

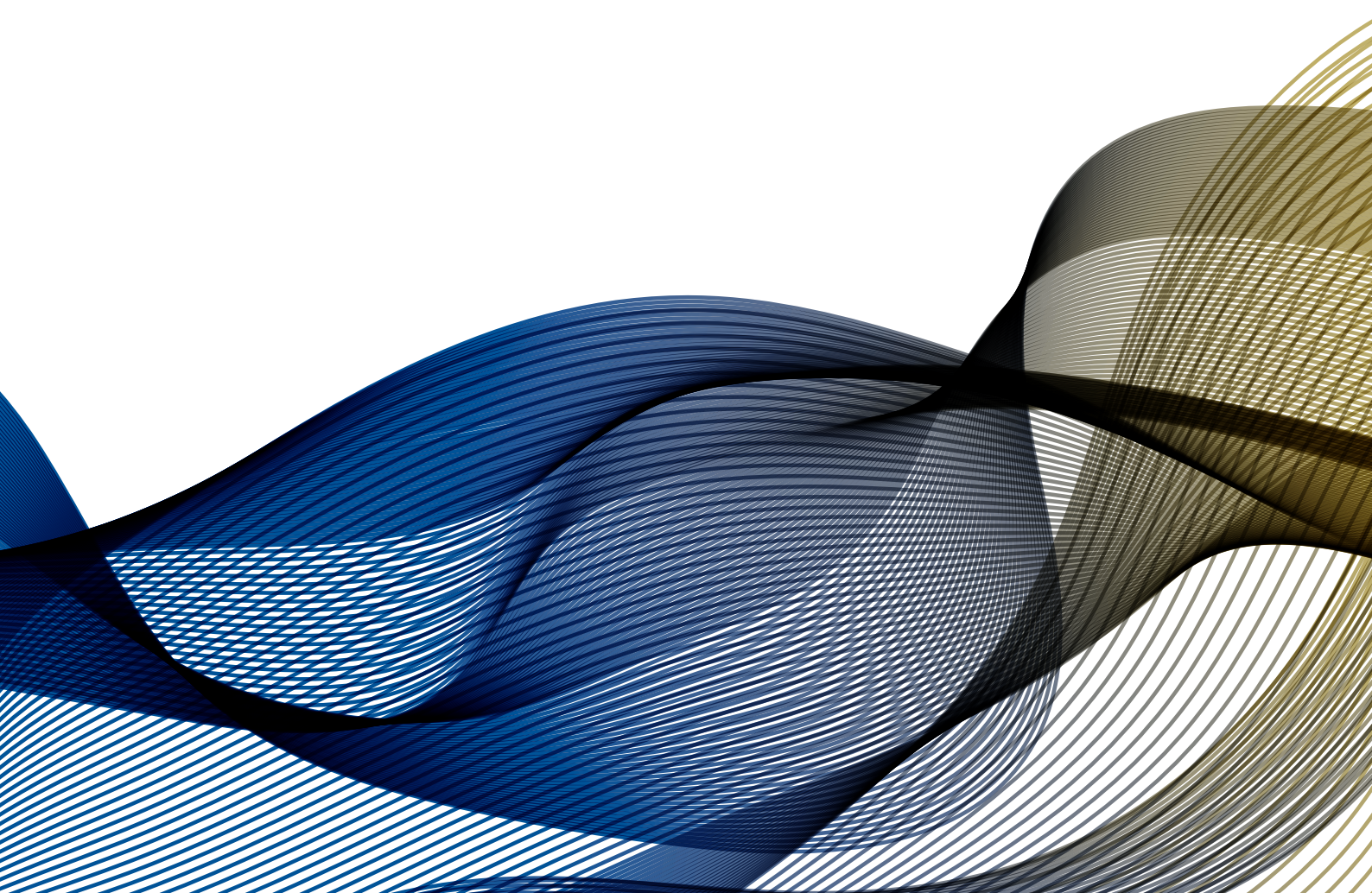
HALAL & NON-HALAL Ingredient Verification Guide

Screening reference for food materials, additives, processing aids
and compound ingredients

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IMPORTANT

This is a screening guide, not a substitute for a formal certification decision. Final classification must follow the DAS-approved halal scheme, Shariah ruling, target-market requirements and verified supplier evidence.



