

Sustainable Food Technology

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IN THIS ISSUE

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Cover
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Inside cover
See Alina Hadi *et al.*, pp. 863–873. Image reproduced by permission of Alina Hadi from *Sustainable Food Technol.*, 2023, 1, 863.

REVIEWS

783

Digitalization of the agro-food sector for achieving sustainable development goals: a review

Adithya Sridhar, Muthamilselvi Ponnuchamy, P. Senthil Kumar,* Ashish Kapoor,* Dai-Viet Nguyen Vo* and Gayathri Rangasamy



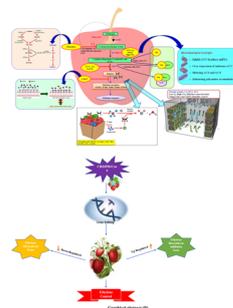
Digitalization of agro-food sector

Sustainable development goals

803

Biological and postharvest interventions to manage the ethylene in fruit: a review

Ram Asrey, Swati Sharma,* Kalyan Barman,* Uma Prajapati, Narender Negi and Nirmal Kumar Meena*



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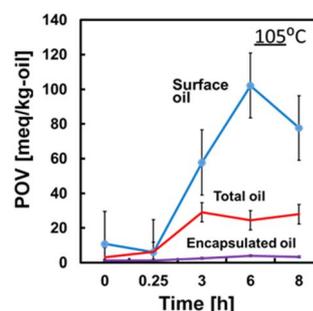


REVIEWS

827

Encapsulation of fish oil and essential fatty acids by spray drying

Afroza Sultana, Shuji Adachi and Hidefumi Yoshii*

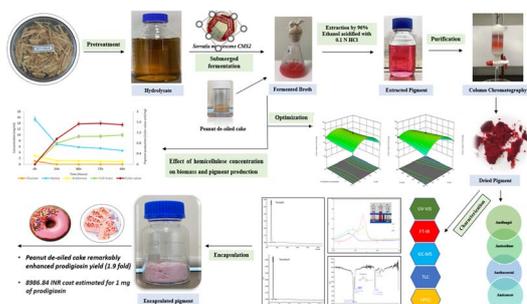


COMMUNICATION

837

Sustainable production of prodigiosin from rice straw derived xylose by using isolated *Serratia marcescens* (CMS 2): statistical optimization, characterization, encapsulation & cost analysis

Kanika Miglani, Saumya Singh, Devendra Pratap Singh and Meena Krishania*

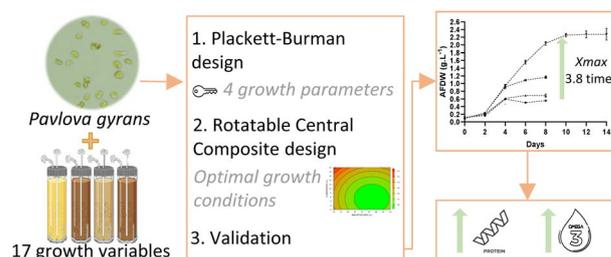


PAPERS

850

Optimization of *Pavlova gyrans* biomass production and the fatty acid profile using a two-step approach

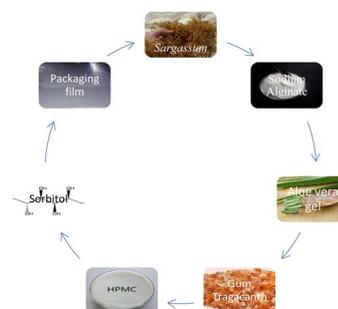
Filipe Maciel, Daniela Couto, Pedro Geada,* Hugo Pereira, José Teixeira, M. Rosário Domingues, Joana Silva and António Vicente



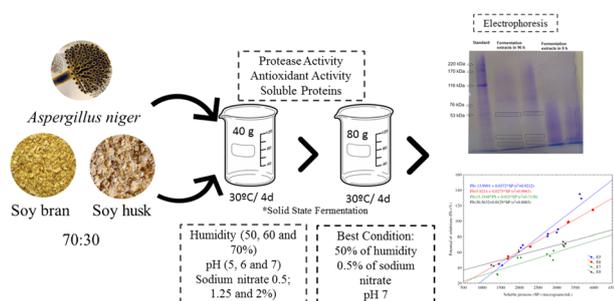
863

Development of sodium alginate–aloe vera hydrogel films enriched with organic fibers: study of the physical, mechanical, and barrier properties for food-packaging applications

