



HALAL WATCH WORLD

THE GOLD STANDARD



DOCUMENT REGISTRATION REPORT

Pure Nutra Labs

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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: Pure Nutra Labs

FACILITY PROFILE

NutraPure Labs is synonymous with quality in the world of supplements. Their products are rigorously third-party tested, assuring customers of their safety and potency. With NutraPure Labs, you can trust that your wellness journey is backed by products crafted to the highest standards, delivering the support you need to thrive.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	0
Total Number of Ingredients:	0
SUPPLIER OVERVIEW	

PRODUCT INFORMATION

Product Name	HWW Product ID
N/A	N/A

CLEANING METHOD

Description:

III. The Sanitation SSOP Manual gives a basic overview of how the processing equipment will be cleaned. The Sanitation SSOP Manual outlines what is to be cleaned, how it is to be cleaned, when it will be cleaned, and who is responsible for cleaning it. The Sanitation SSOP Manual includes cleaning instructions specific to processing equipment.

IV. There are two types of cleaning that are done on equipment:

A. Dry Cleaning - Sensitive pieces of equipment (e.g. Aluminum). This is done through the use of vacuums, compressed air and an alcohol-based sanitizer.

B. Wet Cleaning - All other processing equipment. Cleaned through the use of a soap and no-rinse sanitizer.

V. The responsibilities for verifying the program are addressed in the SSOPs. In general, it is the QC Technicians' responsibility to verify through visual and ATP inspections the cleanliness of equipment and rooms between products.

A. The Master Cleaning Program includes the following:

1. Restrooms/Lunchrooms/Offices are cleaned daily by sanitation staff.

2. Warehouse and storage areas are cleaned at least once per month, or as necessary using a checklist for activities to be completed by the sanitation staff.

3. Overhead cleaning will be done on a scheduled frequency to prevent the buildup of dust.

4. General outdoor maintenance of the external grounds is maintained on a weekly basis by the sanitation staff.

5. Weekly concentration checks completed by the sanitation supervisor on SaniQuat & Sodium Hypochlorite and documented.

B. Adjacent production equipment shall be covered or shut down and raw materials and finished goods shall be moved from the vicinity if using compressed air hoses to clean.

C. Evaluating the effectiveness of cleaning is done by visual and ATP verification after sanitation. Allergen Swabs are used for after allergen clean.

D. Start-Up & Changeover Inspections are conducted prior to beginning operations.

E. Daily pre-operational inspections are completed by QA and shall be conducted by

qualified personnel.

F. Equipment will be bagged and tagged after cleaning and verification, and the tag will indicate who cleaned the equipment, the date on which it was cleaned, and signed by Sanitation.

G. Equipment that is in an individual production room will also be documented using a flagging method with a date of cleaning, the personnel cleaning the product, and date of cleaning.

H. The plant has a risk assessment that indicates that hold time after cleaning should not exceed 7 days in open air. In the case that equipment or utensils are held longer than 7 days, a full reclean/sanitation/verification needs to occur before use.

Frequency: Weekly.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
N/A	N/A	N/A	N/A	N/A

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. Pure Nutra Labs'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: March 13, 2026