

Halal Critical Point Analysis Of Some Toast Samples In Cibiru District, Bandung City

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Abstract The halalness of a food product is still a hot topic in public discussion. The halal quality of food and beverage products does not always depend on the raw materials used. However, it can be known from the mixing materials used, starting from the production process to the distribution process. Muslims are required to eat food that is halal and thoyyib, the critical point of an important product. The critical point of halal is a stage of food production where there is a possibility for a product to become haram. The purpose of this study is to determine the critical point of halal toast products in the Cibiru area, Bandung City. The method used is direct field research by way of observation, interviews, and documentation related to the required data. Furthermore, data analysis was carried out and described in accordance with data collection when in the field. So that the results show that there are critical points in the composition of toast, namely plain bread, jam, and margarine as well as critical points in the tools used, namely baking sheets and brushes.

Keywords : Halal, Toast, and Critical Point.

Abstrak Kehalalan suatu produk pangan masih menjadi perbincangan hangat di masyarakat. Kehalalan produk makanan dan minuman tidak selalu bergantung pada bahan baku yang digunakan. Namun dapat diketahui dari bahan pencampur yang digunakan, mulai dari proses produksi hingga proses distribusi. Umat Islam diharuskan mengonsumsi makanan yang halal dan thoyyib, titik kritis suatu produk penting. Titik kritis kehalalan adalah tahapan produksi pangan dimana ada kemungkinan suatu produk menjadi haram. Tujuan dari penelitian ini adalah untuk menentukan titik kritis produk roti panggang halal di kawasan Cibiru Kota Bandung. Metode yang digunakan adalah penelitian lapangan langsung dengan cara observasi, wawancara, dan dokumentasi terkait data yang dibutuhkan. Selanjutnya dilakukan analisis data dan dideskripsikan sesuai dengan pengumpulan data saat di lapangan. Sehingga didapatkan hasil bahwa terdapat titik kritis pada komposisi roti bakar yaitu roti tawar, selai, dan margarin serta titik kritis pada alat yang digunakan yaitu loyang dan kuas.

Kata Kunci : Halal, Roti Bakar, dan Titik Kritis.

INTRODUCTION

The halalness of a food product is still a hot topic in public discussion. Along with the times, there has been a tendency to imitate various types of processed food products. One of them is fast food which is widely served in restaurants and other restaurants. Unfortunately, not all food can be eaten, especially for Muslims because halal is their priority for the food they eat. Halal products apart from religious aspects, food must also be a priority for everyone because halal food contains good nutrition for the body, so there will be no misunderstanding. Moreover, the prohibition of certain foods indicates that these foods are a source of disease if consumed (Annisa, 2022).

The halal quality of food and beverage products does not always depend on the raw materials used. However, it can be known from the mixing materials used starting from the production process to the distribution process. Carry out the product inspection process carried

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out by a trusted agency, namely halal certification. Halal certification is a process to obtain a halal certificate. The stages in obtaining product halal certification include inspection of raw materials, production processes, and the halal assurance system. Halal certification aims to provide information and certainty about product halalness to fulfill consumer rights.

So that the purpose of carrying out this research is to find out the critical points of halal toast products in the Cibiru area, Bandung City, where later the benefits of this research are to be able to provide scientific information about the critical points of samples from the halalness of several toast products in the Cibiru area. Bandung.

Based on this background, it is necessary to conduct research and observation by direct field observation of several toast traders who are often found on the side of the road, especially in the Cibiru area, Bandung City.

CONCEPTUAL FRAMEWORK

The halal critical point is a determining point that is used as a means to control the risk of non-halal processed food products (Atma et al., 2018). This control functions as a parameter to monitor processed products which are initially halal, but may become non-halal if there are errors in several factors, such as not implementing the correct production procedures, errors in human resources, use of inappropriate materials, use of inappropriate methods, inappropriate equipment, and a work environment that does not comply with Islamic law as stipulated in the Guidelines for the Halal Assurance System (SJH) (Kinanti et al., 2020).

The halal certification process is closely related to the QS Al-Qur'an. Al-Baqarah:168, in that verse explained the command from Allah SWT. that Muslims are required to eat halal and thoyyib food. Thoyyiban conceptually refers to something that is good, clean, healthy, nutritious, useful and safe for consumption. The concept of Thoyyiban has been regulated by the LPOM of the Republic of Indonesia relating to aspects of whether or not the food is permissible for consumption. However, product halal is regulated by the Indonesian Ulema Council, which has existed since 1989 by the government as an institution that focuses on the product halal certification process and is also explained in Law Number 33 of 2014 which explains guarantees for halal products. So this completes the explanation of the paragraph above (Fuadi et al., 2021).

