

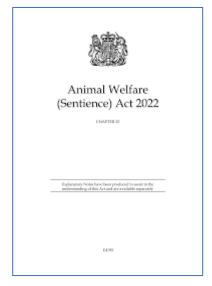




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Introduction

Lyons Seafoods, part of the Labeyrie Fine Foods (LFF) Group is the UK's leading supplier of freshly cooked prawns, shellfish and other seafoods.

We recognise that there are various social and environmental impacts associated with the production of our raw materials and we are fully committed to sourcing in the most responsible way with the greatest regard to animal welfare. It is now well documented that decapod crustaceans are capable not just of a reflex, nociceptive response, but of an actual *experience* of pain. We have a duty of care to ensure that the capture and processing of our shellfish are done using the most humane methods of slaughter and practice.

We fully acknowledge that decapod crustaceans are sentient animal and very much welcome the UK Animal Welfare (Sentience) Act that was enacted in 2022.

The scope of this statement covers all the decapod crustaceans purchased by Labeyrie Fine Foods UK namely Lyons Seafoods Ltd (Warminster).

This statement has been reviewed and approved by our UK Managing Director.

Date: 01st September 2025

Signed:

Mark Newton

Managing Director LFF UK



1. Our Business

LYONS SEAFOODS

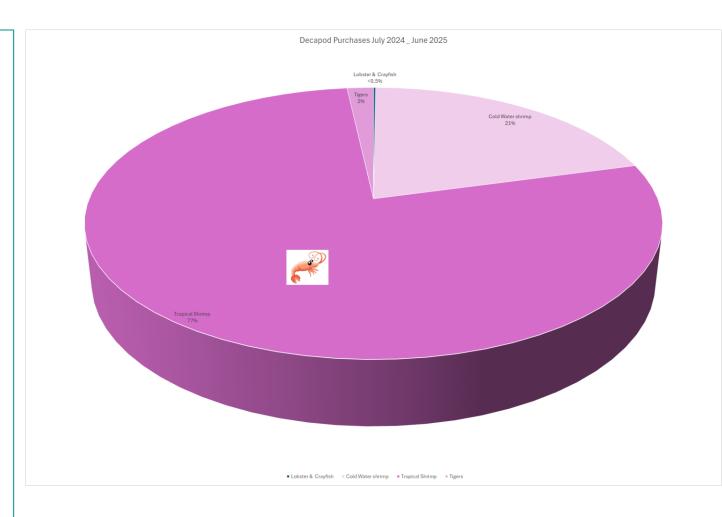
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Lyons Seafoods, part of Labeyrie Fine Foods Group, is a UK leading speciality private label seafood business. Our product range includes farmed tropical prawns and a variety of wild seafood such as northern prawns, mussels, scallops, squid, and crayfish.

Lyons Seafoods started production in 1958 and has undergone significant transformation over the past 50 years.

Home - Labeyrie Fine Foods (labeyrie-fine-foods.com)

Responsibility | Lyons Seafood Co. (lyons-seafoods.com)





2. Our Sourcing Countries



3. Our Values & Governance

Animal Welfare is embedded in our LFF Group Corporate CSR strategy. It is one of our four priority workstreams.

Our CSR commitments - Labeyrie Fine Foods (labeyrie-fine-foods.com)

<u>animal-welfare-policy-synthetic-version.pdf</u> (labeyrie-fine-foods.com)

LFF UK's overarching CSR strategy is led by Mark Newton, Managing Director, LFF UK. The Director of Sustainability and Supplier Assurance reports directly to the Managing Director and oversees a dedicated team of specialists. This team is responsible for implementing targeted action plans—covering areas such as animal welfare—designed to reflect the specific needs and values of our individual customers. These initiatives are aligned with the broader strategic framework outlined in the LFF GROUP CSR Report and are embedded across our supply chains to ensure consistency, accountability, and measurable impact.











ABEYRIE UNITED KINGDOM

4. Our Policies

We build long term partnerships with all our suppliers who share our values and who are prepared to commit themselves to our LFF Animal Welfare policy and our LFF Shellfish code of conduct.

