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. 2020. Publications on the microbial safety of wheat, flour, and cereal grains [Bibliography]. Available at: https://ucfoodsafety.ucdavis.edu/low-moisture-foods/LMF-other-products

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. Updated 8/6/2021


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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/.

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[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.


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CORN (MAIZE)


OATS


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**RICE**


Hoffmann, M., J. Payne, R. J. Roberts, M. W. Allard, E. W. Brown, and J. B. Pettengill. 2015. Complete genome sequence of *Salmonella enterica* subsp. *enterica* serovar Agona 460004 2-1, 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 8/6/2021

[puffed rice cereal]


**RYE**


**BAKING AND VALIDATION STUDIES**


