



HALAL WATCH WORLD

THE **GOLD** STANDARD



PRODUCT REPORT

Noujaim's 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: Nojaim’s Foods | 7 |
| FACILITY PROFILE | 7 |
| PRODUCT INFORMATION | 8 |
| PRODUCT PROFILE..... | 9 |
| Hummus..... | 9 |
| PRODUCT PROFILE..... | 10 |
| Red Pepper Hummus | 10 |
| PRODUCT PROFILE..... | 11 |
| Cumin Hummus | 11 |
| PRODUCT PROFILE..... | 12 |
| Baba Ghanouj..... | 12 |
| PRODUCT PROFILE..... | 13 |
| Tabouli | 13 |
| PRODUCT PROFILE..... | 15 |
| Mediterranean Eggplant | 15 |
| PRODUCT PROFILE..... | 17 |
| Quinoa Salad..... | 17 |
| PRODUCT PROFILE..... | 19 |
| Chickpea Salad..... | 19 |

| | |
|------------------------------------|-----------|
| PRODUCT PROFILE..... | 21 |
| Couscous Salad..... | 21 |
| PRODUCT PROFILE..... | 23 |
| Beet Salad..... | 23 |
| PRODUCT PROFILE..... | 25 |
| Chicken Curry | 25 |
| PRODUCT PROFILE..... | 27 |
| Chicken Salad | 27 |
| CLEANING METHOD..... | 29 |
| PRODUCT & SUPPLIER ASSESSMENT..... | 31 |
| Restaurant Depot | 31 |
| Chef Quality..... | 32 |
| Family Choice Distribution | 32 |
| Torrington Produce..... | 32 |
| Napoli | 32 |
| New England Meat Company | 32 |
| TESTING METHOD..... | 33 |
| CONCLUSION..... | 34 |

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.

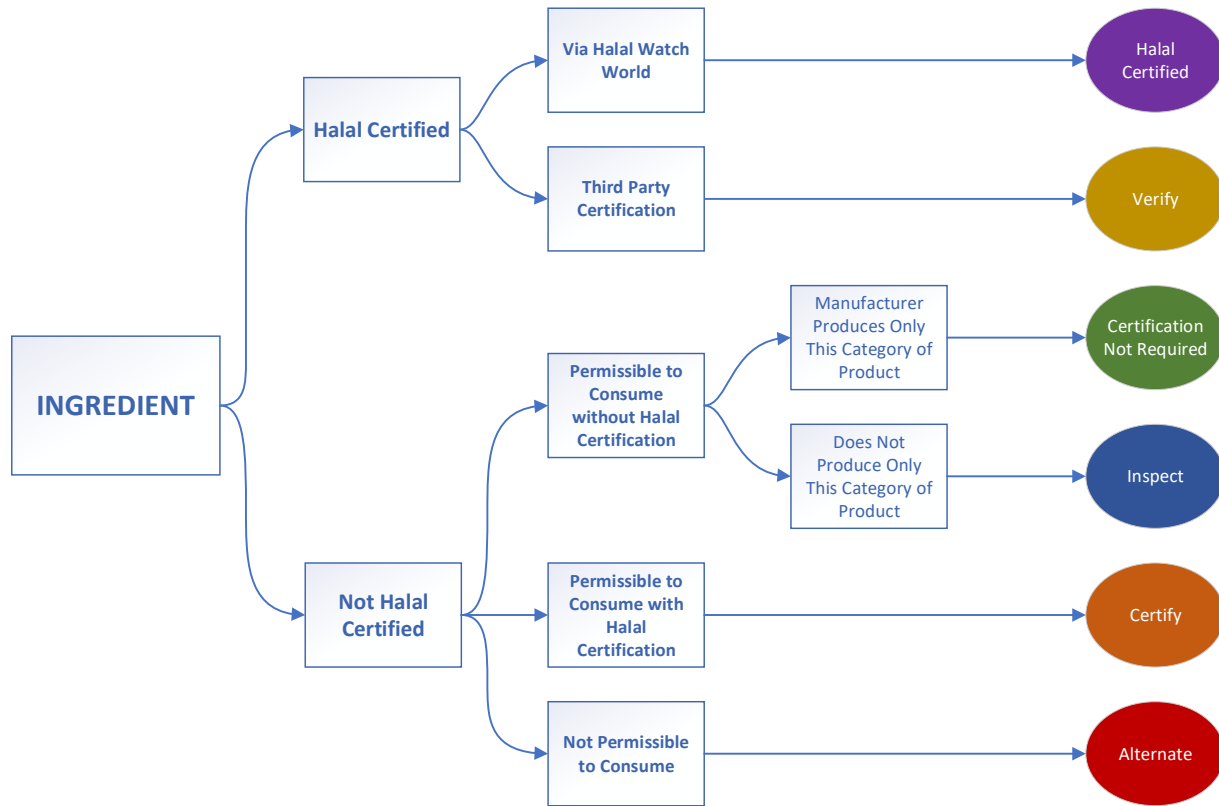
2. Is the product/ingredient Halal certified via another organization?

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: Noujaim's Foods

FACILITY PROFILE

`Set in the heart of Winsted, CT is the home of Noujaim's Bistro. Inside the main dining room you will find local artist's creations, treasures from Lebanon, and mouth-watering dishes your taste buds will be upset you didn't know about earlier.

When you dine with us you will find that every nibble is packed with flavor, passion, love, and a story.

Noujaim's is the story about my dream turned reality to share my Lebanese heritage and love of cooking with the rest of the world one bite at a time.'

-George Noujaim

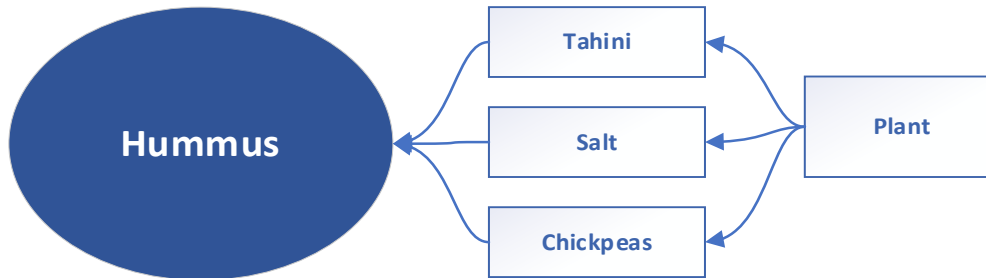
| Client Details | |
|------------------------------|------------------------------|
| GENERAL INFORMATION | |
| Product Type: | Menu/Meals |
| Total Number of Products: | 12 |
| Total Number of Ingredients: | 43 |
| SUPPLIER OVERVIEW | |
| Supplier1: | Family's Choice Distribution |
| Supplier2: | Chef Quality |
| Supplier3: | Restaurant Depot |
| Supplier4: | Torrington Produce |
| Supplier5: | Napoli |
| Supplier6: | New England Meat Company |

