



المجلس الإسلامي الأمريكي للغذاء و التغذية

THE ISLAMIC FOOD AND NUTRITION COUNCIL OF AMERICA

IFANCA HALAL PRODUCT CERTIFICATE شهادة حلال

This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America (IFANCA). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

Date: December 10, 2019

Document #: 1852.16046.II190001

Company Name & Address: **Archer Daniels Midland Company (ADM)** 4666 Faries Parkway Decatur, Illinois 62525 USA

Plant Name & Address: **TMC Industries** 1423 Mill Lane Waconia, Minnesota 55387 USA

Product Name	Product Code	Halal-ID	Product Certificate #
1. Onavita Algal DHA Oil	080040	C92450	HC-19ARW112
2. Onavita Algal DHA Oil	080035	C92449	HC-19ARWG13
3. Onavita Algal DHA Oil	080041	C92451	HC-19ARVP14

Muhammad Munir Chaudry

Muhammad Munir Chaudry, Ph.D.
President



This certificate is valid until **January 31, 2021** and subject to renewal at that time.



Date: Oct 1, 2020 **Plant #** 16046 **New Contact** **Time In** 11:00 **Time Out** 1:18

Type of audit: **Initial** **Surveillance** **Recertification**

Plant / Company Name: TMC Industries (16046)

Audit Team: _____
Sabir Ali (Remote), Technical Auditor, Dr. Rafi Shaikh Technical Auditor (Desk)

Auditee's Participants: _____
Bryant Pepin

Audit Objectives: Assessment on raw material, production process and finished products and supporting documents for the Halal certification purpose.

Audit Scope: Checking of conformity and implementation of Halal requirements/standards and HACCP/Food Safety according to the following scheme/s (Check all apply) ESMA GSO JAKIM MUI MUIS OTHER IFANCA

Audit Category: (circle one) **C:** Perishable animal products **E:** Products with long shelf life at room temperature
 D: Perishable vegetable product **L:** Chemicals and Biochemical manufacturing
 O: Other (Specify)

Audit findings and related evidence


1. Plant is using same line for halal and non-halal products but there is no chance of cross contamination and plant have proper cleaning, sanitation and verification procedures in place.
2. Plant have effective Quality Management System and Halal Program in place to produce halal products in compliance with IFANCA halal requirement.
3. Sanitation and cleaning practices and procedures followed as per IFANCA halal and GMP requirements.
4. No critical issue found during the remote audit that could compromise the integrity of halal products

Audit Conclusion:
Plant is in compliance with halal requirements to process and package Food Products (Vegetable oils and Lubricants)

Does the plant fulfill the audit criteria requirements?
Plant fulfill audit criteria requirements to comply with IFANCA Halal requirements to produce halal products

Additional checked points and recommendations:
Reviewed quality management system documents through MS Team and plant operations including, receiving, storage, packaging and finished product storage through remote video auditing. Plant is recommended to integrate halal requirements into their existing Quality management System.

Auditee(s) Response to Audit Issues (if any)

Signatures: IFANCA Auditor: 
Sabir Ali
Auditee's Representative: _____
Bryant Pepin