

PIE SOCIETY

South Africans simply love their pies. They consume a million of them each day. Delicious and nutritious they are most often freshly baked and sold from supermarkets, corner cafes, dedicated pie stores and convenience stores of petrol stations. This is also augmented by purchases of frozen pies from retail outlets and home industry entrepreneurs. This under R20 grab-on-the-go item is a value meal for the school lunch box, work tiffin, the picnic basket or a sit-down meal with gravy, chips and a salad.

Recent social media activity kindled a debate on the Halaal status of pies. Although major South African manufacturers use top quality ingredients, have strict health and hygiene standards, implement HACCP manufacturing programmes, there are many pitfalls where Halaal dietary laws can be infringed.

Some areas of concern that we have encountered over the years were:-

- Use of meat ingredients with dubious Halaal certification. The extensive use of low-priced mechanically slaughtered and other poultry from European and South American sources.
- Fraudulent meat supply, an example of which was the TV exposè of imported kangaroo and buffalo meat passed off as beef, pork hearts and kidneys passed off as sheep products etc.
- Lack of daily on-site supervision, monitoring and independent audits.

- Contamination at manufacturing, transportation and retail level. We have cases on file where Halaal and Haraam were merchandised in the same pie warmers.
- Use of animal fats as lubricants in the manufacture of foil containers and as release agents.
- Flour containing objectionable ingredients such as an improver derived from human hair commonly known as L-cysteine.
- Use of pork bristle brushes in the basting of pies.
- Lack of knowledge or disclosure on ingredient components in seasonings and ready to use pre-mixes where suppliers understandably retain intellectual data of formulae.
- Granting of Halaal certification mark to national and international brands by regional bodies who do not have the capacity and national footprint to effectively administer Halaal regulatory services.

We are most appreciative to the following establishments for partnering with us to offer assured Halaal products to the community.

COMPANY	LOCATION	TELEPHONE
Bilals Savoury Delights Pies – Lenasia (Pies)	Lenasia	011-039-2704
Delhi Delicious (Pies & Samosas) – Lenasia Ext 10	Lenasia	011-857-1602
Fathima Favourite Foods	Umgeni Road - DBN	031 303 6686
Foodmakers (Jonsim Trading) – Booyens (Various Food Products)	Booyens	011-496-2196
Gino Pies – Devland (Pies)	Lenasia	011-854-3542
Golden Foods – Lenasia (Pies & Samosas)	Lenasia	011-857-1027
Iqlaas Foods	Redhill – DBN	031 569 2122
Just Pies	Pietermaritzburg	033 394 9675
Rhodes Bakery – Langlaagte North (5 Jill St)	Langlaagte	011 837 9120
The Bread Mill	Overport – DBN	031 818 7700
Whisy Foods (Pty) Ltd t/a Mighty Meal Pies	Western Cape	021 801 0561

HOME INDUSTRY	LOCATION	NAME OF PERSON	TELEPHONE
Anisa's Delights	Roosevelt Park	Anisa	011-854-2390
Aunty Fathimas Savouries	Overport – DBN	Aunty Fathima	031 208 7322
Chefs on Sherwood	Sherwood - DBN	Aunty Thaheera	031 239 1993
Crusteze (Home Made Savouries & Pastries)	Maraisburg	Javed	011-837-3022
Eskay (Home-Made Chutneys & Savouries)	Lenasia	Salma	084 602 9321
Minnie Delights	Lenasia	Munawwar	011-854-6480
Nazira Foods	Bluff	Naim Valley	083 786 7185 031 466 4582
Saffiyas Delights	Robertsham	Safiyya	082 457 1822
Shakila's Delight – (Savoury Wholesaler)	Lenasia	Shakila	074 637 9214
The Plaited Pie	Bluff	Shamima Akoob	083 446 3596

There is no substitute for a stringent and independent monitoring service that is dedicated in upholding your right to have access to guaranteed Halaal products.

WHEN IT COMES TO IMAAN IT IS NOT A CASE OF PIE'S THE LIMIT

**PLEASE NOTE OUR OFFICE TIMES FOR THE MONTH OF RAMADAAN
MON – FRI 09H00 – 16H00**