Bread is a processed food product that contains very complex additives. Bread can be made with various preparations or combined with other ingredients, one of which is toast. Toast is very popular among Indonesians, usually as a side dish. The flavors and contents can vary,

so toast can be made in various flavors according to individual tastes, such as: Strawberries, Blueberries, Pineapple, Durian, Chocolate/Misis, Cheese, Nuts along with other combinations (Andika, 2022).

Based on this, there are several critical points that become opportunities for the entry of elements of haram into it. Some of the critical points for the prohibition of bread are wheat flour, leavening agent, brush used, and several other additional ingredients such as emulsifiers, margarine, yeast, cheese, creamer, and gelatin. Other ingredients used to make bread whose contents are classified as questionable or have doubts. For example, the use of rum in the manufacture of dough combinations. Rum is often used to make mixed doughs to make cakes last longer and also to make the aroma stronger. Rum is a bread additive that contains khamer or alcohol, the alcohol content of rum can reach 38-40% (Silmy, 2018).

METHODOLOGY

This research was conducted in June 2023 in Cibiru District, Bandung City which consisted of preparation of tools and materials, interview process, and data collection. The object of this research is 3 points of toast products in Cibiru District, there are DDN Toast, HR Toast, and AAZ Toast. The research object is used to determine the potential causes of halal critical points and identify priority halal critical points in the sample. The instruments used in collecting data are observation, interviews, and documentation related to the required data. Furthermore, data analysis was carried out and described according to data collection when in the field. The data obtained is presented according to the conditions at the time of the study.

The factors that are analyzed in this case are procedure factors, human resources, raw materials and additives, methods or processes, machinery and equipment, and the environment.

RESULT AND DISCUSSION

Based on the interview results, it was found that the owner of the 3 toast samples was Muslim. In this case the halalness of a product becomes an important point in terms of buying and selling and consumption. Halal is important because as a form of obedience to Allah SWT, maintaining physical and spiritual health, knowing cleanliness and fairness in the production process, and halal food can promote solidarity and brotherhood among the Muslim community.

The critical point for halal is tracing the origins of the ingredients and the manufacturing process and then consulting the principles of Islamic law related to halal food. If it corresponds, it means lawful, if not it means it is doubtful. Then verification of the doubtful matters is carried out (Sopa, 2008).

The process of making toast begins with the preparation of tools and ingredients, then the plain bread is smeared with margarine. Heat the pan and burn the two plain bread. One of the toasted buns is smeared with jam (chocolate /strawberry /blueberry /cheese). Cover with one more piece of plain bread that has been burned earlier. Bake in the pan again. Remove and topped with jam according to taste. Serve toast.

Table 1. Critical Points on Baked Bread Making Materials and Tools

No	Critical Point	Information
1	Bread	<p>Yeast As a developer material (bread improver). In its manufacture, sometimes added emulsifier (emulsifier)</p> <p>Flour Various materials and improving agents that are added are susceptible to various pollution from haram substances. For example, vitamin B1 (thiamine), vitamin B2 (riboflavin), and folic acid (folic acid) which are sourced from halal plants are consumed. These vitamins change status to become non-halal when produced microbiologically using non-halal media (Oktavia, 2020).</p> <p>Sugar Refining processes involving ion exchange resin or bleaching agents. The process often involves discoloration using activated carbon. Activated carbon can come from animal bones, coal, or animals (Nahara et al., 2022).</p> <p>Skim The type of milk used and also seen the production process and processing process as well.</p> <p>Margarine The critical point of margarine lies in the ingredients it is made of, which in general are oils and fats, both derived from vegetables (plants), animals and fish (Fatmawati, 2018). Margarine can contain animal fat where the type can be lard or beef fat whose cows are not slaughtered in an Islamic way, because in non-Muslim countries most cows are not slaughtered in an Islamic way.</p> <p>Egg The critical point of the egg can be seen from the type of egg used and also seen from the production process and the processing process as well.</p>

2	Jam	<p>Sugar Refining processes involving ion exchange resin or bleaching agents. The process often involves discoloration using activated carbon. Activated carbon can come from animal bones, coal, or animals (Nahara et al., 2022).</p> <p>Pectin Pectin is a complex carbohydrate found in the walls of non-woody plants, especially fruits such as oranges and apples. Pectin is also a source of water-soluble dietary fiber. Materials derived from plants are basically halal, but if they are processed using non-halal additives and/or auxiliary materials, they become not halal.</p> <p>Citric acid Need to check the fermentation media (microbial products)</p> <p>Food coloring Natural dyes need to be checked sources, solvents and coating materials</p>
3	Bake pan	Made from haram and dangerous materials and their derivatives
4	Brush	Made from synthetic or animal hair. Need to ensure the type of fur material from a halal perspective

In the production process, there are various compositions of materials used. The composition of this material becomes a critical point in the manufacture of a product. The composition for making this toast is plain bread, jam, and margarine as well as the tools used, baking sheet and brush. Critical point analysis of materials and tools is presented in table 2-4.

