



# Safe Flour Handling: Know Your “Roll”

# Welcome from PFSE



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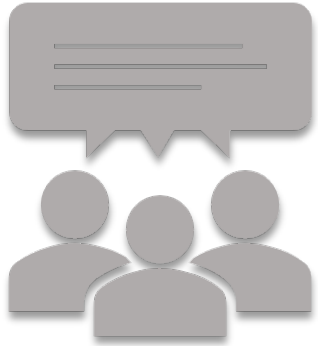
# Today's Line Up



- **Welcome / Housekeeping** with Sarah Spencer, Partnership for Food Safety Education
- **Milling Process & Why Flour Is Considered Raw** with Jane DeMarchi, North American Millers Association
- **FDA Research on Flour** with Fanfan Wu, Ph.D., U.S. Food and Drug Administration
- **FDA Tools and Why Heat Treating at Home Doesn't Work** with Sharmi Das, U.S. Food and Drug Administration
- **New Educational Resources Available** with Katie Weston, Partnership for Food Safety Education
- **Q&A with Guest Speakers**



# Housekeeping



Join the chat! Or send a question during the webinar.



After the webinar, you'll receive a brief survey. Please complete it.

**Help us improve!**



# Continuing Education Units



## One-hour CEU available from ANFP, CDR, NCHEC & NEHA

- Download certificates from chat box
- Follow-up email
- Download at [fightbac.org](https://fightbac.org) under “Free Resources” tab and “Recorded Webinars”
- Educators seeking NCHEC must complete online questionnaire by **Tuesday, Jan. 2**





# About the Partnership



## We're an active network of...

- 13,000 health and food safety educators
- 40 Partner organizations
- Federal liaisons (CDC, FDA, USDA)

All working together to advance trusted, consistent, science-based behavioral health messaging.



# Did You Know?



## Every year in the United States...

- 1 in 6 people (or 48 million people) get sick from foodborne illness, commonly called food poisoning
- 128,000 are hospitalized
- 3,000 die from eating contaminated food

Following simple food safety steps can help prevent foodborne illness and the spread of germs.



# Poll #1



**Do you consider flour a raw ingredient?**

1. Yes
2. No
3. Maybe / I'm not sure.
4. I've never thought about it.







NORTH AMERICAN  
**MILLERS**  
ASSOCIATION

## Flour Food Safety

Jane DeMarchi

President

[jdemarchi@namamillers.org](mailto:jdemarchi@namamillers.org)



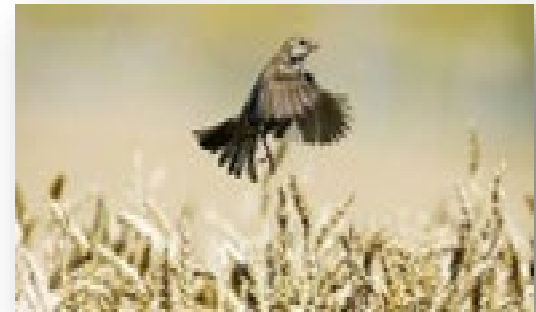
- Over 40 million acres of wheat are grown in the United States.
- Flour is made from raw grain that is grown and harvested in nature and exposed to the elements.



# Flour Facts

- Ground grain was one of civilization's first foods.
- In 2020, U.S. millers grounded over 918 million bushels of wheat to make 42.5 billion pounds of flour.
- The average person in America consumes 130.7 pounds of flour each year.
- A bushel of wheat can produce 90 one -pound loaves of whole wheat bread or 210 servings of spaghetti.

- Wheat flour has a very strong food safety track record, however...
- *E. coli* and other naturally occurring pathogens are present in nature, fields, and crops.











**Wheat milling is the science of analyzing, blending, grinding, sifting, and blending again, a variety of wheat.**



# Flour is not ready -to-eat

- Traditional milling does not include a process to eliminate the presence of pathogens such as *E. coli* and *Salmonella*.
- Peer-reviewed studies have reported pathogen prevalence in wheat as 0.1 to 3% at low MPN levels. (*Myoda et al., 2019*).



# Labeling



“Do not eat raw batter”



“Flour is raw”  
“Please cook fully before enjoying”



Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** Unbleached Hard Red Wheat Flour, Malted Barley Flour.

**DISTRIBUTED BY**

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
KingArthurBaking.com | 800-827-6836

**SAFE HANDLING INSTRUCTIONS:** Raw flour is not ready-to-eat and must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling. After opening, keep cool and dry in a sealed container. Freeze for prolonged storage.

kitchen (or freeze for long-term storage) will do just fine. Just bring to room temperature before using.

**Measure it**

Spoon flour into a dry measuring cup and level off with a knife. No sifting necessary.

**Substitute it**

All-purpose means just that, use it in a pinch for recipes calling for self-rising flour with just a dash of other ingredients. For one cup flour, add 1½ teaspoons of baking powder and ½ teaspoon of salt.

**Cups Per Pound**

There are 3½ cups of flour per pound and about 16⅔ cups per 5 pound bag.

**Warning**

Flour is not ready-to-eat and must be thoroughly cooked before eating.

**Safe Handling Instructions**

To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough. Wash hands and surfaces after handling.

# Stay in Touch

For consumer food safety resources visit:

[namamillers.org](https://namamillers.org)

[homebaking.org/baking -food -safety](https://homebaking.org/baking-food-safety)





# Poll #2



**Has anyone in your household consumed batter or dough containing raw flour in the past year?**

1. Yes, several times.
2. Yes, a couple of times.
3. No, not even once.
4. Maybe / I'm not sure.



# Recent FDA Research Findings on Flour

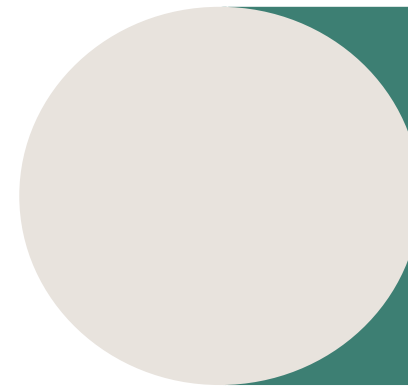
**Fanfan Wu**, Ph.D., Amy Lando, MPP & Linda Verrill, Ph.D.  
FDA/Center for Food Safety and Applied Nutrition/Consumer  
Studies Branch


[Fanfan.Wu@fda.hhs.gov](mailto:Fanfan.Wu@fda.hhs.gov)

## FDA Tools

**Sharmi Das**, Division Director  
FDA/Center for Food Safety and Applied Nutrition/  
Division of Education, Outreach & Information

[Sharmi.Das@fda.hhs.gov](mailto:Sharmi.Das@fda.hhs.gov)



- 
- Overview
  - Methods
  - Results related to flour & uncooked flour
  - Summary

## OVERVIEW

- FDA Quick Turnaround Consumer Surveys on **Ongoing Food Recalls**
- **Goal:** to collect quick turnaround consumer data to inform FDA's communications during an ongoing food recall/outbreak
- **Gold Medal flour recall**
  - Recall issued: April 28, 2023
  - Survey fielded: May 17 – May 21, 2023





