



HALAL WATCH WORLD

THE GOLD STANDARD



PRODUCT & FACILITY REPORT

DeYulio Sausage Company LLC

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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.

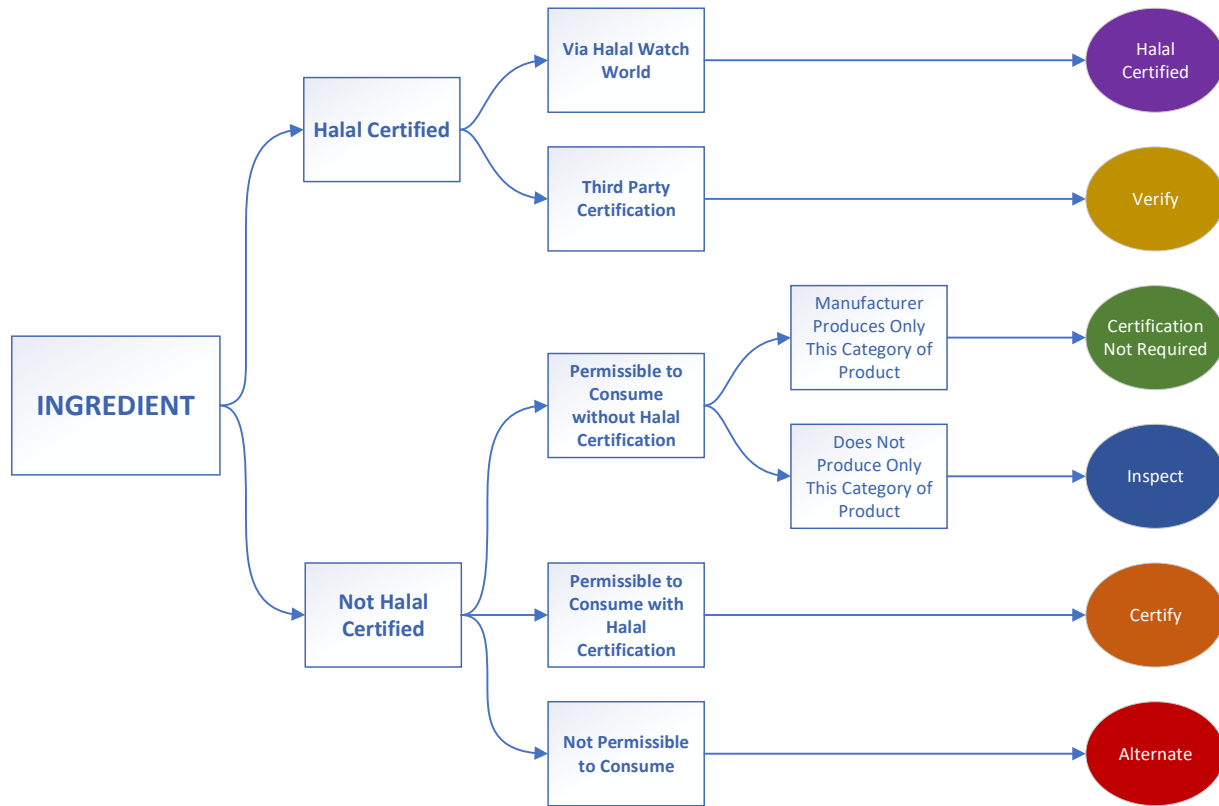
2. Is the product/ingredient Halal certified via another organization?

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: DeYulio Sausage Company LLC

FACILITY PROFILE

The DeYulio family has been making Italian Sausage for three generations. We are a family owned and operated business. We have been around for nearly a hundred years, and we still have one of the best quality products around. We started out as DeYulio's Market, which was founded by Nick DeYulio's grandparents in the early 1900's. The market sold grocery products, including Italian Sausage, which was freshly made daily in the back of the store. Then in 1945, Nick's father decided to specialize in the manufacturing of Italian Sausage.

