

What is Halal Gastronomy?

Solihah Sari Rahayu¹, Aam Slamet Rusydiana²

¹IAILM Tasikmalaya, Indonesia

²Sakarya University, Türkiye

This study aims to see the development of research on the topic of "Halal Gastronomy" and research plans that can be carried out based on journals published on the theme. This research uses qualitative method with bibliometric analysis approach. The data used is secondary data with the theme "Halal Gastronomy" which comes from the Dimension database with a total of 16 journal articles. Then, the data is processed and analyzed using the VosViewer application with the aim of knowing the bibliometric map of "Halal Gastronomy" research development in the world. The results of the study found that in bibliometric author mapping the authors who published the most research with the theme "Halal Gastronomy" were Ningsih, Caria; and Hatta, Farah Ayuni Mohd. Furthermore, based on bibliometric keyword mapping, there are 4 clusters with the most used words including tourism, gastronomy, halal food, culture, and destination. Then, the topics of research paths related to Halal Gastronomy are Halal Gastronomic Tourism in Indonesia, Celebrity Chefs and Halal Gastronomy, Opportunities in Halal Gastronomy Tourism, and Gastronomy Elements in Halal Context.

OPEN ACCESS

ISSN 2775-4251 (Online)

*Correspondence:

Aam Slamet Rusydiana

aamsmart@gmail.com

Received: 29 July 2024

Accepted: 3 September 2024

Published: 15 September 2024

Citation:

(2024) What is Halal

Gastronomy?.

Journal of Islamic Economic

Literature.

5.1.

Open access under Creative

Commons Attribution-

NonCommercial 4.0 International

License (CC-BY-NC) ©Author(s)

Keywords: Halal Gastronomy; Research Map; Bibliometric



INTRODUCTION

Halal is an Arabic term that means "permitted" or "allowed" according to Islamic law. In the context of food, halal refers to any food that does not contain raw materials that are forbidden in Islam. This includes pork and its by-products, carnivorous animals, birds of prey, land animals without external ears, blood by-products, and alcoholic food and beverage products. In addition, animals must be slaughtered in a way that minimizes their suffering, called *dhabihah* or *zabihah* slaughter (Encyclopædia Britannica, n.d; Sriboga Raturaya, 2022; CrescentRating, 2019). This explains that the concept of halal in gastronomy involves and ensures that all food and beverages consumed by Muslims fulfill Islamic law. This concept is very important in maintaining food purity and safety, as well as adhering to Islamic principles.

The same thing is also explained by Awang (2021) where food safety is an important aspect of the halal concept. One of the things included in the concept is "ṭayyib", which is healthy, quality, hygienic and safe food. Ensuring food safety is essential to ensure that the food consumed is halal and good (*halālān ṭayyiban*). This involves continuously strengthening food safety measures to prevent loopholes and manipulation. To realize this, the government issued policies related to halal certification. Halal certification provides assurance that the product complies with Islamic religious principles and can be safely consumed by Muslims (Hamidifani & Karim, 2023).

Furthermore, the development of the halal industry is significant in many countries, especially in Southeast Asia, where it plays an important role in the global halal market. The industry has expanded beyond food to include cosmetics, pharmaceuticals, medical devices, and services such as marketing, logistics, and financing. In Malaysia, the halal market contributes about 7.5% to GDP, making it an important player in the global halal industry. The country is globally recognized for its halal food and travel sector and has a large global halal export value of USD 31.3 billion (Research in Indonesia, 2024). Malaysia has also introduced initiatives to accredit halal certification bodies worldwide, issued the first Islamic fintech crowdfunding license, and launched a new certification scheme for Muslim-friendly hospitality (National Committee for Islamic Economics and Finance, 2020). Then, in Indonesia, the country leads in global halal consumer spending at 11.0%, with a large global halal export value of USD 65.4 billion. Globally, the country

is ranked 2nd in terms of halal food and 3rd in terms of modest fashion (Research in Indonesia, 2024).

In addition, Japan aims to attract 1 million Muslim tourists annually, by offering free visas to travelers from Indonesia, Malaysia, and Thailand. This initiative is part of Japan's strategy to promote halal tourism and attract Muslim tourists (National Committee for Sharia Economics and Finance, 2020). Japan has a significant halal food market, with a market size of USD 888,352 (JPY 120 million) and uses the Japan Halal Association (JHA) for halal certification (Lubis et al., 2022). Furthermore, Singapore has a robust halal certification system, using the Singapore Islamic Religious Council (SIRC) standards. The country also has a significant halal food market of USD 745 million (Lubis et al., 2022). Thailand is also one of the largest halal food exporters in the world, driven by the Thai government's efforts to develop Thai halal food products to increase exports (National Committee for Sharia Economics and Finance, 2020).

