



## Warm Water Shrimp Farming

Our business is committed to buying farmed warm water prawns only from responsible producers. We only source from countries and suppliers which have very clear policies regarding best farming practices, environmental sustainability, ethical trading and social accountability. Our buying team routinely visits suppliers to ensure we have full traceability for our prawns and that the procedures adopted by the farms are in accordance both with UK industry best practice and our own detailed sourcing policies.

Our purchasing policy also strictly prohibits any use of illegal or inappropriate chemicals such as growth promoters and banned antibiotics, as well as the routine use of antibiotics.

We support and endorse the use of international standards to govern best practice in aquaculture, such as those of the Global Aquaculture Alliance (GAA) and Aquaculture Certification Council (ACC). Plus (as with all our fish) our prawn purchasing is governed by our 'Ten Principles of Responsible Fish Procurement' – the details of which are freely available on our website.

We are therefore confident that all warm water prawns supplied by our business are of the highest quality and sourced according only from well-managed sources. We also seek always to provide consumers with sufficient information through pack labelling to make an informed purchase choice.

It should also be remembered that – when properly managed with due care for environmental, ethical and social concerns – prawn farming can be an excellent source of consistently high quality, renewable seafood and also a valuable source of income for communities in developing countries.

[www.youngsseafood.co.uk](http://www.youngsseafood.co.uk)



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