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

To report or cite, please use the following citation: Harris, L. J., J. Jung, and S. Yada. 2022. Publications on the microbial safety of wheat, flour, and cereal grains [Bibliography]. Available at: https://ucfoodsafety.ucdavis.edu/low-moisture-foods/lmf-information-uc.

GENERAL PUBLICATIONS


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


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**


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/.

L. J. Harris, J. Jung, and S. Yada. Currently (2021-present) supported by the Agriculture and Food Research Initiative, Sustainable Agricultural Systems Program grant no. 2020-68012-31822 from the USDA National Institute of Food and Agriculture. Updated 2/1/2022


**SURVEY DATA**


---

L. J. Harris, J. Jung, and S. Yada. Currently (2021-present) supported by the Agriculture and Food Research Initiative, Sustainable Agricultural Systems Program grant no. 2020-68012-31822 from the USDA National Institute of Food and Agriculture. Updated 2/1/2022
WHEAT- OR GRAIN-SPECIFIC PUBLICATIONS

WHEAT
Salmonella in reconstituted infant cereal hydrated with water, milk or apple juice and stored at 
4°C, 15°C and 25°C. Food Microbiol. 20:17–25. [wheat, oats, rice]
low-moisture environments. J. Food Prot. 61:969–973. Available at: 
Manhattan, KS.
Barrett, T., and Y. Feng. 2021. Content analysis of food safety implications in online flour-handling 
BC Centre for Disease Control. 2017. BCCDC advises British Columbians about a new outbreak of 
E. coli O121 associated with flour. May 19, 2017. Available at: 
http://www.bccdc.ca/about/news-stories/stories/bccdc-advises-british-columbians-about-a-new-
outbreak-of-e-coli-o121-associated-with-flour.
Beach, C. 2017. Rogers flour sold by Costco in Canada linked to new outbreak. Food Safety News, 
20 May. Available at: http://www.foodsafetynews.com/2017/05/rogers-flour-sold-by-costco-in-
canada-linked-to-new-outbreak/#.WSWPK-vytyz.
Berghofer, L. K., A. D. Hocking, D. Miskelly, and E. Jansson. 2003. Microbiology of wheat and 
Boss, R., and J. Hummerjohann. 2019. Whole genome sequencing characterization of Shiga toxin–
producing Escherichia coli isolated from flour from Swiss retail markets. J. Food Prot. 
82:1398–1404.
Canadian Food Inspection Agency. 2017. Canadian Food Inspection Agency’s (CFIA) investigation 
into E. coli O121 in flour and flour products. Available at: https://www.inspection.gc.ca/about-
cfia/transparency/regulatory-transparency-and-openness/food-safety-investigations/e-coli-
o121/eng/1492621159359/1492621214587.
Canadian Food Inspection Agency. 2018. Food safety investigation of E. coli O121 in flour 
products. Available at: https://www.inspection.gc.ca/about-cfia/transparency/regulatory-
transparency-and-openness/food-safety-investigations/flour-products-e-coli-o121-
gen/1521138330972/1521138477096.
Cardoso, R. V. C., A. Fernandes, S. A. Heleno, P. Rodrigues, A. M. Gonzalez-Paramas, L. Barros, 
and I. C. F. R. Ferreira. 2019. Physicochemical characterization and microbiology of wheat and 
Centers for Disease Control and Prevention. 2008. Multistate outbreak of Salmonella Agona 
infections linked to rice and wheat puff cereal (final update). Available at: 
Centers for Disease Control and Prevention. 2008. Multistate outbreak of Salmonella infections 
1280. Available at: https://www.cdc.gov/mmwr/preview/mmwrhtml/mm5747a3.htm.

L. J. Harris, J. Jung, and S. Yada. Currently (2021-present) supported by the Agriculture and Food Research Initiative, Sustainable Agricultural Systems Program grant no. 2020-68012-31822 from the USDA National Institute of Food and Agriculture. Updated 2/1/2022


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


microwave cooking. *Epidemiol. Infect.* 142:1050–1060. [“plausible source of contamination was raw flour; more likely source was raw mechanically separated poultry”]


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.


---

L. J. Harris, J. Jung, and S. Yada. Currently (2021-present) supported by the Agriculture and Food Research Initiative, Sustainable Agricultural Systems Program grant no. 2020-68012-31822 from the USDA National Institute of Food and Agriculture. Updated 2/1/2022


**CORN (MAIZE)**


L. J. Harris, J. Jung, and S. Yada. Currently (2021-present) supported by the Agriculture and Food Research Initiative, Sustainable Agricultural Systems Program grant no. 2020-68012-31822 from the USDA National Institute of Food and Agriculture. Updated 2/1/2022.
a practical approach for the 21st century. *J. Food Prot.* 70:1041–1053. Available at: https://jfoodprotection.org/doi/pdfplus/10.4315/0362-028X-70.4.1041. [wheat, corn, oats]


### OATS


### RICE


**RYE**


**BAKING AND VALIDATION STUDIES**


