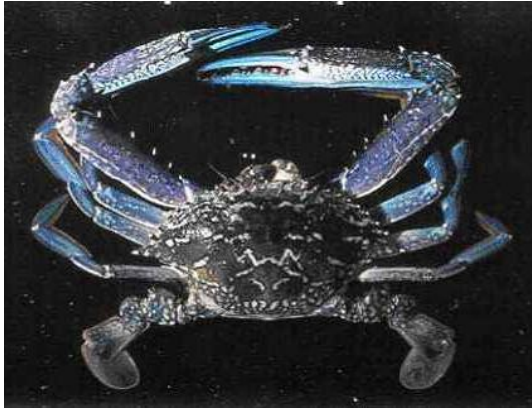


DIAGNOSTIC EXERCISE No. 26

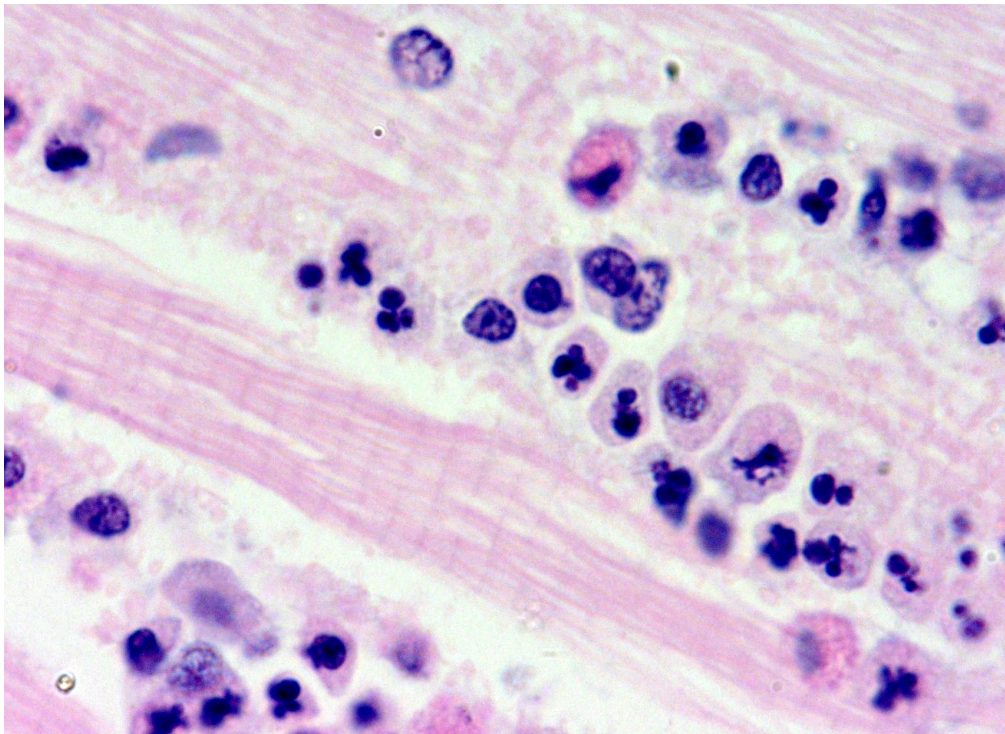
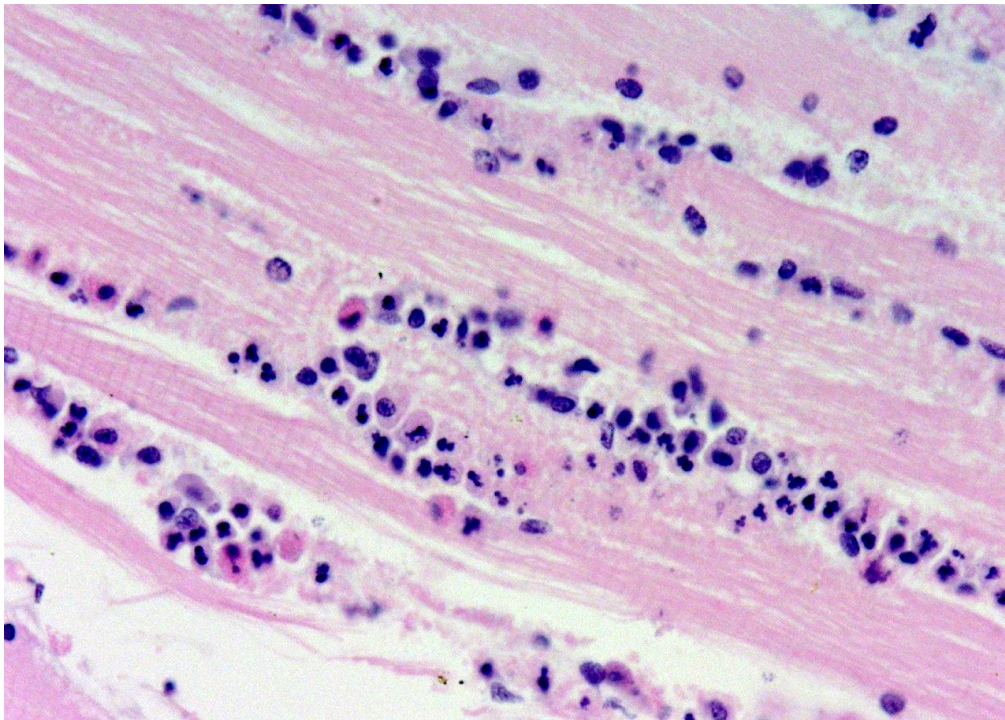
(provided by Brian Jones, WA Agriculture Animal Health Laboratory, South Perth)



Blue swimmer crabs (*Portunus pelagicus*) caught in Shark Bay, Western Australia. Local fishermen reported that 10-20% of crab flesh is unsaleable (i.e. “mushy”) after cooking, equating to losses of between \$250,000 and \$500,000/year.

Skeletal muscle (site unspecified) was obtained from crabs when caught and fixed in 10% formalin by a researcher, then submitted for examination. Tissue was embedded in wax and stained with H&E using standard techniques.

Skeletal muscle section from an affected crab, 40 x objective (middle) and 100 x objective (below).



Questions:

Describe the histological changes.

What is the aetiology?