

Data collection and tracing exercise: Type E botulism associated with fish product consumption in Germany and Spain 2016

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Product: Dried eviscerated salted roach

Production

- The organs are removed.
- The raw fish is soaked in brine and afterwards air-dried.



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Consumption

- The dried fish is eaten without further heat treatment.

The Outbreak

- 3 German and 2 Spanish people had consumed dried salted roach in November 2016 and had symptoms like difficulty in speaking, seeing and swallowing.
- All were tested positive for botulinum neurotoxin type E (BoNT E) produced by *Clostridium botulinum*.
- In addition to Germany and Spain, companies in The Netherlands, France and Belgium were part of the food chain.



European Centre for Disease Prevention and Control and European Food Safety Authority. Type E botulism associated with fish product consumption – Germany and Spain – 20 December 2016. Stockholm: ECDC; 2016.

FoodChain-Lab web app exercise

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