



HALAL WATCH WORLD

THE **GOLD** STANDARD



PRODUCT REPORT

Jensen Meat Company

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: Jensen Meat Company	6
FACILITY PROFILE	6
PRODUCT INFORMATION	6
PRODUCT PROFILE.....	7
PRODUCT PROFILE.....	8
CLEANING METHOD.....	9
PRODUCT & SUPPLIER ASSESSMENT	10
Ovation New Zealand Ltd & AFFCO New Zealand Limited	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.

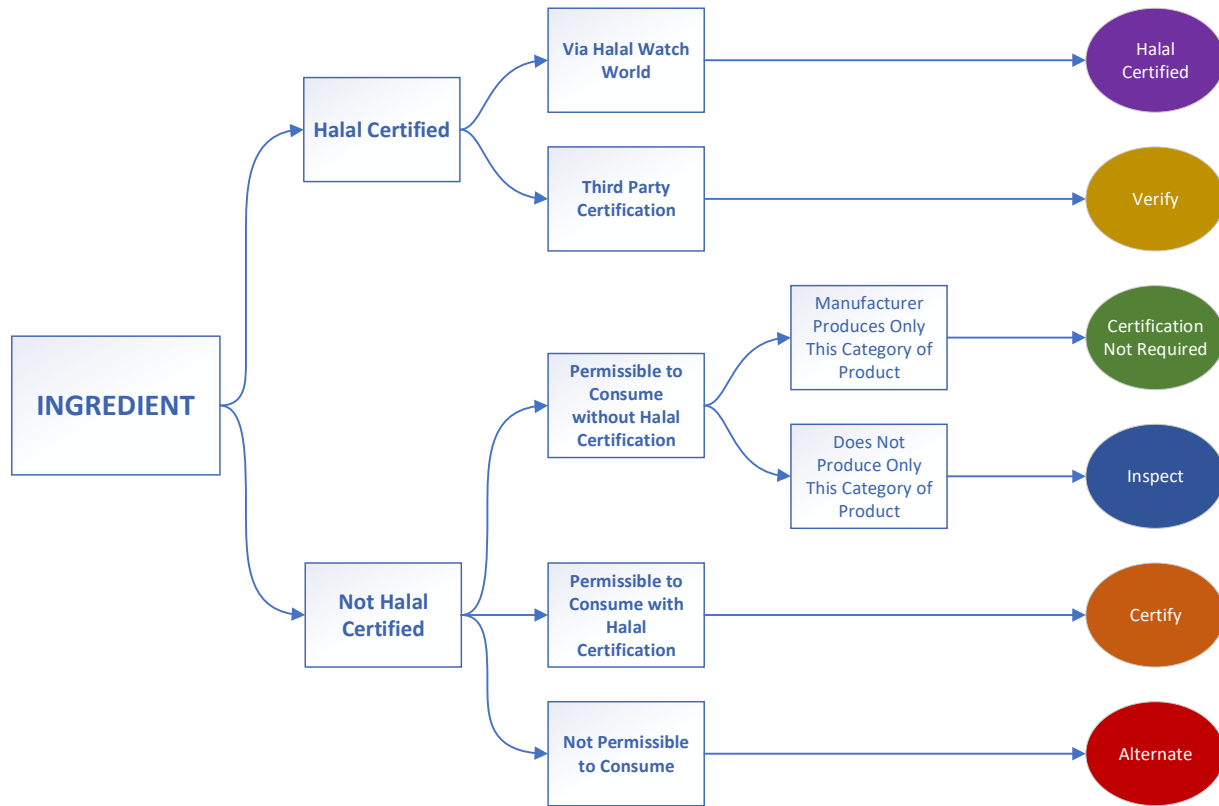
2. Is the product/ingredient Halal certified via another organization?

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: Jensen Meat Company

FACILITY PROFILE

Jensen Meat Company, founded in 1958 by Reggie Jensen, is a leading processor of quality ground beef products for the Food Service Distribution, Restaurant, Retail and School markets. Our commitment is to provide the best looking, best cooking, and best-tasting ground beef products to our customers and consumers.

