

Analysis Of Halal Labels On Food Ingredients In Nutrition Installation Of Islamic Hospital Sultan Agung Semarang

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Abstract: Halal is the main parameter in the product selection process for Muslims. Ensuring that the food consumed is halal is the responsibility of every Muslim. This study aims to analyze the halal label on food ingredients. The research design used in this research was descriptive research. The location of this research was the Nutrition Installation of Sultan Agung Islamic Hospital (RSISA). The time of the study was carried out in August 2019. The number of food ingredients contained in the RSISA Nutrition installation was 565. Analysis of halal labels on food ingredients in the nutrition installation at RSISA used an early warning system in the form of an application on a computer. There were colors grading as an indication of the validity period of the halal certificate. The blue color indicates that the validity period of the halal certificate is 1.5-2 years, the green color is 1-1.5 years, the yellow color is 3 months -1 year, the red color is less than 3 months, and the gray color indicates that the validity period Halal certificate has expired. The validity period of the halal label on each food ingredient provided at the RSISA Nutrition Installation was the highest for materials with a halal certificate period of 1-1.5 years with a percentage of 34.7% and the lowest was materials with a halal certificate period of less than 3 months with a percentage of 6,3%.

1 INTRODUCTION

The introduction contains background, hypotheses (if any), literature review, and research objectives. A brief and concise literature review that deals directly with the problem. An introduction is not the same as a literature review. Halal is the main parameter in the product selection process for Muslims. Ensuring that the food consumed is halal is the responsibility of every Muslim (Rambe & Afifuddin, 2012). Food is said to be halal not only because it is in accordance with Islamic law but also healthy when consumed (Sholichah et al., 2017). To make it easier to find out whether or not the food consumed is halal, especially packaged food, it can be seen from the halal label listed on the food packaging. Labels on food products are very important to pay attention to (Rambe & Afifuddin, 2012). The government has responded to the importance of halal certification and the inclusion of halal signs/labels on products (Halal Labeling) through various regulations (Hasan, 2014).

In accordance with government regulation No. 69 of 1999 concerning food labels and advertisements article 2 paragraph 1 "that everyone who produces or imports packaged food into Indonesian territory for trade is obliged to include a halal label on, inside and or on food packaging". In the halal label, consumers can find information about the name or brand of the product, the raw materials used, additional composition, nutritional information, expiration date, product contents, legality information (halal information) (Rambe & Afifuddin, 2012).

The Indonesian government has an agency specifically tasked with auditing products consumed by Indonesian Muslims. This institution is the Agency for Supervision and Distribution of Drugs and Food - the Indonesian Ulema Council (LPPOM-MUI). This institution oversees products circulating in the community by providing halal certification so that companies that already have halal certification can give halal labels to their products. This means that the product has passed the

process and its contents have been inspected and free from elements that are prohibited by Islamic teachings, or the product has become a halal product category and does not contain haram elements and can be consumed safely by Muslims (Syahputra, 2014).

RSISA is a hospital that has a Nutrition Installation with a halal-certified food management system. RSISA has the motto "love God and love others" from that motto underlies RSISA to be much more developed for the better (Azizah, Darni, Damayanti, & Naufalani, 2019). Sultan Agung Islamic Hospital Semarang is designated as the first Sharia Hospital in Indonesia.

On June 23, 2018, for the second time the RSISA Nutrition Installation received a halal certificate and a certificate of halal assurance system status from LPPOM MUI with an A grade. RSISA has implemented the Halal Assurance System (SJH) since 2014. The existing halal assurance system at RSISA affects every element, especially the food that will be consumed by the patient. Food is one of the nutritional therapies that supports the patient's healing process, for a hospital with a sharia concept, it is obligatory to guarantee its halal, hygiene, and thayyib (good) elements (Masyhudi, 2016). Therefore, researchers are interested in conducting research on the analysis of halal labels on food ingredients in food administration at the Sultan Agung Islamic Hospital, Semarang.

