



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



Capture

Caught in pots/creels
= higher welfare



Avoiding mutilations

Mutilations like claw nicking,
declawing and eyestalk ablation



Storage

Proper water quality
+ no fridge/freezer or freshwater



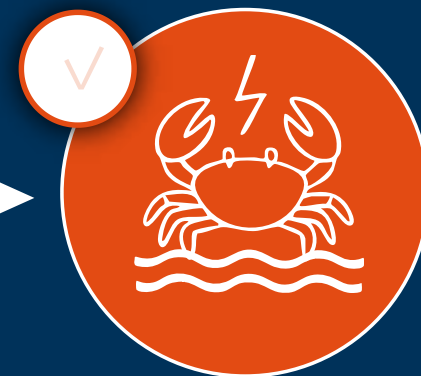
Transport

Short, direct journeys + species
appropriate conditions



Kitchen storage

Proper water quality
+ no fridge/freezer or freshwater



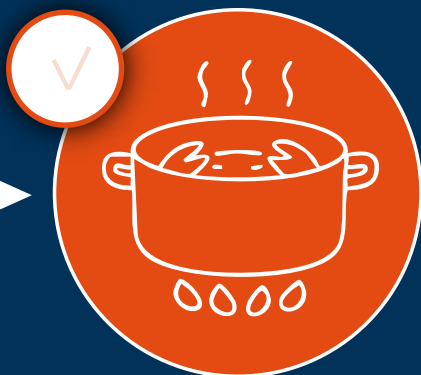
Humane dispatch

Humane handling, electrical
stunning prior to dispatch



Preparation

Trained staff and correct
equipment



Cooking

Cook only after humane
dispatch, maintain quality



Service

Responsible sourcing builds
customer trust



DO: ✓

- ✓ Electrical stun followed by mechanical or heat kill
- ✓ Mechanical kill only 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