

Halal Fatwa in the Food and Beverage Industry

Nada Tauhida Zaharani*

Sunan Kalijaga State Islamic University, Yogyakarta Indonesia

Article Info	ABSTRACT
Article history: Received Des 24, 2024 Revised Sept 07, 2025 Accepted Sept 09, 2025	This study aims to explore in greater detail the role of halal fatwas in the food and beverage industry, focusing on halal standards in food and beverage production, the challenges faced by the halal industry, and the importance of certification and sharia audits in the industry. The research is qualitative in nature, employing a library research approach. Data were collected from various secondary sources such as MUI fatwas, journals, books, and websites. The data were analyzed using descriptive analysis methods. The findings confirm that the halal status of food and beverage products is a fundamental need for Muslims, which must be ensured from raw materials to distribution in accordance with Islamic sharia principles. Law No. 33 of 2014 reinforces the obligation of halal certification as part of national law, with standards set by BPJPH and MUI. The main challenges include the understanding of business actors, certification costs, access to technology, and distribution often mixed with non-halal products, which can undermine consumer trust. Halal certification provides benefits such as quality assurance, safety, and global competitiveness. However, it requires the active role of halal auditors, education, subsidies for SMEs, and simplification of the certification process to realize Indonesia's potential as a global leader in the halal market.
Keywords: Food and Beverage Industry; Halal Fatwa; Halal Standards.	

***Corresponding Author:**
ntauhida2002@gmail.com

INTRODUCTION

The food industry is one of the sectors that plays a vital role in society. As a basic necessity, food and beverages not only serve to meet physical needs but also form part of lifestyle and culture (Harsana & Triwidayati, 2020). The halal status of products is a primary factor influencing Muslim communities in choosing and consuming food and beverages (Slamet, 2023). The halal fatwa issued by the Indonesian Ulema Council (MUI) provides important guidelines to ensure that food and beverage products meet Islamic law standards (Lilik Erliani & Cucu Sobiroh,

2022). Therefore, implementing halal standards in the production process is one aspect that business operators must consider.

Halal standards in food and beverage production cover all stages, from the selection of raw materials to packaging and distribution (Majduddin, 2022). Each step in the production process must not be contaminated with prohibited elements and must comply with Islamic law. These standards aim to provide assurance to consumers that the products they consume are not only safe but also in accordance with religious principles (Asri, 2016). However, in practice, the implementation of halal standards often faces challenges, particularly in ensuring that all business actors, including small and medium enterprises, understand and adhere to the established regulations.

One of the main challenges in the halal industry relates to raw materials (Kinanti et al., 2020). This is because not all raw materials used in the food and beverage industry have clear halal status, especially those imported from other countries where halal regulations and oversight are often less stringent (Kemenag, 2020). This condition complicates the verification process and creates additional burdens for producers in ensuring full compliance with halal standards. Moreover, the use of modern technology in production processes also presents new challenges (Zahrah & Fawaid, 2019). Advanced technologies such as biotechnology or synthetic materials require closer supervision to ensure the products remain halal and wholesome (*thayyib*).

In addition, the distribution of food and beverage products is another critical aspect that must be addressed (MUI, 2023). In practice, halal products often mix with non-halal products during distribution and storage processes (Jaswir & Mahfudh, 2022). This creates a high potential for cross-contamination, necessitating an integrated distribution system with strict oversight to ensure the halal status of products is maintained until they reach consumers. This issue is particularly challenging in countries lacking strict regulations regarding the halal product distribution chain.

Halal certification serves as a solution to provide consumers with assurance that the products they consume meet halal standards (Warto & Samsuri, 2020). The certification process involves sharia audits that include assessments of raw materials, production processes, distribution, and storage (<https://ihatec.com>). Halal certification not only boosts Muslim consumers' confidence but also opens opportunities for food and beverage products to compete in the global market, which increasingly values halal products (Firdaus, 2023).

