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### Strategy For the Development of The Sampang City RPH In Supporting the Halal Product Certification Process

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#### *Abstract*

*Penelitian ini dilatarbelakangi oleh rendahnya tingkat pemenuhan standar halal pada Rumah Potong Hewan (RPH) di Indonesia, termasuk di Kabupaten Sampang, meskipun regulasi halal telah diatur dalam Keputusan Kepala BPJPH No. 77 Tahun 2023. Tujuan penelitian ini adalah menganalisis implementasi ketentuan BPJPH tersebut di RPH Kabupaten Sampang dan merumuskan strategi pengembangannya. Penelitian menggunakan pendekatan kualitatif deskriptif dengan teknik pengumpulan data melalui observasi, wawancara, dan dokumentasi. Data dianalisis menggunakan model Miles dan Huberman serta analisis SWOT untuk menentukan kekuatan, kelemahan, peluang, dan ancaman pengelolaan RPH halal. Hasil penelitian menunjukkan bahwa implementasi BPJPH telah berjalan baik pada aspek penyembelihan, pemeriksaan hewan, dan keberadaan Juru Sembelih Halal (JULEHA) bersertifikat, tetapi masih terbatas pada fasilitas fisik, pengemasan, penyimpanan, dan legalitas administrasi. Analisis SWOT mengidentifikasi perlunya strategi peningkatan fasilitas dan sinergi kelembagaan antara BPJPH, pemerintah daerah, dan pengelola RPH. Kesimpulannya, penguatan tata kelola RPH halal di Kabupaten Sampang menjadi langkah strategis dalam mendukung percepatan sertifikasi halal nasional dan peningkatan daya saing industri daging halal di Indonesia.*

*This study was motivated by the low level of halal standard compliance in slaughterhouses in Indonesia, including in Sampang Regency, despite halal regulations being stipulated in Halal Product Guarantee Agency Head Decree No. 77 of 2023. The purpose of this study was to analyze the implementation of the Halal Product Guarantee Agency provisions in slaughterhouses in Sampang Regency and formulate development strategies. The research used a descriptive qualitative approach with data collection techniques through observation, interviews, and documentation. The data were analyzed using the Miles and Huberman model and SWOT analysis to determine the strengths, weaknesses, opportunities, and threats of halal slaughterhouses management. The results of the study show that the implementation of halal product guarantee agency has been going well in terms of slaughtering, animal inspection, and the presence of certified Halal Slaughterers, but is still limited in terms of physical facilities, packaging, storage, and administrative legality. The SWOT analysis identified the need for a strategy to improve facilities and institutional synergy between halal product guarantee agency, local governments, and slaughterhouse managers. In conclusion, strengthening the governance of halal slaughterhouses in Sampang Regency is a strategic step in supporting the acceleration of national halal certification and increasing the competitiveness of the halal meat industry in Indonesia.*

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## **Introduction**

Indonesia, as the country with the largest Muslim population in the world, has a high demand for halal products, especially meat from slaughtered animals. Slaughterhouses play an important role in ensuring the halal status, safety, and hygiene of these products (Rosyidi, 2017). However, to date, more than 85% of halal Slaughterhouses in Indonesia have not been certified halal in accordance with the provisions of Law No. 33 of 2014 concerning Halal Product Guarantee and the Decree of the Head of halal product guarantee agency No. 77 of 2023 ((Halal Product Guarantee Agency), 2023). This condition indicates a gap between regulations and their implementation in the field (Dr. H. Mastuki, 2021).

Sampang Regency is one of the areas in Madura that has great potential in beef supply. Based on data from the Sampang Regency Livestock Service (2025), the number of beef cattle in 2023 reached 259,072 with a meat production of 3,077,589 kg, but in 2024 it decreased to 147,156 with a production of 511,372 kg. This decline indicates that there are production dynamics that need to be balanced with an increase in slaughterhouse capacity so that the meat supply chain remains halal and hygienic. Currently, Sampang Regency has five active slaughterhouses, but only some of them meet halal facility standards and have certified Halal Slaughterers (Arief, 2025).