Furthermore, the development of the halal industry has had a major impact on the gastronomy sector, particularly in terms of food production and tourism. The halal industry emphasizes supply chain management to ensure that products meet the requirements of Islamic law throughout the production process, and the increasing demand for halal products and services has driven the growth of the halal food industry, with countries such as Indonesia and Malaysia being the main contributors (Lubis et al., 2022; Research in Indonesia, 2024). The National Committee for Sharia Economics and Finance (2020) also explained that the halal industry has expanded to include halal tourism, which caters to the needs of Muslim travelers. Countries such as Japan and Singapore are actively promoting halal tourism to attract Muslim tourists. The integration of halal practices into tourism has led to the development of halal-friendly accommodation, restaurants, and travel services, thus enhancing the overall travel experience for Muslim tourists (Lubis et al., 2022). The halal industry also contributes significantly to the GDP of countries such as Malaysia and Indonesia, reflecting its economic importance (National Committee for Sharia Economics and Finance, 2020; Research in Indonesia, 2024). It is concluded that growth in the halal industry sector has a significant impact on the gastronomy industry, particularly in terms of food production and tourism, and contributes to economic development and cultural integration.

The halal gastronomy industry has also witnessed significant innovation in recent years, driven

by technological advancements and consumer demand for healthier, sustainable and ethically sourced products. These innovations have transformed the industry, introducing new products and cooking techniques that meet the evolving needs of consumers. An example is Blockchain Technology that has revolutionized the halal meat supply chain by providing an immutable ledger for each piece of meat, ensuring transparency and integrity from farm to table. This allows consumers to verify the halal status, origin, and processing history of the meat, thus increasing trust and compliance with Islamic law.

However, in reality, the development of halal gastronomy still faces a number of challenges. [Al-Shami & Abdullah \(2023\)](#) and [ISA Halal \(2022\)](#) reveal that regulatory constraints include the need for strict adherence to halal standards, which can be challenging for businesses to manage, especially in terms of procuring and maintaining halal-certified ingredients and products. This regulatory burden can cause delays and increased costs for businesses, as they must ensure that all aspects of their operations, from procurement to production, meet halal requirements. In addition, the supply of halal raw materials may be limited, particularly in non-Muslim countries, which may impact the availability and quality of halal products. These issues are further exacerbated by the need for transparency and traceability in the supply chain to ensure that products are truly halal ([Al-Shami & Abdullah, 2023](#); [ISA Halal, 2022](#)).

Therefore, it is important to see the extent of the current development of *Halal Gastronomy* through research, and one method that can be used to see the development of research is bibliometrics using VosViewer. The method is able to create and display author journal maps and research paths based on co-citation data or keyword maps based on co-incidence data. Some studies that examine related to *Halal Gastronomy* include [Okumus et al \(2018\)](#) examining the evolution of food and gastronomy research in the field of hospitality and tourism (H&T) in the 40 years between 1976 and 2016, highlighting emerging research themes; methods; possibilities for national, international, and interdisciplinary or multidisciplinary collaboration; and productive food and gastronomy researchers and institutions in the H&T field. The results revealed that the popularity of this theme increased after 2000. However, the number of articles published in H&T journals still lags behind other disciplines. Most of the research is empirical and conducted through quantitative methods, but a dearth in advanced methodological approaches still exists. Although international and

national collaborations on food-related management, finance and marketing topics have developed among various institutions in the H&T field, only a small number of articles seem to address food and gastronomy themes.

[Çetin \(2023\)](#) provides an overview of the subject, by studying the development of gastronomic experience studies in the field, and to identify potential aspects for future research. The results show an increase in the study of gastronomic experiences since 2010. However, given that the transition from a service economy to an experience economy is inevitable, it was concluded that this increase was not significantly sufficient. When keywords were examined, it was found that gastronomy experience is a multidisciplinary field of study. However, it was found that this multifaceted relationship has not been effectively studied and is concentrated on specific topics.

