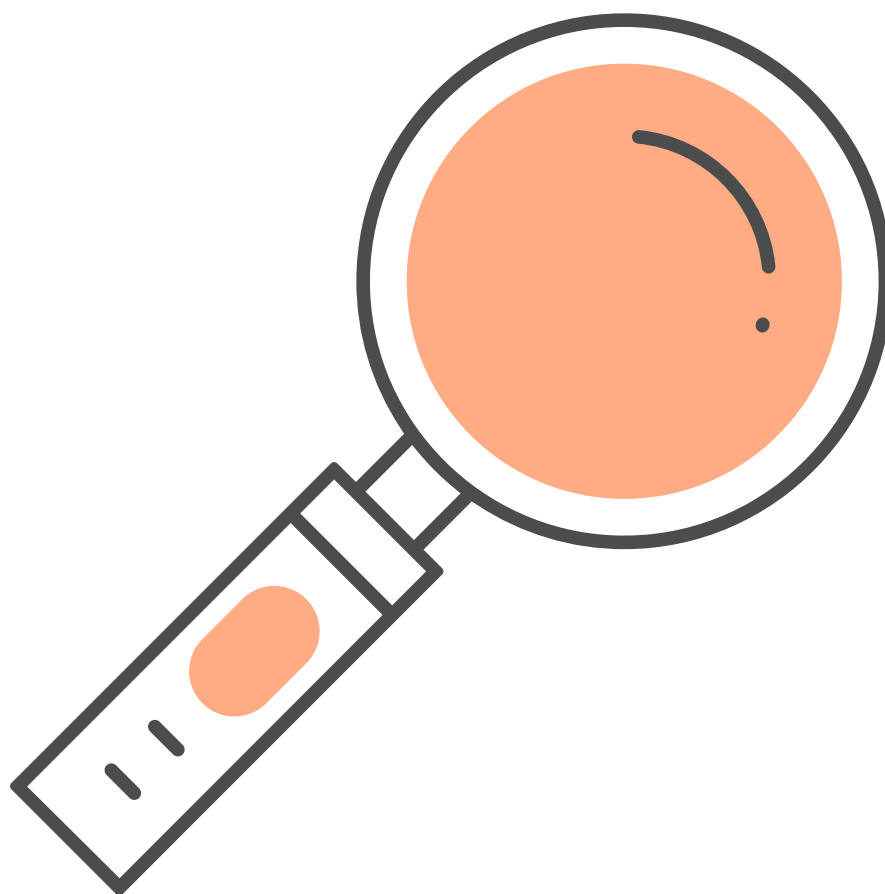


**RESPONSIBLE  
SOURCING**



# Supply chain analysis

CRUSTACEANS

**RSPCA** 

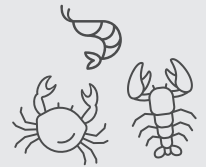
# Supply chain analysis

## CRUSTACEANS

RESPONSIBLE  
SOURCING

### Animal welfare considerations

- By-catch
- Capture and slaughter method
- Holding of live animals in tanks in restaurants



If you have specific questions or challenges arising from your supply chain analysis, get in touch with [RSPCA Australia](#).

Crustaceans are invertebrate animals and include commonly eaten species such as crabs, lobsters, crayfish, shrimps, and prawns.

### Product range

**Crustacean:** live, meat (fresh, processed)

**By-products:** pet food, pet treats, prebiotics, food colourant, feed additive

### Step one

Where are crustaceans or by-product used in your business?

- Are you using crustaceans on site?
- Are you buying in products that contain crustaceans?
- Are you buying in crustacean by-products?

What crustaceans or by-product are used in your business?

- Is the crustacean used on site fresh or value added?
- Is the crustacean by-product fresh or value added?

### Step two

For crustaceans and/or by-product used in your business, ask your supplier:

- Is the product certified by a third party?  
If so, which certification program.
- What country/ies is the crustacean/by-product sourced from?
- What species of crustacean is used for meat/by-product?
- What is the method of sourcing or production (e.g. commercial capture, farming) of crustaceans/by-product?
- Is your supplier also the fishery/producer?  
If not, how many suppliers are involved in the chain back to the fishery/producer?
- If wild-caught, what is the catching method used?

- If a by-product, what is the catching method used for the primary fishery?
- What is the policy for dealing with non-target by-catch?
- Has the primary fishery put in place measures to prevent or reduce by-catch?
- If farmed, what husbandry practices are carried out and how?
- Is the removal of eyes or eyestalks carried out on female breeding animals?
- What is the method of stunning/killing of the crustacean?

### Step three

Compile your findings to work out the following:

- The percentage of certified crustacean meat/by-product in your business supply chain
- The proportion of Australian crustacean meat/by-product and any imported product
- A list of all producers supplying your business
- Measures for preventing/reducing by-catch
- Husbandry practices, farming methods, capture methods and killing methods

### Step four

Review your organisations current supply chain to identify the animal welfare issues using the information collected from the first three steps.

### Step five

Implement plan within your organisation to address the identified issues. See RSPCA Australia's 'How to develop an animal welfare policy' for more information.