Table 2. Analysis of Critical Points in Toast Making Materials DDN Samples

No	Material Name	Production	Halal Status	The Point of evil	Preventive measure
1	Bread	Kasino	Halal	Yeast	-
2	Jam	-	-	Sugar, Citric Acid, Pectin, Food Coloring	Choose products that are halal certified or raw materials that are halal
3	Margarine	Palmia	Halal	Animal Fat	-

4	Bake pan	-	-	Material (Non-hazardous Chemical)	Choose products that are halal certified or raw materials that are halal
5	Brush	-	-	Material (Fur, wood from certain animal species)	Choose products that are halal certified or raw materials that are halal

Note : (-) Not yet Identified

Table 3. Analysis of Critical Points in Toast Making Materials HR Samples

No	Material Name	Production	Halal Status	The Point of evil	Preventive measure
1	Bread	Lepatta	-	Yeast	-
2	Jam	-	-	Sugar, Citric Acid, Pectin, Food Coloring	Choose products that are halal certified or raw materials that are halal
3	Margarine	Mother Choice	Halal	Animal Fat	-
4	Bake Pan	-	-	Material (Non-hazardous Chemical)	Choose products that are halal certified or raw materials that are halal
5	Brush	-	-	Material (Fur, wood from certain animal species)	Choose products that are halal certified or raw materials that are halal

Note : (-) Not yet Identified

Table 4. Analysis of Critical Points in Toast Making Materials AAZ Samples

No	Material Name	Production	Halal Status	The Point of evil	Preventive measure
1	Bread	Personal Product	-	Yeast	-
2	Jam	Lepatta	-	Sugar, Citric Acid, Pectin, Food Coloring	Choose products that are halal certified or raw materials that are halal
3	Margarine	Mother Choice	Halal	Animal Fat	-
4	Bake Pan	-	-	Material (Non-hazardous Chemical)	Choose products that are halal certified or raw materials that are halal
5	Brush	-	-	Material (Fur, wood from certain animal species)	Choose products that are halal certified or raw materials that are halal

Note : (-) Not yet Identified

The production process must also be monitored to ensure that the bread-making process does not involve any illegal processes. For example, if the process of making toast involves the use of alcohol, then the product is haram.

Therefore, it is important to ensure that the production process does not involve illegal processes. Following are several stages of the process in making toast as well as analysis of critical points and control efforts (table 5).

Table 5. Table of Critical Points of Toast Making Process

No	Process Stages	Critical Point Evil	Preventive Measure
1	Preparation of tools and materials	There are several ingredients that are not halal certified	Using products that have been certified halal
2	Bread basting using margarine	When basting there is contamination from other substances	Use a brush and basting mat and gloves during the basting process
3	Bread Heating	There is contamination of other substances from the baking sheet to the bread	It is necessary to ensure that the tools used are sterile and clean and the materials used are not from unclean animal products or their derivatives
4	Spreading jam on plain bread	When basting there is contamination from other substances	Use a brush and basting mat and gloves during the basting process
5	Serving of toast	During the presentation process there is contamination of other substances	Using sterile and clean serving utensils, materials for serving utensils that are halal certified, and using gloves during the serving process
6	Tool cleaning	Water and cleaning agents must be clearly halal	Ensuring the halal water and cleaning materials used must be halal certified

Determination of critical points in the halal product certification process serves to prevent errors and irregularities in the halal production process. This critical point refers to the halal guidelines that have been made, which include the materials used for production, as well as the process stages that may affect the prohibition of the product. To determine critical control points, a material flow chart must be made and verified, which is then followed by an analysis of the stages that have the opportunity to be exposed to material contamination that causes haram (Purwanto, 2018).

CONCLUSION

Based on the results obtained, it can be concluded that the halalness of a product is an important point in terms of buying and selling and consumption. As for the critical points

contained in the toast that we analyzed, namely there are critical points in the composition of toast, namely white bread, jam, and margarine as well as critical points in the tools used, namely baking sheets and brushes.

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