

The Halal Bulletin



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KBHC makes inroads in West Africa



The Newrest catering facility in Accra, Ghana which serves local and international airlines. The facility is now certified by the Kenya Bureau of Halal Certification

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Certified Companies

The region's premier halal certification agency has now spread its wings to West Africa.

Two companies in Ivory Coast and Ghana have joined the growing list of establishments being certified by Kenya Bureau of Halal Certification (KBHC).

The new entrants are Condicaf SA, a cocoa processing company based in Ivory Coast and Newrest Ghana Limited which provides catering services to international and domestic airlines in Ghana.

In November last year, a KBHC official Mgeni Hamisi visited the Condicaf SA plant in the Yopougon Industrial area in the commercial capital Abidjan for an inspection visit to determine whether they meet halal standards.

Condicaf SA is a subsidiary of the US based Transmar Group, one of the largest processors of cocoa products in the world.

The company was previously certified by the Agence Burkinabé de Normalisation, de la Métrologie et de la Qualité (FASONORM), the country's national standards organizations body but its halal certification was not recognized in the new export markets in Malaysia and other East Asian countries.

The Malaysia Department of Islamic Development (JAKIM) requires all products im-

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Growing interest in halal certification

More than ever, Muslims are taking a keen interest in matters related to halal, taking strenuous efforts to ensure that their dietary practices are in conformity with Islamic teachings.

At the same time, food manufacturers are increasingly taking into account the concerns of Muslims and their awareness of halal (what is permissible) and haram (what is forbidden) are going a notch higher.

In the complex world of the food industry where a simple product such as yoghurt can have strange ingredients such as insects (cochineal beetles) and animal urine (castoreum) while human hair and duck feathers (L-Cysteine) are sometimes used in the manufacture of bread, it is important that the rights of consumers who are averse to such practices are protected.

And this is where the Kenya Bureau of Halal Certification (KBHC) comes in to separate the chaff from the wheat giving assurance to the Muslim consumers that whatever they consume is acceptable to them. For the manufacturers in the food industry, the certification agency comes in handy to act as a guide ensuring that halal principles are maintained and adhered to.

The increasing number of inquiries at KBHC on various halal related issues attests to the growing needs of halal certified products by Muslim consumers.

While previously halal was seen to be a Muslim only affair, even non-Muslims are increasingly appreciating the importance of being assured with food products that are free from ambiguities.

The increasing need for new market opportunities at both national and corporate level, coupled with growing consumer awareness, has pushed the demand for halal products at new levels. Today, halal food outlets and products can be found all over the world.

The procedures and processes that halal foods go through to ensure quality and safety are being set on the same level as

other international standards and more countries are accepting halal benchmarks as a measure of quality standards on the same level as the Hazard Analysis and Critical Control Point (HACCP) food safety standards.

The growth of the halal industry in Kenya has seen many companies obtaining Halal certification as a mark of a trust to the consumers that the products meet halal standards. For those in the export business, manufacturing companies are increasingly demanding that imported products are certified by a certifying agency at the country of origin as this streamlines the halal manufacturing process.

But it needs to be remembered that the food industry can also get murky and some unscrupulous manufacturers and food processors are taking advantage of the demands for halal to pass to unsuspecting consumers non-halal products labeled as KBHC certified. As a verification mechanism, the KBHC halal certificate should be demanded as a proof that the establishment is halal certified.

For airline travellers particularly long haul flights where meals are served, it is imperative that the travelers ask for halal meals as this is a right to be served with meals which adhere to their religious rules. Several airlines offer halal meals upon request to their passengers and it is through exercising this right that the airlines will take a step to ensure that Muslim travelers are accorded halal meals.

There are many grey area in the food industry but through Halal certification, many of these can addressed giving a consumer the confidence that what is being consumed is halal and tayyib (permissible and pure).

Fauz Qureishi

Chief Executive Officer

KBHC crosses borders to West Africa

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ported into the country to have halal certification.

It was here that KBHC which is recognized by JAKIM as a certifying agency came into handy and the company applied to have its products to be certified by the Kenyan certification body.

After an audit visit and inspections of the facilities and the products, Condicaf SA, a recommendation was made for the company to be certified by KBHC as halal.

In a related development, Newrest Ghana Limited which provides catering services to international and domestic airlines in Ghana came calling to KBHC to have its products certified. In April this year, Mgeni and Sheikh Kasim travelled to the capital Accra and inspected the company's kitchen facilities.

The company's halal certification process was initially handled by Masjid Dare-Salam in Accra but the desire to upgrade it to international standards as per the demands of various airlines among them Qatar Airways saw Newrest turning to Kenya Bureau of Halal Certification to obtain a certificate which met global standards.

While the company also serves non halal meals to British Airways, precautions have been put in place to ensure that

non-halal meals are served in a separate kitchen away from the main facility to ensure that there is no chance of contamination.

Newrest has a presence in more than 30 countries with its primary business offering catering services to airlines in various airports around the world.

"This is a major breakthrough for KBHC as our certification

"This is a sign that our certification process adheres to international standards which we endeavor to maintain"

is gaining more international recognition. We crossed over the borders to Tanzania three years ago and now we are in West Africa. This is a sign that our certification process adheres to international standards which we endeavor to maintain," said the CEO Fauz Qureishi.

Last year, KBHC attained the coveted ISO 9001: 2008 standard certification becoming the first and currently the only Muslim based organization in the country with the standard mark of quality.

In 2013, KBHC was admitted as the member of the World Halal Council, an organization which brings together halal certifying agencies around the world.

Halal soap – luxury or a requirement

The relation between soap and human is as old as the history of culture. Soap has always been the part of civilized society in different shapes either in the shape of Soil collection or mixture of tree leaves and vegetables or mixture of ash and oils while, presently, it comes up with the unique blend of various chemical components, as it is known as liquid soap, beauty soap, toilet soaps and antibacterial soaps which is the dire need of each house.



and services.

We buy and adopt with joy the leather made imported items such as shoes and hand bags imported from Italy and other countries but do we ever think of the ingredients used in those products and the skin of the animal which was used in those

products? Whether the Halal animals are utilized in those countries?

If “No” then which animal’s skin was used as leather? Which chemicals are used in dyeing processing of towel that we use to clean the face. Is it obtained from swine’s Fat? Which chemicals are used in our paint industry etc? These are matters of deep concentration that I leave on the readers who need to make the efforts to avoid haram as a part of our life.

The prime objective of this piece of writing is not to put the Muslims into the fear rather to highlight the issues caused by latest chemical evolution. If we analyze the current volume of cosmetics industry globally which is about US \$ 335 billion but share of Halal cosmetics is US \$ 13 billion (4 per cent) so, as per these figures, non-Halal cosmetics have more consumption in Muslim countries and the main reason behind it is the lack of awareness and no discrimination between Halal and haram in material items.

