

[HMS#153]

***Halalan Toyyiban* Concept in the Broiler Chicken Farms in Subang, West Java, Indonesia: A Perspective on Current Operational Practices**

Muhammad Haikal AUFAR¹, Amelia Yuliana Abd Wahab², Nurhidayu Al-Saari^{3*}

¹Department of Fiqh and Usul al-Fiqh, Abdulhamid Abusulayman Kulliyah of Islamic Revealed Knowledge and Human Sciences, International Islamic University Malaysia, Jalan Gombak, 53100, Selangor, Malaysia

²Department of Political Science, Abdulhamid Abusulayman Kulliyah of Islamic Revealed Knowledge and Human Sciences, International Islamic University Malaysia, Jalan Gombak, 53100, Selangor, Malaysia

³International Institute for Halal Research and Training (INHART), International Islamic University Malaysia (IIUM), Jalan Gombak, 53100, Selangor, Malaysia

*Corresponding author's e-mail: hidayusaari@iium.edu.my

ABSTRACT

This research focuses on exploring the operational practices related to the *halalan toyyiban* concept at a broiler chicken farm in Subang, West Java, Indonesia. The study examines the current practices at the farm, emphasizing the importance of using halal and *toyyiban* feed components and following appropriate operational procedures to maintain the health and hygiene of the broiler chickens. It also highlights the issue of some breeders or companies using prohibited ingredients, which can have negative consequences for consumers. The research aims to answer four main research questions: (1) Definition of *al-Jallalah* in broiler chickens; (2) Current operational practices at broiler chicken farms in Subang including the systems, feed ingredients, and common practices used in feeding broiler chickens; and (3) Understanding of *halalan toyyiban* concepts among farm employees and their incorporation into daily procedures. The study employs content and comparative analysis methods, utilizing qualitative research. The findings revealed a lack of awareness among breeders regarding the importance of prioritizing halal and *toyyib* in their operational practices, to produce safe and high-quality chicken for consumption.

Keywords: Broiler chicken; Halal; *Toyyiban*; *al-Jallalah*; Food safety

1 Introduction

The broiler chicken industry plays a vital role in supporting economic growth and employment opportunities. In Indonesia, broilers are a highly profitable commodity due to their short harvesting time and consistent market demand. However, concerns have been raised regarding the rapid growth of broilers due to the use of illegal materials and growth hormones and non-halal ingredients in chicken feed. Thus, it is important to address these questions and some misconceptions for the benefit of industry and future food supply. The future of the broiler industry in West Java, Indonesia, looks promising, as the average meat consumption per capita is increasing annually. However, being a Muslim-majority country, Indonesia has more considerations regarding halal and haram food. The aim of this research article is to study the current operational practices of broiler chicken farms, in relation to *halalan toyyiban* concepts, particularly in Subang, Indonesia. The research questions will focus on understanding the definition of *al-Jallalah* in broiler chicken, examining the existing



farming systems and feeding practices, and evaluating the level of understanding among farm employees regarding the concepts of *halalan toyyiban*. This study holds significance for both the broiler industry and society. It will shed light on the halal ecosystem of chicken farms, including feeding materials and rearing systems, and provide insights into the farm employees' awareness of halal food and processes. The findings will contribute to increasing awareness of the importance of halal practices, benefiting both corporate and government development projects in improving the halal ecosystem in Indonesia, particularly in West Java.

2 Materials and Methods

This study utilizes qualitative methodologies, combining library research and field research to explore the current operational practices of broiler chicken farms in Subang, West Java, Indonesia, in relation to the concept of *halalan toyyiban*. The qualitative research method is employed, along with a descriptive approach, to investigate the research phenomenon. The study begins by gathering a comprehensive collection of essential terms and definitions related to broiler farming and halal processes. Published works are consulted to broaden the understanding of industrial processing integration with halal processes and identify characteristics of good broiler farming practices. An inductive approach is adopted to incorporate the most recent and relevant information from theses, literature, books, and contemporary readings. To fulfill the requirements of field research, interviews are conducted with individuals involved in chicken farming in West Java. The individuals interviewed are two farm managers from Subang, West Java, Indonesia, one veterinarian doctor who worked for an agro-business company specialising in animal feed and the poultry industry, and one technical and farm worker from the same company. These interviews contribute to fulfilling one objective of the research, providing insights from individuals directly involved in the chicken farming industry in West Java. The analysis follows a method of descriptive analysis, discussing how experts in the field perceive the relevant issues and drawing conclusions.

