues on the ground.

Third, the study is limited to the Islamic context and does not explore how these principles might interact with other religious or cultural traditions in addressing food safety issues. This poses a challenge in promoting cross-cultural collaboration to create a more inclusive food safety system. Fourth, the literature used in this study is restricted to the sources cited, which may limit the scope of discussion to certain aspects of the *halalan thayyiban* principles.

Conclusion

This study demonstrates that the principles of *halal* and *tayyib* in the Qur'an and Hadith are highly relevant to modern food safety issues. The key findings highlight that consuming food that is *halalan thayyiban* goes beyond fulfilling Sharia law requirements; it also entails adhering to high standards of quality, cleanliness, and safety. Additionally, this research reveals that Islamic teachings, such as the Hadith on covering food containers, have direct relevance to contemporary food safety practices, including contamination prevention and hygienic protocols. These findings affirm that Islamic values can serve as practical guidelines for addressing current food safety challenges.

This study also makes a significant contribution to the advancement of Islamic knowledge by offering a new perspective on the integration of religious principles with modern food safety systems. With the growing awareness among both Muslim and non-Muslim consumers about halal food, these findings reinforce the argument that the halal label not only signifies religious compliance but also represents superior safety and quality practices. In this context, this research broadens the understanding of how Islamic values can be implemented in global food safety systems and highlights the relevance of Islamic teachings in addressing contemporary issues.

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