

*Mar-Jae*

**POULTRY, INC.**

*Quality Every Step Of the Way*

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January 01, 2010

To Whom it may concern,

This letter is to certify that the poultry products produced at our facility, P-32 (this is our USDA facility number), are slaughtered in accordance with Halal doctrine. For specific questions regarding procedures, please contact Mr. Mahmoud Mohamed @ 1-800-226-0561.

I trust this letter will suit your needs. Please do not hesitate to call if you have any questions regarding this topic.

Respectfully,

Greg Tench  
Director of Marketing and Sales



## POULTRY, INC.

*Quality Every Step Of The Way*

All products produced by Mar-Jac Poultry are produced in a manner consistent with the guidelines and regulations established by the USDA. Company programs, including the HACCP (Hazard Analysis and Critical Control Point) Plan, SSOP (Sanitation Standard Operating Procedures), Salmonella Control Program and GMP (Good Manufacturing Practices) are implemented to ensure the safety and wholesomeness of the product we produce. The poultry meat is derived from birds found clinically free from generalized contagious, infectious and parasitic diseases. This includes but not limited to AI and New Castle disease. All operations performed throughout the facility, including the implementation of these programs, are monitored and verified on a consistent basis by inspection personnel of the USDA.

Mar-Jac Poultry operates in Category 1 on the USDA/FSIS Salmonella monitoring program.

All poultry products produced by Mar-Jac Poultry, Inc. are hormone and steroid free.

All non marinated products are considered and labeled "All Natural".

All poultry products are packed and transported under hygienic conditions.

All Mar-Jac Poultry birds are raised in the USA.

All products are approved for export to Canada

Third party Food Safety Audits are performed by: Process Management (1 per year) and Randolph Assoc. (1 per year). During these audits verifications are done of the following systems: Recall Program, Metal Detection and Pest Control. Animal Welfare Audits are done annually by YUM and Randolph Associates.

Mar-Jac has a Food Security Program which covers all areas of the processing plant, hatchery and feed mill. The current security system includes but is not limited to: employee ID card entrance system, 24/7 guard service, perimeter camera surveillance and food security training for all employees.

All Mar-Jac Poultry, Inc. flocks are tested for Salmonella, TPC, pesticides, antibiotics, Listeria, heavy metals and arsenic by an approved state laboratory. (Ampro Lab, Cumming, Ga) All results are maintained on site for one year. Mar-Jac does not use or condone the use of any type of arsenic on or around live poultry which is verified by negative lab results to date.

Mar-Jac Poultry, Inc. employs the best management practices recommended in the National Chicken Council's Animal Welfare Guidelines and Audit Checklist that were adopted on January 17, 2002 (revised April, 2005), to provide industry standards for humane treatment of birds.

Mar-Jac Poultry, Inc. supports the National Chicken Council Avian Influenza Monitoring Plan. Below is a summary of that plan.

The National Chicken Council has adopted a voluntary H5/H7 Avian Influenza (AI) Monitoring Plan in which participating companies will test 100 percent of all slaughter flocks. The purpose of this plan is to maintain consumer confidence by ensuring that participating companies are offering for consumption only chicken from flocks that have tested negative for H5 and H7 AI.

This monitoring plan follows the basic testing provisions in the proposed NPIP "U.S. H5/H7 Avian Influenza Monitored" program, with the exception that the option for in-plant testing will not be available. Participating companies must test all flocks pre-slaughter in accordance with the provisions of the proposed NPIP program, and must have negative test results in hand prior to slaughter.

All birds slaughtered are not situated in an AI or ND infected zone and were found healthy upon ante and postmortem.

If you have any questions, please feel free to contact me at your earliest convenience.

Sincerely,  
Bill Wilbanks  
Quality Control Manager

To Whom It May Concern:

Thank you for your inquiry concerning the Halal Products at Mar-Jac Poultry (Plant No. P32).

The following information will clarify the process that Mar-Jac adheres to meet 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 TAKBIR.
- 2 - The chicken goes through the low voltage stunner. Stunner gives the low voltage electric shock, it does not kill the birds but only calms them down to be ready for the mechanical slaughtering knife which has sharp rotating blade. Slaughtering knife cuts the jugular vein as well as the windpipe without severing the head from the body and blood is drained. Chickens are physically examined by the worker and any chicken found not properly cut is then manually cut. The TAKBIR (Bismillahi Allahu Akbar) is recited at the starting of the killing line just before the rotating knife and also every time we restart of the line. We kill about 25,000 chickens per hour on three lines combined. This procedure is accepted by the majority of the Muslim Ulema for wholesale mechanical killing.
- 3 - 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  
500 Grove Street  
Suite 200  
Herndon, VA 20170

International Institute of Islamic Thought has inspected and certified Mar-Jac's Plant for Halal slaughter.

We believe the above should answer your customer's concern; however, if you have any other questions, please do not hesitate to call.

Sincerely,

Mahmoud D. Mohamed  
Vice President of Finance

MDM/dp