

Exit Seminar (Hybrid):

12pm, Monday June 5th 2023 in 1207 RMI South

Zoom URL: <https://ucdavis.zoom.us/j/96794994623>

Understanding the levels and behavior of *Salmonella* in naturally contaminated cashews and fermented cashew cheese analogs



Hanna Louvau

BIO: Hanna is a current FSGG MS candidate at the University of California, Davis, working with Dr. Linda J. Harris. Hanna's research focuses on microbiology and safety of cashews and cashew cheese analog products.

SUMMARY: There have been multiple *Salmonella* outbreaks involving fermented nut cheeses and spreads over the past several years, but the behavior of *Salmonella* during plant-based cheese fermentations is poorly understood. This research first identified the levels and distribution of *Salmonella* present on cashew kernels associated with a 2021 salmonellosis outbreak. The behavior of *Salmonella* during the fermentation of a cashew cheese analog was then evaluated. This research aims to provide important information for outbreak investigations, root cause analysis, hazard analysis and risk assessments.