



Malaysia recognises KBHC as sole Kenya halal body

The Malaysian government body in charge of halal certification has officially appointed the Kenya Bureau of Halal Certification (KBHC) as the sole recognised foreign halal certification body in Kenya. This essentially means meat and processed food products destined to the Malaysian markets have to be given a stamp of approval from KBHC.

The appointment followed an audit of the KBHC certification process by officials from the Department of Islamic Development Malaysia (JAKIM).

“Based on the audit results, JAKIM has approved Kenya Bureau of Halal Certification as a recognized halal certification body for abattoirs and products manufactured in Kenya,” said a communiqué from the director general of the Department of Islamic Development Malaysia Haji Othman bin Mustafa.

The audit was undertaken in April by two officials from the department, Nor Hanim bint Abdulhalim and Nadia Zamil who visited various facilities in

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KBHC admitted to global halal body



Sheikh Thafier Najjar the President of the World Halal Council (WHC) presents the certificate of membership to Fauz Qureishi, the CEO of the Kenya Bureau of Halal Certification (KBHC) in Istanbul, Turkey. On the right is the WHC secretary general Zafer Gedikli

After serving as an affiliate member of the World Halal Council (WHC), Kenya Bureau of Halal Certification (KBHC) in February this year was admitted as an official member of the World Halal Council.

This is a momentous achievement for the certification body as it will further ensure that KBHC will adhere to acceptable global halal certification standards.

The World Halal Council whose headquarters are in Istanbul, Turkey brings together various certification bodies around the world with its main goal being to set halal standards for the various halal certification bodies.

In November last year, the KBHC CEO Fauz Qureishi was present at the World

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The World Halal Council was established in Jakarta in 1999 in order to standardize the halal certification and accreditation process among member organizations



A Word from the CEO

Six years on, big steps in halal certification

Six years ago, the concept of Halal certification was just a dream for Kenyan Muslims who for many years had expressed a desire to have a body to regulate the halal sector. These concerns arose as a result of the abundance of various products on the market which claimed to be halal yet in most cases this was not the case.

These concerns took Muslim leaders all the way to South Africa and Malawi to study the successful implementation of the halal certification procedures with a view of borrowing their experience.

In 2007, KBHC was born and working with Muslim scholars, it took on the challenge to ensure that the rights of Muslims to consuming halal foods as stipulated by their faith were realised.

Under the aegis of our former chairman, the late Abdulghafoor Ganatra and current chairman Ayub Khalid as well as the secretary general Zool Nimji, KBHC has recorded momentous progress since its inception in 2007.

Six years on, it is now a different affair as halal certification has taken strong roots in the country and this could be seen from the growing number of companies which are embracing the concept and having their products certified.

Through our helpline, a growing number of Muslims also continue to inquire about the available halal products. Manufacturers and food establishments are reaping the fruits of halal certification after experiencing an increased consumer base both locally and on the international markets.

Before the advent of KBHC, many Muslims were skeptical about some products in the market after reports that they contained ingredients which were forbidden by their faith. With the certification in place, it has been easy to make a clear distinction between products which are certified and those which are likely not to meet the dietary rules of Islam.

Through the halal certification procedures, many have come to realize that some products which were taken for granted to be halal such as milk, juice or bread could turn out to be haram (forbidden for consumption) as they contained impermissible additives and ingredients which changed their halal status.

Unfortunately, in the murky world of food manufacturing, many people—even those who don't believe in the halal principles—are consuming products with shocking and disgusting ingredients which would turn everyone's stomach such as human hair, pig fat, duck feathers and insects.

Ingredients such as carmine or carminic acid/cochineal are sometimes found in food products but many are unaware that these products which are used to give food substances the indigo colour may contain pork glycerine and the red colour may be derived from crushed insects - cochineal.

In addition, gory measures are being resorted to kill animals and the sumptuous meal of beef, mutton or chicken at your dinner table, could be from an animal bludgeoned to death from a blunt object or from a hapless chicken which had its neck twisted or thrown alive in boiling water before it ended in a butchery or poultry shop.

Going by newspaper reports, many Kenyans could have unknowingly feasted on donkey or game meat believing that that they were consuming beef.

It is this unethical issues which KBHC has in the last six years been working to ensure that consumers don't fall prey to and instead consume wholesome foods free from questionable ingredients or contamination.

As always, challenges remain abound. There are still a variety of products and establishments which continue to falsely claim that they are halal. In some restaurants and fast food joints, pork products such as bacon and ham are served alongside "halal" foods and many Muslims are unknowingly consuming such foods oblivious of the high risk of contamination.

Additionally, while a growing number of products are carrying the KBHC halal certification label, others are yet to carry this certificate of assurance thereby making many Muslims to remain skeptical about the halal status of the products.

Like many countries, Kenya is experiencing rapid industrial growth in the areas of food processing and manufacturing as well and livestock and meat products. Muslim consumers need to be assured that the products they consume are wholesome and meets the required Halal status.

The interest and demand for Halal-certified products and services continues to increase across global markets, making Halal not just a religious obligation, but also a powerful global market force. With a growing consumer base Halal is emerging as the standard of choice for consumers and manufacturers in many parts of the world.

Halal is not only about spirituality but also embodies good health. Going the halal way, one will be eating right and living healthy and to food processors, it will mean an increased consumer base.

Fauz Qureishi

KBHC admitted to global halal body

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Halal Council Annual General Meeting (AGM) in the Philippines capital Manila where its application for membership was approved.

The official recognition was made during the WHC executive committee meeting for global halal standardization which was held in February this year in Istanbul, Turkey.

"This is a great achievement for KBHC and it will ensure that international halal standards are consistently met and the expectations is that this recognition will further open up Kenyan products to more international markets," said the Kenya Bureau of Halal Certification CEO Fauz Qureishi who represented Kenya.

In September, KBHC will for the first time feature as an official member of at 11th Annual General Meeting of the World Halal Council to be held in Istanbul.

The meeting will be held alongside the 4th International Halal and Healthy Products Exhibition and the 6th International Halal and Healthy Products Conference which will bring together more than 20 experts from Malaysia, Indonesia, Germany, USA, South Africa and other countries to discuss various issues on halal certification and trade and policy guidelines affecting the US\$2.5 trillion industry.

The World Halal Council was established in Jakarta in 1999 in order to standardize the halal certification and accreditation process among member organizations representing the different countries and nationalities worldwide.



