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


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.


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 8/6/2021


[sunflower kernels, flaxseed]


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. 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.]


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 8/6/2021.


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.


**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 8/6/2021


**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.]


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 8/6/2021.


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. 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**


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 8/6/2021


**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.


**CHESTNUT**


### COCONUT


### 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](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](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 8/6/2021


2009. *MMWR Weekly* 58(4):85–90. Available at: [http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5804a4.htm](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5804a4.htm).


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 8/6/2021.


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


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 8/6/2021


**SESAME SEED**


Centers for Disease Control and Prevention. 2012. Multistate outbreak of *Salmonella* serotype Bovismorbificans infections associated with hummus and tahini — United States, 2011. *MMWR Weekly* 61(46):944–947. Available at: [http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w](http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6146a3.htm?s_cid=mm6146a3_w).


**WALNUT**


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