

Incompletely Cooked Bear Meat

JUNEAU - Bear hunting season is open throughout much of Alaska and the Department of Fish and Game is cautioning hunters about the possibility of contracting trichinosis from eating raw or incompletely cooked bear meat.

This parasitic infection is common in bears and the encysted larvae may be transmitted to humans who eat the infected flesh. Freezing the meat may not kill the cysts, and may not eliminate the danger of trichinosis.

Health officials suggest that the meat be thoroughly cooked

that is, until there is no pinkness remaining. Thin cuts of meat are easiest to judge.

However, if a roast is being prepared, use of a meat thermometer is recommended. The meat can be considered safe when the inside temperature reaches 150 degrees F.

For further information on precautions to take with game meat write:

Alaska Department of Fish
and Game
I & E Section
Subport Building
Juneau, Alaska