



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

United Dairy 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.

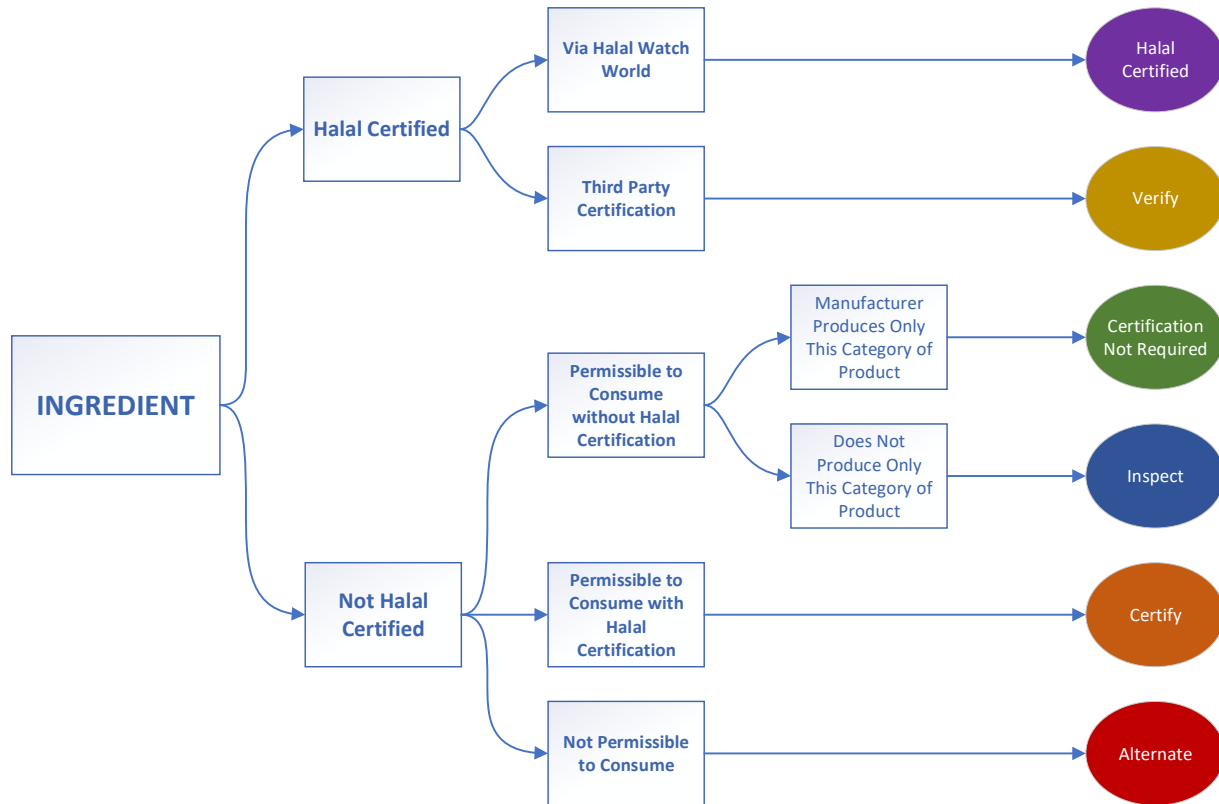
2. Is the product/ingredient Halal certified via another organization?

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: United Dairy Inc

FACILITY PROFILE

United Dairy Inc. produces and markets dairy products. The Company offers milk, orange juice, iced tea, fruit drinks, frozen treats, cheese, and other related products. United Dairy operates in the United States.

