A Conceptual Stakeholder-Based Model of Malaysia Halal Food Control System

Abstract: The halal food control system is one of the critical aspects that need attention in sustaining the Malaysian halal industry. In practice, the existing halal food control system involves the roles of several stakeholders and is implemented independently according to their respective jurisdictions. No integrated control mechanism coordinates the roles of all stakeholders, thus resulting in fraud cases to easily happen in the industry. To effectively coordinate these roles, an integrated halal food control system must be developed. Therefore, this concept paper aims to discuss the roles of stakeholders involved in the halal food control system and to propose a conceptual halal food stakeholder control system model based on the objectives of the Islamic law framework. Information for this paper is gathered based on a literature review of previous studies related to the halal food control system. The conceptual model is expected to be a reference and guideline for all stakeholders involved and will serve as a theoretical foundation for future research in this area. Additionally, it can enhance consumer trust in Malaysia’s halal certification and support the country’s goal of becoming a leader in the global halal food industry.

Keywords: control system, halal food, Objectives of the Islamic Law, stakeholder model

I. INTRODUCTION

The world has recognised Malaysia as the leader in the global halal industry due to its well-organised business ecosystem and quality Malaysian halal certification. Looking back at the Eleventh Malaysia Plan (11MP) (2016–2020), the halal industry was given particular attention in generating high-paying jobs as they have strong chains with other economic sectors. This policy was continued in the Twelfth Malaysia Plan (12MP) where the halal industry was also included as the primary focus area in the high-potential industrial development [1]. The government also introduced the Shared Prosperity Vision 2030 in 2019 to restructure the priorities for sustainable Malaysian development [2]. The Shared Prosperity Vision 2030 has outlined seven (7) Strategic Thrusts, with Strategic Thrust 2 focusing on the Key Economic Growth Activities (KEGA). It is clearly stated in one of the propositions among the 15 KEGA activities under the KEGA 6, which focuses on the Halal Hub and Food. The Halal Industry Master Plan 2.0 was launched to support the implementation of initiatives under KEGA 6 of Shared Prosperity Vision 2030, which was in accordance with 12MP (2021–2025) and 13MP (2026–2030) [3].

The primary national policies that stress the national halal industries are an indication that the country is highly committed to achieving the aim to become the main leader in the global halal industries. To achieve these aims, Malaysia has to lead in global halal standardisation including in the auditing processes, halal certification to protect the halal integrity, and furthermore to conduct and coordinate the development of global halal industries. The importance of halal certification is highly significant. It forms an economic chain based on the halal concept that supports the Sustainable Development Goals (SDG) 12, which is responsible for production and consumption. To ensure the sustainable economic chains of halal food, various aspects that can support the efforts to achieve this aim has to be paid attention to. One of the critical aspects to be paid particular attention to
is the halal control system that works to control the overall processes and activities of all stakeholders involved in the halal food chains [4].

The halal food control system in Malaysia involves the roles of many layers of stakeholders that play their specific tasks in the halal food control system. In general, it is governed by the Department of Islamic Development Malaysia, commonly known as JAKIM and involves other stakeholders to ensure that food products and establishments comply with halal requirements. The stakeholders involved are those who have a direct or leading role in food control management, those who have a secondary or supporting role and those who are impacted by food control management. It can be divided into several components including; (1) inspection and enforcement body; (2) control management body; (3) legislation body, standards and fatwas; (4) halal laboratory; (5) halal education and training body; and (5) consumers.

However, each cluster of stakeholders independently and separately implements their roles. There is no mechanism that coordinates all these roles in an integrated system [5]. The problems in coordination and jurisdiction between different stakeholders make the control monitoring even more complex which may have an impact on transparency and the free flow of information between the various agencies [4], [6]. In addition to that, the existing traditional food safety strategies are deemed not sufficient in preventing fraud especially when it involves the halal food control system [4].

