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


S. Yada, and L. J. Harris. Initial funding (2009–2013) provided by USDA NIFSI, 2009-01951. 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 11/1/2021.


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.


of *Salmonella* and other bacterial pathogens in low-moisture foods. John Wiley & Sons, Hoboken, NJ.


**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.]


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Food Standards Australia New Zealand. 2012. Warming 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.]


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vegetarian pâté in the south of Viet Nam. *Wellcome Open Res.* 5:257. Available at: https://doi.org/10.12688/wellcomeopenres.16372.3. [almond, cashew, walnut]


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.


SURVEY DATA


S. Yada, and L. J. Harris. Initial funding (2009–2013) provided by USDA NIFSI, 2009-01951. 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 11/1/2021.


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**NUT- OR SEED-SPECIFIC PUBLICATIONS**

**ALMOND**


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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. Warming 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.]


relative humidity and on low–water activity foods. *J. Food Prot.* 79:1680–1692. [almond kernels]


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BRAZIL NUT


Onarinde, B. A. 2021. Survival of *Salmonella* Enteritidis Phage Type 30 on Brazil nuts and pumpkin seeds stored at 8, 23, and 37°C. *J. Food Prot.* (online June 15). [https://doi.org/10.4315/JFP-20-213](https://doi.org/10.4315/JFP-20-213).


**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](http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html).


CHESTNUT


COCONUT


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HA ZELNUT (F I L B E R T) 


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.


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Letchworth, C. A. 2020. Reduction of *Salmonella* spp. on in-shell hazelnuts using continuous steam blanching and prevalence of *Salmonella* spp. on in-shell Oregon hazelnuts. M.S. thesis. Oregon State University, Corvallis. Available at: https://ir.library.oregonstate.edu/concern/graduate_thesis_or_dissertations/0c483r91s.


MACADAMIA


PEANUT


S. Yada, and L. J. Harris. Initial funding (2009–2013) provided by USDA NIFSI, 2009-01951. 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 11/1/2021.


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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


Karagöz, I., R. G. Moreira, and M. E. Castell-Perez. 2014. Radiation *D*<sub>10</sub> 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)**


**PISTACHIO**


S. Yada, and L. J. Harris. Initial funding (2009–2013) provided by USDA NIFSI, 2009-01951. 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 11/1/2021.


SESAME SEED


European Centre for Disease Prevention and Control. 2017. Cluster of new Salmonella serotype cases with antigenic formula 11:z41:enz15 in four EU Member States. Available at:
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WALNUT


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