

# Sustainable Food Technology

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## IN THIS ISSUE

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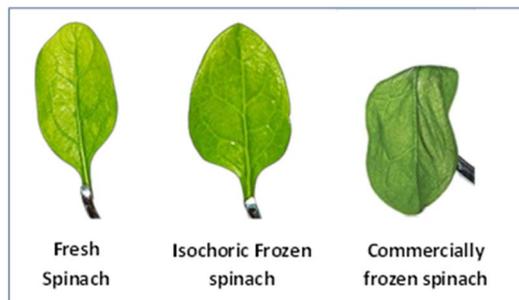
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See Ruaraidh D. McIntosh, David Ellis *et al.*, pp. 92–103. Image reproduced by permission of R. McIntosh, D Ellis and P Booth from *Sustainable Food Technol.*, 2024, 2, 92.

## REVIEWS

9

### A comprehensive review on isochoric freezing: a recent technology for preservation of food and non-food items

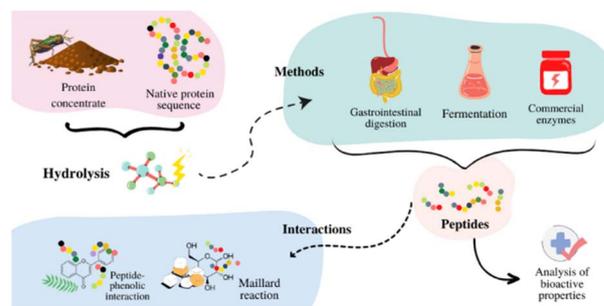
Dhanya R., Abhirami Panoth and N. Venkatachalapathy\*



19

### Insects as a sustainable source of emerging proteins and their processing to obtain bioactive compounds: an updated review

Francielle Miranda de Matos,\* Gabriela Boscarior Rasera and Ruann Janser Soares de Castro\*



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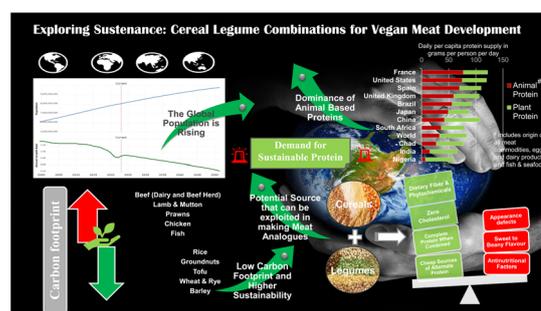
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32

## Exploring sustenance: cereal legume combinations for vegan meat development

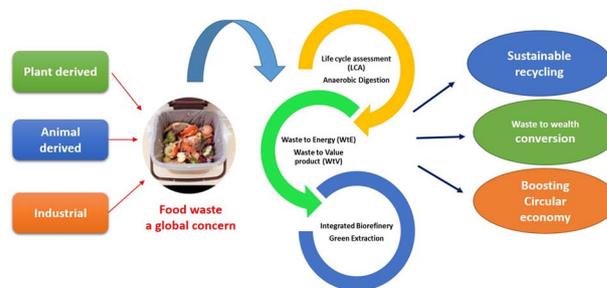
Kannan Vignesh, Dev Kumar Yadav, D. D. Wadikar\* and A. D. Semwal



48

## A comprehensive review of food waste valorization for the sustainable management of global food waste

Aniruddha Sarker,\* Raju Ahmmed, S. M. Ahsan, Juwel Rana, Mithun Kumar Ghosh and Rakhi Nandi



70

## Food waste: environmental impact and possible solutions

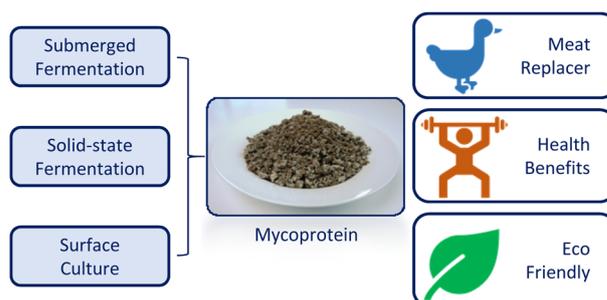
Kirtika Kohli, Ravindra Prajapati, Raj Shah, Mrinaleni Das and Brajendra K. Sharma\*



