



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT SUBMISSION REPORT

La Vaquita

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. What is the Risk Assessment of the Facility?	4
HiRF: High Risk Facility.....	5
MeRF: Medium Risk Facility	5
LoRF: Low Risk Facility.....	5
4. Are there any contents in the product that contain impermissible ingredients?	5
Client Details: La Vaquita	6
FACILITY PROFILE.....	6
PRODUCT INFORMATION	6
PRODUCT PROFILE.....	7
CLEANING METHOD	9
PRODUCT & SUPPLIER ASSESSMENT	11
DFA Dairy	11
CHR Hansen	11
FBC Industries	11
Magrabar	12
TESTING METHOD	12
DOCUMENTATION	13
CONCLUSION.....	14

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 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.

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. 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 (Najjis) 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.

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, unless said ingredients are replaced with halal suitable alternatives.

Client Details: La Vaquita

FACILITY PROFILE

La Vaquita® has helped bring a unique touch of flavor and tradition to Mexican cuisine in Texas. Our products enrich recipes with a delicious and authentic flavor – from dishes prepared in your home kitchen to chef-crafted culinary creations, preserving the flavor and love for Mexican traditions.

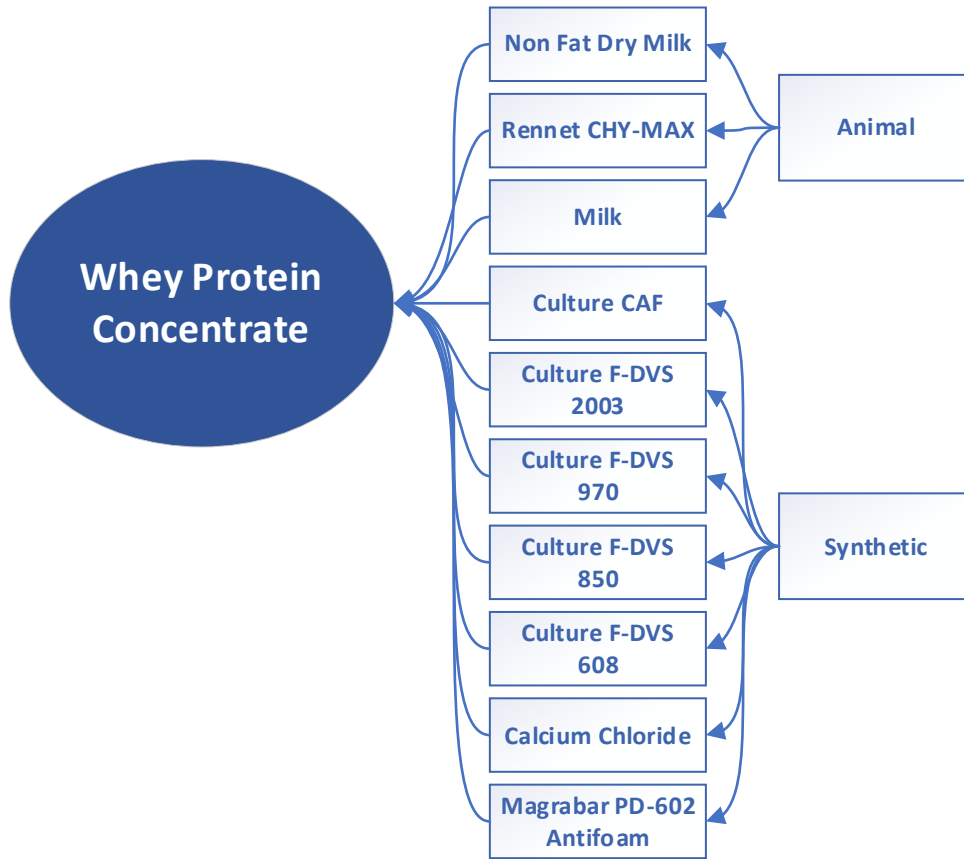
Client Details		
GENERAL INFORMATION		
Product Type:	Dairy	
Total Number of Products:		1
Total Number of Ingredients:		10
SUPPLIER OVERVIEW		
Supplier1:		CHR Hansen Inc
Supplier2:		FBC Industries
Supplier3:		Magrabar
Supplier4:		DFA

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID
Whey Protein Concentrate	PIN 702663	MR209_RM704

PRODUCT PROFILE

Whey Protein Concentrate



Whey Protein Concentrate

Liquid Whey Protein Concentrate- 34% Protein at approximately 21% solids is intended for use as an ingredient in our customers' production or for further drying. This product is obtained from pasteurized sweet whey obtained during the manufacture of uncolored cheese.