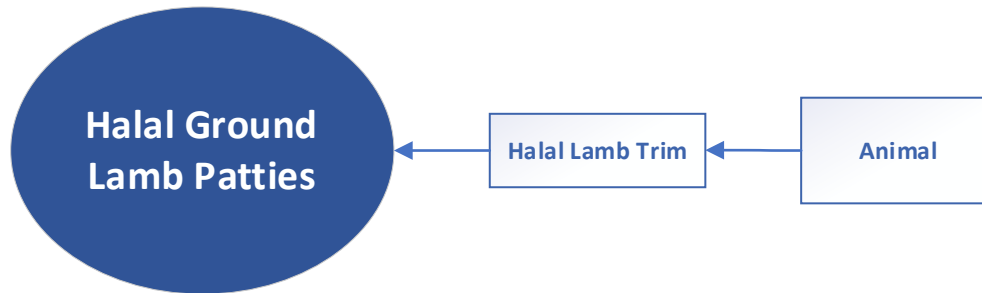
Client Details	
GENERAL INFORMATION	
Product Type:	Refined Foods
Total Number of Products:	2
Total Number of Ingredients:	1
SUPPLIER OVERVIEW	
Supplier1:	Ovation New Zealand Ltd
Supplier2:	AFFCO New Zealand Limited

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Halal Ground Lamb Patties	TBD	MR1052-RF02	Halal Lamb Trim
Halal Ground Lamb Bulk	TBD	MR1052-RF03	Halal Lamb Trim

PRODUCT PROFILE

Halal Ground Beef Patties



HALAL GROUND LAMB PATTIES (Item Number: TBD)

Halal ground lamb, minced lamb or lamb mince is lamb that has been finely chopped with a knife or a meat grinder or mincing machine. In the case of a patty, it is thereafter shaped into a patty.

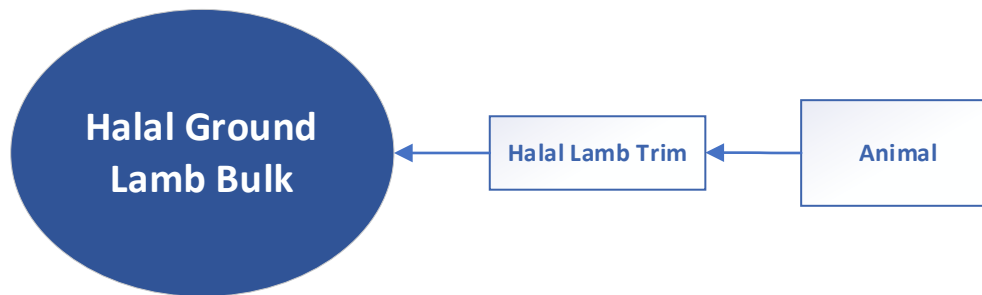
Ingredient Status

Halal Lamb Trim: – **Halal** (Shartan) [Lamb, hogget, and mutton, generically sheep meat, are the meat of domestic sheep, Ovis aries. A sheep in its first year is a lamb and its meat is also lamb. The meat from sheep in their second year is hogget. Older sheep meat is mutton.]

Concerns – None.

PRODUCT PROFILE

Halal Ground Beef Bulk



HALAL GROUND LAMB PATTIES (Item Number: TBD)