Why halal is good for everyone

Within the Muslim community, halal is used to describe what is permissible both in food and in actions. We typically associate halal with food, as do many non-Muslims.

There are more and more instances in which food is contaminated and people sickened from preventable issues related to food safety and sanitation in both the agricultural and manufacturing sectors.

Also unfortunate is the rising number of preventable diseases related to over-consumption.

Because of this, many people are not only reading labels but demanding to know the source of their food. They want to know what the animals are eating and how they are living, the kind of air they are breathing and what, if anything is being injected into their bodies. They are visiting farms, talking to farmers, insisting on organic products, or at least those that are all natural and not sprayed or injected with harmful pesticides, toxins or artificial growth hormones.

How does halal food fit into this parameter?

Halal encompasses more than just meat, or even the type of meat eaten, although it is the most discussed type of product consumed.

For an animal to go from farm to table as halal food, it must have lived a pure life from the very beginning, finishing a cycle of life that is permissible in accordance with Islamic standards. It must have eaten well, been treated well, and been sacrificed well. It may sound good in theory, but what does this all mean?

The kind of treatment and feed an animal receives during its life is important. It should not be abused, mistreated or caused any pain. It should not be confined to an area where it cannot move or walk normally or get fresh air. It should be fed clean water and food that is appropriate and absolutely never fed another animal or products that contain the by-products of other animals.

As an animal should be treated well during its life, it should also be treated well at the time it is sacrificed for us. The slaughter should never be done in the presence of other animals and the animal should be made comfortable as it is positioned for the sacrifice. The act of the sacrifice should be done with a sharp object, so as to accelerate the process and reduce the pain suffered by the animal as much as possible.

Afterwards, the blood should be completely drained from the animal. It is the blood that carries toxins, germs and bacteria and when left inside the body of the animal, could potentially make people sick. At the very least, it could make the cooked meat quite tough. An amazing result of cooking and consuming halal meat is a healthy meat in which the resulting texture is tender and the meat delicious. Some people say they can "taste the difference".

On the flip side of halal is the haram (impermissible). The

most commonly known haram consumables are alcohol and pork (and their by-products), both of which are the cause of numerous health issues. (This is backed by scientific data.) Although these two products themselves could constitute their own essay, for purposes of this article they are only briefly mentioned here.

Instead of seeing the impermissible as a closed door on food choices, one can embrace an entire world of exciting, delicious and healthy variety of foods. Islam enjoins us to treat our bodies well as it has a right over us and will testify against us on the Day of Judgment for any injustices we may have caused it during our lifetime.

Treating our bodies with wholesome foods free of harmful ingredients — pesticides, toxins, pollutants, filth, etc. — is not just a value desired by Muslims, it's desired by all of humanity. It's a common need, a common desire and a common right, and that means everyone can benefit from consuming halal foods and avoiding what is not.

Malaysia recognises KBHC

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the country to get acquainted with the KBHC certification process.

The development is expected to further open up the Malaysian market for Kenyan products as it will make it easy for certified Kenyan products to be exported to the South East Asian nation.

Figures released by the Export Promotion Council reveals that the value of exports from Kenya to Malaysia have been rising by more than 132% since 2006.

KBHC has also entered into strategic partnership with the Halal Research Council of Pakistan and this partnership is also expected to enhance on its certification procedures and also serve as a window for Kenyan products to penetrate into Pakistan markets.

“

Forbidden to you is that which dies of itself, and blood, and flesh of swine, and that on which any other name than that of Allah has been invoked, and the strangled (animal) and that beaten to death, and that killed by a fall and that killed by being smitten with the horn, and that which wild beasts have eaten, except what you slaughter, and what is sacrificed on stones set up (for idols) and that you divide by the arrows;
(The Noble Qur'an 5 : 3)



ISO Certification: Another Boost in Your Halal Confidence

'Is this really halal?' is a question that inevitably crosses the minds of Muslims living in non-Muslim societies when buying meat, or eating at a hotel or restaurant.

It is a very crucial question for every believer and can lead to much anxiety as well as disputes if doubts are not adequately cleared.

At Kenya Bureau of Halal Certification, the very purpose of our existence is to serve the Muslim community of Kenya by helping to remove these doubts and provide a clear guideline for Muslims by which they can gauge what products they may consume and what they should refrain from.

Over the last six years since our inception, Alhumdulillah, the KBHC certification has become a symbol of trust for the Muslims of Kenya and we in turn have tirelessly endeavored to meet the needs of our ever-growing community.

We are already members of the World Halal Council, and Alhumdulillah, in April 2013 KBHC attained JAKIM certification, which means we are now recognized as a foreign Halal certifying body by the Malaysian Department of Islamic Development. Now, we are taking another major step to further boost your confidence and trust...

Implementation of a True Quality Management System

Our team at KBHC is now striving to develop and implement a genuine quality management system in order to better serve your needs and - insha Allah - we are aiming for ISO 9001:2008 certification over the course of the next few months.

What does KBHC's ISO 9001 certification mean for you?

Insha Allah, the Kenyan Muslim community will benefit greatly through this new initiative. An ISO 9001 certified Kenya Bureau of Halal Certification means:

Increased Focus on the Needs and Concerns of the Kenyan Muslim Community

The prime focus of ISO 9001 is how to better serve customers! Thus, as part of our quality management system implementation we will be reaching out to you - the Muslim community of Kenya - in order to better understand your needs, your concerns, as well as your suggestions for how we can do a better job.

In fact, you can immediately begin talking to us via our brand new Facebook page at: <https://www.facebook.com/KBOHC>



Mr. Charles Ochieng the Deputy Manager, certification department at the Bureau Veritas during a quality management system awareness training programme with Staff, Shariah Advisors and Trustees of KBHC

More Efficient and Effective Processes to Better and More Quickly Serve You!

We are taking a new look at all our Halal certification processes in order to further refine them so that we can better serve your needs. However, it is not enough to have documented processes; we are also in the process of re-training our team members so they also understand your needs as well as our company mission and goals.

Continual Improvement for Us, Increased Confidence for You!

ISO certification means that we will now be setting tougher organizational goals for ourselves and will be regularly reviewing and re-evaluating our goals and achievements in order to ensure that we are in a position to meet and exceed the demands of our customers. This means that insha Allah you will enjoy even greater confidence that the products you and your family are consuming are pure and in accordance with the laws of Allah (SWT).

KBHC Needs Your Feedback!

However, in order to truly make our quality management system a success, we need your help!

