



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT SUBMISSION REPORT

Somafina Nutraceutical Builders

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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:

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: Somafina Nutraceutical Builders

FACILITY PROFILE

The natural supplements industry evolved to help people have better lives—with less pain, healthier skin, stronger immunity and other amazing benefits. As proven manufacturers for the industry, Somafina harnesses the latest science in formulation and delivery formats to help creative companies bring their nutraceutical magic to market.

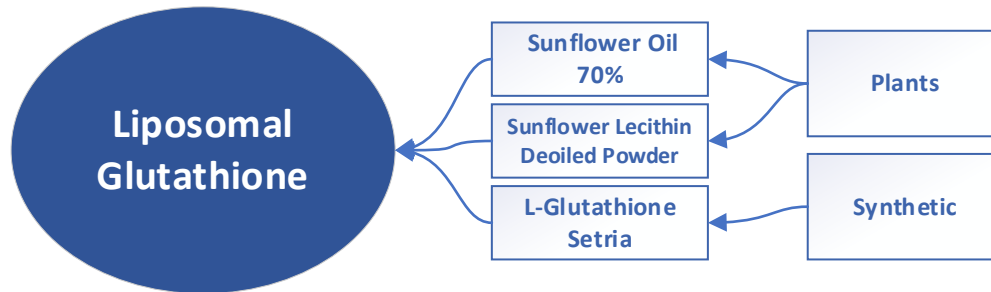
Client Details	
GENERAL INFORMATION	
Product Type:	Nutraceutical
Total Number of Products:	1
Total Number of Ingredients:	3
SUPPLIER OVERVIEW	
Supplier1:	Kyowa Hakko Bio Co, Ltd
Supplier2:	AB Mauri Food Inc
Supplier3:	Shankar Soya Concepts

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID
Liposomal Glutathione		MR215_RM838

PRODUCT PROFILE

Liposomal Glutathione



Liposomal Glutathione

No description provided.

Ingredient Status

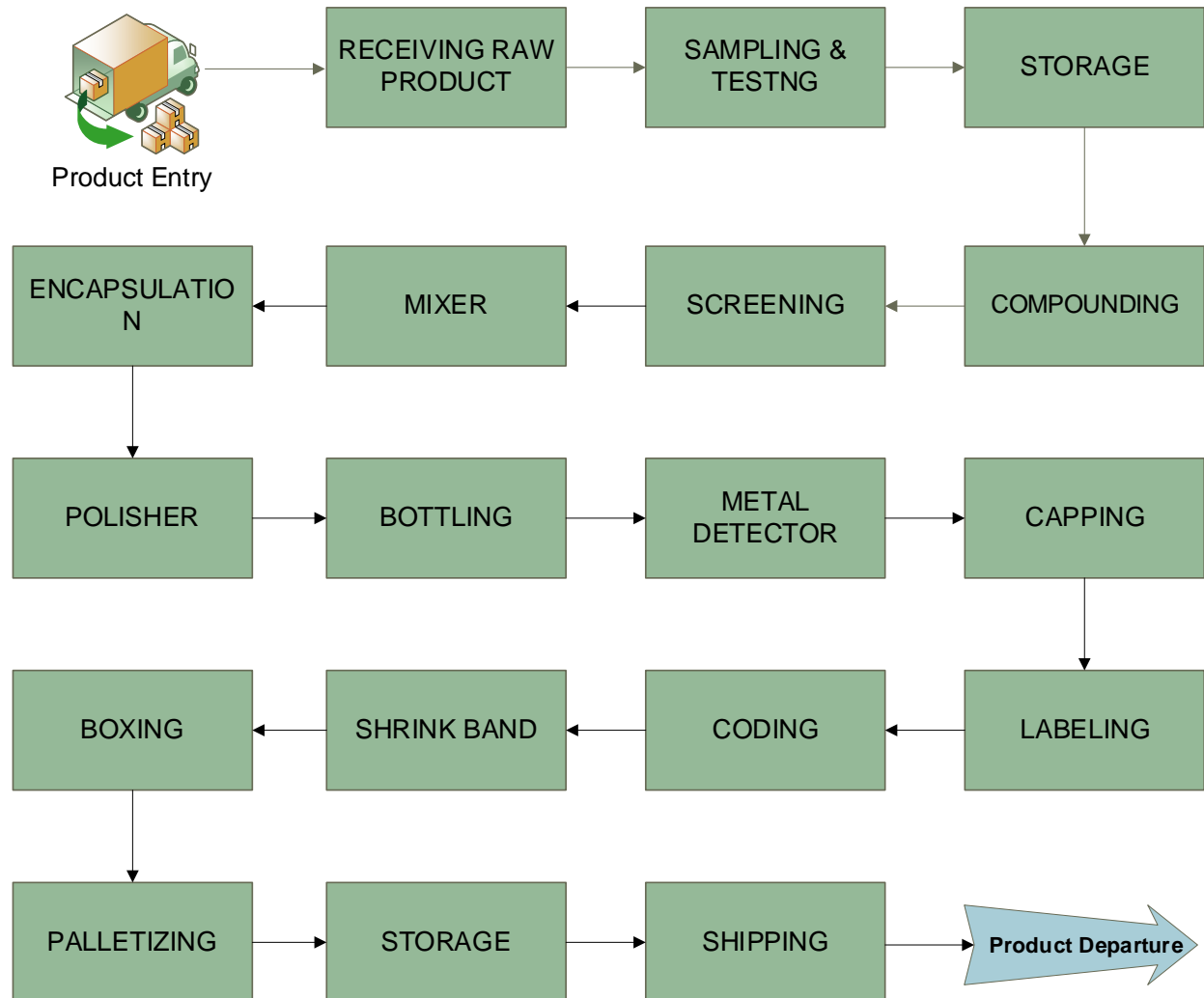
Sunflower Oil 70%: – **Halal** (Shartan) [Sunflower oil is the non-volatile oil pressed from the seeds of the sunflower. Sunflower oil is commonly used in food as a frying oil, and in cosmetic formulations as an emollient. Sunflower oil is primarily composed of linoleic acid, a polyunsaturated fat, and oleic acid, a monounsaturated fat]

