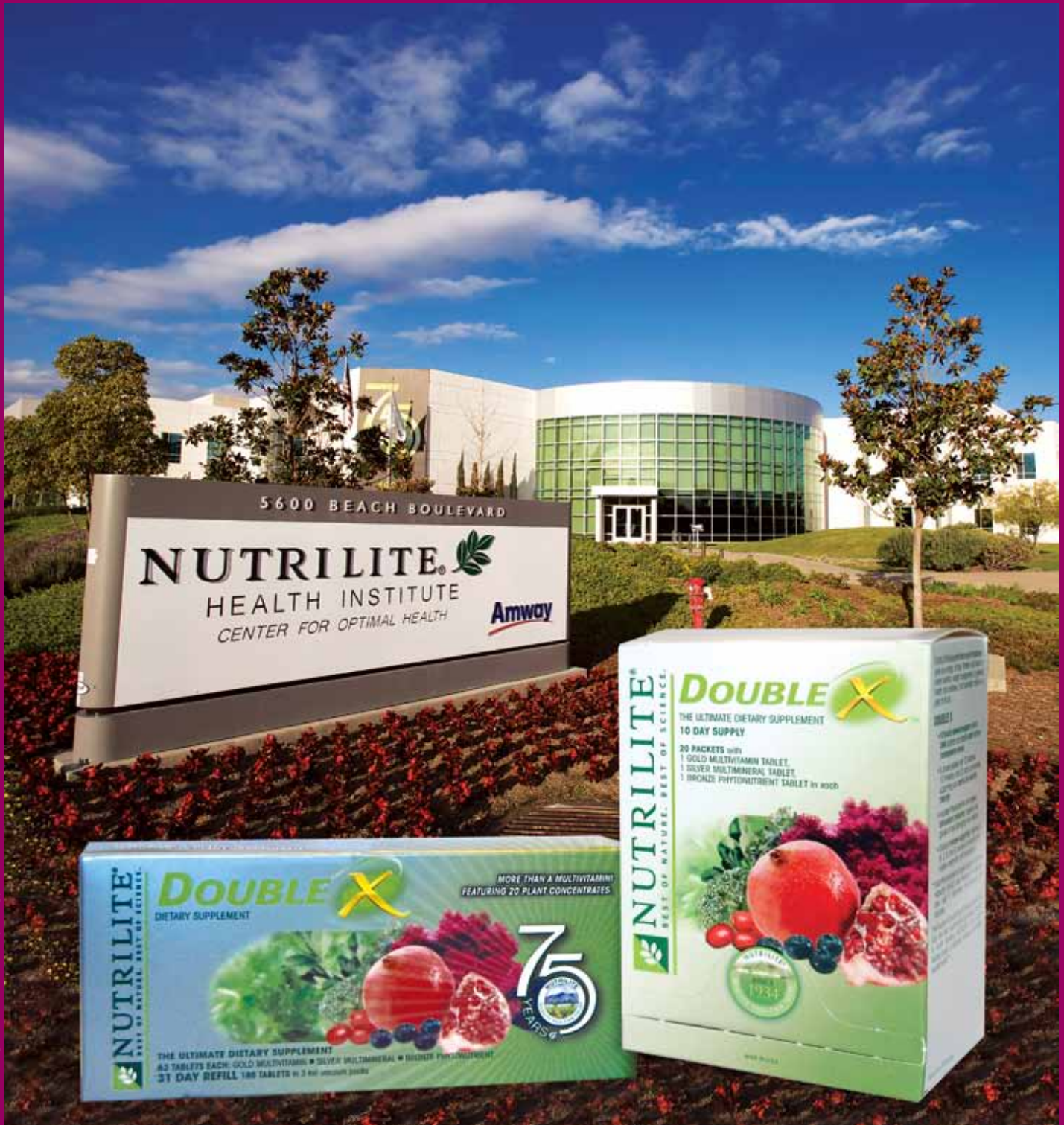




Halal Consumer

Magazine

A Publication of the Islamic Food and Nutrition Council of America





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Assalamu Alaikum

“Let food be thy medicine and medicine be thy food,” recommended Hippocrates. That was a good 2,500 years ago, but food as medicine has once again gained great currency. Specific foods are being consumed to provide physiological benefits beyond basic nutritional needs. For instance, sales of prebiotic and probiotic yogurts hit €12.4 billion, a 108 per cent spike from sales in 2002. The Quran, too, mentions foods that are better for you.

This Ramadan issue is dedicated to foods that have been mentioned in the Quran, including those that have a stamp of approval from today's scientific community. In the accompanying articles, *Significance of Milk in Islam*, and *Honey as a Healer*, we look at the many ways these foods provide us with much needed nutritional value. Also, learn more about the 4,500 year-old -food we are talking about in the article *Not as Simple Anymore*.

What Ginseng and Echinacea are today is what the Black Seed, the remedy for all ailments, is poised to become in the USA. It is used widely in the East but is making an impression in the Western world only recently. Read the *Seed of Blessing* to learn why this little seed lives up to its name and remember to say you first read about it *Halal Consumer*,[®] when it becomes all the rage here.

In the articles *Halal as a Way of Life - A Mind, Body, Soul Connection* and *Spiritual Nourishment*, learn how food, rest and a physically active lifestyle all contribute to a better connection with the Almighty. Read *Halal Happenings* for the latest buzz in the halal industry. Check out *IFANCA Halal-Certified Company News* to see which halal-certified companies are being socially responsible and are especially worthy of your dollars. *Food Supplements by Nutrilite* will give you a glimpse as to what sets Nutrilite apart from the competition.

This Ramadan we bring you a burst of flavor from Afghanistan and America. Say *Bismillah and Buon Appetito* as you try out recipes ranging from *Afghani Comfort Foods* to the absolutely delicious *Banana Blueberry Loaf!* Last but not the least, play some mind games with *Test Your Halal IQ*. You may learn some surprising facts.

Have a blessed Ramadan and happy reading!

Naazish YarKhan

Managing Editor

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.

Halal Consumer

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Halal Consumer Editorial Staff

Managing Editor: Naazish YarKhan
Copy Proofing: Haider Khattak

Head Office

5901 N. Cicero Ave, Suite #309
Chicago, IL 60646, USA
Tel: +1-773-283-3708
Toll-Free: 877-Halal-23
Fax: +1-773-283-3973
m.chaudry@ifanca.org
halalconsumer@ifanca.org

Halal Research Center

777 Busse Hwy.
Park Ridge, IL 60068-2470 USA
Tel No.: +1- 847-993-0034
Fax No.: +1- 847-993-0038
halal@ifanca.org

REGIONAL OFFICES

IFANCA-CANADA

Mississauga, Ontario
Haider Khattak
h.khattak@ifanca.org

IFANCA-ASIA PACIFIC

Singapore
Shahlan Hairalah
shahlan.hairalah@gmail.com

IFANCA-CHINA

Beijing, China
Charles Wenchuan Yu
ifancahalal@yahoo.com

Wuhan, China
Daud WenTao Wang
ifancahalal@yahoo.cn

Tianjin, China
Lan (Ibraheem) Zhen Qiang
cinb2b@hotmail.com

IFANCA - PAKISTAN

Faisalabad
Prof. Dr. Javaid A Awan
ifancapk@yahoo.com

IFANCA-CALIFORNIA

Walnut, California
Dr. Ahmad H. Sakr
drahmadzakr@hotmail.com

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Assalamu Alaikum

What began almost thirty years ago – a drive to get products halal certified, last year saw IFANCA advertising halal in Times Square, New York City. There is talk of a potential trillion-dollar global halal industry, and we estimate the American halal market to be worth an annual \$20 billion just for food. Despite these numbers, Muslim consumers still have no choice but to scan ingredient lists on each product before they make a purchase. The IFANCA Crescent-M logo on products that are halal-certified would take the doubt out as to the halal-worthiness of a product, but some halal-certified companies still shy away from carrying the logo. Yes, these past three decades have been quite a journey, but we still have a long way to go.

Halal certification takes several factors into consideration. For starters, Muslim consumers themselves fall into two categories. Some are very strict as to what is considered halal and others who are more liberal in their interpretation of it. IFANCA conforms to the stricter code so as to make halal products available to the widest customer base. We work with the food industry to make existing products halal by modifying the formulas for the largest consumer base.

Secondly, product compositions often change and we at IFANCA keep abreast of those changes. A brand of chocolate sold in Chicago differs from that same brand sold in another state or another country. Local tastes and preferences vary from region to region and these are taken into consideration when creating formulas. For instance, the same brand of chocolate is going to be formulated with a different combination of ingredients in Pakistan, than in America.

Thirdly, the sources of ingredients for each product vary too. We work with companies to source the right ingredients and approve even flavors and additives. These are some of the reasons halal supervision is an on-going process.

IFANCA, in its infancy, began with a “good/bad list” of products only to find that they became obsolete when ingredients changed. We realized then that it was going to be a continuous process. With a commitment to product development, quality control and food safety, IFANCA today has certified over 20,000 products in over 55 countries, and is the leader in halal-certification of foods, nutritionals and cosmetics in North America.

Sincerely,

Muhammad Munir Chaudry

President, IFANCA

Disclaimer: None of the health-related information contained here should be used in lieu of medical advice nor should it be used without consulting a physician first. Halal Consumer Magazine, its writers and editors, its parent organization IFANCA, IFANCA's board of directors, and its employees and consultants are not liable for any actions taken by individuals or groups based on the information or recipes presented here.

Dietary Supplements By Nutrilite

By Naazish YarKhan

“My grand-ma didn’t take supplements and she lived to be 84,” a 40-something woman said to her doctor who suggested she take iron supplements. “You’re right but neither did she live with all the pollution, the chemicals or the stress that we have to contend with,” came the reply. Yes, it’s true. In the ‘old days’, plenty of fruits and vegetables in your diet and a physically active lifestyle, was all that was needed.

If the success of the supplements industry is any yardstick, diet and physical activity coupled with supplements, is the way to go. In the USA, 50% of all individuals use supplements and spend nearly \$20 billion annually. I don’t even have to open my medicine cabinet to know that I am one of those people! So if supplements are necessary, how does one cut through the chatter and pick a product that really works, while meeting halal requirements?

That was a question Access Business Group, a manufacturing company that produces Amway® products under the Nutrilite® brand, asked more than a decade ago. Their search led them to initiate their halal certification process under the guidance and partnership of IFANCA. At the time, they offered only a few products and these were marketed in Indonesia and Malaysia. Today, this multi-level marketing company has over 65 products in 11 markets that are halal certified. We spoke to Liliana Totoiu, Research Scientist within the Technical and Regulatory Affairs Department to learn more about their foray into halal, and about the popularity of supplements in general. She coordinates the halal program at Nutrilite.

Halal certification was a natural process for a company that listens to its customers and works to fulfill customers’

needs, says Ms. Totoiu. "Approximately 240 million people, who translate to about 40% of the entire population of South Asia with the majority in Malaysia, Indonesia and Brunei are halal product consumers. Nutrilite® supplements offer adequate nutritional value while meeting religious dietary laws, through product formulation. The Nutrilite brand's expansion for over more than a decade into 11 markets seeking Halal products, speaks for itself," says Ms. Totoiu.

The cynics claim that supplements offer a placebo effect, or that research comprises small trials. Believers counter those statements by reminding us that supplements are just what their name suggests. They are supplements not replacements for diet, exercise or lifestyle choices. Bone health, for instance, depends not just on calcium and Vitamin D supplements but weight-bearing exercises as well. Even our genetic make-up is part of the equation in the quest for a healthy life.


As for the quality of Nutrilite products, its growing presence for over a decade, in 11 markets seeking halal products, speaks volumes. Infact, Nutrilite is a global leader in plant-based nutrition science and is the only global vitamin and mineral brand to grow, harvest and process plants from their own certified organic farms. "Nutrilite products are among the few brands that are supported by a high level of scientific staff and laboratory facilities. Over 100 dedicated scientists and researchers support our brand through product-focused science, research and education. We have experts in health-related fields, including nutrition, food science, botany, chemistry, pharmaceutical science, agriculture, biology, physiology, and medicine, working to create the best supplements," says Ms. Totoiu.

Towards this end, Nutrilite has also been partnering with top clinical research organizations for more than 50 years. It has pursued many different kinds of research programs, often collaborating with prestigious institutions.

Globally, the demand for halal products has risen noticeably in the last year or so, says Ms. Totoiu. Consequently, "Our focus in relation to halal certified products for next year is based on the current increasing demand in markets such as Europe and South America. More than 10 million Muslims in North America seek halal-certified products."

As the company looks to the future, the Nutrilite brand is at the forefront of a new scientific discipline: Nutrigenomics. This is the science that explains the extent to which diet and its influence on health is a factor of your unique genetic makeup. In other words, that old adage rings quite true – one man's meat literally is another man's poison.

"Nutrigenomics will soon make it possible for individuals to assess their potential risk for certain health-related conditions – through DNA analysis. Eventually, we hope to be able to precisely tailor diet and supplement recommendations to address individual personal risk for many health-related conditions." says Ms. Totoiu.

The success of the Nutrilite brand is based on a commitment to total customer satisfaction. This has been achieved through reliable delivery of products that continually meet or exceed customer's expectations. With 70 years of nutrition leadership and innovation, Nutrilite does deliver "The Best of Nature, The Best of Science". To view a list of certified products, visit www.ifanca.org. 

Nutrilite Distributors include:

Taimur Baig

Newzdynasty@yahoo.com
1-847-275-4494

Sajid & Sarwat Sayed:

sms1305@bww.com
1-586-420-7356

Fareed & Bushra Khaja:


bushra1525@bww.com
1-630-776-2445

Sabeeha & Mateen Hussain

sabeeha_hussain@yahoo.com
1-630-469-2121

Saleha Akhooon

saleha_allstate@yahoo.com
1-630-202-3814



Test Your Halal IQ

Answers: see page 13

True or False

1. Singapore has the largest population of halal consumers.
2. Tiramisu, an Italian dessert, is always made with alcoholic brandy.
3. Halal Cabot Cheese is sold in American grocery stores such as Jewel Osco and Meijer.
4. Carol's Cheesecake products are available only in Canada.
5. Nestle is the largest food company in the world and has almost 75 halal certified units within its global chain of companies.
6. Britain's Boots has launched a range of halal baby foods in its retail stores.
7. All McDonald's outlets in Malaysia and Singapore are halal certified.

Reach Halal Markets With Your Advertising



Halal Consumer® magazine reaches 30,000 families and organizations in the U.S. and abroad, including companies such as yours, Nestle, Abbott Laboratories, Pfizer - our esteemed clients. Each issue is both printed and uploaded to www.IFANCA.org.

Full Page Inside Cover	8-5/8" x 11-1/8"	\$1,500
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LAMB & BARLEY STEW: Tender lamb, combined with barley, eggplant, red and green sweet peppers, zucchini and onions, create a true culinary delight! A scrumptious meal with a variety of textures, it is deliciously seasoned with herbs and spices of the Middle East.

CHICKEN MEDITERRANEAN: A hearty chicken meal with the flavors of the Mediterranean. Chunks of light and dark chicken with tomatoes, potatoes, chick peas and black olives in a tangy sauce.

CHICKEN & NOODLES: Chunks of light and dark chicken with Kluski noodles, peas, corn and carrots in a light sauce. A winning combination!

BEEF STEW: This satisfying stew is absolutely delicious. It has chunks of beef with chunks of potatoes, sweet peppers, tomatoes, cabbage, zucchini, chick peas and carrots in a flavorful sauce.

CHEESE TORTELLINI: Cheese-filled tortellini in a well-seasoned tomato sauce with the added protein of pinto beans. Excellent texture and flavor!

VEGETARIAN STEW: A meal perfect for vegetarian and hearty eaters alike! With macaroni, vegetables, potatoes, barley, lentils, peanuts and seasonings, this meal has great taste and a variety of textures.

LAMB & LENTIL STEW: Tender lamb joins a medley of tomatoes, lentils, onions, chickpeas, 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 favorite combination! Chunks of light and dark chicken with brown rice, peas and carrots in a mild sauce.

CHICKEN & BLACK BEANS: A flavor from the southwestern states, this meal has chunks of light and dark chicken with delicious and nutritious black beans, tomatoes, potatoes, sweet peppers, corn and kidney beans. Simple seasoning brings out its full flavor.

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

FLORENTINE LASAGNA: This meal has small lasagna noodles mixed with a deliciously seasoned tomato sauce. In the sauce is Ricotta cheese, Parmesan cheese, spinach and pinto bean pieces to add more protein without meat. A meal influenced by the tastes of Florence.

PASTA WITH GARDEN VEGETABLES: This delicious and robust meal has rotini pasta with a pepper, mushroom, zucchini and tomato medley. It's perfectly flavored with traditional Italian seasonings.

DHABIHA HALAL حلال



Halal certification is by the Islamic Food & Nutrition Council of America (IFANCA)

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Not As Simple Anymore!

By Haider Khattak & Naazish YarKhan

It has been around for at least 4,500 years and still keeps evolving. These days you can grab it and go, eat it as a snack or an after-meal dessert. Last time you stood in front of the chillers in your grocery store, its flavors were mind-boggling, your children insisted on buying some, and it came in low-fat, sugar-free and no-fat varieties. It is drinkable, scoop-able and comes in kid-sized squeeze packs. It often comes with fruit stirred into it or fruit on-the-bottom and health-and-wellness types generally love it. Yes, it's yogurt!

Yogurt is mainly produced by bacterial fermentation of milk. Fermentation of lactose (milk sugar) produces lactic acid, which acts on milk protein to give yogurt its texture. Dating to 2000 B.C. in the Middle East and countries of southeastern Europe, including Bulgaria and Romania, yogurt was believed to aid in digestion and help relieve acid reflux. That belief, and its rich, creamy taste, make it a favorite food amongst children and adults alike, to date. Whether it is store-bought or prepared at home, it stands second to liquid milk in dairy product consumption. In the summer months, consumption increases and

Yogurt is so protein-dense that it is now considered a meat alternative by the USDA in its school meals program.

it is often liquefied into a drink commonly known as *lassi* in the South Asian community.

Yogurt is nutritionally rich in protein, calcium, riboflavin, vitamin B6 and vitamin B12. It has nutritional benefits beyond those of milk. Yogurt is also an excellent source of calcium. Some yogurts contain up to 35 percent of the Recommended Daily Intake (RDI) for calcium. An average eight-ounce serving of live and active culture contains approximately 20 percent of the Daily Value for protein.

