

TAINED CARROT JUICE PARALYSES 6

Consuming botulism toxin can cause paralysis and lead to death

BOTULISM FACTS

Botulism toxin can be produced in foods that don't have oxygen (such as garlic in oil and potatoes left wrapped in foil after baking). The spores are not killed by cooking; in fact, a heat treatment may activate growth.

Keep juices that say: "refrigerate for safety" in the fridge

• Botulism is caused by bacteria that are naturally in soil as spores; as spores, the bacteria are dormant and protected from the environment. In a warm, moist environment with no oxygen and low acidity, the spores can convert to growing bacteria and produce a deadly toxin.

• To prevent the formation of botulism toxin in baked potatoes, unwrap potatoes after baking and store in the refrigerator until re-heating.



Two Toronto residents are paralyzed in hospital after they drank toxic carrot juice purchased in Toronto that has been recalled across North America.

Dr. Elizabeth Rea, an associate medical officer of health, was quoted as saying, "There are two adults who are severely ill in hospital and they had a history of drinking the exact same

juice that's been part of the carrot juice recall."

The juice, produced by Bolthouse Farms in Bakersfield, Calif., was ordered off shelves Sept. 30 after four cases of botulism were linked to toxic carrot juice in the United States.

Lab test results confirmed that Bolthouse Farms carrot juice purchased in Toronto sometime last

month and consumed by the Toronto patients was positive for the botulism toxin.