2 METHODS

The research design used in this research was descriptive analysis design. This method aims to describe, explain and validate social phenomena that are the object of research. The location of this research was the Nutrition Installation of Sultan Agung Islamic Hospital, Semarang. The time of the research was carried out in August 2019.

The population in this study were all packaged products, both wet preparations and dry preparations of foodstuffs in storage warehouses and enteral warehouses. In this study, the samples came from food ingredients that were halal certified for less than 3 months and the ingredients were still used by the nutrition installation to be processed and delivered to patients.

Qualitative data is data that is words and in this study qualitative data is in the form of analysis of

halal labels on food ingredients. Primary data is data obtained directly by checking the number of halal labels on foodstuffs using a check list to find out the existence of halal labels listed on foodstuffs.

The research method describes how the research is carried out or describes the research procedure which consists of a research design or design, research objectives (population and sample), data collection techniques, and data analysis techniques. The research method can also contain an explanation of the materials and tools used, time, place, technique, and experimental design.

3 RESULTS

The results of this study were obtained by directly selecting food ingredients from the list of materials contained in RSISA. The ingredients studied are food ingredients with halal certificates until December 30, 2019. This aims to analyze halal labels on food ingredients and describe the validity period of halal labels on each food ingredient contained in the RSISA Nutrition Installation.

There are 565 ingredients in the food product at the RSISA Nutrition Installation. As many as 440 are dry ingredients so that in their selection they use the MUI halal certificate and 125 are positive list ingredients so that in their selection they use specifications such as vegetables and fruit. Halal positive list of materials is a material that is not critical for the company.

In the analysis of the halal label at the RSISA Nutrition Installation. Using an early warning system for the validity period of the material halal certificate. So that food ingredients are detected by a computer system. In this system, the R&D section of the Halal Nutrition management team determines the color grading as an indication of the validity period of the certificate as follows:

- a. Blue: Halal certificate validity period is 1.5-2 years
- b. Green: Halal certificate validity period is 1-1.5 years
- c. Yellow: Halal certificate validity period is 3 months -1 year
- d. Red: Halal certificate validity period is less than 3 months
- e. Grey: Halal certificate validity period has expired

Early warning checking of the validity period of the halal certificate of materials, which is carried out once a month at the end of the month. From the results of the research we did, it was obtained the following information:

Table 2. Halal label validity period on food ingredients

NO	Description	Color	Total	%
1	Food ingredients that have expired	Grey	141	32%
2	Food ingredients that have a halal certificate period of less than 3 months	Red	28	6,3%
3	Food ingredients that have a halal certificate period of 3 months to 1 year	Yellow	70	15,9%
4	Food ingredients that have a halal certificate period of 1-1.5 years	Green	153	34,7%
5	Food ingredients that have a halal certificate period of 1,5-2 years	Blue	48	10,9%
Total			440	89,8%

Based on Table 1. Percentage of validity period of halal label, we can know that from a total of 440 materials. Food ingredients that have expired are 141 with a percentage of 32%. Food ingredients that have a halal certificate period of less than 3 months are 28 with a percentage of 6.3%. Food ingredients that have a halal certificate period of 3 months to 1 year are 70 with a percentage of 15.9%. Food ingredients that have a halal certificate period of 1-1.5 years are 153 with a percentage of 34.7%. 1,5-2 years as many as 48 with a percentage of 10.9%.

The number of food ingredients in the RSISA Nutrition Installation is 565. A total of 141 are food ingredients that have expired halal certificates or the MUI halal certificate period is no longer valid, these ingredients are no longer used in purchasing ingredients food at the RSISA Nutrition Installation. A total of 125 are food ingredients in the positive

list category, so that when purchasing, they use specifications for food ingredients in accordance with established standard operating procedures, these materials are usually ingredients obtained from farmers directly, such as vegetables and fruit. A total of 299 dry ingredients which must be purchased based on the MUI halal certificate which has been approved. If there are foodstuffs that are close to expiration which are marked in red in the early detection system, then further action is taken according to standard operating procedures. The action is the withdrawal of food ingredients by making a report which is carried out to the procurement department for destruction.

