



Halal BULLETIN

The Newsletter of the Kenya Bureau of Halal Certification

ISSUE NO.1

Shaban 1430/ August 2009

Your Seal of Assurance

Halal Concept

A Muslim's principal source of faith and practical living of this faith is the Qur'an. This divine book gives a guideline on all aspects of life as far as human beings and their way of life is concerned. These guidelines were further explained by our beloved prophet Muhammad

Peace be upon him through his practical examples, teachings and actions.

This includes which food is Halal and which one is Haram.

What is Halal?

Halal is an Arabic word that means lawful or permissible. The Opposite of Halal is Haram which means unlawful or prohibited.

With regards to food, Halal is the Islamic dietary standards, as prescribed in the Qur'an, and the Hadith which is made up of the teachings or actions of Prophet Muhammad (pbuh). These Hadith provide interpretations of the Quranic verses. Basically, all things created by God are lawful, with a few exceptions that are prohibited because they are harmful and impure. The life of a man is a compound of body and soul.

Consumption of anything which is harmful to the body will harm the soul as well.

Consuming Halal is an order from Allah and an essential part of the Islamic faith. Allah has emphasized the consumption of Halal in the Holy book.

O ye who believe! Eat of the pure things (Halal) that We provided you, and be grateful to Allah"

{The Holy Qur'an 2:172}

We eat in order to get and maintain a healthy and strong form. Therefore we should strive to consume food that is nourishing and avoid what is harmful to our bodies. The prohibition of some foods and drinks is by no means an unwarranted ruling; instead it is a divine intervention for man's own benefits and best interests. This prohibition is aimed at purification of man's nature because food has a direct effect to our health.

Consuming Halal is an order from Allah and an essential part of the Islamic faith.



Are you eating Halal?

KBHC revitalises the Halal Industry in Kenya

Kenya Bureau of Halal Certification (KBHC) is a not-for profit making Organisation established to provide professional and outstanding service in supervising, monitoring and promoting maximum hygienic and humanitarian standards in accordance with the Islamic dietary laws by ensuring that Muslims and the general public consume what is lawful (Halal) and pure (tayyib).

As a result of demands and calls by the Muslim community for an independent, reliable and internationally recognized certification system, KBHC has devised and planned a system which monitors the process all the way from the source of production to the point of sale.

With the emergence of modern technologies in food production, it has become difficult for one to establish the Halal status of some products that we find in the market.

KBHC is here to ensure that consumers access Halal products and eradicate any confusion by providing accurate information to both producers and consumers on the Halal status of a product.

This is done through strict inspection of product sources and constant monitoring of their processing methods to eliminate any chances of adulteration even at the retail point.

IN THIS ISSUE:

Page 2	The growth of the Halal industry
Page 3	The Road to Halal certification in Kenya
Page 4	Why you should insist on Halal
Page 5	The need for Halal certification
Page 6	Message from the Malawi Halal Department
Page 7	Swine Flu: What you did not know
Page 8	KBHC Certified companies



Message from the Chairman Abdulghafur Ganatra

From a humble beginning, Kenya Bureau of Halal Certification (KBHC) has attained considerable success in improving on the halal industry in the country.

Within a few years since we started our operations, there is a growing awareness even from non-Muslims about the need to ensure that the dietary laws of Muslims are catered for.

We have seen many large establishments involved in various areas of food production having their products certified by KBHC while several others are having their certification under consideration. This is a testimony about the importance of Halal certification here in Kenya. Our goal is to make Kenya the hub of halal industry in the East and Central Africa region.

A stringent mechanism has been put in place to ensure that halal standards are not in any way compromised with. This explains why the certification process in some cases takes a longer time but this is due to the fact that all ingredients must be ascertained to ensure that they are in conformity with Islamic principles.

In ensuring that we maintain the standards, KBHC works closely with Islamic scholars who provide guidance on Islamic dietary laws.

At the same time, we are also working closely with other certifying bodies involved in halal certification from various areas around the world in order to see that our standards meet internationally acceptable halal standards.

Last year, KBHC officials attended forums in South Africa and United Arab Emirates which focused on halal standards and some of the experiences learnt from these visits have been channeled towards improving on our halal benchmarks.

Unknown to many, Halal is not only about Muslims. During the certification process, the issue of hygiene is given utmost importance and this is one reason why even non-Muslims should also demand for halal products. Furthermore, for manufacturers, halal certification is an avenue to open up a wider market for products to Muslim consumers not only in Kenya but to millions of other Muslims around the world who insist on consuming products which are in line with the dietary laws of Muslims.

It is also important that Muslims avoid outlets, especially restaurants which offer haram products. It is regrettable that some Muslims visit Chinese restaurants where it is known that one of its main dishes constitute pork products. Even though the food being consumed is halal, there is no guarantee whatsoever that contaminations with haram products will not occur.

