



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

Epogee

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. Are there any impermissible ingredients being produced in the same facility?	4
4. Are there any contents in the product that contain impermissible ingredients?	5
Client Details: Epogee	6
FACILITY PROFILE.....	6
PRODUCT INFORMATION	7
PRODUCT PROFILE.....	8
CLEANING METHOD.....	9
PRODUCT & SUPPLIER ASSESSMENT	10
Oxiteno Mexico	10
TESTING METHOD	10
CONCLUSION	11

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.

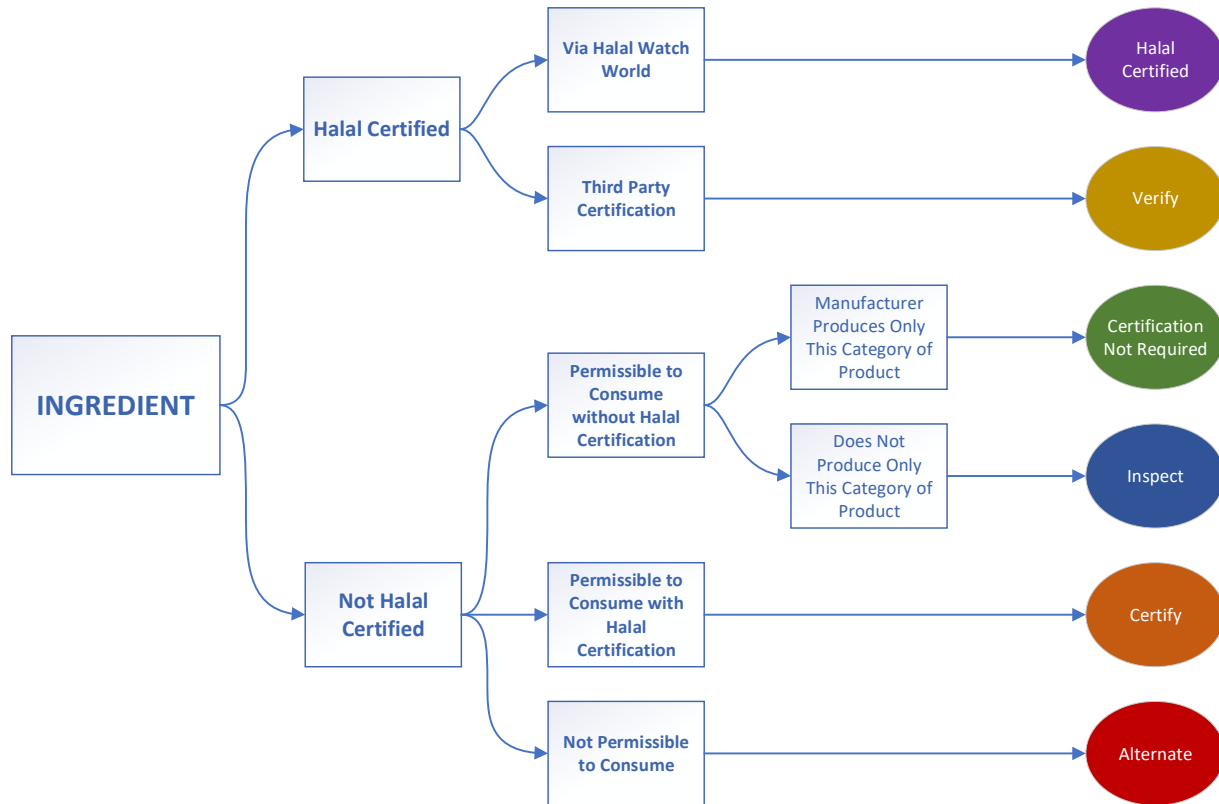
2. Is the product/ingredient Halal certified via another organization?

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: Epogee

FACILITY PROFILE

At Epogee®, we are on a mission—to help improve the health of society. We are here to cook up a fat revolution, by delivering a solution against the greatest unmet need in food...dramatically reduced calories without any compromises.