1. Purpose and use

This guide supports the initial halal review of raw materials, food additives, compound ingredients, processing aids, rework, packaging-contact materials and outsourced processing. It is designed for applicants, technical reviewers, auditors, purchasing teams and halal assurance personnel.

Core rule: An ingredient name alone is often insufficient. Confirm the biological or chemical source, all sub-ingredients and carriers, the manufacturing process, processing aids, shared equipment, storage/transport controls and the validity/scope of halal certification.

Classification legend:

HALAL / LOW RISK:

Permissible by nature and normally low-risk when purity, processing and contamination controls are satisfactory

NON-HALAL / PROHIBITED:

Explicitly prohibited source or material, or a permitted animal not slaughtered according to the applicable Islamic requirements.

CRITICAL / CONDITIONAL:

Source, carrier, process or contamination risk can change the ruling. Documentary verification is mandatory.

Scope cautions

- Halal status applies to the complete material as purchased, not merely its principal ingredient.
- A halal raw material may become non-compliant through a NON-HALAL carrier, processing aid, lubricant, release agent, filtration medium or cross-contact.
- Seafood, insects, fermentation-derived alcohol, transformation (istihalah) and certain animal-derived materials may be treated differently by schemes or schools of jurisprudence. Escalate these matters to the authorized Shariah decision-maker.
- A laboratory result supports verification but does not replace supply-chain evidence, process review and certification controls.

2. Clearly halal or normally low-risk materials

The following materials are generally permissible when their identity is confirmed, they are not intoxicating or harmful, and no prohibited carrier, processing aid or contamination is involved. Certification may still be required by the applicable DAS scheme or customer market.

Ingredient / Material	Typical Status	Verification Note
Water and ice	Low Risk	Potable water; verify sanitation chemicals and shared ice Systems where relevant.
Salt and mineral salts	Low Risk	Examples: sodium chloride, potassium chloride and purified mineral salts; review anticaking agents.
Fresh fruits and vegetables	Low Risk	Unprocessed plant materials; exclude intoxicating plants and verify coatings/waxes on treated produce.

Grains, cereals and pulses	Low Risk	Rice, wheat, maize, oats, barley, lentils, beans and similar materials; review fortification premixes.
Nuts, seeds and plain nut meals	Low Risk	Verify flavors, glazing agents and shared roasting oil for processed versions.
Herbs, spices and botanical powders	Low Risk	Single-ingredient materials without alcohol extraction, animal carriers or undeclared blends.
Plant oils and fats	HALAL - VERIFIED PLANT SOURCE	Identity-preserved vegetable oils; check emulsifiers, antioxidants, defoamers and shared tanks.
Native plant starches	Low Risk	Corn, potato, tapioca, rice or wheat starch; modified/compound preparations require specification review.
Plain plant flours and fibres	Low Risk	Examples: wheat flour, oat fibre, cellulose and bran; verify enrichment or dough improvers.
Plant-derived sugars and syrups	HALAL - PROCESS VERIFIED	Cane/beet sugar, glucose and maltodextrin; review decolorization media, enzymes and carriers.
Honey	Low Risk	Pure honey without alcoholic flavors, animal-derived additives or adulterants.
Fresh milk from permitted animals	HALAL	Milk itself is permissible; processed dairy blends may contain enzymes, gelatin, flavors or emulsifiers.
Shell eggs from permitted birds	HALAL	Verify compound liquid/powdered egg products for carriers, enzymes and processing aids.
Fish	HALAL - SCHEME CONFIRMATION	Generally permissible; confirm species and the applicable scheme. Review gelatin, flavors and shared processing
Agar (E406)	Low Risk	Seaweed- derived gelling agent; confirm purity and any standardized blend carriers.

Pectin (E440)	Low Risk	Plant- derived when supplied as pure pectin; review sugars, buffers and carriers in standardized grades.
Carrageenan (E407)	Low Risk	Seaweed- derived; verify standardized blends and processing aids.
Guar gum (E412), locust bean gum (E410)	Low Risk	Plant gums; confirm formulation of compound stabilizer blends.
Carbon dioxide (E290)	Low Risk	Food- grade gas; verify production/purity specification where required.
Citric, malic and lactic acid -verified	HALAL - PROCESS VERIFIED	Chemical identity is acceptable, but fermentation media, organisms and downstream processing may require review.
Ascorbic acid / vitamin C (E300)	LOW RISK - SPECIFICATION CHECK	Normally plant/fermentation or synthetic; review carriers and compound premixes.
Benzoates and sorbates	Low Risk	Common preservatives such as E210-E213 and E200-E203; verify compound preparations/carriers.
Phosphates - mineral /synthetic	LOW RISK - SOURCE VERIFIED	Verify the grade is not derived from animal bone (notably distinguish from E542)
Synthetic food colors - pure	LOW RISK - SPECIFICATION CHECK	Verify carriers, gelatin encapsulation and solvent systems; do not assume all color preparations are pure.

