



HALAL WATCH WORLD



THE GLOBAL STANDARD IN HALAL CERTIFICATION



PRODUCT & FACILITY REPORT

Air Chef

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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:

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.

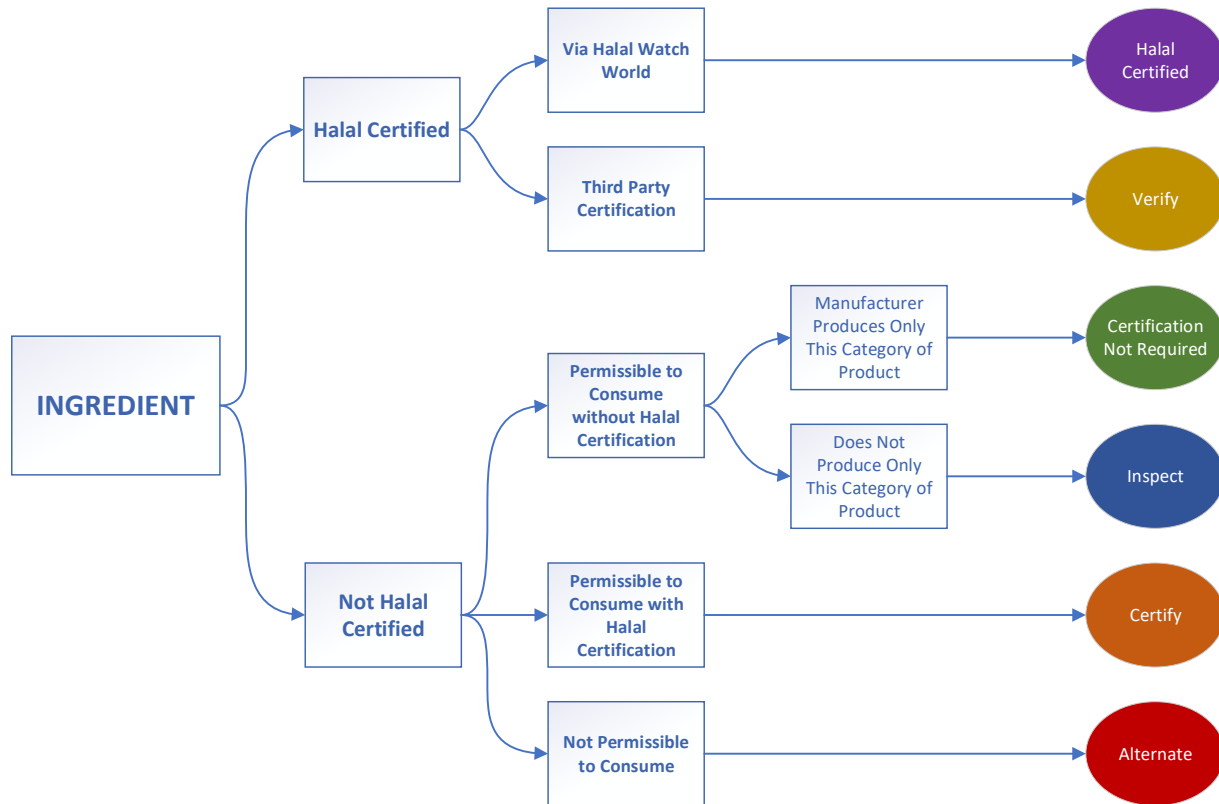
2. Is the product/ingredient Halal certified via another organization?