If you have any great ideas for how we can better serve the needs of the Kenyan Muslim community, or if you have any complaints about our service or of the companies we have certified, then please contact us and let us know. You may contact us via:

- Email: info@kbhc.info, helpline@kbhc.info
- Phone: 020 2680629, +254 3748770/1
- Or Facebook: <https://www.facebook.com/KBOHC> (Come and Like us Today!)

We're looking forward to hearing from you!

Haram-Unlawful foods

The following items have been categorically spelled out as being Haram by jurists in light of the Holy Qur'an and the Sunnah of the Prophet Muhammad (Peace be upon him):

1. Pig and pig products
2. Blood
3. Carnivorous animals
4. Almost all reptiles and insects
5. The bodies of dead animals
6. Halal animals which are not slaughtered according to the Islamic Law.
7. Wine, Ethyl Alcohol, and Spirits.

The above mentioned items are Haraam and should be avoided by all Muslims.

Ingredients: The following ingredients should be avoided by all Muslims:

1. Alcohol (Ethanol, Ethyl Alcohol): Alcohol is a colourless liquid, produced by the fermentation of sugar or starch, that is the intoxicating agent in fermented drinks and is used as a solvent. Also called ethanol and ethyl alcohol.
2. Animal Shortening: Shortening is a type of fat such as lard that is solid at room temperature, and is used for making pastry.
3. Bacon: Meat from the back and sides of a hog that has been salted, dried, and often smoked.
4. Gin: A strong colourless alcoholic drink distilled from grain and flavoured with juniper berries.
5. Ham: Meat cut from the thigh of the hind leg of a hog after curing by salting or smoking.
6. Lard: The fat of pigs or hogs, melted down and made clear. Lard is made especially of the internal fat of the abdomen and is used in cooking.
7. Rum: An alcoholic liquor made from sugar cane or molasses. It can be clear but is usually coloured brownish-red by storage in oak casks or by the addition of caramel.
8. Wine:
 - a. Alcohol fermented from grapes: an alcoholic drink made by fermenting the juice of grapes
 - b. Alcohol fermented from other fruit: an alcoholic drink made by fermenting the juice of fruit other than grapes, or the juice of other plants



Nor Hanim bint Abdulhalim and Nadia Zamil from the Malaysian department of Islamic affairs with the general manager Peter Asai of the Keekonyokie abattoir in Kiserian during a halal audit.



Officials from the Kenya Bureau of Halal Certification, Camel Milk Dairy and the Malaysian Department of Islamic Affairs (JAKIM) and the Veterinary services of Malaysia after an audit at the Vital Camel Milk plant in Nanyuki



Shariah advisor Sheikh Abdullatif Abdulkarim (centre) with the head of the regulatory department at KBHC (left) Idris Sambuli and John Odada, the Production Executive at Pwani Oil Products Ltd, Jomvu during an audit of the company based at Jomvu in Mombasa.

Halal and Health

Healthy eating-

The Greatest Gift - The Human Body

Diet plays a very important role in the daily life of a believer. There are many verses in the Noble Qur'ân which draw man's attention towards his self and which invite him to carefully study his body and soul and the nature of their mutual relationship. By doing so, one will firstly find in it strong evidence of the existence of Allah and that Allah has not created mankind and all other beings of this world without any purpose as mentioned in the Noble Qur'ân: "Our Lord! You have not created (all) this without purpose." (3:191)

The Importance of Healthiness

It is therefore necessary to ensure that the physical body is kept healthy so that the soul and spirit may also remain healthy thus in turn aiding the believer in the service of both his spiritual and material attainment. Diet therefore, plays an important role for this purpose. For this reason Islam has prohibited certain foods due to their ill effects and permitted all other pure, good and clean food products. Almighty God says in the Noble Qur'ân: "O Believers! Eat of the good and pure (lawful) that We have provided you with and be grateful to Allah, if you truly worship Him." (2:172)

Muslims in general are advised to eat good and pure things and not to indulge in impure, bad and harmful things thus following their open enemy Satan: "O People! Eat of what is lawful and good on the Earth and do not follow the footsteps of Satan, for he is your open enemy." (2:168)

In the verses previously mentioned the general principle with regard to permissible foods has been stated. The Noble Qur'ân further goes on to specify the types of food prohibited in the following verse: "He (Allah) has only forbidden you (from eating) dead animals, blood, the flesh of swine, and that (animal) over which the name of other than Allah has been invoked." (2:173, 16:115)

The four items that have been mentioned in the above verse are absolutely forbidden in Islam for reasons best known to Allah. However, through research, some of them such as carrion, blood and swine flesh have proved to be injurious to human health. Whilst swine flesh is harmful to moral health and food over which the name of any other than Allah has been invoked is harmful to spiritual health.

Other prohibited items have also been mentioned in different chapters of the Holy Qur'ân. In Surah al-Ma'idah

the following have also been mentioned along with the four previously mentioned. There are those animals which have been killed by strangling, or a violent blow, a head-long fall, being gored to death and those which have been partially eaten by a wild animal and not slaughtered before death, also those which have been sacrificed on the name of idols.

Alcohol and Islam

Alcohol is also prohibited in Islam, as its harms have been proven greater than its benefit. This has also been stated by Allah in the Noble Qur'ân in Surah al-Baqarah. Other physical, moral, social and spiritual evils of intoxicants have been mentioned in many verses of the Holy Qur'ân and blessed traditions of the Holy Prophet (peace be upon him). Many of these ill effects can also be easily noticed in our societies.

