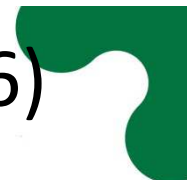




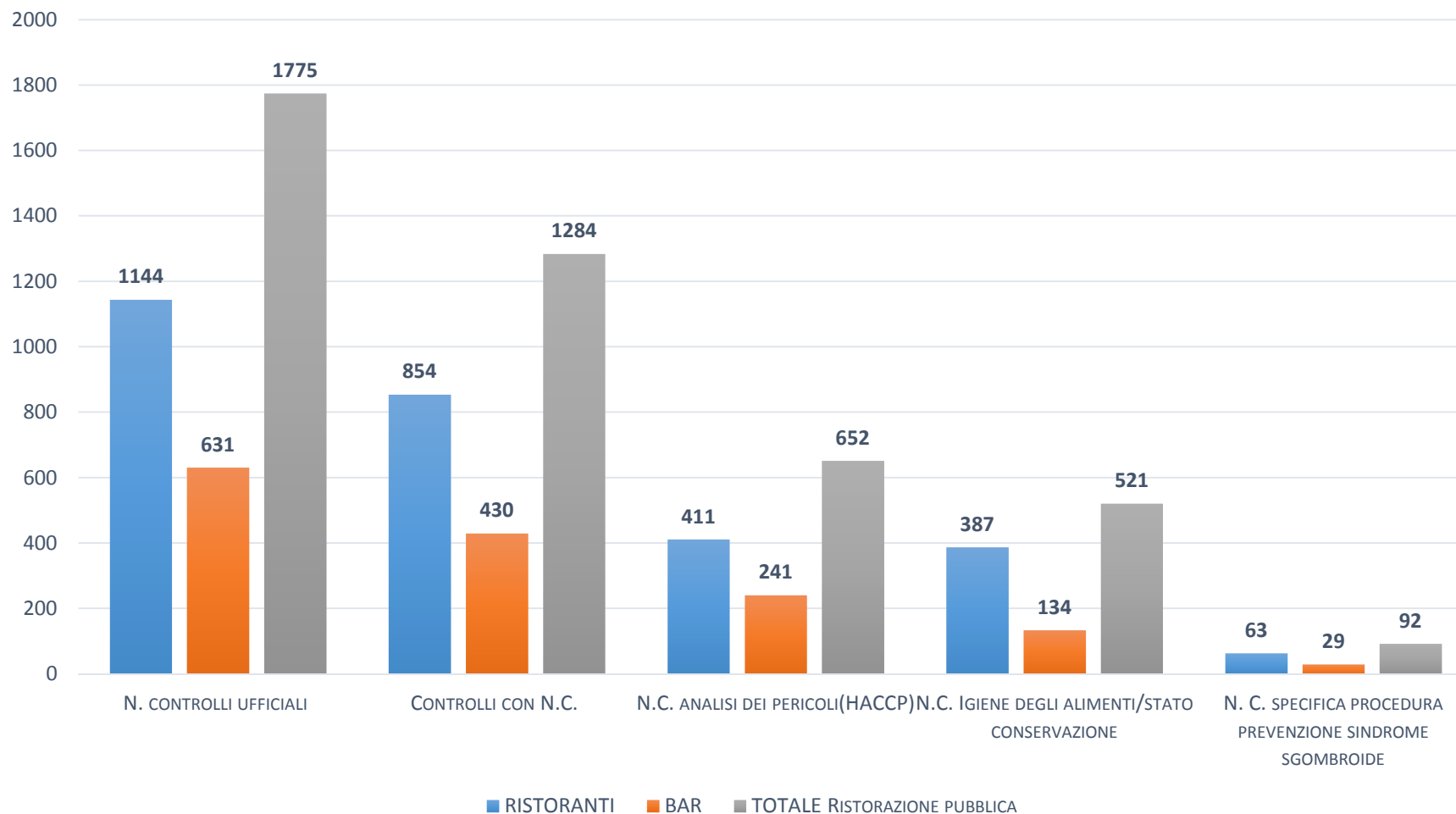
DIAMO I NUMERI: l'attività del Dipartimento Veterinario negli episodi di sindrome sgombroide - Intossicazione da Istamina

