



PO Box 3393,
Port Elizabeth, 6056
South Africa

Email: muftis@themajlis.co.za
www.themajlis.co.za

30 Rajab 1439 (17 April 2018)

GENUINE HALAAL GELATINE NOW AVAILABLE

Hitherto all available gelatine has been HARAAM despite the flapdoodle attempts of some Molvis to halaalize the carrion gelatine on the basis of the Fiqhi principle of Qalbul Maahiyat, i.e. such a metamorphosis which totally – 100% – transforms a substance, rendering it into a completely new product, e.g. wine transformed into vinegar, and a dead animal, after lying for ages in a saltpan being transformed into salt.

Carrion halaalizers who halaalize najaasat (filth), maitah (carrion), and who will not hesitate to stoop to legalize even Hindu cow urine on the basis of the Fiqhi principle, if the ‘holy’ urine of the Hindu idolaters is effected with some changes by the addition of some colouring, preservatives and the like and sprinkled with alcoholic perfume, have applied this Shar’i principle with reckless mutilation and dexterous jahaalat to legalize haraam gelatine for the sake of the lucrative bait of haraam boodle in the pipeline within their reach for doling out at high cost their haraam scrap certificates for innumerable products containing the haraam gelatine ingredient.

These carrion and riba halaalizers (the so-called ‘islamic’ banks’), who purvey the ignorance and nafsaani lusts of the juhala masses, have been surpassed for villainy by only the ulama-e-soo’ fraternity of ‘scum and trash’ who have paved the pathway for halaalization of not only carrion and riba, but for a range of fisq, fujoor, bid’ah and even kufr acts.

THE HALAAL FISH GELATINE

The following article explains the many health benefits of Fish Gelatine. This purely fish product, in addition to being Halaal, also has many medicinal properties.

THE WONDERS OF FISH GELATIN

Read on about the amazing health benefits of this superfood. Collagen is a fibrous protein that accounts for 33% of the proteins found in the human body. Ever wondered why our joints start to ache and skin starts to get wrinkles as we age? Our body produces less and less amounts of collagen as time passes by. This, however, is not the only important reason for us to incorporate gelatin in our routine diet. Its significance becomes more apparent when we know that gelatin contains 18 amino acids, half of which are considered essential for our survival; they cannot be generated by our bodies! That is where Fish Gelatin comes in, it is a natural food additive with high nutrition value, fish skin gelatin is on top of the list for being:

- **Rich in 18 kinds of amino acid:**
- **The amino acids present in fish gelatin promotes the growth of hair and nails.**
- **High in protein**
- **Gelatin has been found to keep joints more flexible and reduce athletes' joint pain as well as ease the pain of arthritis.**
- **Free of additives and preservatives**
- **Free of animal diseases**

Food and pharmaceutical industries all over the world are witnessing an increasing demand for collagen and gelatin. Mammalian gelatins (bovine), being the most popular and widely used, are subject to major constraints and skepticism among consumers due to socio-cultural and health-related concerns. Fish gelatin (especially from warm-water fish) reportedly possesses similar characteristics to mammalian gelatin and may thus be considered as the best alternative to mammalian gelatin for use in food products.

The best part?

There are **no reported cases of health concerns about gelatin**, except for some people who are allergic to the animals from which gelatin has been derived.

– water soluble

– odorless and tasteless

Source:

1. www.researchgate.net
2. www.medicalnewstoday.com

Where to get it from?

Unfortunately the availability of Fish Gelatin in the entire South Africa was very limited, until now. Brought to you is the purest grade of fish gelatin to you at a fraction of what you would pay.

Our gelatin powder is made from Telapia (a warm water fish, which produces a much better quality gelatin compared to cold water fish). It is a Type A gelatin of the highest quality. It is perfect for any recipe that calls for gelatin as well as for clarification. We generally supply between 220 - 250bloom (the gel density), a lower bloom and higher bloom is available according to your requirements.

Supplied in 50g or 100g packs (for Home Use) or 500g or 1kilogram packs (for Professional Use) at a better price. Delivery anywhere in South Africa. Collection points in Johannesburg, Cape Town, Durban, and Port Elizabeth.

For the Fish gelatine, contact

Afzal, Cellphone 0722 989768
Landline 031 207 4959

A WARNING

It will be prudent to warn Brother Afzal of likely deprecations by the carrion-halaalizing cartel, especially SANHA. This carrion entity is known to rope into its haraam certificate net new enterprises. It will attempt to sell its haraam ‘halaal’ certificate for the boodle. Beware of this trap. SANHA’s standard form of subtle ‘sabotage’ of an enterprise is its scurrilous refrain: “NOT CERTIFIED BY SANHA” thereby creating the illusion of the product not being halaal. As long as your product contains no haraam ingredient, never look askance at a carrion halaalizer for a shaitaani certificate. Those Muslims who are concerned with halaal and haraam, and who are in search of halaal gelatine and who are abstaining from products containing the halaalized carrion gelatine, will, Insha-Allah,

support you. May Allah Ta'ala bestow much barkat in your product and your Rizq. Aameen.



