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## VIBRIO PARAHAEMOLYTICUS IN MARINE PRODUCTS

*V. Parahaemolyticus* is an organism causing food poisoning and it is widely distributed in the marine and brackshwater environments like water, sediments, fishes and shellfishes through out the world. *V.*

*parahaemolyticus* food poisoning is due to ingestion of the organisms and not due to any toxin.

The food poisoning due to *V. parahaemolyticus* is an infection and

countries like Japan where there is a habit of eating raw fish.

*Vibrio parahaemolyticus* grows profusely in ordinary nutrient media with 2 to 4 % NaCl, but grows very poorly or not at all in media containing no salt. Although growth is maximum in media with 2 - 4 % NaCl, it also grows in peptone water containing 8 % NaCl. Little or no growth, however, occurs in peptone water with 10 % NaCl. It prefers alkaline conditions (pH 7.6 - 8.6) and grows between 15°C and 43°C, but best at 37°C. Most of the strains do not grow at temperatures below 5°C.

This organism is more sensitive to chilling than to freezing. Therefore, a thorough washing of the fish quickly after catch and immediate icing after washing is the best method to control the organism. If seafoods are heated to 100°C just before consumption, food poisoning due to this organism would rarely occur. Most of the *V. parahaemolyticus* are destroyed during freezing at - 40°C and it can't survive for long period at - 20°C/

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*Vibrio parahaemolyticus* on TCBS Agar

*parahaemolyticus* is a gram negative, facultatively anaerobic rod, motile and non-spore forming. It has an extremely rapid growth and the generation time is seven minutes. Hence, an initial contamination of fish with this vibrio followed by improper handling and storage will result in the multiplication of this organism and causes food poisoning on consumption of the fish. *V.*

gastroenteritis develops in most cases. The symptoms usually appear within 10 - 15 hours after eating infected food, although the incubation period may be as short as 2 hours or as long as 48 hours. The main symptoms are nausea, vomiting, abdominal pain and diarrhoea. Mild fever, headache and chills may also occur. The above food poisoning has been reported more in