

## University of Bristol Animal Welfare Policy

The University of Bristol is committed to operating in a sustainable, responsible manner and to driving up animal welfare standards from within and among our suppliers. We base our approach to animal welfare on the Five Freedoms as defined by the Farm Animal Welfare Council. And, acknowledging that farm animals are sentient beings, we have also included a sixth Freedom recognising that good mental wellbeing and the ability to express species-specific behaviour must be accounted for.

### Six Freedoms

1. Freedom from hunger & thirst - by ready access to fresh water and a diet to maintain health and vigour.
2. Freedom from discomfort - by providing an appropriate environment including shelter and a comfortable resting area.
3. Freedom from disease and injury - by prevention or rapid diagnosis and treatment.
4. Freedom to display normal behaviour - by providing sufficient space, proper facilities and company of the animal's own kind.
5. Freedom from fear and distress - by ensuring conditions and treatment which avoid mental suffering.
6. Freedom to undergo positive experiences - by providing appropriate conditions to experience positive emotions and encourage natural behaviour.

We are also aware that our customers are increasingly concerned about how their food is sourced and as such we endeavour to continue improving the welfare of animals in our supply chain.

### Egg Sourcing

We are 100% free-range across our entire egg supply (shell/ liquid/ ingredient).

### Chicken

The University of Bristol is committed to improving chicken welfare standards and has adopted the [Better Chicken Commitment](#) for 100% of the chicken (fresh/frozen/processed) in our entire UK supply chain, and will meet all the standards in it by 2026 at the latest:

1. Comply with all EU animal welfare laws and regulations, regardless of the country of production.
2. Implement a maximum stocking density of 30kg/m<sup>2</sup> or less. Thinning is discouraged and if practiced must be limited to one thin per flock.
3. Adopt breeds that demonstrate higher welfare outcomes: either the following breeds, Hubbard Redbro (indoor use only); Hubbard JA757, JACY57, 787, 957, or 987, Rambler Ranger, Ranger Classic, and Ranger Gold, or others that meet the criteria of the RSPCA Broiler Breed Welfare Assessment Protocol.
4. Meet improved environmental standards including:

At least 50 lux of light, including natural light; at least two metres of usable perch space, and two pecking substrates, per 1,000 birds; on air quality, the maximum requirements of Annex 2.3 of the EU broiler directive, regardless of stocking density and no cages or multi-tier systems.

5. Adopt controlled atmospheric stunning using inert gas or multi-phase systems, or effective electrical stunning without live inversion.
6. Demonstrate compliance with the above standards via third-party auditing and annual public reporting on progress towards this commitment.

### **The Statement of Intent**

Electrical water bath stunning is the main method used globally for the slaughter of poultry. There are, however, significant animal welfare concerns with this method and in 2012 the European Food Safety Authority called for an end to its use.

Effective electric alternatives are yet to be developed. However, recognising that under halal standards, Controlled Atmosphere Systems may not be accepted as the animal must not be dead at the time of slaughter (cutting). It is a bare minimum that a stunning method which renders the animal insensible to pain, but still alive, is developed and adopted as soon as possible.

We, The University of Bristol, agree to:

- Actively press our suppliers and support the latest research projects to find alternatives to electrical water bath as a matter of urgency.
- Support the call for the use of water bath stunning to be banned by 2026, and new, more humane systems for the effective electric stunning of poultry without conscious inversion to be developed and commercially available by no later than 1st January 2026.
- Commit to investing and adopting such a stunning method (without conscious inversion) as soon as it is commercially available.

We will review this statement annually, with the next review (September/2022)

Signed

Rob Smith, Senior Head Chef

Dated September 2021