[Albattat & Norhidayah \(2022\)](#) investigated the factors that influence Muslim tourists' intention to choose halal gastronomy tourism. The results showed that subjective norms, awareness of halal places, Islamic self-identity, and food quality are factors that influence Muslim tourists in choosing halal gastronomy tourism. The religiosity factor is not significant in influencing Muslim tourists' intention to choose halal gastronomy tourism. [Othman et al \(2016\)](#) explain the introduction of halal gastronomy with an empirical study of halal certification in Kuala Lumpur five-star hotel companies. In this study explained, halal food labels and certification schemes are found in many countries, but their trustworthiness remains a question. Attention to the issue of halal food in five-star hotels around Malaysia began to emerge since 2009. Malaysian Muslim consumers and hotel visitors voiced their concerns over the products served at five-star hotel sideboards, especially the food served during popular events such as Ramadan sideboard dinners. This has prompted hotel management teams to undertake halal certification of their food outlets. The Department of Islamic Development (JAKIM) operating under the Malaysian government is responsible for the development of halal gastronomy in the country, as well as providing halal solutions and certification for food production and restaurants.

[Noor et al \(2018\)](#) examined the factors that determine tourists' travel intentions for gastronomy tourism in Kelantan, Malaysia. The study concluded that the significance of gastronomy tourism as an important promotional strategy varies depending on whether the location is considered traditional or non-traditional for

food and wine quality. Research on culinary tourism has shown that the growth of culinary tourism offers many employment opportunities in the hospitality and tourism industry. Gastronomy tourism plays an important role in modern life by providing options for individuals who prefer eating out to cooking at home due to fast-paced lifestyles. As more people eat out and participate in food events and festivals in search of food-centered leisure experiences, gastronomy tourism has gained increasing attention.

Maknu et al (2020) understood how gastronomic behaviors influence Malaysian Muslim tourists' repatronage intentions towards Japanese street food vendors. This study explains that while there is extensive research on street food vendors around the world, specific information on Malaysian Muslim travelers and their preferences for Japanese street food is still very limited. Japan's appeal to Malaysian Muslims, including visa-free travel, Muslim-friendly facilities, and famous street food, underscores the importance of gastronomic experiences in destination choice. Street food, known for its convenience, affordability, variety of flavors, and reflection of culture, plays an important role in attracting tourists looking for an authentic local culinary experience. This study states that factors such as gastronomy attractiveness (GA), past gastronomy experience (GE), gastronomy satisfaction (GS), gastronomy knowledge (GK), and gastronomy motivation (GM) significantly influence Malaysian Muslim tourists' repatronage intention (RI) towards street food vendors in Japan, highlighting the interaction between gastronomy experience and tourists' behavior in the context of culinary tourism.

This research was conducted to complement existing research and fill the gaps in previous research and to expand the literature related to *Halal Gastronomy* through the research path. Specifically, the purpose of this research is to see the development of "*Halal Gastronomy*" research published by journals with this theme and see future research opportunities by formulating a research agenda.

METHOD

In this research, various scientific journal publications related to the theme "*Halal Gastronomy*" around the world are used as data sources. Data is collected by searching for journal publications indexed in the Dimension database using the keyword "*Halal Gastronomy*". After that, scientific articles or journals that are relevant to the research theme will be selected based on the publication data that has been collected. Journals

that are equipped with DOI are the criteria in the filtering process and data processing using software. There are 16 journal articles published from within the research theme "*Halal Gastronomy*". The development of publication trends related to the research topic was analyzed using VOSviewer software, which can generate bibliometric maps and allow for more detailed analysis.

In order to build the map, VOSviewer uses the abbreviation VOS which refers to Visualizing Similarity. In previous studies, the VOS mapping technique has been used to obtain bibliometric visualizations which are then analyzed. Furthermore, VOSviewer is able to create and display author journal maps based on co-citation data or keyword maps based on co-incidence data. Therefore, this research will analyze journal maps related to "*Halal Gastronomy*", including author maps, and keywords which are then analyzed for research paths that can be carried out in the future through clusters in *keyword mapping*.

This research uses a descriptive qualitative approach with meta-analysis and descriptive statistical literature study based on 16 journal publications that discuss the theme "*Halal Gastronomy*". Meta-analysis is a method that integrates previous research related to a particular topic to evaluate the results of existing studies. Furthermore, the qualitative method used in this research is also referred to as a constructive method, where the data collected in the research process will be constructed into themes that are easier to understand and meaningful. The sampling technique used in this research is purposive non-probability sampling method, which aims to fulfill certain information in accordance with the desired research objectives.

RESULT AND DISCUSSION

This research discusses "*Halal Gastronomy*" by utilizing 16 publications of journal articles indexed in Dimension. Bibliometrics is a method used to measure and evaluate scientific performance by taking into account factors such as citations, patents, publications, and other more complex indicators. Bibliometric analysis is conducted to evaluate research activities, laboratories, and scientists, as well as the performance of countries and scientific specializations. Some of the steps in bibliometric analysis include identifying the background of the research, collecting the databases to be used, and determining the main indicators to be used in the research.

