

The Halal Bulletin



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The Newsletter of the Kenya Bureau of Halal Certification

KBHC -A 12 year success story



Sheikh Abdullatif Abdulkarim, Shariah advisor at KBHC presents a Halal Certificate to Mr. Ryan Pape, the Managing Director of Dominos Pizza. Looking on is Malika Hamid Mohammed from the KBHC regulatory department. Dominos Pizza is a global brand with over 14,000 stores in 90 countries around the world. It first opened its stores in Kenya in October 2014 and currently has 7 outlets in the country (6 in Nairobi and 1 in Mombasa). Domino's Pizza specialises in Pizza delivery and also provides dine-in services at the outlet. It is a great a location for families especially on weekends.

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Over 140 establishments dealing in food products, cosmetics, hospitality and service delivery are now listed as halal certified by the Kenya Bureau of Halal Certification (KBHC).

Several others have applied for certification and are currently undergoing an inspection process to determine their halal compliance.

The companies-both local and international-include recognized brands which have acquired the KBHC quality assurance mark signifying that they meet Islamic dietary requirements.

Formed in 2006 to address the concerns of Muslims on the proliferation of food products which do not meet Islamic dietary laws, Kenya Bureau of Halal Certification has gained international recognition and has also been involved in certifying establishments in Tanzania, Ghana, Ivory Coast and Nigeria.

"This is a testimony and recognition of our status as the premier halal certifying agency in the East African region. Our system borrows from international best practices in the halal industry," said the KBHC CEO Fauz Qureishi.

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Importance of halal awareness

The formation of the Kenya Bureau of Halal Certification came as a result of the concerns of Muslims with regards to failure to respect their concerns on food matters.

Then, halal certified products were hard to come by and some of the products which were being marketed to consumers as halal seldom met the Islamic dietary requirements.

For Muslim consumers, these were challenging times and they made persistent appeals to the Muslim leadership to raise up to their obligation to ensure that their rights as Muslim consumers were respected.

It is now more than 12 years since KBHC came into being and the bureau has taken great strides to largely put to rest the concerns of Muslim consumers when it comes to processed food items. A visit to many consumer outlets reveal that several products now bear the KBHC halal symbol, an assurance that the products meet Islamic dietary regulations.

This positivity is not only being shared by consumers but food producers and service providers in the halal industry have also seen acceptance of their products by Muslim consumers who are keen on ensuring that their lifestyle conforms to Islamic laws.

In the export market, halal certified products are gaining easy acceptance in Muslim countries as they readily conform to the halal regulations.

The partnership which KBHC has also reached with international halal agencies like the World Halal Council and the Malaysian government halal authority, the Department of Islamic Development Malaysia (JAKIM) will also further ease the challenges

faced by exporters of halal products.

To advance awareness of halal, the Kenya Bureau of Halal Certification will in October this year hold the first halal exhibition for halal certified companies which will use the platform to showcase their products and services to public. Visitors to the event will get an opportunity to get more insight into the importance of halal certification and its relevance in the modern era. Industry players will also get a platform to market their products to the halal conscious consumer.

While the foundation for halal certification has been firmly imprinted, it is of utmost importance for the Muslim consumers to heighten their power as stakeholders to ensure their needs and demands with relation to halal are being given due consideration by companies.

As consuming halal is a religious obligation, it should also be an obligation for the Muslim consumer to make sure the food products that are served to them are halal and according to the Islamic principle.

In making sure the food products are halal, Muslims need to holistically ensure that not only the final products are halal, but the ingredients and the production processes need to be halal as well.

Therefore, Muslim consumers should play their role as stakeholders in ensuring their needs are fulfilled by the food manufacturers.

Fauz Qureishi
Chief Executive Officer

First Halal exhibition for October

The Kenya Bureau of Halal Certification (KBHC) is organizing a two-day exhibition for halal certified companies to increase the public awareness of halal certified products.

The event, the first of its kind in the country and the region, will be held at the Sarit Centre on October 20th and 21st 2018.

The exhibition is expected to bring various halal certified companies in and outside the country which include food producers and processors, agri-chemical and service providers and the hospitality industry to showcase their products and services.

At present more than 140 companies both local and interna-

tional have been granted the KBHC halal quality assurance mark, an attestation that they meet Islamic dietary standards on food and hygiene.

The exhibition will give an opportunity for halal certified companies and establishments to showcase their products, interact with consumers as well as create avenues for networking with various players in the halal industry.

“This is part of our awareness campaign on halal certified matters and the exhibition will also provide opportunities for industry players to further explore the benefits of halal certification,” said the KBHC Chief Executive Officer Fauz Qureishi.

“With the growing interest in halal industry in the country, the expo will serve as a platform for creating more awareness on the importance of halal and also create more understanding on the concept of halal as an emerging economic potential,” he further added.

The exhibition will also feature workshops where visitors will have the opportunity to familiarize themselves with the halal concept, explore the emerging challenges and opportunities in the halal industry as well as the emerging trends in science and technology with regards to the concept of halal.

Started in 2006, Kenya Bureau of Halal Certification has grown into one of the leading players in the halal certification industry in Africa and its operations have crossed the Kenyan border to countries which include Tanzania, Ivory Coast, Ghana and Nigeria. Various companies in Rwanda and Chad have also expressed interest in being certified by KBHC.

**Halal Exhibition
KENYA 2018**

Oct. 20-21

SARIT CENTRE, NAIROBI

Once largely associated with the food and beverage industry, halal standards have grown to become a driving force for many other lifestyle and business practices, giving rise to an endless array of opportunities in the sector.

