Abbott Receives World-Wide Halal Certification
In matters of conscience there can be no compromise

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Presenting Vcaps® and NPcaps™ – Two alternatives to gelatin capsules
Capsugel now offers Vcaps® capsules and NPcaps™ capsules, both originating from plant-based materials. Both are produced in accordance with Muslim scripture, certified by IFANCA and meet Islamic food law requirements.

A Commitment to Quality
Our capsule products are globally recognized for their high quality performance and offered in numerous colors and sizes, with an ability to imprint. We can also supply regulatory information and certifications for our customers that meet the requirements of worldwide regulatory agencies.

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Editor’s Note

Sincerely,

Wishing you a very blessed New Year!

Hope you enjoy learning from this issue of Halal Consumer as much I have!

Managing Editor

As global trends indicate, halal certified products are increasingly being viewed as a symbol of purity and quality. Moreover, in its perception of wholesomeness, halal is rising to become a new trend. Consumers requesting “halal, organic” products could soon be the norm. In this issue we discuss what comprises organic and why it is worth your money. Talk of going organic brings to mind the myriad reasons to care for the environment. For Muslims, being environmentally conscious is a God-given responsibility. We take a closer look at both Quranic reasons and practical ways to be better vicegerents on God’s earth. Besides food products, as conscientious, halal consumers who are concerned with purity, it is essential to ascertain what goes into our personal care items and cosmetics as well. That lotion or lipstick you just purchased — are they the safest? Are they halal? Finally, Halal Consumer magazine would not be complete without a mention of ingredients. We touch upon the origins and uses of an ancient ingredient — vanilla. Just a dash of it makes all the difference. In its perception of whole earth. Besides food products, as conscientious, halal consumers who are concerned with purity, it is essential to ascertain what goes into our personal care items and cosmetics as well. That lotion or lipstick you just purchased — are they the safest? Are they halal? Finally, Halal Consumer magazine would not be complete without a mention of ingredients. We touch upon the origins and uses of an ancient ingredient — vanilla. Just a dash of it makes all the difference.

About Halal Consumer

Halal Consumer is a publication of the Islamic Food and Nutrition Council of America (IFANCA). IFANCA is a non-profit Islamic organization with the mission to promote halal food and the institution of halal. IFANCA objectives include making halal foods conveniently available, introducing halal to food companies and institutions, creating awareness of halal among consumers and providing halal solutions to consumer needs.

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From the Desk of Muhammad Munir Chaudry
President, IFANCA

The word halal, sometimes written as halalul or halal, is increasingly becoming a part of daily usage as a growing number of companies have begun producing halal products. According to the Daily Mail, 9/24/2008, the global market is now estimated to be worth £30 billion a year (other estimates vary). The publication also reported that Nestlé, the world’s largest food manufacturer, produces halal products in 75 of its 480 plants worldwide, to meet a growing demand for food products acceptable to Muslim and halal consumers. According to Forbes.com, that move earned Nestlé $3 billion in annual sales in Muslim countries. Like other companies looking to expand their market share and meet the growing demand for halal products, Abbott Nutrition will have almost all its products halal certified during 2009.

All major food, pharmaceutical and personal care product manufacturers produce and market at least some of their products as halal certified and all of them do business with Muslim countries. These companies symbolize a growing movement, influenced by halal consumers, to provide halal certified products. In its natural progression the halal certification movement, which started with meat and poultry, then food products and food ingredients, has now expanded to nutritional products, cosmetics and other consumables. During 2008, IFANCA started receiving calls from major pharmaceutical companies to have vitamins and even vaccines halal certified. IFANCA clients such as Nutrilite, Sunrider, Aloe Corp., At Last Naturals, Toms of Maine, USANA Health Sciences, General Nutrition Corporation, Herbalife, Neways, Pharmanex, Melaleuca and many other manufacturers market a large number of halal certified nutritional and cosmetic products. Looking ahead to 2009, we are projecting that our work in halal certification will, insha’Allah, bring halal consumers worldwide even more products that proudly display halal logos on their packaging.

Have a happy, healthy, safe and prosperous New Year!

Sincerely,

Muhammad Munir Chaudry
President, IFANCA
Doubling Up On Health

Halal & Organic

By Mariam Majeed

Wandering down Devon Avenue in Chicago, we often see the word ‘Zabihah’ advertised at various grocery stores. For Muslims it is wonderful to be assured our food is Zabihah, but have we thought of taking it a step closer to something even better? Have we seen or asked for ‘organic, Zabihah’ products? Now that’s food for thought!

According to Organic Trade Association (OTA), the fastest growing sectors in the $600 billion dollars (U.S.) food industry are organic food and beverages. According to The Organic Trade Association’s 2007 Manufacturer Survey, consumer sales for organic grew 27% in 2006. The growth of the organic sector is phenomenal but in civilizations of yore, organic was the only option. Could the chronic diseases we have today, and our susceptibility to them, be related to the food we consume today?

So what does organic mean? According to the Organic Trade Association, organic refers to way farm products are produced and processed. This can range from but is not limited to milk, eggs, produce, and meat to highly processed food products. Organic farming involves abstaining from pesticides, synthetic hormones, antibiotics and chemical fertilizers that adversely affect the natural environment. Organic foods are not genetically engineered either.

Why Join the Organic Movement?

Reduce the Toxic Load on the Environment: According to the U.S. Department of Agriculture (USDA), 99.5% of farm acres are at risk of exposure to agricultural chemicals. According to Science magazine, August 2002, dead zones in the ocean can be traced to synthetic fertilizers. There is run off of nitrogen and phosphorus, both found in fertilizers and animal feed, into watersheds leading to the ocean. This promotes the overgrowth of algae and consequently the depletion of oxygen and all oxygen-dependent creatures in the zone. The Gulf of Mexico dead zone covers 8,000 square miles - an area larger than New Jersey—potentially jeopardizing that region’s entire commercial fishery. Organic farming promotes a less toxic environment.

Protect Future Generations: Medical News Today reports that pesticides found in conventional farming show a link between cancer, decreased male fertility, Parkinson’s disease, fetal abnormalities, and chronic fatigue syndrome in children. Other studies show that infants are exposed to detrimental substances in-utero, and link non-organic food to coronary heart disease, allergies and hypersensitivity in children.

