



HALAL WATCH WORLD

THE GOLD STANDARD



DOCUMENT SUBMISSION REPORT

Protein Plus, 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).



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 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.

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. 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.

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, unless said ingredients are replaced with halal suitable alternatives.

Client Details: Protein Plus, LLC

FACILITY PROFILE

At Shatila, our company mission is to provide our customers with unique recipes that have only the highest quality, hand-chosen ingredients. Our commitment is to guarantee delivery of only the freshest, most scrumptious desserts available. Hundreds of bakers labor lovingly as they did thousands of years ago in the Middle East; creating all natural, preservative free pastries.

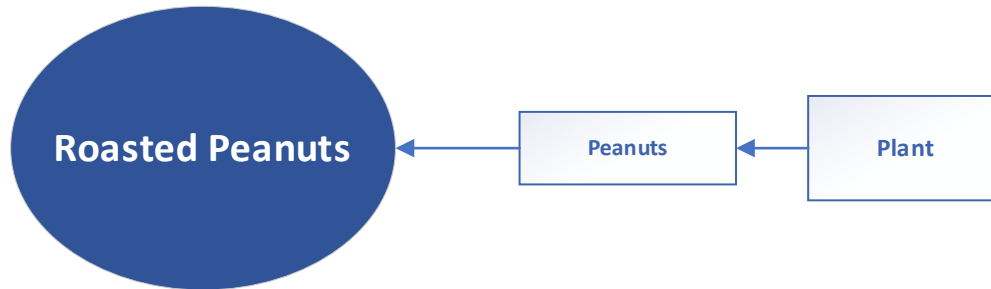
Client Details	
GENERAL INFORMATION	
Product Type:	Refined Foods
Total Number of Products:	7
Total Number of Ingredients:	1
SUPPLIER OVERVIEW	
Supplier1:	Algrano
Supplier2:	APGG
Supplier3:	Birdsong
Supplier4:	Coastal Growers
Supplier5:	Olam
Supplier6:	Premium Peants
Supplier7:	Sessions
Supplier9:	Severn
Supplier10:	Tifton Quality Peanuts

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID
Roasted Peanuts		MR187_RM556
Peanut Oil		MR187_RM555
Peanut Paste		MR187_RM554
2028 - 28% Dark Roast Peanut Flour		MR187_RM553
2012 - 12% Dark Roast Peanut Flour		MR187_RM552
0028 - 28% Light Roast Peanut Flour		MR187_RM551
0012 - 12% Light Roast Peanut Flour		MR187_RM550

PRODUCT PROFILE

Roasted Peanuts



Roasted Peanuts

Roasted Peanuts that have been shelled, electronically sorted, blanched, and Roasted.

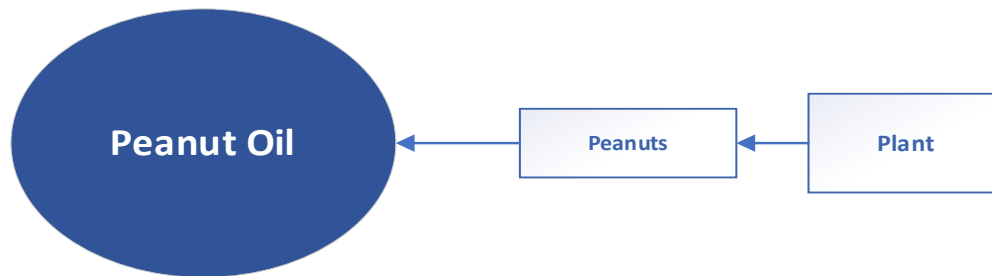
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

Peanut Oil



Peanut Oil

Protein Plus Peanut Oil is an aromatic oil that meets the requirement for applications where a light color and mild roast flavor is required.

