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Research Article

Organic Foods In The Context Of Halalan Tayyiban

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Abstract. This study aims to explore and establish the relationship, if any, between halalan toyyiban and organic foods, aiming to elucidate the value proposition of halalan-toyyiban foods. Three common characteristics have been identified: quality, safety, and healthiness, which are representative of both halalan-toyyiban and organic foods. This discovery implies a close relationship between these two food classifications. Understanding the distinct criteria used to classify foods as halalan toyyiban or organic, and identifying their shared characteristics, can aid consumers in making informed food choices. Furthermore, the findings of this study could potentially benefit Malaysia in promoting halalan toyyiban and organic food products in the global market by leveraging these commonalities. It's important to note that this study is exploratory and the first of its kind, suggesting the need for further research to deepen understanding and knowledge on this subject. In conclusion, this research seeks to contribute to the discourse on halalan toyyiban and organic foods, exploring synergies between them and paving the way for future studies to expand upon these findings.

Keywords: Halal Food, Organic Food, Halalan-Tayyiban, Relationship

INTRODUCTION

"Organic" refers to products whose production avoids the use of chemical pesticides or fertilizers (Hutchins & Greenhalgh, 1997). This term signifies agricultural methods that prioritize avoiding chemicals and other harmful substances. Organic foods are cultivated and processed without the use of pesticides, fertilizers, irradiation, industrial solvents, chemical food stabilizers, or additives (Allen & Albala, 2007). Scientists assert that organic foods pose no side effects or consumption risks. Furthermore, numerous studies indicate that organic foods contain higher levels of essential elements such as vitamins, which are beneficial for human health.

Additionally, organic food is produced through a comprehensive approach adopted in organic farming. The primary aim of organic food production is to eliminate chemicals from the agricultural process, thereby producing healthier and safer food (Gracia & De Magistris, 2007). Organic farming prohibits the use of chemical pesticides, herbicides, and synthetic fertilizers. Instead, it employs methods such as composting, crop rotation, and biological agents over a natural period.

Organic foods are cultivated without the use of sewage-sludge fertilizers, synthetic fertilizers, pesticides, irradiation, antibiotics, genetic engineering (biotechnology), and growth hormones. These strict standards ensure that organic food production adheres to natural principles, promoting environmental sustainability and enhancing the nutritional quality of the food.

Halal food is an essential requirement for Muslims worldwide, defined as food and products permissible for consumption according to Islamic guidelines. The Qur'an contains multiple directives instructing Muslims to consume only halal food. The term "halal" itself translates to "permissible" or "lawful" (Al-Qaradawi, 2007). Halal food must adhere strictly to Islamic principles from production through to consumption.

The concept of halal extends to ensuring the quality of food, encompassing aspects such as cleanliness, hygiene, safety, preparation methods, storage conditions, and purification processes. These qualities are encapsulated in the term "tayyib," which means wholesome, pure, nutritious, and safe (Kamaruddin & Jusoff, 2009). Combining halal and tayyib ensures that food not only meets Islamic dietary requirements but is also safe and healthy for consumption (Muhammad, 2007; Hassan, 2011). This comprehensive approach emphasizes both the religious and health aspects of halal food, ensuring it is not only permissible but also beneficial for the well-being of Muslims.

Halal is a universal term that extends beyond religious dietary guidelines, encompassing principles applicable to all aspects of life. Halal foods are not only relevant to Muslims but also to everyone due to their emphasis on cleanliness and adherence to halal standards (Regenstein et al., 2013). Halal food excludes ingredients that are non-halal (forbidden) and najis (unclean), and it is processed using equipment that is free from contamination by such substances.

In addition to ensuring compliance with halal requirements, which involve avoiding non-halal and najis ingredients, halal food also assures consumers of food safety aspects. This includes *tayyiban*, which signifies that the food is wholesome, safe, clean, nutritious, and of high quality.

Contrary to a common misconception that halal foods are exclusively for Muslims, they are beneficial for non-Muslims as well (NIDA Case Research Journal, 2012). The stringent standards applied in halal food production contribute to overall food safety and quality, making halal foods a viable choice for consumers concerned with health, cleanliness, and quality assurance in their dietary choices.