Some of the widely consumed food items contain haram ingredients

In Islamic jurisprudence, Muslims are forbidden from doing certain things. Those things are referred to as 'haram' in Islam. Allah has set certain limits and boundaries. Muslims cannot cross these limits. These limits are mentioned in Quran and hadith, and include not only acts, but also things which are prohibited for Muslims to consume or make use of. Allah has issued a threat to the one who transgresses these limits. He says in the Quran. "And whosoever disobeys Allah and His Messenger, and transgresses His limits, He will cast him into the Fire, to abide therein; and he shall have a disgraceful torment." [Quran, 4:14]

Therefore, it is a duty of every Muslim man and woman to obey the limits set by Quran and Sunnah. There are various occasions in the life of Prophet (peace be upon him) where he mentioned the importance of refraining from prohibited things and acts. For instance, the Prophet once said. "Whatever you have been prohibited to do, avoid it, and whatever you have been commanded to do, do as much of it as you can." (Sahih Muslim)

Generally speaking, there is a wide range of acts and things which are prohibited, and all of them are written in Quran and mentioned in Sunnah. Among other things, Allah had also specified what Muslims can eat and what they cannot eat. Allah had said in Quran. "O you mankind! Eat of what is on earth, Lawful and good; and do not follow the footsteps of the devil, for he is to you an avowed enemy." (Quran, 2:168)

For instance, Allah has mentioned in the Quran that Muslims cannot eat the meat of a dead animal or that of a pig, dead or alive. Thereafter, it is important for Muslims to consume food that does not contain ingredients from one

of the prohibited lists of items. In light of this, it is pertinent that Muslims should know which food items contain haram ingredients so that they can avoid them.

The following is the list of items which contain haram ingredients:

- 1. Japanese cuisine:** It is necessary that you check the description of food that you are ordering in a restaurant. Most of the Japanese food items make use of 'Soy sauce', that contains alcohol. Other haram ingredients include Mirin which also uses alcohol.
- 2. Cheese Fondue:** It is a Swiss dish which makes use of white wine or alcohol.
- 3. Marshmallows:** Marshmallows contain gelatin, so they are haram. However, 'vegan marshmallows' are also available which are halal and can easily be substituted for regular marshmallows.
- 4. Cake Mix:** Some readymade cake mixes make use of pork fat. Make sure to check the ingredients list before buying one.
- 5. Black Forests Cake:** German origin cake that uses rum (alcohol) in the making of the cake.
- 6. Chinese Food.** If the Chinese Restaurant is not certified as halaal, Muslims should avoid them. The Chinese like cooking with pork products. Even if you order for a vegetarian dish, it may be contaminated with pork products or haram sauces in the process of the cooking.
- 7. Ice Cream:** Some Ice Cream are flavored with alcohol.
- 8. Chocolate:** Alcohol is sometimes used for certain chocolate filling.
- 9. Irish Coffee:** One of the main ingredient is Irish whiskey

Unsavoury ingredients hidden in foods

Just because a food product is sitting on a supermarket shelf doesn't mean that it's OK to eat.

The food companies certainly don't make it easy. Most of the food labels

don't make much sense due to all the codes and unpronounceable names. But did you know that there are legal loopholes where manufacturers can add certain ingredients and chemicals to the product, but state on the label that the product doesn't contain those ingredients at all? Below are shocking ingredients hidden in your foods that you should be aware of.

Boiled Beetles

Now why would you need bits of beetles in your food you may ask? Known as carmine, natural red #4, crimson lake or E120, it's a food coloring made by boiling cochineal insects in a sodium carbonate or ammonia solution.



In foods and beverages it's used to color ice cream, candy, yoghurt and certain fruit juices. It's been shown to cause anaphylactic shock and

severe allergic reactions in some people.

Between yoghurt, maraschino cherries, jams, cakes, and tomato products, you've probably consumed at least one pound of red dye in your life. That means that you've also ingested at least 70,000 cochineal beetles. The cochineal beetle is often found in red food dyes used to color everyday food, drink products and smoothies.

Anal Glands

Most people don't realize that some of the flavors used in your favorite ice creams amongst other things, comes from the castor sacs of beavers, which is located at the

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The Global Halal Food Market - Riding a wave of growth

Muslim consumers now contribute to a growing demand for high quality and varied Halal food. The Halal certification is a concern for the 1.6 billion global Muslim population because many Muslims live in non-Muslim majority countries where Halal-certified food is at times hard to find or where the authenticity of the certification might be questionable.

What is driving the rapid growth in the Halal food market?

Rise in Muslim population

According to research released in 2015, Muslims currently make up about a quarter (23.2 percent) of the global population. The study further states that the rise in the Muslim population is due to a younger demographic – many Muslims live in countries with low median ages– and on-going improvements in infant mortality rates. With the rise of the Muslim consumer, well known international food chains are increasingly embracing halal foods.

Higher disposable income

Increasing income levels among the Muslim population are fueling demand for new and differentiated Halal food. A growing Muslim population as well as economic development in countries with large populations of Muslims makes this a lucrative segment to invest in.

Growing awareness and demand

The awareness factor is at play for both the Muslim as well as non-Muslim population. The former is becoming increasingly aware of their religious obligations while some experts believe that the latter are expected to shift towards Halal food due to rising concerns about unhygienic and unhealthy food. For instance, Halal meat accounts for about 15 per cent of total meat sales in the United Kingdom, which is far higher than the proportion of Muslims in Britain (which is approximately five per cent).

