



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

FGC Foods

Table of Contents

CERTIFICATION CONSIDERATIONS	5
1. Is the product/ingredient Halal Aslan (by default)?.....	5
2. Is the product/ingredient Halal certified via another organization?	5
3. Are there any impermissible ingredients being produced in the same facility?	5
4. Are there any contents in the product that contain impermissible ingredients?	6
Client Details: FGC Foods	7
FACILITY PROFILE.....	7
PRODUCT INFORMATION	8
PRODUCT PROFILE.....	9
Halal Beef Kibbe	9
CLEANING METHOD.....	13
PRODUCT & SUPPLIER ASSESSMENT	15
Taylor Farms.....	15
Nebraska Beef	15
Challenge Dairy	15
California Gourmet Nuts	15
Cal Veg.....	15
Cargil	16
Chef Quality	16
Mid East.....	16
Sunnyland Bulghur Co	16
De Tulpen.....	17
Deb El	17
Honeyville	17

BMA 17
TESTING METHOD 17
CONCLUSION 18

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:

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

If the product is Halal by default, then the location it is harvested, produced, or manufactured in, even if done so by a non-Muslim, is not necessary to inspect.

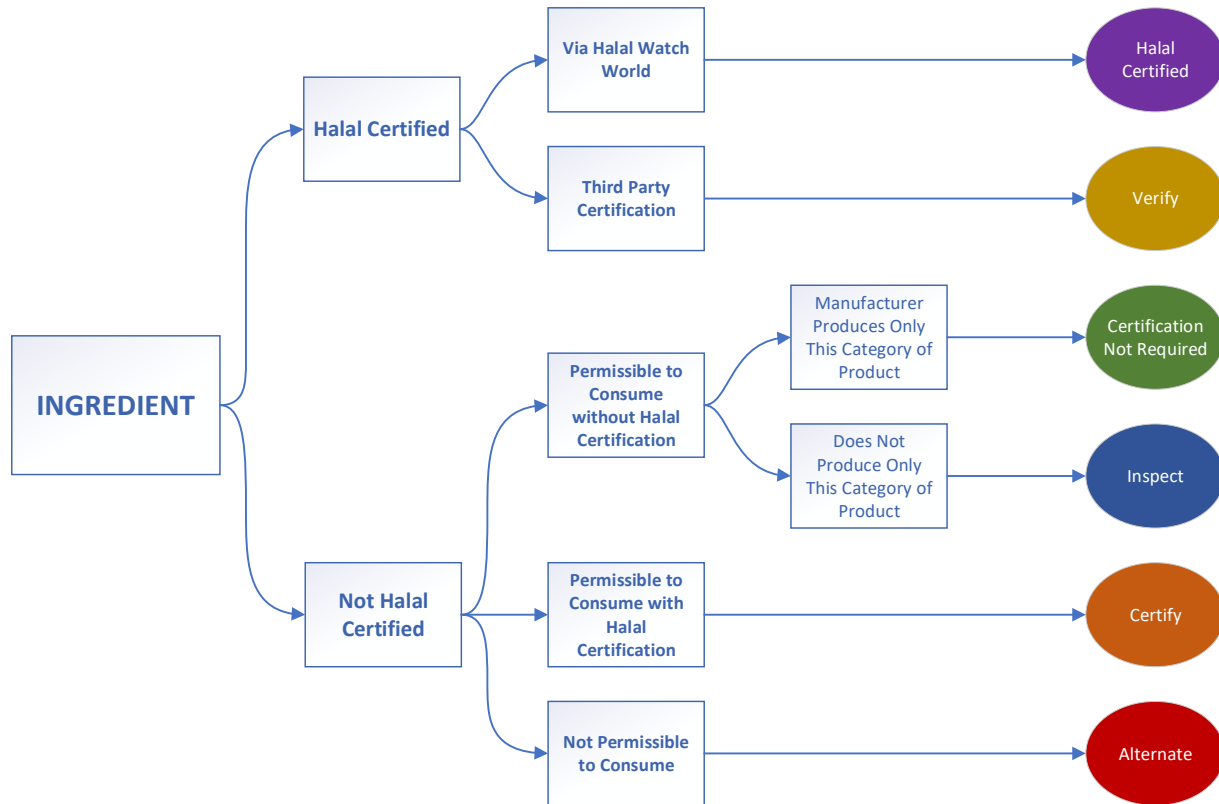
2. Is the product/ingredient Halal certified via another organization?

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.

