



HALAL WATCH WORLD

THE **GOLD** STANDARD



PRODUCT REPORT

The Spice Guild LLC

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: The Spice Guild LLC	6
FACILITY PROFILE	6
PRODUCT INFORMATION	7
PRODUCT PROFILE.....	7
Steak Marinade Seasoning Blend	8
CLEANING METHOD.....	10
PRODUCT & SUPPLIER ASSESSMENT.....	12
Advanced Food systems	12
International Food Products Corp.....	12
JM Swank Company	12
Savoury Systems International, Inc.	12
SPI Group.....	13
TESTING METHOD.....	13
CONCLUSION.....	14

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.

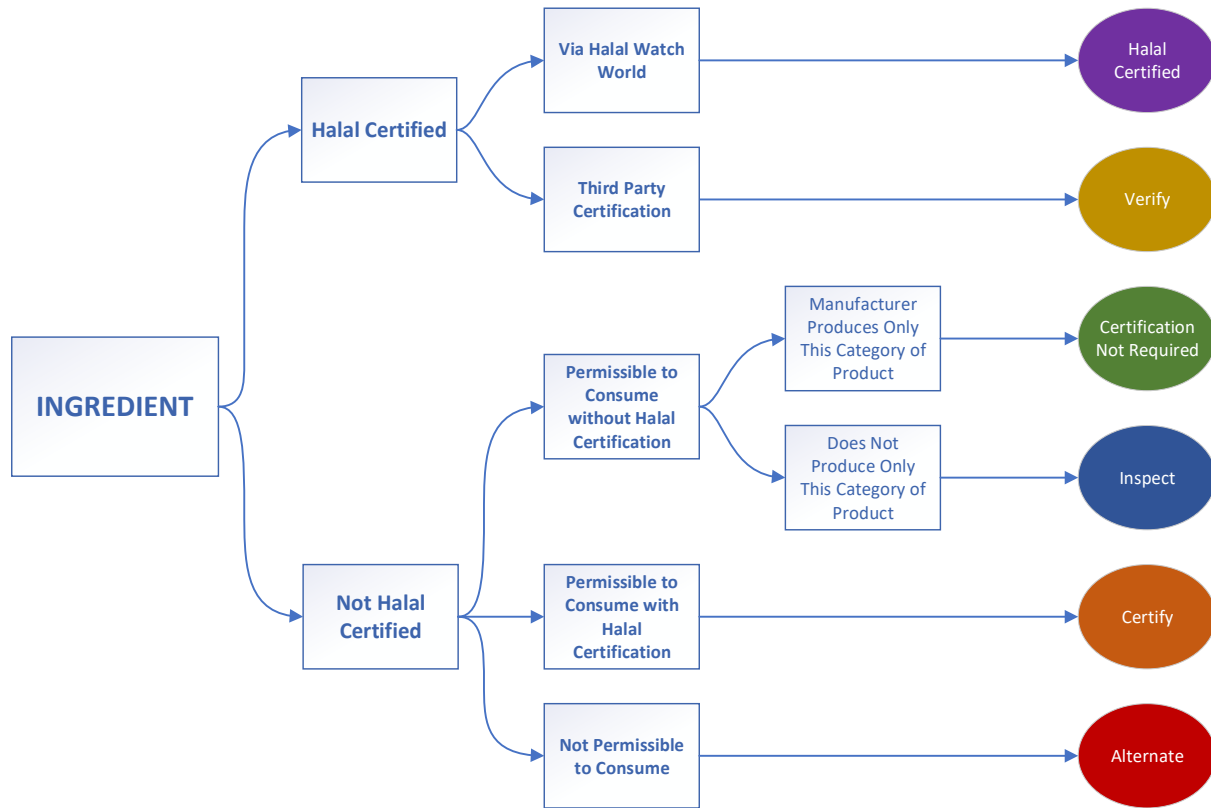
2. Is the product/ingredient Halal certified via another organization?

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: The Spice Guild LLC

FACILITY PROFILE

Culinary Focus is an independent, full-service culinary innovation center and production facility. We specialize in custom blends for new product development and innovation for food service and consumer packaged goods companies.

Our R&D department is staffed by research chefs who are also food scientists; we have the unique ability to quickly turn ideas into concepts, concepts into prototypes and prototypes into commercial products for global food groups, retail brands, restaurateurs, food manufacturers, entrepreneurs and anyone else who wants to create the best possible products for their business. We provide a full-service solution from product development to sourcing raw materials to production. Our ability to go from product ideation all the way to custom blends in-house sets us apart from the competition.