However, the implementation of halal certification faces various obstacles. High costs, a lack of understanding among business operators, and procedures perceived as complicated often become barriers, especially for small and medium enterprises (Putri, 2024). Additionally, regular monitoring of halal-certified products is necessary to ensure compliance with halal standards.

Based on the aforementioned background, several important issues can be identified in the halal food and beverage industry. Firstly, the implementation of halal standards in production processes is essential to ensure compliance with

Islamic principles. This involves selecting halal-certified raw materials, maintaining separation between halal and non-halal production lines, and using equipment and facilities free from contamination by prohibited substances. Secondly, the halal industry faces several challenges, particularly regarding the consistent availability of halal raw materials, the application of technology that aligns with halal requirements, and the efficient distribution of halal products to broader markets. Thirdly, halal certification and sharia audits play a crucial role in verifying the halal status of food and beverage products. Halal certification issued by authorized bodies assures consumers that products have undergone strict verification processes, while sharia audits serve as continuous oversight to ensure that all production activities remain in line with Islamic principles. Together, these measures significantly enhance consumer confidence in halal products.

With the increasing demand for halal products, especially in the global market, it is crucial for industry players to understand and address these challenges. Halal fatwas, certification, and sharia audits must work synergistically to create a halal industry ecosystem. This ensures that the food and beverage industry can not only meet the needs of Muslim consumers but also contribute to the growth of the halal economy.

METHODS

This study employs a descriptive qualitative approach to examine the role of halal fatwas in the food and beverage industry. This method was chosen to provide a detailed depiction of how halal standards are implemented in the production processes of food and beverages, the challenges faced by the halal industry concerning raw materials, technology, and distribution, as well as the role of halal certification and Sharia audits in ensuring the halal status of food and beverage products. The research is library-based, relying on relevant literature sources such as books, scientific journals, research articles, and official documents related to the halal status of food and beverage products. Data were collected from two sources: primary sources, which include key literature such as books, journals, scientific articles, and research findings like theses or dissertations discussing halal fatwas and the industry, and secondary sources, which serve as supporting information from official websites, such as those of the Ministry of Religious Affairs, the Indonesian Ulema Council (MUI), halal industry reports, and relevant news articles. The collected data were analyzed using three stages: data reduction, data presentation, and conclusion drawing. To ensure the validity of the data, source triangulation was conducted by comparing data from various literature sources to verify consistency and accuracy.

RESULT AND DISCUSSION

Halal Standards in Food and Beverage Production

Based on the foregoing background, several key issues emerge when viewed alongside on-the-ground realities. First, the implementation of halal

standards in food and beverage production governed by BPJPH and enforced via SJPH is essential for Islamic compliance and spans all phases of production, from raw materials to distribution (BPJPH, 2025). In practice, this involves rigorous documentation, separation, and oversight, especially challenging amid complex supply chains and technologically advanced processes. Second, the halal industry grapples with real challenges: consistent access to halal raw materials, handling modern technological complexity, and ensuring true halal integrity throughout distribution (www.Reuters.com). Third, halal certification and sharia audits anchored in BPJPH processes and MUI fatwas provide vital assurance. The impact is seen in skyrocketing certification numbers: from 668,000 products over six years to over 3.4 million in just four, with 11% of the food and beverage sector still uncertified (Irham, 2022). Ambitious policies like a 10-million certification goal, free-certification schemes, and international MRAs reflect systemic support. Yet, the lived experience of entrepreneurs navigating bureaucracy, costs, and lengthy procedures underscores the gap between policy intent and ground realities.

The halal status of a product is a mandatory requirement for Muslims, covering food, medicine, and other consumer goods. Hence, every Muslim is obliged to ensure the halal or haram status of any product they consume (Amin, 2007). This makes the assurance of food safety a critical and urgent issue. The rules regarding the halal or haram status of food have been outlined in the Qur'an and Sunnah, which provide guidance on consumption, including the types of foods permitted or prohibited, as well as the methods and processes of obtaining such foods.