Previous studies have shown that the success of halal certification implementation heavily depends on facility readiness, human resource competence, and the implementation of the Halal

Assurance System . Fahrani and Faraby (Naurah Intan Fahrani & Muhammad Ersya Faraby, 2024) found that the implementation of halal product guarantee agency Decision No. 77 of 2023 at the Pamekasan City Slaughterhouse still faces facility and human resource constraints. Amalyadi and Munandar (Amalyadi et al., 2025) at the Bangkong Slaughterhouse in Sumbawa also identified similar obstacles, namely limited training and supporting facilities. Meanwhile, Sandela, Yuana, and Sari (Sandela et al., 2023) emphasized the importance of a legal basis and regulatory compliance in ensuring the success of halal certification of slaughterhouses in Indonesia.

However, to date, there has been no study specifically discussing halal Slaughterhouses development strategies in Sampang Regency with reference to the Head of halal product guarantee agency Decree No. 77 of 2023. This study aims to fill this gap by analyzing the actual conditions of Slaughterhouse in Sampang, identifying factors that support and hinder the halal certification process, and formulating effective development strategies. The novelty of this research lies in the application of SWOT analysis synergized with halal product guarantee agency standards ((halal product guarantee agency ), 2023 )(Rangkuti, 2018) to produce strategic recommendations for strengthening halal Slaughterhouses governance at the regional level.

## **Literature Review**

### **Slaughterhouse Development Strategy**

Slaughterhouses play an important role in ensuring the availability of meat that is safe, healthy, intact, and halal. In addition to being a place for slaughtering, halal Slaughterhouses also has a strategic function in maintaining food safety, public health, and ensuring the integrity of halal animal products(Rosyidi, 2017). Based on the level of facilities, halal Slaughterhouses are divided into traditional, semi-modern, and modern. However, most halal Slaughterhouses in Indonesia are still traditional in nature, with limited facilities, sanitation systems, and the number of certified Halal Slaughterers (Lubis et al., 2020).

Sidabalok (Sidabalok et al., 2019) emphasize the importance of improving facilities, training human resources, and regional supervision so that slaughterhouse operate in accordance with national standards. Modernizing slaughterhouses through the green slaughterhouse concept is also considered effective for improving energy efficiency and supporting environmentally friendly waste management (Nuzula & K, 2022).

Strategically, the development of slaughterhouses is carried out by adjusting the internal strengths and external opportunities of the organization. According to Wheelen and Hunger (Thomas Wheelen, J. Hunger, Alan Hoffman, 2017), strategy is a means of organizational adaptation in achieving goals. Rangkuti adds that SWOT analysis can be used to determine strategies through four approaches (Rangkuti, 2018): utilizing strengths and opportunities (SO), improving weaknesses with opportunities (WO), using strengths to face threats (ST), and minimizing weaknesses and threats (WT). This approach forms the basis for formulating policies for the sustainable development of halal slaughterhouses.

In terms of regulation, slaughterhouse management is governed by several legal bases, including Law No. 6 of 1967 concerning Basic Provisions on Animal Husbandry and Health, Government Regulation No. 82 of 2000 concerning Animal Quarantine, Minister of Agriculture Decree No. 555/Kpts/TN.240/9/1996 concerning Guidelines for Slaughterhouses, and Head Decree Halal product guaranteeagencyNo. 77 of 2023 concerning Guidelines for Halal Animal Slaughter. These regulations stipulate that slaughterhouses must have a halal management system, halal supervisors, and certified Halal Slaughterer.

