

This letter serves to confirm that the cutting/de-boning and processing of meat products at The Spice Time & Balti Company, Birmingham are being monitored and certified by Halal Monitoring Committee Ltd (HMC) in UK. The products are marked with the HMC logo, after inspection and found to be completely satisfactory in accordance with the criteria of HMC.

HMC is a Charity registered body that certifies and approves meat and poultry slaughtered in UK and Europe for the 'Halal' food market. HMC has strict criteria that must to be adhered to before it will approve and certify any product. The same criteria apply to poultry, sheep and beef. The main criteria for HMC certification are as follows:

- No stunning prior to slaughter
- Manual slaughter by hand of a Muslim (No mechanical blade slaughter)
- Verbal recitation of Allah's name – no blessed blades or pre-recorded Tasmiya
- Ensuring the minimum amount of vessels are severed
- Supervision from Slaughter through to cutting/de-boning & processing
- Regular and random monitoring of products received by retail outlets

In slaughterhouses where production is carried out for HMC certification at least one HMC inspector will be present during the time of production to ensure all criteria are met.

After the slaughter process the meat and poultry is stamped, labelled and sealed to identify it as monitored and certified as HMC approved. This process is also carried out at other plants by HMC inspector who personally applies any traceable certifying devices and oversee the sealing and packaging of products post cutting/de-boning and processing

This letter furnishes accreditation for product supply from The SpiceTime & Balti Company for the period that it remains listed on our certified suppliers listing on the HMC website.

If any more information is required with regards to HMC and the criteria applied please visit our website [www.halalmc.co.uk](http://www.halalmc.co.uk)



M S Giga  
Account & Contract Manager  
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