



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

Blue Evolution (Promac)

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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.

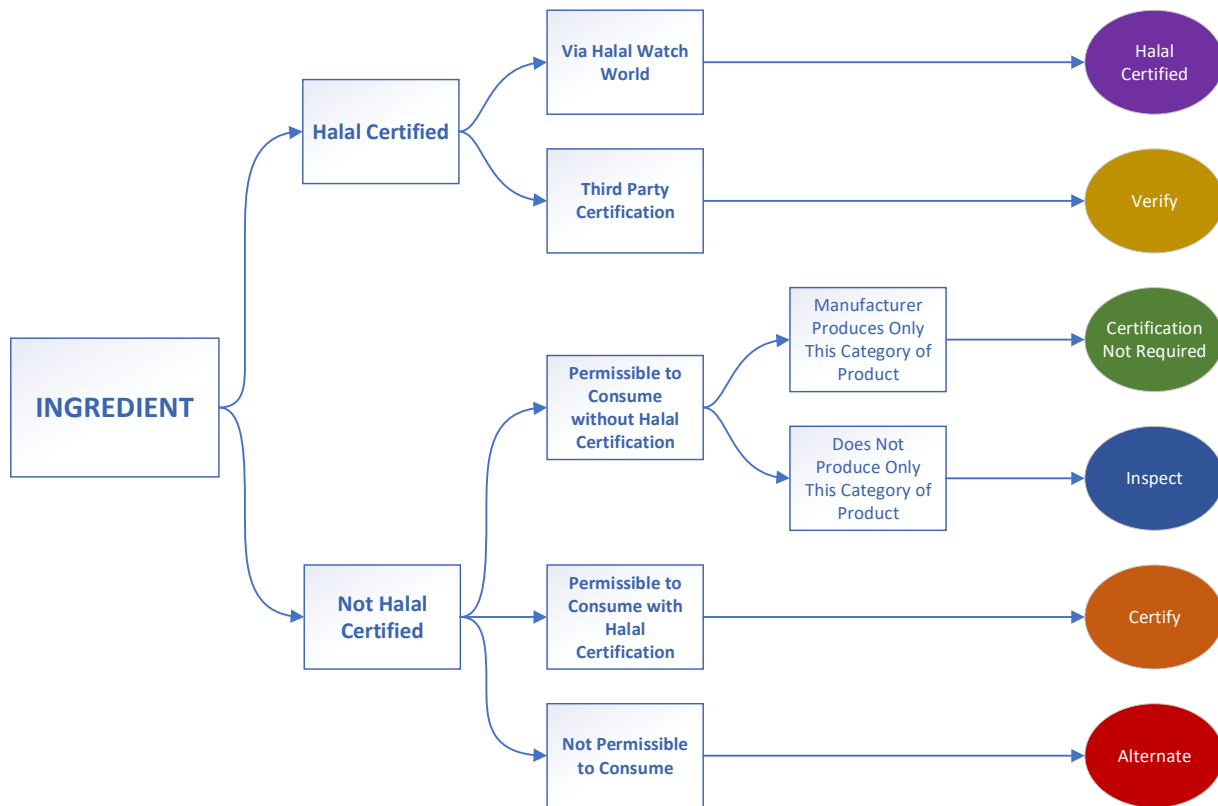
2. Is the product/ingredient Halal certified via another organization?

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: Blue Evolution (Promac)

FACILITY PROFILE

Blue Evolution is on a mission. We grow our own tasty, nutritious seaweeds to enhance people's lives and create a deeper connection to the ocean.

Beyond sustainable, seaweed regenerates the waters in which it grows, absorbing carbon from the ocean and alchemizing seawater and sunshine into healthy food. With a fast-growing array of seaweed infused consumer packaged goods, on- and off-shore farms in Mexico and Alaska, and unique processing capabilities, we are introducing consumers to all the delicious ways that seaweed can enrich their lives.

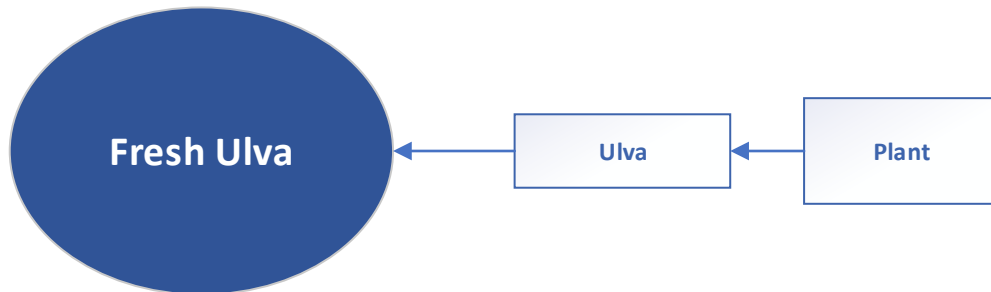
Client Details	
GENERAL INFORMATION	
Area of site:	4000
Number of employees:	20
Number of working shift:	1
Operating Hours:	8am - 5pm M-F, S 8am-1pm
Work Days:	M-F & Sat
Total Number of Products:	8
Total Number of Ingredients:	10
FACILITY OVERVIEW	
Risk Assessment	Low Risk
Facility Kind	HPF - Totality
Contaminants	No
Tools	Dedicated
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Kevala
Supplier2:	Old Mill General Store, LLC
Supplier3:	KFK Seasonings, LLC
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
Fresh Ulva		MR1040-A-PR01	Ulva
Dried Powdered Ulva		MR1040-A-RF02	Ulva

