While every effort has been made to ensure that this information is accurate, the Ministry for Primary Industries does not accept any responsibility or liability for error of fact, omission, interpretation or opinion that may be present, nor for the consequences of any decision based on this information.

Ministry for Primary Industries Manatū Ahu Matua



For more information on regulations and the codes of welfare please visit www.mpi.govt.nz/animalregs

(or \$25,000 for the business)

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Any killing methods

✓ an ice slurry, or (2) Chill to 4°C in either

must stay unconscious until dead.

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From 1st October 2018

nerve centres as quickly as possible.

length of their bodies.

pain, suffering or distress.

To kill them, you need to destroy as many of the

centre. Their nerve centres are spread down the

Crustaceans don't have one central brain or nerve

ensuring they remain that way until death, without

caught, or making the animal unconscious and Humane killing is either killing as soon as they are

must not cause them any unnecessary pain or protected under the Animal Welfare Act 1999. You

Rock lobster, crayfish, crabs and koura are animals

distress and you must kill them humanely.

Crayfish, crabs and koura

Grustaceans

Animal Welfare

egulations

conviction and fine of up to \$5,000

X must not allow the crustacean to regain

or unnecessary pain or distress

Use an approved anaesthetic agent

before killing could result in a criminal

Failure to make crustaceans unconscious

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X should not cause the crustacean unreasonable

Electrically stun them with an appropriate device. To make crustaceans unconscious you can either

crustaceans to be unconscious before killing. They New regulations require all commercially killed

This regulation has come straight from the commercial slughter code of welfare. Codes set

out minimum standards and recommended best practices when dealing with animals. There are

- sheep
- llamas and alpacas

layer hens

More information

also regulations which apply to

horses and donkeys

- pigs

 calves cattle dogs goats

Electrical stunning

Electrical stunning and killing is the preferred way to stun and kill crustaceans. Only use an appropriate device.

Chilling in an ice slurry

- Fill a container with crushed ice
- Por every 3 litres of ice add 1 litre of water it should be the consistency of wet cement.
- 3 Add salt for salt water species. 35g or 2T of salt per litre of water, or 350g to every 10 litres
- 4 Stir to ensure salt dissolves

Slurry temperature should be -1°C. Larger crustaceans can need up to 20 minutes so you may need to top up the ice.

Aim to chill the crustaceans to 4°C.

Chilling in air

Place them in a chiller kept at below 4°C and check them regularly. This will most likely take longer than 20 minutes.

Once unconscious, remove them from the chiller and kill them swiftly. Do not allow their extremities or limbs to freeze.

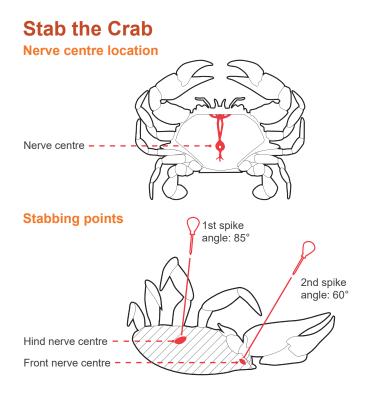
How to test if a crustacean is unconscious

- They do not react when body parts are moved or their mouth is touched
- Their eyes do not react when their shell is tapped
- They do not move or turn over when placed on their sides

Do not allow them to regain consciousness.

How to kill crustaceans

If you can't use an electrical stunning and killing device, chill then kill swiftly using a knife or awl.



Stab swiftly to both points as shown above

<image>

Swiftly split lengthwise, or swiftly split as much of the body as possible then remove tail

Any other killing methods you choose should not cause the crustacean unreasonable or unnecessary pain or distress, should be as swift as possible with minimal pain, and must not allow the crustacean to regain consciousness.