

# Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 1(5) 623–774 (2023)



### Cover

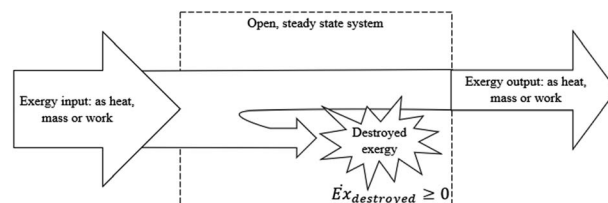
See Jorge Manuel Alexandre Saraiva *et al.*, pp. 696–708. Image reproduced by permission of Jorge Manuel Alexandre Saraiva from *Sustainable Food Technol.*, 2023, 1, 696.

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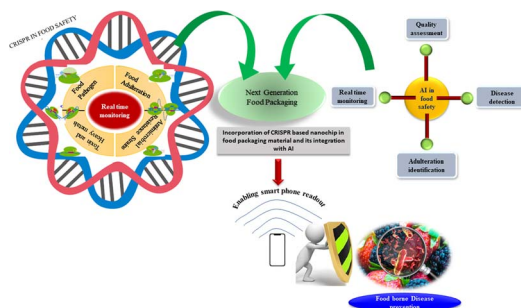
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Sustainable Food Technology (electronic: ISSN 2753-8095) is published 6 times a year by the Royal Society of Chemistry, Thomas Graham House, Science Park, Milton Road, Cambridge, UK CB4 0WF.

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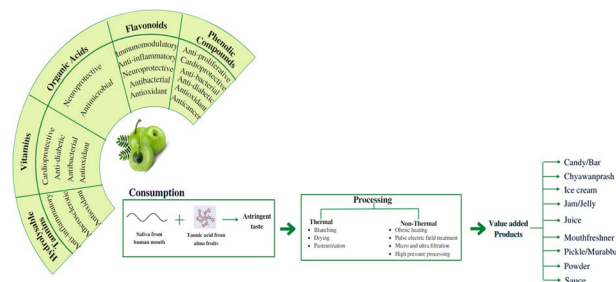


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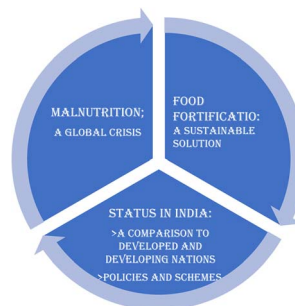
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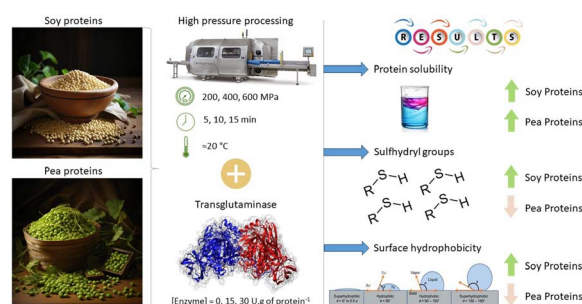


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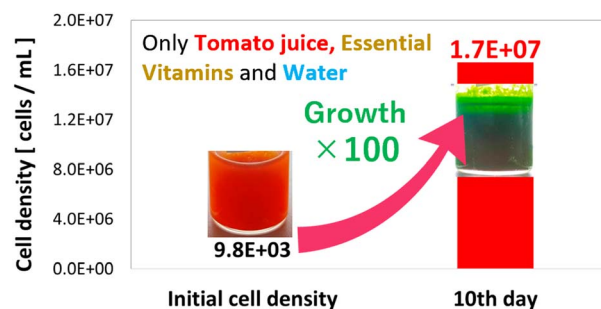
Rui Pedro Neto Queirós, Carlos Alberto Cruz Pinto, José António Lopes-da-Silva and Jorge Manuel Alexandre Saraiva\*



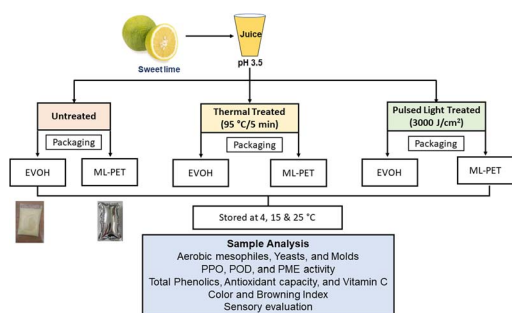
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Kyohei Yamashita,\* Koji Yamada, Kengo Suzuki and Eiji Tokunaga



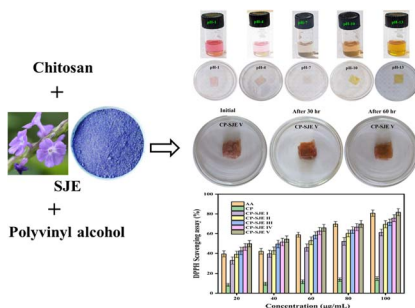
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Lubna Shaik and Snehasis Chakraborty\*

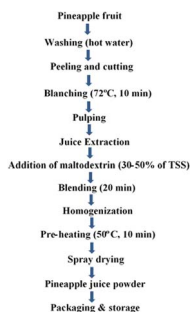
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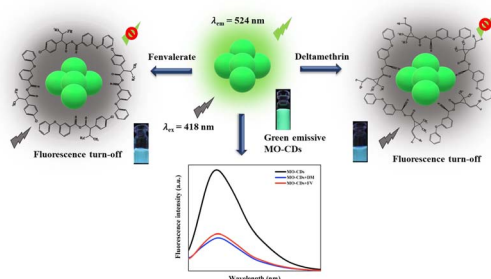
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