PRODUCT PROFILE

Fresh Ulva

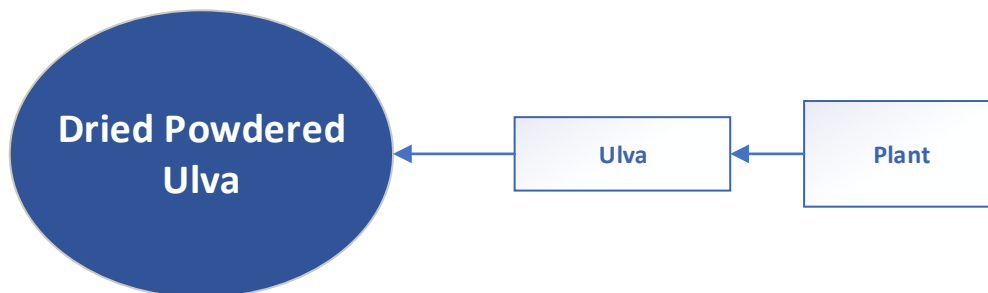


Fresh Ulva

Ulva lactuca, also known by the common name sea lettuce, is an edible green alga in the family Ulvaceae. It is the type species of the genus Ulva. A synonym is U. fenestrata, referring to its "windowed" or "holed" appearance.

PRODUCT PROFILE

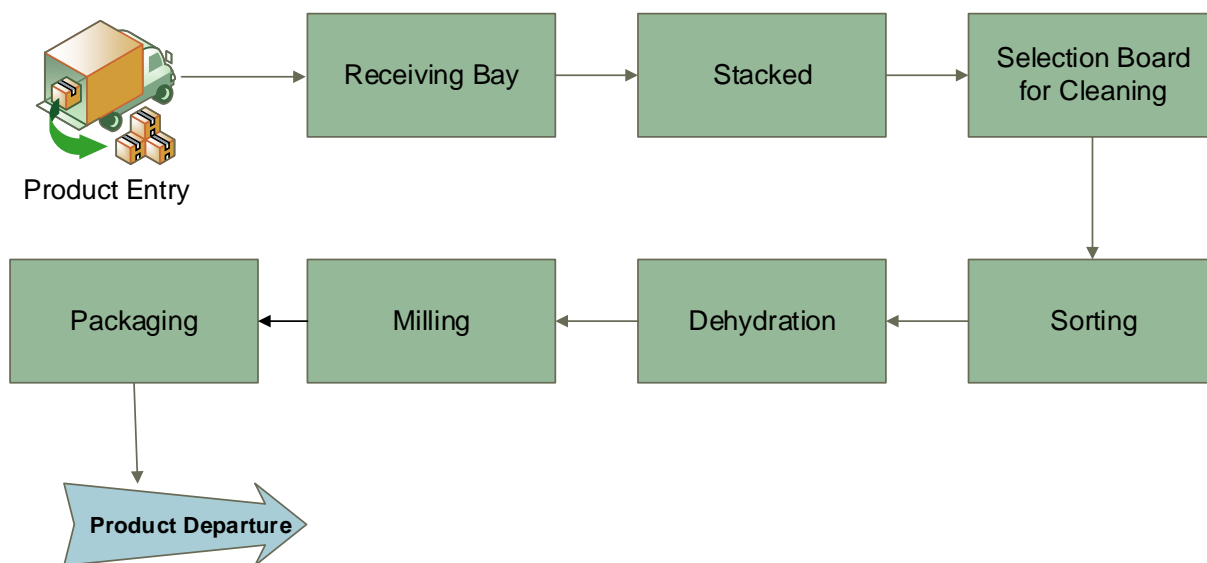
Dried Powdered Ulva



Fresh Ulva

Ulva lactuca, also known by the common name sea lettuce, is an edible green alga in the family Ulvaceae. It is the type species of the genus Ulva. A synonym is U. fenestrata, referring to its "windowed" or "holed" appearance.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

5.1. Equipment and Production Sanitation Process:

5.1.1 Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces.

Refer to Storing and Using Poisonous or Toxic Chemicals SOP QA-S00

5.1.2 Refer to Facility Maintenance and Sanitation SOP QA-S00.

5.1.2 For all other Sanitation Processes

5.1.2.1 Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:

5.1.2.1.1 Before each use.

5.1.2.1.2 Between uses when preparing different allergen type of products.

5.1.2.1.3 Any time contamination occurs or is suspected.

5.1.2.1.4 Upon Quality Personnel request.

5.1.2.2 Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:

- 5.1.2.2.1 Wash surface with an approved detergent solution.
- 5.1.2.2.2 Rinse surface with clean water.
- 5.1.2.2.3 Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
- 5.1.2.2.4 Place wet items in a manner to allow air drying.... (Short Excerpt)

Frequency:
Before each use.

PRODUCT & SUPPLIER ASSESSMENT

Self-Produced (Blue Evolution)

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Ulva	Self-Produced	Pass		Halal Aslan	Plant

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. Blue Evolution (Promac)'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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