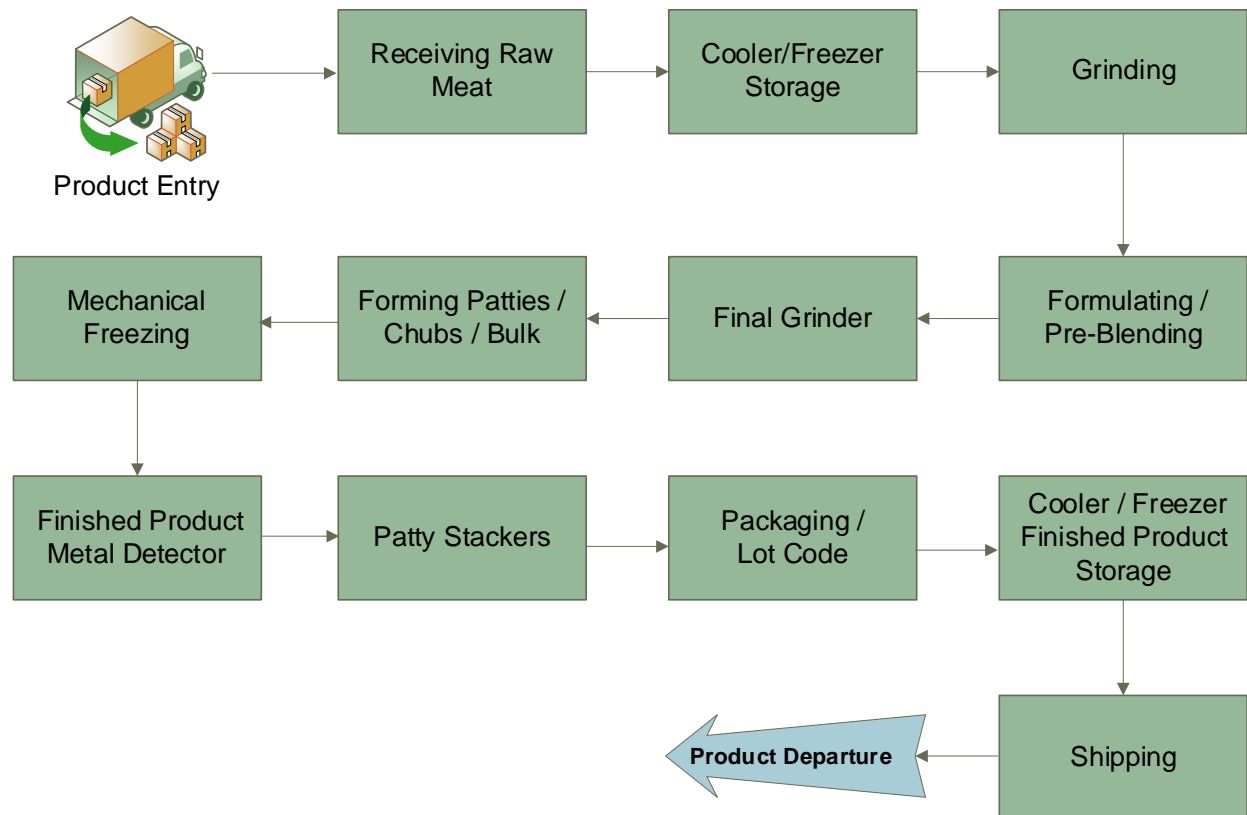
Halal ground lamb, minced lamb or lamb mince is lamb that has been finely chopped with a knife or a meat grinder or mincing machine...

Ingredient Status

Halal Lamb Trim: – **Halal** (Shartan) [Lamb, hogget, and mutton, generically sheep meat, are the meat of domestic sheep, Ovis aries. A sheep in its first year is a lamb and its meat is also lamb. The meat from sheep in their second year is hogget. Older sheep meat is mutton.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

1. Established Sanitary Procedures for Cleaning and Sanitizing Equipment:

- A. The equipment is disassembled. Parts are placed in the designated tubs, racks, etc.
- B. Product debris is removed
- C. Equipment parts are rinsed with water to remove remaining debris
- D. An approved cleaner is applied to parts and they are cleaned according to manufacturer's directions. Mix concentrations shall be verified and records maintained.
- E. Equipment parts are rinsed with potable water
- F. Equipment is sanitized with an approved sanitizer, and rinsed with potable water if required. Mix concentrations shall be verified and records maintained.
- G. The equipment is reassembled

H. Repeat if necessary....

Frequency: Daily/As required.

PRODUCT & SUPPLIER ASSESSMENT

Ovation New Zealand Ltd & AFFCO New Zealand Limited

Raw Material	Proof of Purchase	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Halal Lamb Trim	N/A	Certificate	Pass	Halal Shartan	Animal

TESTING METHOD

The following tests are performed for the production facility: ATP Swab Testing.

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. Jensen Meat Company'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.

REVIEW AGENT:



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Date: Friday, 15 October 2021