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: Air Chef

COMPANY PROFILE

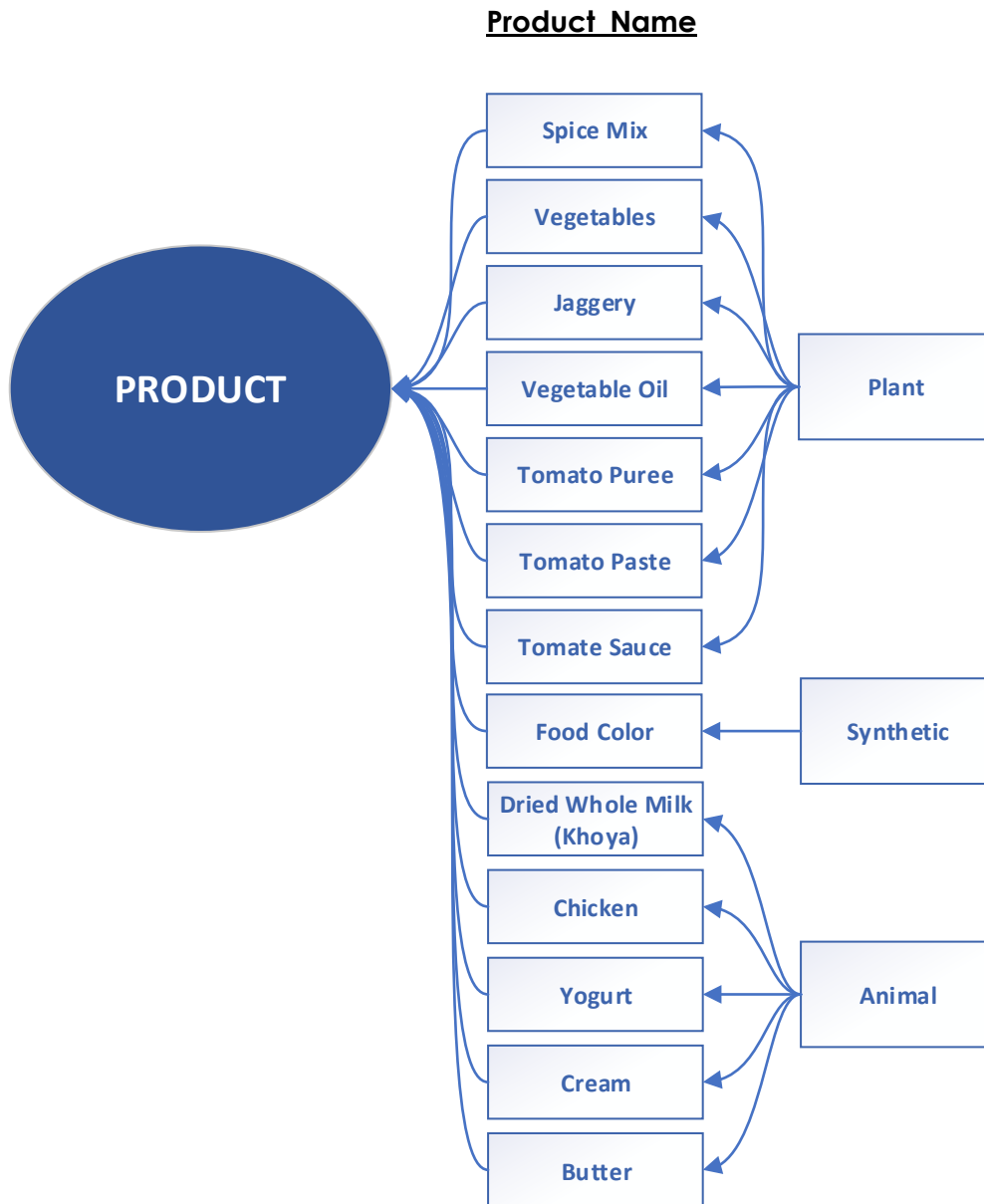
INSERT COMPANY_DESCRIPTION

Client Details		
GENERAL INFORMATION		
Area of site:		2500
Number of employees:		6
Number of working shift:		1
Operating Hours:		10am – 6am
Work Days:		Monday - Friday & Saturday & Sunday
Total Number of Products:		1
Total Number of Ingredients:		28
FACILITY OVERVIEW		
Risk Assessment		Low Risk
Facility Kind		HPF - Totality
Contaminants		No
Tools		Dedicated
Storage		N/A
SUPPLIER OVERVIEW		
Supplier1:		Viks Distributor
Supplier2:		Sudni Foods LLC
Supplier3:		Restaurant Depot
Supplier4:		Sysco
Supplier5:		
Supplier6:		
Supplier7:		
PRODUCT OVERVIEW		
Product Type:		Served Food
Exposure:		Goods are opened in facility
Animal Byproducts:		Yes
Alcohol (Ethyl):		No
Fillers/Additives (Finished product:)		Yes
Product Details		
Products for certification	Item Number	Ingredients List

