



Your Seal of Assurance

Halal BULLETIN

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The Newsletter of the Kenya Bureau of Halal Certification

KBHC positioning Kenya as a regional hub for Halal Certification

In a spate of six years since the Kenya Bureau of Halal Certification (KBHC) was established, more than 100 companies and establishments have had their products approved as "Halal" thereby making them permissible for consumption by Muslims. This was after they conformed to halal standards which call for a Muslim to consume food and food products which meet the requirement laid down by the Islamic faith.

At the same time, several other establishments have lodged in applications for halal certification and are in the process of acquiring the KBHC Seal of Assurance.

Islam being a complete way of life calls for its followers to ensure that their lifestyles are guided by for prescribed in the Qur'an and the Sunnah (the teachings of Prophet Muhammad peace be upon him). Food is considered to be one of the factors which are important for a person's physical and spiritual growth and therefore, whatever a Muslim consumes has to be in line with Islamic teachings.

Kenya is among the countries which have embraced the Halal Certification concept considered as one of the fastest growing industries in the world today with an annual turnover of more than US\$2 trillion.

The halal industry has spread rapidly around the world while it was started for Muslims, it is now a global industry as producers continue to place the halal certification procedure at a higher value.

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A Preliminary Inspection of the Bakhresa Food Products (Cola Plant) in Dar-es-salaam, Tanzania. From left: Mr. George Nderitu the Quality Manager Fruit Processing Division, Sheikh Abdullatif Abdulkarim the Sharia Advisor at KBHC, Ms. Lilian Mwashighadi, the Quality Assurance Manager Bakhresa Food Products and Idris Sambuli, head of the KBHC Regulatory Department.

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Maintaining a Halal conscious attitude

The ever increasing demand in the food industry for cost-conscious and easily available food additives has on the negative side generated concerns among food consumers in the sources of ingredients used.

In the quest by food manufactures to find the perfect additives, ethics and moral standards have been ignored as doses of enhancers, flavourings and preservatives which are considered repugnant continue to serve as important sources of food additives.

While these concerns are gradually increasing in the West with consumer groups calling for the banning of some of these additives, in developing nations it remains business as usual for the manufactures as they feed unsuspecting consumers with ingredients like human hair, animal hooves, horns, feathers, crushed insects and the list goes on.

While some of these ingredients have been banned in the European Union, they can be found in many food flavorings and additives in third world countries.

The absence of regulations to indicate particular sources for ingredients on product labels have proved a godsend for manufacturers who continue to unleash their questionable and products in the market.

Islam emphasizes on good and wholesome foods and going by these criteria, products which contain such ingredients are not fit for consumption for Muslims.

This is where the Kenya Bureau of Halal Certification (KBHC) comes in to provide guidance on the Muslim populace about the product which they can safely consume without infringing on Islamic dietary laws.

Working with a team of scholars and food specialists, KBHC takes an analytical look at the products to ensure that the ingredients meet standards set by Islam.

A certified product is therefore an assurance that it has gone through rigorous analysis and fit for consumption by Muslims.

It is not dishonorable and it is within one's right to ask at a restaurant, café, fast food outlet if the product being served is halal

Many products on the market now bear the KBHC Seal of Assurance and this further makes it easy for Muslims to seek out products which are halal certified.

Consumption of halal is tied to the spiritual welfare of Muslims and therefore it becomes important for one to take measures to ensure that consuming halal food remains part and parcel of one's daily diet.

It is not dishonorable and it is within one's right to ask at a restaurant, café, fast food outlet if the product being served is halal.

Another source of concern is the many restaurants and food establishments especially in urban areas which carry the halal mark yet they are not halal compliant. Many unsuspecting Muslims have been attracted to these establishments believing that the products on offer meet Islamic dietary requirements yet this is not the case.

Of particular concern, some of these labels can also be seen in some food outlets where alcohol is served.

Muslim consumers should not allow to be beguiled with the 'halal' symbol but should ensure that halal standards are met and if this proves not to be the case, one has an option to seek alternative avenues which meet his or her religious needs. Consuming halal is not an alternative but a requirement for every Muslim as the consumption of haram (not-permissible) foods has negative impact on one's relationship with the Creator.

In some of the food establishments and airlines, Muslims have found themselves in a difficult situation where they are presented with pork, wine and other non-halal products as a result of not making clear their stance on the food to be served.

Buffets' served especially in top of the range restaurants have been known to contain non-halal foods items and regrettably some have had an unfortunate experience of unknowingly consuming these items simply because they could not read the label and failed to exercise their right to insist on halal.

That is why it becomes imperative for each and every Muslim to demand for halal and with the increasing number of people insisting that their dietary needs to be taken into consideration, it will not be difficult for food establishments to adhere to the wishes of their food conscious clients.

Challenges faced in Halal Certification

Halal certifiers for its part, given the fast-paced development in the food industry, are confronted with issues and concerns in food products.