PRODUCT INFORMATION

| Product name | Client product # | HWW Product ID | Ingredients List |
|------------------------|-------------------------|-----------------------|---|
| Hummus | | KT1002-MM01 | Tahini, Salt, Chickpeas |
| Red Pepper Hummus | | KT1002-MM02 | Paprika, Chickpeas, Tahini Salt |
| Cumin Hummus | | KT1002-MM03 | Cumin, Chickpeas, Tahini Salt |
| Baba Ghanouj | | KT1002-MM04 | Tahini, Salt, Eggplant |
| Tabouli | | KT1002-MM05 | Tomatoes, Parsley, Bulgur, Mint, Salt, Pepper, All-Spice, Soy Oil, Olive Oil |
| Mediterranean Eggplant | | KT1002-MM06 | Eggplant, Tomatoes, Soy Oil, Olive Oil, Garlic, Salt, Pepper, Dried Basil |
| Quinoa Salad | | KT1002-MM07 | Red Quinoa, White Quinoa, Roasted Red Peppers, Scallions, Cilantro, Corn, Cumin, Salt, Pepper, Soy Oil, Vegetable Oil, Red Wine Vinegar |
| Chickpea Salad | | KT1002-MM08 | Chickpeas, Roasted Red Peppers, Parsley, Scallions, Soy Oil, Olive Oil, Dry Mint, Salt, Pepper |
| Couscous Salad | | KT1002-MM09 | Couscous - Cooked, Carrots - Shredded, Raisins, Parsley, Lemon, Soy Oil, Olive Oil, Salt, Pepper, Cumin, Coriander, Garlic - Chopped |
| Beet Salad | | KT1002-MM10 | Beets - Cooked, Onion - Sliced, Parsley, Balsamic Vinegar, Soy Oil, Olive Oil, Sugar, Salt, Pepper |
| Chicken Curry | | KT1002-MM11 | Chicken - Cooked & Diced, Mayonnaise, Walnuts, Raisins, Curry, Granulated Garlic, Salt, Pepper |
| Chicken Salad | | KT1002-MM12 | Chicken - Cooked & Diced, Celery, Onion, Lemon Juice, Dijon Mustard, Extra Virgin Olive Oil, Salt, Pepper |

PRODUCT PROFILE

Hummus



Hummus

Hummus is a Middle Eastern dip, spread, or savory dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. The standard garnish in the Middle East includes olive oil, a few whole chickpeas, parsley, and paprika. In Middle Eastern cuisine, it is usually eaten as a dip, with pita bread.

Ingredient Status

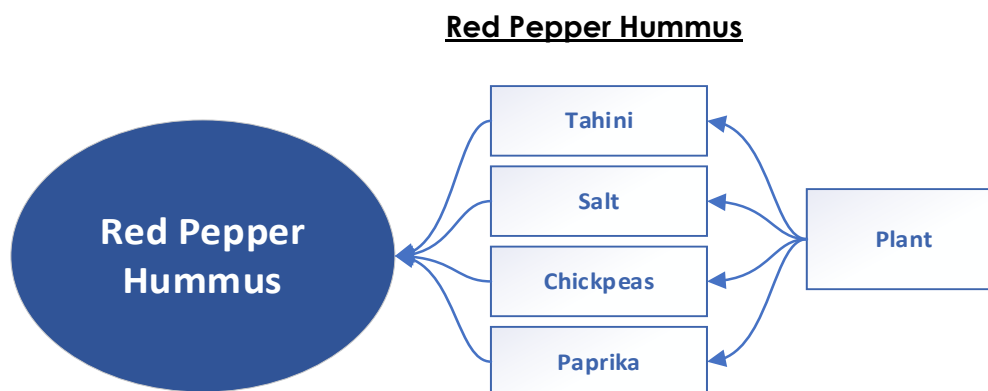
Tahini: – **Halal** (Aslan) [Tahini or tahina is a Middle Eastern condiment made from toasted ground hulled sesame. It is served by itself or as a major ingredient in hummus, baba ghanoush, and halva. Tahini is used in the cuisines of the Levant and Eastern Mediterranean, the South Caucasus, as well as parts of North Africa.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Chickpeas: – **Halal** (Aslan) [The chickpea or chick pea is an annual legume of the family Fabaceae, subfamily Faboideae. Its different types are variously known as gram or Bengal gram, garbanzo or garbanzo bean, or Egyptian pea. Chickpea seeds are high in protein.]

Concerns – None.

PRODUCT PROFILE



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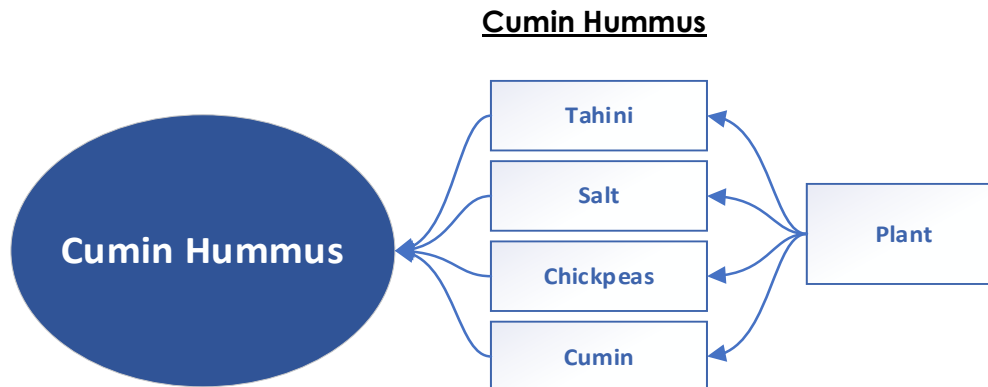
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Chickpeas: – **Halal** (Aslan) [The chickpea or chick pea is an annual legume of the family Fabaceae, subfamily Faboideae. Its different types are variously known as gram or Bengal gram, garbanzo or garbanzo bean, or Egyptian pea. Chickpea seeds are high in protein.]

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

Concerns – None.

PRODUCT PROFILE



Hummus

Hummus is a Middle Eastern dip, spread, or savory dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. The standard garnish in the Middle East includes olive oil, a few whole chickpeas, parsley, and paprika. In Middle Eastern cuisine, it is usually eaten as a dip, with pita bread.

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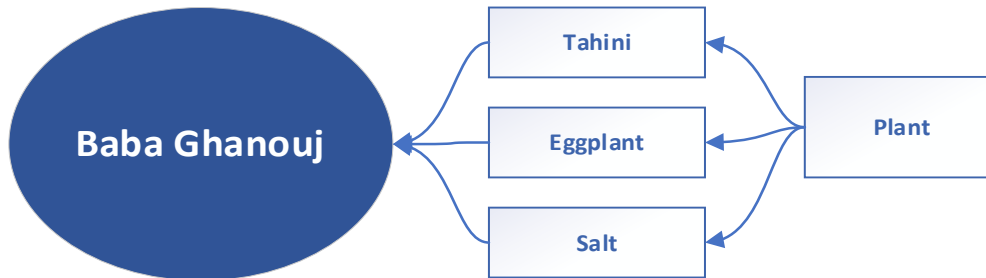
Chickpeas: – **Halal** (Aslan) [The chickpea or chick pea is an annual legume of the family Fabaceae, subfamily Faboideae. Its different types are variously known as gram or Bengal gram, garbanzo or garbanzo bean, or Egyptian pea. Chickpea seeds are high in protein.]

Cumin: – **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]

Concerns – None.

PRODUCT PROFILE

Baba Ghanouj



Baba Ghanouj

Baba ghanoush, also spelled baba ganoush or baba ghanouj, is a Levantine appetizer consisting of mashed cooked eggplant, olive oil, lemon juice, various seasonings, and sometimes tahini. It may be served with onions, tomatoes, or other vegetables.

Ingredient Status

Tahini: – **Halal** (Aslan) [Tahini or tahina is a Middle Eastern condiment made from toasted ground hulled sesame. It is served by itself or as a major ingredient in hummus, baba ghanoush, and halva. Tahini is used in the cuisines of the Levant and Eastern Mediterranean, the South Caucasus, as well as parts of North Africa.]