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Chicken Tikka Masala			Dry/Whole Spices, Dried Whole Milk (Khoya), Shaan Chicken Tikka Masala, Chicken, Tomato Puree/Paste/Sauce, Butter, Cream, Vegetable Oil, Onion, Garlic, Ginger, Green Chilli, Yogurt, Food Color, Jaggery

PRODUCT PROFILE



Chicken Tikka Masala (Item #)

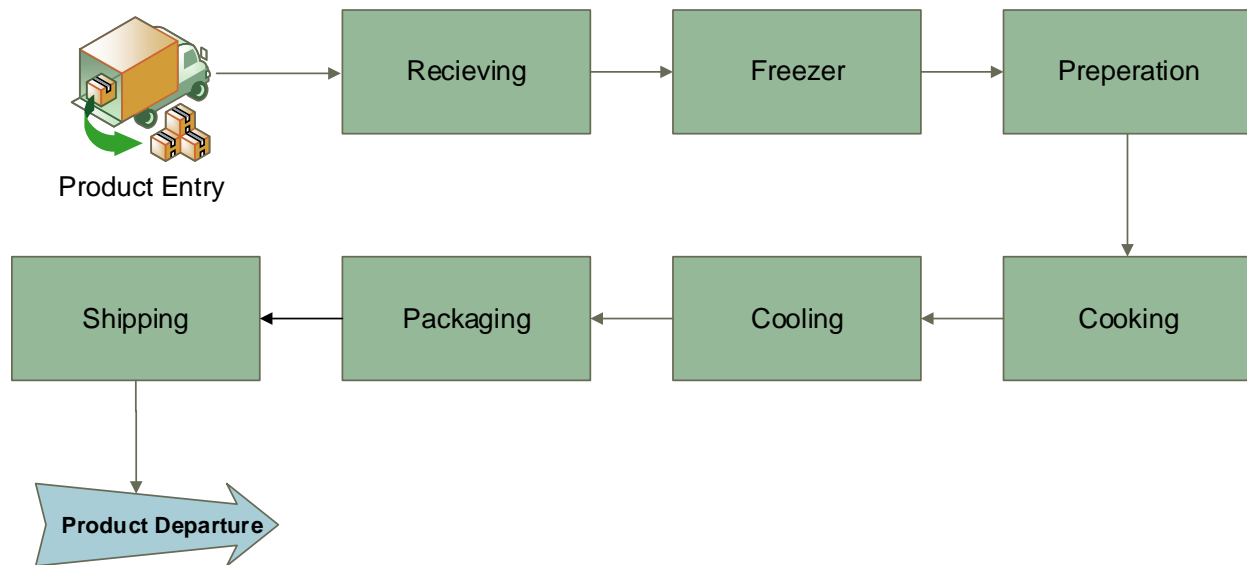
Chicken tikka masala is a dish of chunks of roasted marinated chicken in a spiced curry. The curry is usually creamy and orange-coloured.

Ingredient Status – **Halal** (Aslan)

All of the ingredients are derived from permissible sources. Each supplier of the raw material has signed statements of halal compliance.

Concerns – None

PROCESSING OVERVIEW



CLEANING METHOD

Frequency: Equipment is washed, rinsed, and sanitized after each use to ensure the safety of food served to customers.