This section will deepen the meta-analysis results by showing a visual mapping chart depicting 16 journals related to "*Halal Gastronomy*". In this research,

mapping is done by analyzing keywords and important or unique terms contained in journal articles. Mapping is a process to identify knowledge elements, configurations, dynamics, dependencies, and interactions among these elements. The results of network visualization of 16 journals with the theme "*Halal Gastronomy*" will be explained in more detail in the next section.

Bibliometric Author Mapping

Using bibliometric analysis using VOSviewer software, a mapping of authors contributing to the field of "*Halal Gastronomy*" was obtained. The resulting image provides a visual representation of the mapping, the bigger and brighter the point marked in yellow, the more the number of journal publications related to the theme "*Halal Gastronomy*" that have been published by that author.

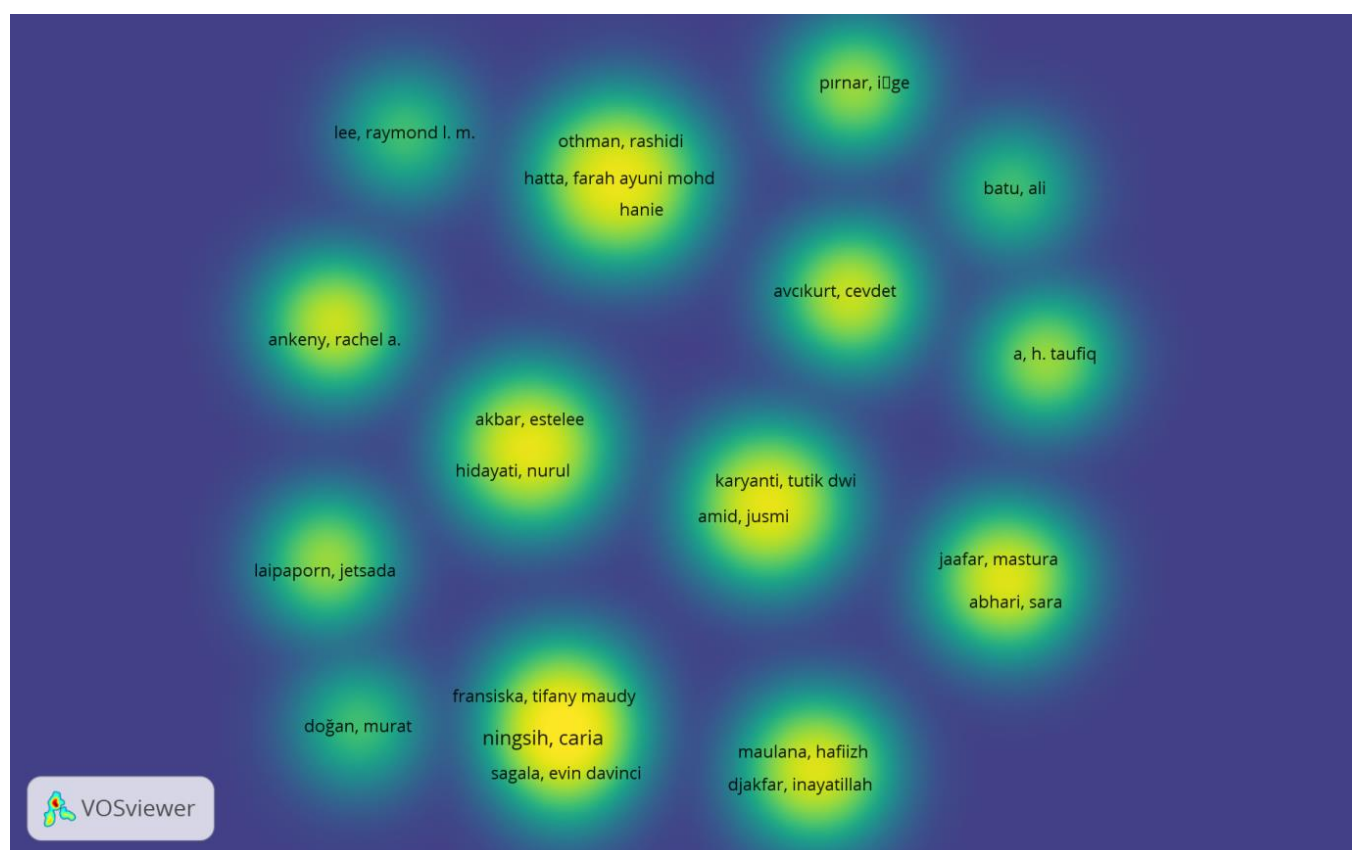


Figure 1. Author mapping

The figure above explains that the cluster density in the bibliometric map depends on the intensity of the yellow color shown. And the yellow color on the map depends on how many items are related to other items. For this reason, this section is very important to get an overview of the general structure of the bibliometric map that is considered important to analyze. From this, it is possible to identify the authors who publish the most works.

