# ON AIR DINING KITCHEN ACHIEVES OFFICIAL HALAL CERTIFICATION

**News / Business aviation**

**On Air Dining**, the elite culinary service that provides a fine dining experience in the air, has enhanced its offering to clients with the installation of a dedicated approved **Halal** kitchen at its London Stansted Airport, UK headquarters. It is one of the first kitchens run by an inflight dining company to be designated as holding official Halal status. The recognition was made formal by Mr Mataan Noh of Halal Consultations who is counselled by Shaikh Dr Abdul Majid Ali, a well-respected TV personality and councillor on Islamic matters in the UK and UAE.

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In addition to creating a dedicated Halal Arabic menu, On Air Dining has also received certification confirming that its entire Fine Dining, Brasserie, and Platters menus conform to Halal requirements. This means that clients can order from any item on the menu and be assured that it conforms to Halal cuisine guidelines that adhere to Islamic law. This includes sourcing meat (which has undergone the approved slaughter procedure) and products solely from well-known Halal suppliers.

This investment is in response to an increase in requests from On Air Dining's expanding Middle Eastern customer base. Daniel Hulme, CEO On Air Dining comments: "The Middle East market is growing at a tremendous pace with more operators coming in and out of the UK so this is an important move for us. We are proud to offer the services of our newly certified Halal kitchen to our private jet customers and look forward to satisfying the taste buds of this discerning clientele."

On Air Dining has ensured its new kitchen meets the stringent requirements needed for official status. This includes using separate kitchen equipment when handling Halal items such as grills and fryers, storing Halal food so that it does not touch non-Halal items and changing gloves when handling non-permissible ingredients. It is also a requirement that all ingredients are free of alcohol and pork as well as items which contain their by-products.

Daniel Hulme, adds: "Many inflight dining providers claim to offer Halal cuisine but often they are just buying dishes from Halal restaurants and delivering them to the aircraft. At On Air Dining we will be creating dishes from freshly sourced permissible Halal ingredients in our certified kitchen ensuring that the needs of our customers are met 100% and that quality, consistency and versatility are not compromised."

Mr Mataan Noh of Halal Consultations said: "We are very proud to award official Halal status to On Air Dining. They are the first inflight dining provider our company has bestowed with this honour and they have worked hard to achieve it. We wish them every success with their new kitchen."

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