- * The presence of alcohol and gelatin in food products
- *Feed ingredients used in livestock and poultry
- *Pork being mixed into beef as patties and processed meat
- *Lard used as frying oil
- *Shortening in bakery products
- *Phosphate in canned foods
- *Lecithin in drinks
- *Pork enzyme in popular food seasoning
- *Cross contamination in food production and processing
- *As an internal concern, Halal certifiers are expected to re-equip themselves by;
 - *Investing in organizational strengthening
 - *Investing in raising technical competence of its people
 - *Investing in continuing training and field exposures

*Investing in participation to Halal symposia here and abroad

*Investing in research and education

*Investing in continuing capability-building and a continuing review and upgrading of its current practices and procedures to cope up with new developments in the food industry

As an external concern, Halal certifiers are still faced with;

*Low appreciation and understanding of Halal certification by food producers and manufacturers

* Outright rejection of some requirements in Halal compliance (Muslim Employees in the production side)

*Varying degrees of competence and sophistication employed by Halal certifiers in product evaluation and processes

* Halal logo being indiscriminately and brazenly placed on food products without independent third party attestation

*Rampant claim of food as Halal without proof

The world of Halal

The Noble Quran emphasizes for Muslims to seek provisions that are 'halalan tayibban'. The English equivalent for this phrase would mean lawful and wholesome. Therefore, halal is actually about everything from the food we consume to the businesses we conduct to the transactions we perform in our daily lives. Halal is an all encompassing concept which encourages a Muslim to seek and use products, ventures and services that promote cleanliness, good health, moral wellbeing in all aspects of a person - that a product or service is safe for consumption, produced in a clean and health. environment Hence, Halal certified products or services provide assurance to all Muslims and other consumers on the Halal status of the certified products. Halal Certification is recognition that the products are permissible under Islamic Law. To the non-Muslims, Halal products are quality and hygienic products.

Halal – a new global market force

The interest and demand for Halal-certified products and services continues to increase across global markets, making Halal not just a religious obligation, but also a powerful market force.

With per capita expenditure on food, beverages and Islamic financial services consistently on the rise and the need to reach the growing Muslim market, the Halal industry is emerging as the standard of choice for consumers and manufacturers in many parts of the world.

With the recent interest in Halal healthcare, including personal hygiene and cosmetic products, the overall Halal market value is expected to rise even further.

For many producers, the conversion to Halal-only production makes good economic sense, for both meat and non-meat product ranges.

The booming Islamic financial sector is now beginning a synergistic convergence with the Halal market, forming the basis of a new Halal market economy. With more and more funds looking for Shariah-compliant investment opportunities, major financial institutions are now becoming actively involved in the Islamic financial sector.

While initially Halal products and services were seen to be for Muslims, the trend is changing and also gaining increasing ac-



Dr Ahmet (Centre) and Mr. Fatih from the Turkish community in Kenya presenting a Turkish artifact to Fauz Qureishi the CEO of Kenya Bureau of Halal Certification. The two paid a courtesy call at the KBHC offices where they discussed halal trade relations between Kenya and Turkey

ceptability among non-Muslims.

Halal has now become a universal concept. Halal stands for just and fair business transactions, caring for animals and the environment, social justice and welfare. It is not limited to a concept, confined or restricted to the slaughtering of animals for consumption by a Muslim, but encompasses products and services of the highest quality to meet the ever increasing awareness and needs of consumers in a demanding global market.

Halal is a Quranic term that simply means 'permitted' or 'lawful'. Halal when used in relation to food and other consumables means permissible for consumption and used by Muslims based on the Islamic law.

It is the responsibility of a Muslim to ensure that any food consumed or any businesses performed in their daily lives are clean, hygienic and not detrimental to either their health or well-being. Halal promotes cleanliness in all aspects of a person.

For an animal to go through the process from farm to fork as halal food, it must have lived a pure life from the very beginning, finishing a cycle of life that is permissible in accordance with Islamic standards. It must have eaten well, been treated well, and been slaughtered in a good manner.

The kind of treatment and feed an animal receives during its life is important. It should not be abused, mistreated or caused

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“ O you who believe! intoxicants and games of chance and (sacrificing to) stones set up and (dividing by) arrows are only an uncleanness, the shaitan’s work; shun it therefore that you may be successful (The Noble Qur’an 5 : 96)

Tanzania and Uganda seeks to emulate KBHC

The Kenyan success in implementing the Halal certification procedure is being studied by other East African countries with a view of implementing the concept.

Like Islamic finance, Kenya has become the source of attention in the region as players in the industry seek to implement the success enjoyed by Kenya Bureau of Halal Certification to regulate halal products.

In April, officials from Tanzania were in the country for a training programme undertaken by KBHC to prepare the implementation of the programme in the country.

The delegation was led by Ramadhan Sanze the secretary general of the Supreme Council of Islamic Organisations and Institutions in Tanzania

Accompanied by Chief Amir of the organisation Musa Kundecha and other senior officials, Sanze noted that despite the fact that Tanzania was a Muslim majority country, the concept had not taken root in the country and its introduction will go to great length to assist Muslims in seeing to it that their dietary concerns were taken into considerations.

Fauz Qureishi, the KBHC managing trustee said the agency will continue to provide training programmes to increase



A visit at Choice Meat Abattoir. From left: Sheikh Musa Kundecha, the Chief Amir Supreme Council of Islamic Organisations and Institutions of Tanzania, Idris Sambuli Regulatory Department In-charge at KBHC, Sheikh Ramadhan Sanze the Secretary General, Supreme Council of Islamic Organisations and Institutions of Tanzania and Mr. Stanley Mbugua, the Choice Meats' Operations Director.

efficiency and quality standards in the certification process.

A similar delegation was also in the country from Uganda on the same mission and last year Uganda Halal Bureau was launched. Inquiries have also been made from as far as Rwanda to facilitate the implementation of the Halal certification system in the country.