A Balanced Diet - Prescribed in the Qur'ân

The Qur'ân has not restricted itself in merely mentioning the permissible and impermissible foods but goes to the extent of giving useful tips regarding a balanced diet, a diet which contains most if not all the useful ingredients required for the growth, strengthening and repairing of the human body. These ingredients include animal protein, fat, calcium, iron, salts, etc. The most balanced diets consist of meat, fish, fresh milk, cheese and fruit. Both direct and indirect references have been made regarding the afore mentioned. The reference regarding the importance of meat protein in the human diet is given in the following verse: "And the cattle, He has created them for you, in them there is warmth (clothing) and numerous benefits, and of them you eat." (16:5)

In this verse special reference has been given to the importance of eating despite having said, "...numerous benefits...". Reference regarding other types of meat has also been given such as the meat of fowls in the following verse: "And the flesh of fowls that they desire." (56:21)

Fish has always been considered as a food of very high protein and is very important for human consumption. Allah says: "And from them both (fresh and salt water) you eat fresh tender meat (fish)." (35:12)

The usefulness of fresh milk is stressed in these words: "And verily in the cattle there is a lesson for you. We give you to drink of that which is in their bellies, from between

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Halal and Health

The Halal way

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olives and pomegranates each similar (in kind) yet different (in variety and taste). Look at their fruits when they begin to bear, and the ripeness thereof." (6:99)

Islam, being a complete religion, also teaches and advises the believer as to what the best method of eating is. The believers are advised to be moderate in every aspect of life. Direct reference has been made in the Noble Qur'an regarding moderation in eating and drinking; "And eat and drink, but waste not in extravagance, certainly He (Allah) likes not those who waste in extravagance." (7:31)

Moderation - The Teachings of the Prophet peace be upon him

The Best of Teachers and the Mercy of the Worlds Prophet Muhammad Peace be upon him is reported to have clarified the meaning and limit of moderation in a tradition in which he is reported to have said that one's worst weakness is one's belly. If you must eat make sure you fill one third of your stomach with food, one third with water and leave one third for air i.e. leave it empty. In another narration, the reason for moderation has been clearly stated. The Prophet is reported to have said: "The stomach is the tank of the body and the veins go down to it. When the stomach is healthy the veins come back in a healthy condition, but when it is in a bad condition, they return diseased."

In short, believers are advised to always take care of their stomachs and refrain from foods and practices that might pollute the stomach with various diseases. In order to do so the Prophet peace be upon him is reported to have advised believers to always stop eating before their stomachs are completely full i.e. stop eating when the urge to eat more is still present.

KBHC HELPLINE

Are you concerned about a product in the market and whether or not it meets halal requirements?

Do you want to verify if an eating establishment meets halal guidelines?

KBHC is here to answer your queries about halal products and services in Kenya! You may contact us via:

- Email: info@kbhc.info; helpline@kbhc.info
- Facebook: <https://www.facebook.com/KBOHC>

• Telephone: +254 772 563 488,
+254 20 2680629, +254 3748770/1

Or visit our offices at: Village Plaza,

Ngara Road near Fig Tree hotel, Nairobi

It is your obligation to consume halal and KBHC is here to help you fulfill this important obligation!

The Etiquette's of Eating and Drinking

Islam teaches us many other etiquette's of eating and drinking. The Prophet peace be upon him made a point of developing remarkably clean and healthy eating habits among his followers.

He asked the companions to wash their hands before and after, to start eating with the praise of Allah, to eat using the right hand, not to eat until they really felt hungry, not to eat and drink excessively.

Finally, by praising and thanking Allah for the food and drink, for making it easy to swallow and for producing an exit for it.

From all that has been mentioned, the importance of healthy eating, a balanced diet and hygiene can be understood in the light of the Qur'an and Sunnah. Islam has stressed on the importance of these things right from the start unlike health authorities etc., which have just recently begun to stress its importance.

This could be counted as just another gem that manifests the perfection of Islam.

When in doubt...

Many things are clearly Halal or Haram, there are some items that are Mashbooh (doubtful or questionable) such as food additives.. As a Muslim, if the food contains doubtful ingredients, it should be avoided.

The Prophet [peace be upon him] said regarding the doubtful or questionable items the following:

Narrated An-Nu'man bin Bashir: I heard Allah's messenger saying, 'Both legal and illegal things are clear but in between them there are doubtful (suspicious) things and most of the people have no knowledge about them. So whoever saves himself from these suspicious things saves his religion and his honour. And whoever indulges in these suspicious things is like a shepherd who grazes (his animals) near the Hima (private pasture) of someone else and at any moment he is liable to get in it. (O people!) Beware! Every king has a Hima and the Hima of ALLAH on the earth is HIS illegal (forbidden) things. Beware! There is a piece of flesh in the body if it becomes good (reformed) the whole body becomes good but if it gets spoilt the whole body gets spoilt and that is the heart.

(Al-Bukhari, Volume 1, Book 2, Number 49).





DATES: RICH IN PROTEINS AND VITAMINS

Muslims generally break their fast by eating dates. Prophet peace be upon him is reported to have said, "If anyone of you is fasting, let him break his fast with dates. In case he does not have them, then with water. Verily water is a purifier." The Prophet used to break his fast by eating some dates before offering the sunset prayer (Maghrib Salaat), and if ripe dates were not available, he used to substitute them with some dried grapes. When they too were not available, he used to have a few sips of water, according to some reports. Modern science has proved that dates are part of a healthy diet. They contain sugar, fat and proteins, as well as important vitamins. Hence, the great importance attached to them by the Prophet.

Dates are also rich in natural fibres. Modern medicine has shown that they are effective in preventing abdominal cancer. They also surpass other fruits in the sheer variety of their constituents. They contain oil, calcium, sulphur, iron, potassium, phosphorous, manganese, copper and magnesium. In other words, one date satisfies the minimum requirements of a balanced and healthy diet. Arabs usually combine dates with milk and yoghurt or bread, butter and fish. This combination indeed makes a self-sufficient and tasty diet for both mind and body.

Dates and date palms have been mentioned in the Noble Qur'an twenty times, thus showing their importance. The Prophet likened a good Muslim to the date palm, saying, "Among trees, there is a tree like a Muslim. Its leaves do not fall."

Dates are rich in several vitamins and minerals. When the level of trace elements falls in the body, the health of the blood vessels is affected leading to an increased heart-rate and a consequent inability to perform its function with normal efficiency. As dates are also rich in calcium, they help to strengthen the bones. When the calcium content in the body decreases, children are affected with rickets and the bones of adults become brittle and weak.

Dates are also important in keeping up the health of eyes. It is quite effective in guarding against night-blindness. In the early years of Islam, dates served as food for Muslim warriors. They



The date palm (above) and its rich nutritious fruits (top)

used to carry them in special bags hung at their sides. They are the best stimulant for muscles and so the best food for a warrior about to engage in battle.

The Prophet peace be upon him used to combine dates with bread sometimes. At other times he mixed ripe dates with cucumber, or dates combined with ghee. He used to take all varieties of dates, but he preferred the variety called Ajwah.

International Accreditation



PICTORIAL



From Left: Idris Sambuli, Mwangi Njiru (Operations Manager - Tru Foods Ltd), Sheikh Hussein Kassim (Shariah Advisor - KBHC), Mgeni Hamisi (Food scientist - KBHC) and David Mnyoki (Quality Assurance Executive - Tru Foods Ltd) after an inspection audit conducted recently at the True foods plant along Jogoo Road in Nairobi.