3. Are there any impermissible ingredients being produced in the same facility?

As is the norm in Muslim minority societies, manufacturers produce both Halal and Non-Halal products in the same facilities. If other non-Halal items are produced in the same facility, an inspection may be required. In the event that an inspection is not possible, Halal Watch World reserves the right to utilize other forms of off-site audit procedures requiring documentation and the like in order to determine the facilities halal production capabilities. It is generally required for us to determine that the manufacturer prevents the following:

1. Product Contamination
2. Cleaning Method fulfils Islamic requirements
3. Separate storage locations between Halal and non-Halal products, or preventative measures are in place to remove the possibility of mislabelling
4. Halal certified label is visible either on the box or the product
5. Halal certificate from source meat supplier is valid



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.

4. 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.

Client Details: FGC Foods

FACILITY PROFILE

“We are a family-owned specialty food business located in Southern California. Our state-of-the-art facility is home to an esteemed staff that creates gourmet ready-to-eat foods for high-end supermarkets and resorts, with tailored recipes dedicated to the highest quality and taste...”

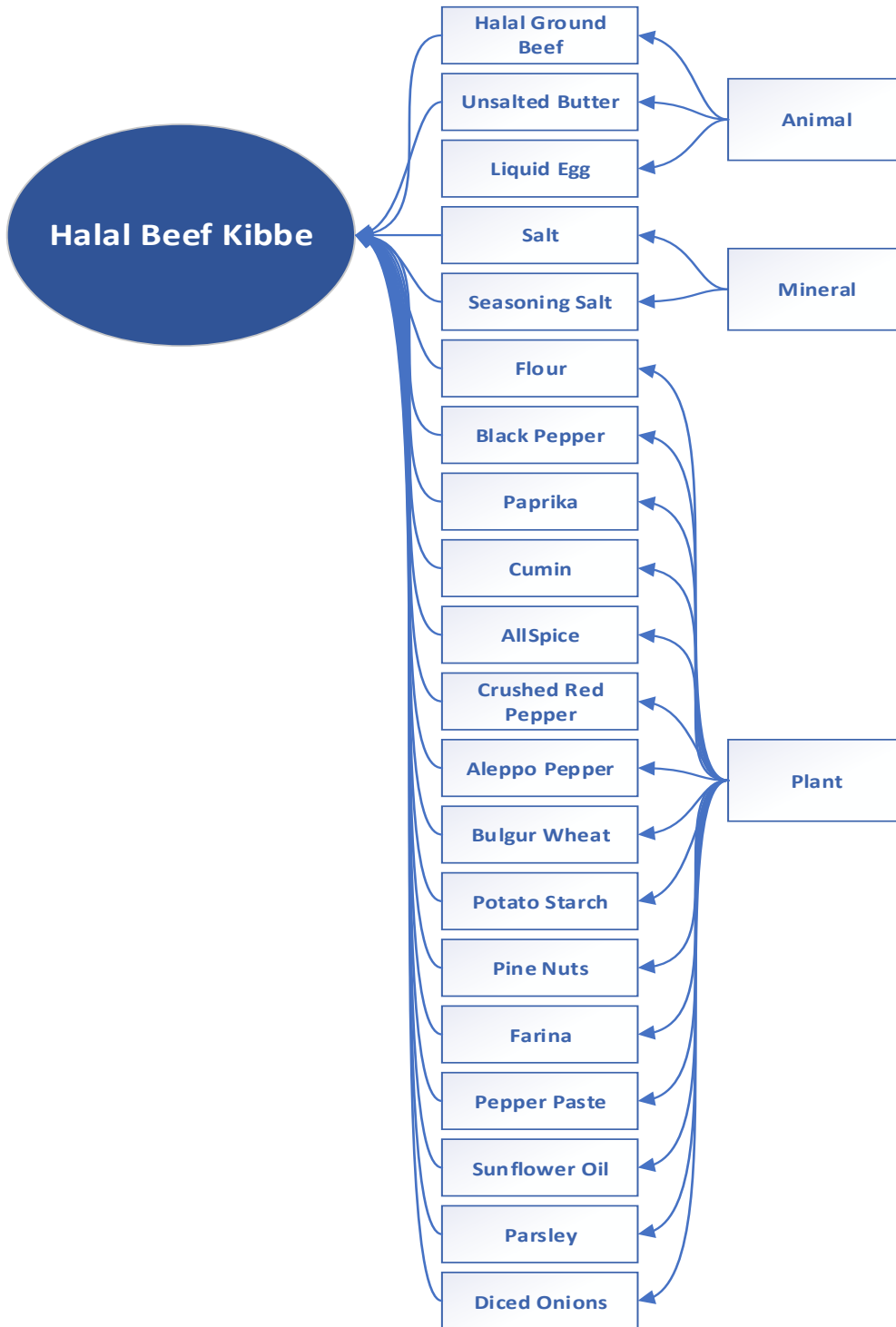
Client Details	
GENERAL INFORMATION	
Physical Address:	19431 Business Center Dr, Suite 31 Northridge, CA 91324
Area of site:	9800
Number of employees:	19
Number of working shift:	2
Operating Hours:	5:30AM - 5:30PM
Work Days:	Mon - Fri, Sun
Total Number of Products:	1
Total Number of Ingredients:	20
FACILITY OVERVIEW	
Risk Assessment	High Risk
Facility Kind	HPF - Partially
Contaminants	Yes
Tools	Cleaned
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Nebraska Beef
Supplier2:	Challenge Dairy
Supplier3:	California Gourmet Nuts
Supplier4:	Cal Veg
Supplier5:	Chef Quality
Supplier6:	Cargil
Supplier7:	Mid East
Supplier8:	Sunnyland Bulghur Co
Supplier9:	LA DWP
Supplier10:	De Tulpen
Supplier11:	Deb El
Supplier12:	Honeyville
Supplier13:	Taylor Farms
Supplier14:	BMA
PRODUCT OVERVIEW	
Product Type:	Served Foods
Exposure:	Goods are opened in facility
Animal Byproducts:	Yes
Alcohol (Ethyl):	No

