

Marine Toxins in Food

Food Toxicology
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Learning Objectives

- Understand the linkage between marine algal toxins and human food poisoning.
- Examine Scombroid fish poisoning
- Examine Ciguatera fish poisoning
- Understand paralytic shellfish poisoning (PSP), neurotoxic shellfish poisoning, diarrhetic shellfish poisoning, encephalopathic or amnesic shellfish poisoning.
- Examine Fugu poisoning (tetrodotoxin).
- Explore other marine toxins.

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Introduction

- Some marine animals produce a large number of secondary metabolites
 - Prey capture, defense, pheromones
- Many are avoided
 - Starfish, sea cucumbers...
- Poisonings from ingestion of seafood
 - Epidemics – major public health issues
 - Severe economic impact
 - Severe impact on marine life
 - ~ 14% of all food-borne outbreaks



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Major Causes of Seafood-borne Illness

- Live molluscan shellfish
 - *Vibrio* species bacteria
 - Norwalk-like viruses
 - Natural marine toxins***
- Scombroid fish poisoning
- Ciguatera fish poisoning

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Estimated US Cases Per Year

- Norwalk-like virus 100,000
- **Scombroid fish poisoning 8,000**
- **Ciguatera fish poisoning 1,600**
- *Vibrio* species 1,060
- Hepatitis A 1,000
- *Salmonella* 200
- *Shigella* 200
- *Clostridium perfringens* 200

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Natural Marine Toxins


- Scombroid fish poisoning (histamine)
- Ciguatera fish poisoning
- Shellfish toxins (ASP, DSP, NSP, PSP)
- Tetrodotoxin
- Gempylotoxin
- *Pfiesteria*

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Scombroid Fish Poisoning

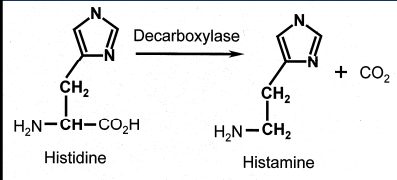
- Named for the family Scomberidae (tunas and mackerels)
- Can involve any fish containing high levels of free histidine
- Bacteria break down free histidine into histamine



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Histamine Formation



8 Price

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Diamines

Cadaverine
 $\text{H}_2\text{N}-\text{CH}_2-\text{CH}_2-\text{CH}_2-\text{CH}_2-\text{CH}_2-\text{NH}_2$

Putrescine
 $\text{H}_2\text{N}-\text{CH}_2-\text{CH}_2-\text{CH}_2-\text{CH}_2-\text{NH}_2$

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Scombroid Fish Poisoning

- Source: improperly handled (time/temperature abuse) mahi mahi, tuna, bluefish, sardines, mackerel
- Range: worldwide

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Scombroid Fish Poisoning

- Onset: immediate to 30 minutes
- Initial symptoms: tingling or burning sensation in the mouth, rash on the upper body, drop in blood pressure, headache, itching of the skin
- Later symptoms: nausea, vomiting, and diarrhea
- Duration: 3 hours to several days

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Scombroid Fish Poisoning

- Treatment: antihistamines
- Control: proper chilling and temperature control
- FDA guideline: 50 ppm

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Scombroid Poisoning Outbreaks (CDC)

- 5% of all food-borne outbreaks reported and 37% of all seafood-related food-borne illnesses
- Approximately 200 outbreaks of involving nearly 1400 people from 1973-87.
- Between 1988-1997, 145 reported outbreaks involved 811 persons in 20 states.
- Most in HI, FL, CA, WA, NY, CT.

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Ciguatera Fish Poisoning

- The most commonly reported marine toxin disease in the world.
 - Associated with consumption of contaminated reef fish.
- 50,000 people per year.
 - Debilitating neurologic symptoms, including profound weakness, temperature sensation changes, pain, and numbness in the extremities.



14 NIEHS

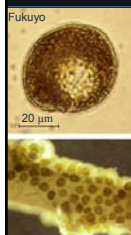
Ciguatera Fish Poisoning

- Four toxins: complex structures
- Source: certain species of fish feeding on several algae species including *Gambierdiscus*
- Range:
 - Tropical and subtropical waters worldwide
 - U.S.: East coast, Puerto Rico, Hawaii, Virgin Islands
- Toxins: heat stable

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Ciguatoxin

- The dinoflagellate, *Gambierdiscus toxicus* produces ciguatoxin throughout tropical regions of the world.