However, with advancements in science and food technology, determining the halal status of food, beverages, cosmetics, and pharmaceuticals has become increasingly complex. Genetic engineering and modern food technologies now enable the transformation of virtually any material on earth into consumable food. This complexity is compounded by the importation of products and raw materials from non-Muslim-majority countries. At first glance, these products may appear halal, but they might have been processed, stored, prepared, or handled with materials that are impure or not halal.

Halal standardization in food and beverage production is a necessary condition for ensuring their compliance (Zulfikri & Zainullah, 2024). This standardization encompasses various aspects, including the selection of raw materials, processing, packaging, and distribution (Yuanitasari et al., 2023). Halal assurance, on the other hand, is a process to confirm that food and beverage products meet halal requirements (Zulfikri & Zainullah, 2024). In Indonesia, halal standardization is overseen by the Halal Product Assurance Agency (BPJPH), which adheres to Islamic principles and applicable laws. The Halal Inspection Agency (LPH), accredited by BPJPH, ensures the halal status of products. The Halal Product Assurance System (SJPH), formerly known as the Halal Assurance System (SJH), serves as the benchmark for halal standards in Indonesia (Zulfikri & Zainullah, 2024). SJPH is an integrated system established, implemented, and maintained to manage materials, production processes, products, resources, and procedures to ensure the continuity of halal product processes in accordance with BPJPH requirements (Kepkaban No 20, 2023).

In terms of Indonesia's legal framework, the government has enacted several

laws to protect and ensure consumer rights, particularly for Muslim consumers. These include Law No. 7 of 1996 on Food, Law No. 8 of 1999 on Consumer Protection, and Government Regulation No. 69 of 1999 on Food Labels and Advertising. Additionally, the Minister of Health issued Decree No. 82/Menkes/SK/I/1996 regarding the inclusion of halal labeling on food. In 2001, the Ministry of Religious Affairs released two ministerial decrees: Decree No. 518 on Guidelines and Procedures for Halal Food Inspection and Determination, and Decree No. 519 on the Halal Food Inspection Body, designating the Indonesian Ulema Council (MUI) through its Food, Drug, and Cosmetic Assessment Agency (LPPOM-MUI). Lastly, Law No. 33 of 2014 on Halal Product Assurance, passed by the House of Representatives, consolidates and supersedes previous regulations. It mandates halal certification and labeling for all food products, transitioning from a voluntary to a compulsory system for business operators. This law establishes halal certification and labeling as an integral part of binding national law.

The Indonesian Ulema Council (MUI) Fatwa No. 4 of 2003 serves as a normative foundation for halal certification in the food and beverage industry, outlining key provisions on khamr, ethanol, fermentation processes, animal slaughter, product naming, and microbial growth media. The fatwa stipulates that products containing alcohol above a certain threshold, the use of unlawful ingredients, or names associated with prohibited objects cannot be deemed halal, while certain fermented products such as vinegar and yeast that have lost their intoxicating properties are permissible. These rulings are operationalized by BPJPH through the Halal Product Assurance System (SJPH), where halal audits assess not only administrative and health aspects but also compliance with sharia as guided by MUI fatwas, ensuring that the food and beverage industry meets halal standards comprehensively from raw materials and production processes to labeling.

The implementation of halal standards not only guarantees safety for Muslim consumers but also increases trust in the overall quality and safety of the products (Yuanitasari et al., 2023). However, the main challenge in implementing these standards is the lack of understanding by some business actors about the importance of halal compliance in every production process, as well as the additional costs incurred to meet these standards (Syaffira et al., 2024). Therefore, education and support from the government and relevant institutions are crucial to encourage business actors to consistently comply with halal standards.