As for probiotics, are they all they are cut out to be or is it just hype? Probiotics are live cultures that, when consumed in sufficient quantities, provide health benefits beyond basic nutrition. When added to yogurt, they work alongside the already-present bacterial cultures to initiate additional positive effects in your body. Yogurt is believed to promote good gum health and a variety of gastrointestinal benefits, possibly because of the probiotic effect of lactic acids present in yogurt. Besides probiotics, whey proteins and omega-3s are two of the other functional foods that are being added to yogurt to make it exceptionally 'good for you'.




Many Kosher certifying agencies permit the use of all types of gelatin in Kosher certified products without reference to its origin. They consider gelatin as a neutral (parve) chemical and not a meat ingredient.

But is it halal, you ask? Unfortunately, not always. Most yogurts have added pectin or gelatin to artificially create thickness and creaminess, as well as emulsifiers, flavors, and colors. Gelatin is one of the most widely used ingredients in yogurt, especially in flavored and low-fat yogurts. Gelatin from prohibited sources like porcine makes the yogurt unfit for Muslim consumption. Kosher gelatin is not considered as halal. Fruit jam is sometimes used instead of raw fruit pieces in fruit yogurts.

Halal gelatin is now available and so are other halal-texturizing ingredients, including pectin, guar gum, agar, locust bean gum, carrageenan, and modified starches, which are suitable as gelatin replacements. Dairy products can be halal as long as a halal approved stabilizer is used in its making instead of gelatin. Furthermore, the starter culture must be halal certified. IFANCA has certified various starter cultures produced by major companies like DANISCO, Cargill, Chr. Hansen, which can be used in the preparation of halal yogurts. Bacterial cultures are generally halal, as long as the media they are grown in are halal. IFANCA

has also certified many stabilizers produced by reputable companies such as Danisco, CP Kelco and Cargill. Microbial and plant enzymes are considered halal while enzymes from animal sources are halal when extracted from halal-slaughtered animals.

In the old days, making yogurt meant boiling milk, cooling it, adding starter (yogurt), and incubation usually over night at ambient temperature until it was firm and ready for consumption. Today, yogurt is made in a continuous process but the goodness it offered back then still holds sway! 

ASK FOR THESE HALAL CERTIFIED YOGURTS AND YOGURT-BASED PRODUCTS AT YOUR GROCERY STORE!

IFANCA has been certifying many dairy companies which produce yogurt and yogurt-based products:

Johanna Foods, Inc., USA, produces different types of halal-certified yogurts including Desi Natural Dahi[®] Whole Milk Yogurt, La Yogurt[®] Plain Nonfat Yogurt Fat Free Unsweetened, La Yogurt[®] Plain Lowfat Yogurt Unsweetened and La Yogurt[®] Plain Yogurt Whole Milk Unsweetened.

Western Creamery brand of Liberté Natural Food Products Inc., Canada, produces IFANCA halal-certified yogurt including plain yogurt with no fat, 1.1% MF, 2% MF and 3.2% MF. These are available in almost all major Canadian grocery chains.

Happy and Healthy Products, Inc., USA, produces frozen yogurt bars, such as Fruitfull Vanilla Yogurt, Fruitfull Blueberry Yogurt and Fruitfull Chocolate Yogurt.

Fountain Food and Beverages Ltd., Canada markets a yogurt beverage known as 'Ayran', which was recently certified by IFANCA. The owners do not use any chemical or preservative in their beverage.

Please check out IFANCA's website, www.ifanca.org for complete up-to-date halal certified product listings.

Halal as a Way of Life – A Mind, Body, Soul Connection

by Tayyaba Syed

God sent Prophet Muhammad (peace be upon him) as an example of the halal way of life and Ramadan, especially, is a time of year where emulating the Prophet is on every Muslim's mind. His traditions are important in matters of food, and yes, health and personal hygiene too, and in order to make halal a complete way of life, we need to recognize both physical and spiritual requirements. The body is a loan from God and needs to be maintained properly. After all, the oft-recited *Inna lillahi wa inna ilayhi raji'oon*, means that we belong to God and to Him we return.

MEDITATION

It is estimated that Americans alone spend \$5.7 billion annually on yoga classes and products. Meditation is not a new concept in Islam, though. Over 1400 years ago, the Prophet used to retire to the cave of Hira, which could be reached only after a challenging strenuous climb, to meditate and seek spiritual reflection. The Holy Quran was first revealed to him there.

PRAYER & HEALTH

It is compulsory for Muslims to offer prayers five times a day. The Prophet emphasized prayer in his last sermon when he said, "O People, listen to me in earnest, worship God, perform your five daily prayers, fast during the month of Ramadan, and give alms from your wealth (*zakah*). Perform Hajj if you can afford to." At the time of his death, he once again warned his followers to guard their prayers.

The first physical action in prayer is the *takbir tahrimah*, which is designed to push away all worldly affairs and prohibit them during the time of worship, allowing the spirit to connect better with the Creator.

Succeeding movements and postures in the Islamic form of prayer, too, offer both physical and mental benefits. The brain and kidneys receive more blood flow when the worshipper bends at the waist (*rukū*) and prostrates on the ground (*sajdah*). During the sitting position of prayer (*tashahud*), blood moves towards the upper part of the body, strengthening blood vessels and potentially protecting the body against blood clots or hemorrhages.

A great way to relieve stress is by listening to or reciting the verses of the Quran, and practicing its teachings regularly. Physically, there is a major effect that takes place in the mouth just from pronouncing the word "God." Pressure from the tip of the tongue hitting the roof of the mouth stimulates the release of signals from sensitive receptors in the lining that covers the hard palate. These signals get transmitted straight to the centers of the brain and initiate various motor tasks. God states in

His book, the Holy Quran, "Those who believe and whose hearts find rest in the remembrance of God, for in the remembrance of God do hearts find rest" (13:28). God highlights the healing power of His words by saying, "And We sent down in the Quran that which is healing and a mercy to those who believe..." (17:82).

Cleanliness, another requirement for good health, is considered half of the Islamic faith. 1400 years ago, with the advent of Islam, the Quran and *sunnah* (practices of the Prophet) ordered Muslims to stay clean continuously by making *wudu* or ablution (5:6). A study at Alexandria University in 2001 showed that proper nasal irrigation during *wudu* significantly reduces nasal microorganisms.


EXERCISE & THE PROPHET'S HABITS

Even though the Quran does not address the importance of exercise, the practices of the Prophet Muhammad definitely do. According to Imam Tirmidhi, the Prophet Muhammad, "walked at a quick pace and took rather long steps." It is also known from other traditions that he loved to run and would even race with his wife, Aisha. The Prophet encouraged Muslims to teach their children archery, swimming and horseback riding. When he passed away at age 63, it is said that he had the strength of 40 men.

SLEEP IN THE ISLAMIC TRADITION

Prophet Muhammad used to sleep by laying on his right side. Experiments now show that when one sleeps on his/her right side, food digests in 2.5 to 4.5 hours. If one sleeps on the left side, then digestion takes up to 5 to 8 hours. There is also scientific evidence that sleeping on the side can prevent sleep apnea.

The Prophet recommended, "Take an afternoon sleep (*qaylula*), because *shaitan* (the devil) does not take one." This in turn helps you get up for *tahajjud* prayers when it is time for them past mid-night. The Prophet would also go to sleep right after the night prayers, *isha*, but would stay awake after his prayers at dawn, *fajr*, a time that is said to hold many blessings.

It is evident, then, that there is much guidance in Islam when it comes to one's health and hygiene. By praying five times a day, we will have a healthier and more spiritual lifestyle. By implementing the practices of the Prophet Muhammad, not only will we be fitter Muslims, but will also be closer to living the halal way. 

Tayyaba Syed is a NPR commentator and freelance writer.

Halal Happenings

Welcome to IFANCA

Maria Omar is a recent addition to IFANCA's Media Relations team. Maria will be working on increasing IFANCA-developed information to expand and enhance the visibility of halal. Other goals include making IFANCA an even more accessible resource for halal ingredients and product information through online, print and broadcast media.

Ms. Omar, a marketing and advertising professional, has expertise in public relations, media planning and buying, as well as social media marketing. She has previously interned and worked in various communication capacities at GEO Television, Insight Communications, Council of American and Islamic Relations (CAIR-Chicago), Dimeo & Company, The San Jose Group, Xyltus Inc., and Halal.com. Maria has a bachelor's degree in Social Sciences from Lahore University of Management Sciences (LUMS), and more recently, an MSC Communications degree from Northwestern University.

Asma Ahad graduated with a bachelors in Chemical Engineering from the University of Illinois at Chicago in 1996. Prior to graduation, she interned for the Kraft Foods Cheese Division, in Glenview, Illinois. After graduation, she joined Kraft as a full time employee as a Product and Process Developer, gaining experience in R&D and Supply Chain.

Asma also led Kraft's Muslim Marketing initiative in which she validated the consumer's demand for Halal products, establishing a connection between Kraft products and Muslim consumers.

Asma joined IFANCA as Director of Halal Market Development in April of this year.

Sky Radio Network Features IFANCA Interview in March, April 2010

Sky Radio Network provides business, technology, health and entertainment programming to some of the largest airlines in the world, including United, American, Delta, Northwest, US Airways and Virgin America. A blend of CEO interviews, industry spotlights and major business trends, each show contains a lead cover interview as well as a variety of ongoing features, spotlights and special interest topics.

Addressing the needs and interests of millions of business and leisure travelers, Sky Radio aired an interview with Dr. Muhammad Munir Chaudry, President, IFANCA, about the halal global and US market. Initially all international US Airways flights will carry the interview, as will their print in-flight magazine.

However, you need not be an airline passenger to listen to their programming. Dr. Chaudry's interview will be rebroadcast on Sky Radio Network's website in the 'Now Airing' section under the category of US Airways for a period of 1 year, after which it will be accessible in its archives and listed in alphabetical order.

Halal Food In Germany, Reported By Businessweek, October 2009

According to an October 2009 Business Week report titled "Germany Wakes Up to Halal Muslim Food", the halal trend is unstoppable. The article quotes Peter Grothues, head of the food industry segment of Cologne's trade fair company who hosted an exhibition in October for more than 800 halal food producers, most of whom supply to Turkish corner shops in German cities. "... halal is becoming an increasingly important pillar of the trade", says the Federal Association of German Food Retailers. Local businesses, too, have realized the worth of halal. The Meemken family produces almost 100 tons a week of a variety of sausage that follows Islamic food standards, supplying food retailers in Germany and abroad. "We're definitely going to expand this segment", says managing director, Rolf Meemken. "We're registering disproportionately strong growth with halal."

Halal Food Certification Stressed In Pakistan

Speakers at an international conference in June 2009 in Pakistan stressed the importance of halal food certification to boost consumer's confidence in foods and to improve sales.

The conference titled "Halal Foods and Ingredient Concerns" was held at the Pakistan Council of Scientific and Industrial Research. It was organized jointly by the Islamic Food and Nutrition Council of America (IFANCA) and the Pakistan Society of Food Scientists and Technologists and attended by several food industry representatives.

Punjab Finance Minister, Mr. Tanveer Ashraf Kaira, presided over the conference. He said the country had

a huge market for halal food which could be exported, adding that the country's exports of halal goods were currently very low. He emphasized the importance of halal certification for food, urging all stakeholders, including industry, academia, and research organizations to address the issue.

Dr. Muhammad Munir Chaudry of IFANCA briefly described the history of food certification, adding that IFANCA would help Pakistan with the certification of halal foods. He said that every ingredient was important and must be certified as halal, adding that halal dietary laws were more than 1400 years old but not until very recently was there a concept of halal certification. Dr. Chaudry said there was potential for the halal market to grow as the world-wide Muslim community consisted of 1.4 billion people and global halal trade was now estimated to be \$580 billion. He shed light on the pioneering role played by IFANCA in the development of the halal certification system internationally, providing halal certification in more than 55 countries.

Dr. Mian N. Riaz from the Texas A&M University's Food Protein Research and Development Center said halal products had become very important to consumers. "For Muslim consumers, trust in halal food relates to the certainty about the process," he said, adding that any uncertainty about this would shatter the trust that consumers placed in companies. This could have major financial consequences for the companies, he said, pointing out that consumer trust could be strengthened by obtaining halal certification. However, this should be implemented by an official, independent institution, he emphasized.

"The genuine halal logo is an authoritative, independent and reliable testimony to support halal food claims, and having a halal certification label would enhance the marketability of products in Muslim countries", said Dr. Riaz. He mentioned that E-numbers were recently part of a controversy in Pakistan when rumors spread about the halal status of a multinational potato chips manufacturer.

He said E-numbers were systematic numerical designations for identifying food additives, adding that E-numbers by themselves were not indicators of the halal status of many ingredients. A Halal Audit Overview, as

developed by IFANCA, was a more foolproof system of determining halal worthiness, he said.

IFANCA on KZUM, 'American Muslims Today', Talk Radio

IFANCA's Community Relations Director, Dr. Farhat Quadri and Media Relations Director, Maria Omar, were interviewed on the Lincoln, NE based KZUM's show 'American Muslims Today'.

Radio host, Yousef Wells, had questions about IFANCA's services and the status of halal food in America. Dr. Quadri provided both religious and technical insights and encouraged listeners to visit IFANCA's homepage to access free halal educational literature, such as past issues of the Halal Consumer Magazine© and Halal Digest©.

The interview aired on April 15, 2010 at 6:30 PM CST and is available on the show's archive at www.go-amt.net.

Army Times, March 2010 Issue, Features Halal MRE's

Mary Anne Jackson, an IFANCA client, and President of Deerfield Illinois based J & M Food Products Company, was quoted in an article in Army Times, discussing its My Own Meals and J & M brands of halal meals that the company has been providing for Muslim soldiers in the U.S. military since 1996. It also makes shelf-stable halal meals for grocery stores, hospitals, universities and prisons.

"For the most part, there are... halal meals in theater at all times," responded Mary Ann Jackson. "If someone tells you there aren't, they're wrong. They're in Kuwait, they're in the United Arab Emirates, Iraq, Afghanistan. They're everywhere."

Abdenour Moussawi, an inspector with IFANCA, supervises halal food production at J & M Foods Products Company facilities. Moussawi inspects equipment for cleanliness and supervises halal production. J & M Food Products Company purchases meat from halal butchers in California, Washington, Iowa and New Jersey, where Muslim butchers must invoke the name of God as the animals are slaughtered. (M)

Test Your Halal IQ-Answers

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. False. Indonesia has the largest population of halal consumers. Singapore with a total population of less than four million has only 16 percent Muslims. 2. False. Tiramisu can be made using non-alcoholic substitutes. 3. True. | <ol style="list-style-type: none"> 4. False. They can also be shipped to both distributors and consumers in the USA. 5. True 6. True 7. True |
|--|--|

IFANCA Halal-Certified Company News

Super Taste With IFANCA Halal-Certified Super-Pufft

IFANCA halal-certified Super-Pufft Snacks Corp. is the store brand manufacturer of choice for potato chips for North America's largest retailers. Their secret to such great quality chips? The potatoes are processed the very day they are received. Super-Pufft is also the largest manufacturer of store brand popcorn in Canada. Whether it is cheddar cheese popcorn, white butter flavored popcorn, or caramel corn in tubs or bags, you can be sure that Super-Pufft produces the very best. Serve these with Citrus Farms Apple Juice, or Citrus Punch and you have the beginnings of a party!

Of their 60 years in business, Mr. Yahya Abbas, President and CEO, says: "I am proud of the company we have created and the products we produce. We offer imaginative recipes made with the finest ingredients. We acquire technologies ahead of the marketplace and take measured risks to generate big ideas. We make our customers bottom line our bottom line."

For more information, please visit www.superpufft.com

IFANCA Certified Wonderful Pomegranate Juice Speeds Recovery Time and Reduces Muscle Pain after Strenuous Exercise

You've seen it in grocery stores and you've heard about the many benefits of pomegranates and pomegranate juice. Now, POM Wonderful, the 100% pomegranate juice product, is also halal certified by IFANCA. According to a media statement by the company, "research released in March indicates that the antioxidants found in Wonderful variety of pomegranates can speed muscle recovery while reducing the soreness that often follows intense physical activity. The study, conducted at the University of Texas at Austin and published in the journal *Medicine & Science in Sports & Exercise*, is the first to link the daily intake of polyphenol antioxidants from Wonderful variety pomegranates with a boost in exercise performance.

The placebo-controlled, double-blind crossover study showed that when the research subjects consumed a daily dose of POMx, a highly concentrated source of pomegranate polyphenol antioxidants, they experienced over 30% less strength loss as well as 28% less muscle soreness compared to the group using a placebo.

POM Wonderful exclusively grows Wonderful pomegranates, known for their sweet-tart taste and high concentration of polyphenol antioxidants. The company uses its fresh pomegranates to extract POMx, which contains a super-potent concentration of the same polyphenol antioxidants found in POM Wonderful 100% Pomegranate Juice. POMx allows POM Wonderful to deliver the benefits of pomegranate polyphenol antioxidants in an assortment of all-natural, premium products that appeal to a wide range of health-conscious consumers. Through its proprietary technology, POM Wonderful is the only company able to extract the full benefits of polyphenol antioxidants from its pomegranates.

Cargill Better Beef Meets IFANCA Halal Certification Standards

The Islamic Food and Nutrition Council of America (IFANCA) confirms that Better Beef conforms to IFANCA halal criteria. IFANCA has developed a very stringent and independently verifiable halal authentication system that has been approved by a team of Islamic scholars and scientists. This system is implemented in all IFANCA halal-certified plants. IFANCA's slaughter methods are as close as practically possible to the traditional Islamic method of slaughter, while also meeting Canadian food safety requirements. Slaughter men are trained and instructed ensuring that Cargill/Better Beef is halal and *zabiha*. The company has been halal-certified for over 10 years by IFANCA.

IFANCA Clients Abbott & Pfizer Make it to Working Mother's Top 10 & Top 100 Companies List, Respectively

In its October 2009 issue, *Working Mother* magazine once again featured IFANCA Client Abbott as one of the 'Top 10' companies on the prestigious 'Working Mother 100 Best' list honoring companies for providing a family-friendly workplace. This is the fifth time that Abbott has been named one of the 'Top 10' companies, and the ninth consecutive year that it has been on the broader '100 Best' list.

Pfizer Inc., also an IFANCA client, was amongst the '100 Best' companies named by *Working Mother* in the same issue, for its commitment to family-friendly benefits.

For a list of IFANCA halal-certified products for both companies, visit www.ifanca.org.

