



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT REGISTRATION REPORT

SSS Vinegar

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COMPANY BACKGROUND

Halal Watch World LLC is a halal certification limited liability corporation based in the state of New York, and has operated in the certification industry since 1990. HWW is an organization that stands upon the trust of the Muslim public, and believes that it is imperative that their trust never be jeopardized. We maintain standards to the highest degree of scrutiny and perform regular audits for the protection of our constituents.

Halal Watch World understands that halal certification is a communal obligation (فرض كفاية), meaning, at least one person of the community must uphold it. If no one takes up this responsibility, the entire community bears a burden of sin. Therefore, we must be extra diligent with this effort. We realize the seriousness of the matter and understand the dire consequences of not filling this duty to the fullest capacity. God explains this to us in the Holy Quran by His statement:

“And say not concerning that which your tongue says falsely: 'This is Halal and this is Haram,' so as to invent lies against Allah. Verily, those who invent lies against Allah will never prosper...A passing brief enjoyment (will be theirs), but they will have a painful torment.”

[Al Quran] 16:116-117

HWW ensures to the best of its ability a high level of authenticity is upheld. This allows them to gain the trust of the Muslim community, and garner strong relationships with companies who produce, process, and distribute halal products at all levels. By this, they are able to offer halal producing company's guidance and consultation on the direction of their processes and products, while ensuring that Islamic dietary standards are always maintained and monitored. Muslims can use this information in order to make well informed decisions about what they choose to eat.

Legal Filings: Halal Watch World holds registered trademark number 4728733, and Department of State (New York) number 4814343. Halal Watch World is also a registered halal certifying organization with The Department of Agriculture and Markets of New York State (See supporting documentation).

We begin in the name of God SWT



CERTIFICATION CONSIDERATIONS

There are 4 main factors taken into consideration when determining the halal status of a product:

Is the product/ingredient Halal Aslan (by default)?

If the product is Halal by default, then there will be no ingredient investigation conducted. An audit of the HPF (Halal Product Facility), facility related documents and product identification documentation will however, still be required.

Is the product/ingredient Halal certified via another organization?

If another organization certifies the product as Halal, then it is incumbent upon us to perform a *tahqeeq* (verification) certification of the establishment. We must be able to ascertain that the certifying body is competent and capable of determining the status of such products. In the event that we are unable to gain this information, our organization must inspect the location of production before certifying.

What is the Risk Assessment of the Facility?

Each HPF (Halal Product Facility) must be assessed and assigned an appropriate level of risk. Each facility is graded according to assessed risk. As risk increases, guidelines, restrictions, and measures become more stringent. Risk is determined according to the products present in the facility, product and process management, and the equipment utilized for processing. Any product/s made with or derived from the items mentioned below would be considered Haram:

1. Human derived ingredients
2. Pork
3. Donkey (excluding the Onager)
4. Animals with fangs or talons (Carnivorous)
(Excluding Hyena and Fox according to school of thought)
5. Animals not slaughtered according to Islamic ritual rites
6. Carrion
7. All forms of filth (Najis) i.e. Urine, Excrement, Blood, Pus, Vomit, etc
8. Insects (other than locusts)
9. Animals fed with more than 50% of any of the above without being fed on a pure diet for a stipulated number of days (The Jallaalah)
10. Any intoxicants
11. Anything toxic or harmful to the body (such as cigarettes)
12. Anything processed, made, produced, manufactured, and/or stored using utensils, equipment, and/or machinery in contact with

any of the above that have not been cleansed according to standards which remove contaminants.

HiRF: High Risk Facility

Any facility that utilizes item/s listed above or a derivative thereof within the HPF and processes both halal and haram products using indifferent tools, machinery, or utensils. Thus, HiRF's by nature involve contaminants in some way in its processing.

MeRF: Medium Risk Facility

Any facility that processes both halal and haram products using segregated tools, machinery, or utensils to the exclusion of items listed above. Facilities that process any of these items, even if segregation methods are employed, are to be deemed HiRF's.

LoRF: Low Risk Facility

Any facility that does not process haram products on or inside of the premises.

As mentioned earlier, in relation to each risk level there are guidelines, restrictions and measures in place for the avoidance of contamination. Before any facility or any product made in said facility can be considered Halal suitable or certified Halal, these guidelines will have to be strictly adhered to.

Regarding contamination, products cannot be cooked upon or within the same utensils without proper cleansing. This means that any liquid substance that interacts with non-halal products becomes contaminated. This includes oil, and other wet cooking surfaces. Thus, if a vat of oil is used to cook non-halal products (which is considered as filth), it cannot be used to cook Halal products without contaminating it.

