

Be aware when purchasing or selling Escolar and Oilfish

Eating these fish can cause keriorrhoea (a kind of diarrhoea) in some people. This is because these fish contain an indigestible wax which is a natural laxative.

Susceptible people will usually develop symptoms within 30 minutes to 36 hours. The condition is not ongoing or life threatening.

No cooking or handling practices of these fish can prevent keriorrhoea.

It will benefit your business to warn customers buying these fish of the potential side effect.

These fish have been sometimes mistakenly mislabelled and sold as rudderfish. It is important, and also a legal requirement, to correctly label these fish.

For further information please contact the NSW Food Authority on 1300 552 406 or by email at contact@foodauthority.nsw.gov.au www.foodauthority.nsw.gov.au



Escolar *Lepidocybium flavobrunneum*



Oilfish *Ruvettus pretiosus*



Oilfish fillet



Rudderfish *Centrolophus niger*



Rudderfish fillet

All images: CSIRO

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