

"Halal Compliance in Poultry Processing: The Case of a Slaughterhouse in Palopo, Indonesia"

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Abstract

Purpose – This study aims to identify and understand the initial process of PT Kinawa Multi Tech in obtaining halal certification, identify the main obstacles encountered, and compare the inhibiting factors that may also be experienced by other chicken slaughterhouses in Palopo City.

Method – This type of research is empirical legal research. The research approach used is comparative and legislative. The subjects/informants in this study are chicken slaughterhouse owners and consumers. The data collection techniques used are observation, interviews, and documentation. The stages of data analysis are data reduction, data presentation, and drawing conclusions from this study.

Result – The results of the study show that: First, the halal certification process sampled, namely PT. Kinawa Multi Tech (Chicken Slaughterhouse Business), was carried out in accordance with the requirements of the halal certification agency, including document checks, field audits, and halal standard verification. To ensure compliance, the company implemented a structured production system, separated work areas, and improved hygiene and sanitation to prevent cross-contamination. Second, based on observations and interviews, the main obstacles in obtaining halal certification at PT. Kinawa Multi Tech include administrative aspects, certification costs, and halal standard adjustments. In addition, the lack of separation between dirty and clean areas increases the risk of cross-contamination, thereby hindering compliance with halal standards.

Implication – This research suggests that better administrative support, financial aid, and facility upgrades in slaughterhouses are key to wider halal conformity and certification in regional poultry sectors.

Keywords : Halal Certification, Poultry Slaughterhouse, Halal Compliance, Empirical Legal Research, Indonesia



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INTRODUCTION

Background

While in Indonesia, to ensure that traded products can be safely consumed by the Indonesian people, (Prayuti, 2020; Rachman & Khokhar, 2023) who are Muslim-majority, a system of assurance for halal consumer products is required.(Chairunnisa Nada, 2020) Ministry of Religious Affairs Decree No. 518 of 2001 specifies the Halal Certification Policy and regulates the requirements and procedures for affixing Halal labels on goods sold. To handle the halal certification process, the Minister of Religious Affairs appointed a state agency called the Halal Product Guarantee Agency (BPJPH). Law No. 33 of 2014 concerning Halal Product Guarantee was enacted by the government in response to increasing public awareness of the importance of halal products and growing market demand. (Budiyoko et al., 2022; Fachrudin et al., 2023)

This regulation requires all products circulating in Indonesia to have halal certification, issued by LPPOM MUI or a halal certification body accredited by BPJPH under the Ministry of Religious Affairs. This policy aims to protect consumers' rights to obtain halal products and increase the competitiveness of Indonesian products at the global level. (Fahmi Cholid, 2023)

Halal certification is an official recognition that declares the halal status of a product, issued by BPJPH based on the fatwa of the Indonesian Ulema Council (MUI). In accordance with Article 4 of Law Number 33 of 2014, this certificate is mandatory for all businesses, including MSMEs, and must include a halal label on the product. However, MSMEs often face obstacles in implementing it, such as limited resources, high costs, and lack of infrastructure. (Fitriani et al., 2023) These challenges often lead to a lack of awareness among business actors regarding the obligation of halal certification, despite their existing awareness of halal production principles (Nafisaha & Fajriati, 2024).

Reducing costs for micro and small businesses and simplifying the halal certification process, Law No. 11 of 2020 on Job Creation has brought about changes. Although this is the case, MSMEs still face difficulties in meeting technical requirements such as location cleanliness, production equipment, and separation from non-halal items.

The goal of halal certification to be achieved and its scope to be expanded, cooperation is needed from the government, business actors, and the community in accordance with their respective responsibilities. This will enable halal certification to run smoothly without hindering the development of MSMEs.

Replacing Government Regulation (PP) Number 39 of 2021, Government Regulation (PP) Number 42 of 2024 was stipulated on October 17, 2024 and came into effect on the same date. (Matnuh et al., 2023; Government of Indonesia) This government regulation regulates halal products in Indonesia, including halal certification for goods entered, distributed, and sold in Indonesia. Products made from prohibited ingredients do not need to be halal certified; However, the "non-halal" description is still required.

With the existence of Government Regulation (PP) Number 42 of 2024, the governance of Indonesian halal products is expected to be better, provide consumers with legal security, and increase the competitiveness of Indonesian halal products in the international market. In addition, this regulation extends the final deadline for the first phase of the halal certification process until October 17, 2026 (Hosanna and Nugroho 2018; Halal Coridor 2024)

Although Law Number 33 of 2014 concerning Halal Product Assurance has been enforced, in practice there are still business actors including Chicken Slaughterhouses (RPA) that have not fully pocketed halal certification due to limited information, high management costs, and lack of supervision. (Nafisaha & Fajriati, 2024; Rahma & Phahlevy, 2024) However, some business actors such as PT Kinawa Multi Tech have begun to initiate the implementation of internal regulations or standard operating procedures (SOPs) that lead to the fulfillment of halal principles as a form of commitment to ensuring halal products.