## METHODS

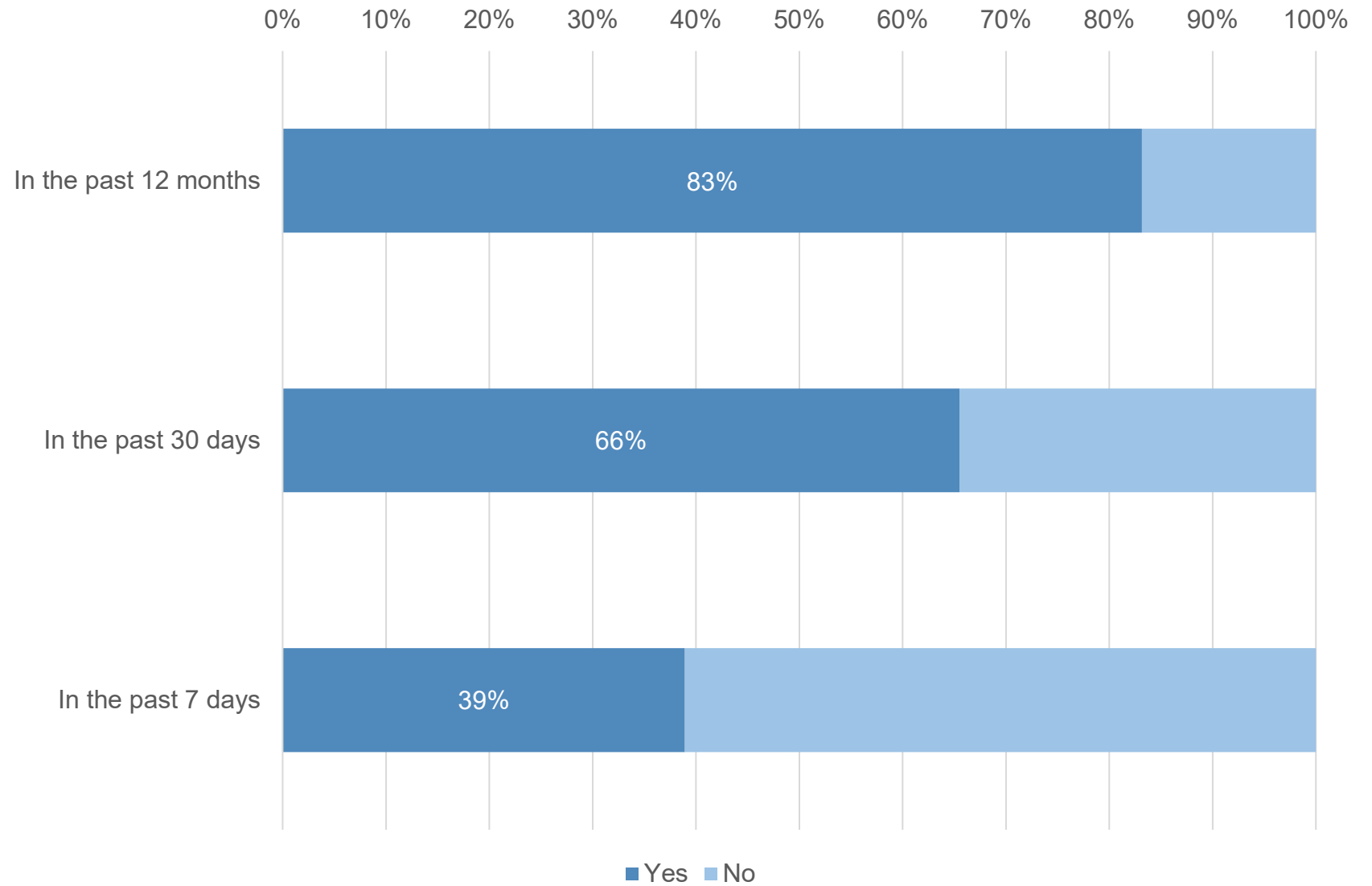
- **Survey length:** 15 mins
- **Sample size:** 1,208 respondents
- **Non-probability web panel (Dynata):** balanced to U.S. population
  - Adults 18 years or older
  - Live in the United States
  - Comfortable reading in English



