



OP - 04

**Porcini mushroom poisoning in Hong Kong, A ten-year review**

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**Objective:** Porcini is a delicious gourmet mushroom and is gaining its popularity in local cuisines in Hong Kong. However, poisoning cases related to porcini has been increasing and there is paucity of local data in this area. A review of clinical features and mycological identification in porcini mushroom poisoning cases in Hong Kong was performed.

**Methods:** All poisoning cases, either consultation to Hong Kong Poison Information Centre (HKPIC) or mandatory reporting from emergency departments, from 2008 to 2017, were captured by Poison Information Clinical Management Systems (PICMS). Category code B9e (represents “Mushroom” in PICMS) and keywords search of “mushroom” and “porcini” were performed. Identification of available mushroom samples were performed by mycologist Prof S.W. Chiu from School of Life Science of the Chinese University of Hong Kong.

**Results:** Total 117 cases of mushroom poisoning were retrieved from 2008 to 2017. The number of poisoned patients was dramatically rising since 2015 (around 20 patients per year), and nearly half of them were related to porcini mushrooms. Among these cases, 40 patients in 23 clusters were related to porcini mushroom. Mushroom samples were available for identification in 27 cases. Almost all were related to mixing poisonous mushrooms with the edible types. About 40% of involved mushroom were purchased from China, especially Yunnan. *Suilelus luridus* (60%) and *Heimioporus retisporus* (53%) were the most commonly toxic mushroom presented in the clusters. Early gastrointestinal (GI) symptoms (vomiting 92%, and diarrhea 44%) were the cardinal symptoms of poisoning. There were 2 cases presented with neuropsychiatric manifestations. Hallucination was presented in one case 10 hours after consumption of *S. luridus* and *H. retisporus*. The other case suffered from inattention and poor concentration for 1 week with history of *H. retisporus* intake. One case involving *S. luridus* and *Prophyrellus porphyrosporus* suffered from colitis with hypotension and acute renal failure. All cases recovered after supportive management.

**Conclusion:** Food poisoning with poisonous porcini mushroom is now more common in Hong Kong. The clinical course of poisoning is generally benign. Delayed neuropsychiatric manifestation is uncommon, but may persist for a week. GI irritating effect is often present, and may cause dehydration and acute renal failure in severe cases.