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The Impact of Halal Supply Chain Integration on Quality Performance with Halal Production Practices as Mediation: A Study on Culinary SMEs in Pasar Gede Solo

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Abstract
This study investigates the impact of Halal Supply Chain Integration (HSCI) on Quality Performance (QP) with Halal Production Practices (HPP) as a mediating variable, focusing on culinary SMEs operating in Pasar Gede Solo, Indonesia. Amid growing consumer awareness and regulatory requirements for halal compliance, the research explores whether HSCI directly improves QP or if the relationship is mediated by HPP. A quantitative descriptive design was employed, utilizing primary data collected from 52 SMEs through structured questionnaires. The data were analyzed using Partial Least Squares Structural Equation Modeling (PLS-SEM) with SmartPLS software to test the measurement and structural models, ensuring reliability and validity through composite analysis, convergent validity, and discriminant validity. The results indicate that HSCI does not have a direct significant effect on QP, suggesting that halal compliance in the supply chain alone is insufficient to enhance product quality. However, HSCI has a significant positive effect on HPP, demonstrating that strong integration within the halal supply chain reinforces the implementation of halal procedures. Conversely, HPP does not significantly affect QP and does not mediate the relationship between HSCI and QP. These findings emphasize the need for SMEs to combine halal assurance with quality management systems to improve competitiveness. Practical implications include the importance of supplier collaboration, technical support from regulators, and consumer education on halal and quality standards. Future research is recommended to include additional variables such as product innovation and customer satisfaction to better explain quality performance outcomes.

Keywords : Halal production practices, halal supply chain integration, quality performance, SMEs.

1. Introduction

The Indonesian culinary industry has experienced rapid growth, driven by increasing consumer demand for high-quality food and beverages that comply with halal principles. As a Muslim-majority country, halal aspects within the supply chain are critical to ensuring that products are not only halal in terms of ingredients but also in the entire production process. This awareness has been amplified by food scandals in recent years, such as the horse meat scandal in European processed products (2013), the used cooking oil scandal in Taiwan (2014), the fipronil-contaminated eggs in Europe (2017), salmonella contamination in Lactalis milk (2017), and the formalin-

tainted food scandal in Indonesia. A recent case in Solo, where a restaurant falsely claimed its chicken dishes as halal despite containing pork in the crispy coating for over 52 years, further highlights the urgent need for strict halal assurance systems. Literature has emphasized the importance of food standards and certifications to guarantee product quality and safety (Ab Talib, Abdul Hamid, & Zulfakar, 2015; Wilson & Liu, 2010), as consumer concerns over food quality and safety continue to grow (Aung & Chang, 2014; Iranmanesh, Mirzaei, Parvin Hosseini, & Zailani, 2019). Ensuring the integrity of halal food has therefore become essential, addressing not only safety and quality but also Shariah compliance (Mohamed, Abdul Rahim, & Ma'aram, 2020; Soltanian, Zailani, Iranmanesh, & Aziz, 2016).

With rising consumer awareness of halal products (Mardhiyah et al., 2023), both large-scale enterprises and Small and Medium Enterprises (SMEs) are required to ensure that all their production processes meet halal standards (Tuhuteru & Iqbal, 2024). In the era of globalization, consumer trust in food products poses significant challenges, as halal assurance extends beyond raw materials to encompass production, storage, distribution, and presentation. The implementation of structured halal assurance systems is therefore critical for maintaining competitiveness in both domestic and international markets. In Indonesia, the enactment of Law No. 33 of 2014 on Halal Product Assurance mandates businesses to obtain halal certification (Najla & Huda, 2025). However, many SMEs still struggle with challenges such as limited information, certification costs, and inadequate understanding of proper halal production practices.