This condition shows that there is a difference between the rule of law and what is happening on the ground. Therefore, it is important to examine the causes and solutions more deeply to improve compliance with halal product guarantees. (Iphunisma, 2024) In order to achieve the objectives of halal certification and expand its scope, cooperation is needed from the government, business actors, and the community in accordance with their respective duties, so that halal certification can run effectively without hindering the development of SMEs.

The city of Palopo is one of the economic centers in South Sulawesi, where the demand for chicken meat continues to increase over time to meet food needs. Many people choose chicken meat because it is not only nutritious, but also relatively inexpensive compared to other types of livestock meat, making it widely consumed by the community. The increase in demand for broiler chickens in South Sulawesi is estimated to reach 99,489,203 chickens in 2024. (Statistik, 2025)

Chicken production will continue to increase year after year. However, behind the high demand and production of chicken meat, there are still

fundamental problems related to halal certification that have not been fully adopted by the majority of chicken slaughterhouses in this region. (Sari & Dini, 2023; Widodo et al., 2023) Up to now, in Palopo City, only PT Kinawa Multi Tech has obtained official halal certification from the relevant authorities.

According to Article 4 of Law Number 8 of 1999 concerning Consumer Protection, consumers have the right to obtain clear and accurate product information. Despite various obstacles, the certification process continues. Business actors often face challenges such as a lack of initial understanding of the importance of halal certification, the management costs that are considered considerable, and the complexity of the administrative procedures that must be followed. (Fartini 2019;Cholid 2020)

This chicken slaughterhouse's halal certification shows great efforts to comply with Law Number 33 of 2014. A commitment from commercial actors, government assistance, and necessary institutions can overcome these restrictions. This study examines these processes and problems and offers advice to non-halal business owners.(Indonesia 2012)(Cholid 2020)

In the holy book of the Qur'an, Muslims believe that consuming food and drinks, both directly and processed, clearly have rules as in Q.S Al-An'am (6): 118 which reads:

فَكُلُوا مِمَّا ذُكِّرَ اسْمُ اللَّهِ عَلَيْهِ إِنْ كُنْتُمْ بِآيَاتِهِ مُؤْمِنِينَ

"Eat some of what (halal animal meat) is (when slaughtered) called by the name of Allah if you believe in His verses." (Kementerian Agama Republik Indonesia, n.d., p. 142)

In the study of the interpretation of the meaning of the verse above, there is a command from God (Allah SWT) (Assa'idi, 2023) regarding consuming halal food, one example of which is the slaughtering of animals for human consumption. (Tafsir Al-Qur'an, n.d.)

PT Kinawa Multi Tech is a limited company engaged in the poultry slaughterhouse business, hereinafter abbreviated and read as "RPA," which is a poultry slaughtering business established in early 2017 in Palopo City. Since its inception, the company has faced challenges in increasing its competitiveness in the local market, primarily due to the lack of halal certification for its products. In fact, Palopo City has a Muslim majority who are very concerned about the halal aspect when choosing food products.

Thus, PT Kinawa Multi Tech's sales were average and it was hard to reach more customers. PT Kinawa Multi Tech applied for halal certification to

improve consumer trust. The following year, this company became Palopo City's sole halal-certified chicken slaughterhouse after completing the certification process. Consumers can rest certain that PT Kinawa Multi Tech's slaughter to packaging process follows Islamic law with this accreditation. (T. Antabani, personal communication, August 7, 2024).

As a poultry slaughtering service, the RPA has a significant responsibility to ensure the halal status of the chicken distributed in the area. One important stage in the halal aspect is slaughtering, the production process, and packaging/selling. At this stage, the halal status of the chicken produced is determined to obtain Halal certification. An RPA must meet the standards of the Halal Assurance System (HAS), the guidelines for Halal Product Assurance (HPA), and producer certification. (Ikhwani et al., 2022)

Based on the background above, the objectives of this research are to analyze the process of halal certification management (Tumiwa et al., 2023) in slaughtering service businesses (PT. Kinawa Multi Tech) and to identify and provide an overview of the challenges faced in distributing halal products.

