

أَهْلًا وَسَهْلًا وَمَرْجَبًا



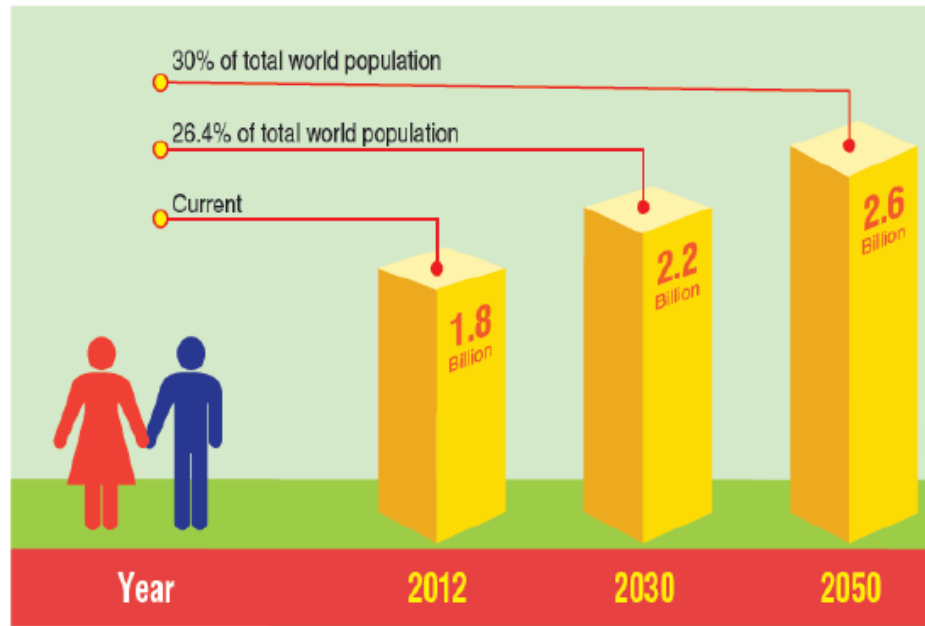
صناعة الحلال

PEMBANGUNAN INDUSTRI HALAL
PELAKSANAAN SISTEM HALAL BERSEPADU

SEMINAR HALALAN-TOYYIBAN
11 OKTOBER 2018

ماليزيا

Rajah 1: Populasi Muslim



- Peningkatan penganut Islam seluruh dunia
- Peningkatan status ekonomi negara-negara Muslim
- Potensi pasaran halal yang semakin meningkat

(HDC, 2012)

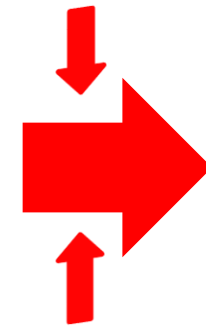
Jenama-jenama antarabangsa yang memasarkan produk halal



المنظور الديني

Malaysia sebagai hab halal global

Perspektif agama



Perspektif ekonomi



المنظور الإقتصادي

HALMAS



PILIHAN GAYA-HIDUP: PEMAKANAN MUSLIM

HALAL حَلَالٌ

Dibenarkan (*shariah*)



