SALMONELLA ENTERITIDIS IN A WHALE

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There was an outbreak of food poisoning, in which 172 persons developed acute gastroenteritis on April 5-11, 1950 in the area Takaike-Gun, who had had whale meat on April 5, 1950. The cause of this affair was traced and the following facts were made clear:

A whale was caught off the coast of Port Katsuura, Wakayama prefecture, near Takaike in Japan on April 3, 1950, floating on the sea-water in a sick and dying state. The whale was identified to be *Hyperoodon rostratum* (Bottle nose), about 13 feet long and 2,500 pounds in weight, and did not show any pathological change macroscopically in appearance. It was then cut into pieces, its meat, about 890 pounds, was put on sale, and, on April 5, eaten by 178 persons, among whom 172 fell sick as mentioned above.

A salmonella was isolated almost purely from the inner part of the remaining meat as well as fecal specimens of the patients. This organism was a gram-negative motile rod, fermented glucose with gas, mannitol, dulcitol, sorbitol, maltose, arabinose, rhamnose, xylose, trehalose, and did not attack lactose, sucrose, salicin, adonitol. It produced hydrogen sulfide, grew on Simmon's citrate agar, was negative in indol, Voges-Proskauer, and methyl red reaction, did not liquefy gelatine, nor coagulate milk, nor utilize urea. Its antigenic structure was found to be IX XII... g, m.... Four mice were experimentally fed with this organism and all died within 7 days developing enteric fever. Thus we identified this organism as salmonella enteritidis.

By the present time, there have been a large number of reports concerning the host-range of salmonella and so many facts accumulated about it for example but there is no paper on salmonellosis of whales, as far as I know. This is the reason...
why I report this paper here, because it is very likely that the whale in this case was infected with salmonella enteritidis and developed enteric fever and I think it is quite reasonable to consider so, from the following reasons; (1) the causative agent was isolated in almost pure culture from the inner part of the remaining meat, (2) the whale, from which the meat came was caught in a sick and dying state, (3) it is very unlikely to consider that the meat was polluted after the death and (4) in this food poisoning outbreak percentage of morbidity was so high and it is unlikely that the meat was contaminated so uniformly and heavily after death.

Summary: I report on a whale, which was infected with salmonella enteritidis and an outbreak of food poisoning among 172 persons who ate meat of the whale.

REFERENCES
