

# THE Halal Bulletin

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## 15 years on-BIG Strides for the Halal sector

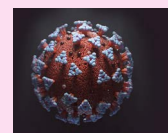


Islamic perspective on Vegan

Understanding Halal Certification

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**Cover Picture**

Officials from Pembe Flour Millers and Kenya Bureau of Halal Certification (KBHC) during the audit of the company. From Left: Abubakar Abdallah Assistant head of operations Pembe Flour Mills, Sheikh Hussein Kassim, a member of the KBHC Shariah advisory committee, Abubakar Salim Director Pembe Flour Mills, Malika Hamid, KBHC Regulator officer and Nassir Ali Mbwana senior supervisor at Pembe Flour mills.

# Navigating the challenges of the Covid-19 Pandemic

It was an unprecedented year when the world came to an unexpected stand still as the Covid-19 pandemic disrupted the global social and economic framework. Lifestyles, businesses and even religious rituals were not spared as the coronavirus pandemic raged the world over.

The halal industry was not an exception. The industry which encompasses food processing, finance and insurance, fashion, pharmaceuticals, cosmetics, tourism, and logistics among others has in recent years been among the fastest growing sectors in the global economy. It was projected to grow to US\$ 2.6 trillion by 2024.

In the advent of the Covid-19 pandemic, the halal industry also witnessed a downturn as businesses shut down or experienced significant decline while consumer trends were at their lowest peak.

Last year, Kenya Bureau of Halal Certification (KBHC) planned to host the second edition of the Halal Fair which was aimed at creating awareness on halal in the country. This was a follow up of the inaugural event at the Sarit Expo Centre the previous year which turned out to be a momentous success and attracted hundreds of visitors.

The Halal Fair had been planned as an annual event but the pandemic halted all the plans that were underway. KBHC is currently considering all available options to incorporate the annual event back into their calendar.

It is not however all gloomy, in the last one year, KBHC has seen many players coming on board to seek halal certification. Leading brands have been among the names which have come on board as the number continues to grow. More so, our reach outside the country continues to experience an upward growth. From the West African nations of Nigeria, Ivory Coast, Ghana and Mali, KBHC's tentacles are now felt in the North African nation of Chad.

With operations in Uganda and Tanzania, KBHC remains the leading regional halal certification provider in East Africa.

As a member of the World Halal Council (WHC), our policies and operations have been tailored to meet global standards and further, our partnership with key halal certifying bodies in various countries serves as a value addition to the quality service provision.

As we have stressed before, Halal is not about Muslims. It is a wide concept which transverses faith and dietary matters.

The advancement in science and technology has had a tremendous impact on the food processing industry. From the scientific and religious perspectives on food consumption, the halal concept becomes a crucial component as it includes aspects such as hygiene, ethics, values and food safety. Imagine unknowingly consuming abhorrent items such as insects, human hair laced in your food? It is disgusting and unacceptable and is not a desire for humanity but this has become a common trend in the food industry for such despicable ingredients to find their way in food products. Halal comes in to provide checks.

For Muslims, although many things have been classified as either halal (permissible) or haram (forbidden), there are also ambiguous areas which need further clarification. In the Islamic context, religious scholars come in handy during deliberation and determination of the halal status of products or ingredients in the food chain procedure.

Thus, manufacturers who have a keen eye on Muslim consumers must be sensitive to halal needs so that their business will not be adversely affected and society's well-being in general is well taken care of.

**Fauz Qureishi**

**CEO-Kenya Bureau of Halal Certification**



# 15 years on, big strides for KBHC

On the first floor of Village Plaza, Fig Tree Ngara, Nairobi, a signpost leads visitors to the offices of the Kenya Bureau of Halal Certification (KBHC), the country's premier halal certification body which for the last 15 years has been instrumental in promoting halal standards not only in the country but in East Africa and beyond.

It was here in 2006 that KBHC began its nascent operations to streamline halal certification standards in the country. This was due to the myriads of complaints about the halal certification sector which was virtually non-existent and prone to abuse.

The foundation for the halal agency had been set way back in 2005 after a delegation of Muslim leaders travelled to South Africa to benchmark on the success of the country's Muslim community who despite their negligible numbers of three percent had made big strides in the social development of the country.

Halal certification was among areas where the community had registered success and the delegation comprising various stakeholders in the Muslim community considered importing the model to Kenya.

Back in the country, halal was a misused term where various establishments eager to win the confidence of Muslims to their products only had to inscribe the wording 'halal' on their labels. This included even products which were clearly contaminated with non-halal products such as pork.

From the South African experience, Kenya Bureau of Halal Certification came into being under the chairmanship of the late Abdulghafur Ganatra.

Right from inception, the organisation brought on board food specialists and scientists who analyzed the various products to ensure that halal standards were adhered to. Before issuance of a halal certificate, products had to go through a rigorous process which included analyzing each ingredient, its source and halal verification as well as packaging and storage to ensure that there are free from contamination.

In 2013, Kenya Bureau of Halal Certification attained a major stride after being admitted as a member of the World Halal Council (WHC). Based in Istanbul Turkey, the council was established in Jakarta in 1999 in order to standardize halal certification and accreditation process among member organizations in different countries around the world. Since then KBHC has participated in major WHC activities aimed at improving halal standards around the globe with the



Officials from the KBHC regulatory department Malika Hamid (Left) and Mgeni Hamisi hands over the KBHC halal certificate to Kishan Parekh the process control engineer at Vikil Solutions Limited. The company manufactures Vikil sanitizer-the first non-alcoholic based sanitizer in the country.

last event being held in Japan in 2019.

More so, in 2014, KBHC became the first Muslim organization to be awarded the coveted ISO 9001 certification for quality management systems.

"The standards set have been a key success to the operations and growth of the organisations in the last 15 years. We are proud to say that our standards meet international benchmarks," says the Chief Executive Officer Fauz Qureishi who has been at the helm of the organization since its inception.

To further improve on halal standards, KBHC has close working partnerships with the Malaysian government halal authority, the Department of Islamic Development Malaysia (JAKIM), the Uganda Halal Bureau, Halal Bureau of Tanzania, The Halal Department of Muslim Association of Malawi and Halal Research Council of Pakistan.

From the initial 12 companies which were certified in 2006, at present more than 200 companies have been certified as halal. Certified establishments include prominent local and international brands, outlets and service providers who continue to earn the trust of their Muslim clientele as a result of being halal certified.

At inception, the operations were confined in the country but 15 years on, the presence of KBHC is felt outside the country's borders in Tanzania, Uganda, Nigeria, Ivory Coast, Ghana, Mali and Chad.

Fifteen years on, KBHC has proved itself as a leading provider for halal certification not only in Kenya but in various African countries and through increased partnership with other international halal certifying bodies, the growth of the halal industry in the country will continue to experience positive progress for manufacturers, service providers and consumers.

# Is your food halal?

**“Is your food halal?” is a question I have personally asked countless times over the years, whether I am in my home city, abroad, or at a friend’s house. I grew up in a multicultural society where Islam is a minority religion. I learned from an early age that “halal” meant an animal is slaughtered in a special way... right?**

Growing up, my social circle consisted mainly of non-Muslims and my mother would painstakingly drum it into my head to ask if the food was halal before I ate it. For a long time, I was content with just knowing that – to me – halal meant making sure the meat I consumed went through the ritual of Islamic slaughter. Little did I know that halal had an entire dimension that I was unaware of.

The beauty of Islam is that it is not only a religion, but also a way of life. It guides us towards living our fullest potential as beautiful and pure human beings.

Islam promotes purity in all its various forms, whether it is in our worship, our relationships, busi-

ness dealings, education, hygiene and specifically when it comes to what we consume. As humans, we are innately wired to find and tread the path of purity. Abu Huraira reported: The Prophet (peace be upon him), said, “No child is born but that he is upon natural instinct.” [Bukhari and Muslim]

Eating pure food is an essential aspect of human existence as the saying “you are what you eat” states. If what we eat is a reflection of who we are, should we not endeavor to embrace purity?

In the Quran, Allah, The Most High has commanded us: “O men, eat the lawful and good things from what is in the earth.” [Quran chapter 2: 168]

“O ye who believe! Eat of the good things wherewith We have provided you, and render thanks to Allah if it is (indeed) He whom ye worship” [Quran 2: 172]

“Eat of the good things and act righteously” [Quran chapter 23: 51]

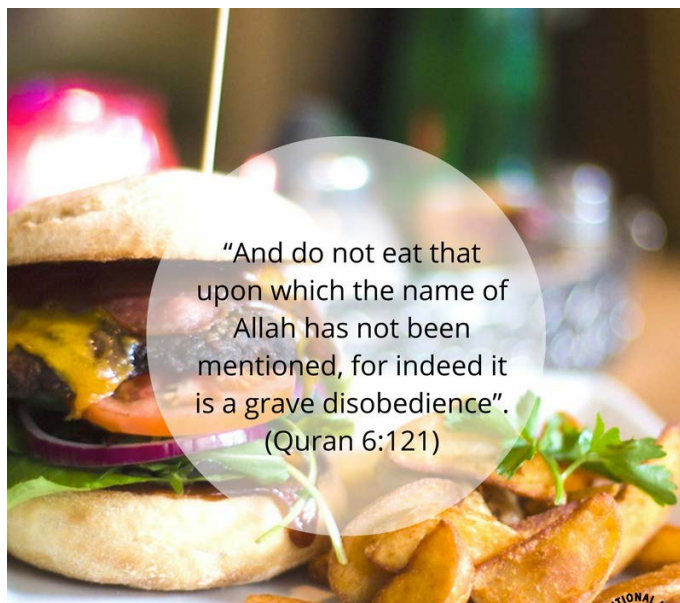
I found it interesting that in the aforementioned verses “halal” is mentioned once, and that “good” is emphasized more.

So, let’s explore what does Allah the Most High mean by “good”:

The most obvious definition of “good” is that the animal should be slaughtered according to strict Islamic

guidelines thereby making it halal.

Secondly, “good” can refer to the wholesomeness of food. In 2015, I spontaneously decided to change my eating habits. Prior to that, I had always thought of myself as a healthy eater since I loved veggies, whole-wheat bread, and lean meats. But the sweet treats were always close by. I decided to cut out all refined sugars, processed foods and unhealthy carbs. Within a few short months, I started to see a dramatic difference to my general health. I experienced better sleep, more energy, healthy skin and the disappearance of my allergies. If one took the time to study the life of our beloved Prophet Muhammad (peace be upon him) we



“And do not eat that upon which the name of Allah has not been mentioned, for indeed it is a grave disobedience”.  
(Quran 6:121)

would quickly realize the wisdom in the guidelines he gave us with regards to the etiquette of eating. Today, the Islamic wisdom of eating is being adopted under the guise of a fad diets and eating plans such as keto and intermittent fasting.