These documents address the responsible sourcing and animal welfare standards that we expect to be applied across all our LFF UK Shellfish suppliers.

Capture Methods:

The welfare of aquatic animals during capture varies depending on the fishing method used. Techniques like trawling, pots, creels, and gill nets can expose animals to changes in pressure, salinity, and temperature, as well as physical injury, stress, and in some cases, death. Lost or discarded pots and traps can continue to catch animals, causing further harm.

We gather detailed information on catch methods and mitigation practices for all species we source and require all suppliers to follow measures that protect decapod crustacean welfare and minimise bycatch — covering 100% of our supply.

At Lyons Seafoods, all our seafood is sourced from fisheries that use gear with lower environmental impact and greater selectivity for target species. We encourage innovations that reduce bycatch and protect marine habitats.

LFF accepted capture methods for our wild decapod are: Cold water prawns: bottom otter trawl with Nordmoere grid Crayfish/Lobster: modified / adapted pots and traps

Additionally, all wild lobsters are returned to the ocean if they are undersized or carrying eggs.

All suppliers of fishery products must be compliant with section 6 of the Global Ghost Gear Initiative Best Practice Framework.

Live Sale:

Lyons Seafoods **does not engage in the live sale** of any decapod crustaceans. We remain committed to ensuring that all handling and processing practices align with current welfare guidance and ethical sourcing principles.

Mutilation:

We recognise that eyestalk ablation and ligation remain common practices in prawn hatcheries to induce spawning. However, all hatcheries supplying LFF UK have invested in research and development of alternative reproduction methods, enabling a full transition to non-mutilated broodstock.

We require that all prawns sourced by LFF UK are produced without the use of eyestalk ablation or ligation.

To promote broader industry progress, we have established a clear onboarding protocol: in cases where newly engaged suppliers use post-larvae (PL) derived from mutilated broodstock, they will be granted a maximum 12-month transition period to meet our zero-mutilation standard. This approach balances accountability with practical support, reinforcing our commitment to science-based welfare and continuous improvement across the supply chain.

LABEYRIE UNITED KINGDOM

4. Our Policies

Farming, Transportation & Holding Conditions

Farmed Tropical prawns:

Health and biosecurity plans are central controlled documents to protect and promote shrimp health throughout the whole production cycle. We require the farms to have a documented Shrimp Health and Welfare (H&W) plan developed with a suitably competent Shrimp health expert (and other experts where required).

With the exclusion of transfer Post Larvae (PL) from hatcheries to the farm, or movement of prawns from pond to pond, Lyons Seafoods **does not allow live transportation** of prawns from pond to factory.

Other decapods (crayfish / lobster):

- •In alignment with our commitment to minimizing stress and preserving animal welfare during handling and transport, we uphold a policy that limits the total journey time from landing to processing to a maximum of eight hours. Transport duration typically averages three hours, though this may vary slightly due to traffic or road maintenance.
- •Spring lobsters are landed at designated fishing ports where they are promptly inspected, weighed, and loaded with care. To support thermal stability and reduce metabolic stress during transit, lobsters are transported in refrigerated trucks with ice layered on the floor. This method helps maintain a consistently cool environment, mitigating temperature fluctuations and supporting welfare outcomes throughout the journey.

Harvest & Slaughter

Decapod Harvesting and Welfare Standards

Harvesting represents a pivotal phase in decapod production, where animal welfare must be upheld with the utmost integrity. At Lyons Seafoods, we are committed to ensuring that all harvesting practices reflect the latest scientific understanding and ethical standards. We are actively supporting research collaborations with neurophysiologists and academic institutions to deepen our understanding of shrimp sensory perception—particularly at the point of slaughter. Our long-term objective is to develop and implement a scientifically robust, independently validated stunning method that is species-appropriate and operationally feasible within commercial aquaculture environments. This initiative underscores our dedication to evidence-based welfare improvements and the continuous refinement of best practices.

