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## Sustainability of Food Safety in Malaysia: Analysis of Challenges, Threats and Solutions

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### Abstract

Daily food intake needs to be refined by the community, particularly in terms of food safety. This is because unknowingly the consumed food is often exposed to food safety threats and risks causing harm to the body while the purpose of food is to provide and supply energy in order to carry on daily activities in life. Therefore, this study was conducted to discuss the threats and challenges of food safety that occur in Malaysia so that corrective actions can be taken while reducing the risk that can cause harm to individuals. This study was conducted as a qualitative study by applying inductive and deductive methods to analyse the data after information was collected through the literature review and content analysis approach. The study found that food safety in Malaysia is faced with various threats from various angles such as food poisoning, food contamination, food composition, labelling, food packaging, food quality, food cleanliness, the impact of food on health and more. In light of that, a chain-collaborative solution between the government, industry, and consumers that adheres to the concept of ḥalālān ṭayyiban must be implemented to ensure the supply of halal, clean, safe, quality, nutritious and healthy food.

**Keywords:** Challenges, Threats, Food Safety, Halalan Tayyiban, Solutions

### Introduction

Food is a basic human necessity that gives people the energy they need to go about their everyday lives, thus they cannot exist without it. Even so, the daily food taken must comply with the concept of ḥalālān ṭayyiban which is halal, clean, safe, healthy and of good quality because it can guarantee a fruitful and prosperous life. However, obtaining food that adheres to the idea of "halalan tayyiban" and free from any threat to food safety is frequently difficult due to the prevalence of external hazards to food, such as physical, biological, chemical, or cross contamination.

The assurance of food safety is threatened by a number of food safety challenges in addition to the food contaminants listed above. This occurs not only on a national level but also often happens on a global level. In regard to that, the daily food consumed is exposed to food safety threats and is at risk of causing harm either in the long term or in the short term especially from a health point of view.

Islam has generally highlighted the need of having a proper understanding of food safety. One of the food safety criteria outlined is the consumption of food that is not harmful (Musfirah et al., 2015) as well as food that does not lead to allergies and is free from the threat of disease (Jawad et al., 2018). Indirectly, this aspect can connect food safety with health aspects as well as relate it to the concept of *ḥalālan ṭayyiban*.

In addition to the health aspect, the main aspect that is emphasized in the discussion of food safety is the hygiene aspect. This aspect of hygiene includes personal hygiene, premises cleanliness, environmental cleanliness and equipment cleanliness either before, during or after food handling (Fyzul and Muniandy, 2019; Ridzuan et al., 2020). Prioritizing hygiene aspects is necessary to keep the risk of food contamination to a minimum.

Furthermore, aspects of food quality and food safety should not be neglected. This topic of food safety needs to be accompanied by consistent research on four main aspects, namely health, hygiene, quality and safety. In relation to that, all aspects of food safety must be taken seriously in every process throughout the production of food, starting from raw materials until the food is served by all parties, regardless of whether it is from the government, the industry or the consumer.

The scope of this discussion needs to be given serious attention to ensure that daily food consumption is halal, clean, safe, healthy and of good quality. After all, food safety is a broad aspect that encompasses all processes along the food chain, from raw materials until the food is served. In addition, various parties are also directly or indirectly involved in this food chain process, including suppliers, operators, locations, and customers.

### Scope and Methodology

This study was conducted to explore actual food safety threats and challenges, particularly in Malaysia. This study applies a qualitative research design, where document analysis and the library method technique are used to gather data and information. Journal articles, books, news, current issues and some reliable sources are used to obtain data and references. Following that, inductive and deductive analytical techniques are used to examine the information and data that have been gathered. Accordingly, the scope of this study focuses on food safety threats and challenges only.