Experts believe that the awareness regarding the use of halal cosmetics can enhance consumption of halal make-up products (cosmetics), as more than 20 per cent market potential has not been catered so far. May Allah (Subhana wa’a Taala’a) forgive us for the sins caused by lack of awareness and give us enough strength to avoid them in future (Aameen).

As per a careful estimate, about 6 billion people of the world use soap daily and this number is prominently increasing day by day. But current chemical components and scientific developments have raised different questions about the Halal authenticity of soap and have evidently proved the involvement of non Halal ingredients i.e. Tallow extracted from the fat of swine, chemical from the haram animals’ flow “Saturic Acid” which is obtained from Lards and all this mixture and blending have distinguished between the division of Halal and haram.

While in Islam the matter of Halal and Haram is not only confined to foods rather it is also applied on services (Islamic Banking, Islamic mode of businesses and Islamic Finance etc), clothes and tangible items such as Cosmetics, Soap and Paint etc.

When man enters in the category of impurity by touching some haram animals and it becomes mandatory to have shower (Ghusal), then now would it be justified to take a bath while using the soaps which is produced with chemicals from the ingredients obtained from same animals? Will his worship be accepted after using that haram soap? Hence, it is needed that we should discriminate Halal and Haram in tangible (consumable) items along with food

Human hair and feathers in bread

Does your daily bread contain human hair, or duck and chicken feathers which are from animals not slaughtered in accordance with the Islamic Shariah Law?

Bread has been referred to as the staff of life, but that was before the advent of modern production techniques. In the early days of milling, flour was produced by crushing the whole grain between stone rollers. Not so today. Flour is milled by discarding the germ and the cellulose outer layer and crushing the grain between high speed steel rollers.

Unlike the course ground whole grain flour produced by stone grinding, the flour we eat today is an extremely fine white powder.

There are approximately 60 approved chemicals used in the making of flour and bread. Although no single manufacture uses all 60 additives, eight or more are common place. For example, it is known that gelatine is produced from animal skin and bones and that the rennet used in some cheeses comes from calves stomachs. The possibility that human hair may be used in bread relates to the exist-

ence of an animal-based flour additive called L-Cysteine. It is an amino acid which is used as a flour improver. It is known as E920 and is permitted for use in all biscuits, breads and cakes except those that claim to be wholemeal.

The problem for Muslims is that traditionally L-Cysteine is produced from feathers, pig bristles and sometimes even human hair. These days L-Cysteine can also be produced synthetically but apparently human hair remains one of the richest sources of this amino acid – it makes up about 14% of your hair - and there is a small industry in China making the additive from hair clippings.

How commonly is L-Cysteine used in bread and biscuits?

The problem with E920 is that even when it is used it doesn’t have to be listed in the ingredients that’s because it is broken down in the baking process so the manufacturers argue that it doesn’t constitute as an ingredient. Indeed, the industry says the reason you so rarely see E920 on labels is that these days it is very rarely used (apparently it was much more common fifteen years ago).and that the only L-Cysteine their members would use is the synthetic variety.



The growing potential for the halal industry

Halal food has been around for more than 1,400 years, but only in recent decades have halal products gained global prominence. The global Muslim population exceeds 1.6 billion and is expected to reach 2.2 billion by 2030. It is therefore not surprising that the market for halal products and services is attracting more attention.

The increasing need for new market opportunities at both national and corporate level, coupled with growing consumer awareness, has pushed halal into the public awareness. Today, halal food outlets and products can be found all over the world. Furthermore, a convergence of values with the natural-food movement and other eco-ethical initiatives has created a growing crossover opportunity for halal to appeal to other niches within mainstream markets.

In recent years, halal has become a powerful market parameter that continues to evolve across different subsectors of the food supply chain and has affected related industries including cosmetics and personal care, pharmaceuticals, travel and hospitality, and lifestyle markets such as fashion and media.

The growth of Islamic finance has also paved the way for halal to be more readily appreciated. The concept of an Islamic economy, or a halal ecosystem, is being used with increasing regularity. Recognition that the halal food market does not exist in isolation, but forms part of a new economic and commercial paradigm that incorporates other sectors, adds to its appeal.

These developments generate economic activity, creating new jobs and opportunities for entrepreneurs and driving export growth. They also create opportunities for research, training, conferences and trade expos.

From a business perspective, the halal market undoubtedly offers a range of compelling opportunities. As many traditional markets reach saturation, the emergence of a new market, based on halal values and principles, is in effect creating a new commercial paradigm. This is strongly led by the food and beverage sector, and has more recently expanded into the pharmaceutical, cosmetic and personal-care sectors, driven by increasing consumer awareness and an entrepreneurial eye for new market opportunities.

Halal – from niche to a global market

Over the past two decades, halal food has been transformed from an exclusive niche market for Muslim consumers into a dynamic global market phenomenon that shows every indication of playing a significant role in global trade in the coming years.

Traditionally, halal was seen to refer only to meat and poultry, specifically with reference to the method of slaughter. More recently, this has grown to include non-meat foods such as dairy products, baked goods, snacks, confectionery, ready-made meals and other processed food and beverage products. And as halal is a 'farm-to-fork' process with halal compliance needed all the way through the supply chain, aspects such as warehousing, transportation and logistics all play a role in maintaining and demonstrating halal integrity.

In terms of market research, trade data and analysis, and the preferences and spending habits of 1.6 billion consumers, the halal market has for years been uncharted territory. In this respect, the halal marketplace is still a very young and continually evolving commercial arena; it is, in effect, a new market paradigm that crosses geographic, cultural and even religious boundaries.

To understand the growth and evolution of the halal market, it is useful to focus on factors and forces that are evidently

driving this market forward. From consumer awareness to technological innovations, the halal market is continuously being influenced and driven to new levels of evolution.

Legal

Halal has made its way into the legislative framework of many countries over the past decade. In many countries, it is an offence to label a product halal if it is not. Halal is being included in legislation in many countries, for various reasons.

Many Muslim-majority countries are working on legal frameworks that will define halal and its application in the market. Many of these are likely to be more comprehensive frameworks that are geared as much towards controlling the halal integrity of imported products as demonstrating that halal certification can play a role in opening new export markets. These new regulations are ushering in a new chapter in halal market development, and will be instrumental in promoting greater general awareness of halal, as well as strengthening the regulations for trade.

In many South-East Asian countries, halal has specific legal status. In Malaysia, for example, the Trades Description Act was amended in 2011 to state that only the official Malaysia Halal logo was permitted for domestic products, and all imported halal products can only carry a logo from a JAKIM approved certifier.

Malaysia, in particular, has developed a halal regulatory framework that covers domestic use, imports and exports. It is controlled and managed by the Malaysian government. Halal standards for food production, pharmaceuticals, cosmetics and logistics have been developed by the Department of Standards Malaysia.

In the absence of a globally accepted standard, Malaysia's standard for food, MS1500:2009, is regarded by many as a global benchmark, and forms the basis of many other standards. All audits and certificate issuance is carried out by the government's religious department, widely known as JAKIM, which is the sole body responsible for regulating the country's halal industry.

