



HalalCo Inc | 1360 Peachtree Street NE | Ste 930 | Atlanta, GA 30309

Certificate of Conformity

This is to certify that the Amick Farms facility located at 274 Neelson Street Hurlock, MD 21643, produces halal poultry products under the direct supervision of HalalCo according to the following standards' numbers: GSO 2055-1, UAE.S 2055-1, UAE.S 993, OIC/SMIC 1, and Malaysia (MS) 1500.

CERTIFICATE NUMBER:	HBNCB014-P7927-05082024
DATE CERTIFICATE FIRST ISSUED:	May 25, 2018
DATE CERTIFICATE REISSUED:	June 10, 2024
CERTIFICATE VALID UNTIL:	May 24, 2027
NAME OF CERTIFICATE OWNER:	Amick Farms
ADDRESS OF CERTIFICATE OWNER:	274 Neelson Street Hurlock, MD 21643
NAME OF MANUFACTURER /PRODUCER:	Amick Farms
MANUFACTURER/PRODUCER ADDRESS:	274 Neelson Street Hurlock, MD 21643
FSIS NO:	P7927
SCOPE OF CERTIFICATE:	GSO 2055-2 Food Chain Categories Category C: Food Manufacturing Subcategory CV: Animal Slaughtering
USE OF HalalCo MARK LOGO	Not Authorized Client Uses a Private Label

Ramin Mohagheghi /President



مرکز 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 POULTRY PLANT

يشهد مركز التعامل بالحلال في أوماها بان المجزر التالي مراقب صحيا وموافق عليه لذبح و انتاج الدواجن طبقا للشريعة الإسلامية بإشراف ذباحين مسلمين لإنتاج دواجن حلال صالحة لاستهلاك جميع المسلمين.

We certify that the slaughtering facility of

**Wayne Farms, Plant No. P-170
in Pendergrass, GA, USA**


has been inspected and approved by our Islamic organization for the slaughtering and packing / labeling of **Zabiha Halal Chicken** products by applying our procedure according to the Islamic Rites.

Wayne Farms plant is USDA inspected and fully equipped to produce Halal products suitable for Muslims consumption. All packages/ cases of the Halal chicken 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.: WFP-HC-REG1011
Issue Date: June 30th, 2025
Expiry Date: June 29th, 2026





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 POULTRY PLANT

يشهد مركز التعامل بالحلال في أوماها بان المجزر التالي مراقب صحيا وموافق عليه لذبح وانتاج الدواجن طبقا للشريعة الاسلامية بإشراف ذباحين مسلمين لإنتاج دواجن حلال صالحة لاستهلاك جميع المسلمين.

We certify that the slaughtering facility of

**Wayne Farms, Plant No. P-445
in Dobson, NC, USA**


has been inspected and approved by our Islamic organization for the slaughtering and packing / labeling of **Zabiha Halal Chicken** products by applying our procedure according to the Islamic Rites.

Wayne Farms plant is USDA inspected and fully equipped to produce Halal products suitable for Muslims consumption. All packages/ cases of the Halal chicken 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.: WFD-HC-REG1011
Issue Date: June 30th, 2025
Expiry Date: June 29th, 2026



HALAL



1360 Peachtree Street NE, Ste 930 Atlanta, GA. 30309

Holmes Foods
101 South Liberty Avenue
Nixon, TX 78140
P-1294

01 January 2026

To Whom It May Concern,

This letter certifies that P-1294 is staffed with Halalco's on site Muslim inspector. The inspectors are fully trained in various halal slaughter standards, such as SMIIC and other worldwide accepted standards.

Poultry products processed in the above mentioned plant receive Halal certificates after the completion of the Halal inspector's supervision, and submission of signed log sheets, by both Halalco's employees, as well as the plant's personnel, which ensures the integrity of the process. This documentation also notates the slaughter dates and helps with the traceability of the product.

With over 25 years of experience, Halalco is recognized domestically as well as internationally for its Halal services.

If you have any questions, please email us at documentation@halalco.us

M. Taha

Mohamed Taha

Authorized Representative



This certificate is valid from 01/01/2026 - 12/31/2026.



QUALITY PROGRAMS AND CONTINUING PURE FOOD GUARANTEE

Effective Date: 1 January 2026

Dear Valued Customer,

Below you will find, along with a continuing guarantee, information which concerns the Quality, Food Safety & Regulatory Affairs programs of Amick Farms, LLC poultry slaughter establishments P-7987, P-7927 and P-519.