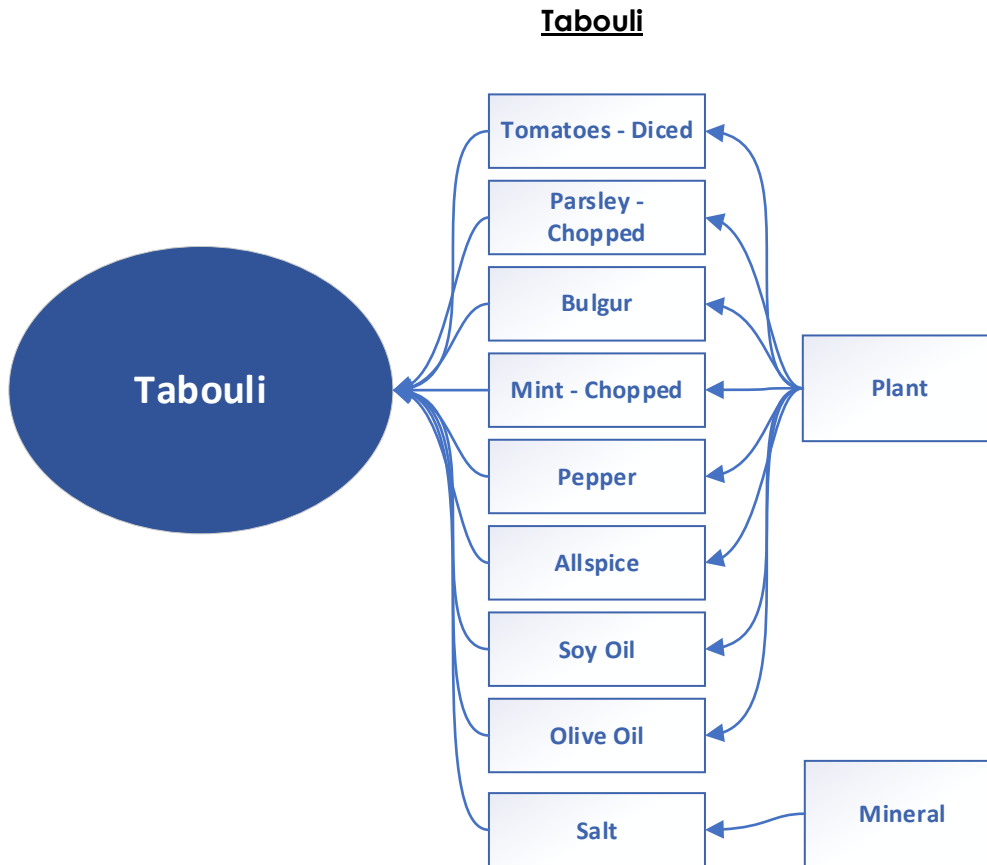
Eggplant: – **Halal** (Aslan) [Eggplant, aubergine or brinjal is a plant species in the nightshade family Solanaceae. Solanum melongena is grown worldwide for its edible fruit. Most commonly purple, the spongy, absorbent fruit is used in several cuisines. Typically used as a vegetable in cooking, it is a berry by botanical definition]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural

crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PRODUCT PROFILE



Tabouli

Tabbouleh is a Levantine salad made mostly of finely chopped parsley, with tomatoes, mint, onion, bulgur, and seasoned with olive oil, lemon juice, salt and sweet pepper. Some variations add lettuce, or use semolina instead of bulgur. Tabbouleh is traditionally served as part of a mezze in the Arab world.

Ingredient Status

Tomatoes: – **Halal** (Aslan) [The tomato is the edible berry of the plant *Solanum lycopersicum*, commonly known as a tomato plant. The species originated in western

South America and Central America. ... While tomatoes are fruits—botanically classified as berries—they are commonly used culinarily as a vegetable ingredient or side dish.]

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 a herb, and a vegetable. Parsley is widely used in European, Middle Eastern, and American cuisine.]

Bulgur: – **Halal** (Aslan) [Bulgur, also rifofo and burghul, is a cereal food made from the cracked parboiled groats of several different wheat species, most often from durum wheat. It originates in West Asian cuisine.]

Mint: – **Halal** (Aslan) [Mentha is a genus of plants in the family Lamiaceae. The exact distinction between species is unclear; it is estimated that 13 to 24 species exist. Hybridization occurs naturally where some species' ranges overlap. Many hybrids and cultivars are known.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species Capsicum annum. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

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 flavor of allspice brings to mind cinnamon, cloves, nutmeg, and pepper. Allspice is used in Caribbean, Middle Eastern, and Latin American cuisines, among others]

Soy Oil: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

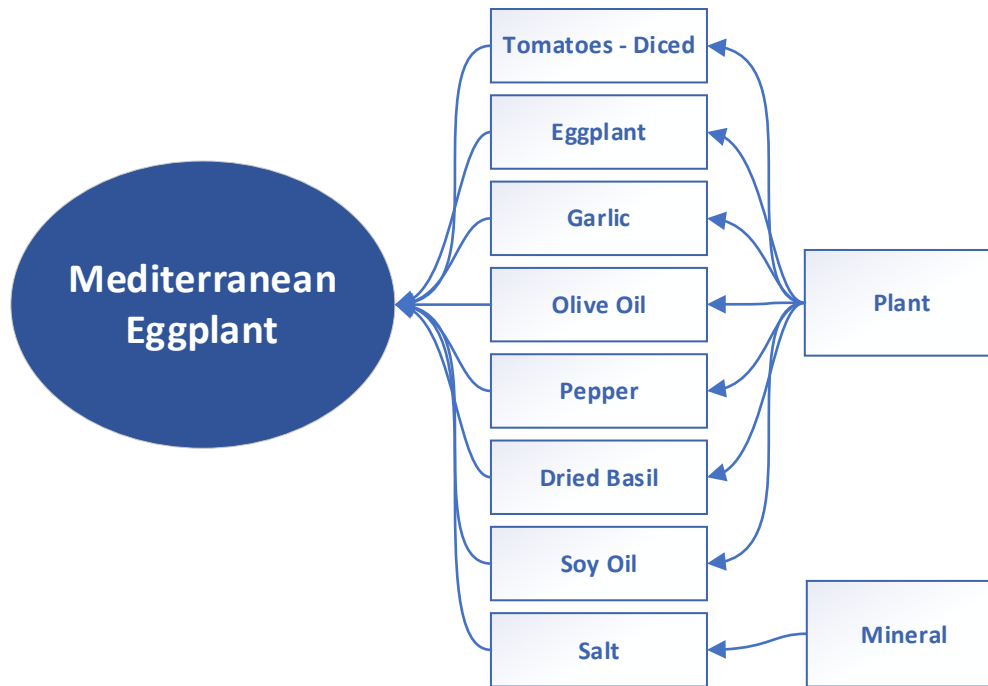
Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PRODUCT PROFILE

Mediterranean Eggplant



Mediterranean Eggplant

A Mediterranean Eggplant Salad.

Ingredient Status

Tomatoes: – **Halal** (Aslan) [The tomato is the edible berry of the plant *Solanum lycopersicum*, commonly known as a tomato plant. The species originated in western South America and Central America. ... While tomatoes are fruits—botanically classified as berries—they are commonly used culinarily as a vegetable ingredient or side dish.]