The growing demand for halal-certified products, driven by both domestic consumers and international markets that require halal certification, further emphasizes the need for compliance with global halal standards. Government initiatives, such as free halal certification programs, have sought to support SMEs in this transition (Fitri, 2025), while increasing competition in the food industry compels businesses to adopt structured and sustainable halal production practices to gain consumer trust and enhance their competitiveness. Pasar Gede Solo, a well-known traditional culinary hub, represents the diversity of Indonesian cuisine, offering both halal and non-halal food options in the same location. This cultural and culinary diversity creates challenges for Muslim consumers seeking halal assurance. Consequently, SMEs operating in Pasar Gede must implement clear halal practices and certification to address these challenges.

Despite the increasing emphasis on halal assurance, SMEs still face various challenges in implementing halal supply chains, including limited knowledge of halal standards, difficulties in sourcing consistent halal raw materials, and suboptimal halal production practices throughout the supply chain. Halal supply chain integration plays a crucial role in enhancing product quality performance by ensuring

that every stage of production and distribution complies with halal standards. Previous studies indicate that halal supply chain integration does not always have a direct and significant impact on quality performance, suggesting the potential role of mediating variables such as halal production practices.

Halal production practices are considered a key factor in bridging the relationship between halal supply chain integration and quality performance. By ensuring that all production processes meet both technical quality requirements and Shariah principles, halal production practices can strengthen the effectiveness of supply chain integration. These practices include implementing halal assurance systems, monitoring raw materials, and maintaining consistent compliance with halal standards. This study addresses the research gap by examining the mediating role of halal production practices in the relationship between halal supply chain integration and quality performance among culinary SMEs in Pasar Gede Solo. The findings are expected to provide both academic contributions and practical recommendations for SMEs, policymakers, and stakeholders in the food industry.

2. Research Method

This study employed a quantitative descriptive design to analyze the relationship between halal supply chain integration, halal production practices, and quality performance among culinary SMEs at Pasar Gede Solo. The research utilized primary data collected through structured questionnaires distributed to SME actors meeting predefined criteria. A purposive sampling method was applied to select 52 respondents who had operated for more than one year and were familiar with halal production practices. This approach ensured that the sample was representative of the target population and met the analytical requirements for structural equation modeling (Sekaran, 2017).

Data collection was carried out using both online and offline surveys. The questionnaire included closed-ended items measured on a five-point Likert scale to assess respondents' perceptions of each variable. The research examined three latent constructs: Halal Supply Chain Integration (independent variable), Halal Production Practices (mediating variable), and Quality Performance (dependent variable). Each construct was operationalized based on validated indicators adapted from previous studies (Garvin, 1987; Tieman, 2011; Zulfakar, Anuar, & Talib, 2014), and the instruments' reliability and validity were confirmed through confirmatory composite analysis using PLS-SEM.

The data were analyzed using Partial Least Squares Structural Equation Modeling (PLS-SEM) with SmartPLS software to examine both measurement and structural models. Measurement model evaluation involved assessing indicator reliability, internal consistency (Cronbach's alpha, composite reliability), convergent validity

(AVE), and discriminant validity. The structural model was assessed through R-square, Q-square, and path coefficients to evaluate the predictive relevance and significance of relationships among constructs. Hypothesis testing relied on bootstrapping with a significance threshold of $p < 0.05$ and t-values > 1.96 to determine direct, indirect, and mediating effects.

3. Results and Discussion

3.1 Characteristics of SMEs

Table 1. Characteristics of SMEs

Respondent Identity	Category	Frequency	Percentage
Position	Owner	22	42%
	Manager	30	58%
Age	< 25 Years	34	65%
	25–34 Years	12	23%
	35–44 Years	4	8%
	≥ 45 Years	2	4%
Education	High School/Vocational School	40	77%
	Bachelor's Degree	12	23%
Business Duration	< 1 Year	0	0%
	1–3 Years	3	6%
	4–6 Years	24	46%
	> 6 Years	25	48%
HALAL Certification	Yes	52	100%
	No	0	0%

Based on Table 1, it can be observed that the respondents' positions are dominated by business owners, with 22 respondents (42%), while managers account for 30 respondents (58%). This indicates that most culinary SME respondents at Pasar Gede Solo are directly involved as business owners, meaning that both strategic and operational decisions rest in their hands. In terms of age, the largest group of respondents is under 25 years old, comprising 34 individuals (65%), followed by 25–34 years old with 12 individuals (23%), 35–44 years old with 4 individuals (8%), and ≥45 years old with 2 individuals (4%). This suggests that most business actors in the culinary sector are in a productive age range, which is relatively mature for business decision-making and highly potential for adopting innovation.

