Publications on the Microbial Safety of Nuts and Sesame Seeds

To report or cite, please use the following citation: Yada, S., and L. J. Harris. 2021. Publications on the microbial safety of nuts and sesame seeds (version 2) [Bibliography]. Available at: https://ucfoodsafety.ucdavis.edu/low-moisture-foods/nuts-and-nut-pastes.

* 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**


Updated 7/15/2021

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.


OUTBREAK REPORTS

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Bedard, B., B. S. Kennedy, and A. C. Weimer. 2014. Geographical information software and 
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Brockmann, S. 2001. International outbreak of *Salmonella* Typhimurium DT104 due to 
contaminated sesame seed products – update from Germany (Baden-Württemberg). 
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California Department of Public Health. 2004. Environmental investigation of *Salmonella* 
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California Department of Public Health. 2013. Environmental investigation of the *Escherichia 
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contain *E. coli* O157:H7 bacteria. [Health hazard alerts, April 2011] Available at: 
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Hoekstra, C. Schwensohn, A. Langer, S. V. Sodha, M. C. Rogers, F. J. Angulo, R. V. Tauxe, 
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Weekly* 56(21):521–524. Available at: 
http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5322a8.htm.
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associated with peanut butter and peanut butter-containing products—United States, 2008– 
2009. *MMWR Weekly* 58(4):85–90. Available at: 
http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5804a4.htm.


Food Standards Australia New Zealand. 2012. Warning 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.]


Updated 7/15/2021


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](http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm475416.htm#update).

U.S. Food and Drug Administration. 2016. FDA investigated multistate outbreak of *Salmonella* infections linked to Wonderful Pistachio. Available at: [http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm489648.htm](http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm489648.htm).


**SURVEY DATA**


Updated 7/15/2021


NUT- OR SEED-SPECIFIC PUBLICATIONS

ALMOND


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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PUBLICATIONS ON THE MICROBIAL SAFETY OF NUTS AND SESAME SEEDS


Updated 7/15/2021


Food Standards Australia New Zealand. 2012. Warning 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.]


**BRAZIL NUT**


Fishbein, M., and B. F. Surkiewicz. 1964. Comparison of the recovery of *Escherichia coli* from frozen foods and nutmeats by confirmatory incubation in EC medium at 44.5 and 45.5°C. *Appl. Microbiol.* 12:127–131. Available at: [http://aem.asm.org/content/12/2/127.full.pdf+html](http://aem.asm.org/content/12/2/127.full.pdf+html).


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**


Updated 7/15/2021


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**CHESTNUT**


**COCONUT**


Ghosh, M., S. Wah, M. Kumar, and A. Ganguli. 2007. Prevalence of enterotoxigenic *Staphylococcus aureus* and *Shigella* spp. in some raw street vended Indian foods. *Int. J. Environ. Health Res.* 17(2):151–156. [coconut slices, likely contaminated during preparation]


HAZELNUT (FILBERT)


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.


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


Updated 7/15/2021


**PEANUT**


Marler Clark LLP. 2006. 2006 Salmonella Thompson at a pumpkin festival. Available at: http://outbreakdatabase.com/. [see also ProMED mail, 2006, or Star-News Online, 2006]


ProMED-mail. 2006. Salmonellosis, boiled peanuts – USA (South Carolina). Archive no. 20061102.3135. Available at: http://www.promedmail.org. [same as Star-News Online, 2006]


Star-News Online [edited]. 2006. Salmonellosis, boiled peanuts – USA (South Carolina). Archive no. 20061102.3135. [same as ProMED-mail, 2006]


U.S. Food and Drug Administration. 2009. Guidance for industry: Measures to address the risk for contamination by *Salmonella* species in food containing a peanut-derived product as an ingredient. Available at: https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm115386.htm.


**PECAN**


Fishbein, M., and B. F. Surkiewicz. 1964. Comparison of the recovery of *Escherichia coli* from frozen foods and nutmeats by confirmatory incubation in EC medium at 44.5 and 45.5 C. *Appl. Microbiol.* 12:127–131. Available at: [http://aem.asm.org/content/12/2/127.full.pdf+html](http://aem.asm.org/content/12/2/127.full.pdf+html).


Karagöz, I., R. G. Moreira, and M. E. Castell-Perez. 2014. Radiation $D_{10}$ 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


**SESAME SEED**


**WALNUT**


Updated 7/15/2021


Updated 7/15/2021


