



## North American Millers' Association

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# ***NAMA NEWS***

FOR IMMEDIATE RELEASE

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### **North American Millers' Association Reminds Families About Safe Baking Practices this Holiday Season**

#### ***Don't Eat Raw Flour, Dough or Batter & Wash Hands, Work Surfaces and Utensils Thoroughly***

(Arlington, VA) Thanksgiving is just a week away, and the North American Millers' Association (NAMA), and our member companies that provide consumers and restaurants with flour for their holiday baking needs, want to remind everyone to use proper food safety practices this holiday season.

Flour is made from wheat that is grown in nature on farms and minimally processed prior to packaging. Proper handling and baking of flour, dough and batter is essential to eliminate the risk of illness from E. coli, salmonella, or other pathogens, that may be present in some flour.

[The FDA recommends following these safe food-handling practices:](#)

- **Do not eat or play with any raw cookie dough, or any other raw dough or batter product made with flour that is intended to be cooked or baked**
- **Follow package directions for flour, and flour-containing products, such as baking mixes, for proper cooking temperatures for specific items**
- **Wash hands, work surfaces, and utensils thoroughly after contact with raw dough products that contain flour**
- **Keep raw foods separate from other foods while preparing them to prevent any contamination that might be present from spreading**
- **Follow label directions to chill products containing raw dough promptly after purchase until baked**

“When millions of families head to the kitchen this holiday season to make their favorite holiday baked treats, like breads, cakes, pies and cookies, we want to make a special effort to remind everyone about safe handling and baking practices for food products that are made with flour,” said Jim McCarthy, President & CEO.

NAMA has developed tips and tools families, food service companies and restaurants can use to eliminate the risk of becoming ill from certain pathogens that may be in flour:



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- NAMA's flour food safety video can be [viewed here](#).
- Follow us on Twitter @NAMAmillers, hashtags #SafeBakeFriday and #GrainToGoodness
- The [Home Baking Association](#) and the [Partnership for Food Safety Education](#), in collaboration with NAMA, have also developed additional resources on safe home baking.

“NAMA and its members wish everyone a happy holiday season. The holidays will be even brighter when we bake delicious, safe foods with family and friends,” concluded McCarthy.

The [U.S. Centers for Disease Control and Prevention](#) and the [U.S. Food & Drug Administration](#) have also provided important information to inform consumers, retailers and others about flour food safety during the holiday season.

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*NAMA is the trade association of the wheat, corn, oat, and rye milling industries. Member companies operate mills in 38 states, Canada and Puerto Rico, representing more than 90 percent of total industry production capacity.*