HACCP/ Prerequisites

Amick Farms, LLC is committed to producing wholesome chicken products in accordance with all food safety and regulatory guidelines set forth by the US Department of Agriculture. Also, Amick Farms, LLC operates under a fully implemented HACCP Plan (Hazard Analysis and Critical Control Points) which meets or exceeds requirements set forth in 9 CFR 417. Amick Farms, LLC has identified appropriate Critical Control Points (CCP) for the process. The CCP limits are monitored at a minimum of each production day. The CCPs are validated by scientific research and internal monitoring. Furthermore, Amick Farms, LLC has in place Sanitation Standard Operating Procedures (SSOP) that meet all requirements set forth in 9 CFR 416. Additionally, Amick Farms, LLC has in place written supporting programs for Good Manufacturing Practices (GMPs), pest control, and, where necessary, allergen control.

Regulatory

Amick Farms, LLC is in compliance with all USDA/FSIS performance standard requirements with regards to *Salmonella* and *Campylobacter* control. Additionally, Amick Farms, LLC is a registered participant in the National Poultry Improvement Plan (NPIP) and testing birds for Avian Influenza according to this plan. There is a regular screening of all live poultry for pesticides and antibiotic/drug residues. Also, Amick Farms, LLC is in full compliance with all other applicable federal, state, municipal and local laws with respect to the manufacture, production, registration (if required), sale and transportation or distribution of such articles.

Animal Welfare

Amick Farms, LLC is committed to meeting all applicable regulations that pertain to animal handling and the proper care of animals as regulated by the USDA Animal Welfare regulations, as well as the current National Chicken Council (NCC) animal care guidelines. To demonstrate our commitment to Animal Welfare; the following steps have been taken:

- Amick Farms, LLC has training programs in place specifically designed to address animal handling issues.
- Industry experts have been used to design equipment and review the animal handling and slaughter process.
- Amick Farms, LLC completes daily monitoring audits to ensure animal handling requirements are met.

Amick Farms, LLC

Post Office Box 2309 • Batesburg-Leesville, SC 29070
(803) 532-1400 • (800) 926-4257 • FAX (803) 532-1441



PREMIUM CHICKEN PRODUCTS

Amick Farms, LLC is committed to the highest standards of animal welfare. Our commitment includes regular welfare checks and verifications; regular third-party audits by outside experts; and rigorous internal audits conducted by a Quality Assurance professional who has been certified by the Professional Animal Auditor Certification Organization, or PAACO, an independent organization that has been widely recognized for excellence and leadership in animal welfare auditing.

Audits

Amick Farms, LLC conducts annual independent third party Food Safety and Animal Welfare audits. In 2009, Amick Farms, LLC obtained certification to be in compliance with Global Food Safety Initiative (GFSI) standards for Food Safety and Quality. The animal welfare audits conducted have confirmed compliance with the National Chicken Council Animal Care Guidelines.

Recall and Traceability

Recall procedures are in place such that in emergency, all products that are produced can be traced as product codes and volumes shipped by the location shipped to. Amick Farms, LLC has a Recall Team made up of personnel identified according to the necessary disciplines needed for prompt action. Members of this team include Production, Sales, Technical Services, Public Affairs, and Legal.

Food Defense

Amick Farms, LLC is access controlled, fenced and guarded. Visitors are restricted from access to production areas, except under certain strictly controlled circumstances. Amick Farms, LLC operates under a fully developed and implemented Food Defense program and these procedures are reviewed on a regular basis.

Continuing Pure-Food Guaranty

1. In consideration of purchases from Amick Farms, LLC ("Seller") by customer ("Buyer") of articles subject to the Federal Food, Drug, and Cosmetic Act of 1938, as amended, and the Poultry Products Inspections Act, as amended, (individually a "Federal Act" and collectively, the "Federal Acts") the article(s) comprising each shipment or other delivery hereafter made by Seller to or on the order of Buyer is guaranteed, as of the date of such shipment or delivery, to be, on such date:
 - (a) Not adulterated or misbranded within the meaning of said Federal Acts, as amended, including the Food Additives Amendment of 1958 to the Federal Food, Drug and Cosmetic Act of 1938, to the extent said Federal Act is then effective and applicable;
 - (b) Not an article which may not, under the provisions of said Federal Acts, be introduced into interstate commerce;
 - (c) not adulterated or misbranded within the meaning of laws or ordinances of the state or city to which such article is shipped by Seller, the adulteration and misbranding provisions of which are substantially the same as those found in said Federal Acts; and

Amick Farms, LLC



- (d) where applicable, in compliance with the Federal Hazardous Substances Labeling Act.
2. This guaranty is provided by Seller subject to the condition that if an article is packed and shipped or delivered under a label designed or furnished by Buyer, Seller's responsibility for misbranding shall be limited to that resulting from the failure of the article to conform to the statements contained on such label.
 3. Unless a sales agreement between the parties provides otherwise, Seller agrees to hold harmless, indemnify and defend Buyer, its employees, directors, and officers from and against all direct loss, cost, damage and expense (including reasonable attorneys' fees) to the extent resulting from Seller's breach of its continuing pure food guaranties as provided in paragraph 1 above.
 4. This continuing pure food guaranty supersedes and replaces any continuing pure food guaranty previously given by Seller to Buyer and shall continue in effect until written notice of revocation is provided by Seller.