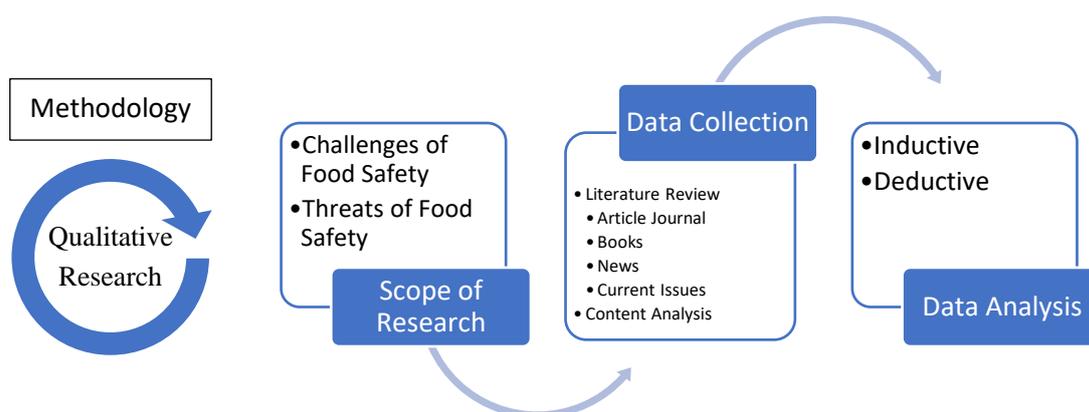


Figure 1: Scope and Methodology of Research

### Food Safety Threats and Challenges in Malaysia

Emphasis on food safety is crucial since it is frequently exposed by external threats. The justification is that many issues related to food safety reported either from the halal or *ṭayyib* aspect are widely displayed on television screens, newspapers and social media. The increase in food safety issues demonstrates that discussion on food safety must be taken seriously (Atikah and Anwar, 2018).

The reported food safety issues involved the presence of extraneous objects premises cleanliness, spoiled food, food labelling, food contamination, expired food and food poisoning (Farhan et al., 2021). Food safety has long been a concern in Malaysia, but it only recently came to the public's notice due to reports that artificial eggs were sold in the state of Penang in 2011 and later artificial rice in 2015. (Salim et al., 2019).

These cases began to spread since the news of artificial food became more widespread in China. However, after the authorities investigated the issue of artificial eggs and artificial rice, it was discovered that there is no artificial food in Malaysia (Salim et al., 2019). The results of the investigation are somewhat reassuring to consumers.

However, this good news did not last long due to a sudden issue of food fraud in 2017. It was reported that there is artificial honey that made from starch, sugar and corn flour tends to poses a danger to consumers, especially those with diabetes.

Not only that, fake zam zam water, artificial stevia and artificial baby formula also appeared in the same year (BKKM, t.t). Unknowingly, this food fraud harms the consumer and even worse can be fatal. The justification, it was reported in 2011 that baby milk contaminated with melamine in China resulted in the illnesses of roughly 300,000 children and the deaths of six infants (Helena, 2011).

In addition, the issue of food poisoning that increases every year is an indicator that food is exposed to danger. Even worse, there have been reported cases of death due to food poisoning. In 2018, there were two deaths from laksa poisoning (Astro, 2018) and a woman died from foam pudding poisoning in 2020 (Zatul, 2020). This is caused by food contamination whether physical, chemical, biological or cross contamination.

In 2019, the Food Safety and Quality Division (BKKM), an authority tasked with controlling safety and quality under the Malaysian Ministry of Health (KKM) confiscated nearly 13 thousand food products due to food labeling issues (Haika, 2019). Furthermore, throughout the period from 2019 to August 2020, it was reported that there were 21 products consisting of 16 food brands containing unauthorized scheduled poisons. Following that, the product involved was withdrawn from the market (Atiqah, 2020).

In 2021, there are two big issues which are related to the food substances and the cleanliness of the premises. In October, the issue of Acrylamide and Glycidol contamination in biscuits was brought up, especially when it involved some famous biscuit brands manufactured in Malaysia namely Hup Seng, Jacobs and Julie's (Astro, 2021). This contamination is produced during the handling and preparation of food and poses a risk to the health of consumers. However, this issue was assured by the Ministry of Health that the risk to health is low because the amounts of these two substances: Acrylamide and Glicidol are within the limits established by the European Union (EU) Commission Regulation.

After a month, there was an issue of cleanliness of the premises around the Petaling district, particularly in Subang, Puchong and Shah Alam. Stalls and restaurants in the area are allegedly surrounded by rubbish, drains are full of food waste and the existence of pests such as rats (Danisyah, 2021). Following that, the Subang Jaya City Council Health Department (MBSJ) tried to capture and poison rats to deal with the issue of rat breeding. Neglecting the

cleanliness aspect of the premises is very dangerous because it encourages the transmission of infectious diseases to consumers.