My reminder to Muslims is that as we all exert in fulfilling the Islamic ideals, the underlying factor before consuming any food product is that it should be halal. And this can be done when you demand for items which meet the Islamic dietary laws wherever you are.

The journey remains long and we hope that with your dua and support, we will be able to achieve our goals which we are working tirelessly for the cause of true halal.

The Trustees



Abdulghafur Ganatra



Zool Nimji



Ayub Khalid



Fauz Qureshi



Sheikh Ishaq Ismail



Najib Balala



Muhammad O. Warfa



Sheikh Khalfan Khamis



Sheikh Badru Jaffar



Yusuf Murigu



Musa Quadir



Hassan Gulled



Farouk Adam



Abdul Bary Hamid

The growth of the Halal Industry

The Halal industry is among the world's fastest growing global businesses with a built-in consumer base of more than 2 billion Muslims spread across the world. It is also an emerging force that is attracting non-Muslims with its wholesome, hygienic and contamination free principles in food production.

Halal has become the answer to many of the world's consumer concerns regarding the safety and the wholesomeness of products on offer.

For many producers especially those dealing in food products as well as pharmaceutical and personal care products, the conversion to Halal-only production makes good economic sense.

Continued on Page 3



The Road to Halal Certification

Islam has always paid great precaution with regard to whatever is consumed. Nothing is to be consumed without careful studying its source and ingredients.

Haram is extremely harmful to mankind, both spiritually and physically. Allah out of his infinite mercy and kindness prohibited the intake of haram because of its adverse effects to the body, soul and the society at large.

Many products in supermarket shelves, bakeries, butcheries and fast food outlets have their halal status in doubt yet many Muslims are unaware of this worrying phenomenon. Further, some of the halal signs sometimes displayed at food outlets or products are misleading as most of the food products have not been verified to be permissible for Muslim consumers.

Although manufacturers are compelled to reveal the ingredients of processed foods, however, the law does not bound them to reveal all the ingredients and this has further exposed the risk of taking non-halal substances to innocent and unsuspecting Muslim consumers.

Halal certification in Kenya

The Halal certification procedure however, is not new in Kenya. Though this procedure was in place for a number of years, there was no effective regulatory mechanism to monitor halal certification. In most cases, the monitoring of the products from the source to the consumer was not sufficient.

The lack of uniform standards and norms also allowed the system to be exploited by unscrupulous individuals.

Additionally, some of this certification process depended on personalities who did not have professional knowledge on food ingredients.

There was also poor understanding by non-Muslims as to the requirements of halal thus leading to either the inadvertent breaches of Islamic law or the willful neglect of halal regulations.

The result was a haphazard and regional based approach which compromised on the rights of the Muslim consumers.

With these concerns, came a unanimous realization that an effective halal certification monitoring standard should be put in place to ensure that Muslims are not beguiled in consuming products which are in contrary with their religious norms.

Halal certification was among the main issues discussed during a series of meeting in Makindu attended by all the major Muslim organizations in the country in 2003 to chart a new way forward for the Muslim community.

The same year, a group of professionals from diverse backgrounds travelled to South Africa to learn from the experience of the Muslim community in the country which though number-

ing less than one percent of the population, had excelled in a number of fields establishing themselves as a formidable force in the economic, political and social spheres of the country.

The group studied the South African Halal Certification which had gained acceptance and respect not only among Muslims but also the non-Muslims and sought to establish similar procedures in Kenya.

In 2007, the Kenya Bureau of Halal Certification was finally born. From a humble beginning at Village Plaza Ngara, Nairobi, it has in its two years of operation continued to gain a wide acceptance and recognition not only from Muslims but also the general public at large. KBHC has certified some of the leading establishments in the country which deal with food processing, meat and poultry production, dairy processing and restaurants among others.

Realizing the benefits of Halal certification, more companies are requesting to have their products certified.

The certificate is an authoritative and independent testimony to indicate that the products of a particular establishment have met the rigorous Halal standards set by KBHC. The halal logo inscribed on the products gives Muslim consumers in particular greater confidence in consuming such products.

Affiliation

KBHC membership includes reputable, professional Muslim organizations and has links with international halal certifying bodies.

KBHC is an Associate member of the World Halal Council based in Indonesia which regulates Halal products around the globe. It also affiliated with South Africa National Halal Authority (SANHA). In May last year, we participated in the World Halal Congress Expo in Dubai showcasing halal products from around the world. For the first time, Kenyan products certified by KBHC were listed on the Expo publication giving them an opening to the international market particularly in the Muslim world.

KBHC works closely with scholars from the Majlis Ulamaa Kenya and the Kenya Council of Imams and Ulamaa (KCIU) to ensure that the certification process is carried out in strict compliance with Islamic dietary guidelines.