Regarding educational background, 12 respondents (23%) hold a bachelor's degree, while 40 respondents (77%) have a high school/vocational school background. This indicates that most respondents have a moderate educational level, which could still support their understanding and adoption of halal supply chain practices. In terms of business duration, the majority of SMEs have been operating for more than six years (25 respondents or 48%), followed by 4–6 years (24 respondents or 46%), 1–3 years (3 respondents or 6%), and none have operated for less than one year. This reflects that most respondents have substantial experience in running their

businesses. Additionally, all respondents (100%) confirmed that their businesses are halal-certified, demonstrating a strong commitment to halal practices among culinary SMEs at Pasar Gede Solo.

3.2 Outer Model

Table 2. Outer Loading

Variable	Item	Outer Loadings	Criteria	Description
Halal Supply Chain Integration	IRPH1	0.760	>0.5	Valid
	IRPH2	0.886	>0.5	Valid
	IRPH3	0.871	>0.5	Valid
	IRPH4	0.896	>0.5	Valid
	IRPH5	0.921	>0.5	Valid
	IRPH6	0.930	>0.5	Valid
	IRPH7	0.850	>0.5	Valid
	IRPH8	0.844	>0.5	Valid
Halal Production Practices	PPH1	0.865	>0.5	Valid
	PPH2	0.855	>0.5	Valid
	PPH3	0.920	>0.5	Valid
	PPH4	0.827	>0.5	Valid
	PPH5	0.870	>0.5	Valid
	PPH6	0.789	>0.5	Valid
	PPH7	0.903	>0.5	Valid
	PPH8	0.862	>0.5	Valid
	PPH9	0.915	>0.5	Valid
	PPH10	0.745	>0.5	Valid
	PPH11	0.840	>0.5	Valid
	PPH12	0.798	>0.5	Valid
Quality Performance	KK1	0.891	>0.5	Valid
	KK2	0.936	>0.5	Valid
	KK3	0.894	>0.5	Valid
	KK4	0.978	>0.5	Valid
	KK5	0.919	>0.5	Valid
	KK6	0.912	>0.5	Valid
	KK7	0.939	>0.5	Valid
	KK8	0.901	>0.5	Valid
	KK9	0.830	>0.5	Valid
	KK10	0.902	>0.5	Valid

Based on the Table 2, a convergent validity test was conducted by examining the outer loading values of each indicator for the research variables. Convergent validity reflects the extent to which indicators within a construct correlate with each other and accurately represent the measured variable. An indicator is considered valid if its outer loading exceeds 0.5, as suggested by (Hair, Howard, & Nitzl, 2020). For the Halal Supply Chain Integration variable, all indicators (IRPH1–IRPH8) show outer loading values above this threshold, ranging from 0.760 to 0.930, confirming their validity for the measurement model. Similarly, the Halal Production Practices variable, measured by twelve indicators (PPH1–PPH12), meets the validity

requirement with outer loading values ranging from 0.745 to 0.915. For the Quality Performance variable, all ten indicators (KK1–KK10) have outer loading values above 0.5, ranging from 0.891 to 0.978, indicating strong convergent validity. Overall, the outer loading test results in Table 4.7 confirm that all indicators across the three main variables meet the convergent validity criteria and are therefore suitable for further analysis.

