

Halal Compliance CV. Legacy and PT. Satria Catering Panorama: Contribution of Sharia Economics in Providing Food in Hospitals

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ABSTRACT

Halal certification plays an important role in the food industry, especially in the health sector, by ensuring that products meet Islamic sharia, hygiene and food safety standards. CV. Legacy and PT. Panorama Boga Satria, as a provider of halal food for RSUD Prof. Dr. Margono Soekarjo, strategically contributes to providing food that complies with halal principles, and supports the comfort of Muslim patients while maintaining the hospital's reputation. Competition between the two creates a positive dynamic that encourages innovation, improves service quality, and providing relevant solutions that meet hospital needs in various situations, including emergencies. Apart from providing direct benefits to patients and hospitals, their contribution to the halal food industry also supports the development of the sharia economy, expands accessibility, and opens up export opportunities, making Indonesia one of the world's halal industrial centers. The method used in this research is qualitative, with a case study approach. The results in this research are: CV: legacy and PT. Panorama Boga Satria plays a strategic role in providing halal food for patients at RSUD Prof. Dr. Margono Soekarjo, ensures that the products they produce support patients' medical needs while respecting religious and cultural values.

INTRODUCTION

Halal certification has an important role in the food industry (Faika & Ilyas, 2021; Hendra Rofiullah, Ash Shiddiqi, & Safithri, 2024; Sukri, 2021), especially in countries with a majority Muslim population such as Indonesia (Arifin, 2023). This certification ensures that the food production process follows Islamic sharia standards, including the selection of raw materials, processing, and product distribution (Widayat, Sulardjaka, Al-Baarri, & Nurjannah, 2020). Halal certification is provided by official institutions, such as the Indonesian Ulema Council (MUI), which carries out comprehensive audits and inspections of every aspect of production (Rido & Sukmana, 2021). This certification process ensures that the products produced not only meet halal requirements but also cleanliness and food safety.

The importance of halal certification does not only apply to Muslim consumers, but also to the global community which is increasingly concerned about food safety (Kristiana, Indrasari, & Giyanti, 2020). Halal products are often associated with high standards in quality, cleanliness and transparency of the production process (Rido & Sukmana, 2021). This certification provides assurance to consumers that the product is processed ethically and safely (Aprilia & Priantina, 2022). Thus, halal certification is also an effective marketing tool to reach a wider market, both domestic and international.

The halal certification process involves several stages, starting from auditing raw materials, inspection of production facilities, to evaluation of the distribution process (Ummah, Bahrudin, & Hilal, 2023). All of these stages are designed to ensure that there is no contamination of haram or unclean materials in the final product (Nadya, Hafidz, Latifa, & Fikri, 2023; Sup, 2023). Halal certification bodies also often provide training to producers to increase their understanding of the importance of complying with halal standards (Jumiono & Rahmawati, 2020). With this rigorous process, halal certification becomes a symbol of trust that provides a competitive advantage for food producers.

On the other hand, failure to obtain or maintain halal certification can have a negative impact on business reputation (Warto & Samsuri, 2020). Muslim consumers who feel doubtful about the halalness of a product tend to look for other, more trustworthy alternatives (Nadya et al., 2023). Therefore, many food manufacturers proactively ensure company compliance with halal standards to maintain customer trust (Slamet Rusydiana & Marlina, 2020). This also encourages innovation in the development of halal products that not only meet consumer needs but also offer added value.

In the context of globalization, halal certification is increasingly gaining international recognition as a symbol of quality (Ulfin, Rahadiantino, Harmami, Ni'mah, & Juwono, 2022). Some non-Muslim countries, such as Japan and South Korea, have begun promoting halal certification as part of a strategy to attract Muslim tourists. This phenomenon shows that halal certification is not only relevant for the domestic market but also has great potential in global trade (Camelia, Indriyani Achmad, Ainulyaqin, Edy, & Pelita Bangsa, 2024; Pardiansyah, Abduh, & Najmudin, 2022; Sup, Fahmi, Hilal, & Firdaus, 2020).

Hospitals have a big responsibility in providing food that suits patient needs (Rochmawati, Kusuma, & Husna, 2022), including halal food for Muslim patients. Providing halal food is an important part of holistic health services that integrate physical, mental and spiritual aspects (Magda Siringo-ringo, Novita Pasarib, & Gryttha Tondang, 2023). For Muslim patients, ensuring halal food is not only a matter of religious belief but also provides inner peace during the treatment period.

