

J. A Jewitt Meat Ltd

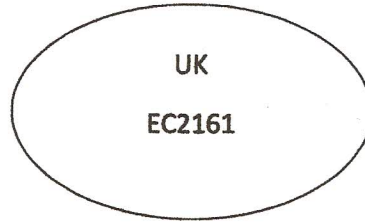
HALAL Certificate

Certificate No: JAJM/HAL001

Certificate Issue Date: 17.11.20

Certificate Expiry Date: 17.11.21

This is to certify that J. A. Jewitt (Meat) Ltd of Spennymoor, County Durham who have been approved by the Food Standards Agency in accordance with UK & EU legislation and have been granted full European Approval as a Co-Located Slaughterhouse & Cutting Plant, Approval Number:



J. A. Jewitt (Meat) Ltd carries out HALAL slaughtering of Cattle, Sheep and Goats under the supervision of an approved licensed Muslim slaughter man and approved by ABU Bakr Mosque.

We can confirm that MR H.A.ALMEJAMAI operates adhering to current and relevant UK & EU Animal Welfare, Food Safety & Hygiene Regulations when carrying out HALAL slaughtering practices.



Michael Jewitt

Azi B.A. LUTF

ABU Bakr Mosque



Halal (حلال) Certificate

Soanes Poultry Ltd

Church Hill Farm, Middleton on the Wolds, East Riding of Yorkshire. YO25 9UG

UK 2023

This is to certify that the slaughter, processing and packing of poultry (chicken) at the above site meets the requirements and standards of Islamic Shari'ah Laws and its products are suitable for Muslim consumption.



Authorised and signed by:

Mr Abubakir Hassan Hamad
Slaughter Supervisor

A handwritten signature in black ink, appearing to be 'A' with a flourish, positioned below the name and title of Mr Abubakir Hassan Hamad.

Bestwin Kdr
Engineering Manager

A handwritten signature in black ink, appearing to be 'B' with a flourish, positioned below the name and title of Bestwin Kdr.

Mr Kamran Nader Kader
Slaughterman

A handwritten signature in black ink, appearing to be 'K' with a flourish, positioned below the name and title of Mr Kamran Nader Kader.

Certificate Expiry Date 23rd May 2022

Special Dietary Requirements – Religious Slaughter Statement

Brendan Anderton Butchers Ltd ('ARVB') cater for a culturally diverse customer base and respect the dictums of those who require meat that has been religiously slaughtered.

With quality at the heart of what we do, customers can be confident that the animals sourced have been humanely raised and ethically processed in line with EC Animal Welfare Regulations.

Legislation stipulates that animals are stunned prior to slaughter but grants exemptions on religious grounds: *the non-stunned meat is intended to be eaten solely by those who require it for religious purpose.*

ARVB do not supply *non-stunned* Halal meat, therefore the stunned Halal meat supplied by ARVB can be consumed by *all* members of the community.

The products supplied by ARVB are derived from **stunned Halal carcasses**. It has been shown that the stunning method used does not result in the death of the animals and at the point of slaughter the neck-cut is performed by a Muslim who recites a short prayer.

In the absence of a regulatory framework and divergent views on standards for Halal certifying organisations, ARVB safeguard against vulnerabilities within the Halal meat sector by ensuring that ARVB Halal suppliers are accredited to British Retail Consortium (BRC), in addition to having their Halal slaughter methods approved. ARVB hold copies of suppliers' current accreditations and those endorsing religious slaughter. *The integrity of the pre-stunned Halal meat carcasses has been protected and customers can be confident in the hygiene and safety of the meat supplied.* ARVB carry out routine traceability challenges on pre-stunned Halal products.

ARVB are regularly audited by various third party UKAS accredited bodies and by the Meat Hygiene Standards on behalf of the FSA to ensure we are compliant throughout and meat is traceable, labelled correctly and of the nature, substance and quality expected.