



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT SUBMISSION REPORT

Miller Packing Company

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

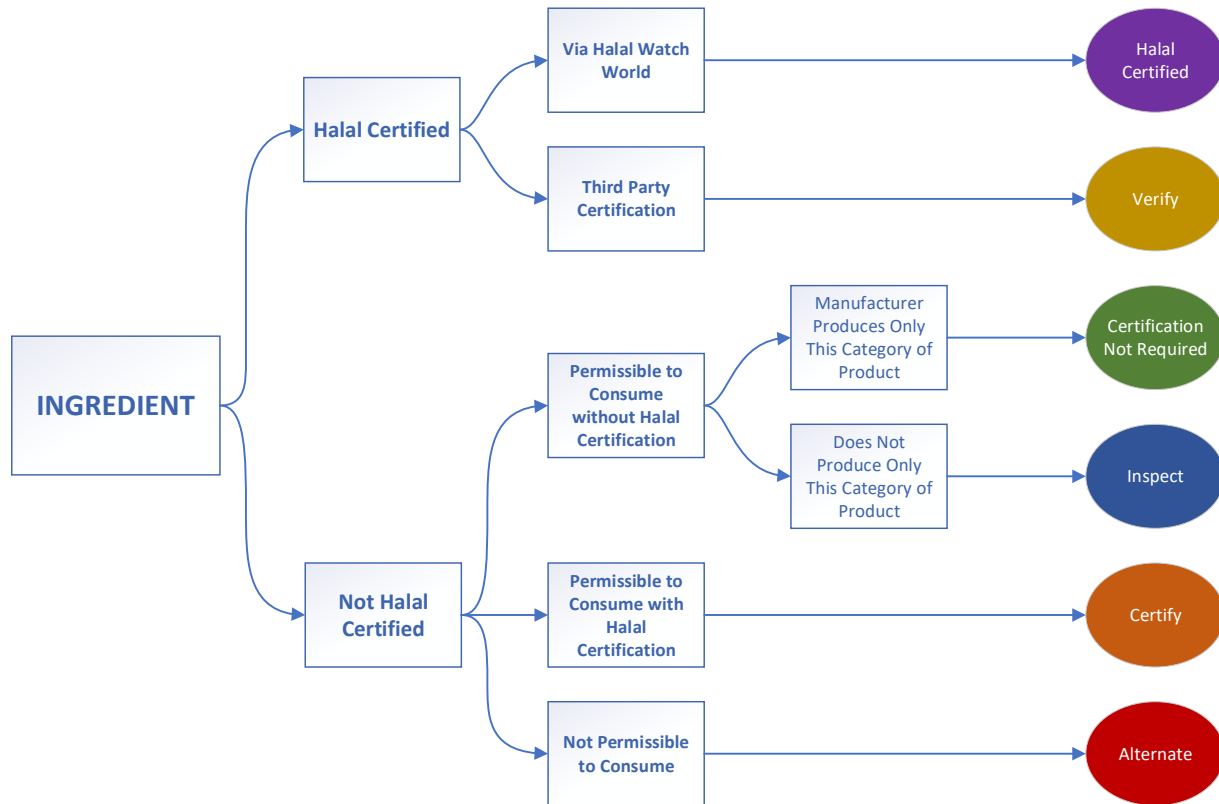
2. Is the product/ingredient Halal certified via another organization?

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: Miller Packing Company

FACILITY PROFILE

In 1910, Ben Miller, a German sausage maker, began manufacturing smoked meat products in Oakland, California. Since that time, Miller Packing Company has continued the tradition of producing only the highest quality hot dogs and sausages. Miller's products achieve their old-world taste by combining fresh cuts of premium meats with a special blend of seasonings that have been passed down for over 100 years.

