Publications on the Microbial Safety of Wheat, Flour, and Cereal Grains

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GENERAL PUBLICATIONS


U.S. Food and Drug Administration. 2017. Raw dough’s a raw deal and could make you sick. Available at: https://www.fda.gov/ForConsumers/ConsumerUpdates/ucm508450.htm.

OUTBREAK REPORTS


L. J. Harris, J. Jung, and S. Yada

Updated 11/24/2020


Centers for Disease Control and Prevention. 2016. Multistate outbreak of Shiga toxin-producing Escherichia coli infections linked to flour (final update). Available at: https://www.cdc.gov/ecoli/2016/o121-06-16/.


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Updated 11/24/2020


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Updated 11/24/2020
**SURVEY DATA**


**WHEAT- OR GRAIN-SPECIFIC PUBLICATIONS**

**WHEAT**


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Updated 11/24/2020


Food Source Information. 2018. Flour. Colorado Integrated Food Safety Center of Excellence, Colorado State University, Fort Collins, CO. Available at: http://fsi.colostate.edu/flour-draft/.


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Updated 11/24/2020
inactivating *Salmonella* Enteritidis PT30 in low-moisture foods. *J. Food Prot.* 82:1405–1411. [wheat kernels, flour]


U.S. Food and Drug Administration. 2017. Raw dough’s a raw deal and could make you sick. Available at: https://www.fda.gov/ForConsumers/ConsumerUpdates/ucm508450.htm.


CORN (MAIZE)


OATS


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**RICE**


[puffed rice cereal]


**RYE**


**BAKING AND VALIDATION STUDIES**