Non-food Halal market opportunities

Halal products are not all relating to meat. The evolving life-

style and increase in purchasing powers of Muslims mean that there is growing demand for products that conform to Islamic dietary laws. As the Halal industry continues to expand beyond the food sector there are many industries that stand to benefit which include:

● Cosmetic and personal care

More consumers are aware that cosmetics might contain alcoholic substances or products derived from animals forbidden by Islam. According to 2013 data, the Halal cosmetics and personal care market is worth approximately USD13 billion with an annual growth rate of 12 percent.

● Pharmaceutical and healthcare

Halal pharmaceutical and healthcare products are in demand not just from Muslims but also from non-Muslims who value wellness products that do not harm the body in the long-term. That is why industry players are willing to change ingredients and manufacturing methods to cater to this demand. As at 2013, the Halal pharmaceutical market was estimated at USD34 billion – and growing.

● Tourism

Recently gaining popularity, this kind of tourism refers to hospitality services and products in accordance with Islamic practices. Traditionally, Halal tourism has been commonly associated with umrah and hajj. The changing preferences of Muslims for travel destinations, growing affluent middle-class consumers and rise in degree of interconnectivity make travel convenient. This puts the Halal tourism market at USD137 billion in 2014.

● Apparel

Fashion houses have noticed the commercial potential for Muslim women's clothing that respects religious sentiments yet incorporates elements of good taste and style. According to a report in 2012, the Muslim fashion industry would be equivalent to USD96 billion if half of the Muslims' across the globe (1.6 billion) spent USD120 on clothing annually.

KBHC success story

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Even though skepticism initially greeted the concept of halal certification in the country-which was then seen as a new concept- buoyed by a growing Muslims consumer base, the sector has experienced rapid growth with several establishments expressing interest in certifying their products.

An increasing number of food products on the supermarkets shelves now bear the KBHC halal logo, an assurance to the consumer that the products conforms to the dietary practice of Muslims.

To enhance on best practice, KBHC was five years ago accredited as a member of the World Halal Council, a global body charged with formulating halal standards. In 2016, KBHC attained the ISO: 9001:2008 Quality Management System from Bureau Veritas becoming the first Muslim organization in the country to be awarded the ISO management system.

KBHC has also established collaboration with international halal agencies which include the Malaysia government run Department of Islamic Development (JAKIM). The partnership has seen KBHC as being recognized as the halal provider in the region.

Closer working relationships have also been established with the Pakistan based Halal Research Council, the Halal Bureau Tanzania, Uganda Halal Bureau and Malawi Muslim Association.

For exporters of food products especially in Muslim dominated

countries in the Middle East and South Asia, halal certification is a key component in penetrating such markets.

The government has realized the potential of the halal industry to the country's economy and through the Industrialization and Tourism ministry, measures are being explored to boost the halal industry in the country. Since opening up the Islamic financial sector a decade ago, Kenya has positioned itself as the regional hub of Islamic finance and the same is being projected on the halal industry.

"We seek to position Kenya as the hub of halal industry in the region by producing more halal-certified goods and services to serve a growing local and global market," said the Tourism cabinet secretary Najib Balala.

The global halal industry is estimated worth US\$2.1 trillion and it is one of the fastest growing sectors in the world economy. A growing Muslim consumer base who are driven by the desire to conform their lifestyles to their faith practice has in the last decade led to the upsurge of the halal industry.

While initially food was the main feature in the halal industry, the sector has devolved to include financial services, pharmaceutical, clothing, cosmetics and, tourism. Technology firms, artists, architects, travel agents also wooing the halal consumer.

The halal industry has transformed from a religious obligation into a powerful market force catering for the growing interest and demand for halal-certified products and services.



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1. Mohammad Khadim from the Halal Advisory of Canada with the CEO Fauz Qureishi when he paid a courtesy call to the KBHC offices in September last year
2. Officials from the KBHC with staff members of Kenya Bixa Limited during a preliminary inspection of the company's products.
3. Mgeni Hamisi with staff members of Pwani Oil Products in Mombasa during a routine audit. She was accompanied by Sheikh Hussein Kassim from the Shariah department.
4. Mgeni Hamisi at Gold Crown Foods (EPZ) Limited during a routine audit.



Diabetes and Ramadhan

WHAT IS DIABETES

Diabetes is a health condition where the amount of glucose in your blood gets too high.

- This happens if your pancreas doesn't make any insulin or enough insulin to help the glucose enter your body's cells. Or the insulin it does make doesn't work properly.
- Insulin is the hormone produced by the pancreas that allows glucose to enter the body's cells, where it's used as fuel for energy so we can work, play and generally live our lives. It's vital for life.
- Glucose come from digesting carbohydrate and it's also produced by the liver.
- If you have diabetes, your body cannot make proper use of this fuel so it builds up in the blood which can be dangerous.

THERE ARE TWO TYPES OF DIABETES

Type 1 is when the body is unable to produce any insulin, which we need to break down the glucose (energy) in what we eat or drink.

- We don't know exactly what causes it, but we know it's not to do with being overweight.

You can't prevent Type 1 diabetes.

- It is usually diagnosed when you are a child or young adult.
- Approximately 10 per cent of people with diabetes have Type 1.

Type 2 develops when the body cannot make enough insulin, or when the insulin produced doesn't work properly.

- Your family history, age and ethnic background affects your risk of developing it, and you're more likely to get Type 2 diabetes if you're overweight.
- It starts gradually, usually later in life, and because the symptoms may not be so obvious it might be years before you learn that you have it.
- If undetected, can lead to serious life-threatening conditions.
- Approximately 90 per cent of people living with diabetes have Type 2.