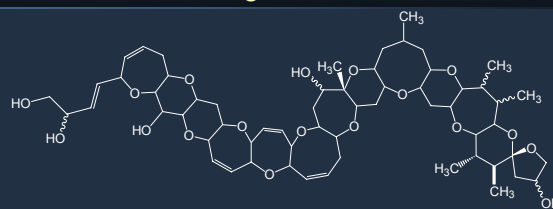
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Ciguatoxin

- The two most common toxins associated with Ciguatera are Ciguatoxin and Maitotoxin
 - Some of the most lethal natural substances known (mice 0.45 µg/kg ip).
- Ciguatoxin, a lipid soluble substance, opens voltage dependant sodium channels in cell membranes which induces membrane depolarization.
 - Lethality is usually seen with ingestion of the most toxic parts of fish.
 - Heat stable.

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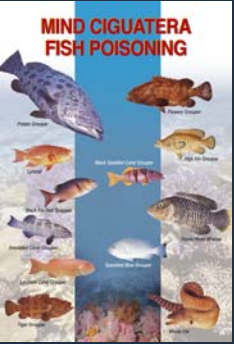
Ciguatoxin



Gambierdiscus toxicus

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Ciguatera Fish Poisoning



- Ciguatoxin biomagnifies up the food chain
- Larger, carnivorous fish are primary vectors

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Ciguatera Fish Poisoning

- Onset: <6 hours
- Symptoms:
 - Gastrointestinal: nausea, vomiting, diarrhea
 - Neurological: numbness and tingling around mouth, joint pain, muscle ache, headache, temperature sensory reversal
 - Cardiovascular: arrhythmia, bradycardia, tachycardia, reduced blood pressure

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Ciguatera Fish Poisoning

- Duration:
 - Usually self-limiting within several days
 - Rarely some neurological symptoms may persist for months or years
- Treatment:
 - Treat symptoms

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Ciguatera Fish Poisoning

- Control:
 - Mouse bioassay
 - “Cigua-check” test kit available
 - Enzyme immunoassay
 - Obtain fish from safe harvest areas
- Commonly implicated species:
 - Groupers, barracudas, snappers, jacks, mackerel, and triggerfish
- FDA guideline: no guideline

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Ciguatera Outbreaks

- 1981: Puerto Rico, 49 cases, 2 deaths (barracuda, amberjack, blackjack)
- 1987: Caribbean, 57 cases (fish casserole)
- 1988: Florida, >100 cases (hogfish)
- 1992: California, 25 cases (flag cabrilla)
- 1994: California, several cases (yellowtail)
- 1995: Guam (sea weed?)

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Shellfish Toxicity

- Four categories: paralytic, neurologic, diarrheal, and amnesic shellfish poisonings.
- Toxins are found in microscopic diatoms and dinoflagellates with concentrations occurring in filter feeding bivalves, such as clams or mollusks
- Harmful algal blooms (HAB; red tides) are not well-correlated to outbreaks of shellfish poisoning
 - HABs contain toxins

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Harmful Algal Blooms (HAB)

- Most due to dinoflagellates – unicellular microscopic phytoplankton
 - Plant / animal properties
 - Motile
 - Chloroplast
 - High toxin level
- Plankton feeders (shellfish) filter from water → accumulate → up the food chain



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What Triggers the Blooms?

- Multifactorial
 - Nitrogen / phosphorus
 - Metals
 - Vitamins – vitamin B₁₂, thiamin, biotin
 - Temperature
 - pH
 - Quiet, calm conditions
 - Oxygen
 - 'Pristine waters'



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Where Do Red Tides Occur?

- World wide distribution
- Type of dinoflagellate varies with geographical area
- Ocean currents mix with open coast
- Seasonal
 - Warmer conditions
 - May to October – west
 - July to September - east



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Major US HAB Related Events



Shellfish are the Common Vector

- Filter feeders
 - Clams, oysters, mussels, scallops
- Comprise 7% of all marine intoxications
- Heat stable
- Little effect on the host
- Mortality rates:
 - 8-23%
 - 6% - hospitalization, mechanical ventilation, life support



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Four Major Syndromes

- Paralytic shellfish poisoning (PSP)
- Neurotoxic shellfish poisoning
- Diarrhetic shellfish poisoning
- Encephalopathic or amnesic shellfish poisoning
- Kills fish, birds, mammals