3.2.1 Discriminant Validty

Table 3. Discriminant Validity – Cross Loading

	IRPH (X)	KK (Y)	PPH (Z)
IRPH1	0.760	0.685	0.689
IRPH2	0.886	0.798	0.733
IRPH3	0.871	0.776	0.681
IRPH4	0.896	0.831	0.810
IRPH5	0.921	0.876	0.868
IRPH6	0.930	0.860	0.776
IRPH7	0.850	0.746	0.770
IRPH8	0.844	0.766	0.796
KK1	0.888	0.891	0.846
KK10	0.856	0.902	0.778
KK2	0.825	0.936	0.817
KK3	0.788	0.894	0.823
KK4	0.878	0.978	0.872
KK5	0.826	0.919	0.845
KK6	0.807	0.912	0.827
KK7	0.837	0.939	0.785
KK8	0.807	0.901	0.745
KK9	0.789	0.830	0.729
PPH1	0.838	0.811	0.865
PPH10	0.693	0.651	0.745
PPH11	0.771	0.820	0.840
PPH12	0.693	0.794	0.798
PPH2	0.786	0.741	0.855
PPH3	0.775	0.752	0.920
PPH4	0.653	0.635	0.827
PPH5	0.824	0.773	0.870
PPH6	0.715	0.753	0.789
PPH7	0.776	0.776	0.903
PPH8	0.679	0.724	0.862
PPH9	0.752	0.784	0.915

Based on the cross-loading Table 3 above, all indicators measuring the Halal Supply Chain Integration (IRPH) construct have the highest loading values on IRPH compared to their loadings on Quality Performance (KK) or Halal Production Practices (PPH). For instance, IRPH1 has a loading of 0.760 on IRPH, which is higher

than its loading on KK (0.685) and PPH (0.689). The same pattern is observed across other IRPH indicators (IRPH2 to IRPH8).

A similar trend is found in the constructs of Quality Performance (KK) and Halal Production Practices (PPH). Indicators KK1 to KK9 exhibit the highest loadings on KK; for example, KK4 shows a loading of 0.978 on KK, much higher than on IRPH (0.878) or PPH (0.872). Likewise, PPH indicators, such as PPH3, have a loading of 0.920 on PPH, which is higher than on IRPH (0.775) or KK (0.752).

Therefore, it can be concluded that all indicators in this model demonstrate strong discriminant validity, as each indicator loads more strongly on its intended construct compared to other constructs.

3.2.2 Average Variance Extracted (AVE)

Table 4. Average Variance Extracted (AVE)

Variable	Criteria	Average Variance Extracted (AVE)
Halal Supply Chain Integration	>0.5	0.759
Quality Performance	>0.5	0.830
Halal Production Practices	>0.5	0.723

Based on the data processing results in the table above, all constructs have AVE values that meet the required criteria. The Halal Supply Chain Integration variable has an AVE of 0.759, Quality Performance has an AVE of 0.830, and Halal Production Practices has an AVE of 0.723. All these values are greater than 0.5 (Hair et al., 2020), indicating that the constructs in this model have achieved convergent validity. This means that the indicators within each construct substantially explain the latent variables they represent. Therefore, it can be concluded that the measurement model in this study possesses good convergent validity, ensuring that the constructs used are reliable in explaining the phenomena under investigation. This also strengthens the overall quality of the structural model and provides a solid foundation for conducting further analysis of the relationships among variables in the research model.

3.2.3 Reliability Test

Table 5. Cronbach's Alpha and Composite Reliability

Variable	Cronbach's Alpha	Composite Reliability	Criteria	Conclusion
Halal Supply Chain Integration	0.954	0.957	> 0.7	Reliable
Quality Performance	0.977	0.978	> 0.7	Reliable
Halal Production Practices	0.965	0.966	> 0.7	Reliable

Based on the results in the Table 5 above, all variables used in this study have Cronbach's Alpha and Composite Reliability values greater than 0.7 (Hair et al., 2020). The highest reliability is found in the Quality Performance variable, with a

Cronbach's Alpha of 0.977 and Composite Reliability of 0.978. These results indicate that the instruments used to measure each variable exhibit excellent internal consistency and are therefore suitable for further analysis.