IFANCA Halal-Certified Hamida Pharma Products Created with B.E.E technology

B.E.E. ® (Bio-Enhanced Extraction) is a proprietary, patent-pending manufacturing method used by Hamida Pharma, in its production of nutritional supplements. B.E.E. comprises a three-step process of purification, isolation/extraction and bio-enhancement from bioactive parts of plants that have been determined to be the most beneficial for people. B.E.E. ® is not just an extraction method nor is it just a chemical process, rather it is a combination of molecular biology and other scientific technologies.

According to the IFANCA halal certified company Hamida Pharma, "B.E.E. ® preserves the active ingredients in the herbs through proprietary micro-nizing technique while most traditional methods expose the herbs to high temperatures and pressures, which can destroy or severely damage the active ingredients. The B.E.E. ® process does not expose the raw material to very high pressures or temperatures. That is what helps ensure that the products are fast acting, safe and effective." The results of the toxicity studies are outlined in detail at www.hamidapharma.com

However, all supplements should be taken only after consulting a doctor, especially when prescription medicines are being used. A list of all the Hamida Pharma IFANCA certified products are at www.ifanca.org

Mead Johnson Now Using Green Technology to Power Facility

Mead Johnson & Company, whose products for Asia are certified as halal by IFANCA, has adopted green technology with its choice to use landfill gas to meet a significant portion of its energy needs at the company's manufacturing facility in Evansville, Indiana. Launched in June 2009, this project is the first of its kind for both Mead Johnson and in the city of Evansville, and uses "green" technology that has been proven safe and reliable.

The project has an estimated capacity to reduce net carbon dioxide greenhouse gas emissions by 24,000 metric tons per year, which is equivalent to removing greenhouse gas emissions from 4,400 passenger vehicles annually.

For a list of IFANCA halal-certified products for Mead Johnson visit www.ifanca.org.

IFANCA Halal-Certified Lang's Chocolates – Perfect Corporate Gift

IFANCA halal-certified Lang's Chocolates make perfect corporate gifts at Eid and other holidays as businesses can offer them with their logos via silk-screening on chocolate. Alcohol is not used as a processing aid. Now also sold on Amazon.com, customers have posted rave reviews - "The chocolate cordial cups arrived well protected and were in perfect shape" and "Excellent company to do business with. I plan to shop with them again. The product was wonderful." Check out their website at www.langschocolates.com.

Tom's of Maine and USANA Help Their Communities

IFANCA client, Tom's of Maine, is known for its natural products that are free from animal cruelty. However, their mission goes beyond the retail market and extends to the helping the community-at-large. The company, its employees and many dedicated volunteers help clean U.S. rivers partnering with non-profit organizations such as River Network and American Rivers. It galvanized 100,000 volunteers in 2008, removing 700 tons of trash from the nation's rivers.

One in eight people do not have access to clean water, which results in disease and sickness, and sometimes death. To help remedy this, in 2008, Tom's of Maine matched \$5 of every donation, and the entire collection was used to fund water projects all over the globe.

Tom's of Maine has been an IFANCA halal-certified company since 2006. They have an extensive line of personal care products, including: True Mint Toothpaste for Sensitive Teeth, Lavender Moisturizing Bar soap 4oz, and Citrus Zest Crystal Roll-on.

USANA, also a manufacturer of IFANCA halal-certified personal care and beauty products, was recognized for its humanitarian efforts. The company has been ranked in the top 20 on Forbes' 200 Best Small Companies and received the Gold Medal of Achievement from *NutriSearch Comparative Guide to Nutritional Supplements*™ (4th ed.).

USANA has been an IFANCA halal-certified company since 2005 and some of their products include Oatmeal Raisin Nutritional Snack Bar, Active Calcium™, Sense Nutritious Creme Masque, and Sense Eye Nourisher. ®

Corrections from HC 16: In the article titled Ramadan (Page 30)

1. Ramadan is the 9th month of the Islamic calendar, not the 10th.
2. During Ramadan, all travellers and women who are pregnant or menstruating are excused from fasting, but are required to make-up missed fasts later.



Seed of Blessing – A Natural Remedy

By Mariam Majeed

I wake up one morning in hot, humid Pakistan only to find I feel miserable, have a cold and a terrible cough. My aunt looks at me and says, 'I have something for you.' I follow her to the kitchen. She reaches out and takes a spoonful of honey and sprinkles small black seeds over it. I wonder aloud what the seeds are. "This will help you," she responds, asking me to eat all of it. I discover it has a peppery bitter taste, a crunchy texture and a faint, barely detectable smell. In a few days, I am much better. It seems that the old adage "never judge a book by its cover" is true. I would have not thought that these fragile small black seeds could help but, apparently, they live up to their name – "Al-habbat ul Sawda" in Arabic, which means the 'Seed of Blessing'.

The Seed of Blessing is said to have originated in Egypt – it has even been found in Tutankhamen's tomb. While its scientific name is *Nigella Sativa*, the black seed is also referred to as fennel flower, black seed, black cumin, black caraway, Roman coriander, and Arabic seed. In Urdu it is *kalonji*, *kezah* in Hebrew and the list continues. The Seed of Blessing is native to southwest Asia, but is also grown in Connecticut in the U.S.A.

The importance of Black Seed has been mentioned in the Holy Quran and in *hadith*, the sayings of the Prophet Muhammad (peace be upon him). According to Abu Huraira :

"I heard God's Apostle saying "Use the Black Seed, because it contains a cure for every type of ailment, except for death.""

The words, actions and saying of the Prophet Muhammad are prescriptions for a successful life, further encouraging the use of these seeds amongst Muslims. The Black Seed has also been mentioned in the Old Testament. In more recent times, *Medicines of the Prophet* lists as many as fifty illnesses for which Black Seed has remedial qualities.

Science corroborates this. According to the Institute of Tibb Medicine, over 150 research papers on Black Seed have been published in recent times, confirming many of the healing properties traditionally attributed to Black Seed. A clinical study at the Jefferson Medical College of Thomas Jefferson University showed that *Nigella Sativa* has anti- cancer properties in prostate and colon cancers and could kill pancreatic cancer cells. *Nigella Sativa* could help those who are at high risk of developing chronic

pancreatitis, pancreatic cancer and a recurrence of the latter. About 32,000 individuals succumb to pancreatic cancer in the U.S. annually. Another study at the Cancer Immune-Biology Laboratory of South California revealed that Black Cumin oil (Black Seed oil) destroys tumor cells, stimulates production of bone marrow and cells of the immune system, increases the number of antibodies producing B cells, and is a shield against the effects of viral diseases against normal cells.

Evidently, Black seeds are used to treat everyday ailments as well as complications, proving beneficial for respiratory, immune, circulatory, digestive, and urinary ailments including asthma, stomach ailments, acne, eczema to psoriasis.

Black Seed contains over 100 valuable nutrients, enabling its extensive use for healing different ailments whether used as a seed alone, herb, honey, oil, tea or combined with different items to boost its healing power. It has significant portions of all macronutrients: protein, carbohydrates and essential fatty acids. Micronutrients, too, are present as Vitamin A, Vitamin B, Vitamin C, calcium, and iron to name a few, besides key ingredients such as linoleic and oleic acid.

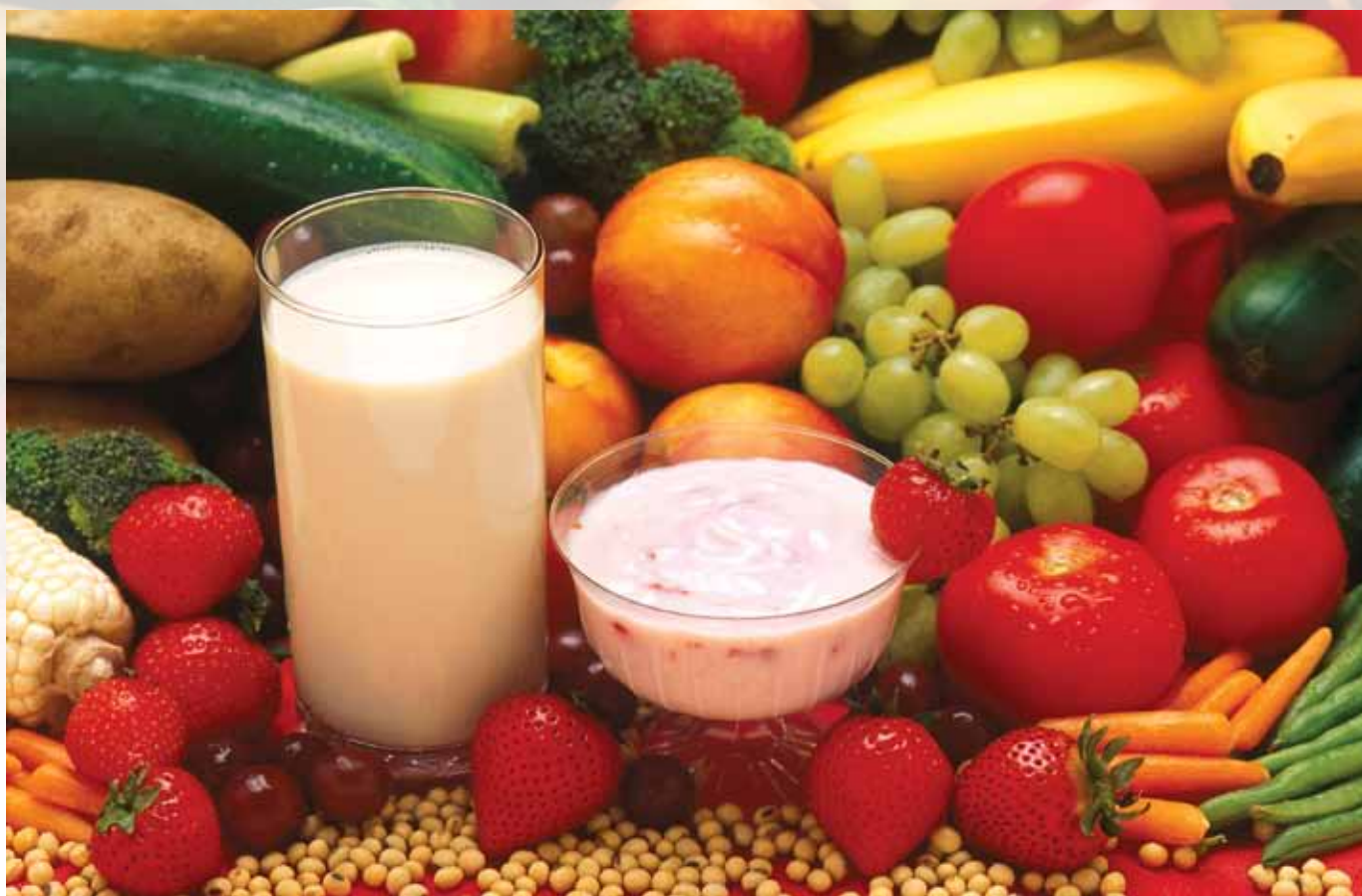
If its healing properties do not make the Black Seed attractive enough, it is also widely used to enhance flavoring in Turkish, Lebanese, Iranian, and Indian dishes. Besides meats and curries, pickles and chutneys, the seeds are added to many spice mixtures such as *Panch Puran*. In Europe, the Black seed is used as a substitute for pepper. It is also used in casseroles, for canning, or extracting vinegar. They add a wonderful crunchy texture to salad dressings and taste great toasted and sprinkled on salads, fish dishes and fried foods. They are best combined with lemon, tahini and cilantro. Black seeds also make a great substitute for cumin seeds, oregano or sesame seeds. They are increasingly being used to garnish breads and sprinkled on *Naan* (flatbread) before baking. "Fladenbrot", Turkish Flatbread, which is common in Germany, and Russian Black and Jewish rye breads in Eastern Europe are also garnished with *Nigella*.

Just as Ginseng and Echinacea have become household words, it is only a matter of time until Americans discover that the Black seed is, indeed, the Seed of Blessing. However, the source of its tremendous potency is the best healer, God Almighty. When taking any form of medicine or food for the purpose of healing, recite the supplication, "*Allah Shafi Allah Kafi*", which means God is the Healer and God is sufficient. (M)

Home Remedies

- Relief From Migraines - At the first sign of a migraine attack, rub Black Seed oil on trigger areas such as the neck, head and forehead. Place a few drops of the oil near the base of each nostril and breathe deeply. This can be done 3 times a day or as long as the migraine persists. Two teaspoons of oil with one teaspoon of honey first thing in the morning, is also recommended. Wait an hour before eating anything.
- Increase Flow of Milk for Lactating Moms - While not recommended during pregnancy, Black Seed can be used post-childbirth. Mix 17.6 ounces of pure honey with 17.6 ounces of black seeds. Add two tablespoon of this mixture to one teaspoon of black seed oil and consume daily.
- Alleviate Common Cold Symptoms and Nasal Congestion – Stir-fry whole Black Seeds and then grind into a powder. Soak powder in black seed oil and any vegetable oil. Place 3-4 drops in each nostril. Note: it will cause excessive sneezing.
- For Heart Complaints and Constriction of Veins- Every morning take ½ teaspoons of black seed oil with any hot beverage to widen veins and arteries and liquefy fats.
- Diarrhea- Add a teaspoon of Black Seed oil to a cup of yogurt. Use twice a day until healed.
- Toothache- Boil black seeds in vinegar. Rinse mouth with liquid.
- To Prevent Loss of Hair and Premature Graying- Scrub the scalp with lemon and leave it for 15 minutes. Then wash with shampoo and water. Apply Black seed oil to whole scalp. Continue for a few weeks.
- Gallstones and Kidney Stones- Mix Honey with crushed black seeds and consume daily to dissolve kidney stones.





Spiritual Nourishment

By Tayyaba Syed

Food is a source of nourishment that affects our bodies, minds and even our spirit. Recent news reports have featured manufacturers where prayers are said over food ingredients before they are processed. However, you do not have to be a new-age kind of person to acknowledge that food is considered a source of spiritual nourishment. The Quran and practices of the Prophet Muhammad (peace be upon him) highlight this belief repeatedly. Muslims believe that they have to eat from only the most pure and halal ingredients while refraining from alcohol and pork. Besides abiding by rules governing halal and haram, there are many ways to bring more blessings into our meals. After all, our spirituality can and does pass into the foods we eat.

"This is why, I always try to be in a state of purity or *wudu*, even when cooking," says Mrs. Talat Husain, a

Glendale Heights resident and mother of two elementary school-aged children. Mrs. Husain does not just stop at that. She even begins cooking with the intention to please God alone and to nourish her family, rather than to impress people.

Mrs. Naazneen Rahamatullah, of Skokie, could not agree more. She, too, tries to begin everything in life, including cooking, with the name of God. "I even begin cutting ingredients in the name of God. He is the One that has provided the food for us," she says humbly. Mrs. Rahamatullah even suggests remembering God while preparing food. "You can recite any supplication or the attributes of God to be conscious of Him at all times or listen to an Islamic talk on CD while cooking," she recommends.

There are more ways to bring blessings into our meals. Instead of just making cooking a solo act, it can be used

as a time to strengthen family ties. Shama Ansari is a busy mother of three who makes sure she gets everyone involved in the cooking process.

"I like my kids to be as hands-on as possible in the kitchen," Mrs. Shama Ansari says. "My kids love to mix, cut, pour, and stir ingredients for our meals. It gives us extra time to spend together, and I secretly get to infuse math lessons and teach them about food groups and serving sizes in the process," she giggles.

Mrs. Ansari has also made the kitchen table a place for homework. "After school is usually homework time, so I have the kids do their work in the kitchen or on the dining table," she states. "If they need help, I am right there, and I can provide them with nourishing snacks ever so often. Our computer is intentionally placed at the kitchen table, so I can keep an eye on them."

Another great time for togetherness is at the dinner table. Many Christians say grace before meals. Muslims, too, recite *duas* (supplications) at the beginning and end of their meals.


Mr. Husnain Ahmed of Lombard is adamant about eating together and reciting supplications at dinnertime, as a family. "Our two-year-old has even picked up the habit," says Mr. Ahmed. "He is still learning to talk, but he can say parts of the *duas* easily. It is a good feeling, praise be to God," Mr. Ahmed smiles. Some say families that eat together stay together, while others say families that pray together stay together. Why not do both?

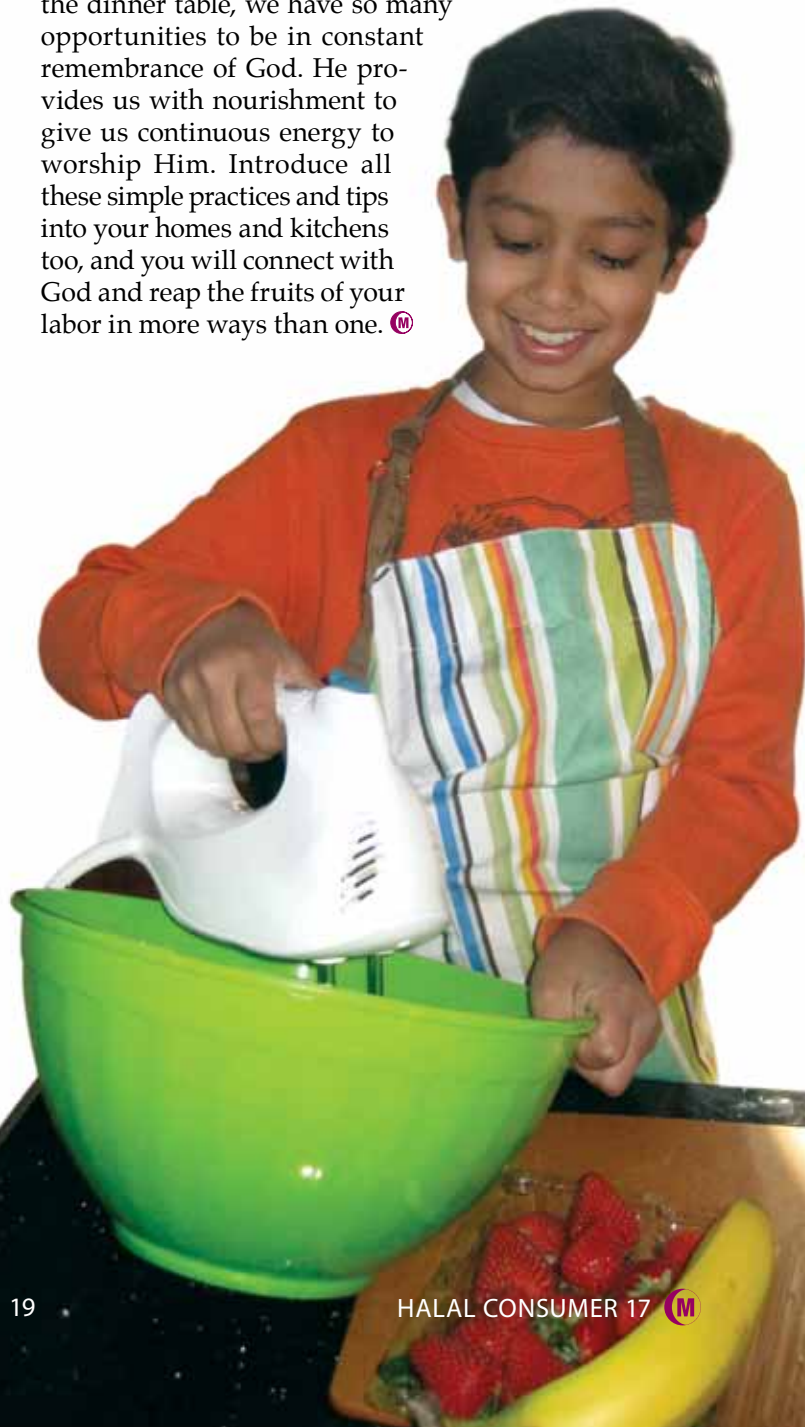
It is common etiquette not to overfill your plate. Portion control is a well-known practice of the Prophet. He advised that our stomach should be filled with one-third food, one-third water and one-third air. He also taught to eat with the right hand, using the index finger, middle finger and the thumb.

