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Inactivation of *Bacillus cereus* Spores during Rice Cooking
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The *D*-values at 80, 90 and 100°C of *Bacillus cereus* spores (Philippine strain 1061) in 2% broth of Philippine rice cultivar PSB Rc72H were 38, 12 and 5 min, respectively. The *Z*-value of the test spore was 20°C. The mathematically calculated lethality for the *Bacillus* spores in rice cooked at 100°C was established to be 25 min, which could be adequately attained during normal rice cooking times of ≥ 25 min by boiling.

Keywords: [heat resistance](#), [B. cereus spores](#), [lethality](#), [cooking time](#)
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