Apart from engaging in the certification process, KBHC is also involved in the following programmes.

- Educating Muslims and the general public on Islamic dietary laws and practices
- Answering Halal food enquiries
- Conducting training workshops for slaughter men.
- Investigating halal food complaints
- Undertaking Halal inspection in establishments

Slaughtermen benefit from KBHC training Programmes

After the realization that in many slaughterhouses, the procedure for slaughtering the animals had some deficiencies in spite of the fact that the slaughter men were Muslims, Kenya Bureau of Halal certification (KBHC), organized a series of training programmes for the slaughter men to ensure halal standards are maintained.

The programme aims at imparting regulations among the slaughter men the correct Islamic regulations regarding the slaughtering of animals to ensure that the Islamic regulations are upheld.

The programme is conducted by scholars who include

Continued on Page 7

The growth of the Halal Industry

From Page 2

Halal products and services are gaining growing worldwide recognition as a new benchmark for safety and quality assurance. Halal has the potential to become a standard associated with not only product quality but also with international best practices throughout the entire supply chain. In this respect, Kenya Bureau of Halal Certification (KBHC) will continue to raise its standards for Halal in line with international standards.

We are now successfully monitoring several food processing plants, slaughterhouses, butcheries and restaurants in the country. Certified halal poultry, meat and other products are now available at various outlets around the country. An updated list of certified establishments can be found on our website www.kbhc.info.



What the Qur'an and hadith say on Halal

Consuming Halal is an order of Allah and an essential part of the Islamic faith. Allah has repeatedly emphasised the consumption of Halal in His book. The following are some examples of such verses:

- "O Messengers, eat from the pure foods and work righteousness" (Holy Quran 23:51)
- "O you who have believed, eat from the pure things which we have provided you" (Holy Quran 2:172)
- "O mankind, eat from whatever is on earth (that is) lawful and pure" (Holy Quran 2:168)
- "So eat of that (meat) upon which Allah's name has been mentioned, if you are believers in His verses" (Holy Quran 6:118)
- "And do not eat that upon which the name of Allah has not been mentioned, for indeed it is a grave disobedience". (Holy Quran 6:121)

By being careless about the dietary laws of Islam a believer puts himself in harm's way both in this world and the world hereafter. In this world, due to in taking such a product he deprives himself from having any of his good deeds and duas accepted by his Creator while in the hereafter he suffers the greatest loss ever imaginable i.e. refusal from being admitted to Paradise . All this is confirmed in the following traditions:

1. Abu Hurairah may Allah have mercy on him related, "Allah's Messenger peace be upon him said: "Verily Allah is pure and He accepts only what is pure and indeed Allah has given those orders to the believers, which he has given to the Messengers. He has said, "O Messenger, eat from the pure foods and work righteous". He also said: "O you who have believed, eat from the pure things which we have provided you." Then (the Prophet) made mention of a man who undergoes a lengthy journey in a state that he is disheveled and dusty. He spreads his hands towards the sky (calling), "O my Lord, O my Lord," however, his food is haram, his drink is haram, his clothes are haram and he has been nourished with haram! So how will his call be answered?" (Muslim)
2. S'ad may Allah have mercy relates: Allah's messenger said "O S'ad purify your food (and as a result) you will become one whose supplications are accepted. I swear by He in whose hands the soul of Muhammad lies, verily a servant (of Allah) tosses a Haram morsel in his stomach (due to which) no deed is accepted from him for 40 days" (Tabarani)
3. Abubakar may Allah have mercy narrated that Allah's Messenger said "That body will not enter Paradise which has been nourished with Haram" (Baihaqi)
4. Ka'b Ibn Ujrah relates that the Prophet of Allah (PBUH) said, "a body nourished with Haram will not enter Jannah". (Tirmidhi)
5. Jabir reported, Allah's Messenger said, "That flesh will not enter Paradise which has grown from haram, and all that flesh which has grown from haram, the fire (of hell) is more worthy of it." (Ahmed, Darimi, Baihaqi)
6. Abu Hurayrah) reports that the Prophet of Allah said, "a time will come upon the people wherein a man will not bother what he intakes; whether from Halal source or Haram." (Bukhari)

In our times, it becomes even more important to ensure products consumed are genuinely Halal due to the excessive deceit, cheat and false labeling of Halal on many products.

Why you should Insist on Halal

Due to the complexity of tracing the source of various ingredients of which a food or a drink is made up of, many halal conscious Muslim consumers look for a list of items that would facilitate them selecting halal items for consumption.