Farah Parvez, from Waukegan, is a nutritionist who follows eating examples from the *sunnah* (practices of the Prophet Muhammad). "The 'sunnah diet' can help you look and feel lighter," she says. "It is better to take smaller servings, so food is not wasted. Also smaller bites are easier to digest and after 20 minutes of eating, the stomach naturally feels full. This can also prevent bloating or heart-burn from over-eating," notes Ms. Parvez. "Do not drink water in one gulp but take two or three sips with breaks for breaths. Take the name of God (i.e. recite *Bismillah*) when you start drinking and praise Him saying *Alhamdulillah* (all praise belongs to God) when you finish," she adds.

Ayesha Malik of Clarendon Hills relies on the teachings of her faith to do her grocery shopping. "We have some great foods that the Prophet Muhammed, peace be upon him, enjoyed and are mentioned in the Quran," says Mrs. Malik. "I eat dates all year long, not just Ramadan. I also love honey, cucumbers, and olive oil. There are so many health benefits in these foods, and they are tasty too!" Ms. Malik says excitedly.

Indeed, God's Messenger said, "Eat olive oil and massage yourselves with it, for it comes from a blessed tree." (Hadith from Ibn Majah)

Food affects our character, behavior, thinking and even our worship. From the grocery store to the dinner table, we have so many opportunities to be in constant remembrance of God. He provides us with nourishment to give us continuous energy to worship Him. Introduce all these simple practices and tips into your homes and kitchens too, and you will connect with God and reap the fruits of your labor in more ways than one. 



The Significance of Milk- Choose What is Natural

By Mujahed Khan

Cleopatra is said to have bathed in it, many children drink it more often than they do water and it is the main ingredient in many a dessert. Yes, we are talking about milk! Science has proven it and the Holy Quran mentions it. Milk holds significant value as it provides the human body with considerable nutritional value. The Quran states: *“And verily, in the cattle, there is a lesson for you. We give you to drink of that which is in their bellies, from between excretions and blood, pure milk; palatable to the drinkers.”* (16:66) As narrated in *hadith* (saying of the Prophet Muhammad, peace be upon him), according to Hazrat Ibn Abbas, Prophet Mohammed said, “When one of you eats food he should say, ‘O God, bless us in it and give us good nourishment from it,’ and when he is given a drink of milk he should say, ‘O God, bless us in it and pros-

per us from it, for no food or drink satisfies like milk.” (According to Tirmidhi and Abu Dawud)

Supplication or *dua* after drinking milk:

Godumma barik lana fihi wa zidna minhu

O God bless us in it and increase it for us.

The importance of milk is so great that it will be one of the pleasures for the rightly guided in their afterlife. The sacred Quran describes heaven as containing milk: “In it are rivers of water the taste and smell of which are not changed, rivers of milk of which the taste never changes.” (47:15)

Most of us are aware that three servings of dairy provide the body with vital nutrients such as calcium and vitamin. What is not as commonly known is that while



calcium helps build strong bones, vitamin D is what provides key routes for the absorption of calcium. Even less known is that dairy also provides other essential nutrients such as magnesium, phosphorous, potassium, and vitamins A, C, and K. Studies have shown that diets that are well-balanced in dairy can help decrease blood pressure, reduce osteoporosis, and help us maintain a healthy weight. Dairy products and milk in particular may also have the ability to increase satiety or fullness resulting in lesser overall calorie consumption, potentially leading to successful weight control according to the National Dairy Council.

Another little known fact is that whole milk can curb the winter blues. The body creates vitamin D when exposed to sunlight. Where winter days are shorter with little natural light, absorption of sunlight is decreased, often resulting in Seasonal Affective Disorder (SAD) Syndrome. Those affected feel depressed and tired. One of the possible ways to counter some of its affects is to increase consumption of dairy, thereby normalizing vitamin D levels.

Milk is a proven shield against osteoporosis, reduces the likelihood of kidney stones, and decreases digestive irregularity. Studies have shown that regular calcium and vitamin D intake through dairy resulted in women having greater bone density mass and less bone loss due to osteoporosis. The National Dairy Council reports that a greater consumption of calcium rich foods such as dairy, results in fewer incidences of kidney stones in women. It is hypothesized that the excretion of oxalate is inhibited by the calcium, therefore reducing calcium oxalate stones, the most frequent type of kidney stones. Probiotics, commonly found in fermented dairy products such as yogurt and cheese, have significant digestive advantages. Enzyme cultures used for fermentation help the body naturally regulate bowel movements reducing bloating and irregularity.

For infants, mother's milk provides the baby with natural immunity. The initial colostrums found in the first batch of milk provides a strong inner lining in the infants stomach for future immunity. Compared to formula milk, human milk is almost opposite in composition. Human milk is composed of 60% whey and 40% casein. The greater whey to casein ratio allows for the milk to be easily digested in the baby's stomach. Mother's milk also contains critical fats such as DHA and other long chain fatty acids which ensure retina, brain, and nervous system development.



In Islam, mothers are allowed to nurse a child up to two years of age. *"The Mothers shall give suck to their off-spring for two whole years..."* (2:233). Coincidentally, the United States Department of Agriculture and The American Academy of Pediatrics both recommend mother's milk for infants up to the age of two.

Islamic history is peppered with sayings extolling the virtues of milk. The sixth century great Syrian Scholar, Imam Ibn Qayyim Al-Jauziyah author of *Healing with the Medicine of the Prophet(s)* noted that milk helps to treat depression, obsession and black bile ailments. When combined with honey, milk cleanses the body of septic materials. He also mentioned its favorability for the chest and lungs and recommended it for those suffering from tuberculosis. Imam Al-Jauziyah noted that goat milk works to cure canker sores and nosebleeds.

Prophet Muhammad, it is said, never refused an offering of milk. Abdullah bin Mas'ud narrates that the Prophet once said, "Drink cow milk because it grazes on all types of trees." Cow's milk also works as a mild laxative. As mentioned so eloquently in the *hadith* below:

"The night of the Isra al Miraj (Prophet Muhammad's journey from Makkah to Jerusalem and then to heaven), the Messenger of God was given two cups, one containing milk and the other wine. The Prophet looked at them and then took the cup of milk. The Archangel Gabriel said, 'You have accepted what is natural, (i.e. Islam) and if you had taken the wine, your followers would have gone astray.'" (M)

Afghani Comfort Foods

by Azima Abdul-Azim

Kabuli Pulao

Servings: 8-10

Preparation: 1 hour

Cooking time: 1 hour

Ingredients:

4 cups basmati rice
2 1/2 lbs. halal red meat (with a few bones) cut into 1 1/2 inch cubes
1 big onion chopped
3/4 cup vegetable oil
1 tbsp. tomato paste

Spices for Meat:

1/2 tsp. ground coriander
1/3 tsp. ground black cumin
1/3 tsp. ground black pepper
1/3 tsp. ground cloves
1 tsp. fresh crushed garlic
1 1/2 tsp. salt

Spices for Rice:

1/3 tsp. ground black cumin
1/3 tsp. ground black pepper
1/3 tsp. ground cloves
1/3 tsp. ground cardamom

Garnish:

2 carrots, julienne (cut into slender strips)
1/2 cup black raisins
1 tsp. sugar
1/2 tsp. ground cardamom

Directions:

1. In a pressure cooker pot, fry onion in oil until golden brown.
2. Add fresh, crushed garlic and fry for 30 seconds.
3. Add meat, meat spices and simmer, stirring until oil surfaces (this could take 5-10 minutes).

4. Add tomato paste and 2 1/2 cups of water. Stir until tomato paste dissolves.
5. Pressurize for 15 minutes or until meat is cooked (Add more water and cook for longer depending on the type of meat you are using).
6. Separate meat from sauce.
7. In a separate pot, boil 1 gallon of water with 1 tbsp. of salt. When water boils, add the rice.
8. Boil the rice until it is almost cooked (a grain of rice should break when pressed but should not be completely soft or cooked).
9. Strain the rice, draining the water, and replace the rice into the pot. Add the meat sauce (without the meat), and add the spices for rice. Mix well.
10. Scoop some rice to one side of the pot and put the meat in its place so that it is not sitting on the rice. Then cover the meat with rice.
11. Cover pot with foil and put lid on top.
12. Cook in oven for 15 minutes at 500° F and then for 30 minutes at 300° F.
13. Sauté julienned carrots in 2-3 tbsp. oil until the color changes to yellowish orange. Sprinkle sugar on it and simmer for another minute.
14. Remove the carrots from oil and place on a paper towel covered plate. Sprinkle ground cardamom on the carrots.
15. Add raisins to the oil and stir-fry. Keep stirring until raisins puff up. Take care not to burn the raisins. Take them out of oil and place on plate covered with a paper towel. Sprinkle ground cardamom on the raisins.
16. To serve, place the meat in the middle of a platter, cover with rice and garnish with carrots and raisins. Serve hot and enjoy!

Chef's Note:

This dish is what people usually equate with Afghani food. It is one of my children's favorite. From my experience, using either veal or goat meat will produce much tastier pulao. Sometimes I use more tomato paste; if I open a 6 oz. can of tomato paste, I would use the entire can. The pulao comes out just as tasty, if not tastier. If you rather not have a sweet taste in your rice then skip the raisins and carrots.



Firney (Rice Pudding)

Servings: 8

Preparation: 5 minutes

Cooking time: 30 minutes

Ingredients:

½ gallon whole milk

2 cups half and half

1 1/2 cups sugar

1 egg

3-4 tbsp. cornstarch

2-4 drops rosewater

Ground pistachios and almonds for garnish

Directions:

1. Place the milk, half and half and sugar in a pot and put on medium heat, stirring occasionally, taking care not to let it brown on the bottom of the pot.
2. Place 1 cup of milk in a blender and add the egg, cornstarch and rosewater. Blend until all the ingredients are mixed well.
3. Once the milk and half and half have boiled, add the cornstarch mixture and mix well.

4. Decrease the heat to low and continue to stir constantly until the mixture thickens (about 10 to 15 min.). Do not let it brown on the bottom of the pot.
5. Pour mixture into either a Pyrex pie plate or round baking dish. Let it cool down.
6. Garnish with ground pistachio and almonds.
7. Refrigerate for about an hour and serve cold.

Chef's Note:

Firney is a must-have dessert for any Afghani dinner party. This dish requires a lot of TLC. It must not burn on the bottom which means it must be stirred constantly; if it does burn, then the burnt taste and smell will ruin the dish. It also needs to cook properly to be rich and thick. If not cooked long enough, the Firney will be thin and runny and not very tasty. I have made Firney with honey instead of sugar and it came out just as tasty. To make this dish healthier, one can use milk instead of half and half.



Mantu (Dumplings)

Servings: 4-5

Preparation: 1 hour

Cooking time: 1 hour

Ingredients:

Dumplings:

- 1 lb. halal ground meat
- 2 onions ground in a food processor
- 1 tsp. salt
- 1 tsp. fresh crushed garlic
- 1 tsp. ground coriander
- 1/2 tsp. ground black pepper
- 4 chopped onions
- 1 packet Won-ton wrappers
- Steamer to cook the dumplings

Topping:

- 1 chopped onion
- 3 tbsp. oil
- 1 small can tomato paste
- 1/2 cup lentils (chana daal)
- 1/2 tsp. garlic crushed
- 1/2 tsp. salt

Yogurt:

- 4 cups of Desi Natural Dahi yogurt
- 1 small tub of lebne (kefir cheese)
- juice extracted from 1 lemon
- 1/2 clove of garlic, crushed
- 1 tsp. ground mint
- salt to taste

Garnish:

Ground mint, Sumac, Chili powder

Directions: Dumplings

1. Remove won-ton wrappers from fridge and keep at room temperature.
2. Combine ground meat, ground onions, salt, garlic, coriander, and black pepper in a frying pan with two cups of water.
3. Cook on high until it starts boiling. Reduce the heat to medium, stirring from time to time, until the meat cooks.
4. Once cooked, let the meat cool down and combine with the chopped onions.
5. Take each wrapper and dampen one side with water.
6. Place 1 tsp. of ground meat stuffing in the middle of the wet side of wrapper. Fold the wrapper in half and seal the edges and pinch shut. At this point it should look like a rectangle that is bulging with stuffing.
7. Coat the dumplings with oil and place beside each other in a steamer.

8. Place water at the bottom of the steamer and place on stove.
9. Boil the water on high for 30 minutes

Lentil Topping:

1. Place the lentils in 2 cups of water and put on high heat until it boils.
2. Reduce heat to low until lentils cook but do not let it disintegrate.
3. Strain lentils and set aside.
4. In a frying pan, stir-fry the chopped onion until golden brown.
5. Add the garlic and stir-fry for another minute.
6. Add the tomato paste, a cup of water and salt. Mix well.
7. Cook on medium until the oil surfaces.
8. Add lentils to the tomato paste-onion-garlic mix.
9. Gently mix and cook for a couple of minutes.

Yogurt:

1. Mix the yogurt, lebni, garlic, lemon juice and mint.
2. Whisk until mixed well. If the consistency is too thick, add some water and mix.
3. Once the desired consistency is obtained, add salt to taste.

Presentation:

1. Spread half the yogurt mix in a platter, place dumplings over it.
2. Pour remaining yogurt over the dumplings.
3. Spread the lentil topping over the yogurt.
4. Garnish with mint, sumac and chili powder. Serve!

Chef's Note: *Growing up, I saw Mantu served only at very special dinner parties, because of the time and effort involved. But once you sink your teeth into Mantu you will realize it is well worth the investment. A special steamer, sold at Chinese stores, is required to make Mantu. It is a big pot with three tiers. The bottom tier holds water and the second and third tier, which have many circular holes, hold the dumplings. Whenever I make this dish it is for a dinner party, so I use all three tiers. Do not place dumplings on top of each other as they will not cook well.*



Aash (Noodle and Ground Beef Soup)



Servings: 7
Preparation: 15 minutes
Cooking time: 25 minutes

Ingredients:

- 2 onions (chopped or diced)
- 1/2 cup oil
- 2 tsp. fresh crushed garlic
- salt to taste
- 1 tsp. coriander
- 1 lb. ground meat
- 1 can tomato paste
- 12 oz. Fresh Noodles (found in the refrigerator section)
- 1 tbsp. flour
- 1 cup yogurt
- 4 tbsp. lebne (kefir cheese)
- Juice of 1/2 lemon
- mint powder
- 1/2 tsp. ground chili powder
- sumac

Directions:

1. On medium heat, fry chopped onions in oil until golden brown.
2. Add 1 tsp. garlic crushed and simmer for one minute.
3. Add the ground meat, salt, and coriander. Cook until the meat is brown.
4. Add about 1 cup of water and let it simmer until the meat is done.
5. Add the tomato paste and 1/3 cup of water. Mix well and let it simmer until the oil surfaces.

6. On high heat, boil one gallon of water.
7. While it is boiling, cut the noodles making sure they are not very long. Roll in flour.
8. Add to boiling water. Cook per directions on the noodle package or until a la dente.
9. To prepare the yogurt mix it with lebne and lemon juice.
11. Add salt to taste. Stir well.
12. Strain noodles when done, leaving behind about 4 cups of water.
13. To this water return the noodles and add the yogurt and cooked ground meat. Stir.
14. Garnish with ground mint, chili powder and sumac.
15. In a frying pan, fry 1 tsp. crushed garlic in a couple of tablespoons of oil and season entrée. Serve hot

Chef's Note: *This is an easy dish to make and very tasty, especially on cold winter days. The traditional way to make Aash is to make the noodles from scratch; but if you cannot do that, then purchase the fresh, soft noodles found in the refrigerator section of grocery stores. I have used the dry, traditional spaghetti noodles (12 oz.) for Aash and my husband prefers it over fresh noodles.*

About Azima Abdul-Azim:

Famous for her finger-licking, authentic Afghani cooking, Azima Abdul-Azim is a homemaker and a mother of three. Born in Kandahar, Afghanistan, Azima was raised in Little Kabul (Fremont), California and now calls the Northern suburbs of Chicago home.

Bismillah and Buon Appetito!

By Yvonne Maffei



Banana Blueberry Loaf

Dry Ingredients:

- 2 cups unbleached all-purpose flour
- 1 tsp. salt
- 1 1/2 tsp. baking powder
- 2 cups pure cane sugar, granulated

Wet Ingredients:

- 3 eggs
- 1 cup halal nonfat plain yogurt, preferably the thick, European style
- 1 cup vegetable or grape seed oil. (Strong oils such as olive oil dominate the flavors of the blueberry and banana and aren't recommended).

Additional Ingredients:

- 2 (mature/ripe) frozen bananas, defrosted at room temperature for 20-30 minutes or in the microwave for under a minute
- 1 cup frozen blueberries

Directions:

Measure all dry ingredients into a metal or glass mixing bowl. Set aside.

In a separate mixing bowl, measure out the eggs and yogurt. Using a wire whisk, mix together well. Next, add the vegetable oil and whisk again until all three ingredients are well blended.

To the egg-yogurt-oil mixture, add the defrosted bananas by mashing them into the mixture. Then, using a whisk, blend these ingredients.