Another aspect of “good” is ensuring that the

environment and utensils used for food preparation is free from impermissible ingredients. One cannot eat from a kitchen where pork is being cooked or alcohol is being used or served from. I used to think that eating a vegetarian meal from a non-halal restaurant would be considered permissible, yet cross-contamination can occur so easily.

Lastly, “good” refers to the lawful money with which we buy our food. The consequences of eating food bought with haram money is tragic. It affects the consumer of the food and their progeny.

Food is essential to the health and well-being of humanity. We cannot survive without it, nor can we survive with it in excess. We live in a polarized world where starvation and over-indulgence co-exists and both scenarios have dire impacts on societies. It is unimaginable that we have people starving to death while others are extravagant and wasteful. The Quran clearly commands us to “Eat and drink, but not to excess” [Quran chapter 7: 31]. Islam encourages us to take the middle road in everything we do.

History is filled with evidence of early civilizations choosing specific areas for settlement based on the fertility of the land and its ability to yield crops. The

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# Understanding Islamic slaughter

**H**alal or 'Dhabiha' meat is the meat derived after slaughtering the animal in accordance with Islamic way. In Islamic way of slaughtering; the animal's main arteries in the neck are cut swiftly with a sharp knife, without cutting the spinal cord and the animal is left to die, while the heart pumps out the last bit of blood from the body.

Muslims are very particular about the Halal meat and if they cannot find Halal meat, they usually eat eggs or fish for protein source, but don't eat non-halal meat. Strangely enough; even the Muslims who do not respect the Islamic restrictions regarding prohibition of alcohol or other moral codes, hardly ever go for non-Halal meat. When asked about this phenomenon; they say it's a sin without any compulsion.

### Animal Aspect-Humane Way of Slaughtering the Animal

The animal protection agencies have always had problems with religious slaughter of Muslims called the Halal. They thought that science advocating the captive bolt stunning method which apparently takes less time for the animal to die- is more painless for the animal. Furthermore; they also had problems of accepting a method of cutting animals- in accordance with established religious methodology. Religion was considered as obsolete and religious slaughter was banned in many European countries after the World War II as the scientific revolution rolled on.

After World War II, most Governments in Europe decided to ban the religious method of animal slaughter and replaced it with captive bolt stunning which they thought was more scientific and humane to animals. But religious sectors of both Jews and Muslims kept their struggle to make it legal again. It took decades before techniques to monitor pain during slaughter were developed to finally prove it otherwise. The findings of such experiments surprisingly came out to be exactly opposite to what was widely believed at that time.

In 1978, a study incorporating EEG (electroencephalograph) with electrodes surgically implanted on the skull of 17 sheep and 15 calves, and conducted by Wilhelm Schulze at the University of Veterinary Medicine in Germany concluded that "the slaughter in the form of a ritual cut is, if carried out properly, painless in sheep and calves according to EEG recordings and the missing defensive actions" (of the animals) and that "For sheep, there were in fact severe reactions both in bloodletting cut and the pain stimuli" when captive bolt stunning (CBS) was used. This study is cited by the German Constitutional Court in its permitting of 'Dhabiha slaughtering'.

Similarly; in April 2008, the French Ministry of Food, Agriculture and Fishing published ASIDCOM's Bibliographical Report on Religious Slaughter and the Welfare of Animals supported the equality or even possible superiority of religious slaughter to other methods

of slaughter.

This report quotes in particular the Ph.D work of Dr Pouil-laude which concludes by: "Religious slaughter would thus be a less stressing mode of slaughter. Conclusions of all the scientific experiments converge towards a firmly supported certainty: properly carried out, religious slaughter is the most humane way because it leads to less trauma to animals to be killed to be consumed for its meat".

### Human Aspect- Healthier Meat

We all know that in case of Dhabiha meat, the animal's



spine is left intact with main arteries in the neck cut, and the heart keeps beating to pump out almost all the blood from the body. Blood is not only prohibited in Islam but also carries all the viruses and bacteria- not to mention

the toxins. Therefore; the Dhabiha meat is even more hygienic.

Halal meat is always of light color due to the fact that it allows the animal to drain out all the blood, even from the very tiny veins present inside the meat contributing to the red pigmentation. That makes Halal meat even less injurious to health, than the meat of same animal which includes; Electrical stunning, Gas stunning and Percussive stunning- widely used today. Even the Halal meat has more shelf life for the reason explained above.

**Dafina Bread** is a new bread in town where its main focus is to provide quality and healthy bread to Kenyan Citizens and beyond.

We do not compromise on our ingredients used for they are of high standards and quality with all stipulated measurements and portions.

As our Director says, "We sell a bread that we can also eat".

Dafina bread is his living words and we promise to make our bread even better and best among all.

There is bread, then there is Dafina.



**Dafina Bread, Mkate Poa Furaha Tele**  
Thick, Soft and Yummy

## 10 Ingredients You Didn't Know Were Halal

Today's food production process is so complicated that it can be hard knowing what goes into the food we eat. While food labeling does help, more often than not, the ingredients that are listed remains a mystery for most consumers. However, for Muslims, dietary laws are very clear. Muslims are forbidden to consume foods containing alcohol, pork, blood, etc. Evidence for this is in Surah Baqarah which says O mankind, eat from whatever is on earth that is lawful and good, and do not follow the footsteps of Satan. Indeed, he is to you a clear enemy (2:168).

So, next time when you're out shopping and you turn over the package of your food to find ingredients like 'sugar alcohol' or 'chocolate liquor' listed, what do you do? Return it straight to the shelf? No, not so fast! Check out our list of 10 ingredients you didn't know were halal to help you make the right shopping decisions.

### Fish, Plant, or Synthetically Produced Gelatin

Gelatin is used as a stabilizing and smoothing agent in many food products such as confectionery, jams, chocolates, and desserts. It also has non-food related applications that include medical products, textile, adhesive, and veterinary applications. Gelatin can either be haram or halal depending on its source, which could be derived from plants, fish, animals, or be synthetically produced.


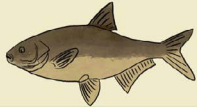


One way in which Muslims can consume halal gelatin is for it to be from plants, fish, or be synthetically produced. However, there are some cases where gelatin sourced from animals is considered to be halal. For example, if the gelatin is from beef or any other halal animal that has been slaughtered in a halal way then it is permissible to consume. Furthermore, some producers have now reformed their production methods to use halal-friendly gelatin to widen the appeal of their product. Be on the lookout for the aforementioned when you consume gelatin.

### Chocolate Liquor

Now, chocolate liquor is one ingredient that has a lot of misconceptions surrounding what it is and whether it has any alcohol content. Chocolate liquor is a name given to finely ground cocoa beans and is the key ingredient in chocolate that is used as a base for cookies, brownies, and cakes. Now, to the important question: does it contain alcohol? The short answer is no. However, chocolate liquor is quite distinct from chocolate liqueur which is a flavored alcoholic beverage.

### Whey

Whey is the liquid part of milk that's obtained during the process of cheese-making. Whey itself is halal since it is a by-product of the cheese fabrication process. The reason for the problematic nature of whey is the enzyme (rennet) used in curdling the

GELATIN	
<u>Uses of Gelatin</u> <ul style="list-style-type: none"><li>- thickener</li><li>- source of protein</li><li>- a great source of dietary collagen (good for skin tightening)</li><li>- benefits hair, nails, joints, digestive system</li></ul> 	<u>Sources of Halal Gelatin</u> <ul style="list-style-type: none"><li>- fish gelatin</li><li>- gelatin derived from bones and hides of halal-slaughtered animals</li></ul> 
<u>Halal Alternatives to Gelatin</u> <p>To thicken sauces, consider using:</p> <ul style="list-style-type: none"><li>corn starch</li><li>xanthan gum</li><li>coconut milk</li><li>cream / yogurt</li></ul> 	<u>Identifying Gelatin in Labels</u> <p>To identify gelatin in food, medication, personal care product labels, look for:</p> <ul style="list-style-type: none"><li>collagen hydrolysate</li><li>denatured collagen</li><li>hydrolysed collagen</li><li>marine collagen hydrolysate</li></ul> 

milk. Whey can only be halal when the rennet used is from a halal source such as cows that were slaughtered according to Islamic Law, synthetic process, or microbial sources.

### Vanillin

Vanillin is a flavorant made from synthetic or artificial vanilla which is used as an alternative to vanilla extract. It can be used in a variety of industries that includes cosmetics, food production, pharmaceutical, beverage, health, and personal care products. On the other hand, vanilla extract is made by macerating and percolating vanilla beans in an alcoholic solution. Vanillin is mostly used for food flavoring. So, the next time you find vanillin listed on the label of desserts or other sweet food, you can go ahead and buy it without the fear of it containing alcohol.

### Benzoic Acid

Benzoic acid is a preservative that helps inhibit the growth of yeast, bacteria, and mould in foods and beverages. It is used as an additive for preserving foods like salad dressing, pickles, soft drinks, fruit juice, and barbecue sauces. In addition to its use as a food additive, manufacturers also use it in producing fragrances, artificial flavors, and as a ph. adjuster. Since benzoic acid is manufactured through chemical synthesis which consists of chemical, mineral, and synthetic-based ingredients, it is generally recognized to be halal.

### Vegetable Glycerine

Glycerine which is also known as 'glycerol' is an amazing diverse ingredient that is used in food products, pharmaceuticals, and cosmetics. As a food additive, glycerine is multipurpose. It is used for retaining moisture, extending product shelf life, as well as giving products (such as granola bars, cookies, candy, and ice cream) a creamy texture. You can find it in

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# Islamic perspective on Vegan

Mansoor Umar

**W**hen we hear the word 'vegan' or 'vegetarian,' it might carry a positive connotation, passive and peace-loving. Or, maybe it conjures up feelings and images of frolicking in nature with the wild and animal rights advocacy. For the Muslim, this may appear harmless and non-contradictory. After all, it was our Prophet (peace be upon him) who said, "May God curse the one who disfigures an animal." (Sunan an-Nasa'i 4442).

So how should a Muslim view veganism and vegetarianism? Today, we will explore the ideological, physical, and spiritual implications of veganism and vegetarianism from the Islamic perspective. We will touch upon the reality of these two concepts and uncover their true meanings.

