



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

Elan, Inc

Table of Contents

CERTIFICATION CONSIDERATIONS	4
1. Is the product/ingredient Halal Aslan (by default)?.....	4
2. Is the product/ingredient Halal certified via another organization?	4
3. Are there any impermissible ingredients being produced in the same facility?	4
4. Are there any contents in the product that contain impermissible ingredients?	5
Client Details: Elan, Inc	6
FACILITY PROFILE.....	6
PRODUCT INFORMATION	7
PRODUCT PROFILE: R-303 (No Added Ingredients)	8
PRODUCT PROFILE: NATURAL BENZALDEHYDE.....	9
CLEANING METHOD	10
TESTING METHOD	10
CONCLUSION	11

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.

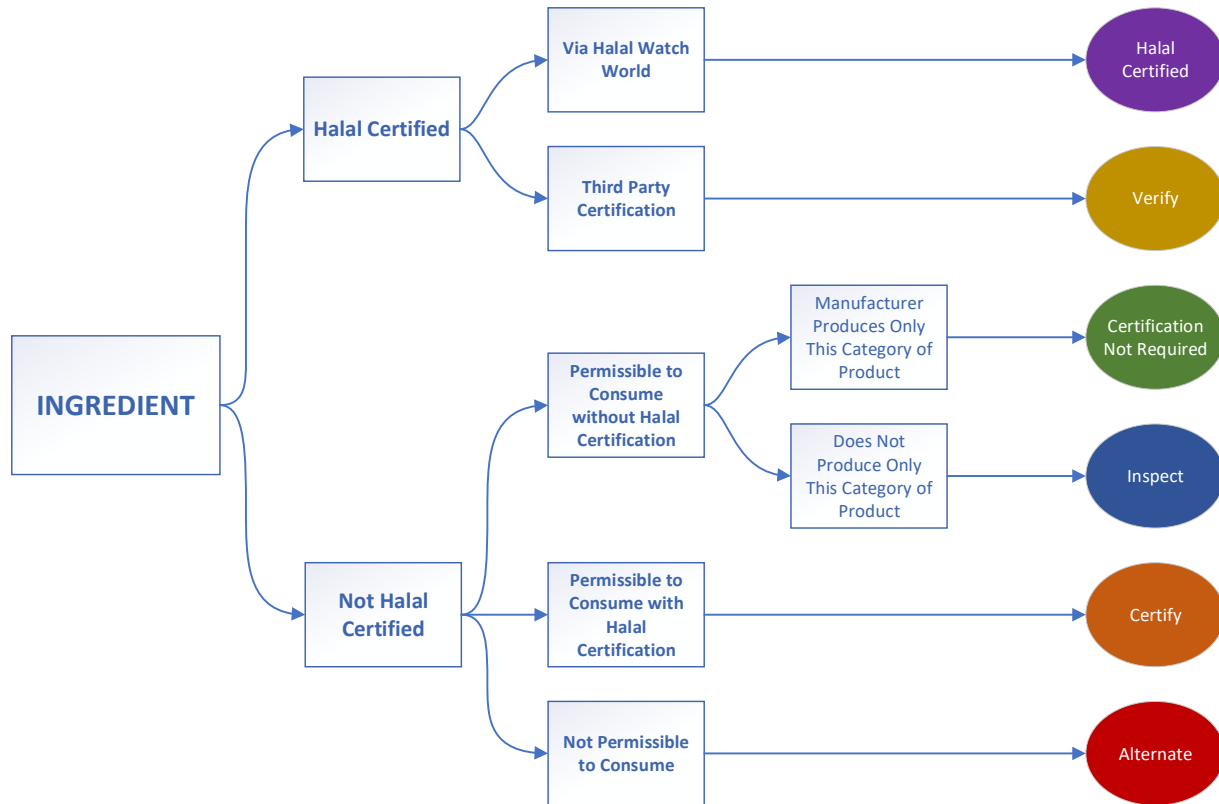
2. Is the product/ingredient Halal certified via another organization?