In practice, hospitals face challenges in ensuring that all food provided meets halal standards (Aprilianti et al., 2023). Many hospitals choose to work with halal-certified food providers to overcome this challenge (Sa'adah, 2022). This collaboration ensures that every stage of food preparation, from raw materials to presentation, follows halal principles. This provides assurance to patients and families that their needs are being respected.

Halal food in hospitals is not only important for Muslim patients but is also a symbol of commitment to the quality and integrity of services (Rochana Ruliyandari, 2020). Halal food is often associated with hygienic processing and the use of high-quality raw materials (Nur Djannah & Ruliyandari, 2020). Thus, hospitals that provide halal food can improve the hospital's reputation as a provider of quality and inclusive health services.

Failure to provide halal food can have a negative impact on public trust in hospitals (Muhammad Farhan Hadytiaz et al., 2022). Patients who feel their religious needs are being ignored may consider looking for another health facility that is more responsive to their needs (Rochmawati et al., 2022). Therefore, providing halal food is not only a matter of religious observance but also a strategy to increase patient satisfaction and maintain their loyalty.

Apart from that, providing halal food in hospitals also creates economic opportunities for halal food providers (Andrean & Abidin, 2022). With the increasing demand for these services, businesses that focus on halal food have the opportunity to grow through collaboration with hospitals. This shows that compliance with halal standards can create significant economic benefits.

Sharia economics provides a strong framework for creating sustainable businesses (Sa'adah, 2022). Principles such as justice, sustainability and social responsibility form the basis for inclusive and ethical economic development. In the context of the halal food business, sharia economics encourages transparency in the supply chain, the use of halal and thayyib (good) raw materials, and fair treatment of workers.

Businesses oriented towards sharia economics often have a strong appeal among Muslim consumers (Marina, Wahjono, & Kurnoawati, 2021). With increasing awareness of the importance of halal products, many consumers are willing to pay more for products that meet these standards. This creates opportunities for halal businesses to develop, especially in markets with large Muslim populations such as Indonesia.

Sustainability in halal business is also supported by incentives from the government and sharia financial institutions (Andriani & Wahyudi, 2024). Many sharia financing programs are designed to support halal entrepreneurs in developing their businesses (Kusumastuti, 2020). In addition, regulations that

support halal certification also provide a clear legal framework to ensure the sustainability of this industry.

Apart from providing economic benefits, the sharia approach in business also encourages social responsibility (Savitri & Putra, 2022). Many halal companies are involved in community empowerment initiatives, such as providing training to local farmers or supporting small businesses in the company's supply chain. This approach not only creates a positive impact on society but also improves the company's image in the eyes of consumers.

In the long term, the integration of sharia economic values in business creates a more stable and sustainable ecosystem. With a focus on quality, transparency and ethics, halal businesses have the potential to become leaders in the global food industry. Apart from that, this business model also provides solutions to modern challenges, such as climate change and social inequality.

CV. Legacy and PT. Panorama Boga Satria are the two main competitors in providing halal food at RSUD Prof. Dr. Margono Soekarjo. Both have a strategic role in ensuring that the food served to patients is not only nutritious but also complies with halal principles. As providers of halal food, both compete to meet the needs of hospitals which must maintain the trust of Muslim patients regarding the halal nature of their consumption during the treatment period.

Having a CV. Legacy and PT. Panorama Boga Satria creates a healthy dynamic in the industry providing halal food for the health sector. Each company has unique advantages to offer to RSUD Prof. Dr. Margono Soekarjo. CV. Legacy stands out in providing a diverse menu that reflects local wisdom, while PT. Panorama Boga Satria excels in technological innovation and modern supply chain management.

This competition not only has a positive impact on hospitals but also on patients who benefit from improved service quality. Muslim patients, in particular, feel more confident and comfortable with the food they consume during their treatment. With these two halal food providers, the hospital can ensure that patients' needs for halal food are always met, even in the most complex situations.

Both companies share the same goals of ensuring compliance with halal standards and improving the quality of healthcare services. This competition encourages better innovation and the provision of more relevant solutions for hospitals. In the long term, this competition will not only improve service standards at RSUD Prof. Dr. Margono Soekarjo but also strengthens Indonesia's position as one of the centers of the halal industry in the world.

Apart from direct benefits for hospitals and patients, CV. Legacy and PT. Panorama Catering Satria also has a wider economic impact. By maintaining strict halal standards, they support the development of a larger halal food industry and make a significant contribution to sharia economic growth (Marina et al., 2021; Sumadi, Efendi, Agustini, & Aslama, 2021). This is not only locally relevant but also has the potential to open up opportunities for halal food exports from Indonesia.