ATS Città Metropolitana di Milano
Dipartimento Veterinario
Dirigente Veterinario
Massimo Meazza

Ristorazione Pubblica anno 2016 (al 15/10/16) esiti controlli ufficiali



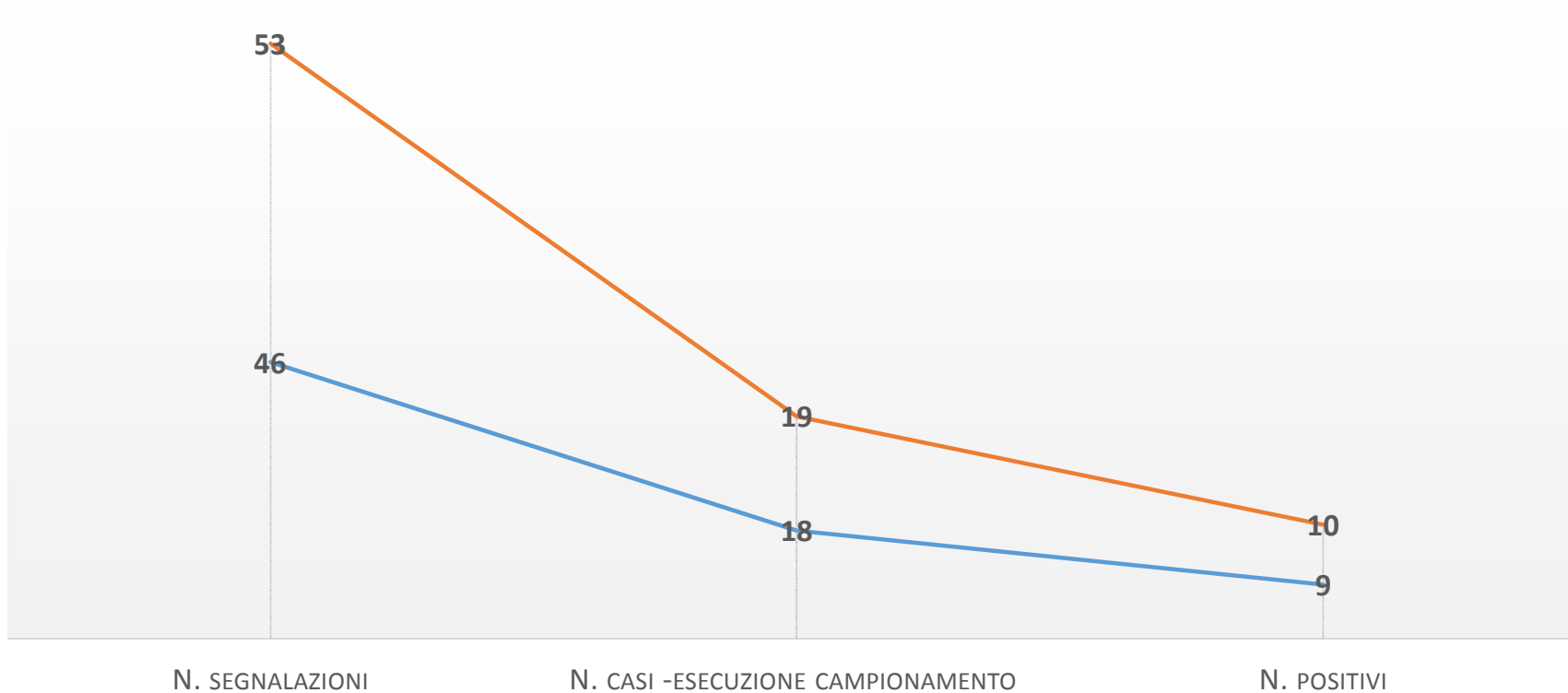
Attività del Dipartimento Veterinario



N. Segnalazioni Sindromi Sgombroide – anni 2015 – 2016 (al 15/10)



Attività del Dipartimento Veterinario



— 2015 — 2016

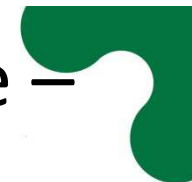
Sistema Socio Sanitario



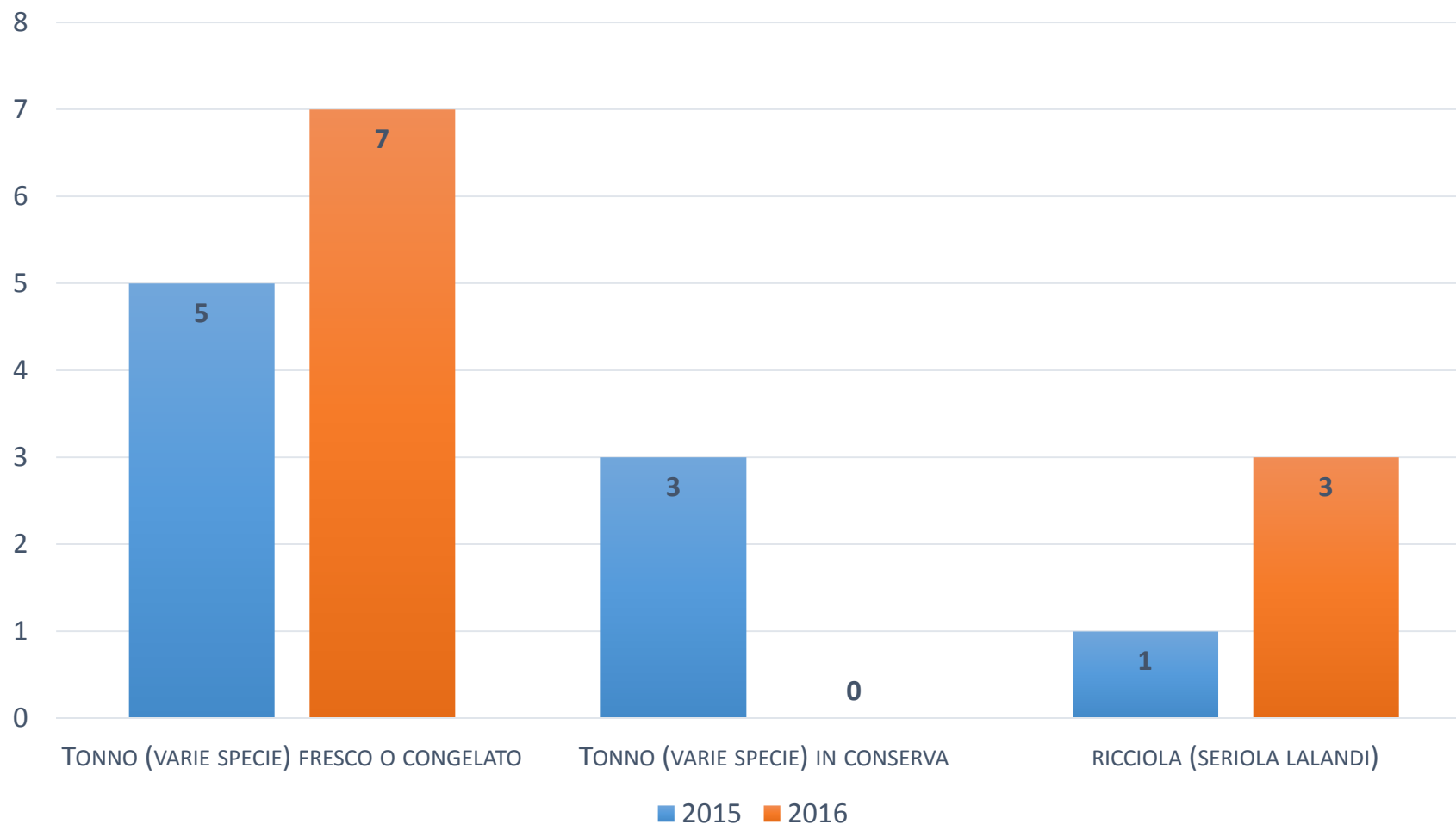
Regione
Lombardia

ATS Milano
Città Metropolitana

Distribuzione positività Sindrome Sgombroide – anni 2015 – 2016 (al 15/10)



Attività del Dipartimento Veterinario



Sistema Socio Sanitario



ATS Milano
Città Metropolitana



NORMATIVA

REGOLAMENTO (CE) N. 853/2004 DEL PARLAMENTO EUROPEO E DEL CONSIGLIO del 29 aprile 2004 che stabilisce norme specifiche in materia di igiene per gli alimenti di origine animale

SEZIONE VIII: PRODOTTI DELLA PESCA
CAPITOLO V: NORME SANITARIE PER I PRODOTTI DELLA PESCA
B. ISTAMINA

Gli operatori del settore alimentare devono garantire che i limiti relativi all'istamina non siano superati.

