

QUICK REFERENCE GUIDE

Name of the Ingredients	Brief Description	Halal Status/Comments
Gelatin	Usually of animal origin, mostly from hog skin and also from cattle.	<ul style="list-style-type: none"> Can be consumed if they are from halal dhabiha animal.
Lard/Lard Shortening	Fat/purified fat from swine.	<ul style="list-style-type: none"> Haram
Animal Shortening	Fats and oils of animal origin	<ul style="list-style-type: none"> Halal if from Dhabaha animal only
Vegetable shortening	Fat and oils of plant origin	<ul style="list-style-type: none"> Make sure the word "Pure" or 100% is there. Sometimes animal fats are added to it at 5-15%.
Rennet or listed as enzyme	Protein breaking enzymes used in cheese making	<ul style="list-style-type: none"> Halal if it is not from animal source.
Lecithin	Emulsifier of fat	<ul style="list-style-type: none"> The sources are mainly from soybean and egg yolk.
Glycerine	For maintaining moistness of food	<ul style="list-style-type: none"> Questionable – should ask the company about the source
Glycerol monostearate	Moistness, emulsifier	<ul style="list-style-type: none"> Questionable
Gum tragacanth	Thickener, binder and stabiliser	<ul style="list-style-type: none"> Questionable
471 (Mono-glyceride and Di-glyceride)	Improve texture of food, emulsifiers	<ul style="list-style-type: none"> Questionable. Halal, only when the source is plant
Emulsifier in general such as 471, 472a, b, c, d, e, 473-477, 480, 481, 482, 483, 491-495	Emulsifying agent used in bread, ice cream etc. Improve texture of food.	<ul style="list-style-type: none"> Questionable. Halal only when the source is plant.

Vanilla or any flavouring	To improve the consumers sensory acceptability o the product. No nutritive value in it.	<ul style="list-style-type: none"> • Questionable as it may contain alcohol if used in liquid form. • Should ask the company if the final product has any traces of alcohol left after processing of food.
Colour	To improve the consumers sensory acceptability o the product. No nutritive value in it.	<ul style="list-style-type: none"> • Questionable as it may contain alcohol in liquid form. • Should ask the company if the final product has any traces of alcohol left after processing of food.
Whey	Nutrient. Used in biscuits, confectionery etc.	<ul style="list-style-type: none"> • Questionable. Ask if they use any enzymes from animal source during cheese making
Yeast	Fermenting agent	<ul style="list-style-type: none"> • Questionable as it produces ethyl alcohol during fermentation. This process may vary from product to product. • Should obtain more info from the manufacturers.

SUSPECTED INGREDIENTS

E100, E110, E120, E 140, E141, E153, E210, E213, E214, E216, E234, E252, E270, E280, E325, E326, E327, E334, E335, E336, E337, E422, E430, E431, E432, E433, E434, E435, E436, E440, E470, E471, E472, E473, E474, E475, E476, E477, E478, E481, E482, E483, E491, E492, E493, E494, E495, E542, E570, E572, E631, E635, E904.