



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT REGISTRATION REPORT

AG Pack

Table of Contents

COMPANY BACKGROUND	3
CERTIFICATION CONSIDERATIONS	4
Is the product/ingredient Halal Aslan (by default)?	4
Is the product/ingredient Halal certified via another organization?	4
What is the Risk Assessment of the Facility?	4
HiRF: High Risk Facility	5
MeRF: Medium Risk Facility	5
LoRF: Low Risk Facility	5
Are there any contents in the product that contain impermissible ingredients?	5
Client Details: AG Pack	6
FACILITY PROFILE	6
PRODUCT INFORMATION	6
PRODUCT PROFILE	7
Poultry Byproduct Meal (Poultry Meal).....	7
Poultry Byproduct Meal (Poultry Meal).....	7
PRODUCT PROFILE	7
Hydrolyzed Feather Meal	7
Hydrolyzed Feather Meal	7
Ingredients of Concern:	7
CLEANING METHOD	9
VENDOR ASSESSMENT	10
TESTING METHOD	10
DOCUMENTATION	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:

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: AG Pack

FACILITY PROFILE

Every day, AgPack helps the agriculture industry do more. Our products improve the availability and quality of food. Whether it is feed efficiency for poultry, dairy, swine or aquaculture, the result is the same: more people are fed with fewer resources. The need for food is essential and ever increasing. As an industry and as good neighbors, we will find new ways to feed the world's growing population. With this in mind we created our Ag-Pro and Vegain product lines as an alternative to our normal product lines.

Client Details	
GENERAL INFORMATION	
Total Number of Products:	2
Total Number of Ingredients:	2
SUPPLIER OVERVIEW	
Supplier 1:	Tyson Foods

PRODUCT INFORMATION

Product Name	HWW Product ID
Poultry Byproduct Meal (Poultry Meal)	MR347_RM2166
Hydrolyzed Feather Meal	MR347_RM2167

PRODUCT PROFILE

Poultry Byproduct Meal (Poultry Meal)

Poultry Byproduct Meal (Poultry Meal) (MR347_RM2166)

Rendered animal Protein Ingredient from poultry origin

- **INGREDIENTS:**
 - INGREDIENT 10843 | Poultry byproduct Meal (Chicken By-Product Meal) (Tyson Foods)

PRODUCT PROFILE

Hydrolyzed Feather Meal

Hydrolyzed Feather Meal (MR347_RM2167)

Hydrolyzed Chicken Feather Meal is the product resulting from the treatment under pressure of clean, un-decomposed feathers from slaughtered chickens, free of additives and/or accelerators.

- **INGREDIENTS:**
 - INGREDIENT 10844 | Feather Meal (Tyson Foods)

Ingredients of Concern:

The HWW Higher Certification Committee noted their concern regarding the chicken ingredients used in these products due their lack of halal certification. The client explained that the products were not produced for human consumption and are only intended for animal consumption. The committee noted that although this chicken would be "حلال المنفعة" (halālul manfa'ah) in that its usufruct for the purpose of feeding animals was halal, but since it would be considered "ميتة" (Maytah)/carrion due to its slaughter not being with accords to Islamic ritual rites, its purchase and sale would still be haram due to the following hadīth:

عَنْ جَابِرِ بْنِ عَبْدِ اللَّهِ - رَضِيَ اللَّهُ عَنْهُمَا - أَنَّهُ سَمِعَ رَسُولَ اللَّهِ صَلَّى اللَّهُ عَلَيْهِ وَسَلَّمَ يَقُولُ عَامَ الْفَتْحِ، وَهُوَ بِمَكَّةَ " إِنَّ اللَّهَ وَرَسُولَهُ حَرَّمَ بَيْعَ الْخَمْرِ وَالْمَيْتَةِ وَالْخِنْزِيرِ وَالْأَصْنَامِ "...

Narrated by Jabir ibn 'Abdillah (May Allah be pleased with him) - I heard Allah's Messenger (ﷺ), in the year of the Conquest of Mecca, saying, "Allah and His Messenger have prohibited the trade of alcohol, dead animals, pigs and idols."... (Bukhāri 2236 - <https://sunnah.com/bukhari:2236>) (Sahīh Muslim 1581a - <https://sunnah.com/muslim:1581a>)

Additionally, all 4 madhāhib (schools of thought in Islamic jurisprudence), the Shāfi'iyyah, Hanafiyyah, Mālikiyyah and Hanābilah unanimously agree on the prohibition of the sale of carrion.

(al-Maktabah al-Shāmilah, al-Mawsū'ah Fiqhiyyah al-Kuwaytiyyah, Volume 9, Page 147 - <https://shamela.ws/book/11430/5409>)

After further deliberation and research, the committee found that in the Hanafi madhhab there is a view where a distinction is made between animals who have passed with their blood flowing at the time of death and those whose blood are restricted. Those animals that have passed with blood flowing would not be considered carrion and its sale would be permissible, whereas only those animals with no blood flow/restricted blood would be considered carrion. (al-Maktabah al-Shāmilah, al-Mawsū'ah Fiqhiyyah al-Kuwaytiyyah, Volume 9, Page 147 - <https://shamela.ws/book/11430/5409>) (Permissibility of purchasing and feeding pet food [Clarification] – Fatwah by Mufti Kaleem Muhammad, Darul Iftaa, Jaamia Madinatul Uloom - <https://fatwa-tt.com/index.php/permissibility-of-purchasing-and-feeding-pet-food-clarification/>)

Taking into consideration the industry norms and standards for chicken slaughter in the USA, the committee established that chicken slaughtered in the USA were almost certainly of flowing blood at the time of their deaths and are as a result, not carrion.

Based on these findings, despite their initial concern regarding the chicken ingredients for these products, the HWW Higher Certification Committee concludes that the sale and use of these products for animal feed are permissible when adopting the referenced view of the Hanafi madhhab. The HWW Higher Certification Committee has thus allowed for their halal certification pending their registration approval, audit passing and company practices meeting HWW halal standards.

CLEANING METHOD

Description:

“The purpose of this document is to define unacceptable previously hauled materials that should be washed out prior to loading material that is to be received or shipped out of Ag Pack. This policy applies to Sanford, Westville, and Portsmouth facilities. For the Disputanta VA facility, a truck should be washed out regardless of the previously hauled materials. Previously hauled material that could affect the ability of Ag Pack to provide a safe product to our customers is unacceptable. The previously hauled material subject to washout restrictions may include but are not limited to:

- Fertilizers
- Pesticides
- Herbicides
- Metal
- Glass
- Ruminant Material such as Bovine (Cattle), Ovine (sheep), goat, and other ruminant species.

All washed-out trailers must have a receipt of wash out. Washout receipt requirements may include but are not limited to:

- Name & Location of wash facility.
- Truck identification information
- Date/time stamp.
- Wash receipt must be between prior hauled load and no older than 1 week.

Any undesirable material that does not present a feed safety hazard must be completely swept out of the trailer prior to loading. Trailer inspections will be done on site and any trucks showing signs of unacceptable contamination could be subject to rejection.”

Frequency: For every batch.

VENDOR ASSESSMENT

Vendor	Raw Material	Pass/Fail	Status Recommendation	Ingredient Source
Tyson Foods	Poultry byproduct Meal (Chicken By-Product Meal)	Pass	HALAL_SHARTAN	ANIMAL
Tyson Foods	Feather Meal	Pass	HALAL_SHARTAN	ANIMAL

TESTING METHOD

The following tests are performed for the production facility: Cleaning Validation & Speciation Testing.

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. AG Pack'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: March 10, 2025