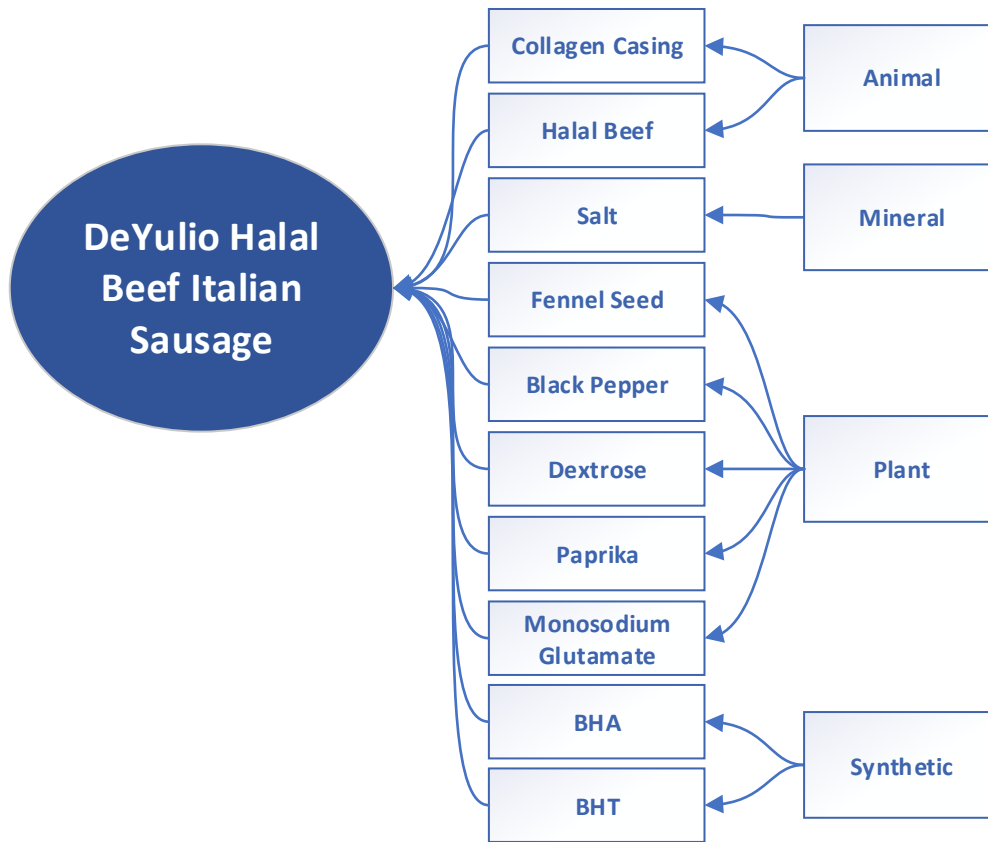
Client Details	
GENERAL INFORMATION	
Physical Address:	1501 State St, Bridgeport, CT 06605
Area of site:	15000
Number of employees:	30
Number of working shift:	1
Operating Hours:	7AM - 3:30PM
Work Days:	Mon - Friday
Total Number of Products:	4
Total Number of Ingredients:	22
FACILITY OVERVIEW	
Risk Assessment	High Risk
Facility Kind	HPF - Partially
Contaminants	Yes
Tools	Cleaned
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Crusader Meats 'NZ Ltd
Supplier2:	Nu Products Seasoning Company
Supplier3:	Naturin Viscofan GmbH
Supplier4:	Mountaire Farms Halal Poultry Parts
Supplier5:	FPL Food
PRODUCT OVERVIEW	
Product Type:	Refined Foods
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
DeYulio Halal Beef Italian Sausage		MR1044-RF01	Halal Beef, Seasonings, Water, Monosodium Glutamate, BHA, BHT, Collagen Casing
DeYulio Halal Chicken Italian Sausage		MR1044-RF02	Halal Chicken, Seasonings, Water, Monosodium Glutamate, Garlic, Red Pepper, BHA, BHT, Collagen Casing.
DeYulio Halal Ground Beef		MR1044-RF03	Boneless Halal Beef
DeYulio Halal Certified Italian Style Beef Breakfast Sausage		MR1044-RF04	Halal Beef, Salt, Spices, Mustard Powder, Water, Encapsulated Vinegar, Dextrose, Monosodium Glutamate, Potato Starch, Natural Flavorings, BHA, BHT, Collagen Casing.