Eggplant: – **Halal** (Aslan) [Eggplant, aubergine or brinjal is a plant species in the nightshade family Solanaceae. *Solanum melongena* is grown worldwide for its edible fruit. Most commonly purple, the spongy, absorbent fruit is used in several cuisines. Typically used as a vegetable in cooking, it is a berry by botanical definition.]

Garlic: – **Halal** (Aslan) [Garlic is a species of bulbous flowering plant in the genus *Allium*. Its close relatives include the onion, shallot, leek, chive, Welsh onion and Chinese onion.]

Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species Capsicum annuum. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

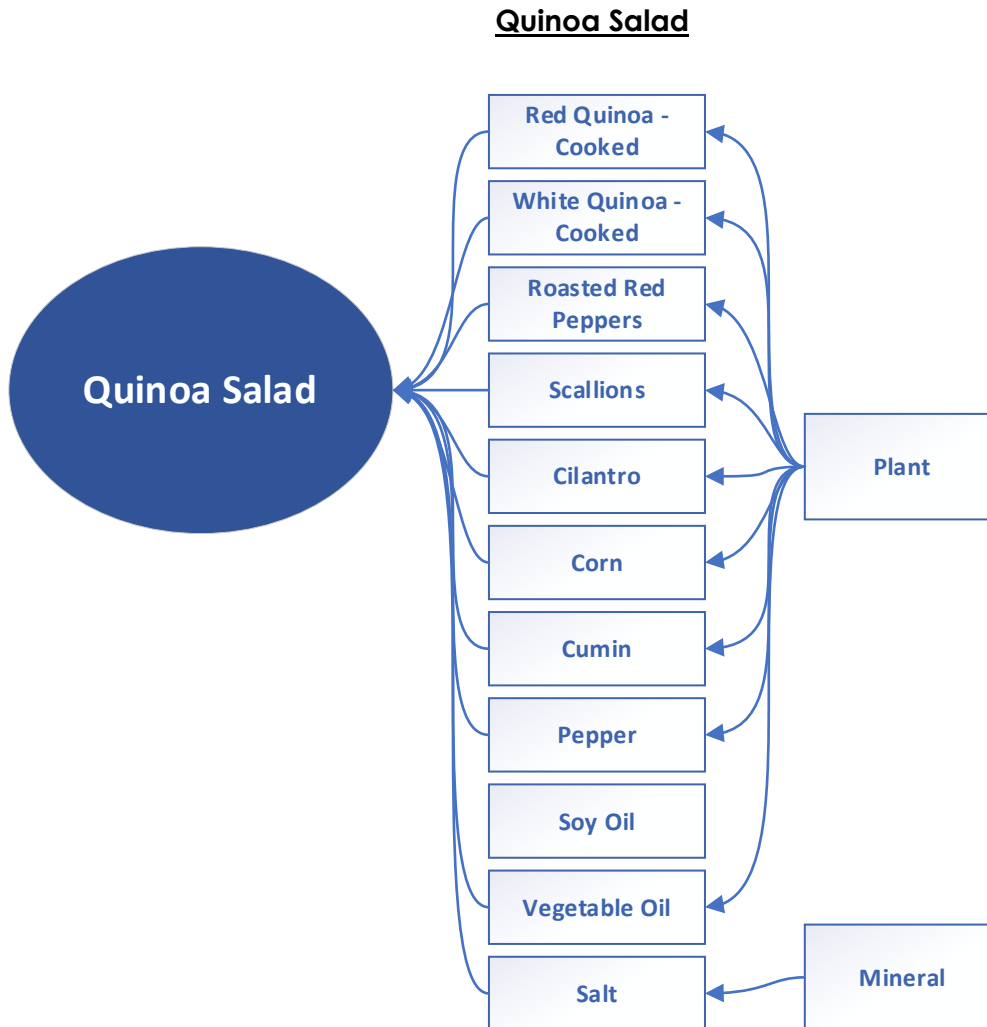
Dried Basil: – **Halal** (Aslan) [Basil, also called great basil, is a culinary herb of the family Lamiaceae. Basil is native to tropical regions from Central Africa to Southeast Asia. It is a tender plant, and is used in cuisines worldwide. There are many varieties of basil, as well as several related species or hybrids also called basil.]

Soy Oil: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

Salt: – **Halal** (Aslan) [Enter the ingredient description and include a source from your research]

Concerns – None.

PRODUCT PROFILE



Quinoa Salad

A Mediterranean Quinoa Salad.

Ingredient Status

Red Quinoa: – **Halal** (Aslan) [Red quinoa comes from the flowering plant *Chenopodium quinoa*, which is native to South America. ... Uncooked, red quinoa seeds are flat, oval, and crunchy. Once cooked, they puff up, forming small spheres similar in shape to couscous, and take on a fluffy-yet-chewy texture.]

White Quinoa: – **Halal** (Aslan) [White quinoa is actually a bit more tan than white, so sometimes it's called tan quinoa, ivory quinoa, golden quinoa, yellow quinoa, blond

quinoa, or just quinoa. Of all the quinoa colors, white quinoa has the most delicate taste and the lightest texture and it cooks up a bit fluffier than other types of quinoa.]

Roasted Red Peppers: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species *Capsicum annuum*. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

Scallions: – **Halal** (Aslan) [Scallions are vegetables derived from various species in the genus *Allium*. Scallions have a milder taste than most onions. Their close relatives include garlic, shallot, leek, chive, and Chinese onions.]

Cilantro: – **Halal** (Aslan) [Coriander is an annual herb in the family Apiaceae. It is also known as Chinese parsley, dhania or cilantro. All parts of the plant are edible, but the fresh leaves and the dried seeds are the parts most traditionally used in cooking.]

Corn: – **Halal** (Aslan) [Cumin is a flowering plant in the family Apiaceae, native to the Irano-Turanian Region. 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.]

Cumin: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

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. The fruit is a drupe which is about 5 mm in diameter, dark red, and contains a stone which encloses a single pepper seed.]

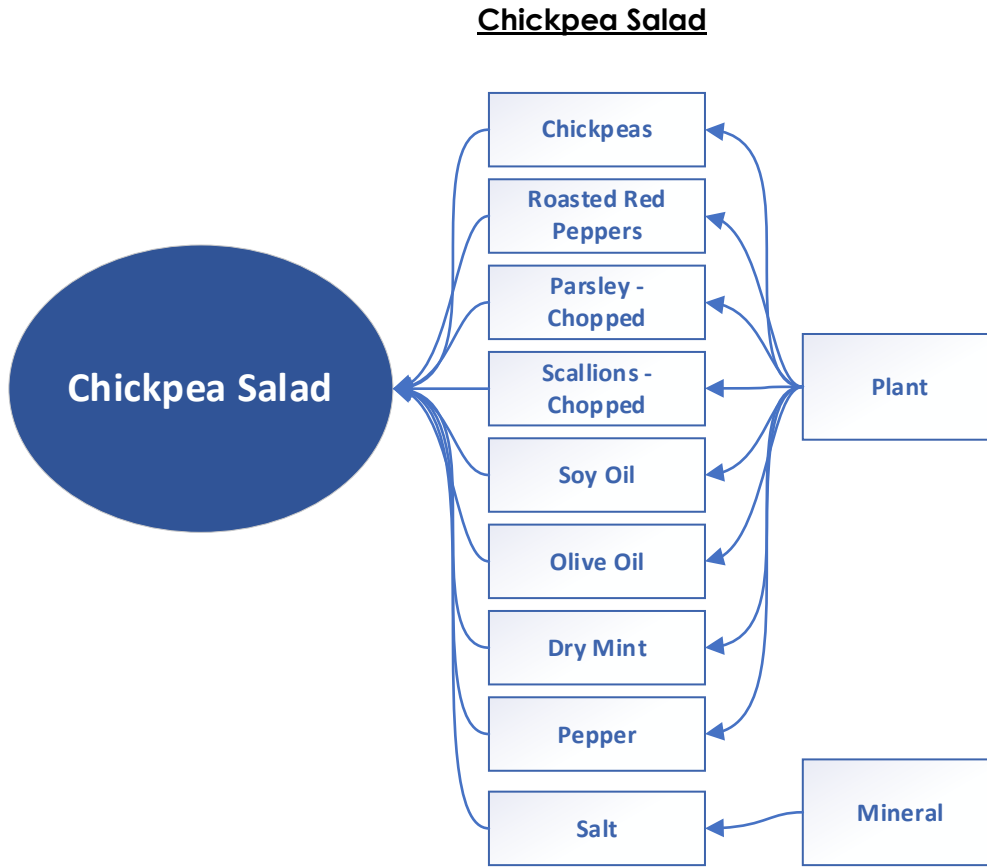
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Vegetable Oil: – **Halal** (Aslan) [Vegetable oils, or vegetable fats, are oils extracted from seeds or from other parts of fruits. Like animal fats, vegetable fats are mixtures of triglycerides. Soybean oil, grape seed oil, and cocoa butter are examples of fats from seeds.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PRODUCT PROFILE