In general, each author or researcher has different tendencies in each publication of their work. On some occasions, an author appears as a single author, but on other occasions the author may co-author with other authors or researchers, so this will affect the cluster density and some clusters show different densities. However, authors who have a large enough

cluster density identify that the author has published the most research on the theme of "*Halal Gastronomy*", when compared to authors whose cluster density is lower, so the results found can be a reference for other researchers in the future. From the results of the analysis, it was found that the authors who published the most publications related to "*Halal Gastronomy*" included Ningsih, Caria; and Hatta, Farah Ayuni Mohd.

Research Map

The figure below describes the trend of keywords that appear in research on the theme "*Halal Gastronomy*" and the larger shape is the most used word in journal publications with the theme "*Halal Gastronomy*".

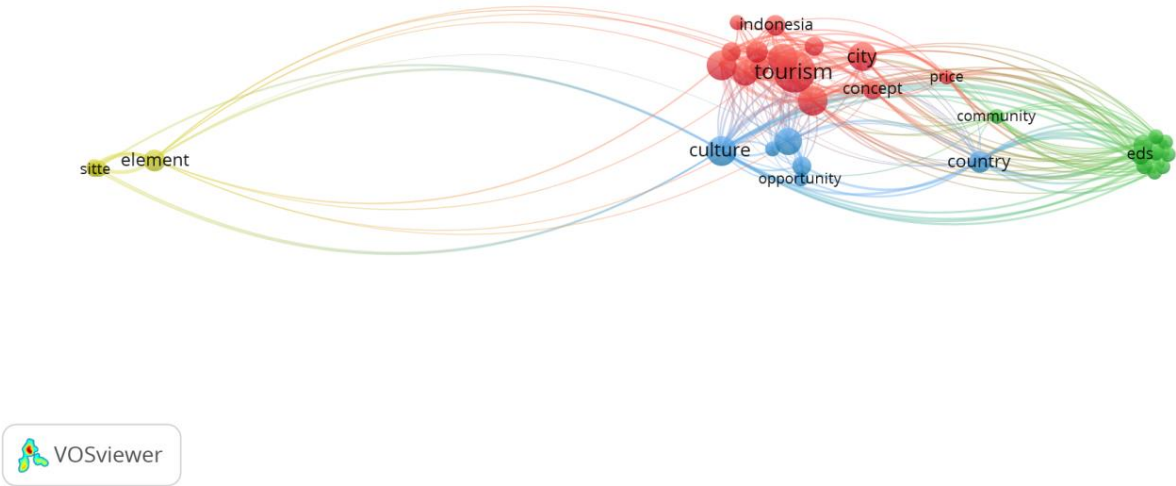


Figure 2. Research cluster

As for the mapping, the keywords that appear most in the publication "*Halal Gastronomy*" include tourism, gastronomy, halal food, culture, and

destination, which are then divided into 4 clusters, as follows:

Table 1. Research cluster on halal gastronomy

Cluster	Keywords
Cluster 1 (14 items)	City, concept, gastronomic tourism, gastronomy, halal food, halal tourism, indonesia, muslim country, price, service, tourism, tourist, tourist motivation, tourist satisfaction
Cluster 2 (10 items)	Celebrity, celebrity chef, community, eds, ethical eating, gourmet farmer, high profile chef, reason, redzepi, trade offs
Cluster 3 (6 items)	Country, culture, destination, halal gastronomy, halal gastronomy tourism, opportunity
Cluster 4 (4 items)	Element, gastronomy element, holy quran, sitte

Research maps that can be created based on 4 *keyword mapping clusters*, namely:

Cluster 1: Halal Gastronomic Tourism in Indonesia

Relatively little research has been conducted on this topic. A number of studies relevant to this topic include [Sukenti \(2014\)](#) examining gastronomic tourism profiles in several of Indonesia's neighboring countries, namely Hong Kong, Singapore, Thailand, and Malaysia. This study explains that gastronomy tourism, also called culinary tourism or culinary tourism, is one type of tourism that provides attractions based on the culinary aspects of a country, region, or region. It not only offers food and drinks as the main object of attraction, but also everything related to culinary activities ranging from

food ingredients, preparation, processing, serving, as well as cultural and local values. Well-managed culinary tourism will be a supporting program in developing and improving the tourism sector in a country. In addition, it was explained that basically Indonesia has greater potential assets in managing its culinary cultural heritage than its neighboring countries. Well-managed gastronomy tourism not only plays an important role in improving the economic sector, but also contributes to preserving natural and cultural resources.