Horsemeat scandal companies can learn from halal

Shelina Janmohamed

The recent horsemeat scandal in Europe has raised significant consumer questions: what is in the food we eat, how can we be sure it's properly labelled, and most importantly, who can we trust?

For Muslim consumers who wish to observe halal in their food and beverage consumption – an industry worth an estimated \$661bn a year – these are questions they ask daily. For them, halal certification from a trusted authority is vital, otherwise they simply won't buy. No trusted halal logo, no sale.

This means that getting your products halal certified is crucial. A sampling of news stories demonstrates that halal certified food is on the upswing in Austria, Germany and Switzerland. Kenyan businesses are remaking products with halal certificates. Brazil exports over 85,000 metric tonnes of halal certified meat products each month.

The Canadian halal meat market is estimated at \$214 million and Muslim households spend double weekly average on meat products. The UAE halal food industry will hit \$8.4bn by 2020. A lack of certification can keep you out of the market, like in Oman where meat without a halal stamp isn't allowed to enter the country.

Halal certification means that food has been put through approved processes that guarantee to consumers that nothing in the food has any forbidden components. Halal certificates are usually issued for a fee by a certifying body. Once the product is approved, it is stamped with a logo to indicate who has approved it.

Busy shoppers rarely have time to read detailed information on a product, so a recognisable logo picked out in a quick glance when scanning supermarket shelves can make them reach across the last three feet of the aisle and pick up the product. Restaurants, butchers and grocery stores sport logos to draw in trade, which are then used in directories, the internet and apps.

Since it is part of the certifying body's brand, the logo tells the Muslim consumer about the religious promise on which the certification is based. Globally, there are hundreds of halal certification authorities, often several co-existing in one country. This is because approval standards vary widely despite all being rooted in Islamic practice. Of course there are some basics that they all

agree on: products should contain no alcohol or pig derivatives.

Muslim consumer acceptance is based on Muslim community acceptance. Once the community loses trusts and therefore rejects it, the brand is doomed. It is a slow and perilous crawl back to trusted status – if that is it can ever be regained – and the only route is significant scholarly authority and transparency of processes being put behind a story of redemption in order to restore its reputation.

So what can brands learn from this matter? Confidence must be absolute, the merest doubt undermines any authority. And consumer concern must be treated with absolute seriousness. Understanding which logo is most trusted by Muslim communities is vital, or your product simply won't get picked up. But if you can show that you've done your research, that you take the matter with the utmost seriousness, and the community's approval

is important to you, you'll have won their trust.

Getting halal certification is not enough, living up to its promise is just as important for your brand. In the USA, McDonald's and one of its franchise owners has agreed to pay \$700,000 to members of the Muslim community to settle

allegations that one of its restaurants falsely advertised its food as halal. McDonald's and Finley's Management deny any liability but say the settlement is in their best interests.

Global brands understand how halal endorsement opens doors. Krispy Kreme announced halal certification for its products in the UK. While their ingredients were already compliant, and so their doughnuts remain unchanged, they had acquired the halal certification because it "means a lot to consumers."

Kingsmill bread and bakery goods took a similar approach with its products whose ingredients were already halal compliant by acquiring halal certification.

The comparatively small amount of effort required in obtaining halal certification is likely to win Muslim consumer loyalty and repeat purchases. Muslim consumers feel particularly positively towards brands that make even the smallest effort to reach out. And the best part is that they will do their utmost to spread the good word. (Halalfocus.net)





Understanding Halal

In the preparation and handling of Halal food, one must take the following into due consideration:

1. Sources of Halal Food

Animals

Animals can be divided into two categories namely:

- a) Land Animals
- b) Aquatic Animals

All land animals are lawful as food, except the following:

- a) animals that are not slaughtered according to Shariah Law;
- b) pigs
- c) dogs
- d) animals with long pointed teeth (canines or tusks), which are used to kill prey, such as tigers, bears, elephants, cats and monkeys
- e) birds with talons or predator birds
- f) animals that are enjoined by Islam to be killed such as scorpions and snakes
- g) animals that are forbidden to be killed, such as ants and bees.
- h) creatures that are considered filthy, such as lice and flies
- i) animals that live both on land and in water (amphibians), such as frogs and salamanders.

Aquatic animals are those that live in wa-

ter and cannot survive outside it, such as fish. All aquatic animals are Halal except for those that are poisonous, intoxicating or hazardous to health.

Plants

Just like aquatic animals, all types of plants products are Halal except for those that are poisonous, intoxicating or hazardous to health.

Drinks

All kinds of beverages are Halal, except those that are poisonous, intoxicating or hazardous to health and that are mixed with najis (impurities) such as alcoholic beverages and wines.

2. Product Storage, Display and Servings

All Halal products that are stored, displayed, sold or served should be categorized and should be labeled as Halal or lawful at every stage of the process so as to prevent it from being mixed or contaminated with things that are impure or non-Halal.

3. Product Processing and Handling

A processed food is Halal if it meets the following conditions:

- a) the product and its ingredients do not contain any components or products of animals that are non-Halal by Shariah

- Law or animals that are not slaughtered according to Shariah Law;
- b) the product does not contain anything in large or small quantities that is considered as najis according to Shariah Law;
- c) the product is prepared, processed or manufactured using equipment and facilities that are free from contamination with najis and
- d) during its preparation, processing, storage or transportation, it should be fully separated from any other food that does not meet the requirements specified in items (a), (b) and/or (c) or any other things that are considered as Najis by Shariah Law.

4. Hygiene and Sanitation

Hygiene is given much emphasis in Islam. It includes the various aspects of personal hygiene, clothing, equipment and the working premises for processing or manufacture of food. The objective is to ascertain that the food produced is hygienic and not hazardous to health. 'Hygienic' can be defined as free from Najis, contamination and harmful germs. All foods should be prepared, processed, packaged, transported and stored in such a manner that they are in compliance with hygiene and sanitary requirements of the relevant authorities.

