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UniKL Author	:	Abdallah Omar Hussein, Tong Woei Yenn, Leong Chean Ring, Syarifah Ab Rashid
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Abstract	:	<p>Food spoilage is a major issue faced by people in various places globally regardless of the weather condition. Fruits have been the major victims of this spoilage. Sodium hypochlorite, iodine, hydrogen peroxide, and quaternary ammonium compounds are some of the commonly used chemical sanitizers. These sanitizers, however, have a range of negative side effects, including skin irritation, mucous membrane injury, and carcinogenic and mutagenic effects. Moreover, chemical-based sanitizers are also known for degrading food by causing nutritional consistency, colour, and flavour loss. This has led to the demand of natural based alternatives which brings safe and good quality foods compared to the chemically based food sanitizers. Naturally based food sanitizers can be an ideal option as they may not form any health problems that may be related to the preservation of these foods. Nanotechnology has developed tremendously in recent decades, as shown by a 25-fold rise in the number of goods that contain or include nanoparticles in their manufacturing between 2005 and 2010. Nanotechnology provides a range of options to improve the food quality. This review describes the potential use of nanotechnology to reduce postharvest spoilage of fruits and vegetables.</p>