PRODUCT PROFILE

DeYulio Halal Beef Italian Sausage



DEYULIO HALAL BEEF ITALIAN SAUSAGE

Italian sausages (salsiccia – plural salsicce). Fennel seeds and chilli are generally used as the primary spices for these sausages in the South of Italy, while in the center and North of the country black pepper and garlic are more often used.

Ingredient Status

Collagen Casing: – **Halal** (Aslan) [Collagen casings are made from high quality collagen. This is a natural protein that has a very high mechanical resistance that is also easily digested.]

Halal Beef: – **Halal** (Aslan) [Beef is the culinary name for meat from cattle, particularly skeletal muscle. Humans have been eating beef since prehistoric times. Beef is a source of protein and nutrients. Most beef can be used as is by merely cutting into certain parts, such as roasts, short ribs or steak, while other cuts are processed.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride (NaCl), a chemical compound belonging to the larger class of salts; salt in its natural form as a crystalline mineral is known as rock salt or halite. Salt is essential for life in general, and saltiness is one of the basic human tastes. Salt is one of the oldest and most ubiquitous food seasonings, and salting is an important method of food preservation.]

Fennel Seed: – **Halal** (Aslan) [Fennel is a flowering plant species in the carrot family. It is a hardy, perennial herb with yellow flowers and feathery leaves. It is indigenous to the shores of the Mediterranean but has become widely naturalized in many parts of the world, especially on dry soils near the sea-coast and on riverbanks.]

Black Pepper: – **Halal** (Aslan) [Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning.]

Dextrose: – **Halal** (Aslan) [Dextrose is the name of a simple sugar that is made from corn and is chemically identical to glucose, or blood sugar. Dextrose is often used in baking products as a sweetener, and can be commonly found in items such as processed foods and corn syrup.]

Paprika: – **Halal** (Aslan) [Paprika is a spice made from dried and ground red peppers. It is traditionally made from *Capsicum annuum* varieties in the Longum group, which also includes chili peppers, but the peppers used for paprika tend to be milder and have thinner flesh.]

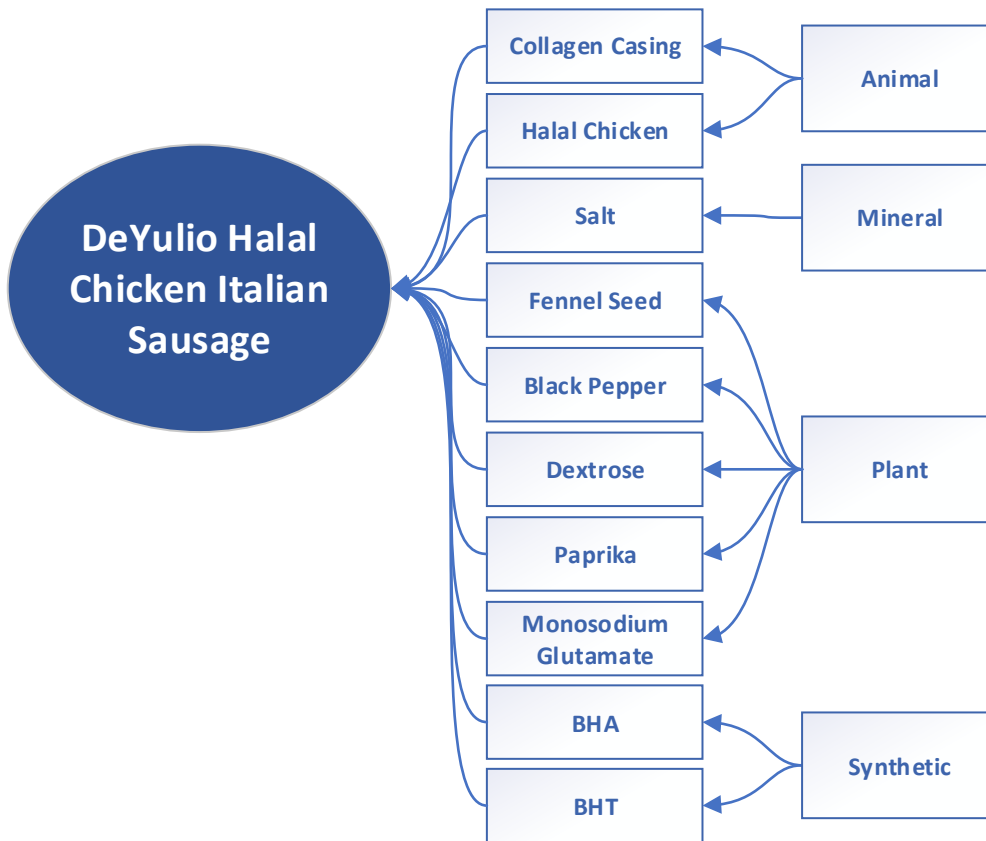
Monosodium glutamate: – **Halal** (Aslan) [Monosodium glutamate, also known as sodium glutamate, is the sodium salt of glutamic acid. MSG is found naturally in some foods including tomatoes and cheese. Monosodium glutamate is a flavor enhancer commonly added to Chinese food, canned vegetables, soups and processed meats.]

