



INFLAMMATORY SKIN DISEASES (OTHER THAN ATOPIC DERMATITIS & PSORIASIS)

## FLAGELLATE DERMATITIS BY CONSUMPTION OF UNDERCOOKED MUSHROOM SHITAKE

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**Background:** Flagellated dermatitis is a rash characterized by erythematous lesions in a linear disposition, whose aspect refers to the practice of self-flagellation observed in the middle ages. It can occur as an adverse effect to chemotherapy with bleomycin and by consumption of undercooked shitake. The mushroom shitake (*Lentinus edodes*) is the second most consumed type in the world and widely used by the Asian population in cooking. Flagellated dermatitis by shitake is believed to be a toxic reaction to lentinane, a thermolabile polysaccharide present in these mushrooms, which becomes inactive to proper cooking.

**Observation:** We describe a 28-year-old male patient, who presented characteristic lesions of flagellated dermatitis after consumption of poorly cooked shitake for two consecutive days. The symptoms were generalized pruritus on the skin, with erythematous and confluent papules on linear edematous lesions in the areas of itching (similar to dermatographism), located in the trunk, neck, groin and legs. There was no use of medications and laboratory tests such as blood count, renal function, hepatic function and serologies were negative. Histopathological examination revealed interface dermatitis with superficial perivascular lymphocytic infiltrate and interstitial edema with rare eosinophils. Due to the compatible clinical history and the characteristic distribution of the lesions, the diagnosis suggested was flagellated dermatitis. The patient was treated with antihistamines and topical corticosteroid, with improvement after one week of treatment.

**Key message:** The prevalence of flagellated dermatitis is bigger in asian countries due to its culinary habits, but in times of cultural fusion there is a tendency of the consumption of the asian cuisine in all the planet. Therefore, knowledge of the association of flagellated dermatitis with consumption of poorly cooked shitake, gains importance in the practice of the dermatologist, and it is necessary question patients about the consumption of this mushroom whenever there is clinical suspicion.