Next, at the beginning of 2022, the issue of using nails to wrap food went viral on social media, prompting the government, especially the Ministry of Health, to publish a statement sternly forbidding the practice (Rafidah, 2022). This is because to the potential for serious injury to the consumers if the nail or staple wire used is mixed with food or swallowed.

In November 2022, there was an issue with the content of Siklamat, which is a substance-free sweetener that gives 30-50 times more sweetness than sucrose in 'baby pineapple' (Samadi, 2022). This issue is claimed to have spread in 2017 and 2019. According to the Codex General Standard for Food Additives (GSFA), cyclamate is allowed to be added in certain foods such as jam, jelly, marmalade, cocoa products and chocolate products but is not allowed in fresh fruit. This is also stated in the Food Regulations 1985. As a result, 115 samples of pineapple fruit were collected for investigation, and it was discovered that cyclamate was present in 11 of those samples. The entry of 'baby pineapples' into Malaysia is also monitored by the Ministry of Health.

Table 1

*Summary of Food Safety Issues in Malaysia*

| Date       | Issue                          | Type of food safety    | Action from government  | Note  |
|------------|--------------------------------|------------------------|---|---|
| April 2011 | Artificial eggs                | content modification   | Some egg samples were taken for investigation   | Artificial eggs produced of chemicals are not offered for sale in Malaysian markets.  |
| May 2015   | Artificial rice                | content modification   | Monitoring and enforcement are guaranteed. Investigations and reviews are made with Padiberas Nasional Berhad (BERNAS). | Imported artificial rice that is potato-based with plastic, especially from China, is not available in the Malaysian market. The majority of this imported rice is brought in from Vietnam, Thailand and Pakistan. Rice imported from China is less than 0.01%. |
| Mac 2017   | Artificial stevia              | Deception and labeling | Monitoring and instructions to withdraw products from the market and court action.                                      | No stevia content for products labeled as stevia products.  |
| Mac 2017   | Supermarket in the Mall closed | Cleanliness and Safety | The grocery section of the  | Existence of pests, rats.   |

|                     |                                       |   |   |   |
|---------------------|---------------------------------------|---|---|---|
|                     |                                       |   | supermarket was ordered to close within 14 days                           |   |
| May 2017            | Fake zam-zam water                    | Fraud and alteration of content         | Enforcement and confiscation is made because its authenticity is doubted. | Importation requires license, approval and verification from Saudi Arabia.  |
| Nov 2017            | Artificial honey                      | counterfeiting and content modification | Sampling and monitoring   | Artificial honey produced with a combination of sugar, starch and cornstarch has a high risk of affecting health. 9.1% of the sample did not comply with the standard.                              |
| Dec 2017            | Artificial milk                       | Content quality                         | Seizures and samples taken  | The product is safe but does not meet the prescribed quality standards  |
| 2018                | Control of food products              | Content                                 | Sampling and analysis   | 5.0% do not meet the requirements of the Food Act 1983 and the Food Regulations 1985.   |
| Aug 2019            | Food products                         | Labeling                                | Monitoring, Label Ops Operations and seizing                              | More than 12 thousand food products from food premises throughout Malaysia were seized.   |
| Jan 2019 – Aug 2020 | Scheduled poisons                     | mixing of Content                       | Sampling and analysis   | 21 products from 16 brands contain banned scheduled poisons.  |
| Oct 2021            | Acrylamide and Glycidol contamination | Content                                 | Monitoring of biscuit products in the local market                        | Biscuits in the Malaysian market involved: Hup Seng, Jacobs and Julie's. The results found that the average level for both was below the level set by the European Union (EU) Commission Regulation |

|          |   |                        |  |  |
|----------|---|------------------------|--|--|
| Nov 2021 | Premise cleanliness                     | Cleanliness and safety | The City Council's Health Department made arrests and poisoned rats  | Neglecting the level of cleanliness of the premises (presence of mice in the premises area) resulted in the spread of infectious diseases among consumers            |
| Jan 2022 | The use of nails to wrap food           | Food Packaging         | Prohibition of using nails, staple wire and so on to wrap food because of the risk of causing injury and contamination | The statement was issued after the issue of using nails to wrap food went viral on social media. Legal action may be imposed on those found guilty.                  |
| Nov 2022 | Addition of Cyclamate in Baby Pineapple | Food substances        | Sampling, analysis and monitoring  | 11 out of 115 samples contained cyclamate. The entry of 'baby pineapple' into the Malaysian market is monitored by the Ministry of Health.                           |
| Yearly   | Food poisoning                          | contamination          | determining the source of poisoning and identifying the consumer involved  | Among the main causes are the use of expired ingredients, and the neglect of hygiene and food safety aspects. the effects affect health and can be life-threatening. |

Source: Food Safety and Quality Division, Akhbar Harian Metro, Astro Awani, Konsumer Kini, Akhbar Projek MM Online, Akhbar Malaysia Kini, Berita Harian, Malaysia Now (2011-2022).