Chickpea Salad

A Mediterranean Chickpea Salad.

Ingredient Status

Chickpeas: – **Halal** (Aslan) [The chickpea or chick pea is an annual legume of the family Fabaceae, subfamily Faboideae. Its different types are variously known as gram or Bengal gram, garbanzo or garbanzo bean, or Egyptian pea. Chickpea seeds are high in protein.]

Roasted Red Peppers: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species Capsicum annuum. Cultivars of the plant produce

fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

Parsley - Chopped: – **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 a herb, and a vegetable. Parsley is widely used in European, Middle Eastern, and American cuisine.]

Scallions: – **Halal** (Aslan) [Scallions are vegetables derived from various species in the genus Allium. Scallions have a milder taste than most onions. Their close relatives include garlic, shallot, leek, chive, and Chinese onions.]

Soy Oil: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

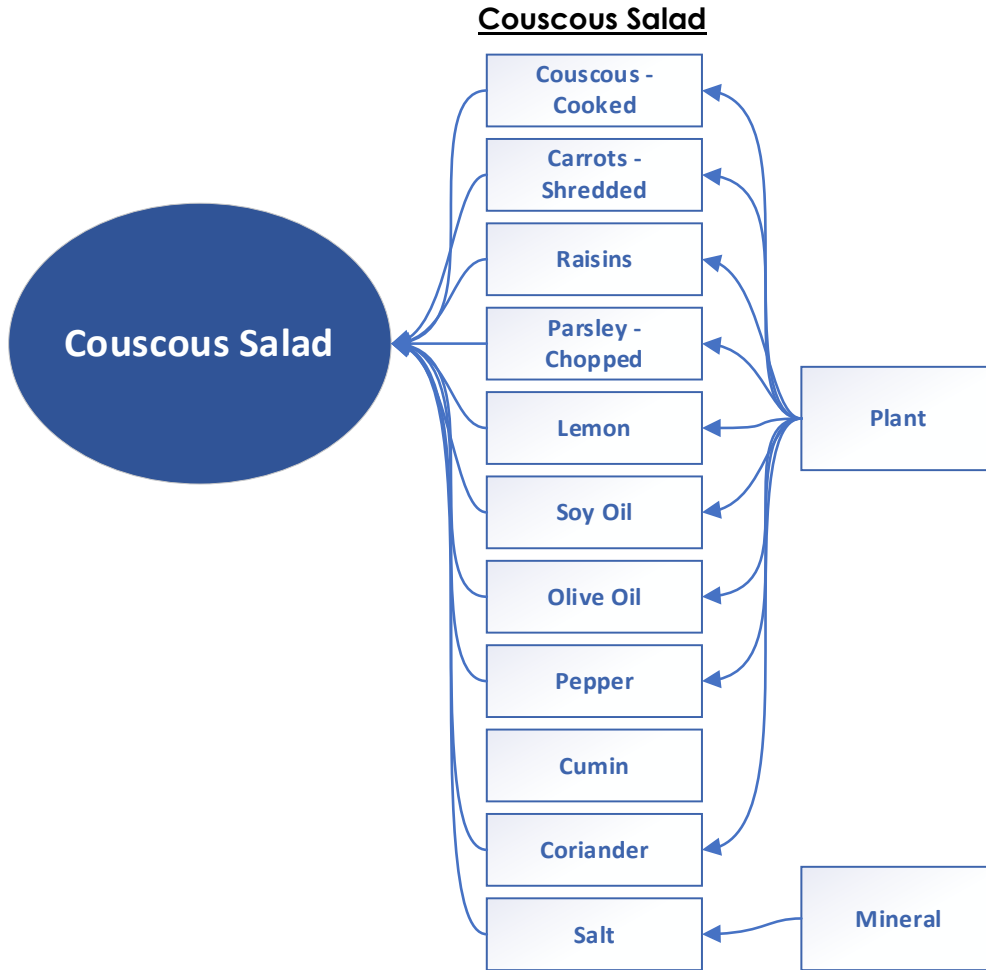
Mint: – **Halal** (Aslan) [Mentha is a genus of plants in the family Lamiaceae. The exact distinction between species is unclear; it is estimated that 13 to 24 species exist. Hybridization occurs naturally where some species' ranges overlap. Many hybrids and cultivars are known.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species Capsicum annuum. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

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Concerns – None.

PRODUCT PROFILE



Couscous Salad

A Mediterranean Chickpea Salad.

Ingredient Status

Couscous: – **Halal** (Aslan) [Couscous is a North African dish of small steamed granules of rolled durum wheat semolina that is traditionally served with a stew spooned on top. Pearl millet, sorghum, Bulgur and other cereals can be cooked in a similar way in other regions and the resulting dishes are also sometimes called couscous.]

Carrots: – **Halal** (Aslan) [The carrot is a root vegetable, typically orange in color, though purple, black, red, white, and yellow cultivars exist, all of which are domesticated forms of the wild carrot, *Daucus carota*, native to Europe and Southwestern Asia.]

Raisins: – **Halal** (Aslan) [A raisin is a dried grape. Raisins are produced in many regions of the world and may be eaten raw or used in cooking, baking, and brewing.]

Parsley - Chopped: – **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 a herb, and a vegetable. Parsley is widely used in European, Middle Eastern, and American cuisine.]

Lemon: – **Halal** (Aslan) [The lemon is a species of small evergreen tree in the flowering plant family Rutaceae, native to Asia, primarily Northeast India, Northern Myanmar or China.]

Soy Oil: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

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. The fruit is a drupe which is about 5 mm in diameter, dark red, and contains a stone which encloses a single pepper seed.]