3.3 Inner Model

3.3.1 Coefficient of Determination (R^2)

Table 6. R (Square) Value

Variable	R-square	R-square adjusted
Halal Supply Chain Integration	0.863	0.857
Quality Performance	0.777	0.772

Based on the Table 6 above, the following points can be observed that an R-square value of 0.863 for the Halal Supply Chain Integration variable indicates that 86.3% of the variance in this variable can be explained by the independent variables in the model, while the remaining 13.7% is explained by other factors outside the model. An R-square value of 0.777 for the Quality Performance variable suggests that 77.7% of the variation in this variable can be explained by the model. The adjusted R-square values, which are not significantly different from the R-square values, indicate that the model is stable and does not suffer from overfitting. Overall, the high coefficient of determination demonstrates that the structural model used in this study has strong explanatory power for the dependent variables analyzed.

3.3.2 Predictive Relevance (Q^2)

Table 7. Q (Square) Value

	SSO	SSE	Q^2 (=1-SSE/SSO)
Halal Supply Chain Integration (X)	364	111.48	0.694
Quality Performance (Y)	312	51.9	0.834
Halal Production Practices (Z)	624	206.817	0.669

Table 6 presents that the Halal Supply Chain Integration variable has a Q^2 value of 0.694, meaning the model has a predictive ability of 69.4% for this variable. The Quality Performance variable has the highest Q^2 value of 0.834, indicating very strong predictive relevance. The Halal Production Practices variable has a Q^2 value of 0.669, which also demonstrates a fairly strong predictive capability. Therefore, it can be concluded that the structural model developed in this study exhibits high predictive relevance and is able to explain the endogenous variables substantially.

3.4 Path Coefficients and Hypothesis Results

Table 8. Bootstrapping Results for Direct and Mediation Effects

Path Relationship (Hypothesis)	Original Sample (O)	Standard Deviation (STDEV)	T Statistics (|O/STDEV|)	P Values	Significance	Conclusion
IRPH (X) → KK (Y)	0.509	0.330	1.544	0.061	Not significant	Rejected
IRPH (X) → PPH (Z)	0.891	0.045	19.870	0.000	Significant	Accepted

PPH (Z) → KK (Y)	0.433	0.320	1.350	0.089	Not significant	Rejected
IRPH (X) → PPH (Z) → KK (Y) (Mediation)	0.328	0.269	1.217	0.224	Not significant	Rejected

3.5 Discussion

The primary aim of this study was to examine the influence of Halal Supply Chain Integration (HSCI) on Quality Performance (QP) with Halal Production Practices (HPP) serving as a mediating variable among culinary business actors in Pasar Gede, Solo. Data analysis was carried out using the Supply Chain Management Theory (SCMT) framework with a Partial Least Square (PLS) approach, supported by SmartPLS software. The findings of the hypothesis testing provide a comprehensive understanding of the relationships among the variables studied.

The analysis revealed that the direct effect of HSCI on QP was not statistically significant, with a path coefficient of 0.509, a T-statistic of 1.544, and a p-value of 0.061, which exceeds the 0.05 threshold. This suggests that efforts to integrate the halal supply chain—through partnerships with certified halal suppliers, the use of halal raw materials, and adherence to halal principles in distribution—have not yet translated into significant improvements in product quality performance. This could be attributed to the integration being limited to administrative and legal aspects without extending to managerial or technical quality dimensions. Additionally, the lack of systematic monitoring and evaluation of quality across the supply chain may have hindered measurable improvements. These findings align with Agus (2011), who emphasized that supply chain integration alone does not directly enhance product quality unless supported by comprehensive quality management. Similarly, Sukati, Hamid, Baharun, & Yusoff (2012) highlighted that supply chain integration without standardized internal quality practices does not yield significant quality performance outcomes.

