

a. JOURNAL OF HALAL SCIENCE AND RESEARCH

ISSN: 2715-6214 (Print)

Journal homepage: <http://journal2.uad.ac.id/index.php/jhsr/index>

doi: 10.12928/jhsr.v2i1.4808

**Evaluation of halal assurance system on instant seasoning products cv. x, semarang**

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**Submitted: 10-12-2020**

**Reviewed: 09-01-2021**

**Accepted: 08-02-2021**

**ABSTRACT**

Instant seasoning is a mixture of spices with a certain composition that is usually used as a cooking spice. The process of making instant seasoning has a critical point of halal in its manufacture because it can be exposed to unclean contamination during the production process. The purpose of this study was to analyze the suitability of the application of a halal assurance system based on HAS 23000 in CV. X. The method used in data collection is observation, interviews, and study literature. Results obtained after a thorough analysis is that not all materials used have received halal approval by LPPOM MUI because mushroom broth does not find data regarding certificate number which indicates that the validity period has passed and there are deficiencies in the criteria for the halal assurance system from the material, training, and education, written procedures for critical activities, internal audit, and management review.

**Keywords:** Instant seasoning, HAS 23000, LPPOM MUI, CV. X

**INTRODUCTION**

Seasoning is an ingredient used as a food seasoning. Seasoning is used to add color, taste, and aroma to food. Seasonings are made from a mixture of spices by going through several processing processes. Generally, cooking spices are classified into three groups red, white and yellow core spices (Asriyanti, 2013).

Instant seasoning is a mixture of various spices with a certain composition and can be directly used as a cooking spice for certain dishes. There are two types of instant seasoning, liquid form (pasta) and dry form (powder). The liquid form of instant seasoning is a fresh ingredient with no drying process, while the dry form is a dried ingredient (Hambali, 2008).

However, the function of instant seasoning which is generally used as a flavoring could be the halal critical point of food. A critical point appears because, in the production process of instant seasoning, contamination of najis may occur. Halal is an arrangement in Islam, which is used to proclaim certain stuff whether is allowed or prohibited to be consumed by Muslims based on Al-Qur'an, hadist, and ijtihad (Salehudin, 2010). To maintain halal food, the Indonesian government arranged law number 33 in the year 2014 regarding halal product assurance, to ensure that halal food is scattered domestically.

The implementation of the halal assurance system has transformed into an obligation that should be applied by each of the food industries in Indonesia. The implementation of a halal assurance system is a requirement to achieve halal certification by LPPOM MUI (Wurnaningsih, 2016). In consequence, it is considered important to research the implementation to ensure it has been by the applicable regulation.

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### MATERIALS AND METHOD

Methods used in data collection are by making observations. Observations are made by giving a checklist based on HAS 23000 consisting of halal policy, halal management team, training and education, materials, product, production facility, a written procedure for critical activities, traceability, handling of products that do not meet halal criteria, internal audit, and management review to assessing the suitability of halal assurance system (HAS) that has been implemented in CV. X.

There have been two types of data used in this study primary data and secondary data. Primary data was obtained through observations that have been done by giving a checklist and through direct interviews with the company. Secondary data were obtained through a literature study that supports the research.

### RESULT AND DISCUSSION

CV. X has received a distribution permit from BPOM with the number BPOM RI MD 255611005517 and a halal certificate with certification number 15060067731220. Implementation of a halal assurance system on the CV. X.

#### Halal Policy

The halal policy shows the company's commitment to consistently produce, sell and serve a halal menu and the basis for the preparation and implementation of a halal assurance system (LPPOM MUI, 2015). Based on the results of research and observations on the CV. X has implemented a halal policy that shows the company's commitment to producing halal products for consumers. Implementation has been maximized with a written poster in one area of the company as a form of socialization for the employee.

