



HALAL FOOD COUNCIL U.S.A.



مجلس الغذاء الحلال العالمي



11738 SOMERSET AVENUE
PRINCESS ANNE, MD 21853
TELE: 410-548-1728 FAX: 410-548-2217
hfcinternational@yahoo.com



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) & P# 7470 (Lumber Bridge- 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: February 12, 2025 thru February 11, 2026, must be renewed annually

For questions concerning this Halal product and its procedure, please contact Halal Food Council, C/O Mountaire Farms, Phone # (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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