Species-Specific Stunning Practices:

Farmed Tropical Prawns

100% of our Tropical prawns are currently stunned using thermal shock via ice slurry. 45% of our suppliers are actively participating in comparative trials, with outcomes monitored for welfare impact, operational feasibility, and scientific validity.

Cold Water Prawns

All cold-water prawns supplied to Lyons Seafoods are landed dead. This aligns with standard harvesting practices in their regions of origin and reflects the physiological characteristics of the species and fishing method.

Lobster

100% of our lobsters are electrically stunned prior to slaughter, in accordance with best practice guidance and welfare assurance protocols.

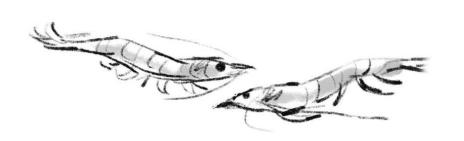
Crayfish

100% of our crayfish are stunned using thermal shock via ice slurry, ensuring rapid loss of sensibility and compliance with current welfare standards.

5. Training and Suppliers Engagement

Training & Communication

LFF UK is supported by Bankiva, a leading external team of experts in animal welfare. In collaboration with Bankiva, we have delivered a series of targeted webinars and training sessions to upskill internal teams on decapod welfare, ensuring our personnel are equipped with the latest scientific insights and best practices



Suppliers Engagement

To extend our commitment across the supply chain, we launched our inaugural Shrimp Welfare Private Live event on 26.06.25, inviting all suppliers to participate. The session—led by Bankiva—featured contributions from Crustacean Compassion, the Shrimp Welfare Project, Rethink Priorities, Sainsbury's and the London School of Economics, fostering cross-sector dialogue and shared learning. A recording of the event was circulated post-session to ensure accessibility and continued engagement.

In addition, we have recently introduced a free online training tool <u>Camarones</u> <u>Explain and Care - Shrimp well-being</u> designed to support suppliers in building foundational knowledge and practical competencies in shrimp welfare. This resource developed in collaboration with Bankiva, Sainsbury's and the Shrimp Welfare Project reflects our ongoing investment in capacity building and ethical sourcing across our global operations.



6. Participation and Collaboration

Partner		Purpose	Project & Initiative
Aquaculture Stewardship Council (ASC)	FARMED RESPONSIBLY ASC CERTIFIED ASC-AQUA.ORG	The ASC is an independent, international non-profit organisation, that manages the world's leading certification and labelling programme for responsible aquaculture.	All our tropical prawns are ASC certified
Earthworm Foundation	∑arthworm	An impact driven global non-profit organisation working on the ground to create scalable solutions for nature and people to thrive. In the field they create, test and scale new ways of production and doing business	Participation in the Ecuadorian Shrimp Working Group
Marine Stewardship Council	CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org	The MSC is an independent, international non-profit organisation, that manages the world's leading certification and labelling programme for responsible fisheries.	All our cold-water prawns are MSC certified
Bankiva	BANKÍVA Bien-être animal Éthologie & expertise	Independent office of consulting and expertise in farmed animal welfare	Dedicated prawns' welfare programme
Seafish	seafish	A public body supporting the UK seafood sector	Participation in the Industry Working developing a crustacean's code of practice
Sustainable Seafood Coalition	Sustainable Seafood Coalition	A forum for collaboration, innovation, and development of consistent approaches across the industry on themes related to sustainable seafood	Revision and development of sourcing and labelling
Stirling University	Aquaculture UNIVERSITY of STIRLING	A global leader in aquaculture research, the Institute of Aquaculture engages in research initiatives which have a high impact factor	Long standing LFF partner – various prawns Welfare Programmes
Global Seafood Assurance	Global Seafood	GSA advances responsible seafood practices worldwide through education, advocacy and demonstration.	LFF's joint Sponsor of award-winning research programme on prawn's eye ablation
Shrimp Welfare Project	SHRIMP WELFARE PROJECT	Collaborating with relevant stakeholders along the supply chain. Main goal is the Humane Slaughter Initiative, which aims to promote the adoption of electrical stunning technology in the prawn's industry.	Seajoy and prawns Welfare Project