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Empowering Home-Based Tofu Industries through Legal Education on Food Safety and Business Licensing

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Article	Abstract
<p><i>Received: Des 09,2025; Reviewed: 2025; Accepted: 2025; Published: 2025</i></p>	<p>Home-based tofu industries constitute an important micro-enterprise sector that plays a strategic role in providing nutritious food, generating employment, and strengthening local economies. As an affordable and widely consumed source of plant-based protein, tofu has become an integral part of Indonesian food culture. However, many home-based tofu producers face persistent challenges, particularly limited legal awareness of food safety standards and inadequate business licensing. This situation creates potential non-compliance with Law Number 18 of 2012 on Food and Law Number 8 of 1999 on Consumer Protection, which require business actors to ensure the safety and quality of food products.</p> <p>This community service program aims to empower tofu producers through three main approaches: (1) legal education on food safety and consumer protection; (2) technical training on the implementation of Good Manufacturing Practices (GMP), including sanitation and hygiene standards; and (3) education on business licensing procedures, such as the Business Identification Number (NIB), Home Industry Food Production Certificate (SPP-IRT), and halal certification. The activities were conducted using a participatory method involving interactive lectures, practical simulations, group discussions, and direct assistance.</p> <p>The program is expected to enhance legal awareness, improve compliance with food safety regulations, promote business formalization, and strengthen consumer trust in locally produced food products, while supporting government efforts to improve the competitiveness of home-based food industries in South Jakarta.</p> <p>Keywords: Home-based tofu industry; food safety law; legal education; business licensing;</p>

A. INTRODUCTION

The partner of this community service program is the home-based industry “Tahu Bandung Inat,” located in Pondok Labu, Cilandak District, South Jakarta. This enterprise has been operating for more than ten years as a traditional tofu producer supplying local communities, including households, small vendors, and food stalls. The existence of this home-based tofu industry reflects the strategic role of food-related MSMEs in supporting household economies and absorbing local labor, as emphasized by Rachman and Ariani (2020), who state that food MSMEs constitute a crucial pillar of national food security and economic resilience.

Despite its significant economic role, home-based tofu industries generally face various structural constraints, including limited understanding of food safety standards, inadequate business legality, and minimal innovation in product packaging and labeling. These conditions indicate that home-based food business actors still require assistance to develop in a more professional, hygienic, and competitive manner (Handayani & Nugroho, 2021).

According to data from Statistics Indonesia (BPS, 2022), 99.99% of business units in Indonesia are micro, small, and medium enterprises (MSMEs), with the food sector being one of the largest providers of employment. In South Jakarta alone, more than 67,000 MSMEs are registered under the Jakpreneur program (Koran Jakarta, 2023). Nevertheless, most MSMEs lack adequate access to legal education and food safety training. This condition is also reflected in the “Tahu Bandung Inat” home industry, which continues to rely on traditional production processes without the support of a standardized food safety management system.

Field observations indicate that tofu production is carried out using simple equipment and does not fully comply with the principles of Good Manufacturing Practices (GMP) or Sanitation Standard Operating Procedures (SSOP) as recommended by the National Agency of Drug and Food Control (BPOM, 2021). Processing activities take place in a semi-open area without clear separation between production and storage spaces. The water used is sourced from wells without filtration, and some equipment is made of metal that may be prone to rust. According to Winarno (2018), substandard sanitation conditions increase the risk of physical and microbiological contamination of food, ultimately endangering consumer health.

From a legal and administrative perspective, the partner has not yet obtained a Business Identification Number (NIB) through the Online Single Submission–Risk-Based Approach (OSS-RBA) system, nor a Home Industry Food Production Certificate (SPP-IRT) issued by the local Health Office. In fact, possession of both NIB and SPP-IRT is a fundamental requirement for home-based food business operators to legally distribute their products, as stipulated in BPOM Regulation Number 22 of 2018. In addition, the tofu products do not yet display food labeling in accordance with Law Number 18 of 2012 on Food, which mandates the inclusion of accurate, clear, and

honest information regarding ingredients, net weight, expiration date, and producer identity.

These conditions demonstrate a gap between the partner's business practices and the applicable positive law. The limited understanding of food law and consumer protection among business actors constitutes a major obstacle to business development. Putri and Santoso (2022) assert that weak legality and legal compliance among food MSMEs may generate legal risks and cause harm to consumers. This situation is further exacerbated by limited assistance from local government institutions, as reported by Selatan.jakarta.go.id (2023), which notes that only a small proportion of MSMEs in South Jakarta have participated in continuous food safety socialization programs.

Nevertheless, the partner has demonstrated strong motivation and commitment to improving business quality. The business owner has expressed a willingness to understand legal aspects, food safety requirements, and business licensing procedures to enhance product value and gain consumer trust. This condition represents important social capital in community service activities, as the success of empowerment efforts largely depends on the partner's willingness to change and adapt (Soekanto & Mamudji, 2015).