When there is no one mechanism that coordinates all the roles of stakeholders in one comprehensive and integrated system, it could lead to many negative issues such as fraud, abuse, and corruption [7], [8], [9], [10]. For example, the loopholes in the halal food control system had recently exposed the meat cartel syndicate cases. Among the factors for the loopholes were operation procedure [11], enforcement and regulation issues [12], processes and flowchart that could be easily misused [13], overlaps (bureaucracy) in the functions and scopes of agencies that made the implementation of control difficult [14], loose standard operating procedures (SOPs) [15], issues in the halal enforcement coordination [16], and integrity issues among officers [17]. When the halal control system is not adequately efficient, there are rooms for breaches to take place rather easily. The statement given by JAKIM regarding the flowchart of import meat entry that has so many loopholes proves that there are weaknesses in the halal control system. In fact, there is no check-and-balance mechanism to track the misuse of authority and legal policies that can effectively control fraud and misuse [13].

Due to the issues with jurisdiction and coordination between multiple layers of stakeholders, coupled with no integrated control mechanism to coordinate the activities of all stakeholders, fraud cases in the halal food industry are exceedingly prevalent. To efficiently coordinate the issues, an integrated halal food control system management must be developed. Therefore, this concept paper attempts to explore the roles of stakeholders participating in the halal food control system and to suggest a conceptual halal food stakeholder control system model based on the objectives of the Islamic law framework as a reference for all stakeholders involved.

II. REVIEW OF LITERATURE

A. Management of Malaysian Halal Food Control System

Globalisation and technological development have drastically impacted the global food control system, including the halal food control system in Malaysia. The roles of the halal food control system are highly significant, especially in facing the challenges in the halal industry that moves fast with various technologies. There are a number of studies on food control in other countries. Among them is a study on the achievements and issues in food control in Vietnam [18], a study in Austria that revealed the results from food control on the food products/hotel/restaurant between 2010 and 2016 [19], and a study in Germany on food control as a method to prevent frauds [20].

The previous literature reviews have indicated that the studies on halal food control system in Malaysia are quite limited. The previous studies focused more on the control system in halal food supply chains only [21], [22].
There are no studies on halal food control system from the perspective of stakeholders. There is one study on the food control system from the aspect of processes and halal food control activities without directly relating them with the stakeholders or agencies involved [4], while there was another much older study on the halal control activities and halal assurance focusing on the logistics aspects [24]. Although the previous related studies are limited, the findings from these studies could help in giving prior information for the present study’s concept.

The halal food control system in Malaysia is comprised of many groups of stakeholders, which involve government agencies, certification bodies, businesses, consumers, and religious authorities. Each stakeholder has their own set of roles in the halal food control system. They can be grouped according to their main roles; those who have a direct or leading role in food control management, those who have a secondary or supporting role, and those who are impacted by food control management.

The halal food control system is important to ensure that each food that has gone through many processes until it reaches the table of the consumer is compliant with the concept of halal and good based on the objectives of the Islamic law framework. Some halal food that reaches consumers will go through some processes that start with the Malaysian halal certification until the products are available in the market. Halal products are supposed to be controlled by a control system that is comprehensive, holistic, and integrated to prevent any fraud and misuse, which could affect consumers’ confidence in the halal logo. Stakeholders involved in the control processes also need to be managed and controlled with a reliable system to prevent any misuse along the processes of halal control implementation. Therefore, the objective of Islamic law is proposed as a framework in the halal food control system so that the communities are protected from any negative implications.

B. Objectives of the Islamic Law Framework in the Management of Halal Food Control System

Basically, the objectives of Islamic law are the means or purposes for each law set by the Islamic laws, which are to bring benefits and to prevent harms to humans [25]. Founded on the objective that is centered on achieving benefits and prevention of harms based on the sources in the al-Quran and al-Sunnah, a policy framework and a policy in halal food management can be established. The Islamic value systems inherent in this concept must be the primary core in controlling the activities and processes of all halal products. This is based on the principles that each individual has their responsibilities to protect themselves from any harms and not to bring or cause harms to other people.

