

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 Port Underwood in the Marlborough area in New Zealand due to Paralytic Shellfish Poisoning (PSP) toxins detected over safe limit.
The incident	<p>The MPI of New Zealand issued a notice advising the public not to collect or consume shellfish gathered from Port Underwood in the Marlborough area in New Zealand due to Paralytic Shellfish Poisoning (PSP) toxins detected over safe limit.</p> <p>Affected products:</p> <ul style="list-style-type: none"> ● Bivalve shellfish such as mussels, oysters, tuatua, pipi, toheroa, cockles and scallops, as well as pūpū (cat's eyes) and Cook's turban. ● 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. <p>Details of products being affected are listed in the MPI website.</p>
Source	<p>Website of the MPI</p> <p>https://www.mpi.govt.nz/news/media-releases/shellfish-biotoxin-warning-for-marlborough</p>
Position of CFS	<ul style="list-style-type: none"> • The trade should stop using or selling the products concerned 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 information	NA

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