According to the table above, a lot of food safety issues happened in 2017, with a higher and more frequent number of occurrences than in any other year. This was especially true when it came to products from the local market. This can be seen clearly through the graph below:

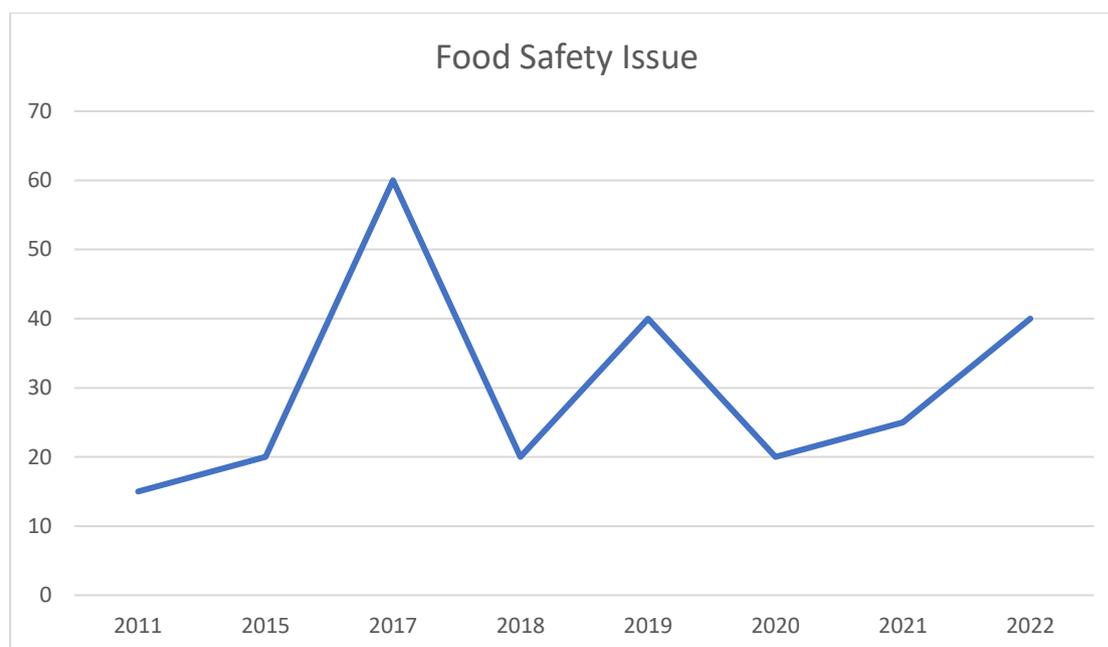


Figure 2: Average Graph of Food Safety Issues in Malaysia 2011-2022

Source: Researcher's Analysis

Some of the misconducts that often failure to adhere to the minimal requirements for food safety established by the authorities (Farhan, 2020) and elements of food modification and food fraud. Eggs, rice, honey, milk, and dietary supplements are some of the consumer commodities with a high potential of endangering food safety.

In addition, Unsafe food also includes dirty food, food with harmful components, food with contaminated ingredients, and unhealthy food. It can expose individuals to health problems such as cholera, typhoid, Hepatitis A and what often happens is food poisoning (Fyzul and Muniandy, 2019).

Furthermore, cases of food poisoning are often reported every year. Even worse, as previously indicated, there are reported cases of death due to food poisoning (Syhadah et al., 2022). Following that, the increase in food safety issues, especially food poisoning, is an indicator that food is exposed to danger.