Berfaedah / nilai2 sejagat

THOYYIB طَيِّبًا

قيمة عالمية



مغذ



حماية البيئة



جودة المنتج

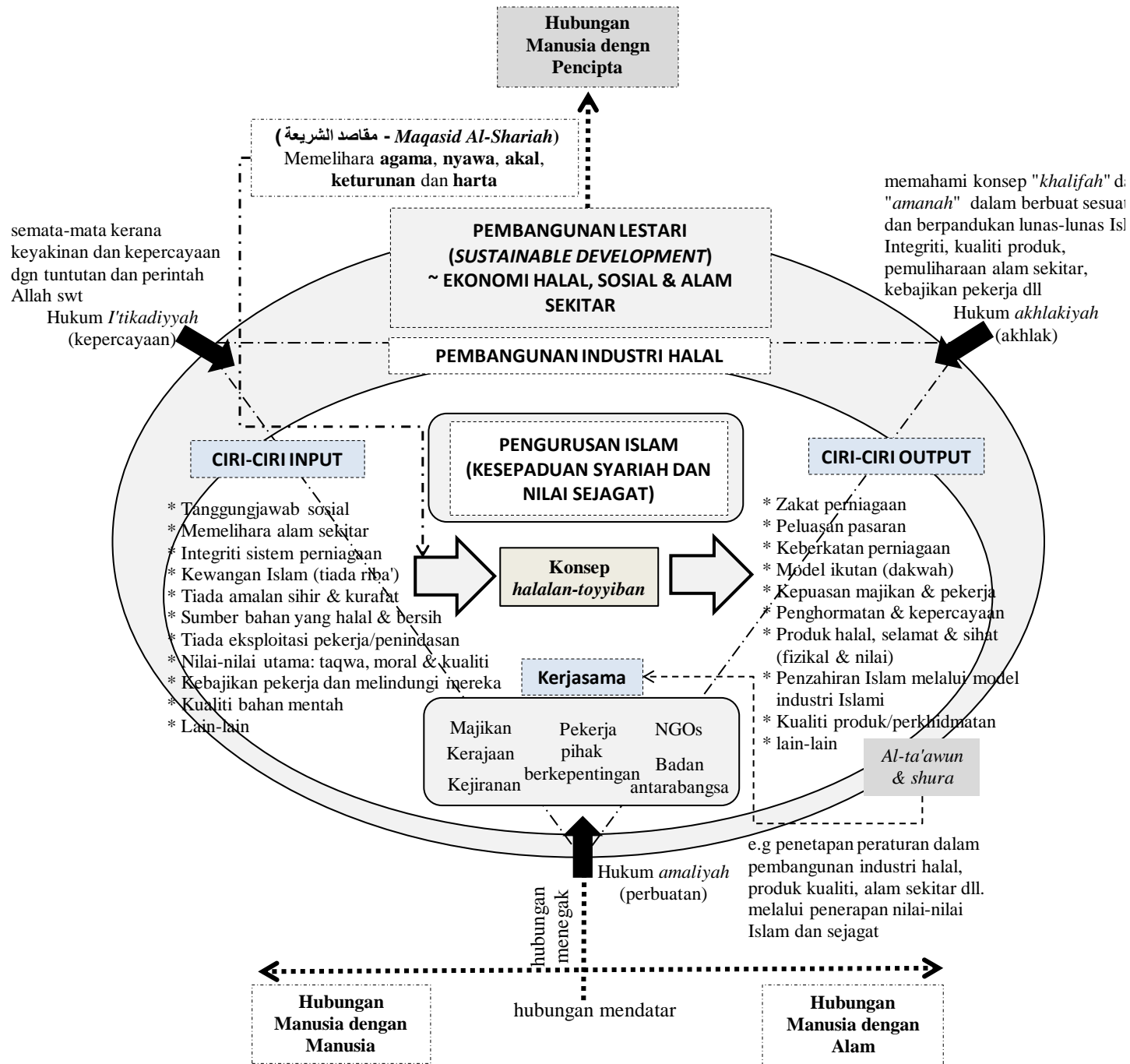


سلامة العمال والمجتمع



نظافة





CONTOH PELAKSANAAN SISTEM PENGURUSAN HALAL BERSEPADU (TERNAKAN DAN PEMROSESAN AYAM)



