



HALAL WATCH WORLD

THE **GOLD** STANDARD



PRODUCT & FACILITY REPORT

Rajbhog 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.

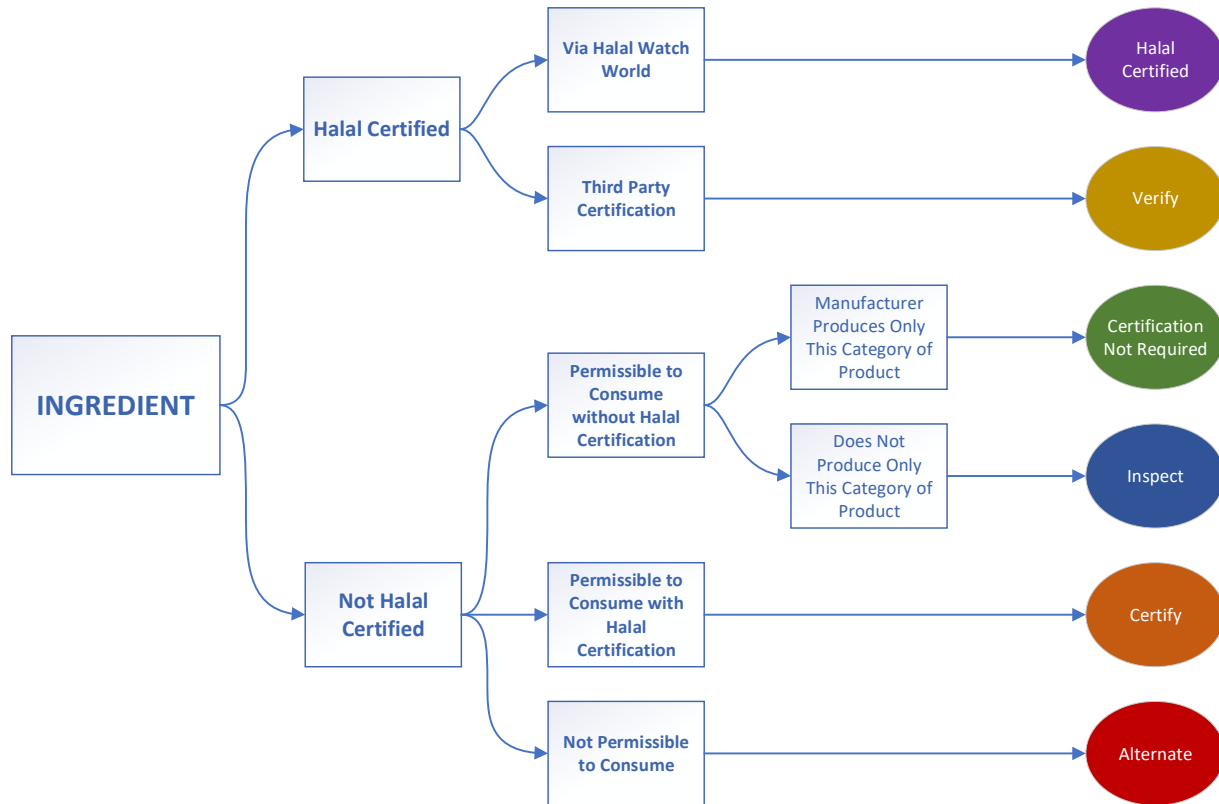
2. Is the product/ingredient Halal certified via another organization?

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: Rajbhog Dairy Inc

FACILITY PROFILE

The journey of Rajbhog Foods from a small sweet shop in New York to a well-established and well-connected business has been very fruitful. Today, we stand proud and tall with a wide network of cafés, franchise outlets across the country, four factories in New York & New Jersey, and the title of best Indian sweet manufacturer in the USA. We are grateful to our customers for putting their trust in us through these years. We are now bringing Rajbhog Foods closer to Indians living in Canada very soon.