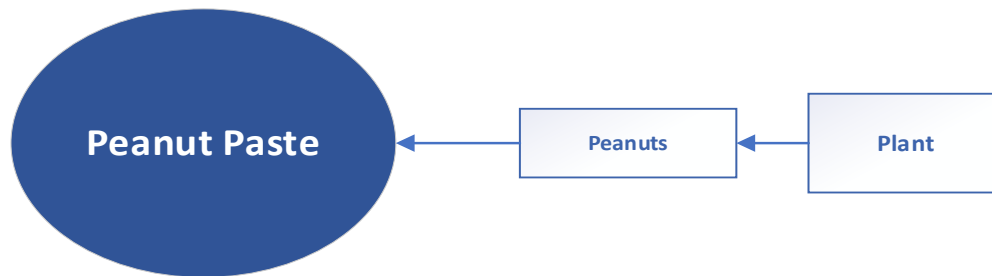
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

Peanut Paste



Peanut Paste

A coarse natural peanut paste prepared from roasted and blanched peanuts. The peanuts are pre- cleaned to remove foreign material, dry roasted to the color target, split-nut blanched to remove skins and electronically sorted. The roasted peanuts are ground into a course paste. The peanut paste is deaerated, cooled and packaged.

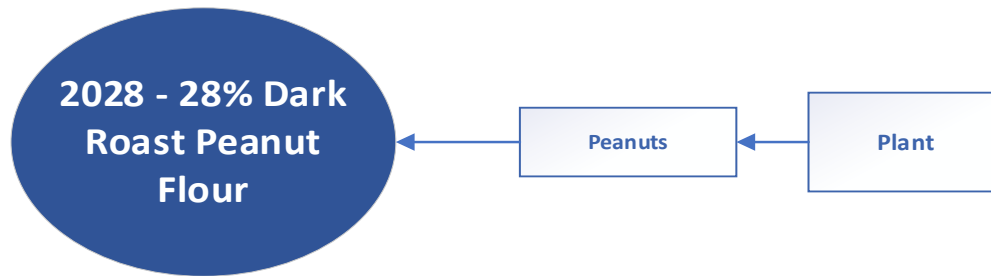
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

2028 - 28% Dark Roast Peanut Flour



2028 - 28% Dark Roast Peanut Flour

Protein Plus Flour Code 2028 is a dark roast peanut flour that meets the requirement for applications where a reduced fat dark color and medium roast flavor is required.

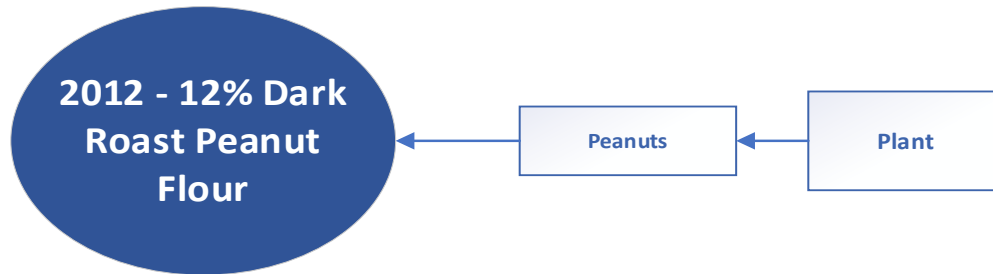
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

2012 - 12% Dark Roast Peanut Flour



2012 - 12% Dark Roast Peanut Flour

Protein Plus Flour Code 2012 is a Dark roast peanut flour that meets the requirement for applications where a reduced fat Dark color and medium roast flavor is required.