LITERATURE REVIEW

Halal and organic concepts share similarities in their focus on the production chain, particularly in the methods used from the initial stages of food production.

Organic food production emphasizes natural methods that exclude synthetic substances such as growth hormones, pesticides, nutritional additives, flavor enhancers, and even certain types of packaging. The goal is to maintain the purity and integrity of the food from farm to table, adhering strictly to environmental sustainability principles and natural processes.

Similarly, halal food production also prioritizes purity and cleanliness throughout the production process. It prohibits the use of any substances considered non-halal or harmful according to Islamic dietary laws. This includes avoiding ingredients derived from animals not slaughtered according to Islamic guidelines, as well as ensuring that production facilities and equipment are free from contamination with non-halal substances.

Both halal and organic certifications involve rigorous standards and inspections to ensure compliance with these principles. While their primary motivations—religious adherence for halal and environmental sustainability for organic—differ, they both aim to provide consumers with food products that are safe, wholesome, and produced with ethical considerations.

Halalan Tayyiban

Market conditions and technological advancements are motivating manufacturers to prioritize halal food production. Halal food has emerged as a significant aspect of commerce and trade, increasingly recognized worldwide as a

symbol of quality assurance and a lifestyle preference. Ensuring that food remains halal and wholesome throughout the supply chain is a complex and challenging process.

The term "halal" originates from an Arabic phrase meaning permissible or lawful according to Islamic law, as repeatedly mentioned in the Holy Quran. "Tayyiban," on the other hand, translates to pure, good, and superb, encompassing various aspects such as intentions, words, actions, and beliefs. This concept of "Tayyiban" is associated with the purity of one's heart in performing actions and also serves as a standard for the quality of goods and products.

According to Al-Sonhadji (1992), Allah instructs believers to consume what is good and pure from what He has provided, emphasizing gratitude as an act of worship (Yunus et al., 2010). "Good and pure" can be understood in two dimensions: firstly, in terms of high quality, containing essential vitamins and nutrients while also tasting good. Secondly, it refers to the halal status of food, ensuring it meets Islamic dietary laws even if it may not always meet high quality standards.

Halalan Tayyiban refers to any product that is not harmful and is safe for consumption, permitted under Sharia law. This concept is emphasized in the Quran, where Allah SWT states, "O mankind! Eat of that which is lawful and good on the earth" [Surah Al-Baqarah 2:172], and "They ask you (O Muhammad SAW) what is lawful for them (as food). Say 'Lawful unto you are At-Tayyibaat (all kinds of Halal foods).'" [Surah Al-Maidah 5:4]. These verses underscore Islam's directive for Muslims to seek sustenance and consume food that is both halal and Tayyiban, promoting a healthier life and fostering good attitudes and behaviours (Yousef, 2010). This concept embodies wholesomeness, encompassing quality, cleanliness, and safety in all aspects.

Muslims are instructed not only to consume healthy food but also to ensure it is halal. According to Quranic verse 2:29 (Al-Baqarah), Allah SWT created everything on the earth for human use: "It is He who created for you all of that which is on the earth." This highlights that all resources provided by Allah are permissible for human consumption.

The consumption of food and its nutritional value is closely tied to good human practices, as mentioned in verse 23:51 (Al-Mu'min): "(Allah said), 'O messengers, eat from the good foods and work righteousness. Indeed, I, of what you do, am Knowing.'" This verse emphasizes that in order to engage in righteous actions and develop taqwa (God-consciousness), individuals must pay attention to their nutrition and dietary practices.

Thus, these verses underscore the comprehensive approach in Islam towards food consumption, ensuring that it is both lawful (halal) and beneficial for health and spiritual growth.

Starting from the procurement of raw materials, particularly meat and its related ingredients, there is significant attention given throughout the entire production process. This includes the selection and preparation of materials, manufacturing processes, production, storage, transfer, distribution, and finally, serving the product to the end user.