81

## Mycoprotein: production and nutritional aspects: a review

Reshab Majumder, Saptadip Miatur, Akash Saha and Shamim Hossain\*



92



## An assessment of spent coffee grounds as a replacement for peat in the production of Scotch whisky: chemical extraction and pyrolysis studies

Kacper P. Krakowiak, Ruairaidh D. McIntosh\* and David Ellis\*

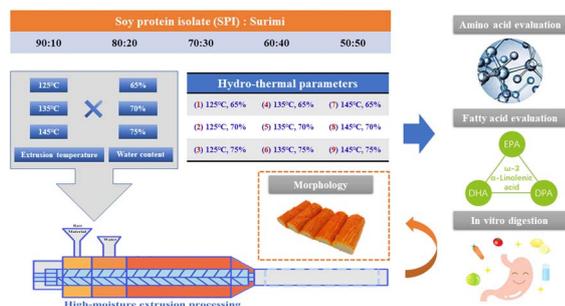
104



## Use of machine learning for monitoring the growth stages of an agricultural crop

Shara Ahmed, Nabanita Basu, Catherine E. Nicholson, Simon R. Rutter, John R. Marshall, Justin J. Perry and John R. Dean\*

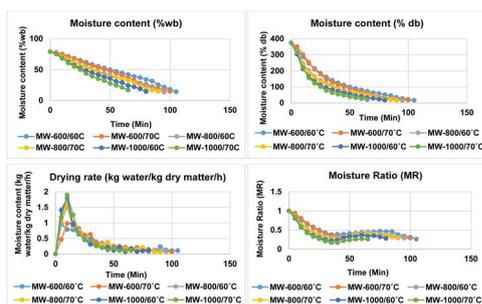
126



## Nutritional quality analysis of high-moisture extrudates containing mixed proteins from soy and surimi

Anna Hu, Yujie Zhang, Jinchuang Zhang,\* Tongqing Li, Zhaojun Wang and Qiang Wang\*

141



## Effects of different microwave power on the drying kinetics and physicochemical quality of brown shrimp (*Metapenaeus dobsoni*)

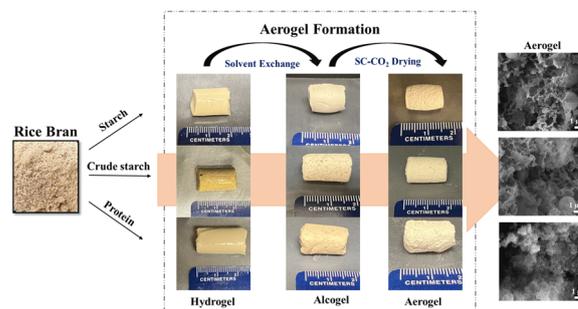
Sumit Kumar Verma, Remya Sasikala,\* Pankaj Kishore, C. O. Mohan,\* P. Ganesan, Pandurengan Padmavathy, Nagarajan Muralidharan, Bindu Jaganath and Soottawat Benjakul



152

## Formation of nanoporous aerogels from defatted rice bran via supercritical carbon dioxide drying

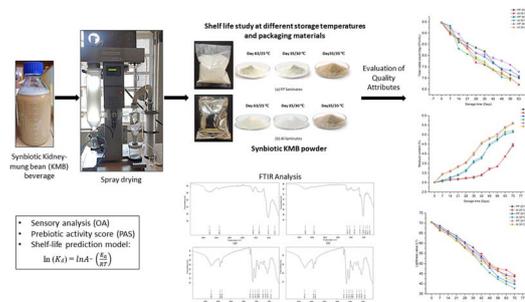
Sumanjot Kaur, Jingyi Chen and Ali Ubeyitogullari\*



162

## Effect of temperature and packaging materials on the shelf-life stability and *in vitro* properties of microencapsulated and spray-dried synbiotic legume-based instant beverage powder

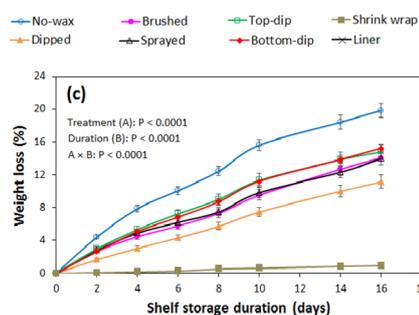
Smriti Chaturvedi and Snehasis Chakraborty\*



