

HALAL FOOD COUNCIL U.S.A.



مجلس الغذاء الحلال العالمي

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بسم الله الرحمن الرحيم



CERTIFICATE OF MECHANICAL HALAL SLAUGHTER

شهادة ذبح حلال

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

This is to certify that all chicken products displaying “Mountaire Farms Halal Poultry Parts” have been zabiha slaughtered at Mountaire’s USDA-inspected facilities: **P-667 (Selbyville-DE), P-03 (Millsboro-DE), P-1234 (Siler City-NC), & P-7470 (Lumber Bridge-NC)**, which are fully committed to zabiha Halal production, on all shifts, in accordance with Islamic rules, and contain Halal ingredients and are lawful for Muslim consumption.

1. Use of Muslim slaughtermen 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 zabiha 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 (from non-halal product),
4. Halal product boxes to have Halal Food Council’s logo,
5. This certificate applies only to raw slaughtered products and not for any further processing or restaurant.

This certificate is valid from **February 12, 2026 through February 11, 2027** and must be renewed annually.

For questions concerning this Halal product and its procedure, please contact Halal Food Council U.S.A. at info@halalfoodcouncilusa.com.

Hajj. Abdel R. Hajir
(Halal Administrator)

February 3, 2026

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



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