

***Analysis of Safe Healthy Whole and Halal (ASUH) Process of
Slaughtering Broilers in Traditional RPA
South Banyuwangi***

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ABSTRACT

The purpose of this study was to analyze Safe, Whole Health and Halal (ASUH) in the process of slaughtering broilers, especially in the halal section of the slaughter at the traditional southern Banyuwangi Chicken Slaughterhouse (RPA). This research method uses descriptive-qualitative analysis method. The data collection technique used is a questionnaire by conducting structured interviews, observation, and documentation. Based on the results of the study, it was concluded that the process of slaughtering broilers in southern Banyuwangi for the assessment of broilers to be slaughtered was 87.5% according to the criteria, the assessment for slaughtering standards in this study reached 77.7% and the assessment of slaughtering equipment as much as 100% met the criteria established criteria. Based on the assessment of chickens, slaughtering and equipment in traditional southern Banyuwangi slaughterhouses already meet the standards based on MUI Fatwa no 12 of 2012, however, the owners of the RPA still need to pay attention to slaughtering training, business licensing and halal certificates for chicken carcass products so that the halalness of the product is guaranteed and safe for consumption by consumers and related to ASUH in traditional RPA is still not fully guaranteed.

Keywords: *Halal slaughter, Broiler, Traditional Chicken Slaughterhouse, South Banyuwangi.*