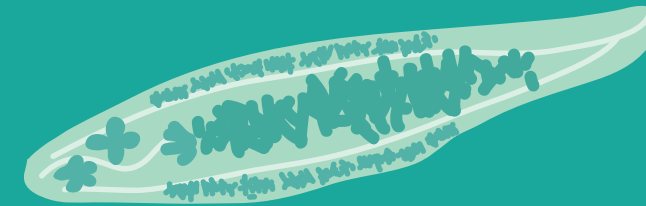
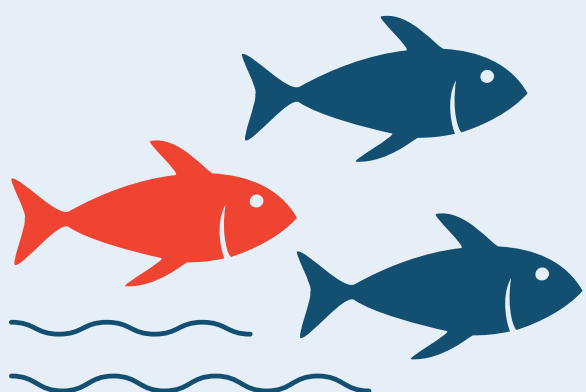




BE SAFE FROM FISH LIVER FLUKES



CAUSES OF FISH LIVER FLUKES

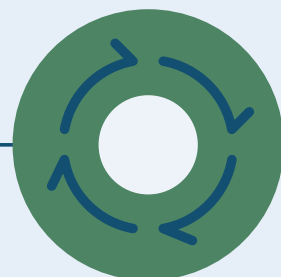
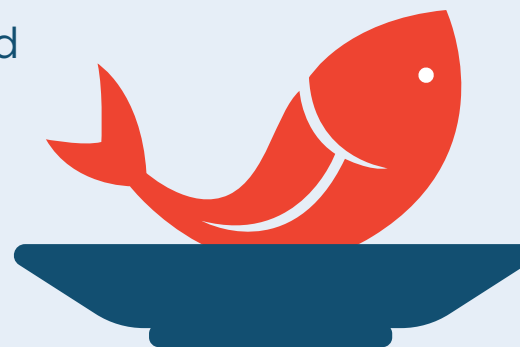


Infected freshwater fish.

01

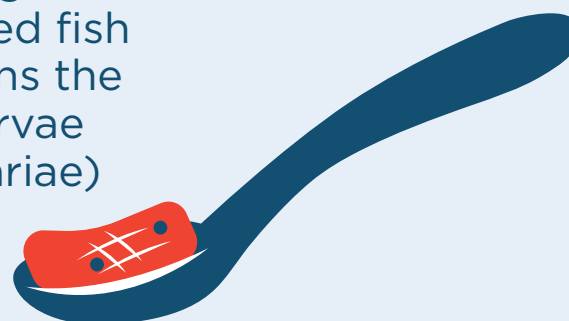
Raw or undercooked fish.

02

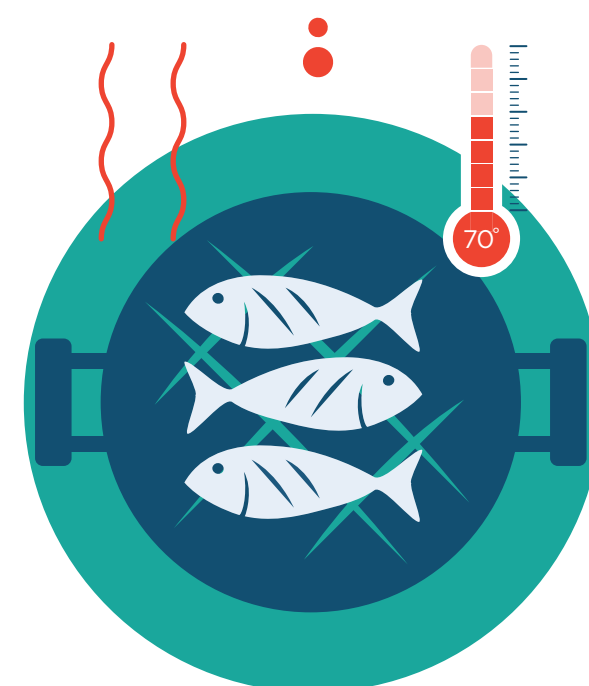


04
The adult flukes settle in the small bile ducts and can live there for 20 to 30 years.

03
People become infected when eating raw or undercooked fish that contains the infective larvae (metacercariae)



TO AVOID INFECTION



THOROUGHLY COOK YOUR FISH*

*Fish liver flukes are killed at a core temperature of 63°C and above. Other pathogens require higher temperatures, so to be safe, cook fish at 70°C and above.