Indonesia, with the world's largest Muslim population, has recently passed a Halal Product Assurance Law that will effectively make halal certification mandatory for domestic producers and manufacturers. Certification will be carried out by the newly created Halal Product Certification Agency.

This new law calls for the certification of food, beverages, drugs, cosmetics, chemical products, biological products, genetically modified products and consumer goods that are worn or used by the public.

Land Animals which are not lawful for food

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

- Animals that are not slaughtered according to Shariah law;
- Pigs
- Dogs
- Animals with long pointed teeth (canines or tusks), which are used to kill prey, such as tigers, bears, elephants, cats and monkeys
- Birds with talons or predator birds
- Animals that are enjoined by Islam to be killed including mice, scorpions, snakes, crows, centipedes, etc;
- Animals that are forbidden to be killed including ants, bees and woodpeckers;
- Creatures that are considered filthy by the public such as lice and flies

Fundamentals of Halal certification

All foods pure and clean are permitted for Muslims, except the following (including any products derived from them or contaminated with them): carrion or dead animals, blood, swine, including all by-products, alcohol, reptiles, carnivorous animals and animals slaughtered without pronouncing the name of God on them.

What is a Halal Certificate?

A halal certificate is a document issued by an Islamic organization, certifying the products it covers meet the Islamic dietary guidelines, comprising of, but not limited to, the following: the product does not contain pork or its by-products; the product does not contain alcohol; the product does not contain prohibited food ingredients of animal origin; the product has been prepared and manufactured on clean equipment; and meat and poultry components are from animals slaughtered according to Islamic law.

Food processors should be aware of the following common food ingredients and their sources: food additives; amino acids; animal fat and protein; colors; dressings, sauces and seasonings; emulsifiers; enzymes; fats and oils; fat-based coatings, grease and release agents; flavors and flavorings; gelatin; glycerin; hydrolyzed protein; meat and its by-products; packaging materials; stabilizers; thickening agents; vitamins; and whey protein. When processing halal products, it is necessary to eliminate all contamination with non-halal ingredients.

Which Products Can Be Certified?

With the complexity of manufacturing systems and the

utilization of all animal by-products, any product consumed by Muslims may be certified, whether the product is consumed internally or applied to the body externally. Medicines and pharmaceutical products which are used for health reasons need not be certified; however, knowledgeable consumers look for products that are halal-certified or at least meet halal guidelines. The products that may be certified include:

- * Meat and poultry fresh, frozen and processed products.
- * Meat and poultry ingredients.
- * Dairy products and ingredients.
- * Prepared foods and meals.
- * All other packaged food products.
- * Cosmetics and personal care products.
- * Pharmaceuticals.
- * Nutritional and dietary supplements.
- * Packaging materials.

Use of Halal Markings

When a product is certified halal, a symbol is normally printed on the package to inform consumers. There are several other symbols being used by halal-certifying agencies, like an Arabic lettering for the word halal or the actual word "halal." However, products will be better accepted by the Muslim consumer, if the logo is from the local halal authority or, in the case of imported products, if the product has been certified by a reputable halal certification organization.

Slaughterers' training programme

As it is custom of KBHC to hold a slaughterers' training programme, this year's training was held at Parklands Mosque in February 2016. It was remarkable since the number of slaughterers was more than the previous year this increase in number can only be attributed to the fact that more abattoirs have been certified as Halal.

The slaughterers that attended this year's Halal Training came all the way from Nanyuki, Naivasha, Voi, Narok, Lucky Summer-Kasarani, Njiru, Makutano Junction, Dagoretti, Kiserian, Zimmerman, Thika and Kikuyu. The training was conducted by Sheikh Abdul Latif Abdul Karim, one of the Sharia Advisors of KBHC and the certificates were presented to all the participants by the CEO of KBHC Mr. Fauz Qureishi.

Apart from powerpoint presentations of how to conduct slaughter on various halal animals, there was a question and answer session to clarify any issues.

We would like to thank all the slaughterers for their attendance, and we intend to see them in more of such refresher trainings.

TOP RIGHT: Shariah advisor Sheikh Abdullatif presents a certificate to one of the participants of the training programme as the CEO Fauz Qureish looks on
BELOW RIGHT: Participants at the training programme





The KBHC Shariah Advisor Sheikh Hussein Kassim (in white cap) and Malika Hamid (in hijab) from the regulatory department pose for a group photo with heads of departments of Nestle Kenya after an annual audit of the factory

Understanding Halal: FAQs

Are all apple juice brands Halal?

No. There are some apple juice manufacturers who use pork or beef gelatin in apple juice processing.

Are all natural or artificial flavors Halal:

No, in order for a natural or artificial flavor to be Halal, it has to be made from Halal flavoring material and a Halal solvent such as vegetable oil or propylene glycol. If ethyl alcohol is used as a solvent then it will not be considered as Halal.

Are all processed juices Halal?

No, only those which are 100% juice with chemicals. All natural fruit juices made with natural or artificial flavor are not Halal because ethyl alcohol is used as a solvent in natural or artificial flavor.

What about Glycerin?

Glycerin is a fat based ingredients used in foods and non-food products. Since it is a fat based ingredient, it is either obtained from animal fat such as pork or beef or it is obtained from vegetable fat. Only vegetable fat based Glycerin is Halal which means the glycerin in the food is obtained from vegetable fat.

Halal status of L-Cysteine

L-Cysteine is an essential amino acid and it is used as a dough conditioner in bagels, pizza, bread, and hard rolls. If L-Cysteine is manufactured from human hair then it will be Haram. If it is obtained from non-dhabiha chicken/duck feathers then it will not be Halal. If L-Cysteine is made from synthetic sources and Halal fermented processes it is considered to be halal.

Halal status of Yeast Extract

If the yeast extract or autolyzed yeast is made from baker's yeast then it is a Halal ingredient. However if it is made from brewer's yeast, a by-product of beer making then it is not considered as Halal because beer can penetrate in the yeast cells.

Is Gelatin Halal?

Yes but only if obtained from fish or dhabiha beef. Gelatin obtained from pork or non-dhabiha animals will be considered to be haram (not permissible).

Is Vanilla Extract a Halal ingredient?

No, Vanilla Extract is used as a flavor and it is made from vanilla bean extract. It contains a minimum of 35% ethyl alcohol otherwise it will not be called vanilla extract. It is a Haram ingredient.

Hidden ingredients in food products and ingredients:

Food processing regulators allow the addition of a small percentage of hidden ingredients in a food product without reporting them in the ingredients statement. Only Halal symbol on food products or food ingredients protect Muslim consumers from consuming haram ingredients hidden in food products by food manufacturers. Example of hidden ingredient is use of pork gelatin during apple juice processing.

What are Cetyl Alcohol, Stearyl Alcohol, Butyl Alcohol, Lauryl and Oleyl Alcohol used in Personal Care Products. Are they Halal?

