

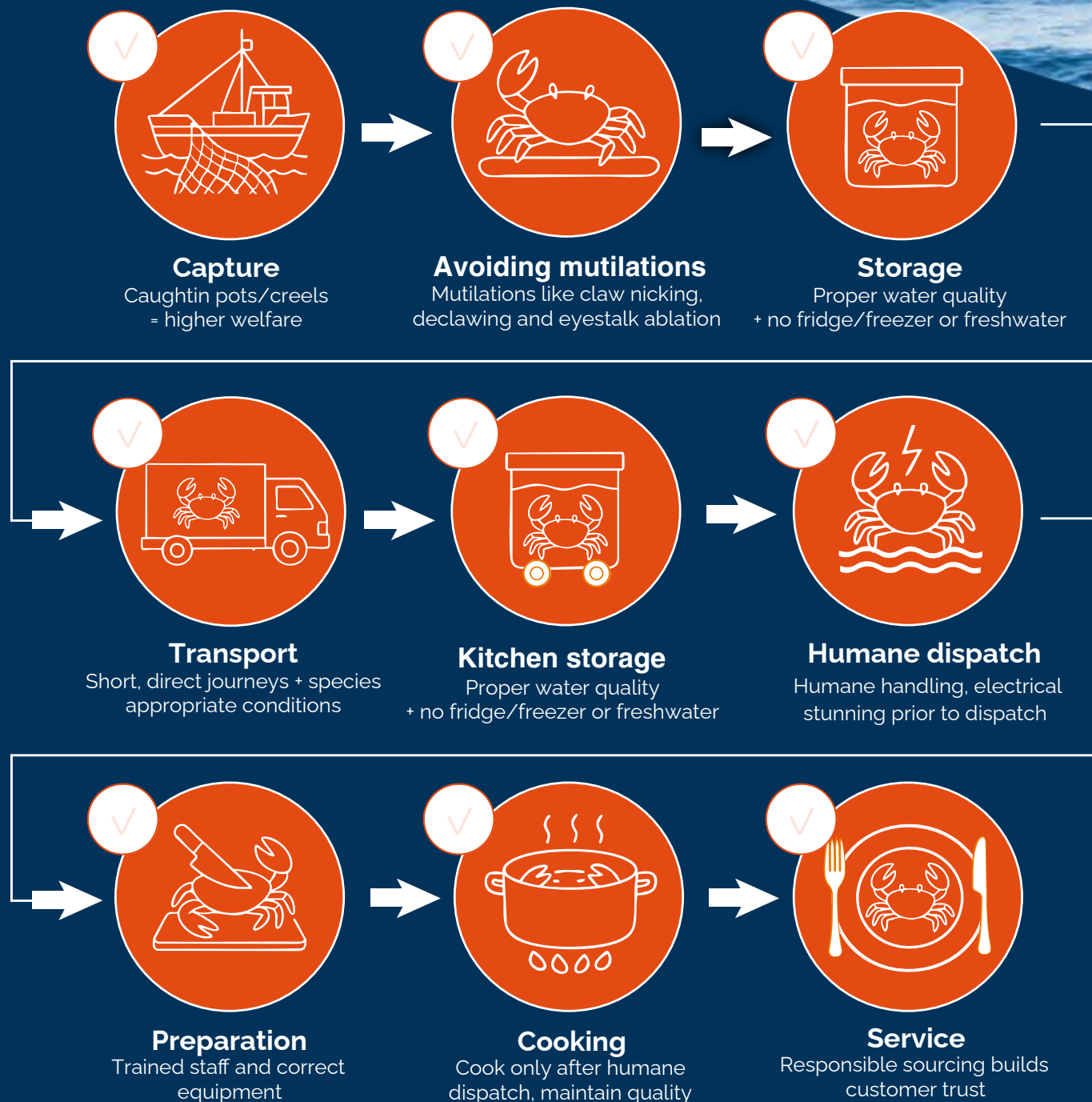


KINDER KITCHENS

with Crustacean Compassion

There are many benefits for chefs, restaurants and foodservice businesses in running a Kinder Kitchen that treats crustaceans with compassion from sea to plate.

Journey from sea to plate checklist



Humane dispatch

DO: ✓

- ✓ Electrical stun followed by mechanical or heat kill
- ✓ Mechanical kill by trained and experienced personnel

DON'T: ✗

- ✗ Freezing/chilling/ice slurry
- ✗ Boiling, air frying or thermal cooking whilst conscious
- ✗ Dismembering whilst conscious
- ✗ Drowning in freshwater
- ✗ Suffocation in air

