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Sustainable Food Technology

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IN THIS ISSUE

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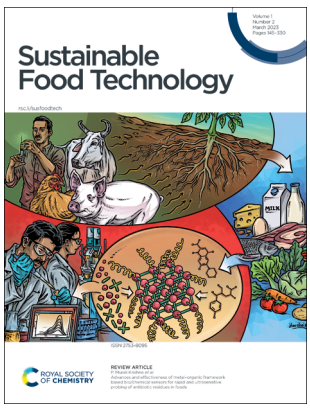

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REVIEWS

152

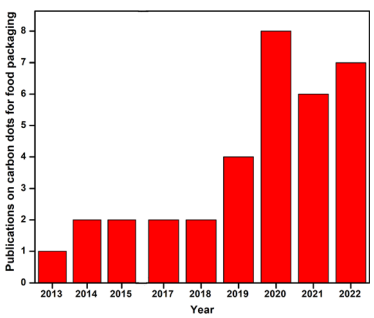
Advances and effectiveness of metal–organic framework based bio/chemical sensors for rapid and ultrasensitive probing of antibiotic residues in foods

Mirinal Kumar Rayappa, Kavya K. S., Gurdeep Rattu and P. Murali Krishna*

185

Carbon dots for food packaging applications

Deepika, Lokesh Kumar and Kirtiraj K. Gaikwad*



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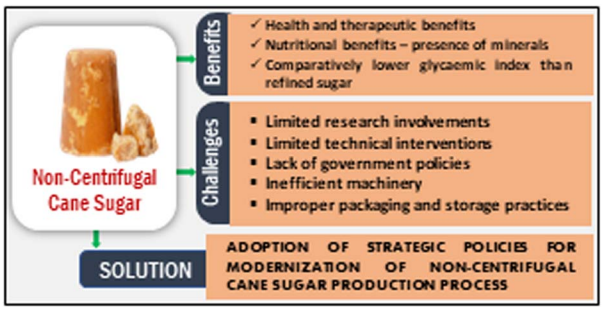
REVIEWS

200

Current production strategies and sustainable approaches towards the resurgence of non-centrifugal cane sugar production – a review

Venkatesh T,* Nandhu Lal A. M., Silpa V., Balakrishnan Dharmalingam, Padma Ishwarya S., Reshma M. V., Sajeev M. S., Ravi Pandiselvam and Anjineyulu Kothakota*



215

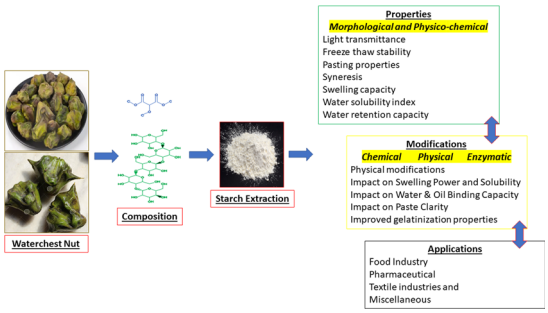
Eco-friendly biodegradable nanocomposite materials and their recent use in food packaging applications: a review

Samah M. El-Sayed* and Ahmed M. Youssef*

228

Water chestnut starch: extraction, chemical composition, properties, modifications, and application concerns

Kamalpreet Kaur, Gurpreet Kaur and Ajay Singh*

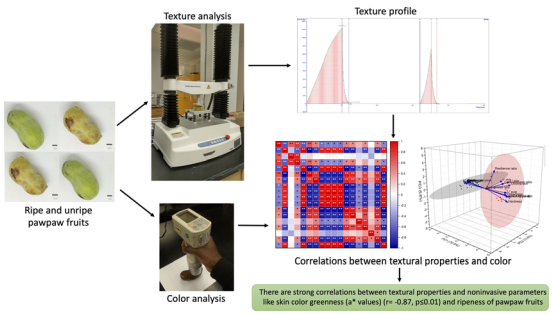


COMMUNICATIONS

263

Correlations between color, textural properties and ripening of the North American pawpaw (*Asimina triloba*) fruit

Bezalel Adainoo, Andrew L. Thomas and Kiruba Krishnaswamy*



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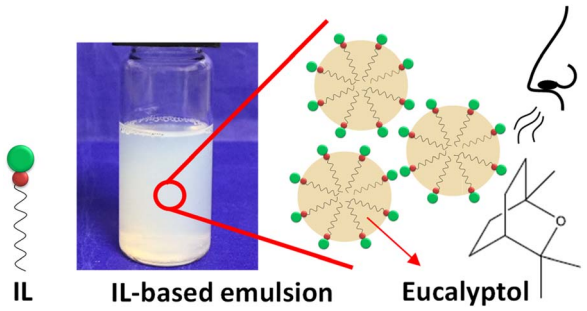
COMMUNICATIONS

275

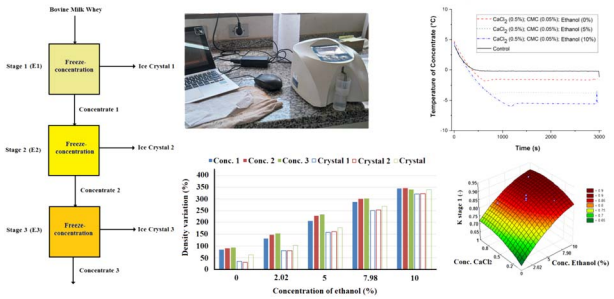


Novel naturally derived encapsulation agents in the ionic liquid form for sustainable emulsion-based products

Ariel A. C. Toledo Hijo,* Eric Keven Silva, Aureliano A. D. Meirelles, Rosiane L. Cunha and Antonio J. A. Meirelles*

PAPERS

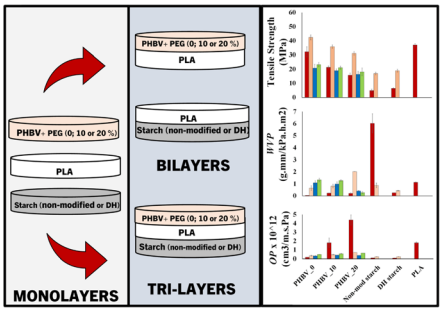
280



Effects of mixtures of ethanol–calcium chloride–carboxymethylcellulose on the bovine milk whey freeze concentration process

Camilla Soares Duarte, Adrise Aparecida Rodrigues, Ana Cristina Freitas de Oliveira Meira, Luiz Ronaldo de Abreu, Fabiano Freire Costa and Jaime Vilela de Resende*

296



Lamination of starch/polyesters by thermocompression for food packaging purposes

Carla I. La Fuente Arias,* Chelo González-Martínez and Amparo Chiralt

306

Utilization of button mushroom (*Agaricus bisporus*) powder to improve the physiochemical and functional properties of cookies

Rafeeya Shams,* Jagmohan Singh, Kshirod K. Dash, Aamir Hussain Dar* and R. Pandiselvam

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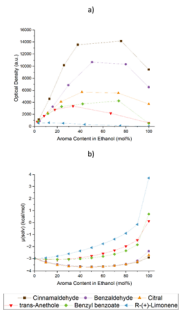
319

Towards a sustainable and green extraction of curcuminoids using the essential oil of *Cinnamomum cassia*

Verena Huber,* Michael Schmidt, Didier Touraud and Werner Kunz*