Sustainable Food Technology

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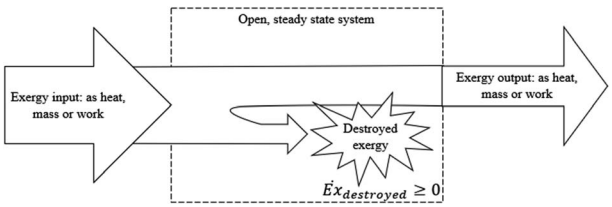

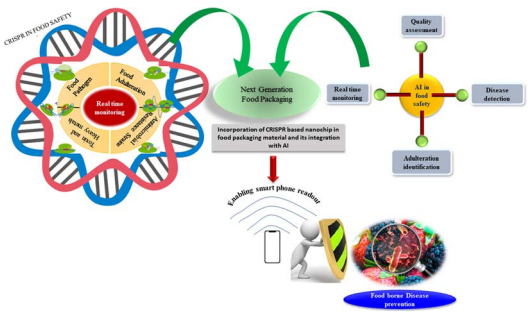

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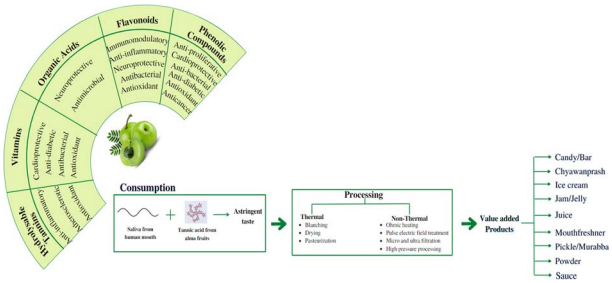

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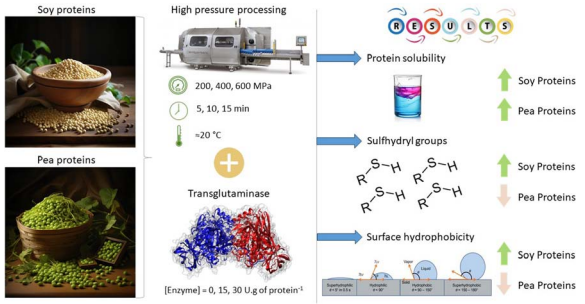

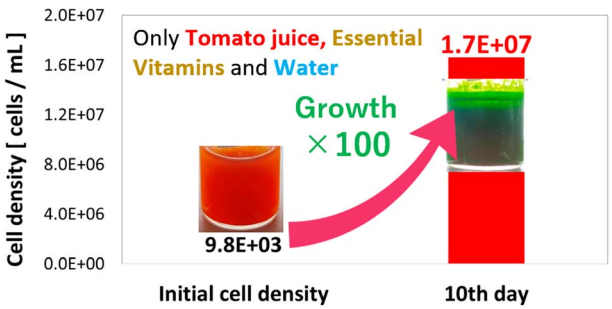

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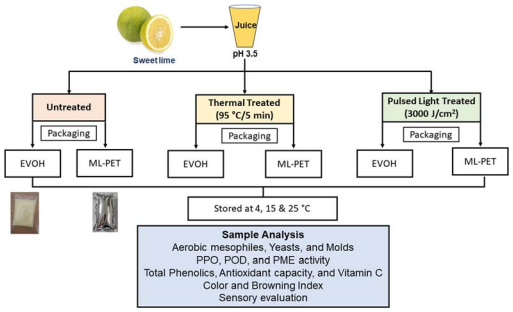

Effect of different storage conditions on the quality attributes of sweet lime juice subjected to pulsed light and thermal pasteurization

Lubna Shaik and Snehasis Chakraborty*

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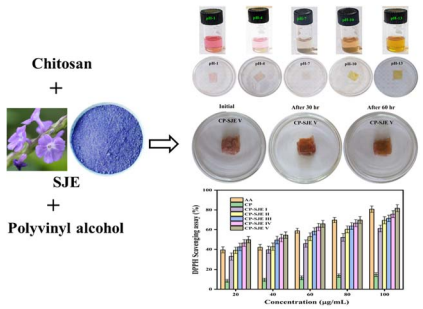

Preparation and characterization of indicator films from chitosan/polyvinyl alcohol incorporated *Stachytarpheta jamaicensis* anthocyanins for monitoring chicken meat freshness

Yamanappagouda Amaregouda and Kantharaju Kamanna*

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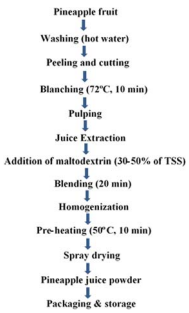

Optimization of spray-drying conditions using response surface methodology, physico-chemical characterization and shelf-life estimation of pineapple powder

Ramesh Sharma, Pinku Chandra Nath and Dibyakanta Seth*

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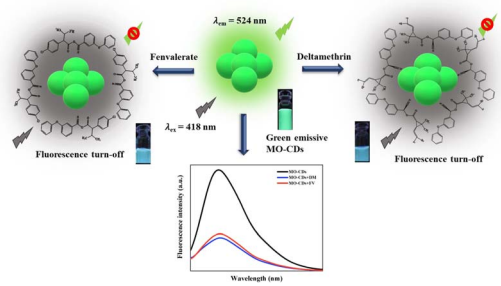

Deltamethrin and fenvalerate in vegetables and rice

Foziya Yusuf Vadia, Jinet Susan Johny, Naved I. Malek and Suresh Kumar Kailasa*