Generally, a halal product encompasses the entire chain of processes from its origin. The Malaysian Standard on Halal Food (MS 1500:2014) adheres to international standards of Good Manufacturing Practice and Good Hygiene Practices. It provides practical guidelines for the food industry regarding the preparation and handling of halal food, including nutrient supplements. These guidelines ensure compliance with quality, sanitation, and safety standards, serving as fundamental requirements for food products and food trade in Malaysia (Golnaz, Abidin & Mad Nasir, 2012).

Islam introduces the concept of slaughtering, where a naturally permissible (halal) animal must undergo proper slaughter before it can be consumed. This act of slaughtering serves to ensure the quality of meat and to prevent microbial contamination, which is essential for fulfilling the "Tayyiban" aspect of Halalan Tayyiban. For instance, an animal that dies naturally without proper slaughter is typically associated with disease, often originating or carried in its blood. Therefore, Islamic slaughtering practices mandate thorough blood drainage from the animal's body, significantly reducing the risk of microbial infections. This aligns with Islam's emphasis on cleanliness and purity.

In addition to ensuring the cleanliness of food, Islam prohibits the consumption of substances that are harmful to one's spiritual or mental well-being, such as alcoholic drinks and drugs. This prohibition underscores Islam's comprehensive approach to promoting health and well-being, encompassing both physical and spiritual aspects of life.

According to al-Qardhawi, the concept of halal encompasses all primary sources of human food, whether derived from animals, plants, natural substances, chemicals, or microorganisms, distinguishing between what is permissible (halal) and what is forbidden (haram). In the Shafi'i school of thought, all animals and plants produced through biotechnology are generally considered halal, except those derived from animals like dogs and pigs, which are prohibited for consumption.

The growing interest and activity in halal food production have prompted the need to scrutinize other food categories such as fish and seafood, dairy products, grains and confectioneries, as well as ingredients like gelatine and enzymes that may raise questions about their halal status.

In summary, everything is considered halal for consumption unless it poses harm to human health, is toxic, poisonous, or intoxicating. This principle extends to

plants, beverages, natural substances, and chemical products, reinforcing the emphasis on maintaining health and safety in Islamic dietary practices.

Generally, halal refers to the permissibility of eating, drinking, and engaging in activities according to Islamic law and principles. It is a universal term that extends beyond consumables used by Muslims, encompassing various aspects of life. Halal applies to interpersonal relationships, clothing, behaviour, social and business transactions, trade, financial services, investments, and any other activities that align with Islamic principles and guidance.

In Islam, the scope of prohibited things is narrow, while the permissible is expansive. There are only a few explicit texts in the Quran and Hadith that specify prohibitions, meaning that anything not explicitly forbidden is considered lawful and permissible.

Fats and oils are essential nutrients for human beings, crucially contributing to various industries such as chemicals, pharmaceuticals, cosmetics, and most notably, food production. Industrial manufacturing has played a significant role in advancing these sectors and ensuring compliance with halal standards where applicable.

Islam consistently encourages its followers to opt for halal, wholesome, and clean foods, fostering awareness throughout Muslim societies. The methods used in food processing play a crucial role in maintaining the cleanliness, freshness, and nutritional quality of food, which directly impacts its safety.

Food quality is assessed across four dimensions:

1. Hedonic Quality: This dimension relates to sensory pleasure, including taste, smell, and appearance. Foods that are pleasing to the senses are more likely to be enjoyed and consumed.
2. Health-Related Quality: This dimension considers how consumption of the product affects physical health. It encompasses nutritional content, absence of harmful additives, and overall health benefits.
3. Convenience-Related Quality: This dimension is associated with the time and effort required for purchasing, storing, preparing, and consuming the product. Convenience-related factors can influence consumer choices significantly.
4. Process-Related Quality: This dimension focuses on the methods used in food processing and production. It includes aspects such as adherence to halal standards, hygiene practices, and the use of safe ingredients.

These quality dimensions collectively contribute to ensuring that food is not only halal but also wholesome, safe, and meets the dietary and lifestyle preferences encouraged by Islamic teachings.