The products researched today enjoying the halal status may change any-time to haram upon the inclusion of one or two haram ingredients due to formulation change. In absence of any understanding with the manufacturer, haram ingredients find their way into the so called halal items without any notice to the Muslim consumers. The manufacturer is obligated to list the name of ingredients of an item on the label, but he is not obligated to include only halal ingredients. Thus a product included under halal category in the list today may become haram tomorrow and yet Muslims continue to buy and consume such (haram) products.

There are more than 10 million Muslims in Kenya and a vast majority of these would like to follow halal guidelines in one form or another. But because the Muslim consumers have failed to exert pressure on the manufacturers, Halal standards are not vigorously maintained. When visiting supermarkets, hotels, restaurants, butcheries and even hospitals, it is prudent that Muslims demand to be served with items which are halal and have been certified by a credible Halal Certification establishment. Just having the symbol halal does not suffice as it is known that some people are fraudulently using this sign to mislead Muslim consumers.

Considering the buying power which they possess, Muslims should speak out to the manufacturers and producers for compliance of Halal standards. The Kenya Bureau of Halal Certification (KBHC) has come up with halal standards which enable Muslims to determine the halal status of food products ensuring that whatever they consume is in conformity with principles of their faith

However, for a more lasting solution, Muslims should call or write to the manufacturers and those involved in food processing and insist on producing items complying with halal standards. Manufacturers can be referred to Halal certifying agencies for Halal certification. The demand and magnitude of Muslim consumers can easily convince manufacturers for halal production. Once a manufacturer finds a halal market niche and cater to the Muslim consumers with halal certification and halal symbol, other competitors may follow.

Consequently a whole array of halal products with halal certification and halal symbol for easy selection will, insha'llah, be found in Kenya. A concerted effort to promote halal is needed indeed. This is a challenge and an opportunity. Remember, it begins with you insisting on halal.



In the News

Halal certification helps to spur KCC profits

Milk processor New KCC in March recorded a 34 per cent increase in profits which increased to Sh374 million for the year ending December, 2008 from the previous Sh247 million. Sales went up by Sh1.1 billion to stand at Sh5.5 billion, helped by increased demand for milk products.



The corporation managing director Francis Mwangi said the Kenya Bureau of Halal Certification attained by the company last year stimulated more demand for its products among Muslim consumers. "It was a difficult year but we managed to cut our operation costs and increase milk intake from the farmers Halal certification also helped them penetrate the Islamic market." He said .

In June last year, New KCC became the first dairy company in the country to attain Halal Certification.

Kenya Bureau of Halal Certification Benefits

- When Consuming Halal products you are fulfilling Allah's instructions that mankind should only consume what is lawful. When a product is Halal certified, the consumer has full confidence and assurance that there are no doubtful ingredients whatsoever contained in the product and therefore the consumer has no cause to worry on the Halal status of their favourite products.
- Halal certification of products being exported instills confidence to the consumers from the importing countries that these products have been strictly inspected right from their source to their point of sale and the certifying body guarantees that the products meet the required dietary standards.
- To the producer, the benefits gained by Halal Certification are equally great. With the Halal market hastily growing and increase in demand of Halal products all over the world, a KBHC Halal certified producer stands a great chance of capturing new export markets and compete effectively in this significant market segment.
- Through KBHC Halal certification a producer is able to enhance marketability of products to the Muslim markets both locally and internationally because the KBHC logo serves as confirmation that the products are truly Halal.
- KBHC Halal certification serves as an image booster to the producer especially in this era of excessive deceit and false labeling. KBHC being a member of World Halal Council means that its certification procedures are recognized and acceptable internationally. KBHC certification is a seal of approval that products have been properly supervised and meet all the Halal status requirements.
- Halal compliant companies and their products are publicized in the KBHC Halal bulletin which is published quarterly. In this publication, consumers are constantly informed on the availability of various Halal certified products in the market



Kenya Bureau of Halal Certificate (KBHC) Abdulghafur Ganatra hands over a halal compliance certificate to Maloba Shiroko, the head of the Brian Resource, Training, Production and Disemination Centre

The need for Halal Certification

Allah Subhanahwataala states in the Holy Quran (surah 2 v 68) "O people eat what is on earth, lawful and good" Furthermore Allah says' "Eat of the things which Allah has provided for you Lawful and Good (Surah 5 v 88). These are direct orders from Allah. The consumption of Halal food is a fundamental aspect on any Muslims life .We will try to critically evaluate the concerns and skepticism of the Muslim consumer in Kenya today. After all the consumption of Halal or Haraam has a profound effect on a Muslims duas. The Muslim consumer is faced with immense difficulty regarding choices in today's world. The certification of Halal products no longer refers to meat or ancillary products only, but to a host of other products covering pharmaceuticals, cosmetic products, ready to eat products, as well as a host of drinks, spices, sauces and condiments. Lately we have also seen a flood of financial, investment and insurance products with attachment of Sharia or Halaal compliant tags.