Alina Hadi,* Anjum Nawab, Feroz Alam and Sara Naqvi



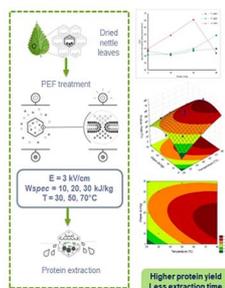
874



Simultaneous production of proteases and antioxidant biopeptides by solid-state fermentation

Luciane Maria Colla,* Christian Oliveira Reinehr, Paola Gouvêa Manfredini, Vitor Augusto Farina Cavanhi and Jorge Alberto Vieira Costa

886



Pulsed electric field assisted extraction of soluble proteins from nettle leaves (*Urtica dioica* L.): kinetics and optimization using temperature and specific energy

Morgana Kronbauer, Ivan Shorstkii, Suse Botelho da Silva,* Stefan Toepfl, Alica Lammerskitten and Claudia Siemer

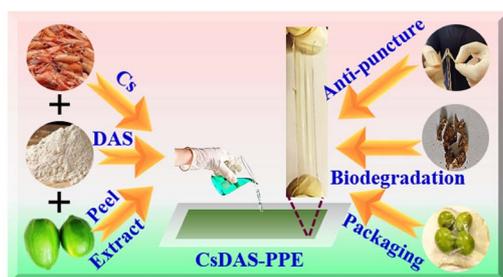
896



Comparative study of different particle sizes of added olive leaves for the content of target polyphenols in virgin olive oil

Fereshteh Safarzadeh Markhali* and José A. Teixeira

906



In situ crosslinked Schiff base biohydrogels containing *Carica papaya* peel extract: application in the packaging of fresh berries

Ganeswar Dalei, Swagat Kumar Das, Susri Sangita Mohapatra and Subhaseema Das*



921

Exploring the potential of mosambi peel and sago powder in developing edible spoons

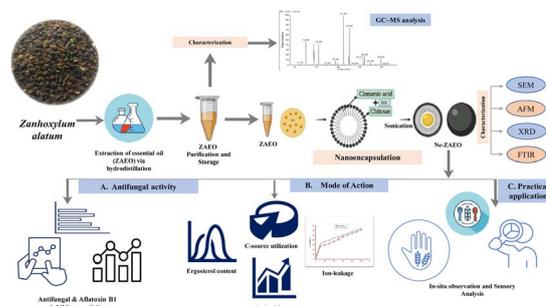
Bareera Siddiqui, Alisha Ahmad, Owais Yousuf and Kaiser Younis*



930

A chitosan-based biopolymer as an encapsulating nanomaterial for enhancing the antifungal and aflatoxin B₁ inhibitory efficacy of *Zanthoxylum alatum* (Roxb) essential oil and elucidation of the mode of action

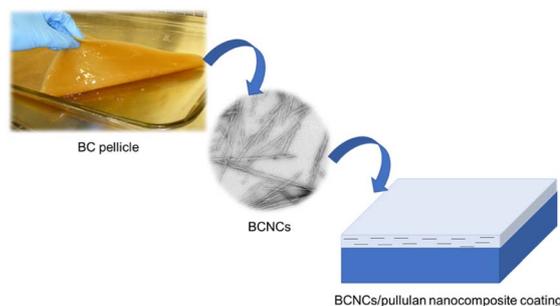
Amrita Yadav, Tanya Singh Raghuvanshi and Bhanu Prakash*



941

Acid-derived bacterial cellulose nanocrystals as organic filler for the generation of high-oxygen barrier bio-nanocomposite coatings

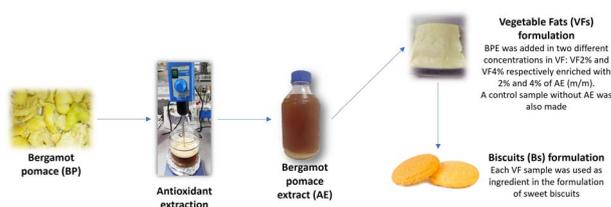
Daniele Carullo, Cesare Rovera, Tommaso Bellesia, Duygu Büyüktaş, Masoud Ghaani, Nadia Santo, Diego Romano and Stefano Farris*



951

Fortification of vegetable fat with natural antioxidants recovered by bergamot pomace for use as an ingredient for the production of biscuits

Antonio Gattuso, Amalia Piscopo, Simone Santacaterina, Elisa Imeneo, Alessandra De Bruno* and Marco Poiana



962

Correction: Synthesis of green fluorescent carbon dots from *Moringa oleifera* for sensing of deltamethrin and fenvalerate in vegetables and rice

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