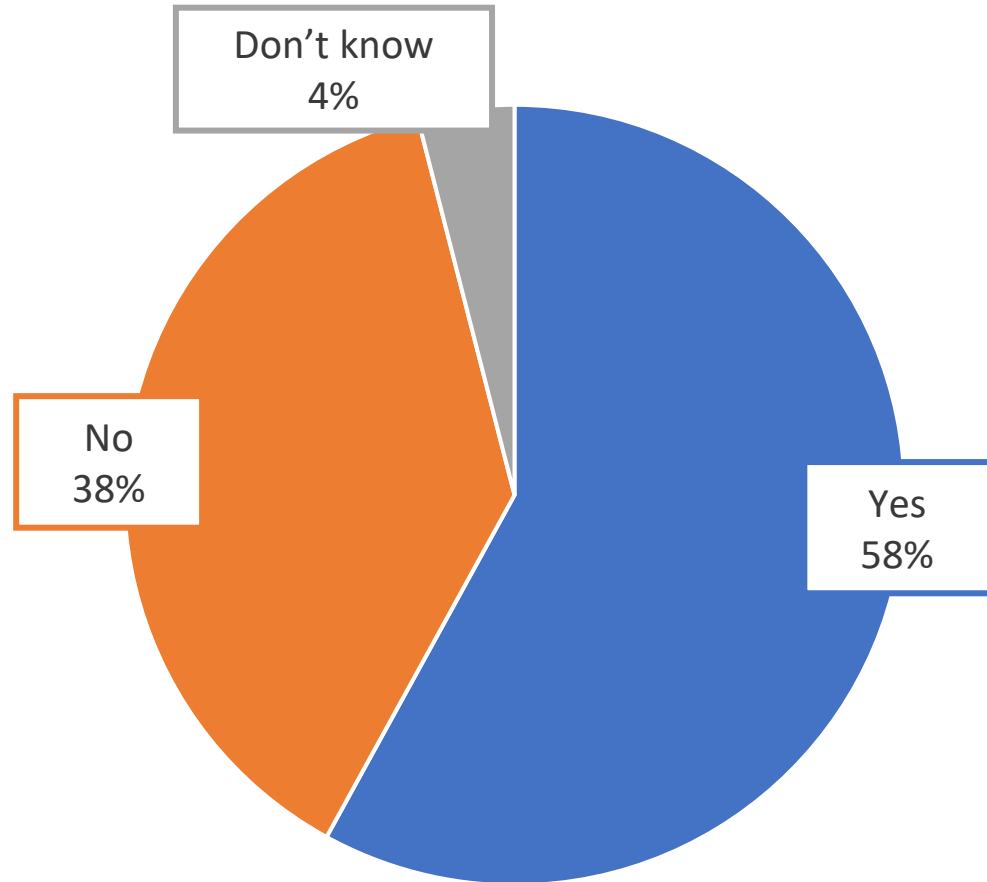


## RESULTS | Consumption of Flour

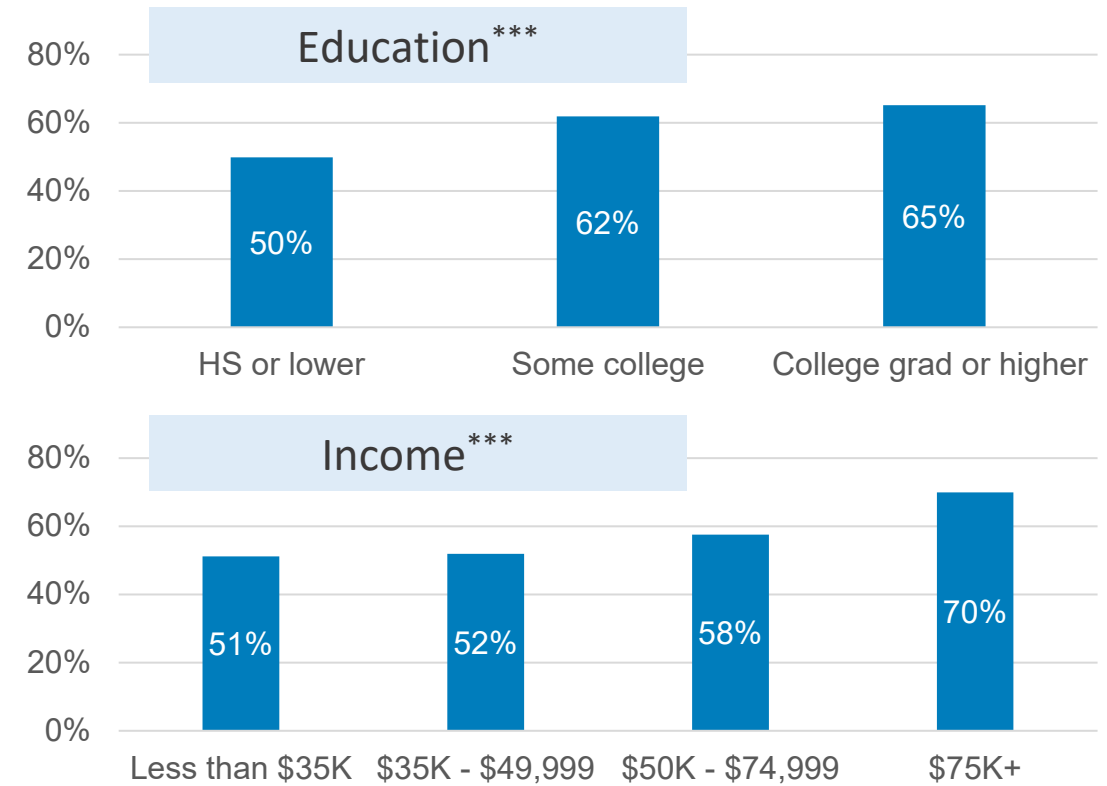
**Have you eaten or used  
flour ... (N = 1,208)**



Would you say that flour is something you eat or use regularly? (N = 1,208)



### Who uses or consumes flour regularly?





## RESULTS | Consumption of **Uncooked Flour**

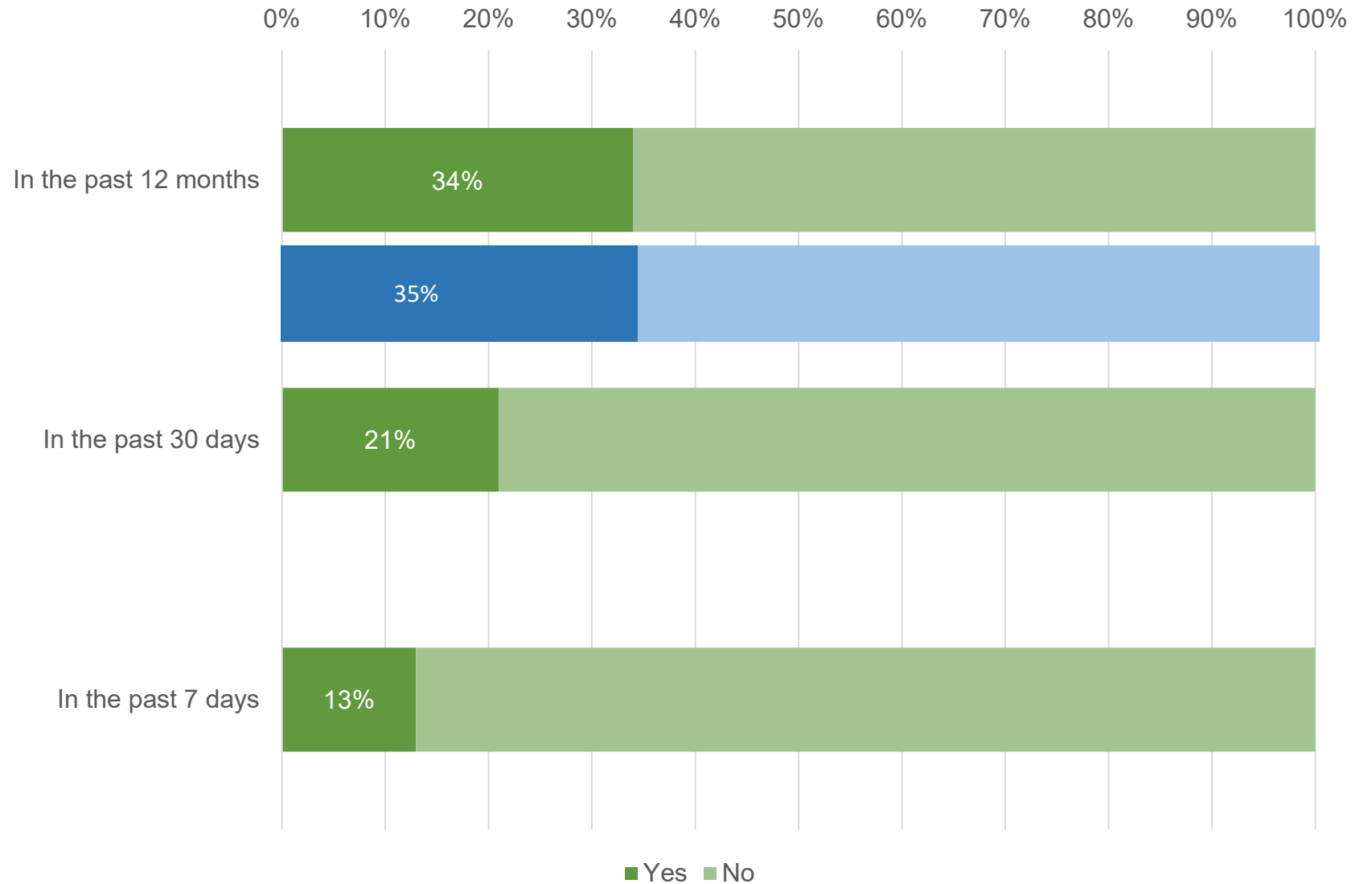


## Comparing Results Between Quick Turnaround Survey and the 2019 FSANS

	Quick Turnaround Survey Gold Medal Flour Recall	2019 FSANS Food Safety Version
Question	<p>Have you tasted or eaten something with uncooked flour in it, such as <a href="#">raw dough</a> or <a href="#">raw cake mix</a> ...?</p> <ul style="list-style-type: none"> <li>• In the past 12 months</li> <li>• <a href="#">In the past 30 days</a></li> <li>• <a href="#">In the past 7 days</a></li> </ul>	<p>In the past 12 months have you ever tasted or eaten something with uncooked flour in it, such as <a href="#">raw cake batter</a> or <a href="#">raw, homemade cookie dough</a>?</p>
Sampling Method	<ul style="list-style-type: none"> <li>• Non-probability sampling</li> <li>• Web panel</li> <li>• Not national representative</li> </ul>	<ul style="list-style-type: none"> <li>• Probability sampling</li> <li>• Address-based</li> <li>• National representative</li> </ul>
Sample Size	N = 1,208	N = 2,218
Data Weighting	Weighted	Weighted
Survey Topics	All questions are related to the Gold Medal flour recall or flour	Questions cover a wide range of food safety topics