Build Healthy Soil for Healthy Bodies: According to David Pimentel, Professor of Ecology and Agriculture at Cornell University, it costs the U.S. $40 billion annually to replace the damages done by the erosion of top soil due to chemical fertilizers. Without topsoil, plant life is not possible. Further, conventional methods of farming result in the loss of vitamins and minerals in vegetables and fruits. Using organic matter instead of synthetic fertilizers or ammonia increases nutrients, micro-nutrients and minerals in produce. Organic Center State of Science Review in their study, ‘Elevating Antioxidant Levels in Food Through Organic Farming and Food Processing’, link antioxidants in our diet to disease prevention and better health.

Treat your Taste Buds Well: Researchers at Washington State University found that organic berries were judged as sweeter than their non-organic counterparts, in lab taste trials. If you are going to eat those berries, why not eat something that is tastier?

Promote Biodiversity: Organic products support biological conservation. Native plants, birds, insects and other animals thrive in organic environments.

Following in the footsteps of Prophet Muhammad ( ﷺ): The purpose of mankind is to worship and please God Almighty. Among the many things needed, a healthy body is a must to fulfill this requirement. Good health is not possible without proper food and drink. In the Holy Quran it says, “O, ye who believe! Make not unlawful the good things that God hath made lawful for you. But commit no excess for God loveth not those given to excess” (5:87-88). Tayyab means pure and refers to pure and wholesome foods. Pure foods are those that are in

“Organic farming involves abstaining from pesticides, synthetic hormones, antibiotics and chemical fertilizers that adversely affect the natural environment. Organic foods are not genetically engineered either.”

“Labels with ‘all-natural’, ‘free-range’, or ‘hormone-free’ should not be confused with the term ‘organic’. Neither should one assume that all produce at a Farmer’s Market or all produce that is locally grown is organic.”

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their natural states, without the excessive use of pesticides and other synthetic compounds.

Prophet Muhammad** is an example for mankind - the way he worshiped, the way he talked, his manners, and the way he ate. Among his many actions/advice about food, organic food is a way to follow in his footsteps. So next time we sit down for dinner, let's consider what our Prophet would encourage us to eat. Let's ponder on where our food comes from. Let's pay attention to how we take care of our bodies and see if we care for it the way God meant for us to do.

How Do We Know If Foods Are Organic?

Begin by reading food labels and looking in the organic section of your grocery store. All organic foods must meet strict government standards through the organic certification program established by the U.S. Department of Agriculture (USDA). If a food has a USDA Organic label, it means that at least 95% of the food's ingredients are organically produced. This seal on the label is voluntary, but many organic producers use it. Fruits, vegetables, eggs, or single-ingredient foods are categorized as 100% organic and have a small USDA organic seal on them.

Where To Shop Organic?

Most groceries today have a section for organic foods. Alternatively, get connected with local farmers who produce organic foods via www.localharvest.org.

Is Buying Organic Food More Expensive?

You may notice that some organic products typically cost 10% to 40% more than similar conventionally produced products. Other organic foods such as coffee, cereal and bread may cost the same or less than the conventional corresponding item. It comes down to economics and personal commitment. As the demand increases and more products become available, the price differentiation will certainly become narrower. Organic foods take longer to ripen because chemicals are not used in their production. Free from preservatives, they also have a shorter shelf life. Those factors, plus a relatively smaller demand, do lead to higher prices.

Keep the following in mind, if you find that organic costs more than conventional products:

• Conventional farmers receive federal subsidies while organic farmers don’t.
• Environmental cleanups needed after conventional methods of manufacture are not reflected in cost as they are payed via tax dollars.
• Organic farming is more labor and management intensive as it does not resort to the conventional use of pesticides or herbicides.

** Muslims recite the words ‘peace be upon him’ whenever the name of Prophet Muhammad is mentioned.

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WWW.IFANCA.ORG

WINTER 2008

LAMB & EARLIE STEW: Tender lamb, combined with barley, eggplant, red and green sweet peppers, zucchini and onions, create a truly delicious meal. A succulent mixture of vegetables, lamb and spices will certainly become a new favorite. A winning combination!

LAMB & LENTIL STEW: Tender lamb joins a medley of tomatoes, lentils, onions, cilantro/cilantro, zucchini and red and green sweet peppers. Aromatic herbs and spices invite all to taste and enjoy this truly delicious meal.

MY KIND OF CHICKEN: A wonderful combination! Chunky of light and dark chicken with brown rice, peas and carrots in a mild sauce.

CHICKEN & BLACK BEANS: A dish from the southwestern states, this dish has dark and light fresh meat with delicious and nutritious black beans, tomatoes, potatoes, sweet peppers, corn and kidney beans. Simple seasonings bring out its flavor.

OLD WORLD STEW: Chunks of beef, with brown rice, tomatoes, zucchini and potato, beans. The sauce is seasoned with the aromatics and flavors of the Middle East.

FLORENTINE LASAGNA: This dish has small lasagna noodles mixed with a deliciously seasoned tomato sauce. In the sauce in ricotta cheese, Parmesan cheese, spinach and pesto, beef gravy to add more protein without meat. A meal influenced by the tastes of Florence.

PASTA WITH GARDEN VEGETABLES: This delicious and robust meal tosses pasta with a pepper, mushroom, zucchini and tomato medley. It’s perfectly flavored with traditional Italian seasonings.
Cosmetics and personal care products are a part and parcel of our daily lives. These include baby products, bath products, oral care products, skin care products, personal hygiene products, perfumes, deodorants, and makeup. Cosmetics and personal care products must comply with government safety regulations. The Food, Drug and Cosmetic Act (FD&C Act) defines cosmetics by their intended use as "articles intended to be rubbed, poured, sprinkled, or sprayed on, introduced into, or otherwise applied to the human body... for cleansing, beautifying, promoting attractiveness, or altering the appearance" (FD&C Act, sec. 201(i)). Among products included in this definition are skin moisturizers, perfumes, lipsticks, nail polishes, eye and facial makeup, shampoos, permanent waves, hair colors, toothpastes, and deodorants, as well as other materials intended for use as a component of a cosmetic product. Some products meet the definitions of both cosmetics and drugs. This may happen when a product has two intended uses. For instance, a shampoo is a cosmetic because its intended use is to clean hair. An anti-dandruff treatment is a drug because its intended use is the treatment of dandruff. Consequently, an anti-dandruff shampoo is both a cosmetic and a drug (FDA 2002). FDA considers toothpaste as both a cosmetic and a drug because most toothpastes contain fluoride that is used to prevent tooth decay. However, FD&C Act Section 201(i)(2) excludes soap from the definition of a cosmetic. Health Canada (2008) defines cosmetics as products that clean, improve, and/or alter skin complexion, hair or teeth. All cosmetics sold to the public must meet the requirements of the Food and Drugs Act and the Cosmetic Regulations and the Consumer Packaging and Labeling Act.