REGOLAMENTO (CE) N. 2073/2005 DELLA COMMISSIONE del 15 novembre 2005 sui criteri microbiologici applicabili ai prodotti alimentari
1.26. Prodotti della pesca ottenuti da specie ittiche associate con un tenore elevato di istidina
ISTAMINA > 200 mg/kg

ART. 5 LEGGE 283/62



Rapid Alert System for *Food and Feed*



Il SISTEMA di ALLARME RAPIDO per gli alimenti e i mangimi è uno strumento efficace per lo scambio rapido di informazioni tra autorità competenti relativamente al riscontro di gravi rischi per la salute individuati negli alimenti o mangimi.

Food Fraud

Case	
CASE DESCRIPTION	
Case number	FF 2016/190
Subject	Tuna treated with nitrates and nitrites (vegetable extracts)
Connected RASFF Notification	

Sistema Socio Sanitario
 Regione Lombardia
ATS Milano
Città Metropolitana

Food Fraud Criteria

1. Violation of EU Food Law

- Use of Nitrites and Nitrates via vegetable extract is **not authorised** in fish and fishery products

2. Intention

- Intentional use of Nitrates and Nitrites to **enhance tuna's colour**
- Nitrates and nitrites **not naturally present** in tuna

3. Economic Gain

- Poor/average quality tuna sold **twice its price**.
- Potentially **200 million € /year**

4. Customer Deception

- Poor quality tuna bought as high quality
- **Public health issue**
 1. too high level of **histamines (allergenic effects)**
 2. Nitrites may lead to formation of **nitrosamines (carcinogenic)** during digestion



European Commission

Action plan

May 2016

Meeting at request of Seafood industry representatives

SEAFISH
The authority on seafood
Approved Training Provider

DG SANTE

EU coordinated action

DG SANTE

HEALTH

Screening of RASFF Alerts
high levels of histamine in tuna

Aug 2016: Italy
5 persons hospitalized

Sept 2016: France
Histamine (1200 mg/kg – ppm)

Same establishment in Spain

Cooperation between DG SANTE and Industry

- Raise awareness:
 - DG SANTE to MS competent authorities
 - Seafood sector to Industry
- Information of DG SANTE/MS about new suspicion of fraud

RASFF European Rapid Alert System for Food and Feed

Request for complementary analysis

Detection of presence of nitrates/ nitrites (vegetable extracts) and anti-oxydants

Inspection by Spanish local authorities

New case: Activation of EU Food Fraud Network (FFN)

Health and Food Safety



European
Commission

Media Coverage (5 Oct 2016)

