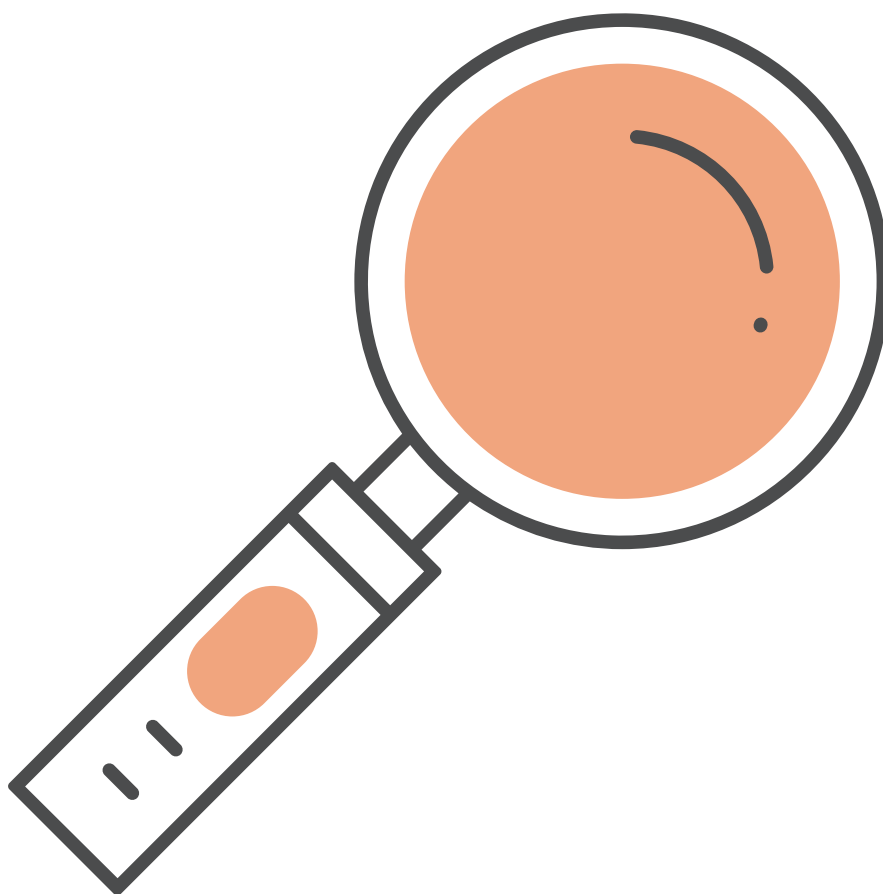


**RESPONSIBLE
SOURCING**



Supply chain analysis

CEPHALOPODS

RSPCA 

Supply chain analysis

CEPHALOPODS

RESPONSIBLE
SOURCING

Animal welfare considerations

- By-catch
- Capture and slaughter method
- Housing of live animals in restaurants



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

Cephalopods are invertebrate animals from the taxonomic phylum Mollusca. For the purpose of this definition, cephalopods include those species commonly eaten as food such as squid and octopus.

Product range

Cephalopod: live, meat (fresh, processed)

By-products: collagen, feed additive

Step one

Where are cephalopods or by-product used in your business?

- Are you using cephalopods on site?
- Are you buying in products that contain cephalopods?
- Are you buying in cephalopod by-products?

What cephalopods or by-product are used in your business?

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

Step two

For cephalopods and/or 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 cephalopod/by-product sourced from?
- What species of cephalopod is used for meat/by-product?
- What is the method of sourcing or production (e.g. commercial capture, farming) of cephalopods/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 wild-caught, 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 stunning/killing of the cephalopod?

Step three

Compile your findings to work out the following:

- The percentage of certified cephalopod meat/by-product in your business supply chain
- The proportion of Australian cephalopod 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.