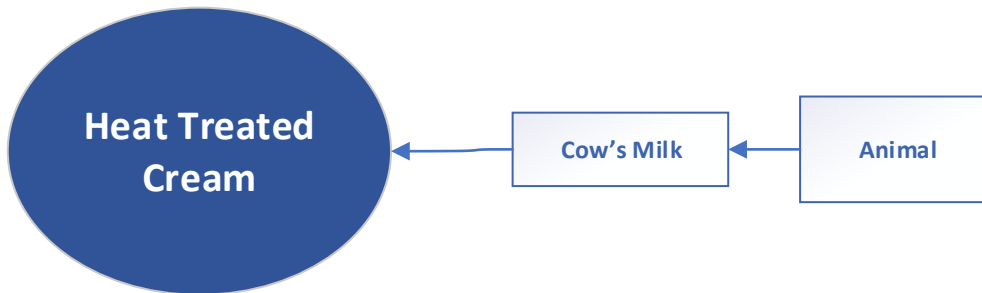
Client Details	
GENERAL INFORMATION	
Area of site:	0
Number of employees:	31
Number of working shift:	3
Operating Hours:	24/7
Work Days:	Mon-Fri,Sat &Sun
Total Number of Products:	2
Total Number of Ingredients:	1
FACILITY OVERVIEW	
Risk Assessment	Low Risk
Facility Kind	HPF - Totality
Contaminants	No
Tools	Dedicated
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Over 200 Farms
PRODUCT OVERVIEW	
Product Type:	Dairy
Exposure:	Goods are opened in facility
Animal Byproducts:	Yes
Alcohol (Ethyl):	No
Fillers/Additives (Finished product:)	No

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Heat Treated Cream		MR1039-DY01	Cow's Milk
Pasteurized Cream		MR1039-DY02	Cow's Milk

PRODUCT PROFILE

Heat Treated Cream



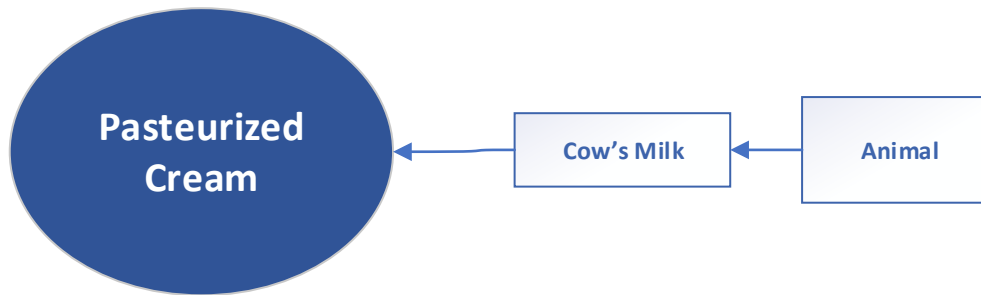
Heat Treated Cream

Heat treated cream is cream in which the product may be heated to less than 160 degrees Fahrenheit in a continuing heating process and immediately cooled to 45 degrees Fahrenheit or less for a functional reason.

Concerns – None.

PRODUCT PROFILE

Pasteurized Cream

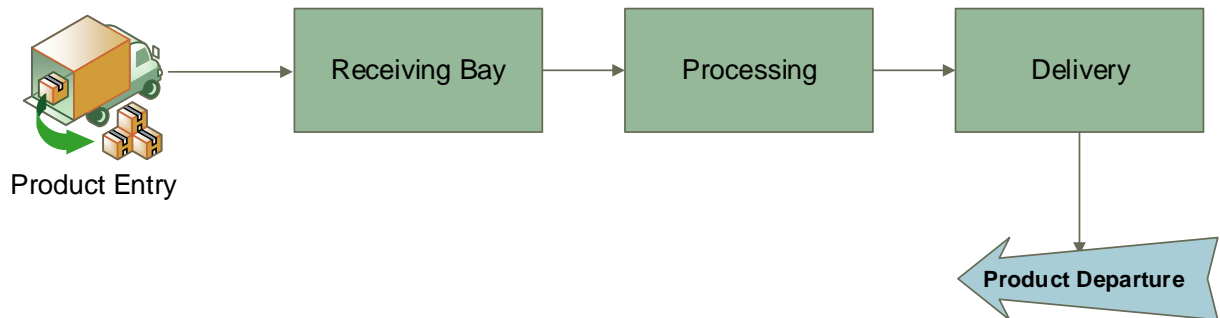


Pasteurized Cream

Pasteurized Cream is the fat rich portion of the milk that has been separated by use of centrifugal force.