### What is veganism?

Veganism is the practice of abstaining from animal products, particularly in diet, and an associated philosophy that rejects the commodity status of animals. An individual who follows this diet (or philosophy) is known as a 'vegan.' Instead of meat products, dairy, and even honey, they eat various plant foods, including fruits, vegetables, whole grains, legumes, nuts, seeds, and products made from these foods.

### What is vegetarianism?

Vegetarianism is the practice of abstaining from the consumption of meat and abstaining from animal by-products. A vegetarian is a person who does not eat meat and sometimes other animal products, especially for moral, or health reasons.

Having understood the basic concept, let's first discuss the two 'isms.'

Ideologically, both concepts involve the abstinence from animal products due to the belief that the utility of animals and their derivatives is harmful, wrong, evil, unfair, or bad. It is also considered to be wrong to mistreat an animal, and to take its life.

### Ideological alignment

From the Islamic perspective, many of these concepts are agreeable. It is also considered sinful and wrong to harm and mistreat an animal, and even to take the life of an animal, however, only without a valid reason, and it only becomes acceptable when certain conditions are applied. This difference will be further explored in the article.

The terms "kind" and "humane" from the Islamic, vegan, and vegetarian perspectives all align. According to the Quran, the kind treatment of animals is a must, and it is a grave sin to mistreat any creature of God.

#### 1. Animals must be treated kindly

The Prophet Muhammad (peace be upon him) said, "There is a meritorious reward for kindness to every living creature." (Riyadh as-Salihin)

#### 2. Animals must be cared for

The Prophet (peace be upon him) said, "A man saw a dog eating mud from (the severity of) thirst. So, that man took a shoe (and filled it) with water and kept on pouring the water for the dog until it quenched its thirst. So Allah approved of his deed and made him



enter Paradise." (Sahih al-Bukhari 173)

#### 3. Animals must not be hunted for sport or game

"The Messenger of Allah cursed those who take anything that has a soul as a target." (Sahih ) (Sunan an-Nasa'i)

#### 4. Animals must not be tortured

The Messenger of God (peace be upon him) said, "A woman was punished in Hell because of a cat which she had confined until it died. She did not give it to eat or to drink when it was confined, nor did she free it so that it might eat the vermin of the earth." (Al-Bukhari and Muslim)

### Islamic Humane Slaughter

Although there is a general agreement across each concept, the stark difference lies in the critical area of ending an animal's life. Vegans and vegetarians do not accept the killing of animals for consumption, yet Islam makes provision for it. Due to the lack of agreement in this area, there have been multiple debates and discussions. However, it is helpful to discuss this from a philosophical perspective to access the foundational truths present on each side. The slaughter process itself is quite detailed and extensive. It takes time to learn the process, understand the rulings, and perfect the practice. Some of the conditions for the Islamic slaughter method are that the animal must be alive, healthy, fed clean foods, gently treated, and God's name must be pronounced before its death, signifying that the taking of the life of an animal is serious. The slaughtering method should not be excessive, and it is ideal to only pass the knife over the animal 1 or 2 times. The animal should be spared from any unnecessary suffering.

The Prophet (peace be upon him) said, "Verily Allah has prescribed Ihsan in all things. So if you kill, then kill well; and if you slaughter, then slaughter well. Let each one of you sharpen his blade and let him spare suffering to the animal he slaughters" (Muslim)

Philosophically, Islam is a purpose-driven religion; actions are performed with purpose. So long as the

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# Islamic perspective on Vegan

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purpose is within the confines of God's word, and the act itself is according to His law, then the action is not punishable at least and is rewarded at best.

God has entrusted His earthly creation to human beings. Hence, the act of slaughter and consumption of animals is not in and of itself problematic. In fact, it is an act of worship for both the animal and the human being. The animal fulfills its purpose when milked, sheered for wool, skinned for tanning, or slaughtered and consumed. Just as an employee serves a function during their time fulfilling a role in a business setting.

"Do you not see that Allah has subjected to you whatever is in the earth as well as the ships that sail through the sea by His command? He keeps the sky from falling down on the earth except by His permission. Surely Allah is Ever Gracious and Most Merciful to humanity." [22:65] "And He is the One Who created all things in pairs, and made for you ships and animals to ride. So that you may sit firmly on their backs, and remember your Lord's blessings once you are settled on them, saying, "Glory be to the One Who has subjected these for us, for we could have never done so (on our own)" [43:12-13]

These verses from the Quran teach us that Allah, most high, created not only animals and plants for human beings, but he entrusted their utility to us due to our status over them. According to Islamic theology, human beings are the best of His creation. Because Allah honored us, he created them to be utilized by us. To hold a position opposite to this is antithetical to the Islamic worldview.

## The Practical Challenge for Muslims

Certainly, it is possible for one to disagree with the ideological position and follow the practice of non-consumption alone. Some Muslims claim to follow a vegan lifestyle, claiming that they simply do not enjoy meat, for health, or even spiritual reasons, such as abstaining from the luxuries of life.

This position should not, however, carry over into what is called a "raghban" (an aversion, or turning away from the sunnah). Any Muslim who abstains from eating meat must be sure that there is no hatred, dislike, or indifference in their heart toward the practice, nor the one who performs it, as it is Islamically established. Any Muslim who claims to follow a vegan lifestyle in consumption must disagree with the contradictory aspects. If a Muslim refuses to perform sacrifices upon the practice or "ethic" of the "veg lifestyle," then they are willingly abstaining from mandatory religious practices. This is a major problem, as not performing mandatory religious obligations is sinful and punishable.

## The impossibility to complete Hajj

Hajj is a mandatory act which must be performed at least one time in every adult Muslims lifetime. Part of the ritual of Hajj is the slaughtering of an animal.

Jabir b. 'Abdullah (Allah be pleased with them), describing the Hajj of Allah's Apostle (peace be upon him) said: He (the Prophet) commanded us as we had entered into the state of Ihram to sacrifice the animals (as a rite of Hajj) and a group (of person; amongst us, i. e. seven) shared in the sacrifice of one (camel or cow), and it happened at that time when he commanded them to

put off Ihram for Hajj. (Sahih Muslim)

Hajj cannot be completed without this step, and nullifies the performance of the ritual.

## Sacrificing animals on Eid al-Adha

This is an established sunnah which is performed annually by Muslims. It is highly recommended to sacrifice ones wealth and time to purchase an animal for the purpose of slaughter, sharing of meat, and consumption. Its performance shows gratitude to Allah in commemoration of the sacrifice of Prophet Ibrahim; it is considered honoring the symbols of God the Almighty. Allah (peace be upon him) says: "...And whoever honors the symbols of Allah - indeed, it is from the piety of hearts." [22: 32] and: "Their meat will not reach Allah, nor will their blood, but what reaches Him is piety from you." [22: 37].

## Missing out on cures and other barakah

Allah says in the Quran that he put a healing for people in honey. For vegans in particular, this is problematic, as honey is derived from insects. Allah says in the Quran, "And your Lord inspired the bees: "Make your homes in the mountains, the trees, and in what people construct, and feed from the flower of any fruit you please and follow the ways your Lord has made easy for you." From their bellies comes forth liquid of varying colours, in which there is healing for people. Surely in this is a sign for those who reflect." (Quran 16:68-69)

Thus, Islamically, the "Muslim vegan" will be left out of receiving these great benefits.

## Conclusion

To conclude, it is a major problem for a Muslim to claim to be a vegan or vegetarian - both practically and ideologically. If a Muslim wants to treat animals well, then in fact, they are only following the sunnah of the Prophet Muhammad (peace be upon him). If a Muslim would like to abstain from eating meat, it is entirely permissible according to Islam, even though they will miss out on attaining many rewards. However, to hold fast to all of the ideological concepts of veganism and vegetarianism, (namely the slaughter practice itself), will prevent a Muslim from performing required acts of worship, which is contradictory to our religion, and unacceptable before God.

The Prophet (peace be upon him) is the best example of how a human being can be, and no other way is better, alhamdulillah. We must let Allah's word guide our passionate causes. We must not be tricked by shaytan into thinking that slaughtering animals is backward or barbaric. Islam does not promote the ill-treatment of animals, but it also neither promotes abstinence from slaughter, veganism, nor vegetarianism. If a slaughter is implemented in the way of our Prophet (peace be upon him) then it is the definition of moral, humane, and animal rights.

Did our Prophet (peace be upon him) slaughter animals? Yes. Does Islam promote unnecessary killing and harm of animals? No. Was our Prophet kind and humane to animals? Yes. This is the best personality and the best way to encompass true love and respect for all beings. As Muslims, we must follow him and his way. "Say, "If you sincerely love Allah, then follow me (the Prophet and his way); Allah will love you and forgive your sins. For Allah is All-Forgiving, Most Merciful." [3:31]



# How to be a Halal Conscious Consumer



**T**he concept of Halal is expanding across the globe, and along with it comes a lifestyle that Muslims can adopt in order to become a halal conscious consumer. A significant part of becoming “halal conscious” has to do with assessing our behavior and attitudes, as a Muslim consumer.

Before we dive in too deep, let’s discuss what we mean by the term “halal conscious consumer.” Suppose a specific bracket of consumers is labeled as “halal conscious” – does that mean that they are exclusively involved in commercial activities permitted in Islam? According to a recent report on halal trends, halal-inclusive activities geared towards the Muslim market were no longer solely occupied by adherents of the Islamic faith.

More and more non-Muslims are gradually buying into the concept of what we call a “halal conscious consumer.” According to a research report published in the Journal of Brand Management, “The reason for this trend is that the halal market derives attention not only from Muslims but also from Non-Muslims who are motivated by the simplicity, purity, and humanity of halal product itself.”

Apart from the fact that it guarantees assurance and security as a Muslim, being a halal-conscious consumer has multiple benefits. In addition to product quality control, it is also an effective way to promote a healthy lifestyle.

### How to be a Halal Conscious Consumer

To become a halal conscious consumer, a certain etiquette needs to be adhered to within our everyday trade and commercial transactions. Below we list four key aspects of how to attain that:

#### 1. Buy what you need

It is common knowledge that the human being has insatiable desires. Of those desires, is the need to accumulate or possess more than what one requires. It

is essential that the halal-conscious consumer only buy what they need and avoid wasting. Within Islam, wasting is frowned upon and is strongly discouraged. In the Quran, Allah says: “O Children of Adam! Dress properly at every place of worship, and eat and drink, but do not be excessive. He does not love the transgressors” (7:31).

It is always a good idea to assess one’s various needs and necessities from time to time. It is essential to not compare one’s lifestyle with another and compete in the accumulation of things; purchase only what you need.