The objectives of Islamic law are the goal to be achieved for human benefit in this world and in the hereafter. The way to achieve these benefits is to take into account the importance of preserving five basic things; religion, life, intellect, lineage and property. It is centered on the achievement of goodness and elimination of any harm whether in this world or in the hereafter. The five basic things that the objectives of Islamic law aim to preserve are [26]:

1. Preservation of Religion:
   This objective focuses on safeguarding the core principles and teachings of Islam. It involves protecting the freedom of religion, promoting faith, and ensuring the preservation of Islamic beliefs and practices.

2. Preservation of Life:
   The preservation of human life is of utmost importance in Islam. This objective encompasses promoting physical well-being, protecting individuals from harm, and establishing a just and safe society where the sanctity of life is valued.

3. Preservation of Intellect:
   This objective emphasizes the protection and promotion of intellectual pursuits, knowledge, and wisdom. It includes encouraging education, critical thinking, and the pursuit of knowledge, as well as safeguarding mental and intellectual well-being.

4. Preservation of Lineage:
The objective of preserving lineage involves protecting and maintaining family structures, promoting healthy relationships, and safeguarding the rights of individuals within the family unit. This includes promoting marriage, ensuring the rights of spouses and children, and preserving the institution of the family.

5. Preservation of Property:
This objective focuses on safeguarding individual and collective wealth and property rights. It includes promoting economic justice, fair trade practices, and discouraging theft, fraud, and exploitation.

These principles provide a comprehensive ethical framework for understanding the objectives of Islamic law. They guide scholars and jurists in deriving legal rulings and making decisions that prioritize the well-being, justice, and harmony of individuals and society in accordance with the teachings of Islam.

Previous studies have proved that the objectives of Islamic law are able to offer solutions in many aspects of human life. Some of them are studies regarding the objectives of Islamic law as a parameter in the legal perspective of halal industry consumers in Malaysia [25], the application of objectives of Islamic law in the 21st century’s learning system [27], determination of the laws for giving zakat to non-Muslims [28], and in Malaysian Shariah index [29].

In the context of halal food, protection of the basics in the framework of objectives of Islamic law especially in the protection of religion and life is highly demanded. The consumption of halal food could protect one’s religious affairs by making themselves close to Allah SWT when their religious deeds are accepted and their prayers are granted besides saving oneself from the hell fire. It can also protect the physical self of individuals by consuming halal food that is suitable for the nature of man. This is among the main principles in objectives of the Islamic law framework, which is an approach to understanding the Shariah systems comprehensively and holistically based on the al-Quran and al-Sunnah, principles that are implicitly understood, as well as the values delivered by Shariah. Previous studies have shown that the objectives of Islamic law framework are capable of offering solutions to the issues of halal food control system because it is the primary aim in establishing the rules related to human activities.

III. METHODOLOGY

The purpose of this concept paper is to discuss the roles of stakeholders in the halal food control system and to propose a conceptual halal food stakeholder control system model based on the objectives of Islamic law. The discussion for this paper was gathered through a review of previous studies on the halal food control system based on certain protocols. The researchers started by searching past literature using the keywords “halal food control system in Malaysia” from reliable databases such as Emerald Insight, Science Direct, Research Gate and Google Scholar. The search was then refined based on 10 years of publication, starting from 2014 until 2023, because research related to halal food control in Malaysia is quite limited. There are 115 papers identified based on this keyword. There are about 68 papers out of 115 that discuss the roles of halal stakeholders. No studies were found on the need to coordinate and integrate the roles of stakeholders.

This study uses the concept of stakeholders as the study’s analysis framework. Reference [30] recommended the use of stakeholder analysis as a method for identifying and rating the significance of institutions and social groupings that have an impact on food control management. In order to identify whose interests should be taken into consideration while designing and/or implementing a policy or programme, as well as to facilitate institutional and policy reform processes [31], it involves the systematic collection and analysis of qualitative information.

