

The Integration of Justice and Benevolence Principles with Total Quality Standards in Food Institutions through Health Risk Management Systems

Mohammed Ali M. Alasmari¹, Abdullah Majali Yahya Kaabi²

¹Associate Professor in the Fundamentals of Jurisprudence, Department of Sharia, College of Sharia and Fundamentals of Religion, Najran University, Najran, Kingdom of Saudi Arabia.

Email ID: mamalasmari@nu.edu.sa - ORCID: <https://orcid.org/0009-0006-3016-3283>

²Graduate Student specializing in the Fundamentals of Jurisprudence, Department of Sharia, College of Sharia and Fundamentals of Religion, Najran University, Najran, Kingdom of Saudi Arabia.
kabyb67928@gmail.com

ARTICLE INFO	ABSTRACT
Received: 03 Feb 2025 Revised: 11 Mar 2025 Accepted: 22 Apr 2025	<p>This study addresses the integration of Islamic ethical principles—specifically justice (‘adl) and benevolence (ihsān)—into modern food quality and risk management systems. While traditional frameworks such as ISO 9000, ISO 22000, and HACCP emphasize procedural and technical compliance, they often neglect internal ethical commitments, resulting in superficial adherence focused on legal obligations rather than substantive quality assurance. In contrast, Islamic jurisprudence mandates an intrinsic commitment to justice and excellence, demanding not only harm prevention but also proactive pursuit of the highest standards in public health and consumer protection.</p> <p>Through a descriptive-analytical, comparative, and applied methodology, the research demonstrates that combining Islamic values with modern smart information systems—such as early warning mechanisms, predictive analytics, and blockchain-based food traceability—greatly enhances the reliability, transparency, and ethical orientation of food safety systems. The findings reveal that justice demands strict risk monitoring and accountability, while benevolence inspires innovation and continuous improvement beyond minimal legal standards. The study proposes a comprehensive model that operationalizes these ethical principles into measurable, actionable strategies within food organizations, fostering trust, enhancing social responsibility, and ensuring sustainable community health..</p> <p>Keywords: Islamic Jurisprudence, Food Safety, Total Quality Management (TQM), Justice (‘Adl), Benevolence (Ihsān), Risk Management, Smart Health Information Systems, Ethical Compliance, Public Health Protection, Food Supply Chain Transparency.</p>

Introduction:

Food safety is considered one of the fundamental components for ensuring the health security of societies and a principal benchmark for the advancement and development of nations. With the massive expansion of the food industry and the increasing complexity of supply chains, the risks associated with food contamination and the spread of foodborne diseases have also grown. These challenges have compelled nations and international organizations to adopt stringent quality management and food safety systems, such as ISO 22000 and HACCP standards, aimed at controlling risks and safeguarding consumer health (Hoyle, 2017).

However, these systems often focus predominantly on procedural and technical aspects, overlooking the ethical and value-based dimensions that are the true guarantee of institutional commitment to the spirit, rather than merely the letter, of the law. In this context, there emerges a crucial need to employ Islamic values particularly the principles of

justice (‘adl) and benevolence (ihsān) as profound ethical foundations advocated by Islam. These principles establish a rigorous moral oversight framework that motivates organizations towards responsible and exemplary performance.

In Islamic jurisprudence, justice transcends mere formal compliance with laws to encompass fairness in dealings, precision in execution, and the assurance that no harm befalls individuals or communities (Ibn al-Qayyim, 1991; Al-Zarqa, 1989).

Benevolence, on the other hand, represents the highest level of excellence, encouraging the provision of services in the best possible manner even in the absence of external monitoring—driven by a belief in divine and societal accountability (Al-Nawawi, 1996).

Amidst the modern technological revolution, intelligent health information systems have emerged, capable of closely monitoring food quality, identifying, and analyzing risks in a precise and real-time manner (Laudon & Laudon, 2020).

Thus, the idea behind this study is to integrate the Islamic principles of justice and benevolence into food risk management systems, leveraging modern technologies within an ethical framework that ensures both fairness and efficiency.

Incorporating Islamic values into the construction of comprehensive quality standards achieves a balance between legal compliance and ethical commitment, contributing to the development of healthy food communities built on transparency, justice, and social responsibility.

Research Problem:

Despite the significant advancements in total quality management (TQM) systems worldwide, most of these systems, especially in the food sector, continue to exhibit a clear deficiency in ethical and moral dimensions.

Traditional quality systems, such as ISO 9001 and ISO 22000, primarily focus on documenting procedures, measuring performance, and controlling production processes. However, they often neglect the cultivation of internal commitment based on firm ethical convictions among employees and organizations. As a result, compliance with standards sometimes becomes merely a formal exercise aimed at obtaining accreditation certificates, without realizing the true essence of comprehensive quality (Hoyle, 2017).

