

Sustainable Food Technology

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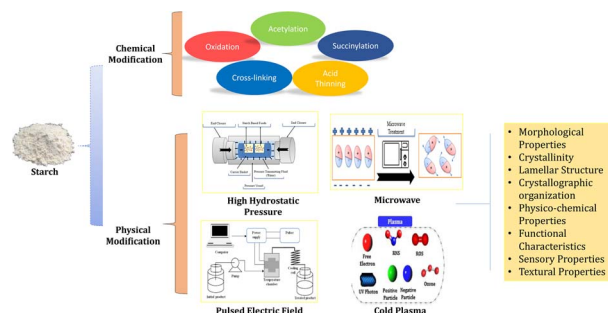
Robert J. Henry



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

Shweta Suri and Ajay Singh*



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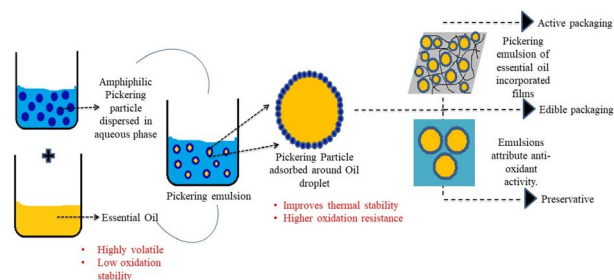


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Insights into headway in essential oil-based Pickering emulsions for food applications

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

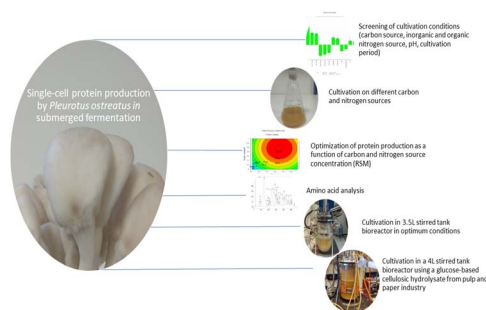


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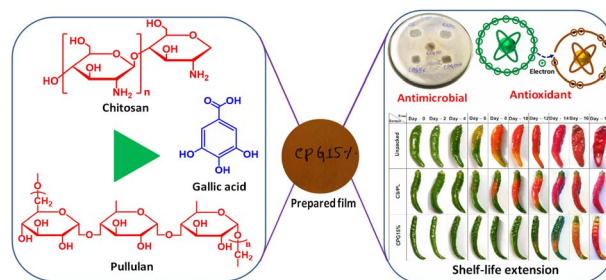
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Fabrication of novel gallic acid functionalized chitosan/pullulan active bio-films for the preservation and shelf-life extension of green chillies

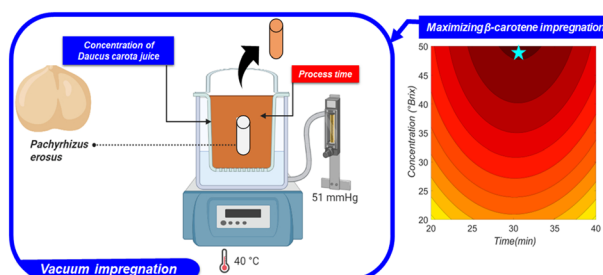
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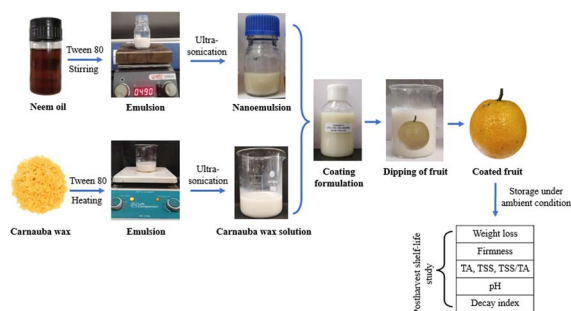
Use of response surface methodology to optimise vacuum impregnation of β -carotene from *Daucus carota* in *Pachyrhizus erosus*

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



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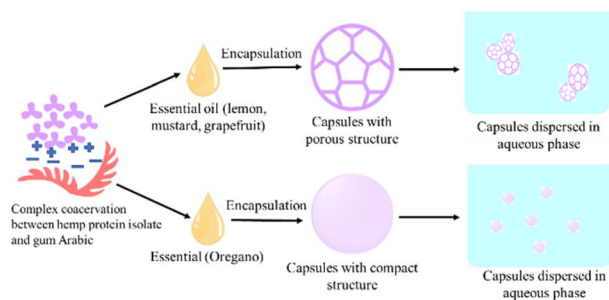
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Carnauba wax-based sustainable coatings for prolonging postharvest shelf-life of citrus fruits

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

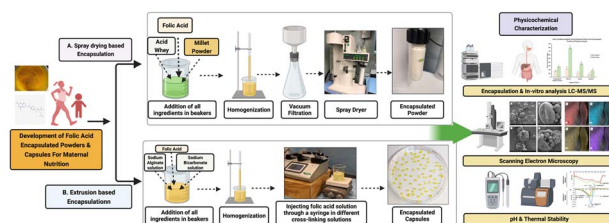
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Encapsulation of essential oils using hemp protein isolate–gum Arabic complex coacervates and evaluation of the capsules

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*