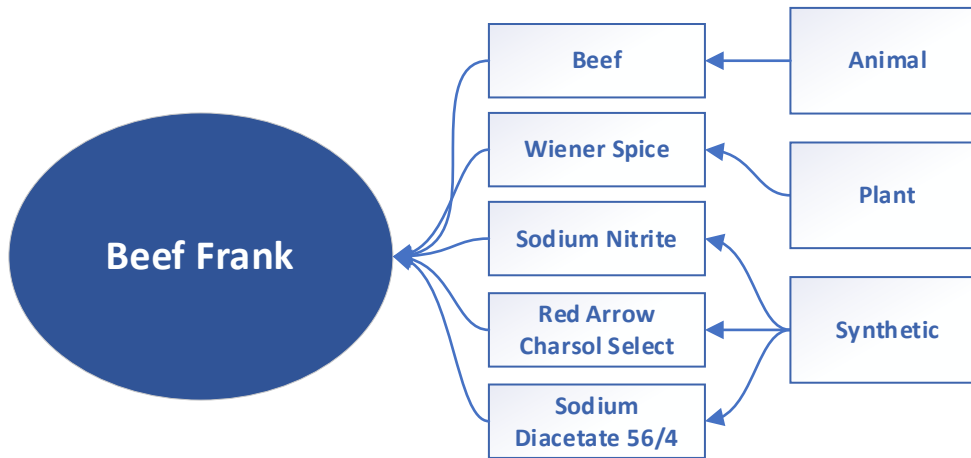
Client Details	
GENERAL INFORMATION	
Product Type:	Refined Foods
Total Number of Products:	3
Total Number of Ingredients:	5
SUPPLIER OVERVIEW	
Supplier1:	Newlyweds
Supplier2:	Kerry Inc
Supplier3:	Harris Ranch
Supplier4:	FBC Industries

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID
Miller's 6"5-1 Beef Frank	#5765	MR207_RM698
Miller's 6"4-1 Beef Frank	#5764	MR207_RM699
Miller's 6"8-1 Beef Frank	# 5768	MR207_RM711

PRODUCT PROFILE

Miller's Beef Frank



Miller's Beef Frank (Item #5764, 5765 & 5768)
Beef Frank.

Ingredient Status

Beef: – **Halal** (Aslan) [Beef is the culinary name for meat from cattle. In prehistoric times, humankind hunted aurochs and later domesticated them. Since that time, numerous breeds of cattle have been bred specifically for the quality or quantity of their meat.]

Wiener Spice: – **Halal** (Aslan) [Spice mix for Miller's Franks.]

Sodium Nitrite: – **Halal** (Aslan) [Sodium nitrite is an inorganic compound with the chemical formula NaNO_2 . It is a white to slightly yellowish crystalline powder that is very soluble in water and is hygroscopic. From an industrial perspective, it is the most important nitrite salt.]

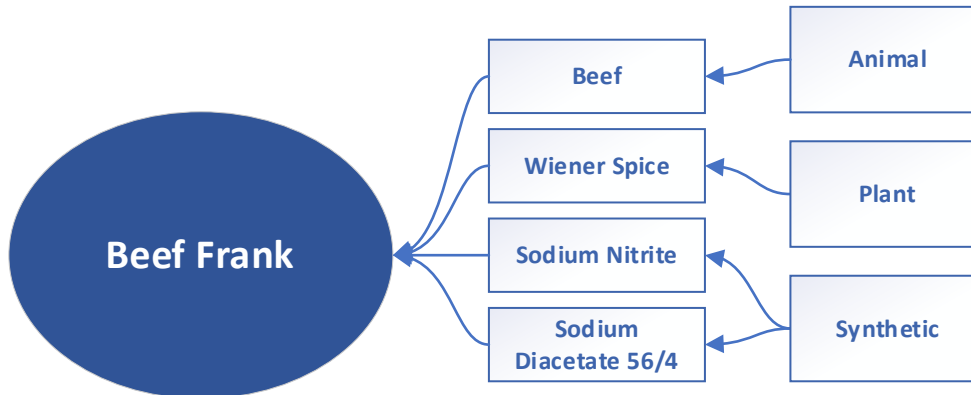
Red Arrow Charsol Select Liquid Smoke: – **Halal** (Aslan) [Liquid smoke is a water-soluble yellow to red liquid used as a flavoring as a substitute for cooking with wood smoke while retaining a similar flavor. It can be used to flavor any meat or vegetable.]