For non-Muslims, halal food isn't a religious requirement. However, the benefits of halal food extend beyond religious context, particularly in terms of food safety, as noted by Golnaz et al. (2011). In addition to meeting Shariah law requirements for Muslims, the halal certification process also emphasizes food

safety. This contributes significantly to ensuring that food is wholesome, encompassing aspects such as safety, cleanliness, nutritional value, and overall quality. Thus, while halal food is essential for fulfilling religious obligations among Muslims, its adherence to stringent safety standards makes it appealing to a broader audience concerned with food quality and health.

Organic Food

Organic food is defined not by what it can be made with, but by what it must avoid. According to Siti Nor Bayaah and Nurita (2010), organic food must be produced without the use of sewer-sludge fertilizers, most synthetic fertilizers and pesticides, genetic engineering (biotechnology), growth hormones, irradiation, and antibiotics. These criteria ensure that organic food is cultivated and processed in a manner that prioritizes natural methods and avoids synthetic inputs and treatments commonly used in conventional agriculture.

Organic food is considered a green product and has experienced rapid growth within the food industry over the past few decades, emerging as a viable alternative to conventional food. The organic market has expanded globally with annual growth rates ranging from 15 to 30 percent, particularly in countries like Europe, the United States, and Japan. Research often highlights organic food as healthier due to lower pesticide residues, and many consumers perceive it as more nutritious and better tasting than conventional options.

Production of organic food aligns with the principles of "green consumerism," emphasizing sustainability and natural practices. According to the National Organic Standards Board of the U.S. Department of Agriculture (USDA), organic food must be produced without sewer-sludge fertilizers, most synthetic pesticides, genetic engineering (biotechnology), growth hormones, irradiation, and antibiotics.

In contrast, while there is no legal definition for "natural" food, the food industry commonly uses the term to denote foods that are minimally processed and free from preservatives. This distinction underscores consumer preference for food products perceived to be healthier and more environmentally friendly.

According to Liu (2003), green foods are defined as foods that are safe to consume, of high quality, produced with humane animal treatment, nutritious, and adhering to principles of sustainable development. Organic farming encompasses a wide range of agricultural products, including grains, meat, dairy, eggs, and processed foods. It's important to note that while organic foods meet specific production standards, the term "organic" does not equate to "natural." There is no legal definition for "natural" foods, which can encompass organic foods but may also include products that are minimally processed and free from certain additives.

Consumers of organic food can be categorized into several groups:

1. Greens: These consumers prioritize protecting the natural environment and ecosystems.
2. Food Anxious: This group is concerned about the use of pesticides, additives, and chemicals in food production.
3. Humanists: These consumers oppose industrial agricultural systems and processes.
4. Hedonists: This group takes pleasure in consuming high-quality food and seeks improved taste and overall food quality.

Understanding these consumer categories helps to explain the diverse motivations behind the preference for organic and natural foods, reflecting concerns about health, environmental sustainability, and personal enjoyment. Several studies have explored consumers' perceptions of organic food, their attitudes towards it, and their reasons for purchasing it, as well as the factors influencing their decisions. Research consistently indicates that organic food is perceived as being free from chemicals and growth hormones, not intensively produced, and natural in its production methods.

Consumers primarily choose organic food for health-related reasons, believing it to be better for children and having lower pesticide and fertilizer residues compared to conventional food. In addition to health concerns, motivations for purchasing organic food include perceived better taste, similarity to home-grown food, and being free from additives.

The increasing consumption of organic food is part of a broader trend towards environmental consciousness. Consumers are increasingly concerned about environmental issues, and choosing organic food is seen as a way to support sustainable agricultural practices and reduce environmental impact.

Overall, these factors highlight the multifaceted reasons why consumers opt for organic food, ranging from health benefits and taste preferences to environmental considerations and ethical values. Consumers' intentions to purchase organic products are influenced by several key factors, including their knowledge of organic principles, attitudes towards organic food, environmental concerns, subjective norms (social influences), and price sensitivity. Researchers have found that greater awareness and knowledge about organic food generally led to more positive attitudes towards it and higher levels of consumption.