3. Clearly NON-HALAL / prohibited materials

The following are prohibited when the identity or source is confirmed. Products containing, contaminated by or processed with these materials are not eligible for halal approval unless an accepted scheme-specific ruling and evidence establish otherwise.

Ingredient / Material	Typical Status	Verification Note
Pork, swine and wild boar	NON-HALAL	Includes meat and every edible by-product from porcine sources.
Lard and porcine fat	NON-HALAL	Includes shortening, pan grease or flavor fat confirmed as porcine.
Porcine gelatin and collagen	NON-HALAL	Includes capsules, confectionery gels, clarification agents and encapsulated ingredients.
Porcine enzymes	NON-HALAL	Examples include porcine pepsin, lipase, pancreatin and other tissue-derived enzymes.
Porcine protein or hydrolysate	NON-HALAL	Includes pork stock, broth, plasma, protein isolate and hydrolyzed pork protein.
Porcine glycerin /fatty acids	NON-HALAL	Glycerol, stearates, mono-/diglycerides or surfactants confirmed from porcine fat.
Blood and blood by-products	NON-HALAL	Whole blood, dried blood, plasma, hemoglobin, fibrin and food ingredients made from blood.
Carrion / animals dead before lawful slaughter	NON-HALAL	Includes meat and derivatives from animals that died by disease, accident or killing not accepted as slaughter.
Meat from non-halal slaughter	NON-HALAL	Meat, poultry and their fats, bones, skins, organs, enzymes or extracts from permitted animals without accepted halal slaughter evidence.
Meat from prohibited land animals	NON-HALAL	Includes dogs, carnivorous animals, birds of prey and other species prohibited under the applicable scheme.

Wine, beer, spirits and intoxicating liquor	NON-HALAL	Includes drinking alcohol and beverages such as rum, brandy, whisky, vodka, sherry, sake and liqueurs.
Cooking wine and liquor ingredients	NON-HALAL	Examples: rice wine, mirin containing liquor, wine reductions, \ liqueur flavor bases and alcoholic beverage concentrates.
Intoxicating drugs/substances	NON-HALAL	Any substance used for intoxication or a food deliberately formulated to intoxicate.
Human-derived food ingredients	NON-HALAL	Examples include L-cysteine confirmed from human hair or other human tissues.
NON-HALAL-contaminated material	NON-HALAL	A material contaminated with prohibited substances through shared equipment, storage, transport, rework or handling where acceptable cleansing/segregation is not demonstrated.

Do not infer from trade names: Terms such as shortening, gelatin, natural flavor, enzymes, emulsifier, stearate and protein hydrolysate do not reveal the source. Treat them as critical until supported by evidence.

4. Critical / conditional ingredients requiring verification

These materials are not automatically NON-HALAL. Their status depends on source, sub-ingredients, carrier/solvent, processing method, culture medium, slaughter status and contamination controls. Obtain adequate evidence before approval.

Ingredient / Material	Typical Status	Verification Note
Gelatin (E441), collagen and hydrolyzed collagen	CRITICAL	Species, tissue, slaughter status, manufacturer, process and valid halal certificate. Fish gelatin must be identified separately.
Glycerin / glycerol (E422)	CRITICAL	Plant, synthetic or animal source; for animal source confirm species and halal slaughter. Review grade and manufacturer.
Mono- and diglycerides (E471)	CRITICAL	Fatty-acid source (plant/animal), manufacturer and halal certificate; review carriers in blends.
Esters of mono-/diglycerides (E472a-f)	CRITICAL	Source of mono-/diglycerides and acids, manufacturing site and halal certification.
Fatty acids and salts (E470a/b, E570)	CRITICAL	Plant/animal origin; verify all fatty-acid feedstocks and any processing aids.
Stearic acid, magnesium/calcium stearate	CRITICAL	Fat source and manufacturer; common in powders, tablets, chewing gum and release systems.
Polysorbates (E432-E436)	CRITICAL	Fatty-acid and sorbitan feedstock source; obtain halal certificate or full source declaration.
Sorbitan esters (E491-E495)	CRITICAL	Source of fatty acids and manufacturer; verify compound emulsifier blends.
Lecithin (E322)	CRITICAL	Soy, sunflower or egg source; verify carriers, shared lines and any enzymatic modification.
Shortening, margarine and specialty fats	CRITICAL	All oils/fats, emulsifiers, flavors, colors, vitamins, antioxidants and shared equipment.