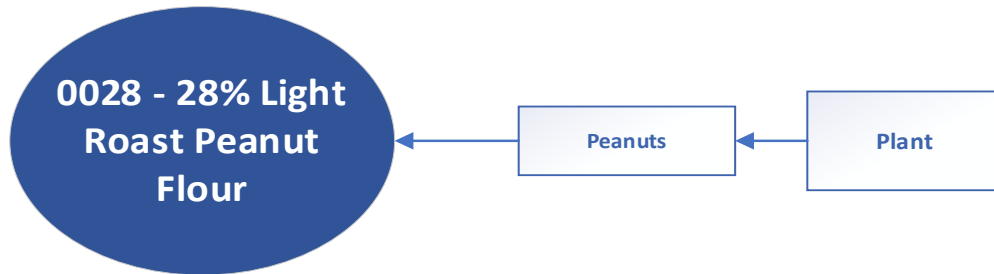
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

0028 - 28% Light Roast Peanut Flour



0028 - 28% Light Roast Peanut Flour

Protein Plus Flour Code 0028 is a light roast peanut flour that meets the requirement for applications where a reduced fat light color and mild roast flavor is required.

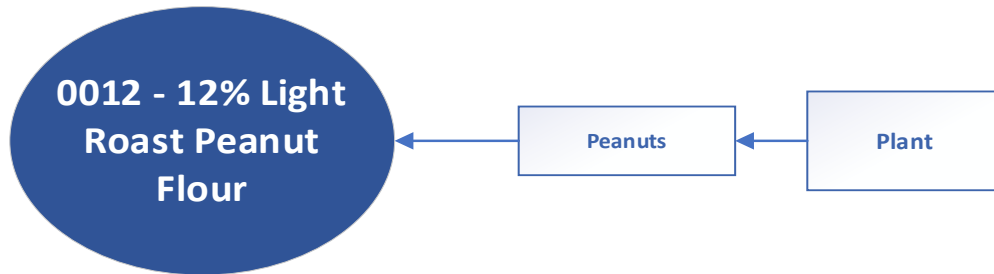
Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PRODUCT PROFILE

0012 - 12% Light Roast Peanut Flour



0012 - 12% Light Roast Peanut Flour

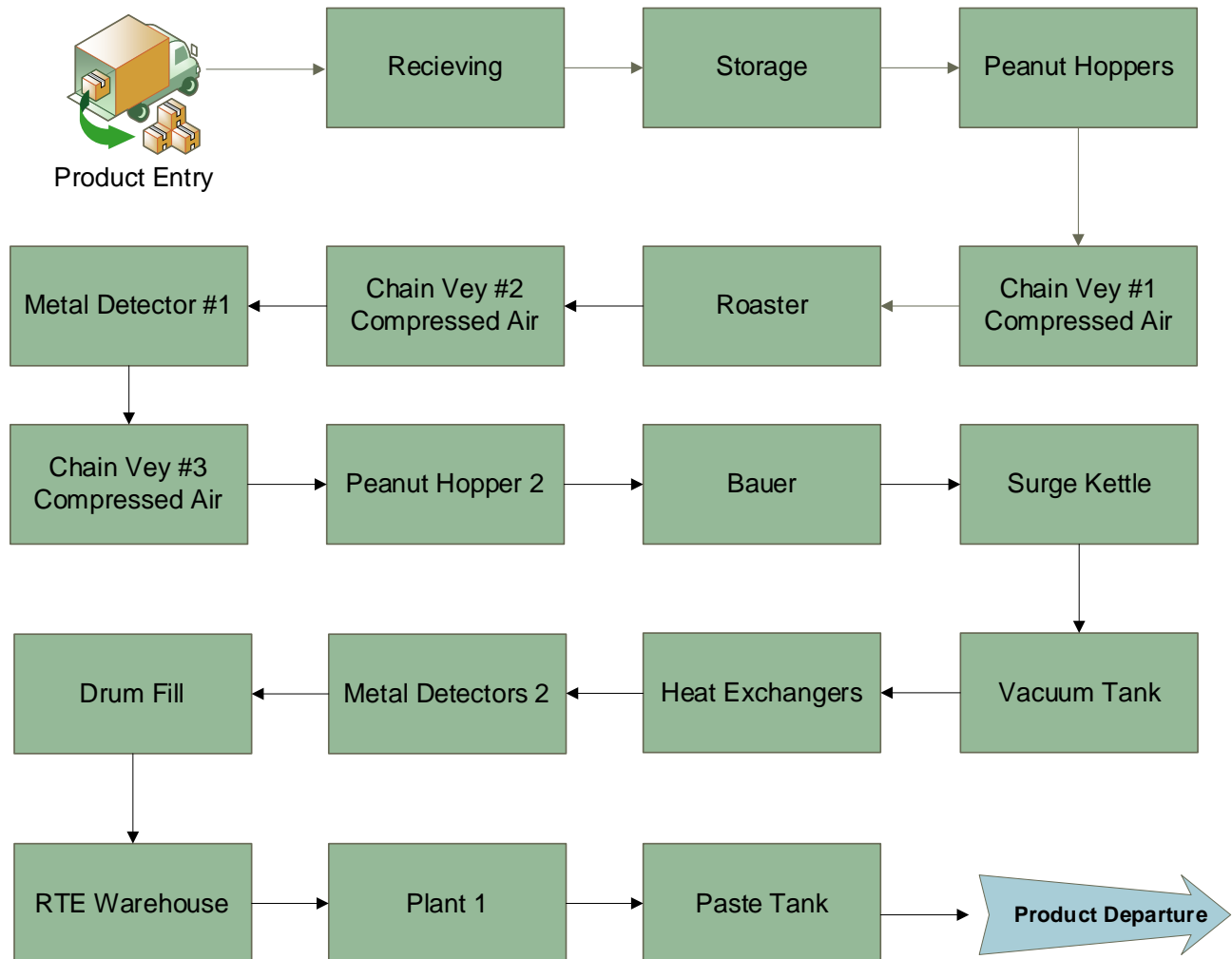
Protein Plus Flour Code 0012 is a light roast peanut flour that meets the requirement for applications where a reduced fat light color and mild roast flavor is required.

