



POULTRY, INC.

Quality Every Step Of the Way

January 4, 2019

To whom it may concern:

Thank you for your inquiry concerning the Halal Products at Mar-Jac Poultry. Our three plants are halal certified and are referenced as follows: **Gainesville, GA (Plant No. P32)**, **Jasper, AL (Plant No. P1307)**, and **Hattiesburg, MS (Plant No. P517)**.

The following information illustrates the process Mar-Jac follows in meeting the Islamic requirements.

1. Mar-Jac contracts with an Islamic organization to provide Muslim laborers to start and back up the killing machine while uttering the Tasmiyah & Takbir (Bismillah Allahu Akbar).
2. The chicken goes through the low voltage stunner. The stunner gives the low voltage electric shock and does not kill the birds. It simply calms them down to be ready for the mechanical slaughtering knife which has a sharp rotating blade. The slaughtering knife cuts the jugular vein as well as the windpipe without severing the head from the body and causes the chicken to be fully drained of blood.
3. The chickens are physically examined by the worker. Any chicken found not properly cut by the machine is then manually cut by a Muslim. The Tasmiyah & Takbir is recited at the starting of the killing line just before the rotating knife and also every time the line is restarted.
4. This procedure is accepted by the majority of Muslim Ulema for wholesale mechanical killing.
5. Whenever a customer requests a Halal Certificate, the Halal Certificate is issued for specific shipment. Such certificate is authorized to be signed on behalf of:

International Institute of Islamic Thought (IIIT)
500 Grove Street, Suite 200
Herndon, VA 20170

Every three months, IIIT inspects and certifies Mar-Jac's plant for Halal slaughter.

We believe the above should answer your customer's concern, however if more questions arise, please do not hesitate in contacting me directly.

Sincerely,

Mulham Shbeib, CPA
Vice President of Finance