

# Pengembangan Model Kriteria Penilaian Manajemen Risiko Halal Supply Chain Daging pada Bagian Downstream di Indonesia dengan Pendekatan DEMATEL Based ANP = Development of Halal Meat Supply Chain Assessment Criteria in Indonesian Downstream Sector: DEMATEL Based ANP Approach.

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## Abstrak

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Konsumsi daging diperkirakan meningkat dalam dekade mendatang secara global. Sebagian besar bahan baku untuk produk makanan di Indonesia berasal dari daging yang akan mendorong permintaan daging tinggi. Daging merupakan salah satu produk yang didinginkan (cold chain) sehingga lebih sensitif terhadap kontaminasi dengan bakteri dan non halal. Bagian downstream pada supply chain daging di Indonesia terdiri dari logistik, grosir, dan pengecer. Indonesia masih minim dalam penelitian penilaian kriteria untuk sertifikasi halal supply chain pada bagian downstream. Penelitian ini berfokus pada kriteria penilaian halal supply chain daging di bagian downstream Indonesia. Tahap pertama dalam penelitian yaitu penentuan risiko berdasarkan literatur dan kemudian validasi oleh ahli. Selanjutnya, penelitian ini menggunakan metode DEMATEL based ANP untuk mendapatkan rincian urutan risiko halal supply chain daging. Penentuan kriteria penilaian dari validasi oleh ahli didapatkan setelah mendapatkan urutan risiko. Temuan penelitian ini menunjukkan bahwa ada 48 risiko yang diidentifikasi, 28 risiko untuk kriteria penilaian dan 44 kriteria penilaian halal supply chain daging pada bagian downstream di Indonesia.

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### <b>ABSTRACT</b><br>

Meat consumption is expected to increase in the next decade globally. Most of the ingredients of food products in Indonesia are meat, especially beef, which will drive a high-level demand for meat. Meat is one of the cold products, known as a cold chain that is more sensitive to bacteria and non-halal contamination. The downstream sector of the meat supply chain in Indonesia consists of logistics, wholesalers, and retailers. Indonesia still has minimal of halal supply chain research in the assessment of criteria for halal supply chain certification in the downstream sector. This study focuses on halal supply chain certification in the Indonesian downstream sector. The first stage is the determination of risk based on the literature and then expert validation. Furthermore, this study uses the DEMATEL based ANP method to get the ranking of halal meat supply chain risk. Determination of assessment criteria based on expert is obtained after getting the ranking of halal meat supply chain risk. The findings of this study are 48 identified risks, 28 risks for assessment criteria, and 44 assessment criteria of the halal supply chain in Indonesia.