Peanut Roaster Temperatures Relative to Salmonella Kill.

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In response to the limited peanut butter contamination incident of 2006/7, studies were initiated to examine the effect of various time and temperature protocols on log kill levels for Salmonella on peanuts. The objective of the work was to establish time and temperature parameters necessary to reduce Salmonella on contaminated raw peanuts by a minimum of four logs using both oil and dry roasting conditions. Data from that study to include different market types of peanuts and a wide range of time and temperature protocols will be presented. Recently, contamination of peanut butter with Salmonella was responsible for 8 deaths and numerous illnesses. Cross-contamination from food handlers and processing are the major avenues of Salmonella contamination in food but poor sanitation and temperature abuse are also causes of Salmonella contamination. In response to requests from the peanut industry in general and manufacturers in particular, numerous roaster oven temperatures were evaluated as a needed first step to confirm that peanut roasters can and do deliver the appropriate time and temperature necessary for an appropriate Salmonella kill. Temperature profiles of ovens evaluated generally meet the time and temperature parameters necessary to achieve a 4 log kill of Salmonella.