Fauz also said the growth of Halal certification in the region will necessitate the establishment of a Halal standardization procedure and the possible formation of a regional halal body to regulate the practice.

KBHC to open offices in Mombasa and Kisumu

In efforts to extend services to other parts of the country, the Kenya Bureau of Halal Certification (KBHC) is soon planning to open up branches in other parts of the country.

Branches will open in Mombasa and Kisumu

While the operations of the Bureau cover various parts of the country, the centre of operations is based at Village Plaza in Nairobi.

The new developments will see the further growth of the halal sector in the country where services will be brought closer to the people.

This is a positive indicator that the halal sector is growing in the country which at present has seen more than 100 food processing companies, restaurants and other establishments joining the growing list of certified halal companies.

Halal Training programme held to improve on halal standards

As part of its efforts to ensure that halal standards are met, the Kenya Bureau of Halal Certification (KBHC) in June organized a halal training programme for food processing facilities.

The training covered the general principles of Halal, foods and drinks in Islam, animal slaughter and the role of KBHC in facilitating the implementation of halal standards in food processing firms.

The programme held at Parklands Mosque was undertaken by Sheikh Abdullatif Abdulkarim from the Kenya Council of Imams and Ulamaa (KCIU).

The training programme attracted more than 30 participants from several companies which include Kenchic Limited, OI-Pejeta Conservancy, C.E Nightingale Turkeys, Ruaraka Ducks, Dagoretti and Kiserian Abattoirs.

What is Halal Certification?

Halal certification is the process by which a company ensures that its products can be consumed by Muslims as they meet the Islamic dietary laws. In this country, Muslims constitute 30 percent of the population and as this population grows, their demands for halal food grow as well. Not just in restaurants, cafes and take-aways but at sporting venues and for event catering. Observant Muslims, as well as many other people, and health conscious individuals look for Halal certification to ensure the quality of the food they consume. Halal consumers need to know that the food items they are buying meet the principles acceptable within their religion. Halal is not only seen from the religious viewpoint but also as an important component in the business world especially with the emerging global Halal market.

Having Halal certification is a competitive advantage in the ever challenging business environment of the modern food industry.

Due to the growing demand for halal products, many businesses are making the move to be Halal certified because they are a myriad of benefits to be gained.

You don't need to be a Muslim to have a Halal Certified business or to have Halal Certified products. You simply need to follow halal guidelines practices and once the community gets to know that the company or establishment is Halal Certified, they are more likely to start partaking the products as they have faith that the product or establishment meet the Islamic dietary law.

The Halal aspect is now accepted as a quality system worldwide that appeals to both Muslims and non-Muslims as well.

Why Obtain HALAL Certification?

Obtaining Halal certification will expand the company's market potential and gain more customers within the Muslim community which is on the increase.

- It gives consumer confidence and allows the consumers to make an informed choice of their purchases.
- Manufacturers and producers can use it as a marketing tool to secure bigger market share as halal food is suitable for both Muslims and non-Muslims. At the international level, it can enhance the marketability of products especially in the Middle East and South East Asian nations and other countries with a significant population of Muslims.
- Quality- it indicates that the food products do not only fulfill halal requirements, but also meet strict hygiene practices as halal also emphasizes on hygiene.

Some of the things needed to be put into consideration when applying for the Halal Certification:

- Purchasing meat products from Halal Certified butchers and abattoirs
- Removing any sort of pig meat (pork, bacon, ham) from the premises.

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Tayyab Sacranie (left) and Hafiz Moosa Ismail Patel members of Caravan of Mercy (UK) present a Halal certificate on behalf of KBHC to Mr. Mayur Shah, the Director Top Food Limited and Mr. Firoz Khan the Sales and Marketing Manager.



Sheikh Ishaq Ismail, a Trustee and Sharia Advisor at KBHC and Idris Sambuli during a preliminary inspection at Maasai Ostrich Farm Abattoir.



Sheikh Ishaq Ismail (left) the Sharia Advisor at KBHC inspects a Halal Turkey slaughtering process.

Looking on is Mr. Charles Nightingale, the Turkey farm's Managing Director.



Turning Kenya into a regional hub for Halal Certification

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Some of the participants who attended a halal training programme at Parklands mosque

While initially confined in Muslim countries, the industry has registered phenomenal growth which has seen manufacturing giants in the United States, Britain, Germany, Netherlands, Australia and other countries embracing the concept to tap into the Muslim markets. This has broken the barriers that had transcended the view that halal is only for Muslims and today, halal standardization has gained a high and important commercial value that overcomes the boundaries of religion and nations.

The Halal industry intersects and shares common values with many other industry sectors and the stakeholders in the Halal market – the producers, processors, manufacturers, logistics providers, retailers, restaurants, food service providers and others constitute a diverse integrated industry with a global reach that crosses geographic, cultural and religious boundaries.

While Halal is mainly focussed on food products, the concept is much wider and extends to pharmaceutical, cosmetics, personal care products, Islamic finance and the hospitality industry

The establishment of the Kenya Bureau of Halal Certification was driven by concerns of Muslims in the country who expressed fears that many products in the market do not meet halal guidelines contrary to the requirements of their faith.

These fears were more evident when it became clear that some products were being labelled as halal yet it was clear that they were susceptible to contamination from non-halal food while others contained ingredients which did not conform to halal practices.

