

# Sustainable Food Technology

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### Cover

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### Genomic characterization supporting the development of new food and crop options from the Australian flora

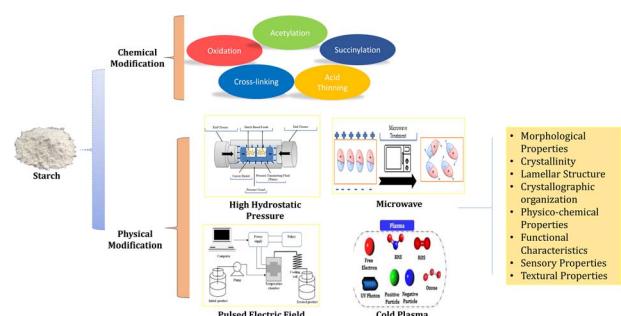
Robert J. Henry



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### Modification of starch by novel and traditional ways: influence on the structure and functional properties

Shweta Suri and Ajay Singh\*



# Sustainable Food Technology

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Sustainable Food Technology publishes cultivating sustainable solutions to food processing and engineering.

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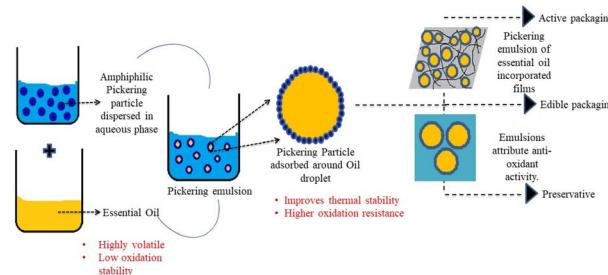


## REVIEWS

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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\*

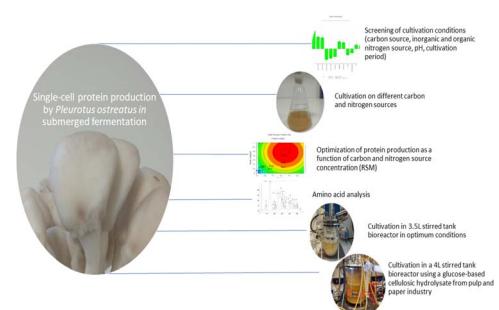


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**Single-cell protein production by *Pleurotus ostreatus* in submerged fermentation**

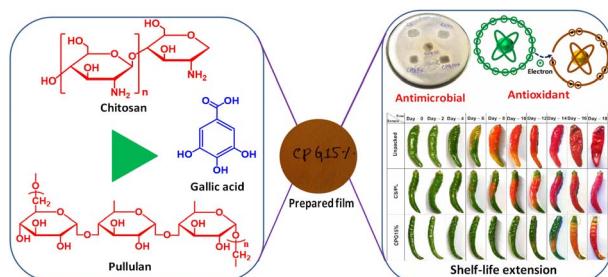
Georgios Bakradsas, Angeliki Polydera, Oskar Nilson, Lalie Kossatz, Charilaos Xiros, Petros Katapodis\* and Haralambos Stamatidis\*



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**Fabrication of novel gallic acid functionalized chitosan/pullulan active bio-films for the preservation and shelf-life extension of green chillies**

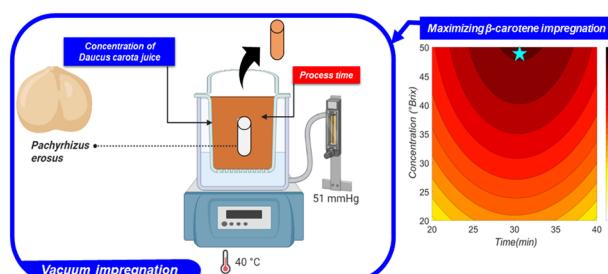
Tilak Gasti,\* Shruti Dixit, Ravindra B. Chougale\* and Saraswati P. Masti



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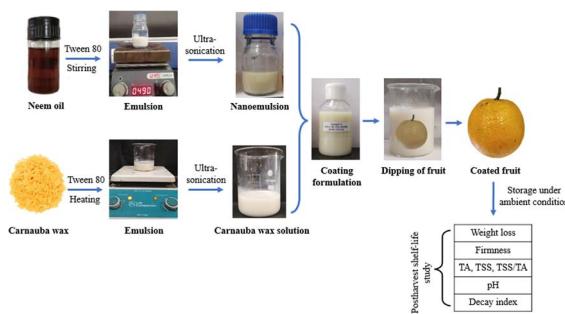
**Use of response surface methodology to optimise vacuum impregnation of  $\beta$ -carotene from *Daucus carota* in *Pachyrhizus erosus***

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



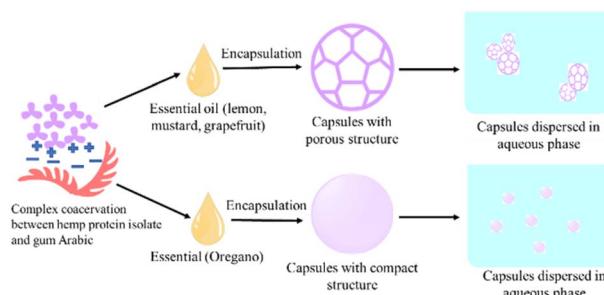
## PAPERS

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**Carnauba wax-based sustainable coatings for prolonging postharvest shelf-life of citrus fruits**

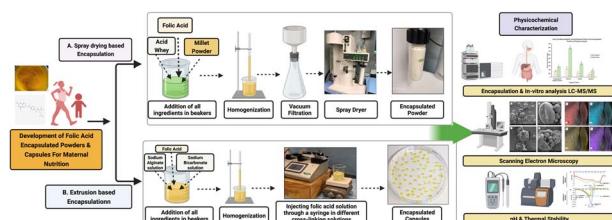
L. Susmita Devi, Avik Mukherjee,\* Debjani Dutta and Santosh Kumar\*

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**Encapsulation of essential oils using hemp protein isolate-gum Arabic complex coacervates and evaluation of the capsules**

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

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**Sustainable processing of Greek yogurt acid-whey waste to develop folic acid encapsulated millet powders**

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

## CORRECTION

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**Correction: Determination of moisture loss of pomegranate cultivars under cold and shelf storage conditions and control strategies**

Robert Lufu, Alemayehu Ambaw and Umezuruike Linus Opara\*

