

AVIE

HALAL POLICY & SUPPLIER OVERVIEW



November 2025

AVE Standard Meat Sourcing Policy

As a responsible company we regard the welfare of livestock as a matter of utmost importance. Within our Sourcing Policy* we have defined our standards relating to animal welfare, which are applicable to all suppliers of beef, pork, lamb, poultry across all our businesses.

As part of our Sourcing Policy, we require all suppliers of meat and poultry products to procure material produced from livestock reared in accordance with the Five Freedoms, as developed by the Farm Animal Welfare Council, regardless of country of origin.

This includes.

- Freedom from Hunger and Thirst - by providing ready access to fresh water and a diet to maintain full health and vigour
- Freedom from Discomfort - by providing an appropriate environment including shelter and a comfortable resting area
- Freedom from Pain, Injury or Disease - by prevention or rapid diagnosis and treatment
- Freedom to Express Normal Behaviour - by providing sufficient space, proper facilities and company of the animal's own kind
- Freedom from Fear and Distress - by ensuring conditions and treatment which avoid mental and suffering

As a minimum, all meat and poultry purchased are from animals reared to meet the legal standards required on animal welfare, as operated in the source country and are Farm Assured.

Our global suppliers are required to comply with recognised EU and global animal welfare standards and are audited accordingly.

All our suppliers provide enhanced options of Red Tractor, RSPCA, Freedom Foods, Free Range Foods

We undertake regular supplier audits and review price structures against market benchmarks to ensure products and pricing are sourced from the best suppliers in the UK market.



Halal Procurement at AVE

AVE recognises the importance of meeting the specific Meat and Poultry requirements of Faith School settings by ensuring the provision of Halal-certified products that meet both religious expectations and UK regulatory standards.

The UK Halal meat industry is required to comply fully with all UK—and former EU—food safety, hygiene, and animal welfare legislation, enforced by regulatory bodies such as the Food Standards Agency (FSA). The only permitted exemption relates to religious slaughter, where non-stun practices are allowed under specific legal provisions.

Our procurement approach for Halal-certified Meat and Poultry is designed to balance product quality, provenance, sustainability, and value for money, while ensuring strict alignment with the certification requirements of the products we source.

There are more than **20 Halal certification bodies** operating within the UK, and suppliers may work with different organisations depending on their geographical location, production facilities, and the type of meat or poultry supplied.

At present, our approved Halal Meat and Poultry suppliers work with one or more of the following recognised Halal certification bodies:

- **HMC** – Halal Monitoring Committee
- **Sharia Halal Board**
- **HMB** – Halal Monitoring Board
- **HFA** – Halal Food Authority
- **HCO**– Halal Certification Organisation
- **RACS** – Quality Certificates Issuing Services (Halal Europe)
- **SICHMA** – Supreme Islamic Council of Halal Meat (Australia)



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Halal Certification Process matrix							
Certification Body	HMC	HMB	Sharia Halal Board	RACS	HCO	HFA	SICHMA
Primary Stance on Slaughter	Non-stun only	Non-stun only	Stunning allowed but Hand slaughter only buy Muslim Slaughterman	Stunning allowed under defined conditions	Stunning allowed under conditions	Stunning permitted	Stunning permitted
Supplier Approval	Strict approved supplier list	Strict approved supplier list	Strict Sharia-approved supplier list	Documentation-based approval	Documentation + audit framework	Documentation-based	Approved supplier list
Animal Source / Origin	HMC-approved farms	HMB-approved farms	Sharia-approved farms only	Halal-certified farms	Halal-certified farms	Halal-assured farms	Halal-approved farms
Invocation (Tasmiyah)	Individual recitation required	Individual recitation required	Individual recitation required	Individual or pre-recorded	Individual recitation preferred	Individual or pre-recorded	Pre-recorded permitted
Slaughter Method	Hand slaughter only	Hand slaughter only	Hand slaughter only	Hand or machine (with requirements)	Hand or machine (with controls)	Machine slaughter allowed	Machine slaughter allowed
Stunning Policy	No stunning permitted	No stunning permitted	No stunning permitted	Controlled stunning permitted	Stunning permitted under oversight	Stunning permitted	Stunning permitted
Slaughterer Requirements	Muslim slaughterer	Muslim slaughterer	Muslim slaughterer	Muslim slaughterer	Muslim slaughterer	Trained Muslim operative (varies)	Trained operative (pre-recorded acceptable)
On-site Monitoring	Full-time onsite monitor	Full-time onsite monitor	Ongoing monitoring during slaughter	Periodic audits	Scheduled audits	Occasional audits	Random audits
Processing (Cutting, Deboning)	Fully supervised; strict segregation	Fully supervised; strict segregation	Supervised; segregation required	Segregation required	Segregation required	Segregation required	Segregation required
Packaging & Labelling	Labels applied only by HMC inspector	Labels applied only by HMB inspector	Sharia Halal Board label control	Verified during audits	Verified during audits	Verified	Verified
Storage & Transport	Strict segregation	Strict segregation	Strict segregation	Segregated storage & handling	Segregated storage & handling	Segregation required	Segregation required
Certification Issued	After full monitoring approval	After full monitoring approval	After Sharia compliance checks	Following compliance review	After audit compliance	After audit or supervisory review	After audit approval
Market Scope	Strict non-stun, traditional halal consumers	Strict non-stun halal consumers	Sharia Halal Board	Manufacturing & export markets	Manufacturing, processing & retail supply	Retail & large foodservice	Export-oriented (Australia → Middle East & Asia)

Processes once Halal Meat & Poultry have arrived too our suppliers

Our appointed Halal suppliers will source all Halal products exclusively from reputable and approved sources.

On arrival at their processing facility, all products will be checked and **segregated where required**.

Each delivery will be **checked** and stored **separately from standard (non-Halal) meat products**.

At no point will Halal meat or poultry be prepared or handled at the same time as non-Halal products.

- If any specific processing is required, such as marinating, all equipment will be **thoroughly cleaned and sanitised** prior to use.

Once processing is complete, all products will be **clearly labelled** and **kept always segregated from non-Halal items**.

All HMC-certified meat and poultry suppliers will have an **HMC-appointed monitor** present to oversee all Halal products throughout processing.

- Only the HMC monitor is authorised to apply final certification labels to finished goods.



Halal Logo to differentiate from Standard Line

Unique Product Code





Spice Time



Spicetime & Balti Company

254 Summer Lane, Newtown, Birmingham, B19 2PX
01213333842

More

254 Summer Lane, Newtown, Birmingham, B19 2PX

Sabir Hussain - 01213333842

Beef - Beef (fresh & frozen)

Beef Burgers

Beef Kebabs

Chicken - Chicken (fresh & frozen)

Chicken - Marinated/Fried/Grilled Chicken & Meat Portions

Chicken - Pasties

Chicken Burgers

Chicken kebabs

Chicken Samosas

Chicken Sausages

Chicken Spring Rolls

Lamb - Lamb (fresh & frozen)

Lamb - Lamb/Sheep (fresh & frozen)

Lamb Burgers

Lamb kebabs

Please note that HMC board does not issue is audited members a certificate instead they maintain any registered members status on their website thus to avoid certification fraud
<https://halalhmc.org/meat-suppliers/>

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theo's
creative with food



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