This company also encourages both companies to be more responsive to the growing needs of hospitals. For example, in a pandemic situation or other

emergency conditions, both must be able to adapt to ensure that the supply of halal food remains guaranteed. This responsiveness is one of the benchmarks for success in establishing a strategic partnership with RSUD Prof. Dr. Margono Soekarjo.

Therefore, CV. Legacy and PT. Panorama Boga Satria reflects the positive dynamics in the industry providing halal food for the health sector. With a commitment to quality, innovation and halal compliance, both of them not only compete to provide the best service but also contribute to strengthening a sustainable sharia economic ecosystem.

LITERATURE REVIEW

Halal certification is a process that verifies whether products and services comply with Islamic law, known as Sharia. The word "halal" in Arabic means permissible or lawful, and its application goes beyond food to include cosmetics, pharmaceuticals, fashion, finance, and even logistics (Fuadi et al., 2022). The concept is deeply rooted in the religious teachings of Islam, primarily sourced from the Qur'an and Hadith, which outline clear guidelines about what is considered lawful (halal) and unlawful (haram). These include prohibitions on consuming pork, blood, intoxicants, and improperly slaughtered animals, and they emphasize cleanliness, ethical sourcing, and humane treatment.

The purpose of halal certification is to provide assurance to Muslim consumers that the products they consume and use adhere to the ethical and legal guidelines of their religion. It also helps manufacturers, especially those in non-Muslim majority countries, to access and cater to Muslim markets by formally validating that their products meet Islamic standards. This certification plays a critical role in building trust, avoiding accidental consumption of haram substances, and creating transparency in the production and distribution processes.

Over time, halal certification has evolved into a globally recognized quality and safety standard. While its foundation lies in religious observance, many non-Muslims also perceive halal-certified products as being healthier, safer, and more hygienic due to the rigorous procedures involved in production and inspection (Maulida, 2013). This shift in perception has further driven demand, making halal products increasingly mainstream and appealing to a broader consumer base.

A Halal Assurance System (HAS) is often implemented to maintain and monitor halal compliance throughout the entire supply chain. This system includes detailed documentation, training for personnel, traceability of ingredients, and internal audits to ensure that no cross-contamination or mislabeling occurs. It reflects a systematic and preventive approach similar to other international standards like ISO or HACCP, but tailored specifically to Islamic requirements.

The certification process typically begins with a company submitting an application to a halal certification body. This is followed by documentation review, on-site inspections, product analysis, and audits. If all criteria are met, the product or service receives halal certification for a designated period, during

which continued compliance is monitored. Certification must be renewed regularly to maintain validity and trust.

In many countries, national regulatory bodies govern halal certification. Organizations such as JAKIM in Malaysia, MUI in Indonesia, and MUIS in Singapore have developed comprehensive guidelines and play central roles in ensuring consistency, legitimacy, and international recognition. However, one of the significant challenges globally is the lack of a single unified halal standard, which can create confusion and barriers in international trade.

Despite these challenges, the halal industry continues to grow rapidly, driven by increasing Muslim populations and the rising purchasing power of Muslim consumers. Globalization and increased consumer awareness have also encouraged non-Muslim businesses to pursue halal certification as a strategic move to gain entry into lucrative halal markets. As a result, halal certification has transformed from a religious requirement into a commercial and ethical benchmark.

The use of technology is becoming more prevalent in halal certification processes. From blockchain for traceability to mobile apps for real-time verification, digital solutions are helping improve transparency and trust. Consumers can now scan barcodes or QR codes to check the halal status of a product instantly, creating a more informed and empowered consumer base.

Consumer perception and awareness play a vital role in the effectiveness of halal certification. As more Muslims become conscious of their dietary and lifestyle choices, the demand for certified halal products continues to rise (Maulida, 2013). Certification gives them confidence and assurance, especially when purchasing from large, global brands or in regions where halal labeling is not strictly regulated.

Ethical and environmental considerations are also increasingly integrated into halal certification. The Islamic principle of *tayyib*, which means wholesome or pure, encourages producers to consider the sustainability, cleanliness, and ethical treatment involved in their products. This aligns well with modern movements toward ethical consumption and environmental responsibility.

The influence of halal certification has expanded beyond goods into services. Halal tourism is a growing industry that caters to the needs of Muslim travelers by offering halal food, prayer facilities, modest accommodations, and gender-sensitive services. Similarly, halal banking and finance operate under Sharia principles, prohibiting interest and encouraging ethical investment.

With the rise of halal services, certification now also includes hospitality, logistics, warehousing, and even packaging. This holistic approach ensures that the integrity of halal products is preserved from the source to the consumer. It also reflects the dynamic nature of halal certification in adapting to modern industrial and consumer trends.