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Halal Beef Kibbe	Item: #31019		Diced Onions, Halal Ground Beef, Unsalted Butter, Pine Nuts, Parsley, Flour, Salt, Black Pepper, Paprika, Cumin, AllSpice, Crushed Red Pepper, Aleppo Pepper, Bulgur Wheat, Water, Potato Starch, Liquid Egg, Farina, Pepper Paste, Sunflower Oil, Seasoning Salt

PRODUCT PROFILE

Halal Beef Kibbe



Halal Beef Kibbe (Item #31019)

Made with an outer crust of cracked wheat (Bulgur) and filled with seasoned halal ground beef and pine nuts. Crust to filling ration is almost 50/50 providing a great, satisfying balance of flavours.

Ingredient Status

Halal Ground Beef: – **Halal** (Shartan) [Ground beef, minced beef or beef mince is beef that has been finely chopped with a knife or a meat grinder or mincing machine.]

Unsalted Butter: – **Halal** (Shartan) [Unsalted butter contains no added salt. Think of it as butter in its purest form. As a result, unsalted butter has a shorter shelf life than salted butter (and many cooks will also tell you that it has a fresher taste). In terms of flavour, unsalted butter has a more pronounced mellow sweetness than salted butter.]

Liquid Eggs: – **Halal** (Aslan) [Breaker eggs (also called liquid eggs) are chicken eggs that have been broken out of their shells to be sold in liquid form and are utilized in the food industry as an ingredient in other food products, as opposed to being sold fresh in their shells in protective cartons.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride (NaCl), a chemical compound belonging to the larger class of salts; salt in its natural form as a crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater, where it is the main mineral constituent. The open ocean has about 35 grams (1.2 oz) of solids per litre of sea water, a salinity of 3.5%.]

Seasoning Salt: – **Halal** (Aslan) [Seasoned salt is a blend of table salt, herbs, spices, other flavourings, and sometimes monosodium glutamate. It is sold in supermarkets and is commonly used in fish and chip shops and other take-away food shops.]

Flour: – **Halal** (Aslan) [Flour is a powder made by grinding raw grains, roots, beans, nuts, or seeds. Flours are used to make many different foods. Cereal flour, particularly wheat flour, is the main ingredient of bread, which is a staple food for most cultures.]

Black Pepper: – **Halal** (Aslan) [Black pepper is a flowering vine in the family Piperaceae, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning.]

Paprika: – **Halal** (Aslan) [Paprika is a spice made from dried and ground red peppers. It is traditionally made from Capsicum annuum varietals in the Longum group, which also includes chili peppers, but the peppers used for paprika tend to be milder and have thinner flesh.]

Cumin: – **Halal** (Aslan) [Cumin is a flowering plant in the family Apiaceae, native to a territory including the Middle East and stretching east to India. Its seeds – each one contained within a fruit, which is dried – are used in the cuisines of many cultures in both whole and ground form.]