Have you tasted or eaten something with **uncooked flour** in it, such as raw dough or raw cake mix ...?  
(N = 1,208)

**2019 FSANS (Food Safety Version)**  
In the past 12 months have you ever tasted or eaten something with **uncooked flour** in it, such as raw cake batter or raw, homemade cookie dough?  
(N = 2,218)

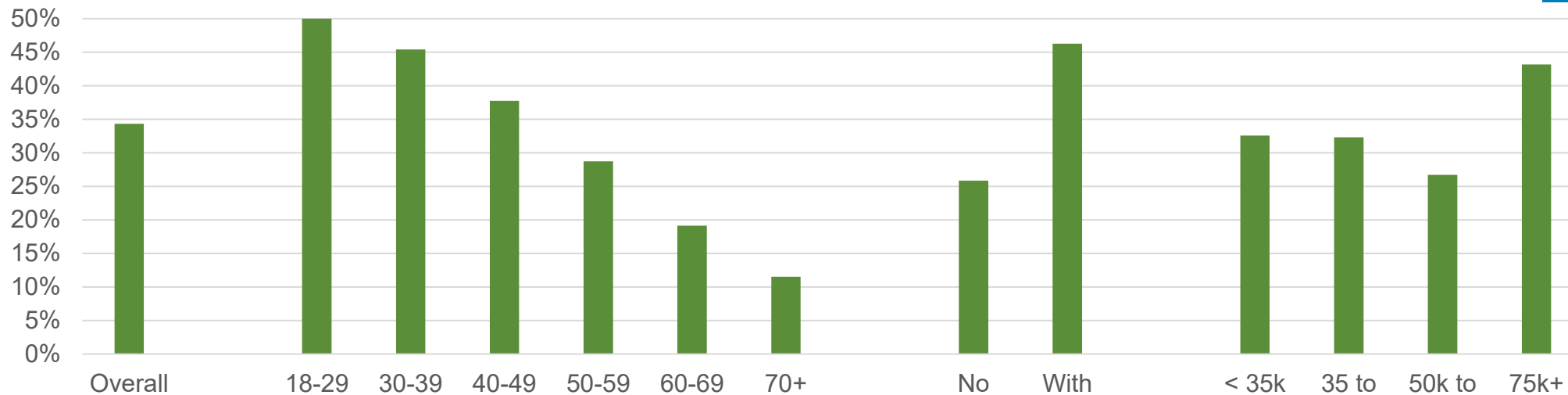


# Uncooked flour consumption in the past 12 months, by demographic variables

## QT Survey on Gold Medal Flour Recall

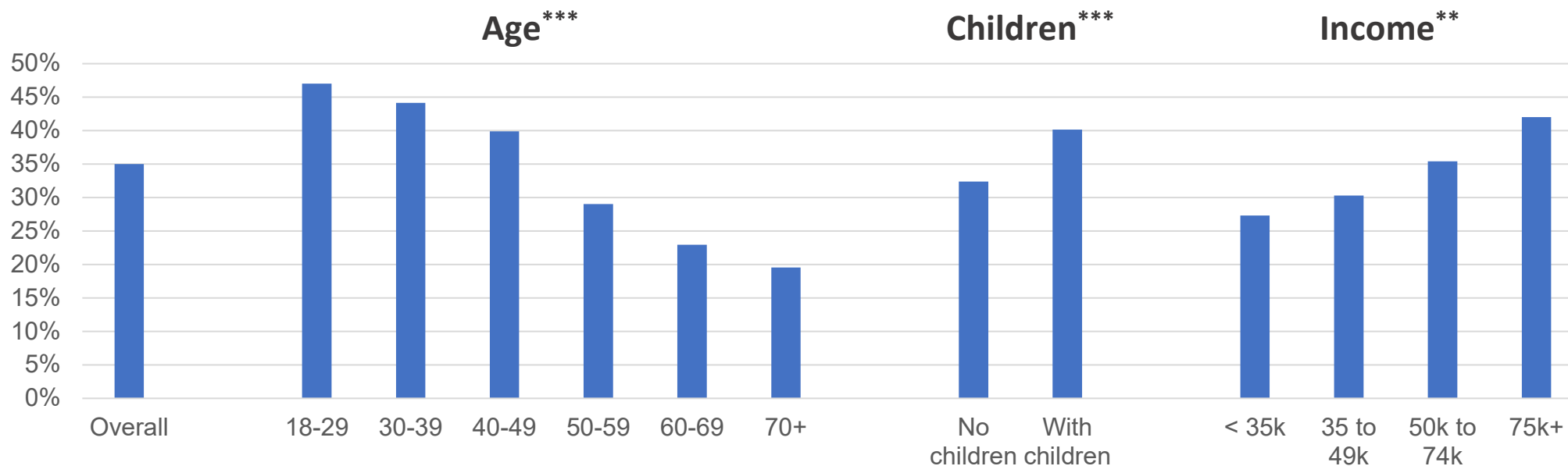
Significant differences detected

\*\*\* p<0.001  
\*\* p<0.01

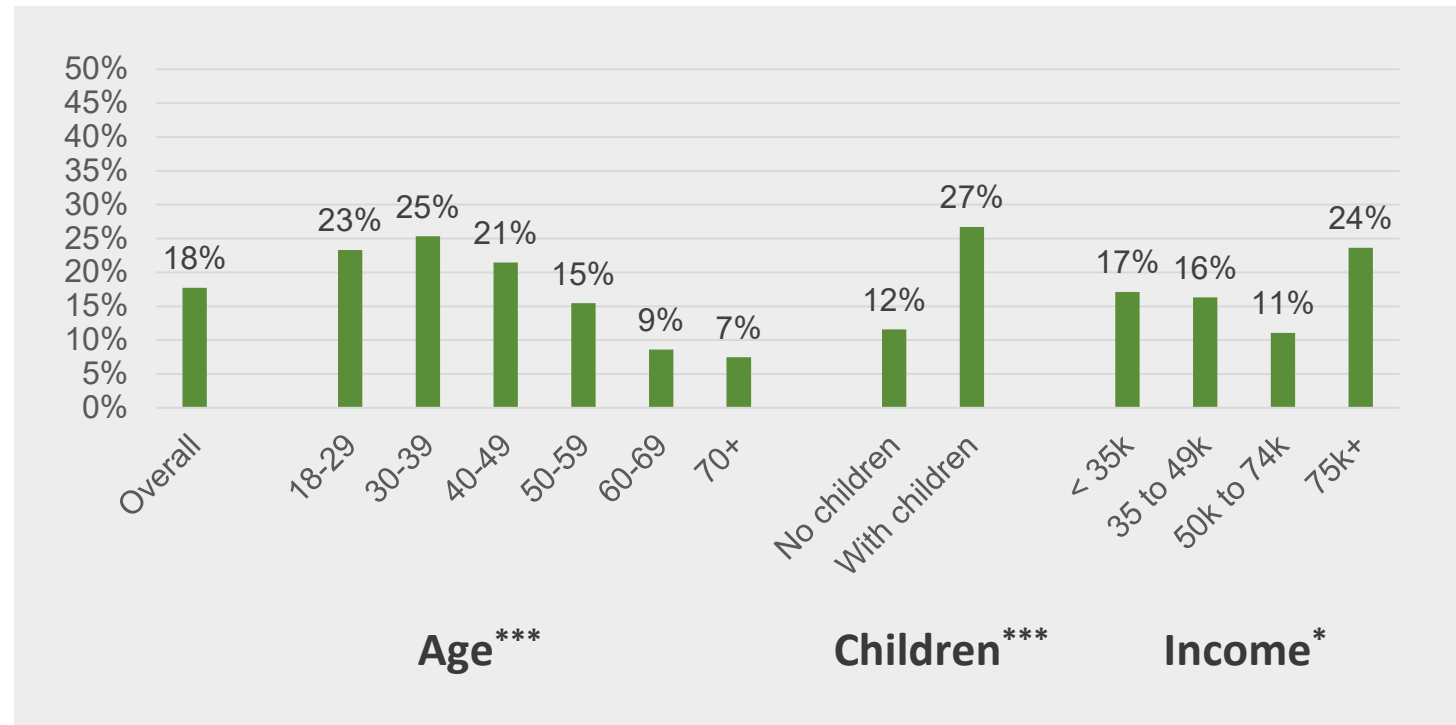
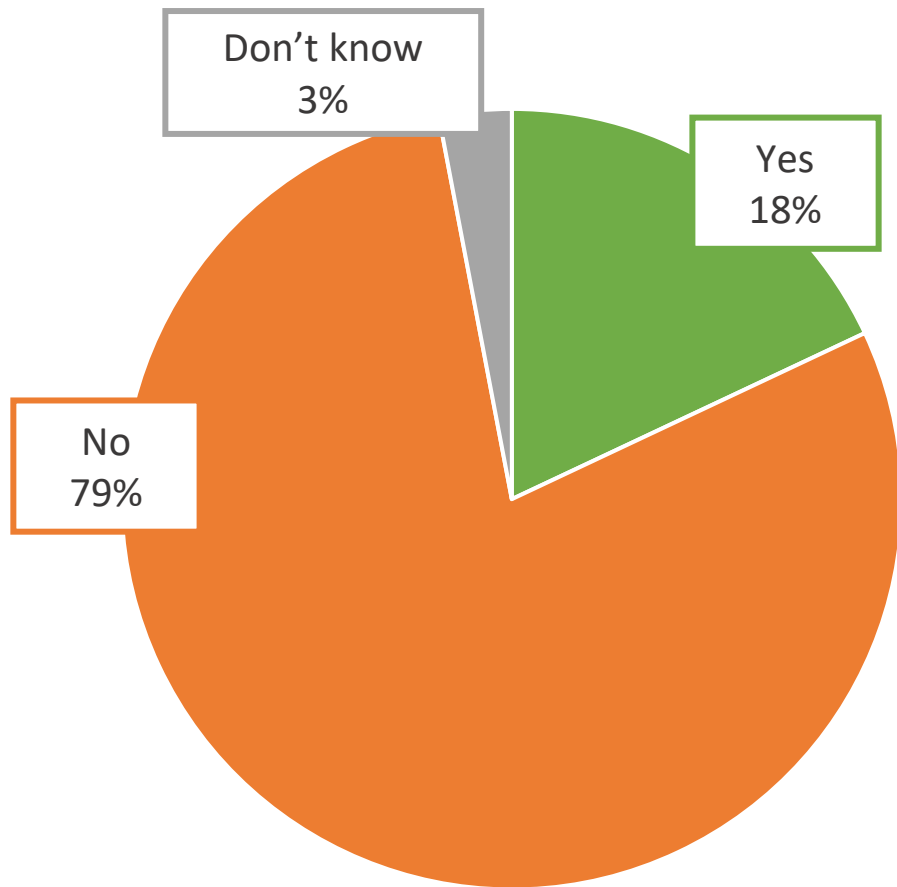


## 2019 FSANS Food Safety Version

Significant differences detected



Would you say that tasting or eating something with **uncooked flour** in it, such as raw dough or raw cake mix, is something you do regularly? (N = 1,208)



\*\*\* p<0.001, \*\* p<0.01





## SUMMARY

### Consumption of Flour

- 83% of consumers reported eating or using flour in the past 12 months
- 58% reported eating or using flour regularly

### Consumption of Uncooked Flour

- 34% of consumers reported tasting or eating uncooked flour in the past 12 months
- 18% of consumers reported tasting or eating uncooked flour regularly

Consumers who are younger, have children in their households, and have higher income:

- Are more likely to report consuming uncooked flour
- Are more likely to report consuming uncooked flour regularly

Findings from this survey are mostly consistent with findings from the 2019 FSANS



## 2019 FSANS Links

- **Summary report:** <https://www.fda.gov/food/science-research-food/2019-food-safety-and-nutrition-survey-report>
- **FSANS data explorer:** <https://fsans-explorer.fda.gov/>
- Verrill, L., Lando, A., Wu, F., Tatavarthy, A., Obenhuber, D. Consumption of Raw Flour in the United States: Results from the 2019 FDA Food Safety and Nutrition Survey. *Journal of Food Protection*. 2021;85(1), 31-35. <https://doi.org/10.4315/JFP-21-256>