The term stakeholder was introduced in 1963 in the memorandum at Standford Research Institute. This concept was then developed by Ronald Edward Freeman and William M. Evan [32]. This wide definition of the term was founded by Freeman by stating it is “any group or individual who can affect or is affected by the achievement of the organisation’s objectives”. This concept stresses on the trust relationship between an organisation and a stakeholder, which consists of the supplier, customer, worker, shareholder, local community, and management body. All of them are eligible to demand any profits as they have given their commitment [32].

In the food control system context, the stakeholders are individuals, people, or organisations with an interest in or influence over the quality and safety of food [33]. They include the following:
1. Those who have a direct or leading role in food control management: (government ministries, departments, and agencies).
2. Those who have a secondary or supporting role such as organisations that provide information used by those in charge of food control.
3. Those who are impacted by food control management (consumer organisations)

IV. RESULTS AND DISCUSSION

Based on the review of previous studies, the results can be divided into two parts. The first part is related to stakeholders in the halal food control system. The second part is related to a halal food stakeholder control system based on the objectives of Islamic law.

A. Stakeholders in the Halal Food Control System

Halal food control system is a system that requires commitment from different layers of stakeholders and implementation processes. These implementation processes include the aspects of inspection, enforcement, control management, standards, halal analysis/laboratory and halal training. The stakeholders are shown in the table below.

Table 1. Groups of Stakeholders in the Halal Food Control System

<table>
<thead>
<tr>
<th>Type of Stakeholders</th>
<th>Bodies Involved</th>
<th>Institutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Leading Role</td>
<td>Inspection and Enforcement Body</td>
<td>1. Department of Islamic Development Malaysia</td>
</tr>
<tr>
<td>Stakeholders</td>
<td>Control Management Body</td>
<td>2. State Islamic Religious Council</td>
</tr>
<tr>
<td>(The bodies directly responsible for</td>
<td>Legislation Body, Standards and Fatwas</td>
<td>3. Ministry of Health</td>
</tr>
<tr>
<td>and playing the leading role in the</td>
<td></td>
<td>4. Ministry of Domestic Trade, Cooperative and Consumerism</td>
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<td>food control system)</td>
<td></td>
<td>5. Royal Malaysian Customs Department</td>
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<td></td>
<td></td>
<td>6. Department of Veterinary Services</td>
</tr>
<tr>
<td>2. Secondary Role</td>
<td>Halal Analysis/Laboratory</td>
<td>1. MyHAC</td>
</tr>
<tr>
<td>Stakeholders</td>
<td>Halal Education and Training Bodies</td>
<td>2. Halal Industry Development Corporation</td>
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<tr>
<td>(The bodies that play secondary</td>
<td></td>
<td>3. Department of Chemistry</td>
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<tr>
<td>roles in the implementation of the</td>
<td></td>
<td>4. Halal Products Research Institute</td>
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<tr>
<td>food control system)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Affected</td>
<td>Indirectly affected</td>
<td>Consumers</td>
</tr>
<tr>
<td>Stakeholders</td>
<td></td>
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</tr>
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</table>
(Any entities or individuals that are indirectly affected by the certification process and outcomes but do not directly participate in it)

1. Leading Role Stakeholders

These stakeholders are the bodies directly responsible for and playing the leading role in the food control system. They include halal control management bodies, legal bodies, enforcement bodies, local authorities, and fatwa committees. Among those involved are:

Department of Islamic Development Malaysia (JAKIM)

The primary oversight and enforcing agency in Malaysia is JAKIM, which certifies both domestic and exported goods [34]. JAKIM serves as the primary halal authority in Malaysia [35]. Its responsibilities include implementing the halal certification system and serving as the primary proprietor of the Malaysia Halal Logo [36]. JAKIM’s primary responsibility is to guarantee that halal-certified goods are made using only halal ingredients [37]. JAKIM is in charge of providing halal certificates as well as developing and updating the Manual Procedure for Malaysia Halal Certification, which acts as the Malaysian halal certification reference. In addition, [38] explained that JAKIM is able to verify all the halal products to ensure their cleanliness efficiently and effectively. It is acknowledged both nationally and globally and has credibility as a centre for halal certification providers. In addition, JAKIM also checks on those applying for and those who already have halal certification. If a business decides to mark its goods or products as halal, standard MS1500 compliance is required [39].