Using 1-2 cups at a time, add the dry ingredients to the wet mixture. Using a wooden spoon or heavy wire whisk, blend all ingredients until there are no lumps.

Gently fold in the blueberries, careful not to break any (it will make your batter blue!)

Pour mixture into a large, oiled (spray) loaf pan and bake in a preheated oven at 350°.

Bake for 60-75 minutes or until a toothpick or flat knife comes out clean from the center and the top is golden brown.

Cool for approximately 30-40 minutes before turning out of pan.

Chef's Note: *I have been testing this recipe for several years.*

This is great for breakfast, served with a pat of butter and a glass of warm milk. But hey, it is also great as a snack any time of day. It is my husband's favorite and he requests it every time he opens the freezer to find the frozen bananas that I have stocked for 'that yogurt cake' he likes so much. The dry ingredients do not have to be sifted. One lesson I have learned here is that it seems to turn out better when whisked by hand as opposed to using my beloved Kitchen Aid Stand Mixer (which is not the case for most baked things). Plus, I decided to use a loaf pan instead of the more traditional Bundt pan, and it just seems to bake better in this way. Whatever works,...no?

Creamy Chicken & Mushroom Pasta

Ingredients:

- 2-3 Bay leaves, crushed
- salt, to taste
- 1 tsp. orange zest
- 1 lb. or 1 package whole wheat spaghetti or penne pasta
- 2 Tb. extra virgin olive oil
- 1 lb. Al Safa halal boneless chicken breast, cut into thick slices lengthwise
- 1/2 large onion, diced
- 1 roma tomato, diced
- 3 garlic cloves, crushed and roughly chopped
- freshly ground black pepper, to taste
- 1/2 lb. button or crimini mushrooms, quartered
- 1/4 cup sour cream, brought to room temperature
- 1/2 bunch fresh flat leaf parsley
- Freshly grated parmesan cheese, to taste

Directions:

1. Fill a large pot about 1/2 way full of water. Add bay leaves, salt and orange zest. Bring to a full boil.

2. Add entire package of pasta. Move pasta around so that it doesn't stick. Reduce heat to med-high. Follow instructions for cooking time of pasta.
3. In the meantime, using a large deep bottom sauté pan, heat oil. Add chicken and cook until browned on each side, approximately 3-4 minutes each side. Remove chicken and drain on paper towels.
4. If necessary, add more oil to pan. Cook tomato until skin begins to break. Add onions and cook another couple of minutes. Add garlic, salt and pepper. Bring chicken back to pan, then add mushrooms. Cook until the juice of the mushrooms has evaporated and the chicken is cooked thoroughly.
5. If the chicken sauté seems a bit dry, reserve about 1/8 cup of pasta water and add to the sauté pan. Once the pasta is finished, drain completely. Do not rinse.
6. Add pasta to the large sauté pan containing the chicken and mushroom mixture. Add sour cream and mix completely. Add parsley and do the same. Grate Parmesan on top just before serving, while still hot.

Chef's Note:

This is a great weeknight dinner dish that should be enough to feed a family of four with generous portions.



Chicken Bouillabaisse

Ingredients:

- 1 whole halal chicken, about 3.5 pounds, cut up into 8-16 pieces
- 1 cup white onion, diced
- 2 tbsp. olive oil
- 2-4 garlic cloves, peeled and left whole
- 2 bay leaves, crushed
- 4 large tomatoes, quartered
- 1 tsp. ground fennel
- 1 tsp. French tarragon
- 1/2 tsp. thyme
- large pinch saffron threads (optional)
- 2 two-inch strips dried orange peel (optional)
- salt, to taste
- ground black pepper, to taste
- 1 tbsp. tomato paste
- 2 tbsp. water
- 1 cup white grape juice (must be 100% juice of a high quality)

Directions:

Clean and pat dry all of the halal chicken pieces. Heat oil in a large Dutch oven or large, deep sauté pan.

Add chicken and sauté over medium heat, approximately 10 minutes. Turn pieces several times during this process so as not to allow the chicken to brown too much.

While the chicken is cooking, prep the onions. Once the chicken appears stiffened, remove it from pan. Add the onions to the heated oil and sauté for about 5 minutes.

During this time, prep the tomatoes and garlic.

Add the tomatoes and garlic to the onions. Sauté for about 1 minute.

Add fennel, tarragon, thyme and any other herbs or seasonings you want to add.

Salt and pepper the chicken on both sides and add back to the pan, covering with all of the vegetables. Add tomato paste and water and blend well. On medium heat, uncovered, cook the chicken on each side for 5 minutes.

At this point you could allow the dish to cool, then cover and refrigerate if you would like to finish it off later on in the day or the following day. Just bring to a simmer again, covered, before proceeding.

An hour before you'd like to serve the dish, add the grape juice. Mix well, then cover and allow to simmer for one hour.

Mixture should be a good consistency- not too thick, but thin enough to serve in a soup bowl. Top with chopped fresh parsley and serve with a rustic Italian, French or pita bread for dipping. Or, serve with a side of white rice or couscous.

5-Minute Frittata

Ingredients:

- 10 eggs, preferably cage-free brown eggs
- 1 cup arugula
- 1/8 cup shaved carrots or thinly julienned carrot strips
- 1/8 cup shaved broccoli stems
- 1/3 cup white extra sharp cheddar cheese, shredded (I prefer the Tillamook brand)
- 1/4 cup Parmesan cheese, grated
- 1/8 tsp. black pepper, or to taste
- 1/4 tsp. salt, or to taste

Directions:

- Preheat oven to 350 degrees.
- Put all ingredients into an oven-safe dish and whisk together well.
- Bake for 20-30 minutes or until top is evenly browned.

Chef's Note: *This is the quickest oven-baked frittata to prepare. Normally I would add flour and milk to a dish like this, but on the day it was made, I was in such a hurry there was no time to think about accurately measuring the two. It resulted in one of the fluffiest and most delicious frittatas we have ever had - simplicity at its best.*

Use whatever veggies you have and make a meal of it with soup or a side salad. If you have leftovers, cut squares of the frittata and place on your favorite bread for a tasty panini and a cost-effective brown bag lunch!





Double-Crust Honey Crisp Apple Pie

Ingredients:

Pie-pastry rounds (2 pack)
5 Honey Crisp Apples, or any semi-sweet apples
2 Tb. lemon juice
3 Tb. all-purpose flour
1/4 cup sugar plus more for dusting
3 Tb. cold butter, diced
1/4 tsp. ground cinnamon
2 Tb. whole milk or heavy cream plus more for brushing

Directions:

Preheat oven to 425°

If pie pastry is frozen, follow proper methods for defrosting and keep refrigerated until ready to use, making sure to begin with cold pastry dough only.

Peel, seed and core all apples. Remove skins and discard (or they can be dehydrated and later used to make a lovely apple tea).

Place all apples in a bowl and sprinkle lemon juice to prevent discoloring. Next, add flour and mix well. Add sugar to coat and mix gently.

Place one round sheet of pastry dough on bottom of pie dish. Gently use the tips of your fingers to press the dough outwards so that some is pushed past outer edges of dish.

Place apple mixture in the pastry dish and spread evenly. Place diced butter in various places underneath the apples. Next, add on top.

Place second sheet of round pastry dough on top. With the tips of your fingers, press into the bottom layer of pastry dough and crimp. Continue all the way around until you have finished.

Using a straight-edged knife cut 4 slits into the pie's top layer of dough. Brush the entire surface with milk and dust with sugar.

Bake for 15 minutes. Reduce heat to 350°, cover the crust with a guard or aluminum foil and bake for one hour or until crust surface is golden brown. Allow to cool completely before serving.

Chef's Note:

This homemade apple pie recipe gives the delicious taste of fresh apples with the sweetness we all crave every once in a while!

About Yvonne Maffei: *Yvonne Maffei is the Founder and Editor of www.MyHalalKitchen.com and a freelance food writer for consumer magazines and websites, including *Cooking Light* and *Chicago Foodies*. For other recipes do visit her website.*

HONEY AS A HEALER

By Dr. Ahmed Sakr

“And Your Lord taught the Bee to build its cells in hills, on trees, and in (men’s) habitations; then to eat of all the produce (of the earth), and follow the ways of Your Lord made smooth: there issues from within their bodies a drink of varying colors wherein is healing for people: verily in this is a Sign for those who give thought. It is God Who creates you and takes your souls at death; and of you there are some who are sent to a feeble age, so that they know nothing after having known (much): For God is All-Knowing, All Powerful.” (16 : 68-70)

These three verses from the Chapter of “The Bees” reflect on one of the most miraculous foods that God has created for mankind. It has been reported that the Prophet Mohammed said: “Heal yourselves with honey and the Quran.” Ibn Abbas, a companion of the Prophet, too, reported God’s Messenger as saying: “There is a remedy in three things: the incision of a cupping-glass, a drink of honey, a cauterization by fire, but I forbid my people to cauterize.” (Transmitted by Bukhari)

Besides being a food mentioned in the Quran, what makes honey so popular? Due to its high sugar content (about 77%), honey has high caloric value and is primarily an energy food. It has simple sugars that are quickly absorbed, and serve as a readily available source of fuel for muscular and other activities. This makes honey a choice food amongst athletes, deep sea divers, mountain climbers and in professions requiring quick replenishments of sugars that are depleted due to exhausting activity. Further fructose, a major sugar in honey, when administered intravenously is utilized better by diabetic patients, than glucose.


The Frauenfelder Home, in the Canton of St. Gallen, Switzerland is famous for its honey and milk cures. Weak and sick children are brought there from all parts of the world to recuperate and gain health. Dr. P.E. Wessen, of the Frauenfelder sanitarium experimented in feeding honey to three groups of patients: the first group received normal food; the second group, normal food with honey; and the third group, normal food with tonics and medicaments. The group fed with honey far excelled the other two groups, both in looks and in strength.

Dr. Paula Emrich in a study involving one-hundred children found that those who were on diets containing

honey gained 12% in hemoglobin content after six weeks. Dr. Rolleder’s experiments in an Austrian orphanage showed a hemoglobin increase of 8.5%

Honey is used as a carrier for a considerable number of drugs since it is believed to facilitate absorption of the latter. Clinical experiences and physiological experiments have indicated that honey not only has anti-bacterial and anti-septic properties, it has components that benefit the heart muscle. Hence the suggestion that honey be consumed by the elderly, and especially in situations where the work of the heart is increased, as in the case of athletes and those undertaking heavy physical work.

Besides its commonly known form, honey is also available as a powder. While honey itself does not require halal certification, powdered honey which is used as a food processing ingredient, does because it has other ingredients added to it.

IFANCA certifies the following companies for their powdered honey: Amtech Ingredients LLC, Complementos Alimenticios Mexico, Specialty Products Technology. 



AMINO ACIDS / NUCLEOTIDES

BioKyowa, Inc.
USA
www.biokyowa.com

DSM Fine Chemicals
AUSTRIA
www.dsmfinechemicals.com

Fuchi Pharmaceutical Co.
CHINA
www.fuchigroup.en.alibaba.com

Hubei Provincial Bafeng
Pharmaceuticals & Chemicals
Share Co., Ltd.
CHINA

Hubei Xinyuan Biotechnology
CHINA
www.xinyuanamino.com

Jiangxi Chengzhi
Bioengineering Co., Ltd.
CHINA
www.chengzhi.com.cn

Jiangyin Huachang Food
Additive Co., Ltd.
CHINA
www.ifanca.org

Ningbo Zhenhai Haide
Biochem Co., Ltd.
CHINA
www.maino-acid-haide.co

PharmaZell (India) Pvt, Ltd.
INDIA
www.pharmazell.com

Pro Bio Sint SPA
ITALY
www.probiosint.com

Shayang Tianyi Medicine
Industry Co., Ltd.
CHINA

Shine Star (Hubei) Biological
Engineering Co., Ltd.
CHINA
www.shine-star.com.cn

Sinogel Amino Acid Co.
CHINA
www.sinogel.com

Varsal, Inc.
USA
www.varsal.com

Wacker Chemie AG
GERMANY
www.wacker.com

Wuhan Grand Hoyo Co.
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Company
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www.yjch.com.cn

BABY FOOD PRODUCTS

Abbott Laboratories
USA
www.abbott.com

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Mead Johnson & Co.
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www.meadjohnson.com

BAKERY PRODUCTS

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USA
www.lawash.com

Capital Food Industries
PAKISTAN
www.capitalfood.com.pk

Chaucer Foods, Ltd.
UNITED KINGDOM
www.chaucerfoods.com

English Biscuit Manufacturers
PAKISTAN
www.ebm.com.pk

Goglanian Bakeries, Inc.
USA
www.goglanian.com

Kontos Foods, Inc.
USA
www.kontos.com

Kronos Products Inc.
USA
www.kronosproducts.com
Olympia Food Industries
USA
www.olympiafoods.com

Otis Spunkmeyer
USA
www.otisspunkmeyer.com

Pita Pan Old World Bakery,
USA www.oldworldbakery.com

Strides Arcolab Ltd.
INDIA
www.stridesarco.com

Umrani Aquatic Ltd.
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BASES

Custom Culinary, Inc.
USA
www.customfoodproducts.com

Major Products Co.,
USA
www.majorproducts.com

BEEF PRODUCTS

Al Safa Halal
CANADA
www.alsafahalal.com

Cargill Meat Solutions
CANADA
www.betterbeef.ca

Olympia Food Industries Inc.
USA
www.olympiafoods.com

Ryding-Regency Meat Packers
CANADA
www.rydingregency.com

BEVERAGES &**CONCENTRATES**

American Beverage Marketers
USA
www.abmcocktails.com

BeeMedica Co.
USA
www.ifanca.org

Big Train, Inc.
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www.bigtrain.com

Calavo Growers, Inc.
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www.calavo.com

Co-Ro Food A/S
DENMARK
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Cutrale Citrus Juices
USA
www.cutrale.com

Dynamic Health Labs.
USA
www.dynamichealth.com

Eternal NZ Ltd.,
NEW ZEALAND
www.eternalwater.com

Euromed USA, Inc.
USA
www.euromedinc.com

Felbro Food Products, Inc.,
USA
www.felbro.com

Florida Products S.A.
COSTA RICA
www.floridaproducts.com

Grapette International, Inc.
USA
www.grapette.com

Great Lakes Fresh Foods &
Juice Co.
CHINA
www.ifanca.org

Jamaica John, Inc.
USA
www.jamaicajohn.com

King 888 Manufacturing Co.
USA
www.king888.com

Kraft Food Ingredients
USA
www.kraftfoodingredients.com

Matrix Health Products, Inc.
USA
www.earthsbounty.com

MonaVie LLC
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www.monavie.com

Monin, Inc.
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Nestle Cote d' Ivoire
IVORY COAST
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Nestlé USA, Inc.
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New Sevegap Ltd.
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www.new-sevegap.com.cy

Pan Pacific Exp Imp.
USA
www.panpacific-expimp.com

Peace River Citrus Products
USA
www.peacrivercitrus.com

Pepsi Cola Company
USA
www.pepsico.com

PepsiCo Ireland
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www.pepsico.ie

Pepsi-Cola Int'l (Pvt) Ltd.
PAKISTAN
www.pepsico.com

Private Energy Drink
(Hangzhou / Taizhou) Co. Ltd.,
CHINA
www.baige.com

*For actual halal certified products, check out product listing at www.ifanca.org



R. Torre Company
USA
www.torani.com

RFI, LLC
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www.rfiingredients.com

Sanviah Food and Beverages
USA
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Shaanxi Haisheng Fresh Fruit
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CHINA
www.chinahaisheng.com

Super-Pufft Snacks Corp.,
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www.superpufft.com

Top Foods Limited
CHINA
www.ifanca.org

Tropifrutas S.A.
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Vegetable Juices Inc.
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www.vegetablejuices.com

XanGo, LLC
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www.drinklifein.com

BOTANICAL EXTRACTS

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Damin Foodstuff (Zangzhou) Co.
CHINA
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Diamalteria Italiana SRL
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Hainan Aloecorp Co., Ltd.
CHINA
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Indfrag Limited
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www.indfrag.com

Jilin Province Hongjiu Biotech
CHINA
www.hongjiu.en.alibaba.com

Kalsec Inc.
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www.kalsec.com

Kancor Ingredients Ltd.
INDIA
www.kancor.in

Nanjing Finlay Food
Technology Co. Ltd.
CHINA
www.ifanca.org

Naturex
FRANCE
www.naturex.com

Ningbo Green-Health
Pharmaceutical Co.Ltd.
CHINA
www.greenhealth.net.cn

Pharmachem Laboratories
USA
www.pharmachemlabs.com

Plantextrakt GmbH & Co.
GERMANY
www.plantextrakt.com

Sami Labs Ltd.
INDIA
www.samilabs.com

Sensient Food Colors Italy
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ITALY
www.sensient-tech.com

Zhejiang Quzhou Tiansheng
Plant Extract Co., Ltd.
CHINA
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Newly Weds Foods, Inc.
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Barry Callebaut Cocoa
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Barry Callebaut
CANADA
www.barry-callebaut.com

Brown & Haley
USA
www.brown-haley.com

Cargill Agricola S.A.
BRAZIL
www.cargill.com

Carolina Ingredients, Inc.
USA
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Hershey International
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www.hersheys.com

Lang's Chocolates
USA
www.langschocolates.com

Pecan Deluxe Candy Co.
USA
www.pecandeluxe.com

Sacred Foods
USA
www.sacredcacao.com

Zhejiang Canal Food Co., Ltd.
CHINA
www.tytea.com

CAPSULES

Accucaps Industries Ltd.
CANADA
www.accucaps.com

Banner Pharmacaps
CANADA
www.bannerpharmacaps.com

C. I. Farmacapsulas S.A.
COLOMBIA
www.farmacapsulas.com

Capsugel / Pfizer
Pharmaceuticals
USA
www.pfizer.com

Captek Softgel International
USA
www.capteksoftgel.com

Nutra Manufacturing, Inc.
USA
www.nutramfg.com

Swiss Caps USA, Inc.
USA
www.swisscaps.com

Universal Capsules, LLC
USA
www.ifanca.org

CARBON / FILTER AID

Eaton Filtration BVBA
BELGIUM
www.ifanca.org

CELLULOSE CASINGS

Viscofan USA Inc./
Teepak, LLC.,
USA
www.ifanca.org

Viskase Corporation
USA
www.viskase.com

CEREALS & INGREDIENTS

C.Hahne Muhlenwerke GmbH
& Co. KG,
GERMANY
www.hahne.de

CPW Tianjin Ltd.
CHINA
www.cn.nestle.com

Westhove SAS
FRANCE
www.ifanca.org

COFFEE & TEA

Aiya Co. Ltd.
JAPAN
www.aiya-america.com

Cafiver S.A. De C.V.
MEXICO
www.cafiver.com.mx

Canterbury Coffee Corp.
CANADA
www.canterburycoffee.com

China Mist Tea Company
USA
www.chinamist.com

Insight Beverages
USA
www.insightbeverages.com

*For actual halal certified products, check out product listing at www.ifanca.org