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Paralytic Shellfish Poisoning (PSP)

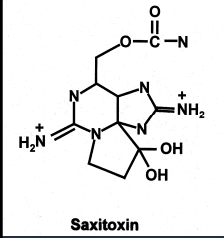
- Most common – severe – fatal
 - ~ 10 per year – CDC
- Dinoflagellates
 - *Alexandrium* – not readily visible
 - *Karenia brevis* – red
- Saxitoxin
 - Sodium channel blockers
 - Heat stable



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Paralytic Shellfish Poisoning



Saxitoxin

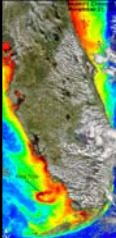
- Saxitoxins (12-20 analogs)

32 Price

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Paralytic Shellfish Poisoning

- Source: contaminated molluscan shellfish feeding on algae (*Alexandrium*, *Pyrodinium*, *Gymnodinium* spp.)
- Range: tropical to temperate waters worldwide



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Food Toxicology

Paralytic Shellfish Poisoning

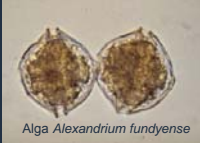
- Onset: ½ to 2 hours
- Symptoms: tingling, burning, numbness, drowsiness, incoherent speech, respiratory paralysis
- Duration: respiratory support within 12 hours of exposure results in complete recovery; full resolution in a few days to weeks

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High Dose PSP

- High dose
 - Difficulty swallowing
 - Difficulty breathing
 - Respiratory paralysis
 - Death – early as 3 to 12 hours
- Case fatality rate: 5%



Alga *Alexandrium fundyense*

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Paralytic Shellfish Poisoning

- Control:
 - Mouse bioassay; 10 minute kit; HPLC
 - Monitoring of coastal waters and shellfish
 - Obtain molluscan shellfish from approved waters
- FDA guideline:
 - 0.8 ppm saxitoxin equivalent (80µg/100g) in all fish

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PSP Outbreaks



- 1976-89: 42 outbreaks in Alaska
- 1980: California, 98 cases, 2 deaths (oysters)
- 1990: Massachusetts, 6 cases (mussels)
- 1990: Alaska, 11 cases

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Food Toxicology

Neurotoxic Shellfish Poisoning

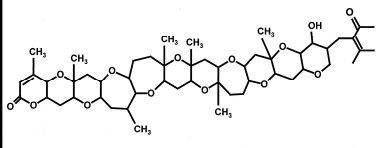
- Similar to PSP
- Milder
- Dinoflagellate – *Karenia brevis*
- Toxin – brevetoxin
 - Sodium channel blocker
 - Not as potent

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Neurotoxic Shellfish Poisoning



Brevetoxin-B
6 brevetoxin derivatives
2 phosphorus containing toxin (1,000 fold less toxicity)


Polyether brevetoxins

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Neurotoxic Shellfish Poisoning

- Source: molluscan shellfish feeding on algae (*Gymnodinium breve*)
- Range: gulf of Mexico and southern Atlantic coast in U.S.; New Zealand
- Toxins: heat stable



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Neurotoxic Shellfish Poisoning

- Onset: a few minutes to a few hours
- Symptoms: tingling and numbness of the lips, tongue, and throat, muscular aches, dizziness, cold hot sensation reversal, diarrhea, vomiting
- Duration: a few hours to several days
- Fatalities: rare

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Food Toxicology

Neurotoxic Shellfish Poisoning


- Control:
 - Mouse bioassay
 - HPLC
 - Commercial immunoassay
 - Obtain molluscan shellfish from approved waters
- FDA guideline:
 - 0.8 ppm brevetoxin-2 equivalent (20 mouse units/100g) in clams, mussels and oysters

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Food Toxicology

Neurotoxic Shellfish Poisoning

- **Outbreaks:**
 - Sporadic and continuous along the gulf coast of Florida, North Carolina, and Texas

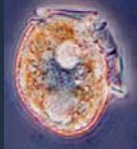


1996 southwest Florida: over 150 Manatees are killed by brevetoxin

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Diarrhetic Shellfish Poisoning

