

Publications on the Microbial Safety of Avocados and Avocado Products

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GENERAL PUBLICATIONS

- Marik, C. M., J. Zuchel, D. W. Schaffner, and L. K. Strawn. 2020. Growth and survival of *Listeria monocytogenes* on intact fruit and vegetable surfaces during postharvest handling: a systematic literature review. *J. Food Prot.* 83:108–128. Available at: <https://doi.org/10.4315/0362-028X.JFP-19-283>.
- Pomeroy, M., A. Conrad, J. B. Pettengill, M. McClure, A. A. Wellman, J. Marus, J. Huffman, and M. Wise. 2021. Evaluation of avocados as a possible source of *Listeria monocytogenes* infections, United States, 2016 to 2019. *J. Food Prot.* 84:1122–1126. Available at: <https://doi.org/10.4315/JFP-20-419>.
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- Strawn, L. K., K. R. Schneider, and M. D. Danyluk. 2011. Microbial safety of tropical fruits. *Crit. Rev. Food Sci. Nutr.* 51:132–145. Available at: <https://doi.org/10.1080/10408390903502864>.

OUTBREAKS

- Gordillo, M. E., G. R. Reeve, J. Pappas, J. J. Mathewson, H. L. Dupont, and B. E. Murray. 1992. Molecular characterization of strains of enteroinvasive *Escherichia coli* O143, including isolates from a large outbreak in Houston, Texas. *J. Clin. Microbiol.* 30:889–893. Available at: <https://doi.org/10.1128/jcm.30.4.889-893.1992>. [guacamole as probable vehicle]
- Kendall, M. E., R. K. Mody, B. E. Mahon, M. P. Doyle, K. M. Herman, and R. V. Tauxe. 2013. Emergence of salsa and guacamole as frequent vehicles of foodborne disease outbreaks in the United States, 1973–2008. *Foodborne Pathog. Dis.* 10:316–322. <https://doi.org/10.1089/fpd.2012.1328>.
- Kimura, A. C., K. Johnson, M. S. Palumbo, J. Hopkins, J. C. Boase, R. Reporter, M. Goldoft, K. R. Stefonek, J. A. Farrar, T. J. Van Gilder, and D. J. Vugia. 2004. Multistate shigellosis outbreak and commercially prepared food. *Emerg. Infect. Dis.* 10:1147–1149. Available at: <https://dx.doi.org/10.3201/eid1006.030599>. [5-layer dip included guacamole]
- Leger, R. T., K. M. Boyer, C. P. Pattison, and J. E. Maynard. 1975. Hepatitis A: report of a common-source outbreak with recovery of a possible etiologic agent. I. Epidemiologic studies. *J. Infect. Dis.* 131:163–166. Available at: <https://doi.org/10.1093/infdis/131.2.163>. [guacamole as a probable vehicle]

RECALLS

- U.S. Food and Drug Administration. 2008. Grande Produce, LTD.CO recalls jalapeno peppers, serrano peppers, and avocados because of possible health risk. Available at: <http://wayback.archive-it.org/7993/20170112162201/http://www.fda.gov/Safety/Recalls/ArchiveRecalls/2008/ucm112470.htm>.
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SURVEYS

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POSTHARVEST (Whole fruit)

- Cabrera-Diaz, E., L. Martinez-Chavez, P. Gutierrez-Gonzalez, J.A. Perez-Montano, M. O. Rodriguez-Garcia, N.E Martinez-Gonzales. 2022. Effect of temperature and time on the behavior of *Salmonella*, *Listeria monocytogenes*, and background microbiota on whole fresh avocados (*Persea americana* var Hass). *Int. J. Food Micro.* 369:109614. Available at: <https://doi.org/10.1016/j.ijfoodmicro.2022.109614>.
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- Dong, L., M. Wall, and Y. Li. 2023. Behaviors of *Salmonella enterica* serovar Typhimurium and *Listeria monocytogenes* on whole avocado during storage at 21 or 7 °C and their reduction by aqueous chlorine dioxide and peroxyacetic acid. *LWT* 173:114359. Available at: <https://doi.org/10.1016/j.lwt.2022.114359>.
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POSTHARVEST (Pulp and products made from pulp)

- Arvizu-Medrano, S. M., M. H. Iturriaga, and E. F. Escartín. 2001. Indicator and pathogenic bacteria in guacamole and their behavior in avocado pulp. *J. Food Safety* 21:233–244.
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POSTHARVEST ANTIMICROBIAL TREATMENTS

- Dong, L., M. Wall, and Y. Li. 2023. Behaviors of *Salmonella enterica* serovar Typhimurium and *Listeria monocytogenes* on whole avocado during storage at 21 or 7 °C and their reduction by aqueous chlorine dioxide and peroxyacetic acid. *LWT - Food Sci. Technol.* 173:114359. Available at: <https://doi.org/10.1016/j.lwt.2022.114359>.
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