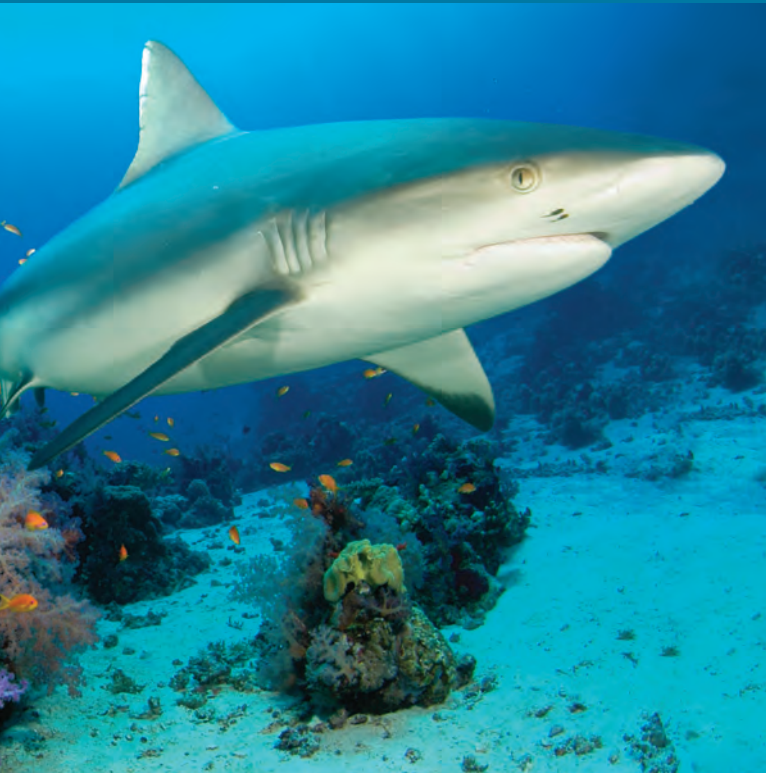




[Protect Sharks and Marine Ecosystems]



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



[保護鯊魚和海洋生態系統]



對魚翅湯說不



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食用魚翅背後的代價

僅僅為了一飽人類喜好魚翅湯的口腹之欲，在全球的海洋中，每年有數千萬隻的鯊魚遭到人類的捕殺。通常在被活活地割下魚鰭後，這些鯊魚便被扔回海洋，並最終在窒息、失血或無助地受到其它魚類攻擊的情況下而死亡。

鯊魚在地球上已存活了四億年，但在過去短短半個世紀中，伴隨亞洲地區對魚翅需求的大幅提高，鯊魚數量出現銳減。高達三分之一的遠洋鯊魚種類目前正面臨絕種的威脅。鯊魚之所以特別容易受到瀕危威脅，是因為它們的成長較一般魚類緩慢許多，懷孕期又相當長，而且繁殖量也不多。正因如此，鯊魚數量一旦受到威脅，將很難、甚至有可能無法恢復到原有的正常數量。

由於鯊魚是海洋食物鏈中的頂級掠食者，在海洋生態系統中扮演很重要的角色，因此大量活割魚翅不僅造成鯊魚數量不平衡，更嚴重影響到海洋生態平衡。研究報告顯示，在鯊魚數量出現大幅銳減后，海洋食物鏈裡的中級掠食者數目將出現大幅增加，由此對食物鏈最底層的海洋生物，如扇貝等生物的數量造成威脅。

不斷加劇的捕殺

鯊魚肉的價格遠遠比不上利潤豐厚的魚翅，因此，漁船若想保留完整的鯊魚魚身，船上的冰櫃空間便會很快被用完。但是，如果漁船僅僅割取高價的魚鰭，然後將失去魚鰭的魚身丟回海裡，那漁船上的冷凍庫空間便可以用以存放價格較高的魚類，而漁船也將能夠繼續大規模 - 不可持續性地 - 捕捉鯊魚。

每碗鯊魚翅湯可以賣到約一百美元的高價，但現在魚翅產品的市場卻在日漸普及化與大眾化。過去僅限君王和貴族獨享的魚翅湯，現在已紛紛在農曆新年、婚禮及其它慶祝場合出現。正是這種不斷擴展的普遍性，又進一步促進了魚翅割取習俗的惡性循環。

然而魚翅本身並沒有味道。魚翅湯中的口味主要來自於雞絲或火腿等其它食材。據一些實驗報告顯示，許多鯊魚的魚翅中含有水銀（汞），並且含量遠遠超過推薦的安全食用量。而作為一種神經毒素，水銀會對人的神經系統和胎兒造成嚴重損傷。



大青鯊、雙髻鯊(圖示)和遠洋白鰐鯊等鯊魚類型的魚鰭質量高，導致他們更容易遭到被捕捉活割魚翅的威脅。

請與我們一起拯救鯊魚與海洋

請不要為享一時口福，淪為鯊魚面臨絕種的幫凶。請您加入我們的行列，拒食魚翅，或要求餐廳停止銷售魚翅湯。如需要了解更多信息，請訪問 hsi.org/sharks。

保護動物，不分國界

若您需要了解關於國際人道協會 (Humane Society International) 的資訊，請訪問 hsi.org。國際人道協會旨在世界各地推廣美國人道協會 (The Humane society of the United States) 的宗旨與工作，是全世界最大的動物保護組織之一，擁有一千多萬支持者。



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封面圖片：MARTIN STRMKO/ISTOCK