WHAT HAPPENS TO MY BODY WHEN I FAST

When we don't eat during a fast at about eight hours after our last meal our bodies start to use energy stores to keep our blood glucose (sugar) levels normal. For most people, this is not harmful. With diabetes, especially if you take certain tablets or insulin, you are at risk of hypoglycaemia or 'hypos' (low blood glucose levels).

Another problem that can occur if you have diabetes, is the risk of high glucose levels following the larger meals that we eat before and after fasting (at Suhoor and Iftar).

Hypoglycaemia, high glucose levels and dehydration can be dangerous for people with diabetes.

Most people with health problems, such as diabetes are exempt from fasting. Choosing to fast is a personal decision that you should make with advice from your diabetes team. For some people with diabetes, fasting can be dangerous or cause problems to your health.

Speak to your general practitioner, diabetes nurse or diabetes doctor before fasting.

Remember, if you cannot fast, you can complete your religious obligation by providing food to the poor. Speak to your local Imam for more information about this.

Remember, if you cannot fast this Ramadhan, you may be able to make up the fast at a later date. You must speak to your doctor or diabetes nurse about your diabetes treatment as early as possible.

IS IT OK TO TEST BY BLOOD GLUCOSE WHILE FASTING?

Yes, testing your blood glucose levels regularly is important and will keep you safe while fasting.

This will not break your fast. Long hours without eating increase the risk of hypoglycaemia. You must try to eat a meal at Suhoor just before sunrise and not at midnight, as this will help to keep your glucose levels more balanced through the fast.

WHAT TYPE OF FOOD SHOULD I EAT AT SUHOOR?

At Suhoor you should eat starchy carbohydrates which release energy slowly, such as multigrain bread, oat-based cereals, basmati rice together with beans, pulses, lentils and fruit and vegetables. Other foods which will keep your blood glucose levels more stable through the fast include pitta bread, chapattis and semolina. As with all meals, eat sensibly, do not over eat and remember to drink plenty of water.

WHAT TYPE OF FOOD SHOULD I EAT AT IFTAR?

Remember to eat sensibly and healthily all year round but also in Ramadhan. Overeating and eating the wrong foods (such as fried foods, foods high in fat and sugar) in large quantities will not only make you put on weight but will also lead to big increases and imbalances in your blood glucose levels. Keep portion sizes moderate. Remember that Ramadhan is also about self-control and discipline. Please see your dietitian for further advice.

WHAT TYPE OF DRINKS CAN I HAVE?

Fasting can put you at risk of dehydration with long hours of fasting and also if you have high blood glucose levels. Drink plenty of fluids (sugar-free), particularly water at Suhoor and after Iftar.

CAN I PRAY TARAWEEH?

Remember, Taraweeh can be a strenuous activity and you could become dehydrated or have low blood glucose levels. To avoid problems during Taraweeh, make sure you:

- Eat starchy foods with Iftar as they are digested slowly
- Drink plenty of water following Iftar
- Take a bottle of water and glucose treatment with you to Taraweeh.
- Always carry glucose treatment with you.
- Always have diabetes identification, such as a medical bracelet.
- Test your blood regularly to monitor your glucose (sugar) levels. This will not break your fast.
- Test your blood glucose level if you feel unwell during the fast.
- If your blood sugar level is high or low, you must treat this.
- If you start to feel unwell, disoriented, confused, if you collapse or faint, stop fasting and have a drink of water or other fluid.
- You should never stop your insulin, but you must speak to your doctor because you may need to change the dose and times of your insulin injections.

IS RAMADHAN A GOOD TIME TO STOP SMOKING?

If you have diabetes, smoking increases your risk of heart problems. Ramadhan is a good time to build up your self-control and give up smoking.

Halal and Haram: The Islamic Dietary Laws

Like many religions, Islam prescribes a set of dietary guidelines for its believers to follow. These rules, while perhaps confusing to outsiders, serve to bond followers together as part of a cohesive group and establishing a unique identity. For Muslims, the dietary rules to follow are fairly straightforward when it comes to the foods and drink that are allowed and forbidden. More complicated are the rules for how animals are killed.

Interestingly, Islam shares much in common with Judaism in regards to dietary rules, even though in many other areas, Quranic law is focused on establishing distinctions between Jews and Muslims. The similarity in dietary laws is likely a legacy of a similar ethnic connection in the far past.

In general, Islamic dietary law distinguishes between food and drink that are allowed (halal) and those that are prohibited by God (haram).

Halal: Food and Drink that Are Allowed

Muslims are allowed to eat what is “good” (Qur’an 2:168)-that is, food and drink identified as pure, clean, wholesome, nourishing and pleasing to the taste. In general, everything is allowed (halal) except what has been specifically forbidden. Under certain circumstances, even prohibited food and drink can be consumed without the consumption being considered a sin. For Islam, a “law of necessity” allows for prohibited acts to occur if no viable alternative exists.

For example, in an instance of possible starvation, it would be considered non-sinful to consume otherwise forbidden food or drink if no halal were available.

Haram: Forbidden Food and Drinks

Muslims are enjoined by their religion to abstain from eating certain foods. This is said to be in the interest of health and cleanliness, and in obedience to God.

Some scholars believe the social function of such rules is to help establish a unique identity for followers. In the Qur’an (2:173, 5:3, 5:90-91, 6:145, 16:115), the following foods and drinks are strictly prohibited by God (haram):

- Dead meat (i.e. the carcass of an already-dead animal-one that was not slaughtered by appropriate means).
- Blood.
- The flesh of swine (pork).
- Intoxicating drinks. For observant Muslims, this even includes sauces or food-preparation liquids that might include alcohol, such as soy sauce.
- The meat of an animal that has been sacrificed to idols.
- The meat of an animal that died from electrocution, strangulation or blunt force.
- Meat from which wild animals have already eaten.

