Pengembangan Model Analisis Risiko Upstream Halal Supply Chain Industri Daging dengan Pendekatan MCDM = Development of Upstream Halal Risk Supply Chain Meat Analysis Model Using MCDM Approach.

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Abstrak

ABSTRAK
Logistik memainkan peran penting dalam mempertahankan pasokan makanan segar di seluruh dunia. Adanya risiko dalam aliran produk makanan pada supply chain yang dapat terkontaminasi dari berbagai aspek, seperti bahan baku, bahan baku untuk proses industri, penyimpanan dan distribusi makanan. Sektor makanan halal akan tumbuh sekitar 18,3% dari pengeluaran makanan global menjadi 1.914 milyar USD pada 2021. Halal supply chain management sebagai suatu aktifitas yang mengendalikan dan mengelola aliran material, informasi dan modal; melalui koordinasi strategis dan kolaborasi dengan sedemikian rupa sehingga Halal dan Toyyib diperluas dari farm-to-fork. Pada praktiknya ada kemungkinan risiko berupa kontaminasi dari produk makanan halal dalam halal supply chain. Identifikasi dan mitigasi risiko masih dilakukan secara terpisah dan belum terintergasi ditiap stream. Penelitian ini bertujuan untuk mengembangankan model analisis risiko upstream halal supply chain pada industri daging dengan hasil akhir dirumuskannya kriteria penilaian yang dapat menjadi acuan untuk menghindari risiko pada halal supply chain. Telah diidentifikasi 40 risiko pada halal supply chain dan dilakukan prioritisasi risiko yang akan menjadi dasaran penyusunan kritera. Terdapat 27 risiko prioritas yang menjadi dasaran pembuatan kriteria penilaian sehingga didapatkan 34 kriteria penialain halal supply chain pada level upstream yang. Metode yang digunakan dalam pengerjaan penelitian ini yaitu metode semi kuantitatif yang mana menggunakan pendekatan Multi Criteria Decision Making (MCDM) DEMATEL based ANP (D-ANP).
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ABSTRACT
Logistics plays an important role in maintaining the supply of fresh food throughout the world. Types of food products have different uniqueness based on the type of food products such as agrifood (Akhtar, et al., 2016) and beef products (King, et al., 2014). There are risks in the flow of food products in the supply chain that can be contaminated from various aspects, such as raw materials, raw materials for industrial processes, food storage and distribution (Nerin, et al., 2016). The halal food sector will grow around 18.3% of global food spending to 1,914 billion USD in 2021 (Reuters and Standards 2016). Indonesia has a population of 255 million people where 87.2 percent are Muslim, representing the largest Muslim population in the world (Hefner, 2017). Halal supply chain management as an activity that controls and manages the flow of material, information and capital; through strategic coordination and collaboration in such a way that Halal and Toyyib are expanded from farm-to-forks (Khan et al., 2018). In practice there is a risk of contamination from halal food products in the halal supply chain. Risko identification and mitigation are still done separately (not integrated) in each halal supply chain stream. The risk of contamination will affect the safety and quality of halal food products. These risks should be integrated with each other so that they can manage risks properly. This study aims to develop a risk analysis and priority model and develop a risk mitigation

strategy from halal supply chain activities in the beef industry, especially at the upstream level, from the cattle farm, slaughtering process, storage, distribution and retail. 40 risks have been identified in the halal supply chain and risk prioritization has been carried out which will be the basis for the preparation of criteria. There are 27 priority risks which are the basis for making the assessment criteria so that 34 criteria for halal supply chain management are obtained at the upstream level. The method used in conducting this research is a semi-quantitative method which uses the D-ANP Multi Criteria Decision Making (MCDM) approach.