Ingredient Status

Peanuts: – **Halal** (Aslan) [The peanut, also known as the groundnut, goober, pindar or monkey nut, is a legume crop grown mainly for its edible seeds. It is widely grown in the tropics and subtropics, important to both small and large commercial producers. It is classified as both a grain legume and, due to its high oil content, an oil crop.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

4.1 All equipment and structures within the facility will be evaluated for the purpose of cleaning to aid in establishing a base frequency of cleaning.

4.1.1 1-Functionality

2-Pest Control

3-Allergen Control

4-Microbiological Control

4.2 Based on the determined frequency each piece of equipment will be added to the appropriate document for follow-up and a detailed cleaning procedure will be written and maintained within the Sanitation Program.

4.2.1 Each cleaning checklist record will require two signatures

a) Who conducted the cleaning

b) Who inspected the cleaning

4.3 Each cleaning procedure will contain details on chemical use, tools and personal protective equipment (PPE) required, and step-by-step instructions on how to clean.

4.4 Each procedure should follow the 7 Steps of Sanitation format, which details specifics necessary for each step.

4.4.1 Sanitation Preparation:

- Purge all systems and empty all product reservoirs
- Remove all ingredients, packaging and garbage
- Obtain the correct SSOP from the supervisor for the task at hand.
- Per procedure gather and stage necessary supplies
- ☐ PPE, safety gear, cleaning tools, chemicals, etc.

4.4.2 Secure and Disassemble Equipment

- Lock out / Tag out – secure equipment and de-energize
- Remove guards
- Release belt tensions
- Remove parts such as belts, rollers, catch pans, and remove them from line for cleaning
- Disassemble all other components that are in the way of cleaning.
- NEVER place food contact equipment directly on floor.,,

Frequency: Daily/As Needed.

PRODUCT & SUPPLIER ASSESSMENT

Algrano

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

APGG

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Birdsong

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Coastal Growers

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Olam

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Premium Peanuts

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Sessions

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Severn

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

Tifton Quality Peanuts

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Pass/Fail	Status Recommendation	Ingredient Source
Peanuts	Yes	N/A	Pass	Pass	Halal Aslan	Plant

TESTING METHOD

The following tests are performed for the production facility: None.

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. Protein Plus, LLC'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: Wednesday, 08 February 2023