Correct Slaughtering of Animals

In Islam, much attention is given to the manner in which animals’ lives are taken in order to provide food. Muslims are enjoined to slaughter their livestock by slitting the animal’s throat in a swift and merciful manner, reciting God’s name with the words, “In the name of God, God is Most Great” (Quran 6:118-121). This is in acknowledgment that life is sacred and that one must kill only with God’s permission, to meet one’s lawful need for food. The animal should not suffer in any way, and it is not to see the blade before slaughter.

The knife must be razor sharp and free from any blood of a previous slaughter. The animal is then bled completely before consumption. Meat prepared in this manner is called zabihah, or simply, halal meat.

These rules do not apply to fish or other aquatic meat sources, which are all regarded as halal. Unlike Jewish dietary laws, in which only aquatic life with fins and scales are regarded as kosher, Islamic dietary law views any and all forms of aquatic life as halal except those which are poisonous.

Some Muslims will abstain from eating meat if they are uncertain of how it was slaughtered. They place importance on the animal having been slaughtered in a humane fashion with the remembrance of God and gratefulness for this sacrifice of the animal’s life. They also place importance on the animal having been bled properly, as otherwise it would not be considered healthy to eat.

However, some Muslims living in predominantly-Christian countries hold the opinion that one may eat commercial meat (apart from pork, of course), and simply pronounce God’s name at the time of eating it. This opinion is based on the Quranic verse (5:5), which states that the food of Christians and Jews is lawful food for Muslims to consume.

Increasingly, major food packagers are now establishing certification processes by which commercial foods complying with Islamic dietary rules are labeled “halal certified,” in much the same way that Jewish consumers can identify kosher foods at the grocer. With the halal food market occupying a 16% share of the entire world’s food supply and expected to grow, it is certain that halal certification from commercial food producers will become a more standard practice with time.

Unsavory ingredients hidden in foods

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rear end of the animal. This secretion is called castoreum and is used to mark the beaver’s territory. Due to the close proximity of the castor sacs to the beaver’s anal glands, castoreum can be a combination of urine secretions from the castor glands as well as secretions from the anal glands.

Castoreum is used to flavor vanilla, raspberry and strawberry ice cream and is a Food and Drug Administration (FDA) approved food additive in many popular ice cream brands.

Pigskin

Gelatin is made from collagen, which is boiled down animal connective tissue. Today, gelatin most likely is made from pigskin, even though fish and beef gelatin are readily available.

Human hair

L-Cysteine is an amino acid often used in dough conditioners, which softens mass-produced breads. It is made from human hair or duck feathers. 80% of L-cysteine is made of human hair. The hair used to derive L-Cysteine mostly comes from China, where it’s collected from hair salons and barber shops, then processed. Most fast food chains add this form of L-Cysteine to their burger buns and rolls.



Alcohol and Food Production

Fahad Ahmed Qureshi

The word alcohol herein refers to “ethanol”, or “ethyl alcohol”, which is the main ingredient in what the Quran refers to as “Al Khamar”, or alcoholic drinks. Alcohol is a chemical quite common in nature and has many uses and applications. In ancient times, it was mainly consumed as alcoholic drinks. Alcohol was made by fermentation from fruits such as grapes and dates, and is now also made from grains such as rye, wheat, barley, and corn. Potatoes and whey are also used to make alcohol. The major uses of alcohol today are for alcoholic beverages and as a solvent in the food, cosmetics, and pharmaceutical industries. Alcoholic beverages legally can contain between 0.5 and 80% ethyl alcohol by volume. Pure industrial alcohol can be 95% alcohol.

Major categories of alcoholic beverages

There are three major classes of alcoholic beverages:

1. Fermented beverages — made from agricultural products, including grains and fruits, contain 3 to 16% alcohol.
2. Distilled or spirit beverages — made by distillation of fermented beverages. Distillation increases alcohol content of these products up to 80%.
3. Compound or fortified beverages — made by combining fermented or spirit beverages with flavoring substances. The alcohol content of these products can also be as high as 80%.

Alcoholic beverages can be consumed directly or added to foods, either as an ingredient during formulation or during cooking. When alcohol is an added ingredient, the ingredient label of the food product must list the specific alcoholic beverage that has been added and the final amount of alcohol if it is greater than 0.5%.

Examples of this would be liqueur-flavored chocolates, cakes, and meals containing wines, such as beef stroganoff in wine sauce. Foods are cooked in alcohol to enhance the flavor or to impart a distinctive flavor. Wine is the most common form of alcohol used in cooking. Although it may seem that all of the added alcohol evaporates or burns off during cooking, it does

not. Rena Cultrufelli of the US Department of Agriculture prepared a table listing the amount of retained alcohol in foods cooked in alcohol. The retained alcohol varies depending on the cooking method.

Two of the major uses of pure alcohol are as a solvent and raw material. As a solvent, it is used to extract flavoring chemicals from plant materials such as vanilla beans. Dilute ethyl alcohol is almost universally used for the extraction of vanilla beans. After the extraction, vanilla flavor, called natural vanilla flavoring, is standardized with alcohol. By the FDA’s standard of identity, natural vanilla flavouring must contain at least 35% alcohol by volume, otherwise it cannot be called natural vanilla flavoring.

As a raw material, one of the uses of alcohol is to convert it to acetic acid to make vinegar. Vinegar is then used in salad dressings, mayonnaise, and other applications. Whereas the use of alcohol in alcoholic drinks is “Haram”, converting it to acetic acid (vinegar) makes it halal. This concept of conversion called chemical change or “Istihala”.