All above alcohol are not Ethyl Alcohol but they are fatty alcohol or fatty waxes made from either animal fat such as pork fat or vegetable fat such as soy fat. Only the manufacturer will know the source of these ingredients. If any personal care company says that no animal derived ingredients are used in their products containing above alcohols it means they are obtained from vegetable fat.

What are the ingredients of Haram Soy Sauce

The Naturally Brewed Soy is the Haram soy sauce. It is made just like wine containing 2-3% alcohol. The ingredients list contains Wheat, Soy and other ingredients. Food companies do not mention naturally brewed soy sauce under the ingredients statement. They just mention soy sauce but within parenthesis they write Wheat and Soy. This is the only way to find a Haram Soy Sauce.

What are the ingredients of Halal Soy Sauce

All purpose soy sauce or non-naturally brewed soy sauce is a Halal soy sauce made from water, salt, hydrolyzed soy protein, corn syrup and sodium benzoate.

What is Cochineal or Carmine

Carmine or Cochineal is a natural red color made from red female beetles in South America. All insects except locust are considered to be haram.

Debunking misconceptions about halal

Halal: you've seen the term before, be it in an article you've read, on a label at your local supermarket or at a restaurant around the corner. Yet, despite its prevalence, the general public knows very little about these dietary restrictions; and, as with many unfamiliar practices, common misconceptions have accrued. In the spirit of knowledge, we've gathered—and dispelled—some of those misconceptions here.

Halal is only for Muslims

Some individuals have the misconception that whatever is deemed 'Halal', especially with regards to food and drink, can only be consumed by Muslims. This is completely wrong as Halal is defined as whatever is permissible for Muslims to consume, and not special products reserved for Muslim consumption only. Many countries have Muslim and non-Muslim communities living side by side with complete convergence with regards to the consumption of Halal.

Halal food being devoted to God

Although some religions practice the offering of certain food items to the divine entities they believe in, no such practice is found in the teachings of Islam. All food prepared is for human consumption and in no way can be left at an altar as an offering to God. Halal does not mean an offering to God, but rather means, permissible for consumption by Muslims or Halal conscious consumers.

Halal just means never eating any pork

This misconception probably arose out of making guesses based on menus at halal restaurants: there's never any pork, but there's usually lamb, beef, and chicken. Halal is a broad set of dietary rules and restrictions, far beyond limiting the consumption of a single animal; while pork is forbidden entirely, halal governs the preparation of all food.

Halal only deals with the slaughter of animals.

Slaughter is indeed crucial to halal food preparation, however halal relates to the entire process, not just the killing. For instance, animals must be well fed, have ready access to water, and be free of any ailments before slaughter. Furthermore, the facilities in which the animals are processed must be free of contact with any haram ("forbidden") products, so food processors must not handle any pork, for example.

Halal is used for Black Magic

The religion of Islam completely prohibits the practice, study or commission of black magic in any form whatsoever and warns its followers from even approaching from afar. Thus, to think that Halal is connected to Black Magic and that those who consume it are affected by its harmful effects is completely baseless.

The Halal Slaughter is Barbaric

No. The Islamic way is a truly humane way to handle the animal at the time of slaughter and before.

Here are a few key points with regards to the dhabiha (ritual animal slaughter) which negates the theory that halal slaughter is barbaric:

- Live animals must not see or watch the ones that are being slaughtered. This would scare them and make them unnecessarily nervous.
- Animals must be slaughtered swiftly with a sharp knife, not anything rugged that would make it more difficult and more painful to the animal. No clubbing, beating, shooting the animal is allowed nor is such meat halal for Muslims to eat. God's name should be recited over the animal just before slaughter, as the sacrifice is in His name and no other and only He has the right to legislate the taking of life.
- The animal's carotid vein must be cut, but the spinal

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The Sharia of halal and healthy

You've heard it before and you'll continue to hear it: Islam is a complete way of life. It covers all aspects of living, ranging from standard faith practices like prayer and charity, to the mundane like dress, social etiquette, and food.

Something we consider a personal choice, as well as one that affects our health so directly. Prophet Muhammad, peace and blessings be upon him, once said: "No human ever filled a vessel worse than the stomach. Sufficient for any son of Adam are some morsels to keep his back straight. But if it must be, then one-third for his food, one-third for his drink, and one-third for air." (Ahmad, At-Tirmidhi, An-Nasaa'i, Ibn Majah)

Today, countless sicknesses have been linked to what and how much we eat, ranging from cancer to heart disease to diabetes. While other factors like genetics do have a role, many sicknesses find a place in our body due to what we consume and the amount of it.

Although Islam offers us guidelines, it restricts only a few kinds of things when it comes to what we can eat. "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 God 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 the one you are able to slaughter before its death, and what is sacrificed on altars for idols and that

you divide by the arrows. (Quran 5:3)".

The general rule is that Muslims can consume every thing else what is Halal (legally permissible) but also Tayyib (pure and good). If it is pure and good it would be consider healthy. This latter categorization is a crucial distinction, and one that we often tend to forget.

For example, most junk food would qualify as Halal, but is it Tayyib? Does it nourish us, maintain good health and wellness, and keep us fit and alert so that we can fulfill our obligations to Allah in the best way? Of course not.

In contrast, the emphasis on organic and natural foods is a step in the right direction, and one that is in line with Islamic recommendations of consuming that which is clean, good, and natural. With fewer or no antibiotics, hormones, preservatives, and other chemicals, organics offer us a way to consume our food in line with principles of Halal and Tayyib.

But it doesn't stop there. We should consider, as the above-mentioned Hadith makes clear, how much we are consuming. A doctor visiting Madinah around the time of the Prophet, peace and blessings be upon him, was amazed at the lack of illness in the city. He discovered that the key to their good health lay in eating less overall as a lifestyle choice.

In this regard, eating less meat needs to be mentioned as well. Although consuming it is not forbidden, Prophet Mu-

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Halal should concern non-Muslims too

Nokumula Awang

RAPID development in science and technology has left a great impact on the food processing industry. From the scientific and religious perspectives on food consumption, the halal concept is crucial because it includes other elements such as hygiene, ethics, values and food safety. Furthermore, halal does not only concern Muslims, but non-Muslims as well.

The halal concept is used widely in all aspects of life including food products, pharmaceuticals, cosmetics, health supplements and food ingredients. In Islam, many things have been classified as halal or haram.

The objective of the halal concept is to ascertain whether the food product is safe, hygienic and not hazardous to human health. Thus, in the halal context, hygienic food, drinks and products must be free from najis (dirt/impurity) or contamination and harmful germs.

Muslims today are concerned about the issue of food consumption because many of the ingredients available in the market are also derived from lard or porcine sources, which bring a bigger problem for the halal status of food consumption. Although the use of such non-halal ingredients, which are normally used in food production and pharmaceutical goods, is highlighted in the media, an effective solution has yet to be found.

Undoubtedly, the issue is sensitive to Muslims. The question that arises is whether information pertaining to this issue is sufficient and reliable.

