

IDENTIFICATION OF HALAL CRITICAL POINTS OF FRIED FOOD SERVED BY RESTAURANT IN PADANG

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ABSTRACT

The research is aimed at knowing the critical point of halal fried foods in restaurants in Padang. Qualitative method is used in the research. Sources of research data were taken from informants, namely restaurant managers, using snowball sampling techniques. Research data in the form of observations and interviews with informants, as well as observations at the research location. The data in this study is processed by using the software NVivo 11. The results showed that there are three important themes related to food processing techniques in restaurants, these techniques are frying, boiling with coconut milk, and burning. There are 53 fried food menus, consisting of processed chicken, seafood, fresh fish, beef, eggs, and vegetable ingredients. The identification results show that there are 19 important themes related to the critical point of halal fried foods based on processed chicken, seafood, fresh fish, meat, eggs, and vegetable ingredients. The themes include: (1) how to slaughter animals; (2) cooking oil; (3) salt; (4) flavoring; (5) flour; (6) soy sauce.

Keywords: Fried Food, Halal, Restaurant, Critical Point

Introduction

Halal comes from Arabic, which means it is legal and permitted to be consumed / used in accordance with Islamic law (Neio Demirci, Soon, & Wallace, 2016; Ali, 2016). Halal food must be free from components derived from humans, non-halal animals such as pigs and dogs, or animals that are not slaughtered according to Islamic methods or have unclean components (dirty) (Rohman, Che Man, Hashim, & Ismail, 2011; Yusaini H., Abd Rahman, Azanizawati, & Mohd Ghazli, 2016). For Muslim consumers, halal food and drink means products that meet the requirements as governed by Sharia law, while for non-Muslim consumers, it represents cleanliness, quality and product safety (Ambali & Bakar, 2014; Mathew, Abdullah, & Ismail, 2014)

Law of the Republic of Indonesia number 33 of 2014 article 4 explains that products that enter, circulate and trade within the territory of Indonesia must be halal-certified. Based on these provisions, the restaurant as a culinary industry that processes a variety of foods (Mandra & Triady, 2015), must guarantee the halal of food and drinks produced and traded. Food safety is guaranteed by knowing the critical point.

According to Dono (2012); Rikardo (2018); Othman, Shaarani, & Bahron (2016), critical point is a point in the processing process which can cause a halal material or food to be haram. The critical point of halal product can be seen from the

appropriate production of Islamic law and additives do not use illicit/haram products, such as pork(Kamaruddin, Iberahim, & Shabudin, 2012; Ashadi, 2015). To guarantee the halal status of products, it is necessary to know the critical point of halal products traded in restaurants(Biliocta, 2015).

The restaurant is one of the culinary industries that sells many food menus that are likely to have many halal critical points. Restaurant is any commercial place of business whose scope of activities provides food and drinks to the public at its place of business(Menkes, 2003). Awareness and commitment to halal restaurants in Indonesia are still far behind, including in the city of Padang. Restaurants are still very minimal with halal certification(LPPOM MUI, 2016). Research conducted by Halal Watch, an official institution that advocates and protects consumers to obtain halal products in the community shows that of 3081 restaurants in Indonesia there are only 46 restaurants (1.49%) that already have halal certificates from MajelisUlama Indonesiam (MUI) - Indonesian Religious Leader-(Sugianto, 2016).Restaurantsin West Sumatra that have taken care of halal certification are LamunOmbak, Sari Raso, PasaiPaiaman and Satay Pak Datuk.

This study aims to determine the critical point of halal food fried in restaurants in the city of Padang. This research is very good opportunity for the development of knowledge also in the industrial world. Determination of the halal critical point of the product which is a reference for the processing of food products and the development of a halal guarantee system manual to certify food products traded in the restaurant (El-Gohary, 2016).