Historically, plant based products have been used for cleaning, moisturizing, covering up blemishes and even treating minor skin conditions. Currently available skin care products are a concoction of several ingredients, some good, others questionable. For halal consumers, cosmetics and personal care products do present some challenges because they contain ingredients that make them questionable or Mashbooh.

Here is an analysis of personal care products and their composition. A majority of these products include botanical ingredients. A botanical ingredient is a component of a cosmetic or personal care product that originates from plants (herbs, roots, flowers, fruits, leaves or seeds). Botanical ingredients are naturally halal, unless mixed with ingredients of animal origin. Some commonly used ingredients are discussed here.

Cetyl Alcohol, Cetearyl Alcohol, Myristyl Alcohol and Behenyl Alcohol are white, waxy solids, not related to ethyl alcohol. Cetyl Alcohol and Stearyl Alcohol are two major components of Cetearyl Alcohol. These ingredients are all fatty alcohols and occur naturally in small quantities in plants and animals. They are commonly used in cosmetics and personal care products, especially in skin lotions and creams. Dimethicone and Methicone, both silicone based polymers, are also considered halal, and used as anti-foaming agents or skin conditioning agents.

Ethyl alcohol or common alcohol, when used in non-food products, in most countries including the United States, is denatured alcohol. This means that a small amount of denaturant is added to the alcohol to make it taste bad. Alcohol Denat. is the general name used for denatured alcohol. Specific denaturants that are permitted for use in cosmetics and personal care products include Specially Denatured (SD) Alcohol. Alcohol and Alcohol Denat. are used in many products including makeup, lotions, fragrance, shaving products, oral care, skin and hair care products. Isopropyl Alcohol is widely used in

Currently available skin care products are a concoction of several ingredients, some good, others questionable.
cosmetic and personal care products and can be found in nail, hair and skin care products including after-shave lotions, bath products, eye makeup and cleansing products.

All the above products with names ending in alcohol are not orally consumable products. They have no relation to Khāmīr, the common intoxicating alcoholic drink, and hence they are halal for use in skin care products.

Glyceryl Stearate acts as a lubricant on the skin’s surface, and gives the skin a soft and smooth appearance. Glyceryl Stearate is made by reacting glycerine with stearic acid, a fatty acid obtained from animal and vegetable fats and oils. Polyethylene Glycol (PEG) Stearates are esters of polyethylene glycol and stearic acid. PEG Stearates are used in skin creams, conditioners, shampoos, body cleansers and soapless detergents. Sorbitan Stearates, Sorbitan Laurate, Sorbitan Sesquioleate, Sorbitan Oleate, Sorbitan Trioleate, Sorbitan Palmitate, Sorbitan Trioleate are used in a variety of products including skin care products, skin cleansing products, moisturizers, eye makeup and other makeup. These Sorbitan Esters are produced by reacting the polyol, sorbitol, with fatty acids. Obviously, animal derived ingredients are questionable and must be avoided. These ingredients are Mashbooh, and must be further investigated by calling manufacturers.

Butylene Glycol, Hexylene Glycol, Ethoxydiglycol and Dipropylene Glycol are clear, practically colorless, liquids. These ingredients are used in the formulation of hair and bath products, eye and facial makeup, fragrances, personal cleanliness products, shaving and skin care products. There are no halal concerns about these products.

Glycerin is a sugar alcohol that can be obtained from natural sources or can be synthesized. Glycerin may be found in soaps, toothpaste, shaving cream, eyebrow pencils, lip colors, and skin and hair care products. Glycerin, also referred to as Glycerol, is a component of all animal and vegetable fats and oils. It can also be synthesized from carbohydrate materials or from substances such as petroleum. Vegetable derived glycerin and synthetic glycerin are considered halal. Consumers need to ask manufacturers whether Glycerin in a product is vegetable or animal based.

Sodium Laureth Sulfate and Ammonium Laureth Sulfate are used in the formulation of shampoos, bath products, and skin cleansing products but can also be found in other types of products. These ingredients exhibit a high degree of foaming and impart “softness” to the skin. Both ingredients are Mashbooh, as are Sodium Lauryl Sulfate and Ammonium Lauryl Sulfate.

Collagen is used in many personal care products such as skin care and anti-aging creams. It is made from animal hides including pigs and may be labeled as hydrolyzed animal protein. Products containing collagen and hydrolyzed animal protein must be avoided.

Ozokerite, Ceresin and Montan Wax are mineral waxes, derived from coal and shale. Paraffin and Microcrystalline Wax are derived from petroleum. Emulsifying Wax and Synthetic Beeswax are manufactured waxes. These waxes are used in many types of products including lipsticks, baby products, eye and facial makeup, as well as nail care, skin care, suntan lotion, sunscreen, fragrances and non-coloring hair preparations. Ozokerite is a naturally occurring fossil wax found near soft shale. Most of the Ozokerite used in commercial applications is mined in Eastern Europe. It hardens on aging and its hardness varies according to its source and refinement. Ceresin is a white to yellow waxy mixture of hydrocarbons obtained by purification of Ozokerite. Montan Wax is a wax obtained by extraction of lignite (woody coals). Paraffin and Microcrystalline Wax are distillation products of petroleum. Emulsifying Wax and Synthetic Beeswax are manufactured waxes. 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Q & A with IFANCA Religious Advisor’s Sheikh Quaderi and Dr. Ahmad Sakr

Q: Are Muslims permitted to use cosmetics and beauty products?

Sheikh Quaderi: Use of cosmetics and make-up that has been determined to be halal is permissible for women to wear if it is done in a manner that does not attract undue attention. When make-up is done in a manner that makes a person self-confident and pleasant in appearance; and does not convey the impression of bad taste or negligence when it comes to appearance, it is permissible. But wearing excessive make-up, that attracts undue attention from others is not allowed. [God knows best]

Q: Can we pray with nail polish on, if it has been applied after making the ablution (Wudu)?

Sheikh Quaderi: It is lawful to pray with nail polish on if one paints one’s nails after making ablution provided that the polish itself does not contain anything impure or forbidden by Sharia or Islamic law. However, if one makes ablution after nail polish has been applied, the ablution would not be complete, because nail polish keeps water from reaching the organ (nail) that needs to be ritually cleansed. [God knows best]

Q: What about creams and other skin care products? Is their use permitted and can one make the ablution after applying cream?