#### 2. Shop at halal ethical/sustainable businesses

As a halal-conscious consumer, when you shop from a company with ethical standards, you’re supporting a company that shares the same mission as you. By supporting ethical businesses, you’re purchasing a product that has gone through minimal to no harmful practices, reduced waste, and employees are compensated fairly. Additionally, it also ensures that the product you are purchasing has gone through a process of quality control, which means that you’re getting more value for your money. Subsequently, when you shop ethically, you help improve the greater society, as well as the economy.

Islam encourages supporting and aiding one another in good causes. In Surah Al-Ma’idah, Allah implores us: “Help one another in righteousness and in warding off evil, but do not help one another to commit sin and transgression, and take Allah as a shield. Surely, Allah is Severe in retribution” (5:2).

It is the halal-conscious consumer’s responsibility to support halal businesses with ethical and sustainable practices, at their core.

#### 3. Promote agriculture by growing your own produce and eating tayyib

Halal-conscious consumers are aware of the costs and health implications that are incurred as a result of consuming processed food and drinks. By growing your own food and eating pure and halal food, you will save money and improve your health by minimizing the risk of exposure to chemicals and toxins present in most of the food we consume.

Islam encourages agriculture as it is regarded as a blessed and productive activity. There are countless verses in the Quran that mention agriculture. Of those verses, Allah says: “It is he who sendeth down rain from the skies, with it we produce vegetation of all kinds, from some we produce green (crops), out of which we produce, close-compounded grain out of the date-palm and its sheaths (or spathes) (come) clusters of dates hanging low and near, And (then there are) gardens of grapes and olives, and pomegranates, each similar (in-kind) yet different (in variety) when they begin to bear fruit, feast your eyes with the fruit and the ripeness thereof. Behold! In these things, there are signs for people who believe” (6:99).

Additionally, there are also various ahadith of Prophet Muhammad that promote agriculture. In a hadith in the book of Sahih Bukhari, the Prophet Muhammad is reported to have said:

“There is none amongst the Muslims who plants a tree or sows seeds, and then a bird, or a person or an animal eats from it, but is regarded as a charitable gift for him.” (Sahih Bukhari)

Therefore, we can deduce that agriculture is not only an important way of contributing to the economy and society at large, but it is also regarded as an act of worship.



# Cultured Meat: Food of the Future or Weird Science?

Alia Shalabi

**H**ave you ever heard of cultured meat? Also referred to as clean, cell-cultivated, cell-based, and lab-grown meat, cultured meat just might be the next big thing in relation to plant-based meats.

Basic biology teaches us that the cell is the basic unit of life, that all living things are composed of cells. Cultured meat starts by taking cells from an animal.

The cells are fed nutrients and natural growth factors and allowed to proliferate just as they would inside an animal. They proliferate until we get trillions of cells from a small sample. This growth takes place in a bio-reactor. When we want the cells to differentiate into

muscle cells, we simply stop feeding them growth factors, and they differentiate naturally. The cells are then placed in a gel that is 99% water, which helps the cells form the shape of muscle fibers. The muscle fibers contract naturally, causing them to get larger. When thousands of muscle fibers are layered together, we get what we started with – meat. The meat can then be processed using standard food technologies – for example, by putting the meat through a grinder to make ground beef.

The process from biopsy to quarter-pound hamburger is about ten weeks. The first cells (muscle stem cells) can be obtained from either living or slaughtered animals, but the goal is to only use living animals, as one of the key benefits of all the time and money invested into this science is to create a more sustainable source of meat.

Animal agriculture is one of the major causes of the world's most grave environmental problems. According to the Food and Agriculture Organization of the United Nations (FAO), meat consumption is expected to rise over 70 percent by 2050, and the way it's produced today just isn't sustainable.

### Is It Halal?

Since no animal is harmed in the production of cultured meat, it's halal, right? Not exactly. Although the development of cultured meat has been going on for years, final products still have a long way to go before showing up in store aisles. As the process continues to be finalized, it's still too early for there to be an official Islamic ruling on whether or not cultured meat is permissible.

A condition of determining whether or not meat is halal is in the way it was slaughtered. If the animal was not slaughtered, can that meat still be eaten? Also, part of halal slaughter is proper draining of the animal's blood. How would that be determined in cultured meat?

Before deciding on a ruling, there will need to be extensive communication not only among Islamic scholars but also with food scientists. Dr. Mian N. Riaz, Professor in Food Diversity at Texas A&M University says that scientists need to provide information about the manufacturing process and culture medium composition to religious scholars so they can determine the halal status of cultured meat. If and when that

happens, the process for certification can begin.

More research is still needed to decide if and under what circumstances cultured meat will be halal. "Then eat of what God has provided for you [which is] lawful and good. And be grateful for the favor of God, if it is [indeed] Him that



## Is your food halal?

### Continued From Page 5

need for food has caused societies to migrate from place to place. Migration has resulted in the mixture of populations as they spread across the globe leaving their influences as they pass through. In our contemporary world, people still migrate albeit for different reasons such as work, study, fleeing war, or seeking refuge. Our modern form of migration has seen countries who were formerly homogenous, now become melting pots of culture, and the most obvious signs of this is in their cuisine. It is an undisputed fact that food brings people together. It is a great conversation piece and for some it is the ultimate goal and a source of great pleasure.

For Muslims however, it is a means to an end. Our end is the hereafter. Through our consumption of halal food, we are able to nourish our bodies and souls. By eating halal food, we show our obedience to our Creator and through this obedience, become His representatives on earth.

It has taken me many years to truly understand the meaning of halal and the pivotal role halal food plays in the life of a believer. I am amazed by the deeper benefits of eating halal and I am in awe of Allah's love for His creation by gifting us with a pure way of eating.

My contemplation and research of what halal truly means has made me realize that eating halal food protects us from physical and spiritual ailments. It protects the animals by ensuring that they are given proper treatment. By ensuring that our food is attained through ethical sources, we subsequently protect the environment and reduce waste. My biggest realization is how food affects our relationship with Allah. It was narrated that a man came to the Holy Prophet (Peace be upon him) and said: I would like my prayers to be answered. The Prophet told him: Purify your food and do not let any haram food enter your stomach.

So now when I choose a place to eat at or go to the supermarket, I can dine and shop with peace of mind knowing that halal-certified food has gone through a very careful vetting process by the various halal certification bodies who take on the responsibility of certifying our food. I am eternally grateful for this service as I no longer have to ask: "Is your food halal?"

# World Halal Council Convention



Delegates from around the world during the World Halal Council Annual General Meeting in 2019. Kenya Bureau of Halal Council was represented by the CEO Fauz Qureishi

## 10 Ingredients You Didn't Know Were Halal

Continued From Page 7

canned, frozen, and processed dried fruits and vegetables for preventing them from drying out.

Glycerine is of two major sources: animals and plants. They come in the form of fats and oil (vegetable) sources. Animal glycerine is considered to be *mashbooh* (its status as *halal* or *haram* is doubtful). While the source of material doesn't affect the chemistry of the final product, the distinction between the two sources is important for Muslims. It is doubtful whether animal-derived glycerine is *halal* or not. However, synthetic glycerine and vegetables sourced glycerine is considered to be *halal*.

### Vegetable Emulsifiers

Emulsifiers are used as a food additive to aid immiscible liquids such as water and oil to form stable emulsions. They are used in baked goods, salad dressing, and convenience snacks in order to prolong their storage period and improve their overall taste and appearance. The most popular emulsifiers are mono and diacyl glycerol which are considered *halal* when derived from plant-based sources.

### Enzymes

Enzymes are naturally present in living organisms like animals, bacteria, and plants. They perform the important function of speeding up and catalyzing specific reactions in these organisms while producing a few by-products.

The food industry has taken advantage of properties such as enzymes in order to cut down on food production costs, waste production, manufacturing time as well as to improve color, texture, and taste. Enzymes allow food and beverage manufacturers to do more, faster, and with less. It can help boost brewing and baking, as well as optimize confectionery, dairy, and fats and oil. With the advent of bioengineering, microbial enzymes that function as well as animal enzymes, are being produced. Moreover, bioengineered

enzymes are more compatible with *halal* food production since they are easier to control for purity.

### Sugar Alcohol

When you read the label of sugar-free candy, you'd probably see ingredients like sorbitol or maltitol being listed, which are types of sugar alcohol. Sugar alcohols are modified carbohydrates. They occur naturally in plants and are mostly manufactured from sugar and starch. Furthermore, they are used as a sugar substitute in many sugar-free or low sugar foods making it a reduced-calorie sweetener. They're found in chewing gums, protein bars, and pudding in order to make them taste sweet without adding sugar. They do not contain alcohol (ethanol), but they fall into that class because like all compounds of its class, they contain a hydroxyl group. They are *halal* and have been approved for use in numerous Muslim countries.

### Wine Vinegar

Vinegars (i.e. apple cider, malt) are made from a pure substance, such as juice, which converts into an alcoholic base. The alcoholic base, within itself, is *haram* to consume but once it transforms into vinegar, it becomes *halal*. Why is this? Well, to answer the question: the making of the wine vinegar involves a double fermentation process where the vinegar stock first undergoes fermentation into a wine-like alcoholic liquid, and then it turns into vinegar. According to Islamic Law, this process through which the wine changes to vinegar is referred to as *Inqilab* (change) which makes it *halal* to consume. However, if the vinegar is converted directly from a wine distillery, or other alcoholic beverage companies, then it would not be permissible to consume. This is based upon the following hadith: Anas bin Malik: "I asked the Messenger of Allah (peace be upon him) 'Can wine be used for vinegar?' He said: 'No'" *Sahih - Jami' at-Tirmidhi*



# Understanding Expiration Dates

As consumers become more critical of where their food comes from and how it is made, checking an expiration date on labels has become a common practice. No one wants to buy expired foods, let alone consume them.

Every now and then, we may pull out an expired item from our kitchen cabinets, we may take a risk and try the food anyway. The question is, however, do foods become unsafe after their 'best by' date? Or is this just a marketing gimmick, from the companies that produce these foods?

As halal-conscious consumers, we must ensure that the foods we consume are not only permissible, but also safe and wholesome. Therefore, we need to educate ourselves on how to become smarter consumers. The concept of the "expiration date" has been deeply embedded within the Islamic faith. In Islam, Muslims are prohibited from consuming certain foods that have become spoiled or rotten.