175

## Assessing weight loss control strategies in pomegranate (*Punica granatum* L.) fruit: plastic packaging and surface waxing

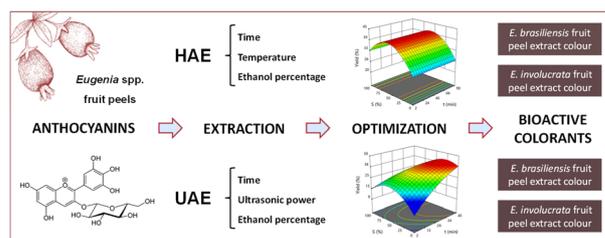
Robert Lufu, Alemayehu Ambaw and Umezuruike Linus Opara\*



189

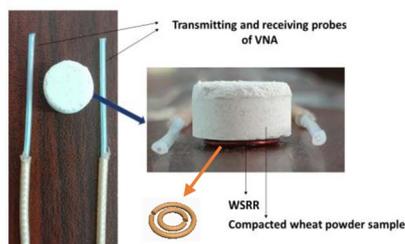
## Recovery of anthocyanins from *Eugenia* spp. fruit peels: a comparison between heat- and ultrasound-assisted extraction

Bianca R. Albuquerque, José Pinela,\* Carla Pereira, Filipa Mandim, Sandrina Heleno, M. Beatriz P. P. Oliveira and Lillian Barros



202

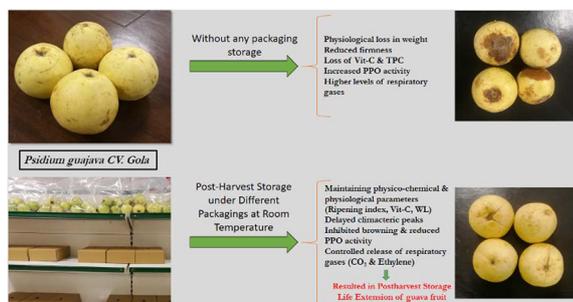
### Moisture and density studies of cereal flours using metamaterial SRR sensor



### A metamaterial based sensor for moisture and density of cereal flours

Aswathi P. V., Anju Sebastian, Lulu Varghese, Joseph V. P. and Jolly Andrews\*

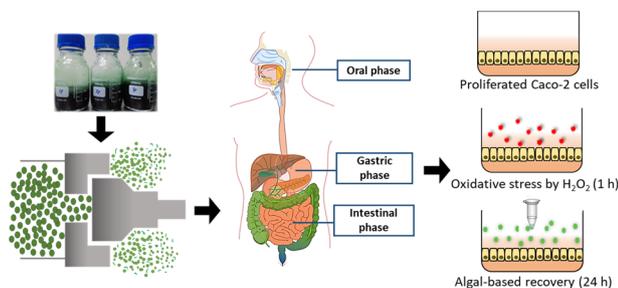
210



### Storage stability assessment of guava fruit (*Psidium guajava* L.) cv. 'Gola' in response to different packaging materials

Ali Asad Yousaf,\* Kashif Sarfraz Abbasi, Muhammad Suhail Ibrahim, Asma Sohail, Mamoona Faiz and Mehwish Khadim

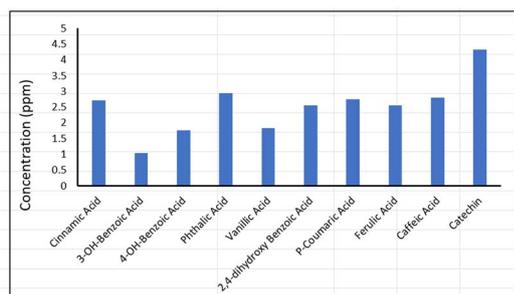
222



### Evaluation of the bioprotective potential of gastrointestinal digest fractions of *Arthrospira* sp. and *Nannochloropsis* sp. suspensions treated with high pressure homogenisation

Johannes Magpusao, Indrawati Oey and Biniam Kebede\*

232



### Moringa pod derived antioxidant dietary fibre as a quality enhancer in goat meat nuggets

Annada Das, S. Biswas, P. K. Nanda, Niloy Chatterjee, Srijita Pal, Pubali Dhar, Arun K. Verma, Dipanwita Bhattacharya, Rojison Koshy and Arun K. Das\*