International collaboration and mutual recognition between halal authorities are crucial to the success of the global halal economy. While some efforts have been made to harmonize standards, differences in interpretation and implementation remain a barrier. Still, continued dialogue and cooperation can help develop a more unified and efficient halal certification system.

Halal certification also serves as a platform for interfaith and intercultural understanding. It highlights the importance of respecting diverse consumer needs and promoting inclusivity in a globalized market (Kusnadi, 2019). By recognizing halal requirements, companies demonstrate cultural sensitivity and a willingness to accommodate religious practices.

Halal certification is more than a religious formality – it is a comprehensive system that combines spiritual, ethical, health, and economic considerations. As the halal industry continues to evolve, its integration with technology, ethical values, and global standards will play a crucial role in shaping the future of global consumption. This makes halal certification an essential part of not just Islamic life, but of modern commerce and cross-cultural engagement.

METHODOLOGY

This research uses a qualitative method with a case study approach to analyze CV halal compliance. Legacy and PT. Panorama of Catering Satria in providing halal food at RSUD Prof. Dr. Margono Soekarjo. The qualitative method was chosen because it is able to explore social phenomena in depth (Fadli, 2021a; Firmansyah, Masrun, & S, 2021) and provides a holistic understanding of the practices, processes and impacts of halal compliance in the health sector. This approach places the focus on a specific context, namely two halal food providers, to explore how the implementation of halal principles contributes to sharia economics and business sustainability.

A case study approach was used because this research seeks to understand a complex phenomenon in a particular environment (Rukminingsih, Adnan, & Latief, 2020; Samsu, 2021), namely the interaction between hospitals and halal food providers. The case study allows for an in-depth exploration of the halal compliance process, including operational policies, certification systems, and perceptions of the parties involved. This research also looks at how the halal practices of these two companies support inclusive health services and provide added value for Muslim patients.

Data was collected through various methods, including in-depth interviews with CV management. Legacy, PT. Panorama Boga Satria, as well as the management of RSUD Prof. Dr. Margono Soekarjo consisting of Christyna Ernawati (PT. Panorama Boga Satria), Tzania Khoirunnisa (CV. Legacy), and Agus Prastowo, Uun Setyati, Rudi Hartono (RSUD Prof. Dr. Margono Soekarjo). Direct observations were carried out to understand the flow of the process of providing halal food, from procurement of raw materials to distribution to patients. In addition, documents such as halal certificates, hospital policy reports, and company operational reports are analyzed to provide a more comprehensive picture.

Data analysis was carried out using thematic techniques, which involve coding data to identify main patterns and themes (Fadli, 2021b). The focus of the analysis is on how both companies integrate halal values into their operational processes and how this contributes to business sustainability and patient satisfaction. This approach allows researchers to compare the practices of the two companies in ensuring halalness and their impact on the wider sharia economic ecosystem.

With a qualitative approach and case study, this research provides in-depth insight into the dynamics of halal compliance in hospital food provision. It is hoped that the results of this research can be a guide for other food providers, hospitals and policy makers in improving halal food services, strengthening the sharia economy and creating sustainable businesses in the health sector.

RESEARCH RESULT AND DISCUSSION

Role of CV. Legacy and PT. Panorama of Catering Satria in Providing Halal Food for Inclusive Health Services

Commitment to halal and quality

CV. Legacy and PT. Panorama Boga Satria places halalness at the core of their business processes. Tzania stated that all products produced have received halal certification from official institutions, as a form of responsibility towards consumers and commitment to maintaining customer trust. This is important considering that halal food is a basic need, especially in health care environments.

Halal products are guaranteed through strict supervision at every stage of the production process, Tzania and Christyna said, starting from raw material selection to packaging. The raw materials used only come from suppliers who are halal certified, ensuring there is no contamination by haram elements that can contaminate the product. This becomes a solid foundation of trust from the hospital and individual consumers.

Both companies also carry out regular halal audits to ensure compliance with ever-evolving halal standards. Tzania and Christyna said that this process was carried out with a recognized halal certification body, so that the halal validity of the product could be verified periodically. This approach provides additional assurance to consumers.

In maintaining quality, Tzania and Christyna implement a quality management system based on international standards. They focus on hygiene, food safety and nutritional value of products to ensure that the food provided is not only halal, but also safe and supports the patient's health recovery. The quality of raw materials is one of the main priorities. Tzania and Christyna said that CV. Legacy and PT. Panorama Boga Satria establishes strategic partnerships with suppliers who can provide fresh and high-quality raw materials. This is important to maintain high standards in every product produced.