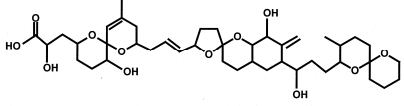
- Europe and Japan
- **Dinoflagellates**
 - *Dinophysis*
 - *Prorocentrum*
- **Toxin: okadaic acid derivatives**
- **Within minutes to hours**
 - Diarrhea (92%), Nausea (80%), Vomiting (79%)
- **Recovery – 3 days – treat supportively**



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Diarrhetic Shellfish Poisoning



Okadaic Acid
+
2 Okadaic Acid derivatives (dinophysis toxins)
2 polyether pectenotoxins

Okadaic acid and its derivatives

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Diarrhetic Shellfish Poisoning

- **Source:** molluscan shellfish feeding on algae (*Dinophysis* and *Prorocentrum* spp.)
- **Range:** Japan, southeast Asia, Scandinavia, western Europe, Chile, New Zealand, eastern Canada
- **Toxins:** heat stable

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Diarrhetic Shellfish Poisoning

- **Onset:** 30 minutes to 3 hours
- **Symptoms:** mild diarrhea, nausea, vomiting, abdominal pain, chills, headache, fever
- **Duration:** 2-3 days with or without treatment

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Diarrhetic Shellfish Poisoning


- **Control:**
 - Mouse bioassay
 - HPLC procedure
 - Molluscan shellfish from approved waters
- **FDA guideline:**
 - 0.2 ppm okadaic acid plus 35-methyl okadaic acid (DXT 1) in all fish

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Food Toxicology

Amnesic shellfish poisoning

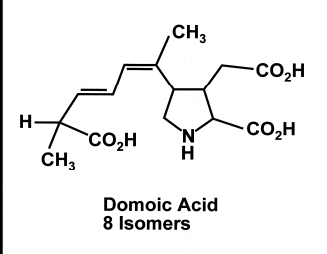
- Diatom: *Pseudo-nitzschia* sp.(7) in mussels
- Toxin: domoic acid
- Neurotoxin that acts on excitatory amino acid receptors and on synaptic transmission



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Amnesic Shellfish Poisoning



**Domoic Acid
8 Isomers**

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Amnesic Shellfish Poisoning

- Source: Molluscan shellfish (mussels) feeding on algae (*Pseudo-nitzschia* spp.), viscera of Dungeness crab and anchovies
- Range: Northeast and northwest North America

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Amnesic Shellfish Poisoning

- Onset:
 - Gastrointestinal symptoms within 24 hours
 - Neurological symptoms within 48 hours
- Symptoms:
 - Gastrointestinal: vomiting, diarrhea, vomiting
 - Neurological: confusion, memory loss, disorientation, seizure coma

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Amnesic Shellfish Poisoning

- Duration:
 - Self-limiting within several days
 - Short-term memory loss can be permanent
- Control:
 - HPLC laboratory procedure
 - Obtain shellfish from approved waters
 - Monitoring of coastal water and shellfish

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Food Toxicology

Amnesic Shellfish Poisoning


- FDA guideline:
 - 20 ppm domoic acid in all fish
 - 30 ppm domoic acid in viscera of Dungeness crab
- Outbreaks:
 - 1987: Prince Edward Island, Canada (mussels)
 - 156 cases, 3 deaths, 12 with permanent short-term memory loss
 - 1991: Washington state (razor clams)
 - 24 cases

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Fugu (Puffer Fish) Poisoning

- Porcupine fish, ocean sun fish, puffer fish
- Japan
 - Incidence ↓
 - Training cooks – chicken?
 - Sense of exhilaration and euphoria
 - Paraesthesia

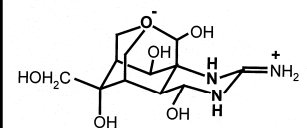


Puffer fish

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Food Toxicology

Tetrodotoxin




Tetrodotoxin

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Food Toxicology

Tetrodotoxin

- Tetrodotoxin
 - Highest in liver, gonads
 - Potent sodium channel blocker
- Signs within 15 minutes
 - Paraesthesia
 - Nausea
 - Respiratory paralysis



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Tetrodotoxin


- Source:
 - Gonads, liver, intestines, and skin of about 80 species of puffer fish, blowfish or fugu
 - Also found in the California newt, parrotfish, frogs (*Atelopus* genus), blue-ringed octopus, starfish, octopus, and xanthid crabs

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Food Toxicology

Tetrodotoxin

- Range:
 - Primarily the Indo-Pacific Ocean
 - Other cases and deaths have occurred from puffer fish from the Atlantic Ocean, Gulf of Mexico, and Gulf of California