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

MAKE SURE ALL TANK/SILO HEADERS AND OUTLETS ARE DISCONNECTED, DISMANTLED AND CLEANED PROPERLY EACH TIME TANK/SILO ARE (CIP'D). PLACE IN FRESH, LABELED SANITIZE CONTAINERS TO REMAIN UNTIL READY TO USE. ALL SANITIZE SOLUTION STATIONS MUST BE CHANGED DAILY.

- ALL TANKERS MUST CLEAR TEMPERATURE, SENSORY, BACTERIA AND APPENDIX N (No Antibiotics) BEFORE UNLOADING.
- SEE ALSO "APPENDIX N TRAINING"
- SEE ALSO "RECEIVING ROOM PRODEDURES"
- MAKE SURE ALL DOCUMENTION ON APPENDIX N SHEET (antibiotic screening), TANKER OFF-LOAD SHEET & LAB SHEET IS CORRECT AND LEGIBLE.
- MAKE SURE ALL CIP CONNECTIONS ARE DICONNECTED FROM TANK AND/OR SILO BEFORE PUTTING PRODUCT IN TANK/SILO.
- MAKE SURE TANK OR SILO AGITATORS ARE ON AND WORKING PROPERLY BEFORE PUTTING PRODUCT INTO TANK/SILO.
- MAKE SURE ALL CONNECTIONS ARE MADE IN SANITARY MANNER AND TANKS ARE DIALED INCORRECTLY BEFORE TURNING ON MILK PUMP.
- IF YOU ARE SWITCHING BETWEEN A TANK OR SILO YOU NEED TO ENSURE THE INLET VAL VE ON THE TANK/SILO THAT YOU ARE SWITCHING FROM CLOSES AND THE NEW TANK/SILO YOU ARE DIALED IN TO IS OPEN.
- AFTER TURNING THE MILK PUMP ON ALWAYS WALK TO THE TANK/SILO YOU ARE PUMPING IN TO AND VERIFY THE PRODUCT IS GOING IN TO THE TANK/SILO YOU ARE PUMPING TO.
- WHEN PUMPING MILK TO SILO #5 THERE IS A 3-WA Y PLUG VAL VE TO DIRECT FLOW TO THAT SILO AND THE HANDLE SHOULD BE POINTED TOWARD THE

MILK PRESS. WHEN YOU ARE PUMPING MILK TO TANK'S 1,2,3 AND SILO'S 4&6 THE 3-WAY PLUG VALVE GETS TURNED WITH THE HANDLE POINTING TOWARD THE FLOOR. ALWAYS USE THE DIAL ON THE HTST PANEL BOARD TO SWITCH BETWEEN ALL 6 RAW MILK TANKS & SILOS.

- MAKE SURE YOU COORDINATE WITH PROCESSORS AND HAVE CORRECT INFORMATION ON TANK TICKETS TO NOT OVERFLOW TANK'S/SILOS...

Frequency: After every batch/ Everyday

PRODUCT & SUPPLIER ASSESSMENT

Over 200 Farms

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
Cow's Milk	Milk is a nutrient-rich liquid food produced by the mammary glands of mammals. It is the primary source of nutrition for young mammals, including breastfed human infants before they are able to digest solid food.		Pass		Halal Aslan

TESTING METHOD

The following tests are performed for the production facility: None.

CONCLUSION

Client was cooperative, compliant with on-site access, and all relevant documentation requests. Inspector was able to identify all critical Halal Area Risk Management locations. All H.A.R.M. areas have been properly mitigated. All source materials have been analysed during this review. United Dairy Inc's facility has been deemed to be conducive to maintaining the integrity of a Halal product.

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

REVIEW AGENT:



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APPROVED BY:



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