SOURCING POLICY – FARMED DUCKS

The production of fresh and frozen duck for use within the Mitchells and Butlers business must meet the required standards that ensure the following welfare statements are adhered to at all times, regardless of the country of origin. Documentary evidence must be available on demand at all times to support these welfare statements.

Working closely with our suppliers, we aim to ensure complete compliance to these standards and are working towards full implementation on all duck purchased, from all countries of origin.

We are currently in the process of setting performance targets that will enable us to ensure duck meat produced for M&B meets the optimal welfare standards required, across all geographic regions and for all brands. Progress against these targets will form part of our future reporting process

Welfare Statements Relating to the Production of Farmed Ducks

- All of our ducks are provided with a constant supply of natural, high quality balanced feed. They have ready access to water, allowing them to display natural behaviours, including preening and clearing their bills

- All of our ducks are housed in large, airy, well-lit barns, where the floors are covered daily with clean dry straw.

- Mitchells and Butlers never use cages in the production of farmed ducks used within our business

- Our ducks are looked after by competent people with the necessary experience and/or training for the work they do.

- Through the use of good on farm management our ducks grow strong and healthy, with minimal need for any use of antibiotics or other medications

- Our ducks are not subjected to long live journeys and from loading to unloading, these never exceed 12 hours
  On average, the time from leaving the farm to processing does not exceed 4 hours

- Our British ducks are not subjected to any routine surgical interventions.

- Every duck produced for M&B can be traced back to the parent stock from where they were born

- The use of growth promoters is not permitted in the production of any livestock used to produce poultry for M&B

- It is M&B policy not to sell products made from cloned animals, and we only work with food suppliers that can meet this requirement

- It is M&B’s policy not to purchase any duck products that contain Genetically Modified Organisms, or to procure poultry from genetically modified animals

- All poultry used in our menus, regardless of origin, are stunned prior to slaughter to ensure that all livestock are killed humanely
Key Performance Indicators

Performance measures and data collation must be in place to ensure compliance to the welfare policy as detailed above. These measures include key performance indicators, some of which are listed below. Records will be assessed during audits conducted by third parties and M&B personnel, as relevant.

Key performance indicators include;

- Accessibility to feed bins and water
- Travel distance to feed and water
- Water consumption
- Stocking density by weight
- Growth rates and feed conversion
- Air pollution and ventilation records
- Monitoring of temperature and lighting patterns
- Recording of medicines administered and implementation of detailed flock health plans
- Mortality rates
- Transportation times from farm to abattoir

Antibiotic Usage in Duck Production

There is minimal use of antibiotics in the production of ducks for M&B.

British Duck

All British fresh, frozen or cooked duck supplied to Mitchells and Butlers is reared and produced in accordance with the Duck Assurance Scheme, which complements other poultry meat sectors (Assured Chicken Production and Quality British Turkey) to guarantee high standards of food safety, animal welfare and environmental protection.

Duck Assurance Scheme standards are founded on scientific knowledge and practical experience, and recognise production standards for food safety, animal welfare, environmental protection and continuous professional development for all personnel involved in the business. The standards include requirements in line with government recommendations for sufficient sitting and moving space as well as easy access to feed, drinking water and bathing water.

In 2012, the Duck Assurance Scheme became a partner of Red Tractor Assurance. Great research advances have been made by the duck industry for the development of new facilities to ensure ducks are given the best possible growing conditions that fulfil all their health and welfare needs.

Scheme and traceability back to the parent stock responsible for producing the eggs.

Product range

The welfare statements relate to all duck meat purchased for the use as a core dish component or ingredient within a dish, as follows;

- Fresh whole birds, breast fillets, wings
- Frozen whole birds, breast fillets, wings
- Cooked duck

Progress towards compliance on each of these categories will form part of our future reporting process.