Sheikh Quaderi: Creams, lotions and similar products are modern versions of oils intended to keep the skin healthy and pliable and to prevent dry skin. There is no prohibition against the use of such products as long as they are free from Haram (not lawful for Muslims) or Mashboohn ingredients. As far as making ablution (Wudu or Ghoul) after applying such a product, you have to know exactly what type of product you are using. They are two types: one that leaves a perceptible layer on the skin and the other that washes off easily. The first kind, such as makeup, leaves a perceptible layer on the skin, and prevents water from getting to the skin or the organs that should be washed during ablution (or Ghoul). It must then be removed. The second kind is a cream or color that does not leave any perceptible layer on the skin but becomes part of the skin like henna or oil that doesn’t prevent water from reaching the skin. It is not obligatory to remove such a product before one makes the ablution. [God knows best]

Q: How about the use of facial medicines such as anti-aging creams or anti-wrinkle products or even plastic surgery? Are these permitted in Islam?

Sheikh Quaderi: There is no harm in using halal products that help revive and beautify the skin, especially if there is a need for doing so. But this should not include completely shaving the beard or removing the hair of the eyebrows as these are forbidden by sound evidence. In addition, it should not have any known bad side effects or be harmful. Similarly, plastic surgery that involves changing the normal body formation simply for the purpose of beautifying oneself, is not allowed. It is permissible, however, when it is done for the correction of a defect. [God knows best]

Q: How should a Muslim consumer select halal products?

Dr. Ahmad Sakr: Muslims must always read product labels before buying any cosmetic or personal care product. The permission to use personal care products, and cosmetics depends on the origin of their ingredients. If these ingredients are pure then they are permissible, so long as their use does not cause any harm, either to one’s health or socially. However, if they are composed of impure substances like porcine collagen, gelatin or hydrolyzed animal protein, or other similar impure constituents, they are prohibited. [God knows best]

References:

If you’re already recycling, you switch lights off when you leave the room, or turn the tap off as you brush your teeth and are driving less than you used to, it is time to go a step further. Buy fair trade coffee, chocolate, decor (www.tenthousandvillages.com) and even clothing (www.globalgirlfriend.com). For your laundry, choose bio-degradable, natural, fragrance-free, smaller size bottles of concentrated detergent. New condensed formulas are more eco-friendly, require less packaging, less plastic, less water, less gas to ship. When cleaning, use products labeled 100 percent biodegradable that are free of chlorine, anti-microbials, phosphate, dyes or artificial fragrances. Save trees by opting out of catalogs with a service that keeps you of mailing lists (www.greenmail.com). For more ideas, check out http://www.ecocycle.org/junkmail/index.cfm. Finally, if you’re building a new home or remodeling, The Chicago Green Home Remodeling Series (www.cityofchicago.org) has great “green” advice!
Vinegar is one of the oldest condiments used in foods since ancient times and it continues to be used all over the world as a flavoring and as a preservative. Vinegar is made by two distinct biological processes, both the result of the action of beneficial microorganisms (yeast and "Acetobacter" bacteria) that turn sugars into acetic acid through an intermediary step of alcohol. Many of our favorite foods such as yogurt, cheese and pickles involve some type of bacteria in their production. The first step in the process is called alcoholic fermentation and occurs when yeasts change natural sugars to alcohol in the absence of oxygen, under controlled conditions. In the second step of the process, a group of bacteria (called "Acetobacter") converts the alcohol portion to acetic acid. It is the acetic acid fermentation that forms vinegar. In the manufacture of vinegar, proper bacterial cultures, timing and temperatures are important for fermentation.

Acetic acid is not vinegar, although acetic acid is the primary constituent of vinegar, besides water. Vinegar contains many vitamins and compounds not found in pure acetic acid, such as riboflavin, Vitamin B-1 and mineral salts from the starting material that imparts vinegar its distinct flavor. The United States Food & Drug Administration (FDA) does not recognize diluted acetic acid as vinegar. Consequently, acetic acid should not be substituted for vinegar in pickled foods, or in foods that consumers customarily expect to be prepared with vinegar. Vinegar can be made from any fruit, or from any material containing sugar. Typical retail varieties of vinegar include white distilled vinegar, cider vinegar, red wine vinegar, grape vinegar, rice vinegar, balsamic vinegar, malt vinegar and sugar cane vinegar. Other specialty vinegars include banana vinegar, pineapple vinegar, and raspberry vinegar. Vinegar is also available in flavored and seasoned variety (e.g., garlic, pepper, sage, etc.). The strength of vinegar is measured by the percent of acetic acid present in the product. All vinegar sold in the United States at the retail level should have at least 4% acidity as mandated by FDA. Typical white distilled vinegar comprises at least 4% acidity but no more than 7%. Cider and wine vinegars, typically, are slightly more acidic with approximately 5-6% acidity.

Islamic Status of Wine Vinegar:

While contributing to an article on Istihala: Change of State, Sheikh Dr. Jaafar Al-Quaderi gives an example where he says: "Wine is Haram as long as it remains wine. However, if the same wine is turned into vinegar, it becomes halal. Hence the use of vinegar derived from wine is halal."

According to Sheikh Yusuf Al-Qaradawi: "Muslim scholars unanimously agree that if wine turns into vinegar by itself, it is lawful. Most scholars say that it is pure and lawful because it has changed from its original state, others say that it is still impure and, thus, must be avoided. In the books of the Maliki jurists, it is stated that it’s permissible to treat wine so that it becomes vinegar.

One may argue that some part of Haram (disallowed) wine may be present in wine vinegar, because during the processing of converting wine to wine vinegar, 100% of alcohol does not convert to acid. Some minute amount of wine is left over in wine vinegar. Examining the historic perspective of vinegar making, the determination as to when the vinegar was ready was made by taste and smell rather than percent conversion. In biological as well as manufacturing processes, reactions seldom result in 100 percent conversion.

Prophet Muhammad** said: "Vinegar is a comfort for man." (Muslim)

Another well-known Hadith (sayings of Prophet Muhammad**) is: "God has put blessing in vinegar, for truly it was the seasoning used by the Prophets before me."

And Bayhaqi has transmitted this Hadith: "A household which has vinegar will never suffer from poverty."

In conclusion, vinegar has been consumed by Muslims for centuries, even during the time of Prophet Muhammad**. The product itself, as manufactured by the industry and commercially available, is halal.