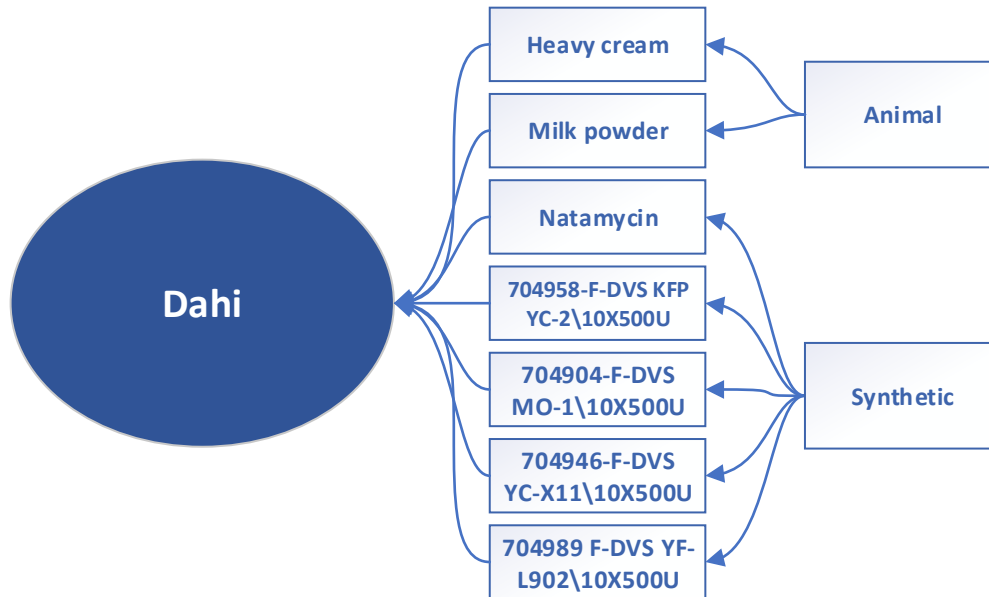
Client Details	
GENERAL INFORMATION	
Physical Address:	85 Channel Dr, Port Washington, NY 11050
Total Number of Products:	4
Total Number of Ingredients:	7
FACILITY OVERVIEW	
Risk Assessment	Low Risk
Facility Kind	HPF - Totality
Contaminants	No
Tools	Dedicated
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Clover Farm
Supplier2:	Maryland & Virginia Milk Producers
Supplier3:	Cayuga Milk Ingredient LLC
Supplier4:	Danisco USA inc
Supplier5:	CHR Hansen Inc
PRODUCT OVERVIEW	
Product Type:	Processed Consumables
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
Dahi Whole Milk	800156	MR1004-D-DY01	Heavy cream, Milk powder, Natamycine, Water, cultures
Dahi Lowfat	800157	MR1004-D-DY02	Heavy cream, Milk powder, Natamycine, Water, cultures
Yogurt	800161	MR1004-D-DY03	Heavy cream, Milk powder, Natamycine, Water, cultures
Labne	800162	MR1004-D-DY04	Heavy cream, Milk powder, Natamycine, Water, cultures

PRODUCT PROFILE

Dahi Whole Milk/Dahi Lowfat/Yogurt/Labne



DAHI WHOLE MILK/DAHI LOWFAT/YOGURT/LABNE

Dahi is a traditional yogurt or fermented milk product, originating from the Indian subcontinent, usually prepared from cow's milk, and sometimes buffalo milk, or goat milk. It is popular throughout the Indian subcontinent.

YOGURT

Yogurt also spelled yoghurt, yogourt or yoghourt, is a food produced by bacterial fermentation of milk. The bacteria used to make yogurt are known as yogurt cultures.

LABNE

Strained yogurt, Greek yogurt, yogurt cheese, sack yogurt, or kernald yogurt is yogurt that has been strained to remove most of its whey, resulting in a thicker consistency than regular unstrained yogurt, while still preserving the distinctive sour taste of yogurt. Like many types of yogurt, strained yogurt is often made from milk that has been enriched by boiling off some of its water content, or by adding extra butterfat and powdered milk. Strained yogurt is known as labneh (labna, labni, lebni, or labani; Arabic: لبننة) in the Levant, Egypt, and the Arabian Peninsula.

Ingredient Status

Heavy Cream: – **Halal** (Aslan) [Cream is a dairy product composed of the higher-fat layer skimmed from the top of milk before homogenization. In un-homogenized milk, the fat, which is less dense, eventually rises to the top. In the industrial production of cream, this process is accelerated by using centrifuges called "separators". In many countries, it is sold in several grades depending on the total butterfat content.]

Milk Powder: – **Halal** (Aslan) [Powdered milk, also called dried milk, or milk powder, is a manufactured dairy product made by evaporating milk to dryness. One purpose of drying milk is to preserve it; milk powder has a far longer shelf life than liquid milk and does not need to be refrigerated, due to its low moisture content.]

