

# 食物事故報表 Food Incident Post



<b>Heading</b>	The Centre for Health Protection (CHP) of the Department of Health and the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department jointly investigate a case of suspected mad honey poisoning
<b>The incident</b>	The CHP issued a press release regarding the investigation of a case of suspected mad honey poisoning on 25 May 2014. The victim consumed honey brought from Nepal. Further joint investigation by CHP and CFS reveals the concerned honey sample was tested positive for grayanotoxin III.
<b>Source</b>	<a href="http://www.dh.gov.hk/english/press/2014/140525-2.html">http://www.dh.gov.hk/english/press/2014/140525-2.html</a>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>According to available information from the joint investigation by CHP and CFS, the honey sample tested positive for grayanotoxin III is called Himalayan Apis Laboriosa Wild Natural Honey. The concerned honey was produced in Nepal by Gandaki Export (batch no. 020 and net weight of 1kg), with an expiry date of March 2015.</li> <li>Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>"Mad honey poisoning" is caused by ingestion of honey containing grayanotoxins derived from plants belonging to the Ericaceae family, including rhododendrons. Grayanotoxins are neurotoxins that can affect nerves and muscles. Symptoms of poisoning include dizziness, weakness, excessive perspiration, hypersalivation, paresthesia, nausea and vomiting. In severe cases, low blood pressure or shock may occur.</li> <li>Consumers should discard this particular product and not consume them. For the sake of prudence, consumers who have recently bought any of the product concerned and are unsure of the product details should also stop eating it.</li> </ul>

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	<ul style="list-style-type: none"><li>• In general, the public is advised to avoid feeding honey to infants less than one year old. This is in line with the advice of the World Health Organization (WHO) as honey can contain <i>Clostridium botulinum</i> spores which can cause botulism.</li><li>• Members of the public should buy honey from reliable source and apiary. Grayanotoxin-containing honey may cause a burning sensation in the throat, and honey with bitter or astringent taste should be discarded. Whenever possible, information on the types of flowers used to produce the honey should be sought. Travellers to the Black Sea region of Turkey should pay special attention, as there had been cases of grayanotoxin poisoning reported overseas which were attributed to honey from the area.</li><li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li></ul>
<b>Additional information</b>	<a href="http://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Mad_Honey_Poisoning_Case.html">http://www.cfs.gov.hk/english/whatsnew/whatsnew_fst/whatsnew_fst_Mad_Honey_Poisoning_Case.html</a>

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