3 Results and Discussion

3.1 Al-Jallalah in broiler chicken

Al-Jallalah refers to animals that consume filth and excrement, which can affect their cleanliness and the edibility of their meat and milk. Different schools of thought in Islamic jurisprudence have varying perspectives on the classification of *al-Jallalah* animals. Chickens, including broiler chickens, are omnivorous and consume a variety of foods, including grains, rice bran, and corn. However, in the current practice, many commercial farm animal feeds are of unknown ingredients with some containing animal by-products (ABPs). Research findings by Malaysian researchers in 2010 have revealed that 40% of feed manufacturers in the country have used mixed ABPs in animal feeds, creating doubt on halal status of the animal [1,2]. Almost 90% of chicken coops in Subang, West Java, utilize commercial pellet feed, both for

integrated partnerships and individual farmers. Pellet feed offers convenience to breeders, and it allows workers to save time and increase productivity. Thus, the same halal issue is hypothesised true for farm animal feed in Indonesia. However, the claim should be made with caution because in our literature study, no specific report was discovered to support it and the current research does not sufficiently address the subject.

Broiler chickens, developed through cross-breeding and genetic selection, have a lower protein source compared to other chicken breeds but are still popular in Indonesia due to high market demand. To ensure compliance with halal requirements, the feed given to chickens must be halal and free from unclean ingredients. Prophet Muhammad (SAW) has forbidden the consumption of meat and milk from *al-Jallalah* animals. Even though the phrase *al-Jallalah* is not widely known among the general public in Malaysia, it has long been an issue ever since it was discovered that pig carcasses were being fed to catfish in 2006, which led to increased awareness of and discussion on needs for legislation related to halal animal feeds [1]. However, even among breeders, farm operators, and workers in Subang, Indonesia, there is a lack of understanding of the idea of *al-Jallalah* in broiler chickens. We found that there is a need for improved awareness and education among breeders to maintain halal compliance and prevent the consumption of meat from *al-Jallalah* animals. In the context of broiler chickens, there are three crucial factors that can contribute to them being classified as *al-Jallalah*: their food, medication, and the water they drink. It is essential for breeders to prioritize hygiene in selecting food ingredients and ensuring that any medications or supplements provided to chickens undergo halal certification.

3.2 Current Policy, Regulation, and Legislation on Halal chicken and animal feed in Indonesia

Animal husbandry regulations in Indonesia are governed by Law Number 6 of 1967, which focuses on the basic provisions for breeders and animal health. However, these regulations do not specifically address the halal requirements for broiler chicken farming, despite Indonesia being a Muslim-majority country. The regulation of halal and sharia aspects is handled by the Indonesian Ulema Council (MUI), a non-governmental organization responsible for guiding and nurturing Muslims in Indonesia. Previously, the MUI had the sole responsibility of guaranteeing halal products, including auditing halal assurance systems and issuing halal certificates. However, after the enactment of Law No. 33 of 2014 [3], the process now involves three entities i.e. Halal Product Assurance Organizing Body (BPJPH), Lembaga Pemeriksa Halal (LPH), and MUI.

There is currently no specific regulation in Indonesia governing halal animal feed. However, feed mills with large-scale production (>3000 tons/month) are required to obtain a certificate of good feed manufacturing (CPPB) and register their feed with the Ministry of Agriculture to obtain a feed distribution number (NPP). While the standards for feed manufacturing in Indonesia align closely with halal practices, such as cleanliness and adherence to regulations

regarding additives and drugs, our study shows the need for additional regulations specifically addressing the concept of animals fed with najis (unclean substances). It is believed that enhancing the assessment process to consider the concept of *al-Jallalah* would further improve the standards and ensure the compliance of animal feed production in Indonesia.