These concerns drove a number of Muslim leaders drawn from various organisations to deliberate on the matter and among the resolutions was the need to put in place a body to regulate halal standards in the country.

As part of the implementation polices, a team comprising

of eminent Muslim personalities in the country travelled to South Africa and Malawi to learn from the successful implementation of the halal concept and through their learning experience, Kenya Bureau of Halal Certification (KBHC) was born in 2006 under the chairman of the late Abdulghafur Ganatra.

Other notable personalities in KBHC board include the former Tourism minister Najib Balala, the chairman of Majlis Ulamaa Kenya (the national council of Muslim scholars) Sheikh Khal-fan Khamis, Sheikh Ishaq Ismail also from the council of Muslim scholars, the Eastleigh Business Community chairman Hassan Gulled, the chairman of Jamia Mosque Committee Osman Warfa, Zool Nimji, the Ummah Foundation secretary general and Farouk Adam the vice chairman of Jamia Mosque among others.

In ensuring that halal standards are met, the body works closely with Muslim scholars from Majlis Ulamaa Kenya, the

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The world of Halal

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any pain. According to the teachings of Islam, it should be fed clean water and food that is appropriate and absolutely never fed another animal or products that contain the by-products of other animals.

Some of the beef, mutton, chicken consumed at the dinner table come from animals which are raised and fed on animal by-products derived from pigs, cows, dogs, cats while others live near filth dumps and feed on filth, dead animals and the like. To ensure the health of a person, the meat and milk of such animals is forbidden for a Muslims and Islam dictates that for such animal to be consumed, it has to be quarantine and fed on a clean normal diet for three days for chicken, ten days for sheep, lamb and forty days for big animals like cattle, camel before slaughter to make them Halal,

Slaughter

As an animal should be treated well during its life, it deserves the same treatment at the time of slaughter. The slaughter should never be done in the presence of other animals and the animal should be made comfortable as it is positioned for the slaughter. The act of slaughtering should be done with a sharp knife, so as to accelerate the process and reduce the pain suffered by the animal as much as possible. Prophet Muhammad peace be upon him said "If you must slaughter, slaughter in the best possible manner, sharpen your knife every time before you slaughter but not in front of the animal to be slaughtered. Do not slaughter an animal in the presence of other animal, and feed and rest the animal before slaughter."

The crude methods of killing animals with blunt objects, twisting necks of poultry or submerging them in hot boiling water is anathema to Islam and the products of such animals is considered haram (not permissible).

Thus the Muslims are also forbidden to eat animals that have died from strangulation, beating, or a head-long fall, or those, which have been killed by goring of the horns. It is common knowledge that in all these conditions unconsciousness precedes death.

The practice of the ritual slaughter drains blood completely from the slaughtered animal. It is the blood that carries toxins, germs and bacteria and when left inside the body of the animal, has the potential to cause health problems to the consumer.

Treating our bodies with wholesome foods free of harmful is not just a value desired by Muslims, it is the desire of all, and that means everyone can benefit from consuming halal foods.

Halal trade, refers to the trade of certified quality products that have met rigorous internationally accepted standards in production and hygiene.



Mr. Gavin Bell, General Manager Kuku Foods Limited (a KFC Franchise) and Idris Sambuli of KBHC during the signing of an agreement between the two organisations.

Kenya a hub for Halal Certification

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national council of Muslim scholars and the Kenya Council of Imams and Preachers of Kenya (KCIU).

On the global scene, KBHC has opened up links with other halal organisations in different parts of the world which includes the World Halal Council, the South Africa National Halal Authority (SANHA) and the Malawi Halal Council.

Like Islamic banking which won Kenya fame as a premier venue and hub for Islamic finance in the region, Kenya also prides itself to have taken the initiative in this area and other countries in East Africa are looking at the success of Kenya Bureau of Halal Certification with a view of replicating the concept in Tanzania and Uganda. KBHC recently undertook training programmes for officials from the two countries to help them jumpstart the launch of halal certification in the two neighbouring states.

Apart from the certification procedure, Kenya Bureau of Halal undertakes regular training for certified establishments to keep up to date with halal standards.

To build Kenya towards becoming a Halal Hub in the region, Kenya Bureau of Halal Certification is keen to work closely

What is Halal Certification?

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- Ensuring that vegetable oils and halal certified animal fats are used for cooking.
- If you are involved in non halal food, ensure that halal food is prepared using separate facilities, equipment, staff and separate designated area to ensure halal standards are met.
- There should be no contamination whatsoever with other foods that may not be halal.
- There should not be contamination with non-halal food during transportation.

By working closely with the Kenya Bureau of Halal Certification, those businesses who hope to sell Halal products can make sure that the way their food items are prepared, stored and served to consumers fulfills the Halal certification guidelines and therefore set them on the path to gaining this certification which will demonstrate their accreditation to customers.



Basic principles of halal and haram

General Quranic guidance dictates that all foods are halal except those that are specifically mentioned as haram. All foods are made lawful according to the Quran and the teachings of Prophet Muhammad Peace be upon him. "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. (Baqara (20, Verse 172)

According to the Islamic worldview, all food and drinks can be classified under one of the following categories:

Halal

'Halal' is an Arabic word which means lawful or allowable. Any food or drink which falls under this category is permitted for consumption. Most food and drinks are considered Halal unless they are stated clearly in the Quran and Hadith (prophetic sayings) as forbidden or non-Halal.