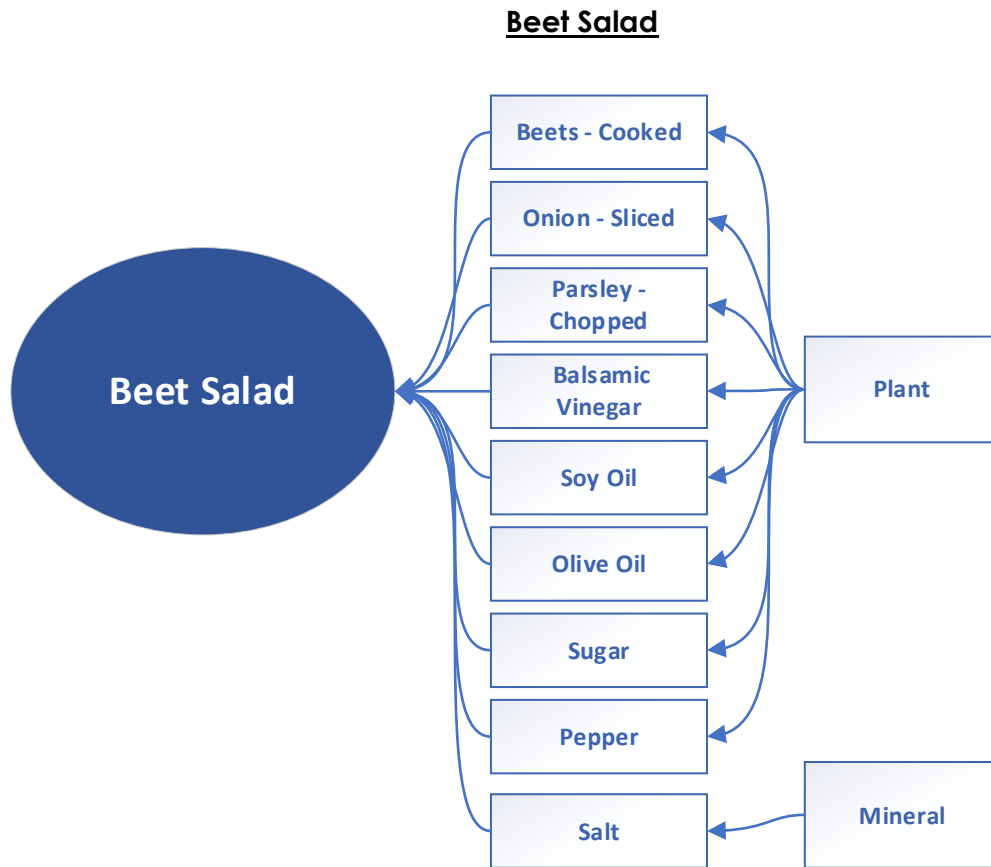
Cumin: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

Coriander: – **Halal** (Aslan) [Coriander is an annual herb in the family Apiaceae. It is also known as Chinese parsley, dhanian or cilantro. All parts of the plant are edible, but the fresh leaves and the dried seeds are the parts most traditionally used in cooking.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None

PRODUCT PROFILE



Beet Salad

A Mediterranean Beet Salad.

Ingredient Status

Beets: – **Halal** (Aslan) [The beetroot is the taproot portion of a beet plant, usually known in North America as beets while the vegetable is referred to as beetroot in British English, and also known as the table beet, garden beet, red beet, dinner beet or golden beet.]

Onion - Sliced: – **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. The shallot is a botanical variety of the onion which was classified as a separate

species until 2010. Its close relatives include garlic, scallion, leek, chive, and Chinese onion.]

Parsley - Chopped: – **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 a herb, and a vegetable. Parsley is widely used in European, Middle Eastern, and American cuisine.]

Balsamic Vinegar: – **Halal** (Aslan) [Balsamic vinegar is a very dark, concentrated and intensely flavoured vinegar originating in Italy, made wholly or partially from grape must: freshly crushed grape juice with all the skins, seeds and stems.]

Soy Oil: – **Halal** (Aslan) [Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints.]

Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

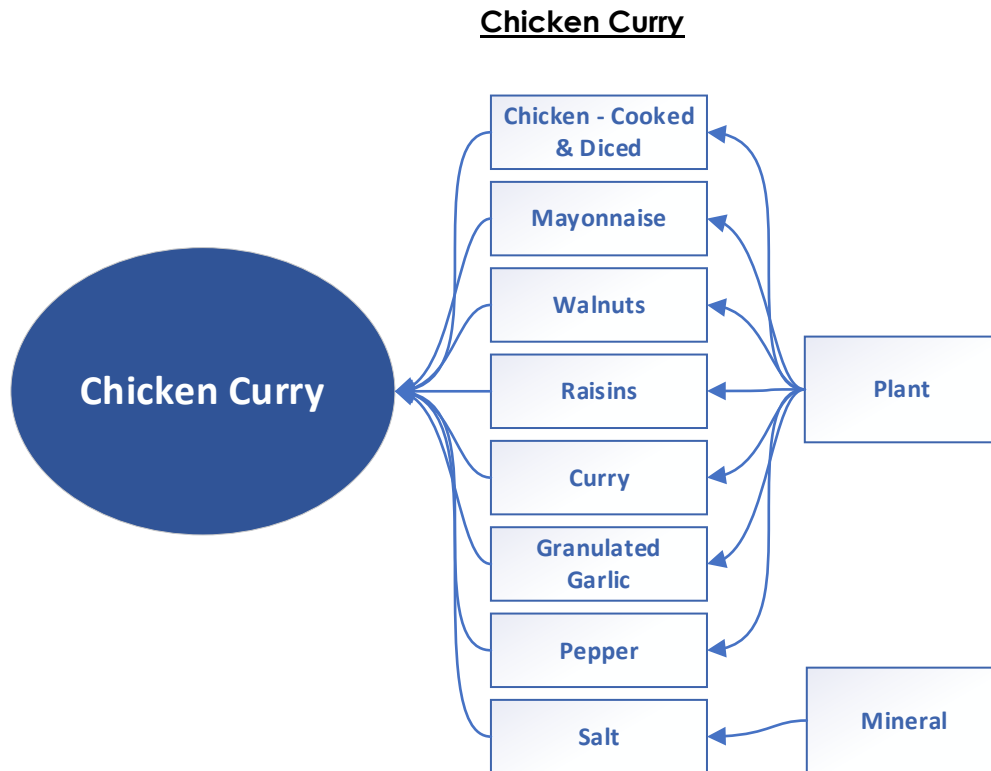
Sugar: – **Halal** (Aslan) [Sugar is the generic name for sweet-tasting, soluble carbohydrates, many of which are used in food. Simple sugars, also called monosaccharides, include glucose, fructose, and galactose. Compound sugars, also called disaccharides or double sugars, are molecules made of two monosaccharides joined by a glycosidic bond.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species *Capsicum annuum*. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PRODUCT PROFILE



Chicken Curry

Chicken curry is a dish originating from the Indian subcontinent. It is common in the Indian subcontinent, Southeast Asia, Great Britain, and the Caribbean.

Ingredient Status

Chicken - Cooked & Diced: – **Halal** (Aslan) [Chicken is the most common type of poultry in the world. Owing to the relative ease and low cost of raising chickens—in comparison to mammals such as cattle or hogs—chicken meat and chicken eggs have become prevalent in numerous cuisines.]

Mayonnaise: – **Halal** (Aslan) [Mayonnaise, colloquially referred to as "mayo", is a thick, creamy sauce or dressing commonly used on sandwiches, hamburgers, composed salads, and French fries. It also forms the base for various other sauces, such as tartar sauce, fry sauce, remoulade, salsa golf, and rouille.]

Walnuts: – **Halal** (Aslan) [A walnut is the nut of any tree of the genus Juglans, particularly the Persian or English walnut, Juglans regia. A walnut is the edible seed of a drupe, and thus not a true botanical nut. It is commonly consumed as a nut.]