Procedure: Employees who use equipment will be responsible for washing and sanitizing removable parts after each use. Equipment that handles potentially hazardous foods is cleaned at least every four hours. Steps include:

1. Disassemble removable parts from equipment.
2. Use the three-sink method to wash, rinse, and sanitize all parts. Verify sanitizer concentration for each meal period and as necessary per policy.
 - a. Quaternary ammonia – 200 ppm and immerse for 30 seconds
 - b. Iodine – 12.5-25.0 ppm and immerse for 30 seconds
 - c. Chlorine – 50-99 ppm and immerse for 7 seconds
3. Wash, rinse, and sanitize all food contact surfaces of the equipment that are stationary.
4. Allow all parts of the equipment to air dry.
5. After being rinsed and sanitized, equipment and utensils should not be rinsed before air-drying, unless the rinse is applied directly from a ware washing machine or the sanitizing solution calls for rinsing off the sanitizer after it has been applied in a commercial ware washing machine.
6. Re-assemble the equipment.

The Catering Kitchen manager will:

1. Conduct a visual inspection of all equipment to be certain that it is being cleaned properly.
2. Monitor concentration levels of sanitation agents.
3. Follow-up as necessary.

PRODUCT & SUPPLIER ASSESSMENT

Viks Distributor

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
Salt	Salt is a mineral composed primarily of sodium chloride, a chemical compound belonging to the larger class of salts; salt in its natural form as a crystalline mineral is known as rock salt or halite. Salt is present in vast quantities in seawater, where it is the main mineral constituent.		Pass		Halal Aslan
Chili Powder	Chili powder is the dried, pulverized fruit of one or more varieties of chili pepper, sometimes with the addition of other spices. It is used as a spice to add pungency and flavor to		Pass		Halal Aslan

	culinary dishes.				
Tumeric	Turmeric is a flowering plant, <i>Curcuma longa</i> of the ginger family, Zingiberaceae, the roots of which are used in cooking.		Pass		Halal Aslan
Black Pepper	Black pepper is a flowering vine in the family Piperaceae, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning.		Pass		Halal Aslan

Cumin Powder	<p>Cumin is a flowering plant in the family Apiaceae, native to a territory including the Middle East and stretching east to India. Its seeds – each one contained within a fruit, which is dried – are used in the cuisines of many cultures in both whole and ground form.</p>		Pass		Halal Aslan
Fenugreek Powder	<p>Fenugreek is an herb that is similar to clover. It is native to the Mediterranean region, southern Europe, and western Asia. The seeds are used in cooking, in medicine, and to hide the taste of other medicine.</p>		Pass		Halal Aslan

Coriander Powder	Coriander powder is derived from the seeds of the coriander plant. It adds a mild flavour and aroma to sweet and savoury food preparations. Most commonly, it is bought as whole dried seeds and ground as and when needed, but it can also be found as a readymade powder.		Pass		Halal Aslan
Shan Garam Masalla	Garam masala is a blend of ground spices used extensively in Indian cuisine. The spices for garam masala are usually toasted to bring out more flavor and aroma, and then ground.		Pass		Halal Aslan
Cardamon	Cardamom, sometimes cardamon or cardamum, is a spice made from the seeds of several plants in the genera Elettaria and		Pass		Halal Aslan

	Amomum in the family Zingiberaceae.				
	Cloves are the flower buds of the clove tree, an evergreen also known as Syzygium aromaticum (1). Found in both whole and ground forms, this versatile spice can be used to season pot roasts, add flavor to hot beverages, and bring spicy warmth to cookies and cakes.				
Clove			Pass		Halal Aslan
	The bay leaf is an aromatic leaf commonly used in cooking. It can be used whole, or as dried and ground				
Bay Leaf			Pass		Halal Aslan

Dried Whole Milk (Khoya)	Mawa or Khoya is a very important ingredient in many of the Indian dishes. It is the main ingredient in many sweet dishes. The process of making mawa is lengthy. It is made after heating and boiling full fat milk for hours till milk is evaporated and milk solids are left.		Pass		Halal Shartan
Shaan Chicken Tikka Masala	Shan Chicken Tikka Mix helps you prepare mouth-watering, flavorsome and juicy charbroiled chicken to satiate your barbeque craving.		Pass		Halal Aslan