Furthermore, many health risk management systems lack explicit ethical guidance, as they tend to concentrate on identifying and analyzing health threats from a purely technical perspective, without linking these processes to concepts such as justice in consumer dealings or benevolence in the provision of food services (Juran & Godfrey, 1999).

In contrast, Islamic jurisprudence offers a comprehensive framework for ethical and professional justice, rooted in the principles of justice (‘adl) and benevolence (ihsān). Under the principle of justice, institutions are required to fully uphold consumer rights, prevent harm, and hold accountable those who neglect or fall short of their responsibilities. Benevolence, meanwhile, calls upon institutions to pursue excellence and provide the best possible service without a direct legal obligation (Ibn al-Qayyim, 1991; Al-Nawawi, 1996).

Based on this, the core research problem is formulated as follows:

How can the principles of justice and benevolence be integrated into total quality management systems within food organizations to enhance institutional performance and moral compliance alongside technical adherence?

From this main question arise several sub-questions:

- To what extent do traditional quality systems fall short in considering ethical values?
- How does Islamic Shariah interpret the principles of justice and benevolence in the context of public health protection?
- What are the best methods for integrating these principles into intelligent health information systems capable of managing risks efficiently and fairly?

The significance of addressing this problem lies in constructing sustainable and trustworthy food systems that contribute to improving community health and enhancing the credibility of food institutions both internally and externally.

Research Objectives:

First Objective:

Analyzing the Jurisprudential Concept of Justice and Benevolence and Their Relation to Food Safety Assurance

This research objective aims to deeply explore the jurisprudential understanding of the concepts of justice ('adl) and benevolence (ihsān) as they appear in the Qur'an and the Sunnah, and to analyze how Islamic jurisprudence perceives adherence to justice as both a social and legal necessity, and benevolence as a supreme value in performance and excellence.

The study then directly links these principles to the field of food safety assurance, demonstrating that adherence to strict food quality standards is not merely a technical requirement but a religious and ethical obligation mandated by the pursuit of justice for consumers and the practice of benevolence in delivering food with the highest levels of quality and integrity.

This analysis shows that Islam not only prohibits fraud and harm but also demands striving toward the highest levels of performance and ethical excellence.

Second Objective:

Exploring Methods to Integrate Justice and Benevolence into Total Quality Management Systems

This objective focuses on reviewing how traditional Total Quality Management (TQM) systems, such as ISO 9000, are constructed and analyzing the ethical guidance they often lack.

The research seeks to identify common grounds between modern quality requirements and Islamic Shariah principles, such as:

- Justice in evaluating product quality.
- Benevolence in improving monitoring and preventive techniques.
- Respect for consumer rights beyond the minimal legal requirements.

The study also examines practical methods for integrating Shariah values with modern practices, such as developing Ethical Key Performance Indicators (Ethical KPIs) and linking quality assessment not merely to technical compliance but also to ethical standards derived from justice and benevolence.

Third Objective:

Proposing a Practical Model Linking Islamic Shariah and Smart Health Information Systems for Food Risk Management

In this objective, the research moves from theoretical exploration to practical application by attempting to develop a comprehensive operational model that combines:

- Islamic Shariah principles: serving as ethical and moral guidelines for managing operations.
- Smart health information system tools: such as early warning systems, supply chain analysis, and food risk database management (Laudon & Laudon, 2020).

The aim is to present a managerial and technical framework that can be practically implemented within food institutions, utilizing artificial intelligence and big data analytics not only for quality control but also to ensure food justice and protect society based on the values of justice and benevolence.

Additionally, the model aspires to translate ethical principles into measurable, monitorable, and improvable operational mechanisms within the workplace environment.

Research Methodology:

First: The Descriptive-Analytical Method

The researcher adopted the descriptive-analytical method as it is the most suitable tool for explaining and interpreting the fundamental theoretical concepts underlying the study namely, the concepts of justice (‘adl) and benevolence (ihsān) in Islamic jurisprudence.

The descriptive method allows for a precise scholarly presentation of the Shariah texts from the Qur'an and the Sunnah, as well as an inductive review of the statements of reputable scholars and jurists, extracting the practical dimensions of these principles.

Meanwhile, the analytical method is essential for deconstructing these principles into their core elements and clarifying how they apply to the reality of modern food institutions, particularly regarding compliance with food quality and safety standards.

Example: Analyzing how justice is realized through monitoring product quality and how benevolence is reflected in adherence to standards exceeding the minimum legal requirements.

Summary:

The descriptive-analytical method provides the foundation for a deep understanding of Shariah concepts and their comparison with modern administrative and technical realities.

Second: The Comparative Method

The comparative method was adopted to draw comparisons along two main axes:

- Between the principles of justice and benevolence in Islamic jurisprudence and the modern standards of total quality management (such as ISO 9000).
- Between traditional food risk management systems, which often focus on technical compliance, and the Islamic model that integrates ethical and humanistic commitment.