Challenges of the Halal Industry Related to Raw Materials, Technology, and Distribution

1. Raw Materials

The challenges related to raw materials, technology, and distribution in Indonesia's halal industry require concrete strategies to ensure sustainability and competitiveness. In terms of raw materials, Indonesia's heavy reliance on imported ingredients such as gelatin, enzymes, and additives creates traceability difficulties when these are sourced from countries with weak halal regulations (Syaffira et al., 2024). To overcome this, investment in domestic halal raw material production and research collaborations with universities and industries are

necessary, alongside strengthening international *mutual recognition agreements* (MRAs) to guarantee imported materials' halal integrity (BPJPH, 2023).

2. Technology

For technology, low halal literacy and uneven access to modern tools like blockchain and biotechnology remain barriers for SMEs, particularly in remote regions (Hasyim, 2023). Moving forward, the government, BPJPH, and halal industry associations should provide training, subsidies, and regulatory frameworks to encourage the adoption of halal-friendly technologies, ensuring efficiency and transparency across supply chains.

3. Distribution

In terms of distribution, mixing halal and non-halal products during storage and transportation poses risks of contamination and undermines consumer trust (Antara, 2023). The establishment of standardized halal logistics such as segregated warehouses, cold chains, and dedicated transportation channels would significantly strengthen halal assurance throughout the supply chain.

By addressing these three critical aspects raw materials, technology, and distribution, Indonesia can bridge the gap between regulatory intent and on-the-ground realities, leveraging its position as the world's largest Muslim-majority country to emerge as a global leader in the halal industry (Mastercard-Halal Trip, 2017; Media Indonesia, 2023).

The Role of Halal Certification and Sharia Audit in the Industry

As time progresses and develops, in the current modern era, industrial processing is no longer as simple as in the past. Many innovations and industrial designs are made to produce business products. The process involves many materials (including additives and auxiliary materials) that can come from various places, making it complex. The main ingredients, additives, and auxiliary materials have the potential to come from prohibited substances. To ensure the safety of the Muslim community in obtaining halal products, the government enacted Law No. 33 of 2014 concerning Halal Product Guarantee. Halal products can be identified by the presence of a halal certificate.

Halal certification is the process of validating the halal status of a product issued by BPJPH based on a written halal fatwa or halal determination by MUI, Provincial MUI, Regency/City MUI, the Aceh Ulama Consultation Council, and the Halal Product Fatwa Committee, which includes assessments of raw materials, production processes, and distribution systems. Halal certification for food, beverages, slaughter products, and slaughter services will continue to be enforced for medium and large business actors after October 17, 2024. Meanwhile, for micro and small business actors, the enforcement will be relaxed until October 17, 2026. Halal certification plays a very important role in business product industries. This role can impact both consumers and producers.

Halal certification plays a crucial role in the food and beverage industry as it ensures that products circulating in the market comply with halal standards in accordance with Islamic law. Beyond fulfilling religious obligations, halal

certification also provides consumers with a sense of security and confidence in the products they consume. It signifies that the products are not only permissible but also hygienic and clean, thereby meeting quality and safety standards. For producers, halal certification offers substantial benefits, including a significant increase in selling value and improved competitiveness in the global market. Additionally, the halal label serves as a distinctive characteristic that enhances product appeal while simultaneously strengthening the brand's positive image in the eyes of consumers. With the halal certificate, Muslim consumers are assured that the products they consume meet the halal standards set. Moreover, halal certification also increases the competitiveness of products in the global market, where there is a growing demand for halal products.

In addition to halal certification, the role of halal auditors is also crucial in Indonesia's halal industry. An audit is a process of gathering and examining information to determine the compliance between procedures or the entire production process, from raw material procurement, operational procedures, to product packaging and recording, against a standard that is set independently, objectively, and professionally. Meanwhile, an auditor is someone who conducts inspections to assess a company's compliance with various standards related to, for example, halal auditors.

