















# CIGUATERA IN VANUATI

Ciguatera is a type of food poisoning caused by eating contaminated tropical reef fish.



Small plant-eating fish eat the algae and become toxic.

Algae carrying ciguatera.

How does the toxin end up in ? your plate?

These fish are in

turn consumed

by humans.

When larger predatory fish eat the small fish, they also eat and accumulate any toxin in those fish.



## How to take action?

Here is how to minimise your risk of getting ciguatera poisoning:



• Do not eat fish harvested from areas known to have ciguatera fish poisoning.



Space out the consumption of risky fish species.



• As soon as you catch a fish, cut off its head and remove the guts and other internal organs. They are the most toxic parts.

## SOME-CIGUATOXIC-FISH-IN-VANUATU

Some of the fish that have been reported to be the most ciguatoxic in Vanuatu include:



Chirurgien lignes bleues



#### Blufis

Some species of parrotfish Certaines espèces de perroquet



### Blak mo waet los

Blacksaddled coralgrouper



#### Saumonée léopard



#### Anglais

Red snapper Vivaneau chien rouge



Blak straep snapa

Black-banded snapper



## Vivaneau rayures noires

Blakspot red maot Blackspot emperor



#### **Empereur Saint-Pierre**

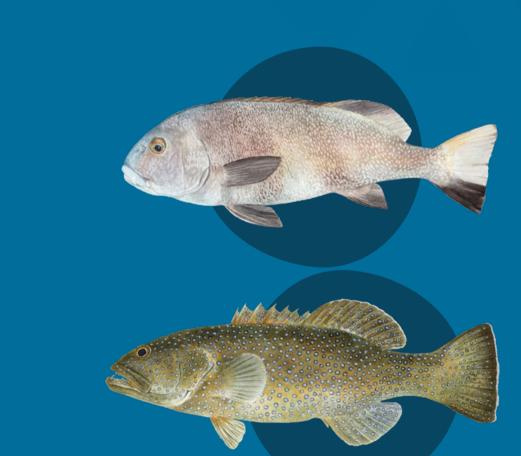
Longnos red maot Longface emperor

Empereur gueule longue



#### Ston los

Camouflage grouper Mérou camouflage

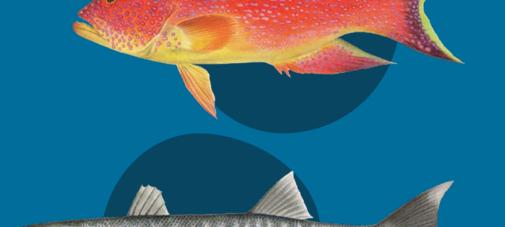


## Blak switlip

Diagramme taches blanches

#### Spotted los

Squaretail coralgrouper Mérou queue carrée



#### Flawa los

Yellow-edge lyretail Saumonée hirondelle



#### Sawfis Great barracuda

Barracuda 



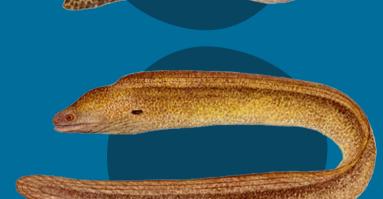
#### Blak karong

Giant trevally Carangue à grosse tête



#### Bigfala namarae

Giant moray Murène javanaise

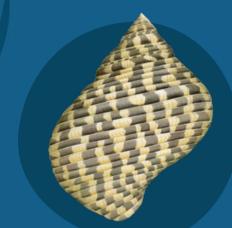


Yelo-tel namarae Yellow-edged moray Murène points jaunes

In Vanuatu, trochus, turban shells and giant clams have been reported to be toxic.



Troka Trochus Troca



Big ae Turban shells Turbos



Natalae Giant clam Bénitiers



Toxic fish do not look, smell or taste different from safe fish. Cooking, freezing, smoking or salting does not make fish safe to eat.