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Efficacy of chlorine dioxide on *Escherichia coli* inactivation during pilot-scale fresh-cut lettuce processing

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Highlights

- Pilots with 5 and 3 mg/L ClO₂ decreased *E. coli* up to 5 log in the washing water.
- ClO₂ use did not prevent *E. coli* attachment to lettuce during washing.
- Background microbial communities grew on lettuce after storage (5 days, 4 °C).
- Chlorate levels on lettuce after processing ranged from 22.8-60.4 µg/kg.

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