By using the comparative method, the study highlights the ethical gaps present in many traditional quality systems and demonstrates the superior value-based framework offered by the Islamic model, particularly in addressing justice and public welfare aspects.

Example: The study compares the mandatory application of HACCP standards in a food establishment as a legal requirement with the voluntary commitment of the establishment to benevolence and excellence, based on internal Islamic self-monitoring.

Summary:

The comparative method is crucial for identifying strengths and shortcomings in both the technical and Shariah-based systems, aiming to present integrative solutions.

Third: The Applied Method

To ensure that the research does not remain merely theoretical, the applied method was adopted to propose a practical model that integrates Islamic values with modern technological tools.

- A food quality management framework was designed based on:
 - o Justice principles: ensuring compliance with monitoring and accountability standards.
 - o Benevolence principles: enhancing preventive performance and fostering innovation in analysis and monitoring methods.
 - o Smart health information systems: such as predictive monitoring systems and food traceability via integrated databases (Laudon & Laudon, 2020).

This model aims to achieve early prevention and promote transparency by digitally documenting all stages of the food supply chain, linking technical compliance with ethical commitment.

Summary:

The applied method ensures that theory is connected to practical reality by offering tangible, implementable solutions within food institutions.

Results:

Based on the adopted scientific methodologies and the analysis of both jurisprudential and administrative data, the study reached several key findings that contribute to strengthening the integration between Islamic values and modern quality systems within food institutions:

First Finding:

Justice Establishes the Necessity of Strict Compliance with Food Risk Monitoring and Accountability Standards

The research demonstrated that the concept of justice in Islamic jurisprudence is not limited to adjudicating disputes among individuals, but extends to the precise and objective fulfillment of rights, including the consumers' right to receive safe and hazard-free food.

Thus, justice necessitates:

- The strict and precise adherence of food establishments to rigorous risk monitoring standards.
- Immediate accountability for any violation of these standards, regardless of intent or outcome.
- Transparent documentation of violations using modern health information systems.

Practical Application: Food establishments should implement an electronic food traceability system that detects any contamination or defect throughout the production stages, rather than relying solely on final product inspection.

Second Finding: Benevolence Adds a Preventive and Ethical Dimension to Enhancing Institutional Performance

The study revealed that the principle of benevolence encourages food institutions to strive for excellence in performance, not merely to achieve legal compliance, but to foster innovation and enhance quality monitoring and prevention measures.

Benevolence entails:

- Working towards what is best, not merely fulfilling minimum requirements.
- Proactively improving monitoring methods without waiting for crises to occur.
- Committing to the public interest by continually developing institutional performance.

Practical Application: Establish advanced internal food control units utilizing predictive analytics to anticipate vulnerabilities within the food supply chain before damage occurs.

Third Finding: Smart Information Systems Enable Precise Risk Monitoring Based on the Values of Justice and Efficiency

The findings showed that reliance on smart health information systems such as early warning systems, food databases, and predictive analytics creates a work environment characterized by:

- Real-time detection of deviations from quality standards.
- Institutional performance documentation in alignment with the principle of justice.
- Continuous improvement based on ethical analysis of operational outcomes.

Practical Application: Integrate blockchain technology into the food supply chain to ensure transparency and prevent tampering with data related to food quality.

Discussion:

The analysis of the results reveals critical aspects that merit careful consideration, allowing for a deeper understanding of the importance of integrating Shariah principles with modern technical standards:

First:

Integrating Ethical Values with Technology Enhances the Effectiveness of Quality Systems

The study demonstrated that relying solely on technical systems (such as ISO 9000 or HACCP) without an ethical reference often results in superficial compliance. In contrast, the integration of the values of justice ('adl) and benevolence (ihsān) transforms quality compliance into a genuine internal commitment, stemming from self-monitoring and a sense of religious and societal responsibility.

Comparison:

- In positive law systems: quality is tied to fear of penalties.
- In the Islamic model: quality is tied to self-awareness of accountability before God and society.

Second:

Smart Information Systems Become More Reliable When Based on Justice and Benevolence

The study found that merely possessing accurate food data is insufficient to achieve food security; rather, the manner in which this data is utilized must be governed by standards of justice and non-maleficence.

Example:

- A company might possess data revealing minor contamination but choose to conceal it for fear of financial losses.
- Conversely, applying justice and benevolence necessitates the immediate disclosure of any food safety risk, however small, to protect consumers.

Third:

Enhancing Transparency and Social Responsibility through the Integration of Jurisprudence and Technology

When quality systems are connected to Islamic Shariah principles, they achieve:

- Higher transparency: with food quality data being genuinely and openly shared with consumers.
- Deeper social responsibility: as protecting public health becomes an integral part of the institution's mission, not merely a legal requirement.

Practical Example:

Some leading global food institutions have voluntarily begun to publish full quality reports to the public, an approach that aligns with the Shariah principle of true transparency.

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