



## **MEDIA RELEASE**

**2 November, 2012**

### **Spring Bay Mussels Recall From Sale**

Spring Bay Mussels has recalled supplies of live chilled and cooked mussels from sale following the discovery of a naturally occurring algal toxin in some of its product.

Managing Director Spring Bay Seafoods Pty Ltd Phil Lamb said today it had advised all of its retail, wholesale and fishmonger clients of the problem and was working with Food Standards Australia and New Zealand and public health authorities to alert customers and consumers.

The Mr Lamb said the presence of a paralytic shellfish toxin arising from a naturally-occurring algal bloom had forced the closure of the company's Spring Bay Seafood's shellfish farm and the business had initiated a recall of its mussels from the market.

He said the company was alerted to the problem by routine testing of the product by an importing country this week.

Mr Lamb said there had been no reports of illness resulting from consumption of the mussels but Spring Bay Seafoods was committed to ensuring the health and safety of its customers and always placed consumers first.

"We routinely check for toxins but unusually warm sea water temperatures appeared to have caused algae growth earlier in the season this year and it may also be a different algae species that went undetected by the testing laboratories.

"I want to reassure our customers that we comply with the requirements of the Tasmanian Shellfish Biotxin Management Plan and the Shellfish Quality Assurance Program and routinely test the water on our marine farms for a number of algae species including those likely to contain toxins.

"Unfortunately recent periodic testing did not initially identify any such algae species in the water until they were reanalysed. This algae was present at low levels and was not known to be toxic in Australia before.

Paralytic Shellfish Toxins may cause severe health consequences for consumers if eaten in sufficient quantities.

The products recalled are branded Spring Bay live blue mussels (with use by dates of between 22 October 2012 - 10 November 2012) and Coles Cooked Tasmanian mussels with white wine (use by date 12 November 2012) distributed to TAS, VIC, NSW, ACT, SA, QLD. The company also exports some products to several Asian countries.

The affected mussels were supplied in shell and supplied in the quantities of 500g and 1kg vacuumed packed bags (Spring bay seafood), 500g (Coles branded cream white wine based sauce 500g) and 1kg and 2kg net bags (Spring bay seafood). They may also be supplied loose in shell/ per kg.

Mr Lamb said Spring Bay Seafoods apologised for any inconvenience to customers.

**Media Inquiries Please Call Michael Lester, M&M Communications on 0425 235 157.**