In conclusion, the partner's situation reflects the general condition of home-based food industries in Indonesia, which possess significant economic potential but continue to face challenges related to legal compliance, food safety, and access to licensing. Therefore, empowerment initiatives through legal education and licensing assistance constitute a strategic approach to strengthening business capacity, protecting consumers, and supporting national policies on legally grounded and food safety-oriented MSME development.

B. MATERIALS AND METHODS

The Community Service Program on the Empowerment of Home-Based Tofu Industries through Legal Education on Food Safety and Licensing at "Tahu Bandung Inat," Pondok Labu, South Jakarta, was implemented using a participatory empowerment approach. This approach positions the partner as an active subject in every stage of the program, including planning, implementation, and evaluation. It aims to foster critical awareness and shared responsibility between the implementation team and the partner in identifying problems and formulating solutions that are relevant to actual field conditions. Through direct involvement, business actors are not merely beneficiaries but also gain practical experience and enhanced capacity to independently apply the outcomes of the program in a sustainable manner and adapt to future policy changes and business challenges. The implementation stages are described as follows:

1. Location and Target Participants

The program was conducted at the home-based industry “Tahu Bandung Inat,” located in Pondok Labu, Cilandak District, South Jakarta. This location was selected due to its dynamic micro-economic activities, where many residents rely on home-based food businesses as their primary source of livelihood. The main targets of the program were the owner and workers of the tofu enterprise who are directly involved in production, distribution, and business management, as well as several nearby food MSME actors with similar characteristics and challenges. The total number of participants was estimated at 20–30 individuals, consisting of business actors, workers, and representatives of the surrounding community. Through this selection of location and target participants, the program was expected to reach communities in genuine need of legal and technical assistance and to generate broader social and economic impacts.

2. Implementation Stages

a. Preparation Stage

The preparation stage began with field observations and in-depth interviews with the partner, namely the owner and workers of “Tahu Bandung Inat,” to identify actual conditions, needs, and challenges faced in operating the business. This activity included data collection on production processes, sanitation management, understanding of food law regulations, and the status of business legality. In addition, the implementation team coordinated with relevant institutions to obtain supporting information and ensure alignment between the program and local government policies. The results of this stage served as the basis for developing the activity plan, training materials, and legal and food safety education to be used during the implementation stage.

b. Implementation Stage

During the implementation stage, activities comprised legal education on food safety and consumer protection regulations, technical training on the application of Good Manufacturing Practices (GMP), assistance with business licensing procedures (NIB, SPP-IRT, and halal certification) through the OSS-RBA system, and support for product labeling and basic digital marketing. The evaluation stage assessed program effectiveness based on participants’ increased understanding of food safety and legal requirements, their ability to initiate licensing procedures, and observable improvements in product quality and consumer trust.

This method is expected to strengthen legal awareness, enhance food safety compliance, and promote sustainable and competitive practices among home-based tofu producers.

C. RESULT AND DISCUSSION

1. Results of the Community Service Program Implementation

The Community Service Program (PKM) entitled Empowerment of Home-Based Tofu Industries through Legal Education on Food Safety and Licensing was implemented in a planned and systematic manner at the home-based industry “Tahu Bandung Inat” in Pondok Labu, South Jakarta. The program involved the business owner, production workers, and nearby food MSME actors as active participants. A participatory approach was adopted to ensure that partners were not merely objects of the program but were actively engaged in problem identification, solution discussions, and evaluation of the program outcomes.

Initial observations revealed that the partner operated the business based on traditional, inherited production practices oriented toward meeting daily market demand. Food safety, business legality, and consumer protection had not been primary concerns due to limited access to information and a lack of institutional guidance. This condition reflects the general reality of home-based food MSMEs that continue to operate within the informal sector.

Following the implementation of the program, the results indicate significant improvements in participants’ knowledge, attitudes, and business practices. Legal education, technical training, and licensing assistance provided new insights for the partner, emphasizing that the sustainability of food businesses is determined not only by economic factors but also by compliance with legal requirements and food safety standards.

1.1 Improvement in Legal Understanding and Awareness among Business Actors

The pre-test and post-test results demonstrate a substantial increase in legal understanding. Prior to the program, most participants were unfamiliar with the substance of Law No. 18 of 2012 on Food, particularly provisions concerning business actors’ obligations to ensure food safety and quality. Similarly, Law No. 8 of 1999 on Consumer Protection had not been previously understood as the legal basis for business actors’ responsibility toward consumers.

After the legal education activities, more than 70% of participants were able to explain fundamental concepts of food safety, consumers’ rights to safety and protection, and the legal consequences of distributing food products that fail to meet regulatory standards. This improvement indicates that contextual legal education supported by practical case examples is more effectively understood by business actors.

In addition to increased knowledge, changes in legal attitudes were also observed. The partner demonstrated a more open attitude toward regulation and government guidance, beginning to view the law not as an obstacle but as an instrument of protection and legal certainty in economic activities. These findings are consistent with the study by Sari and Wibowo (2022), which concludes that increased legal awareness among food MSMEs is strongly influenced by contextual and problem-based legal education methods.