Apart from that, Tzania and Christyna stated that the production process is carried out in facilities specifically designed to meet cleanliness and halal standards. Production equipment is separated to avoid cross-contamination, while employees receive intensive training to understand the importance of maintaining halal principles at every step of production.

Product quality is also maintained through routine laboratory testing. Tzania said that CV. Legacy and PT. Panorama Boga Satria collaborates with independent laboratories to test nutritional content and ensure that products meet the dietary needs of patients, including those who have certain medical restrictions. Presentation aesthetics are also a concern for both companies. Christyna said that the food served to patients is not only healthy and nutritious, but also visually attractive to increase appetite, especially in a hospital environment which is often less conducive.

Tzania and Christyna stated that halal products are not only limited to ingredients and production processes, but also include the distribution chain. Both companies ensure that the food that reaches consumers remains halal through a closed and supervised logistics system.

As part of its commitment to quality, the company innovates packaging techniques to maintain food freshness and halalness. Packaging is carried out to a high standard, ensuring that the product remains safe even if it has to be shipped to a remote location.

Apart from meeting local needs, CV. Legacy and PT. Panorama Boga Satria also meets international halal standards, allowing them to compete in the global market. This shows how they integrate halal principles with world quality standards.

Innovation for inclusive health

Innovation is one of CV's main strengths. Legacy and PT. Panorama Boga Satria in supporting inclusive health by providing halal food for patients at RSUD Prof. Dr. Margono Soekarjo. Tzania and Christyna said that they are actively developing products specifically designed to meet the unique needs of patients with various medical conditions and special diets. One form of innovation is the development of menus based on certain health conditions. Agus Prastowo said that for example, they provide low-sugar food for diabetes patients, low-fat for people with heart disease, and gluten-free for those who have gluten intolerance. This menu was designed in collaboration with nutritionists and medical specialists. Modern technology is used to increase production efficiency without reducing product quality. CV. Legacy and PT. Panorama Boga Satria adopts automatic machines that enable it to produce food with high consistency in taste and nutritional value, while still adhering to halal principles. Innovation in raw materials is also a main focus. They explore the use of natural and organic ingredients to improve the nutritional quality of food. This approach not only supports patient health but also reflects a commitment to sustainability.

Tzania and Christyna said that their company also utilizes advanced packaging technology to ensure food remains fresh and halal during delivery. This allows them to reach distant areas without compromising product quality. In addition, they developed a digital application that allows health facilities to order halal food quickly and efficiently. This system also provides information about the nutritional content of each product, helping the medical team choose a menu that suits the patient's needs. Another innovation developed is product diversification to support cultural diversity. CV. Legacy and PT. Panorama Boga Satria creates menus that are acceptable to various ethnic groups, ensuring that all patients feel comfortable with the food provided. The use of blockchain technology to trace the origin of raw materials is one of the latest steps being taken. This provides full transparency to consumers and ensures that the halalness of products can be verified at every stage of production.

Research and development are the pillars of their innovation. CV. Legacy and PT. Panorama Boga Satria invests in research to create new products that meet patient needs in a more effective and efficient way.

To support sustainability, they are also exploring waste processing technologies that can convert production waste into useful materials, such as organic fertilizer. This step shows that their innovation is not only limited to products but also includes more environmentally friendly operations. These two companies also created a training program for medical staff at RSUD Prof. Dr. Margono Soekarjo, helps nurses and nutritionists understand how to serve halal food correctly. This shows that their innovation includes education and increasing the capacity of working partners. Through continuous innovation, CV. Legacy and PT. Panorama Boga Satria not only meets health service needs but also sets new standards in providing inclusive halal food.

Collaboration with health services

Collaboration with RSUD Prof. Dr. Margono Soekarjo is a key aspect of CV's approach. Legacy and PT. Panorama Boga Satria in supporting the provision of quality halal food. These two companies understand that the need for food in health facilities is not only about satisfying taste, but is also closely related to supporting the patient's recovery process. A strategic partnership was built with RSUD Prof. Dr. Margono Soekarjo. In this collaboration, Tzania and Christyna said that CV. Legacy and PT. Panorama Boga Satria provides special consultation services to determine menus that suit the nutritional needs of Prof. Hospital patients. Dr. Margono Soekarjo based on their medical diagnosis.

