

食物事故報表 Food Incident Post



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| Heading | The media reported that the Philippines' Bureau of Fisheries and Aquatic Resources (BFAR) has issued red tide warning for shellfishes collected in several provinces in Central Luzon, Calabarzon, Bicol and the Visayas region in Philippines based on the latest laboratory results. |
| The incident | <p>The media reported that the Philippines' Bureau of Fisheries and Aquatic Resources (BFAR) has issued red tide warning for shellfishes collected in several provinces in Central Luzon, Calabarzon, Bicol and the Visayas region in Philippines based on the latest laboratory results.</p> <p>Affected products</p> <ul style="list-style-type: none"> ● Shellfishes collected at Matarinao Bay in Eastern Samar, Lianga Bay in Surigao del Sur; coastal waters of Daus and Tagbilaran City in Bohol; Puerto Princesa Bay, Puerto Princesa City in Palawan and coastal waters of Pampanga and Bataan including Mariveles, Limay, Orion, Pilar, Balanga, Orani, Abucay and Samal are still positive for paralytic shellfish poison that is beyond the regulatory limit. ● Cancabato Bay, Tacloban City in Leyte among areas that are positive for red tide toxin. ● This means that all types of shellfish and <i>Acetes sp.</i>, or <i>alamang</i>, gathered from such areas are not safe for human consumption. <p>Details of product being affected are listed in the media website.</p> |
| Source | Media website https://businessmirror.com.ph/bfar-raises-red-tide-alert-in-at-least-4-regions/ |
| Position of CFS | <ul style="list-style-type: none"> • Paralytic Shellfish Poisoning (PSP) toxin can cause symptoms such as numbness of mouth and limbs and gastrointestinal |

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| | <p>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.</p> <ul style="list-style-type: none">• Consumers should discard the products and not consume them. |
| Additional information | NA |

Posted on: 18 January 2019