The role of the internal halal audit team in general is to (a) prepare the company's Halal Assurance System in writing; (b) coordinate the implementation of the halal assurance system within the company; (c) create reports on the implementation of the Halal Assurance System in the company; and (d) communicate with LP POM MUI. The objectives of the internal audit are (a) to determine the compliance of the company's Halal Assurance System with the established standards; (b) to evaluate the compliance of the implementation of the Halal Assurance System with its plan; (c) to detect any non-conformities and determine corrective and preventive actions; (d) to ensure that problems found in previous audits have been corrected within the designated timeframe; (e) to provide information on the implementation of the Halal Assurance System to management and LPOM MUI (Aksamawanti & Mutho'am, 2020). Halal audits are not only conducted once during the initial certification process, but also periodically to ensure that business actors continue to comply with halal standards. Halal standards are a set of principles and technical guidelines derived from Islamic Sharia that regulate the permissibility of products consumed or used by Muslims. These standards encompass the entire supply chain, including the use of halal raw materials, lawful animal slaughtering procedures, hygienic production processes free from contamination, proper storage and distribution systems that prevent cross-mixing with non-halal products, as well as accurate labeling and certification by authorized institutions. In the Indonesian context, the implementation of halal standards is reinforced by Law No. 33 of 2014 on Halal Product Assurance, which mandates halal certification for consumer products and entrusts its supervision to the Halal Product Assurance Agency (BPJPH), with the Indonesian Ulema Council (MUI) issuing fatwas as the normative basis. Through this framework, halal audits are conducted not only at the initial certification stage but also periodically, ensuring that business actors consistently comply with halal

requirements while simultaneously strengthening product quality, safety, and consumer trust. This ensures ongoing consumer confidence in the integrity of certified products.

The implementation of halal certification and sharia audits involves several structured stages designed to ensure that every product complies with Islamic law. In Indonesia, the process begins with registration through the Halal Product Assurance Agency (BPJPH), followed by an examination of documents and verification of raw materials, production processes, and facilities. After that, a halal audit is conducted by a registered Halal Inspection Agency (LPH), where auditors visit production sites to check whether the standards are consistently applied from raw material procurement, production, and storage, to packaging and distribution. The audit results are then submitted to the Indonesian Ulema Council (MUI), which issues a fatwa determining the product's halal status. If approved, BPJPH grants the halal certificate, and the product can legally display the halal label.

Importantly, halal certification is not a one-time process. Businesses are required to maintain compliance through periodic sharia audits, ensuring that halal standards continue to be applied consistently. These follow-up audits monitor whether any changes in raw materials, suppliers, or production technology affect the halal integrity of the product. For large companies, this system enhances transparency and strengthens consumer trust, while for small and medium-sized enterprises (SMEs), it can be a significant challenge due to costs, limited knowledge, and administrative burdens.

The certification process is often seen as complicated and expensive, making it difficult for SMEs to obtain halal certification. In addition, a lack of understanding about the importance of halal certification among business actors also poses a barrier to the comprehensive implementation of the halal assurance system. Therefore, efforts are needed to increase awareness and participation of business actors in halal certification, such as simplifying the certification process, providing subsidies for SMEs, and educating about the importance of halal in the food and beverage industry.

CONCLUSION

The halal status of food, beverages, and other consumer products is a fundamental need for Muslims, which must be ensured from the raw materials to distribution. Halal standards are regulated based on Islamic Sharia principles, which include certification processes, supervision, and the establishment of regulations by the Halal Product Guarantee Agency (BPJPH) and the Indonesian Ulema Council (MUI). Law No. 33 of 2014 has reinforced the obligation of halal certification, making it an integral part of binding national law. The MUI fatwa and related regulations set out detailed halal standards, such as the management of raw materials, animal slaughter, the technologies used, and product distribution. Key challenges include the limited understanding of business operators, certification costs, access to modern technology, and the management of imported raw materials. Additionally, halal product distribution is often not separated from non-halal products, which risks

diminishing consumer trust. The implementation of halal certification provides significant benefits, such as quality assurance, product safety, and competitiveness in the global market. However, its success requires the active role of halal auditors, education for business operators, subsidies for SMEs, and simplification of the certification process.

