

Halal Certification and Production of Fishery MSMEs in the Covid 19 Pandemic Policy in Sidoarjo

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Abstract. This research was conducted in Sidoarjo as a place for processed milkfish products by SMEs. This study looks directly at the condition of the impact of PSBB and PPKM policies on production activities, responses to the obligation of halal certification. The research was conducted in the Districts of Sidoarjo, Tanggulangin, Tulangan, Sedati, Buduran. The processed products show the dominance of Smoked Milkfish, Presto and otak otak. The choice of production is due to the ease of technology, market access, access to raw materials and depends on consumer demand. The PSBB and PPKM policies have reduced production activities to only 20%. The view of halal certification still assumes that fish is halal, therefore it does not need to be certified halal. Halal technical guidance and socialization are needed.

Keyword: halal certification, chanos chos fork; SME; PSBB; PPKM