Moreover, consumers are often willing to pay a premium for organic foods that possess environmental and food quality attributes. This willingness to pay reflects a strong predictor of organic food demand, as highlighted by studies such as those by Krystallis and Chrysosoidis (2005).

In summary, the decision to purchase organic food is influenced by a combination of factors related to consumer awareness, attitudes towards sustainability, social influences, and the perceived value of organic attributes like

environmental sustainability and food quality. These factors collectively shape consumer preferences and behaviours in the organic food market.

Food crimes have become a significant concern globally, prompting awareness about the importance of consuming food that is authorized or certified as both halal and organic to ensure safety. Halal food, due to its perceived benefits, has gained popularity not only among Muslims but also among non-Muslims. Similarly, organic food is sought after by consumers who value health, religious adherence (such as among Jews and Muslims), or a particular lifestyle.

These classifications not only reflect consumers' associations with health, religion, or lifestyle but also highlight the substantial business potential they offer. Markets for halal and organic foods wield significant economic power, capable of generating billions in revenue. This underscores the growing consumer demand and market influence of foods that meet specific dietary, religious, and ethical criteria.

METHODOLOGY

In this study, the literature review of the areas of interest was conducted by examining the previous and current work of experts in halalan tayyiban and organic foods. Through the literature review, views from previous researchers based on this topic were identified and evaluated. Data was collected by reading the journals to get proper data regarding the halalan tayyiban and organic foods. The secondary data analysis is to address the research questions.

RESULTS AND FINDINGS

Based on the studies discussed earlier, there are several relationships between halalan tayyiban (halal and wholesome) and organic foods, particularly focusing on the aspects of quality, safety, and healthiness:

1. **Quality:** Both halalan tayyiban and organic foods emphasize lofty standards of quality in their production. Halal standards ensure that food is pure, clean, and free from harmful substances according to Islamic dietary laws. Organic standards similarly prioritize natural and sustainable farming practices, ensuring that foods are free from synthetic chemicals, pesticides, and additives. This commitment to quality enhances consumer trust and satisfaction in both types of foods.
2. **Safety:** Safety is a fundamental concern in both halalan tayyiban and organic food production. Halal food regulations ensure that ingredients and processes are safe for consumption according to Islamic principles. Organic farming methods prioritize food safety by avoiding chemical contaminants and promoting natural pest and disease management practices. As a result, both halal and organic foods are perceived as safer alternatives compared to conventionally produced foods.
3. **Healthiness:** Both halalan tayyiban and organic foods are associated with health benefits. Halal foods are seen as promoting overall well-being due to their

adherence to Islamic dietary laws, which prohibit harmful substances and emphasize wholesome nutrition. Organic foods are perceived as healthier choices because they often contain higher levels of vitamins, minerals, and antioxidants, and lower levels of pesticide residues compared to conventional foods. This emphasis on healthiness appeals to consumers seeking nutritious and beneficial food options.

In summary, the relationships between halalan toyyiban and organic foods are evident in their shared values of quality, safety, and healthiness. While they originate from diverse cultural and environmental perspectives—halal from Islamic dietary laws and organic from sustainability principles—they converge in their commitment to providing consumers with food products that are safe, wholesome, and beneficial for health.

Quality

Quality in the context of food products and services refers to the overall excellence or superiority perceived by consumers. It can be defined as "fitness for consumption," emphasizing that the food meets the standards necessary for safe and satisfactory consumption. Halal certification, known for its adherence to Islamic dietary laws, offers beneficial characteristics appreciated not only by Muslim consumers but also by non-Muslims.

According to Vogtmann (1991), a comprehensive approach to assessing food quality involves both analytical and holistic criteria. The analytical criteria encompass technological, nutritional, and sensory values, focusing on objective measures such as composition, texture, and nutritional content. These criteria have been established over time and provide a scientific basis for evaluating food quality.

In contrast, the holistic criteria reflect broader aspects such as authenticity, biological value, ethical considerations, and the overall methods used in food production. This comprehensive approach is more recent and aligns with growing awareness of organic farming practices and consumer expectations for high-quality organic products.

