

Charles Darwin University Animal Ethics Committee

Standard Operating Procedure:

VETSOP 001: Humane Killing of farmed Barramundi and Jade Perch

Standard Operating Procedure No:	VETSOP 001	Version No:	1.1
Date of Approval:	5 October 2016		
Last Reviewed:	10 June 2020		
Date for Review:	10 June 2023		

CHARLES DARWIN UNIVERSITY ANIMAL ETHICS COMMITTEE

STANDARD OPERATING PROCEDURE: VETSOP 001: HUMANE KILLING OF FARMED BARRAMUNDI AND JADE PERCH

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Last Amendment:	4 October 2017		
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Summary:

Name of procedure	Euthanasia of barramundi and jade perch
Species	Barramundi and jade perch
Relevant definitions	AEC means the Charles Darwin University Animal Ethics Committee

Farming of barramundi and jade perch is part of the Certificate II and III in Aquaculture Industry provided by Charles Darwin University. This course consists of the practical aspect of fish harvesting, humane killing and processing for human consumption. To ensure animal welfare whilst adhering to current Australian industry practice of the killing of barramundi, the ice slurry technique has been approved by the AEC. This is in accordance with the *Guidelines on welfare of fish and crustaceans in aquaculture and/or in live holding systems for human consumption*.

Details

1. Purpose.

This document sets out the standard operating procedure for the humane killing of farmed barramundi for human consumption by direct introduction into ice slurry.

2. Description of procedure.

Equipment required:

1. Crushed/flake potable ice
2. Filtered saline water (30ppt)
3. Large esky (80lt)
4. Thermometer

Procedure:

1. Put 30kg of crushed ice into an 80 litres esky and add 30 litres of saline water to create an ice slurry.
2. Wait until the temperature gets below 0°C.
3. Once the temperature of the slurry is reached, individual fish are completely submerged in the ice slurry
4. Each fish is checked for cessation of gill movement as an indicator of unconsciousness or death.
5. If movement is still observed, the fish is left until no movement is observed.
6. A new fish is added into the esky once the previous fish has stopped moving.
7. This process is repeated until the 15kg biomass level is reached in the esky.
8. During the entire process, the ice slurry temperature is continually monitored to ensure that the temperature remains below 0°C.
9. If the temperature in the esky is not maintained, more ice is to be added to the slurry is lower

the temperature.

10. The esky is then moved to a cool room for twelve hours, the fish are then removed from esky for processing and packing.

References and Supporting Documents.

Aquatic Animal Welfare Guidelines - Guidelines on welfare of fish and crustaceans in aquaculture and/or in live holding systems for human consumption

<http://www.australiananimalwelfare.com.au/app/webroot/files/upload/files/AA%20welfare%20guidelines.pdf>

Document History

5 October 2016 Document approved Version 1.0

4 October 2017 Document revised onto new AEC SOP template Version 1.1