** Muslims recite the words ‘peace be upon him’ whenever the name of Prophet Muhammad is mentioned.
The colder months are synonymous with cookies, puddings, fruitcake and other goodies. If you’re making them from scratch, you may reach for vanilla essence often since vanilla is used in ice cream, yogurt, pastries, cookies, tea and coffee, to name just a few foods. Vanilla flavoring, which has been used for centuries and is the most popular of all flavoring extracts, is also used in carbonated beverages and flavored waters. Natural vanilla flavoring is obtained from vanilla bean pods. While more than thirty-three species of vanilla are known, most have no value for flavoring (Gnadinger 1929).

The Many Forms of Vanilla:

Ground Vanilla Beans: Ground vanilla beans are often used as a time-saver for industrial or home baking because they blend easily and dissolve quickly. These are ground from spent vanilla beans and do not have the flavor of whole beans or extracts.

Vanilla Extract: Vanilla extract is made by percolating ethyl alcohol and water through macerated vanilla beans. Most companies use a consistent blend of beans, sometimes from several regions, to create their signature flavor. The extraction process takes about 48 hours after which the extracts mellow in tanks with the beans, for a duration ranging from days to weeks, depending on the processor, before being filtered into a holding tank where the amber-colored liquid extract remains until bottled. Ingredients like sugar, corn syrup, caramel, colors and stabilizers may be added to standardize the extract. By FDA standards of identity, vanilla extract must contain at least 35% alcohol.

Vanilla Oleoresin: This is a semi-solid concentrate obtained by complete removal of the solvent from a vanilla extract. Aqueous isopropanol is frequently used instead of aqueous ethyl alcohol for the extraction step. Owing to unavoidable evaporation losses during the solvent stripping step, Vanilla Oleoresin is inferior in aroma and flavor character compared to vanilla extract.

Vanilla Powder: The Vanilla Oleoresin, extract, or flavoring can be made into a powder by spray drying or pan drying it into a sweet or semi-sweet carrier powder. Alcohol, if present in the liquid form, is evaporated to an amount much below the 0.5% level.

Vanillin and Ethyl Vanillin: Vanillin, the crystalline component of vanilla, was first isolated from vanilla pods by Goble in 1858. By 1874 it had been obtained from glycosides of pine tree sap, temporarily causing an economic depression in the natural vanilla industry (Lancashire, 2004). Vanillin, a pleasant smelling aromatic compound, is used widely as a flavoring additive in beverages, cooking, and as an aromatic additive for candles, incense, potpourri, fragrances, perfumes, and air fresheners. Before using it in a food product or mixing with natural vanilla to make natural and artificial vanilla flavoring, alcohol may be used as solvent and a carrier. It is often obtained as a byproduct of the pulp and paper industry by the oxidative breakdown of lignin. Vanillin and Ethyl Vanillin are also prepared by synthesis (Taber, 2002). Ethyl Vanillin is a flavoring agent that is a synthetic vanilla flavor with approximately three and one-half times the flavoring power of vanillin.

Vanilla extract, oleoresin, powder, flavors, vanillin and ethyl vanillin are food ingredients and not food products. They are never eaten or consumed in their pure form. Alcohol is used to make the ingredient soluble and easy to use, hence all such flavors are considered permissible in the making of halal products.
Abbott, whose products meet the nutritional needs of infants, young children, active adults, the elderly and those with special nutritional needs will have almost all its products certified as halal by IFANCA, by 2009. It all began with the South East Asian market requesting halal certification. That was followed, six years ago, with Saudi Arabia making halal certification compulsory for all its edible imports. In response, “we researched a whole bunch of companies to get halal-certified,” says Donald Sgontz, Manager of Halal and Kosher programs. “IFANCA is well-respected worldwide and is more knowledgeable than other halal certification companies. We felt they were best suited to the task. Overall, I’ve been very satisfied and the process of making sure our formulas are halal-certified is a social responsibility because now consumers here will have to turn to the IFANCA website, www.ifanca.org, to determine which products are halal-certified.”

Early Beginnings & Growth
Abbott Nutrition’s history dates back to 1903 with the founding of the Moores and Ross Milk Company in Columbus, Ohio, which was later acquired by Abbott. By 1924, the company undertook development of a then unknown and unheard of commodity – a product prepared from milk for use specifically as an infant formula. Initially it was a powder to be reconstituted at home with boiled water. By 1951, the company introduced Similac Concentrated Liquid, a ready-to-mix product with water in a one-to-one ratio, which became very popular. In 1959, Similac With Iron was introduced, and it was the first iron-fortified infant formula in the United States. The company continues to develop other specialty baby formulas and new products as further scientific facts come to light. Today, it’s not just babies that Abbott caters to but young children as well, with products such as Pedialyte, Pediasure and PediaSure with Fiber, the latter two being marketed as a “source of complete, balanced nutrition” for children 1 to 13 years of age.

A Commitment To Ethics
“Abbott is committed to the nutritional health and well-being of babies and advocates breastfeeding as the first choice for infants,” says Sgontz. A guide titled, “Starting to Breastfeed: Tips for New Moms” offers advice and resources to an increasing number of new moms who opt to breastfeed their babies. Besides the bonding breastfeeding encourages between mother and baby, breast milk is the best food for babies. Breastfeeding increases immunity and protects babies from acute illness and infection. It stimulates weight loss for moms and lowers the breastfeeding mother’s risk of breast cancer. In general, the longer one breastfeeds, the greater the benefit to both mother and baby.

Science today backs the wisdom of the Quran when it comes to acknowledging the unique value of breast milk and breastfeeding. While there is no disputing that mother’s milk is best, Abbott’s infant formulas are an excellent option when breast milk is not available, not chosen, is discontinued, or is supplemented. For Abbott, complying with all applicable laws and regulations in the countries where they do business includes following the World Health Organization’s International Code of Marketing of breast milk substitutes. Halal consumers in the USA and worldwide can rest assured that their nutritional choices are IFANCA halal-certified as well.
IFANCA Halal-Certified Company News

Halal Chocolate – Ahhhh Delicious!

Muslims needn’t compromise on taste or cultural values when it comes to chocolate from Lang’s Chocolates or fellow chocolatier, Sacred Chocolates. Both halal certified by IFANCA, these chocolates are the perfect gift for your next dinner party or celebration. Order a few boxes to have on hand the next time you visit a Muslim home and you’ll be getting the ultimate in high quality and good taste.

Pure and wholesome halal ingredients go into making Lang’s premium chocolate confections, hand-made in the heart of Pennsylvania and shipped to your door. Last Ramadan Lang’s introduced their unique confection of almond-stuffed dates enrobed in premium Belgium chocolate with great success.

