

# 食物事故報表 Food Incident Post



<b>Heading</b>	The Ministry for Primary Industry (MPI) of New Zealand – A public health warning advising the public not to collect or consume shellfish harvested from the Raglan coastline because Paralytic Shellfish Toxins have been detected in shellfish from Raglan at levels above the safe limit set by MPI.
<b>The incident</b>	<p>The MPI of New Zealand issued a public health warning advising the public not to collect or consume shellfish harvested from the Raglan coastline because Paralytic Shellfish Toxins have been detected in shellfish from Raglan at levels above the safe limit set by MPI.</p> <p>Affected products:</p> <ul style="list-style-type: none"> <li>● Mussels, oysters, tuatua, pipi, toheroa, cockles, scallops, catseyes, kina (sea urchin) and all other bivalve shellfish should not be eaten.</li> <li>● 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.</li> </ul> <p>Details of products being affected are listed in the MPI website.</p>
<b>Source</b>	Website of the MPI <a href="https://www.mpi.govt.nz/news/media-releases/public-health-warning-shellfish-biotoxin-alert-for-raglan-coastline/">https://www.mpi.govt.nz/news/media-releases/public-health-warning-shellfish-biotoxin-alert-for-raglan-coastline/</a>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Acquisition of the products through international travel cannot be excluded.</li> <li>• Paralytic Shellfish Poisoning (PSP) toxin can cause symptoms such as numbness of mouth and limbs and gastrointestinal discomfort. In severe cases, paralysis with respiratory arrest and</li> </ul>

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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 them.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.

**Additional information**

NA

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