State Islamic Religious Council (JAIN)

JAIN serves as the executive body for Malaysian halal certification and the authority that is responsible for managing halal concerns [39]. JAIN nevertheless has a big impact on halal certification as it is also the organisation in charge of making sure that businesses with halal certification adhere to the certification requirements. JAIN’s primary responsibility is to issue halal certification, but only for the domestic market and not for the global halal market [40]. Other than that, JAIN is in charge of handling halal management affairs [41]. It is also capable of overseeing the production process and ensuring that it complies with halal certification and validation approval [42] as well as overseeing the auditing and enforcement of the halal certification [43]. Moreover, JAIN is also in charge of managing every aspect of the panel meeting and online application for halal certification. Both JAKIM and JAIN have worked together to process the halal certification application and to provide the applicants with the help they need to use the MYeHALAL system [44].

Ministry of Health (MoH)

MoH also serves as one of the organisations supporting the halal certification industry. Due to the necessity for MESTI certification, MoH plays a crucial role in promoting food hygiene and safety. The applicants should understand that, as both certificates place an emphasis on equivalent criteria, they would be awarded both certifications if they could meet the requirements for either MESTI or halal certification. MoH is thereby indirectly supporting JAKIM in highlighting the significance of excellent, clean, and safe food production. The function of MoH in halal food control is crucial because food safety and quality make up a significant portion of the halal food control process. According to [45], MoH is responsible for administering the Food Act 1983, the Poison Act 1952, the Food Regulations 1985, the Food Hygiene Regulations 2009, and the Sales of Drugs Act.
1952. The monitoring of the production process, adherence to halal certification, and validation approval are among the other responsibilities of MoH [46]. They are also in charge of handling the auditing and overseeing the application of the halal certification [47] as well as ensuring that food safety programmes are effectively carried out, including routine compliance, sampling, food premises inspection, food import control operations, and licencing of certain food items needed by the food law [48].

Ministry of Domestic Trade, Cooperative and Consumerism (MDTCC)

MDTCC is in charge of overseeing the franchise and cooperative sectors [49]. This agency is involved in licensing and managing the production and sale of such goods. Additionally, they are overseeing issues pertaining to consumer protection and have developed into a body that organises laws, rules, and initiatives pertaining to consumer safety [50]. It is accountable for eradicating dishonest business practices.

Royal Malaysian Customs (RMC) Department

RMC is one of the halal authorities playing a significant part in overseeing the admission of goods from overseas. It is in charge of monitoring the issue of importing and allowing halal items into the country under the authority of the Customs Act of 1967 and the Customs (Prohibition on Imports) Order of 1988 [51]. RMC also performs its responsibilities with other bodies associated with halal food, such as the Department of Animal Services and JAKIM itself, in order to ensure the entry of halal commodities into Malaysia from outside and vice versa. JAKIM and RMC are working together to handle case-related activities at the port, which include inspecting and verifying every aspect of halal certification. Prior to being dispatched to selected ports, RMC aids in ensuring that JAKIM personnel receive the proper training.

Department of Veterinary Services (DVS)

The only organisation in Malaysia that is in charge of the livestock and animal care sector is DVS. DVS is a veterinary authority in Malaysia that serves the animal sector for the welfare of humans. According to [52], their contributions to maintaining and bolstering the animal health status cannot be disputed by the halal authorities. They must guarantee the safety and halal status of the raw materials used in the manufacture of nutritious food made from animal products [51]. In order for the animal to affirm its halal status and preservation, DVS is also responsible for encouraging animal welfare practices in all facets of animal rearing and production systems.

