

## CHAPTER 8: Other Decomposition-Related Hazards

This guidance represents the Food and Drug Administration's (FDA's) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You can use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations. If you want to discuss an alternative approach, contact the FDA staff responsible for implementing this guidance. If you cannot identify the appropriate FDA staff, call the telephone number listed on the title page of this guidance.

Chapter 7 covers scombrototoxin poisoning in certain species of fish. This poisoning occurs as a result of the formation of high levels of histamine during decomposition of the fish at improper holding temperatures.

There are indications that decomposition can result in the production of other toxins (e.g., biogenic amines, such as putrescine and cadaverine) that have the potential to cause illness, even in the absence of histamine formation. Such illnesses have been reported with consumption of a number of fish species. FDA also has received a number of consumer complaints concerning illnesses that are associated with the consumption of decomposed shrimp and salmon.

There are also some indications that chemicals formed when fats and oils in foods oxidize may contribute to long-term detrimental health effects.

## BIBLIOGRAPHY.

We have placed the following references on display in the Division of Dockets Management, Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. You may see them at that location between 9 a.m. and 4 p.m., Monday through Friday. As of March 29, 2011, FDA had verified the Web site address for the references it makes available as hyperlinks from the Internet copy of this guidance, but FDA is not responsible for any subsequent changes to Non-FDA Web site references after March 29, 2011.

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