Method

This research uses descriptive qualitative research methods. Moleong (2013)explained that qualitative research is one of the research procedures to obtain descriptive data in the form of written or oral words from observable individuals. Sources of research data were taken from informants namely restaurant managers using snowball sampling techniques. Data collection techniques are observation and interviews with informants, as well as observations at the research location. All data collected then analyzed thematically using NVivo 11 software. Thematic analysis is one of the more flexible ways to identify, analyze, and report qualitative research data. Before all data is entered into the NVivo 11 analysis tool, all interviews with the informant were transcribed, then reduced, grouped into a theme to be reported in the form of dialogue or verbatim(Jugder, 2016; Braun & Clarke, 2006; Maguire & Delahunt, 2017)

Result and Discussion

Data obtained from observations and interviews directly to informants, namely restaurant managers in the city of Padang. Based on the thematic results using NVivo 11 software, three important themes were found related to food processing techniques in restaurants. For clarity, can be seen in Figure 1.

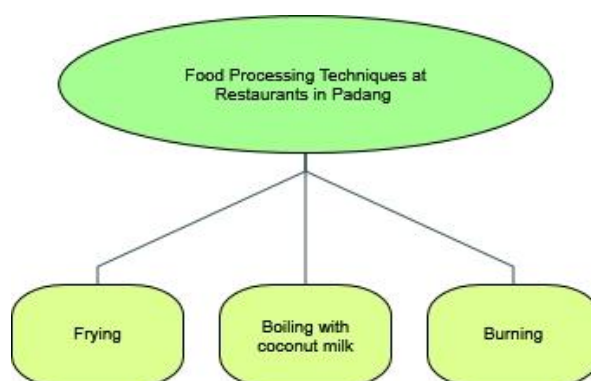


Figure 1. Food Processing Techniques at Restaurants in Padang

The three important themes in Figure 1 are the results of observations and interviews with informants when the observations were made. These themes were conveyed by informants with different language styles but in principle have the same purpose and meaning. Food processing techniques that are served are generally fried, boiled with coconut milk (lots of gravy, little and dry) and burned. In addition to the three techniques above there are also foods that are processed with sauteing techniques, boil with water (especially cassava leaves), and soup. But only a few restaurants that serve with sauteing techniques. Special soup menu is generally a restaurant that is classified as middle and above. While boiling cassava leaves, almost all restaurants in the city of Padang serve it. The following three themes are explained.

The first theme is the technique of frying. The results of interviews and observations show that there are quite a lot of fried-processed food menus, which can be seen in Table 2. Fried foods are one of the foods that are quite preferred by consumers. This theme was conveyed by all informants from restaurant managers in the city of Padang. In Table 1 the interview quotes from several informants are explained.

The second theme is the technique boiled with coconut milk. The results of interviews and observations show that there are three types of processed foods with this technique. First, the processed products with lots of coconut milk, usually called curry. Second, the results are processed with coconut milk that is not too much, usually called kalio. And the last is the processed with little or dry coconut milk, usually called rendang. Food menu which is processed with boiled technique with coconut milk is also quite a lot, such as chicken curry, gulaicubadak, rendang, chicken rendang, kaliojengkol, and others. In Table 1 the interview quotes from several informants are explained.

The third theme is the burning technique. The results of interviews and observations are known that the food menu with the burned technique less than the processed food with the fried or boiled technique with coconut milk. However, consumers also quite like it. As for examples of food menus that are processed with burnt techniques are grilled fish, grilled chicken, grilled shrimp, and others. In Table 1 the interview quotes from several informants are explained.

