



INFECTIOUS DISEASES (BACTERIAL, FUNGAL, VIRAL, PARASITIC, INFESTATIONS)

## GNATHOSTOMIASIS: AN EMERGING TRAVELER DISEASE

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**Background:** Gnathostomiasis is a parasitic disease caused by a nematode of the genus *Gnathostoma*. It is endemic in Japan and some Southeast Asia and Latin American countries. Of the latter, Mexico has the highest number of reported cases. However, with the increase of tourism and globalization it has been imported to other countries around the world becoming a matter of concern. The disease is acquired by ingesting the third larval stage of the nematode through contaminated raw fish. Once ingested, the larva perforates the gastric or intestinal mucosa and penetrates to the peritoneal cavity, liver or pleura reaching the skin later. There are four clinical forms: cutaneous, ocular, visceral, and neurological. The diagnosis is established mainly by history and clinical presentation. Treatment options are albendazole 400 mg bid for 21 days and ivermectin 0.2 mg/kg single dose or repeated doses.

**Observation:** We describe the epidemiology of cases diagnosed with cutaneous Gnathostomiasis in the Instituto Dermatológico de Jalisco "Dr. José Barba Rubio" in the period from 1999 to 2014. A total of 145 cases were reported, mainly affecting the trunk and inferior extremities with an evolution ranging from 1 week to 1 year. We illustrate each one of the cutaneous clinical forms: inflammatory, superficial, and pseudo-furuncular type.

**Key message:** All dermatologist should be aware of this disease and suspect it specially in people who have traveled to endemic countries. Failing to treat it can lead to serious complications such as meningitis, subdural hemorrhage, retinal detachment and even death. Therefore, an important preventive measure is avoiding raw fish ingestion in dishes like sushi, sashimi and ceviche.