Ingredient Status

Non-Fat Dry Milk: – **Halal** (Aslan) [Skimmed milk, or skim milk, is made when all the milkfat is removed from whole milk. It tends to contain around 0.1% fat. Powdered milk, also called milk powder, dried milk, or dry milk, is a manufactured dairy product made by evaporating milk to dryness. The listed mild product is both powdered and non-fat]

Rennet CHY-MAX: – **Halal** (Aslan) [Rennet is a complex set of enzymes produced in the stomachs of ruminant mammals. Chymosin, its key component, is a protease enzyme that curdles the casein in milk. In addition to chymosin, rennet contains other enzymes, such as pepsin and a lipase.]

Milk: – **Halal** (Aslan) [Milk is a white liquid food produced by the mammary glands of mammals. It is the primary source of nutrition for young mammals before they are able to digest solid food. Immune factors and immune-modulating components in milk contribute to milk immunity.]

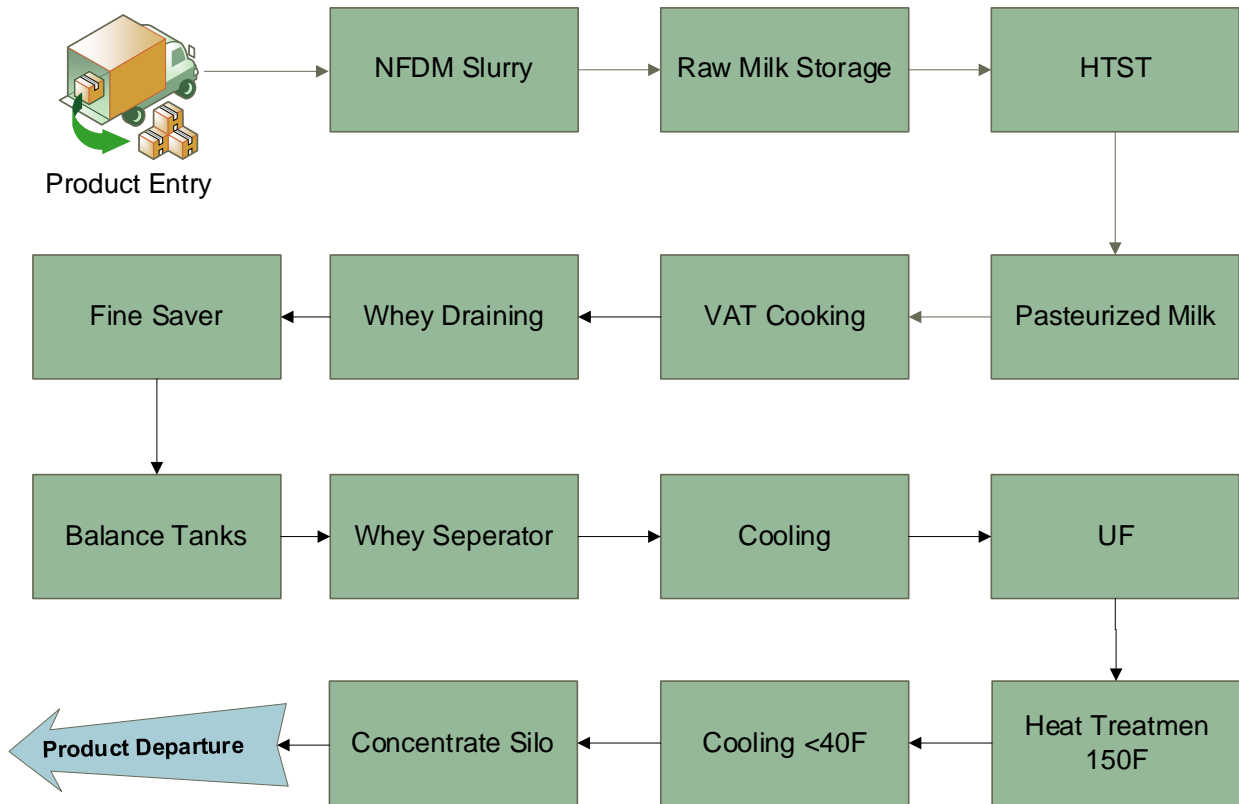
Cultures: – **Halal** (Aslan) [Fermented milk products or fermented dairy products, also known as cultured dairy foods, cultured dairy products, or cultured milk products, are dairy foods that have been fermented with lactic acid bacteria such as Lactobacillus, Lactococcus, and Leuconostoc. These bacteria used for fermentation are essentially cultures.]