Allspice: – **Halal** (Aslan) [Allspice is a spice made from the dried berries of a plant known as Pimenta dioica, which is a member of the myrtle family. The flavour of allspice brings to mind cinnamon, cloves, nutmeg, and pepper. Allspice is used in Caribbean, Middle Eastern, and Latin American cuisines, among others.]

Crushed Red Pepper: – **Halal** (Aslan) [Crushed red pepper or red pepper flakes is a condiment or spice consisting of dried and crushed (as opposed to ground) red chili peppers.]

Aleppo Pepper: – **Halal** (Aslan) [The Aleppo pepper is a variety of Capsicum annum used as a spice, particularly in Middle Eastern, and Mediterranean cuisine. Also known as the Halaby pepper, it starts as pods, which ripen to a burgundy color, and then are semi-dried, de-seeded, then crushed or coarsely ground.]

Bulgur Wheat: – **Halal** (Aslan) [Bulgur is a cereal food made from the cracked parboiled groats of several different wheat species, most often from durum wheat. It originates in Middle Eastern cuisine.]

Potato Starch: – **Halal** (Aslan) [Potato starch is starch extracted from potatoes. The cells of the root tubers of the potato plant contain leucoplasts. To extract the starch, the potatoes are crushed, and the starch grains are released from the destroyed cells. The starch is then washed out and dried to powder.]

Pine Nuts: – **Halal** (Aslan) [Pine nuts, also called piñón, pinoli, or pignoli, are the edible seeds of pines. About 20 species of pine produce seeds large enough to be worth harvesting; in other pines, the seeds are also edible, but are too small to be of notable value as a human food.]

Farina: – **Halal** (Aslan) [Farina is the name given to a form of milled wheat in the United States of America. The word "farina" is Latin, meaning meal or flour and the Italian and Catalan word for flour. It is made from wheat middlings: the germ and endosperm of the grain, which are milled to a fine consistency and then sifted.]

Pepper Paste: – **Halal** (Aslan) [Chili paste is a paste made of chile peppers. It can be just that: a thick pulp that traditionally comes from manually grinding chile peppers between two stones, such as in a mortar and pestle or metate. However, it can also be flavoured, mixed, and thinned into more of a sauce while keeping the same name. Regardless of the consistency, look to chili pastes as a flavouring agent, a sauce base, a dipping sauce, and slathered on just about everything.]

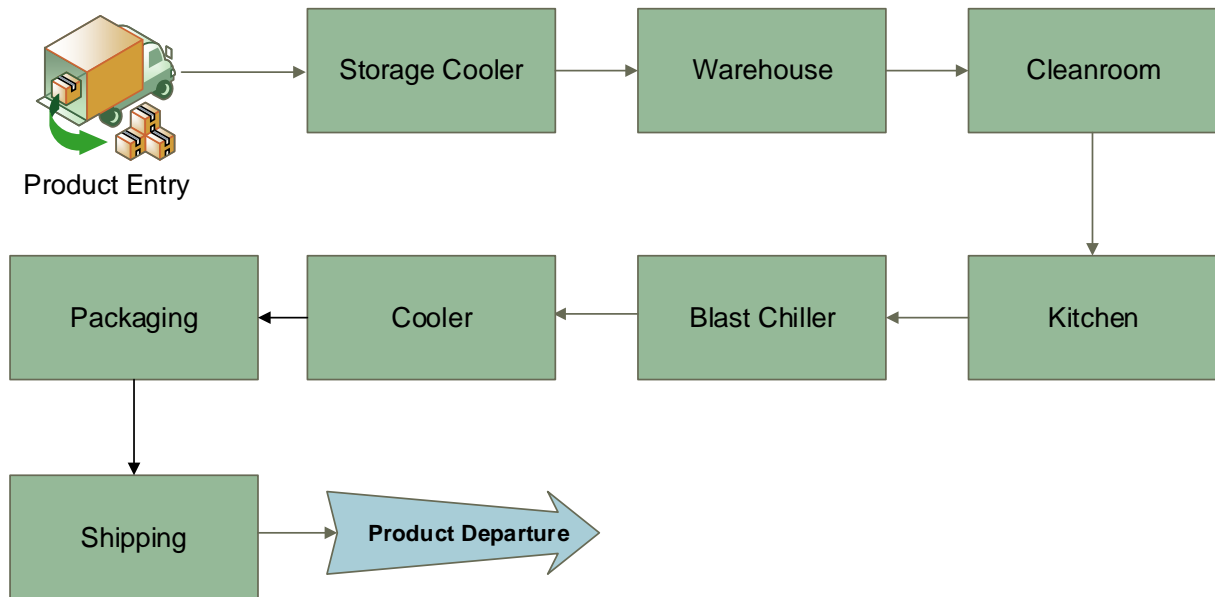
Sunflower Oil: – **Halal** (Aslan) [Sunflower oil is the non-volatile oil pressed from the seeds of sunflower. Sunflower oil is commonly used in food as a frying oil, and in cosmetic formulations as an emollient.]