The Quran states "O you who believe! Obey Allah and his Rasool (SAW) and those charged with AUTHORITY among you (surah4 v 59). It is with this Ayah in mind that the Muslim consumer needs help, direction and assistance when confronted with the plethora of halal products on the shelves of supermarkets confounding the issue is the globalization of trade. This globalization of trade allows for products of various countries to be marketed and sold locally and vice versa, without any verification to religious or culture of that country.

With the advancement in Food Technology, food and drinks are being produced by Bio Technical and Bio Engineering techniques on a mass scale. Specific introduction of special material form cultivators, Micro organisms into plant and animal products have potential to increase production and enhance the shelf life and manage ability of many food products. Hence, the widespread use of emulsifiers, preservatives and food enzymes. It is these technologically produced foods and drinks that not only the source of origin, but the process of manufacture needs to be analyzed and revived by Islamic Scholars to determine the acceptance (Halalness) of these products for Muslim consumption that is why there is a definite need to have Halal Certification.

The labeling laws of most of the first world countries and including Kenya do not require ingredients such as emulsifiers, Colourants and preservatives to be specified individually. In other words while the ingredients list would state emulsifiers, it could be from many emulsifiers used simultaneously or individually the same with preservatives and colourants. This obviously leaves us with a dilemma, since some emulsifiers, preservatives or colourant could be derived from plant or animal source.

As Halal consumers, our main concern would be animal derivatives. The same goes for vegetarians and people following Hindu religion where consumption of animals is forbidden. Take for example a few well known emulsifier, preservatives or colourants used very commonly in the manufacturing of food industry today:-

LECITHIN – Could be from animal or vegetable source

GLYCERINE – Could be from animal or vegetable source

COCHINEAL – Obtained from insects

SHELLAC – Obtained from insects

PHOSPHATE – Could be mineral or from animal bones

FUSEL OIL – Flavour enhancer derived from cognac brandy

The above list is just but a few of the many problematic ingredients used in the food manufacturing industry today. This article has not been written as an 'alarmist' piece of sensational journalism, but rather as a tool to educate, equip, understand and critically analyze the challenges facing us as Muslim ummah. The Muslim consumer can now understand the enormity of the situation and the need to be vigilant and informed on the need for Halal certification.



A message from the Malawi Halal Department

The Halaal Department of Muslim Association of Malawi (MAM - HD) would like to congratulate the Muslim community of Kenya for establishing a successful programme of Halaal certification, Kenya Bureau of Halaal Certification. The importance of Halaal certification cannot be over emphasized. Adhering to Halaal rules strictly is the only way Muslims can be reassured of maintaining a healthy link with Allah, the creator, during these trying times.

The growing technological development in nutritional sciences and food processing together with the behaviour of food industry players leaves a Muslim with no choice but seek guidance from the Halaal authorities on his dietary requirements. Therefore effective Halaal certification service requires extensive communication with the public. We find the Kenya Bureau of Halaal Certification fully committed in delivering quality service as far as Halaal certification and awareness is concerned by establishing this quarterly magazine.

Halaal certification has become a necessary component of an ever expanding global Halaal market estimated to reach US\$ 3trillion in less than five years. Africa has its share of this market as it is home to a good percentage of the Muslims of the world. The creation of trade blocks like SADC, COMESA and African Union also in general offers Muslims an opportunity to interact vigorously in many ways including trading in food and food products. It is in this light that the MAM - HD builds relations with Halaal certification bodies in other countries with a view of sharing knowledge, information and experiences especially with other African countries where the trade norms maybe the same. We are pleased to work with the Kenya Bureau of Halaal Certification in partnership.

The Halaal Department (HD) of Muslim Association of Malawi is a non-profit making entity representing the Muslim community in Malawi in all matters pertaining to the general public application of the term 'Halaal'. It is fully guided by leading Ulama

(theologians) in the country.

So far the Muslim Association of Malawi- Halaal Department has 113 establishments that are Halaal certified. These range from abattoirs, meat processors, supermarkets, restaurants, bakeries and food manufacturers.

The main principle in executing this work is total Muslim supervision from the point of slaughter to point of sale. We therefore deploy Muslim Supervisors in all abattoirs, meat processors and restaurant.

The Halaal products are labeled with stickers of Halaal logo while meat while meat from the Halaal abattoirs is identified by roller markers of Halaal logo in red ink. The chickens are also packed in bags with Halaal logo.

There is an informal sector where people slaughter animals for sale in an open market. This is regulated through our relations with the government department like the veterinary and city/town assemblies. In these places the Halaal Department in consultations with the local Muslim communities identify a Muslim who carries out the duties of slaughtering. He only slaughters after the veterinary officer has inspected the relevant permit documents and conducted antemortem to verify fitness for human consumption. A postmortem is also conducted before the meat is displayed for sale.

