



# HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



## PRODUCT & FACILITY REPORT

Immudyne, Inc

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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.

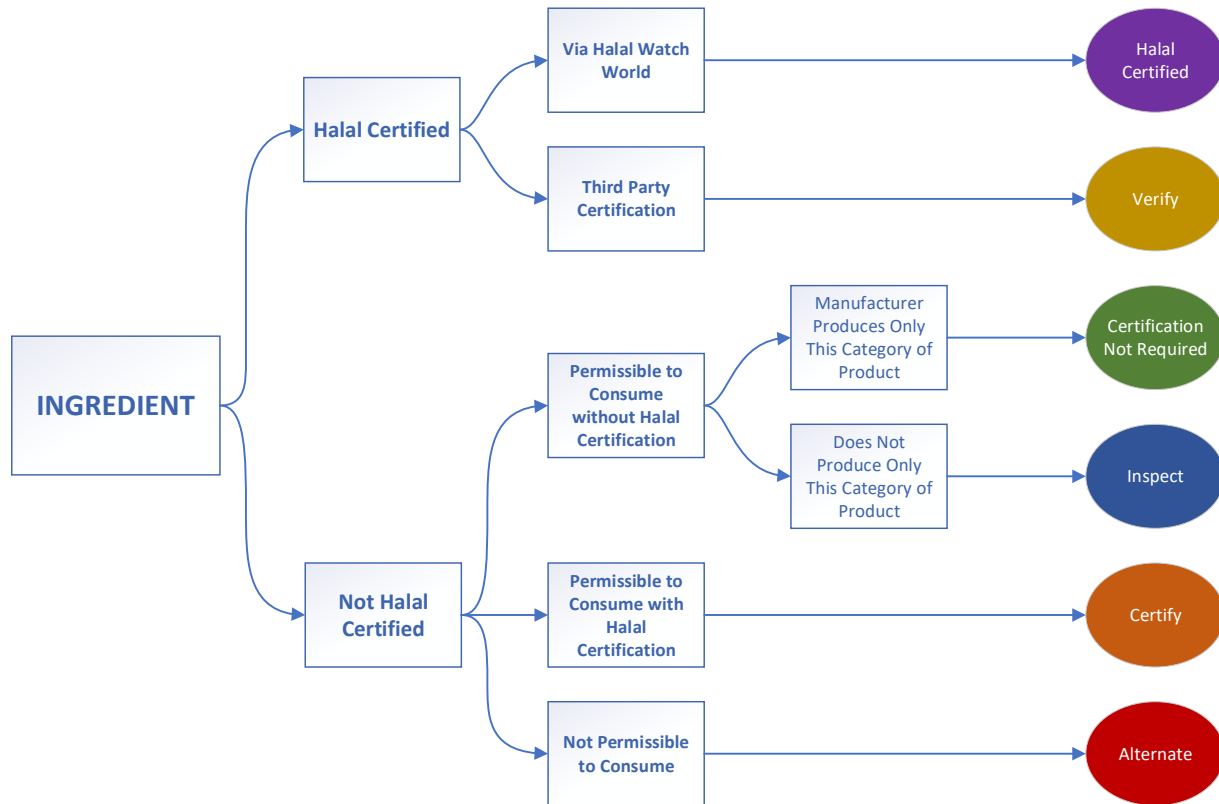
## **2. Is the product/ingredient Halal certified via another organization?**

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: Immudyne, Inc

## COMPANY PROFILE

“For over 30 years, IMMUDYNE NUTRITIONAL has been extensively researched and tested by world class, renowned, medical institutions and laboratories. Results and references can be made available upon request by contacting IMMUDYNE NUTRITIONAL.”

