



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

SSS Vinegar

Table of Contents

CERTIFICATION CONSIDERATIONS	4
1. Is the product/ingredient Halal Aslan (by default)?	4
2. Is the product/ingredient Halal certified via another organization?	4
3. Are there any impermissible ingredients being produced in the same facility?	4
4. Are there any contents in the product that contain impermissible ingredients?.....	5
Client Details: SSS Vinegar.....	6
COMPANY PROFILE	6
PRODUCT INFORMATION	7
PRODUCT PROFILE.....	7
White Distilled Vinegar	7
PROCESSING OVERVIEW	8
CLEANING METHOD.....	9
PRODUCT & SUPPLIER ASSESSMENT.....	10
Cetotec.....	10
Raizen	10
TESTING METHOD.....	10
CONCLUSION.....	11
Works Cited.....	12

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

1

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.

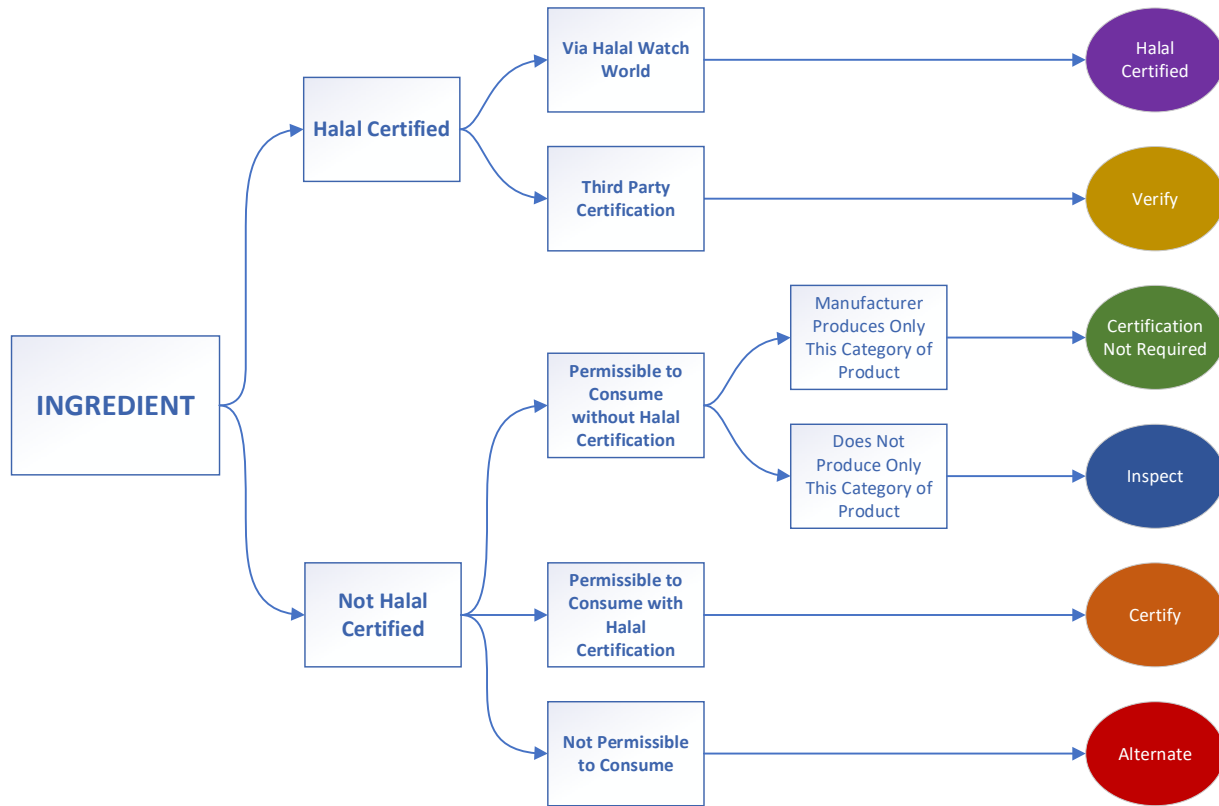
2. Is the product/ingredient Halal certified via another organization?

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: SSS Vinegar

COMPANY PROFILE

[Comments]

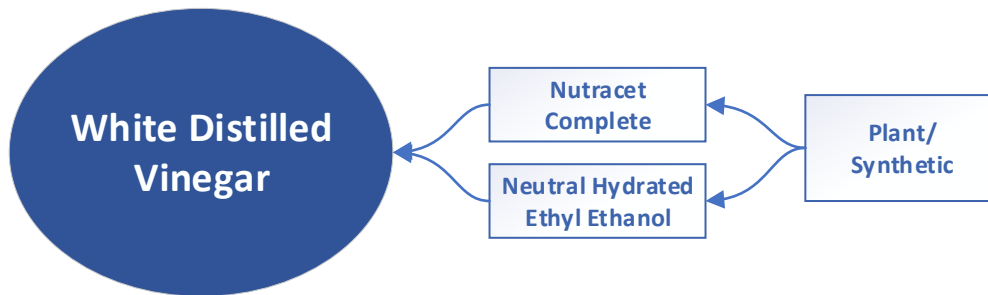
Client Details		
GENERAL INFORMATION		
Area of site:		7500
Number of employees:		9
Number of working shift:		2
Operating Hours:		24/7
Work Days:		Mon to Sun
Total Number of Products:		1
Total Number of Ingredients:		2
FACILITY OVERVIEW		
Risk Assessment	Medium Risk	
Facility Kind	HPF - Partially	
Contaminants	Yes	
Tools	Dedicated	
Storage	Segregated	
SUPPLIER OVERVIEW		
Supplier1:CETO TEC	Nutracet Complete	
Supplier2:Raizen	Neutral Hydrated Ethyl Ethanol	
PRODUCT OVERVIEW		
Product Type:	Processed Consumables	
Exposure:	Goods are opened in facility	
Animal Byproducts:	No	
Alcohol (Ethyl):	No	
Fillers/Additives (Finished product:)	No	
Product Details		
Products for certification	Item Number	Ingredients List
White Distilled Vinegar	MR1032-PC1	Nutracet Complete, Neutral Hydrated Ethyl Ethanol