It was narrated that Ibn 'Abbas said: "Nabīdh of raisins would be made for the Messenger of Allah (peace be upon him) at night, and he would put it in a water skin and drink it during the next day, the day after, and the day after that. At the end of the third day, he would give it to others to drink, or drink it himself, and if anything was left the following morning, he would pour it away." (Sahih - Sunan an-Nasa'i 5739)

As the Prophet Muhammad (peace be upon him) is the epitome of health, his example shows us that we too must be concerned with spoilage of our food and drink.

As the food industry advances technologically, labeling has become more confusing. Aside from a bunch of logos and unfamiliar ingredients, it is easy to get lost in translating the different terms of expiration dates. Best-before/ Best-by/ Best if used-by date

This date is a rough estimate from food producers to guarantee product quality but not safety. These dates are commonly used for foods that may go in your kitchen cabinets or pantry. Foods such as canned foods, cereals, cookies and pasta, may last for more than one or two years.

With proper storage, shelf-stable products might still be edible for a few weeks, to months after their best-by date.

### How to Read Food Dates:

#### Sell-by-date

The 'sell-by' date is the retailers' way of communicating to the consumer, how long certain foods can be displayed as 'for sale'. Most perishable products – such as eggs, pasteurized milk, and uncooked meat – will utilize the label 'sell-by'.

#### Freeze-by date

A 'freeze-by' date is usually stamped on raw red meats, or poultry. This date indicates when meat should be frozen, in order to pro-long its freshness.

#### Use-by date

The 'use-by' date indicates when certain foods should

be consumed, to ensure peak quality. It is usually printed on perishable foods such as pre-made salads and cooked meats.

If the 'use-by' date has passed, the food is still safe to eat but the quality of the product may diminish slightly. However, it is recommended to not consume foods after the 'use-by' date, ideally within 1-2 days.

### So, are expired foods still safe to eat?

With an exception for infant formula, food dating is mostly there for quality, as opposed to food safety. Provided consumers store produce in its ideal storage conditions, food manufacturers guarantee that their products will remain at the peak quality, until the date printed on their packaging. However, once the date has passed, the food quality begins to decrease. For example, if jam or jelly has reached its expiration date it may become slightly discolored; pasta may become hard, and the amount of time it takes for it to cook, may change; cookies may become less crunchy, or taste stale.

It is important to understand what different food labels mean. Foods do not necessarily become inedible after the expiration date, and there is a chance that they are still safe to consume. As halal-conscious consumers, we should do our very best to avoid wasting food.

### Tips for Food Safety

As mentioned earlier, food labels indicate when a product is at its best quality. This is of course, subject to proper handling and storage, and the type of food being considered.

Here are our top tips to ensure food-safety:

#### Beware of Damaged Packaging

Before purchasing – and especially before consuming a product – always inspect your food packaging. It may sound miniscule, but packaging is the last barrier of protection from the external environment. Factors such as being exposed to air and sunlight allow for bacteria to creep in.

#### Proper Storage

Food labelling exists for our own safety. Therefore, it is important that we pay attention to the packaging instructions especially when it concerns food storage. Even if the product is similar, different brands require different storage conditions for their product. It is always good to err on the side of caution and read the storage instructions on the package.

#### Conclusion

The various food expiration dates are a human attempt to estimate how produce should be handled, or when it should be eaten. While foods are best enjoyed before the expiration dates, they do not necessarily go bad once the expiration date has passed. Unless there are signs that the food has gone bad, they are safe to consume. Instead of throwing out your fresh herbs or expired pasta, refer to the expiration date as a mere guideline, and always use your five senses!

# 10 Key Halal Certification...

With more than 1.9 billion Muslim consumers around the world, the market of halal products is rapidly growing. At an increasing rate, suppliers are dealing with this heightened demand, and adapting their production lines to become compliant, and accommodate of halal guidelines. For the halal-conscious consumer, identifying halal products is necessary. This is only possible with a transparent and clear traceability plan for each product, along with its raw materials.

Below are some of the most important questions about halal certification and what to expect ahead of time for your establishment.

### 1. What does it mean to be Halal certified?

The term “Halal” comes from the Arabic word (ḥalāl) which means “permissible”. The Quran classifies food and goods in different categories such as “halal” (permitted) or “haram” (forbidden). For a product to be Halal Certified, it means that it is devoid of any impermissible ingredients, and that it has been processed in a facility that is conducive to maintaining the integrity of the halal status. Ingredients such as alcohol, pork, and other animal derivatives are major red flags.

Obtaining a halal certificate provides credibility to your establishment, which in turn gives confidence to the halal-conscious consumer.

### 2. What does a Halal certifying body do, and how much does it cost?

Halal certifying bodies investigate companies to determine whether or not their products meet the halal standards. The ingredients, suppliers, and production facility are the main points of concern. The production facility must be capable of maintaining the integrity of the halal status of the product from the point of entry to the point of departure. Once all hazards are mitigated within the facility, the certification body provides a seal of halal certification. In absentia of this detailed and thorough review, the product cannot be certified.

### 3. What are the requirements for Halal Certification?

Halal certification agencies focuses on 4 core principles when fulfilling their service: Sanitation, Traceability, Integrity, Composition

Which make up the acronym STIC . These core principles govern all of the following halal environments: Manufacturers, Restaurants, Slaughter Houses, Kitchens, Distributors, Grocery Stores

#### Sanitation:

“Are any tools or equipment being utilized for both halal and non-halal products?” All traces of smell, taste, and color must be removed from the apparatuses that involve both halal and non-halal products. These measures must be documented and recorded via a sanitation standard operating procedure. These



A member of the KBHC Shariah advisory committee Sheikh Abdullatif Abdulkarim conducts a training programme at Nestle Kenya on Halal certification

measures must prevent cross contamination of any kind.

#### Traceability:

“Do I have a system of tracking and tracing of the product within the facility?” Halal producing facilities must involve tracing measures that ensure halal products are accounted for from start to finish.

“Are the raw materials, or ingredients of my halal product sourced from a company that has a halal certificate or statement of halal compliance?” Each supplier must disclose all relevant information regarding their ingredients and manufacturing practices to the certification body.

#### Integrity:

“Is my facility fit to produce a clean ( taahir ) product?” Government and industry standards such as GMP, HACCP, ISO, and SQF are all positive supplements to have in your portfolio as a business, even though all are not required for halal certification purposes.

#### Composition:

“Does the facility utilize any ingredients that are prohibited?” It is essential that animal derived ingredients used in halal products be sourced from halal certified suppliers, or remain completely separate from halal products.

### 4. What are the concerns of halal consumers?

It is essential for the halal consumer to identify the product they are buying in retail stores as being produced according to halal dietary restrictions. Halal consumers do not know if the ingredients names have been masked, or considered “proprietary” and not disclosed. Consumers do not know if the facility produces other products that are considered to be contaminants, which must not come into contact with halal products. Halal consumers rely upon the insight, knowledge base, and expertise of a certifying agency to do the intensive work required. This ensures that the product is permissible to eat without



# ...Questions Answered

Continued from Page 14

question. Halal certification alleviates the heavy burden involved in determining if a product can be utilized. Thus, when the halal certification seal is found on a product, the consumer finds confidence via the trust of the organization that backs it.

## 5. What are those things which are prohibited (haram) to come into contact with halal products?

- Human derived ingredients
- Pork
- Donkey
- Animals with fangs or talons (Carnivorous)
- Animals not slaughtered according to Islamic ritual rites
- Carrion
- All forms of filth (Najis)
- Insects (other than locusts)
- Any intoxicants
- Anything toxic or harmful to the body

Anything processed, made, produced, manufactured, and/or stored using utensils, equipment, and/or machinery in contact with any of the above that have not been cleansed according to standards which remove contaminants.

\*Filth (Najasa): Only pure items may come into contact with halal products. Impure items cause contamination which is prohibited in the Halal System. Impure items (contaminants) are as follows:

- Pig (All parts, including skin and bones) both while alive or dead
- Dog (All parts, including saliva) both while alive or dead
- Animals not slaughtered according to Islamic ritual rites (dead animals/maytah - All parts)
- Urine
- Excrement
- Vomit
- Blood
- Pus

## 6. How are animals made Halal?

Animals that are not on the banned list are made halal via the process of dhabiha. This process is the most humane method of slaughter, and causes the least amount of pain to an animal. The animal should be handled with care, be properly fed, and devoid of any sicknesses or diseases.

The prophet Muhammad (peace be upon him) said: "... When you slaughter an animal, do it in the best possible way; and any of you should sharpen his blade so that the animal may be spared from the suffering of the slaughtering." Kindness and proper treatment of animals is part and parcel to the Halal method.

## 7. If a facility also produces prohibited ingredients, can halal products still be manufactured there?

In Muslim minority societies, manufacturers produce both Halal and Non-Halal products in the same facilities. If this is the case, then the certification agency must ensure that either of 2 cases holds true. Either the equipment that comes into contact with the halal items is not used for any other non-Halal purpose,

or the facility instills a method of cleaning (Sanitation Standard Operating Procedure) that removes all residual traces of taste, smell, and color from that location.

## 8. Can a company use a Halal logo on their product without being halal certified?

If a manufacturer intends to add the word "Halal" to product packaging, the product and facility must be certified by a credible and recognized halal certification body. Anytime the term Halal is applied to any product, it is considered as a legal statement which must be verifiable.

## 9. About how long does it take to get certified?

Typically, the full certification process takes anywhere from 1 to 4 weeks from the audit date. Many factors play a role in the time to completion, including, but not limited to the number of products, ingredients, suppliers, the facility size, and the complexity of the production process.

One major factor in determining the length of time to getting your establishment approved, and certificate delivered, is the submission of documents for review. Each establishment is required to submit a list of documents, such as, Sanitation Standard Operating Procedures, halal disclosure statements for raw material manufacturers, and more.

## 10. Why do I need Halal Certification?

Halal certification is needed to inform Muslim consumers that products are prepared by halal methods. Through the halal assurance system, haram products can be identified. Halal labeling legislation also protects the rights of consumers. Having a specific logo demarcates food products as permissible and impermissible.

- A Halal certificate is a guarantee that the products comply with the Islamic dietary requirements or Islamic lifestyle.
- Halal certification significantly enhances the marketability of your products.
- If you are exporting or planning to export to Muslim-majority countries then the Halal certificate will allow you to meet one of the important requirements by the importing countries.



*Your Seal of Assurance*

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# Halal – Its Meaning and Significance to the Muslims

“Halal” is an Arabic word that literally just means “allowed” or “permitted”. In the Qur’an, it is often used together with the word “tayyib”, which means “wholesome”. The opposite of halal is haram.