One important function of alcohol is to facilitate the mixing of oil-based ingredients into water-based products or water-based ingredients into oil-based products. This is an important use in the production of flavors. Most flavors are oils. For example, orange flavor is oil derived from orange skins. Orange flavour does not dissolve in water but dissolves in alcohol. The mixture of alcohol and orange flavor then dissolves in water. So to produce an orange-flavored carbonated drink, alcohol is used to make sure the orange flavor is fully mixed and dissolved in the carbonated water and remains dissolved over the expected shelf life of the product.

Alcohol is also used in pharmaceuticals, cosmetics, and topical products. Alcohol is frequently present in cough syrups and mouthwash, though these days one can find some alcohol-free products. In perfumes, the use of SD alcohol is common. SD alcohol is ethanol that has been denatured. Denaturing involves adding substances to alcohol to make it undesirable for consumption.

Halal substitutes for alcohol in cooking

Halal foods are foods that are permitted under Islamic dietary guidelines. According to the Qu’ran, Muslims cannot consume Haraam food items such as pork, animals that are not slaughtered properly, blood, birds of prey and alcohol. Using alcohol in cooking is widely practiced – however, for Muslims, cooking with alcohol is not an option. There are several good quality substitutes that are alcohol-free and are widely used to replace alcohol in recipes.

Beer: To replace light beers, chicken broth, ginger ale or white grape juice can be used. Stronger beef, chicken or mushroom broth or stock can be used as good substitutes for heavier beers.

Brandy: If a particular flavour is specified in the recipe, then the corresponding fruit juice can be used such as cherry, peach and raspberry.

Calvados: This popular French apple brandy is usually replaced with apple juice.

Cointreau: This orange-flavoured liqueur can be replaced with orange juice concentrate or regular orange juice that has been reduced to a thicker consistency.

Champagne: To replace champagne, sparkling white grape

juice, sparkling apple juice, club soda or ginger ale can be used instead.

Kahlua: This syrupy Mexican liqueur which is made of coffee and cocoa beans can be substituted with strong coffee or espresso with a sprinkle of cocoa powder.

Red wine: Beef or chicken broth or stock, high quality red grape juice or even tomato juice can be used as a good substitute for red wine.

Rum: To substitute light rum, pineapple juice flavoured with alcohol-free almond extract is perfect. Blackstrap molasses thinned with pineapple juice that is flavoured with alcohol-free almond extract can be used for dark rum substitution.

Tequila: Cactus nectar, cactus juice or aloe juice can be used in recipes that require tequila.

Vodka: White grape juice with a squeeze of fresh lemon is a good substitute for vodka in recipes.

White Wine: Chicken broth or stock, diluted cider vinegar, white grape juice and ginger ale can be used. For marinades, ¼ cup vinegar, 1 tablespoon sugar, ¼ cup water is an excellent substitute for white wine.

KBHC Ventures into Nigeria



1. Mgeni Hamisi from the regulatory department (fourth right) and Sheikh Ratib Abdinoor from the Shariah department poses for a group photograph with staff member of Ladgroup Limited at its head office in Nigeria

Ladgroup Limited is the first company from Nigeria to attain halal certification from Kenya Bureau of Halal Certification.

Located in Isolo Industrial Estate, Ilasamaja – Lagos, Ladgroup Limited is a leading

exporter of raw Sheanut. The Sheanut processing plant is situated at KM 4 Sagamu, Ogun state, Nigeria.

Shea nut is sourced mainly from the Northern part of Nigeria. Shea butter, which is a product from shea nut is used widely in the cosmetic industry due to its numerous benefits. It is a great moisturizer hence can be used for skin- and hair-related products like lip gloss, moisturizing creams, emulsions and hair conditioners. It can also be used in soap making in small amounts.

In the food industry, shea butter is occasionally used in the chocolate industry. It is mixed with other oils as a substitute for cocoa butter. Shea butter is also used in food preparation in some African industries.

Shea butter is also used as a base for medicinal ointments. In Nigeria, shea butter is used for management of sinus and relief of nasal congestion. It is massaged into joints and other parts of the body where pain occurs.

Shea nut is naturally halal compliant. The issues of concern when it comes to halal certification is the solvent used in extraction and general handling of the material especially for shea butter used in the food industry.

In December last year, Sheikh Ratib Abdinoor and Mgeni Hamisi visited the facility to verify that the processes are in accordance with halal requirements hence the facility was certified.

What is Halal Certification?

Halal certification is a Stamp of approval that a product meets Islamic dietary standards

Food labeling laws around the world require that claims made on the product label be certified as true.

A “halal certified” stamp on a label is often seen by Muslim customers as a sign of a trustworthy or superior product. Such a stamp may even be required for the export of food to certain Muslim countries such as Saudi Arabia or Malaysia.

Products that are halal certified are often marked with a halal symbol, or simply the letter M (as the letter K is used to identify kosher products).

Requirements

In general products will be checked to ensure that:

Raw material, processing aid ingredients, processing, sanitation chemicals and packaging meet the Islamic dietary requirements, primarily that no alcohol or pork products are used.

Flavoring ingredients and solvents must be from halal sources (no ethyl alcohol, for example).

Meat products (non-pork) have been slaughtered under Islamic dhabaha guidelines.

