

Sustainable Food Technology

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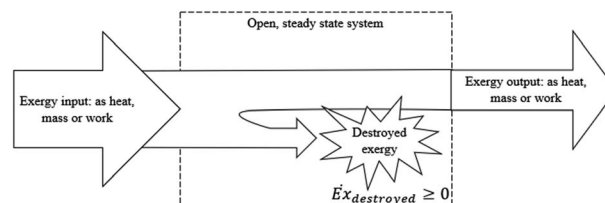
See Jorge Manuel Alexandre Saraiva *et al.*, pp. 696–708. Image reproduced by permission of Jorge Manuel Alexandre Saraiva from *Sustainable Food Technol.*, 2023, 1, 696.

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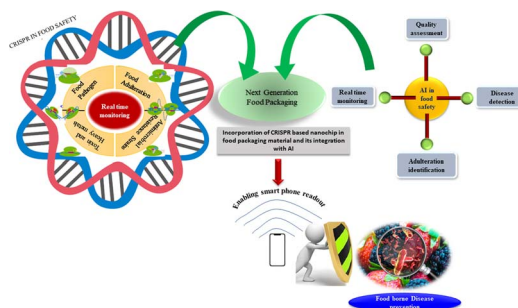
Author Alex Martynenko* and Gustavo Nakamura Alves Vieira



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A comprehensive review on CRISPR and artificial intelligence based emerging food packaging technology to ensure "safe food"

Anamika Nayak and Debjani Dutta*



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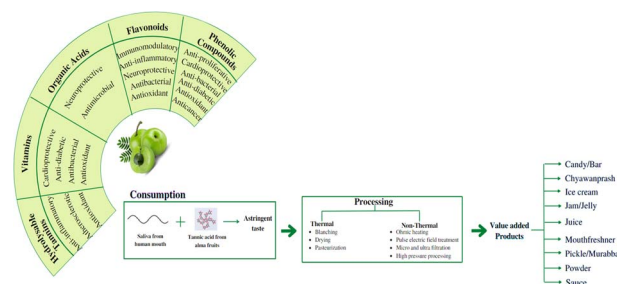


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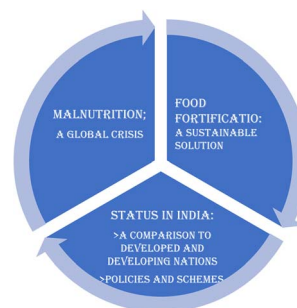
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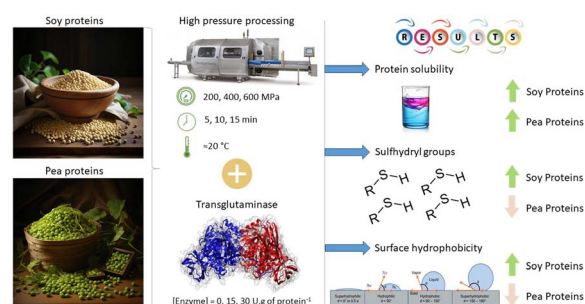


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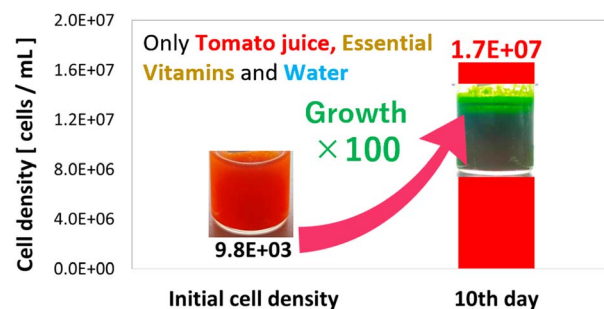
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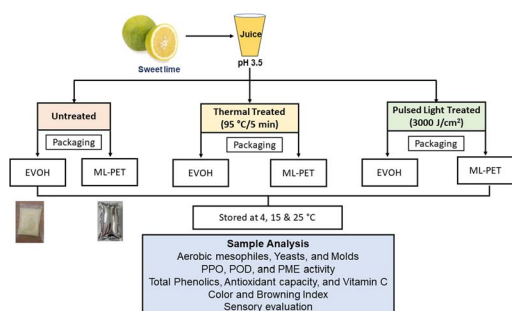
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Kyohei Yamashita,* Koji Yamada, Kengo Suzuki and Eiji Tokunaga



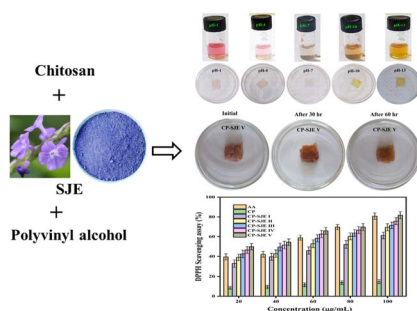
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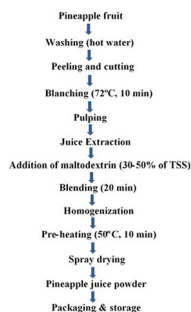
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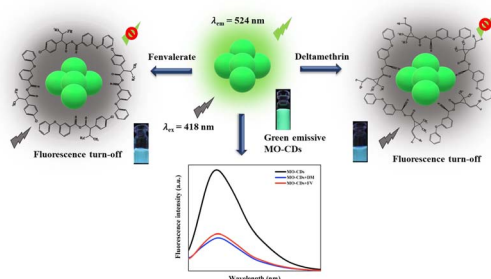
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