International CoffeeBean and
Tea Leaf
USA
www.coffeebean.com

Javo Beverage Company
USA
www.javobeverage.com

North American Tea & Coffee
CANADA
www.narcinc.com

Shandong Xinhua
Pharmaceutical Co., Ltd.,
CHINA
www.xhyy.net

Third Street Chai
USA
www.3rdStreetchai.com

XCafé, LLC
USA
www.x-cafe.com

Zhejiang Canal food Co.,
CHINA
www.tytea.com

COLORING

Aromas & Colorantes De Los
Andes SAC
PERU
www.colorantes.biz

Chef Rubber
USA
www.shopchefrubber.com

Chr. Hansen Italia SpA
ITALY
www.chr-hansen.com

Chr. Hansen SA
PERU
www.chr-hansen.com

D. D. Williamson & Co.
USA
www.caramel.com

D.D. Williamson Colors
USA
www.ddwilliamson.com

Pronex S.A.
PERU
www.pronex.com.pe

Sethness Products Co.
USA
www.sethness.com

Wilton Industries Inc.
USA
www.wilton.com

CULTURES / MEDIA

Cargill Texturizing Solutions
USA
www.cargill.com

Centro Sperimentale Del Latte
SpA
ITALY
www.csl.it

DSM Food Specialties
USA
www.dsm.com

Intralix, Inc.
USA
www.intralix.com

DAIRY INGREDIENTS & PRODUCTS

Agri-Mark, Inc.
USA
www.agrimark.net

Agropur Cooperative
CANADA
www.agropur.com

Almil AG
GERMANY
www.almil.de

American Casein Co.
USA
www.americancasein.com

B-R Korea Co, Ltd.
SOUTH KOREA
www.baskinrobbins.co.kr

BC – USA Inc.
USA
www.alouettecheese.com

Bhole Baba Dairy Industries
INDIA
www.bholebabadairy.com

Bluegrass Dairy & Food
USA
www.bluegrassdairy.com

Bongards' Creameries
USA
www.bongardscheese.com

Bongrain (Tianjin) Foods
CHINA
www.bongrain.com

Brazzale SPA
ITALY
www.brazzale.com

Brewster Dairy
USA
www.brewstercheese.com

Brewster West, LLC
USA
www.brewsterwestcheese.com

C.M.Y.K. Ltd.
THAILAND
www.ifanca.org

Cabot Creamery
USA
www.cabotcheese.com

Columbia River Processing
USA
www.tillamookcheese.com

Commercial Creamery Co.
USA
www.cheesepowder.com

Cream Of Creams Sdn. Bhd.
MALAYSIA
www.ifanca.org

Dairy Farmers of America
USA
www.dfamilk.com

Dairyman's Inc./Land O' Lakes
Western Div.
USA
www.landolakesinc.com

Darigold, Inc.
USA
www.darigold.com

Davisco Foods Int'l Inc.
USA
www.daviscofoods.com

Dell's Maraschino Cherries Co.
USA
www.dellscherry.com

Dunkin Brands Canada
CANADA
www.dunkinbrands.com

Dutch Lady Milk Industries,
MALAYSIA
www.dutchlady.com.my

Erie Foods International
USA
www.eriefoods.com

Foremost Farms USA
USA
www.foremostfarms.com

Fountain Food and Beverages
CANADA
www.dairyfountain.com

Galactic S.A.
BELGIUM
www.lactic.com

Gansu Hualing Casein
CHINA
www.casein-hualing.com

Gay Lea Foods
Co-operative Limited
CANADA
www.gaylefoods.com

Gencor Foods Thornloe Inc.
CANADA
www.thornloecheese.ca

Glanbia Foods, Inc.
USA
www.glanbiausa.com

Gossner Foods Inc.,
USA
www.gossner.com

Grande Cheese Co., Ltd.
CANADA
www.ifanca.org

Grande Cheese Company
USA
www.grande.com

Grassland Dairy Products
USA
www.grassland.com

Heilongjiang Qining Dairy
CHINA
www.ifanca.org

High Desert Milk
USA
www.highdesertmilk.com

Hilmar Ingredients
USA
www.hilmarcheese.com

Hoogwegt U.S., Inc.
USA
www.hoogwegtus.com

IDI Inc.
USA
www.europroteins.com

Interfood B. V.
THE NETHERLANDS
www.interfood.nl

JLS Foods International
USA
www.jlsfoods.com

Johanna Foods, Inc.
USA
www.johannafoods.com

La Belle, Inc.
USA
www.labelleinc.com

Lactosan A/S
DENMARK
www.lactosan.dk

Lake Country Foods
USA
www.lcfoods.com

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Leprino Foods
USA
www.leprinofoods.com

Liberte Natural Foods Inc.
(Western Creamery Products)
CANADA
www.westerncreamery.com

Lynn Proteins, Inc.
USA
www.lynn dairy.com

Mahaan Proteins Ltd.
INDIA
www.mahaanfoods.com

Mariposa Dairy
CANADA
www.ifanca.org

Marquez Brothers Int'l.
USA
www.marquezbros.com

Masterson Company
USA
www.mastersoncompany.com

Maypol Foods Sp. z.o.o.
POLAND
www.ifanca.org

Mazowiecka Spoldzielnia
Mleczarska Ostrowia
POLAND
www.ifanca.org

Michigan Milk Producers Assn.
USA
www.mimilk.com

Milk Specialties Global
USA
www.milkspecialties.org

Morningstar Foods Inc.
USA
www.morningstarfoods.com

Mullins Whey Inc.
USA
www.mullinscheese.net

Muscoda Protein Products
USA
www.meistercheese.com

Old Fashioned Foods Inc.
USA
www.oldfashfd.com

PGP International
an ABF Ingredients Company
USA
www.pg pint.com

Pine River Cheese & Butter
Co-operative
CANADA
www.pinerivercheese.com

Protient Inc.
USA
www.protient.com

Salerno Dairy Products Ltd.
CANADA
www.salernodairy.com

Saputo Dairy Products Canada
CANADA
www.saputo.com

Saputo Cheese USA, Inc.
USA
www.saputo.com

Sartori Foods
USA
www.satorifoods.com

Schreiber Foods Inc.
USA
www.schreiberfoods.com

Silver Pail Dairy
IRELAND
www.ifanca.org

Sokol & Company
USA
www.ifanca.org

Southwest Cheese Company
USA
www.southwestcheese.com

Sterling Technology Inc.
USA
www.bestcolostrum.com

Stockton Cheese Inc.
USA
www.stocktoncheese.com

Tillamook County Creamery
Association
USA
www.tillamook.com

Trega Foods, Ltd.
USA
www.tregafoods.com

Ultimate Nutrition
USA
www.ultimatenutrition.com

United Dairymen of Arizona
USA
www.udaz.org

Valley Queen Cheese Factory
USA
www.vqcheese.com

Volac International Ltd.
UNITED KINGDOM
www.volac.com

Wapsie Valley Creamery
USA
www.ifanca.org

West Point Dairy Products
USA
www.westpointdairy.com

World Choice Foods, LLC
USA
www.worldchoicefoods.com

DESSERTS

Carole's Cheesecake Company
CANADA
www.carolescheesecake.com

Dunkin Brands Canada
CANADA
www.dunkinbrands.com

Efco Products, Inc.
USA
www.efcoproducts.com

Greyston Bakery
CANADA
www.greystonbakery.com

Happy and Healthy Products
USA
www.fruitfull.com

Love and Quiches Desserts
USA
www.loveandquiches.com

EGG PRODUCTS

Cargill Kitchen Solutions
CANADA
www.cargill.com

Cargill Kitchen Solutions
USA
www.cargill.com

Dalian Greensnow Egg
Products Co. Ltd.
CHINA
www.egglysozyme.com

Deb El Food Products
USA
www.debelfoods.com

Hangzhou Global Food
Solutions Co., Ltd.
CHINA
www.globalfoodsolution.com

Michael Foods Inc.
USA
www.michaelfoods.com

National Food Corporation,
USA
www.natfood.com

Oskaloosa Food Products
USA
www.oskyfoods.com

Parmovo Srl
ITALY
www.ifanca.org

Sanovo Foods A/S
DENMARK
www.ifanca.org

Sparboe Foods
USA
www.sparboe.com

ENZYMES

AB Enzymes GmbH
GERMANY
www.abenzymes.com

Add Food Service GmbH
GERMANY
www.add-food.com

Amano Enzymes, Inc.
JAPAN
www.amano-enzyme.co.jp

Cargill Texturizing Solutions
USA
www.cargill.com

Chr. Hansen A/S
DENMARK
www.chr-hansen.com

Chr. Hansen Deutschland
GERMANY
www.chr-hansen.com

Chr. Hansen, Inc.
USA
www.chr-hansen.com

Daiwa Kasei K. K.
JAPAN
www.daiwa-enzymes.co.jp

Dyadic Intl., Inc.
USA
www.dyadic-group.com

Enmex SA de CV
MEXICO
www.enzymes.com.mx

Genecor (Wuxi) Bio-Products
Co., Ltd.
CHINA
www.genecor.com

Genecor
USA
www.genecor.com

Godo Shusei Co., Ltd.
JAPAN
www.godo.jp

Guangzhou BSY Bio-Tech Co.
CHINA
www.usabsy.com

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Hayashibara Co., Ltd.
JAPAN
www.hayashibara.co.jp

Novozymes A/S
DENMARK
www.novozymes.com

Novozymes China
CHINA
www.novozymes.com

Novozymes North America
USA
www.novozymes.com

Patel Remedies Pvt. Ltd.
INDIA
www.ifanca.org

Rohm and Haas Chemicals
USA
www.rohmhaas.com

Shandong Longda Bio-Products Co., Ltd.
CHINA
www.longda-enzyme.com

Shin Nihon Chemical Co.
JAPAN
www.ifanca.org

Taixing Dongsheng Food Science & Technology Co.
CHINA
www.ifanca.org

Valley Research Inc.
USA
www.valleyenzymes.com

Wuxi Syder Bio-Products Co.
CHINA
www.ifanca.org

Wuxi Xieda Bio-Products Co.
CHINA
www.wxieda.com

Yixing Biology Engineer Co.
CHINA
www.jch.com.cn

ESSENTIAL OILS

A. Fakhry & Co.
EGYPT
www.ifanca.org

A. M. Todd Co.
USA
www.amtodd.com

A. M. Todd Company Pvt. Ltd.
INDIA
www.amtodd.com

Anhui Great Nation Essential Oils Co., Ltd.
CHINA
www.china-menthol.com

Anhui Province Yifan Spice Co.
CHINA
www.ifanchem.com

Berje Inc.
USA
www.berjeinc.com

Bruder Unterweger GmbH
AUSTRIA
www.ifanca.org

Capri Aromatics US Inc.
USA
www.caprimint.com

Citrus and Allied Essences
USA
www.citrusandallied.com

I. P. Callison & Sons
USA
www.ipcallison.com

Ind-Swift Laboratories Ltd.
INDIA
www.ifanca.org

Surya Pharmaceutical Ltd.
INDIA
www.suryapharma.com

Neptune Technologies & Bioresources
CANADA
www.neptunebiotech.com

RCB International, Ltd.
USA
www.rcbinternational.com

Shanghai Green Leaf Perfumery Co., Ltd.
CHINA
www.glmenthol.com

Shanghai Pu-Jie Fragrance
CHINA
www.ifanca.org

Vitan Ltd.
UKRAINE
www.vitan.ru

Yunnan Emerald Essence I/E
CHINA
www.ynemerald.com

FLAVORS

Agilex Flavors and Fragrances
USA
www.agilexfandf.com

Bell Flavors & Fragrances
USA
www.bellff.com

Bell Flavors & Fragrances
CANADA
www.bellff.com

Blue Mountain Enterprises
USA
www.bluemountainflavors.com

Blue Pacific Flavors & Fragrances Inc.
USA
www.bluepacificflavors.com

Borregaard Synthesis
NORWAY
www.vanillin.com

Butter Buds Food Ingredients
USA
www.bbuds.com

Campbell Soup Company
USA
www.campbellsoup.com

Cargill Flavor Systems US
USA
www.cargill.com

Carmi Flavor & Fragrance Co.
USA
www.carmiflavors.com

Comax Manufacturing Corp.
USA
www.ifanca.org

DairiConcepts, L.P.
USA
www.dairiconcepts.com

DairyChem Laboratories
USA
www.dairychem.com

Dashanhe Group Co., Ltd.
CHINA
www.dmflavors.com

David Michael & Co., Inc.
USA
www.dmflavors.com

EDLONG FLAVORS
USA
www.edlong.com

Firmenich Belgium S.A.
BELGIUM
www.firmenich.com

Firmenich Borge Biomarin
NORWAY
www.firmenich.com

Firmenich Incorporated
USA
www.firmenich.com

Firmenich UK Ltd.
UNITED KINGDOM
www.firmenich.com

First Choice Ingredients
USA
www.fcingredients.com

Flavor Systems International
USA
www.flavorsystems.com

Fona International, Inc.
USA
www.fona.com

Givaudan Flavors Corp.
USA
www.givaudan.com

Guangzhou Flavours & Fragrances Co.
CHINA
www.ifanca.org

Haco AG
SWITZERLAND
www.haco.ch

IFF Aroma Esans San. Ve Tic
TURKEY
www.iff.com

International Flavors and Fragrances (IFF)
USA
www.iff.com

Jeniell Biotech, Inc.
USA
www.jeniellbiotech.com

Kenwa Trading Corporation
USA
www.kenwa.com

Kerry Ingredients & Flavors
USA
www.kerrygroup.com

LUCTA, S.A.
SPAIN
www.lucta.com

Mastertaste, Inc.
USA
www.mastertaste.com

Mother Murphy's Laboratories
USA
www.mothermurphys.com

Nutracea
USA
www.nutracea.com

Ogawa & Co., Ltd.
JAPAN
www.ogawa.net

OSF Flavors, Inc.
USA
www.osfflavors.com

Ottens Flavors
USA
www.ottensflavors.com

Qiangdao FTZ United Int'l
CHINA
www.ifanca.org

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Red Arrow Products Co., LLC
USA
www.redarrowusa.com

Rieber & Son ASA
NORWAY
www.rieberson.no

Select Ingredients SA
SWITZERLAND
www.ifanca.org

Sensient Dehydrated Flavors
USA
www.sensient-tech.com

Sensient Flavors, Ltd.
UNITED KINGDOM
www.sensient-tech.com

Shanghai Fuxin Fragrance
Flavor and Chemical Co.
CHINA
www.ifanca.org

Silesia Flavors Inc.
USA
www.silesia.com

Summit Hill Flavors
USA
www.summitflavors.com

Symrise, Inc.
USA
www.symrise.com

Synergy Flavors, Inc.
USA
www.synergytaste.com

T. Hasegawa USA, Inc.
USA
www.thasegawa.com

Takasago International Corp.
USA
www.takasago.com

Tokos BV
THE NETHERLANDS
www.ifanca.org

Ungerer & Company
USA
www.ungererandcompany.com

Vanlab Corporation
USA
www.us.synergytaste.com

Virginia Dare Extract Co.
USA
www.virginiadare.com

Wild Flavors (Canada) Inc.
CANADA
www.wildflavors.com

Wild Flavors, Inc.
USA
www.wildflavors.com

Wm. Wrigley Jr. Company
USA
www.wrigley.com

Wynn Starr Foods of Kentucky
USA
www.wynnstarr.com

FOOD CHEMICALS

Aemtek Biotech Company
CHINA
www.aemtek.net

Ajinomoto Switzerland AG
SWITZERLAND
www.agilexfandf.com

Anhui BBKA & Galactic Lactic
Acid Co., Ltd.
CHINA
www.bglactic.com

Bedoukian Research Inc.
USA
www.bedoukian.com

Bel-Ray Company
USA
www.belray.com

Chongqing Lihong Fine
Chemicals Co., Ltd.
CHINA
www.ifanca.org

Citrus and Allied Essences
USA
www.citrusandallied.com

Dongguan Guangyi Food
Additive Industry Co., Ltd.
CHINA
www.guangyi.net

EMD Chemicals, Inc.
USA
www.emdchemicals.com

Genovique Specialties Corp.
USA
www.genovique.com

Guangdong Food Industry
Institute
CHINA
www.gdfii.com

Guangxi Investment Group
Vector Biotech. Co., Ltd.
CHINA
www.ifanca.org

Guangxi Mingli Group Co.
CHINA
www.ifanca.org

Guizhou Sino-Phos Chemical
CHINA
www.ifanca.org

Hangzhou Aroma Chemical
CHINA
www.hangzhouaroma.com

Hebei New Donghua Amino
Acid Co., Ltd.
CHINA
www.china-dh-glycine.com

Henan Zhengton Chemical
CHINA
www.ztcc.com

Hubei Xingfa Chemicals Group
CHINA
www.xingfa.lookchem.com

Hubei Yitai Pharmaceutical
CHINA
www.yitai-pharmacy.com

Hunan Shineway Enterprise
CHINA
www.sinoshineway.com

ICL Performance Products
USA
www.icl-perfproductsllp.com

Innophos, Inc.
USA
www.innophos.com

Innophos Canada Inc.
CANADA
www.innophos.com

Jiangsu Brother Vitamins Co.
CHINA
www.ifanca.org

Kemira Chemicals, Inc.
USA
www.kemira.com

Kudos Chemie Limited
INDIA
www.ifanca.org

Lambent Technologies
USA
www.lambentcorp.com

Lianyungang Soda Ash Plant,
NCIC, Sinopec
CHINA
www.lygjc.com

Liaoning Shixing Pharma-
ceutical and Chemical Co.
CHINA
www.HLDPHCHP.com

Linyi Van Science and
Technique Co., Ltd.
CHINA
www.ifanca.org

Mallet and Company, Inc.
USA
www.malletoil.com

Millennium Specialty
Chemicals
USA
www.millenniumchem.com

Nantong Acetic Acid Chemical
CHINA
www.ntacf.com

Nusil Technology
USA
www.nusil.com

Nutraceuticals, Inc.
USA
www.nutraceuticals.com

OCI (Guangzhou) Chemical
CHINA
www.ocigz.com

Omya Arizona, Inc.
USA
www.omya-na.com

Prayon Inc.
USA
www.prayoninc.com

Prayon SA
BELGIUM
www.prayon.be

Qiangdao FTZ United Int'l.
CHINA
www.ifanca.org

Qingdao Fuso Refining &
Processing Co. Ltd.
CHINA
www.ifanca.org

Rhodia (Zhenjiang) Chemicals
CHINA
www.rhodia.com.cn

Rhodia Perfumery &
Specialties
FRANCE
www.ifanca.org

Shandong Boshan
Pharmaceutical Co., Ltd.
CHINA
www.ifanca.org

Shandong Xinhua
Pharmaceutical Co., Ltd.
CHINA
www.ifanca.org

Sigma-Aldrich Corporation
USA
www.sigmaaldrich.com

Suzhou Eleco Chemical
Industry Co., Ltd.
CHINA
www.eleco-chemical.com

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Suzhou No.5 Pharmaceutical
Factory Co.
CHINA
www.ifanca.org

