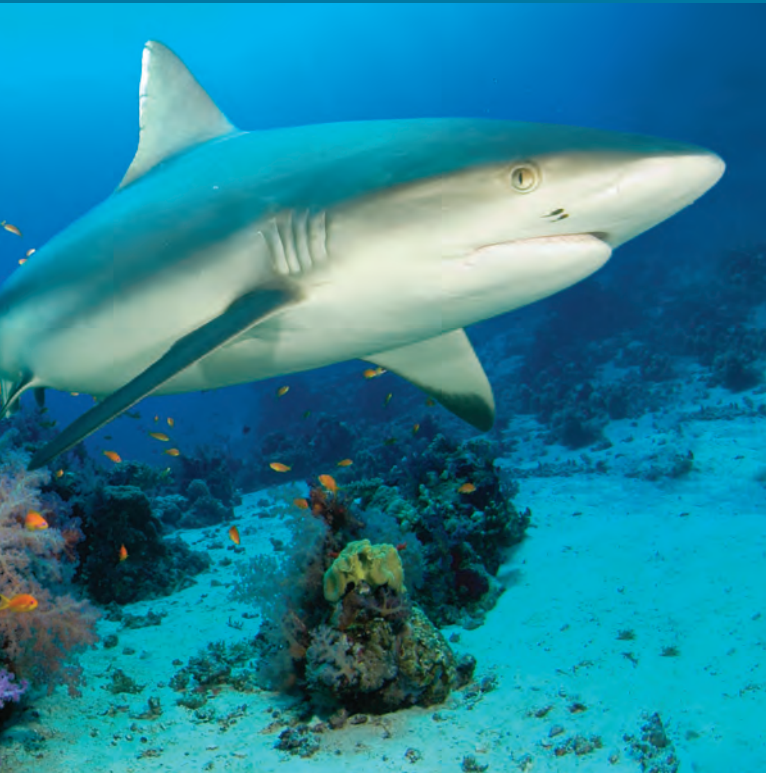




[Protect Sharks and Marine Ecosystems]



Say No to Shark Fin Soup



**HUMANE SOCIETY
INTERNATIONAL**

THE HIGH COSTS OF SHARK FINNING

Every year, tens of millions of sharks are killed to meet the demand for shark fin soup, a popular Chinese delicacy. The fins are often sliced off while the sharks are still alive; their bodies are then thrown back into the water as the sharks endure a painful death from suffocation, blood loss, or predation by other species.

Sharks have existed for 400 million years, but over the last half a century, the growing demand for shark fins in Asia has led to drastic declines in their populations. One-third of pelagic shark species are now threatened with extinction. Sharks are particularly vulnerable to such threats because most mature slowly, have long gestation periods, and produce few young. This makes shark populations, once depleted, very slow to recover, if they recover at all.

The impact of shark finning goes beyond the sharks themselves. Sharks are apex predators who play an essential role in marine ecosystems, and studies have shown that massive depletion of large sharks has a cascading effect on the oceans. Such depletion leads to an abundance of sharks' prey, which in turn threatens the populations of species at the bottom of the marine food chain, such as bay scallops.

MOUNTING EXPLOITATION

Sharks are finned to maximize profit. If a fishing crew takes a whole shark, the boat soon runs out of freezer space. If the crew takes only the valuable fins and discards the rest of the shark, it can use the freezer space to store higher-value fish. The crew can continue to fish, killing a massive—and unsustainable—number of sharks.

Shark fin soup can sell for as much as \$100 per bowl, but now there is a growing mass market for lower-grade shark fin products. The soup, once consumed only by Chinese emperors and the very elite, is now served at Lunar New Year events, weddings, and other celebrations. This expanding availability is driving an increase in the practice of shark finning.

Ironically, shark fin itself is tasteless. The flavor of the soup primarily comes from other ingredients, such as the addition of chicken or ham strips. Research indi-



Species such as blue sharks, hammerheads (pictured), and oceanic white tip sharks have high-value fins for shark fin soup, making them particularly vulnerable to the threat from shark finning.

BRANDELEIGH/SHUTTERSTOCK

cates that some shark fins contain mercury—a neurotoxin that can cause extensive damage to the nervous system and to fetuses—in an amount that far exceeds the recommended level for safe consumption.

YOU CAN HELP

Don't let a brief moment of pleasure make you complicit in the extinction of sharks. You can help save sharks and protect ocean ecosystems by deciding to stop consuming shark fin soup or by requesting restaurants to stop serving it. To learn more, visit hsi.org/sharkfin.

PROTECTING ANIMALS WORLDWIDE

For more information about Humane Society International, visit hsi.org. Humane Society International extends the mission and work of The Humane Society of the United States, one of the largest animal welfare organizations in the world, backed by more than 11 million supporters.



