

# Sustainable Food Technology

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



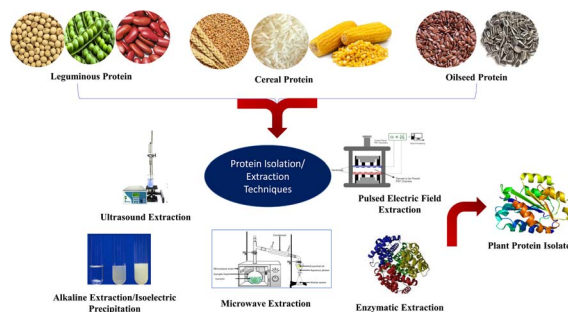
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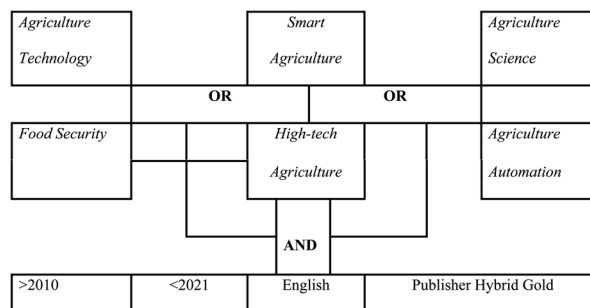
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Anna Rulka, Executive Editor.

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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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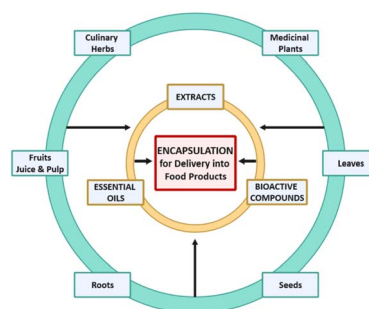


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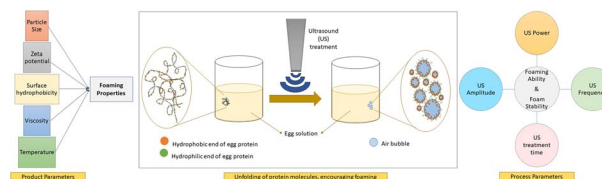
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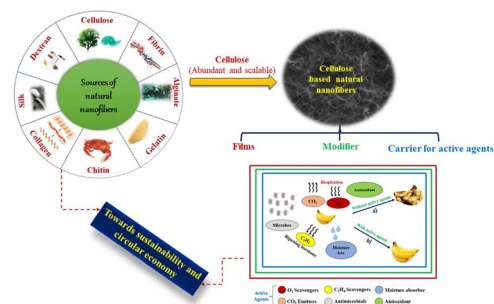
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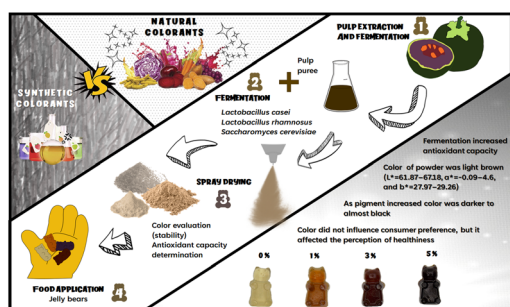
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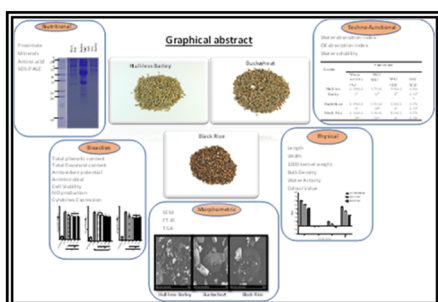
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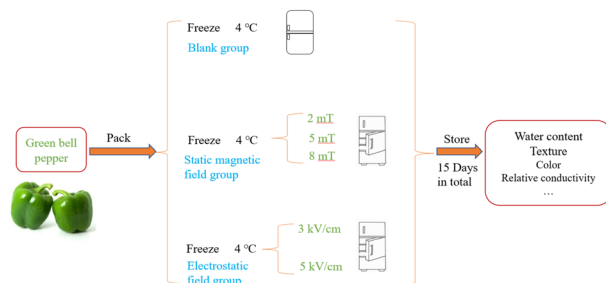
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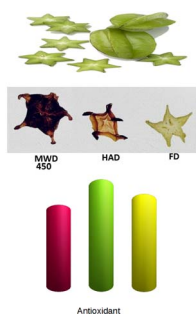
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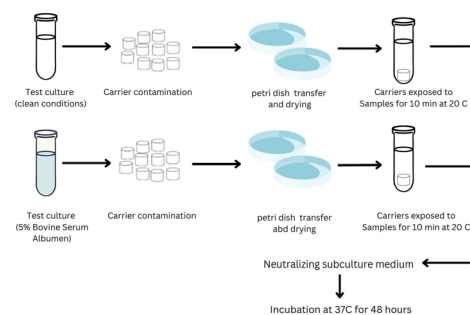
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