Syral S. A.
FRANCE
www.syral.com

Tianjin Dongda Chemical Co.
CHINA
www.ifanca.org

Tianjin Ecobio Biotech Co.
CHINA
www.ifanca.org

TSI Health Science Co., Ltd.
CHINA
www.tsichina.com

Yinghai (Changzhou) Aroma
Chemical Co.
CHINA
www.ifanca.org

FOOD INGREDIENTS

Amlan International
Division of Oil-Dri Corporation
USA
www.amlan.com

AmTech Ingredients, LLC
USA
www.amtechinfo.com

Amylum Slovakia S.R.O.
SLOVAK REPUBLIC
www.ifanca.org

Anhui XingZhou Medicine
Food Co. Ltd.
CHINA
www.xzfood.21food.com

Aqua+Tech Specialties SA
SWITZERLAND
www.aquaplustech.ch

Arboris LLC
USA
www.arboris-us.com

Asia Specialty Ingredients
USA
www.ifanca.org

Avatar Corporation
USA
www.avatarcorp.com

Balchem Corporation
USA
www.balchem.com

Baoding WoKe Food Co.
CHINA
www.woketomato.com

BASF Canada
CANADA
www.basf.com

Basic American Foods
USA
www.baf.com

Bergstrom Nutrition
USA
www.bergstromnutrition.com

Big Train, Inc.
USA
www.bigtrain.com

BioReal, Inc.
USA
www.bioreal.com

Caravan Ingredients Inc.
USA
www.caravaningredients.com

Cargill Inc.
USA
www.cargill.com

CC Pollen Co.
USA
www.ccpollen.com

Cereal Ingredients, Inc.
USA
www.cerealingredients.com

Changzhou Niutang Chemical
Plant Co., Ltd.
CHINA
www.niutang.com

Chr. Hansen, Inc.
USA
www.chr-hansen.com

Cincinnati Preserving Co.
USA
www.clearbrookfarms.com

ConAgra Food Ingredients
USA
www.conagrafoods.com

ConAgra Food Ingredients
USA
www.conagrafoodingredients.com

Confoco S.A.
ECUADOR
www.confoco.com

Corn Products Brasil
BRAZIL
www.cornproducts.com.br

Corn Products U.S.
USA
www.cornproducts.com

Danisco (India) Pvt., Ltd.
INDIA
www.danisco.com

Danisco USA, Inc.
USA
www.danisco.com

Desert Lake Technologies
USA
www.desertlake.com

Diehl Food Ingredients, Inc.
USA
www.diehlinc.com

DMV International Nutritionals
USA
www.dmv-international.com

Dow Chemical Company
TAIWAN
www.dow.com

DSM Nutritional Products, Inc.
USA
www.dsm.com

DSM Special Products B.V.
THE NETHERLANDS
www.dsm-specialproducts.com

Express Contract Drying Ltd.
UNITED KINGDOM
www.expresscontactdrying.com

Exter B.V.
THE NETHERLANDS
www.exteraroma.com

Fiberstar Inc.
USA
www.fiberstar.net

Flavor Burst Company
USA
www.flavorburst.com

Florida Crystals Food Corp.
USA
www.floridacrystals.com

Frutarom USA, Inc.
USA
www.frutarom.com

Fuqing King Dnarmsa Spirulina
CHINA
www.kingdnarmsa.cn

Futaste Pharmaceutical Co.
CHINA
www.ifanca.org

Futaste Sugar Alcohols Co.
CHINA
www.futaste.com

Garuda International, Inc.
USA
www.cowcium.com

H.C. Brill Company, Inc.
USA
www.hcbrill.com

Haco AG
SWITZERLAND
www.haco.ch

Hayashibara Co., Ltd.
JAPAN
www.hayashibara.co.jp/english

Hayashibara International, Inc.
USA
www.hayashibara-intl.com

Hebei Meihua Monosodium
Glutamate Group Co., Ltd.
CHINA
www.meihuaweijing.cn

Henan Livelong Manufacturing
CHINA
www.cn-lactic-acid.com

Hesego Industry
USA
www.ifanca.org

Hong Kong New Industry Int'l
Holdings (Jilin) Sorbic
CHINA
www.ifanca.org

Hubei Konson Konjac Gum Co.
CHINA
www.ifanca.org

Ingredient Specialties, Inc.
USA
www.ingredientpecialties.com

INVISTA (Canada) Company
CANADA
www.invista.com

Jones-Hamilton Co.
USA
www.jones-hamilton.com

Kelatron Corporation
USA
www.kelatroncorp.com

Kemin AgriFoods N.A.
USA
www.kemin.com

Kerry Bio-Science
IRELAND
www.kerrygroup.com

Kerry, Inc.
USA
www.kerrygroup.com

Kraft Foods Ingredients, Inc.
USA
www.kraftfoodingredients.com

Kraft Foods International
USA
www.kraft.com

Lacsa (Pty) Limited
SOUTH AFRICA
www.ifanca.org

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Levapan S.A.
COLOMBIA
www.levapan.com

Lycored Corp.
dba H. Reisman Corporation
USA
www.lycored.com

Mallinckrodt Baker, Inc.
USA
www.mallbaker.com

Mengzhou Tailijie Co., Ltd.
CHINA
www.tailijie.com.cn

Merisol Antioxidants LLC
USA
www.merisol.com

MGP Ingredients Inc.
USA
www.mgpingredients.com

Morre-Tec Industries, Inc.
USA
www.morretec.com

Nanjing Biotgether Co., Ltd.
CHINA
www.ifanca.org

National Starch & Chemical
BRAZIL
www.nationalstarch.com

National Starch and Chemical
USA
www.nationalstarch.com

Natraceutical Industrial Slu
SPAIN
www.natraceuticals.com

Natural Enrichment Industries
USA
www.neitcp.com

Naturex
FRANCE
www.naturex.com

Niacet Corporation
USA
www.niacet.com

Northeast Pharmaceutical
General Factory
CHINA
www.ifanca.org

Novel Ingredients Services
USA
www.novelingredient.com

Nutri-Pea Limited
CANADA
www.nutripea.com

Obipektin AG
SWITZERLAND
www.obipektin.ch

Ohly Americas
USA
www.ohly.com

Palsgaard A/S
DENMARK
www.palsgaard.com

PCS Purified Phosphate
USA
www.potashcorp.com

Phyto - Source, L.P.
USA
www.phytosource.com

Pizza Blends, Inc.
USA
www.pizzablends.com

Primera Foods Corporation
USA
www.primerafoods.com

Pronex S.A.
PERU
www.pronex.com.pe

Qinhuangdao Lihua Starch Co.
CHINA
www.qhdlihua.com

Raisio Benecol Ltd.
FINLAND
www.raisiogroup.com

Rhodia Food Ingredients
USA
www.na.rhodia.com

RZBC Co., Ltd.
CHINA
www.rzbc.com

Shandong Fuxin Bioscience Co.
CHINA
www.fuxinshengwu.com

Shanghai Bairun Flavor &
Fragrance Co., Ltd.
CHINA
www.ifanca.org

Shanghai Haocheng Food
Development Co., Ltd.
CHINA
www.ifanca.org

Solvay S.A.
BELGIUM
www.solvaypolyglycerol.com

Specialty Products &
Technology Inc.
USA
www.specialtyprod.com

SPI - Diana
FRANCE
www.diana-ingredients.com

Stepan Company
USA
www.stepan.com

Twin Rivers Technologies
Natural Ingredients
USA
www.twinriverstechnologies.com

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

Viscofan USA / Teepak, LLC
USA
www.ifanca.org

Xiwang Group Co., Ltd.
CHINA
www.ifanca.org

Yangzhou Chemical Co.
CHINA
www.ifanca.org

Zhucheng Runsheng Starch Co.
CHINA
www.rsdf.com

FOOD PROCESSING AIDS

Anderol Inc.
USA
www.anderol.com

Aqua+Tech Specialties SA
SWITZERLAND
www.aquaplustech.ch

BASF Corporation
USA
www.basf.com

Calgon Carbon Corp.
USA
www.calgoncarbon.com

Celite Corp. (World Minerals)
USA
www.worldminerals.com

Chemtool, Inc.
USA
www.chemtool.com

Chemtura Canada Co./CIE
CANADA
www.chemtura.com

Dallas Group of America, Inc.
USA
www.dallasgroupofamerica.com

Dicalite Europe Nord S.A.
BELGIUM
www.dicalite-europe.com

DuPont Company
USA
www.dupont.com

Emerald Foam Control LLC
USA
www.emeraldmaterials.com

Emerald Kalama Chemical
USA
www.emeraldmaterials.com

ExxonMobil Specialties Co.
USA
www.exxonmobil.com

Fiske Brothers Refining Co.
USA
www.lubriplate.com

Fujian Yuanli Active Carbon Co.
CHINA
www.yuanlicarbon.com

Fuzhou Taiking Chemical Co.
CHINA
www.ifanca.org

Grace Davison
USA
www.gracedavison.com

Ivanhoe Industries, Inc.
USA
www.ivanhoeind.com

Johnson Matthey Catalysts
USA
www.jmusa.com

Klueber Lubrication Muenchen
GERMANY
www.klueber.com

Lambent Technologies Corp.
USA
www.petroform.com/lambent

Lubrizol Corp dba CPI
Engineering Services, Inc.
USA
www.lubrizol.com

Magrabar Chemical
Corporation
USA
www.magrabar.com

MWV Meadwestvaco Corp.
USA
www.meadwestvaco.com

Norit Americas Inc.
USA
www.norit.com

Oil Dri Corporation of America
USA
www.oildri.com

Petro-Canada Lubricants
CANADA
www.petro-canada.ca

Shell Chemicals Company
USA
www.shell.com

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Sonneborn, Inc.
USA
www.sonneborn.com

Summit Lubricants, Inc.
USA
www.summitlubricants.com

Ultra Additives d/b/a Munzing
USA
www.munzing.us

W. A. Cleary Products
USA
www.clearyproducts.com

XL Performance Chemicals
USA
www.fibrochem.com/xl

FOOD PRODUCTS

Aipu Food Industry Co. Ltd.
CHINA
www.aipufood.com

Al Safa Halal Inc.
CANADA
www.alsafahalal.com

Bakery Chef, Inc.
USA
www.bakerychef.com

Birds Eye Foods Inc.
USA
www.birdseyefoods.com

Breedlove Dehydrated Foods
USA
www.breedlove.org

C.H. Guenther & Son, Inc.
USA
www.pioneermills.com

Cambridge Manufacturing
Company Ltd.
UNITED KINGDOM
www.cambridge-diet.co.uk

Cereal Partners
POLAND
www.ifanca.org

Chooljian Brothers Packing Co.
USA
www.chooljianbrothers.com

Complementos Alimenticios,
S.A. DE C.V.
MEXICO
www.complementosalimenticios.com

ConAgra Foods
USA
www.conagra.com

Copak Solutions Inc.
USA
www.copakolutionsinc.com

Corn Products Brasil
BRAZIL
www.cornproducts.com.br

Dawn Food Products Inc.
USA
www.dawnfoods.com

Diversified Food
USA
www.diversified-foods.com

East Balt, Inc.
USA
www.eastbalt.com

Enjoy Life Natural Brands
USA
www.enjoylifefoods.com

F. Divella SpA
ITALY
www.divella.it

Fuzhou Fushui Comprehensive
Foods Co. Ltd.
CHINA
www.fushui-foods.com

General Mills, Inc.
USA
www.generalmills.com

GNLD International, LLC
USA
www.gnld.com

Golden State Foods
USA
www.goldenstatefoods.com

GTL Limited
SINGAPORE
www.ifanca.org

Gulf Food Industries
UAE
www.gficg.com

H.C. Brill Company, Inc.
USA
www.hcbrill.com

Imex China Ltd.
CHINA
www.imexchinaltd.com

InfraReady Products
CANADA
www.infrareadyproducts.com

J & M Food Products Co.
USA
www.halalcertified.com

Kraft Foods, Inc.
USA
www.kraft.com

Krispy Kreme Doughnut Corp.
USA
www.krispykreme.com

Kruger Foods, Inc.
USA
www.krugerfoods.com

McCain Foods USA, Inc.
USA
www.mccain.com

MeiLong (Fujian) Frozen Foods
CHINA
www.meilongfoods.com

Millennium Foods Inc.
CANADA
www.millenniumfoodproducts.com

My Own Meals, Inc.
USA
www.halalcertified.com

Nestle Cote d' Ivore
IVORY COAST
www.nestle.com

Nestle USA, Inc.
USA
www.nestle.com

Nonni's Food Company
USA
www.nonnisfoods.com

Oleoforait S.A. (Rafael Salgado)
SPAIN
www.migasa.com

Pacific Valley Foods
USA
www.pacificvalleyfoods.com

Pasta Foods Ltd.
UNITED KINGDOM
www.pastafoods.com

Pattani Food Industries Co.
THAILAND
www.ifanca.org

Rich Products Corporation
USA
www.rich.com

Ricos Products Company
USA
www.ricos.com

S.A. Van Den Broeke - Lutosa
BELGIUM
www.lutosa.com

Select Onion Company, LLC
USA
www.selectonion.com

Shandong Tianmei BioTech Co.
CHINA
www.sdtianmei.com

Shouguang Tiancheng Hongli
Food Co. Ltd.
CHINA
www.ifanca.org

Sichuan Uncle Pop Foodstuff
Industrial Company Ltd.
CHINA
www.unclepop.com

Snack Alliance Inc.
USA
www.snackalliance.com

Sokol & Company
USA
www.ifanca.org

SunnyGem LLC
USA
www.sunnygem.com

SunRice / Sun Foods LLC
USA
www.sunfoodslc.com

Super-Pufft Snacks Corp.
CANADA
www.superpufft.com

The Carriage House
Companies, Inc.
USA
www.carriagehousecos.com

Tropical Canning Public Co.
THAILAND
www.tropical.co.th

Wenda Biotechnology Co.
CHINA
www.wenda.com

Yantai Shinho Weidamei Food
CHINA
www.shinho.com.cn

Youcan Foods International
SINGAPORE
www.youcanfoods.com

FRUIT – PROCESSED

Oregon Cherry Growers, Inc.
USA
www.orcherry.com

Shouguang Tiancheng Hongli
Food Co., Ltd.
CHINA
www.ifanca.org

Sun Valley Raisins Inc.
USA
www.sunvalleyraisins.com

Wilbur Packing Company
USA
www.wilburpacking.com

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FRUITS / VEGETABLES

Banana Light Banalight C.A.
ECUADOR
www.banalight.com.ec

Chaucer Foods S.A.
FRANCE
www.chaucerfoods.com

Chia Meei (Shandong) Food Industrial Co. Ltd.
CHINA
www.chiameei.com.tw

China Green (Jiangxi) Foodstuff Technology Co., Ltd.
CHINA
www.chinese-green.com

Cosucra GPE Warcoing S.A.
BELGIUM
www.cosucra.com

Diana Fruit Company
USA
www.dianafruit.com

Fuzhou Fushui Comprehensive Foods Co. Ltd.
CHINA
www.fushui-foods.com

New Season Foods, Inc.
USA
www.newseasonfoods.com

Ocean Spray Cranberries, Inc.
USA
www.oceanspray.com

Orient Foods (China) Co., Ltd.
CHINA
www.orientfood.en.alibaba.com

Pacific Choice Brands
USA
www.pacificchoicebrands.com

Phillips Gourmet, Inc.
USA
www.phillipsmushroomfarms.com

Sun-Maid Growers of California
USA
www.sunmaid.com

Sunsweet Growers, Inc.
USA
www.sunsweet.com

GELATIN (HALAL)

Nabeel Industries (Pvt) Ltd.
PAKISTAN
www.ifanca.org

Nitta Gelatin Inc.
JAPAN
www.nitta-gelatin.com

Nitta Gelatin India Ltd.
INDIA
www.nitta-gelatin.com

Raymon Patel Gelatine Pvt. Ltd.
INDIA
www.raymongelatin.com

Sterling Biotech Ltd.
INDIA
www.sterlinggelatin.com

GLYCERIN

Acme-Hardesty, Co.
USA
www.acme-hardesty.com

Aksh Industries Inc.
CANADA
www.akshindustries.com

Dow Chemical Company
TAIWAN
www.dow.com

Hancheng Hongda Sichuan Pepper Flavor Co., Ltd.
CHINA
www.hdhuajiao.com

Hesego Industry
USA
www.ifanca.org

Naturol Bioenergy Limited
INDIA
www.naturol-bio.com

Procter & Gamble Chemicals
USA
www.pg.com

Vitusa Products, Inc.
USA
www.vitusaproducts.com

ICE CREAM

Ben and Jerry, Inc.
USA
www.unilever.com

Dunkin Brands Canada
CANADA
www.dunkinbrands.com

Happy and Healthy Products
USA
www.fruitfull.com

Kemps LLC
USA
www.kemps.com

INFANT / BABY FOOD PRODUCTS

Gerber Products Company
USA
www.gerberonline.com

LUBRICANTS

KL Texas, L.P. dba Summit Ummit Industrial Products
USA
www.klsummit.com

MEAT & POULTRY - PROCESSED

Al Safa Halal
CANADA
www.alsafahalal.com

Rieber & Son ASA
NORWAY
www.rieberson.no

NUTRITIONAL FOODS

Soltex Inc.
USA
www.soltexmc.com

Zhen Ao Group Co., Ltd.
CHINA
www.ifanca.org

NUTRITIONAL INGREDIENTS

Biothera
USA
www.biotherapharma.com

Cargill Alking Bioengineering (Wuhan) Co.
CHINA
www.cargill.com

Cognis Corp.
USA
www.cognis.com

Dalian Synnovo Co., Ltd.
CHINA
www.synnovo.com

Denomega Nutritional Oils
NORWAY
www.denomega.com

Fortitech, Inc.
USA
www.fortitech.com

Hubei Huazhong Pharmaceutical Co. Ltd.
CHINA
www.huazhong-pharma.com

Industrializadora Integral del Agave, S.A. de C.V.
MEXICO
www.naturel.com.mx

Jiangsu Jiangshan Pharmaceutical Co., Ltd.
CHINA
www.aland.com.cn

Jiangxi Tianxin Pharmaceutical
CHINA
www.tianxingchem.cn

Katra Phytochem Private Ltd.
INDIA
www.katra.biz

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

Martek Biosciences Corp.
USA
www.fermpro.com

Mineral Resources International
USA
www.mineralresourcesint.com

North American Hoganas
USA
www.hoganas.com

Qingdao Gather Great Ocean Seaweed Industry Co., Ltd.
CHINA
www.ifanca.org

Shanghai Desano Vitamins
CHINA
www.ifanca.org

The Ester C Company
USA
www.ester-c.com

Tianjin Zhongjin Pharmaceutical Co.
CHINA
www.ifanca.org

Vertellus Agriculture & Nutrition Specialties
USA
www.vertellus.com

Vitamins, Inc.
USA
www.vitamins-inc.com

Wright Enrichment Inc.
USA
www.thewrightgroup.net

Yunnan Chuxiong Sun Pharmaceutical Co.
CHINA
www.ifanca.org

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ZTrim Holdings, Inc.
USA
www.ztrim.com

