

# Recall of Aldi's Skellig Bay Yellowfin Tuna Steaks Due to High Levels of Histamine

Thursday, 13 April 2017

## Summary

**Category 1:** For Action

**Alert Notification:** 2017.08

**Product:** Skellig Bay Yellowfin Tuna Steaks; pack size: 240g; approval number: IE CK 0053 EC

**Batch Code:** Use by dates: 05/04/2017, 13/04/2017; 14/04/2017, 15/04/2017 and 17/04/2017

**Country Of Origin:** Ireland

## Message:

Aldi is recalling the above batches of Skellig Bay Yellowfin Tuna Steaks due to the detection of high levels of histamine. There is one known report of illness linked with one of the affected batches. Point-of-sale recall notices will be displayed in Aldi stores.

## Nature Of Danger:

Scombrototoxic (histamine) poisoning is a chemical intoxication, in which symptoms typically develop rapidly (from 10 minutes to two hours) after ingestion of food containing toxic histamine levels. The range of symptoms experienced is quite wide, but may include an oral burning or tingling sensation, skin rash and localised inflammation, hypotension, headaches and flushing. In some cases vomiting and diarrhoea may develop and elderly or sick individuals may require hospital treatment. The symptoms usually resolve themselves within 24 hours.

