

Sustainable Food Technology

rsc.li/susfoodtech

The Royal Society of Chemistry is the world's leading chemistry community. Through our high impact journals and publications we connect the world with the chemical sciences and invest the profits back into the chemistry community.

IN THIS ISSUE

ISSN 2753-8095 CODEN SFTUAG 1(3) 331–458 (2023)



Cover
Wladimir Bulgar/Science
Photo Library/Getty Images.

REVIEWS

337

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

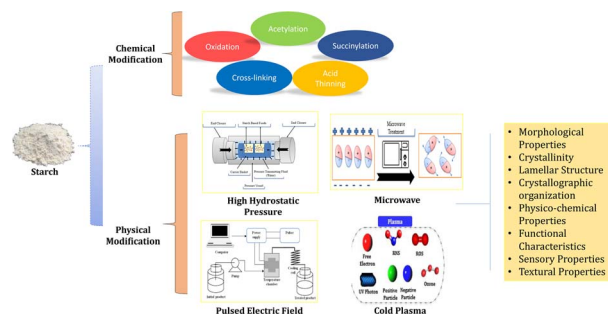
Robert J. Henry



348

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

Shweta Suri and Ajay Singh*



Editorial Staff

Executive Editor

Anna Rulka

Deputy Editor

Audra Taylor

Editorial Production Manager

Viktorija Titmus

Assistant Editors

Shwetha Krishna, Michael Whitelaw, Alexander Whiteside

Editorial Assistant

Samantha Campos

Publishing Assistant

Brittany Hanlon

Publisher

Neil Hammond

For queries about submitted papers, please contact Viktorija Titmus, Editorial Production Manager in the first instance. E-mail: susfoodtech@rsc.org

For pre-submission queries please contact Anna Rulka, Executive Editor.

E-mail: susfoodtech-rsc@rsc.org

Sustainable Food Technology (electronic: ISSN 2753-8095) is published 6 times a year by the Royal Society of Chemistry, Thomas Graham House, Science Park, Milton Road, Cambridge, UK CB4 0WF.

Sustainable Food Technology is a Gold Open Access journal and all articles are free to read. Please email orders@rsc.org to register your interest or contact Royal Society of Chemistry Order Department, Royal Society of Chemistry, Thomas Graham House, Science Park, Milton Road, Cambridge, CB4 0WF, UK Tel +44 (0)1223 432398; E-mail: orders@rsc.org

Whilst this material has been produced with all due care, the Royal Society of Chemistry cannot be held responsible or liable for its accuracy and completeness, nor for any consequences arising from any errors or the use of the information contained in this publication. The publication of advertisements does not constitute any endorsement by the Royal Society of Chemistry or Authors of any products advertised. The views and opinions advanced by contributors do not necessarily reflect those of the Royal Society of Chemistry which shall not be liable for any resulting loss or damage arising as a result of reliance upon this material. The Royal Society of Chemistry is a charity, registered in England and Wales, Number 207890, and a company incorporated in England by Royal Charter (Registered No. RC000524), registered office: Burlington House, Piccadilly, London W1J 0BA, UK, Telephone: +44 (0) 207 4378 6556.

Advertisement sales:

Tel +44 (0) 1223 432246; Fax +44 (0) 1223 426017;

E-mail advertising@rsc.org

For marketing opportunities relating to this journal, contact marketing@rsc.org

Sustainable Food Technology

rsc.li/susfoodtech

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

Editorial Board

Editor-in-Chief

Jorge Barros Velázquez, University of Santiago de Compostela, Spain

Associate Editors

Rekha Singhal, Institute of Chemical Technology, India

Qin Wang, University of Maryland, USA

Benu Adhikari, RMIT University, Australia

Editorial Board Members

Paula Bourke, University College Dublin, Ireland

Advisory Board

Cristóbal N. Aguilar, Universidad Autónoma de Coahuila, Mexico

Maria G. Corradini, University of Guelph, Canada

Sakamon Devahastin, King Mongkut's University of Technology Thonburi (KMUTT), Thailand

Tian Ding, Zhejiang University, China

Hao Feng, North Carolina A&T State University, USA

Joe P. Kerry, University College Cork, Ireland

Olga Martín-Belloso, Universidad de Lleida, Catalonia, Spain

Maria Angela A Meireles, Universidade Estadual de Campinas, Brazil

Solange I. Mussatto, Technical University of Denmark, Denmark

Indrawati Oey, University of Otago, New Zealand

Umezuruike Linus Opara, Stellenbosch University, South Africa

Federico Pallottino, CREA-IT, Italy

Marco Poiana, Mediterranean University of Reggio Calabria, Italy

Anet Režek Jambak, University of Zagreb, Croatia

Victor Rodov, ARO - The Volcani Institute, Israel

Andreas Schieber, Universität Bonn, Germany

Juming Tang, Washington State University, USA

Paula Teixeira, Universidade Católica Portuguesa, Portugal

Long Yu, South China University of Technology, Institute of Chemistry, Henan Academy of Sciences, China

Min Zhan, Jiangnan University, China

Information for Authors

Full details on how to submit material for publication in Sustainable Food Technology are given in the Instructions for Authors (available from <http://www.rsc.org/authors>). Submissions should be made via the journal's homepage: rsc.li/susfoodtech

Authors may reproduce/republish portions of their published contribution without seeking permission from the Royal Society of Chemistry, provided that any such republication is accompanied by an acknowledgement in the form: (Original Citation)–Reproduced by permission of the Royal Society of Chemistry.