Potassium Lactate/Sodium Diacetate 56/4: – **Halal** (Aslan) [Sodium diacetate is a compound with formula NaH_2 . It is a salt of acetic acid. It is a colorless solid that is used in seasonings and as an antimicrobial agent.]

Concerns – None.

PRODUCT PROFILE

Miller's Standard Beef Frank



Miller's Standard Beef Frank (Item #5323)

Beef Frank.

Ingredient Status

Beef: – **Halal** (Aslan) [Beef is the culinary name for meat from cattle. In prehistoric times, humankind hunted aurochs and later domesticated them. Since that time, numerous breeds of cattle have been bred specifically for the quality or quantity of their meat.]

Wiener Spice: – **Halal** (Aslan) [Spice mix for Miller's Franks.]

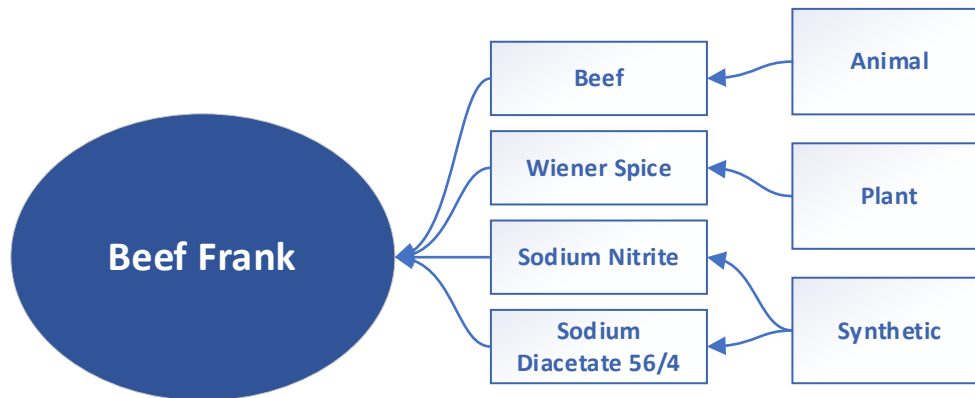
Sodium Nitrite: – **Halal** (Aslan) [Sodium nitrite is an inorganic compound with the chemical formula NaNO_2 . It is a white to slightly yellowish crystalline powder that is very soluble in water and is hygroscopic. From an industrial perspective, it is the most important nitrite salt.]

Potassium Lactate/Sodium Diacetate 56/4: – **Halal** (Aslan) [Sodium diacetate is a compound with formula NaH_2 . It is a salt of acetic acid. It is a colorless solid that is used in seasonings and as an antimicrobial agent.]

Concerns – None.

PRODUCT PROFILE

Miller's 'The Colossal' Beef Frank



Miller's 'The Colossal' Beef Frank (Item #5321)

Beef Frank.

Ingredient Status

Beef: – **Halal** (Aslan) [Beef is the culinary name for meat from cattle. In prehistoric times, humankind hunted aurochs and later domesticated them. Since that time, numerous breeds of cattle have been bred specifically for the quality or quantity of their meat.]