Haram

Foods which do not meet halal standards are traditionally known as 'Haram' which means unlawful or not permissible. As the name implies, any food or drink which is classified as non-Halal is prohibited for consumption. Examples of these include the meat of dead animals and birds, flesh of swine, blood, intoxicating drugs, alcoholic beverages and foods contaminated with any of the above products

Mashbooh

Any food or drink which lies within the grey area and does not fall clearly under the Halal or non-Halal category is classified as 'Mashbooh, alternatively called questionable or dubious.

Until the status becomes clear, Muslims should avoid consuming Mashbooh food or drinks. The Prophet peace be upon him has given a guideline concerning Mashbooh matters. "What is Halal is clear. And what is Haram is also clear. And in between those two is a dubious area in which many people do not know about. So whoever distanced himself from it, he has acquitted himself (from blame). And those who fall into it, he has fallen into a state of Haram." (Bukhari and Muslim)

Necessity dictates exceptions.

The range of prohibited things in Islam is quite limited, but emphasis on observing these prohibitions is very strong. At the same time, Islam is not oblivious to the exigencies of life, to their magnitude, or to human weakness and capacity to face them. A Muslim is permitted, under the compulsion of necessity which could be a threat to the life of a person, to eat a prohibited food in quantities sufficient to remove the necessity and thereby survive.

Product Storage, Display And Servings

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

Product Processing and handling

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

- The product or its ingredients does not contain any components or products of animals that are considered haram or animals that are not slaughtered according to Islamic Law;
- The product is prepared, processed or manufactured using equipment and facilities that are free from contamination with haram products; and
- During its preparation, processing, storage or transportation, it should be fully separated from any other food that does not meet the requirements specified in items that are considered as haram by Shariah Law.

Hygiene And Sanitation

Hygiene has been given much emphasis in Islam and it includes the various aspects of personal hygiene, clothing, equipment and the working premises for processing or manufacture of food. The objective is to ascertain that the food produced is hygienic and is not hazardous to health.

Hygienic can be defined as free from haram things, contamination and harmful germs.

All foods shall be prepared, processed, packaged, transported and stored in such a manner that they are in compliance to hygiene and sanitary requirements of the relevant authorities.

Helping You Fulfill Allah's Decree

Kenya Bureau of Halal Certification (KBHC) has devised and planned a professional system which monitors the process all the way from the source of production to the point of sale. During the certification process, the KBHC officials make thorough and strict inspections of the manufacturing plant and the processing methods to eliminate any chances of adulteration and contamination. The ingredients used in the manufacturing are analysed to ascertain their halal status.

After evaluation and assessment of the processing plant, products and equipments used, a Memorandum of Agreement outlining the terms and provisions of halal certification is signed by both parties and any infringement of this agreement renders the halal license invalid. KBHC inspectors conduct ad hoc audits on companies certified in order to verify and ensure that they are complying with KBHC standards and procedures.

KBHC which started in 2007 is not only limited to manufacturers and industries but has certified abattoirs, restaurants, butcheries, hospital catering facilities, bakeries etc. KBHC asks all businesses to come forward and register as halal compliant. The momentum is now building in Kenya for Muslim consumers seeking halal certified food. Halal food has been around for over fourteen hundred years but it is in the recent decades, particularly in multicultural societies that labeling and branding and halal certification of products has developed.

Halal is no longer a purely religious issue. It is becoming a symbol of quality assurance. An example of this is the situation in the UK where there are about 2 million Muslims but the halal consumers are about 6 million. They insist on halal meat because they consider it to be a mark of quality and safety.

Quranic verses and hadeeth about halal and haram

The foremost and absolute fundamental article of the Islamic faith is that there is no god but Allah, and Muhammad (peace and blessings of Allah be upon him) is the final messenger.

Further commandments which a Muslim has to live by including which food can be consumed (Halal) is entrenched in the Divine book, the Noble Qur'an. These laws were explained and put into practice by the life, actions and teachings (Sunnah) of Prophet Muhammad (peace be upon him)

1. Eat of the good things wherewith We have provided you, and render thanks to Allah if it is (indeed) He whom you worship" (2:172).

2. Forbidden to you are carrion, blood, and swine flesh, and that which has been immolated to (the name of) any other than Allah. But he who is driven by necessity, neither craving nor transgressing, it is no sin for him. Lo! Allah is Forgiving, Merciful" (2:173).

3. The beast of cattle is made lawful unto you (for food) except that which is announced unto you (herein), game being unlawful when you are on pilgrimage. (5:1)

4. "They ask thee (O Muhammad) what is made lawful for them. Say: (all) good things are made lawful for you. And those beasts and birds of prey which you have trained as hounds are trained, you teach them that which Allah taught you; so eat of that which they catch for you and mention Allah's name upon it, and observe your duty to Allah. Allah is swift to take account" (5:4)

5. "And eat not of that whereon Allah's name has not been mentioned, for lo! it is abomination. The devils do inspire their minions to dispute with you. But if you obey them, you will be in truth idolaters" (6:121).