2. Secondary Role Stakeholders

These are the bodies that play secondary roles in the implementation of the food control system. They include the halal analysis/laboratory and halal education/training bodies, as follows:

Halal Analysis/Laboratories

Malaysia Halal Analysis Centre (MyHAC) is a great effort by the government through JAKIM in upholding Malaysian halal certification. It is located in Bandar Enstek, Nilai, Negeri Sembilan and was officiated on 29 March 2018. The laboratory is equipped with sophisticated lab instruments and consists of two main sections, which are Chemistry Section and Biotechnology Section. One of the main roles of the establishment of MyHAC is to conduct tests, studies, and research on products applying for halal certification. With this halal laboratory being established in this country, it could further enhance the image and quality of Malaysian halal certification not only locally, but also globally and this can further increase confidence among consumers toward the halal-certified products.

Analytical quality assurance programmes are required to make sure that laboratories are capable of providing reliable results for the food control system. Analysis for halal food control must be done at particular labs [39]. Besides MyHAC, the official laboratory for halal certification at the moment is the one run by the Department of Chemistry (DoC). DoC is a reputable research organisation with labs across the country that are outfitted with
cutting-edge equipment and strong human capital experience and skills. In addition to halal analysis, DoC is in charge of activities involving analysis for evaluating product specifications, food safety, and crime investigation [53]. However, halal analysis is not the only service offered by DoC laboratories. The development and execution of product analyses are also carried out in Halal Science Centres and research institutions such as the Halal Products Research Institute (HPRI) at Universiti Putra Malaysia. The development of new techniques for halal product verification in food and goods is the primary focus of the research centres.

**Halal Education and Training**

In Malaysia, Halal Industry Development Corporation (HDC) is at the forefront of the communication of halal knowledge and information. It serves as the halal authority’s coordinator for the overall growth of the halal sector in Malaysia [54]. HDC promotes participation and facilitates the growth of Malaysian companies in the global halal market. Moreover, HDC is responsible to lead the development of the halal industry and to promote and marketing Malaysian halal brands [55]. The other roles of HDC can be seen in supporting the investment into Malaysia’s halal industry and in promoting the concept of halal related to goods and services [56]. The establishment of the Global Halal Support Centre (GHSC) is one of HDC’s initiatives. GHSC serves as a hub for businesses, investors, researchers, experts, and service providers to access halal-related data, halal principles compendiums, market trends, industry statistics, certification compliances, and new halal research and development.

Government agencies like JAKIM and HDC as well as other cooperating organisations like halal institutions at universities frequently organise training sessions on food standards, certification programmes, and quality assurance schemes for food industry associations and food enterprises. The demand for professional human resource development and capital development in the halal sector is strengthened by the industry’s use of training in the food business. Anyone who wants to learn more about halal can register for HDC’s halal training modules, certification guidelines, and technical advisory services.

**3. Affected Stakeholders**

In the Malaysian halal certification system, this group of stakeholders refers to any entities or individuals that are indirectly affected by the certification process and outcomes but do not directly participate in it. The group of consumers are those who are affected by food control management. Consumers are important stakeholders in the halal certification system as they are the end-users of halal products. The certification process provides them with assurance that the products they are buying are halal and meet the required standards.

It is crucial that consumers are aware of a product’s halal certification in order to keep them from consuming non-halal food items. Highly informed customers will file a lawsuit if they discover that the food being offered to Muslim clients is not halal, or that the product’s halal status is questionable. For instance, the government of Malaysia maintains a system that enables clients to notify the authorities of such doubt. Customers’ assistance will guard against irresponsible parties taking advantage of consumers and the industry at large. The growing number of halal noncompliance incidents recorded in Malaysia demonstrates that consumers are becoming more attentive than before. The consumers’ knowledge will allow them to verify the products’ halal designation independently and protect them from being duped. The involvement of consumer organisations is currently very limited because of the lack of qualified personnel and financial aid. Moreover, they do not have an adequate scientific backup.

