

# Sustainable Food Technology

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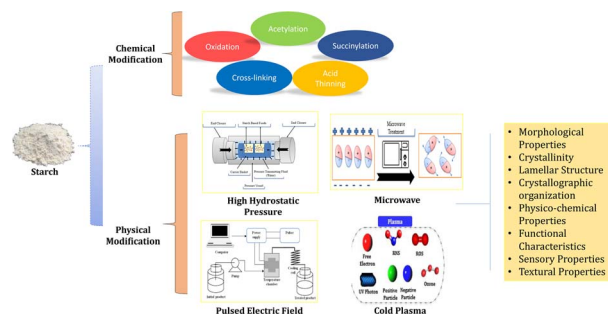
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Shweta Suri and Ajay Singh\*



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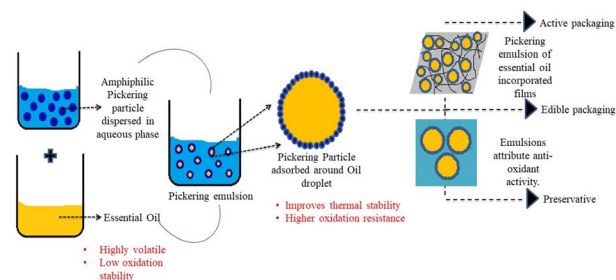


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### Insights into headway in essential oil-based Pickering emulsions for food applications

Reshma Krishnan, Kavya Mohan, K. V. Ragavan and P. Nisha\*

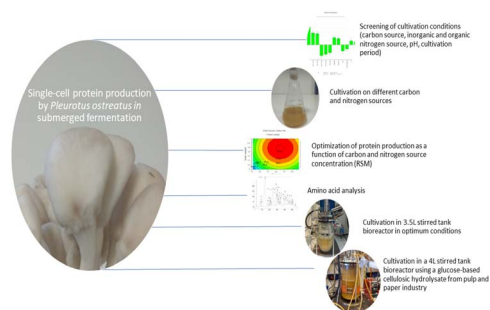


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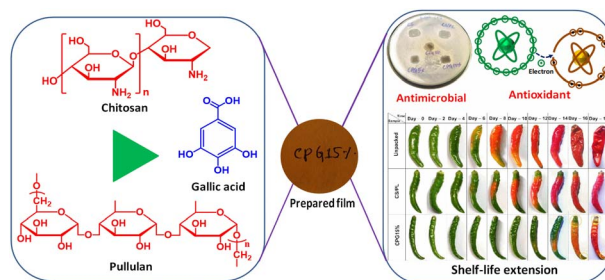
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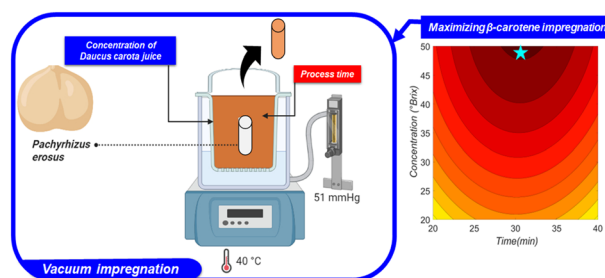
Tilak Gasti,\* Shruti Dixit, Ravindra B. Chougale\* and Saraswati P. Masti



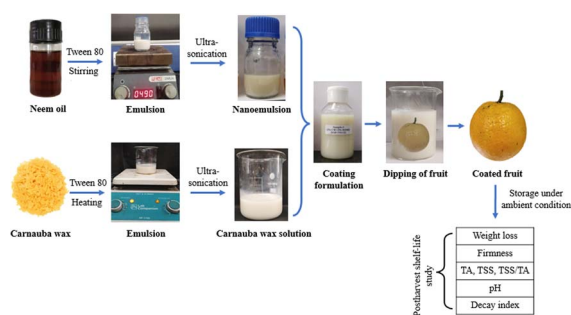
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Julio E. González-Pérez, Oscar Jiménez-González, Nelly Ramírez-Corona and Aurelio López-Malo\*



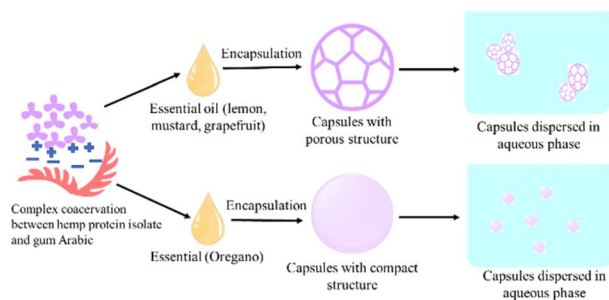
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L. Susmita Devi, Avik Mukherjee,\* Debjani Dutta and Santosh Kumar\*

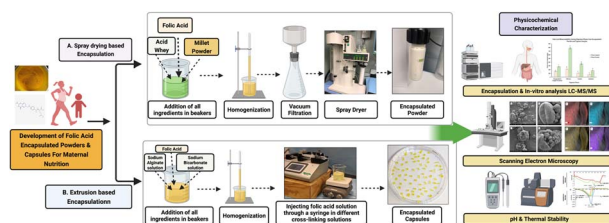
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Xinye Liu, Feng Xue\* and Benu Adhikari\*

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Sargun Malik, Mohamed B. Bayati, Chung-Ho Lin and Kiruba Krishnaswamy\*

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Robert Lufu, Alemayehu Ambaw and Umezuruike Linus Opara\*