Table 1 Interview Excerpts and Observation Results About Food Processing Techniques at Restaurants

Theme	Interview excerpt from Several Informants and Observation Results
Fried	Interview: "There are many food menus here. There are fried, ranging from

Theme	Interview excerpt from Several Informants and Observation Results
Boiled with coconut milk	fish, eggplants, chicken balado, many more "
	Observation: the menu mentioned is in the window
	Interview: "Fried menus are pretty much bought by consumers"
	Observations: many consumers order fried foods
	Interview: "there are a lot of fried, can be seen in the window"
	Observation: there is a fried food menu in the window
	Interview: "Minang is identical to coconut milk, one of which is rendang"
	Observation: the menu mentioned is in the window
	Interview: "Quite a lot of menus using coconut milk, like rendang, curry, kalio"
	Observation: the menu mentioned is in the window
Burned	Interview: "People like menus that use coconut milk, many menus with coconut milk are processed here"
	Observation: consumers eat coconut milk served
	Interview: "Burnt food also exists, most often grilled nila"
	Observation: the menu mentioned is in the window
	Interview: "There are grilled chicken, grilled fish, grilled shrimp too"
	Observation: see the process of burning the menu mentioned
<i>Interview: "The burnt menu is also quite popular, such as fish, chicken, shrimp, squid"</i>	
<i>Observations: there are consumers who buy burnt food menus</i>	

In this study, the elaboration of the results of the study is only devoted to the frying technique. Based on observations and interviews with restaurant managers in the city of Padang, it is known that there are 53 fried food menus. This food menu is based on processed chicken, seafood, fresh fish, meat, eggs, and vegetable ingredients which can be seen in Table 2.

Table 2 Fried Food Menus in Padang Restaurants

No	Chicken	Seafood and Freshwater Fish	Meat	Egg	Vegetable Ingredients
1	Green chilli chicken	Salted snakehead Fish(sepat) eggplant balado/ Ikan gabusasin (sepat) terong balado	Green chilliDende ng	Red chilli fried eggs	Potatoes, anchovies and eggplant balado
2	Seasoned chicken	Baladosea fish	Red chilliBeef Jerky(dend eng)	balado eggs	French fries and quail eggs
3	Red chilli chicken	Balado Shrimp	Beef Jerky(dend eng)	Telur puyuh	Green chili sauce
4	Soy Chicken	Shrimp flour	Beef Jerky(dend eng)	Fried egg	Red chili sauce

No	Chicken	Seafood and Freshwater Fish	Meat	Egg	Vegetable Ingredients
			eng) batokok		
5	Red chilli gizzard and heart (Hati ampela cabe merah)	Green Chili Eggplant and anchovies	Dried beef Jerky (Dendeng)	Baladoquail eggs	Potato fried sauce
6	Pop Chicken	Fishscales (Ikan sisik)	Beef Lung	Omelette	Egg Plant
7	Egg and chicken fried	Niletilapia	Beef Jerky(dend eng) balado		Fried mashed potato
8	Petai and chicken balado	Red chilli Anchovies and Stinky bean (Teri petaicabemerah)			Stinky Bean (petai)balado
9		Anchovies			Mixed Sambal
10		Shrimp			Stinky bean (petai)
11		Eel			Tofu
12		Bilih fish			Dogfruit (jengkol) balado
13		Green chilli fish			Tempe
14		Fried squid with flour			Balado Egg Plant
15		Shrimp and stinky bean (petai) balado			
16		Catfish (Lele)			
17		Shrimp Peyek			
18		Squid balado			

Based on the results of interviews and observations about all the fried food menus in Table 2, the researchers then identified the critical point of the halal food menu. Based on the results of the thematic analysis using NVivo 11 software, 22 important themes were found related to the critical point of the fried food menu based on processed chicken, seafood, fresh fish, meat, eggs, and vegetable ingredients. So that more details can be seen in Figure 2.

