

The Halal program at Townsend is sponsored and supervised by Halal Transactions of Omaha. This Islamic organization oversees the processing of all the Halal poultry products that we produce at all of our plants. The Halal procedure of Halal Transactions is based on the Islamic Shariah and is approved by Muslim Ulama and religious Imams who provide guidance on Islamic issues such as Halal. Our procedure meets the three basic requirements for Zabiha Halal: Tasmiah by a Muslim in person, using a sharp knife to make a sharp cut on front of the neck of the chicken (cutting through the trachea, esophagus and major blood vessels) and thorough bleed out of the birds at time of slaughter. Therefore we produce Zabiha Halal Chickens full time at all of our facilities. Furthermore, since all of our chickens are naturally grown, healthy at time of slaughter, inspected by USDA officials and they are treated humanely, Townsend's chickens are Tayyib Halal. All the Halal products that we sell are labeled with a Halal Logo and each shipment is accompanied with a Halal certificate issued by Halal Transactions.

If you have further question please feel free to contact Dr. Ahmad Al-Absy, Director of Halal Processing and Certification at (402) 572-6120 or by e-mail at: halal2eat@hotmail.com.



ذبيحه حلال
ZABIHA HALAL

Produced According to Islamic Rites

Halal Transactions of Omaha