Head Decree Halal product guarantee agency No. 77 of 2023 stipulates 13 indicators for halal Slaughterhouses standard compliance, namely:

1. Animals slaughtered are healthy, free from defects, and fit for consumption;
2. The slaughtering process is in accordance with Islamic law;

3. Slaughtering is carried out by a certified Halal Slaughterer ;
4. A halal supervisor is available as the person in charge of halal compliance;
5. Slaughtering equipment is separated between halal and non-halal;
6. Knives are sharp and do not cause animal cruelty;
7. Slaughtering facilities are clean and hygienic;
8. Blood is drained completely;
9. Carcasses are washed using clean and uncontaminated water;
10. Packaging and storage are carried out hygienically and separately;
11. Distribution and transportation are not mixed with non-halal products;
12. The slaughterhouse has a valid Halal Assurance System document;
13. Audits and supervision are carried out periodically by the competent authority.

The implementation of these thirteen indicators forms the main basis for the halal slaughterhouse development strategy in Indonesia. Compliance with these standards not only guarantees the halal status of products, but also strengthens public confidence in the safety and quality of meat. Therefore, the slaughterhouse development strategy needs to include facility modernization, improvement of human resource competencies, and the implementation of integrated halal management.

Synergy between local governments, halal product guarantee agency , MUI, and the community is very important to strengthen the national halal assurance system. Integrating halal principles with quality systems such as Hazard Analysis Critical Control Point (HACCP) can also strengthen product safety and halalness (Mail et al., 2021) Thus, the development of halal slaughterhouses should not only focus on regulatory compliance, but also on improving efficiency, economic value, and the competitiveness of the national halal industry.

### Halal Product Certification

Halal certification is a legal process that guarantees that products and all production processes comply with Islamic principles. The legal basis is stipulated in Law Number 33 of 2014 concerning Halal Product Guarantee, Government Regulation Number 39 of 2021, and Decree of the Head of halal product guarantee agency Number 77 of 2023 ((halal product guarantee agency ), 2023). Every slaughterhouse is required to implement a halal management system, have a halal supervisor, and ensure that the slaughtering process is carried out by a certified (Syamsu et al., 2024).

The halal certification procedure consists of four main stages:

1. Submission of an application through the SIHALAL system by the business operator;
2. Field audit by the Halal Inspection Agency ;
3. Halal fatwa hearing by the Indonesian Ulema Council ; and
4. Issuance of a halal certificate by halal product guarantee agency .



Figure 1. Halal Certification Process Flow in Indonesia ((halal product guarantee agency ), 2023)

The halal certification system in Indonesia has been running well, but it still faces challenges in terms of cost, access to information, and limited halal human resources in the regions. To overcome this, the government, through halal product guarantee agency, launched the Free Halal Certification program and a self-declare mechanism for micro and small businesses (Ariska et al., 2024).

Baswir and Jumiono emphasize that technical assistance and continuous internal audits are crucial to maintaining consistency in the implementation of the Halal Assurance System (Baswir & Jumiono, 2025). With synergy between the government, business actors, and the community, the halal certification process can become a major driver for strengthening the national halal ecosystem. Halal certification also serves as a guarantee of product quality and added value, as well as a foundation for the development of globally competitive halal slaughterhouses.

### **Methodology**

This study uses a descriptive qualitative approach to analyze the development strategies of the Sampang City Slaughterhouse in supporting the halal certification process. This approach was chosen because it is able to describe social phenomena contextually and comprehensively (Moleong, 2021). The research was conducted at the Sampang District Slaughterhouse under the Agriculture and Food Security Agency's Livestock and Animal Health Division during September–October 2025. The data used consisted of primary data from interviews with Slaughterhouse managers, Halal Slaughterers, and relevant agency officials, as well as secondary data from halal product guarantee agency documents, official reports, and regional statistical data (Sampang, 2025). Data collection was conducted through observation, interviews, and documentation, then tested for validity using source and technique triangulation (Rijali, 2018). Data analysis used the Miles and Huberman model, which includes reduction, presentation, and conclusion drawing, and was reinforced with SWOT analysis to formulate halal Slaughterhouse development strategies (Rangkuti, 2018); (Thomas Wheelen, J. Hunger, Alan Hoffman, 2017)