Do Muslims have ample awareness and knowledge on the concept of consuming halal food as stated in the Quran? Is the awareness translated into the practice of consuming and choosing the right food? These are some of the pressing issues for Muslims to focus on, which are caused by the rapid development of the food processing industry.

In Islam, although many things have been classified as either halal or haram, there are also grey areas which need further clarification and information. In the Islamic context, religious scholars or ulamas practise ijthad to clarify and specify the problems in determining the halal status of products or ingredients in certain food procedures.

The halal status should first be determined during the process of food production, rather than being considered in the end product. If and once this is done, only then can the purpose of consumption be realised.

Health and issues related to it are one of the tools in measuring the awareness among Muslims on food consumption and halal products. Poor nutrition and unhealthy conditions contributing to modern ill health are the adverse effects of what the public consume daily.

This can relate closely to the choices that Muslims make in prioritising halal food in their daily food intake. These choices determine their health status.

In this context, the Government or its relevant agencies must use health as the focus in disseminating information and creating awareness on halal food consumption. The public ought to be educated on the importance of good health and halal food consumption as outlined in Islam.

Education is one of the best methods to nurture and create awareness on halal issues in society. This can be done through various planned methods so that information on the issue can reach the public effectively.

Hence, the Government and the relevant authorities must take the responsibility to focus on educating and creating awareness

among society on halal products, with accurate and reliable information.

Indeed, awareness is a relative concept whereby a person may be partially aware, subconsciously aware or acutely aware of issues relating to halal aspects. Muslims' perception on halal is an important assessor in the halal food chain.

Their acceptance and attitude on halal determine whether the food choice truly fulfils the halal criteria or otherwise. Therefore, the halal logo is able to enhance awareness among Muslim consumers in choosing their food. They seem to have adequate information and hence, can make a wise decision before consuming or buying a product.

In Malaysia, the level of awareness on halal is increasing through teaching and learning activities. The public is exposed to the information on halal consumption through television, newspapers, radio and the Internet.

However, information on halal consumption conveyed through social media must be properly examined on its reliability and validity, since there is no close monitoring of the sources of the information. This could cause chaos in society as unreliable and invalid information can create unwanted generalisations or assumptions on the issue.

Discussions and related efforts in reducing misunderstandings and doubts on certain products ought to be conducted regularly by relevant parties. The knowledge or information deduced from discussion sessions or gathered through research or analysis ought to be shared with the general public so that they would have a better and deeper understanding of the issues or solutions offered.

The discussions held would increase society's awareness on the existing platforms in Islamic laws regarding the determination of halal or haram status of a product. However, such an approach is not the only way to resolve any confusion, since the application of halal principles is also governed by specific prerequisites and considerations that are given by competent individuals and organisations.

Awareness on halal food consumption has to be made a culture among all Muslims. Sensitivity on this issue is important, so that knowledge and information will not cause confusion among Muslims with regard to the halal or haram status of the food product.

Demand and dependency on halal food among Muslims are high. Thus, food manufacturers who would like to capture the market of Muslim consumers must be sensitive to the halal issue so that their business will not be adversely affected and society's well-being in general is well taken care of.

Debunking misconceptions about halal

Continued From Page 7

cord left intact, (the animal quickly loses consciousness at this point. This allows the heart to continue to pump the blood out and drains the blood from the animal (blood is not halal to consume).

That the use of Halal slaughtered meat/ poultry are sufficient to meet the Islamic requirements of Halal.

INCORRECT: Halal entails the entire process from inception (selection and slaughter process) to delivery to the Muslim Consumer. It includes all the Islamic standards pertaining to hygiene and the avoidance of cross-contamination with Haram products.



Understanding Halal: FAQs

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Which Vinegar is considered Halal

Distilled white vinegar, apple cider vinegar, malt vinegar, corn (Maize) sugar vinegar are considered Halal. Wine Vinegar and Balsamic vinegar are not considered Halal because of the left over in wine

Facts about Non Alcoholic Wine or Beer

The following are the facts about alcohol free wine, beer, its manufacture methods and its possible impact on Sharia

1. Fact number one, Alcohol free wine or beer is made from real wine or beer. Wines from grape, date, honey, wheat is khamr and khamr is Haram according to several ahadith.

2. The composition of wine is: Water 80-85%, Alcohol 10-20%, Acids 0.4 - 1%, Sugar 0.1%(because all sugar in grape is used to produce alcohol), Mineral Salts 0.2 to 0.4%, Coloring substances 0.01 to 0.5%,

Aromatic substances 0.01 to 0.1%, Sulphites 10 to 200 part per millions (ppm)

3. Manufacturing processes used in manufacture of alcohol free wine or beer:

a. Alcohol free wine beverages is produced by using a process where table wine is combined with demineralized water and poured into a centrifugal evaporator where alcohol is spin off to produce an alcohol free wine base. Then grape juice concentrate is added to alcohol free wine base to make alcohol free wine.

b. Vacuum distillation where real wine or real beer is exposed to vacuum. Where due to change in atmospheric pressure with low heat or no heat the alcohol is distilled off.

c. Reverse Osmosis, a procedure used to clean impurities from drinking water. The reverse Osmosis has filters with very minute pores Through these pores filters only alcohol and water

with volatile acids in wine or in beer is filtered out of wine or beer without heat. Then those volatile acid and water is put back to a mixture of syrupy mixture of sugar, flavor compounds on the other side of filter after distilling out the alcohol from alcohol and water acid mixture. This is also called dealcoholized wine or beer.

d. Non-alcoholic sparkling wine or beer is made with a secondary fermentation to produce a non-alcoholic sparkling wine or beer with less than 0.5% alcohol. Then carbon dioxide is forced to make a carbonated non-alcoholic beer.

4. Another fact is that all the experts in this industry said that it is very difficult and very expensive to eliminate all alcohol from wine or beer. This is the reason Non Alcoholic beverages still contain some original alcohol from wine or beer.

If you consider above breakdown of grape wine, the non-alcoholic grape wine contains 5% to 10% original amount of wine in the Non Alcoholic grape wine based on 10% to 20% alcohol content in grape wine and based on this calculation a Muslim who decides to consume Non Alcoholic grape wine is consuming 5% to 10% of original grape wine in Non Alcoholic grape wine.

5. Another fact is that many producers of Non Alcoholic wine and beer want to keep the same original flavors compounds in Non Alcoholic wine or beer because to match original flavor and taste of wine or beer. Sometimes they add 2-2.5% residual sugar content to match a completely dry alcoholic wine. Some companies advertised that their non alcoholic wine or beer contains same original abundant flavors of original wine and beer.

Based on the above facts, all non-alcoholic beer or wine, from an Islamic point of view are considered to be haram and should be avoided by Muslims

HALAL NEWS

Turkey, Indonesia ramp up halal tourism

With the global economy in the doldrums, one of the few bright spots is the travel market. Muslim-friendly halal tourism in particular is showing healthy growth, and is becoming a top priority for Turkey and Indonesia, two of the world's biggest Muslim democracies.

