



*Our Commitment
To
Decapod Welfare
July 2024*

LYONS SEAFOODS



LABEYRIE
FINE FOODS

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Animal Welfare
(Sentience) Act 2022

CHAPTER 22

Explanatory Notes have been produced to assist in the
understanding of this Act and are available separately.

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Introduction

Lyons Seafoods, part of the Labeyrie Fine Foods Group is the UK's leading supplier of freshly cooked prawns, shellfish and other seafoods.

We recognise that there are various social and environmental impacts associated with the production of our raw materials and we are fully committed to sourcing in the most responsible way with the greatest regard to animal welfare. It is now well documented that decapod crustaceans are capable not just of a reflex, nociceptive response, but of an actual *experience* of pain. We have a duty of care to ensure that the capture and processing of our shellfish are done using the most humane methods of slaughter and practice.

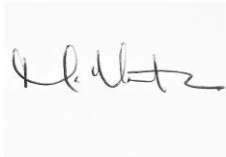
We fully acknowledge that decapod crustaceans are sentient animal and very much welcome the UK Animal Welfare (Sentience) Act that was enacted in 2022.

The scope of this statement covers all the decapod crustaceans purchased by Labeyrie Fine Foods UK namely Lyons Seafoods Ltd (Warminster).

This statement has been reviewed and approved by our UK Managing Director.

Date: 10th July 2024

Signed:



Mark Newton

Managing Director LFF UK

1. Our Business

LYONS SEAFOODS



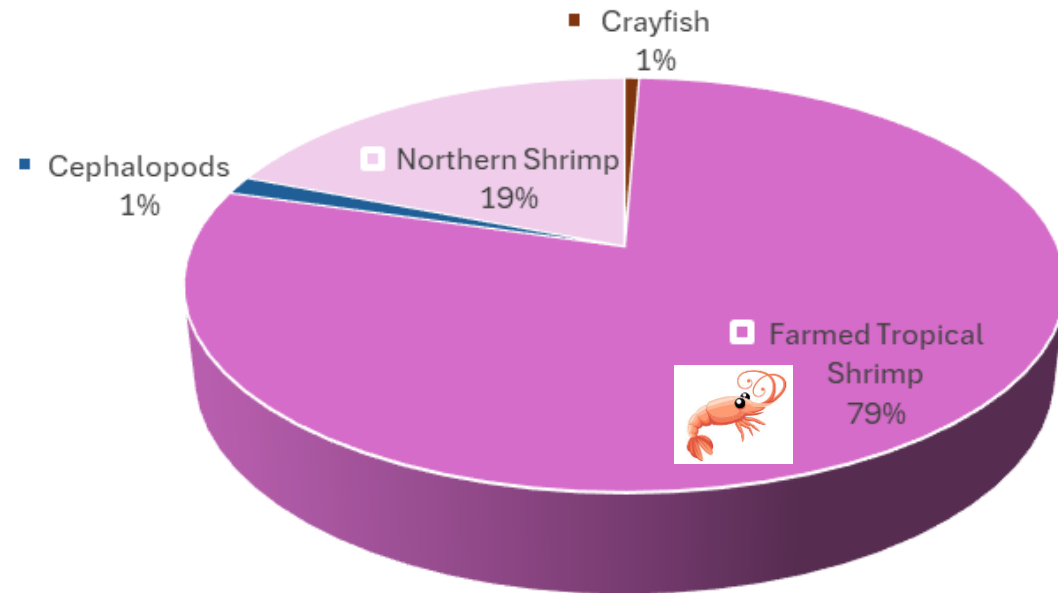
Lyons Seafoods, part of Labeyrie Fine Foods Group, is a UK leading speciality private label seafood business. Our product range includes farmed tropical prawns and a variety of wild seafood such as northern prawns, mussels, scallops, squid, and crayfish.

Lyons Seafoods started production in 1958 and has undergone significant transformation over the past 50 years.

[Home - Labeyrie Fine Foods \(labeyrie-fine-foods.com\)](https://www.labeyrie-fine-foods.com)

[Responsibility | Lyons Seafood Co. \(lyons-seafoods.com\)](https://www.lyons-seafoods.com)

Decapods Purchases Split July 2023 - June 2024



2. Our Sourcing Countries



3. Our Values & Governance

Animal Welfare is embedded in our LFF Group Corporate CSR strategy. It is one of our four priority workstreams.

[Our CSR commitments - Labeyrie Fine Foods \(labeyrie-fine-foods.com\)](https://www.labeyrie-fine-foods.com)

[animal-welfare-policy-synthetic-version.pdf \(labeyrie-fine-foods.com\)](https://www.labeyrie-fine-foods.com/animal-welfare-policy-synthetic-version.pdf)

At Lyons Seafoods, the overall CSR strategy is overseen by Mark Newton, Managing Director, LFF UK.