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: Elan, Inc

FACILITY 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.

Client Details	
GENERAL INFORMATION	
Area of site:	19000
Number of employees:	5
Number of working shift:	3
Operating Hours:	24/5
Work Days:	M-F
Total Number of Products:	2
Total Number of Ingredients:	N/A
FACILITY OVERVIEW	
Risk Assessment	Medium Risk
Facility Kind	HPF - Partially
Contaminants	Yes
Tools	Dedicated
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	N/A
PRODUCT OVERVIEW	
Product Type:	Chemicals
Exposure:	Goods are opened in facility
Animal Byproducts:	No
Alcohol (Ethyl):	No
Fillers/Additives (Finished product:)	No

PRODUCT INFORMATION

R-303	9528	MR1029-CH01	N/A
Natural Benzaldehyde	9284	MR1029-CH02	N/A
NATURAL RSTD CASSIA OIL DIST FLVR	N/A	MR1029-CH03	N/A
NATURAL BENZALDEHYDE KFP	N/A	MR1029-CH04	N/A
NATURALBENZALDEHYDEEU?	N/A	MR1029-CH05	N/A

PRODUCT PROFILE: R-303 (No Added Ingredients)



PRODUCT SPECIFICATIONS

Manufacturer:	Elan Inc. 268 Doremus Ave. Newark, NJ 07105 (973)344-8014
Product:	<u>R-303</u>
Product Code:	9528
FEMA :	2127
CAS:	100-52-7
FCC:	
Molecular Formula:	C ₇ H ₆ 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 ₇ H ₆ 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 PROFILE: NATURAL BENZALDEHYDE



INCORPORATED 268 DOREMUS AVE. NEWARK, N.J. 07105 (973) 344-8014

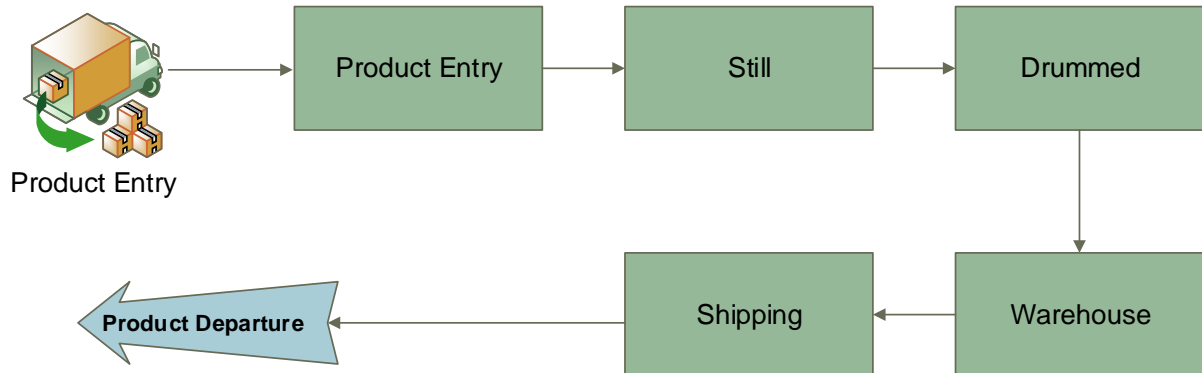
FAX: (973) 344-5880

PRODUCT SPECIFICATIONS

Manufacturer:	Elan Inc. 268 Doremus Ave. Newark, NJ 07105 (973)344-8014
Product:	<u>NATURAL BENZALDEHYDE</u>
Product Code:	9284
Synonyms:	Benzaldehyde, natural
FEMA :	2127
CAS:	100-52-7
FCC:	Yes
Molecular Formula:	C ₇ H ₆ 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 ₇ H ₆ 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

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)

Procedure: 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.

TESTING METHOD

The following tests are performed for the production facility: PH (Acidity), Flash (Protein Swab), Foreign Materials, Microbial, Total Plate Count (Aerobic, Coliform)

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. Elan, Inc'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