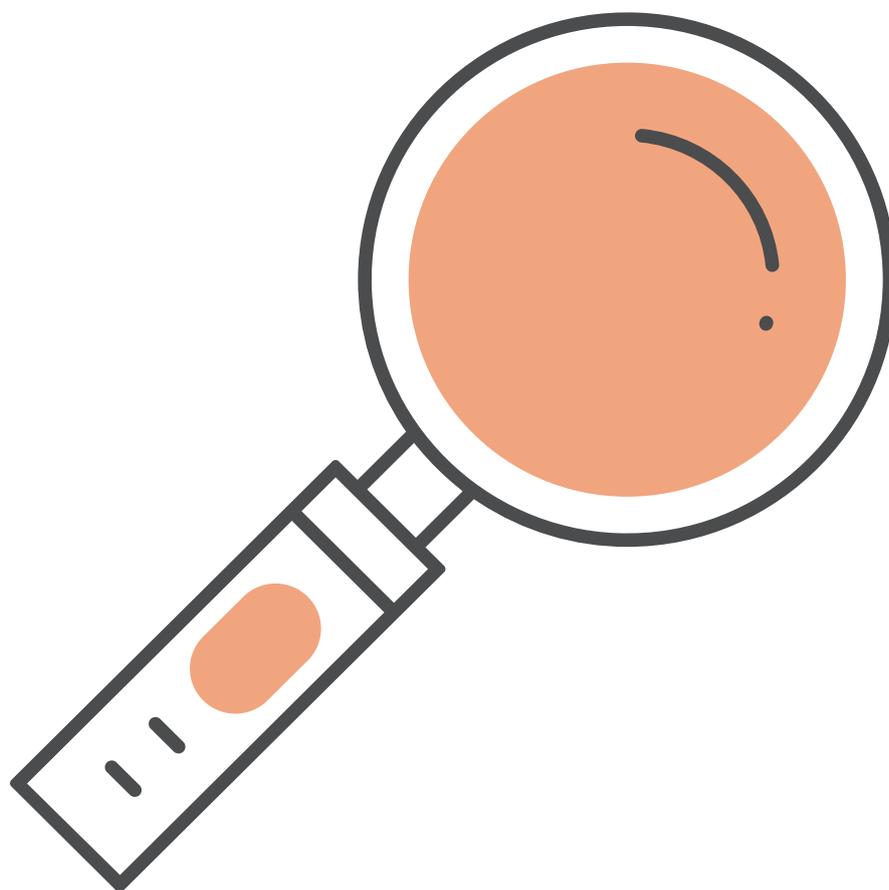


**RESPONSIBLE
SOURCING**



Supply chain analysis

FISH

RSPCA 

Supply chain analysis

FISH

**RESPONSIBLE
SOURCING**

Animal welfare considerations

- By-catch
- Catching, killing/slaughter method during commercial harvesting
- Handling methods for farmed fish
- Husbandry and management practices for farmed fish
- Killing/slaughter method for farmed fish
- Water quality and environment for farmed fish



If you have specific questions or challenges arising from your supply chain analysis, get in touch with [RSPCA Australia](#).

Product range

Fish: meat, fresh, processed, dried

By-products: pet food, pet treats, fish oil, cartilage, shark fins

Step one

Where is fish or by-product used in your business?

- Are you using fish meat on site?
- Are you buying in products that contain fish meat?
- Are you buying in fish by-products?

What fish meat or by-product is used in your business?

- Is the fish meat used on site fresh or value added?
- Is the fish by-product fresh or value added?

Step two

For fish meat and/or fish by-product used in your business, ask your supplier:

- Is the product certified by a third party?
If so, which certification program.
- What country/ies is the fish meat/by-product sourced from?
- What species of fish is used for fish meat/by-product?
- What is the method of sourcing or production (e.g. commercial fishing, farming) of fish/by-product?
- Is your supplier also the fishery/producer?
If not, how many suppliers are involved in the chain back to the fishery/producer?
- If a primary fishery, what is the catching method used?

- If a by-product, what is the catching method used for the primary fishery?
- What is the policy for dealing with non-target by-catch?
- Has the primary fishery put in place measures to prevent or reduce by-catch?
- If farmed, what husbandry practices are carried out and how?
- What is the method of killing of the farmed fish, the primary fishery and of the by-catch?

Step three

Compile your findings to work out the following:

- The percentage of certified fish meat/by-product in your business supply chain
- The proportion of Australian fish meat/by-product and any imported product
- A list of all producers supplying your business
- Measures for preventing/reducing by-catch
- Husbandry practices, farming methods, capture methods and killing methods

Step four

Review your organisation's current supply chain to identify the animal welfare issues using the information collected from the first three steps.

Step five

Implement plan within your organisation to address the identified issues. See RSPCA Australia's 'How to develop an animal welfare policy' for more information.