Food contamination is the primary source of most problems with food safety. In detail, there are three types of contamination that are often associated with the issues of food safety, namely biological, physical and chemical contamination (Golian, et al., 2018). Food safety issues especially food poisoning is brought on by harmful biological agents that contaminate food through the spread of bacteria and viruses (Oldewage-Theron & Egal, 2016). Bacteria come from many sources, including soil, animals, raw meat and humans themselves. However, bacteria only spread in certain foods called high-risk foods, which are foods that are sensitive to environmental temperature changes (Fung, et al., 2018).

Food poisoning is also closely related to foodborne illness because this disease includes various types of outbreaks or adverse health implications that are triggered by any dangerous agent taken together with food. According to Auwalu et al (2016) foodborne diseases occur due to weak enforcement of food safety laws, ineffective regulatory and implementation systems, limited financial resources to have safer equipment and lack of education regarding food safety among food handlers.

Unlike biological contamination, physical contamination does not result in foodborne illness, but instead causes external and internal injuries. Typically, this type of contamination

is caused by physical pollutants such as stones, bone fragments, wood twigs, hair, nails, glass, metal fragments, plastic and so on (Golian et al., 2018). In general, physical contamination results of unsanitary and unsafe manner from the handling and preparation of food. This is often caused by the negligence of food handlers regarding food safety, the use of damaged, broken or cracked equipment and the intervention of third parties.

Either directly or indirectly, incorrect equipment handling and storage can lead to chemical contamination of food. Therefore, it is important to keep all chemical-based substances and activities away from food, utensils, and kitchen areas. In addition, the usage of pesticides in the agriculture sector is another issue that frequently results in chemical contamination (Rather et al., 2017). Nevertheless, food contamination involving chemicals is relatively rare because most of the contributors to contamination are due to operator negligence.

To put it simply, there are various threats and challenges to ensure the food taken is safe, clean, quality and nutritious. Food contamination, food poisoning, food substance, food labelling, food packaging, food quality, food cleanliness, food effects on health, and other factors are examples of food safety threats.

Table 2

*Summary of food security threats in Malaysia*

| No. | Food Safety Threats              | Percentage (%) |
|-----|----------------------------------|----------------|
| 1   | Food Poisoning and Contamination | 50             |
| 2   | Food Substance                   | 27             |
| 3   | Labelling                        | 4              |
| 4   | Food Packaging                   | 2              |
| 5   | Food Quality                     | 2              |
| 6   | Food Hygiene                     | 25             |
| 7   | Food Effect on Health            | 90             |

Source: Researcher's Analysis

Along with that, food safety guidelines that are consistent with the source of revelation, especially the application of the concept of *ḥalālan ṭayyiban*, is an aspect that needs to be emphasized by all parties, including consumers, in order to achieve maximum benefits while also being able to reduce the rate of patients in Malaysia.

**Food Safety Synergy as a Solution**

Food safety is a critical issue that needs to be taken into account because this issue does not just involve Malaysia, but also other nations worldwide. Starting from the awareness and knowledge of the significance of food safety in human life, this topic is often discussed from time to time because as long as there is a food production process, the safety aspect needs to be stressed so that the food taken benefits the body.

In other words, the discussion of food safety becomes an important need to be noticed by all levels of society. The government, the industry, and the consumer are generally the three dimensions that are most closely associated to the element of food safety.

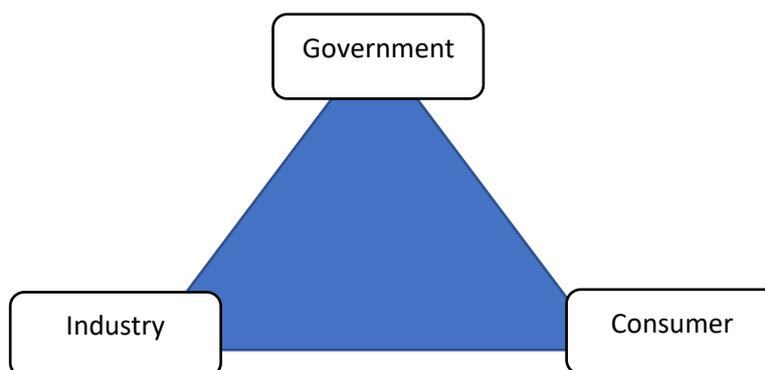


Figure 3: Food safety synergy

Source: Researcher's Analysis

In this regard, the government has a responsibility to regulate and balance consumer demand with industrial demands in order to uphold the principle of food safety (Riza et al., 2022). In detail, the authorities have specifically executed their responsibility by setting standards for the industry to follow, known as Hazard Analysis Critical Control Points (HACCP) in order to assure food safety for each product produced satisfied customer demand. In addition, the authorities also need to be more proactive in curbing food crime issues that are related to food safety.

