

The Humane Slaughter Association welcomes the launch of the Crustastun and looks forward to the industry taking this new development on board.



Best Technical Innovation 2007
Seafish Industry Authority Awards



TIME

Best Inventions 2006
Time Magazine

Electro-stunning as a compassionate method of killing shellfish is supported by:

- The European Scientific Panel on Animal Health and Welfare (AHAW)
- The Royal Society for the Prevention of Cruelty to Animals (RSPCA)
- The Humane Slaughter Association
- The Universities Federation for Animal Welfare (UFAW)
- Advocates for Animals
- The Shellfish Association of Great Britain
- The Shellfish Network
- People for the Ethical Treatment of Animals (PETA)
- Tesco, Waitrose and Wholefood Stores



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The world's **only**
compassionate stunning
system for lobsters,
crabs and crayfish

The world's **only** compassionate stunning system for lobsters, crabs and crayfish

Crustastun is a professional appliance for killing shellfish – compassionately and without suffering.

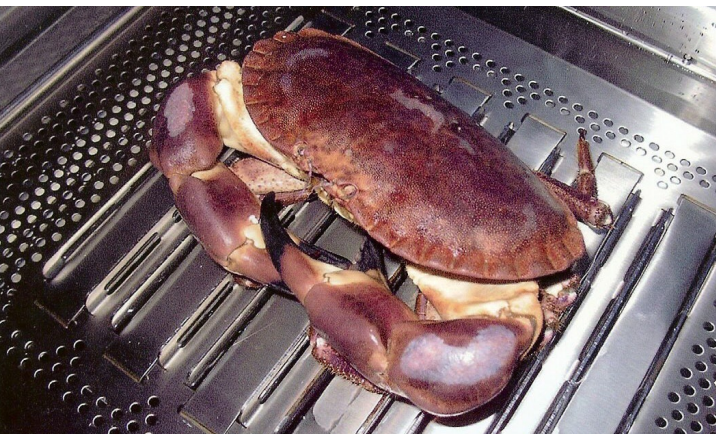
Shellfish are fully stunned into unconsciousness in less than half a second. Lobsters and crayfish die within five seconds and crabs within ten seconds.

The process is simple: place the shellfish on the tray in the saltwater tank and press the stun button. Seconds later the shellfish is dead and ready to cook.

Crustastun is simple and safe to use. It requires only minimal training and reduces the risk of accidents from butchering or spiking.

Electro-stunning improves the texture and flavour because the animal is not traumatized during the killing process.

Crustastun is the product of two years' extensive research at Bristol University's Department of Food Animal Welfare and the Silsoe Research Institute in Bedford, UK.



- **Improves texture and taste**
- **Reduces harmful bacteria**
- **Fast and efficient**
- **Safe and easy to use**
- **NO need for prior chilling**
- **NO need for boiling or butchering alive**

Specifications

Supply voltage	220-240V or 110-120V
Max power rating	1.2kW
Stun tank	W440mm x D360mm, 14 litres W17.3in x D14.2in, 3.7 US gallons
Dimensions	W500mm x H270mm x D470mm W19.7in x H10.6in x D18.5in
Weight	25kg / 55lbs
Material	316 Stainless Steel

Why traditional methods of killing crustaceans are unacceptable.

Scientific research has shown that lobsters placed in boiling water will take approximately two to three minutes to die.

Using the gradual heating method advocated by some chefs merely prolongs the process of dying. In the case of lobsters, it can take up to 15 minutes to die, depending on the size and vigour of the animal. In the case of crabs, it can take up to 20 minutes to die.

Electro-stunning has been declared the best method for killing shellfish by the European Union.

"The Royal Society for the Prevention of Cruelty to Animals believes that the most compassionate method of slaughter for crabs is to electrically stun them, so that they are rendered immediately insensible until death ensues."

www.rspca.org.uk

