

Hazards associated with fishery products

Bacterial pathogens

- *Yersinia enterocolitica* (refrigerated products)
- *Clostridium botulinum* (Canned food)
- *Listeria monocytogene* (shrimps)

Biotoxins

A large proportion (80%) of seafood-borne outbreaks is caused by biotoxins.

1. Scomboroid poisoning

- Also known as histamine poisoning
- Mostly common in scomboroid family
- Biogenic amines produced by decarboxylation of amino acid. Histamine is produced from histidine amino acid.
- Cause food poisoning

2. Ciguater poisoning

- Caused by consumption of contaminated reef fish.
- Reef fish get contaminated by din flagellates (microscopic sea plants)
- Patient may experience reversal of temperature sensation

3. Paralytic shellfish poisoning

- Caused by eating shellfish contaminated din flagellates
- Can cause numbness of face, arms and legs