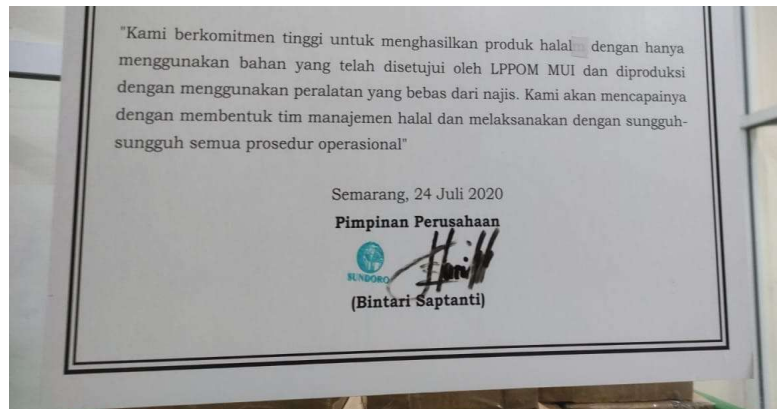


Figure 1. Halal policy CV. X.

#### Halal Management Team

A halal management team is a group of people appointed by top management as the person in charge of planning, implementation, evaluation, and continuous improvement of the company's halal assurance system (LPPOM MUI, 2015). CV. X already has a halal management team that has been determined by the company owner in writing. But implementation of the halal management team is still not optimal because an employee of the halal management team is still another part of the company. Table I. employee structure halal management team CV. X

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No	Employee name	Part of	Position on team
1	SITI MAESAROH	Production	Leader
2	HANDIKA	Production	Staff
3	RATIH ARISANTI	Finance admin	Staff

### Training and Education

Training is an activity that is organized and has the aim of increasing the knowledge, skill, and behavior of all personnel involved in a critical activity (MUI, 2018). According to LPPOM MUI (2018), training is divided into two that is internal training and external training. Internal training is training on HAS 23000 conducted by the company with a trainer from a company. External training is the training held by LPPOM MUI.

Implementation of internal training on the CV. X has been carried out with evidence of a training attendance list that has been signed by the owner, but this implementation has not been maximized due to unwritten agenda that was carried out and was only carried out at the beginning of the company establishment. While data for external training was not found where external training data was needed as evidence of having attended the training held by LPPOM MUI.

**DAFTAR HADIR PELATIHAN INTERNAL**

Nama Perusahaan : CV SUNDORO INDONESIA  
 Hari, Tanggal : 24 JULI 2020  
 Waktu : 10.00 WIB  
 Tempat : RUKO JATISARI INDAH NO 19 BLOK C MIJEN  
 Agenda :

No.	Nama	Bagian	Tanda Tangan
1.	SITI MAESAROH	KEPALA PRODUKSI	1.
2.	HANDIKA	STAFF PRODUKSI	2.
3.	RATIH ARISANTI	ADMIN KEUANGAN	3.
4.	ANISSA AMALIA Y	ADMIN PENJUALAN	4.
5.			5.
6.			6.
7.			7.
8.			8.
9.			9.
10.			10.

Mengetahui,  
 Pimpinan  
  
 DWIYATI SAPTANTI

Figure 2. List of presence training

### Materials

Raw materials and additives used in CV. X is shallot, garlic, ebi, candlenut, salt, oil, and mushroom broth. Addition of mushroom broth as an auxiliary material to improve taste and scent, oil is used for cooking. Salt and oil have been certified halal from LPPOM MUI, while mushroom there is no related data found in LPPOM MUI. Determination of the halal positive list of materials can be seen in SK12/Dir/LPPOM MUI/IV/XII and DN29/Dir/LPPOM MUI/VI/20.