### **Results and Discussion**

#### **Overview of the Sampang Regency Slaughterhouse**

The Sampang Regency Slaughterhouse is a public service unit under the Agriculture and Food Security Agency's Livestock and Animal Health Division, which serves to ensure the availability of safe, healthy, wholesome, and halal meat. The Slaughterhouse plays a crucial role in ensuring the quality and halal status of meat through the implementation of the principles of the Halal Product Assurance System regulated by the halal product guarantee agency.

Sampang District has five active Slaughterhouses, namely Sampang, Torjun, Tambelangan, Omben, and Ketapang. Based on interview results, all halal Slaughterhouse have obtained halal certificates from halal product guarantee agency in July 2024, the result of a six-month certification process funded by the East Java Provincial Government (Arief, 2025).

However, only the Sampang City SPS has met most of the halal facility standards, such as livestock rest areas, clean slaughter rooms, and a simple slaughtering system. The other four SPSs still face obstacles in terms of supporting facilities and halal administration (A. S. koordinator R. S. Hartono, 2025).

The Sampang City SPS has a simple but functional organizational structure, consisting of:

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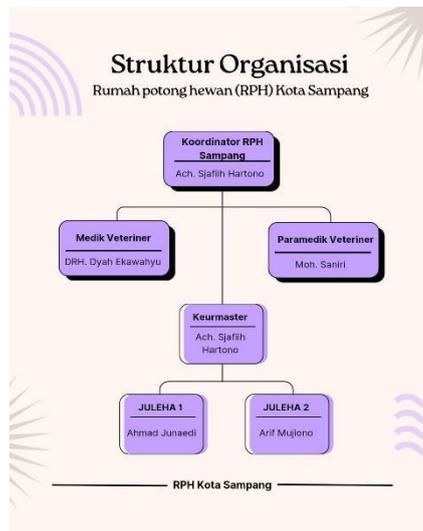


Figure 2. organizational structure

This structure demonstrates a clear division of tasks in supporting the implementation of SJPB. The institution's commitment to halal is demonstrated through compliance with slaughter regulations and ongoing training for halal slaughterer.

### Implementation of Halal Product Guarantee Agency Head Decree No. 77 of 2023

Head Decree Halal product guarantee agency No. 77 of 2023 serves as the national guideline for the implementation of the Halal Product Guarantee System in animal slaughter. This regulation covers 13 technical aspects, ranging from animal requirements, halal human resources, slaughtering tools, to the distribution of slaughtered products.

The results of the study show that the implementation of halal product guarantee agency provisions in Sampang Regency has been quite good in terms of slaughtering and halal human resources, but is still limited in terms of physical facilities, storage, packaging, and the completeness of legal documents.

Table 1. Implementation of halal product guarantee agency Regulation No. 77 of 2023 at the Sampang District Slaughterhouse (A. dan sjaifih Hartono, 2025)

No.	Regulated Aspects	Halal Product Guarantee Agency Regulation No. 77 of 2023 (Simplified)	Interview Results / Field Findings	Researcher Analysis
1	Halal Livestock Requirements	Animals must be alive, healthy, and not fed haram feed.	At the Sampang City Slaughterhouse, ante-mortem examinations are conducted by paramedics prior to slaughter. The slaughter of pregnant females is prohibited. Animals are fed grass and PDAM water. The slaughter of pregnant females is prohibited.	Complies with halal product guarantee agency provisions; health checks and halal feed are well implemented, although the level of supervision varies between slaughterhouses.
2	Halal Management Team at	Must have a certified Halal	The Sampang Slaughterhouse has two certified halal halal	Halal human resources already meet competency