[Caria & Nuraeni \(2019\)](#) analyzed the internal and external actors that make Chinatown a halal gastronomy destination in Bandung in order to get its development strategy. Based on the results of data analysis on the SWOT matrix diagram, business

positioning is in quadrant I. This means that it can be determined as an Aggressive strategy or Strategy Opportunities (SO). Alternative prioritization of QPSM results resulted in 9 alternative strategies. Among the 9 strategies, the most prioritized strategy is to create innovative products (including culinary aspects with halal food branding, the environment, events, and various souvenirs and clothing accessories) to avoid visitor boredom.

Sapta et al (2023) analyzed the loyalty of Muslim tourists to halal gastronomy tourism in Salatiga City. The development of Salatiga City as a Gastronomy City will increase local and community income through culinary tourism and increase the number of tourists visiting Salatiga. The halal concept is currently the trend of sharia economic development in Indonesia, starting from the emergence of halal products (food and beverages), halal cosmetics, halal fashion and halal tourism to lifestyle (halaltourism). The analysis shows that improving product quality and affordability, as well as meeting tourist expectations, can have a positive impact on tourist satisfaction and loyalty.

Cluster 2: Celebrity Chefs and Halal Gastronomy

There has not been much research that specifically examines this topic. The discussion on the topic covers several significant key aspects. First, attention is paid to how high-profile celebrity chefs have begun to explore and promote halal food through various platforms such as social media, television shows and cookbooks. In this case, chefs act as cultural ambassadors who help introduce and integrate halal food into the global culinary mainstream. Secondly, there is a focus on the ethical and socially responsible role that these chefs play in promoting halal food that is not only healthy and ethical, but also in accordance with the principles laid out in the Quran. Thirdly, collaboration between renowned chefs and the Muslim community is important in increasing the understanding and acceptance of halal food in different countries and cultures. Fourth, the challenges and opportunities faced by chefs in creating innovative halal dishes that are authentic and in tune with each country's culinary traditions were examined. Finally, it discusses the impact of celebrity chefs' promotion of halal gastronomy on halal tourism and local economies, especially in countries that are trying to increase their tourism appeal through halal gastronomy. This analysis shows how celebrity chefs not only influence culinary trends, but also contribute to social and economic dynamics through the promotion of halal food.

Cluster 3: Opportunities in Halal Gastronomy Tourism

Research that examines this topic has also not been done much before. There are a number of studies that are relevant to this research, including Said et al (2023) examining the benefits, challenges and opportunities of halal gastronomy tourism in tourist countries. The results showed that the promotion of halal gastronomy tourism can increase state revenues and give a positive impression among tourists, especially among Muslim tourists. In addition, promoting halal gastronomy tourism in a particular destination helps to honor the culture and heritage of the designated destination. To explain, the culture of a destination can be introduced to other tourists by promoting local food with Halal ingredients to Muslim tourists.

Ma'rifah et al (2019) identified opportunities and challenges for the Indonesian economy with halal food as a Gastronomy Tourism strategy. The results found that the majority Muslim population in Indonesia is considered an opportunity to improve the Indonesian economy through halal food as a gastronomy tourism strategy. Moreover, non-Muslims who consume halal food are indicated by the content of halal food that is healthy, clean, and equipped with quality. Global market competition is a challenge that Indonesia must face in improving the country's economy, not only local food is considered halal food in Indonesia, but various foods from other countries that have been certified halal are also found in Indonesia.

Albattat & Norhidayah (2022) present an investigation into the factors that influence Muslim travelers' intention to choose halal gastronomy tourism. Tourism activities and offerings are not limited to those related to accommodation, recreation, sports, culture, transportation, or business. International tourism organizations are constantly trying to identify new tourism products and activities that have great market potential and can be marketed as attractive and motivating reasons to attract tourists to a particular place. Recently, the need for new product development in the Tourism Industry led to the introduction of halal gastronomy tourism. The results showed that subjective norms, awareness of halal places, Islamic self-identity, and food quality are factors that influence Muslim tourists to choose halal gastronomy tourism. Religious factors are not significant in influencing Muslim tourists' intention to choose halal gastronomy tourism. The arguments in this paper can be used by the halal tourism industry to create products with characteristics that

appeal to both Muslim and non-Muslim tourists on halal gastronomy vacations.

