食物事故報表 Food Incident Post





Heading

The Ministry for Primary Industry (MPI) of New Zealand – A public health warning against collecting or consuming shellfish gathered from the Northland west coast due to a high paralytic shellfish toxin risk.

The incident

The MPI of New Zealand issued a public health warning against collecting or consuming shellfish gathered from the Northland west coast due to a high paralytic shellfish toxin risk.

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.

Details of products being affected are listed in the MPI website.

Source

Website of the MPI

https://www.mpi.govt.nz/news/media-releases/public-health-warning-shellfish-biotoxin-alert-issued-for-northland-west-coast-and-reduced-for-hawkes-bay-region/

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 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

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	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	NA
information	

Posted on: 21 December 2023