As part of the halal certification process, BI Nutraceuticals said that IFANCA had inspected all of its manufacturing facilities. “The Muslim faith is an important demographic focus for BI and we feel it is critical that our ingredients meet the strict dietary standards of our customer base,” said George Pontiakos, President and CEO, BI Nutraceuticals. “Demand from manufacturers for halal-certified ingredients is growing exponentially, especially as halal-certified products continue to be sought out not only by the Muslim community, but also by a diverse group of individuals who view the certification as a symbol of superior quality.” The company said a list of its halal-certified ingredients is available upon request.

IFANCA Certifies BI Nutraceuticals (WEST)

BI Nutraceuticals now offers several hundred IFANCA halal-certified food and dietary supplement ingredients, ensuring that ingredients are manufactured in keeping with Islamic dietary restrictions. Certifications such as this are perceived as an important value addition not only amongst Muslims but amongst consumers who are particular about the quality of their food.

Health Organization (WHO) International Code of Marketing of Breast Milk Substitutes (WHO Code), which ensures safe and adequate nutrition for infants, whether they are breast-fed or formula-fed, by providing adequate information and appropriate marketing and distribution. In 1983, Mead Johnson became the first U.S. infant formula manufacturer to implement specific policies and directives in support of the WHO Code. Mead Johnson Nutritional and the University of North Carolina at Chapel Hill have joined in a three-year initiative designed to facilitate the transformation of basic research into innovative pediatric nutritional products.

Sun-Maid Growers Inc. Halal Certified by IFANCA

Founded in 1912, Sun-Maid Growers of California, the world’s largest producer and processor of raisins and other premium quality dried fruits, is now IFANCA halal-certified. Sun-Maid’s raisin sales of over $200 million and 200 million pounds annually are approximately half “Sun-Maid” retail consumer products and half ingredient products for such items as cereals, breads, and a variety of other food products. Located in Kingsburg, California in the heart of the San Joaquin Valley’s raisin producing district, Sun-Maid products are distributed throughout the United States and in more than 30 countries. For a complete list of Sun-Maid Growers of California halal-certified products, visit www.ifanca.org and select Sun-Maid Growers of California from the drop down menu.

Directions:

1. PREHEAT oven to 375°F. Spray baking pan with cooking spray; set aside.
2. COMBINE eggs, vegetable oil, and vanilla powder in a large mixing bowl. Use an electric mixer to beat on low until combined.
3. ADD spice cake mix and brown sugar. Beat on low until dough comes together. (Dough will be dense.)
4. STIR in oats, raisins, and pecans separately.
5. SPREAD dough into prepared pan.
6. BAKE for 20-25 minutes; let cool. Cut into bars to serve.

Optional: Sprinkle desired amount of coarse or decorative sugar over dough mixture for added decoration before baking.
Halal Happenings

IFANCA Welcomes Mariam Majeed

Mariam Majeed received a B.Sc. in Nutrition from the University of Illinois at Chicago in December 2006 and graduated with honors. She has interned at several places including Children’s Memorial Hospital, St. James Outpatient Diabetes Center and University of Illinois at Chicago. After her internship she passed her RD examination to become a registered dietitian and served as the clinical and outpatient dietitian at Rush North Shore Medical Center in Skokie for more than a year. In July 2008, she joined IFANCA as a food technologist for food ingredient review amongst other responsibilities. She chose to come to IFANCA to focus on helping the Muslim community and to learn more about the field of food science and the food industry. She has been a Sunday school teacher at Muslims Education Center in Morton Grove and a camp counselor for MCC Muslim Youth Camp for girls. As for hopes for the future, she envisions that Muslims will consistently question the source of their products and demand halal certified products from companies. She speaks English and Urdu fluently.

Syed Farhatulla Quadri Join’s IFANCA

Syed Farhatulla Quadri joined IFANCA as its Director of Community Services. Mr. Farhat Quadri is well known to the Chicago community for his involvement in MCC activities, beginning in 1975, primarily as a weekend school teacher, weekend school principal and administrator of the weekend school council. He has been involved in many other community services including the Central Eid Committee of Greater Chicago as its secretary and treasurer.

Mr. Farhat Quadri received his Masters and Ph.D. degrees from Kansas State University, KS. He has served in four large Chicago area hospitals as director of Endocrinology Laboratory Services for the past 33 years.

In his new position at IFANCA, he will be responsible for various services planned to make communities aware of the products and ingredients consumed daily, as well as to oversee the functions of Sabeel Pantry. He will also serve as a point person to whom CIOGC organizations in Greater Chicago, the Midwest and eventually the IFANCA liaison to Islamic Centers and civic organizations to oversee the functions of Sabeel Pantry. He will be responsible for various services planned to make communities aware of the products and ingredients consumed daily, as well as to oversee the functions of Sabeel Pantry.

Halal Food in China

Contributed By Daud Wang, IFANCA China

The global market for halal-certified products is estimated to be U.S. $2 trillion per year, according to Arabian Business.com, in an article dated 15 October, 2008. To assist Chinese food exporters widen their markets globally, IFANCA China is committed to offering Halal certification services to local manufacturers. In 2007, Chinese Halal food exports, largely to the Middle East, UAE, Malaysia, Indonesia and Singapore, were valued at U.S. $600 million. Chinese food ingredient exports to the USA are estimated to be well over U.S. $250 million.

Within China itself, a population of 20 - 40 million Muslims translates into a local demand for halal products, especially processed Halal food. In 2007, the sales of snack foods in China were approximately U.S. $15 billion (RMB 100 billion). Sales of snack foods have risen to 15% per year, and are estimated to reach U.S. $70 billion (RMB 480 billion) by 2018 perhaps making China the largest consumer of food imports in the world. That combined with a projected growth in local purchasing power, makes China a lucrative market for halal food. Multinational companies such as Wrigley and Nestle are already making their inroads in the world. That combined with a projected growth in local purchasing power, makes China a lucrative market for halal food. Multinational companies such as Wrigley and Nestle are already making their products halal for Chinese Muslim consumers. This trend is only going to intensify with the growing Chinese Muslim consumers. This trend is only going to intensify with the growing demand for Western style products.

More than 200 companies in China have met IFANCA’s strict requirements and received halal certification. These include manufacturers of food colors & flavors, antioxidants, emulsifiers, plant extracts and dietary supplements. IFANCA China, through its halal certification services, has been building bridges between Chinese food manufacturers who are interested in exporting their products, and halal food manufacturers in the USA and elsewhere who use these ingredients. For further information contact Daud Wang davidstarr263.net.