6. Say: I do not find in that which has been revealed to me anything forbidden for an eater to eat of except that it be what has died of itself, or blood poured forth, or flesh of swine-- for that surely is unclean-- or that which is a transgression, other than (the name of) Allah having been invoked on it; but whoever is driven to necessity, not desiring nor exceeding the limit, then surely your lord is forgiving, merciful (6:145)

7. Therefore eat of what Allah has given you, lawful and good (things), and give thanks for Allah's favor if him do you serve (16:114)

8. He has only forbidden you what dies of itself and blood and flesh of swine and that over which any other name than that of Allah has been invoked, but whoever is driven to necessity, not desiring nor exceeding the limit, then surely Allah is forgiving, merciful (16:115)

9. herefore eat of that on which Allah's name has been mentioned if you are believers in his communications (16:118)

10. And what reason have you that you should not eat of that on which Allah's name has been mentioned, and he has already made plain to you what he has forbidden to you-- excepting what you are compelled to; and most surely many would lead (people) astray by their low (16:119)

11. And eat of the lawful and good (things) that Allah has given you, and be careful of (your duty to) Allah, in whom you believe (5:88)

12. Lawful to you is the game of the sea and its food, a provision for you and for the travellers, and the game of the land is forbidden to you so long as you are on pilgrimage, and be careful of (your duty to) Allah, to whom you shall be gathered (5:96)

13. O messengers! eat of the good things and do good; surely i know what you do (23:51)

14. O men! eat the lawful and good things out of what is in the earth, and do not follow the footsteps of the shaitan; surely he is your open enemy (2:168)

Hadith

1. On the authority of Abu Huraira (may Allah be pleased with him), who said: The Messenger of Allah said: "Allah the Almighty is good and accepts only that which is good. Then he mentioned [the case of] a man who, having journeyed far, is disheveled and dusty and who spreads out his hands to the sky [saying]: O Lord! O Lord!-while his food is unlawful, his drink is unlawful, his clothing unlawful, and he is nourished unlawfully, so how can he be answered!" (Muslim).

2. On the authority of Abu Ya'la Shahddad ibn Aus, the Messenger of Allah said: "Verily Allah has prescribed proficiency in all things. Thus, if you kill, kill well; and if you slaughter, slaughter well. Let each one of you sharpen his blade and let him spare suffering to the animal he slaughters" (Muslim).

3. Narrated by Rafi' bin Khadij, the Prophet told Muslims who wanted to slaughter some animals using reeds, "Use whatever causes blood to flow, and eat the animals if the Name of Allah has been mentioned on slaughtering them..." (Bukhari).

4. Narrated Abu Thalaba: Allah's Messenger forbade the eating of the meat of beasts having fangs (Bukhari).

5. Narrated Ibn Umar: The Prophet cursed the one who did Muthla to an animal (i.e. cut its limbs or some other part of its body while it is still alive (Bukhari).

6. Abu Talhah (may Allah be pleased with him) reported that the Prophet (peace and blessings of Allah be upon him) was asked about some orphans who had inherited some wine. He said, "Pour it away." He was asked, "Could they not make it into vinegar?" He said, "No." (Reported by Muslim).

7. Whatever intoxicates in large quantities, a small amount of it is haraam." (Narrated by Ahmad in al-Musnad, 2/91, 167, 179; 3/343).

8. Abu Hurairah (Radhiyallahu anihu) narrates that the Prophet (peace and blessings of Allah be upon him) said: "A time will come for the Ummah, when a person will not care, what he consumes is Halal or Haram. And it is further reported that, when this time comes, their duas will not be accepted".



Eat, drink and be a Muslim

Throughout the history of Islam, Muslims have faced enormous challenges and sacrifices to maintain the pristine and pure Deen of Allah ﷻ. The present situation is no different, with the Ummah in a quagmire both spiritually and physically. One is left to ponder and reflect why one Hadith of the Prophet salallahu alayhi wa sallam comes to mind – “Once the Ummah starts to consume haraam, Duas (supplications) will not be accepted or realized.”

HAS THAT TIME COME? We are all aware of the numerous dubious, suspect and tainted products being touted to the Muslims as halal. As Muslims we have been forewarned to “eat of that which is pure (halal).” Let us all go back to the basics and eat and feed our families only halal.

Halal refers to that which the Creator has made lawful. Its opposite Haraam refers to that which is forbidden. These parameters have been designed for health, safety and benefit of all mankind regardless of age, faith or culture. The realm Halal extends beyond the obvious references to food and touches all matters that relate to human life.

In the commercial arena all goods and services, markets, transactions, currencies and other activities come under the judgment of halal and haraam. These parameters include protecting the environment, humane treatment for animals, ethical investments and fairness in all commercial transactions.

Kenya Bureau of halal Certificate (KBHC) is a Kenyan response to the momentum now building up worldwide for better quality products and services as customers gain confidence in the halal process. We at KBHC urge the Muslim community to exercise great caution. Do not accept Halal sign on face value. Look for the KBHC logo and the Halal licence issued by KBHC. This will be your seal of assurance. Preserve your Iman, always eat halal.

KBHC advice to Muslim consumers in Kenya is as follows:
1) Make sure the products you buy have ingredients on their labels. If not, don't buy.
2) Don't buy meat from any shop that has not been certified halal by KBHC.
3) Avoid eating food at Non-Muslim restaurants due to the high risk of contamination with haraam foods and drinks.
4) Golden rule – “If in doubt, do without.”
5) Always look for KBHC logo before purchasing a product or food.

