



# 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.



**Capture**  
Caught in pots/creels  
= higher welfare



**Avoiding mutilations**  
Mutilations like claw nicking,  
declawing and eyestalk ablation



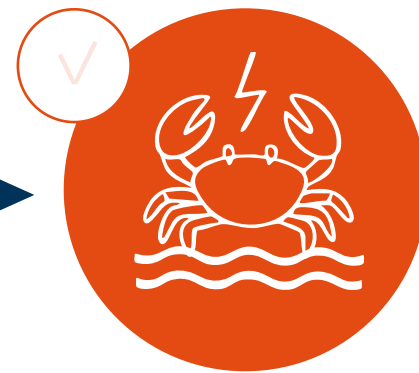
**Storage**  
Proper water quality  
+ no fridge/freezer or freshwater



**Transport**  
Short, direct journeys + species  
appropriate conditions



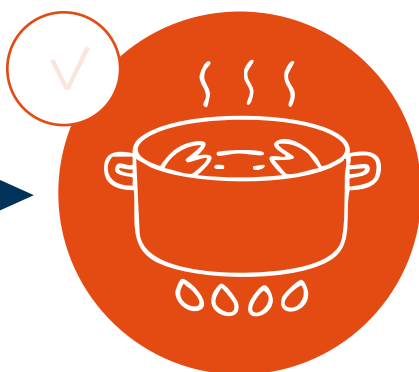
**Kitchen storage**  
Proper water quality  
+ no fridge/freezer or freshwater



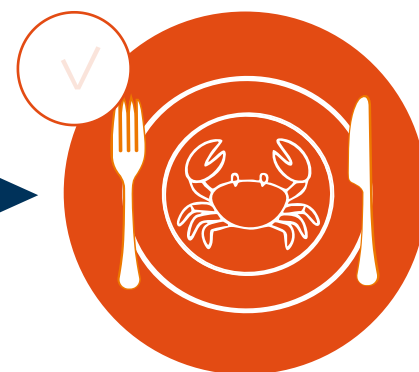
**Humane dispatch**  
Humane handling, electrical  
stunning prior to dispatch



**Preparation**  
Trained staff and correct  
equipment



**Cooking**  
Cook only after humane  
dispatch, maintain quality



**Service**  
Responsible sourcing builds  
customer trust

Journey from sea to plate checklist

www.crustaceancompassion.org Crustacean Compassion registered charity number 1215720

## Humane dispatch



### 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