Both companies also work closely with a team of nutritionists and doctors at RSUD Prof. Dr. Margono Soekarjo to create food solutions that meet specific dietary needs. Uun Setyati said that for example, the menu for patients with chronic kidney disease is designed to reduce the workload of the kidneys, while the menu for post-operative patients is adjusted to be rich in protein to speed up the healing process. This collaboration includes providing training services to Prof. RSUD staff. Dr. Margono Soekarjo to handle halal food properly. This training covers halal aspects, from storage to serving, so that the halal food is maintained until it reaches the patient. To support inclusive health services, CV. Legacy and PT. Panorama Boga Satria also provides technological tools, such as applications or digital platforms. This system makes it easier for health workers to efficiently select, order and track food that suits patient needs. In some cases, these two companies also helped design special kitchens at RSUD Prof. Dr. Margono Soekarjo to ensure that halal food processing can be carried out without the risk of cross contamination. The facility is designed to adhere to strict halal and hygiene standards.

Relationship with RSUD Prof. Dr. Margono Soekarjo also involved providing efficient logistics. Tzania and Christyna said that CV. Legacy and PT. Panorama Boga Satria uses a distribution system designed to ensure food is delivered on time and remains in the best condition when it reaches patients at the hospital. Tzania and Christyna said that their company also offers emergency response services to support patients at RSUD Prof. Dr. Margono Soekarjo in crisis

situations, such as a surge in patients or natural disasters. They ensure that quality halal food remains available in large quantities when needed. Apart from that, they collaborate with RSUD Prof. Dr. Margono Soekarjo to organize an educational program about the importance of halal and nutritious food for patients. Rudi Hartono said that this program not only increases medical staff's understanding but also strengthens patients' trust in the health services they receive. Collaboration also includes the development of pilot projects in several hospitals to implement a more efficient and environmentally friendly halal food supply system. The results of this project were then used as a model for adoption by other health facilities.

CV. Legacy and PT. Panorama Boga Satria views collaboration as a long-term relationship. Therefore, they regularly evaluate collaboration with health facilities to ensure that the services provided remain relevant to evolving needs. Effective communication is an important element in this collaboration. Both companies ensure that there is an open dialogue with RSUD Prof. Dr. Margono Soekarjo to address operational challenges and develop better solutions. By building a close working relationship with RSUD Prof. Dr. Margono Soekarjo, CV. Legacy and PT. Panorama Boga Satria creates a mutually supportive ecosystem, where the quality of halal food is an integral part of the overall quality of health services. Tzania and Christyna stated that this collaboration not only provides direct benefits to patients, but also strengthens the position of health facilities as institutions that are inclusive, respect the needs of diverse patients, and are able to provide services based on universal values. Through a sustainable collaborative approach, CV. Legacy and PT. Panorama Boga Satria not only fulfills basic halal food needs, but also helps improve the overall quality of health services.

Halal Compliance CV. Legacy and PT. Panorama of Catering Satria as a Pillar of Trust and Service Quality

Halal certification as the main standard

CV. Legacy and PT. Panorama Boga Satria makes halal certification the main basis for running their business. Tzania and Christyna said that this certification is not only a formal requirement, but also a symbol of their trust and commitment to consumers, especially the Muslim community. By making halal certification a priority, both companies are trying to meet the needs of a society that is increasingly aware of the importance of halal products. The certification process begins with strict selection of raw materials. CV. Legacy and PT. Panorama Boga Satria only works with suppliers who have official halal certification. This ensures that the raw materials used do not contain haram or unclean elements, while maintaining halal integrity throughout the supply chain. Halal certification also includes supervision of production facilities. Both companies ensure that every tool and machine used in the production process is clean from contamination from non-halal materials. The cleaning system is carried out according to the guidelines set by the halal certification body.

Routine audits are part of the certification process to maintain the validity and legitimacy of halal certificates. Halal certification bodies such as the Indonesian Ulema Council (MUI) regularly evaluate all operational aspects,

including raw material management, production flow and administrative documentation. Halal certification provides a competitive advantage for CV. Legacy and PT. Panorama of Satria Catering, especially in the international market. By complying with global halal standards, they can export products to countries that have strict regulations regarding halal. This expands market reach and increases its reputation as a trusted halal food provider.

Periodic audit and supervision

Periodic audits and supervision are CV's strategic steps. Legacy and PT. Panorama Boga Satria in ensuring the halalness and quality of their products. This process is carried out systematically to monitor and evaluate all operational stages, from upstream to downstream, to ensure compliance with halal standards. Supervision starts from the raw material procurement stage. Tzania and Christyna stated that the internal audit team routinely checks suppliers to ensure that the materials supplied meet halal standards. This step involves examining suppliers' halal certification documents, visiting their facilities, and evaluating their quality management systems. Production facilities are also the main focus of the audit. CV. Legacy and PT. Panorama Boga Satria ensures that the equipment used is clean from contamination from non-halal materials. Sanitation procedures are strictly carried out before and after each production cycle to maintain halal integrity.