BHA: – **Halal** (Aslan) [Butylated hydroxyanisole (BHA) is an antioxidant consisting of a mixture of two isomeric organic compounds, 2-tert-butyl-4-hydroxyanisole and 3-tert-butyl-4-hydroxyanisole. It is prepared from 4-methoxyphenol and isobutylene. It is a waxy solid used as a food additive with the E number E320. The primary use for BHA is as an antioxidant and preservative in food, food packaging, animal feed, cosmetics, rubber, and petroleum products.]

BHT: – **Halal** (Aslan) [Butylated hydroxytoluene (BHT), also known as dibutylhydroxytoluene, is a lipophilic organic compound, chemically a derivative of phenol, that is useful for its antioxidant properties. BHT is used as a preservative ingredient in some foods. With this usage BHT maintains freshness or prevents spoilage; it may be used to decrease the rate at which the texture, color, or flavor of food changes.]

Concerns – None.

DeYulio Halal Chicken Italian Sausage



DEYULIO HALAL CHICKEN ITALIAN SAUSAGE

Italian sausages (salsiccia – plural salsicce). Fennel seeds and chilli are generally used as the primary spices for these sausages in the South of Italy, while in the centre and North of the country black pepper and garlic are more often used.

Ingredient Status

Collagen Casing: – **Halal** (Aslan) [Collagen casings are made from high quality collagen. This is a natural protein that has a very high mechanical resistance that is also easily digested.]

Halal Chicken: – **Halal** (Aslan) [Chicken is the most common type of poultry in the world. Owing to the relative ease and low cost of raising them in comparison to animals such as cattle or hogs, chickens have become prevalent in numerous cuisines.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride (NaCl), a chemical compound belonging to the larger class of salts; salt in its natural form as a crystalline mineral is known as rock salt or halite. Salt is essential for life in general, and saltiness is one of the basic human tastes. Salt is one of the oldest and most ubiquitous food seasonings, and salting is an important method of food preservation.]

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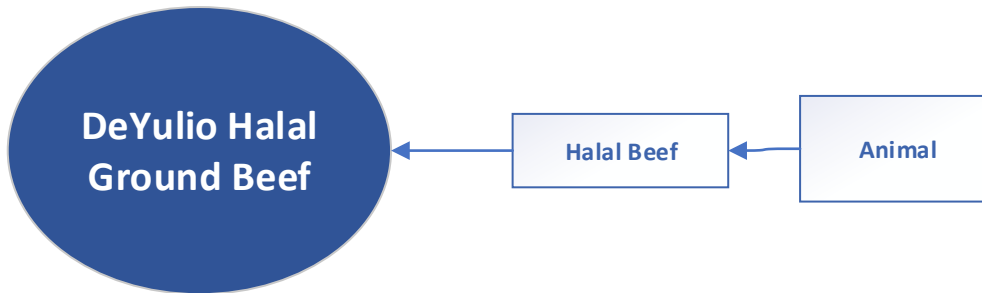
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Concerns – None.