Tallow, suet and animal fat	CRITICAL	Species and accepted halal slaughter; segregation, rendering plant and certificate scope.
Enzymes - general	CRITICAL	Animal/plant/microbial source, production organism, culture media, downstream processing, carriers and halal certificate.
Rennet, chymosin and pepsin	CRITICAL	Animal slaughter status or microbial/fermentation origin; verify carriers and production media.
Lipase and pancreatin	CRITICAL	Species/tissue or microbial source, slaughter evidence, production media and formulation carriers.
Cheese and cheese powder	CRITICAL	Rennet/enzymes, cultures/media, lipase, color, anti-caking agents, processing aids and halal certificate
Whey, whey protein and lactose	CRITICAL	Cheese-making enzymes and process; verify whether the whey stream comes from halal-compliant cheese.
Casein and caseinates	CRITICAL	Coagulation method, enzymes/acids, processing aids and plant certification.
Cultures, probiotics and yeast	CRITICAL	Strain identity, growth media, nutrients, antifoam, harvesting aids, cryoprotectants and carriers.
Fermentation-derived acids /additives	CRITICAL	Production organism, media (including animal nutrients), antifoam, solvents, purification and residuals
Natural and artificial flavors	CRITICAL	Complete composition: flavor chemicals, extracts, carriers, solvents, emulsifiers and processing aids; alcohol disclosure is essential.
Vanilla/vanillin preparations and extracts	CRITICAL	Extraction solvent and residual alcohol; distinguish pure synthetic vanillin from alcoholic extract blends.
Oleoresins and botanical extracts	CRITICAL	Extraction solvent, carriers, emulsifiers and standardizing agents.

Ethanol / ethyl alcohol used as solvent or carrier	CRITICAL - SHARIAH REVIEW	Origin, purpose, whether derived from intoxicating beverage production, input and final residual level, process and target scheme ruling.
Vinegar and fermented sauces	CRITICAL - SHARIAH REVIEW	Starting material, fermentation route, absence of added beverage alcohol, residual alcohol and scheme-specific acceptance.
L-cysteine (E920) and L-cystine (E921)	CRITICAL	Source may be microbial, poultry feathers, animal material or human hair; verify source and process.
Amino acids and protein hydrolysates	CRITICAL	Animal/plant/microbial source, culture media, hydrolysis enzymes, solvents and carriers.
Meat extracts, stock, broth and bouillon	CRITICAL	Species, halal slaughter certificate, all seasonings/-flavors, processing aids and shared lines.
Disodium inosinate/guanylate (E631/E627) and E635	CRITICAL	Source may be meat/fish or fermentation; verify organism/media, animal source and carriers.
Carmine/cochineal (E120)	CRITICAL - SHARIAH REVIEW	Insect source; permissibility may differ by certification scheme. Confirm target-market ruling and formulation.
Shellac/confectioner's glaze (E904)	CRITICAL - SHARIAH REVIEW	Insect-derived resin; confirm scheme ruling, solvent system and formulation.
Beeswax (E901) and glazing blends	CRITICAL	Confirm source, purification and other components in the glaze/release formulation.
Vitamin A, D, E and premixes	CRITICAL	Vitamin source (e.g., lanolin/fish/fermentation), gelatin encapsulation, carriers, antioxidants and processing aids.
Vitamin D3 (cholecalciferol)	CRITICAL	Frequently lanolin- or fish-derived; verify source, processing and halal certification.
Color preparations / encapsulated colors	CRITICAL	Color identity plus gelatin, emulsifier, glycerin, carrier oil, solvent and processing aids.