The Kenya Bureau of Halal Certification is a “not for profit”

entity mandated by several masajaids and Islamic institutions in all matters pertaining to the term “halal.” KBHC consists of various Muslim organizations which include Jamia Mosque, Masjid Nur-South C, Parklands Mosque, Parkroad Mosque, Baitul Mosque, Al-Momin Foundation (Landies Mosque), Ummah Foundation, Kenya Arab Friendship Society and Eastleigh Business Community Association.

KBHC is fully guided by Islamic scholars in all matters pertaining to Sharia and is also an affiliate member of World Halal Council



Sheikh Ishaq Ismail (left) presents a KBHC Halal compliance certificate to Mr. Nadim Manji, the Chief Operating Officer Aga Khan Hospital- Kisumu. Looking on is Ms Nimeera Shamji, the hospital director.

Quranic verses and hadeeth on halal and haram

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9. Abdullah Ibn Umar (Radhiyallahu anihu) reports that the Prophet (peace and blessings of Allah be upon him) said: “Whoever consumes intoxicants, his salaah is not accepted for 40 days”.

10. Prophet (peace and blessings of Allah be upon him) stated that; “ The Halal is clear and the Haram is clear; in between these two there are doubtful matters concerning which people do not know (whether they are Halal or Haram). One who avoids them, in order to safeguard his religion and his honour, is safe. Anyone who gets involved in any of these doubtful items, may fall into the Haram.. (Sahih Bukhari and Muslim)



KENYA BUREAU OF HALAL CERTIFICATION

LIST OF HALAL CERTIFIED ESTABLISHMENTS



CERTIFIED FOOD PROCESSING COMPANIES

ALPHA FINE FOODS LIMITED

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



where quality *meats* value!

BAKERS OVEN LTD

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



BAKHRESA FOOD PRODUCTS LIMITED

P.O. Box 2517 - Dar es salaam, Tanzania
Processors of Carbonated Soft Drinks (Azam Cola, Azam Cola Light, Azam Soda Limona, Azam Soda Apolina, Azam Soda Fursana, Azam Embe Fruit Juice, Azam Soda Orange, Malti Pineapple, Malti Lemon and Lime, Malti Apple, Malti Raspberry, Azam Nanabiva) Azam Safina Premium Drinking Water and Azam Sparkling Drinking Water



BRIAN RESOURCE TRAINING, PRODUCTION & DESSEMINATION CENTRE

P.O. Box 35482 - 00200 Nairobi
Processors of Dried Beef (ALIYA)



BURHANI BAKERS

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

BROOKSIDE DAIRY LIMITED

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



BIDCO OIL REFINERIES LIMITED

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



CORN PRODUCTS LIMITED

P.O. Box 1012-30100 Eldoret
Processors of Corn Products



CROWN FOODS LIMITED

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



C & R FOOD INDUSTRY LIMITED

P.O. Box 17647 - 00500 Nairobi
Processors of flavoured potato products (crisps & sticks), bhusu, chevda, chakri, spicy puri, papdi gathia, sev mamra, tal pak, flavoured peanuts, biscuits, cookies and cakes.



DARFORDS ENTERPRISES LIMITED

P.O. Box 229 - 00204 Athi River
Manufacturers of Cooking Oil



DEEPA INDUSTRIES LIMITED

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



ELDOVILLE FARM LIMITED

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



ENERGY FOODS LIMITED

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

ENNSVALLEY BAKERY LTD

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

EQUATORIAL NUTS PROCESSORS

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



GLACIERS PRODUCTS LIMITED

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



HUNTLEYS BISCUITS LIMITED

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

KAPA OIL REFINERIES LIMITED

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



KENAFRIC INDUSTRIES LIMITED (OYO FOOD DIVISION ONLY)

P.O. Box 39257 - 00623, Nairobi
Manufacturers of (OYO MCHUZI MIX)
NOTE: OTHER KENAFRIC PRODUCTS ARE NOT HALAL CERTIFIED



KENBLEST LIMITED

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



KENYA TEA PACKERS LIMITED (KETEPA)

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



KOMAX INVESTMENT LIMITED

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

LLOITA HILLS SPRINGS

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

MASTERFOODS LIMITED

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

MEAM TAYSTEE FOODS

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

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

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



NORDA INDUSTRIES LIMITED

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



NUTRO MANUFACTURING EPZ LTD

P.O. Box 10100 - 00100 Nairobi
Processors of Corn Soya Blend (Unimix), Soya Chunks and Onga Mchuzi mix



PATCO INDUSTRIES LIMITED

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



PREMIER FOOD INDUSTRIES LIMITED

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



PREMIER OIL MILLS LIMITED

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



PWANI OIL PRODUCTS LIMITED

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

RAKA MILK PRODUCTS LIMITED

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



SALIM WAZARAN KENYA COMPANY LIMITED

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



SHREE SAI INDUSTRIES LIMITED

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

SOY AFRIC LIMITED

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

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

SUNPOWER PRODUCTS LIMITED

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



TRUFOODS LIMITED

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

TOP FOOD (EA) LIMITED

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

VITAL CAMEL MILK LTD NANYUKI

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





KENYA BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS

THE WRIGLEY COMPANY (E. AFRICA) LIMITED

P.O. Box 30767-00100, Nairobi
Processors of Chewing and Bubble Gums (Juicy Fruit Strappleberry, Juicy Fruit Original, Cool air menthol, Big G Original, PK Peppermint, PK Licorice, PK Black currant, PK Cinnamon, PK Menthol, PK Spearmint)