Of the 565 food ingredients listed in the list of materials, the expired material until 2019 is 6.3%, so in this study we checked again using the online system through the official MUI website, namely Halal MUI. org. On the official website there is a PDF containing a list of food ingredients that have been certified halal by MUI. Of the 28 types of food ingredients that have an expiration date of less than 3 months. The food ingredients that we examined were 23 because the other 5 ingredients were second opinion materials that were only used from time to time.

In the form of food ingredients that we examine are foodstuffs that are nearing the expiration date of halal certification, which is less than 3 months. There are 23 foods that we have recorded and we checked through the official MUI halal website, namely @HalalMUI. Org either in the form of online checking or using the official PDF of the MUI which can be accessed on the official page.

From the results of the analysis of the halal label we got. There are 2 food ingredients that have extended their halal certificate period, namely saori oyster sauce and ABC tomal chili sauce 135 g. Saori oyster sauce has an official permit for halal label certification until September 12, 2019 has been renewed until July 23, 2021. ABC tomato sauce 135 g has an official permit for halal certification until March 21, 2019 has been renewed until January 29, 2021.

On foodstuffs with the food brand Max Creamer, the MUI halal number is not listed on the packaging, but after being re-checked using an official PDF from the MUI. Max creamer has an MUI halal certification number and has the MUI official halal logo and is valid until November 27, 2019.

The peptibren product was not found in online searches or in the official PDF of the MUI website. The halal certification of peptibren dairy products is in the process of being submitted for an extension. This is evidenced by an official certificate given by the company to the hospital with the approval of the MUI.

If there are food ingredients that are approaching the expiration date of the halal certificate, then the nutrition installation must seek a second opinion. This is a form of anticipation if the material is no longer in stock and a reorder of dry ingredients will be made. Because the order for dry ingredients is done 2 times and once a month, i.e. once every 15 days. If there is no second opinion, then the administration must be able to submit new materials

4 DISCUSSIONS

LPPOM MUI is an institution established by the Indonesian Ulema Council (MUI) on January 6, 1989 in Jakarta whose role is to carry out the function of protecting Muslim consumers in Indonesia in consuming halal and healthy food, beverages, medicines and cosmetics (Atmadi & Widati, 2013). LPPOM MUI and the fatwa commission have endeavored to guarantee halal food products for Muslim consumers through halal certificate instruments (Hasan, 2014). LPPOM MUI was originally intended as a response to the circulation of certain foodstuffs originating from pigs (Hidayat & Siradj, 2015). In 1994 LPPOM MUI initiated the initiative to initiate halal certification of food circulating in the market.

LPPOM MUI is currently a pioneer in halal certification and an international halal assurance system (Atmadi & Widati, 2013). The certification process is carried out by MUI itself. Meanwhile, halal label permits on food packaging are granted by the Ministry of Health (MOH), and the Food and Drug Administration (BPOM). Products that have received a halal certificate from the MUI must be re-examined by BPOM in order to obtain a permit to use the halal logo. This institution is an institution that oversees the distribution of food in the community and specifically has the authority to provide halal certification for packaged products

In its journey, LPPOM MUI has certified various food, drug and cosmetic producers, both at home and abroad. In order to reach producers at the regional level, LPPOM MUI has expanded its wings

through the establishment and empowerment of Regional LPPOM MUI in various regions (Adisasmito, 2008). The regional LPPOM MUI has issued halal certificates for local food products in their regions, such as animal slaughter, small and medium business products and other regional products (hidayat & siradj, 2015).

Halal Inspection Agency (LPH) according to the Law of the Republic of Indonesia Number 33 of 2014 concerning Halal Product Guarantee (hereinafter referred to as UU-JPH), the meaning of the Halal Inspection Agency is the legal certainty of the halalness of a product as evidenced by halal certification. The Halal Product Assurance Administration Agency (BPJPH) has the authority to formulate and determine Halal Product Assurance (JPH) policies, establish norms, standards, procedures, criteria for JPH, issue and revoke halal certificates and halal labels on products. In carrying out its authority, BPJPH cooperates with related ministries or institutions, namely LPH and MUI (Sari, 2018).