## Implications for Consumer Messaging

### **Focus consumer messaging on those:**

- Who are younger, have children in their households, and have higher income
- Who are females and higher educated

### **Additionally:**

- Unaware of the risks
- Like tasting raw dough/cookie dough

# Flour Farm-Table



## Flour: Farm To Table

While only about 5% of domestically produced flour is sold directly to consumers; this small percentage of flour in the retail stream is often the flour implicated in foodborne outbreaks.



# FDA's Resources on Flour Safety

## [Handling Flour Safely: What You Need to Know](#)

### Handling Flour Safely: What You Need to Know

[f Share](#) [t Tweet](#) [in LinkedIn](#) [e Email](#) [p Print](#)

[Print & Share \(PDF: 381KB\)](#)

[Spanish \(Español\)](#)

[Never Devour Raw Flour Infographic \(PDF: 231KB\)](#)

*Learn safety tips to protect you and your family when preparing foods that contain flour.*

Flour is a raw food. It may not look like a raw food, but it usually is, just like fresh tomatoes or carrots. The grains from which flour is ground are grown in fields and, like all foods grown outdoors, they may be exposed to a variety of harmful bacteria like *Salmonella* and pathogenic *Escherichia coli* (E. coli).

- [5 Important Things to Know About Flour](#)
- [Dos and Don'ts of Handling Flour](#)

#### 5 Important Things to Know About Flour

1. Flours most commonly used in home baking and cooking are made directly from raw grains.
2. Processing raw grains into flour does not kill harmful bacteria.
3. Many foods made with flour also contain raw eggs, which may contain harmful bacteria.
4. Cooking is the only way to be sure that foods made with flour and raw eggs are safe.
5. **Never eat or taste raw flour, dough, or batter.**



#### OUTBREAK

Since 2009 there have been several outbreaks of foodborne illness involving raw flour or raw flour-containing products like cake mixes and cookie dough. These have resulted in 168 known illnesses and 20 hospitalizations.