Natamycin: – **Halal** (Aslan) [Natamycin, also known as pimaricin, is an antifungal medication used to treat fungal infections around the eye. This includes infections of the eyelids, conjunctiva, and cornea. It is used as eyedrops. Natamycin is also used in the food industry as a preservative.]

704958-F-DVS KFP YC-2\10X500U: – **Halal** (Aslan) [Food Cultures (FC) are safe live bacteria, yeasts or moulds used in food production which are in themselves a characteristic food ingredient. FC preparations are formulations, consisting of concentrates (> 10⁸ CFU/g or ml) of one or more live and active microbial species and/or strains, including unavoidable metabolites and media components carried over from the fermentation and components (e.g. carbohydrates, organic acids, minerals, vitamins) which are necessary for their survival, storage and to facilitate their application in the food.]

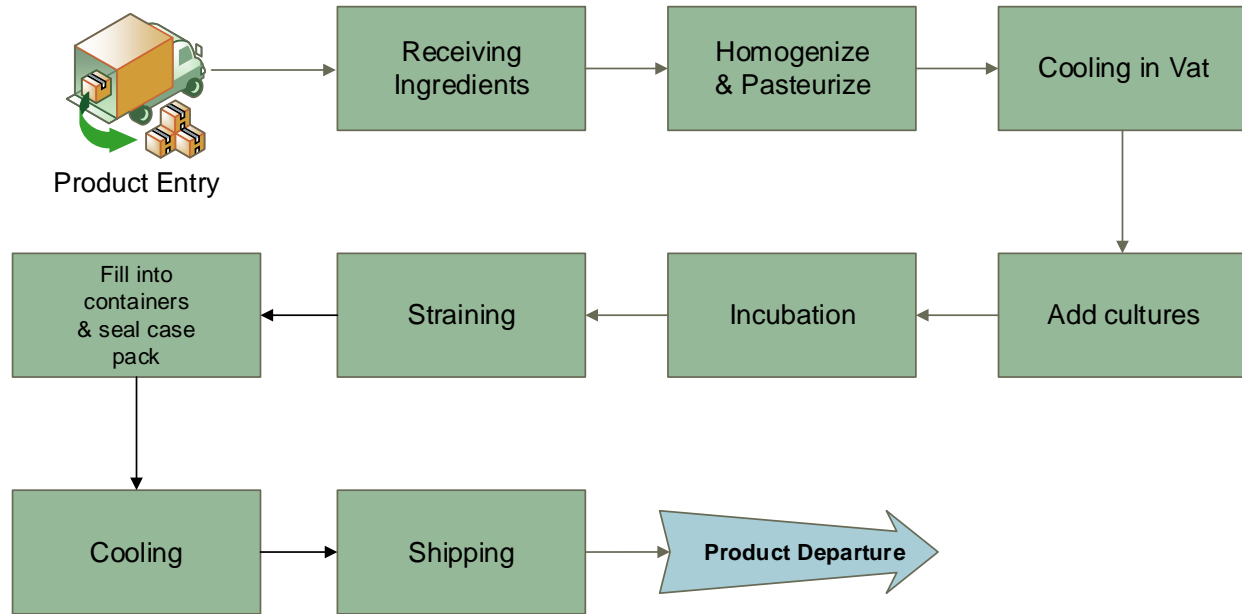
704904-F-DVS MO-1\10X500U: – **Halal** (Aslan) [Food Cultures (FC) are safe live bacteria, yeasts or moulds used in food production which are in themselves a characteristic food ingredient. FC preparations are formulations, consisting of concentrates (> 10⁸ CFU/g or ml) of one or more live and active microbial species and/or strains, including unavoidable metabolites and media components carried over from the fermentation and components (e.g. carbohydrates, organic acids, minerals, vitamins) which are necessary for their survival, storage and to facilitate their application in the food.]

704946-F-DVS YC-X11\10X500U: – **Halal** (Aslan) [Food Cultures (FC) are safe live bacteria, yeasts or moulds used in food production which are in themselves a characteristic food ingredient. FC preparations are formulations, consisting of concentrates (> 10⁸ CFU/g or ml) of one or more live and active microbial species and/or strains, including unavoidable metabolites and media components carried over from the fermentation and components (e.g. carbohydrates, organic acids, minerals, vitamins) which are necessary for their survival, storage and to facilitate their application in the food.]

