

**Title** Chlorine dioxide for minimally processed produce preservation: a review

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#### **Abstract**

Minimally processed fruits and vegetables (MPFV) have a short shelf-life due to their metabolism and the action of spoilage microorganisms. Chlorine dioxide is a powerful oxidizing agent that can be used as decontaminant. It does not form significant amounts of chlorinated by-products like as do chlorine. This article revises the characteristics of chlorine dioxide, the basis of its antimicrobial action, and its effect on microorganisms and on the sensory quality and shelf-life of fresh produce and mainly MPFV. Moreover, it discusses its effects on the physiology and nutritional quality of MPFV, and provides information on its toxicity and legal status.