The Team driving the Halal Certification



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Head of Regulatory department



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Shariah Advisor



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Shariah Advisor



Sheikh Hussein Kassim
Shariah Advisor



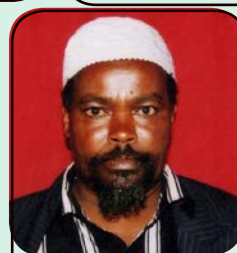
Absar Kazmi
Consultant-Quality
management system



Muhammad Simiyu
Administrative Assistant



Shaffi Waziri
Inspector



Harun Ibrahim
Inspector



Ramadhan M. Hussein
Inspector

Certified Companies



KENYA BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2013

CERTIFIED FOOD PROCESSING COMPANIES

ALPHA FINE FOODS LIMITED
P.O. Box 10338 - 00100 Nairobi
Processors of Meat Products



GOLD CROWN FOODS (EPZ) LIMITED
P.O. Box 89103 – 80100 Mombasa
Processors (Blenders) of Tea



PREMIER FOOD INDUSTRIES LIMITED
P.O. Box 41476-00100, Nairobi
Processors of Sauces, Squashes,
Peptang Jams and Canned products



AFRIMAC NUT COMPANY LIMITED - THIKA
P.O. Box 57994 - 00200 Nairobi
Processors of Raw Macadamia Nuts

HUNTLEYS BISCUITS LIMITED
Jamia House - Nairobi
P.O. Box 45544 - 00100, Nairobi
Manufacturers of Snacks and Pies

PREMIER OIL MILLS LIMITED
P.O. Box 59307 - 00200 Nairobi
Manufacturers of Cooking Oil

BAKERS OVEN LTD
P.O. Box 40534 - 00100 Nairobi
Manufacturers of Cereal Rusk

KAPA OIL REFINERIES LIMITED
P.O. Box 18492 - 00500, Nairobi
Manufacturers of Cooking Fats, Edible Oils,
Margarine, Baking Powder, Soaps & Detergents



PWANI OIL PRODUCTS LIMITED
P.O. Box 81927 - Mombasa
Manufacturers of Cooking Oil & Laundry Soaps



BAKHRESA FOOD PRODUCTS LIMITED
P.O. Box 2517-Dar es salaam, Tanzania
Processors of Carbonated Soft Drinks
(Azam Cola, Azam Cola Light, Azam Soda Limona, Azam Soda
Apolina, Azam Soda Fursana, AzamEmbe Fruit Juice, Azam Soda
Orange, Malti Pineapple, Malti Lemon and Lime, Malti Apple, Malti
Raspberry, AzamNanabiva) AzamSafina Premium Drinking
Water,Azam Sparkling Drinking Water, Ice Lollies, Ice Cream, Soft
Serve Ice Cream Mix, Tetra Classic Aseptic Juices, Tetra Prisma
Aseptic Juices, Frozen chapati, Samosa Leaves & Spring Roll Pastry



KENAFRIC INDUSTRIES LIMITED
P.O. Box 39257 – 00623, Nairobi
Manufacturers of Seasoning Mixes,
Hard Boided candies, Bubble Gums & Chewing Gums,
Toffees, Icing sugar, Drinking concentrate in solid
form and Gum base



RAKA MILK PRODUCTS LIMITED
P.O. Box 1182 - 10100 - Nyeri
Processors of Cheese



BURHANI BAKERS
P.O. Box 404 - 00600 Nairobi
Processors of Baked Products



KENBLEST LIMITED
P.O. Box 16 - 01000, Thika
Manufacturers of Baked Products



SALIM WAZARAN KENYA COMPANY LIMITED
P.O. Box 43277 - 80100, Mombasa
Distributors of Indomie Instant / Cup Noodles



BROOKSIDE DAIRY LIMITED
P.O. Box 236 - 00232 RUIRU
Processors of Milk and Milk By-Products



KENYA TEA PACKERS LIMITED (KETEPA)
P.O. Box 436,Kericho- Kenya
Processors (Blenders) of Tea



SHREE SAI INDUSTRIES LIMITED
P.O. Box 49796 - 00100, Nairobi
Processors of ground spices including
blended spices, manufacturing of all
types of daals and flour

BIDCO OIL REFINERIES LIMITED
P.O. Box 239 - 01000 Thika
Manufacturers of Cooking Fat, Edible Oil,
Margarine, Baking Powder, Soaps & Detergents



KOMAX INVESTMENT LIMITED
P.O. Box 907 - 80100, Mombasa
Processors of drinking water



SILENT VALLEY CREAMERIES (K) LIMITED
P.O. Box 1182 - Nanyuki
Processors of Cheese, Ghee, Cream & Crisps



CAFFE' DEL DUCA LIMITED
P.O. Box 64548 – 00620, Nairobi
Processors of Coffee



KEVIAN KENYA LIMITED
P.O. Box 25290 - 00603,Nairobi - Kenya
Processors of Natural Fruit Juices and
Bottled Drinking Water

SOY AFRIC LIMITED
P.O. Box 20052 - 00200, Nairobi
Manufacturers of (SOYAMAX MCHUZI MIX)

CROWN FOODS LIMITED
P.O. Box 423 - 20106 Molo
Processors of Mineral water (Keringet)



LLOITA HILLS SPRINGS
P.O. Box 39264 - 00623, Nairobi
Processors of Natural Spring Mineral
water at Ngoswani, Narok South

SPICE WORLD LIMITED
P.O. Box 78008 - 00507, Nairobi
Processors of Whole wheat flour, (Atta Mark 1),
Whole Pulses, Split Lentils, Specialized Flour (Gram Flour),
Dry whole Beans, Semolina, Cracked Wheat, Short and
long Pasta

C & R FOOD INDUSTRY LIMITED
P.O. Box 17647 - 00500 Nairobi
Processors of flavoured potato products (crisps& sticks), bhusu,
chevda, chakri, spicy puri,papdigathia, sevmamra, talpak,
flavoured peanuts, biscuits, cookies and cakes.