3.3 Rearing system of broiler chicken in Subang, Indonesia – current practice

Broiler chickens are specifically bred for meat production, and their feeding practices play a vital role in their growth and meat yield. Ensuring proper cage maintenance and biosecurity measures are crucial for the overall success of broiler chickens rearing. Some interviewees emphasized that disease prevention and maintaining a clean and comfortable cage are key factors in promoting better growth and healthier chickens. Biosecurity is essential in preventing outbreaks of diseases such as Newcastle disease, which can have significant negative impacts on broiler farms. Negligence in cage sanitization can contribute to the spread of viruses, leading to substantial financial losses for farmers. In one instance, an outbreak of Newcastle disease caused losses amounting to 50% of the typical gross profit for farmers in one of the participating farms. In Subang, many broiler chicken farmers prefer employing the all-in all-out system, with the only variation being the harvest time, which may span multiple days. Bigger businesses select a rearing method that aligns with all-in-all-out principles but allows for staggered harvesting based on market weight requirements. Furthermore, broiler chicks go through three operational phases: the preparation phase, the starter phase, and the finisher phase, and two primary feeding techniques namely 1) Conventional System in enclosed houses with controlled environment; and 2) Alternative System in open-air houses or pastures. In conclusion, proper feeding practices, cage maintenance, and biosecurity measures are also vital for the successful rearing of broiler chickens.

3.4 Understanding of farm employees on the halal toyyiban concept for broiler chicken farms

In the world of broiler chickens, there is a growing demand for halal critical control points (HCP). Ensuring halal status involves various aspects, such as providing halal feed to farm animals, vaccinations or medication that are following proper dosage and animal welfare, and other routine processes involved in producing halal animal for food. Treating the chickens with care and respect is essential to maintain their quality and prevent contamination with unlawful substances or treatments. Treating the chickens well leads to improved health, weight gain, and better breeding and rearing outcomes. Halal certification goes beyond the absence of banned components; it encompasses the entire production process. Factors like product formulation, facility cleanliness, material storage, and transportation play a role in determining the halal status of a product, including in the production of broiler chicken for human consumption. Most farm employees on participating farms are school dropouts, but

they are at least aware of how to treat broiler chicken with care, adhering to a specific routine or standard operating procedure established by farm's management. However, their awareness of the *halalan toyyiban* concept and the potential HCP in managing day-to-day broiler chicken rearing operations is limited. Thus, it is essential for Indonesia to invest in halal research and education, providing farmers and farm workers with the necessary knowledge and standards, or collaborating with livestock partner organizations to improve their competency especially in selecting halal raw materials for animal feed, water resources and halal medicine used in rearing broiler chickens.

4 Conclusions

Certain challenges and concerns need to be addressed to ensure the halal integrity and applicability of *toyyiban* concept in broiler chicken production. Illegal materials and growth hormone injections pose significant risks to the halal status of broiler chickens. It is essential to strictly adhere to the laws and religious guidelines that prohibit the use of forbidden substances in animal husbandry. The mixing of lawful and unlawful practices contradicts Islamic principles and compromises the halal status of broiler chickens. Implementing an effective feeding strategy is crucial for broiler chicken breeders. Both traditional and alternative feeding systems have their vulnerabilities, such as the potential for contamination from external sources. Therefore, appropriate techniques should be employed to prevent disease transmission and maintain chicken health. To enhance broiler chicken production, research efforts should be supported by halal sources and materials. In conclusion, it is imperative to prioritize *halalan toyyiban* practices in broiler chicken production. Strict adherence to regulations, avoidance of forbidden substances, and implementing robust management systems are essential for ensuring the halal integrity of the industry. These measures will not only benefit the breeders and the industry but also guarantee the trust and safety of consumers.

Acknowledgments

A special thank you is extended to all participants in the current study's interview sessions.

References

1. Suhaiza hanim Mohd Zailani, Zainal Arifin Ahmad, Nabsiah Abd Wahid, Othman, R., & Yudi Fernando. Recommendations to strengthen halal food supply chain for food industry in malaysia. *Journal of Agribusiness Marketing* 2010, Special Ed., pp. 91–105.
2. Saidin, N., Abd Rahman, F., & Yaakob, M. A. Z. Developing the halal animal feed standard: analysis of feed supply chain issues. *al-Qanatr: International Journal of Islamic Studies* 2022, 28(2), 83-91.
3. Food and Agriculture Organization of the United Nation. FAOLEX database. Law of Republic of Indonesia No. 33 Year 2014 concerning Halal Product Assurance. Available online: <https://www.fao.org/faolex/results/details/en/c/LEX-FAOC139990/> (accessed on 24th June 2023)