	the Slaughterhouse	Supervisor and Juleha.	slaughterer, but the halal supervisor is still on loan from Pamekasan. In general, all slaughterhouses in the district have at least two halal slaughterer with certificate of competency.	requirements; there is a need to add permanent halal supervisors in each slaughterhouse for independence.
3	Slaughtering Tools	Sharp knives, food grade, not made from unclean materials, and appropriate for the size of the animal's neck.	At the City Slaughterhouse, each butcher carries their own knife; these are not made from prohibited materials and are always cleaned. Other slaughterhouses also use sharp and hygienic tools. However, there are no standards for knife sizes and no formal control system.	Some aspects are compliant; tool hygiene requirements are met, but knife size standards and periodic inspections have not been uniformly implemented.
4	Pre-slaughter (General)	Animals must be rested and not witness other slaughtering processes, and their identities must be recorded.	At the Sampang slaughterhouse, animals are rested for 8–12 hours before slaughter and separated from the slaughter area. Not all district slaughterhouses have adequate resting areas.	Mostly compliant; municipal slaughterhouses meet the requirements, while district slaughterhouses need to improve their resting facilities.
5	Pre-Slaughter Non-Stunning	Animals are handled gently by trained personnel, without violence	All slaughterhouses in Sampang use manual methods without stunning. halal slaughterer personnel are experienced and ensure animal welfare during the process.	Fully compliant; the manual method is halal and meets animal welfare principles.
6	Pre-slaughter stunning	Stunning may be performed if it is controlled and does not cause death.	Not implemented in municipal slaughterhouses or other slaughterhouses in the subdistrict. Some slaughterhouses have received stunning equipment, but it is not used because the tradition of manual slaughter is still strong.	Not relevant at this time; SOPs need to be prepared if the stunning method is implemented in the future.
7	Slaughtering Process	Performed with intention, tasmiyah, and one swift movement to cut the food,	Halal slaughterer is certified halal in city and sub-district slaughterhouses and recites the basmalah before slaughtering. The cut is	This is in accordance with Islamic law and halal regulations. Regular supervision is required to ensure that all slaughterers

		breath, and blood channels.	made quickly with one movement.	consistently recite the tasmiyah.
8	Post-Slaughter Handling	Postmortem examination, separation of non-halal parts, and documentation of the process	At the City Slaughterhouse, the keurmaster inspects the meat after slaughter and separates parts that are unfit for consumption. At other slaughterhouses, internal organ examinations are carried out by Livestock Service officers, but refrigeration facilities are not yet available.	Partially compliant; health checks have been carried out, but documentation and refrigeration facilities are still limited.
9	Packaging of Slaughtered Products	Meat must be packaged cleanly and safely.	There is no individual packaging; meat is transported using tarpaulins in pickup trucks and sent directly to the market. Halal labels are not available.	Not yet compliant; a hygienic packaging system and halal labeling on products need to be implemented.
10	Storage of Slaughtered Products	Halal meat is stored separately from non-halal meat in a clean and controlled room.	The city slaughterhouse has separate refrigeration/aging rooms but they are cleaned manually. Sub-district slaughterhouses generally hang meat in open rooms without refrigeration.	Partially compliant; storage facilities need to be improved, especially in sub-district slaughterhouses, to avoid contamination.
11	Distribution of Slaughtered Products	Halal distribution is carried out using clean transportation and mandatory halal labels.	Distribution to markets is carried out without halal labels and using open vehicles. The agency plans to add halal stamps or banners next year.	Partially compliant; the distribution system is already in place, but the aspects of halal labeling and transportation have not been fulfilled.
12	Legality and Supporting Documents	Slaughterhouses must have an NIB, NKV, or official decree, as well as a halal certificate.	The Sampang City slaughterhouse does not yet have an NIB because it is government-owned; the NKV is still in process. All slaughterhouses are halal product guarantee agency halal certified (July 2024) and undergo guidance twice a year.	Mostly compliant; administrative documents need to be completed, especially the issuance of NKV.
13	Slaughterhouse Location	Halal slaughterhouses must be separated from non-halal slaughterhouses	There are no non-halal slaughterhouses in Sampang Regency. The city slaughterhouse has a 1.5-meter-high fence,	Partially compliant; the separation requirement has been met, but the height of the fence and