The process control engineer at Devkan Enterprises Gaurav Shah receives the KBHC Halal Certificate from Mgeni Hamisi and Shariah advisory committee member Sheikh Hussein Kassim.

In business terms, halal may be broadly described as a value-based quality assurance system that is implemented within a supply chain. But in layman’s terms, Muslims the world over equate halal to things or acts which are allowed by Allah the Almighty.

In recent years, the scope of halal has been extended to include, not only food, drinks, income and marriage as they are found in the Qur’an but also other aspects of a Muslim’s daily life.

So why is halal significant to Muslims? The reason is quite simple, as the One who shapes and forms every living being in this world, including us humans, He would know precisely what is good and bad for each and every one of us.

The Qur’an states, “Forbidden to you (for food) are: Al-May-tatah (the dead animals – cattle-beast not slaughtered), blood, the flesh of swine, and the meat of that which has been slaughtered as a sacrifice for others than Allah, or has been slaughtered for idols, or on which Allah’s Name has not been mentioned while slaughtering, and that which has been killed by strangling, or by a violent blow, or by a head-long fall, or by the goring of horns – and that which has been (partly) eaten by a wild animal – unless you are able to slaughter it (before its death) – and that which is sacrificed (slaughtered) on An-Nusub (stone altars)...(Surah Al-Ma’idah verse 3).” With this commandment, believing Muslims the world over would simply adhere and submit. No questions asked.

As such, in many Muslim majority countries, halal is taken very seriously. This seriousness extends past food and drinks, as they are naturally equated to sustenance that shapes and

forms the tissues and muscles in our bodies.

If the body is fed with haram sustenance, one would not enter Paradise and “the hellfire is more worthy of it”, according to several hadiths or sayings of the Prophet, peace and blessings be upon him.

Going beyond food, halal compliance now extends to daily consumer goods and services, including cosmetics, pharmaceuticals, clothing and fashion, business, finances, even investment, making sure that these halal products and services are produced and bought using halal sources or income.

To make sure its Muslim majority population is protected from haram food and other consumer goods and services, halal certification standards were introduced to differentiate ones that comply with Islam’s Shari-ah rules from the ones that do not.







# KENYA BUREAU OF HALAL CERTIFICATION

## LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2021



### 3F GHANA LIMITED

P.O. Box D1 – D4, Ottawa Street,  
Ghana Free Zones - Ghana  
Processors of Crude Shea Butter  
and Shea Powder (DOC)



### BIDCO AFRICA LIMITED

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



### CROWN BEVERAGES LIMITED

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



### 3F GHANA OILS AND FATS LIMITED

P.O. Box Plot A1, Road D, Free Zones Enclave,  
Tema – Ghana  
Processors of Crude Shea Butter and Shea Powder  
(DOC)

### BIDCORO AFRICA LIMITED

P.O. Box 239 - 01000 Thika  
Manufacturers of Fruit Drink Juice and  
Drink Concentrate Products

### BIGCOLD KENYA LIMITED

P.O. Box 5311 – 00506, Nairobi  
Processors of Meat and Meat Products,  
Poultry and Poultry Products and Vegetables  
and Vegetable Products

### BIO FOOD PRODUCTS LIMITED

P.O. Box 27623 – 00506, Nairobi  
Processors of Yoghurt & Yoghurt Drink, Milk,  
Cream, Mayonnaise, Jam and Honey



### BIOMEDICA LABORATORIES LIMITED

P.O. Box 66627 – 00800, Nairobi  
Processors of Baking and Dairy Ingredients



### BOTANICAL EXTRACTS EPZ LIMITED

P.O. Box 401 – 00204, Nairobi  
Processors of Bixa Extracts, Moringa Seed Oil  
and Shea Butter



### BROOKSIDE DAIRY LIMITED

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



### ABBAS TRADERS LIMITED

P.O. Box 80240 – 80100, Mombasa  
Processors of Black Tea

### 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



### AFRIBON (K) LIMITED

P.O. Box 45768 – 00100, Nairobi  
Processors of Flavours and Compound Ingredient  
Systems



### AFRIMAC NUT COMPANY LIMITED - THIKA

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



### 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



### ALISON PRODUCTS (K) LIMITED

P.O. Box 32805 – 00600, Nairobi  
Processors of Food Colours, Food Essence, Oils,  
Glycerin and Liquid Paraffin



### APT COMMODITIES LIMITED

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



### ATHI RIVER OILS EPZ LIMITED

P.O. Box 76618 – 00508, Nairobi  
Manufacturers of Vegetable Cooking Oils

### AVOIL INDUSTRIES LIMITED

P.O. Box 318 - 00600, Nairobi  
Manufacturers of Avocado Puree

### AYNASH SPRING

P.O. Box 8970 – 00100, Nairobi  
Processors of Purified Water

### BAKHRESA FOOD PRODUCTS LIMITED

P.O. Box 2517–Dar es salaam,  
Tanzania  
Processors of Carbonated Soft  
Drinks, Azam Fruit Juices, Fruit  
Concentrates, Uhai Drinking  
Water, African Frutti Juices, Azam  
Feast Ice Cream, Ice Lollies,  
Azam Chapati, Samosa Leaves  
and Spring Rolls



### BATIAN NUTS LIMITED

P.O. Box 500 - 60202, Nkubu  
Processors of Raw Macadamia Nuts

### BDELO LIMITED

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



### CAPEL FOOD INGREDIENTS LIMITED,

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



### CARBACID (CO<sub>2</sub>) LIMITED

P.O. Box 30564 – 00100, Nairobi  
Processors of Carbon Dioxide



### CECAL INVESTMENT

P.O. Box 2961 – 80100, Mombasa  
Processors of Cheese



### CHAD INDUSTRIES COMPANY (CIC S.A)

P.O. Box 2365, N'djamena - Chad  
Processors of Culinary Seasoning,  
Powdered Milk, Water and Carbonated Soft Drinks

### CHAI TRADING COMPANY LIMITED

P.O. Box 93324 – 80102, Mombasa  
Processors of Black Tea



### CONFINI LIMITED

P.O. Box 42887 – 00100, Nairobi  
Processors of Power & Energy Snacks and  
Chewy Candy Confectionery



### CONDICAF SA

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



### 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.



### CROFTS LIMITED

P.O. Box 12347 - 00400, Nairobi  
Processors of Avocado Oil



### DARFORDS INDUSTRIES LIMITED

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



### DELICIOUS FOODS LIMITED

P.O. Box 101389 - 00101, Nairobi  
Processors of Granola Breakfast Cereals

### DEL MONTE KENYA LIMITED

P.O. Box 147 - 01000, Thika  
Processors of Canned Pineapple, Aseptic Packed  
Pineapple Crush, Pineapple Juice Concentrate,  
Pineapple Syrup, Pure Juices and Juice Blends



### DEMKA DAIRY

P.O. Box 11818 – 00100, Nairobi  
Processors of Cheese and Yoghurt



### DEVKAN ENTERPRISES LIMITED

P.O. Box 66114 - 00800, Nairobi  
Processors of Breads and Buns

### DEVYANI FOOD INDUSTRIES (KENYA) LIMITED

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



### DEVYANI FOOD INDUSTRIES KENYA LIMITED

P.O. Box 19190 – 20100, Nakuru  
Processors of Flavoured Milk and Milk Drinks, UHT  
Milk, Juice Drinks, Fruit Flavoured Drinks, Drinking  
Yoghurt and Smoothie (Yoghurt and Juice)



### DIAMOND INDUSTRIES LIMITED

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



### DPL FESTIVE LIMITED

P.O. Box 734- 00606, Nairobi  
Manufacturers of Breads (White and  
Brown), Confectionery (Burger Buns & Hotdog  
Rolls)



### EASTERN PRODUCE KENYA LIMITED

P.O. Box 22 – 30301, Nandi Hills  
Processors of Black Tea



### ECOLAB EAST AFRICA LIMITED

P.O. Box 63497 - 00619, Nairobi  
Manufacturers of Liquid Soaps and cleaners,  
Detergents, Sanitizers, Floor Strippers, Cleaning  
Solutions, Lubricants, Degreasing And Wetting  
Agents, Disinfectants, Water Conditioners,  
Laundry Detergents, Bleaches, Fabric Softeners,  
Rinsing Additives, Deforming Agents , Anti-  
Microbial Washing Lotion, Cooling Water  
Treatment, Precursors, Liquid Rust Remover, Stain  
Remover Aqueous Acid/Scale Remover, Scuffing  
Masking Solution, CIP Cleaning Booster, Shower  
Gel, Hand Cleaner, Dish Washer Rinse Additives



### EDIBLE OIL PRODUCTS LIMITED

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

### EMPIRE KENYA E.P.Z. LIMITED

P.O. Box 92130 – 80102, Mombasa  
Processors of Black Tea

### ENNSVALLEY BAKERY LTD

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





# KENYA BUREAU OF HALAL CERTIFICATION

## LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2021



### EQUATORIAL NUTS PROCESSORS - MURANG'A

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



### FEAST FOODS PROCESSORS LIMITED

P.O. Box 77 - 80400, Ukunda  
Processors of Mango Puree, Pineapple and Passion Concentrates and Pineapple and Passion Juices

### GILOIL COMPANY LIMITED

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



### GITHUNGURI DAIRY FARMERS CO-OPERATIVE SOCIETY LIMITED

P.O. Box 3- 00216, Kiambu  
Processors of Milk and Milk Products



### GLACIERS PRODUCTS LIMITED

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



### 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



### GOLDEN AFRICA KENYA LIMITED

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



### GRAIN INDUSTRIES LIMITED

P.O. Box 43362 - 80100, Mombasa  
Manufacturers of Home Baking Flour, Bakers Flour, Self-Rising Flour, Atta, Mandazi Flour, Biscuit Flour, Noodle Flour, and Sifted Maize Meal



### GROUPACO HOLDINGS LIMITED

P.O. Box 2942 - 00621, Nairobi  
Manufacturers of Potato Chip Sticks, Multi-Grain Snacks, Multi-Grain Wavy Chips and Corn Puffs

### HAPPY COW LIMITED

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



### HONEY CARE AFRICA LIMITED

P.O. Box 24487 - 00502, Nairobi  
Processors of Honey, Cashew Nut Butter with Honey, Peanut Butter with Honey, Simsim Chocolate Crackers, Simsim Crackers, Peanut Crackers, Mix Crunch Crackers, Peanut Chocolate Crackers and Simsim Peanuts Minibites