Parsley: – **Halal** (Aslan) [Parsley or garden parsley is a species of flowering plant in the family Apiaceae that is native to the central and eastern Mediterranean region, but has been naturalized elsewhere in Europe, and is widely cultivated as an herb, and a vegetable.]

Diced Onions: – **Halal** (Aslan) [The onion, also known as the bulb onion or common onion, is a vegetable that is the most widely cultivated species of the genus Allium.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

3.1 All equipment must be free of raw material, packaging, finished goods and any accumulated debris.

3.2 Rinse the equipment with potable water – rinsing from the upper portion of the equipment to the lower portion. Use sufficient water pressure, enough to rinse away debris but avoiding as much overspray and splash back as possible.

3.3 Be sure to rinse all the interior areas, the water trapping areas and under areas of the equipment.

3.4 Soap the equipment using the detergent then scrub using brushes. Ensure that all areas are cleaned e.g. pinch rollers, inside of paneling that accumulates dirt, etc.

3.5 Rinse off the soap using potable water, be sure that all the soap suds and loose debris has been removed.

3.6 Visually inspect the equipment to see if adequate cleaning has been performed. If any areas look like they are still not clean, steps 3.4 and 3.5 must be repeated.

3.8 Once the equipment is visibly clean liberally apply properly diluted (strength tested) sanitizer all over the equipment. As per label do not rinse off sanitizer / As per label rinse off the sanitizer.

3.9 Allow the equipment to air dry.

3.10 Record cleaning operations on FO-.01.a Sanitation Log....

Frequency: Daily and weekly

PRODUCT & SUPPLIER ASSESSMENT

Taylor Farms

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Diced Onion	N/A	Pass		Halal Aslan	Plant

Nebraska Beef

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Halal Ground Beef	Certificate	Pass		Halal Shartan	Animal

Challenge Dairy

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Unslated Butter	Statement	Pass		Halal Shartan	Animal

California Gourmet Nuts

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Pine Nuts	N/A	Pass		Halal Aslan	Plant

Cal Veg

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Parsley	N/A	Pass		Halal Aslan	Plant

Cargil

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Salt	N/A	Pass		Halal Aslan	Mineral

Chef Quality

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Black Pepper	N/A	Pass		Halal Aslan	Plant
Flour	N/A	Pass		Halal Aslan	Plant
Paprika	N/A	Pass		Halal Aslan	Plant
Cumin	N/A	Pass		Halal Aslan	Plant
Allspice	N/A	Pass		Halal Aslan	Plant
Crushed Red Pepper	N/A	Pass		Halal Aslan	Plant
Seasoning Salt	N/A	Pass		Halal Aslan	Mineral

Mid East

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Aleppo Pepper	N/A	Pass		Halal Aslan	Plant
Pepper Paste	N/A	Pass		Halal Aslan	Plant

Sunnyland Bulghur Co

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Bulgur Wheat	N/A	Pass		Halal Aslan	Plant

De Tulpen

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Potato Starch	N/A	Pass		Halal Aslan	Plant

Deb El

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Liquid Egg	N/A	Pass		Halal Aslan	Animal

Honeyville

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Farina	N/A	Pass		Halal Aslan	Plant

BMA

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Sunflower Oil	N/A	Pass		Halal Aslan	Plant

TESTING METHOD

The following tests are performed for the production facility: ATP Swab Testing.

CONCLUSION

Client was cooperative, compliant with on-site access, and all relevant documentation requests. Inspector was able to identify all critical Halal Area Risk Management locations. All H.A.R.M. areas have been properly mitigated. All source materials have been analysed during this review. FGC Foods's facility has been deemed to be conducive to maintaining the integrity of a Halal product.

Based upon this information, the review team hereby certifies both the facility, and all products mentioned in this report to be Halal.

REVIEW AGENT:

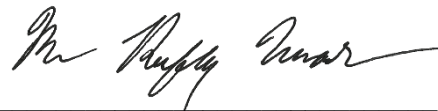


Tameem Allie
Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad
Director of Operations



Imam Mansoor Rafiq Umar
President

Date: Thursday, 01 April 2021