**B. Halal Food Stakeholder Control System Based on the Objectives of Islamic Law**

Founded on philosophies based on five (5) principles and the goal of achieving benefits and preventing harms, together with the concept of stakeholders discussed earlier, this study proposes a conceptual model of the halal food control system based on the objectives of the Islamic law framework. Previous studies have proved that the
objectives of Islamic law are able to offer solutions in many aspects of human life. Therefore, it is also applicable to offer solutions to the issues of the halal food control system.

The objectives of the Islamic law can serve as a framework in the halal food control system as its fundamental goal is to preserve the welfare and well-being of individuals and society. The framework is essential for ensuring that the food products meet Islamic dietary guidelines and are suitable for consumption by Muslims. Applying the five (5) principles of objectives of Islamic law within the halal food control system can help ensure the holistic compliance of halal products with Islamic values and principles. The framework can be integrated into the halal food control system in the following ways:

1. Preservation of Religion:

It can be achieved by ensuring that the food and beverages consumed by Muslims comply with the Islamic dietary laws, which include the prohibition of consuming pork and alcohol, adhering to proper slaughtering methods, and do not involve any practices or ingredients that are prohibited in Islam.

2. Preservation of Life and Health:

It can be achieved by ensuring that halal food is safe and free from harmful substances or contaminants, comply with hygiene standards, and does not pose risks to consumer health.

3. Preservation of Intellect:

It can be achieved by ensuring that the food and beverages consumed by Muslims do not contain ingredients that affect their mental faculties or judgment.

4. Preservation of Lineage:

This objective can be achieved by ensuring that the food and beverages consumed by Muslims do not contain ingredients that have an adverse effect on fertility or reproductive health.

5. Preservation of Property:

This objective can be achieved by ensuring that the food and beverages consumed by Muslims are not obtained through unlawful means such as theft or fraud.

Based on these principles, objectives of Islamic law are proposed for the framework for a comprehensive, holistic, and integrated halal food control system. The principles, once implemented within the halal food control system, can help ensure the holistic compliance of halal products so that the stakeholders can play the roles and responsibilities with integrity and simultaneously empower the halal food industry in Malaysia. The proposed framework is shown in Fig. 1 below.
Fig. 1: Halal Food Control System Model based on the Objective of the Islamic Law Framework

From the above figure, the halal control system is supposed to be in the centre, with the Malaysian halal logo in the background. This figure clearly divides the stakeholders into three (3) categories: those who play a leading role, those who play a secondary role, and those who are affected. And each category involves a few bodies and institutions. They are all involved in the halal food control system, as indicated by the arrows. Whereas the blue outer circle will serve as the frame boundary that depicts how the objective of Islamic law should be implemented to control the whole process and the stakeholders involved.

To further explain the above framework, the researchers came up with an extended figure that shows the institutions involved with each stakeholder. As previously discussed, there are three (3) categories of stakeholders, and each of them has institutions that will play their roles. It is illustrated in Fig. 2 below:

Fig. 2: Roles of Stakeholders in Halal Food Control System based on the Objective of the Islamic Law Framework

As demonstrated in Fig. 2, among the institutions listed, JAKIM is seen to have a significant role that falls into both the leading and secondary roles. It is consistent with its function as the governing authority responsible for
Malaysia's halal certification. It is undeniable that JAKIM is the main regulatory authority responsible for the certification and management of halal food products in Malaysia. They establish and enforce the guidelines and standards for halal certification. JAKIM is indeed a prominent organisation and plays a significant role in the halal control system as the main authority responsible for halal certification and regulation in the country.

The primary functions of JAKIM include handling the halal certification process, developing the halal standards and guidelines, conducting monitoring and enforcement, collaborating with other international halal certification bodies, industry associations, and other government agencies, as well as providing educational resources to enhance knowledge of halal principles and practices. JAKIM has many experts who can comprehend the objective of Islamic law, as most of their auditors have a background in Islamic studies. Because of their expertise, JAKIM should be in charge of the entire halal food control process based on the objective of Islamic law as indicated in the blue box.