DeYulio Halal Ground Beef



DEYULIO HALAL GROUND BEEF

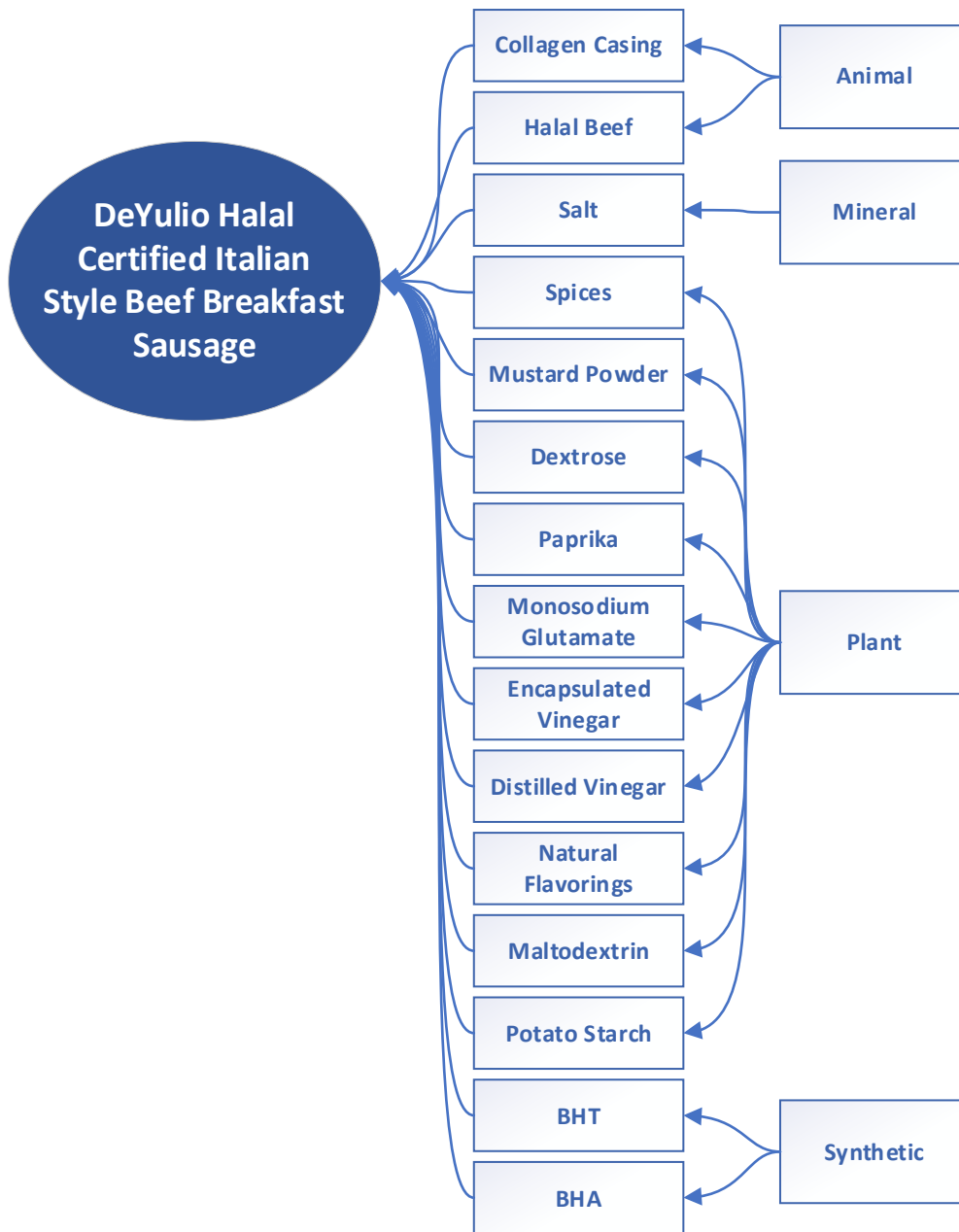
Ground beef, minced beef or beef mince is beef that has been finely chopped with a knife or a meat grinder or mincing machine. It is used in many recipes including hamburgers and spaghetti Bolognese.