1.2 Outcomes of Good Manufacturing Practices (GMP) Training

Technical training on Good Manufacturing Practices (GMP) produced a direct impact on the partner's production practices. Prior to the training, production activities were conducted without standardized hygiene procedures, lacked clear separation of work areas, and did not involve regular sanitation of equipment. Such conditions posed a potential risk of food contamination that could endanger consumers.

Through hands-on training and on-site mentoring, the partner began implementing basic GMP principles, including improved cleanliness of production floors and worktables, regular equipment sanitation, and more organized workflow arrangements. The partner also developed simple Standard Operating Procedures (SOPs) as internal guidelines. Although not all GMP principles have been fully implemented, approximately 60% of the core GMP aspects are now applied consistently.

The implementation of GMP not only contributed to improved product quality but also enhanced workers' awareness of hygiene as an integral part of the legal responsibility of food business operators. This finding reinforces the study by Prasetyo and Lestari (2021), which states that the application of GMP in home-based food industries directly contributes to product quality improvement, reduced food contamination risks, and increased consumer trust.

1.3 Outcomes of Business Legality and Licensing Assistance

Assistance with business legality and licensing constituted one of the key outcomes of this community service program. Prior to the program, the partner did not possess a Business Identification Number (NIB) and lacked understanding of the procedures for obtaining the Home Industry Food Production Certificate (SPP-IRT). This condition placed the business in a vulnerable legal position and limited market access.

Through technical guidance and simulations on the use of the OSS-RBA system, the partner successfully registered the business and obtained an NIB. In addition, the partner gained a clear understanding of the stages and requirements for applying for SPP-IRT and halal certification. Although the licensing process has not yet been fully completed, the partner has achieved adequate administrative readiness and capacity to continue the process independently.

These results demonstrate that practical and hands-on assistance is essential for food MSMEs to overcome administrative and technological barriers. This finding is in line with the research by Hidayat and Putri (2021), which emphasizes that possession of business legality, such as an NIB and food distribution permits, is a determining factor in enhancing competitiveness, business sustainability, and legal protection for MSMEs in the food sector.

2. Discussion

The results of the community service program indicate that the low level of compliance with food safety standards among home-based food business actors is fundamentally caused by limited legal understanding and insufficient assistance. The legal education provided in this program proved effective in increasing legal awareness among business actors.

The integration of legal education and technical training on Good Manufacturing Practices (GMP) offered a comprehensive understanding to the partner that food safety encompasses inseparable legal and technical dimensions. By understanding the legal foundations of food safety, business actors were more motivated to implement hygienic and responsible production practices.

Assistance with business legality also played a strategic role in empowering food MSMEs. Ownership of a Business Identification Number (NIB) and a Home Industry Food Production Certificate (SPP-IRT) provides legal certainty for business actors, protects them from potential legal sanctions, and expands market access. This is consistent with the objectives of Law No. 18 of 2012 on Food, which positions business actors as parties responsible for ensuring food safety and quality.

Overall, this program demonstrates that a law-based empowerment approach is capable of producing changes in mindset and behavior among food MSME actors toward legally compliant, hygienic, and sustainable business practices.

3. Indicators of Program Success

The success of the program was measured using the following indicators at least 70% of participants experienced an increase in understanding of food safety regulations and consumer protection, A minimum of 60% of basic GMP principles began to be applied in the production process, The partner obtained a Business Identification Number (NIB) or was actively in the process of applying for SPP-IRT and halal certification, The development of production SOPs and product label designs in accordance with legal requirements. Observable changes in the partner's attitude, reflecting greater regulatory compliance and a sustained commitment to maintaining food safety.

Based on these indicators, the community service program was deemed successful in enhancing the partner's legal and technical capacity.

D. CONCLUSION

Based on the implementation of the community service program at the home-based industry "Tahu Bandung Inat" in Cilandak District, South Jakarta, it can be concluded that the legal education and assistance provided have enhanced the partner's understanding of the importance of legal aspects in home-based food businesses, particularly those related to food safety, consumer protection, and the obligation to

fulfill business legality requirements. The partner has begun to recognize that compliance with laws and regulations is not merely a legal obligation but also serves as an instrument for business protection and for increasing consumer trust.

From a technical production perspective, the program encouraged greater awareness of the importance of implementing Good Manufacturing Practices (GMP) and maintaining sanitation in the production environment. Although not all standards could be optimally applied due to limitations in facilities and infrastructure, the partner has developed an understanding of the legal and health risks that may arise if food production processes are conducted without adequate attention to food safety standards.

In terms of business legality, the assistance provided offered initial guidance to the partner regarding procedures for obtaining a Business Identification Number (NIB) through the OSS-RBA system and the Home Industry Food Production Certificate (SPP-IRT). This understanding represents an important initial step toward integrating the business into the formal legal system and expanding opportunities for lawful product marketing.

Overall, this community service activity demonstrates that the main challenges faced by home-based food MSMEs are not solely related to limited capital but also to low legal literacy and a lack of sustained assistance. Therefore, an empowerment approach that emphasizes legal education and administrative support is both relevant and strategic in promoting the development of legally compliant, hygienic, and competitive food MSMEs.

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