

CLOSTRIDIUM BOTULINUM FOOD POISONING

Authors: FOSTER, E. M., DEFFNER, JANET S., BOTT, T. L., and McCOY, ELIZABETH

Source: Bulletin of the Wildlife Disease Association, 1(3) : 37

Published By: Wildlife Disease Association

URL: <https://doi.org/10.7589/0090-3558-1.3.37>

BioOne Complete (complete.BioOne.org) is a full-text database of 200 subscribed and open-access titles in the biological, ecological, and environmental sciences published by nonprofit societies, associations, museums, institutions, and presses.

Your use of this PDF, the BioOne Complete website, and all posted and associated content indicates your acceptance of BioOne's Terms of Use, available at www.bioone.org/terms-of-use.

Usage of BioOne Complete content is strictly limited to personal, educational, and non - commercial use. Commercial inquiries or rights and permissions requests should be directed to the individual publisher as copyright holder.

BioOne sees sustainable scholarly publishing as an inherently collaborative enterprise connecting authors, nonprofit publishers, academic institutions, research libraries, and research funders in the common goal of maximizing access to critical research.

ABSTRACT

CLOSTRIDIUM BOTULINUM FOOD POISONING

E. M. Foster, Janet S. Deffner, T. L. Bott, and Elizabeth McCoy
1965 (March) *Jour. Milk and Food Tech.* 28 (3): 86-91

Authors' summary:

"The outbreaks of botulism in the United States during 1963 stimulated renewed interest in this food-borne disease, primarily because commercially prepared foods were involved. Three of the outbreaks were caused by *Clostridium botulinum* type E in fishery products. Two of these resulted from the consumption of smoked fish from the Great Lakes.

"A survey has been started to see if *C. botulinum* type E is common on fish from the Great Lakes. Toxin neutralization tests have shown the organism to be present in cultures from nine of ten locations sampled in Lake Michigan. The organism was found more frequently in the intestinal tract than on gills, livers or the external surfaces of the fish. Over 75% of the cultures prepared from the intestines of fish caught in one large bay of Lake Michigan proved to contain type E toxin. The incidence of the organism in fish from the main body of the lake has been much lower than this."

This paper reviews the history of type E *C. botulinum* in the U. S. and documents the work of the authors and others

Although type E botulinum toxin had been reported previously from imported food products, the first outbreak resulting from a native U. S. food product

did not occur until 1960. Since then there has been increasing evidence of botulinum toxin in Great Lakes fish particularly in Lake Michigan. It has become an important problem in wildlife disease research as well as one with extensive public health implications.

C. M. Herman

ERRATA

..... pagination of Volume 1, Number 2 (April 1965) issue of the BULLETIN incorrectly started with page 1 (inside front cover) and ran to page 14 (inside back cover). These pages should have been numbered 15 to 28 which represent a continuation of Volume 1, Number 1. It is necessary to correct these numbers for future reference. Pagination of Volume 1, Number 3 (this issue) thus begins with 29 and ends with 41.

..... a report in the January 1965 issue of the BULLETIN on the Second International Convention on the Pathology of Wildlife held in Florence, Italy, in October, 1964, failed to list one of the conference speakers and his topics. He was Professor Dr. Stane Valentincic who spoke on "Brucellosis of Hares in Slovenia" and "Some Observations on the Capture of Wildlife". Dr. Valentincic is interested in exchanges with American scientists on these subjects. It is to be noted also that Professor Italo Vaccari, conference secretary, died in November, 1964, and that persons interested in obtaining copies of the conference's proceedings should now contact Dott. Prof. Giovanni Ballarini, Istituto di Patologia Speciale e Clinica Medica Veterinaria, Universita, Parma, Italia.