



HALAL WATCH WORLD

THE GOLD STANDARD



DOCUMENT REGISTRATION REPORT

Lipari's Sausage Inc.

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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: Lipari's Sausage Inc.

FACILITY PROFILE

Lipari Sausage is family-owned and operated with a passion for introducing customers to their authentic Italian sausage products. Founded by Joseph Lipari, his daughter and the rest of the family continue the legacy of manufacturing delicious, quality meats. The current president is his daughter, Marilyn Lipari Manganella, and her husband, Joseph Manganella, manages the plant. Several of the Lipari grandchildren are overseeing and learning the process to continue the family business of manufacturing excellent sausage products.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	9
Total Number of Ingredients:	9
SUPPLIER OVERVIEW	
Supplier 1:	Beef Farm
Supplier 2:	Superior Farms
Supplier 3:	Beef Company
Supplier 4:	Beef Company, amick farms
Supplier 5:	Amick Farms

PRODUCT INFORMATION

Product Name	HWW Product ID
Sweet Beef Luganiga Halal #4015	MR420_RM2604
Sweet Lamb Luganiga Halal #4012	MR420_RM2605
Hot Lamb Luganiga Halal #4910	MR420_RM2606
Hot Beef Luganiga Halal #4016	MR420_RM2607
Beef Breakfast Link 16/1 Halal #150001	MR420_RM2608
Sweet Chicken/Beef Link Halal #550006	MR420_RM2609
Beef Sausage Pizza Crumble Halal #150002	MR420_RM2610
Sweet Beef Rope Halal #3110	MR420_RM2611
Sweet Chicken Luganiga Halal #9007	MR420_RM2612

PRODUCT PROFILE

Sweet Beef Luganiga Halal #4015

Sweet Beef Luganiga Halal #4015 (MR420_RM2604)

Beef, Sheep Casing, Sweet Spice

- INGREDIENT 13726 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Sweet Lamb Luganiga Halal #4012

Sweet Lamb Luganiga Halal #4012 (MR420_RM2605)

Lamb, Sheep Casing, Sweet Spice

- INGREDIENT 13727 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Lamb (Superior Farms)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Hot Lamb Luganiga Halal #4910

Hot Lamb Luganiga Halal #4910 (MR420_RM2606)

Lamb, Sheep Casing, Hot Spice

- INGREDIENT 13728 | Hot Italian Spice (World Flavors)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)
- INGREDIENT ?????? | Lamb (Superior Farms)

PRODUCT PROFILE

Hot Beef Luganiga Halal #4016

Hot Beef Luganiga Halal #4016 (MR420_RM2607)

Beef, Sheep Casing, Hot Spice

- INGREDIENT 13729 | Hot Italian Spice (World Flavors)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Beef Breakfast Link 16/1 Halal #150001

Beef Breakfast Link 16/1 Halal #150001 (MR420_RM2608)

Beef, Sheep Casing, Breakfast Spice

- INGREDIENT 13730 | Breakfast Spice (Nu Spice)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Sweet Chicken/Beef Link Halal #550006

Sweet Chicken/Beef Link Halal #550006 (MR420_RM2609)

Chicken, Beef, Sheep Casing, Sweet Spice

- INGREDIENT 13731 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Chicken (Amick Farms)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Beef Sausage Pizza Crumble Halal #150002

Beef Sausage Pizza Crumble Halal #150002 (MR420_RM2610)

Beef, Sweet Spice, Fully Cooked

- INGREDIENT 13732 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)

PRODUCT PROFILE

Sweet Beef Rope Halal #3110

Sweet Beef Rope Halal #3110 (MR420_RM2611)

Beef, Sheep Casing, Sweet Spice

- INGREDIENT 13733 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Beef (Kingsland Prime Meats)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

PRODUCT PROFILE

Sweet Chicken Luganiga Halal #9007

Sweet Chicken Luganiga Halal #9007 (MR420_RM2612)

Chicken, Sheep Casing, Sweet Spice

- INGREDIENT 13734 | Sweet Italian Spice (Nu Spice)
- INGREDIENT ?????? | Chicken (Amick Farms)
- INGREDIENT ?????? | Sheep Casing (Superior Farms/Wolverine Packing)

CLEANING METHOD

Description:

Cleaning and Sanitizing Procedure

1. Remove heavy meat pieces from equipment as much as possible and place them in trash barrels.
2. Rinse the equipment with cold water to remove heavy pieces of soil.
3. Remove the trash barrels away from the wash areas.
4. Disassemble complex equipment according to Manufacture's instructions.
5. Store equipment parts on table or in designated storage tubs or containers.
6. Apply an approved cleaner to equipment and parts according to Manufacture's instructions.
7. Rinse off the cleaning compounds with water according to Manufacture's instructions.
8. Gather meat residues from floor and drain buckets/drain, place meat residues into the trash barrels. Clean the floor and drain buckets/drain and reseal the drain buckets if there is any.
9. Empty trash barrels.
10. Apply an approved sanitizer to equipment product contact surfaces and parts.
- .

Frequency: Once per day prior to operations.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
Amick Farms	Chicken	Pass	HALAL_SHARTAN	ANIMAL
Kingsland Prime Meats	Beef	Pass	HALAL_SHARTAN	ANIMAL
Superior Farms	Lamb &/ Sheep Casing	Pass	HALAL_SHARTAN	ANIMAL
Wolverine Packing	Lamb &/ Sheep Casing		HALAL_SHARTAN	ANIMAL
Nu Spice	Sweet Italian Spice	Pass	HALAL_AS LAN	PLANT
Nu Spice	Breakfast Spice	Pass	HALAL_AS LAN	PLANT
World Flavors	Hot Italian Spice	Pass	HALAL_AS LAN	PLANT

TESTING METHOD

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

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. Lipari's Sausage Inc.'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: May 14, 2026