



I HEARD THAT THEY USE HUMAN HAIR IN BREAD – DOES THAT MAKE IT IMPERMISSIBLE TO EAT?

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
السَّلَامُ عَلَيْكُمْ وَرَحْمَةُ اللَّهِ وَبَرَكَاتُهُ

The material of concern is L-Cysteine which is a semi-essential amino acid; it has two main sources the first is the hydrolysis of human hair and poultry feathers. However due to the demands of Muslim Halal products and Jewish Kosher products synthetic L-Cystiene is manufactured albeit at a higher price. The synthetic route is achieved through the hydrolysis of racemic 2-amino- Δ^2 -thiazoline-4-carboxylic acid using *Pseudomonas thiazolinophilum*.

As a food additive L-Cystiene can be found as E920 and used as a processing aid in baking.

I visited Warburtons website today ad they disclose the following:

<http://www.warburtons.co.uk/corporate/our-products/ingredients#e920>

“Warburtons uses a flour treatment agent (E920) in some baked goods. The E920 that we use is synthetically produced and is not derived from animal products. All of our baked goods are 100% suitable for vegetarians.” (Warburtons’ website, 2013)

There is a similar response from Allied Bakeries who amongst other breads and rolls produce Kingsmill Bread.

Therefore, if one sees the Vegetarian sign and/or write directly to the manufactures and they declare that either if they use E920 it is synthetic or is not utilised at all then it is permissible to consume. From the above research bread is permitted to consume unless any contrary evidence comes to light.

وَاللَّهُ أَعْلَمُ وَعِلْمُهُ أَحْكَمُ وَأَتَمُّ