External audits are carried out periodically by halal certification bodies. This process includes an in-depth inspection of all operational aspects, including administrative documentation, employee training and waste management. Audit results are used as a basis for renewing halal certification. One important element in an audit is supervision of the distribution chain. CV. Legacy and PT. Panorama Boga Satria ensures that the product remains halal during the delivery process. This includes the use of special vehicles and supervision of product storage.

Transparency in the production process

Transparency in the production process is the main pillar that supports consumer trust in CV. Legacy and PT. Panorama of Satria Food. Both companies realize that openness in operations provides added value while ensuring that the entire production process runs according to halal and quality standards. Openness starts by providing complete information about raw materials. Hospital patient Prof. Dr. Margono Soekarjo can easily find out the origin of the ingredients used through clear labeling on the product packaging. Each product includes information regarding the source of ingredients, processing process and halal certification number, which can be verified independently. CV. Legacy and PT. Panorama Boga Satria also provides visit facilities to their factories for consumers, business partners or regulators. This program allows interested parties to see firsthand how the production process takes place, from raw material processing to final packaging.

Apart from physical visits, they also utilize digital technology to increase transparency. Tzania and Christyna said that their company uses blockchain technology to track product origins in real-time. Consumers can access this

information via a QR code on the packaging, which provides complete data about each stage of production. Transparency also includes regular reporting to halal certification bodies and RSUD Prof. Dr. Margono Soekarjo. This report includes internal audits, external supervision, and evaluation of the quality management system. By providing comprehensive reports, both companies prove their commitment to operational transparency. To increase the trust of Prof. Dr. Margono Soekarjo, CV. Legacy and PT. Panorama Boga Satria actively builds communication with the community, especially patients at RSUD Prof. Dr. Margono Soekarjo via social media platforms and the official website. CV. Legacy and PT. Panorama Boga Satria answers consumer questions, provides the latest information about products, and explains the steps taken to ensure halal and quality. Apart from that, transparency is also applied in waste management and sustainability. Both companies provide information on how they process production waste to minimize environmental impact. This step not only increases consumer confidence but also reflects the company's social responsibility. By implementing transparency in every operational aspect, CV. Legacy and PT. Panorama Boga Satria builds stronger relationships with consumers and business partners. This openness creates deep trust, while strengthening their reputation as a reliable provider of halal food.

Contribution to Sharia Economics and Business Sustainability

CV. Legacy and PT. Panorama Boga Satria plays an important role in supporting sharia economic development through their commitment to halal compliance in providing food for patients at RSUD Prof. Dr. Margono Soekarjo. In the context of the sharia economy, these two companies not only provide high quality halal products but also contribute to the wider ecosystem, creating a positive impact in various sectors. As a provider of halal food for patients at RSUD Prof. Dr. Margono Soekarjo, Tzania and Christyna said that CV. Legacy and PT. Panorama Boga Satria directly supports the basic needs of patients, especially the Muslim community who need certainty regarding the halalness of their consumption. This step is in line with sharia economic principles which emphasize fulfilling people's basic needs in an ethical, fair and sustainable manner. Sharia economic contributions start from the selection of raw materials. By collaborating with halal certified suppliers, both companies support the growth of the halal supply chain (Andriani & Wahyudi, 2024; Savitri & Putra, 2022). This creates economic opportunities for local producers to enter the wider halal ecosystem, encouraging the growth of the agricultural, livestock and food processing industry sectors.

On the other hand, CV. Legacy and PT. Panorama Boga Satria also encourages innovation in halal products that suit the needs of Prof. RSUD patients. Dr. Margono Soekarjo. By providing food that is not only halal but also healthy and nutritious, they ensure that halal principles can be applied holistically, including aspects of benefit and balance for consumers. The sustainability of their business is also an integral part of their contribution to the sharia economy. Both companies practice the precautionary principle (*prudence*) in financial and operational management, ensuring that the business is run in a transparent, fair and ethical manner. This provides stability to their business

while increasing the trust of Prof. Hospital patients. Dr. Margono Soekarjo and the hospital itself. In addition, the sustainability of their business is strengthened by investment in halal technology and innovation. By utilizing modern technology, both companies are able to increase operational efficiency and consistency of product quality provided to patients at RSUD Prof. Dr. Margono Soekarjo, which in turn strengthens their position in the global sharia economic ecosystem.