### HUSEINI BAKERY LIMITED

P.O. Box 85347 - 80100, Mombasa  
Manufacturers of Baked Products



### IMPERIAL FOOD INDUSTRIES LIMITED

P.O. Box 9 - 00623, Nairobi  
Processors of Spices, Spice Blends and Seasonings

### IMPERIAL TEAS EPZ LIMITED

P.O. Box 17091 - 80100, Mombasa  
Processors of Black Tea

### INDO-AFRICAN TEA COMPANY (K) LIMITED

P.O. Box 88097 - 80100, Mombasa  
Processors of Black Tea

### INSTA PRODUCTS EPZ LIMITED,

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

### JAMES FINLAY (K) LIMITED - FINLAY BOTANICALS

P.O. Box 594- 20200, Kericho- Kenya  
Processors (Blenders) of Dried and Milled Botanical Crops

### JAMES FINLAY (K) LIMITED - TEA EXTRACTS SAOSA FACTORY

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



### JAMES FINLAYS MOMBASA LIMITED

P.O. Box 84619 - 80100, Mombasa  
Processors of Black Tea

### JAMBO FOOD PRODUCTS CO. LIMITED

P.O. Box 71, Shinyanga - Tanzania  
Processors of Carbonated Soft Drinks, Non-Carbonated Soft Drinks and Still Drinking Water

### JUNGLE MACS EPZ LIMITED

P.O. Box 2068 - 01000, Thika  
Processors of Macadamia Nuts, Cashew Nuts, Macadamia Oil, Avocado Oil, Fresh Avocado Fruits and Dried Fruits

### KAPA OIL REFINERIES LIMITED

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



### 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)



### KENSALT LIMITED

P.O. Box 81665 - 80100, Mombasa  
Manufacturers of Sea Salt and Packaged Drinking Water



### KENSALT LIMITED

P.O. Box 683 - 80200, Malindi  
Manufacturers of Packaged Drinking Water

### KENTASTE PRODUCTS LIMITED

P.O. Box 3043 - 80100, Mombasa  
Manufacturers of Coconut Milk, Coconut Cream, Coconut Oil and Desiccated Coconut

### KENYA BIXA LIMITED

P.O. Box 96245 - 80110, Mombasa  
Processors of Tea Norbixin



### KENYA SWEETS LIMITED

P.O. Box 40733 - 00100, Nairobi  
Processors of Milk Sweets, Tropical Mints, Lit Mint Heaven, Fruity Sweets, Drinking Chocolate, Icing Sugar, Caster Sugar, Brown Sugar with Molasses and White Mints

### 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



### KENYA TEA PACKERS LIMITED (KETEP)

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



### KILIMANJARO BIOCHEM LIMITED

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



### KINANGOP DAIRY LIMITED

P.O. Box 425-20318 Kinangop  
Processors of Milk and Milk By-Products



### KITUI FLOUR MILLS LIMITED

P.O. Box 42160 - 80100, Mombasa  
Processors of Wheat Flour, Wheat Bran, Wheat Pollard, Maize Flour, Maize Bran and Maize Germ



### LADGROUP LIMITED,

P.O. Box Abimbola House, 24 Abimbola Street, Isolo, Lagos - Nigeria  
Processors of Sheanut Butter and Sheanut Cake



### LIMBUA GROUP LIMITED

P.O. Box 341 - 60100, Embu  
Processors of Macadamia Nuts and Avocado Oil

### LINDOP AND CO. (KENYA) LIMITED

P.O. Box 41696 - 80100, Mombasa  
Processors of Black Tea



### LUTEX LIMITED

P.O. Box 16957 - 80100, Mombasa  
Processors of Black Tea

### MAC NUTS INTERNATIONAL EPZ LIMITED

P.O. Box 77914 - 00610, Nairobi  
Processors of Raw Macadamia Nuts

### MALISHI SA

P.O. Box B.P. E 1566, Bamako - Mali  
Processors of Crude Shea Butter

### MARS WRIGLEY CONFECTIONERY KENYA LIMITED

P.O. Box 30767-00100, Nairobi  
Processors of Chewing and Bubble Gums (PK Menthol, PK Peppermint, PK Cinnamon, Big G Original, Doublemint Peppermint, Doublemint Menthol, Juicy Fruit/Starburst Chewing Gum, Juicy Fruit Chunks/Starburst Bubble Gum, Juicy Fruit Strawberry Chunk, Juicy Fruit Strawberry Pellet and PK Cool Mint Bubble Gum)

### MARS WRIGLEY

**NOTE: OTHER MARS WRIGLEY PRODUCTS ARE NOT HALAL CERTIFIED**

### MAYA E.A LIMITED

P.O. Box 68683 - 00610, Nairobi  
Bakery Raw Materials



### MENENGAI OIL REFINERIES LIMITED

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



### MHS BAKERS LIMITED

P.O. Box 3429- 00506, Nairobi  
Processors of Breads, Buns, Rolls, Scones and Cakes

### MJENGO LIMITED

P.O. Box 1536 - 01000, Thika  
Processors of Biscuits, Cookies, Corn Puffs, Wafers, Cereals, Pasta and Rice



### MOMBASA MAIZE MILLERS LIMITED,

P.O. Box 87074 - 80100, Mombasa  
Processors of Home Baking Flour, Chapati Flour, Bakers Flour, Self-Raising Flour, Atta Mark 1, Whole Meal Flour, Noodle Flour, Sifted Maize Meal, Chenga Ni Taifa and Sooji (Wheat Grits)



### MOMBASA MAIZE MILLERS NAIROBI LIMITED,

P.O. Box 17630 - 00500, Nairobi.  
Processors of Home Baking Flour and Maize Meal Flour



### MORANI LIMITED

P.O. Box 3146 - 10400, Nanyuki  
Processors of Cheese and Ghee



### MORINGA FOR LIFE EPZ LIMITED

P.O. Box 182 - 80404, Msambweni  
Processors of Moringa Powder and Moringa Products





# KENYA BUREAU OF HALAL CERTIFICATION

## LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2021



**MULSONS IMPEX LIMITED**  
P.O. Box 1470 – 00232, Ruiru  
Processors of Spices and Cereals

**MOVITA OILS LIMITED**  
P.O. Box 81668 – 80100, Mombasa  
Processors of Edible Oils and Cooking Fats

**NAGAAD COMPANY LIMITED**  
P.O. Box 7311 – 00610, Nairobi  
Processors of Arabic Gum

**NAIVAS LIMITED (CENTRAL BAKERY)**  
P.O. Box 61600 – 00202, Nairobi  
Manufactures of Bread & Bread Products, Buns & Rolls, Cakes & Muffins, Pies & Pastry Products, Mandazi, Doughnuts and Biscuit

**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 & Drinking Water

**MZURI SWEETS LIMITED**  
P.O. Box 81346 – 80100, Mombasa  
Manufacturers of Candies, Bubble Gums, Chewing Gums and Ball Gums

**NESTLE (K) LIMITED**  
P.O. BOX 30265-00100, Nairobi  
Processors of Beverages, Infant & whole Family cereal and Culinary.

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

**OSHWAL FLAVOURS LIMITED**  
P.O. Box 33959 – 00600, Nairobi  
Food Colours, Food Flavours, Food Additives and Industrial Fragrances

**PACK INGREDIENTS E.A. LIMITED**  
P.O. Box 191 – 00507, Nairobi  
Processors of Flour Improver Products, Bread Improver Products, Cakes and Confectionery Improver Products, Special Baking Oils and Leavening / Aerating Agents

**PAEM COMPANY LIMITED**  
P.O. Box 9779 – 00200, Nairobi  
Processors of Macadamia Nuts

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

**PBC SHEA LIMITED**  
P.O. Box BP 20 – 00233, Bupe - Ghana  
Processors of Crude Shea Butter and Shea Powder (DOC)

**PEMBE FLOUR MILLS LIMITED**  
P.O. Box 17955 – 00500, Nairobi  
Processors of Fortified Wheat Flours, Maize Meal and Finger Millet Flours

**PESHWOOD ENTERPRISES LIMITED**  
P.O. Box BP 3349 – 80100, Mombasa  
Processors of Black Tea

**PIONEER FOODS LIMITED**  
P.O. Box 61204 – 00200, Nairobi  
Processors of Potato Crisps, Matoko Crisps, Peanuts, Chevadas, Spices, Herbs and Seasonings

**PRADIP ENTERPRISES (E.A) LIMITED**  
P.O. Box 10336- 00100 Nairobi  
Flavours, Emulsions, Colours (Food) and Food Additives.

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

**PRIVAMNUTS EPZ KENYA LIMITED**  
P.O. Box 2404 – 60100, Embu  
Processors of Roasted Macadamia Nuts

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

**PUKKA PRODUCTS LIMITED**  
P.O. Box 16821 – 00620, Nairobi  
Processors of Ice Cream and Lollies

**PURATOS KENYA LIMITED**  
P.O. Box 42134 – 00100, Nairobi  
Processors of Bread Improvers and Cake Mixes

**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, Vinegar, Salad Dressing & Chocolate

**RE-SUNS SPICES LIMITED**  
P.O. Box 63341 – 00619, Nairobi  
Processors of Herbs, Spices and Food Seasonings Mixture

**ROYAL CONVERTERS LIMITED**  
P.O. Box 11500 – 00400, Nairobi  
Processors of Soft Dough, Hard Dough and Cream Biscuits

**SALIM WAZARAN KENYA COMPANY LIMITED**  
P.O. Box 43277 – 80100, Mombasa  
Manufacturers of Indomie Instant / Cup Noodles

**SEA HARVEST (K) LIMITED**  
P.O. Box 2175 – 80100, Mombasa  
Processors of Frozen Sea Foods, Fish and Fisheries Products

**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

**SSEO KENYA LIMITED**  
P.O. Box 88868 – 80100, Mombasa  
Processors (Blenders) of Black Tea

**SUNPOWER PRODUCTS LIMITED**  
P.O. Box 41112 – 00100, Nairobi  
Processors of Cheese and Yoghurt



**SUNNY PROCESSORS LIMITED**  
P.O. Box 62 – 00232, Ruiru  
Processors of Mango Puree

**SUNTORY BEVERAGE AND FOOD KENYA LIMITED**  
P.O. Box 27956 – 00100, Nairobi  
Processors of Water Based Flavoured Drinks and Energy Drinks

**SUPERFINE AFRICA NUTS LIMITED**  
P.O. Box 7780 – 01000, Thika  
Processors of Raw Macadamia Kernels

**TASTY TRIANGLE**  
P.O. Box 32929 – 00600, Nairobi.  
Processors of Beef Samosas, Mutton Samosas and Chicken Samosas

**TATA CHEMICALS MAGADI LIMITED**  
P.O. Box 1 – 00205, Magadi  
Processors of Soda ash, Industrial salt, Cattle salt and crushed refined soda