The Director of Sustainability and Supplier Assurance (direct report into the Managing Director) defines and oversees the implementation of Lyons Seafoods' animal welfare strategy,

She ensures that it aligns with our group's overall strategy (as detailed in our [CSR Report LFF GROUP](#)) and our individual customers' needs and vision. She leads a team of experts that work with Lyons Seafoods' supply chains to ensure implementation and compliance with the requirement of our codes and policies.



4. Our Policies

We build long term partnerships with all our suppliers who share our values and who are prepared to commit themselves to our [LFF Animal Welfare policy](#) and our LFF Shellfish code of conduct.

These documents address the responsible sourcing and animal welfare standards that we expect to be applied across all our LFF UK Shellfish suppliers.

Capture Methods:

Suppliers must be able to demonstrate they use the most selective fishing gear to ensure all efforts are in place to minimise the capture of non-targeted species (minimised by-catch) and endangered, threatened or protected species (ETP).

All suppliers of fishery products must be compliant with section 6 of the Global Ghost Gear Initiative Best Practice Framework.

LFF accepted capture methods for our wild decapod are:

- Cold water prawns: bottom otter trawl with Nordmoere grid
- Crayfish/Lobster: pots and traps

Mutilation:

We understand that the process of eyestalk ablation is widely used in prawns' reproduction facilities (hatcheries) to stimulate spawning.

All the prawns' hatcheries we use have invested in research and development into alternate methods of reproduction, ensuring that 100% of the prawns we purchased are from non-ablated broodstock.

4. Our Policies

Farming, Transportation

Farmed Tropical prawns:

Health and biosecurity plans are central controlled documents to protect and promote shrimp health throughout the whole production cycle. We require the farms to have a documented Shrimp Health and Welfare (H&W) plan developed with a suitably competent Shrimp health expert (and other experts where required).

With the exclusion of transfer Post Larvae (PL) from hatcheries to the farm, or movement of prawns from pond to pond, Lyons Seafoods **does not allow live transportation** of prawns from pond to factory.

Other decapods:

We are aiming for journey time from landing to processing to be less than 24 hours.

Harvest , Slaughter & Live Sale

The harvest is a vital part of decapods production and suppliers must ensure that animal welfare standards are met and adhered to during the entire process.

Farmed Tropical prawns:

We are working with experts and our supply chains to review current harvest methods and are exploring if a move to electrical stunning is more appropriate than ice slurry thermal shock. 45% of our suppliers are currently trialling suitability of electrical stunning vs. thermo shock.

Until a methodology is validated, we require our producers to ensure prawns are immersed in ice cold water for suitable length of time (temperature must remain below 4°C at all times).

Cold water Prawns:










They are all landed dead

Live Sale:

Lyons Seafoods **is not involved** in any live sale of decapod crustaceans.



5. Participation and Collaboration

Partner		Purpose	Project & Initiative
Aquaculture Stewardship Council (ASC)		The ASC is an independent, international non-profit organisation, that manages the world's leading certification and labelling programme for responsible aquaculture.	All our tropical prawns are ASC certified
Earthworm Foundation		An impact driven global non-profit organisation working on the ground to create scalable solutions for nature and people to thrive. In the field they create, test and scale new ways of production and doing business	Participation in the Ecuadorian Shrimp Working Group
Marine Stewardship Council		The MSC is an independent, international non-profit organisation, that manages the world's leading certification and labelling programme for responsible fisheries.	All our cold-water prawns are MSC certified
Bankiva		Independent office of consulting and expertise in farmed animal welfare	Dedicated prawns' welfare programme
Seafish		A public body supporting the UK seafood sector	Participation in the Industry Working developing a crustacean's code of practice
Sustainable Seafood Coalition		A forum for collaboration, innovation, and development of consistent approaches across the industry on themes related to sustainable seafood	Revision and development of sourcing and labelling
Stirling University		A global leader in aquaculture research, the Institute of Aquaculture engages in research initiatives which have a high impact factor	Long standing LFF partner – various prawns Welfare Programmes
Global Seafood Assurance		GSA advances responsible seafood practices worldwide through education, advocacy and demonstration.	LFF's joint Sponsor of award-winning research programme on prawn's eye ablation
Shrimp Welfare Project		Collaborating with relevant stakeholders along the supply chain. Main goal is the Humane Slaughter Initiative, which aims to promote the adoption of electrical stunning technology in the prawn's industry.	Seajoy and prawns Welfare Project