

P8. GRAYANOTOXIN in BREAD: A RARE CASE of MAD HONEY

Bulut DEMİREL^{1*}, Kenan Can TOK²

¹Dışkapı Yıldırım Beyazıt Training and Research Hospital, TÜRKİYE

²Ankara University, Institute of Forensic Sciences, Ankara, TÜRKİYE

Mad honey intoxication occurs with consumption of the honey which contains grayanotoxin produced from Rhododendron flower. The intoxication cases are seen in Turkey especially after consumption of the honey produced in the springs of Black Sea region. Grayanotoxins are nitrogen-free polyhydroxy hydrocarbons and produce parasympathetic effects by binding sodium channels. In our case a 58-year-old male patient admitted to emergency service with loss of consciousness. In his medical history, he hospitalized two weeks ago because of mad honey poisoning. We learned that from his relatives, he used same honey as ingredients when making bread. He responded to treatment and recovered without sequelae. In the literature for the first time we are promoting a mad honey case without direct contact. In conclusion, it is speculated that toxins cannot be destroyed by cooking.