For organic foods, in particular, the holistic model of quality assessment is crucial. It ensures that organic products not only meet regulatory standards but also align with consumer preferences for natural, sustainable, and ethically produced foods. By considering both analytical and holistic criteria, food producers and certifying bodies can ensure that organic foods deliver on consumer expectations for quality, thereby enhancing trust and satisfaction in the marketplace.

Safety

In the context of halalan toyyiban food, emphasis is placed on cleanliness and hygiene as critical components of food safety. Food hygiene involves implementing

specific steps and procedures within food establishments to maintain operational conditions that produce safe and hygienic food for human consumption. The Malaysian Standard on Halal Food (MS 1500:2004) aligns with international standards of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP). It provides practical guidelines for the food industry in Malaysia, focusing on quality, sanitary practices, and safety considerations. This standard is essential for ensuring that food products and businesses in Malaysia meet basic requirements for halal certification.

Organic produce, on the other hand, is known for its reduced pesticide residues compared to non-organic produce. Studies such as those referenced (MAFF 1999, Schüpbach 1986, Reinhardt & Wolf 1986) have shown that when pesticide residues are detected in organic produce, they are typically present at much lower levels than in conventionally grown crops. These residues are often attributed to environmental pollution from nearby non-organic agricultural activities (Woese et al., 1997; Bitaud, 2000).

Therefore, while both halalan toyyiban food and organic food emphasize safety and hygiene, their approaches differ slightly. Halalan toyyiban food standards ensure cleanliness and hygiene aligned with Islamic dietary laws, while organic food standards primarily focus on reducing synthetic chemical inputs and promoting environmental sustainability. Both standards contribute to consumer confidence by addressing various aspects of food safety and quality.

Healthy

Health is highly valued in Islam, and maintaining good health is considered integral to a believer's life. Food plays a crucial role in this aspect, influencing health outcomes and overall well-being. Modern consumers are increasingly aware of the connection between diet and health, seeking foods that not only nourish but also contribute to disease prevention and mental well-being.

According to research published in the British Journal of Nutrition (BJN), organic foods offer measurable nutritional advantages compared to conventionally grown crops. A comprehensive analysis of 343 peer-reviewed publications conducted by researchers from the United Kingdom, including Charles Benbrook from Washington State University, revealed that organic foods contain 18 to 69 percent higher concentrations of antioxidants. Antioxidants are compounds known to reduce oxidative stress and inflammation in the body, potentially lowering the risk of chronic diseases.

Furthermore, the study highlighted that organically grown plants, free from synthetic pesticides, exhibit enhanced taste and sensory qualities. These improvements in taste, aroma, and mouthfeel are attributed to the higher levels of antioxidants and other phytochemicals found in organic produce. The presence of

these compounds not only enhances the nutritional profile of organic foods but also contributes to a more enjoyable eating experience.

In summary, the nutritional benefits of organic foods, particularly their higher antioxidant content, underscore their appeal to health-conscious consumers. These findings align with Islamic teachings on the importance of consuming wholesome and beneficial foods for maintaining good health, reflecting a shared emphasis across diverse cultural and scientific perspectives.

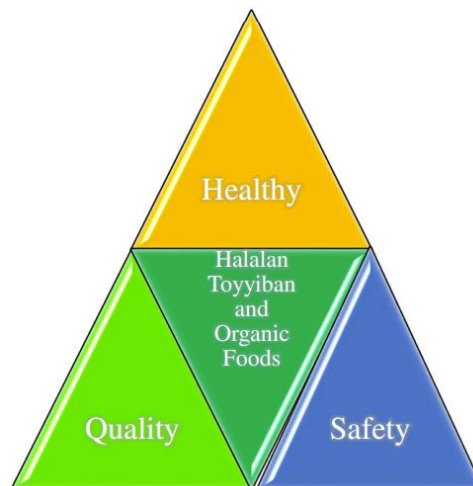


Figure 1

Proposed model of the relationship between halalan toyyiban and organic foods

DISCUSSION

The comparison between organic and conventional food, particularly in terms of nutritional quality and health effects, reveals interesting findings based on studies analysed in reports like the one published by the Estonian University of Life Sciences in 2011. Organic plant products generally show higher levels of phenolic compounds and vitamin C compared to their conventional counterparts. Phenolic compounds are antioxidants known for their health-promoting properties, while vitamin C is essential for immune function and overall health. These higher levels suggest that organic foods may offer enhanced antioxidant protection and nutritional benefits.