Pramezwary et al (2022) found out the current profile of tourism in Medan City and how to develop sustainable gastronomy tourism in Medan City. The results showed that the profile of culinary tourism potential in Medan City is Bolu Meranti, Merdeka Walk, Ramadhan Fair, Bika Ambon, Ie Aceh Titi Bobrok, Ukok Durian, Pagaruyung Culinary, Tip Top Restaurant, Ocean Pacific, Amaliun Foodcourt, and Kesawan Square. This research also shows that the potential of gastronomy tourism in Indonesia, especially in Medan City, generally has the potential to grow. Meanwhile, the study on Gastronomy Tourism in Medan City includes Strategy Development, Sharpening Brand Power, Promoting Medan Food and Creating the Right Route for Promotion.

Cluster 4: Gastronomy Elements in Halal Context

There are still quite a few studies that examine this topic, and one of the studies that examine this topic is the research of Doğan (2023) examining gastronomic elements in the Qur'an and evaluating them in the context of Kutub-i Sitte. The results revealed five main themes: elements related to plant foods; elements related to animal foods; elements related to halal-haram foods; elements related to cooking; and elements related to water. The study also concludes that the gastronomic elements in the Qur'an are studied within the framework of Kutub-i Sitte, which provides valuable insights into the food culture of the time. Furthermore, the findings suggest that religion continues to influence the food culture of Muslim societies in different regions today, and is constantly undergoing change, transformation and development.

CONCLUSION

This research aims to find out the extent of the development of research on the theme of "*Halal Gastronomy*" in the world. The results of the study show that the number of research publications related to "*Halal Gastronomy*" there are 16 journal articles indexed by Dimension. Furthermore, based on the results of analysis on bibliometric author mapping shows that Ningsih, Caria; and Hatta, Farah Ayuni Mohd. Atho are the authors who published the most with the theme "*Halal Gastronomy*". Furthermore, in the development of research related to "*Halal Gastronomy*" based on bibliometric keyword mapping, it is divided into 4 clusters with the most used words are tourism, gastronomy, halal food, culture, and destination. Based

on frequently used keywords, it can be grouped into 4 research map clusters with topics that discuss Halal Gastronomic Tourism in Indonesia, Celebrity Chefs and Halal Gastronomy, Opportunities in Halal Gastronomy Tourism, and Gastronomy Elements in Halal Context.

REFERENCES

- Albattat, A., & Norhidayah, A. (2022). Halal gastronomy tourism as a new product development determinacies factors that influence the tourist intention to choose halal gastronomy destination. *Journal of Islamic Tourism (JIT)*, 2(2), 56-74.
- Al-Shami, H. A., & Abdullah, S. (2023). Halal food industry certification and operation challenges and manufacturing execution system opportunities. A review study from Malaysia. *Materials Today: Proceedings*, 80, 3607-3614.
- Awang, N. (2021). The Application of Food Safety Concept Within the Reference Standards for Halal Food in Malaysia: An Overview. *TAFHIM: IKIM Journal of Islam and the Contemporary World*, 14(2). <https://doi.org/10.56389/tafhim.vol14no22>
- Caria, N., & Nuraeni, R. (2019, June). Developing strategy of Chinatown as a halal gastronomic tourism destination in Bandung. In 3rd International Seminar on Tourism (ISOT 2018) (pp. 42-46). Atlantis Press.
- Çetin, K. (2023). Mapping of scientific knowledge related to gastronomy experience: a bibliometric analysis. *Güncel Turizm Araştırmaları Dergisi*, 7(2), 551-574. <https://doi.org/10.32572/guntad.1277366>
- CrescentRating. (2019). What is halal food? Retrieved July 11, 2024, from <https://www.crescentrating.com/magazine/muslim-travel/4020/what-is-halal-food.html>
- Doğan, M. (2023). Kur'an-ı Kerim'de Yer Alan Gastronomic Elementlerin Kütüb-i Sitte Bağlamında Değerlendirilmesi. *ART/icle: Sanat ve Tasarım Dergisi*, 3(2), 148-185. <https://doi.org/10.56590/stdarticle.1401827>
- Encyclopædia Britannica. (n.d.). Halal. In *Encyclopædia Britannica online*. Retrieved July 11, 2024, from <https://www.britannica.com/topic/halal>
- Hamidifani, S., & Karim, B. (2023, August). ANALYSIS OF THE APPLICATION OF HALAL CERTIFICATION IN THE MAQHASID SHARIA PERSPECTIVE ON CONSUMER CONFIDENCE IN HALAL-CERTIFIED MSME PRODUCTS IN BANGKALAN REGENCY. In *Proceeding of Annual Conference on Islamic*

