

Subject: Clarification on Our Halal Food Option

We would like to provide further clarification, based on information from our catering company, **Taylor Shaw**.

Their meals are prepared using **halal-suitable products**, which means that:

- The poultry and meat are sourced from producers who operate to halal-suitable standards.
- The animals are treated humanely throughout the supply chain.
- The halal-suitable products are **pre-stunned humanely** before slaughter and are within hearing range of a **religious blessing**, with **non-alcoholic sterilisation** in place.

This is different from **HMC Halal** meat (Halal Monitoring Council), where animals are **not pre-stunned** and a representative from the HMC is **present during the slaughter**.

Taylor Shaw has confirmed that:

- Over 85% of the UK poultry market operates to halal-suitable standards to minimise animal carcass waste.
- None of the products purchased for schools are **HMC (non-stunned) halal**.
- All halal-suitable meat used can be supported by **halal certification** for halal-suitable production (not HMC-certified).
- HMC halal is only supplied upon specific client request and through a separate supply chain.

If you have any questions or would like to discuss this further, please don't hesitate to contact us.