



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT REGISTRATION REPORT

Black Sheep Foods

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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:

Is the product/ingredient Halal Aslan (by default)?

If the product is Halal by default, then there will be no ingredient investigation conducted. An audit of the HPF (Halal Product Facility), facility related documents and product identification documentation will however, still be required.

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.

What is the Risk Assessment of the Facility?

Each HPF (Halal Product Facility) must be assessed and assigned an appropriate level of risk. Each facility is graded according to assessed risk. As risk increases, guidelines, restrictions, and measures become more stringent. Risk is determined according to the products present in the facility, product and process management, and the equipment utilized for processing. Any product/s made with or derived from the items mentioned below would be considered Haram:

1. Human derived ingredients
2. Pork
3. Donkey (excluding the Onager)
4. Animals with fangs or talons (Carnivorous)
(Excluding Hyena and Fox according to school of thought)
5. Animals not slaughtered according to Islamic ritual rites
6. Carrion
7. All forms of filth (Najis) i.e. Urine, Excrement, Blood, Pus, Vomit, etc
8. Insects (other than locusts)
9. Animals fed with more than 50% of any of the above without being fed on a pure diet for a stipulated number of days (The Jallaalah)
10. Any intoxicants
11. Anything toxic or harmful to the body (such as cigarettes)
12. 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.

HiRF: High Risk Facility

Any facility that utilizes item/s listed above or a derivative thereof within the HPF and processes both halal and haram products using indifferent tools, machinery, or utensils. Thus, HiRF's by nature involve contaminants in some way in its processing.

MeRF: Medium Risk Facility

Any facility that processes both halal and haram products using segregated tools, machinery, or utensils to the exclusion of items listed above. Facilities that process any of these items, even if segregation methods are employed, are to be deemed HiRF's.

LoRF: Low Risk Facility

Any facility that does not process haram products on or inside of the premises.

As mentioned earlier, in relation to each risk level there are guidelines, restrictions and measures in place for the avoidance of contamination. Before any facility or any product made in said facility can be considered Halal suitable or certified Halal, these guidelines will have to be strictly adhered to.

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, unless said ingredients are replaced with halal suitable alternatives.

Client Details: Black Sheep Foods

FACILITY PROFILE

Meet Black Sheep Foods. Tastier meats, made from plants. We obsessively studied animal meat. Only the tastiest, juiciest, and richest in flavor. We got to know their molecular building blocks. Then found their biological plant twins.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	1
Total Number of Ingredients:	11
SUPPLIER OVERVIEW	
Supplier 1:	Aromiens
Supplier 2:	Cellmark

PRODUCT INFORMATION

Product Name	HWW Product ID
Amino Acid Blend (WIP-2)	MR286_NU1508

PRODUCT PROFILE

Amino Acid Blend (WIP-2)

Amino Acid Blend (WIP-2) (MR286_NU1508)

Blend of amino acids for our plant-based meat

- **INGREDIENTS:**

- INGREDIENT 5901 | Aspartic Acid (Aromiens)
- INGREDIENT 5902 | Cysteine (Aromiens)
- INGREDIENT 5903 | Glutamic Acid (Aromiens)
- INGREDIENT 5904 | Glutamine (Aromiens)
- INGREDIENT 5905 | N-acetyl cysteine (Aromiens)
- INGREDIENT 5906 | Leucine (Aromiens)
- INGREDIENT 5907 | Lysine (Aromiens)
- INGREDIENT 5908 | Methionine (Aromiens)
- INGREDIENT 5909 | Threonine (Aromiens)
- INGREDIENT 5910 | Thiamine (Cellmark)
- INGREDIENT 5911 | Valine (Aromiens)

CLEANING METHOD

Description:

4.1 General Requirement:

4.1.1 Plant equipment, accessories and cleaning tools shall be cleaned after each use. Food processing areas' walls, drains, floors and garbage containers shall be cleaned and sanitized daily.

4.1.2 Food processing areas shall be maintained in a hygienic condition during production run. Cleaning, collection and disposal of trash shall be done in a manner that will not contaminate food, packaging materials and other food contact surfaces.

4.1.3 Toilets, hand washing, and sanitizing stations shall be maintained clean and supplied with materials for cleaning, sanitizing and hand drying at all times.

4.1.4 Preparation of a Master sanitation cleaning schedule for the periodic cleaning and/or sanitation of building facilities, storage areas and other hard to clean equipment.

4.1.5 The Operations Manager shall facilitate work Instructions for all cleaning tasks defining cleaning and sanitizing methods, application and safety requirements. These instructions shall be regularly reviewed and updated to meet current requirements.

4.1.6 Cleaning and sanitation procedures shall be validated, verified and monitored for continuing suitability and effectiveness.

4.1.7 Procedures shall be defined to maintain hygienic condition of the food, food processing equipment and environment under the following:

- a) Daily or Weekly start-up of production.
- b) Before and after a prolonged stoppage. Defined as an inactivity of any of the production unit in whole or in part beyond 72-hours.
- c) Before and after a major construction.
- d) Introduction of new equipment or processes.
- e) After an incident involving blood.
- f) Corrective actions for incident that may lead to insanitary condition.

4.1.8 Detergents and sanitizers shall be suitable for use in a food manufacturing environment, labeled according to regulatory requirements and purchased accordance with applicable legislation....

Frequency: Daily/After every use.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
Aromiens	Aspartic Acid	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Cysteine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Glutamic Acid	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Glutamine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	N-acetyl cysteine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Leucine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Lysine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Methionine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Threonine	Pass	HALAL_ASLAN	SYNTHETIC
Cellmark	Thiamine	Pass	HALAL_ASLAN	SYNTHETIC
Aromiens	Valine	Pass	HALAL_ASLAN	SYNTHETIC

TESTING METHOD

The following tests are performed for the production facility: N/A.

DOCUMENTATION

Category	Results
Legal Business Documents	PASS
Proof Of Purchase	PASS
Pest Control	PASS
Water Report	PASS
Traceability Plan	PASS
Flowchart of Processing	PASS
SSOP (Standard Sanitation Operating Procedure)	PASS
Recall Plan	PASS

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. Black Sheep Foods's product/s are deemed to be Halal compliant and suitable.

Based upon this information, the review team hereby recommends Halal certification for all products mentioned in this report.

My signature below is a testimony that the information provided herein is factual to the best of my knowledge.

REVIEW AGENT:



Tameem Allie

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

Certification Committee Chair

Date: April 1, 2024