NETWORK **L'Espresso** **LE INCHIESTE** 05 ottobre 2016 - Aggiornato alle 11.14

R.it **MILANO**

Zone: 1 2 3 4 5 6 7 8 9 AREA METROPOLITANA REGIONE Cerca nel sito METEO

Home Cronaca Sport Foto Tempo libero Annunci Locali Cambia Edizione Video

Provincia di Milano »

Milano: blocca un ragazzo che scavalca i tornelli del metrò, controllore

Milano, la denuncia di una mamma: "Pane fresco e frutta intonsi tra i rifiuti"

Boom di malori e ricoveri: a Milano è allarme per il "mal di sushi"

Pavia, donna con Zika partorisce bimbo sano: chiama Matteo come l'osped...

Boom di malori e ricoveri: a Milano è allarme per il "mal di sushi"

Non official Translation from La Repubblica.it

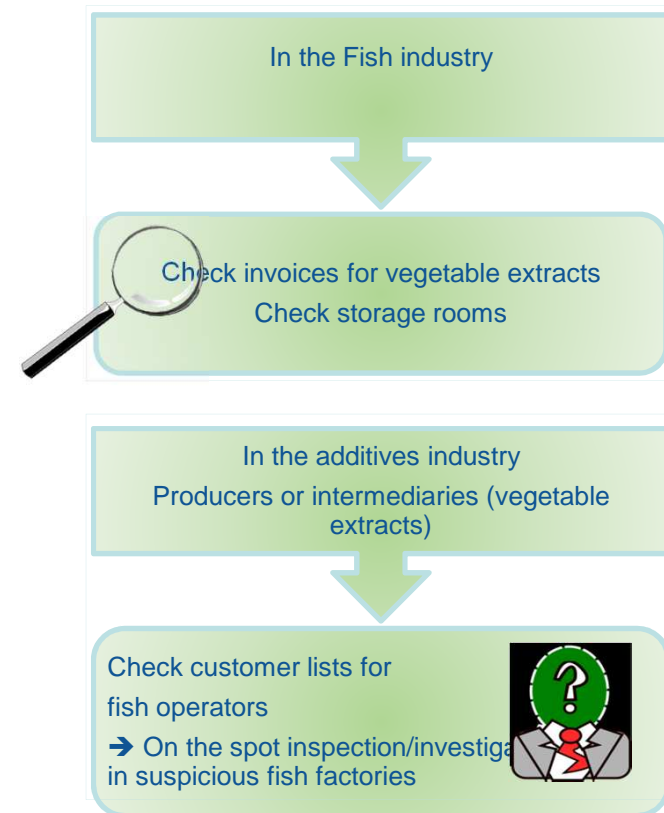
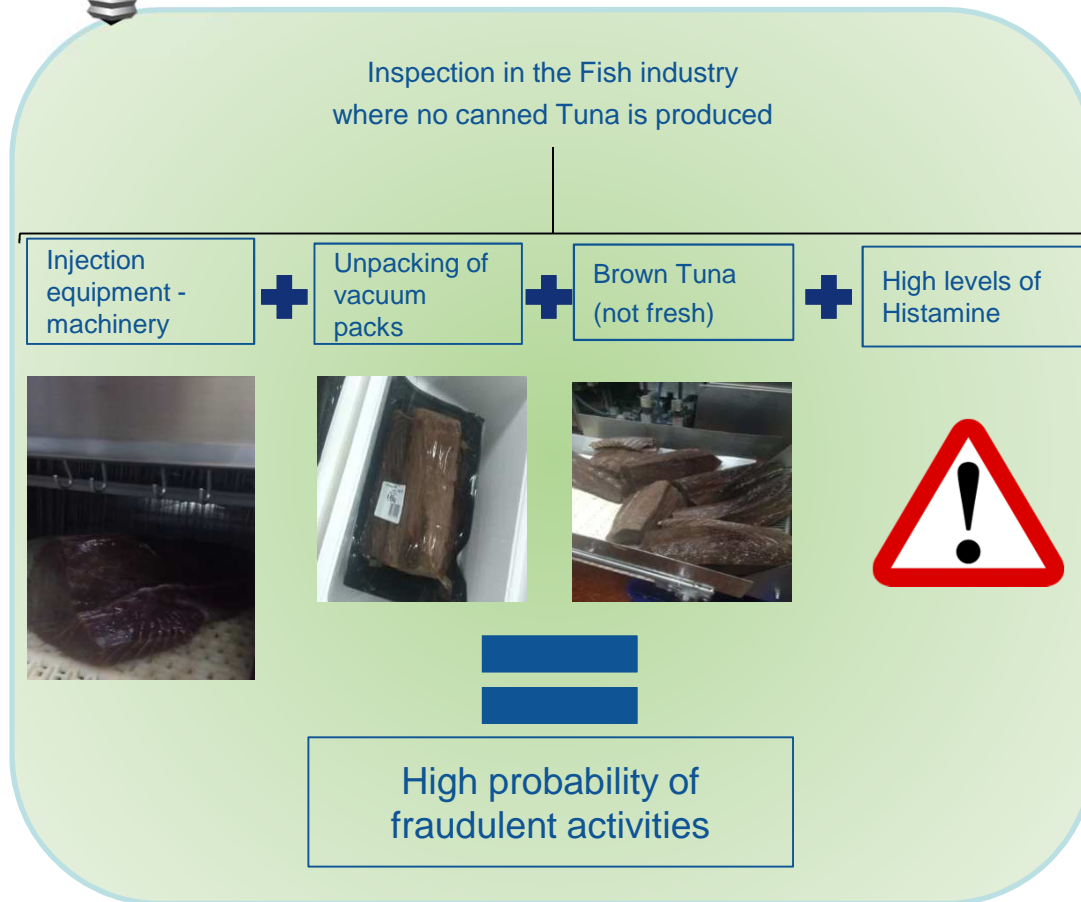
"In 2015 - a record year - the cases of intoxicated people by scombroid syndrome (Histamine) were 47 in the city. Between 1st January and 31st August 2016, so in eight months, 38 patients suffered for "sushi sickness", and 7 new cases were declared in September.

