食物事故報表 Food Incident Post



● 食物安全中心 Centre for Food Safety

Rypton Repartment	
Heading	The Ministry for Primary Industry (MPI) of New Zealand – A public health warning against collecting or consuming shellfish gathered from the inner Queen Charlotte Sound, as well as near Collingwood in Golden Bay, due to the presence of high levels of paralytic shellfish toxins.
The incident	 The MPI of New Zealand issued a notice advising the public not to collect or consume shellfish gathered from the inner Queen Charlotte Sound, as well as near Collingwood in Golden Bay, due to the presence of high levels of paralytic shellfish toxins. Affected products: Bivalve shellfish such as mussels, oysters, tuatua, pipi, toheroa, cockles and scallops, as well as pūpū (cat's eyes), Cook's turban, and kina (sea urchin) Pāua, crab and crayfish may still be eaten if the gut has been completely removed prior to cooking, as toxins accumulate in the gut. If the gut is not removed its contents could contaminate the meat during the cooking process.
Source	Details of products being affected are listed in the MPI website. Website of the MPI <u>https://www.mpi.govt.nz/news/media-releases/public-health-warning-shellfish-biotoxin-warning-for-marlborough/</u>
Position of CFS	 According to the information of MPI, commercially harvested shellfish – sold in shops and supermarkets, or exported – is subject to strict water and flesh monitoring programmes by MPI. Acquisition of the products through international travel cannot be excluded. Paralytic Shellfish Poisoning (PSP) toxin can cause symptoms

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	 such as numbness of mouth and limbs and gastrointestinal discomfort. In severe cases, paralysis with respiratory arrest and even death may occur. This natural toxin is sometimes found in bi-valve shellfish. It is heat-stable and cannot be destroyed through cooking. Consumers should discard the products and not consume
Additional	 them. CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
information	

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