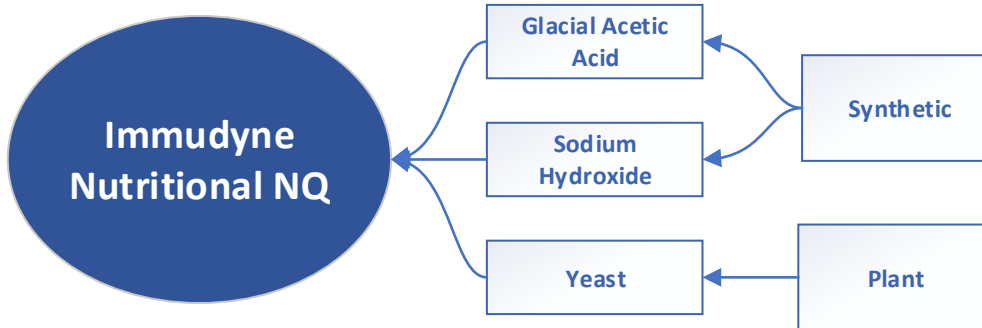
<b>Client Details</b>		
<b>GENERAL INFORMATION</b>		
Area of site:		10000
Number of employees:		5
Number of working shift:		3
Operating Hours:		8am – 3pm
Work Days:		Mondays - Fridays
Total Number of Products:		1
Total Number of Ingredients:		3
<b>FACILITY OVERVIEW</b>		
Risk Assessment		Low Risk
Facility Kind		HPF - Totality
Contaminants		No
Tools		Dedicated
Storage		N/A
<b>SUPPLIER OVERVIEW</b>		
Supplier1:		UNIVAR USA INC
Supplier2:		Lessafre Yeast Corporation
Supplier3:		
Supplier4:		
Supplier5:		
Supplier6:		
Supplier7:		
<b>PRODUCT OVERVIEW</b>		
Product Type:		Nutraceuticals
Exposure:		Goods are opened in facility
Animal Byproducts:		No
Alcohol (Ethyl):		No
Fillers/Additives (Finished product:)		No
<b>Product Details</b>		
Products for certification	Item Number	Ingredients List

**PRODUCT INFORMATION**

<b>Product name</b>	<b>Client product #</b>	<b>HWW Product ID</b>	<b>Ingredients List</b>
Immudyne Nutritional NQ	N/A	MR1033-NE1	Glacial Acetic Acid, Sodium Hydroxide, Yeast

## PRODUCT PROFILE

### Immudyne Nutritional NQ



### Immudyne Nutritional NQ

“In adding Immudyne Nutritional’s Proprietary Yeast Beta-Glucan to your products you are incorporating a strategic additive that adds significant health benefits and value to your products, with fractional added cost. Add it to your existing product line or into a new formulation.”

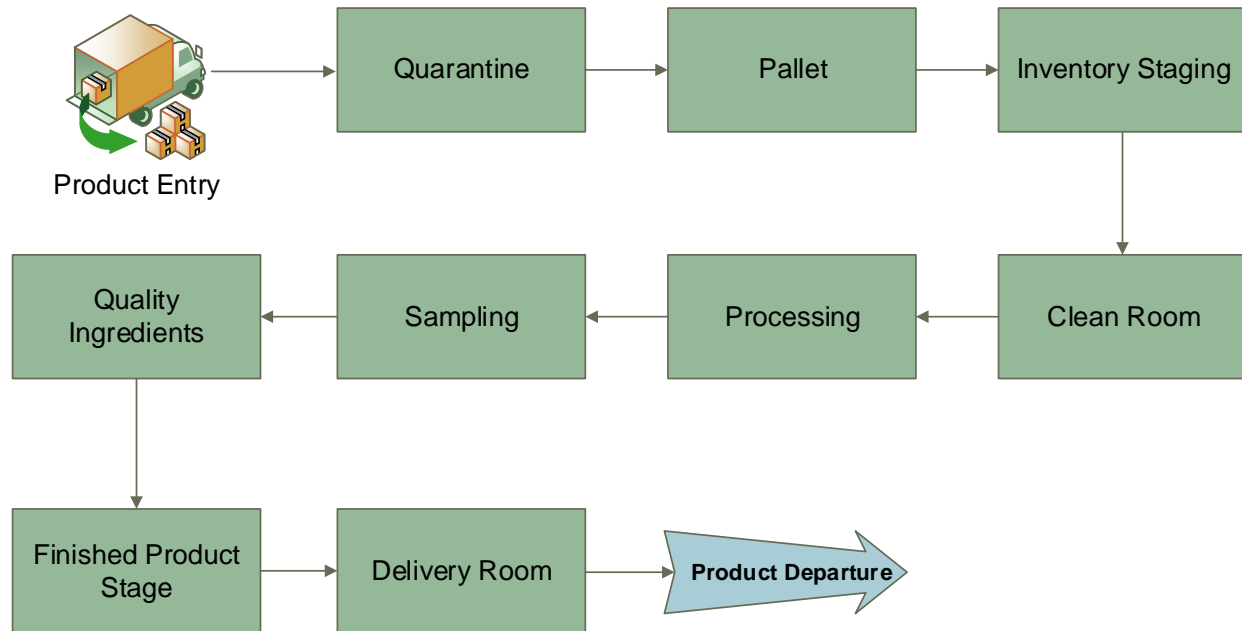
#### Ingredient Status – **Halal** (Aslan) & (Shartan)

Sodium Hydroxide and Yeast are derived from permissible sources. Each supplier of the raw material has signed statements of halal compliance.