In Malaysia, the government has launched an endeavour to regulate all food production in order to comply with Islamic Shari'a, particularly in terms of safety, by giving the sector instructions and a control mechanism. Therefore, compliance and cooperation from the industry to every rule and standard that has been set needs to be practiced in the production of food with disciplined and consistent.

To put it another way, as long as a regulation is not against the law, the industry is accountable for adhering to it. Additionally, the industry contributes to ensuring that every food product is produced at a satisfactory or excellent level in terms of sanitation, safety and quality. The failure of the industry to implement the authority's decision should be subject to appropriate legal action. Strict enforcement on the part of the industry helps in reducing a variety of unwanted food safety risks and challenges.

Along with that, each consumer is responsible in ensuring that the source and food taken is halal and high quality. Food intake needs to be thoroughly analysed because what is consumed will turn into flesh and blood and further mould a person's personality (Faridah, 2017). The fact is, consumers in Malaysia are the most affected group and have been unintentional victims for a long time. Therefore, concern and sensitivity to food safety issues need to be inculcated in consumers themselves in order to avoid being victims of them in the future.

In line with that, consumers should act wisely in making daily food choices based on food safety information that has been made available through various platforms. This is intended so that the consumer's right to obtain safe, clean and quality food can be fulfilled. Knowledge and awareness of the aspect of food safety needs to be promoted to prevent consumers from becoming victims of any fraudulent activities, injustice, or oppression (Zalina, 2007).

Additionally, the issues having a greater impact which it can be extends beyond the individual to society and ultimately the nation. This can be seen through the disclosure of the illegal meat cartel issue in Malaysia. Consumers in Malaysia, particularly Muslims, have

experienced chaos, worry, rage, and anxiety as a result of this issue. In fact, this has a greater impact on the country, where Malaysia's reputation as an international halal product hub and the country's halal industry ecosystem are threatened (Riza et al., 2022).

The major flaw in the discussion of food safety is everyone's negligent behaviour, whether it is the authorities, the industry or the consumers themselves (Khairul et al., 2022). Transformation needs to be done so that the threat to food safety in Malaysia can be minimized. The first step in addressing this deficiency is to raise the degree of information literacy on food safety for all societal tiers, including the authorities.

However, each industry participant, including suppliers, operators, and product producers, needs to be the centre of attention. This is due to the fact that the majority of industry players seek to maximise profit through product sales. Therefore, the formation of a balanced identity between religious values and the pursuit of profit (profit based) needs to be inculcated in industry players for the sake of universal well-being.

In addition, lack of enforcement is another critical vulnerability that must be addressed in order to reduce the incidence of food safety problems (Norazla & Atirah, 2019). The negligence of certain parties in acting has opened up space for irresponsible parties to take advantage and increase the threat to food safety. Therefore, the enforcement of laws and regulations must be strictly implemented to close any risk space that leads to an increase in food safety issues. The goal of this idea presented is as an initial step to strengthen the food safety system while covering its current weaknesses.

### **Halalan Tayyiban Principles**

The term halalan tayyiban is formed by combining two words, namely "halal" and "tayyib." From a language point of view, the word "halal" is the opposite of "haram" (Sharf al-Din, 1997) which means to free, release or allow (Ibn Manzur, t.t; al-Subki, 1984). While from a terminological perspective, halal refers to something that is allowed, unrestricted by laws, and complies with syar'a (al-Jurjani, 1987; al-Qaradawi, 1980). In general, the term "halal" carries a broad definition and includes everything that is required by Shariah for humans to use, consume and benefit from (Mehdi & Akram, 2016). In other words, halal is a component that is closely related to syarak law or called taklifi law, that is: whether a food is halal or haram.

Tayyiban is defined as being hygienic, safe, and of high quality (Demirci et al., 2016). This term differs from "khabaith," which is used to describe anything that is impure, dirty, disgusting and harmful (Anwar, 2005). In short, tayyib means something good (Harlida & Alias, 2014). According to the definition of this phrase, halalan tayyiban is a concept that includes compliance with syara' and quality aspects of food. The emphasis of this term is not only in relation to food that is permitted by syariah, but also includes additional aspects such as cleanliness, nutrition and non-harm (Norhariti, 2015).

