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

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GENERAL PUBLICATIONS


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/.


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. 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

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SURVEY DATA


WHEAT- OR GRAIN-SPECIFIC PUBLICATIONS

WHEAT


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/.


Du, L., A. J. Prasad, M. Gänzle, and M. S. Roopesh. 2020. Inactivation of Salmonella spp. in wheat flour by 395 nm pulsed light emitting diode (LED) treatment and the related functional and structural changes. 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

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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/](http://fsi.colostate.edu/flour-draft/).


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CORN (MAIZE)


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**OATS**


**RICE**


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**RYE**


BAKING AND VALIDATION STUDIES


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