Glacial Acetic Acid is a form of alcohol and is therefore Halal Shartan. The supplier of the raw material has signed statements of halal compliance.

Concerns – Glacial Acetic Acid is a form of alcohol.

## PROCESSING OVERVIEW



## CLEANING METHOD

- Cleaning procedures are as follows: (general cleaning)
  - The Swiffer utensil for all surfaces and floors
  - Swiffer all lab testing equipment and clean with 91% IPA
- Cleaning procedures are as follows for Isopropyl Alcohol (IPA) Solution and Surface Cleaning (for general sanitization)
  - The IPA solution (SOLUTION 2) consists of a 91% IPA to DI water ratio.
  - Using the IPA mop, wash floors with IPA solution. Allow drying before clean room use.
  - Using 91% IPA solution in spray bottle, spray table and chairs and wipe with sterile pads.
- Cleaning of Cool Room to be done on a monthly basis by Immudyne personnel.
  - Follow cleaning procedures as outlined in step II above. Before starting cleaning procedures, ensure rooms are free of general debris on floors, counter tops, and shelving area.

- Cleaning of gowning room and synthesis room is done on a monthly basis by Immudyne personnel.
- Follow cleaning procedures as outlined in step II above. Before starting cleaning procedures, ensure rooms are free of general debris on floors, counter tops, and shelving area.
- Upon completion of cleaning gowning room and Gowning Room Monthly Check complete Form located on gowning room and at the GMP room doors.

Frequency: Weekly.

**PRODUCT & SUPPLIER ASSESSMENT**

**UNIVAR**

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
Glacial Acetic Acid	Glacial acetic acid is a name for water-free (anhydrous) acetic acid. Similar to the German name Eisessig (ice vinegar), the name comes from the ice-like crystals that form slightly below room temperature at 16.6 °C (61.9 °F) (the presence of 0.1% water lowers its melting point by 0.2 °C)	Is a form of alcohol	Pass		Halal Shartan
Sodium Hydroxide	Sodium hydroxide is used to manufacture soaps, rayon, paper, explosives, dyestuffs, and petroleum products. It is also used in processing cotton fabric, laundering and bleaching, metal cleaning and processing, oxide coating, electroplating, and electrolytic extracting.	None	Pass		Halal Aslan

**Lessafre Yeast Corporation**

<b>Raw Material</b>	<b>Ingredient description</b>	<b>Concerns</b>	<b>Pass/Fail</b>	<b>Reason</b>	<b>Status Recommendation</b>
Yeast	Yeast is a single-cell organism, called Saccharomyces cerevisiae, which needs food, warmth, and moisture to thrive. It converts its food—sugar and starch—through fermentation, into carbon dioxide and alcohol. It's the carbon dioxide that makes baked goods rise.	None	Pass		Halal Aslan

**TESTING METHOD**

The following tests are performed for the production facility: 3rd Party, Eurofins Microbial, Aerobic Plate Count

# CONCLUSION

Client was cooperative, transparent and compliant with on-site access, and all relevant documentation requests. Inspector was able to identify all critical Halal integrity control points. All source materials have been analysed during this audit and review. Immudyne, Inc's manufacturing facility has been deemed to be conducive to maintaining the integrity of a Halal product.

**Based upon this information, the review team hereby certifies the facility, and all products mentioned in this report to be Certified. Only the suppliers listed in this report are permitted to be utilized for raw materials.**

## REVIEWED BY:



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**Mln. Tameem Allie**  
**Quality Assurance**  
Technical Review

## APPROVED BY:



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**Mln. Darweesh Muhammad**  
**Operations Manager**  
Technical Review



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**Sh. Mansoor Rafiq Umar**  
**Vice President**



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**President**