Sudni Foods LLC

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
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Chicken	Chicken is the most common type of poultry in the world. Owing to the relative ease and low cost of raising them in comparison to animals such as cattle or hogs, chickens have become prevalent throughout the cuisine of cultures around the world, and their meat has been variously adapted to regional tastes.		Pass		Halal Shartan
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Restaurant Depot

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
Vegetable Oil	Vegetable oils, or vegetable fats, are oils extracted from seeds, or less often, from other parts of fruits. Like animal fats, vegetable fats are mixtures of triglycerides. Soybean oil, rapeseed oil, and cocoa butter are examples of fats from seeds.		Pass		Halal Aslan

Onion	The onion, also known as the bulb onion or common onion, is a vegetable that is the most widely cultivated species of the genus Allium.		Pass		Halal Aslan
Garlic	Garlic is a species in the onion genus, Allium. Its close relatives include the onion, shallot, leek, chive, and Chinese onion		Pass		Halal Aslan
Ginger	Ginger is a flowering plant whose rhizome, ginger root or ginger, is widely used as a spice and a folk medicine. It is a herbaceous perennial which grows annual pseudostems about one meter tall bearing narrow leaf blades.		Pass		Halal Aslan
Green Chili	The chili pepper, from Nahuatl chīlli, is the fruit of plants from the genus Capsicum which are members of the nightshade family, Solanaceae. Chili peppers are widely used in many cuisines as a spice to add heat to dishes.		Pass		Halal Aslan

Food Color	Food coloring, or color additive, is any dye, pigment or substance that imparts color when it is added to food or drink. They come in many forms consisting of liquids, powders, gels, and pastes. Food coloring is used both in commercial food production and in domestic cooking		Pass		Halal Aslan
Jaggery	Jaggery is a traditional non-centrifugal cane sugar consumed in Asia. It is a concentrated product of cane juice and often date or palm sap without separation of the molasses and crystals, and can vary from golden brown to dark brown in colour, and is similar to the Latin American panela.		Pass		Halal Aslan

Sysco

Raw Material	Ingredient description	Concerns	Pass/Fail	Reason	Status Recommendation
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Tomato Puree	It's a thick sauce of pureed, briefly cooked tomatoes that have been strained of seeds and skins; usually, there are no added herbs or seasonings (except salt). Tomato puree typically comes canned, and you'll find it with other canned tomato products.		Pass		Halal Aslan
Tomato Paste	Tomato paste is a thick paste made by cooking tomatoes for several hours to reduce the water content, straining out the seeds and skins, and cooking the liquid again to reduce the base to a thick, rich concentrate.		Pass		Halal Aslan
Tomato Sauce	Tomato sauce can refer to many different sauces made primarily from tomatoes, usually to be served as part of a dish, rather than as a condiment.		Pass		Halal Aslan

Butter	Butter is a dairy product made from the fat and protein components of milk or cream. It is a semi-solid emulsion at room temperature, consisting of approximately 80% butterfat.		Pass		Halal Shartan
Cream	Cream is a dairy product composed of the higher-fat layer skimmed from the top of milk before homogenization. In un-homogenized milk, the fat, which is less dense, eventually rises to the top. In the industrial production of cream, this process is accelerated by using centrifuges called "separators"		Pass		Halal Shartan
Yogurt	Yogurt, also spelled yoghurt, yogourt or yoghourt, is a food produced by bacterial fermentation of milk. The bacteria used to make yogurt are known as yogurt cultures.		Pass		Halal Aslan

TESTING METHOD

The following tests are performed for the production facility: Cleaning Validation, Green Scientific Labs, Pesticide Analysis, Microbial, Mycotoxin Analysis.

CONCLUSION

Client was cooperative, transparent and compliant with on-site access, and all relevant documentation requests. Inspector was able to identify all critical Halal integrity control points. All source materials have been analysed during this audit and review. Air Chef's manufacturing 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.

REVIEWED BY:



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APPROVED BY:



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Vice President



Imam W.D. Umar
President

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