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.


### 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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Centers for Disease Control and Prevention. 2014. Multistate outbreak of *Salmonella* Braenderup infections linked to nut butter manufactured by nSpired Natural Foods, Inc. (final update). Available at: https://www.cdc.gov/salmonella/braenderup-08-14/index.html.

Centers for Disease Control and Prevention. 2016. Multistate outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) infections linked to JEM Raw brand sprouted nut butter spreads (final update). Available at: https://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.]


**SURVEY DATA**


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.]


Weekly 53(22):484–487. Available at: https://www.cdc.gov/mmwr/preview/mmwrhtml/mm5322a8.htm.

Centers for Disease Control and Prevention. 2014. Multistate outbreak of Salmonella Braenderup infections linked to nut butter manufactured by nSpired Natural Foods, Inc. (final update). Available at: https://www.cdc.gov/salmonella/braenderup-08-14/index.html.

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: https://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.]


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BRAZIL NUT


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


**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: https://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html.


**CHESTNUT**


**COCONUT**


**HAZELNUT (FILBERT)**


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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: https://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html.


variant L(+) tartrate(+) infections linked to raw sprouted nut butters, October 2015. 
*Epidemiol. Infect.* 147(20):1–6. [almond, cashew, hazelnut butters]


https://dx.doi.org/10.1111/j.1365-2672.2009.04144.x.

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.


Oregon Health Authority. 2017. Communicable disease outbreaks, 2016. *CD Summary* 66(8). Available at: 


**MACADAMIA**


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**PEANUT**


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Centers for Disease Control and Prevention. 2014. Multistate outbreak of *Salmonella* Braenderup infections linked to nut butter manufactured by nSpired Natural Foods, Inc. (final update). Available at: https://www.cdc.gov/salmonella/braenderup-08-14/index.html.


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Marler Clark LLP. 2006. 2006 outbreak of *Salmonella Thompson* infections at a pumpkin festival, South Carolina. Available at: https://outbreakdatabase.com/outbreaks/2006-salmonella-thompson-at-a-pumpkin-festival. [see also ProMED mail, 2006, or Star-News Online, 2006]


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ProMED-mail. 2006. Salmonellosis, boiled peanuts – USA (South Carolina). Archive no. 20061102.3135. Available at: [https://www.promedmail.org](https://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: [https://aem.asm.org/content/12/2/127.full.pdf+html](https://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.


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**PINE NUT (PIGNOLIA)**


PUBLICATIONS ON THE MICROBIAL SAFETY OF NUTS AND SESAME SEEDS


PISTACHIO


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Genome Announcements 6(26):e00630-18. Available at: https://mra.asm.org/content/ga/6/26/e00630-18.full.pdf.


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ingredient. Available at: 

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Salmonella Senftenberg infections associated with pistachios from a California roaster. 


SESAME SEED


Brockmann, S. 2001. International outbreak of Salmonella Typhimurium DT104 due to contaminated sesame seed products – update from Germany (Baden-Württemberg). Eurosurveillance 5(33), 16 August:1699. Available at: https://www.eurosurveillance.org/content/10.2807/esw.05.33.01699-en.


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 8/12/2022.


Little, C. 2001. International outbreak of Salmonella Typhimurium DT104 – update from the United Kingdom. Eurosurveillance 5(33), 16 August:1700. Available at: https://www.eurosurveillance.org/content/10.2807/esw.05.33.01700-en.


**WALNUT**


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