"We cannot talk about an epidemic, but certainly there are several worrying outbreaks- Dr. Fracchia says - who goes eating fish should do so being aware of the risk. And go to restaurants where they know the standards of quality".

*Boom of illnesses and hospitalizations:
Alarm in Milan for "Sushi Syndrom"*



Tips for inspection/investigation



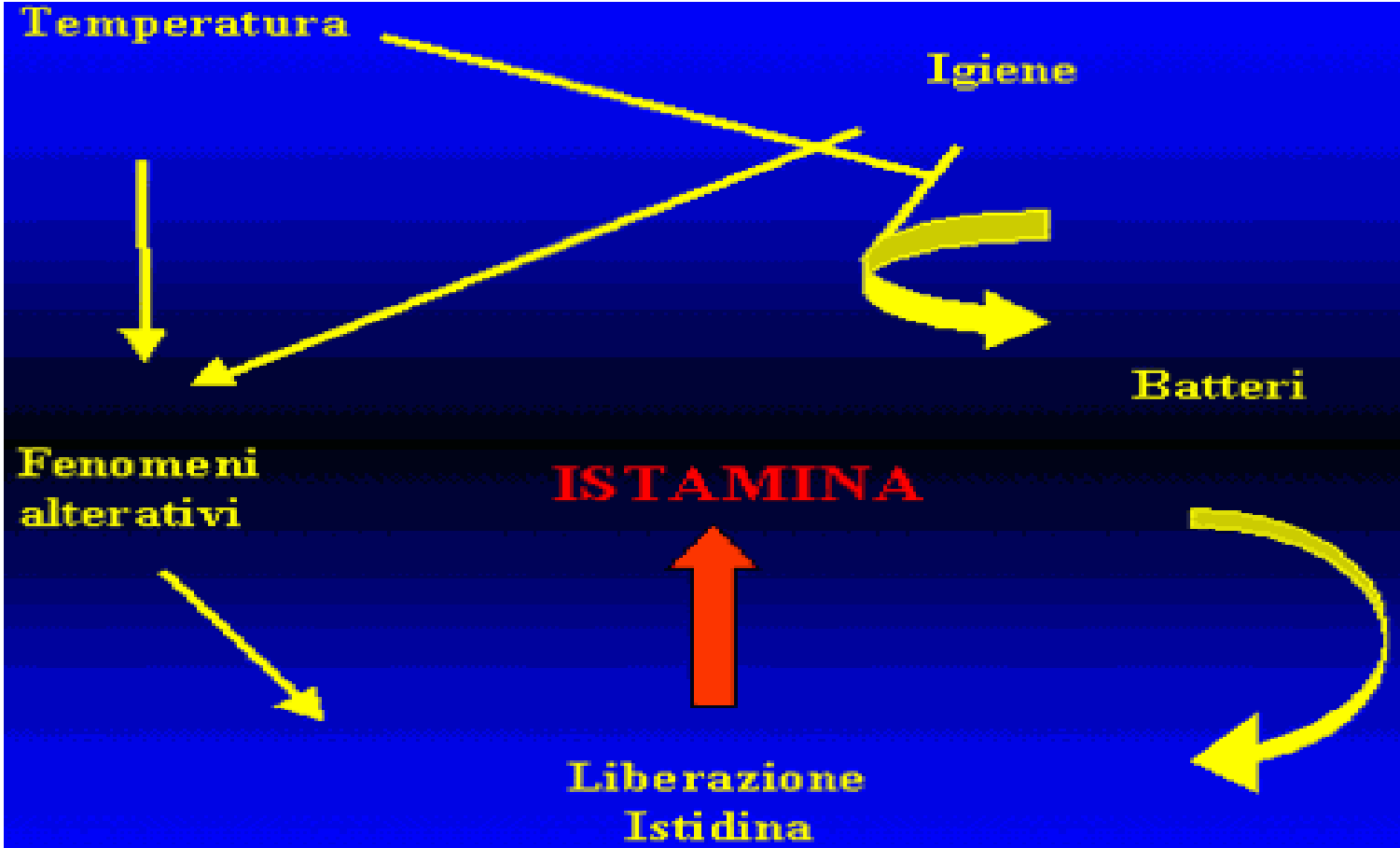


RASFF PORTAL

product category	date	reference	product type	notification type	notification basis	notified by	countries concerned	subject	action taken	distribution status	risk decision
fish and fish products	12/10/16	2016.1402	food	information for attention	consumer complaint	Sweden	INFOSAN, Sweden, Vietnam (O)	histamine (1300 mg/kg - ppm) in canned tuna from Vietnam	detained by operator	information on distribution not (yet) available	serious
fish and fish products	04/10/16	2016.1359	food	alert	border control - consignment released	Spain	INFOSAN, Morocco (O), Portugal, Spain (D)	histamine (>800 mg/kg - ppm) in frozen mackerel (<i>Scomber scombrus</i>) from Morocco	informing authorities	distribution restricted to notifying country	serious
fish and fish products	09/09/16	2016.1254	food	information for attention	company's own check	France	Commission Services, France, Spain (O)	histamine (1200 mg/kg - ppm) in chilled tuna loins from Spain	informing authorities	product (presumably) no longer on the market	serious



Fattori predisponenti la formazione di Istamina



fattori favorenti la formazione di istamina (da Haouet M.N.)

Sistema Socio Sanitario



Regione Lombardia

ATS Milano
Città Metropolitana



Prevenzione pericolo istamina

La formazione di istamina scaturisce da 2 fattori concomitanti :

- inquinamento microbiologico
- temperature di conservazione inadeguate – rispetto catena del freddo (temperatura vicina ghiaccio in fusione)