The city/town assembly officials are responsible for control of sales points. Any meat slaughtered outside this practice is not allowed to be sold in the markets.

Our other activity is Dawa through Islamic Information Bureaus. These are resource centres that act as vehicles for channeling of accurate and correct Islamic knowledge to everyone through various initiatives and programme. So far there are ten bureaus across the country. They are strategically situated in prominent and distinct centres where there is a steady flow of people allowing easy access for the general public.

'Not Certified by Kenya Bureau of Halal Certification,' Does this mean that it is HARAAM?

To declare Halal (lawful) and Haram (unlawful) is the right of Allah (SWT) alone. No Human being irrespective of their nobility, profession or financial status, whether a religious leader or a certifying body, none of them can assume this right. It would be the same as ascribing a partner to Allah (SWT) and places one outside the fold of Islam.

As a certifying body, Kenya Bureau of Halal Certification (KBHC) is bound by this rule and therefore, it cannot declare lawful to be unlawful or vice versa. Our aim is to avail significant information to the Ummah, which will enable them make an informed choice in keeping their religious responsibility, accountability and help them to fulfill Allah's decree.

Products and establishments certified by KBHC means that they have met KBHC's stringent criteria of certification. They have made full disclosure of all their ingredients, allowed their records to be scrutinized and given unregulated access to their premises for regular inspections. KBHC gives its approval based on inspection access and / or the required information disclosed.

In trying to fulfill its responsibility and commitment to the Muslim consumers, KBHC makes frequent publications in various publicity media in order to create awareness on establishments that have been certified.

This brings us to the big question; if companies or products are not Halal certified by KBHC, does this mean they are Haram? It should be understood that KBHC believes in a free-market system of trade as propagated in the teachings of Islam. We believe that companies and establishments have a right to choose whether to be certified or not.

Without the essential disclosures, and access to adequate information, it is difficult to ascertain whether a company, establishment or product is Halal or Haram. It should be clear that KBHC puts no establishment under duress or obligation to provide information relevant for Halal certification. There are other companies which feel it is not

necessary to acquire Halal certification. KBHC respects these companies' choice and it is with the same gesture that we ask such companies to respect our decision when we reply, "Not Certified by Kenya Bureau of Halal Certification"

Consuming Halal and refraining from Haram is an order from Allah (SWT) and cannot be abandoned. A product or an item should be avoided where there is reason to doubt its Halal status. We should take direction from the hadith of beloved Prophet (PBUH) which states, "Leave that which is doubtful and partake of that which is free from any doubt".

However, in the cases where KBHC does not have any agreement or access, and bearing in mind the gravity of the Shari'ah law of making lawful to unlawful and vice versa, it gives the only possible and factual answer without expressing any opinion viz. "Not Certified by Kenya Bureau of Halal Certification" It means exactly that and should not be interpreted as HARAM.

Our Contacts



Kenya Bureau of Halal Certification

P.O Box 39445-00623

Tel: +254-20 3748770/1

Fax: +254-20 3748774

Email: info@kbhc.info,

admin@kbhc.info

or helpline@kbhc.info

Swine flu, what you did not know

Within the last few weeks another viral infection, very similar to Bird Flu, has appeared in Mexico. The Swine Flu (H1N1 strain) is a common viral infection among pigs. Transmission is mainly through the Faeces, saliva and breath of the pigs which contain the virus. Each year a few humans working with pigs contract the disease. Transmission has always been from the animal to man and most of the cases have been reported in rural areas where pigs are raised or handled.

Recently however, human to human transmission of the Swine Flu H1N1 strain has been reported in Mexico resulting in more than 1000 cases and more than 100 deaths. Suspected cases have also been reported in the USA, Europe, the Middle East and Asia

What are the symptoms?

The early symptoms are similar to seasonal flu - cough, fever, sore throat, headache, runny nose, general fatigue, and muscle pains. Some patients have also had vomiting and diarrhea. Severe cases have progressed quickly (within 5 days) to a pneumonia-like illness, which involves shortness of breath and difficulty breathing.

How is this H1N1 flu spreading?

It is most likely spreading from person to person in the same way other flu viruses spread: through infectious respiratory droplets (droplets released when a person coughs, sneezes or talks). If these get into a healthy person's nose or mouth, they can get infected.

How can I prevent getting sick?

By observing good hygiene. Avoid people who are obviously sick. Be sure to wash your hands frequently.

Slaughtermen benefit from KBHC training Programmes

Continued on Page 3

Sheikh Abdullatif Abdulkarim of the Kenya Council of Imams and Ulamaa (scholars) and Sheikh Ishaq Ismail and Sheikh Badru Jaffar both from the Majlis Ulamaa Kenya (the national council of Muslim scholars).