METHOD

Research Type

This study uses empirical legal research (Ahmad, 2024) based on primary data from the "PT. Kinawa Multi Tech [RPA Manuk Kinawa]" chicken slaughterhouse utilizing a case study approach to interview and observe concerned parties. This study uses literature and other research-related sources as secondary data.

Subjek/ Responden

Responden yaitu Pemilik Rumah Potong Ayam dan Konsumen

Techniques for Data Collection

1. Observation The researcher observed PT. Kinawa Multi Tech at BTN Pepabri non-block, Buntu Datu Village, Bara District, Palopo City, and the Chicken Slaughterhouse on Jl. Datuk Sulaiman, Pontap Village, Wara Timur District, Palopo City, South Sulawesi Province.
2. Interviews with the company's founder and customers using interview guide tools are one way to achieve research objectives.
3. Document Documentation collects research problem-related data in writing. This documentation method helps acquire research site reports. Documentation gathers images to support ground conditions.

Methods of Data Analysis

1. Data Minimization Data reduction is accomplished by selecting informants, recording and inputting data into the designated system, selecting requisite documents, and formulating propositions. Data is structured, simplified, and changed from field notes during data reduction.

2. Representing data. Descriptive data presentation involves compiling evidence that supports conclusions or simplifying (Ashshofa, 2013) difficult data into a short, selective, and understandable form. Data is more clear and understandable when displayed in narrative language through interconnected networks.
3. Formulating Conclusions Drawing conclusions is a comprehensive analytical process or an evaluation of the collected field notes, intended to assess the accuracy and validity of the interpretations that arise at the research site. Subsequently, upon establishing a robust foundation, the conclusion can be thoroughly and comprehensively formulated.

RESULT OF THE FIRST PROBLEM FORMULATION

The Halal Certification Management Process at the RPA of PT Kinawa Multi Tech in Palopo City

Law Number 33 of 2014 on Halal Product Assurance (Halal Product Assurance Law) is expected to guide the government and producers in ensuring product halalness ([Astuti et al., 2023](#)) and protect consumers in accordance with protection, justice, legal certainty, accountability, transparency, effectiveness and efficiency, and professionalism. RPA halal certification management is essential for chicken slaughtering and processing to comply with Islamic law. Indonesian halal product assurance is based on legal clarity, transparency, protection, fairness, effectiveness, efficiency, and professionalism. (Nusran, 2019)

According to data from the Central Bureau of Statistics of South Sulawesi Province, the number of Slaughterhouses (RPH)/Animal Slaughtering Places (TPH) by Regency/City is as follow the table : ([BPS] Badan Pusat Statistik, 2024)

Tabel 1. Number of Slaughterhouses (RPH) by District /City

District/City	Number of Slaughterhouses (RPH)/ Slaughterhouses (TPH) by Regency/City			
	2023	2022	2021	2020
Palopo	7	7	6	6
Luwu	11	9	9	9
Luwu Timur	13	12	12	15
Luwu Utara	4	3	3	3

According to the table shown above, Palopo City has 7 slaughterhouses in 2023. The author inspected five Palopo City chicken slaughterhouses (RPA) and found that not all received halal certification. Halal certification is required for all Indonesian products under Article 4 of Law No. 33 of 2014.

According to the research, PT Kinawa Multi Tech has met the halal product guarantee regulations, from obtaining a Business Identification Number (NIB) and Veterinary Control Number (NKV) to halal certification. Thus, PT Kinawa Multi Tech ensures that their cut chicken meets the Indonesian Ulema Council (MUI) or other government-approved halal certification standards. Halal certification helps PT Kinawa Multi Tech comply with rules and boosts business reputation and competitiveness. (Nusran et al., 2019)

Table 2. Service Rates of the Public Service Agency (BLU) of the Halal Product Assurance Implementing Agency (BPJPH)

Components of Halal Certificate Application Costs for Goods and Services (Per Certificate)			
Regular Scheme	Application for Halal Certificate	Application for Halal Certificate Extension	Halal Inspection
Micro and small businesses	Rp. 300.000	Rp. 200.000	Rp. 350.000
Medium Business	Rp. 5.000.000	Rp. 2.400.000	Rp.3.000.000
Large Business and/or Overseas Origin	Rp. 12.500.000	Rp. 5.000.000	

Source: Halal Product Assurance Agency

Halal certification rates are governed by Decree of the Head of BPJPH Number 141 of 2021 on the Public Service Agency (BLU) of the Halal Product Assurance Agency's services. The government offers self-declare and regular certification. The self-declare scheme applies to food and beverage products (rice, sugar, salt, mineral water, etc.), cosmetics, body care, herbal products, and simple processed products that are clearly halal without laboratory testing. Free, Halal Product Process Companion (PPH)-verified process. Regular schemes require Halal Inspection Agency (LPH) testing at various fees.(Indonesia, 2023)