In light of that, combining halal and tayyiban is crucial for maximising the nutritional value of food consumption. On the other hand, if one of the halal or tayyib requirements is ignored, this could be harmful to people as the application of these two requirements serves as a safeguard against food-borne illnesses (Mufizur et al., 2014).

Based on this concept, halalan tayyiban can be connected with the concept of food safety since it is one of the branches the idea of halalan tayyiban touches on. In other words, the concept of halalan tayyiban is more comprehensive and practical. The application of halal and tayyib cannot be separated or move separately because both complement each other (Amri, 2019).

*Halālan ṭayyiban* is a concept that includes syara' compliance and food quality. In fact, the implementation of integrating the Hazard Analysis Critical Control Points (HACCP) system and the *halālan ṭayyiban* assurance system can increase food safety guarantees globally (Demirci et al., 2016). The justification is that this concept is based on the principle of upholding maslahah and eliminating mafsadah whether physically, mentally, emotionally, or spiritually across time and generations.

As a result, the consumption of food in the concept of *halālan ṭayyiban* which has been outlined by the Islamic religion must satisfy the two fundamental requirements of halal and *ṭayyib*. This is explained through several verses from the primary revelation source, which is the Quran. The terms "halal" and "tayyib" are particularly used together in the following four Quranic verses:

يَا أَيُّهَا النَّاسُ كُلُوا مِمَّا فِي الْأَرْضِ حَلَالًا طَيِّبًا وَلَا تَتَّبِعُوا خُطُوَاتِ الشَّيْطَانِ ۚ إِنَّهُ لَكُمْ عَدُوٌّ مُبِينٌ ﴿١٦٨﴾

O mankind, eat from whatever is on earth [that is] lawful and good and do not follow the footsteps of Satan. Indeed, he is to you a clear enemy. (Surah al-Baqarah: 168)

وَكُلُوا مِمَّا رَزَقَكُمُ اللَّهُ حَلَالًا طَيِّبًا ۚ وَاتَّقُوا اللَّهَ الَّذِي أَنْتُمْ بِهِ مُؤْمِنُونَ ﴿٨٨﴾

And eat of what Allah has provided for you [which is] lawful and good. And fear Allah, in whom you are believers. (Surah al-Maidah: 88)

فَكُلُوا مِمَّا غَنِمْتُمْ حَلَالًا طَيِّبًا ۚ وَاتَّقُوا اللَّهَ ۚ إِنَّ اللَّهَ غَفُورٌ رَحِيمٌ ﴿٦٩﴾

So, consume what you have taken of war booty [as being] lawful and good, and fear Allah. Indeed, Allah is Forgiving and Merciful. (Surah al-Anfal: 69)

فَكُلُوا مِمَّا رَزَقَكُمُ اللَّهُ حَلَالًا طَيِّبًا وَاشْكُرُوا نِعْمَتَ اللَّهِ ۚ إِنَّ كُنْتُمْ إِيَّاهُ تَعْبُدُونَ ﴿١١٤﴾

Then eat of what Allah has provided for you [which is] lawful and good. And be grateful for the favor of Allah, if it is [indeed] Him that you worship. (Surah al-Nahl: 114)

Despite the fact that *halalan tayyiban* is mentioned in four verses, only three of them are related to food. Referring to these three verses, it can be known that Allah does not only emphasize the consumption of halal food, in fact every halal food must be accompanied by an element of *tayyib*.

Although the concept of *halalan tayyiban* is mentioned in the Qur'an, the discussion is explained a lot through the hadith of the Prophet Muhammad SAW. The description focuses more on food safety components that include food hygiene, food safety and food quality. In other words, the concept of *halālan ṭayyiban* sums up the idea of food safety, or to be more precise, the aspect of food safety has a close relationship with the halal aspect. This concept are similar idea with Islamic food ethics which is universal and determines the quality of food and drink.

Additionally, the effects of food is not only manifested in the individual's physical appearance, particularly their physical health, but can also be manifested in terms of personality, behavior and morals of individuals (Hamka, 1985; Norlina, et al., 2019). In this sense, the proper understanding of the concept of *halālan ṭayyiban* in food can improve the level of health and reduce the risk of critical diseases that many Malaysians face today, namely: high blood pressure, diabetes and heart.