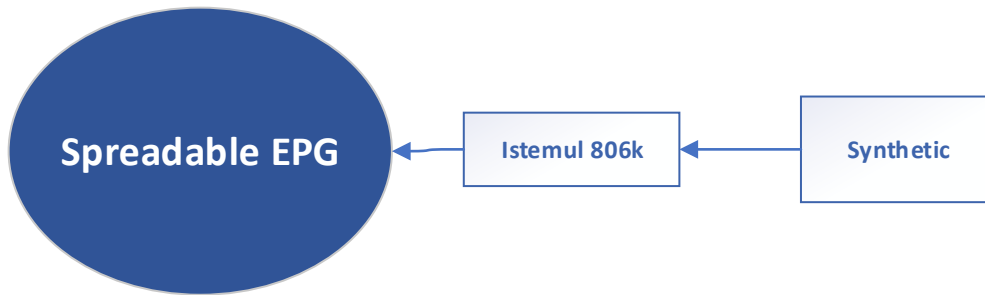
Client Details	
GENERAL INFORMATION	
Area of site:	N/A
Number of employees:	N/A
Number of working shift:	N/A
Operating Hours:	N/A
Work Days:	N/A
Total Number of Products:	1
Total Number of Ingredients:	1
FACILITY OVERVIEW	
Risk Assessment	Low Risk
Facility Kind	HPF - Totality
Contaminants	No
Tools	Dedicated
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Oxitenno Mexico
PRODUCT OVERVIEW	
Product Type:	Oils
Exposure:	Goods are opened in facility
Animal Byproducts:	No
Alcohol (Ethyl):	No
Fillers/Additives (Finished product:)	No

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Spreadable EPG in drums and pails		MR1027-OL01	Istemul 806 K-in 55 gallon drums

PRODUCT PROFILE

Spreadable EPG



SPREADABLE EPG (Item #####)

EPG, the alternative fat, offers great taste, texture, performance and flexibility, and it can be used in a wide variety of food applications. It is the only ingredient available right now that can cut 92% of calories from fat and reduce total calories by as much as 45%—without compromising taste, texture or appearance. Even better? Because EPG is made from fat—unlike other fat substitutes that use sucrose and/or starches—you do not need to compensate with additional sugar or artificial sweeteners to improve the flavor.

Ingredient Status

Istemul 806k: – **Halal** (Aslan) EPG has been rigorously tested in more than 60 studies—among the strongest data packages ever developed for a new food ingredient. EPG has achieved FDA Generally Recognized As Safe (GRAS) status across a wide range of food uses. EPG is gluten free, allergen free, vegan, and is made using natural vegetable oils which are free from genetically modified organisms (GMOs). It is fully Kosher compliant and is manufactured in GFSI benchmarked top-line facilities.

Concerns – None.

CLEANING METHOD

Description:

1. Read, understand, and follow all GMP procedures in this manual.
2. Read, understand, and follow job-specific procedures provided in the job folders.
3. Wear some form of hair restraint (hat or hair net) at all times in the GMP processing area; wear specific type of hair restraint if required by the project and/or customer to prevent hair from entering food product.
4. Label all containers and pallets, and record those items in the Production Logbook.
5. Follow the Still Cleaning Procedure before running food-grade material, and when switching between food-grade products. Sign off on the Lot Trace Record and in the cleaning log that the procedure was done...

Frequency: Not specified.

PRODUCT & SUPPLIER ASSESSMENT

Oxiteno Mexico

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
Istemul 806 K-in 55 gallon drums	EPG has been rigorously tested in more than 60 studies—among the strongest data packages ever developed for a new food ingredient. EPG has achieved FDA Generally Recognized As Safe (GRAS) status across a wide range of food uses. EPG is gluten free, allergen free, vegan, and is made using natural vegetable oils which are free from genetically modified organisms (GMOs). It is fully Kosher compliant and is manufactured in GFSI benchmarked top-line facilities.		Pass		Halal Aslan

TESTING METHOD

None specified.

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. Epogee'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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