Publications on the Microbial Safety of Nuts and Sesame Seeds

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* A previous version of this document is available on the website in the “Archived Documents, Nuts and Nut Pastes” folder.

Note: Publications re aflatoxin are not up to date in this bibliography.

GENERAL PUBLICATIONS


Hurst, W. C. 2013. Integrating hazard analysis critical control point (HACCP) and statistical process control (SPC) for safer nut processing, p. 119–147. In L. J. Harris (ed.), Improving the safety and quality of nuts. Woodhead Publishing Ltd., Cambridge, UK.


**OUTBREAK REPORTS**


California Department of Public Health. 2002. Environmental investigation of *Salmonella* Enteritidis Phage Type 30 outbreak associated with consumption of raw almonds. [Note:
document fdb%20eru%20Almond%20SE%20Rpt%202001-2002 is no longer available online from CDPH.]

California Department of Public Health. 2004. Environmental investigation of *Salmonella* Enteritidis Phage Type 9c outbreak associated with consumption of raw almonds. [Note: document fdb%20eru%20Almond%20SE2004 is no longer available online from CDPH.]


Centers for Disease Control and Prevention. 2012. Multistate outbreak of *Salmonella* serotype Bovismorbidicans infections associated with hummus and tahini—United States, 2011. *MMWR Weekly* 61(46):944–947. Available at: [http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w).


Centers for Disease Control and Prevention. 2016. Multistate outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) infections linked to JEM Raw brand sprouted nut butter spreads (final update). Available at: [http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html](http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html).


Food Standards Australia New Zealand. 2012. Warning and advice on raw almonds and possible *Salmonella* contamination. [Note: Original media release 23 October 2012; document is no longer available online from FSANZ. For alternate reference see OzFoodNet Working Group, 2013.]


U.S. Food and Drug Administration. 2016. FDA investigated multistate outbreak of *Salmonella* infections linked to raw nut butter products. Available at: [http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm475416.htm#update](http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm475416.htm#update).

U.S. Food and Drug Administration. 2016. FDA investigated multistate outbreak of *Salmonella* infections linked to Wonderful Pistachio. Available at: [http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm489648.htm](http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm489648.htm).


**SURVEY DATA**


**NUT- OR SEED-SPECIFIC PUBLICATIONS**

**ALMOND**


California Department of Public Health. 2002. Environmental investigation of Salmonella Enteritidis Phage Type 30 outbreak associated with consumption of raw almonds. [Note: document fdb%20eru%20Almond%20SE%20Rpt%202001-2002 is no longer available online from CDPH.]

California Department of Public Health. 2004. Environmental investigation of Salmonella Enteritidis Phage Type 9c outbreak associated with consumption of raw almonds. [Note: document fdb%20eru%20Almond%20SE2004 is no longer available online from CDPH.]


Centers for Disease Control and Prevention. 2015. Multistate outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) infections linked to JEM Raw brand sprouted nut butter spreads (final update). Available at: http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html.


Food Standards Australia New Zealand. 2012. Warning and advice on raw almonds and possible *Salmonella* contamination. [Note: Original media release 23 October 2012; document is no longer available online from FSANZ. For alternate reference see OzFoodNet Working Group, 2013.]


**BRAZIL NUT**


Fishbein, M., and B. F. Surkiewicz. 1964. Comparison of the recovery of *Escherichia coli* from frozen foods and nutmeats by confirmatory incubation in EC medium at 44.5 and 45.5 C. *Appl. Microbiol.* 12:127–131. Available at: [http://aem.asm.org/content/12/2/127.full.pdf+html](http://aem.asm.org/content/12/2/127.full.pdf+html).


CASHEW


Centers for Disease Control and Prevention. 2015. Multistate outbreak of Salmonella Paratyphi B variant L(+) tartrate(+) infections linked to JEM Raw brand sprouted nut butter spreads (final update). Available at: http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html.


CHESTNUT

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COCONUT


**HAZELNUT (FILBERT)**


Centers for Disease Control and Prevention. 2015. Multistate outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+), infections linked to JEM Raw brand sprouted nut butter spreads (final update). Available at: [http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html](http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html).


**MACADAMIA**


PEANUT


Li, C., L. Huang, and J. Chen. 2014. Comparative study of thermal inactivation kinetics of *Salmonella* spp. in peanut butter and peanut butter spread. *Food Control* 45:143–149.


Marler Clark LLP. 2006. 2006 Salmonella Thompson at a pumpkin festival. Available at: http://outbreakdatabase.com/. [see also ProMED mail, 2006, or Star-News Online, 2006]


ProMED-mail. 2006. Salmonellosis, boiled peanuts – USA (South Carolina). Archive no. 20061102.3135. Available at: http://www.promedmail.org. [same as Star-News Online, 2006]


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Star-News Online [edited]. 2006. Salmonellosis, boiled peanuts – USA (South Carolina). Archive no. 20061102.3135. [same as ProMED-mail, 2006]


PECAN


Fishbein, M., and B. F. Surkiewicz. 1964. Comparison of the recovery of *Escherichia coli* from frozen foods and nutmeats by confirmatory incubation in EC medium at 44.5 and 45.5 C. *Appl. Microbiol.* 12:127–131. Available at: [http://aem.asm.org/content/12/2/127.full.pdf+html](http://aem.asm.org/content/12/2/127.full.pdf+html).


Karagöz, I., R. G. Moreira, and M. E. Castell-Perez. 2014. Radiation D_{10} values for *Salmonella Typhimurium* LT2 and an *Escherichia coli* cocktail in pecan nuts (Kanza cultivar) exposed to different atmospheres. *Food Control* 39:146–153.


PINE NUT (PIGNOLIA)

Fishbein, M., and B. F. Surkiewicz. 1964. Comparison of the recovery of *Escherichia coli* from frozen foods and nutmeats by confirmatory incubation in EC medium at 44.5 and 45.5 C. *Appl. Microbiol.* 12:127–131. Available at: [http://aem.asm.org/content/12/2/127.full.pdf+html](http://aem.asm.org/content/12/2/127.full.pdf+html).


**PISTACHIO**


**SESAME SEED**


Centers for Disease Control and Prevention. 2012. Multistate outbreak of *Salmonella* serotype Bovismorbificans infections associated with hummus and tahini — United States, 2011. *MMWR Weekly* 61(46):944–947. Available at: [http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w).


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WALNUT


