



# HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION

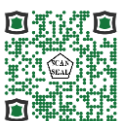


## INSPECTION REPORT TUESDAY, 14 MAY 2019 ELAN, INC



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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 Allah SWT



# CERTIFICATION CONSIDERATIONS

In this chapter, we will discuss some of our certification standards, and the considerations that we filter every day matters through. There are 4 main questions that must be consider when determining the halal status of a product:

## **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.

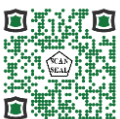
## **Is the product/ingredient Halal certified via another organization?**

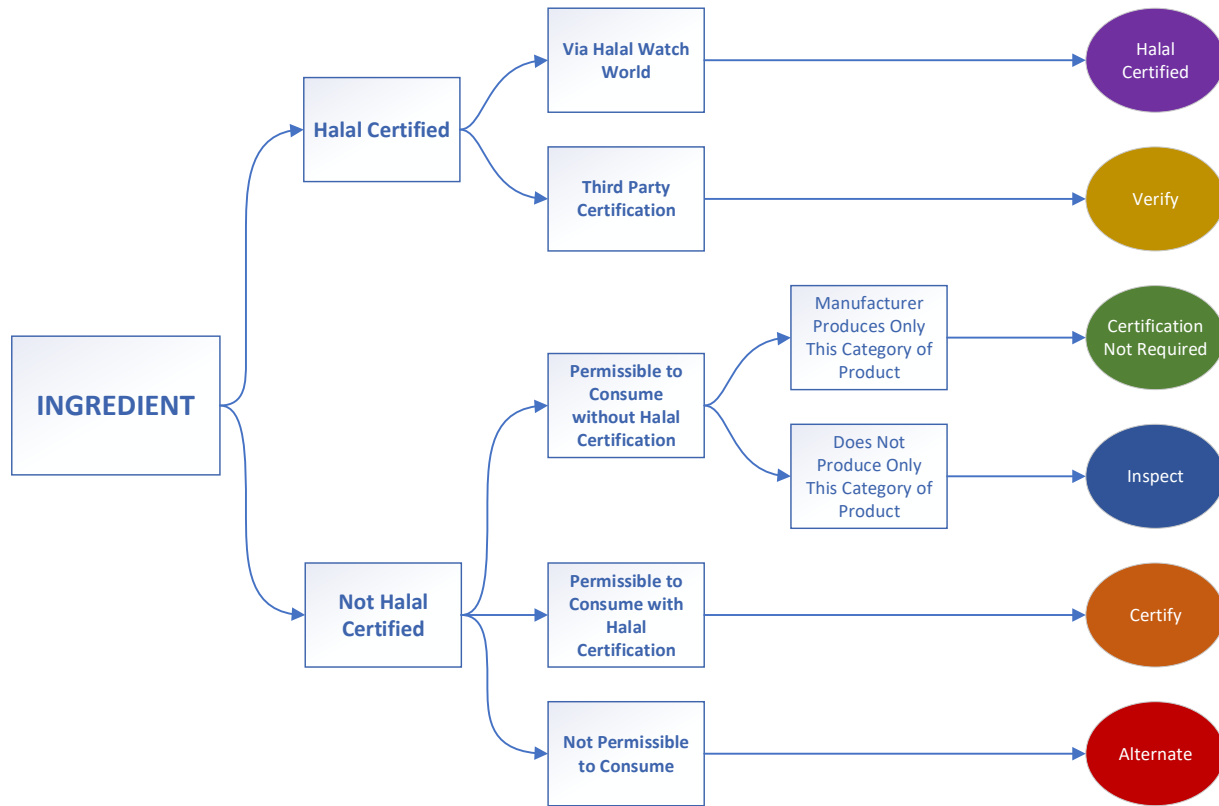
If another organization certifies the product as Halal, then it is incumbent upon us to perform a *tahqeeq* (verification) certification of the establishment. We must be able to ascertain that the certifying body is competent and capable of determining the status of such products. In the event that we are unable to gain this information, our organization must inspect the location of production before certifying.

## **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

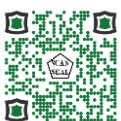




Regarding contamination, products cannot be cooked upon or within the same utensils without proper cleansing. This means that any liquid substance that interacts with non-halal products becomes contaminated. This includes oil, and other wet cooking surfaces. Thus, if a vat of oil is used to cook non-halal products (which is considered as filth), it cannot be used to cook Halal products without contaminating it.

**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.

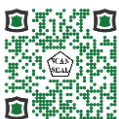


# Client Details: Elan, Inc

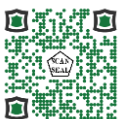
## COMPANY PROFILE

Elan Chemical Company has been successfully producing fine organic chemicals for customers worldwide for almost a century. The main facility, based on a multi-acre site in Newark, New Jersey, is equipped and staffed to provide organic chemicals of extremely high purity and outstanding organoleptic quality.