At the beginning of May, Turkey hosted the second International Halal Tourism Conference, one of the world's biggest of such events, in Konya.

With more than 1,000 participants and over 30 exhibitors from countries including Indonesia, Malaysia, Saudi Arabia, Qatar and Mauritius, attendance at the Konya conference was up 40% from the inaugural event in Europe in 2014, in Granada, Spain -- another city known for its Islamic heritage.

Turkey is the world's sixth-largest tourism destination, with 40 million annual visitors, mainly from Europe and Russia. However, tourist numbers from Islamic countries have also been on the rise in recent years.

Istanbul, the capital of the empire, is still the cultural, commercial and tourism center of Turkey. The city competes with Dubai as a regional airport hub and hosts some of the greatest masterpieces of Islamic art and architecture, including the Blue Mosque and the Topkapi Palace.

Since 99% of its population is Muslim, Turkey is naturally considered a "Muslim-friendly" destination, with plentiful halal food and prayer facilities. According to the Global Muslim Travel Index 2016, published in Jakarta in March by

MasterCard and Crescent Rating, a leading player in the halal travel industry, Turkey occupies third position in the sector after the UAE and Malaysia. Indonesia, which has a population that is 88% Muslim, climbed two spots to become the fourth most popular destination.

Singapore retained its leading position among destinations not included in the Organization of Islamic Cooperation countries, with Thailand, the U.K, South Africa and Hong Kong rounding out the top five.

Japan was ranked eighth on the non-OIC list and 34th in the global ranking.

The Sharia of halal and healthy

Continued From Page 7

hammad, peace and blessings be upon him, subsisted on a diet that included meat rarely. This practice is more beneficial for our health, since meat is often raised today in ways that range from questionable to ghastly. Whether it is the torturous practices found on factory farms, where animals are mistreated, to the kinds of hormones and antibiotics they are injected with while being raised, eating meat is not without long-term health repercussions. What animals are fed eventually ends up in our bodies as well, even if we consume meat that is strictly slaughtered according to the Shariah.

Halal and healthy is part of Sharia, the Islamic way of life. It reflects balance, moderation, clean living, all with the aim of pleasing God and maintaining optimum health.



KENYA BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2016

CERTIFIED FOOD PROCESSING COMPANIES

ADAMJI MULTI SUPPLIES LIMITED

P.O. Box 44605 - 00100 Nairobi
Pulses & Lentils, Spices & Seasonings, Flours, Nuts, Seeds, Cherries, Dried Fruits, Desiccated Coconut, Mushrooms and Icing Sugar



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.



HONEY CARE AFRICA LIMITED

P.O. Box 24487 - 00502, Nairobi
Processors of Honey



AFRIMAC NUT COMPANY LIMITED - THIKA

P.O. Box 57994 - 00200 Nairobi
Processors of Raw Macadamia Nuts



CROWN BEVERAGES LIMITED

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



HAPPY COW LIMITED

P.O. Box 558 - 20100, Nakuru
Processors of Cheese, Yoghurt, Cream, Butter and Ghee



AGVENTURE LIMITED

P.O. Box 218 - 10406 Timau
Processors of Hot Pressed Rapeseed (Canola) Oil, Canola Cake Meal, Cold Pressed Rapeseed (Canola) Oil, Herb Oil, Chilli Oil, Honey Balsamic Dressing & Raspberry Dressing



DARFORDS INDUSTRIES LIMITED

P.O. Box 229 - 00204, Athi River
Manufacturers of Vegetable Cooking Oil and Vegetable Cooking Fat



JAMES FINLAY (K) LIMITED - TEA EXTRACTS SAOSA FACTORY

P.O. Box 160 - 20200, Kericho- Kenya
Processors (Blenders) of Tea



ALPHA FINE FOODS LIMITED

P.O. Box 10338 - 00100 Nairobi
Processors of Meat Products



DELUXE FOOD INDUSTRIES LIMITED

P.O. Box 39150 - 00623, Nairobi
Processors of Snacks, Spices and Grains



JUJA COFFEE EXPORTERS LIMITED

P.O. Box 85039 - 80100
Processors (Blenders) of Tea

APT COMMODITIES LIMITED

P.O. Box 41037 - 80100 Mombasa
Processors (Blenders) of Tea

DIAMOND INDUSTRIES LIMITED

P.O. Box 98107 - 80100 Mombasa
Manufacturers of Refined Vegetable Cooking Oil, Refined Vegetable Cooking Fats, Laundry and Toilet soap



INSTA PRODUCTS EPZ LIMITED,

P.O. Box 1231 - 00606, Nairobi
Processors of Ready to Use Therapeutic Food & Ready to Use Supplementary Food

BAKERS OVEN LTD

P.O. Box 40534 - 00100 Nairobi
Manufactures of Cereal Rusk

DOINYO LESSOS CREAMERIES LIMITED

P.O. Box 169 - 30100, Eldoret
Processors of Milk and Milk By-Products



KAPA OIL REFINERIES LIMITED

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



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, Azam Embe Fruit Juice, Azam Soda Orange 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



EDIBLE OIL PRODUCTS LIMITED

P.O. Box 78011 - 00507, Nairobi
Manufacturers of Vegetable Cooking Oils and Cooking Fats



KENAFRIC INDUSTRIES LIMITED

P.O. Box 39257 - 00623, Nairobi
Manufacturers of Seasoning Mixes, candies, Bubble Gums & Chewing Gums, Toffees, Icing sugar, drinking concentrate in solid form Gum Base, Soya Based Products (Pikaraka) and Bar Line Products (Chocolate and Non Chocolate Bars)



BDELO LIMITED

P.O. Box 25453 - 00603, Nairobi
Processors of Maize Tortillas, Maize Tortilla Chips & Precooked Muthoko



ELDOVILLE FARM LIMITED

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



KENYA TEA PACKERS LIMITED (KETEPA)

P.O. Box 436, Kericho- Kenya
Processors (Blenders) of Tea



BROOKSIDE DAIRY LIMITED

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



ENERGY FOODS LIMITED

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



KEVIAN KENYA LIMITED

P.O. Box 25290 - 00603, Nairobi - Kenya
Processors of Natural Fruit Juices, Bottled Drinking Water, Carbonated Soft Drinks, Tomato Sauce, Chilli Sauce, Tomato Ketchup and Soups



BIDCO AFRICA LIMITED

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



EQUATORIAL NUTS PROCESSORS - MURANG'A

P.O. Box 27659 - 00506 Nairobi
Processors of Roasted Nuts



KILIMANJARO BIOCHEM LIMITED

P.O. BOX 1575, Moshi-Tanzania
Processors of Carbon dioxide



CAFFE' DEL DUCA LIMITED

P.O. Box 64548 - 00620, Nairobi
Processors of Coffee



GILOIL COMPANY LIMITED

P.O. Box 78011 - 00507, Nairobi
Manufacturers of Edible Oils, Cooking Fats, and Soaps