This study, however, has certain limitations, particularly in its reliance on secondary data and regulatory analysis, without incorporating extensive fieldwork or empirical evidence from industry practitioners, SMEs, or halal auditors. As a result, the practical challenges and nuanced experiences faced by different stakeholders may not be fully captured. Future research should therefore adopt a more empirical approach by including case studies, interviews, or surveys with halal industry actors to better understand the on-the-ground realities. Comparative studies between Indonesia and other leading halal industry countries could also provide valuable insights into best practices and strategies for overcoming challenges in raw materials, technology adoption, and halal logistics. Such approaches will enrich the discourse and strengthen Indonesia's position in advancing the global halal industry.

REFERENCES

- Aksamawanti, & Mutho'am. (2020). Auditor Halal Internal: Upaya Alternatif Pelaku Usaha Dalam Menjamin Produk Halal Di Indonesia. *Jurnal Syariati*, VI(1), 85.
- Amin, M. (2007). *Konsep Halal Produk dalam Islam: Dalam Pengantar Buku Pedoman Halal*, Direktorat Jenderal Bimbingan Masyarakat Islam dan Pembinaan Syariah. Departemen Agama RI Tahun.
- Antara. (2002, May 3). *BPJPH: 3.4 million products have been halal certified in Indonesia*. Antara News. <https://en.antaranews.com/news/8614-34-million-products-have-been-halal-certified-in-indonesia>. Diakses 07 September 2025.
- Asri. (2016). Perlindungan Hukum Bagi Konsumen Terhadap Produk Pangan Yang Tidak Bersertifikat Halal. *Jurnal IUS*, 4(2), 1-21.
- BPJPH (2025). Head of BPJPH: After Halal Certified, Business Actors Must Implement the Halal Product Assurance System. https://bpjph.halal.go.id/en/detail/head-of-bpjph-after-being-halal-certified-business-actors-must-implement-the-halal-product-assurance-system?utm_source=chatgpt.com. Diakses 07 September 2025.
- Fatwa MUI No.4 Tahun 2003 Tentang Standarisasi Fatwa Halal.
- Firdaus, F. (2023). Implikasi Sertifikat Halal Dalam Manajemen Bisnis Industri Makanan Dan Minuman. *At-Tawazun, Jurnal Ekonomi Syariah*, 11(02), 39-54. <https://doi.org/10.55799/tawazun.v11i02.322>.
- Harsana, M., & Triwidayati, M. (2020). Potensi Makanan Tradisional Sebagai Daya Tarik Wisata Kuliner Di D.I. Yogyakarta. *Universitas Negeri Yogyakarta*, 15(1), 1-24. <https://journal.uny.ac.id/index.php/ptbb/article/view/36472>.
- Hasyim, H. (2023). Peluang dan Tantangan Industri Halal Di Indonesia. *Ad-Deenar: Jurnal Ekonomi Dan Bisnis Islam*, 7(2), 665-688.