However, conventional plant products often exhibit higher levels of carotenoids, which are beneficial pigments like beta-carotene that convert to vitamin A in the body. Carotenoids play a crucial role in eye health and immune function. Studies also indicate that organic plant products tend to have higher levels of dry matter, total sugars, and mineral components. These elements contribute to the overall nutritional density of organic foods, although findings can vary due to the limited number and variability of studies.

Organic raw materials are noted for their elevated content of bioactive substances, which are desirable from a health perspective. These substances can

potentially contribute to better health outcomes, as indicated by several studies conducted on animals. In the case of cereals, it has been observed that organic grains may contain less total protein than conventional grains. However, the protein found in organic grains is often considered to be of higher quality, possibly due to differences in farming practices and soil management affecting nutrient absorption and composition.

Overall, while organic foods demonstrate certain nutritional advantages such as higher levels of antioxidants and bioactive compounds, the relationship between organic and conventional food's health effects remains complex and subject to ongoing research. These findings underscore the potential benefits of organic food in supporting health and well-being, aligning with broader consumer preferences for natural and nutritious food choices.

Organic food's superiority is contingent upon adherence to stringent regulations governing its production and processing. A fundamental principle of organic farming is the prohibition of synthetic fertilizers and pesticides. Instead, organic agriculture relies on natural methods to maintain soil fertility and nurture plant growth.

Organic farmers use natural fertilizers such as compost, manure, and crop rotations to enrich the soil and provide essential nutrients to plants. These practices help sustain soil health over the long term without relying on synthetic chemicals that can have detrimental effects on ecosystems and human health.

In terms of pest management, organic agriculture permits the use of biopesticides. Biopesticides are derived from natural materials such as plants, bacteria, and fungi. They are formulated to control pests effectively while minimizing environmental impact and leaving negligible residues on crops. Unlike chemical pesticides, biopesticides degrade more rapidly in the environment and pose fewer risks to non-target organisms.

Studies suggest that biopesticides can be as effective as their chemical counterparts when used correctly and in conjunction with other integrated pest management practices typical of organic farming. Their use underscores organic agriculture's commitment to sustainability, biodiversity conservation, and minimizing ecological footprint.

Overall, organic food's superiority in terms of environmental stewardship and potential health benefits hinges on strict adherence to organic standards, which promote natural soil fertility, minimal chemical input, and responsible pest management practices. These practices contribute to producing food that is not only nutritious but also safer and more environmentally sustainable than conventionally grown counterparts.

Halalan-toyyiban foods are defined as pure and clean, devoid of harmful ingredients and manufactured using only permissible components as per Islamic

law. Organic foods, on the other hand, prioritize safety, nutrition, and animal welfare, adhering to principles of sustainable development. This study represents the first endeavour to correlate halalan Tayyiban with organic foods. Due to limited published information on this specific relationship, relevant materials were gathered separately under the categories of halalan Tayyiban and organic foods. From this research three common characteristics emerged: quality, safety, and health benefits, highlighting significant interconnections between halalan Tayyiban and organic foods. This relationship is visually depicted in Figure 1.

CONCLUSION

In conclusion, there is a notable correlation between the foundational principles of halalan toyyiban and the methodologies of organic farming in food production. Three consistently identified attributes are: 1) quality; 2) safety; 3) healthiness. This alignment enhances the value proposition of both product types for all consumers, irrespective of their religious beliefs. Moreover, Malaysia stands poised to promote and enter the burgeoning global market in both the Halal and Organic sectors with its own offerings.

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