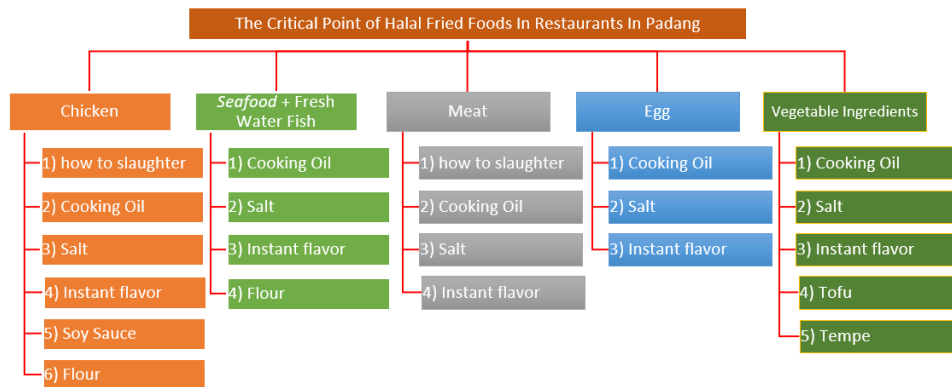


Figure 2. The Critical Point of Halal Fried Foods In Restaurants In Padang

22 important themes related to the critical point of halal fried foods in Figure 2, were conveyed by informants when interviews and observations were conducted. The following are the themes related to the critical point of halal fried foods based on processed chicken, seafood, fresh fish, meat, eggs, and vegetable ingredients.

The first theme is processed chicken. Based on the results of interviews and observations it is known that chickens go through the slaughter process. The process of slaughtering can be a critical point in the halal processed chicken. This is because if the slaughtering process is not in accordance with Islamic Sharia, the processed product can potentially be unlawful/haram. Interviews and observations were also made to informants related to food ingredients used in processed chicken. The results of the identification of researchers indicate that there are food ingredients that can be a critical point in the halal of processed chicken, namely cooking oil, soy sauce, salt, flour and flavoring. This is because if the foodstuff does not have a halal label on the packaging, then the processed product can potentially be unlawful. In Table 3, the interview excerpts from several informants and observations are made at the research location.

The second theme is processed seafood and fresh fish. Interviews and observations were made to informants related to food ingredients used in processed seafood and fresh fish. The results of the identification of researchers showed that there are food ingredients that can be a critical point for the halal processing of seafood and fresh fish, namely cooking oil, salt, flour and flavoring. This is because if the foodstuff does not have a halal label on the packaging, then the processed product can potentially be unlawful. In Table 3, the interview excerpts from several informants and observations are made at the research location.

The third theme is processed meat. Based on the results of interviews and observations, it is known that meat goes through the process of slaughter. The process of slaughtering can be a critical point in the halal of processed meat. This is because if the slaughtering process is not in accordance with Islamic Sharia, the processed product can potentially be unlawful. Interviews and observations were also made to informants regarding food ingredients used in processed meat. The results of the identification of researchers indicate that there are food ingredients that can be a critical point in the halal of processed meat, namely cooking oil, salt, and flavoring. This is because if the foodstuff does not have a halal label on the packaging, then the processed product can potentially be unlawful. In Table 3, the interview excerpts from several informants and observations are made at the research location.

The fourth theme is processed eggs. Interviews and observations were made to informants related to food ingredients used in egg preparations. The results of the identification of researchers indicate that there are food ingredients that can be a critical point in the halal of processed eggs, namely cooking oil, salt, flour and flavoring. This is because if the foodstuff does not have a halal label on the packaging, then the processed product can potentially be unlawful. In Table 3 the results of observations are described at the study site.

The fifth theme is processed vegetable ingredients. According to the informant Interviews and observations were made with informants related to food ingredients used in processed vegetable ingredients. The results of the identification of researchers indicate that there are food ingredients that can be a critical point in the halal of processed vegetable ingredients, namely cooking oil, salt, flour and flavoring. This is because if the foodstuff does not have a halal label on the packaging, then the processed product can potentially be unlawful. In Table 3 the results of observations are described at the study site.