This journal is © The Royal Society of Chemistry 2023. Apart from fair dealing for the purposes of research or private study for non-commercial purposes, or criticism or review, as permitted under the Copyright, Designs and Patents Act 1988 and the Copyright and Related Rights Regulation 2003, this publication may only be reproduced, stored or transmitted, in any form or by any means, with the prior permission in writing of the Publishers or in the case of reprographic reproduction in accordance with the terms of licences issued by the Copyright Licensing Agency in the UK. US copyright law is applicable to users in the USA.

Registered charity number: 207890

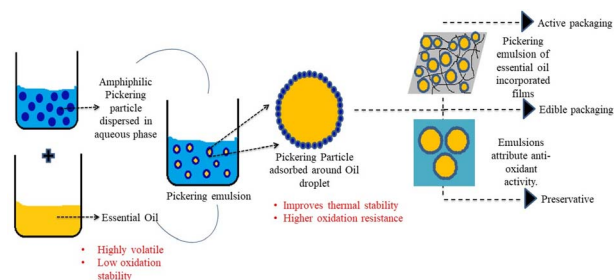


REVIEWS

363

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

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

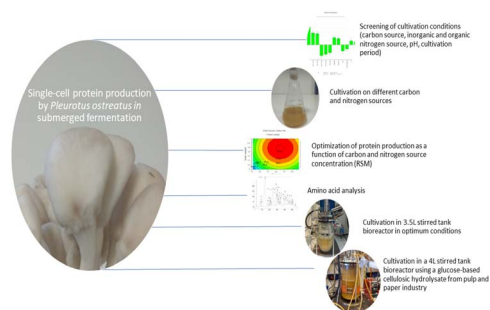


PAPERS

377

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

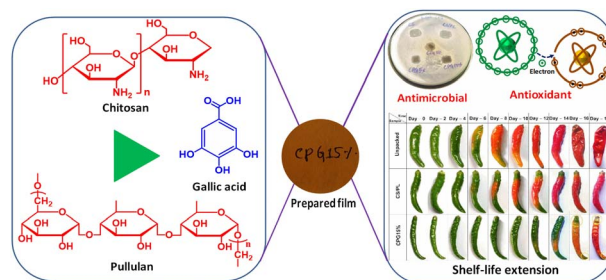
Georgios Bakratsas, Angeliki Polydera, Oskar Nilson, Lalie Kossatz, Charilaos Xiros, Petros Katapodis* and Haralambos Stamatis*



390

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

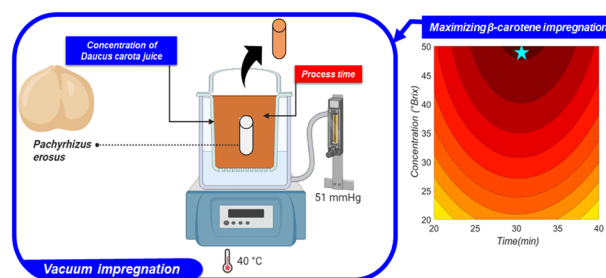
Tilak Gasti,* Shruti Dixit, Ravindra B. Chougale* and Saraswati P. Masti



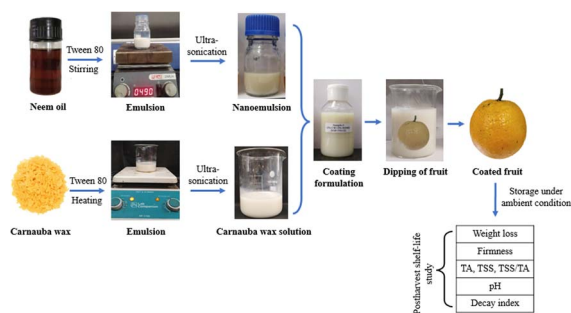
404

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

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



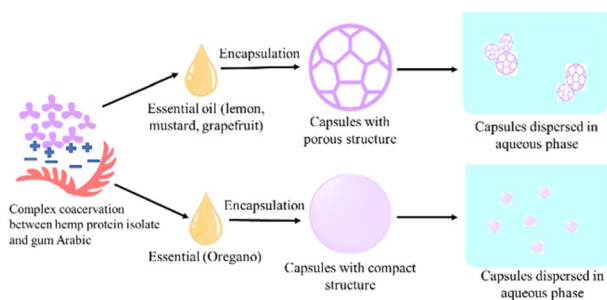
415



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

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

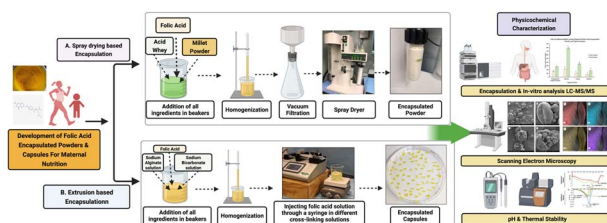
426



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

Xinye Liu, Feng Xue* and Benu Adhikari*

437



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*

455

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*