NUTRITIONAL PRODUCTS

Abbott Laboratories
USA
www.abbott.com

Bizen Chemical Co., Ltd.
JAPAN
www.bizen-c.co.jp

Freelife International, Inc.
USA
www.freelife.com

Hiseta Trading Company
SINGAPORE
www.ifanca.org

Lifestyles Global Network
CANADA
www.ifanca.org

Nutri Pharmaceuticals
Research, Inc.
USA
www.o2pus.com

PowerBar Inc.
USA
www.powerbar.com

Survivor Industries, Inc.
USA
www.survivorind.com

Zrii, LLC
USA
www.zrii.com

NUTRITIONAL SUPPLEMENTS

4Life Research
USA
www.4life.com

Access Business Group, LLC
USA
www.nutrilite.com

Adam Nutrition
USA
www.adamn nutrition.com

Advanced Nutritional
Technology
USA
www.a-nutritional-supplements.com

Advanced Protein Systems
USA
www.advancedproteinsystems.com

Agel Enterprises LLC
USA
www.agel.com

AIE Pharmaceuticals, Inc.
USA
www.naturalvigor.com

Alfa Vitamins Laboratories
USA
www.alfavitamins.com

Aloe Vera of America, Inc.
USA
www.ifanca.org

Antares Health Products, Inc.
USA
www.antareshealthproducts.com

Archon Vitamin Corp.
USA
www.archonvitamin.com

Arnet Pharmaceutical
USA
www.arnetusa.com

BioCalth Intl. Corp.
USA
www.biocalth.com

Carrington Labs.
USA
www.ifanca.org

Catalent Japan KK
JAPAN
www.catalent.com

Challenge Dairy
USA
www.challengedairy.com

Command Nutritionals, LLC
USA
www.commandnutritionals.com

Cyanotech Corporation
USA
www.cyanotech.com

Eckhart Corp.
USA
www.eckhartcorp.com

Farbest Brands
USA
www.farbest.com

Food Science Corporation,
USA
www.foodsciencecorp.com

Food Science Lab, Inc.
USA
www.ifanca.org

Fruta Vida Int'l, Inc.
USA
www.frutavida.com

Gaziani Industries (Pvt) Ltd.
PAKISTAN
www.gazianies.com

Gemini Pharmaceutical Inc.
USA
www.geminipharm.com

GMP Laboratories of America
USA
www.gmplabs.com

Greenfield USA Corporation
USA
www.ifanca.org

Hamida Pharma Inc.
USA
www.hamidapharma.com

Health India Laboratories
INDIA
www.ifanca.org

Healthspan Ltd.
UNITED KINGDOM
www.healthspan.co.uk

Healthwise Nutraceuticals
USA
www.ifanca.org

Hebei Jiheng (Group)
Pharmaceutical
CHINA
www.jihengpharmacy.com.
en.ecplaza.net

Herbalife International of
Luxembourg, S.A.R.L
BELGIUM
www.herbalife.com

Jason Pharmaceuticals, Inc.
USA
www.medifastdiet.com

KWC Pvt. Ltd.
SINGAPORE
www.kwc.com.sg

Lifestyles Global Network
CANADA
www.lifestyles.net

Luxor Network Sdn. Bhd.
MALAYSIA
www.luxornetwork.com

Melaleuca, Inc.
USA
www.melaleuca.com

Naturade Inc.
USA
www.naturadestore.com

Nature's Way Products, Inc.
USA
www.naturesway.com

Nectar Lifesciences Limited
INDIA
www.nelife.com

NSE Products Inc.
USA
www.pharmanex.com

Nu Science Corporation
USA
www.nuscience.com

Nutricorp International /
Jamieson Laboratories
CANADA
www.nutricorp.com

Nutrition International
USA
www.nutrition-intl.com

Nutritional Laboratories Int'l
USA
www.nutritionallabs.com

Ocean Nutrition Canada Ltd.
CANADA
www.ocean-nutrition.com

Organic Health Pte. Ltd
SINGAPORE
www.lustre.com

Pfizer Inc. /Capsugel 5P
USA
www.pfizer.com

Qingdao Haoyuanxue
Shenghua Keji Co., Ltd.
CHINA
www.qdahs.com

Reliv International, Inc.
USA
www.reliv.com

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

Sichuan Neijiang Huixin
Pharmaceutical Co., Ltd.
CHINA
www.ifanca.org

Simplexity Health
USA
www.SimplexityHealth.com

STEMTech Health Science
USA
www.stemtechbiz.com

Strides Arcolab Ltd.
INDIA
www.stridesarco.com

Sunrider International
USA
www.sunrider.com

Synergy Worldwide, Inc.
USA
www.synergyworldwide.com

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Tianjin Zhongwei
Pharmaceutical Co.
CHINA
www.ifanca.org

Tropical Resources, Inc.
USA
www.morinda.com

Vita Surge America, LLC
USA
www.ifanca.org

Vitana, a.s.
CZECH REPUBLIC
www.vitana.cz

Xiamen Kingdomway Vitamin
CHINA
www.ifanca.org

Xi'an Hao Tian Bio-Engineering
Technology Co.
CHINA
www.ifanca.org

NUTS & SEEDS

Hazelnut Growers of
Oregon/Westnut
USA
www.westnut.com

Lifemax, Inc.
USA
www.lifemax.net

Paramount Farms Inc.
USA
www.paramountfarms.com

US Soy LLC
USA
www.ussoy.com

OILS & FATS

ABITEC Corp.
USA
www.abiteccorp.com

Beijing Peking University Zoteq
CHINA
www.ifanca.org

Butterball Farms, Inc
USA
www.butterballbutter.com

Neste Oil Corporation
BELGIUM
www.nesteoil.com

Richardson Oilseed Ltd.
CANADA
www.richardson.ca

PERSONAL CARE PRODUCTS

Aloe Corp.
USA
www.aloecorp.com

At Last Naturals
USA
www.atlastnaturals.com

Beijing Surkran Technology
CHINA
www.surkran.com

Neways, Inc.
USA
www.neways.com

Sunrider International
USA
www.sunrider.com

Tom's of Maine, Inc.
USA
www.tomsofmaine.com

USANA Health Science Inc.
USA
www.usana.com

PHARMACEUTICAL / MEDICINE

Biomax Life Sciences Limited
INDIA
www.biomax.com

Merck and Co., Inc.
USA
www.merck.com

Wyeth Pharmaceuticals
USA
www.wyeth.com

PIZZA CRUST

Crusts Unlimited Inc.
USA
www.crustsunlimited.com

Windsor Marketing Ltd.
CANADA
www.wmaplp.com

POPCORN

Vogel Popcorn Company
USA
www.vogelpopcorn.com

POTATO PRODUCTS

Agristar, Inc.
CANADA
www.agristarinc.com

Bergia Distributiebedrijven BV
THE NETHERLANDS
www.ifanca.org

Cavendish Farms
CANADA
www.cavendishfarms.com

ConAgra - Lamb Weston
USA
www.conagra.com

Idaho Pacific Corporation
USA
www.idahopacific.com

Idahoan Foods, LLC
USA
www.idahoan.com

Lamb-Weston, Inc.
USA
www.lambweston.com

Landun Xumei Foods Co.
CHINA
www.landunxumei.com

McCain Foods
CANADA
www.mccain.ca

McCain Foods (Harbin) Co.
CHINA
www.mccain.com

McCain Foods USA, Inc.
USA
www.mccainusa.com

SANITATION CHEMICALS

Aquathin Corp
USA
www.aquathin.com

EKA Chemicals Inc.
USA
www.ekachemicals.com

Kay Chemical Company
USA
www.ifanca.org

**SAUCES / DRESSINGS /
CONDIMENTS**

AFP Advanced Food Products
USA
www.afpllc.com

BaiYin TOT Tomato Products
CHINA
www.teaote.com

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

Edromira Inc.
CANADA
www.edromira.com

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

Hongli (Longyan) Foods Co.
CHINA
www.hlf.cn

Ingomar Packing Company
USA
www.ingomarpacking.com

Kagome Inc.
USA
www.kagomeusa.com

Kraft Foods, Inc.
USA
www.kraftfoodingredients.com

Lee Seng Heng Bashan Ltd.
HONG KONG
www.leesengheng.com

Los Gatos Tomato Products
USA
www.losgatos tomato.com

McIlhenny Company
USA
www.tabasco.com

Neil Jones Food Company
USA
www.oldcaliforniatomatoes.com

Old Fashioned Foods, Inc.
USA
www.oldfashfd.com

Portion Pac
USA
www.portionpac.com

Power Commissary, Inc.
USA
www.powercommissary.com

Ricos Products Company
USA
www.ricos.com

Sweet Ovations
USA
www.sweetovations.com

United Food Group, Inc.
USA
www.unitedfoodgroup.net

Van Law Food Products, Inc.
USA
www.vanlaw.com

Yamasa Corporation
JAPAN
www.yamasa.com

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SEAFOOD & FISH

Activ International
FRANCE
www.activ.fr

Hainan Huayan Biotech Co.
CHINA
www.china-collagen.com

Nantucket Industries, Inc.
USA
www.nantucketwild.com
Quimica Industrial Spes S.A.
CHILE
www.spes.cl

Rieber & Son ASA
NORWAY
www.rierson.no

World Choice Foods, LLC
USA
www.worldchoicefoods.com

SOY INGREDIENTS / PRODUCTS

Advocacy & Resources Corp.
dba AMP
USA
www.ampcorp.biz

Archer Daniels Midland Co.
USA
www.admworld.com

Bunge (Nanjing) Grains & Oils
CHINA
www.bungenorthamerica.com

CHS Inc.
USA
www.chsinc.com

Clarkson Soy Products, LLC
USA
www.clarksongrain.com

Daqing Celestial Sun Moon
Star Co.
CHINA
www.ifanca.org

Green Planet Farms
USA
www.greenplanetfarms.com

Natural Products, Inc.
USA
www.npisoy.com

Solbar Ningbo Food Co.
CHINA
www.solbar.com

The Solae Co.
USA
www.protein.com

US Soy LLC
USA
www.ussoy.com

Vaessen – Schoemaker
THE NETHERLANDS
www.vaessen-schoemaker.nl

Zeeland Farm Services
USA
www.zfsinc.com

Zhongshi Duqing (Shandong)
Biotech Co., Ltd.
CHINA
www.taileizaixian.com

**SPICES / SEASONINGS /
BOTANICALS**

BI Nutraceuticals (West)
USA
www.botanicals.com

Chihade International, Inc.
USA
www.ifanca.org

ConAgra Food Ingredients
USA
www.ifanca.org

Dalian Huagu Garlic
Processing Co., Ltd.
CHINA
www.ifanca.org

Ecom Food Industries Corp.
CANADA
www.ecomcanada.com

Emerald Seed Products
CANADA
www.emeraldseedproducts.com

Encore Gourmet Foods
CANADA
www.encoregourmet.com

Evesa (Extractos Vegetales,
S.A.)
SPAIN
www.evesa.com

Fuchs North America, Inc.
USA
www.baltimorespice.com

G.S. Dunn & Co. Ltd
CANADA
www.gsdunn.com

Gilroy Food and Flavors
USA
www.conagrafoods.com

Griffith Laboratories Ltd.
CANADA
www.griffithlabs.com

Griffith Laboratories N.A.
USA
www.griffithlabs.com

Hermann Laue Spice Co.
CANADA
www.helacanada.com

Illes Seasonings & Flavors
USA
www.illesseasonings.com

Kalustyan Corporation
USA
www.kalustyan.com

Kerry Canada Inc.
CANADA
www.kerry.com
Kutas Tarim Urunleri Dis Tic
TURKEY
www.kutas.com.tr

Malabar Super Spice Co. Ltd.
CANADA
www.malabarspices.com

Newly Weds Foods Co.
CANADA
www.newlywedsfoods.ca

Newly Weds Foods, Inc.
USA
www.newlywedsfoods.com

Saratoga Food Solutions
USA
www.saratogafs.com

You Shi Li International Trading
CHINA
www.ifanca.org

STARCHES

Amylum Slovakia S.R.O.
SLOVAK REPUBLIC
www.ifanca.org

Cargill Inc.
USA
www.cargill.com

Grain Millers Inc.
USA
www.grainmillers.com

National Starch and Chemical
USA
www.nationalstarch.com

Sichuan Deyi Green Foods
Group Co., Ltd.
CHINA
www.scdeyi.com

Tate & Lyle
USA
www.tlna.com

Yantai Andre Pectin Co. Ltd.
CHINA
www.andrepectin.com

SWEETENERS

GX Vector Biotech. Co., Ltd.
CHINA
www.gxvector.com

Hebei Jianmin Starch Glucose
CHINA
www.ifanca.org

Jinan Healtang Biotech Co.
CHINA
www.shengquan.com
Luzhou Bio-Chem Technology
(Shandong) Co., Ltd.
CHINA
www.luzhoufood.com

McNeil Nutritionals, LLC
USA
www.splenda.com

Merisant Company
USA
www.merisant.com

Orafti Chile S.A.
CHILE
www.orafti.com

Roquette Lianyungang Co.
CHINA
www.roquette.com

Shanghai Desano Vitamins
CHINA
www.ifanca.org

Shanghai Haocheng Food
Development Co., Ltd.
CHINA
www.ifanca.org

Shaoxing Yamei Biochemistry
CHINA
www.ifanca.org

Sunwin International
Neutraceuticals Inc.
CHINA
www.shengwang.com

Tate & Lyle
USA
www.tlna.com

The NutraSweet Company
USA
www.nutrasweet.com

Xlear Inc.
USA
www.xlear.com

TEXTURAL INGREDIENTS

Amtex Chemicals, LLC
USA
www.amtex.com

*For actual halal certified products, check out product listing at www.ifanca.org



CP Kelco US, Inc.
USA
www.cpkelco.com

Danisco America, Inc.
USA
www.danisco.com

Danisco Zaandam BV
THE NETHERLANDS
www.danisco.com

Gum Products International
CANADA
www.gumproducts.com
Hebei Xinhel Biochemical Co.
CHINA
www.xinhex.com

Hercules Chemicals
(Jiangmen) Co., Ltd.
CHINA
www.ifanca.org

J. Rettenmaier USA LP
USA
www.jrs.de

Multi-Ring Health Products
CHINA
www.multi-ring.com

Pakistan Gum Industries
PAKISTAN
www.pakgum.com

Shanghai Brilliant Gum Co.
CHINA
www.ifanca.org

Shandong Fufeng
Fermentation Co. Ltd.
CHINA
www.furuigroup.com

Shemberg Marketing Corp.
PHILIPPINES
www.shemberg.com.ph

SunOpta Ingredients, Inc.
USA
www.sunopta-food.com
Tic Gums, Inc.
USA
www.ticgums.com

VEGETABLE OILS

Bunge Canada
CANADA
www.bungenorthamerica.com

Bunge Oils
USA
www.bungenorthamerica.com

Cal Western Packaging Corp.
USA
www.calwesternpkg.

Canbra Foods Ltd.
CANADA
www.canbrafoods.com

Didion Inc.
USA
www.didionmilling.com

Shanghai Kailink Foods Co.
CHINA
www.ifanca.org

Stratas Foods, LLC
USA
www.stratasfoods.com

Yihai (Zhoukou) Oils & Grains
Industries Co., Ltd.
CHINA
www.yihaikertry.net.cn

VEGETABLES - PROCESSED

B. C. Foods (Shandong) Co.
CHINA
www.bcfoods.com.cn

Cascade Specialties, Inc.
USA
www.cascadespec.com

Del Monte Pacific, Ltd.
PHILIPPINES
www.delmontepacific.com

Idahoan Foods, LLC
USA
www.idahoan.com

Key Food Ingredients –
An Olam Company
USA
www.keyfoodingredients.com

Rieber & Son ASA
NORWAY
www.rieberson.no

Seabrook Ingredients
USA
www.ifanca.org

Shouguang Tiancheng Hongli
Food Co., Ltd.
CHINA
www.ifanca.org

Wuhan Green Food Biological
Engineering Co., Ltd.
CHINA
www.whgreenfood.com

WATER

Avani O2 Water Sdn. Bhd.
MALAYSIA
www.avaniwater.com

Gulf Food Industries
UAE
www.gficg.com

YEAST PRODUCTS

AB Mauri Pakistan (Pvt) Ltd.
PAKISTAN
www.abmauri.com

Algist Bruggeman
BELGIUM
www.ifanca.org

Bio Springer S.A.
FRANCE
www.biospringer.com

Fleischmann's Yeast
USA
www.fleischmannsyeast.com

Lallemend, Inc.
CANADA
www.lallemend.com

Levapan S.A.
COLOMBIA
www.levapan.com

Ozmaya San A.S.
TURKEY
www.ozmaya.com.tr

S. I. Lesaffre
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www.lesaffre.fr

Savoury Systems International
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