Conversely, the impact of HSCI on HPP was found to be highly significant, with a path coefficient of 0.891, a T-statistic of 19.87, and a p-value of 0.000. This indicates that stronger halal supply chain integration directly enhances the consistency and adherence to halal production practices. Businesses with robust partnerships with halal-certified suppliers, structured halal logistics flows, and established halal assurance systems tend to implement optimal halal production practices from raw material selection to processing and packaging. These findings are consistent with (Zailani, Iranmanesh, Aziz, & Kanapathy, 2017), who argued that halal supply chain integration significantly drives consistent and trustworthy halal production processes, forming the foundation for halal certification and consumer trust.

However, the direct effect of HPP on QP was not statistically significant, with a path coefficient of 0.433, a T-statistic of 1.35, and a p-value of 0.089. This suggests that while halal production practices are being implemented by SMEs in Pasar Gede, they do not automatically translate into higher quality performance. One possible reason is that business actors may prioritize fulfilling religious obligations (compliance with Islamic law) over technical quality aspects such as taste, appearance, durability, or customer satisfaction. Other factors such as limited production facilities, insufficient training in quality management, and the absence of regular quality evaluations may also impede improvements in product quality. Roscoe, Subramanian, Jabbour, & Chong (2019) emphasized that product quality enhancement is often driven by organizational culture supporting innovation, leadership quality, and comprehensive quality strategies, rather than by process compliance alone.

The mediation test results further indicate that HPP does not play a significant mediating role between HSCI and QP. The indirect path from HSCI to QP through HPP yielded a coefficient of 0.328, a T-statistic of 1.217, and a p-value of 0.224, which confirms its statistical insignificance. This lack of mediation stems from the non-significant relationship between HPP and QP, meaning that while HSCI improves HPP, the latter does not effectively translate into better quality performance. This suggests that successful halal supply chain integration alone cannot guarantee superior product quality without a broader managerial approach. These results are in line with (Nurjanaha & Nursyamsiah, 2022), who found that supply chain integration only impacts final performance when supported by robust operational practices.

Overall, the findings of this study highlight that while HSCI significantly influences HPP, it does not have a direct or mediated impact on QP. This suggests that a higher level of halal supply chain integration leads to better halal production practices, reinforcing the theory that the success of a halal supply chain relies heavily on ensuring compliance across all processes, from upstream to downstream, through coordination, information sharing, and standardized certification. However, the absence of a significant impact on QP indicates that halal compliance alone may not influence consumer perceptions of quality, as other factors—such as price, service, or taste preferences—may play a more dominant role, especially in markets where halal standards are uniformly met by competitors.

The implications of these findings underscore the need for SMEs in the culinary sector to continue strengthening halal supply chain integration, as it has a proven impact on ensuring compliance with halal production practices. Nevertheless, to enhance overall quality performance, businesses must adopt a more comprehensive strategy that includes product innovation, customer service, and holistic quality management. Halal compliance provides an essential foundation, but it must be

complemented by strategic efforts aimed at elevating product quality in order to achieve greater competitiveness and consumer satisfaction.

4. Conclusion

The findings reveal that Halal Supply Chain Integration does not have a direct significant impact on Quality Performance, indicating that halal compliance within the supply chain alone is insufficient to improve product quality. However, Halal Supply Chain Integration significantly influences Halal Production Practices, demonstrating that higher integration strengthens the implementation of halal procedures among culinary SMEs in Pasar Gede Solo. Halal Production Practices, however, do not significantly affect Quality Performance and do not mediate the relationship between Halal Supply Chain Integration and Quality Performance, implying that other factors may play a more critical role in determining product quality.

Based on these findings, SMEs are advised to enhance collaboration with suppliers and distributors to ensure consistent halal compliance while simultaneously improving product attributes such as taste, appearance, and service quality. Integrating quality management systems with halal assurance is also recommended to strengthen overall performance. Regulatory bodies should provide continuous technical support and consumer education to raise awareness of the dual importance of halal and quality standards. Future research could incorporate additional variables such as product innovation, production technology, or customer satisfaction, and employ mixed-methods approaches to gain deeper insights into consumer perceptions and halal practices.

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