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Table II. Instant seasoning raw materials in CV. X

No	Name	Description
1	Shallot	Shallot is included in the halal positive list of materials which is a group of fresh/dried vegetables. This shows that shallot has obtained automatic authorization for the usage of materials from LPPOM MUI.
2	Garlic	Garlic is included in the halal positive list of materials which is a group of fresh/dried vegetables. This shows that garlic has obtained automatic authorization for the usage of materials from LPPOM MUI.
3	Ebi	Ebi is included in the halal positive list of materials which is a group of fresh/frozen/dried/salted water animals. This shows that ebi has obtained automatic authorization for the usage of materials from LPPOM MUI.
4	Candlenut	Candlenuts are included in the halal positive list of materials which is a group of fresh/dried vegetables. This shows that candlenut has obtained automatic authorization for the usage of materials from LPPOM MUI.
5	Salt	Salt used is not included in the halal positive list of materials, therefore it requires halal approval from LPPOM MUI. Proof of approval that the salt used already has approval from MUI is to have a certificate number 17060011231213 and is valid until May 5, 2023. The name of the salt product used is Cap Kapal which is produced by PT. Susanti Megah.
6	Oil	The oil used is not included in the halal positive list of materials, therefore it requires halal approval from LPPOM MUI. Proof of approval that the oil used already has approval for MUI is to have a certificate number 00080015780601 and is valid until March 31, 2022. The name of the oil product used is a camera which is produced by PT. Asianagro Agungjaya.
7	Mushroom broth	The mushroom broth used is not included in the halal positive list of materials, therefore it requires halal approval from LPPOM MUI. The mushroom broth is used as a product name Cap Jamur Merang, which is produced by PT. Mudamas Intan Samudera has a certificate number 07060035661016, but when checking at LPPOM MUI there is no data regarding the certificate number.

### Production Facility

Production facility included all facilities used in making the menu from material storage, main processes, and storage to presentation (LPPOM MUI, 2015). On CV. X has an instant seasoning production facility which is also used for noodle production in the form of sealer, scale, tray, cooking room, and packaging room. The process of washing tray, pans, and spatula is carried out after every seasoning cooking process using sunlight anti-odor dishwashing liquid that has received a halal certificate MUI with certificate number 00170076550416 with a valid period of May 12, 2022. For scales, the plastic coating is carried out to avoid contamination. As for the sealer, the cooking room and packaging room are cleaned by wiping with a cloth.

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Table III. Production Facility in CV. X

Name	Status	Critical (Yes/No)
Sealer	No contamination	No
Weighing	No contamination	No
Tray	No contamination	No
Cooking room	No contamination	No
Packaging room	No contamination	No
Frying pan	No contamination	No
Solet	No contamination	No

### Product

A product was registered for certification, including intermediate product and final product, whether sold in retail or bulk (MUI, 2018). On CV. X, the product name used does not violate Islamic law, the product does not have a smell or taste that leads to a haram product, packaging used on the product does not contain vulgar or pornographic elements. The instant seasoning on the CV. Sandor Indonesia has been certificate halal by MUI with certificate number 15060067731220 with a valid period until December 4, 2022, and has received a distribution permit from BPOM RI with number BPOM RI MD 255611005517 which is valid until September 14, 2025.

### Written Procedure for Critical Activities

A written procedure for critical activities is a set of standardized work procedures to control critical activities (MUI, 2018). On CV. X written procedure for critical activities are recorded in Hazard Analysis and Critical Control Points (HACCP) where purchased materials have been certified and approved by MUI, incoming good is inspected, production facilities are available for washing, and there is no contamination of unclean materials in storage materials or product and mean of transportation. However, several things need to be improved when carrying out the process of storing material, cooking, and washing production facilities to avoid contamination with unclean materials.

### Traceability

Traceability is the ability to trace a menu sold from materials that meet the criteria and have been approved by LPPOM MUI or listed in the list of ingredients (LPPOM MUI, 2015). Search results in CV. X is:

1. The material used is included in the halal positive list of materials that have received approval for use from LPPOM MUI such as shallot, garlic, Ebi, and candlenut with products of Johar traditional market, one of the shops in the market area.
2. Material support used is oil and salt, have received a halal label from LPPOM MUI.
3. The name of the product and packaging that is sold is ideal because it does not have vulgar or pornographic elements.