Halal Food in China

The 11th International Halal Food Conference Organized by IFANCA will be held in Chicago on Sunday, April 19 and Monday, April 20, 2009. For further information contact halal@ifanca.org.
**GLYCERINE**

Akok Industries, Inc., Canada
www.akokindustries.com

Dow Chemical Company, Taiwan
www.dow.com

Natural Bioenergy Limited, India
www.ifanca.org

Peter Cremer North America, LP,
USA
www.pcremer.com

Procter & Gamble Chemicals Company,
USA
www.pg.com

**HALAL GELATIN**

Nabeel Industries (Pvt) Ltd., Pakistan
www.ifanca.org

Nitta Gelatin Inc., Japan
www.nitta-gelatin.com

Nitta Gelatin India Ltd., India
www.nittagelatin.co.in

Raymon Patel Gelatine Pvt. Ltd.,
India
www.raymonpatelgelatine.com

Sterling Biotech Ltd., India
www.sterlingbiotech.co.in

**ICE CREAM**

Ben and Jerry's, Inc., USA
www.andersons.com

Dunkin Brands Canada Ltd.,
Canada
www.dunkinbrands.com

Happy and Healthy Products, Inc,
USA
www.freeatall.com

Kemps LLC, USA
www.kemps.com

Unilever United States, Inc.,
USA
www.unilever.com

**ICE CREAM INCLUSIONS**

Sucosm Gmbh, Germany
www.ifanca.org

**NUTRITIONAL INGREDIENTS**

Biothera, USA
www.biothera.com

Bizen Chemical Co., Ltd., Japan
www.bizen-c.com

Cargill Alkog Bioengineering (Wuhan) Co., China
www.cargill.com

Copernis Corp., USA
www.copernis.com

Dalian Synovo Co., Ltd., China
www.synovo.com

Denomina Nutritional Oils AS,
Norway
www.denomina.no

Farbest Brands, USA
www.farbest.com

Fortitech, Inc., USA
www.fortitech.com

Hubei Huaxiang Pharmaceutical Co. Ltd., China
www.huxiangpharma.com

Industrializadora Integral del Agave, S.A. de C.V., Mexico
www.ifanca.org

Jiangxi Jiaxiang Pharmaceutical Co. Ltd., China
www.jiaxiang.com

Katia Hyesylm Private Ltd.,
India
www.ifanca.org

Kemin Health, L.C., USA
www.kemin.com

Martek Biosciences Corporation, USA
www.martek.com

Mineral Resources International, USA
www.winterhalterresources.com

North American Hoganas, USA
www.hoganas.com/net

NutriCorp International, Canada
www.nutricor.com

Qingdao Gather Great Ocean Seafood Industry Co., Ltd, China
www.qingdaogather.com

