

# Strawberry



## Animal welfare policy

<b>Responsible:</b>	<b>Last updated:</b>	<b>Applies to employees:</b>	<b>Country:</b>
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## Introduction

At Strawberry we want to contribute to a more sustainable development - also through its own purchase of goods and services. Sustainable development means development that takes care of people, animals and the environment.

Food and drinks makes up a significant proportion of the offer that Strawberry makes available to our customers and animal welfare is definitely an important aspect of our business model. This policy applies to all products we purchase and serve, in all our hotels, in all countries in which we operate.

As a major player with many restaurants, we want to manage the demand for food. In this way we avoid putting pressure on endangered animal species or supporting environmentally hostile production. The guidelines explain what the hotels must refrain from purchasing and serving our guests, and which standards we set for our suppliers.

The document is revised annually. Strawberry is responsible for ensuring that the guidelines are updated and made known to all relevant suppliers.

## General guidelines and requirements

It is a prerequisite that all ingredients and products sold to Strawberry are produced and labeled in accordance with current regulations. National or, as a minimum, EU regulations on animal welfare must be followed. Minimum requirements in each Nordic Countries regulations and industry standards must also be pursued when importing.

In general, suppliers within primary production must be connected to the Quality System in Agriculture (KSL) or certified in accordance with GFSI approved standards.

We also assume that our suppliers provide the necessary on request information for documentation of compliance with the regulations applicable at all times and approvals/certifications. Food information for food and beverages must be available in the portal [www.matinfo.no](http://www.matinfo.no) or provided in an agreed format.

Suppliers are expected to monitor their subcontractors, including risk-based approach and making results available upon request by Strawberry. Suppliers are expected to work on improving animal welfare, and making available results at the request of Strawberry.

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Relevant certification is selected based on impact analysis on current products.

## The European Convention

Strawberry follows the European Convention for the Protection of Animals kept for Farming:

1. Freedom from hunger and thirst
2. Freedom from discomfort
3. Freedom from pain, injury and disease
4. Freedom to express normal behavior
5. Freedom from fear and distress

## Detailed requirements and expectations animal welfare

- Good animal care must be ensured. Animals must be treated well and protected from unnecessary suffering and disease. Animal welfare and safety must be emphasized in the manufacture of the products.
- Food served at our hotels must not consist of products or species specified on our Red List. Products of goose liver or duck liver are not permitted. Raw materials from cuckoo calf production or from the Belgian Blue breed must not be used. Species that are threatened or considered exotic must not be used.
- Antibiotics are not permitted for preventive and growth-promoting purposes in animal husbandry. Antibiotics should only be used to cure or relieve disease that has been diagnosed by a veterinarian, and should only be used when prescribed by a veterinarian. Suppliers must work actively to reduce the use of antibiotics, and make results available at the request of Strawberry.
- Surgical interventions for non-medical reasons must be avoided as far as possible, possibly carried out by veterinary/medical professional personnel, with adequate anesthesia and pain relief.
- Animals must always be anesthetized before killing.

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- Breeding is not permitted where bell-cutting, spur-cutting (spur-cutting can be permitted with a dispensation and control from the authorities), beak trimming, and forced feeding.
- Suppliers of poultry and eggs must at least be affiliated with KSL, or be able to show equivalent approval.
- All egg products (both whole eggs and as ingredients in products) must come from free-range hens.
- Soya in animal feed (concentrate feed) for meat production must be low (maximum 10%) or be certified soya. Sustainably produced feed raw materials must be prioritized.
- All fish products must be labeled in accordance with regulatory requirements. MSC and ASC certified seafood products are to be preferred. Efforts will be made to ensure that all seafood is sustainably produced with MSC or ASC certification where this is possible by the end of 2022.
- Tuna must be caught with gear that spares dolphins.
- All scampi and prawns must be MSC or ASC certified. All farmed salmon must be ASC certified.
- Fish/fish products that have a low soy content in the feed (max. 25%) or certified soy in the feed and that use sustainably produced feed raw materials must be prioritized.
- Food must not contain or be produced from genetically modified microorganisms, animals or plants.
- Suppliers of poultry, pigs, cattle and fish should have an action plan for reducing and/or phasing out the soy content or use certified soy in concentrate and fish feed. Suppliers of soya and products containing a significant proportion of soya must also actively work to ensure traceability to the plantation for the cultivation, to avoid that soya production contributes to deforestation and other social and environmental problems. This applies in particular to supplies. Certification standards must correspond to those prepared by Proterra and the "Round Table on Responsible Soy (RTRS)". Suppliers who can prove that their entire production is deforestation-free will be given priority.

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- The use of fixation and cramped stalling with very limited movement possibilities must be minimized.
- Animals must be transported as gently as possible, and it must not exceed 8 hours of transport.
- Wild animals must not be captured and used in production in connection with harvesting etc.
- Strawberry does not accept tail docking and other operative interventions on animals, unless it is necessary out of consideration for the animal's health.
- Animal welfare in products other than food and drink.
- Animal testing during the manufacture of household products shall not occur.
- Animal testing during the production of cosmetic products, skin care products shall not occur.
- Leather and leather products: Must only be produced from by-products from food production. OEKO TEX Leather Standard or equivalent.
- Down products: Must only be produced from by-products from food production. Preferably Nordic Ecolabelled or certified according to a similar standard (e.g. Responsible Down Standard).
- Wool/Fur: Wool from sheep that have been exposed to mulesing must not be used in the production of our products. Fur from animals that have been raised or caught mainly for the sake of the fur must not be used in the manufacture of our products.

## Related Legislation

<https://www.efsa.europa.eu/en/topics/topic/animal-welfare>  
[https://food.ec.europa.eu/animals/animal-welfare\\_en](https://food.ec.europa.eu/animals/animal-welfare_en)

## Related Links

<https://www.msc.org/>  
<https://asc-aqua.org/>

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<https://www.oeko-tex.com/en/our-standards/oeko-tex-leather-standard>

<https://textileexchange.org/responsible-down-standard/>

<https://responsiblesoy.org/?lang=en>