### Handling of Products That Do Not Meet Halal Criteria

Products that do not meet halal criteria are halal-certified products that are already made from materials not approved by LPPOM MUI and produced in facilities that are not free from pork/derivative ingredients (MUI, 2018). Based on the results of research through the process of observation and interviews in CV. X does not sell products that do not meet the criteria and there has never been a product recall or re-production process due to contamination with unclean things. If there is a discrepancy during the packaging

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process, it will be weighed and repackaged and when the product is already in circulation, the product will be recalled.

### Internal Audit

An internal audit is an audit conducted by the halal management team to assess the suitability of the implementation of HAS in the company with the requirements of the MUI halal certification (MUI, 2018). An internal audit has been carried out on the CV. X but has not been carried out periodically at the appointed time, there is already a halal management team, and the halal management team has attended training at LPPOM MUI, products sold are appropriate because they do not use name or element that lead to vulgarity or pornography, none addition of production facilities, the production procedure is following SOP criteria but need to improve employee discipline and cleanliness, washing facilities need to be improved, storage procedures need to be improved, there is evidence of internal audit implementation, and there is no evidence of the implementation of the management review meeting.

Formulir Checklist Audit Internal

Nama UTM : 212\_000020\_000000  
Alamat UTM : Jl. Sekeloa Indah No 89 Blok C, UJONG, Mjen

NO	PERTANYAAN	HASIL AUDIT	
		YA	TIDAK KETERANGAN
1.	Apakah terdapat buku tata tertib perusahaan pada semua karyawan?	✓	
2.	Apakah ada buku prosedur/protokol dalam hal? Contoh dengan penomoran poster, brosur, atau pelatihan internal?	✓	
3.	Apakah Tim Manajemen Halal telah terbentuk?	✓	
4.	Apakah ada bukti penunjukan Tim Manajemen Halal? Keahlian teknis penunjangnya pada buku keterangan	✓	
5.	Apakah semua anggota Tim Manajemen Halal telah mengikuti pelatihan di LPPOM MUI setidaknya sekali dalam dua tahun?	✓	
6.	Apakah ada buku pelatihan internal (sertifikat pelatihan)?	✓	
7.	Apakah pelatihan internal kepada semua karyawan, termasuk karyawan baru telah dilaksanakan setidaknya setahun sekali?	✓	
8.	Apakah ada bukti pelatihan internal (daftar hadir pelatihan)?	✓	
9.	Apakah Daftar Bahan telah dibuat?	✓	
10.	Apakah semua merk bahan dan nomor produksi bahan yang dibeli sesuai dengan yang tercantum dalam Daftar Bahan Halal?	✓	
11.	Apakah dilakukan pemantauan label bahan pada setiap pembelian atau pemasukan bahan? (sesuai bahan yang masuk)	✓	
12.	Apakah hasil pemantauan memuatkan informasi harga bahan, nama produsen dan negara produsen yang tercantum di label sesuai dengan Daftar Bahan Halal?	✓	
13.	Apakah ada formula/ resep produk baru (untuk produk yang memiliki formula)?	✓	
14.	Apakah bahan yang digunakan dalam produksi hanya bahan yang tercantum dalam Daftar Bahan?	✓	