During these trainings, variety of learning tools and materials like videos, practical sessions and presentations are used to ensure effective conveyance of vital information to the trainees.

At present more than 120 slaughterers from various areas of the country have benefited from the training programme. Establishments which have also benefited include Dagoreti and Kiserian slaughterhouses, Ol Pejeta, Kenchic and Kakuzi.

At the completion of the programme, participants are awarded proficiency certificates which, with the continued growth of the halal industry in Kenya, assist them in gainful employment.



KBHC chairman Abdughafur Ganatra and Sheikh Abdullatif Abdulkarim hands over a certificate to a slaughterman after the completion of a training programme. Looking on is Sheikh Ishaq Ismail

What is the infectious period?

The infectious period for this strain is not yet known. According to the US CDC, infected people should be considered potentially contagious:

- one day before their symptoms start
 - seven days after their symptoms start OR as long as they are still showing symptoms (whichever is longer)
- Children, especially younger children, might potentially be contagious for longer periods.

Vaccination against seasonal flu

All international travelers should be vaccinated annually for the flu, every year, to reduce their risk of developing seasonal influenza. However, it is unknown whether the current seasonal flu vaccination will offer any protection against the current H1N1 flu strain or the severe respiratory illness occurring in Mexico.

As a general good health practice, people should make sure all their routine vaccinations are up-to-date. This includes pneumococcal vaccination for certain adults (over age 65, those with a serious chronic illness or decreased immune function due to cancer, transplant, HIV/AIDS, etc.).

Halal International News

Fast food giant Kentucky Fried Chicken is to launch a halal-only menu in eight of its London stores in a move which could be extended to other areas of the UK.

The menu, which will form part of a trial, will see the stores selling chicken products which have been fully approved by the Halal Food Authority for the first time.

KFC has 720 stores across the UK, and bosses said the move was designed to ensure the company was catering to a broader range of customers, following a growing demand for halal products.

It is the latest fast food chain to introduce a halal-only menu after Domino's launched one at a Birmingham store in February.

The fast-food chain has so far converted eight of its London restaurants to sell the meat, in areas including Forest Gate, West Ham, Tottenham and Bethnal Green.

As Muslims cannot eat pork, the Halal branches have removed the Big Daddy burger from the menu as it contains bacon.

KFC's scheme will be trialled over the summer, but if it proves a success dozens more branches across the country are expected to follow suit and become halal-only.

The company said halal menus could be launched in other stores where large numbers of Muslim customers are based and 'where there is demand'.

Over the next few months it will closely monitor customer feedback in the chosen outlets and if it is good they will be permanently converted to 100 per cent halal.

The move follows a similar decision made by Dominos Pizza, which launched a halal only menu at its Hall Green store in Birmingham earlier this year amid a storm of controversy.

Domino's said the change has improved business despite an initial backlash from non-halal customers.



Kenya Bureau of Halal Certification

Your Seal of Assurance

List of Certified Companies and Establishments

CERTIFIED PROCESSING COMPANIES

ALPHA FINE FOODS LIMITED
P.O. Box 10338 -00100 Nairobi
Tel: 020 651251
Processors of Meat Products



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



VITAL CAMEL MILK LTD
P.O. Box 21707- 00506,
Nairobi Tel: 0720926841
Processors of Camel Milk &
Milk products



KAYOLE SLAUGHTERHOUSE
P.O. Box 21429 -00505 Nairobi

AQUAMIST LIMITED
P.O. Box 66856 – 00801, Nairobi
Tel: 020 4447374, 020 4447244
Processors of Mineral water



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



WRIGLEY'S EAST AFRICA LIMITED
P.O. Box 30767 - 00100
Nairobi – Kenya



KEEKONYOKIE SLAUGHTER HOUSE
P.O. Box 1 Kiserian

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

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



Processors of Chewing and Bubble Gums
(PK Winter Front, PK Mint 1.8(Sugar Coated),
PK Mint 1.4(Local Sugar Coated), PK Cinnam-
on Flavour, Juicy Fruit (Sugar Coated), Cool
Air Menthol (Sugar Coated), PK Blackcurrant
(Sugar Coated), PK Menthol 1.4 – (Local
Coated), PK Mints, Big G Original, PK Licorice,
PK Dulce, have been Certified Halal)

KINJA FARM
(Mark Kinyanjui Kahenya)
P.O. Box 711
Kikuyu - Kenya

**BRIAN RESOURCE TRAINING,
PRODUCTION & DESSEMINATION
CENTRE**
P.O. Box 35482
00 200 Nairobi Kenya
Processors of Dried Beef (ALIYA)



EQUATORIAL NUTS PROCESSORS
P.O. Box 27659 -00506, Nairobi
Processors of Roasted Macadamia
Nuts, Roasted Peanuts & Roasted
Cashew Nuts