Raisins: – **Halal** (Aslan) [A raisin is a dried grape. Raisins are produced in many regions of the world and may be eaten raw or used in cooking, baking, and brewing.]

Curry Powder: – **Halal** (Aslan) [Curry powder is a spice mix originating from the Indian subcontinent.]

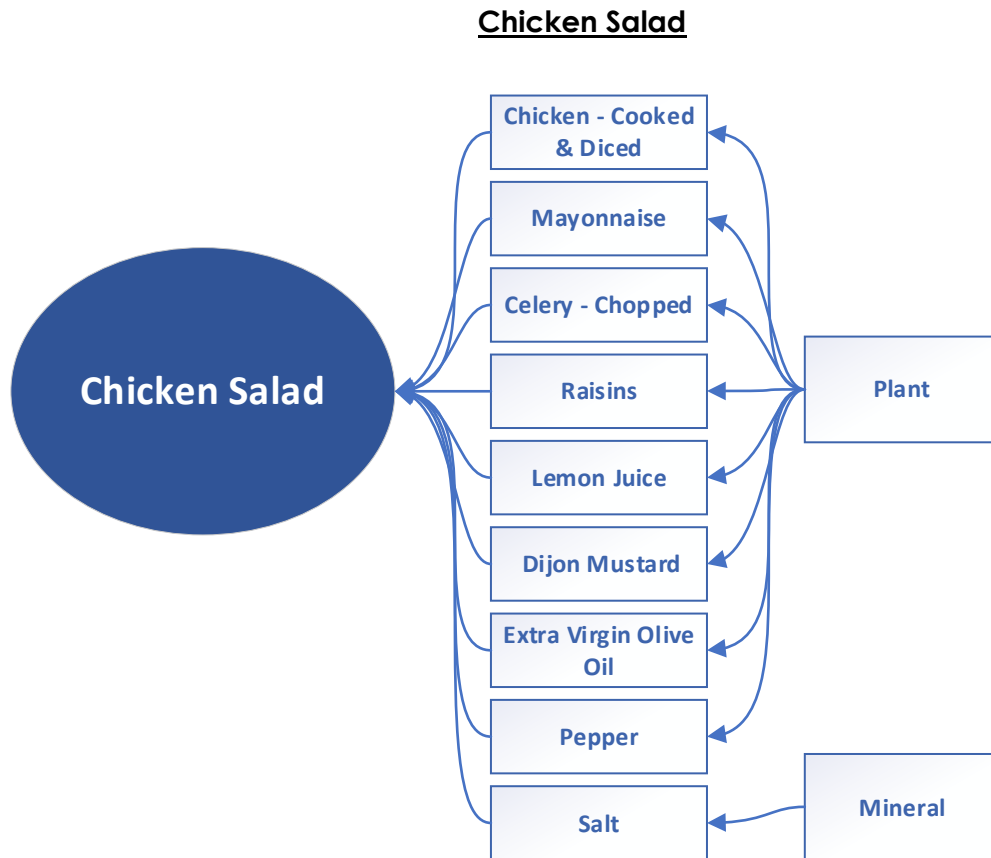
Granulated Garlic: – **Halal** (Aslan) [Granulated garlic is dried garlic that has been coarsely ground to a sand-like consistency. It's made by drying fresh garlic cloves in an oven, then grinding the cloves into garlic granules with a spice grinder. You can usually find granulated garlic bottled in the seasoning aisle of your local grocery store.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species Capsicum annuum. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PRODUCT PROFILE



Chicken Salad

Chicken salad is any salad with chicken as a main ingredient. Other common ingredients may include mayonnaise, hard-boiled egg, celery, onion, pepper, pickles and a variety of mustards.

Ingredient Status

Chicken - Cooked & Diced: – **Halal** (Aslan) [Chicken is the most common type of poultry in the world. Owing to the relative ease and low cost of raising chickens—in comparison to mammals such as cattle or hogs—chicken meat and chicken eggs have become prevalent in numerous cuisines.]

Mayonnaise: – **Halal** (Aslan) [Mayonnaise, colloquially referred to as "mayo", is a thick, creamy sauce or dressing commonly used on sandwiches, hamburgers,

composed salads, and French fries. It also forms the base for various other sauces, such as tartar sauce, fry sauce, remoulade, salsa golf, and rouille.]

Celery: – **Halal** (Aslan) [Celery is a marshland plant in the family Apiaceae that has been cultivated as a vegetable since antiquity. Celery has a long fibrous stalk tapering into leaves. Depending on location and cultivar, either its stalks, leaves or hypocotyl are eaten and used in cooking. Celery seed powder is used as a spice.]

Raisins: – **Halal** (Aslan) [A raisin is a dried grape. Raisins are produced in many regions of the world and may be eaten raw or used in cooking, baking, and brewing.]

Lemon Juice: – **Halal** (Aslan) [Lemon juice is said to be a healthy drink with potential disease-fighting properties. It's particularly popular in the alternative health community because of its supposed alkalizing effects. However, lemon juice has an unarguably low pH and should therefore be seen as acidic, not alkaline.]

Dijon Mustard: – **Halal** (Aslan) [Dijon mustard is a traditional mustard of France, named after the town of Dijon in Burgundy, France, which was the center of mustard making in the late Middle Ages and was granted exclusive rights in France in the 17th century.]

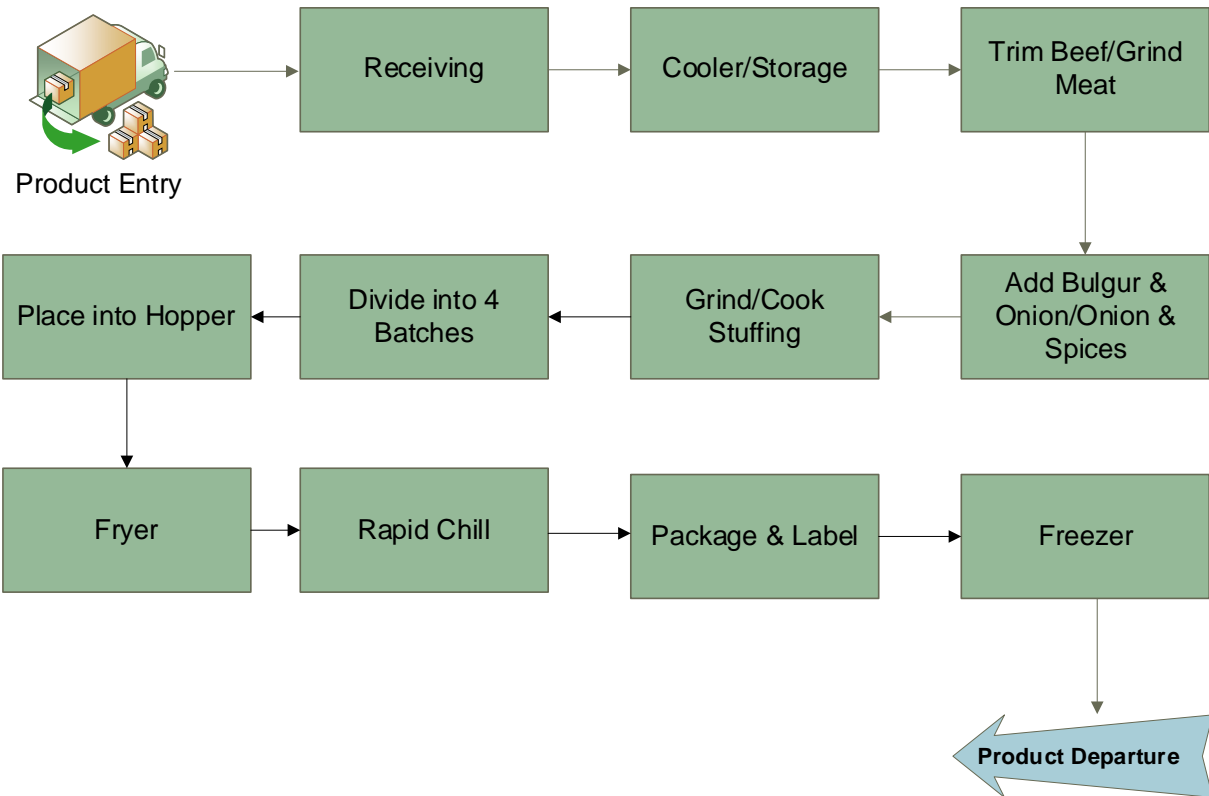
Extra Virgin Olive Oil: – **Halal** (Aslan) [Olive oil is a liquid fat obtained from olives, a traditional tree crop of the Mediterranean Basin, produced by pressing whole olives and extracting the oil. It is commonly used in cooking, for frying foods or as a salad dressing.]

