

## 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.

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## GENERAL PUBLICATIONS

- Acuff, J. C., J. S. Dickson, J. M. Farber, E. M. Grasso-Kelley, C. Hedberg, A. Lee, and M.-J. Zhu. 2023. Practice and progress: updates on outbreaks, advances in research, and processing technologies for low-moisture food safety. *Journal of Food Protection* 86(1):100018. Available at: <https://doi.org/10.1016/j.jfp.2022.11.010>.
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## OUTBREAK REPORTS

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## SURVEY DATA

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**SESAME SEED**

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