TREE CROP PUBLICATIONS

ALMONDS


http://www.cdc.gov/mmwr/preview/mmwrhtml/mm53d604a1.htm.


Duong, C., and D. Foley. 2006. the effect of electron beam radiation on raw almonds contaminated with different *Salmonella* strains. 106th General Meeting of the American-Society-for-Microbiology, May 21 -25, 2006 Orlando, FL, USA, Abstracts of the General Meeting of the American Society for Microbiology. 106: 461


Uesugi, A.R., M.D. Danyluk, R.E. Mandrell, and L.J. Harris. Isolation of Salmonella Enteritidis PT 30 from a single almond orchard over a 6-year period. J. Food Prot. 70:84-89.


APPLES


Munoz, M., B. de Ancos, C. Sanchez-Moreno, and M. P. Cano. 2007. Effects of high pressure and mild heat on endogenous microflora and on the inactivation and sublethal injury of *Escherichia coli* inoculated into fruit juices and vegetable soup. *J. Food Prot.* 70:1587-1593.


APRICOTS

King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82

AVOCACO


**BRAZIL NUT**


**CASHEW**


COCONUT

DATE
King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82

FIG
King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82

GRAPEFRUIT

**GUAVA**

**LEMON**

**LIME**

**MACADAMIA**
MAMEY

MANGO


NECTARINE

King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82


OLIVES


ORANGES


oranges, and wiping cloths collected from public markets and street booths in Guadalajara, Mexico: incidence and comparison of analytical routes. *J. Food Prot.* 69:2595-2599.


Liang, Z., G. S. Mittal, and M. W. Griffiths. 2002. Inactivation of *Salmonella* typhimurium in orange juice containing antimicrobial agents by pulsed electric field. *J. Food Prot.* 65:1081-1087.


Munoz, M., B. de Ancos, C. Sanchez-Moreno, and M. P. Cano. 2007. Effects of high pressure and mild heat on endogenous microflora and on the inactivation and sublethal injury of *Escherichia coli* inoculated into fruit juices and vegetable soup. *J. Food Prot.* 70:1587-1593.


**PAPAYA**


PEACHES


King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82


**PEAR**


King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. Food Engineering. 40:82


**PECAN**


**PERSIMMON**


**PINE NUT**


**PISTACHIO**


**PLUM**


**PRUNES**
King, A.D., R.K. Fields, and F.P. Boyle. 1968. Dried fruits have low microbial counts. *Food Engineering.* 40:82

**WALNUT**