While JAKIM plays a crucial role, it is worth noting that there are other agencies or stakeholders that are involved in the halal control system in Malaysia. Other institutions in the lists have their respective roles according to the scope of their organisation's jurisdiction but ought to be under the control of JAKIM and the objectives of Islamic law. A country with multiple agencies and stakeholders must clearly define the role of each agency to help improve coherence among them.

Furthermore, because JAKIM has expertise in understanding the philosophy of the objectives of Islamic law, JAKIM should therefore be the one to monitor and oversee the entire system of halal control in Malaysia. In situations involving overlapping jurisdictions on halal matters, consultations with JAKIM as the main authority are mandatory. As the main authority responsible for halal certification and regulation, JAKIM should take a leading role in overseeing and managing the whole process of the halal control system. Whereas, by integrating the principles of the objectives of Islamic law into the halal food control system, the focus expands beyond mere technical compliance to encompass broader societal and ethical considerations. It helps ensure that halal food products align with the objectives of Islamic law and contribute to the well-being of individuals and society as a whole.

V. CONCLUSION

In conclusion, the halal food control system involves a wide range of stakeholders, including government agencies and consumer groups. When multiple stakeholders are involved, surely each has its own authority and role. Therefore, this study suggests that in the implementation of the halal food control system, all stakeholders must adhere to the objectives of Islamic law as the framework. Since JAKIM is the main halal certification body, it must monitor the entire process without jeopardising the credibility of other agencies. Even though JAKIM is the key player, there are undoubtedly other organisations involved to support the whole system. Considering its prominent role, JAKIM should be empowered to oversee the entire halal control process and—above all—to keep an eye on how halal controls are being implemented in other organisations.

Further, this conceptual model aims to ensure the integrity and authenticity of halal food, prevent the halal brand from being easily misconstrued and abused, and provide confidence to Muslim consumers both domestically and globally. The findings of this article are expected to be a reference and guideline for all stakeholders involved. On top of that, it can be used as a theoretical foundation for future research in this area. As this study is limited to investigating the roles of halal food control stakeholders, it is suggested that future research investigate similar halal control systems but in a different scheme, such as pharmaceutical products, cosmetics, logistics, and others.
VI. ACKNOWLEDGEMENT

The study is funding by Ministry of Higher Education (MOHE) of Malaysia through the Fundamental Research Grant Scheme (FRGS), No: FRGS/1/2021/SS0/UTEM/02/2. The authors also would like to thank Universiti Teknikal Malaysia Melaka (UTeM) for all the supports.

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AUTHORS PROFILE

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Norain Ismail is currently an Associate Professor from the Faculty of Technology Management and Technopreneurship, Universiti Teknikal Malaysia Melaka (UTeM), Malaysia. She holds her degree and Master in law from the International Islamic University Malaysia and conferred a Doctor of Philosophy in law from Newcastle University, Newcastle upon Tyne, United Kingdom. Her main research interests focus on intellectual property law, aspects of technology and intellectual property and commercialisation. She has received high profile research grants from the Malaysian government, university’s grant as well as the grant for community development and societal benefit. With other two co-authors, she has received the University Academic Award and a prestigious award at the national level (Malaysia) called the National Book Award for the book entitled “Wealth Creation from Commercialisation of R&D Products: Real Life Experiences of Malaysian Researchers”. Again in 2021, she also received the National Book Award for the book entitled “Pemerkasaan Aktiviti Pengkomersialan Produk Penyelidikan di Universiti” (Empowerment of Research Product Commercialisation Activity in the University). She was also invited to contribute a chapter in a book from Wolter Kluwer Law & Business publisher entitled “Intellectual Property Rights and Human Rights for Nanotechnology in Malaysia”. She is a member of intellectual property rights for research school Ius Commune and joined as a member of Intellectual Property & Innovation Researchers of Asis (IPIRA) Network in 2019. She is also a member for Asian Pacific Copyright Association Incorporated (APCA) Membership.