

Hilton Foods

Crustacean policy statement

At Hilton Foods, animal welfare is important to us and our customers, and is integral to our business. We recognise Crustaceans as sentient beings and take into account their welfare implications during farming, transport, and slaughter for each of the species we work with. This policy is a continuation of Hilton Foods' Animal Welfare Policy and Statement in which we described our approach to the well-being of animals in our supply chains.

<https://www.hiltonfoods.com/media/ckeg4z1t/hilton-foods-animal-welfare-statement-2023.pdf>

We disclose all purchased and manufactured seafood sourcing in the Ocean Disclosure Project. This policy covers all those species included in that disclosure.

We do not purchase or sell live crustaceans and do not own fishing vessels or farms.

Our progress against our 8 animal welfare objectives in crustaceans

1. No animals are from cloned stock or subject to genetic engineering.

Progress: No crustaceans come from cloned stock or are subject to genetic engineering.

100% compliant.

2. Animals are free from close confinement.

Progress: In aquaculture we use science-based stocking densities according to individual species and farming system. This is not relevant for capture fisheries.

100% compliant.

3. Animals are provided with environmental enrichment that promote species typical behaviour.

Progress: We are engaging with stakeholders and suppliers to support research on enrichment in crustaceans.

4. Animals are free from routine painful procedures.

Progress: We are committed to eliminating eyestalk ablation in our global supply chain as soon as feasible and we are working with our suppliers to agree on a plan to eliminate it. Our aim is to have no eyestalk ablation in our UK supply chains by the end of 2026.

5. No routine use of antibiotics. Antibiotics are used judiciously to treat sick animals only when withholding treatment will negatively impact their welfare.

Progress: There is no routine use of antibiotics in crustaceans, this is verified at audit.

100% compliant.

6. Travel times are kept to a minimum and are not greater than eight hours

Progress: Our focus for crustacean transport, is ensuring that water quality parameters are in line with best practice.

7. All farmed animals, including seafood are effectively stunned prior to slaughter.

Progress: All our farmed crustaceans and wild crabs and lobsters are stunned prior to slaughter.

100% compliant.

8. Slaughter facilities and farms are certified to recognize farm animal welfare assurance schemes.

Progress: All of our aquaculture sites are certified.

100% compliant for aquaculture.

Capture fisheries

Hilton Foods is committed to reducing the negative effects of capture methods and are members of the Catch Welfare platform, to investigate science-based solutions to reduce stress levels in capture fisheries species, including decapods crustaceans.

When evaluating seafood sources, including Crustaceans, we assess by-catch mitigation actions taken by a fishery or a particular supply chain. For example, some suppliers of cold-water prawns are using sorting grids while other fisheries are focusing on the permanent or seasonal closure of areas when the bycatch is above a threshold.

Our standard requires our suppliers implement best practices as defined in the Ghost Gear Initiative framework to avoid, mitigate, and remediate ghost gear.

We aspire to source from certified wild capture fisheries. Currently we are successful in reaching this ambition for 98.1% of our wild capture fisheries.

Further detail can be found here in our Ocean Disclosure Project.
<https://oceandisclosureproject.org/companies/hilton-food-group>

Aquaculture

We only purchase farmed crustaceans from independently certified farms, and we collect outcome measures and antibiotics use in 100% of our supply chain. The certifications we accept are Global Gap, Best Aquaculture Practice, Aquaculture Stewardship Council and Organic Certification.

	Whiteleg prawns (<i>Litopenaeus vannamei</i>)	Black tiger prawns (<i>Penaeus monodon</i>)
2023	0 use of antibiotics	0 use of antibiotics

We are committed to eliminating eyestalk ablation in our supply chain as soon as feasible and we are working with our suppliers to agree on a plan to eliminate it globally. We are aiming to eliminate this practice in the UK supply chain by 2026.

	Whiteleg prawns (<i>Litopenaeus vannamei</i>)	Black tiger prawns (<i>Penaeus monodon</i>)
2023	0% compliance	100% compliance

Slaughter

We are committed to humane slaughter in our supply chain.

	Whiteleg prawns (<i>Litopenaeus vannamei</i>)	Black tiger prawns (<i>Penaeus monodon</i>)	Brown Crab (<i>Cancer pagurus</i>)	American lobster (<i>Homarus americanus</i>)
2023	87% Electric stunner 13% Thermal shock/ stunning	100% Thermal shock/ stunning	100% Electric stunner	100% Electric stunner

Hilton Foods Seafood was one of the first businesses to use electric stunner with their main Whiteleg prawn supplier for which Compassion in World Farming

awarded us the Innovation award in 2021. This built upon work we did in other species and brought this learning to crustaceans.

We are investigating the use of better slaughter techniques in other species not listed in the table above and following the development of Seafish guidance in the handling and despatch of Crustaceans. We will be working with our suppliers to implement those approaches in our supply chain.

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