Table 3. The Difference Between Halal and Non-Halal Certified Chicken Slaughterhouses at PT Kinawa Multi Tech

Aspects	Chicken Slaughterhouse Not Yet Halal Certified	Halal Halal Certified Chicken Slaughterhouse
Market Demand	Demand is relatively stable with a chicken slaughter capacity of 50-100 heads/day.	Significant increase in market demand, with chicken slaughter capacity can reach 500-1000 heads/day
Product Pricing	The standard market price can go up and down slightly according to market demand.	Prices tend to be cheaper due to wider market access.
Cutting System	It can be done in parallel, at the risk of mixing with non-halal.	Slaughter is carried out separately and according to halal procedures to avoid contamination.
Hygiene and Sanitation	There are no specific standards in the cleanliness of places, tools, and workers.	Following halal hygiene standards, such as washing with clean water and not contaminated with najis.
Chicken Source	It can come from farms that do not pay attention to halal feed or chicken health.	Chickens must come from a clear source, be fed with halal feed, and be in good health.
Supervision and Certification	It is not supervised by halal institutions, so there is no guarantee of the halalness of the product.	It is supervised by a halal institution (such as MUI in Indonesia) and has an official certificate as proof of halal.

Consumer Trust	It is less trusted by Muslim consumers because there is no guarantee of halal.	It is more trusted because there is a halal guarantee from official institutions.
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Source : Data primer 2025

The data table above illustrates that poultry slaughterhouse sanitation is vital for standardization. Cleanliness, food safety, contamination prevention, and product quality are all improved by good sanitation. The author found that halal certification improved PT Kinawa Multi Tech in several ways. High market demand, stronger cleanliness standards, and halal slaughter have improved product quality. The organization is more diligent in developing a halal quality control system for materials, which improves operational efficiency and chicken processing sector competitiveness. (T. Antabani, personal communication, January 17, 2025)

RESULT OF THE SECOND PROBLEM FORMULATION

Challenges Faced by RPA PT Kinawa Multi Tech in Obtaining Halal Certification in Palopo City

Applying for halal certification for RPA business operators often presents many challenges that must be overcome. Applying for halal certification involves administrative completeness, expense, and halal standard adjustment.

This halal standard adjustment process is time-consuming and expensive for the company. Veterinary Control Numbers (VCNs) also require animal health inspections and adequate facilities to guarantee slaughtering follows strict health standards to avoid cross-contamination. (Timur, 2011)

Minister of Agriculture Regulation (PERMENTAN) Number 11 of 2020 mandates RPA to follow high sanitary standards for meat cutting and handling to prevent microbiological contamination. This study shows, PT Kinawa Multi Tech meets various food safety and animal health laws. Thus, this slaughterhouse meets most of (PERMENTAN) Number 11 of 2020's requirements.

Along with slaughtering methods, RPA cleanliness and sanitation are crucial. Islam stresses cleaning the slaughterhouse to avoid contaminants from contaminating halal meat. Thus, a good RPA must have a cleanliness management system that separates clean and dirty work spaces and a cross-contamination-free cleaning process.

CLOSING

The research findings on Halal Product Assurance at the Chicken Slaughterhouse of RPA PT Kinawa Multi Tech lead to the following conclusions: The halal certification process at RPA PT. Kinawa Multi Tech involves fulfilling the requirements set by the halal certification body, which includes document review, field audits, and verification of halal standards. The company enforces a structured production system, delineates work areas, and enhances cleanliness and sanitation to mitigate cross-contamination risks. The primary challenges in acquiring halal certification at PT. Kinawa Multi Tech are administrative issues, certification expenses, and compliance with halal standards. The absence of separation between dirty and clean areas elevates the risk of cross-contamination, which impedes adherence to halal standards.

Declaration of Conflict Interest

The authors declare no conflict of interest related to this study.

Author Contributions (CRediT Author Statement)

Tiara Andini Arsyad : contributed to conceptualization and methodology.

Dirah Nurmila Siliwadi : conducted data collection and data analysis.

Firman Muhammad Arif : contributed to writing—review and editing.

Use of Artificial Intelligence (AI) Statement

This manuscript was prepared with the assistance of artificial intelligence tools, including ChatGPT and Jenni AI, to support language refinement, grammar checking, and improvement of clarity and academic style. The authors confirm that AI tools were not used to generate research data, analyze data, or make scientific conclusions. All content, interpretations, and conclusions are the full responsibility of the authors.

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