LUBANCHEM LIMITED
P.O. Box 43553 - 00100, Nairobi
Processors of ESSENTIAL OILS
(Frankincense, Olibanum, Myrrh, Opopanax, Cinnamon Bark,
Cinnamon Leaf, Geranium, Chamomile, Fennel, Coriander, Tea
Tree, Palmrosa, Lemon Grass, Ginger, Leleshwa, Hibiscus Tea,
Moringa Leaves Powder, Moringa Oil, Baobab Seed Powder,
Baobab Seed Oil, Coffe Oil, Wild capechest nut oil, Mustard Seeds,
Flax seeds, Flax seed oil, Annatto Seeds-BixaOrellaanan L, Gum
Arabica Acacia Senegal and Sayel, Canola Oil, Marula Oil, Floral
waters from Frankincense, Myrrh, Geranium, Chamomile,
Leleshwa, Lemon grass and Palmrosa)

SUNPOWER PRODUCTS LIMITED
P.O. Box 41112 - 00100, Nairobi
Processors of Cheese Products



DEEPA INDUSTRIES LIMITED
P.O. Box 44804 - 00100 Nairobi
Processors of spices & seasonings, herbs,
Flavoured potatoe products
(crisps, crinkles & sticks), flavored banana crisps
and other snacks (flavouredpopcorn, peas,
Bhusu, chevda & peanuts)



MASTERFOODS LIMITED
P.O. Box 27659 - 00506 Nairobi
Processors of Roasted & Salted Macadamia
and Cashew Nuts

TRUFOODS LIMITED
P.O. Box 41521 - 00100, Nairobi
Processors of Fruit Jams & Marmalades,
Tomato Sauces & Ketchup, Fruit Squashes
& Juices, Peanut Butter and Powder Products.



DELUXE FOOD INDUSTRIES LIMITED
P.O. Box 39150 - 00623, Nairobi
Processors of Snacks, Spices and Grains



MULCHAND DEVJI MILLERS
P.O. Box 18501- 00500 Nairobi
Processors of Curry Powder, Cereals, Lentils,
Food Seasoning Mix, Whole & Ground Spices

TOP FOOD (EA) LIMITED
P.O. Box 32172 - 00600, Nairobi
Processors of Ground and blended spices



DIAMOND INDUSTRIES LIMITED
P.O. Box 98107 – 80100 Mombasa
Manufacturers of Refined Vegetable
Cooking Oil, Refined Vegetable Cooking Fats,
Laundry and Toilet soap



MEAM TAYSTEE FOODS
P.O. Box 31512 - 00600, Nairobi
Processors of Sauces and Chevda

VITAL CAMEL MILK LTD NANYUKI
P.O. Box 21707-00506, Nairobi
Processors of Halal Camel Milk &
Milk products



ELDOVILLE FARM LIMITED
P.O. Box 24390 - 00502 Karen, Nairobi
Processors of Yoghurt, Cheese, Creams,
Vegetables & Juices



**NEW KENYA CO-OPERATIVE
CREAMERIES LIMITED (K.C.C.)**
P.O. Box 30131 - 00100 Nairobi
Processors of Milk and Milk By-products



THE WRIGLEY COMPANY (E. AFRICA) LIMITED
P.O. Box 30767-00100, Nairobi
Processors of Chewing and
Bubble Gums (Juicy Fruit Strappleberry, Juicy Fruit Original,
Cool air menthol, Big G Original, PK Peppermint, PK Licorice
Black currant, PK Cinnamon, PK Menthol, PK Spearmint)
NOTE: OTHER WRIGLEY PRODUCTS ARE NOT HALAL CERTIFIED



ENERGY FOODS LIMITED
P.O. Box 39833 - 00623 Nairobi
Processors of Sauces, Essences, Peanut Butter,
Jelly Crystals, Food Colours, Vinegar



NORDA INDUSTRIES LIMITED
P.O. Box 60917 - 00200, Nairobi
Processors of Fried and Flavoured
Maize based snack products



CERTIFIED RESTAURANTS

ENNSVALLEY BAKERY LTD
P.O. Box 75070 - 00200 Nairobi
Manufactures of Baked Products



PROMASIDOR KENYA LIMITED
P.O. Box 10336- 00100 Nairobi
Processors of Corn Soya Blend (Unimix),
Soya Chunks and OngaMchuzi mix



HASHMI BARBEQUE LIMITED
P.O. Box 47227-00100, Nairobi
Ukay Complex, Westlands



EQUATORIAL NUTS PROCESSORS - Murang'a
P.O. Box 27659 - 00506 Nairobi
Processors of Roasted Nuts



PATCO INDUSTRIES LIMITED
P.O. Box 44100 - 00100 Nairobi
Processors of sweets, Gums,
Toffees and Jelly Products



**BAKER'S INN –
MWEEMBE TAYARI & TOM MBOYA**
(Mombasa & Nairobi)



GLACIERS PRODUCTS LIMITED
P.O. Box 45473 - 00100, Nairobi
Manufacturers / Processors of Ice Creams



GALITO'S / CHICKEN INN
(Nairobi & Mombasa)



Certified Companies

KENYA BUREAU OF HALAL CERTIFICATION

LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2013



CERTIFIED RESTAURANTS

LAL QILA RESTAURANT (K) LTD
P.O. Box 14414 - 00800, Nairobi
NakumattHighridge -Parklands



PIZZA INN – CITY MALL & LIKONI (MOMBASA), BELLEVUE & WESTGATE (NAIROBI)
P.O. Box P.O. Box 27724-00506, Nairobi
OTHER PIZZA INN BRANCHES IN NAIROBI ARE NOT HALAL CERTIFIED



PRIDE INN HOTELS/ ROYAL KITCHEN
(Westlands and Rhapta Road & Pride Inn Lantana Suites Westlands)
P.O. Box 66969-00200, Nairobi
ALL PRIDE INN BRANCHES IN MOMBASA ARE NOT HALAL CERTIFIED



KULBITES CATERERS
(LungaLunga Business Centre – LungaLunga Road)
P.O. Box 7484-00300, Nairobi

BAR.B.Q TONIGHT RESTAURANT
P.O. Box 2526-00621, Nairobi
The Mall, Mezzanine -Westlands



KUKU FOODS KENYA LIMITED (Kentucky Fried Chicken – KFC)



The Junction- Ngong Road
Galleria Shopping Mall – Langata Road
Lyric House – Kimathi Street
P.O. Box 14104 - 00100, Nairobi

CERTIFIED KITCHEN FACILITY

AGA KHAN UNIVERSITY HOSPITAL - NAIROBI
P.O. Box 30270-00623, Nairobi
3rd Avenue Parklands



AGA KHAN HOSPITAL - KISUMU
P.O. Box 530-40100, Kisumu
OtienoOyoo Street



KHANEKA KHAZANA CATERERS
P.O. Box 10030 - 00100, Nairobi
Catering Services - All Authentic Cuisine

CERTIFIED ABATTOIRS

BRADE GATE POULTRY PROCESSING PLANT
(Poultry Abattoir)
P.O. Box 3040 - 10140
Nyeri- Kenya
Tel: 020 – 2605777/0722325229/0722553761