Thank you for the opportunity to provide you with this insight into our Quality, Food Safety and Regulatory programs.

Please feel free to contact me if you have any further questions.

Sincerely,

Craig Williams
Assistant Vice President of Operations
Amick Farms, LLC
Est. P-7987, P-7927, & P-519

Amick Farms, LLC

Post Office Box 2309 • Batesburg-Leesville, SC 29070
(803) 532-1400 • (800) 926-4257 • FAX (803) 532-1441



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 POULTRY PLANT

يشهد مركز التعامل بالحلال في أوماها بان المجزر التالي مراقب صحيا وموافق عليه لذبح الحيوانات طبقا للشريعة الاسلامية بواسطة ذباحين مسلمين لانتاج لحوم الدواجن الحلال الصالحة لاستهلاك جميع المسلمين.

We certify that the slaughtering facility of

**Case Farms, Plant No. P-419
in Morganton, NC, USA**

has been inspected and approved by our Islamic organization for the slaughtering of poultry and packing/ labeling of

Halal Chicken Products

by applying our procedure according to the Islamic Rites.

This **Case Farms** plant is USDA inspected and fully equipped to produce Halal products suitable for Muslims consumption

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.

Serial No.: CFL-HC-REG1031

Issue Date: April 15th, 2026

Expiry Date: April 14th, 2027

Signed,

Dr. Ahmad Al-Absy,
Halal Director





1360 Peachtree Street NE, Ste 930 Atlanta, GA. 30309

Pilgrim's Pride Corporation
330 Co-op Drive
Timberville, VA 22853
P-56

01 January 2026

To Whom It May Concern,

This letter certifies that P-56 is staffed with Halalco's on site Muslim inspector. The inspectors are fully trained in various halal slaughter standards, such as SMIIC and other worldwide accepted standards.

Poultry products processed in the above mentioned plant receive Halal certificates after the completion of the Halal inspector's supervision, and submission of signed log sheets, by both Halalco's employees, as well as the plant's personnel, which ensures the integrity of the process. This documentation also notates the slaughter dates and helps with the traceability of the product.

With over 25 years of experience, Halalco is recognized domestically as well as internationally for its Halal services.

If you have any questions, please email us at documentation@halalco.us

Mohamed Taha

Authorized Representative



This certificate is valid from 01/01/2026 - 12/31/2026.

Certificate #

7108

Date of Audit

Nov 14, 2025

Date of Decision

Jan 5, 2026

Date of Expiration

Feb 24, 2027

**Date of Next
Re-Certification Audit**

Dec 11, 2026

Audit Type

Recertification

Certificate

**Mérieux NutriSciences Certification LLC certify
that having conducted an audit at**

Wayne Sanderson Farms LLC - Dobson

802 East Atkins Street

Dobson, North Carolina, UNITED STATES, 27017

**Is registered as meeting the requirements of the
SQF Food Safety Code for Animal Product Manufacturing Edition 9**

07. Slaughtering, Boning, and Butchery : chicken



Issuing Officer



Authorizing Officer

Mérieux NutriSciences

● 401 N. Michigan Avenue Suite 1400, Chicago, Illinois 60611
● Tel. : +1 (312) 938-5151 ● www.merieuxnutrisciences.com/us



Certificate #

7110

Date of Audit

Sep 25, 2025

Date of Decision

Nov 6, 2025

Date of Expiration

Dec 24, 2026

**Date of Next
Re-Certification Audit**

Oct 10, 2026

Audit Type

UNANNOUNCED

Certificate

**Mérieux NutriSciences Certification LLC certify
that having conducted an audit at**

Wayne Sanderson Farms, LLC- Pendergrass

977 Wayne Poultry Road

Pendergrass, Georgia, UNITED STATES, 30567

**Is registered as meeting the requirements of the
SQF Food Safety Code for Animal Product Manufacturing Edition 9**

07. Slaughtering, Boning, and Butchery : poultry, raw chicken

08. Manufactured Meats and Poultry : chicken, marinated
poultry, value added poultry

Jamy Moore

Issuing Officer

Dennis W. Anderson

Authorizing Officer

Mérieux NutriSciences

● 401 N. Michigan Avenue Suite 1400, Chicago, Illinois 60611
● Tel. : +1 (312) 938-5151 ● www.merieuxnutrisciences.com/us



**Better Food.
Better Health.
Better World.**