

Gow Kiser Inc.

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July 7, 2003

Afzal Lokhandwala
AFCO Services
810 E. Roosevelt
Lombard, IL 60148

Mr. Lokhandwala,

I have outlined below the procedures that are in place at our Athens, GA processing facility to produce product in accordance with generally accepted HALAL guidelines. Mohamed Mubarak is in our processing facility daily to observe and certify that the chicken that you receive is processed in accordance within HALAL guidelines.

Process Flow

- Poultry is transported live from the poultry farms to the processing plant.
- Poultry is conveyed into plant and is hung by hock live on shackles.
- Chickens travel from the live hang area to stunner in approximately one minute.
- Chickens travel to mechanical kill device in approximately fifteen seconds.
- Chickens are individually cut through jugular vein and trachea; head not removed. A back-up killer is stationed to insure birds are killed prior to scalding.
- Chickens are allowed to bleed thoroughly while traveling to scalding for approximately two minutes.
- Each processing line runs at 140 birds per minute.

Mohamed Mubarak certifies the birds were alive before slaughtering, and that the jugular vein and trachea were cut and the animal was left to bleed thoroughly. Mohamed Mubarak performs the (takbir) blessing.

I have enclosed a copy of the document that Mohamed completes daily. This document is posted daily for the USDA inspectors and plant management review prior to the HALAL emblem being applied to labels.

The plant is thoroughly cleaned and sanitized after each five hours of processing. The plant must pass daily pre-operational sanitation inspections performed by both plant personnel and USDA inspectors before production can start for any given day.

I have also attached a copy of our company's feed statement that documents that fact that our feed is all natural containing no pork by-products. Please feel free to call me if you have any further questions.

Sincerely,

Bjua,⁴ - GOU41~

Brian Coan
National Accounts Manager
Foodservice Sales

Cc: Bob Lewis, UFPC
Brian Roberts, Gold Kist
Steven Fuller, Gold Kist