

Larry Hartig

Commissioner

P.O. Box 111800

Juneau, AK 99811-1800

www.dec.alaska.gov



Press Release

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE

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Contact: Ron Klein, Program Manager 907-269-7583

**DEC Warns Consumers Not to Eat Certain Mussel Products from Bantry Bay Seafood
Health Risk: Marine Toxins**

The Alaska Department of Environmental Conservation is warning consumers not to eat certain frozen pre-cooked mussel products made by Bantry Bay Seafoods because they may be contaminated with azaspiracid toxins. This is a group of naturally occurring marine toxins known to cause nausea, vomiting, diarrhea, and stomach cramps.

The product has been found in Alaska and removed from retailers' shelves. However DEC is asking consumers to check their freezers for the frozen cooked products listed below with "Best before end" dates ranging from January 23, 2009, to November 15, 2009. The products are sold frozen in 1 pound cardboard packages:

Mussels in a Garlic Butter Sauce
Mussels in White Wine Sauce
Mussels in Tomato and Garlic Sauce

Consumers should discard the product or return it to the retailer where it was purchased. No illnesses in Alaska have been reported.

Azaspiracid toxins are odorless, tasteless, and cannot be destroyed or neutralized by freezing or cooking, including boiling. Individuals who have experienced gastrointestinal symptoms such as those noted above after eating any of the listed products should consult their health care professional. Symptoms typically occur within hours of consumption and persist for two to three days.

For more information, please visit the Web site for FDA's Center for Food Safety and Applied Nutrition at: <http://www.cfsan.fda.gov/list.html>

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