<b>COMPANY PROFILE: ELAN, INC</b>		
<b>GENERAL INFORMATION</b>		
Area of site:	12,800 sqft	
Number of employees:	56	
Number of working shifts:	3	
Operating Hours:	12am – 12am	
Work Days:	M - F	
Certifications:	HACCP, SMETA, SQF	
Tracking:	Yes	
Shipping Temp:	Room	
<b>PRODUCT OVERVIEW</b>		
Products:	Chemicals	
Level:	End Product	
Exposure:	Receivables are opened	
Heating:	170° - 240°	
Animal By-products:	None	
Alcohol (Ethyl):	No	
Pork Product:	No	
Fillers/Additives (Finished product:)	No	
Separation		
Tools	N/A	*Cleaning method acceptable
Storage	Yes	*Tracking also acceptable
Product Details		
Products for certification	CAS ID	Suppliers:
R-303	100-52-7	2
Natural Benzaldehyde	100-52-7	2
Company Supplier List:		
Supplier1:	Artexport	



CLIENTELE		
CLEANING AND TESTING		
Cleaning Manual:	Yes	
Islamically compliant:	Yes	
Testing:	Location:	
PH (Acidity)	In-House and 3 <sup>rd</sup> Party	
Flash (Protein Swab)		
Foreign Materials		
Microbial		
Total Plate Count (Aerobic)		
Coliform		
INSPECTION		
Location	Condition	Provided Documentation
Receiving	Clean	Spec Sheets
Warehouse	Clean	Sanitation Procedures (SSOP)
Processing	Clean	Testing Documents
Storage	Clean	Water Carbon Documents
Testing	Clean	Raw Material Documents
Labelling	Present	High Level Flow Charts
Dates	Yes (On COA)	Halal Integrity Program (HIP)
Cooking	N/A	Certificates of Analysis
Safety	Yes	
Halal	Yes (On COA)	



## INGREDIENT PROFILE: No Added Ingredients

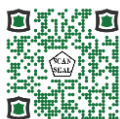
PRODUCT 1: R-303



### PRODUCT SPECIFICATIONS

Manufacturer:	<b>Elan Inc.</b> 268 Doremus Ave. Newark, NJ 07105 (973)344-8014
Product:	<b><u>R-303</u></b>
Product Code:	9528
FEMA :	2127
CAS:	100-52-7
FCC:	
Molecular Formula:	C <sub>7</sub> H <sub>6</sub> O
Molecular Weight:	106.12
Refractive Index @ 20° C:	1.544-1.547
Specific Gravity @25/25° C:	1.041-1.046
Assay (as C <sub>7</sub> H <sub>6</sub> O):	98.0% min
Acid Value:	5.0 max
Cold Test:	Pass
Appearance:	Colorless to slightly yellow liquid
Shelf Life:	2 years

Current Revision: 5/26/2017  
Date Validated: 1/14/2019  
Supersedes: 1/1/2016



## PRODUCT 2: NATURAL BENZALDEHYDE



### PRODUCT SPECIFICATIONS

Manufacturer:	<b>Elan Inc.</b> 268 Doremus Ave. Newark, NJ 07105 (973)344-8014
Product:	<b><u>NATURAL BENZALDEHYDE</u></b>
Product Code:	9284
Synonyms:	Benzaldehyde, natural
FEMA :	2127
CAS:	100-52-7
FCC:	Yes
Molecular Formula:	C <sub>7</sub> H <sub>6</sub> O
Molecular Weight:	106.12
Refractive Index @ 20° C:	1.544 - 1.547
Specific Gravity @25/25° C:	1.041 - 1.046
Assay (as C <sub>7</sub> H <sub>6</sub> O):	98.0% min
Acid Value:	5.0 max
Appearance:	Colorless to slightly yellow liquid

Current Revision: 11/20/2018  
Date Validated: 1/14/2019  
Supersedes: 1/2/2016

**PICTURES NOT ALLOWED IN FACILITY**



# CERTIFICATES & STATEMENTS OF HALAL

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



## HALAL WATCH WORLD

THE GLOBAL STANDARD IN HALAL CERTIFICATION



**Halal Watch World, Inc**  
P.O. Box 242  
Glenmont, NY 12077  
Phone: (518) 279 - 6472  
www.halalwatchworld.org  
support@halalwatchworld.org

Friday, May 3, 2019

### Statement of Halal Compliance

To: Halal Watch World, Inc

This is to confirm that

(Facility Name): Elan Inc

located at

(Facility Location): 268 Dorems Avenue, Newark, NJ 07105 USA

(  does  does not ) produce, or utilize, at said location any of the following derivatives which are prohibited from being combined in any way with Halal products:

- |   |   |
|---|---|
| 1. Human  | 11. Blood   |
| 2. Pork   | 12. Pus   |
| 3. Donkey (Excluding the Onager or other such half breed animals)       | 13. Vomit   |
| 4. Animals with fangs or talons (Carnivorous) (Excluding Hyena and Fox) | 14. Insects (other than locusts)  |
| 5. Animals not slaughtered according to Islamic ritual rites            | 15. Organs whose function is for reproduction, or waste   |
| 6. Downers (Defective Animals)  | 16. Animals fed with more than 50% of any of the above without being fed on a pure diet for a stipulated number of days   |
| 7. Carrion  | 17. Anything processed, made, produced, manufactured, and/or stored using utensils, equipment, and/or machinery in contact with any of the above that have not been cleansed according to standards which remove contaminants |
| 8. Any intoxicants (particularly Ethyl Alcohol)                         |   |
| 9. Urine  |   |
| 10. Excrement   |   |

Any and all products produced at this facility (  do  do not ) come into contact with any of the above ingredients, and are processed using separate tools, or tools that are sanitized in a way that removes all traces of smell, taste, and color from the tool, machine, or apparatus.

Sincerely,  John Bissonette QA Manager, PCQI, SQF Practitioner

Company Representative

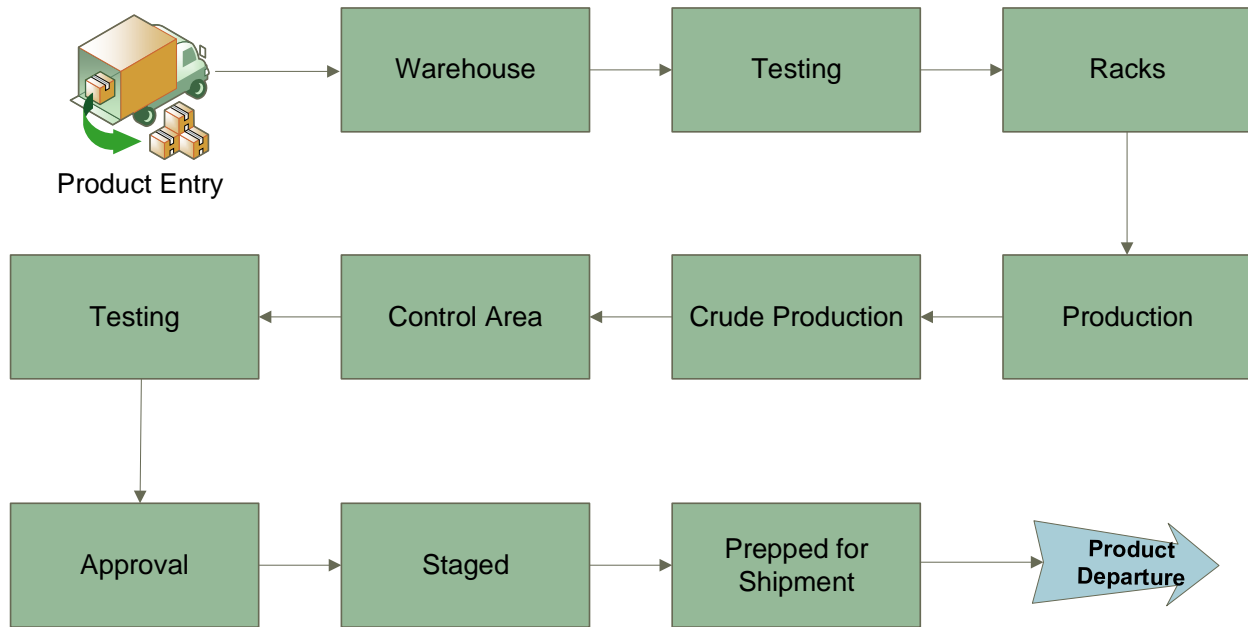
Elan Inc. 5/6/2019

Company Name

Halal Watch World Inc - 1990



## PROCESSING OVERVIEW



Product is received through tanker transport. Tanker is docked, and product is piped into a cooled silo for storage. Product is then piped into the separator to remove the milk fat, then piped back into the silo for storage before being shipped out to the customer. At no point is the product bottled or packaged before leaving the facility. At no point does the product come into contact with anything listed on the prohibited list. Halal certified insignia will accompany the certificate of analysis which accompanies the product being sent to the client destination.