Pepper: – **Halal** (Aslan) [The bell pepper is the fruit of plants in the Grossum cultivar group of the species *Capsicum annuum*. Cultivars of the plant produce fruits in different colors, including red, yellow, orange, green, white, and purple. Bell peppers are sometimes grouped with less pungent chili varieties as "sweet peppers".]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

- All food contact equipment will be disassembled, cleaned, and sanitized after 4 hours of continuous use during the production shift.
- Food contact equipment and non-food contact surfaces will be organoleptically inspected during the production shift by the person in charge and cleaned as needed to maintain a sanitary environment.
- The person in charge will inspect equipment, other food-contact surfaces, and facilities after cleaning and sanitization to monitor the effectiveness of cleaning and sanitizing.
- The results will be recorded on a Production Checklist. If the results are found to be acceptable, the appropriate line will be initialed.
- When Noujaim's Food or FSIS determines that the Sanitation SOPs may have failed to

prevent direct contamination or adulteration of product, the establishment must implement corrective actions. Corrective actions include procedures to ensure appropriate disposition of product(s) that may be contaminated, restore sanitary conditions, and prevent the recurrence of direct contamination or adulteration of product(s), including appropriate reevaluation and modification of the Sanitation SOP's and the procedures specified therein or appropriate improvements in the execution of the Sanitation SOP's or the procedures specified therein.

- If new inspection procedures are adopted, this sSOP will be modified accordingly, signed, dated and recorded on the sSop change log.

Procedures for cleaning and sanitizing food contact equipment:

- As equipment is disassembled, it should be observed for missing or worn parts that might cause debris accumulation and pose a food safety hazard.
- Replace or repair parts and equipment as necessary and document what was done on a CAR.
- An approved cleaner will be applied to pieces/utensils/parts. Cleaner will be used in accordance with manufacturer's instructions.
- Take each piece of equipment and disassemble into component pieces
 - Apply an approved cleaner to pieces/utensils/parts.
 - Cleaner will be used in accordance with manufacturer's instructions.
 - Rinse all pieces/utensils/parts with water of at least 100°F to 140°F maximum.
 - Sanitize pieces/utensils/parts with approved sanitizer or ≥180°F water.
 - Sanitizer will be used in accordance with manufacturer's instructions.
 - Reassemble equipment without rinsing.
- Store cleaning equipment in a clean and sanitary manner.

Frequency: After every production.

PRODUCT & SUPPLIER ASSESSMENT

Restaurant Depot

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|------------------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Chickpeas | N/A | Pass | None | Halal Aslan | Plant |
| Tomatoes | N/A | Pass | None | Halal Aslan | Plant |
| Bulgur | N/A | Pass | None | Halal Aslan | Plant |
| Mint | N/A | Pass | None | Halal Aslan | Plant |
| Soy Oil | N/A | Pass | None | Halal Aslan | Plant |
| Olive Oil | N/A | Pass | None | Halal Aslan | Plant |
| Eggplant | N/A | Pass | None | Halal Aslan | Plant |
| Chopped Garlic | N/A | Pass | None | Halal Aslan | Plant |
| Red Quinoa | N/A | Pass | None | Halal Aslan | Plant |
| White Quinoa | N/A | Pass | None | Halal Aslan | Plant |
| Scallions | N/A | Pass | None | Halal Aslan | Plant |
| Cilantro | N/A | Pass | None | Halal Aslan | Plant |
| Corn | N/A | Pass | None | Halal Aslan | Plant |
| Vegetable Oil | Statement | Pass | None | Halal Aslan | Plant |
| Roasted Red Peppers | N/A | Pass | None | Halal Aslan | Plant |
| Parsley | N/A | Pass | None | Halal Aslan | Plant |
| Dry Mint | N/A | Pass | None | Halal Aslan | Plant |
| Couscous | N/A | Pass | None | Halal Aslan | Plant |
| Carrots | N/A | Pass | None | Halal Aslan | Plant |
| Raisins | N/A | Pass | None | Halal Aslan | Plant |
| Lemon | N/A | Pass | None | Halal Aslan | Plant |
| Beets | N/A | Pass | None | Halal Aslan | Plant |
| Onion | N/A | Pass | None | Halal Aslan | Plant |
| Mayonnaise | Statement | Pass | None | Halal Aslan | Multiple |
| Walnuts | N/A | Pass | None | Halal Aslan | Plant |
| Curry | Statement | Pass | None | Halal Aslan | Plant |
| Celery | N/A | Pass | None | Halal Aslan | Plant |
| Lemon Juice | N/A | Pass | None | Halal Aslan | Plant |
| Dijon Mustard | N/A | Pass | None | Halal Aslan | Plant |
| Extra Virgin Olive Oil | N/A | Pass | None | Halal Aslan | Plant |

Chef Quality

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|-------------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Salt | N/A | Pass | None | Halal Aslan | Mineral |
| Paprika | N/A | Pass | None | Halal Aslan | Plant |
| Cumin | N/A | Pass | None | Halal Aslan | Plant |
| Pepper | N/A | Pass | None | Halal Aslan | Plant |
| Allspice | Statement | Pass | None | Halal Aslan | Plant |
| Dried Basil | N/A | Pass | None | Halal Aslan | Plant |
| Coriander | N/A | Pass | None | Halal Aslan | Plant |
| sugar | N/A | Pass | None | Halal Aslan | Plant |
| Granulated Garlic | N/A | Pass | None | Halal Aslan | Plant |

Family Choice Distribution

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|--------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Tahini | N/A | Pass | None | Halal Aslan | Plant |

Torrington Produce

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|--------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Eggplant | N/A | Pass | None | Halal Aslan | Plant |

Napoli

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|------------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Balsamic Vinegar | N/A | Pass | None | Halal Aslan | Plant |

New England Meat Company

| Raw Material | Statement/Certificate | Pass/Fail | Concerns | Status Recommendation | Ingredient Source |
|-------------------------|-----------------------|-----------|----------|-----------------------|-------------------|
| Chicken - Cooked & Dice | Certificate | Pass | None | Halal Aslan | Animal |

TESTING METHOD

The following tests are performed for the production facility: None.

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. Noujaim's Foods'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.

REVIEW AGENT:



Tameem Allie

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

Director of Operations



Imam Mansoor Rafiq Umar

President

Date: Thursday, 27 January 2022