Content current as of:  
05/03/2022

Regulated Product(s)  
Food & Beverages

## [Raw Dough's a Raw Deal and Could Make You Sick](#)

### Raw Dough's a Raw Deal and Could Make You Sick

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Do you find it hard to resist gobbling up a piece of raw dough when making cookies, or letting your children scrape the bowl? Do your kids use raw dough to make ornaments or homemade "play" clay? Do you eat at family restaurants that give kids raw dough to play with while you're waiting for the food?

If your answer to any of those questions is yes, that could be a problem. Eating raw dough or batter—whether it's for bread, cookies, pizza or tortillas—could make you, and your kids, sick, says Jenny Scott, a senior advisor in FDA's Center for Food Safety and Applied Nutrition.

According to Scott, the bottom line for you and your kids is don't eat raw dough. And even though there are websites devoted to "flour crafts," don't give your kids raw dough or baking mixes that contain flour to play with.

Why? Flour, regardless of the brand, can contain bacteria that cause disease. In 2016, the U.S. Food and Drug Administration (FDA), along with the Centers for Disease Control and Prevention (CDC) and state and local officials, investigated an outbreak of infections that illustrated the dangers of eating raw dough. Dozens of people across the country were sickened by a strain of bacteria called Shiga toxin-producing *E. coli* O121.

The investigation found that raw dough eaten or handled by some of the patients was made with flour found in subsequent tests by the FDA to have the same bacterium that was making people sick. Ten million pounds of flour were recalled, including unbleached, all-purpose, and self-rising varieties.

Some of the recalled flours had been sold to restaurants that allow children to play with dough made from the raw flour while waiting for their meals. CDC advises restaurants not to give customers raw dough.

#### Why Flour?

People often understand the dangers of eating raw dough due to the presence of raw eggs and the associated risk with *Salmonella*. However, consumers should be aware that there



Content current as of:  
12/04/2017

Regulated Product(s)  
Food & Beverages

## [Never Devour Raw Flour! Infographic](#)

### Never Devour Raw Flour!

Tips for Handling Flour Safety

DO	DON'T
<p>Do follow package directions on baking mixes and other flour-containing products for correct cooking temperatures and specified times.</p>	<p>Don't eat, taste, or allow children to eat or play with raw dough products or baking mix before cooking.</p>
<p>Do keep all raw foods like flour and eggs separate from ready-to-eat foods. Remember, flour is a powder and spreads easily.</p>	<p>Don't let children use raw dough for crafts/play clay.</p>
<p>Do refrigerate cookie and pastry dough according to package directions. Use a refrigerator thermometer to be sure your refrigerator is at a safe 40°F.</p>	<p>Don't use products that contain raw flour, like cake mix, to make ready-to-eat products like milkshakes.</p>
<p>Do clean up carefully after working with flour or raw dough and eggs:</p> <ul style="list-style-type: none"> <li>• Wash hands thoroughly with soap and running water, and,</li> <li>• Wash utensils, bowls, baking pans, cutting boards, and countertops with warm, soapy water.</li> </ul>	<p>Don't try to heat treat flour in your own home. Home treatments of flour may not effectively kill all bacteria and do not make it safe to eat raw.</p>
<p><b>DON'T</b></p> <p>Don't use raw cookie dough in ready-to-eat ice cream.</p>	

**! And, if you have any recalled flour at home, throw it away! !**

For more information and resources about handling flour safety, please visit:  
<https://www.fda.gov/food/buy-store-serve-safe-food/handling-flour-safety-what-you-need-know>



## Consumer Education Plans

- Testing of messages with consumers
- Finalize messages and resources
- Promotion through stakeholders, conferences, and social media

# Poll #3



**In the past year, how often have you received questions about flour as part of your work?**

1. Once a week or more.
2. A few times a month.
3. Only a few times.
4. I'm not sure.
5. Never.





# Shareable Resources Available for Educators

**Katie Weston**

Program Manager

Partnership for Food Safety Education



[saferecipeguide.org](https://saferecipeguide.org) | [fightbac.org](https://fightbac.org)

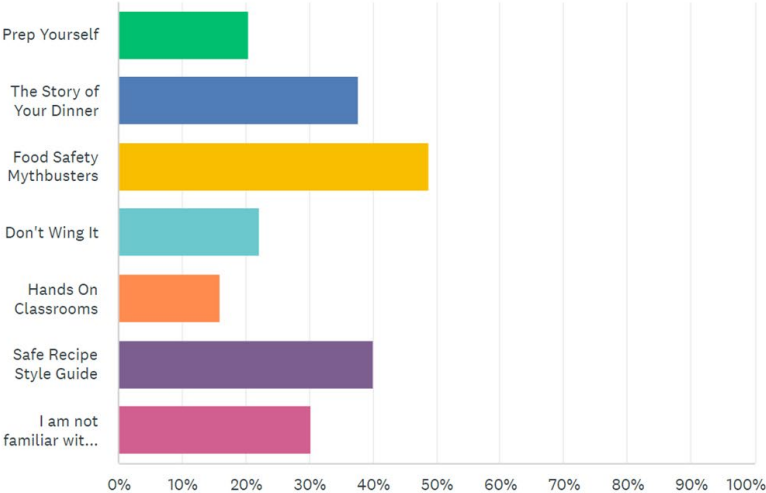


# Most Popular Resources: Mythbusters



Which of the following Partnership/Fight BAC resources are you familiar with?  
(check all that apply)

Answered: 570    Skipped: 0



ANSWER CHOICES	RESPONSES
▼ Prep Yourself	20.53% 117
▼ The Story of Your Dinner	37.72% 215
▼ Food Safety Mythbusters	48.77% 278
▼ Don't Wing It	22.28% 127
▼ Hands On Classrooms	15.96% 91
▼ Safe Recipe Style Guide	40.18% 229
▼ I am not familiar with any of these resources	30.18% 172
Total Respondents: 570	

MYTH:

“Cross contamination doesn’t happen in the refrigerator -- it is too cold in there for germs to survive!”

FACT:

Some bacteria can survive and even grow in cool, moist environments like the refrigerator.

In fact, *Listeria Monocytogenes* grows at temperatures as low as 35.6°F! A recent study from NSF International revealed that the refrigerator produce compartment was one of the “germiest” places in the kitchen, containing *Salmonella* and *Listeria*.

- ✓ Keep fresh fruits and vegetables separate from raw meat, poultry, seafood, and eggs.
- ✓ Clean your refrigerator regularly with hot water and soap and clean up food and beverage spills immediately to reduce the risk of cross-contamination.
- ✓ Don’t forget to clean refrigerator walls and undersides of shelves!

Redesigned in 2022

FOOD SAFETY MYTHBUSTERS

MYTH: I don't need to wash my fresh produce if the skin or rind will be removed.

