

FERMENT CORN FLOUR POISONING

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Ferment corn flour poisoning is a kind of food poisoning. In China's Sichuan, Yunnan, Guangdong, Guangxi, and Northern rural areas, popular variety of grains soak in water to make it ferment cocovenenans, to make all kinds of foods and common food poisoning, also known as stinky, flour and food poisoning in Northeast China. North cocovenenans making stinky princess cut the Sub, sour soup, beans, and so on, South of waxy corn brew made of glutinous rice flour. Baise and hechi in Guangxi mountain areas often have the habit of eating leavened bread, flour, resulting ferment corn flour poisoning occur frequently, causing serious harm to people's health. Pathogenesis of acute and severe, rapid development of the poisoning. In the 2-24 hours after eating, Patient may feel discomfort in the upper abdomen, nausea, vomiting, diarrhea, dizziness, general weakness. A few patients have fever. Liver, kidney, brain, heart and other organ damage will be happened. Patients can be followed by jaundice, liver and spleen swelling, subcutaneous hemorrhage, hematemesis, hematuria and oliguria, confusion, irritability, convulsions, seizures, shock. Some patients may be on the sudden aggravation of illness a few days later died of illness. The fatality rate is as high as 50~90%. There is no specific effective treatment. Give gastric lavage completely as soon as possible, using sodium bicarbonate may degrade toxins, anti-shock, supplementary volume, application of vasopressor drugs. Protect liver, kidney function, and infection control. Regulation of gastrointestinal function of catharsis. Prevention poisoning: Strong advocacy, not to make, eating erment corn flour. When necessary, paying strict attention to health during preparation, storage, and to prevent pollution.