# **WEBINAR**

# **HUMANE SLAUGHTER FOR AQUACULTURE FISHES**

**THURSDAY 11TH FEBRUARY 2021** 

**2PM - 4PM GMT** 

## SPEAKER BIO'S

### **Ruth Hoban - New England Seafood**

Ruth works as the Aquaculture Sustainability Manager at New England Seafood International (NESI), a UK-based seafood processor. With its roots in wild salmon, seabass and seabream and tuna supply to major UK retailers, NESI is known for its excellence and leadership in seafood sustainability.

Ruth focuses on the development and implementation of NESI's responsible sourcing strategy within the aquaculture supply base, particularly in seabass and seabream. NESI's collaboration with its farming partners and wider stakeholders remains key to delivering and improving fish health and welfare. Ruth's focus has particularly been in engagement across the supply chain to drive continual improvements to ensure the supply of responsibly farmed seafood.

Ruth has a Master's in Marine Environmental Management and since joining NESI in 2016, she has worked within the procurement, purchasing and sustainability teams.



#### Ben Weis - Tesco

Benjamin Weis started his career in Germany where he was involved in researching the potential of alternative plant proteins for fish diets. After an internship in China with a Recirculated Aquaculture System Supplier, he moved to Stirling (Scotland) to acquire a master's degree in Sustainable Aquaculture funded with a scholarship granted by the Scottish Aquaculture Innovation Centre. Following hands-on experience as a Fish Health Specialist for Scottish Sea Farms in Orkney, Ben joined the Mowi Graduate Management Trainee Programme which led to a Farm Site Manager role on the Isle of Lewis (Outer Hebrides) with a biomass consent of over 4000t. Ben joined Tesco as Aquaculture Manager in October 2019.



#### Jade Spence, Technical Officer, Humane Slaughter Association (HSA)

The Humane Slaughter Association (HSA) is a charity with over 100 years of history and is recognised internationally for promoting scientific, technical and educational advances towards improving the welfare of food animals, worldwide, during transport, at markets, slaughter and killing (e.g., for disease control or welfare reasons).



Jade advises on humane principles, techniques, and good practices for animal welfare, and further communicates the benefits of high-welfare standards by expanding HSA's range of translated publications (including French, Italian, Korean and Russian). Science indicates fishes may be capable of suffering. To progress humane slaughter for fishes, we must understand their physiological and behavioural idiosyncrasies, to tailor slaughtering systems to suit and be commercially viable. In 2016 Jade devised a programme, for which HSA received its largest-ever donation, to better-understand and improve the welfare of fishes, crustaceans and cephalopods at the time of killing.