CERTIFIED RESTAURANTS

HASHMI BARBEQUE LIMITED
P.O. Box 47227-00100, Nairobi
Ukay Complex, Westlands
Tel: 020 3748704

MUHU HOLDINGS LIMITED
P.O. Box 21002, Nairobi

RUARAKA DUCK LIMITED
P.O. Box 168 – 20117, Naivasha

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



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



**HAANDI TWENTY FOUR
CARATS LIMITED**
P.O. Box 13855-00800,
Nairobi
Westgate Shopping Mall,
Westlands

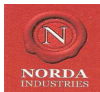


WAN LIMITED
(Kikuyu – Along NKR-NRB Highway)
P.O. Box 3694 00200
Nairobi - Kenya

BROOKSIDE DAIRY LTD
P.O. Box 236 - 00232
RUIRU, Kenya
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



KHANEKA KHAZANA CATERERS
P.O. Box 10030 -00100, Nairobi
Tel: 020 555001
Catering Services -All Authentic Cuisine

CERTIFIED BUTCHERIES

HY-Q ENTERPRISES LIMITED
P.O. Box 67923 -00200 Nairobi

WEST END BUTCHERY LIMITED
P.O. Box 14367 -00800 Nairobi

CHOICE MEAT SUPPLY
P.O. Box 42936 -00100 Nairobi
Halal Butchery

BIDCO OIL REFINERIES LIMITED
P.O. Box 239 -01000 Thika,
Kenya
Tel: 067 2821500
Manufacturers of Cooking Oil, Margarine,
Soaps & Detergent



NUTRO MANUFACTURING EPZ LTD
P.O. Box 10100 -00100, Nairobi
Processors of Corn Soya Blend
(Unimix), Maize Flour, Wheat
Flour, Amaranth Flour, Soya
Chunks and Onga Mchuzi mix



GALITO'S /CHICKEN INN
(Nairobi and Mombasa)
P.O. Box 27724 - 00506
Nairobi, Kenya



SOUTHERN MEAT SUPPLY
P.O. Box 41419 -00100 Nairobi

SAFI FISH SUPPLIERS LIMITED
P.O. Box 3674 -00506 Nairobi

CGB FOODS LTD
P.O. Box 78367, Nairobi
Tel: 020 20821712/3/4
Manufacturers of Spices
(OYO MCHUZI MIX)



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

PIZZA INN – NYALI & BAMBURI
(Mombasa only)
P.O. Box 27724 - 00506
Nairobi, Kenya
**(PIZZA INN BRANCHES IN
NAIROBI ARE NOT HALAL
CERTIFIED)**



MEEZAN ENTERPRISES LIMITED
Mobil Plaza -Muthaiga
P.O. Box 21099 -00505
Nairobi -Kenya

CORN PRODUCTS LIMITED
P.O. Box 1012-30100 Eldoret
Tel: 053-2032511/6
Processors of Corn Products



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



CERTIFIED KITCHEN FACILITY

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



MEEZAN ENTERPRISES LIMITED
Adams Arcade
P.O. Box 21099 -00505
Nairobi -Kenya

CROWN FOODS LTD
P.O. Box 423 -20106 Molo,
Processors of Mineral Water & Juices



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

C & R FOOD INDUSTRY LTD
Industrial Area
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

PWANI OIL PRODUCTS
P.O. Box 81927
Mombasa, Kenya
Manufacturers of Cooking
Oil & Laundry Soap



CERTIFIED ABATTOIRS

KAKUZI LIMITED
P.O. Box 24-01000, THIKA
Tel: 067 24185, 067 24057

DAGORETTI SLAUGHTERHOUSE
P.O. Box 1152 – 00902 Kikuyu

KENCHIC LIMITED
(Poultry Abattoir)
P.O. Box 20052-00200,
Nairobi



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

DEEPA INDUSTRIES LIMITED
P.O. Box 44804 - 00100
NAIROBI
Processors of Spices &
Seasonings, Herbs, Flavoured potatoe
products (crisps, crinkles & sticks), fla-
voured banana crisps and other snacks
(flavoured pop corn, peas, Bhusu, Chevda
& peanuts)



SOUS CHEF LIMITED
P.O. Box 618 -00606,
Nairobi
Processors of Frozen Foods



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



OL PEJETA RANCHING LIMITED.
P.O. Box Private Bag,
Nanyuki 10400



MIDWAY BUTCHERY LIMITED
Valley Arcade, Gatanga Road
P.O. Box 14367 – 00800 Nairobi

NUREIN BUTCHERY LIMITED
Park Road, Next to Crescent Medical Aid
P.O. Box 310 – 00600 Nairobi

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

ZASH ENTERPRISES
Kirima Flats, 5th Avenue Parklands
P.O. Box 43422—00600 Nairobi