Omega-3, fish oil, DHA/EPA	CRITICAL	Species/source, processing aids, gelatin capsules, antioxidants, flavors and scheme position on marine source.
Chitosan and shellfish-derived ingredients	CRITICAL - SHARIAH REVIEW	Species, source and target-market/madhhab requirements; verify processing aids.
Activated carbon and bone char	CRITICAL	Source of carbon/char. Animal-bone material requires species and slaughter verification; assess whether it is a processing aid.
Edible bone phosphate (E542)	CRITICAL	Animal species and halal slaughter status; manufacturer and certificate scope.
Release agents, pan grease and antistick coatings	CRITICAL	All fats, waxes, emulsifiers, solvents and shared equipment; often omitted from the product label.
Antifoam agents	CRITICAL	Composition may include fatty acids, emulsifiers, silicone carriers or animal-derived components.
Filter aids and clarification agents	CRITICAL	Gelatin, isinglass/fish source, enzymes, activated carbon and cross-contact; verify processing-aid removal assumptions.
Lubricants with incidental food contact	CRITICAL	Food-grade status does not equal halal. Verify base oils, fatty additives and contamination controls.
Compound seasonings, sauces and premixes	CRITICAL	Full nested composition and supplier/manufacturer evidence for every sub-ingredient and carrier.
Rework and carry-over ingredients	CRITICAL	Trace composition, approval status, quantity, source batch and prevention of non-halal carry-over.
Genetically modified / biotechnology ingredients	CRITICAL	Donor source, organism, media, enzymes, processing aids and applicable scheme requirements.
Packaging/contact coatings, inks and adhesives	CRITICAL WHEN PRODUCT CONTACT EXISTS	Composition, direct-contact use, migration risk and animal-derived slip agents, stearates or solvents.

5. E-number quick-screen list

E-numbers identify additive functions, not halal status. The same E-number may be produced from plant, animal, microbial or synthetic sources. Use this list to trigger documentary review; do not approve or reject solely from the code.

E-number	Name / Family	Screening	What to Verify
E120	Carmine / cochinea	CRITICAL	Insect source and scheme-specific Shariah ruling.
E290	Carbon dioxide	USUALLY LOW RISK	Food-grade purity and formulation.
E300-E304	Ascorbates / ascorbyl esters	CRITICAL	E304 includes fatty-acid ester; verify fatty source and carriers.
E322	Lecithins	CRITICAL	Soy/sunflower/egg source and compound formulation
E406-E407	Agar / carrageenan	USUALLY LOW RISK	Standardized blends, carriers and processing aids.
E410, E412	Locust bean / guar gum	USUALLY LOW RISK	Compound stabilizer blends and carriers.
E422	Glycerol	SOURCE-DEPENDENT	Plant/synthetic/animal source and certificate.
E432-E436	Polysorbates	CRITICAL	Fatty-acid feedstock and manufacturer.
E440	Pectin	USUALLY LOW RISK	Standardizing agents and carriers.
E441	Gelatin	SOURCE-DEPENDENT	Species, tissue, slaughter and halal certificate.
E470a-b	Fatty-acid salts	SOURCE-DEPENDENT	Fatty-acid origin and manufacturer.

E471	Mono- and diglycerides	SOURCE-DEPENDENT	Fat source and halal certificate.
E472a-f	Esters of mono-/diglycerides	CRITICAL	E471 base and acid feedstocks.
E481-E482	Stearoyl lactylates	CRITICAL	Stearic/fatty-acid source.
E491-E495	Sorbitan esters	CRITICAL	Fatty-acid source and manufacturer.
E542	Edible bone phosphate	SOURCE-DEPENDENT	Species, slaughter and rendering source.
E570	Fatty acids	SOURCE-DEPENDENT	Plant/animal origin and processing.
E627/E631/E635	Ribonucleotide flavor enhancers	CRITICAL	Meat/fish/fermentation source, media and carrier.
E901	Beeswax	CRITICAL	Source, purification and glaze formulation.
E904	Shellac	CRITICAL	Insect source, scheme ruling and solvent.
E920/E921	L-cysteine / L-cystine	CRITICAL	Human hair, feathers, animal or fermentation source.
E1105	Lysozyme	CRITICAL	Egg source, production and compound formulation.
E1518	Triacetin	CRITICAL	Glycerol feedstock and use as flavor solvent/carrier.

E-number	Name / Family	Screening	What to Verify
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High-risk words on specifications: Tanimal fat, natural flavor, enzymes, emulsifier, shortening, gelatin, glycerin, stearate, protein hydrolysate, culture, carrier, glazing agent, release agent, antifoam, alcohol-/ethanol, processing aid and 'proprietary blend'.