**TIANRAN BIOTECH (U) LTD**  
P. O. Box 33695 Kampala  
Plot 5&7 Nyanza Close, Jinja  
Processors of Gelatin

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

**TRI-CLOVER INDUSTRIES (K) LIMITED**  
P.O. Box 17663 – 00500, Nairobi  
Processors of Sauces, Powdered Products, Cordials and Liquid Food Essence

**TROPICAL HEAT LIMITED**  
P.O. Box 44804 – 00100 Nairobi  
Processors of spices & seasonings, herbs, flavoured potato products (crisps, crinkles & sticks), flavored banana crisps and other snacks (flavoured popcorn, 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, Powder Products and Biscuits

**THE SAVANNAH FRUITS COMPANY LIMITED**  
P.O. Box TL 20 – 00233, Tamale - Ghana  
Processors of Traditional Hand Crafted Shea Butter and Virgin Coconut Oil

**UNGA LIMITED**  
P.O. Box 30386 – 00100, Nairobi  
Manufactures of Wheat Flour, Maize Flour, Porridge Flour, Sifted Maize Meal, Pulses and Rice

**UNIFOODS (E.A) LIMITED**  
P.O. Box 17635 – 00500, Nairobi  
Manufactures of Cereal Rusk

**UNILEVER KENYA LIMITED**  
P.O. Box 30062 – 00100, Nairobi  
Processors of Royco and Knorr

**UNILEVER TEA KENYA LIMITED**  
P.O. Box 20 – 20200, Kericho  
Processors of Green Tea Products

**UPFIELD KENYA LIMITED**  
P.O. Box 17857 – 00500, Nairobi  
Manufactures of Margarine, Peanut Butter and Porridge Flour

**UPLANDS PREMIUM DAIRIES AND FOODS LIMITED**  
P.O. Box 479 – 00502, Nairobi  
Processors of Milk and Milk By-Products





# KENYA BUREAU OF HALAL CERTIFICATION

## LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2021



### UZURI FOODS LIMITED

P.O. Box 53366 - 00200, Nairobi  
Processors of Home Baking Flour, Bakers Flour,  
Self-Raising Flour, Mandazi Flour, Biscuit Flour,  
Atta Mark 1 and Whole Meal Flour

### VERT LIMITED

P.O. Box 10132 - 00100, Nairobi  
Processors of Fresh Fruits, Vegetables and Fruit  
Purees



### VIKIL SOLUTIONS LIMITED

P.O. Box 66114 - 00800, Nairobi  
Processors of Disinfectants and Sanitisers

### WAKULIMA FLOUR MILLERS LIMITED

P.O. Box 1868 - 00100, Nairobi.  
Processors of Maize Germ, Maize Bran,  
Maize Flour, Muthokoi, Nzenga and Maize Grits



### WEST AFRICAN SOY INDUSTRIES LIMITED (WASIL)

P.O. Box 2978, Ogun - Nigeria  
Processors of Soya Bean Oil, Soya Bean Meal,  
Soya Fatty Acid, Soya Lecithin, Crude Shea Butter,  
Shea Meal, Palm Kernel Oil (Crude And Refined),  
Palm Kernel Meal, Sesame Oil (Crude And  
Refined), Sesame Meal, Rice Bran Oil, Rice Bran  
Meal and Rice Lecithin

### WISH KENYA LIMITED

P.O. Box 2061 - 01000, Thika  
Processors of Nuts and Edible Oils

### WONDERNUT INTERNATIONAL EPZ LIMITED

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



### ZEELANDIA EAST AFRICA LIMITED

P.O. Box 68683 - 00610, Nairobi  
Processors of Bakery Ingredients and  
Cake Mixes



### CERTIFIED RESTAURANTS

#### AMIGOS PIRIPIRI PIZZA

Two Rivers Mall - Nairobi  
P.O. Box 5462 - 30100, Nairobi

#### GALITO'S / CHICKEN INN/ PIZZA INN

(Nairobi, Nakuru, Thika & Mombasa)

**NOTE: GALITO'S TWO RIVERS MALL, PIZZA INN AND  
CHICKEN INN MTWAPA ARE NOT HALAL CERTIFIED**



#### DOMINOS PIZZA - The Hub Mall - Karen,

Fortis Towers - Westlands, Un Corner - Gigiri  
Shopping Centre, Shell - Hurlingham, City Mall -  
Mombasa, Marsabit Plaza - Ngong Road And Next  
Gen Mall - Mombasa Road)  
P.O. BOX 587 - 00621, Nairobi



#### KUKU FOODS KENYA LIMITED

(Kentucky Fried Chicken - KFC)  
(Nairobi, Nakuru, Kisumu, Nanyuki,  
Eldoret, Thika and Mombasa)  
P.O. Box 14104 - 00100, Nairobi



#### MC FRYS LIMITED

(Kitengela, Mombasa Road, South B,  
Butere Road, Nairobi West, Adams Arcade,  
Hurlingham, Gigiri, Moi Avenue, Akamba,  
Highridge and Westlands)  
P.O. Box 70364 - 00400, Nairobi



#### PIRIPIRI BBQ

Diamond Plaza II, First Floor, 4<sup>th</sup> Parklands  
Avenue - Nairobi  
P.O. Box 49434 - 00100, Nairobi

#### STAN FRYS LIMITED

Pangani Shopping Centre - Nairobi  
P.O. Box 66161 - 00800, Nairobi

#### THE ROOSTER FAST FOOD LIMITED

Mwanzi Road, Westlands - Nairobi  
P.O. Box 42902 - 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  
Otieno Oyoo Street

#### AGA KHAN HOSPITAL - MOMBASA

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



#### DIVINE CATERERS LIMITED

P.O. Box 4110 - 00200, Nairobi  
Goan Housing Estate Pangani - Nairobi

#### LSG SKY CHEFS KENYA LIMITED

P.O. Box 19166 - 00501, Nairobi  
Jomo Kenyatta International Airport, Opposite  
Terminal 2, Off Tower Road

#### NAS AIRPORT SERVICES LIMITED

P.O. Box 19010 - 00501, Nairobi  
Mankuli Road, Jomo Kenyatta International  
Airport, Nairobi



#### NEWREST GHANA LIMITED

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



### CERTIFIED ABATTOIRS

#### CA and EZ FARM PRODUCE

(Poultry Abattoir)  
P.O. Box 70 - 10400, Nanyuki  
Tel: 0722246661/0720829938

#### CHOICE MEATS

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



#### DAGORETTI SLAUGHTERHOUSE

(Beef & Sheep Abattoir)  
P.O. Box 1779 - 00902, Kikuyu  
Tel: 0727065701

#### FAKHRI FOODS LIMITED COMPANY

(Poultry Abattoir)  
P.O. Box 82206 - 80100, Mombasa  
Tel: 0723435888

#### FARMERS POINT

(Poultry Abattoir)  
P.O. Box 24033 - 00502, Karen  
Tel: 0722266710

#### GRANDEUR PRODUCTS LIMITED

(Poultry Abattoir)  
P.O. Box 118 - 60125, Embu  
Tel: 0705103390, 0725452203



#### KAKUZI PLC

(Beef Abattoir)  
P.O. Box 24 - 01000, Thika  
Tel: 020 -  
34137/4440115/0733600931/0722205342



#### KENCHIC LIMITED

(Poultry Abattoir)  
P.O. Box 20052 - 00200, Nairobi  
Tel: 020 2013209 / 2042428/2060428



#### KENYA NUT CO. LTD. (MORENDAT BEEF)

(Beef Abattoir)  
P.O. Box 510 - 20117, Naivasha  
Tel: 0720807280

#### KEEKONYOKIE SLAUGHTERHOUSE

(Beef & Sheep Abattoir)  
P.O. Box 1, Kiserian  
Tel: 0721525376/0720968874/071035105

#### MAJIPONICS LIMITED (FARMER MAX PRODUCTS)

(Poultry Abattoir)  
P.O. Box 1848 - 10400, Nanyuki  
Tel: 0713080306

#### MARULA ESTATES LIMITED

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



#### NEEMA LIVESTOCK AND SLAUGHTERING INVESTMENT LIMITED

(Cattle, Camel, Goat and Sheep Abattoir)  
P.O. Box 8267 - 00610, Nairobi  
Tel: 0726421402



#### NIGHTINGALE TURKEYS LIMITED

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

#### NIKWETU HOLDINGS LIMITED

(Poultry Abattoir)  
P.O. Box 54 - 00502, Nairobi  
Tel: 0768624276

#### NYONG'ARA SLAUGHTER HOUSE

(Beef & Sheep Abattoir)  
P.O. Box 64382 - 00620 Nairobi  
Tel: 020 2513021 / 0722 714990

#### OL PEJETA RANCHING LIMITED

(Beef & Sheep Abattoir)  
P.O. Box Private Bag, Nanyuki  
Tel: 020 - 2033244 / 0720 851937



#### QUALITY MEAT PACKERS LIMITED

(Poultry & Beef Abattoir)  
P.O. Box 41748 - 00100, Nairobi  
Tel: 020 - 2525334/0737617447



#### RUARAKA DUCKS LIMITED

(Poultry Abattoir)  
P.O. Box 168 - 20117, Naivasha  
Tel: 0733 727028

#### THE WELL HUNG BUTCHER LIMITED

(Beef & Sheep Abattoir)  
P.O. Box 124 - 10406, Timau  
Tel: 0700942942



### CERTIFIED BUTCHERIES

#### ANGLO DANISH (FOODS) LIMITED

Ratna Square, Nyali - Mombasa  
P.O. Box 97986 - 80112, Mombasa

#### MC DISTRIBUTORS LIMITED

Mpaka Road, Mpaka House - Westlands  
P.O. Box 70364 - 00400, Nairobi

#### NAIVAS LIMITED (CENTRAL BUTCHERY)

Central Business Park, Industrial Area  
P.O. Box 61600 - 00202, Nairobi

#### QUICK MART LIMITED - BUTCHERY

Chaka and Lavington  
P.O. Box 2361-00621, Nairobi



#### SLICE N DICE BUTCHERY LIMITED

Unga House, Mpaka Road - Westlands  
P.O. Box 39969 - 00623, Nairobi

#### SOUTHERN MEAT SUPPLY

South C Shopping Centre  
P.O. Box 41419 - 00100, Nairobi

#### WEST END BUTCHERY LIMITED

Westlands Shopping Centre  
P.O. Box 14367 - 00800, Nairobi