

Sustainable Food Technology

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IN THIS ISSUE

ISSN 2753-8095 CODEN SFTUAG 1(4) 459–622 (2023)



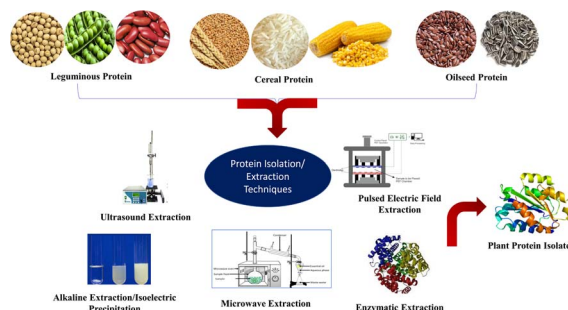
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Images.

REVIEWS

466

Sustainable plant protein: an up-to-date overview of sources, extraction techniques and utilization

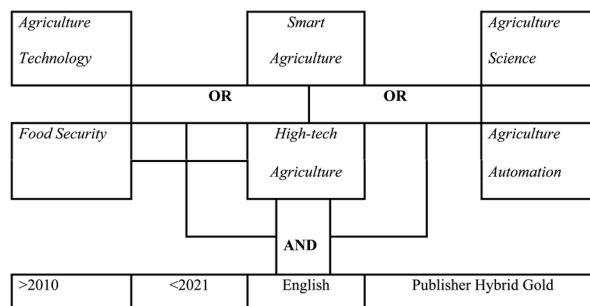
Akshay S. Chandran, Shweta Suri* and Pintu Choudhary*



484

Can agriculture technology improve food security in low- and middle-income nations? a systematic review

Robert Brenya,* Jing Zhu and Agyemang Kwasi Sampene



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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.

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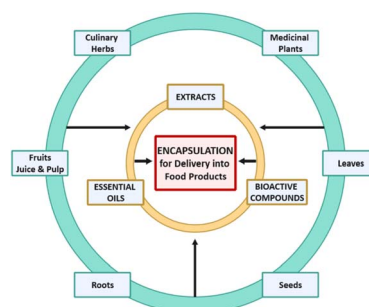


REVIEWS

500

Current status and future prospects of bioactive molecules delivered through sustainable encapsulation techniques for food fortification

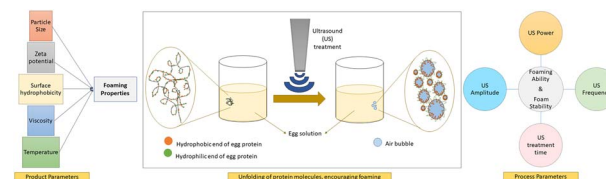
Divakar Dahiya, Antonia Terpou, Marilena Dasenaki and Poonam S. Nigam*



511

Sonication of egg and its effect on foaming behavior

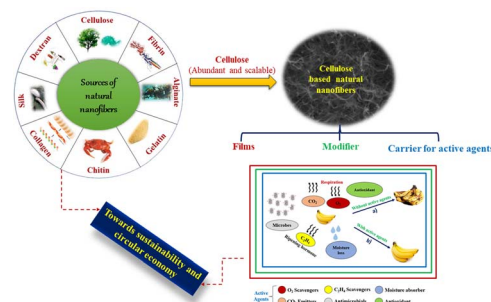
M. Kavimughil, Sayantani Dutta, J. A. Moses and C. Anandharamakrishnan*



528

Cellulose-based natural nanofibers for fresh produce packaging: current status, sustainability and future outlook

Partha Pratim Das, Peddapapannagari Kalyani, Rahul Kumar and Mudrika Khandelwal*



PAPERS

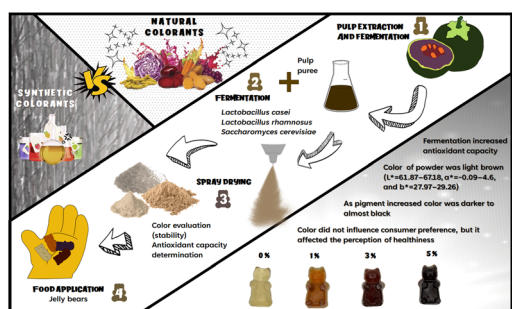
545

Physical, thermal, mechanical, and nutritional properties of bitter apple (*Citrullus colocynthis* L.)

Rinku Grover, Raveena Kargwal, Punit Singh and R. Pandiselvam*



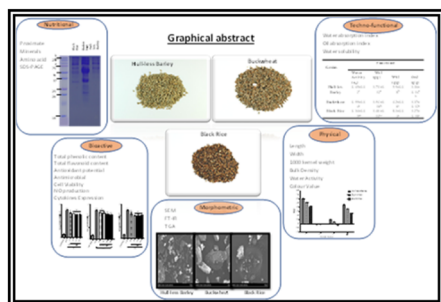
555



Caramel colour pigments from black sapote (*Diospyros digyna*): obtention and food application

Jiménez-González Oscar, González-Pérez Julio, Mejía-Garibay Beatriz, López-Malo Aurelio and Guerrero-Beltrán José Ángel*

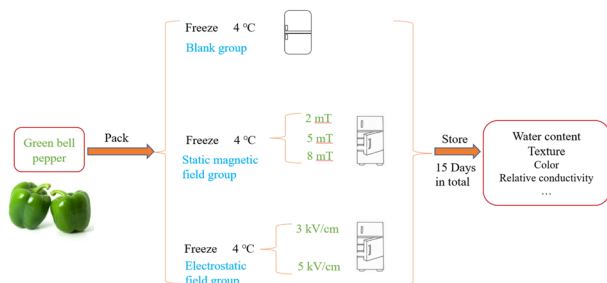
567



Elucidating the physical, morphometric, nutritional, and bioactive properties of selected highland crops viz. hull-less barley, buckwheat, and black rice for novel food formulation

Rashim Kumari, Vijay Singh, Yogendra S. Padwad and Mahesh Gupta*

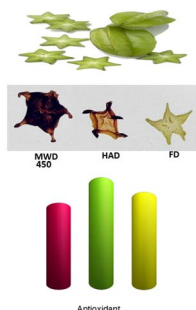
582



Effect of a magnetic field/electrostatic field on the quality attributes of green bell peppers during cool chain transportation

Tianlin Feng, Min Zhang,* Arun S. Mujumdar and Lihui Zhang

590



Study on drying kinetics, antioxidant activity, total bioactive compounds, physicochemical properties and microstructural characteristics of dehydrated star fruits (*Averrhoa carambola*) by different drying methods

Jayanti Dhara, Suman kumar Saha, Madhumita Saha and Runu Chakraborty*

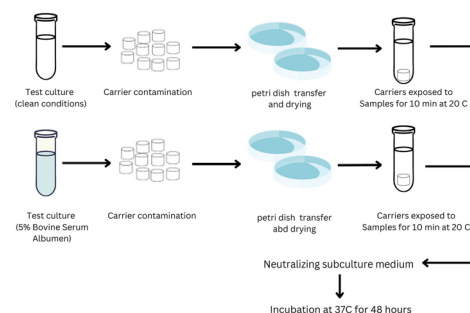


PAPERS

603

Electrolysed water (hypochlorous acid) generation and efficacy against food-borne pathogens

Juhi Saxena* and Tyler Williams



610

Influence of sugarcane bagasse fibre on the properties of sweet lime peel- and polyvinyl alcohol-based biodegradable films

Pooja Singha, Ruchi Rani and Laxmikant S. Badwaik*