Figure 3. Checklist internal audit

NO	PERTANYAAN	HASIL AUDIT	
		YA	TIDAK KETERANGAN
15.	Apakah formula produk yang digunakan pada proses produksi tertera pada formula baru?	✓	
16.	Has terdapat ada penggunaan bahan yang tidak tercantum dalam Daftar Bahan Halal, apakah produk yang dihasilkan tidak akan dijual ke konsumen dan dimasukakan?	✓	
17.	Apakah semua fasilitas produksi dan peralatan telah dalam keadaan bersih (dibersihkan) sebelum dan sesudah digunakan?	✓	
18.	Apakah bahan dan produk selalu disimpan di tempat yang bersih dan terhindar dari serangga?	✓	
19.	Apakah kendaraan yang digunakan untuk mengangkut produk halal dalam kondisi baik dan tidak digunakan untuk mengangkut produk lain yang diragukan kehalalannya?	✓	
20.	Apakah setiap ada produk baru dengan merk yang sama selalu disertifikasi halal sebelum dipasarkan?	✓	ada foto pendataan MUI
21.	Apakah setiap ada penambahan fasilitas produksi baru selalu dilakukan untuk disertifikasi?	✓	foto dan sertifikat
22.	Apakah telah dilakukan audit internal setiap enam bulan sekali dengan cara memeriksa pelaksanaan prosedur operasional? *	✓	
23.	Apakah audit internal dilakukan oleh ketua/ anggota Tim Manajemen Halal yang sudah mengikuti pelatihan? *	✓	
24.	Apakah ada bukti pelaksanaan audit internal? *	✓	
25.	Apakah ada bukti pelaksanaan rapat kerja ulang manajemen? *	✓	



Tanggal Audit Internal : 24 Juli 2020  
 Nama Auditor Internal ( yang memeriksa ) : Denny Setiawan Tanda tangan :   
 Nama Auditor ( yang diperiksa ) : Adi Setiawan Tanda tangan : 

Figure 4. Checklist internal audit

### Management Review

Management review is a study conducted by top management or its representatives to assess the effectiveness of HAS implementation and formulate continuous improvement where the evaluation results must be submitted to the responsible party for each activity (LPPOM MUI, 2015). On CV. X management

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review has not been carried out on a regular or scheduled basis and there is no evidence of the implementation of a management review meeting.

### Checklist for Halal Compliance in CV. X

Table IV. Compliance with halal assurance system CV. X

No	Process	Results		Repair
		Yes	No	
1	Halal Policy	√	-	
2	Halal Management Team	√		The appointment of the management team is not from the part of another department.
3	Training and Education	√		Training is carried out on a scheduled basis, by HAS 23000 procedure and comprehensive data collection is carried out.
4	Material	√		Ensure that materials that are not included in the halal positive list of materials have been certified halal by LPPOM MUI.
5	Production Facility	√		The milling process is carried out independently so that the quality of the tools used can be well controlled by the company.
6	Product	√	-	
7	Written Procedure for Critical Activities			
	a. New material selection		√	-
	b. Purchasing Materials	√		-
	c. Menu formulation or menu development		√	The instant seasoning formulation is attached at the formulation site or a recipe book is written.
	d. New outlet development		√	-
	e. Examination material coming	√		-
	f. Production	√		-
	g. Production facilities and equipment wash maid	√		Washing of production facilities is kept away from place production.
	h. Storage and handling of materials or menu	√		Space storage is carried out in a more adequate place or creates a separate place for practical spice storage.
	i. Transportation	√		-
	j. Display and Presentation		√	-
	k. Visitor rules		√	Pasted is related to visitor rules within the company.
	l. Employee rules	√		-
8	Traceability	√		-
9	Handling of Products That do not Meet Halal Criteria	√		-
10	Internal Audit	√		Internal Audits are carried out regularly.

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11	Management Review	✓	Management reviews are carried out regularly and there are reports to those who are responsible for each activity.
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### CONCLUSION

Not all of the ingredients used have received halal approval by LPPOM MUI because there is no data on mushroom broth material regarding certificate number indicating that the validity period has passed. Halal Assurance System in CV. X has been implemented but there are still deficiencies in criteria for materials, training, written Procedure for critical activities, internal audit, and management review.

### ACKNOWLEDGEMENT

I would like to be thankful for the company CV. X which provides opportunities for practical work and reports writing. I also thankful to Mrs. Amalya Nurul Khairi as my supervisor academic who has provided assistance and support until the end of my practical work.

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