		and have a fence at least 3 meters high.	while several subdistrict slaughterhouses do not yet have fences or proper drainage.	physical facilities need to be adjusted to meet halal product guarantee agency standards.
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In general, aspects that are already compliant include slaughtering, animal inspection, and halal human resources. Meanwhile, aspects that are not yet compliant mainly include packaging facilities, storage, distribution, and administrative legality.

These results show that the development of halal slaughterhouses in Sampang is in line with halal product guarantee agency policy directions, but still requires increased support in terms of facilities and regional funding in order to meet all national SJPH indicators.

### SWOT Analysis Based on Interview Results

SWOT analysis was used to assess the internal and external conditions of the Sampang Regency Slaughterhouse in supporting halal certification:

*Table 1 SWOT Analysis Based on Interview Results (A. dan sjafih Hartono, 2025)*

NO	Aspect	Interview Findings	SWOT Analysis
1	<i>Strengths</i>	<ul style="list-style-type: none"> <li>a) All slaughterhouses have been halal product guarantee agency halal certified since July 2024.</li> <li>b) There are 10 certificate of competency halal slaughterer.</li> <li>c) The slaughtering process complies with Islamic law (reciting tasmiyah, one movement, sharp tools).</li> <li>d) The local government fully supports the halal certification policy</li> </ul>	The main strengths are compliance with halal regulations and the availability of certified human resources. This is a major asset in maintaining consumer confidence and expanding the halal market.
2	<i>Weaknesses</i>	<ul style="list-style-type: none"> <li>a) Only one of the five slaughterhouses meets halal facility standards.</li> <li>b) There are no refrigeration and hygienic packaging facilities.</li> <li>c) The meat does not have a halal stamp.</li> <li>d) Some local butchers are unable to attend halal slaughterer training because they are illiterate.</li> </ul>	The main weaknesses lie in supporting facilities and administration, as well as the low technical literacy of some workers. This has the potential to hamper the ongoing halal audit process and the modernization of slaughterhouses.
3	<i>Opportunities</i>	<ul style="list-style-type: none"> <li>a) Regulatory support from halal product guarantee agency No. 77 of 2023 and JPH Law No. 33 of 2014.</li> <li>b) The large potential population of beef cattle in Sampang.</li> <li>c) Increasing public awareness of halal products..</li> </ul>	A great opportunity to strengthen the competitiveness of local halal meat products, while opening up opportunities for the development of modern slaughterhouses and partnerships with the private sector.
4	<i>Threats</i>	<ul style="list-style-type: none"> <li>a) Limited local government budget for facility</li> </ul>	This threat could reduce slaughterhouse productivity and

		improvements. b) Competition with modern slaughterhouses in other districts. c) Decline in beef consumption due to PMK and shift to chicken meat.	income if not anticipated with innovation, investment support, and adaptation to halal market trends.
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### Halal Slaughterhouse Development Strategy for Sampang Regency

Based on the results of the implementation of halal product guarantee agency No. 77/2023 and SWOT analysis, the development strategy is directed at four main approaches:

**1 SO (Strength–Opportunity) Strategy:**

Optimizing internal strengths with the support of halal product guarantee agency to expand halal training, halal meat promotion, and sustainable certification.

**2 WO (Weakness–Opportunity) Strategy:**

Overcoming facility limitations by utilizing halal product guarantee agency programs and local/central government funding for the construction of cold storage rooms, hygienic packaging, and halal labeling.

**3 ST (Strength–Threat) Strategy:**

Maintaining halal quality and competitiveness through routine internal audits, public outreach, and the implementation of digital halal labels.