Calcium Chloride: – **Halal** (Aslan) [Calcium chloride is an inorganic compound, a salt with the chemical formula CaCl_2 . It is a white crystalline solid at room temperature, and it is highly soluble in water. It can be created by neutralising hydrochloric acid with calcium hydroxide.]

Magrabar PD-602 Antifoam: – **Halal** (Aslan) [A defoamer or an anti-foaming agent is a chemical additive that reduces and hinders the formation of foam caused by protein or gases in industrial process liquids. The terms anti-foam agent and defoamer are often used interchangeably. MAGRABAR® PD-602 EU will effectively control foam and increase efficiency in whey evaporators. It promotes wetting of the evaporator surfaces and flow of the concentrated whey as it increases in solids. This results in less fouling, more efficient evaporation, and easier cleaning of evaporator surfaces.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

- 3.1 Check to make sure that there is an adequate amount of chemical in the chemical supply barrels.
- 3.2 Immediately following production, rinse the system to drain until the discharge is clear.
- 3.3 Shut down the system and prepare unit for CIP cleaning. Change in-line filters and position hand valve so the cleaning solution flows through the filters.
- 3.4 Pre-rinse to drain until the system is clear.
- 3.5 Establish recirculation for the wash.
- 3.6 Wash Concentrations:
 - 3.6.1 Acid Wash – use 5.0 gallons of Ultrasil 75 – 240 second feed time – Concentration of 6,000 – 8,000 ppm with a pH range of 2.3 to 2.5.

3.6.2 Alkaline wash – use 5-6 gallons of Ultrasil 63 – 360 second feed time – measured by volume and adjust pH to between 10.0 and 10.8 by adding 50% caustic (~46 ounces) by hand to the system.

3.7 Circulate the system for 30 minutes at 120oF in both alkaline and acid wash cycles.

3.8 Rinse to drain using 100 – 120oF water between wash cycles.

3.9 Add 4.0 gallons of Ultrasil MP – Concentration 5,560 - 8,340 ppm to achieve a pH of 3.6 to 3.9.

3.10 DO NOT rinse Ultrasil MP from the system – Shut down the system with the Ultrasil MP solution in the system.

Frequency: As needed.

PRODUCT & SUPPLIER ASSESSMENT

DFA Dairy

Raw Material	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Non Fat Dry Milk	Certificate	Pass	Pass	Halal Aslan	Animal
Milk	N/A	Pass	Pass	Halal Aslan	Animal

CHR Hansen

Raw Material	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Culture F-DVS 2003	Certificate	Pass	Pass	Halal Aslan	Synthetic
Culture F-DVS 970	Certificate	Pass	Pass	Halal Aslan	Synthetic
Culture F-DVS 850	Certificate	Pass	Pass	Halal Aslan	Synthetic
Culture F-DVS 608	Certificate	Pass	Pass	Halal Aslan	Synthetic
Rennet CHY-MAX	Certificate	Pass	Pass	Halal Aslan	Animal
Culture CAF	Certificate	Pass	Pass	Halal Aslan	Synthetic

FBC Industries

Raw Material	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Calcium Chloride	Certificate	Pass	Pass	Halal Aslan	Synthetic

Magrabar

Raw Material	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Magrabar PD-602 Antifoam	Certificate	Pass	Pass	Halal Aslan	Synthetic

TESTING METHOD

The following tests are performed for the production facility: N/A.

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. La Vaquita'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: Wednesday, 07 June 2023