NOTE: OTHER WRIGLEY PRODUCTS ARE NOT HALAL CERTIFIED



CA and EZ FARM PRODUCE

(Poultry Abattoir)
P.O. Box 70 - 10400
Nanyuki - Kenya

JUMACKY ENTERPRISES

(Poultry & Meat products Supplier)
P.O. Box 242 - 00510
Nairobi - Kenya

TURKEY FARM - NGONG

(Poultry Abattoir)
P.O. Box 13638 - 00800
Nairobi - Kenya



WAN LIMITED

(Poultry Abattoir)
P.O. Box 3694 - 00200
Nairobi - Kenya

CERTIFIED RESTAURANTS

HASHMI BARBEQUE LIMITED

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



KAKUZI LIMITED

(Beef Abattoir)
P.O. Box 24 - 0100
Thika - Kenya

CERTIFIED BUTCHERIES

CHOICE MEAT SUPPLY

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

BAKER'S INN - MWEMBE TAYARI & TOM MBOYA

(Mombasa & Nairobi)



KENCHIC LIMITED

(Poultry Abattoir)
P.O. Box 20052 - 00200
Nairobi - Kenya



GALITO'S / CHICKEN INN

(Nairobi & Mombasa)



KEEKONYOKIE SLAUGHTERHOUSE

(Beef & Sheep Abattoir)
P.O. Box 1
Kiserian - Kenya

KENYA MEAT SUPPLY LIMITED

Pangani Shopping Centre
P.O. Box 41419 - 00100
Nairobi - Kenya

PIZZA INN - CITY MALL, BANDARI & LIKONI (Mombasa Branches only)

P.O. Box P.O. Box 27724-00506, Nairobi

ALL PIZZA INN BRANCHES IN NAIROBI ARE NOT HALAL CERTIFIED



JOJEN BUTCHERY LIMITED

Dagoretti Corner
P.O. Box 71 - 00902
Kikuyu - Kenya



PRIDE INN HOTELS/ ROYAL KITCHEN

(Westlands and Rhapsa Road & Pride Inn Lantana Suites Westlands)

P.O. Box 66969-00200, Nairobi

ALL PRIDE INN BRANCHES IN MOMBASA ARE NOT HALAL CERTIFIED

KISERIAN SLAUGHTER HOUSE

(Beef & Sheep Abattoir)
P.O. Box 106
Kiserian - Kenya

MEATY PARK BUTCHERY LIMITED

AMCO Crystall Building - Limuru Road
P.O. Box 33247 - 00600
Nairobi - Kenya

KULBITES CATERERS

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

KINJA FARM (Mark Kinyanjui)

(Poultry Abattoir)
P.O. Box 711
Kikuyu - Kenya

MIDWAY BUTCHERY LIMITED

Valley Arcade, Gatanga Road
P.O. Box 14367 - 00800
Nairobi - Kenya

KUKU FOODS KENYA LIMITED (Kentucky Fried Chicken - KFC)

The Junction- Ngong Road
Galleria Shopping Mall - Langata Road
Lyric House - Kimathi Street

P.O. Box 14855 - 00100, Nairobi



MARULA ESTATES LIMITED

(Beef & Sheep Abattoir)
P.O. Box 466 - 20117
Naivasha - Kenya

PANGANI FRESH MEAT SUPPLIES

Pangani Shopping Centre
P.O. Box 46925 - 00100
Nairobi - Kenya

CERTIFIED KITCHEN FACILITY

AGA KHAN UNIVERSITY HOSPITAL - NAIROBI

P.O. Box 30270-00623, Nairobi

3rd Avenue Parklands



The Aga Khan University Hospital
Nairobi

MATUU MODERN ABATTOIR

(Beef & Sheep Abattoir)
P.O. Box 21 - 90119
Matuu - Kenya

SOUTHERN MEAT SUPPLY

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

AGA KHAN HOSPITAL - KISUMU

P.O. Box 530-40100, Kisumu

Otieno Oyoo Street



MAASAI OSTRICH FARM - ABATTOIR

(Poultry Abattoir)
Kitengela - off Namanga Road
P.O. Box 72695 - 00200, Nairobi



SPRING CHOICE BUTCHERY LIMITED

Spring Valley Shopping Centre
P.O. Box 21099 - 00505
Nairobi - Kenya

KHANEKA KHAZANA CATERERS

P.O. Box 10030 - 00100, Nairobi

Catering Services - All Authentic Cuisine

CERTIFIED ABATTOIRS

C.E. NIGHTINGALE

(Poultry Abattoir)
P.O. Box 100 - 20117
Naivasha - Kenya

NJIRU SLAUGHTERHOUSE

(Beef Abattoir)
P.O. Box 5213 - 00100
Nairobi - Kenya

NGUKU PRODUCTS TWENTY TEN LIMITED

(Poultry Abattoir)
P.O. Box 64382 - 00620
Nairobi - Kenya



OL PEJETA RANCHING LIMITED

(Beef & Sheep Abattoir)
P.O. Box Private bag
Nanyuki - Kenya



WEST END BUTCHERY LIMITED

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

CHOICE MEATS

(Beef Abattoir)
P.O. Box 47791 - 00100
Nairobi - Kenya



RUARAKA DUCKS LIMITED

(Poultry Abattoir)
P.O. Box 168 - 20117
Naivasha - Kenya

ZASH ENTERPRISES

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