

CHAPTER V

CONCLUSIONS

This chapter contains conclusions and suggestions for future research.

5.1 Conclusions

The conclusions based on the research are as follows:

1. The halal product assurance system manual is created and includes five principles, namely commitment and responsibility, materials, halal product processes, products, and monitoring and evaluation.
2. The critical points in the materials are flour, margarine, cooking oil, cocoa, cocoa powder, milk powder, baking powder, developer, chocolate paste, sugar, and chocochips. The critical points in the production process are batter mixing, steaming, chilling, topping, packaging, and product delivery.
3. The SOPs that have been designed are 21 documents along with work instructions and forms. This document was created for raw material purchasing, production process, and marketing sales activities.

5.2 Sugestion

Suggestions that can be given for further research on designing a halal assurance system can be designed by considering risk analysis.