Sunflower Lecithin Deoiled Powder: – **Halal** (Shartan) [Sourced from the oil-bearing sunflower kernel, sunflower lecithin is created by dehydrating a sunflower and separating it into three parts: oil, gum and solids. The lecithin comes from the gum and is processed through a cold press system.]

L-Glutathione Setria: – **Halal** (Shartan) [Glutathione is an antioxidant in plants, animals, fungi, and some bacteria and archaea. Glutathione is capable of preventing damage to important cellular components caused by sources such as reactive oxygen species, free radicals, peroxides, lipid peroxides, and heavy metals.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description: The cleaning of the facility maintained through a Cleaning Schedule and Sanitation Cleaning Procedures (SSOP's).

4.2 The cleaning of the facility is separated into two areas of responsibility where Production Facility cleaning is done by the Plant Manager and the Production Staff. Warehouse, common areas, restrooms, changing rooms, offices and canteens are completed by the Sanitation Manager and sanitation staff.

4.3 The Sanitation SSOP Manual gives a basic overview of how the processing equipment will be cleaned. The Sanitation SSOP Manual outlines, what is to be

cleaned, how it is to be cleaned, when it will be cleaned and who is responsible for cleaning it. The Sanitation SSOP Manual includes cleaning instructions specific to processing equipment.

4.4 There are two types of cleaning that is done on equipment:

4.4.1 Dry Cleaning- Sensitive pieces of equipment (Aluminum). This is done through the use of vacuums, compressed air and an alcohol based sanitizer.

4.4.2 Wet Cleaning- All other processing equipment. Cleaned through the use of a soap and no-rinse sanitizer.

4.5 The responsibilities for verifying the program are addressed in the SSOPs. In general it is the QC Technicians responsibility to verify through visual and ATP inspections the cleanliness of equipment and rooms between products.

Master Cleaning Program includes the following:

- i. Restrooms/Lunchrooms/Offices are cleaned daily by sanitation staff.
- ii. Warehouse and storage areas are cleaned at least once per month or as necessary using a checklist for activities to be completed by the sanitation staff.
- iii. Overhead cleaning will be done on a scheduled frequency to prevent the build up of dust.
- iv. General outdoor maintenance of the external grounds is maintained on a weekly basis by the sanitation staff.
- v. Weekly concentration checks completed by the sanitation supervisor on SaniQuat & Sodium Hypochlorite and documented.

Adjacent production equipment shall be covered or shut down and raw materials and finished goods shall be moved from the vicinity if using compressed air hoses to clean.

Evaluating the Effectiveness of Cleaning is done by visual and ATP verification after sanitation, Allergen Swabs are used for after allergen clean.

Start-Up & Changeover Inspections are conducted prior to beginning operations.

Daily pre-operational inspections are completed by QA shall be conducted by qualified personnel.

Equipment that is will be bagged and tagged after cleaning and verification and the tag will indicate who cleaned the equipment and the date on which it was cleaned and signed by Sanitation....

Frequency: Daily/As Required.

PRODUCT & SUPPLIER ASSESSMENT

Kyowa Hakko Bio Co, Ltd

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Status Recommendation	Ingredient Source
L- Glutathione Setria	Statement	None	Pass	Halal Aslan	Synthetic

AB Mauri Food Inc

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Status Recommendation	Ingredient Source
Sunflower Oil 70%	N/A	None	Pass	Halal Aslan	Plant

Shankar Soya Concepts

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Status Recommendation	Ingredient Source
Sunflower Lecithin Deoiled Powder	Certificate	None	Pass	Halal Aslan	Plant

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. Somafina Nutraceutical Builders'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: Friday, 06 October 2023