Our Contacts

Kenya Bureau of Halal Certification

P.O Box 39445-00623

Tel: 0772563488

Email: info@kbhc.info, admin@kbhc.info
or helpline@kbhc.info

www.kbhc.info



Your Seal of Assurance



@kbhc_info



KENYA BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2018

CERTIFIED FOOD PROCESSING COMPANIES

3F GHANA LIMITED,
P.O. Box D1 – D4, Ottawa Street, Ghana Free Zones
Processors of Crude Shea Butter and Shea Powder (Doc)



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



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



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



CAPEL FOOD INGREDIENTS LIMITED,
P.O. BOX 49916 – 00100, Nairobi.
Food Colours, Food Seasonings & Food Flavours



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



AFRIBON (K) LIMITED
P.O. Box 45768 – 00100, Nairobi
Processors of Flavours and Compound Ingredient Systems



CARBACID (CO₂) LIMITED
P.O. Box 30564 – 00100, Nairobi
Processors of Carbon Dioxide



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



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



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



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



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



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



GOLDEN AFRICA KENYA LIMITED
P.O. Box 1087 – 00521, Nairobi
Manufacturers of Edible Oils, Cooking Fats, and Soaps



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



COUNTRYSIDE DAIRY LIMITED
P.O. Box 3893 – 00506, Nairobi
Processors of Milk and Milk By-products



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



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



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



HAPPY COW LIMITED
P.O. Box 558 – 20100, Nakuru
Processors of Cheese, Yoghurt, Cream, Butter and Ghee



AWESOME FOODS
P.O. Box 103805 – 00100, Nairobi
Processors of Cheese and Yoghurt



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



HUSSEINI BAKERY LIMITED
P.O. Box 85347 – 80100, Mombasa
Manufacturers of Baked Products

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



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

IMA HOLDINGS LIMITED
P.O. Box 4367 - 00506, Nairobi
Processors of Drinking water

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 Apollina, Azam Soda Fursana, Azam Embe Fruit Juice, Azam Soda Orange Premium Drinking Water, Azam Sparkling Drinking Water, Ice Lollies, Ice Cream, Soft Serve Ice Cream Mix, Tetra Classic Aseptic Juices, Tetra Prisma Aseptic Juices, Frozen chapati, Samosa Leaves & Spring Roll Pastry

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



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

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



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

INSTA PRODUCTS EPZ LIMITED,
P.O. Box 1231 – 00606, Nairobi
Processors of Ready to Use Therapeutic Food & Ready to Use Supplementary Food

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



DOINYO LESSOS CREAMERIES LIMITED
P.O. Box 169 – 30100, Eldoret
Processors of Milk and Milk By-Products



JAMES FINLAY (K) LIMITED – TEA EXTRACTS SAOSA FACTORY
P.O. Box 160 - 20200, Kericho- Kenya
Processors (Blenders) of Tea



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



ECOLAB EAST AFRICA (K) LIMITED
P.O. Box 63497 - 00619, Nairobi
Manufacturers of Antibacterial Clean & Smooth, Antimicrobial Fruit & Vegetable Treatment, GV Zed, Instant Hand Sanitizer, Limeaway, Mavuno, Pathways Drain Treat, Sanitizing Wash N' Walk, Solid Brilliance, Solid Hero, Solid Power XI and Stericlean

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



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



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

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



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



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



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



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



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



KENYA BIXA LIMITED
P.O. Box 96245 – 80110, Mombasa
Processors of Tea Norbixin



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 BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2018

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

KOKO EXQUISITE LIMITED

P.O. Box 216 – 00217, Limuru
Processors of Mineral Water



LADGROUP LIMITED,

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



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



MILLY FRUIT PROCESSORS LIMITED

P.O. Box 90522 - 80100, Mombasa
Processors of Fruit Pulp, Fruit Concentrate,
Fresh Juice, Fruit Drinks and Water



MIDLANDS LIMITED

P.O. Box 143 - 00100
Processors of Fresh and Dehydrated Vegetables



MJENGO LIMITED

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



MOMBASA MAIZE MILLERS NAIROBI LIMITED,

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



MORINGA FOR LIFE EPZ LIMITED,

P.O. Box 182 – 80404,
Msambweni
Processors of Moringa powder and Moringa
products



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.



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
2Processors of Sauces, Mayonnaise,
Salad Cream, Jam, Brine Products, Beans in
Tomato Sauce, Gherkins, Herbs, Spices, Frozen
Vegetables, Dehydrated Vegetables, Ketchups,
Orange Powder, & Custard Powder



NORDA INDUSTRIES LIMITED

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



ORGANIC GROWERS & PACKERS (EPZ) LIMITED,

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

PRADIP ENTERPRISES (E.A) LIMITED

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



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



PATCO INDUSTRIES LIMITED

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



PREMIER FOOD INDUSTRIES LIMITED

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



PWANI OIL PRODUCTS LIMITED

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



RAKA MILK PRODUCTS LIMITED

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



RANFER TEAS KENYA LIMITED

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



RAZCO LIMITED

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



SALIM WAZARAN KENYA COMPANY LIMITED

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



SAMEER AGRICULTURE & LIVESTOCK (K) LIMITED

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



SIMPLY FOODS LIMITED

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



SNACK RACK BAKERY LIMITED

P.O. Box 61600 – 00202, Nairobi
Manufactures of Bread & Bread Products, Buns &
Rolls, Cakes & Muffins, Pies & Pastry Products,
Mandazi, Doughnuts and Biscuit

SPIE 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



TATA CHEMICALS MAGADI LIMITED

P.O. Box 1 - 00205, Magadi
Processors of Soda ash, Industrial salt,
Cattle salt and crushed refined soda