FACTS Lab
The Woodmill, Vredenburg Rd, Stellenbosch, 7600
Tel: +27 21 882 9883; Email: info@factssa.com

TEST REPORT –ANIMAL SPECIES SCREENING

Client details: ██████████
██████████
██████████
██████████
For Attention: ██████████

Date of Report: 18/01/2018
Date of Sample Receipt: 11/01/2018
Date of Analysis: 18/01/2018
Customer Order No: TBC

Analysis ID.: 12884
Invoice No: 180115/3354
No. of pages: 1
Enquiries: ██████████

Sample details

Client sample identification: Fish Gelatine Sample ID No.: 10129
 Sample conditions: Powder, Shelf-stable Issue: 1
 No. of samples submitted: 1 x Bag Known sample deviations: None
 Sample drawn by: Client

Analysis details

Test description: Qualitative 24-species screening Method identification: SOP-TM-701b (reference available on request)
 Deviations from standard method: None Known factors influencing test results: None
 Additional method information: DNA-based LCD array for detection of DNA from 24 animal species (17 meat and 7 poultry) in raw and processed products.
 Method cross-reactivity: Weak cross reactivity of the capture probe for Reindeer with pure Red Deer and vice versa can occur at high target concentrations.

TEST RESULTS

Lab ref.	10129	Method:	DNA-based LCD array	Method ID:	SOP-TM-701b	Method_LOD:	0.5%
Your sample results (tested in duplicate)							
Cattle - <i>Bos taurus, Bos bison.</i>	Not detected	Not detected		Water buffalo - <i>B. bubalis</i>	Not detected	Not detected	
Pork - <i>S. scrofa</i>	Not detected	Not detected		Sheep - <i>O. aries</i>	Not detected	Not detected	
Goat - <i>C. hircus.</i>	Not detected	Not detected		Equine - <i>E. caballus, E. asinus</i>	Not detected	Not detected	
Camel - <i>Camelus sp.</i>	Not detected	Not detected		Rabbit - <i>O. cuniculus</i>	Not detected	Not detected	
Hare - <i>L. europaeus</i>	Not detected	Not detected		Springbok - <i>A. marsupialis</i>	Not detected	Not detected	
Fallow deer - <i>D. dama</i>	Not detected	Not detected		Red deer - <i>C. elaphus</i>	Not detected	Not detected	
Canine / Dog - <i>Canis sp.</i>	Not detected	Not detected		Cat - <i>Felis silvestris</i>	Not detected	Not detected	
Reindeer - <i>R. tarandus</i>	Not detected	Not detected		Roe deer - <i>C. capreolus</i>	Not detected	Not detected	
Kangaroo - <i>M. giganteus/rufus</i>	Not detected	Not detected		Chicken - <i>G. gallus</i>	Not detected	Not detected	
Turkey - <i>M. gallopavo</i>	Not detected	Not detected		Goose - <i>Anser sp.</i>	Not detected	Not detected	
Mallard duck - <i>A. platyrhynchos</i>	Not detected	Not detected		Muscovy duck - <i>C. moschata</i>	Not detected	Not detected	
Pheasant - <i>Phasianus sp.</i>	Not detected	Not detected		Ostrich - <i>S. camelus</i>	Not detected	Not detected	

Comments:
 The sample tested negative for the presence of DNA from the 24 species targeted by the assay.
 Method is not SANAS accredited
 LOD = Limit of detection (Note: Depends on sample matrix, processing grade and DNA content)

Approved by:

Report Approved By: Jana Coetzee (MSc Genetics, US)	Analysis Completed By: Jana Coetzee (MSc Genetics, US)
---	--

This report was electronically generated by a Laboratory Information Management System. Reports generated for accredited methods are approved by a technical signatory. To verify the authenticity of this report, please contact us as info@factssa.com

Please note that:

1. Test results relate only to the sample tested
2. The integrity of the reported result is valid only from the time of sample receipt by FACTS.
3. This report is issued by FACTS under its General Terms and Conditions of Service, available online at www.factssa.com/TermsConditions.htm
4. This report is further issued under the FACTS Terms and Conditions and the Acceptance Note as completed and confirmed by the parties thereof.
5. Due to the deterioration of the samples, perishable samples are not stored for future enquiries, whereas non-perishables will be stored for a period of 10 days after testing has been conducted.
6. This report may not be reproduced, except in full. When only certain pages or sections of the full report are reproduced, written permission must be obtained from FACTS.
7. All opinions and interpretations expressed herein are based on test method literature, relevant legislation, sound guidance documents and/or technical knowledge and experience.

- End of Report -