<u>CFS urges public to stop consuming</u> <u>boletes suspected to contain mixture</u> <u>of species including inedible or</u> <u>poisonous mushrooms</u>

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (December 3) called on the public to stop consuming a kind of prepackaged boletes as the product is suspected to contain a mixture of species including inedible or poisonous species.

A CFS spokesman said, "Following up on a food poisoning case suspected to have been caused by consuming boletes, which was referred earlier by the Centre for Health Protection of the Department of Health, the CFS collected samples from the retail outlet which sold the product concerned, Go Fresh D, in Hung Hom for testing during its investigation. According to the assessment by a mycologist on the samples, the boletes concerned contained inedible or poisonous species of mushrooms."

The spokesman further said, "The CFS has also followed up with the importer, Yiu Shing Trading Company, and the supplier (English name not available). Preliminary investigations found that the importer had imported the affected product and sold it to the supplier. The product was then packed by the supplier for sale by the aforementioned retailer. The CFS has requested the vendors concerned to initiate a recall of the affected product. Members of the public may call the hotlines of the importer (2805 2017), supplier (2546 2868) or retailer (6110 1207) during office hours for enquiries about the recall."

The CFS urged members of the public who have purchased and still possess the affected product to stop consuming it, and to seek medical advice immediately if symptoms develop after consuming the product.

Mushroom poisoning is generally acute and manifested by a variety of symptoms, depending on the species and amount consumed. The incubation period is usually short. Gastrointestinal symptoms such as nausea, vomiting and abdominal pain are the commonest symptoms. Sometimes distinguishing features such as extreme thirst, profuse sweating, hallucination, coma and other neurological symptoms may occur.

Consumers are advised to heed the following points when buying and eating fresh mushrooms:

* Do not buy mushroom products which may contain a mix of unknown species; * Do not buy mushrooms which appear unhygienic (i.e. with growing substrates left on the product) or show signs of spoilage (with coloured spots/abnormal smell/slime, etc);

* Wash and cook mushrooms thoroughly before consumption; and

* Seek medical treatment immediately if mushroom poisoning is suspected.

The CFS will continue to follow up on the case and take necessary action to safeguard food safety and public health.