- Economy and Law (Vol. 2, No. 2, pp. 101-114). <https://doi.org/10.21107/aci.v2i2.251>
- ISA Halal. (2022). Top 5 challenges faced by the halal industry and how to overcome them. Retrieved July 11, 2024, from <https://www.isahalal.com/news-events/blog/top-5-challenges-faced-halal-industry-and-how-overcome-them>
- National Committee for Sharia Economics and Finance. (2020). Is the halal industry becoming more attractive than before? Retrieved July 11, 2024, from <https://kneks.go.id/hotissue/19/is-the-halal-industry-becoming-more-attractive-than-before>
- Lubis, F. R. A., RGP, M. A., & Yuandita, R. (2022). Comparative study of the potential of the halal industry in Developed Countries Vs Developing Countries. *ARBITRASE: Journal of Economics and Accounting*, 3(1), 95-102.
- Maknu, T... S. R., Abdul Manan, H., Ariffin, S., & Mior Dzul Yatil, W. N. I. . (2020). Understanding How Gastronomy Behaviors Influence the Repatronage Intention of Malaysian Muslim 'Tourists' toward Japanese Street Food Vendors. *Journal of Entrepreneurship and Business*, 8(2), 72-81. <https://doi.org/10.17687/jeb.v8i2.857>
- Ma'rifah, A., Akbar, E., Rohmah, U., Fitria, S., & Hidayati, N. (2019, November). Halal food as gastronomy tourism strategy: opportunities and challenges for Indonesian economy. In *The First International Conference on Islamic Development Studies 2019, ICIDS 2019, September 10, 2019, Bandar Lampung, Indonesia*. <http://dx.doi.org/10.4108/eai.10-9-2019.2289382>
- Noor, M. A. M., Aziz, R. B. C., Rahim, M. A., Halim, M. H. A., Nasir, M. F. M., Nordin, N. M. F. N., & Jamaludin, M. R. (2018). Factors that Determine Tourist Travel Intention for Gastronomy Tourism in Kelantan, Malaysia: A Literature Review. *Eurasian Journal of Analytical Chemistry*, 13(6), 642-646.
- Okumus, B., Koseoglu, M. A., & Ma, F. (2018). Food and gastronomy research in tourism and hospitality: A bibliometric analysis. *International Journal of Hospitality Management*, 73, 64-74. <https://doi.org/10.1016/j.ijhm.2018.01.020>
- Othman, F., Sangaran, G., & Ragavan, N. A. (2016). Introduction to Halal Gastronomy: An Empirical Study of Halal Certification in Kuala Lumpur's Five-Star Hotel Establishments. *Asia-Pacific Journal of Innovation in Hospitality and Tourism APJIHT*, 75.
- Pramezwary, A., Lemy, D. M., Sitorus, N. B., Masatip, A., Dalimunthe, F. I., & Yanti, D. (2022). Sustainability gastronomy tourism in Medan City. *International Journal of Sustainable Development & Planning*, 17(3). <https://doi.org/10.18280/ijstdp.170317>
- Research in Indonesia. (2024). Global halal industry landscape. Retrieved July 11, 2024, from <https://www.researchinindonesia.com/insight/global-halal-industry-landscape>
- Said, N. F. M., Othman, R., Sulaiman, W. S. H. W., Hatta, F. A. M., & Ramya, R. (2023). The benefits, challenges, and opportunities of halal gastronomy tourism-a review perspective. *Halalsphere*, 3(1), 90-96. <https://doi.org/10.31436/hs.v3i1.68>
- Sapta, A. E., Nurhayati, I., Karyanti, T. D., & Amid, J. (2023). Analysis of Muslim Tourist Loyalty to Halal Gastronomic Tourism in Salatiga City. *EKSYPAR: Journal of Shariah Economics & Islamic Business*, 10(2), 208-214. <https://doi.org/10.54956/eksypar.v10i2.467>
- Sriboga Raturaya. (2022). What is halal food and why is it important in Indonesia. Retrieved July 11, 2024, from <https://www.sriboga.com/news/what-is-halal-food-and-why-is-it-important-in-indonesia>
- Sukenti, K. (2014). Gastronomy tourism in several neighboring countries of Indonesia: A brief review. *Journal of Indonesian Tourism and Development Studies*, 2(2), 55-63. <https://doi.org/10.21776/ub.jitode.2014.002.02.03>