

**Response from Whole Foods Market concerning Ritual Slaughter,  
02 November 2010**

Thank you for contacting Whole Foods Market with your concerns about Halal slaughter. At Whole Foods Market, regardless of whether the chicken, lamb or beef is labelled as Halal or not, the animal must be stunned before slaughter. This is a condition of being able to be sold in our stores, even with Halal certification (which is separate). Verification that the animals are being stunned is part of our Animal Welfare audits at the slaughter facility.

In order for any meat or poultry product to be sold as 'Halal' at Whole Foods Market, all of the following requirements must be met:

1. All meat and poultry must be stunned and rendered insensible prior to exsanguination;
2. A current, animal welfare audit with a passing score (where Halal slaughter has been audited), must be reviewed and approved by WFM;
3. Only recognized Halal certification bodies can be used (e.g. IFANCA; Islamic Services of America);
4. A current Halal certificate with all supporting documentation must be submitted for review to WFM;
5. Only pre-packed Halal certified products are permitted to be sold at store level;
6. Supplier will incorporate the Halal certification seal into the product label in accordance with the Certifiers requirements;
7. Product label(s) and all supporting documentation must be submitted for review to WFM;
8. Supplier must receive written approval from WFM before Halal labelled product can be sold in WFM stores.

I hope this information is helpful.

Best regards,

Global Customer Information Specialist | Whole Foods Market