Ingredient Status

Halal Beef: – **Halal** (Aslan) [Beef is the culinary name for meat from cattle, particularly skeletal muscle. Humans have been eating beef since prehistoric times. Beef is a source of protein and nutrients. Most beef can be used as is by merely cutting into certain parts, such as roasts, short ribs or steak, while other cuts are processed.]

Concerns – None.

DeYulio Halal Certified Italian Style Beef Breakfast Sausage



DEYULIO HALAL BEEF ITALIAN SAUSAGE

Italian sausages (salsiccia – plural salsicce). Fennel seeds and chilli are generally used as the primary spices for these sausages in the South of Italy, while in the center and North of the country black pepper and garlic are more often used.

Ingredient Status

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Spices: – **Halal** (Aslan) [A spice is a seed, fruit, root, bark, or other plant substance primarily used for flavouring or colouring food. Spices are distinguished from herbs, which are the leaves, flowers, or stems of plants used for flavouring or as a garnish.]

Mustard Powder: – **Halal** (Aslan) [Finely ground mustard seeds make mustard powder. The powder is a mixture of brown and white seeds, with added saffron or tumeric for flavor and/or color. It is a popular ingredient since the flavor does not build or persist when used.]

Dextrose: – **Halal** (Aslan) [Dextrose is the name of a simple sugar that is made from corn and is chemically identical to glucose, or blood sugar. Dextrose is often used in baking products as a sweetener, and can be commonly found in items such as processed foods and corn syrup.]

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Encapsulated Vinegar: – **Halal** (Aslan) [Vinegar is an aqueous solution of acetic acid and trace chemicals that may include flavorings. Vinegar typically contains 5–8% acetic acid by volume]

Natural Flavours: – **Halal** (Aslan) [According to the US FDA's Code of Federal Regulations, natural flavors are created from substances extracted from these plant or animal sources: Spices, Fruit or fruit juice, Vegetables or vegetable juice, Edible yeast, herbs, bark, buds, root leaves or plant material, Dairy products, including fermented products, Meat, poultry or seafood, Eggs]

Maltodextrin: – **Halal** (Aslan) [Maltodextrin is a polysaccharide that is used as a food additive. It is produced from vegetable starch by partial hydrolysis and is usually found as a white hygroscopic spray-dried powder. Maltodextrin is easily digestible, being absorbed as rapidly as glucose and may be either moderately sweet or almost flavorless.]

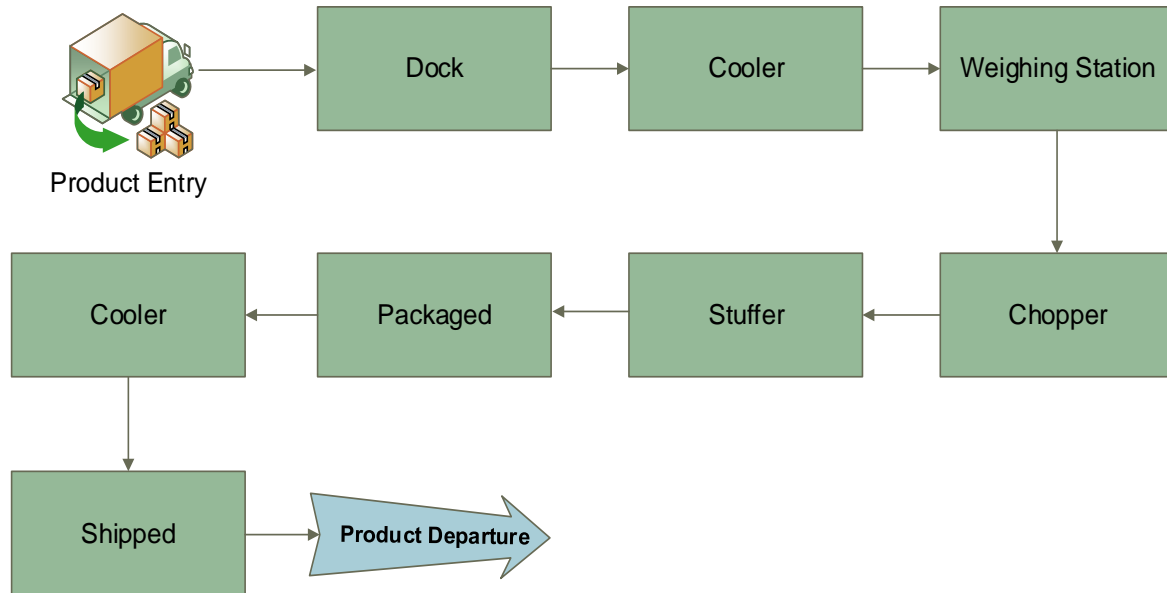
Potato Starch: – **Halal** (Aslan) [Potato starch is starch extracted from potatoes. The cells of the root tubers of the potato plant contain leucoplasts. To extract the starch, the potatoes are crushed, and the starch grains are released from the destroyed cells. The starch is then washed out and dried to powder.]