LLOITA HILLS SPRINGS

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

COMAT TRADING COMPANY LIMITED

P.O. Box 74502 - 00200, Nairobi.
Processors of Rice



GLACIERS PRODUCTS LIMITED

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



MULCHAND DEVJI MILLERS

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

CONDICAF SA,

P.O. Box 06 BP 6517, Abidjan
Processors of Natural Cocoa Liquor, Natural Cocoa Butter, Natural Cocoa Cake & Deodorized Butter Coffee

GLACIERS PRODUCTS LIMITED (CHOCOLATE PLANT)

Muthiga Regen - Magana, Kikuyu.
P.O. Box 45473 - 00100, Nairobi
Manufacturers / Processors of Chocolate Compounds, Ice-Cream Coating Chocolate, Spray Chocolate and Chocolate Confectionery

GOLD CROWN FOODS (EPZ) LIMITED

P.O. Box 89103 - 80100 Mombasa
Processors (Blenders) of Tea



MEAM TAYSTEE FOODS

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



CAPEL FOOD INGREDIENTS LIMITED,

P.O. BOX 49916 - 00100, Nairobi.
Food Colours, Food Seasonings & Food Flavours



GOLDEN AFRICA KENYA LIMITED

P.O. Box 1087 - 00521, Nairobi
Manufacturers of Edible Oils, Cooking Fats, and Soaps

GRAINSTAR LIMITED

P.O. Box 17881 - 00500 Nairobi
Processors of Soya Chunks, Soya Mince and Snacks



MENENGAI OIL REFINERIES LIMITED

P.O. Box 2918 - 20100, Nakuru
Manufacturers of Cooking Fats, Edible Oils, & Soaps



MIREVA LIMITED

P.O. Box 49125 - 00100 Nairobi
Processors of Crisps, Chevda, Corn / Rice Products and Snacks

MJENGO LIMITED

P.O. Box 1536 - 01000, Thika
Processors of Biscuits and Cookies





KENYA BUREAU OF HALAL CERTIFICATION

LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2016




MZURI SWEETS LIMITED

P.O. Box 81346 - 80100, Mombasa
Manufacturers of Candies, Bubble Gums, Chewing Gums and Ball Gums


NATURAL EXTRACTS INDUSTRIES LIMITED

P.O. Box 7628 - Moshi, Tanzania
Processors of Vanilla flavour and Orange flavour


NESTLE (K) LIMITED

P.O. BOX 30265-00100, Nairobi 
Processors of Beverages, Infant & whole Family cereal and Culinary.


NEW KENYA CO-OPERATIVE CREAMERIES LIMITED (K.C.C)

P.O. Box 30131 - 00100 Nairobi 
Processors of Milk and Milk By-products

NJORO CANNING FACTORY (K) LIMITED

P.O. Box 7076 - 20110, Nakuru
Processors of Sauces, Mayonnaise, Salad Cream, Jam, Brine Products, Beans in Tomato Sauce, Gherkins, Herbs, Spices, Frozen Vegetables, Dehydrated Vegetables, Ketchups, Orange Powder, & Custard Powder 


NORDA INDUSTRIES LIMITED

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


ORGANIC GROWERS & PACKERS (EPZ) LIMITED,

P.O. Box 347 - 80200, Malindi.
Processors of Mango Puree, Banana Puree, Mango Crush, Banana Crush, Pineapple Juice, Pineapple Concentrate, Mango Concentrate & Banana Concentrate


PRADIP ENTERPRISES (E.A) LIMITED

P.O. Box 10336 - 00100 Nairobi 
Flavours, Emulsions, Colours (Food) and Food Additives.


PROMASIDOR KENYA LIMITED

P.O. Box 10336- 00100 Nairobi 
Processors of Corn Soya Blend (Unimix), Soya and Onga Mchuzi mix


PATCO INDUSTRIES LIMITED

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


PREMIER FOOD INDUSTRIES LIMITED

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


PREMIER OIL MILLS LIMITED

P.O. Box 59307 - 00200 Nairobi 
Manufacturers of Cooking Oil


PWANI OIL PRODUCTS LIMITED

P.O. Box 81927 - Mombasa 
Manufacturers of Cooking Oil & Laundry Soaps


RAKA MILK PRODUCTS LIMITED

P.O. Box 1182 - 10100 - Nyeri 
Processors of Cheese


RANFER TEAS KENYA LIMITED

P.O. Box 90342- 80100- Mombasa 
Processors (Blenders) of Tea


RAZCO LIMITED

P.O. Box 63538 - 00619, Nairobi 
Processors of Ice Cream, Yoghurt, Sauce, Mayonnaise, Cones, Pastry & Ketchup


SALIM WAZARAN KENYA COMPANY LIMITED

P.O. Box 43277 - 80100, Mombasa 
Manufacturers of Indomie Instant / Cup Noodles

SAMEER AGRICULTURE & LIVESTOCK (K) LIMITED

P.O. Box 102 - 00507, Nairobi 
Processors of Pasteurized Milk, UHT Milk, Lala, Ice Cream, Yoghurt and Drinking Water

SILENT VALLEY CREAMERIES (K) LIMITED

P.O. Box 1240 - 00606, Nairobi. 
Processors of Cheese, Ghee, Cream & Crisps

SIMPLY FOODS LIMITED

P.O. Box 18741 - 00500, Nairobi
Processors of Instant Millet Based Porridge with Sugar & Flavours & Instant Millet Based Porridge Plain


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


SOKO SAWA LIMITED

P.O. Box 39542 - 00623, Nairobi
Manufacturers of Chicken Products, Beef Products, Fish Products, Lamb Products, Vegetable Product, Starches and Sauces


SUNPOWER PRODUCTS LIMITED

P.O. Box 41112 - 00100, Nairobi 
Processors of Cheese and Yoghurt


TROPICAL HEAT 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)


TRUFOODS LIMITED

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

TOP FOOD (EA) LIMITED

P.O. Box 32172 - 00600, Nairobi 
Processors of Ground and blended spices


UNILEVER KENYA LIMITED

P.O. Box 30062 - 00100, Nairobi 
Processors of Royco, Knorr and Margarine


VITAL CAMEL MILK LTD NANYUKI

P.O. Box 21707-00506, Nairobi 
Processors of Halal Camel Milk & Milk products

THE WRIGLEY COMPANY (E. AFRICA) LIMITED

P.O. Box 30767-00100, Nairobi 
Processors of Chewing and Bubble Gums (Juicy Fruit, Big G Original, PK Peppermint, PK Cinnamon, PK Menthol, Doublemint Peppermint & Doublemint Menthol
NOTE: OTHER WRIGLEY PRODUCTS ARE NOT HALAL CERTIFIED