Shanghai Desuo Vitamins Co., Ltd., China
www.desuo.com

The Estor C Company, USA
www.ifanca.org

Tianjin Zhongjin Pharmaceutical Co., China
www.ifanca.org

Vertellis Agriculture & Nutrition Specialties, USA
www.vertellis.com

Vitamins, Inc., USA
www.ifanca.org

Weight Enrichment, Inc., USA
www.weightenrichment.net

Yunnan Chuangxiong Sun Pharmaceutical Co., China
www.ifanca.org

Z’Trim Holdings, Inc., USA
www.ztrim.com

**NUTRITIONAL PRODUCTS**

Abbott Laboratories, USA
www.abbott.com

Frostline International, USA
www.frostline.com

Fruita Vista Intl., Inc., USA
www.fruitavista.com

Hibata Trading Company Pvt.,
India
www.ifanca.org

Lifestyles Global Network, Canada
www.ifanca.org

Nutri Pharmaceuticals Research, Inc., USA
www.ipartners.com

Powerfier Inc., USA
www.powerfier.com

Survive Industries, Inc., USA
www.ifanca.org

The Baking Company of Ukiha,
Japan
www.ifanca.org

Zvi, LLC, USA
www.zvi.com

**NUTRITIONAL SUPPLEMENTS**

4Life Research, USA
www.4life.com

Access Business Group, LLC, USA
www.accessnutrilevel.com

Adam Nutrition, USA
www.alanutrition.com

Advanced Nutritional Technology, USA
www.s-nutritional-supplements.com

Advanced Protein Systems, LLC, USA
www.advancedprotein.com

Angel Enterprises, LLC, USA
www.angel-group.net

American Health Products, Inc., USA
www.ifanca.org

Amares Health Products, USA
www.amareshealthproducts.com

Athena Vitamin Corp., USA
www.aivenet.com

BioCalc Intl. Corp, USA
www.biocalc.com

Carrington Labs, USA
www.carringtonlabs.com

Challenge Dairy, USA
www.challengedairy.com

Cyanotech Corporation, USA
www.cyanotech.com

D'Anastasis Brothers, LLC, USA
www.ifanca.org

Dietetic Supplements, LLC,
USA
www.ifanca.org

Nutriceuticals, Inc., USA
www.nutriceuticals.com

Okean Nutrition Canada Ltd.,
Canada
www.losgatostomato.com

Pharmaxes, LLC, USA
www.pharmaxes.com

RBC Life Sciences, USA
www.ifanca.org

Relie International, USA
www.reliefco.com

Re-Vita Manufacturing Co., Inc.,
USA
www.re-vita.com

**SCF Laboratories of America, Inc., USA**

www.scf-labs.com

**STEMTech Health Science, USA**

www.stemtechs.com

Sunrise International, USA
www.sunriselife.com

Synergy Worldwide, Inc., USA
www.synergysyndicale.com

Tianjin Zhongwei Pharmaceutical Co., China
www.ifanca.org

Tropical Resources, Inc., USA
www.tropicalresources.com

Vita Serge America, LLC, USA
www.vitacenucleus.com

Westar Nutrition Corp., USA
www.westarnutritioncorporation.com

Xiamen Kingdomway Vitamin
China
www.ifanca.org

Xi’An Hao Tian Bio-Engineering Technology Co., China
www.ifanca.org

**NUTS & SEEDS**

Mrs. May’s Naturals, Inc., USA
www.maysnaturals.com

Paramount Foods Inc., USA
www.paramountfoods.com

**OILS & FARMS**

ABITEC Corp., USA
www.abitec.com

Beijing Peking University Zoteq
Co., Ltd, China
www.ifanca.org

Butterball Farms, Inc., USA
www.butterballhut.com

Cavendish Farms, Canada
www.cavendishfarms.com

Dow Chemical Company, Taiwan
www.dow.com

Edromira Inc., Canada
www.ifanca.org

EPA Products Canada, USA
www.epaproducts.com

FDA Services, Inc., USA
www.ifanca.org

Farmers Insurance Group, USA
www.farmers.com

Texas Gulf Industries, Inc.
www.ifanca.org

**SAUCES & DRESSINGS**

Birds Eye Foods, Inc., USA
www.birdseyefoods.com

Edromira Inc., Canada
www.edromira.com

Golden State Foods, USA
www.goldenstatefoods.com

H. J. Hnsie Co., L.P., USA
www.heinz.com

Imperial Packing Company LLC,
USA
www.imperialpacking.com

Kagome Inc., USA
www.kagomeusa.com

Kraft Foods, Inc., USA
www.kraft.com

Luo Seng Heng (Bashian) Ltd.,
Hong Kong
www.luo-seng-heng.com

Los Gatos Tomato Products, USA
www.losgatos-tomato.com

McKim Foods (Canada), Canada
www.mckimfood.com

McGee Foods (Harbin) Co., Ltd.,
China
www.mcghee.com

McGee Foods USA, Inc,
USA
www.mcghee.com

North American Foods, LLC,
USA
www.ifanca.org

Sunrise International, USA
www.sunriselife.com

Tom’s of Maine, Inc., USA
www.toms.com

USANA Health Sciences, Inc.,
USA
www.usana.com

**SANITATION CHEMICALS**

Aquathin Corp., USA
www.aquathin.com

EKA Chemicals Inc., USA
www.ekachemicals.com

Key Chemical Company, USA
www.keychemical.com

Texas Gulf Industries, Inc.
www.ifanca.org

**TOP FOODS LTD**

Vitalife America, LLC
www.ifanca.org

**IFANCA’s Directory of Halal Certified Companies***

*Only products with IFANCA halal logo are certified to be halal. For actual halal certified products, check out product listing at www.ifanca.org*
**IFANCA’s Directory of Halal Certified Companies**

*Only products with IFANCA halal logo are certified to be halal. For actual halal certified products, check out product listing at www.ifanca.org*

- **Yamasa Corporation**, Japan
  - www.yamasa.com

- **SOY INGREDIENTS/PRODUCTS**
  - Archer Daniels Midland Company, USA
    - www.adsmidland.com
  - Bunge (Ningbo) Grains & Oils Co., Ltd., China
    - www.bunganingbo.com
  - Clarkson Soy Products, LLC, USA
    - www.clarksonsoy.com
  - Daging Celestial Sun Moon Star Co., China
    - www.dacs.com
  - Green Planet Farms, USA
    - www.greenplanetfarms.com
  - Natural Products, Inc., USA
    - www.npinc.com
  - Solbar Ningbo Food Co., Ltd., China
    - www.solbar.com
  - Soy Innovations International, USA
    - www.soyinnovations.com
  - The Solar Co., USA
    - www.protein.com
  - Zealand Farm Services, USA
    - www.zfarm.com

- **SPICES/SEASONINGS/BOTANICALS**
  - BI Nutraceuticals (West), USA
    - www.bi-nutraceuticals.com
  - Botanicals.com
    - www.botanicals.com
  - ConAgra Food Ingredients, USA
    - www.conagrafoodingredients.com
  - Natural Foods Corporation, USA
    - www.naturalfoods.com
  - G.S. Dunn & Co., Canada
    - www.gsdunn.com
  - Griffith Laboratories N.A., USA
    - www.griffithlabs.com
  - Hermann Laue Spice Co., Inc., Canada
    - www.laulerspice.com
  - Malabar Super Spice Co., Ltd., China
    - www.malabar.com
  - Nourish North America, Inc., Canada
    - www.nourishna.com
  - Saffronator, USA
    - www.saffronator.com
  - Shanxi Laimei Biochemistry Co., Ltd., China
    - www.slmbio.com
  - Shandong Fufeng Fermentation Co., Ltd., China
    - www.shf.com.cn
  - Solbar Ningbo Food Co., Ltd., China
    - www.ssolbar.com
  - Woman Seafood Co., Ltd., China
    - www.womenseafood.com

- **TEXTURAL INGREDIENTS**
  - Amaldy Corporation, Canada
    - www.amaldy.com
  - GPC Group, Canada
    - www.gpcgroup.com
  - Hebei Xinhe Biochemical Co., Ltd., China
    - www.xinhebio.com
  - Hercules Chemicals (Bangalore) Co., Ltd., China
    - www.herculeschemicals.com
  - J. Rettenmaier USA LP
    - www.jretnenmaierusa.com

- **SWEETENERS**
  - AXA Vector Biotech, Co., Ltd., China
    - www.axavector.com
  - Hebei Jiamin Starch Glucose Co., Ltd., China
    - www.hebeijiamin.com
  - McNeil Nutritional, LLC, USA
    - www.mcnutrition.com
  - Tate & Lyle, USA
    - www.tateandlyle.com
  - Yantai Andre Pectin Co. Ltd., China
    - www.yantaiap.com

- **STARCHES**
  - Amylum Slovakia S.R.O., Slovak Republic
    - www.amylum.sk
  - National Starch and Chemical, USA
    - www.nationalstarch.com
  - Tate & Lyle, USA
    - www.tateandlyle.com
  - Yantai Andre Pectin Co. Ltd., China
    - www.yantaiap.com

- **STARCHES**
  - GPC Group, Canada
    - www.gpcgroup.com
  - Hebei Xinhe Biochemical Co., Ltd., China
    - www.xinhebio.com
  - Hercules Chemicals (Bangalore) Co., Ltd., China
    - www.herculeschemicals.com

- **TEXTURAL INGREDIENTS**
  - Amaldy Corporation, Canada
    - www.amaldy.com
  - GPC Group, Canada
    - www.gpcgroup.com
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    - www.herculeschemicals.com

- **YEAST PRODUCTS**
  - Aligost Bruggeman, Belgium
    - www.aligost.com
  - BioSpringer S.A., France
    - www.biospringer.fr
  - Borregaard, Maersk, USA
    - www.borregaard.com
  - Fleischmann’s Yeast, USA
    - www.fleischmann.com
  - Lallemand Inc., Canada
    - www.lallemandinc.com
  - Leugen GmbH, Germany
    - www.leugen.de
  - Multi-Ring Health Products, Ltd., China
    - www.multiring.com
  - Shandong Fufeng Fermentation Co., Ltd., China
    - www.shandongfufeng.com
  - Shemberg Marketing Corporation, Philippines
    - www.shemberg.com.ph

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