CV. Legacy and PT. Panorama Boga Satria also plays a role in supporting halal literacy in society. By providing transparent information about their production processes, these two companies educate the public about the importance of halal consumption, drive demand for halal products, and strengthen the halal market as a whole. Their sharia economic contribution can also be seen from their efforts to expand the accessibility of halal food to patients. By providing an efficient distribution system, they ensure that halal food is accessible to hospitals throughout Indonesia, creating a positive impact at the national level. Both companies also support sustainability goals in the context of sharia. They use ethically sourced and environmentally friendly raw materials and practice responsible waste management. This is in line with sharia values which emphasize the importance of protecting the environment and ecosystem balance.

CV. Legacy and PT. Panorama Boga Satria collaborates with the government and related institutions to support the development of sharia economic policies, especially in the halal food sector. By sharing best practices and experiences, they help build a framework that supports the growth of the halal sector in Indonesia. At the international level, these two companies contribute to strengthening Indonesia's position as the center of the global sharia economy. By producing high quality halal food, they meet the demand for halal markets abroad, while increasing the competitiveness of Indonesian products on the global stage. Their business sustainability is also supported by a product diversification strategy that suits market needs. By creating a varied menu, both companies are able to reach a wider market segment, including non-Muslim communities who also appreciate the cleanliness and health values of halal products. Apart from that, Tzania and Christyna said that their company supports research and development in the halal sector. By investing in research, CV. Legacy and PT. Panorama Boga Satria continues to look for new ways to improve the quality of their products, create innovations that are relevant to consumer needs, and strengthen their position in the halal market.

Contributions to the sharia economy are not only limited to financial aspects but also include social impacts. CV. Legacy and PT. Panorama Boga Satria is committed to providing benefits to the wider community through corporate social responsibility programs that support education, health and community empowerment. By ensuring that all their operations comply with sharia principles, these two companies have created a business model that is not only profitable but also provides blessings. This approach strengthens their relationships with consumers, business partners and other stakeholders.

In the context of providing food for patients at RSUD Prof. Dr. Margono Soekarjo, Tzania and Christyna stated that their contribution to sharia economics includes meeting patients' essential needs in an ethical and fair manner. This creates a health service experience that is more inclusive and respectful of religious values (Aprilianti et al., 2023; Rochmawati et al., 2022). Through a commitment to halal compliance, CV. Legacy and PT. Panorama Boga Satria not only contributes to sharia economic growth but also builds a foundation for solid business sustainability. They are an example of how sharia principles can be practically applied in the modern business world. Their contributions reflect a harmonious integration of religious values and business practices, creating a positive and sustainable impact for consumers, partners and society at large. By continuing to innovate and maintain integrity, CV. Legacy and PT. Panorama Boga Satria will remain a pioneer in developing sharia economics in the halal food sector.

CONCLUSION AND RECOMMENDATIONS

CV. Legacy and PT. Panorama Boga Satria plays an important role in providing halal food for patients at RSUD Prof. Dr. Margono Soekarjo. By ensuring that every product they produce complies with halal principles and health standards, these two companies meet the basic needs of patients while supporting inclusivity in the health sector. Foods specifically designed to support a variety of medical conditions reflect their commitment to patient well-being and respect for religious values and cultural diversity, making them a strategic partner in modern healthcare.

Compliance with halal standards is the basis for trust and the quality of services offered by CV. Legacy and PT. Panorama Boga Satria to RSUD Prof. Dr. Margono Soekarjo. Through halal certification, regular audits, transparency of production processes, and employee training, they maintain product integrity while increasing operational efficiency. By making halal compliance a priority, both companies not only meet regulatory requirements, but also build consumer trust which is the basis for the sustainability of their business in the halal food sector.

The company's contribution to the sharia economy can be seen from their efforts to strengthen halal supply chains, create jobs and encourage sustainable innovation. CV. Legacy and PT. Panorama Boga Satria supports sharia economic development through an approach based on ethical values and sustainability. By expanding the accessibility of halal food to various regions and investing in environmentally friendly technology, these two companies not only support sharia economic growth but also build an inclusive and sustainable halal ecosystem in the healthcare sector.

ADVANCE RESEARCH

An advanced research direction stemming from the role of CV. Legacy and PT. Panorama Boga Satria in the healthcare sector could focus on the development of an integrated halal food supply chain model tailored for hospital environments. This research could explore the intersection of halal compliance, nutritional adequacy, and medical dietary requirements, while also assessing the

socio-economic impact of such supply chains on regional sharia economic growth. By employing a multidisciplinary approach—combining supply chain analytics, health nutrition science, and Islamic economic principles—the study aims to formulate a scalable framework that enhances operational efficiency, ensures patient satisfaction, and fosters ethical business practices. Moreover, the research could evaluate the role of technological innovations, such as blockchain for traceability and AI-driven quality control, in reinforcing transparency and trust within halal-certified hospital food services.

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