704989 F-DVS YF-L902\10X500U: – **Halal** (Aslan) [Food Cultures (FC) are safe live bacteria, yeasts or moulds used in food production which are in themselves a characteristic food ingredient. FC preparations are formulations, consisting of concentrates (> 10⁸ CFU/g or ml) of one or more live and active microbial species and/or strains, including unavoidable metabolites and media components carried over from the fermentation and components (e.g. carbohydrates, organic acids, minerals, vitamins) which are necessary for their survival, storage and to facilitate their application in the food.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

...2. inside Premises

Inside the building will be maintained in an acceptable state of repair and housekeeping. Adequate personnel, supplies and equipment shall be provided to assure compliance...

b. Warehouse and Storage Coolers

The Shipping and Receiving Department Manager/Designee or Warehouse Manager/Designee is responsible for the warehouse and storage areas. Coolers are swept and mopped daily. Products are properly marked, stacked neatly and handled carefully. Discrepancies shall be noted on the Daily QA Pre-op report and brought to the attention of the Shipping and Receiving Manager.

Production Room

The Production Supervisor is responsible for maintaining the production area. A Quality Assurance designee will monitor this area daily. Any discrepancies that may cause possible product contamination must be taken care of immediately, brought to the Production Manager's attention, and documented on the Daily Pre-operation and Operational Report. All plant production employees are responsible for maintaining

their assigned work area per the following standards:

1. Keep the area free from debris and scraps.
2. The porter shall sweep the floor periodically throughout the day and remove any trash. This will be accomplished on breaks and lunch and whenever needed in-between those specified times.
3. Efforts will be made to avoid condensation in the refrigeration units and other production areas. Condensation that forms on the ceiling or in the refrigeration units will be removed with a clean sanitized mop. Products are to be protected by covering or removing them from the area being mopped.
4. Traffic of unauthorized people will not be permitted. Visitors will be issued a hairnet and face mask to cover mouth and *facial hair (*if applicable) before entering the production area.

Sanitation for Maintenance Personnel

a. Storage and Cleaners and Lubricants

All cleaners, lubricants and sanitizers are stored in a designated area to prevent product and packing material from being contaminated.

- Only trained personnel are to handle the chemicals.
- All cleaning chemicals must be kept in a secure area that can be locked when not in use.
- All chemicals are to be used in their original container or a secondary container with a label identifying the product.
- All containers must be closed tight at all times.
- All chemicals used in the plant must have MSDS/SDS sheets available at all times for employees.

Prior to production, the Quality Assurance Manager or designee is responsible for daily inspection of the equipment, product contact tools and non-contact areas.

- Visually inspect all areas and equipment for cleanliness.
- Verify that surfaces are cleaned through ATP testing
 1. Pull out swab stick and swab desired surface
 2. Insert the stick back into the tube
 3. Snap the cap to allow the liquid gel joining the swab
 4. Shake it and allow some time so the color may change
 5. Compare the color to the chart on the tube
 6. Record result
- All equipment and work areas must look and smell clean.

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Frequency: Daily/before every batch.

PRODUCT & SUPPLIER ASSESSMENT

Clover Farm

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Heavy cream	Statement	Pass		Halal Aslan	Animal

Maryland & Virginia Milk Producers

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Milk powder	Certificate	Pass		Halal Aslan	Animal

Danisco USA inc

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Salt DA Natamax/Natamycin	Certificate	Pass		Halal Aslan	Synthetic

CHR Hansen Inc

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
704958-F-DVS KFP YC- 2\10X500U	Certificate	Pass		Halal Aslan	Synthetic
704904-F-DVS MO- 1\10X500U	Certificate	Pass		Halal Aslan	Synthetic
704946-F-DVS YC- X11\10X500U	Certificate	Pass		Halal Aslan	Synthetic
704989 F-DVS YF- L902\10X500U	Certificate	Pass		Halal Aslan	Synthetic

TESTING METHOD

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

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. Rajbhog 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:

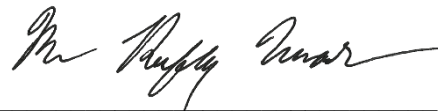


Tameem Allie
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President

Date: Tuesday, 27 April 2021