Are there any contents in the product that contain impermissible ingredients?

We refer to the list of impermissible consumables on the previous pages. If the product under audit is found to contain any of the ingredients on the ban list, these products cannot be considered as halal, unless said ingredients are replaced with halal suitable alternatives.

Client Details: SSS Vinegar

FACILITY PROFILE

SSS Ingredients was established in 2016 to produce and distribute mainly vinegar and other ingredients to the food industry. We are located just North of Houston, buried near the Sam Houston National Forest.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	6
Total Number of Ingredients:	1
SUPPLIER OVERVIEW	
Supplier 1:	Greenfield

PRODUCT INFORMATION

Product Name	HWW Product ID
Organic WDV 120	MR95_RM1520
NGP WDV 50	MR95_RM1560
NGP WDV 100	MR95_RM1561
NGP WDV 120	MR95_RM1562
NGP WDV 200	MR95_RM1563
NGP WDV 230	MR95_RM1565

PRODUCT PROFILE

Organic WDV 120

Organic WDV 120 (MR95_RM1520)

Organic White Distilled 120 Grain

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

PRODUCT PROFILE

NGP WDV 50

NGP WDV 50 (MR95_RM1560)

Non-GMO WDV 50 Grain

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

PRODUCT PROFILE

NGP WDV 100

NGP WDV 100 (MR95_RM1561)

(No Description)

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

PRODUCT PROFILE

NGP WDV 120

NGP WDV 120 (MR95_RM1562)

(No Description)

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

PRODUCT PROFILE

NGP WDV 200

NGP WDV 200 (MR95_RM1563)
(No Description)

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

PRODUCT PROFILE

NGP WDV 230

NGP WDV 230 (MR95_RM1565)
(No Description)

- **INGREDIENTS:**
 - INGREDIENT 5926 | Greenfield Organic Alcohol (Greenfield)

CLEANING METHOD

Description:

1. Put on required PPE's when transferring chemicals into containers.
(Personal Protective Equipment)
2. Connect the KOCHKLEEN 222 to the PV25 connection hose.
- 3 . Connect the KOCHKLEEN 410 to the PV26 connection hose.
4. Connect the Citric Acid to the PV 27 connection hose.
5. Put the system into sanitation mode. During normal operations, the unit will perform sanitation on its own every 2 weeks.
6. The system will fill with 222 and water in the Alkaline Cycle with a pH 10.0-10.5 at 122 degrees F for 15 minutes.
7. The system will then go into a Drain/Flush Cycle adding water with Neutral pH at 122 degrees F for 10 minutes.
8. The system will then go into Alkaline/Chlorine Cycle adding 222 with water for a pH of 10.0-10.5 along with 410 to maintain 180-200 ppm total chlorine solution for 15 minutes at 122 degrees.
9. The system will then go into a Drain/Flush Cycle adding water with a Neutral pH at 122 degrees F for 10 minutes.
10. The system will then go into Water Flux adding water at Neutral pH at 122 degrees F for 10 minutes. Record the water flux value. If membrane does not achieve minimum water flux specified for that product when corrected to 25/15 psi and 122 degrees F, repeat steps 1 & 2 with 0.2% Citric Acid Cleaner to the Alkaline Cycle.
11. Clean and sanitize all cleaning equipment and PPE's. Return to proper storage area.
12. Fill out sanitation log in Certdox once completed.

Frequency: Bi-Weekly.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
Greenfield	Greenfield Organic Alcohol	Pass	HALAL_SHARTAN	PLANT

TESTING METHOD

The following tests are performed for the production facility: Cleaning Validation, Green Scientific Labs, Pesticide Analysis, Microbial, Mycotoxin Analysis. No ATP testing done.

DOCUMENTATION

Category	Results
Legal Business Documents	PASS
Proof Of Purchase	PASS
Pest Control	PASS
Water Report	PASS
Traceability Plan	PASS
Flowchart of Processing	PASS
SSOP (Standard Sanitation Operating Procedure)	PASS
Recall Plan	PASS

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. SSS Vinegar's product/s are deemed to be Halal compliant and suitable.

Based upon this information, the review team hereby recommends Halal certification for all products mentioned in this report.

My signature below is a testimony that the information provided herein is factual to the best of my knowledge.

REVIEW AGENT:



Tameem Allie

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

Certification Committee Chair

Date: May 8, 2024