FACT: Harmful bacteria can spread from the outside to the inside during cutting or peeling. Gently rub fruits and vegetables under water just before eating you plan to cut or peel. Skinned fruits and vegetables should be scrubbed with a brush under running water. Fresh produce with a towel. Never wash fresh vegetables using bleach because these products are meant to be eaten.

CAZADORES DE MITOS SOBRE SEGURIDAD ALIMENTICIA

MITO: Mi pollo o pavo está listo y es seguro comerlo cuando ya no está rosado por dentro.

REALIDAD: Ver el color y la textura no es una forma confiable de saber si los alimentos son seguros para comer. La única forma de saber que los alimentos se han cocinado a una temperatura interna segura es usar un termómetro digital para alimentos. Las aves deben cocinarse hasta que la temperatura interna alcance los 165°F en un termómetro digital para alimentos.

# NEW! Flour Mythbuster #1



**FOOD SAFETY MYTHBUSTERS**

**MYTH:** After using flour at home, it's safe to wipe my hands on an apron or on a towel, then continue baking.

**FACT:** Flour is a raw ingredient. Wheat comes from the farm, so it's minimally processed and then packaged for use. Because it's raw, flour may contain harmful germs, such as *E. coli* and *Salmonella*, that cause food poisoning. Wash your hands with soap and water after handling raw flour to prevent it from spreading to other foods. Remember to wash bowls, utensils, countertops, and other surfaces that have touched raw flour with hot, soapy water.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)

Partnership for Food Safety Education

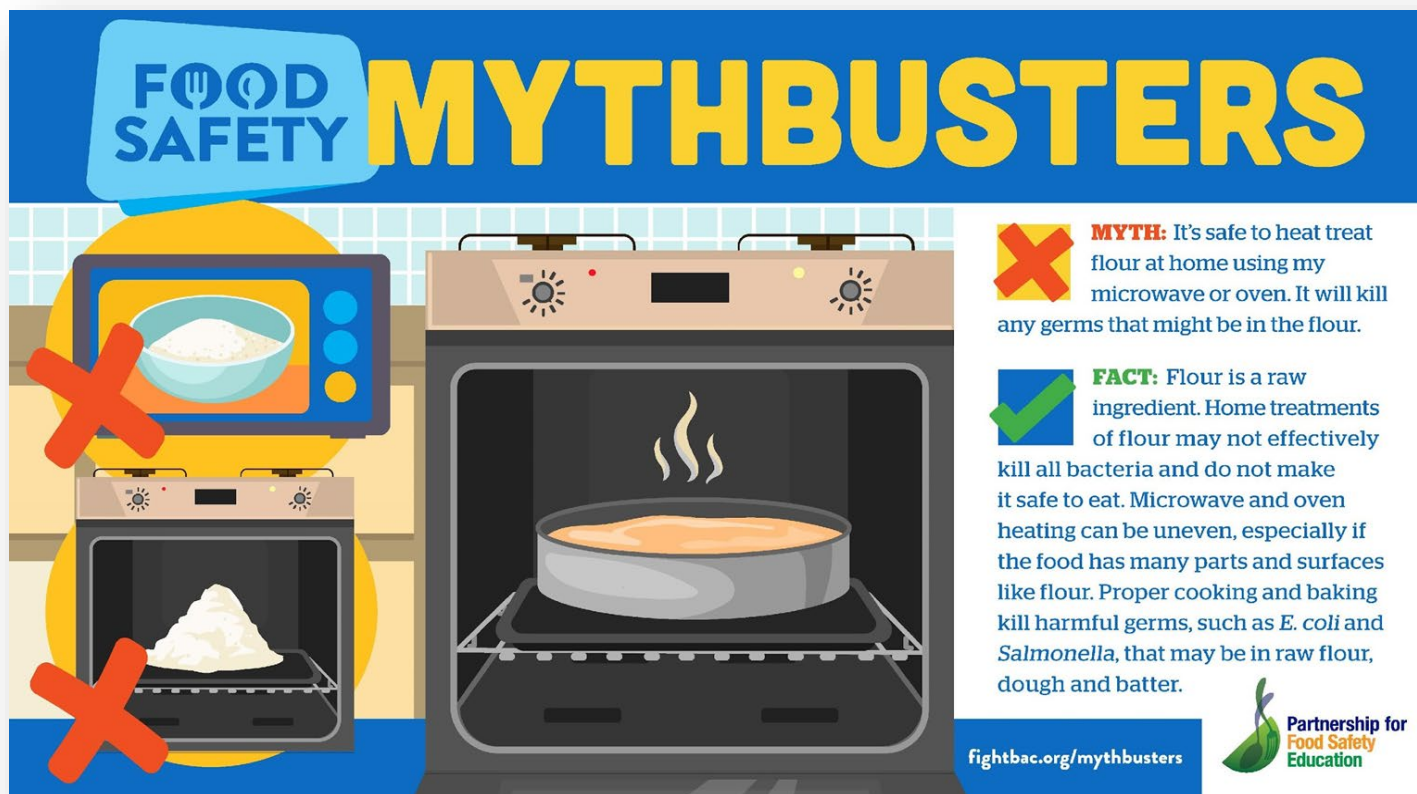
## Main points:

- Flour is a raw ingredient.
- Wash your hands, utensils, bowls, and countertops with soap and water after handling raw flour.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



# NEW! Flour Mythbuster #2



[fightbac.org/mythbusters](http://fightbac.org/mythbusters)

## Main points:

- Flour is a raw ingredient.
- Do not heat treat flour at home.
- Proper baking kills harmful germs.





# NEW! Flour Mythbuster #3



**FOOD SAFETY MYTHBUSTERS**

**MYTH:** My kids love to taste the dough or batter before we bake it. Just one bite won't hurt them or make them sick.

**FACT:** It's not worth the risk. Wheat comes from the farm, so it's minimally processed and then packaged for use. Because it's raw, flour may contain harmful germs, such as *E. coli* and *Salmonella*, that cause food poisoning. In children under 5 years old, *E. coli* infections are more likely to lead to hemolytic uremic syndrome, a severe complication that can cause chronic kidney disease, kidney failure and death. You can keep young ones healthy by baking raw dough and batter before eating.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)

Partnership for Food Safety Education

## Main points:

- Flour is a raw ingredient.
- Harmful germs like *E. coli* and *Salmonella* could be deadly to young children.
- Bake raw dough and batter before eating it.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



# NEW! Flour Mythbuster #4



**FOOD SAFETY MYTHBUSTERS**

**MYTH:** Homemade cookie dough is safe to eat in my ice cream, and it's delicious!

**FACT:** Cookie dough ice cream sold in stores has been treated to kill harmful germs. The raw cookie dough you make at home has not been treated and is not safe to eat. The flour in raw cookie dough may contain germs, such as *E. coli* and *Salmonella*, that cause food poisoning. These harmful germs are killed only when raw dough is baked or cooked.

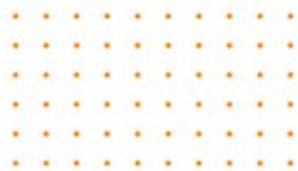
[fightbac.org/mythbusters](http://fightbac.org/mythbusters)

Partnership for Food Safety Education

## Main points:

- Flour is a raw ingredient.
- Homemade cookie dough is not safe to eat.
- Bake raw dough before eating it.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)





# Spanish Language Available



## CAZADORES DE MITOS SOBRE SEGURIDAD ALIMENTICIA



**MITO:** Después de usar harina en la casa, es seguro limpiarme las manos con un delantal o una toalla y luego continuar horneando.

