



HALAL FOOD COUNCIL U.S.A.



مجلس الغذاء الحلال العالمي



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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

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.

(Pork Free Feed Additive Poultry)

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 procedure, please contact Halal Food Council, C/O Mountaire Farms, Selbyville, DE 19884 (302) 436-8241

Haji. Abdol R. Hajir
(Halal Administrator)

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

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