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



TOP-LINE FOODS AND SUPPLIES LIMITED

P.O. Box 441- 00202, Nairobi
Manufactures of Cereal Rusk

TOPTIME SUPPLIES LIMITED

P.O. Box 17635 – 00500
Manufactures of Cereal Rusk



TROPICAL HEAT LIMITED

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



UNILEVER KENYA LIMITED

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



UNILEVER TEA KENYA LIMITED

P.O. Box 20 – 20200, Kericho
Processors of Green Tea Products

THE WRIGLEY COMPANY (E. AFRICA) LIMITED

P.O. Box 30767-00100, Nairobi
Processors of Chewing and Bubble Gums (Juicy
Fruit, Big G Original, PK Peppermint,
PK Cinnamon, PK Menthol, Doublemint Peppermint
& Doublemint Menthol



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

WONDERNUT INTERNATIONAL EPZ LIMITED

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



YETU DAIRIES

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



ZANZIBAR SPICES KENYA LIMITED,

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



CERTIFIED RESTAURANTS

HASHMI BARBEQUE LIMITED

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



HOTEL MONARCH LIMITED

P.O. Box 46460 - 00100, Nairobi
Rose Avenue, Off Argwings Kodhek Road, Kilimani



GALITO'S / CHICKEN INN/ PIZZA INN

(Nairobi, Thika & Mombasa)



**STEERS – Muindi Mbingu, Ngong Road, South C
& Donholm**



DEBONAIRS PIZZA – Muindi Mbingu, Waiyaki

Way & Ngong Road
P.O. Box P.O. Box 49842 - 00100, Nairobi

DOMINOS PIZZA – The Hub Mall – Karen,

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





KENYA BUREAU OF HALAL CERTIFICATION



LIST OF HALAL CERTIFIED ESTABLISHMENTS - 2018

KUKU FOODS KENYA LIMITED (Kentucky Fried Chicken – KFC)

The Junction- Ngong Road, Galleria Shopping Mall – Langata Road, Lyric House – Kimathi Street, Woodvale Groove – Westlands, Limuru Road – Total, Mombasa Road – Total, Garden City Mall – Thika Road, The Hub – Karen, Westgate Mall – Westlands, Jubilee House, The Hub – Karen, Thika Road – Northview, Cedar Mall – Nanyuki, Westside Mall – Nakuru and United Mall – Kisumu, Shell – Hurlingham, Southfield and Waiyaki way
P.O. Box 14104 - 00100, Nairobi



GRANDEUR PRODUCTS LIMITED

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



KAKUZI LIMITED

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



NYONG'ARA SLAUGHTER HOUSE

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

OL PEJETA RANCHING LIMITED

(Beef & Sheep Abattoir)
P.O. Box 41748 - 00100
Nanyuki– Kenya.
Tel: 020 - 2033244 / 0720 851937



NAIROBI JAVA HOUSE (NYALI BRANCH) ONLY

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



KENYA NUT CO. LTD. (MORENDAT BEEF)

(Beef Abattoir)
P.O. Box 58627 - 00200
Nairobi – Kenya.
Tel: 0780877042

KENCHIC LIMITED

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



PIZZA CORNER CAFE & GRILL LIMITED

1st Floor, Regal Plaza & 6th Parklands Road Junction
P.O. Box P.O. Box 38933- 00623, Nairobi



QUALITY MEAT PACKERS LIMITED

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



RUARAKA DUCKS LIMITED

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


ISINYA FEEDS LIMITED

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



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

NEWREST GHANA LIMITED

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



TASTYZAIQA FOOD & CATERERS LIMITED

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



CERTIFIED ABATTOIRS

ANSAR FARM LIMITED,

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

C.E. NIGHTINGALE

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

CHOICE MEATS

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



CA and EZ FARM PRODUCE

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

DAGORETTI SLAUGHTERHOUSE

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

KENMEAT EPZ LIMITED

(Beef, Goat & Sheep Abattoir)
P.O. Box 58627 - 00200,
Nairobi

KUKI FARM- TIGONI

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

KEEKONYOKIE SLAUGHTERHOUSE

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

KISERIAN SLAUGHTER HOUSE

(Beef & Sheep Abattoir)
P.O. Box 106
Kiserian– Kenya
Tel: 0721450521/0722325638/0720880590

KUKU BEST HALAL

(Poultry Abattoir)
P.O. Box 11458 – 058,
Nairobi – Kenya.
Tel: 0722490156



MARA BEEF LIMITED

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



MARULA ESTATES LIMITED

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



MAASAI OSTRICH FARM - ABATTOIR

(Poultry Abattoir)
Kitengela – off Namanga Road
P.O. Box 72695 – 00200, Nairobi
Tel: 020 – 2502128/9/0713669630



NEREUS GROUP LIMITED

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



NGUKU PRODUCTS TWENTY TEN LIMITED

(Poultry Abattoir)
P.O. Box 21002 - 0500
Nairobi – Kenya.
Tel: 0713073053/0722795902



TAI'S FARM

(Poultry Abattoir)
P.O. Box 79032 - 00400
Nairobi – Kenya.
Tel: 0720655126



THE WELL HUNG BUTCHER LIMITED

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



WAN LIMITED

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

CERTIFIED BUTCHERIES

CHICKEN CHOICE BUTCHERY,

Zimmerman
P.O. Box 19386 – 00100,
Nairobi.



CHOPPIES ENTERPRISES KENYA LIMITED

(Butchery)
Oginga Odinga Street, Reinsurance Plaza and
Kondele Business Centre – Kisumu
Kenyatta Avenue – Nakuru
Kisii Municipality Block 111/473 - Kisii
P.O. Box 67559 – 00200,
Nairobi.



PANGANI FRESH MEAT SUPPLIES

Pangani Shopping Centre
P.O. Box 46925 – 00100,
Nairobi – Kenya

SOUTHERN MEAT SUPPLY

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

WEST END BUTCHERY LIMITED

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