Human longevity will increase as a result. Patients with diabetes have a reduced life expectancy, according to the Journal of the American Medical Association (JAMA) (Shona et al., 2015). Unfortunately, Malaysians frequently eat according to their preferences and habits rather than their nutritional needs, thus harming their health.

Food has a significant impact on people's personal development and character, in addition to their physical health (Hamka, 1985). This is explained by the tafsir scholar, Hamka in his tafsir, al-Azhar when interpreting the verse related to halalan tayyiban. Therefore, Islam thus lays out the fundamental principles that are applicable at all times in the selection of food.

Islam has also provided a comprehensive guidebook that covers nutrition. The justification is that a tendency to any aspect of either eating excessively or eating too little will have a negative impact on human health. Thus, the concept of ḥalālan ṭayyiban which is the element of halal and ṭayyib needs to be seen with a broader meaning because it does not only focus on aspects of halal and health status.

Indirectly, the explanation for the ṭayyib component is also linked to aspects of food safety. The element of ṭayyib is not only aimed at aspects of quality, safety and cleanliness, but also looks at aspects of health and suitability of food for the body (Norkumala, 2020).

Food safety includes the selection of raw materials, storage methods, preparation methods and all processes involved throughout the food chain including Good Manufacturing Practice (GMP) as well as related activities throughout the food chain process such as food hygiene, packaging, delivery, labels, reasonable prices and hospitality (Aini, 2004). This aspect of food safety needs to be refined by all parties to be free from any danger and not harmful to health.

This practice is based on the attitude and practice of food handlers toward adhering to the shari'ah established by the Qur'an and Sunnah, as well as compliance with the rules set forth by the authorities, such as Good Manufacturing Practice (GMP), Hazard Analysis and Critical Control Points (HACCP), and others.

In regard to that, every Muslim, whether at the individual, community, or industry level, is accountable for ensuring the safety of their food. Significantly, this aspect of food safety is the essence of the concept of halal tayyiban in Islam. The application of the principle of halal tayyiban in daily life will avoid conflict over food sources and products and guarantee the well-being of the community.

This demonstrates that Islam is a holistic and comprehensive religion because it has established detailed rules in all areas, including those pertaining to nutrition in order to safeguard the welfare and goodness of mankind. Overall, the concept of ḥalālan ṭayyiban introduced by Islam is a complete guide in nutrition since it integrates halal and food safety considerations throughout the entire food chain processes.

## **Conclusion**

Food safety is a broad aspect of discussion that covers every level in the food chain. In connection with that, this aspect of food safety is faced with various challenges and threats that often come from all directions. Therefore, each product production needs to be thoroughly researched in order to ensure that the outcomes satisfy the given criteria and also guarantee halal, cleanliness, safety, quality, and nutrients for the human body, it doesn't stop there, choosing the right food intake can contribute to personal formation and superior morals.

Furthermore, contemporary studies related to food safety need to be in line with religious understanding, especially from the sources of the Qur'an and hadith in order to be able to guarantee the correct actions in the daily practice of consumers in addition to guaranteeing the consumption of clean, safe, healthy and quality food. As a result, this study came out with the aim of connecting food safety studies with revelation sources so that it can be used as a guide and reference for various parties, especially the industry and also consumers. In addition, this study can be utilized by emphasizing the strict enforcement of the implementation of standards issued by the government for industry in order to avoid any major harmful risks.

In relation to that, the four aspects of food safety, namely hygiene, safety, quality and health, need to be seriously emphasized by all parties for the long-term benefit of each individual in the world. Not just for the sake of happiness in this life, but also for the sake of happiness in the hereafter, as every food consumed will turn into flesh and blood as well as have an impact on the individual's morals and personality.

In achieving and realizing a sustainable solution, all parties must cooperate to bear their responsibilities and perform their respective roles according to their jurisdiction and ability limits. Based on this, all threats and challenges related to food safety faced, particularly those encountered along the food chain, can be minimised and resolved to the maximum extent. In the meantime, the merging of these energies can be advantageous to a number of parties while also contributing to strengthening the industrial system in Malaysia. Thus, by realizing the reality of food safety challenges and threats that occur, this study is expected to contribute to the improvement of food safety practices in daily life with the implementation of each party either individually or collectively.

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