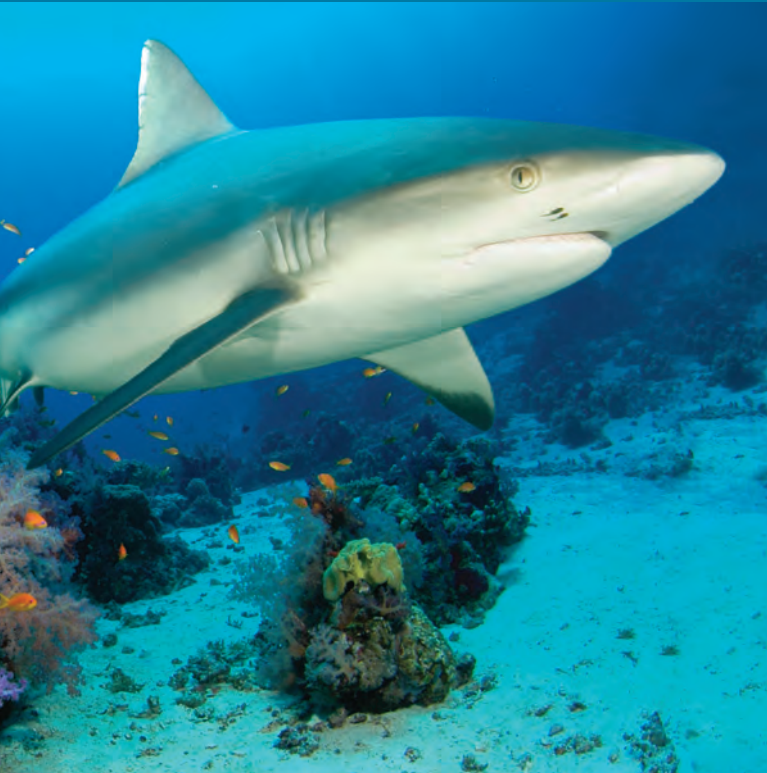
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COVER IMAGE: MARTIN STRMKO/STOCK



[保护鲨鱼和海洋生态系统]



对鱼翅汤说不



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代价高昂的鱼翅

只为了了一饱人类嗜好鱼翅汤的口腹之欲，在全球的海洋中，每年便会有数千万只的鲨鱼遭到人类的捕杀。通常在被活活地割下鱼鳍后，这些鲨鱼便被扔回海洋，并最终在窒息、失血或无助地受到其它鱼类攻击的情况下而死亡。

鲨鱼在地球上已存活了四亿年，但在过去短短半个世纪中，伴随亚洲地区对鱼翅需求的大幅提高，鲨鱼数量出现锐减。高达三分之一的远洋鲨鱼种类目前正面临绝种的威胁。鲨鱼之所以特别容易受到濒危威胁，是因为它们的成长较一般鱼类缓慢许多，怀孕期又相当长，而且繁殖量也不多。正因如此，鲨鱼数量一旦受到威胁，将很难、甚至有可能无法恢复到原有的正常数量。

由于鲨鱼是海洋食物链中的顶级掠食者，在海洋生态系统中扮演很重要的角色，因此大量活割鱼翅行为所影响的将远非鲨鱼本身。研究报告显示，在鲨鱼数量出现大幅锐减后，海洋食物链里的中级掠食者数目将出现大幅增加，由此对食物链最底层的海洋生物，如扇贝等生物的数量造成威胁。

不断加剧的捕杀

鲨鱼肉的价格远远比不上利润丰厚的鱼翅，因此，渔船如要保留完整的鲨鱼鱼身，则船上的冰柜空间便会很快被用完。但如果渔船仅仅割取高价的鱼鳍，然后将失去鱼鳍的鱼身丢回海里，那渔船上的冷冻库空间便可以用以存放价格较高的鱼类，而渔船也将能够继续大规模 - 不顾可持续性地 - 捕捉鲨鱼。

每碗鲨鱼翅汤可以卖到约一百美元的高价，但现在鱼翅产品的市场却在日渐普及化与大众化。过去仅限君王和贵族独享的鱼翅汤，现在已纷纷在农历新年、婚礼及其它庆祝场合出现。正是这种不断扩展的普遍性，又进一步促进了鱼翅割取习俗的延续。

然而鱼翅本身并没有味道。鱼翅汤中的口味主要来自于鸡丝或火腿等其它食材。据一些实验报告显示，许多鲨鱼的鱼翅中含有水银（汞），并且含量远远超过推荐的安全食用量。而作为一种神经毒素，水银会对人的神经系统和胎儿造成严重损伤。



大青鲨，锤头鲨（图示）和远洋白鳍鲨等鲨鱼种类的鱼鳍质量高，导致他们更容易遭到被捕捉活割鱼翅的威胁。

请与我们一起携手努力

请不要为享一时口福，沦为鲨鱼面临绝种的帮凶。请您加入我们的行列，拒食鱼翅，或要求餐厅停止销售鱼翅汤。如需要了解更多信息，敬请访问 hsi.org/sharks。

保护动物，不分国界

若您需要了解关于国际人道协会（Humane Society International）的更多信息，敬请访问 hsi.org。国际人道协会旨在世界各地推广美国人道协会（The Humane Society of the United States）的宗旨与工作，是全世界最大的动物保护组织之一，拥有一千多万支持者。



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封面图片：MARTIN STRMKO/ISTOCK

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