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
White Distilled Vinegar		MR1032-PC1	Nutracet Complete, Neutral Hydrated Ethyl Ethanol

PRODUCT PROFILE

White Distilled Vinegar



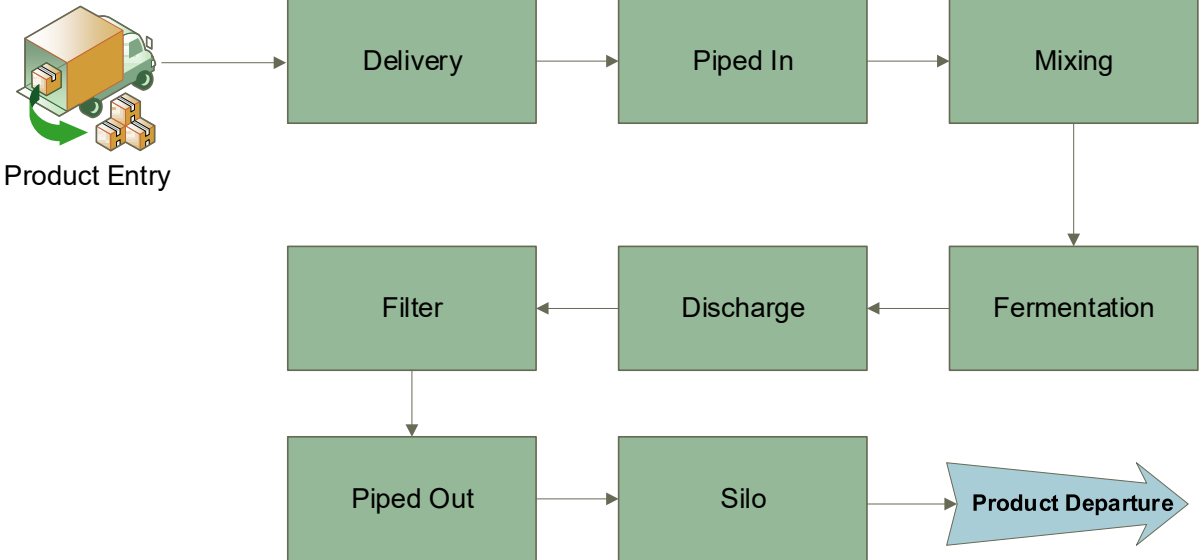
White Distilled Vinegar A type of vinegar that is made from distilled grain alcohol. Also known as spirit vinegar, distilled white vinegar is mainly used for pickling foods and as a cleaning agent to remove grease, calcium deposits, and to clean windows and floors.

Ingredient Status – **Halal** (Aslan)

All of the ingredients are derived from permissible sources. Each supplier of the raw material has signed statements of halal compliance.

Concerns – Chemically, ethyl Alcohol, (also known as ethanol) is the main substance of concern when discussing halal matters. This is the alcohol which causes intoxication and is problematic for consumption.

PROCESSING OVERVIEW



CLEANING METHOD

Frequency: Bi Weekly

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: Monthly

1. Put on required PPE' s and spray water using a spray bottle on the top of the Nutrient Tank.
2. Wipe down dust and residue off the top and around the tank.
3. Fill out sanitation log in Certdox once completed.

PRODUCT & SUPPLIER ASSESSMENT

Cetotec

Raw Material	Ingredient description	Status	Reason	Ruling	Concern
NUTRACET complete	A mixture of high quality ingredients like mineral salts, dextrose, vitamins, trace elements and yeast extract.	Pass	No known intoxicating effect	Halal Aslan	None

Raizen

Raw Material	Ingredient description	Status	Reason	Ruling	Concern
NEUTRAL HYDRATED ETHYL ETHANOL	Ethanol is naturally produced by the fermentation of sugars by yeasts or via petrochemical processes	Pass		Halal Aslan	Contains an intoxicating effect

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.

CONCLUSION

Client was cooperative, transparent and compliant with access to their facility, and provided a virtual tour for the remote audit. All relevant documentation requests were fulfilled. Inspector did not identify any H.A.R.M locations within the facility. All source materials have been analysed during this audit and reviewed.

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

REVIEWED BY:

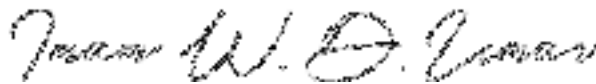


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