**REALIDAD:** La harina es un ingrediente crudo. El trigo proviene de la granja, así que se procesa muy poco y luego se empaqueta para su uso. Al estar cruda, la harina puede contener gérmenes dañinos, como *E. coli* y *Salmonella*, que causan intoxicación alimentaria. Lávese las manos con agua y jabón después de manipular harina cruda para evitar que se propague a otros alimentos. Recuerde lavar tazones, utensilios, encimeras y otras superficies que hayan estado en contacto con la harina cruda con agua caliente y jabón.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



## CAZADORES DE MITOS SOBRE SEGURIDAD ALIMENTICIA



**MITO:** Es seguro calentar la harina en casa usando el microondas o el horno. Puede eliminar gérmenes que puede estar en la harina.

**REALIDAD:** La harina es un ingrediente crudo. Los tratamientos caseros de la harina posiblemente no eliminen eficazmente todas las bacterias y no la hace segura para comer. El calentamiento del microondas y del horno puede ser desigual, especialmente si la comida tiene muchas partes y superficies como harina. Cocinar y hornear adecuadamente mata los gérmenes dañinos, como *E. coli* y *Salmonella*, que pueden encontrarse en la harina, la masa y la masa crudas.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



## CAZADORES DE MITOS SOBRE SEGURIDAD ALIMENTICIA



**MITO:** A mis hijos les encanta probar la masa antes de hornearla. Una mordida no les dañará ni los enfermará.

**REALIDAD:** No vale la pena correr el riesgo. El trigo proviene de la granja, así que se procesa muy poco y luego se empaqueta para su uso. Al estar cruda, la harina puede contener gérmenes dañinos, como *E. coli* y *Salmonella*, que causan intoxicación alimentaria. En niños menores de 5 años, las infecciones por *E. coli* tienen más probabilidades de provocar síndrome urémico hemolítico, una complicación grave que puede causar enfermedad renal crónica, insuficiencia renal y la muerte. Puede mantener sanos a los más pequeños horneando masa cruda antes de comer.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



## CAZADORES DE MITOS SOBRE SEGURIDAD ALIMENTICIA



**MITO:** La masa para galletas casera es segura para comerla en mi helado, ¡y está deliciosa!

**REALIDAD:** El helado de masa para galletas que se vende en las tiendas ha sido tratado para matar gérmenes dañinos. La masa cruda para galletas que hace en su casa no ha sido tratada y no es segura para comer. La harina de la masa cruda para galletas puede contener gérmenes, como *E. coli* y *Salmonella*, que causan intoxicación alimentaria. Estos gérmenes dañinos mueren sólo cuando se hornea o cocina la masa cruda.

[fightbac.org/mythbusters](http://fightbac.org/mythbusters)



[fightbac.org/mythbusters](http://fightbac.org/mythbusters)

[saferecipeguide.org](http://saferecipeguide.org) | [fightbac.org](http://fightbac.org)



# NEW! Holiday Baking Tips Video



Also available in Spanish language!



[saferecipeguide.org](http://saferecipeguide.org) | [fightbac.org](http://fightbac.org)



# Additional Baking & Flour Resources



Download here:

- [storyofyourdinner.org](http://storyofyourdinner.org)
- [fightbac.org/flour-safety](http://fightbac.org/flour-safety)
- [fightbac.org/kids](http://fightbac.org/kids)
- [fightbac.org/mythbusters](http://fightbac.org/mythbusters)



[saferecipeguide.org](http://saferecipeguide.org) | [fightbac.org](http://fightbac.org)



# Q&A



## Milling Process & Why Flour Is Considered Raw



**Jane DeMarchi**

President  
North American  
Millers Association

## Recent FDA Research Findings on Flour & FDA Tools



**Fanfan Wu, Ph.D.**

Social Scientist  
FDA



**Sharmi Das**

Director, Division of  
Education, Outreach and  
Information  
FDA

## Flour & Baking Educational Resources



**Katie Weston**

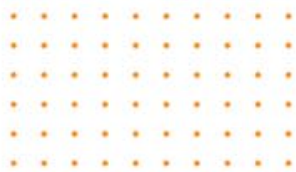
Program Manager  
Partnership for Food  
Safety Education

## Q&A Session Moderator



**Brittany Saunier**

Executive Director  
Partnership for Food  
Safety Education



# Coming Up!

- *The Story of Your Dinner*
- **November:** Turkey Handling Tips
- **December:** Buffets & Holiday Parties



# Thank You, Community Connectors!



[saferrecipeguide.org](https://saferrecipeguide.org) | [fightbac.org](https://fightbac.org)

# PFSE Contributing Partners



Academy of Nutrition and Dietetics  
American Beverage  
American Frozen Food Institute  
Ardent Mills  
Association of Food and Drug Officials  
Big Y Foods, Inc.  
Boar's Head Provisions Co.  
Conagra Brands  
Consumer Federation of America  
Consumer Reports, Inc.  
Costco Wholesale Corporation  
FMI Foundation  
HelloFresh  
Instacart  
Institute of Food Technologists

International Association for Food Protection  
International Food Information Council Foundation  
International Fresh Produce Association  
Kroger Company  
McDonald's Corp.  
Meijer, Inc.  
MilliporeSigma  
National Association of Convenience Stores  
National Chicken Council  
National Consumers League  
National Frozen & Refrigerated Foods Association  
National Grocers Association  
National Pork Board  
National Turkey Federation  
North American Millers' Association

NSF International  
Publix Super Markets Charities, Inc.  
Refrigerated Foods Association  
Southeast Produce Council  
Sysco Corporation  
Tyson Foods, Inc.  
Uber Eats  
USPOULTRY  
Wakefern Food Corp.  
Walmart  
Wayne Farms  
Wegmans  
Whole Foods Market

## **Federal Liaisons**

Centers for Disease Control and Prevention  
U.S. Food and Drug Administration, CFSAN  
U.S. Department of Agriculture, FSIS / NIFA





# Stay Involved with Us!

- **Pay it forward — make a \$10 charitable gift**
- Work with PFSE as a Contributing Partner
- Follow us on [Facebook](#), [Twitter/X](#) and [LinkedIn](#) to share our food safety messages
- [Sign up](#) for our biweekly e-card and monthly *Cooking Times* and *Lasting Lessons*

[fightbac.org/get-involved/](https://fightbac.org/get-involved/)



# Continuing Education Units



## **\*\*FINAL REMINDER\*\***

**One-hour CEU available from ANFP, CDR, NCHEC & NEHA**

- Download certificates from chat box
- Follow-up email
- Download at [fightbac.org](http://fightbac.org) under “Free Resources” tab and “Recorded Webinars”
- Educators seeking NCHEC must complete online questionnaire by **Tuesday, Jan. 2**



# Thank You for Joining Us!

**Jane DeMarchi**

North American Millers Association

**Fanfan Wu, Ph.D.**

Food and Drug Administration

**Sharmi Das**

Food and Drug Administration

**Britanny Saunier**

Partnership for Food Safety Education

**Katie Weston**

Partnership for Food Safety Education

**Sarah Spencer**

Partnership for Food Safety Education