Ladang ternakan ayam

Makanan ayam – sumber halal atau tidak-halal



Makanan dari sumber tidak-halal

Makanan dari sumber halal

Halal CCP#1

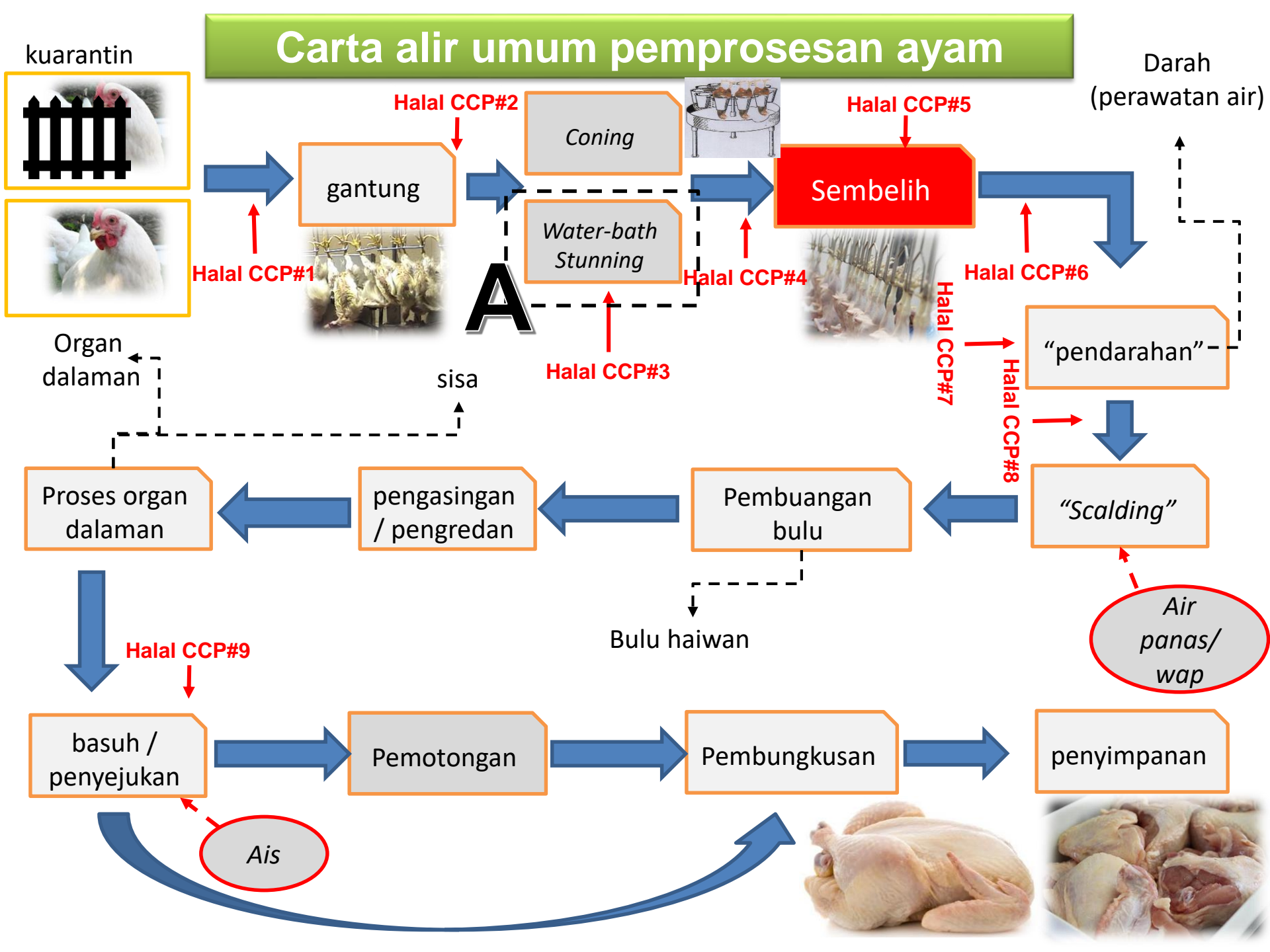
Kuarantin



Rumah sembelihan

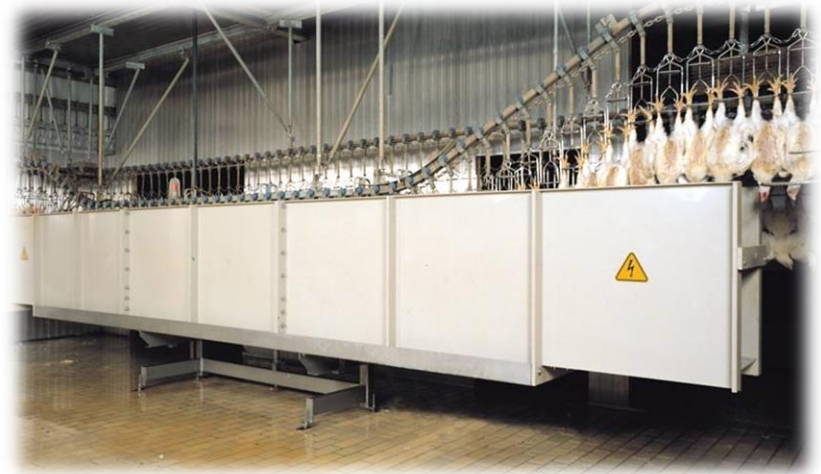
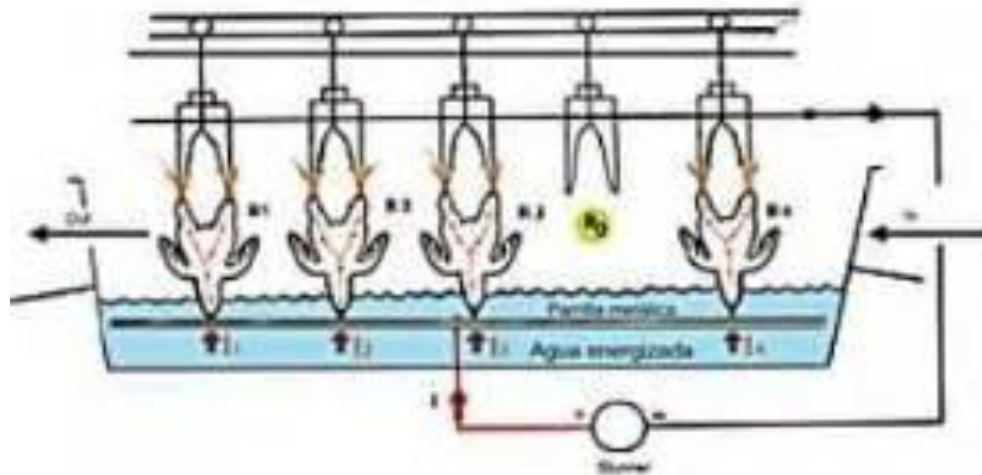
buangan (cth. tinja, bangkai dll)

Carta alir umum pemrosesan ayam



A

Halal CCP#3 : *Water-bath stunning*



Source: http://www.wattagnet.com/ext/resources/uploadedimages/WattAgNet/Articles/Poultry/Poultry_International/10/stunning-bath-1309PIpoultryprocessing3.jpg?1439438787

<https://marel.com/images/products/poultry-processing/high-frequency-waterbath-stunner-poultry-large.jpg>

Ayam akan dilalukan di dalam “*water-bath*”.

Parameter untuk “*stunning*” seperti di dalam Malaysian Standard MS1500:2009 dan garis-panduan parameter untuk “*electrical stunning*” bagi ayam adalah:

Berat: 2.4~2.7 kg

Arus elektrik (A) : 0.20~0.60

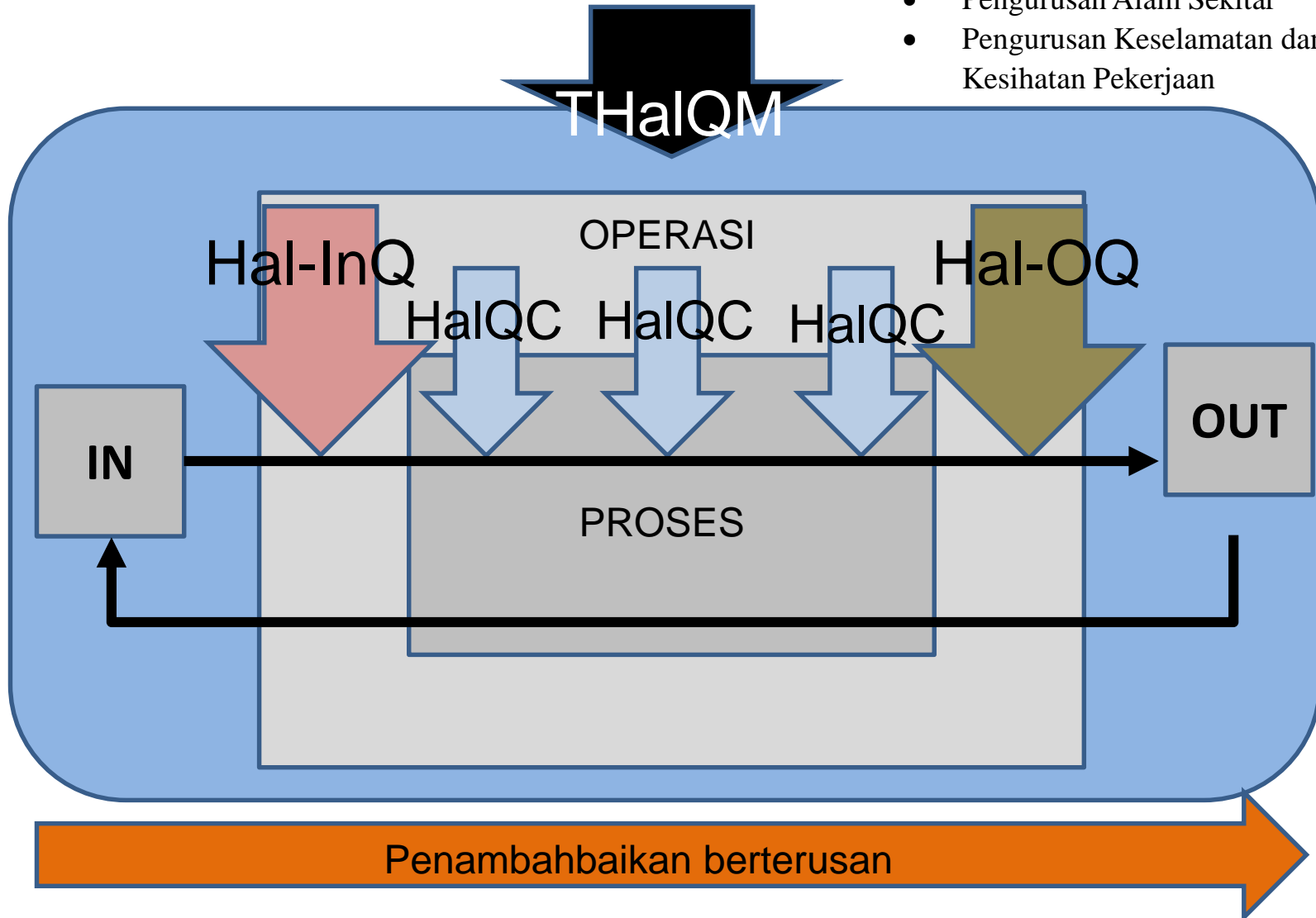
Voltage (V): 2.50~10.50

Masa (s): 3.00~5.00

Sistem Pengurusan Halal Bersepadu (InHAS)

Pengurusan InHAS - Kerangka *Maqasid Al-Shariah*

- Pengurusan Kualiti
- Pengurusan Rantaian Bekalan
- Pengurusan Alam Sekitar
- Pengurusan Keselamatan dan Kesihatan Pekerja



Lima pendekatan asas di dalam InHAS

1. **Halal Incoming Quality (Hal-InQ)**: tiada kesilapan di peringkat permulaan (*halal non-compliance*).
2. **Halal Outgoing Quality (Hal-OQ)**: pemeriksaan sebelum pemasaran.
3. **Halal Quality Control (HalQC)**: memastikan setiap proses dan aktiviti terlibat dikawal dalam ruang lingkup piawaian yang telah ditetapkan
4. **Total Halal Quality Management (THalQM)**: Pengurusan kualiti secara keseluruhan.
5. **Continuous Improvement (CI)**: strategi penambahbaikan

Malaysian Standard	DESCRIPTION
MS 1480: 2007	Food Safety According to Hazard Analysis Critical Control Point (HACCP)
MS 1514:2009	Good Manufacturing Practices (GMP) for Food
MS 1500:2009	Halal Food – Production, Preparation, Handling and Storage
MS 2200:PART 1:2008	Islamic Consumer Goods – Part 1: Cosmetics and Personal Care
MS 1900:2005	Quality Management Systems – Requirements from Islamic Perspective
MS 2300:2009	Value-based Management System – Requirements from Islamic Perspective
MS 2400-1:2010 (P)	Halalan-Toyyiban Assurance Pipeline – Part 1 : Management System Requirements for Transportation of Good and/or Cargo Chain Services
MS 2400-2:2010 (P)	Halalan Toyyiban Assurance Pipeline – Part 2 : Management System Requirements for Warehousing & Related Activities
MS 2400-3:2010 (P)	Halalan-Toyyiban Assurance Pipeline- part 3 : Management System Requirements for Retailing
MS 2424:2010(P)	Halal Pharmaceutical
MS 2393 : 2010 (P)	Principles of Islam and Halal – Clarification and definition
MS220-2 : 2012	General Guidelines for the use of Bones, Animal Skin and Fur

(Sumber: Hamidon, 2013)



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