Law No. 33 of 2014 concerning Halal Product Guarantee states that this halal product guarantee covers various aspects not only drugs, food and cosmetics but is broader than that to reach chemical products, biological products, genetically engineered products, as well as used goods. used or exploited by the community. Halal Product Guarantee is a legal certainty regarding the halalness of a product as evidenced by a halal certificate. The ministry responsible for administering halal product guarantees is the Ministry of Religion as stated in Presidential Regulation Number 83 of 2015 concerning the Ministry of Religion (Kemenag).

Halal product certification is the process of licensing and inspecting food products to the authorized institution to issue halal product certificates. Meanwhile, halal labeling is the process of applying for a permit to an authorized institution to issue a decision on granting a permit to entrepreneurs to provide a halal label on the packaging of their food products (Fuad, 2010). According to government regulation number 69 of 1999, it is stated that the halal label is a marker or information, that the products produced by the industry meet the standards and standards of the Shari'ah, the substance is pure from things that are polluted, as well as the process is not contaminated with things that are shari'a. 'at forbidden.

Halal label is the inclusion of writing or halal statement on product packaging to indicate that the product in question is a halal product (journal). Halal certificate is a written fatwa from the Indonesian Ulema Council (MUI) which states the halalness of a product in accordance with Islamic law (Baharudin, 2011). Halal labeling in question is the inclusion of a halal logo after certification by the Indonesian Ulema Council (MUI). The halal logo is considered as a reference whether the product is in accordance with Islamic law (Amalia and Siti, 2019).

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In the Qur'an, Allah commands that humans consume food and drinks that are halal thayyiban. The Word of God in Surah Al-Baqarah Verse 168, which means: "O people, eat what is lawful and good from what is on the earth, and do not follow the steps of the devil; for verily the devil is a real enemy to you."

Conditions for product halalness include:

- a. Does not contain pork and ingredients derived from pork.
- b. It does not contain prohibited materials such as human organs, blood, dirt and so on.
- c. All materials originating from halal animals are slaughtered according to and according to Islamic Shari'ah procedures.
- d. All places of storage, sale, processing and transportation shall not be used for pigs. If it has ever been used for pigs or other non-halal goods, it must first be cleaned with the procedures regulated according to Islamic law.
- e. All foods and drinks that do not contain khamr. (Baharudin, 2011).

Halal products are not only declared halal according to sharia but also have received a halal certificate from the Indonesian Ulema Council (MUI). Halal food is food that does not contain elements or ingredients that are haram or prohibited for consumption by Muslims, both concerning food raw materials, food additives, auxiliary materials and other auxiliary materials including food ingredients processed through genetic engineering and food irradiation, and whose management is carried out in accordance with the provisions of Islamic religious law (article 1 number 5 PP No. 69 of 1999 concerning Labels and Advertising).

Halal food, beverages, drugs, cosmetics and other products for Indonesian Muslims, which were originally only regulated normatively in fiqh books, have now been regulated in laws and regulations which are a new paradigm in regulating product halalness (Bahruddin, 2010).

5 CONCLUSIONS

Analysis of halal labels on food ingredients in the Nutrition Installation at RSISA using an early warning system in the form of an application on a computer. There is a color grading as an indication of the validity period of the halal certificate. The blue color indicates that the validity period of the halal certificate is 1.5-2 years, the green color is 1-1.5 years, the yellow color is 3 months-1 year, the red color is less than 3 months and the gray color indicates that the validity period Halal certificate has expired

The validity period of halal labels on each food ingredient provided at the Nutrition Installation of RSISA Semarang is the highest for materials with a halal certificate period of 1-1.5 years with a percentage of 34.7%, and the lowest is materials with a halal certificate period of less than 3 years. month with a percentage of 6.3%.

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