6. Raw-material halal verification procedure

1. Identify the exact material: trade name, grade, manufacturer, manufacturing site, supplier, country of origin and intended use.
2. Obtain the full composition to 100%, including additives, sub-ingredients, carriers, solvents, processing aids, standardized diluents and incidental additives.
3. Classify every component by source: plant, mineral, synthetic, microbial/biotechnology, marine, permitted animal or prohibited animal.
4. For animal-derived inputs, verify species, tissue, slaughter status, rendering/extraction site, segregation and valid halal certification.
5. For fermentation-derived inputs, verify organism/strain, growth media, nutrients, antifoam, recovery solvents, purification aids, carriers and residuals.
6. For flavors/extracts, obtain a confidential composition or a halal declaration covering all constituents, including ethanol and other solvents.
7. Check manufacturing flow, shared equipment, rework, cleaning, storage, transport and packaging-contact risks.
8. Validate halal certificates: issuing body recognition, product/site scope, material name/grade, certificate number, validity dates and authenticity.
9. Record the decision as Approved, Approved with conditions, On hold - evidence required, or Rejected, with reviewer and authorization.
10. Control change: require supplier notification before any change in formulation, source, process, site, subcontractor or certification status.

Minimum evidence checklist

Evidence	What Needed	Acceptance Check
Product specification / technical data sheet	Required	Current version and exact grade.
Full composition and sub-ingredient disclosure	Required	Must cover carriers, solvents and processing aids.
Source declaration	Required for critical materials	Plant/mineral/synthetic/microbial/marine/animal, including species.
Manufacturing process flow	Critical materials	Identify media, aids, shared lines and outsourced steps.

Halal certificate	Where Required	Recognized body; valid; correct site, grade and scope.
Animal slaughter evidence	Animal-derived materials	Must cover carriers, solvents and processing aids.
Alcohol declaration	Flavors/extracts/fermented materials	Source, purpose, input amount and final residual where applicable.
Cross-contact and cleaning controls	Shared facilities	Segregation, validated cleaning/ser-tu where applicable.
CoA / test report	Risk-based	Identity/purity; porcine DNA or ethanol testing when justified.
Supplier change-notification commitment	Required	Covers composition, source, site, process and certificate changes.

Decision rules

- Approve only when the material identity, full composition, source, process and contamination controls are sufficiently demonstrated.
- Place on hold when evidence is incomplete, inconsistent, expired or not traceable to the exact grade/site.
- Reject when a prohibited source is confirmed or the supplier will not disclose evidence necessary for a certification decision.
- Escalate jurisprudential or transformation questions to the DAS-authorized Shariah expert/committee; document the ruling and scope.

7. References and document limitations

Primary reference framework

- OIC/SMIIC 1:2019 - General Requirements for Halal Food - <https://smiic.org/en/standards>
- OIC/SMIIC 24:2020 - General Requirements for Food Additives and Other Added Chemicals to Halal Food - <https://smiic.org/en/technical-committees/1?id=1&name=id>
- OIC/SMIIC 22:2021 - Halal Edible Gelatine - Requirements and Test Methods - <https://smiic.org/en/technical-committees/1?id=1&name=id>
- IFANCA Pakistan - Our Food: halal, NON-HALAL and mashbooh ingredient guidance - <https://ifancahalal.pk/our-food/>
- IFANCA Pakistan - What Is Halal? - <https://ifancahalal.pk/ufaq/what-is-halal/>
- JAKIM Halal Malaysia Portal - certification procedure and critical-ingredient evidence - <https://www.halal.gov.my/>
- DAS Certification Group - HALAL (OIC/SMIIC) certification services - <https://dascert.com/our-company/>
- Pakistan Halal Authority - official regulations and resources - <https://www.pakistanhalalauthority.gov.pk/>

Document limitations

This list is intentionally conservative and designed for screening. It is not exhaustive, does not determine a fatwa, and does not override a contract, law, national standard, accreditation rule, recognition arrangement or the current DAS certification scheme. Ingredient technology and supplier formulations change; reviewers must evaluate the exact material and current evidence.

Where sources differ, apply the requirements accepted by DAS Certification Pvt. Ltd. for the intended certification scope and target market. Record all scheme-specific decisions in the applicant's halal assurance records.

Revision control: Review this guide at least annually and whenever the applicable halal standard, recognition rules, target-market requirements or DAS certification procedures change.