- Irham, Aqil Muhammad (2022). Halal Certification as a Global Market Appeal. https://mediaindonesia.com/internasional/538019/halal-certification-as-a-global-market-appeal?utm_source=chatgpt.com. Diakses 07 September 2025.
- Jaswir, I., & Mahfudh, N. (2022). *Metodologi Penelitian Riset Bidang Sains Halal MODUL*. 139.
- Kemenag. (2020). *Tiga Langkah Meningkatkan Daya Saing Industri Halal*. <https://kemenag.go.id/nasional/tiga-langkah-meningkatkan-daya-saing-industri-halal-0m08xs>
- Kepkaban No 20. (2023). *Keputusan Kepala Badan Penyelenggara Jaminan Produk Halal Nomor 20 Tahun 2023 Tentang Perubahan Atas Keputusan Kepala Badan Penyelenggara Jaminan Produk Halal Nomor 57 Tahun 2021 Tentang Kriteria Sistem Jaminan Produk Halal*. 5–10.
- Kinanti, Anggun, Belladina, Pujiyanto, Totok, & Roni, K. (2020). Analisis Titik Kritis Halal pada Proses Produksi di Komunitas UKM Aksara Cimahi Menggunakan Failure Mode Effect Analysis (FMEA). *Jurnal Ekonomi Pertanian Dan Agribisnis (JEPA)*, 4(4), 738–751.
- Lilik Erliani, & Cucu Sobiroh. (2022). Studi Komparasi Fatwa MUI No: Kep-018/MUI/I/1989 Dan Undang-Undang Nomor 33 Tahun 2014 Tentang Ketentuan Jaminan Produk Halal. *Falah: Jurnal Hukum Dan Ekonomi Syariah*, 2(2), 15–28. <https://doi.org/10.55510/fjhes.v2i2.119>.
- Majduddin, M. (2022). Kajian Terhadap Standar Dan Sistem Sertifikasi Halal Yang Efektif Untuk Meningkatkan Daya Saing Usaha Di Pondok Pesantren Mambaus Sholihin. *MASADIR : Jurnal Hukum Islam*, 2(2), 494–510.
- Mastercard & Halaltrip. (2017). *Muslim Millennial Travel Report (MMTR2017)*. Mastercard & Halaltrip. <https://www.halaltrip.com>.
- MUI, L. P. P. O. dan K. M. U. I. L. (2023). Potensi Besar Logistik Halal. *Jurnal Halal*, 161, 1–42.
- Putri, R. (2024). Tantangan Sertifikasi Halal pada Pelaku Usaha Mikro Kecil dan Menengah (UMKM) Produk Pangan di Kabupaten Pamekasan. *Journal Of Islamic Economic Business*, 02(05), 222–242.
- Reuters (2024). Indonesia to check grocery shelves as deadline for halal labels nears. https://www.reuters.com/world/asia-pacific/indonesia-check-grocery-shelves-deadline-halal-labels-nears-2024-10-16/?utm_source=chatgpt.com. Diakses tanggal 07 September 2025.
- Slamet, S. (2023). Faktor-Faktor yang Memengaruhi Keputusan Pembelian Produk Makanan Halal di Kota Semarang. *UPY Business and Management Journal (UMBJ)*, 2(1), 01–17. <https://doi.org/10.31316/ubmj.v2i1.3126>.
- Syaffira, A., Feffi, & W, F. (2024). Industri Obat Halal di Indonesia Antara Peluang dan Tantangan. *An-Najat : Jurnal Ilmu Farmasi Dan Kesehatan*, 2(3), 245–261. <https://doi.org/10.59841/an-najat.v3i3.1538>.
- Warto, W., & Samsuri, S. (2020). Sertifikasi Halal dan Implikasinya Bagi Bisnis Produk Halal di Indonesia. *Al Maal: Journal of Islamic Economics and Banking*, 2(1), 98. <https://doi.org/10.31000/almaal.v2i1.2803>.

- Yuanitasari, D., Sardjono, A., & Susetyo, H. (2023). Tantangan Regulasi Halal Untuk Pelaku Usaha Mikro Dan Kecil: Sebuah Studi Socio-Legal Di Kupang Nusa Tenggara Timur. *Acta Diurnal Jurnal Ilmu Hukum Kenotariatan Dan Ke-PPAT-An*, 6(2), 254–267. <https://doi.org/10.23920/acta.v6i2.1474>.
- Zahrah, A., & Fawaid, A. (2019). Halal Food di Era Revolusi Industri 4.0: Prospek dan Tantangan. *Hayula: Indonesian Journal of Multidisciplinary Islamic Studies*, 3(2), 121–138. <https://doi.org/10.21009/hayula.003.2.01>.
- Zulfikri, R. R., & Zainullah, M. I. (2024). *Standarisasi dan Jaminan Halal Terkait Makanan dan Minuman di Indonesia*. 3(1).