HALAL CERTIFIED

THE HALAL SHACK
MIDDLE EASTERN KITCHEN

100% Halal Crispy **Chicken**

مركز التعامل بالحلال في أوماها
HALAL TRANSACTIONS OF OMAHA
11636 W Center Rd. Omaha, NE 68144 USA
Tel: (402) 572-6120 Fax: (402) 572-4020 Email: info@halaltransactions.org

HALAL CERTIFICATE OF POULTRY PLANT

We certify that the processing facility of:

Gold Creek Foods LLC, EST. No. P-2260T in Jacksboro, TN, 37757 USA

has been inspected and approved by our Islamic organization for the processing of poultry to produce *Halal Chicken Products* by applying our procedure according to the Islamic Laws.

This Gold Creek Foods facility is USDA inspected and fully equipped to produce Halal products suitable for Muslims consumption, including the following codes destined for domestic food service sales:

54117 56253 56439 56541
54118 56274 56540 56616

This Plant Halal Certificate is valid for one year and subject to renewal.

For any question regarding this Halal certificate, please contact HTO.

Signed,
Dr. Ahmad Alabsy,
Halal Director

Serial No.: GCP-HC-REG1036
Issue Date: February 19th, 2026
Expiry Date: February 18th, 2027

100% Halal **Beef**

مركز التعامل بالحلال في أوماها
HALAL TRANSACTIONS OF OMAHA
P. O. Box 4546 Omaha, NE 68104 USA
Tel.: (402) 572-6120 Fax: (402) 572-4020 Email: info@halaltransactions.org

HALAL CERTIFICATE OF PROCESSING PLANT

يشهد مركز التعامل بالحلال بان المعمل التالي مراقب صحيا ومجهز لانتاج الاغذية حسب الشريعة الاسلامية باشراف مراقبين مسلمين لانتاج وتصنيع وتركيم لحوم البقر والضأن والدواجن، و منتجات الحمص و الفلافل، و الصلصات، و المعجنات الحلال الصالحة لاستهلاك جميع المسلمين.

We certify that the processing facility of
Grecian Delight Foods Est. No. M1790 / P18123
in Elk Grove Village, IL USA
has been inspected and approved by our Islamic organization for processing, packing and labeling of
Halal Beef, Lamb, Chicken, Hummus, Falafel, and Sauce Products
by applying our procedures according to the Islamic Rites.
Grecian Delight Foods plant is USDA inspected and fully equipped to produce Halal products suitable for Muslim consumption.
The processing of Halal products is performed when all the machines are cleaned and sanitized with no mixing with other types of meats or forbidden ingredients.
All packages/cases of the Halal products packed at this facility are labeled with our Halal Logo and each shipment is accompanied with our Halal Certificate for the Product.
This Plant Halal Certificate is valid for one year and subject to renewal.
Please contact HTO for any questions regarding this Halal certificate.

NOTE: This Plant Halal Certificate indicates that this facility has been approved, however, this certificate should not be sent with products to customers. Another Product Halal Certificate is issued by us to accompany each sale order-batch.

Signed,
Dr. Ahmad Al-Absy,
Halal Director

Serial No.: KPI-HC-REG1016
Issue Date: December 19th, 2025
Expiry Date: December 18th, 2026

100% Halal **Chicken**

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
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 USA at info@halalfoodcouncilusa.com.

SEAL

Hajj Abdul R. Hafiz
(Halal Administrator)

February 3, 2026

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

This document is not to be copied and considered valid only with seal.