BHA: – **Halal** (Aslan) [Butylated hydroxyanisole (BHA) is an antioxidant consisting of a mixture of two isomeric organic compounds, 2-tert-butyl-4-hydroxyanisole and 3-tert-butyl-4-hydroxyanisole. It is prepared from 4-methoxyphenol and isobutylene. It is a waxy solid used as a food additive with the E number E320. The primary use for BHA is as an antioxidant and preservative in food, food packaging, animal feed, cosmetics, rubber, and petroleum products.]

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Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description: All equipment, machinery, hand tools, carts, belts, conveyors, tables, totes, knife sterilizers, and other direct food contact surfaces will be cleaned and sanitized after a shift where the item was used and/or prior to the next production shift.

- 1) Lock Out Tag Out – All equipment, machines, etc. to be cleaned will have all power sources secured in a manner that will prevent the machine from accidentally starting during cleaning/sanitation operation. In a situation where it is necessary to operate all or part of the equipment to facilitate proper cleaning/sanitation, cleaning personnel will exhibit extreme caution during these operations. After the cleaning/sanitizing operation is performed, power must be secured prior to equipment inspection.
- 2) All loose trash and debris on floors, tables and in production area must be removed and disposed of in a proper receptacle. The trash receptacles are Blue Brute Barrels.
- 3) All equipment, machines, etc. will be “dry cleaned”. Dry cleaning is the removal of meat manually by hand or scrapper. Meat that is removed during this process will be disposed of in Red Brute Barrels.
- 4) Equipment and/or conveyors will be dis-assembled as far as physically practical to facilitate proper cleaning and sanitation.

a) Small machinery parts and pieces that have been removed for cleaning will be cleaned/sanitized as prescribed in #4b I-III.

b) Machinery/conveyors will be cleaned:

l) Apply soap, approved for use in federally inspected meat and poultry plants, mixed with potable water in accordance with manufacturers specifications.

Frequency: Once daily, or between different specifications.

PRODUCT & SUPPLIER ASSESSMENT

Crusader Meats 'NZ Ltd

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Halal Beef	Certificate	Pass		Halal Shartan	Animal

Nu Products Seasoning Company

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Fennel Seed	Statement	Pass		Halal Aslan	Plant
Red Pepper	Statement	Pass		Halal Aslan	Plant
Halal breakfast sausage seasoning	Statement	Pass		Halal Aslan	Plant
Halal Sweet italian sausage seasoning	Statement	Pass		Halal Aslan	Plant

Naturin Viscofan GmbH

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Collagen Casing	Certificate	Pass		Halal Shartan	Animal

Mountaire Farms Halal Poultry Parts

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Halal Chicken	Certificate	Pass		Halal Shartan	Animal

FPL Food

Raw Material	Statement/Certificate	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Boneless Halal Beef	Certificate	Pass		Halal Shartan	Animal

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. DeYulio Sausage Company LLC'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

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

Director of Operations



Imam Mansoor Rafiq Umar

President

Date: Thursday, 05 August 2021