

# Sustainable Food Technology

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## IN THIS ISSUE

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## REVIEWS

337

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

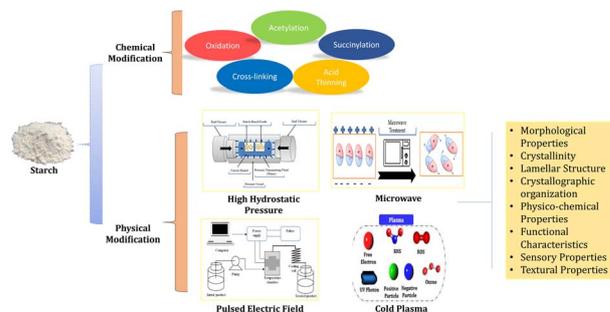
Robert J. Henry



348

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

Shweta Suri and Ajay Singh\*



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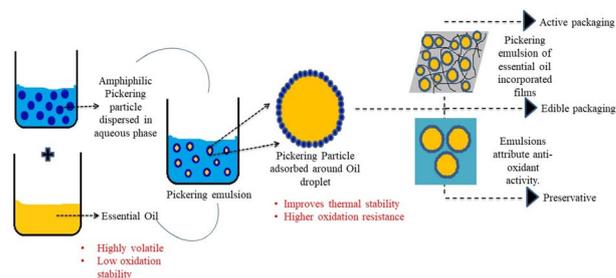


## REVIEWS

363

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

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

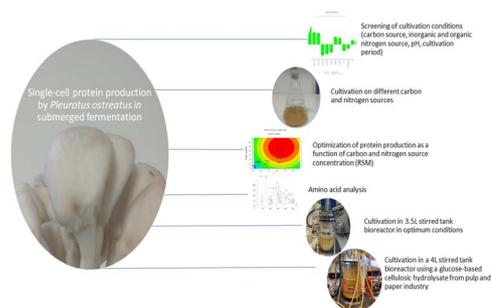


## PAPERS

377

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

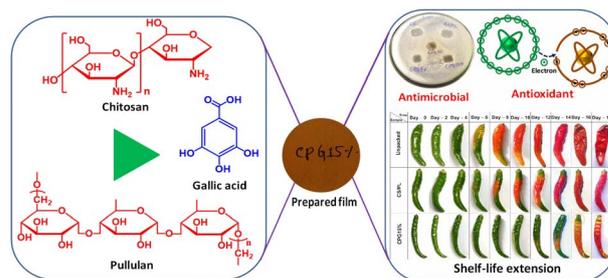
Georgios Bakratsas, Angeliki Polydera, Oskar Nilson, Lalie Kossatz, Charilaos Xiros, Petros Katapodis\* and Haralambos Stamatis\*



390

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

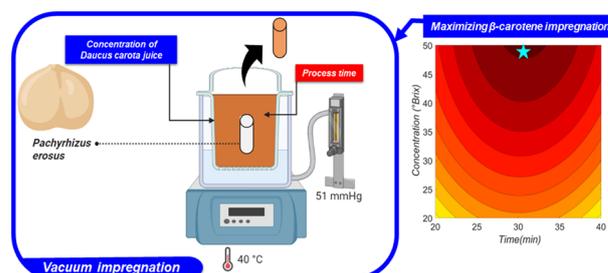
Tilak Gasti,\* Shruti Dixit, Ravindra B. Chougale\* and Saraswati P. Masti



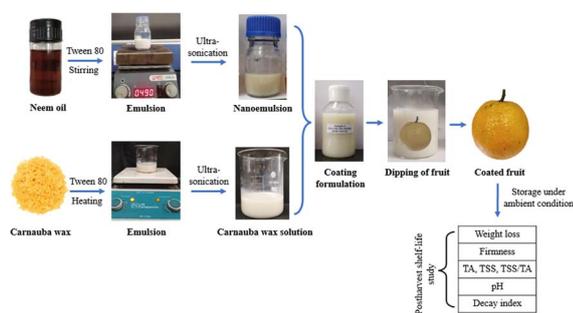
404

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

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



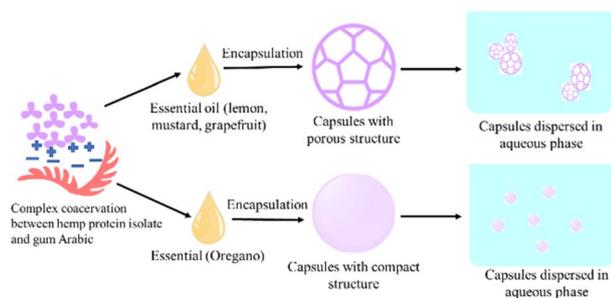
415



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

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

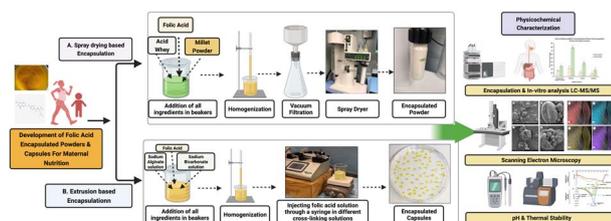
426



## 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\*