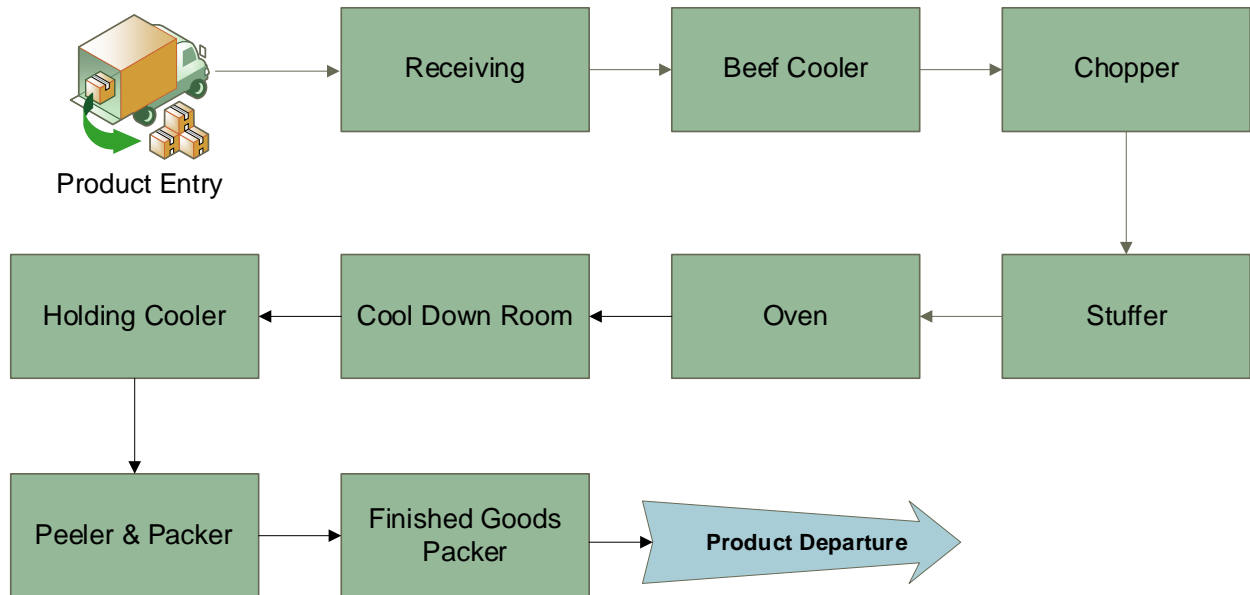
Wiener Spice: – **Halal** (Aslan) [Spice mix for Miller's Franks.]

Sodium Nitrite: – **Halal** (Aslan) [Sodium nitrite is an inorganic compound with the chemical formula NaNO_2 . It is a white to slightly yellowish crystalline powder that is very soluble in water and is hygroscopic. From an industrial perspective, it is the most important nitrite salt.]

Potassium Lactate/Sodium Diacetate 56/4: – **Halal** (Aslan) [Sodium diacetate is a compound with formula NaH_2 . It is a salt of acetic acid. It is a colorless solid that is used in seasonings and as an antimicrobial agent.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

5.0 **Procedure (daily)**

- 5.1 Squeegee food debris from oven floors and surrounding areas into pile and discard.
- 5.2 Rinse walls, doors, temperature probes, and floors of ovens with low pressure, hot water.
- 5.3 Foam walls, doors, temperature probes and floor with Enrich 299 at the recommended concentration.
- 5.4 Clean walls and doors with brush.
- 5.5 Clean temperature probes with single use scratch pad.
- 5.6 Rinse walls, temperature probes and doors with low pressure, hot water.
- 5.7 Squeegee water on the floors to the drains.
- 5.8 Visual inspection using flashlight to ensure the cleanliness of equipment's and parts before sanitizing. (If found food residues, reclean as needed)
- 5.9 Sanitize temperature probes with Multi-Quat

Frequency: Daily.

PRODUCT & SUPPLIER ASSESSMENT

Newlyweds

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Wiener Spice	Yes	Certificate	Pass	Halal Aslan	Plant
Sodium Nitrite	Yes	Certificate	Pass	Halal Aslan	Synthetic

Harris Ranch

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Beef	Yes	Certificate	Pass	Halal Shartan	Animal

Kerry Inc

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Red Arrow Charsol Select	Yes	Certificate	Pass	Halal Aslan	Synthetic

FBC Industries

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Potassium Lactate/Sodium Diacetate 56/4	Yes	Certificate	Pass	Halal Aslan	Synthetic

TESTING METHOD

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

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. Miller Packing Company'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: Tuesday, 26 September 2023