Table 3 Table 3. Interview Excerpts and Observation Results About Critical Points of Fried Food Failure

Theme	Interview excerpt from Several Informants and Observation Results
Chicken	<p>Interview: "Ketchup chicken is sold here"</p> <p>Observations: soy sauce is a food ingredient that has a critical point of halal food</p> <p>Interview: "The ingredients used for the fried menu are definitely cooking oil" ... "salt and flavoring too"</p> <p>Observations: cooking oil, salt, and flavoring are food ingredients that have the critical point of halal food</p> <p>Interview: "There is also flour chicken here"</p> <p>Observation: flour is a food ingredient that has the critical point of halal food</p> <p>Interview: "There is flour shrimp"</p>
Seafood and Freshwater Fish	<p>Observation: flour is a food ingredient that has a critical point of halal food</p> <p>Interview: "the ingredients used are the same, there is cooking oil" ... "salt, flavoring"</p> <p>Observations: cooking oil, salt, and flavoring are food ingredients that have the critical point of halal food</p> <p>Interview: "meat is usually bought at the market"</p>
Meat	<p>Observations: meat is a food ingredient that has the critical point of halal food</p> <p>Observation: after observing the food ingredients used, it is known that cooking oil, salt, and flavoring are food ingredients that have the critical point of halal food</p>
Egg	<p>Observation: after observing the food ingredients used, it is known that cooking oil, salt, and flavoring are food ingredients that have the critical point of halal food</p>
Vegetable Ingredients	<p>Observation: after observing the food ingredients used, it is known that cooking oil, salt, flavoring, tofu and tempeh are food ingredients that have a critical point of halal food</p>

According to Atma, Taufik, & Seftiono (2018), control of non-halal risks on processed food products is done by setting a critical point for the halal of processed food. The critical point of halal food products is a stage of food production where there will be a possibility for a product to be haram (Hasan, 2016). Based on the previous explanation, it can be seen that from the five fried food preparations, namely chicken, seafood and

fresh fish, meat, eggs, and vegetable ingredients, have 22 halal critical points. 22 critical points on the five food preparations have some of the same themes. Like how to slaughter animals in processed chicken and meat. Cooking oil, salt, and flavorings are also found in all fried food preparations. Flour is found in processed chicken food and seafood and fresh fish. While soy sauce is only found in processed chicken. Tempe and tofu are also only found in vegetable preparations. The following explains the critical point of halal food used in processed fried foods.

The first is animal slaughter. Halal meat is a major concern for Muslim consumers (Nakyinsige, Man, & Sazili, 2012). Islam teaches that animals must be slaughtered in the right way and according to the syari'ah, which is to feed and drink animals before slaughtering, using a sharp knife by cutting three channels in the front neck, namely the food channel, airway and blood vessels that must be broken, chanting the name of God before the slaughter with sincerity and conviction. For Muslims, meat produced in this way will be considered to meet the halal standard (Farouk et al., 2014; Fuseini et al., 2017; Zakariah, 2018)

Second is cooking oil. According to Nurmaydha, Sucipto, & Mustaniroh (2018), cooking oil is one of the raw materials and liquid additives which is classified as potentially critical halal. Cooking oil is derived from vegetable oil or animal oil which in the processing process involves pale material in the form of bleaching earth or activated charcoal and the addition of antioxidants, so the halal requirements for cooking oil are halal certified (LPPOM MUI, 2012). According to Sugito & Firdausi (2018) Indonesian people who are predominantly Muslim, who are very concerned about the halalness of a product must be more careful in buying cooking oil. This is because there are producers who mix vegetable cooking oil with animal oil to produce a more savory food taste in their cooking results. Food quality is very important, especially for Muslims. Food quality can be easily contaminated due to the addition of food additives that do not follow halal requirements (Syed Idrus & Ismail, 2014).

Third is salt. According to Zakariah (2018) salt is one of the feed ingredients that can come from non-halal animal ingredients. According to LPPOM MUI (2013), if there is an additive to the salt, for example anti-flaking (anticaking), then it can potentially become unlawful. This material serves to prevent clotting during the storage period, so it is not easy to clot when stored before use (Dono, 2012a).

