



HALAL FOOD COUNCIL U.S.A.



مجلس الغذاء الحلال العالمي



11738 SOMERSET AVENUE
PRINCESS ANNE, MD 21853
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بِسْمِ اللّٰهِ الرَّحْمٰنِ الرَّحِیْمِ

CERTIFICATE OF MECHANICAL HALAL SLAUGHTER

شهادة ذبح حلال

In the name of Allah, the Most Gracious, the Most Merciful

This is to certify that the product displayed "Mountaire Farms Halal Poultry Parts" has been slaughtered at USDA inspected P # 667 (Selbyville- DE), P # 03 (Millsboro – DE) & P # 1234 (Siler City-NC) fully committed to Halal production, in its both facilities and shifts in accordance with Islamic rules & contains Halal ingredients and lawful for Muslim consumption.

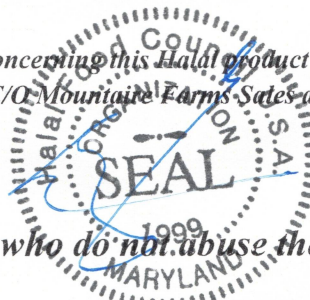
1. Use of Muslim slaughterman as prescribed by Islamic code (Shariah Law)
2. The reciting of "Bismillahi Allahu Akbar" prior to switching on the mechanical knife (single sharp blade) and during the slaughter of poultry by the Muslim slaughterman (cutting Trachea, Esophagus, Jugular veins. & Carotid arteries without touching the Spinal-cord, for a full hemorrhage)
3. Production procedures & supervision throughout the process by a Muslim supervisor to prevent contamination (non-halal product),
4. Halal product Boxes to have Halal Food Council's stickers,
5. This certificate applies only to the raw slaughtered products and not for any further processing or restaurant.

This certificate only valid from: January 01,2024 thru December, 31, 2024, must be renewed annually

For questions concerning this Halal product and its procedure, please contact Halal Food Council, C/O Mountaire Farms Sales at Phone # (302) 436-8241

Haji. Abdol R. Hajir
(Halal Administrator)

"May Allah (swt) bless those who do not abuse the trust of others."



This document is not to be copied and considered valid only with seal.



1360 Peachtree Street NE, Ste 930 Atlanta, GA. 30309

Amick Farms
274 Neilson Street
Hurlock, MD 21643
P-7927

01 January 2024

To Whom It May Concern,

This letter certifies that P-7927 is staffed with Halalco's on site Muslim inspector. The inspectors are fully trained in various halal slaughter standards, such as SMIIIC and other worldwide accepted standards.

Poultry products processed in the above mentioned plant receive Halal certificates after the completion of the Halal inspector's supervision, and submission of signed log sheets, by both Halalco's employees, as well as the plant's personnel, which ensures the integrity of the process. This documentation also notates the slaughter dates and helps with the traceability of the product.

With over 25 years of experience, Halalco is recognized domestically as well as internationally for its Halal services.

If you have any questions, please email us at documentation@halalco.us

Mohamed Taha

Authorized Representative



This certificate is valid from 01/01/2024 - 12/31/2024.