WONDERNUT INTERNATIONAL EPZ LIMITED


P.O. Box 10365 - 00100, Nairobi 
Processors of Macadamia Nuts

ZANZIBAR SPICES KENYA LIMITED,


P.O. Box 78701 - 00507, Nairobi.
Processors of Spices & Seasonings

CERTIFIED RESTAURANTS

ADEGA NAIROBI RESTAURANT

P.O. Box 2464 - 00800, Nairobi 
Lavington Curve, Along James Gichuru Road



HASHMI BARBEQUE LIMITED

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


BAKER'S INN - MWEMBE TAYARI (MOMBASA)

(Nairobi, Thika & Mombasa) 

GALITO'S / CHICKEN INN

(Nairobi, Thika & Mombasa) 


PIZZA INN - CITY MALL, HABARI, MTWAPA & HAILE SELASSIE (MOMBASA), BELLEVUE, PARKLANDS, OJIJO ROAD, WESTLANDS, GARDEN CITY MALL, CAPITAL CENTRE (NAIROBI) & ANANAS MALL (THIKA)

P.O. Box P.O. Box 27724-00506, Nairobi 
OTHER PIZZA INN BRANCHES IN NAIROBI ARE NOT HALAL CERTIFIED

STEERS - MUINDI MBINGU, WABERA STREET, KENYATTA AVENUE, NGONG ROAD, SOUTH C & DONHOLM

DEBONAIRS PIZZA - MUINDI MBINGU, WAIYAKI WAY & NGONG ROAD

P.O. Box P.O. Box 49842 - 00100, Nairobi


KUKU FOODS KENYA LIMITED (Kentucky Fried Chicken - KFC)

The Junction- Ngong Road 
Galleria Shopping Mall - Langata Road
Lyric House - Kimathi Street
Woodvale Groove - Westlands
Limuru Road - Total
Mombasa Road - Total
Garden City Mall - Thika Road
The Hub - Karen
Westgate Mall - Westlands
Jubilee House
P.O. Box 14104 - 00100, Nairobi

KULBITES CATERERS


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

NAIROBI JAVA HOUSE (NYALI BRANCH) ONLY


P.O. Box 21533 - 00505, Nairobi 
Nyali Centre, along Nyali Link Road - Mombasa
OTHER NAIROBI JAVA HOUSE BRANCHES ARE NOT HALAL CERTIFIED

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 
Otieno Oyoo Street


AGA KHAN HOSPITAL - MOMBASA

P.O. Box 83013 - 80100, Mombasa 
Vanga Road


FOURTEEN BIS CATERING SERVICES LIMITED

P.O. Box 303 - 00502, Nairobi 
1st Floor Semco Industrial Park, Mombasa Road, Nairobi

LIBERTINE CUISINE

P.O. Box 11213 - 00400, Nairobi 
Syokimau - off Katani Road

NEWREST GHANA LIMITED

P.O. Box KA 30739, Accra - Ghana 
Gate 44 Fuel Enclave Kotoka Airport

TASTY ZAIQA FOOD & CATERERS LIMITED

P.O. Box 447-00606, Nairobi
Millenium Villa Riverside Drive Nairobi



KENYA BUREAU OF HALAL CERTIFICATION

LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2016



CERTIFIED ABATTOIRS

ANSAR FARM LIMITED,
(Poultry Abattoir)
P.O. Box 2380 - 80100,
Mombasa
Tel: 0722410669/0791349949

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

EMBASAKA POULTRY SELF HELP GROUP
(Poultry Abattoir)
P.O. Box 1420 - 10100,
Nyeri.
Tel: 0721466512

FARMERS POINT
(Poultry Abattoir)
P.O. Box 24033 - 00502
Karen - Kenya
Tel: 0722266710

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



KINJA FARM
(Poultry Abattoir)
P.O. Box 711 - 00902,
Kikuyu.
Tel: 0722 284852

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

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

MARA BEEF LIMITED
(Beef & Sheep Abattoir)
P.O. Box 961 - 20500
Narok - Kenya
Tel: 0733887110



MARULA ESTATES LIMITED
(Beef & Sheep Abattoir)
P.O. Box 466 - 20117
Naivasha - Kenya
Tel: 050-0332/2021020/0722509748/0733577566

MAASAI OSTRICH FARM - ABATTOIR
(Poultry Abattoir)
Kitengela - off Namanga Road
P.O. Box 72695 - 00200, Nairobi
Tel: 020 - 2502128/9/0713669630



MUSTAFA POULTRY- ABATTOIR
(Poultry Abattoir)
Mtwapa - Mombasa
P.O. Box 82206 - 80100, Mombasa
Tel: 0723435888/0733601432

NEEMA LIVESTOCK & SLAUGHTERING INVESTMENT LIMITED
(Beef, Camel, Goat & Sheep Abattoir)
P.O. Box 8267 - 00610,
Nairobi - Kenya.
Tel: 0787949604/0708039242/0722708440
Lucky Summer - Embakasi



NEREUS GROUP LIMITED
(Poultry Abattoir)
P.O. Box 48030 - 00100
Nairobi
Tel: 0700930230



NGARE NAROK MEAT INDUSTRIES LIMITED
(Beef, Camel, Goat & Sheep Abattoir)
P.O. Box 146 - 20230,
Rumuruti - Kenya.
Tel: 0722516007, 0720365376
Nyahururu - Rumuruti Road

NGUKU PRODUCTS TWENTY TEN LIMITED
(Poultry Abattoir)
P.O. Box 21002 - 0500
Nairobi - Kenya.
Tel: 0713073053/0722795902



NJIRU SLAUGHTER HOUSE
(Beef, Goat & Sheep Abattoir)
P.O. Box 5213 - 00100
Nairobi - Kenya. Tel: 0720419932

NYONG'ARA SLAUGHTER HOUSE
(Beef & Sheep 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



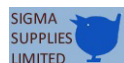
QUALITY MEAT PACKERS LIMITED
(Poultry & Beef Abattoir)
P.O. Box 41748 - 00100
Nairobi- Kenya.
Tel: 020 - 2525334/0737617447



ROSE WAMBUI
(Poultry Abattoir)
P.O. Box 65023 - 00618,
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Tel: 0721969004

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



SUKARI CHICKEN TIKKA
(Poultry Abattoir)
P.O. Box 14426 - 00100,
Nairobi.
Tel: 0722822655

TAM TAM CHICKEN - EMBAKASI
(Poultry Abattoir)
P.O. Box 57715 - 00200
Nairobi - Kenya
Tel: 0722267244

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

CERTIFIED BUTCHERIES

CHICKEN CHOICE BUTCHERY,
Zimmerman
P.O. Box 19386 - 00100,
Nairobi.

ROMAN MEAT SUPPLIES
Embakasi, Off Northern By-Pass
P.O. Box 414 - 00400
Nairobi - Kenya

SAMUMWA LIMITED,
Steel Rolling Road - Kikuyu.
P.O.Box 1407, Kikuyu - Kenya

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

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

CERTIFIED COSMETIC COMPANIES

GHANA EXHIBITION CENTRE
P.O. Box 51790 - 00100, Nairobi
Manufacturers of Shea Butter and African
Queen Black Soap



Our Contacts

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