Fourth, that is Instant flavor. Instant flavor enhancers are now available on the market in various forms, such as: Monosodium Glutamate. Monosodium Glutamate (MSG) or vetsin, broth, yeast extract, etc. MSG is one of the most favorite instant flavorings used. Monosodium glutamate (MSG) is a sodium salt (sodium) from glutamic acid. This material is used as a flavor enhancer. Glutamic acid is commercially produced through microbial processes from other ingredients as additives. As a microbial product, the critical point may come from 1) the source of the media components used for microbial cultivation, ranging from culture refresher, perinoculum, to the product fermentation media, 2) a source of process aiding agents, such as an antifoam compound (antifoam), a spore harvesting agent which sometimes uses surfactants, cell-breaking agents to remove intracellular products, activated carbon and ion exchange resins, 3) the addition of additives to the final product; such as coatings, fillers, pH regulators, and others (LPPOM MUI, 2012).

The fifth is flour. According to (Dono, 2012a) from halal side, there is no problem in wheat flour. However, various additives and additives are susceptible to various contaminants of banned substances. For example, vitamin B1 (thiamine), vitamin B2

(riboflavin), and folic acid (folic acid) sourced from halal plants are consumed. This vitamin changes status to halal when produced microbiologically using non-halal media. Another fortunate example of doubtful status is the amino acid L-cysteine (L-cysteine hydrochloride). This ingredient is often used to soften wheat gluten, producing soft (fine) flour products and larger volumes. There are 3 types of L-cysteine sources, namely: from human hair extraction, animal hair extraction, and from microbial products.

The sixth is soy sauce. Soy sauce is made through the process of fermenting soybeans (white or black soybeans) using yeast or tempeh mushrooms and adding various ingredients such as herbs and spices, sugar and water. The process of making traditional soy sauce which includes the stages of washing soybeans, soaking, boiling, fermentation, cooking, filtering to packaging will produce halal products without a critical point (Dono, 2012b). But now there is soy sauce production using flavor enhancing components. This stage of adding flavor enhancers becomes a critical point of halal in the process of making soy sauce. This is because flavor enhancers can be made through bioprocess techniques using microorganisms. The risk will occur if the microorganisms or bacteria used are genetically modified. It could also be possible for the media to grow microorganisms used in bioprocess techniques containing non-halal materials (Halal Corner, 2013).

The sixth is tofu. Tofu is a processed soybean food that is already familiar to the people of Indonesia because it tastes good, easy to make, cheap, high in protein, and can be processed into various forms of cuisine such as snacks, not even a few people who make tofu into a daily side dish (Rosalyn, 2012). However, if the processing uses technological facilities, it must be examined again. To avoid contamination from processes or other materials that can eliminate the halal status becomes haram (Arif, 2015).

Seventh is tempeh. Tempe is a traditional food that is fermented from the activity of the fungus *Rhizopus sp* (Winanti, Bintari, & Mustikaningtyas, 2014). Cleanliness is very important in the tempe fermentation process because it will affect product yield. According to Satiawihardja, Mulijani, Nuraini, & Syamsu (2018), in the fermentation process there may be the addition of a component during the process (for example, anti-foam, growth regulators or stimulants, or maybe other substances that are deemed necessary). Then it is necessary to trace the halal or barrenness of these substances.

Conclusion

The results showed that there were three cooking techniques used in restaurants in Padang, namely by frying, boiling with coconut milk, and boiling. The fried food menu is the most in the restaurant compared to the food menu which is boiled with coconut milk and burned. There are 53 fried menus in the restaurant which are divided into processed chicken, seafood, fresh fish, meat, eggs and vegetable ingredients. The results of identification of all processed foods are known that there are several critical points on food preparations. Like how to slaughter animals in processed chicken and meat. Cooking oil, salt, and flavorings are also found in all fried food preparations. Flour is found in processed chicken food and seafood and fresh fish. While soy sauce is only found in processed chicken. Tofu and tempeh are also only found in vegetable products. It is expected that producers will pay more attention to the halal critical point in the ingredients and food processing processes, so that all food is guaranteed

halal. Consumers are also expected to choose restaurants that already have a halal label to avoid the halal food menu.

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