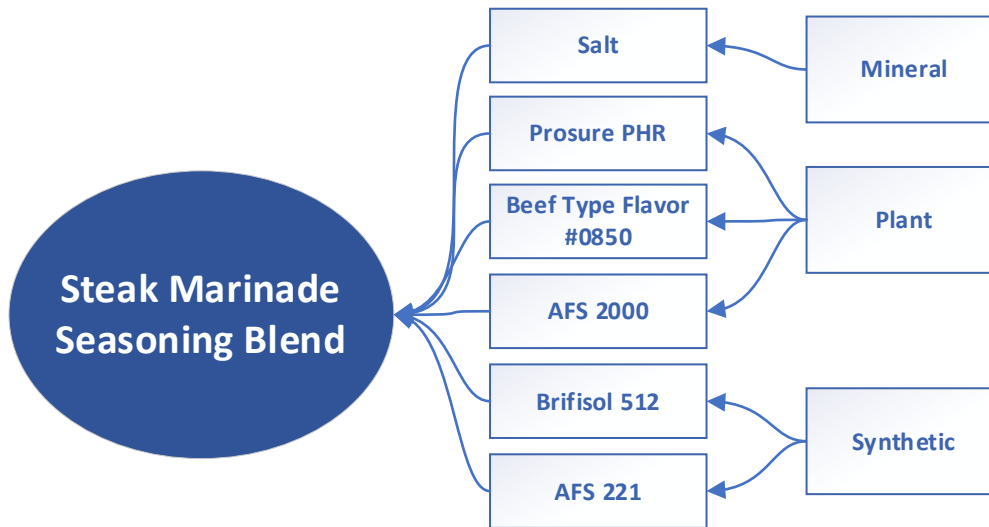
Client Details	
GENERAL INFORMATION	
Product Type:	Flavors
Total Number of Products:	1
Total Number of Ingredients:	6
SUPPLIER OVERVIEW	
Supplier1:	Advanced Food systems
Supplier2:	International Food Products Corp.
Supplier3:	JM Swank Company
Supplier4:	Savoury Systems International, Inc.
Supplier5:	SPI Group

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Steak Marinade Seasoning Blend	60171	MR1050-FL01	AFS 2000, Brifisol 512, Salt, Prosure PHRW. Beef Type Flavor #0850, AFS 221

PRODUCT PROFILE

Steak Marinade Seasoning Blend



Steak Marinade Seasoning Blend (Item 60171)

A mixture of oil, spices, or similar ingredients, in which meat or other food is soaked before cooking in order to flavour or soften it...

Ingredient Status

AFS 2000: – **Halal** (Aslan) [A modified food starch (cook-up) which provides high viscosity, freeze/thaw stability, acid stability and thermal stability. Cooked solution of Actobind® 2000 is clear, smooth, creamy, and blends to taste without flavor masking. Actobind® 2000 gelatinizes at a lower temperature than any typical modified corn starch.]

Brifisol 512: – **Halal** (Aslan) [BRIFISOL 512 is an agglomerated blend of sodium polyphosphates, designed to remain water soluble and protein effective even at very low processing temperatures and in the presence of salt.]

Salt: – **Halal** (Aslan) [Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in the form of a natural crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater.]