**4 WT (Weakness–Threat) Strategy:**

Implement cost efficiency, collaboration between slaughterhouses, and regular coordination with halal product guarantee agency and MUI to maintain compliance with SJPH.

The results of this study confirm that the implementation of Head Decree Halal product guarantee agency No. 77 of 2023 in Sampang Regency has shown significant progress in terms of slaughtering and halal human resources, but there is still a need to improve physical facilities and halal administration. This situation is in line with the findings of Fahrani & Faraby in Pamekasan and Amalyadi & Munandar in Sumbawa, which both highlight the importance of facility readiness and technical assistance (Naurah Intan Fahrani & Muhammad Ersya Faraby, 2024);(Amalyadi et al., 2025).

Halal product guarantee agency plays a central role not only as a certification body but also as a mentor and supervisor of the halal system in the region. Collaboration between halal product guarantee agency, local governments, and slaughterhouse managers is key to achieving a standardized, competitive, and sustainable national halal meat supply chain.

### Conclusion

This study shows that the implementation of Head Decree Halal product guarantee agency No. 77 of 2023 in the Sampang Regency Slaughterhouse has been running quite well, especially in terms of slaughtering, animal inspection, and the availability of certified Halal Slaughterers. All Slaughterhouse have obtained halal certificates from halal product guarantee agency, which indicates a strong commitment from the local government to implement the Halal Product Guarantee System (SJPH) in the animal slaughter sector. However, the research also revealed that most Slaughterhouse still face limitations in physical facilities such as cold storage rooms, packaging areas, and halal distribution systems. In addition, administrative legal aspects such as Veterinary Control Numbers and Business Identification Numbers (NIB) have not been fully met. This condition has resulted in the suboptimal implementation of halal product guarantee agency provisions in all specified aspects. Through SWOT analysis, this study found that the main strength of Slaughterhouse in Sampang Regency lies in the availability of halal human resources and government policy support, while the biggest weakness is in infrastructure and the technical literacy of local slaughterers. A major opportunity arises from halal product guarantee agency regulatory support and increasing public awareness of halal product consumption. Therefore, the most effective development strategy is to strengthen the synergy

between halal product guarantee agency, local government, and Slaughterhouse managers to accelerate the fulfillment of all SJPH indicators. Overall, this study confirms that strengthening the governance of halal Slaughterhouse in Sampang not only has an impact on improving food quality and safety but is also a strategic step in supporting a sustainable national halal industry ecosystem.

### **Recommendations**

1. The Sampang Regency Government is expected to increase budget allocation for the development of slaughterhouse facilities, particularly the construction of cold storage rooms, hygienic packaging areas, and improvements to other supporting infrastructure.
2. Ongoing training and mentoring should be provided to local slaughterers so that all slaughterers can be certified as Halal Slaughterers and understand halal slaughtering operational standards.
3. Slaughterhouse managers are advised to strengthen halal administration and legality systems, including the completion of NKV documents, the application of official halal labels, and the implementation of regular internal audits.
4. Cross-sector collaboration between local governments, academics, halal certification institutions, and the private sector needs to be enhanced to support the modernization of slaughterhouses, operational efficiency, and the sustainability of the halal industry in Sampang Regency.

### **Author's Contribution**

Fitriya Nurul H, as the corresponding author, contributed to the research design, data collection and analysis, and writing of the final manuscript.

Muhammad Ersya Faraby served as the supervising lecturer, providing conceptual direction, methodological guidance, and supervision during the research and writing process.

Both authors reviewed and approved the final manuscript for publication.

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### **Declaration of Competing Interest**

The author declares that this research has been conducted ethically in accordance with scientific research principles. All data and information were obtained with permission from the relevant parties and were used solely for academic purposes. No part of this research contains plagiarism, data manipulation, or violations of scientific publication ethics.

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