## CLEANING METHOD

Frequency: Between every batch or run (Daily)

Still is loaded with solvent for cleaning (10% by volume of still). Heat is then applied and distilled water added to receiver unit. Unit is drained, and still loaded with water. Detergent is then loaded into still. Distilled water added to receiver for another 15 minutes. Heat is turned off and cooled to below 80 °C. All remnants are then evacuated into drainage. Still is steamed, line and tank loaded and all distilled for another 4 hours, or until odor free. Acetone added and refluxed for 1 hour. Color is checked in flask until completely color free. Acetone is rinsed, and unit blown with nitrogen until dry.

## PICTURES NOT ALLOWED IN FACILITY



## TESTING METHOD

All testing listed in the overview are performed in house.

## SAMPLE TESTING METHOD



### GENERAL DESCRIPTION

FLASH® is high-sensitivity protein test that rapidly detects protein residues left on food contact surfaces after cleaning. Used as part of a HACCP allergen control program, FLASH supports process verification requirements that ensure cleaning methods, validated to effectively remove allergens, are consistently applied.

FLASH has been tested against common allergenic proteins including soy flour, gluten flour, milk powder, egg powder, peanut butter, roasted almonds, raw fish (cod), and raw shrimp.

Part No. 63003-100 (100 tests)

### KIT COMPONENTS

100 protein swabs

30 color comparison stickers

### IMPORTANT USAGE GUIDELINES

FLASH is designed with two levels of sensitivity to accommodate industry needs and for areas in the plant requiring additional sensitivity.

For detection of protein residues down to 20 µg, the swab can be read 10 minutes after activation at room temperature (RT). If greater sensitivity is desired (as low as 3 µg), the FLASH swab can be tested in high temperature incubation (HTI) at 70 °C for 10 ± 4 minutes.

Follow the appropriate test protocol section below (Protocol 1 – RT or Protocol 2 - HTI) for the desired application.

### SAMPLE COLLECTION

- Twist to remove the pre-moistened swab from its collection tube (clear). Be careful not to touch the swab or inside the collection tube with fingers.
- Thoroughly swab a standard 10 x 10 cm (4 x 4 in) area of interest for a typical flat surface. For irregularly shaped surfaces, ensure swabbing technique remains consistent each time you swab. Reinsert the swab into the collection tube using a twisting motion to ensure it is sealed.

**Note:** After sampling, the swab is stable for one hour prior to activation.

### ACTIVATING SAMPLED SWABS

- To activate the swab, hold upright and push the plunger down until it is fully depressed. The reagents will be dispensed through the swab shaft washing the sample off the swab tip and into the collection tube.

- Shake the swab side-to-side for 5 seconds to ensure the entire sample has been rinsed from the swab tip and reagents are thoroughly mixed in the bottom of the collection tube.

**Note:** Confirm swab tip is fully immersed in reagent solution. If not fully immersed, shake swab again for 5 more seconds.

### PROTOCOL 1: ROOM TEMPERATURE (RT)

Immediately following activation and shaking, place swabs in a tube holder or other accessory to allow swabs to be kept upright. Set timer for 10 min and check color result in reagent solution immediately following timer alarm (or no more than 4 min afterward).

### PROTOCOL 2: HIGH TEMPERATURE INCUBATION (HTI)

#### Materials Needed:

Sampled FLASH swabs

Digital Dry Bath Heater (120 Volt, Part No. 73061 / 240 Volt, Part No. 73011) set to 70 ± 2 °C with 24-Tube Rack or similar product.

Heat Block, 24-Tube (Part No. 52125) for Digital Dry Bath Heater. Dry Bath Heater can fit 2 Heat Blocks to run a total of 48 samples at one time.

#### Steps:

- Prior to activating sampled swabs, ensure digital dry bath heater has been pre-warmed to 70 °C. Follow the dry bath heater instructions to ensure proper temperature settings.
- Once swab has been activated and shaken, remove collection tube from rest of swab.
- Place collection tube only into heat block that is inserted in digital dry bath heater. (Discard rest of swab).
- Set timer for 10 min and check color result in reagent solution immediately following timer alarm (or no more than 4 min afterward).

### INTERPRETING RESULTS



To accurately determine the swab's result, consult the color comparison chart above or on the swab pouch label. In addition, color comparison stickers are provided in each box of FLASH to label the swabs or data record sheets for convenient interpretation.



# CONCLUSION

Client was cooperative, transparent and compliant with on-site access, and all relevant documentation requests. Inspector was able to determine all critical Halal control points. Clients Halal Integrity Program properly accounts for every contamination concern. All source materials have been analysed and are deemed to be Halal Aslan. Elan, Inc's manufacturing facility is fully conducive for Halal production. No further corrective action is necessary.

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

Auditor



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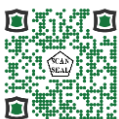
**Mansoor Rafiq Umar**  
**Vice President**

For Approval



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**Imam Umar**  
**President**



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