## 食物事故報表 Food Incident Post





## Heading The Ministry for Primary Industry (MPI) of New Zealand – A notice advising the public not to collect or consume shellfish gathered from the eastern Bay of Plenty region in New Zealand, due to the presence of paralytic shellfish toxins. The The MPI of New Zealand issued a notice advising the public not to incident collect or consume shellfish gathered from the eastern Bay of Plenty region in New Zealand, due to the presence 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) and 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/shellfish-biotoxinwarning-for-eastern-bay-of-plenty-region **Position** The trade should stop using or selling the products concerned of **CFS** immediately should they possess them. 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. Investigation by CFS is ongoing. 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

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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.
Additional	NA
information	

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