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Food Toxicology

Tetrodotoxin

- Onset: 20 minutes to 3 hours
- Initial symptoms: numbness of the lips and tongue
- Secondary symptoms: prickling of the face and extremities, a sensation of lightness or floating, headache, epigastric pain, nausea, diarrhea and/or vomiting
- Tertiary symptoms: increasing paralysis and death within 4-6 hours

60 Price

Tetrodotoxin

- **Control:**
 - Mouse bioassay
 - HPLC method
 - Do not eat pufferfish or avoid improperly prepared pufferfish
- **FDA guideline:**
 - Puffer fish may not be imported except under specific authorization from FDA

61 Price

Tetrodotoxin Outbreaks

- **Japan:**
 - 1974-1983, 646 cases, 179 deaths
 - 30-100 persons per year mostly from home preparation and consumption
 - Mortality about 50%
- **California:**
 - 1996, 3 cases, no deaths

62 Price

Case Study: Puffer Fish Consumption, 2002

- On March 18, a woman aged 65 years was brought to the hospital by her husband.
- Hours earlier, they had eaten a meal of pufferfish caught in Titusville, FL. Several minutes after eating the fish, both persons experienced tingling around their lips.
- During the next 2 hours, the woman's symptoms worsened, and she developed vomiting.
- The woman developed increasing chest pain and had mild tachycardia and blood pressure of 160/70 mmHg; she was treated with topical nitroglycerine.
- During the next 4--6 hours, she developed an ascending muscular paralysis. A test of her respiratory function indicated carbon dioxide retention and a rapid decrease to <20% of normal vital capacity for a woman her age. She was electively intubated and placed on a ventilator. Over the next day, she regained her reflexes and voluntary movement.
- She was extubated at approximately 72 hours and discharged.

63 MMWR (2002) 51(15):321-3

Gempylotoxin

- **Toxin:** a strong purgative oil contained in the flesh and bones of specific species
- **Source:** Gemplids, escolars or pelagic mackerels (escolar; oilfish, castor oil fish or purgative fish; snek; 'Ex-Lax fish') 18-21% oil (waxy esters)
- **Range:** almost worldwide



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Gempylotoxin

- **Symptoms:** diarrhea, generally without pain or cramping; ½ to 36 hrs
 - "Keriorrhoea" caused by the wax esters may include oily orange diarrhea, discharge, or leakage from the rectum that may smell of mineral oil.
- **Control:** avoid specific fish species
- **FDA guideline:** escolar should not be imported
- **Outbreaks:** California, 8+ cases, March 2000

65 Price

Pfiesteria Complex Organisms (PCO)

- *Pfiesteria piscicida* discovered in 1988
- Phytoplankton (dinoflagellate)
 - Up to 24 life stages (4 may be toxic)
 - Eats other organisms, usually algae



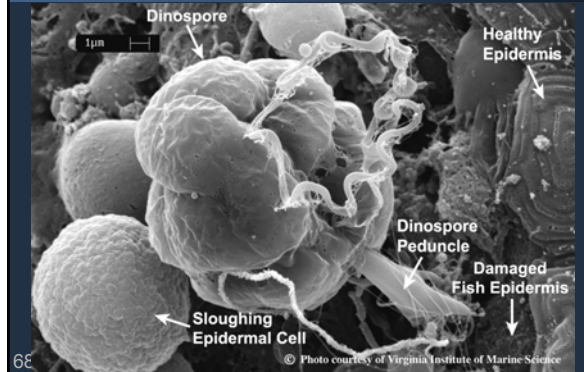
Pfiesteria Blooms

- *Pfiesteria* may produce toxins that numb fish, allowing the microbes to feed on the fish
 - 2002 micro-predation research
- High concentrations of *Pfiesteria* can cause deep lesions on fish and may kill them
- Blooms usually exist for only a few hours
 - Several massive fish kills in estuaries along coastal North Carolina



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Pfiesteria shumwayae Feeding



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© Photo courtesy of Virginia Institute of Marine Science

Pfiesteria

- No cases of seafood-borne illness have been reported
- Human health effects have occurred in laboratories where researchers were working in close proximity to high concentrations of the microorganism
- Anglers, water skiers, fish-kill monitors have complained of skin lesions, headaches, lightheadedness, short-term memory loss
- Avoidance recommended

69 Price