C.E. NIGHTINGALE
(Poultry Abattoir)
P.O. Box 100 - 20117
Naivasha- Kenya
Tel: 254 50 2021100 / 0722 526389

CHOICE MEATS
(Beef Abattoir)
P.O. Box 47791 - 00100
Nairobi- Kenya.
Tel: 254 20 8711722 / 0722 685887



CA and EZ FARM PRODUCE
(Poultry Abattoir)
P.O. Box 70 - 10400
Nanyuki- Kenya
Tel: 0722246661/0720829938

DAGORETTI SLAUGHTERHOUSE
(Beef & Sheep Abattoir)
P.O. Box 1779 - 00902
Kikuyu – Kenya
Tel: 0727065701

GROKANS FARM - KIKAMBALA
(Poultry Abattoir)
P.O. Box 34267 - 80100
Mombasa – Kenya
Tel: 0717028749/0728999796



KAKUZI LIMITED
(Beef Abattoir)
P.O. Box 24 - 0100
Thika – Kenya
Tel: 020 – 2184137/4440115
0733600931/0722205342

KENCHIC LIMITED
(Poultry Abattoir)
P.O. Box 20052 - 00200
Nairobi –Kenya.Tel: 020 2013209
2042428/2060428



KUKI FARM- TIGONI
(Poultry Abattoir)
P.O. Box 56996 - 00200
Nairobi –Kenya.Tel: 0721 166030

KEEKONYOKIE SLAUGHTERHOUSE
(Beef & Sheep Abattoir)
P.O. Box 1
Kiserian- Kenya
Tel: 0721525376/0720968874/0710351056/0727819506

KISERIAN SLAUGHTER HOUSE
(Beef & Sheep Abattoir)
P.O. Box 106
Kiserian- Kenya
Tel: 0721450521/0722325638/0720880590

KINJA FARM (Mark Kinyanjui)
(Poultry Abattoir)
P.O. Box 711
Kikuyu – Kenya
Tel: 0722 284852

MARULA ESTATES LIMITED
(Beef & Sheep Abattoir)
P.O. Box 466 - 20117
Naivasha – Kenya
Tel: 050 – 50332/2021020/0722509748/0733577566

MATUU MODERN ABATTOIR
(Beef & Sheep Abattoir)
P.O. Box 21 - 90119
Matuu – Kenya
Tel: 0733501137/0727455768

MAASAI OSTRICH FARM - ABATTOIR
(Poultry Abattoir)
Kitengela – off Namanga Road
P.O. Box 72695 – 00200, Nairobi
Tel: 020 – 2502128/9/0713369630



NDUTURA MAMS ENTERPRISES
(Poultry Abattoir)
P.O. Box 1507 - 00900
Kiambu – Kenya
Tel: 020 2585329 / 0725 896308

NJIRU SLAUGHTERHOUSE
(Beef Abattoir)
P.O. Box 5213 - 00100
Nairobi – Kenya.
Tel: 0720 419932

NGUKU PRODUCTS TWENTY TEN LIMITED
(Poultry Abattoir)
P.O. Box 64382 - 00620
Nairobi – Kenya. Tel: 020 2513021
0722 714990



OL PEJETA RANCHING LIMITED
(Beef & Sheep Abattoir)
P.O. Box Private bag
Nanyuki- Kenya.
Tel: 020 - 2033244 / 0720 851937



QUALITY MEAT PACKERS LIMITED
(Poultry& Beef Abattoir)
P.O. Box 41748 - 00100
Nairobi- Kenya.
Tel: 020 – 2525334/0737617447



RUARAKA DUCKS LIMITED
(Poultry Abattoir)
P.O. Box 168 - 20117
Naivasha – Kenya.
Tel: 0733 727028

SIGMA SUPPLIES LIMITED
(Poultry Abattoir)
P.O. Box 18138 - 00500
Nairobi- Kenya.
Tel: 020 2338172 / 0728 306306



JUMACKY ENTERPRISES
(Poultry& Meat products Supplier)
P.O. Box 242 - 00510
Nairobi – Kenya
Tel: 0722 752346

TURKANA MEAT PROCESSORS CO. LTD (LOMIDAT SLAUGHTERHOUSE)
(Beef & Sheep Abattoir)
P.O. Box 52 - 30502
Lokichogio- Kenya
Tel: 0712480636 /0722470869



TURKEY FARM - NGONG
(Poultry Abattoir)
P.O. Box 13638 - 00800
Nairobi – Kenya
Tel:0735422673 / 0731297015



WAN LIMITED
(Poultry Abattoir)
P.O. Box 3694 - 00200
Nairobi – Kenya.
Tel: 0721 646041

ZOE POULTRY FARM
(Poultry Abattoir)
P.O. Box 1071 - 00900
Kiambu- Kenya.
Tel: 0711 947071

CERTIFIED BUTCHERIES

CHOICE MEAT SUPPLY
Pangani Shopping Centre
P.O. Box 42936 - 00100
Nairobi - Kenya

KENYA MEAT SUPPLY LIMITED
Pangani Shopping Centre
P.O. Box 41419 - 00100
Nairobi - Kenya

MEATY PARK BUTCHERY LIMITED
AMCO Crystall Building – Limuru Road
P.O. Box 33247 - 00600
Nairobi - Kenya

PANGANI MEAT SUPPLIES
Pangani Shopping Centre
P.O. Box 48112 - 00100
Nairobi - Kenya

PANGANI FRESH MEAT SUPPLIES
Pangani Shopping Centre
P.O. Box 46925 - 00100
Nairobi - Kenya

SAFWAYS HALAAL BUTCHERY
Mpaka House, Westlands Shopping Centre
P.O. Box 13901 - 00800
Nairobi – Kenya

SOUTHERN MEAT SUPPLY
South C Shopping Centre
P.O. Box 41419 - 00100
Nairobi – Kenya

SPRING CHOICE BUTCHERY LIMITED
Spring Valley Shopping Centre
P.O. Box 21099 - 00505
Nairobi - Kenya

TUSKY'S EASTLEIGH BUTCHERY
Madina Mall – General Waruinge Street - Eastleigh
P.O. Box 54280 - 00200
Nairobi - Kenya

WEST END BUTCHERY LIMITED
Westlands Shopping Centre
P.O. Box 14367 - 00800
Nairobi - Kenya

ZASH ENTERPRISES
Kirima Flats, 5th Avenue Parklands
P.O. Box 4322 - 00600
Nairobi - Kenya