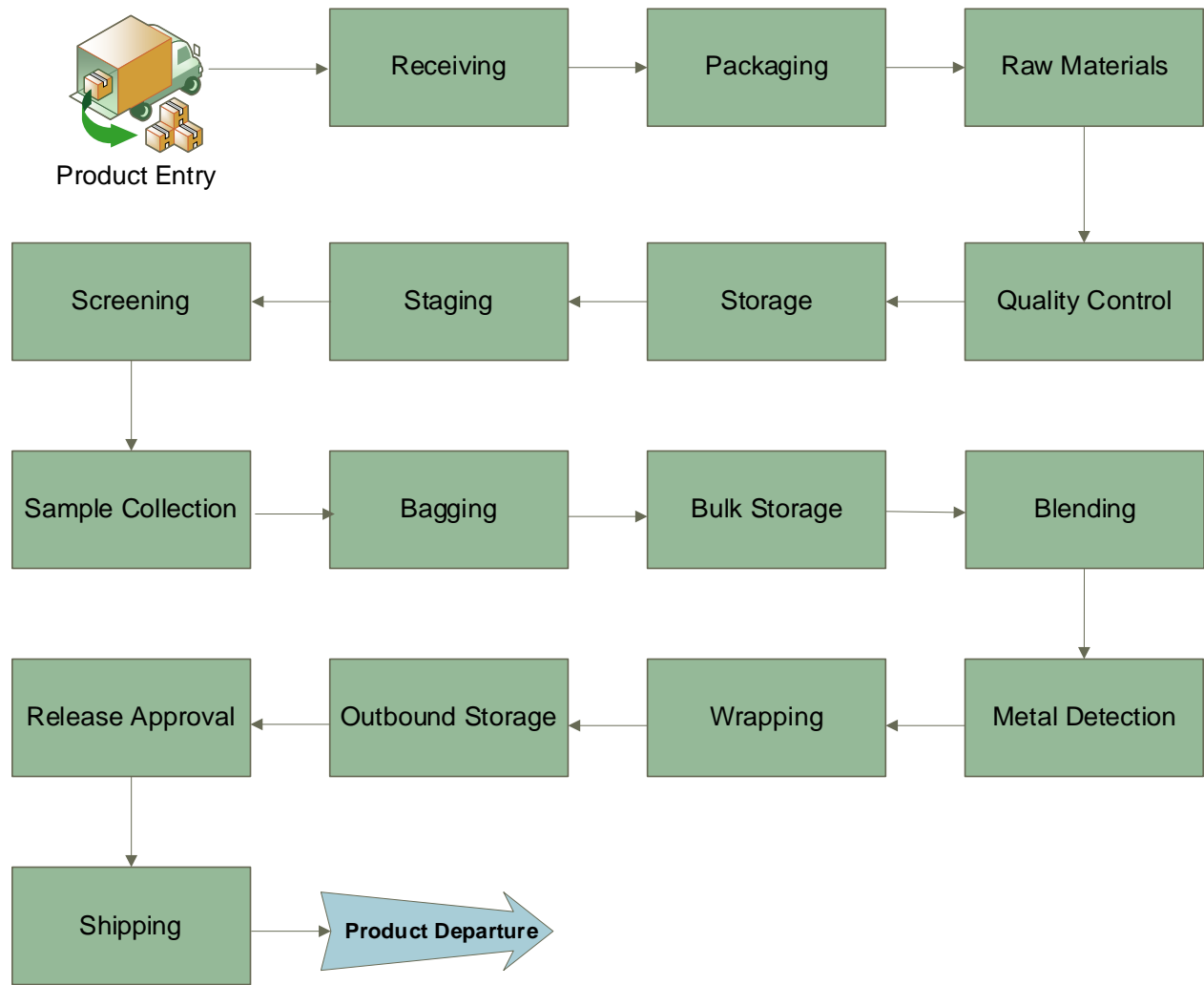
Prosur PHR: – **Halal** (Aslan) [PRS PHR is a unique & versatile natural flavor for meats, fish & poultry.]

Beef Type Flavor #0850: – **Halal** (Aslan) Provides balanced meaty and brothy beef flavor with umami to analog foods, conventional broths and frozen foods]

AFS 221: – **Halal** (Aslan) [A proprietary blend of cold-water soluble stabilizers consisting of Xanthan Gum and Galactomannans to provide extra viscosity and desirable flow characteristics. Excellent ice crystal control for freeze/thaw stability.]

Concerns –None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

1. Dust and sweep
2. Break down equipment to facilitate wash down
3. Rinse equipment

4. Apply detergent solution foam
 5. Rinse
 6. Apply sanitizer solution foam
 7. Allow equipment to dry
 8. Warehouse area must be cleaned using appropriate equipment (i.e. floor scrubber)
- Follow label instructions of all cleaning solutions used. Form CS 1: Master Cleaning Schedule
after completing master cleaning tasks..."

Frequency: Weekly or as required

PRODUCT & SUPPLIER ASSESSMENT

Advanced Food systems

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Actoloid 212	Statement	None	Pass		Halal Aslan	Synthetic
Actobind 2000	Statement	None	Pass		Halal Aslan	Plant

International Food Products Corp.

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Salt Special Purity W/ YPS	Statement	None	Pass		Halal Aslan	Mineral

JM Swank Company

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Brifisol 512	Certificate	None	Pass		Halal Aslan	Synthetic

Savoury Systems International, Inc.

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Beef Flavor #0850	Certificate	None	Pass		Halal Aslan	Plant

SPI Group

Raw Material	Statement/Certificate	Concerns	Pass/Fail	Reason	Status Recommendation	Ingredient Source
Prosur PHR W	Statement	None	Pass		Halal Aslan	Plant

TESTING METHOD

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

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. The Spice Guild LLC'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

Date: Wednesday, 04 August 2021