

Sustainable Food Technology

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IN THIS ISSUE

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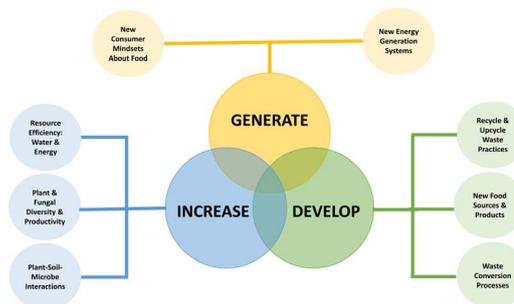


REVIEWS

253

The future of foods

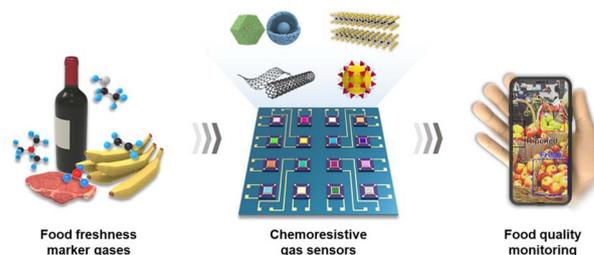
Dietrich Knorr* and Mary Ann Augustin



266

Food quality assessment using chemoresistive gas sensors: achievements and future perspectives

Seon Ju Park, Soo Min Lee, Mi-Hwa Oh,* Yoon Suk Huh* and Ho Won Jang*



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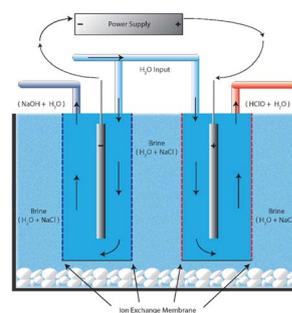


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281

Application of electrolysed water in post-harvest treatment of fruits and vegetables

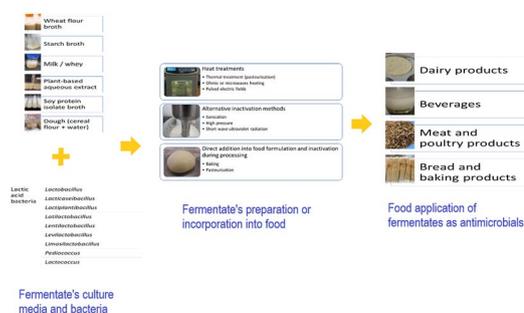
Juhi Saxena



292

Antimicrobial activity and applications of fermentates from lactic acid bacteria – a review

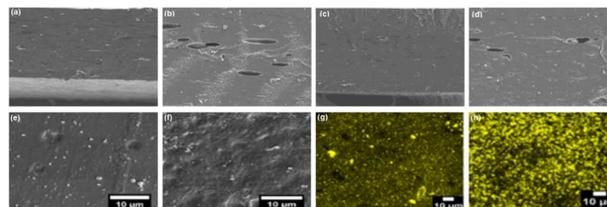
Ricardo H. Hernández Figueroa, Aurelio López-Malo and Emma Mani-López*



307

Starch-based edible packaging: rheological, thermal, mechanical, microstructural, and barrier properties – a review

Ravichandran Santhosh, Jasim Ahmed,* Rahul Thakur and Preetam Sarkar



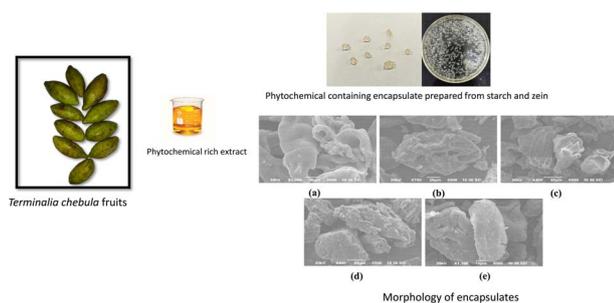
331

Current insights into date by-product valorization for sustainable food industries and technology

Athira Jayasree Subhash, Gafar Babatunde Bamigbade and Mutamed Ayyash*



362

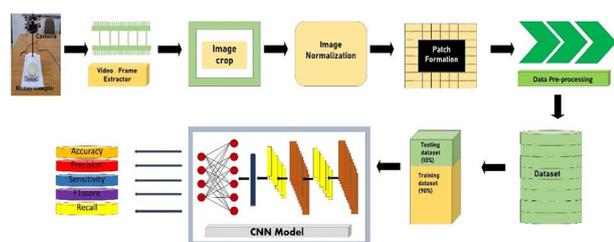


Encapsulation of bioactive compounds extracted from haritaki pulp (*Terminalia chebula* Retzius): characterization of physical, thermal, and morphological properties

Avinash Kumar Jha and Nandan Sit*

PAPERS

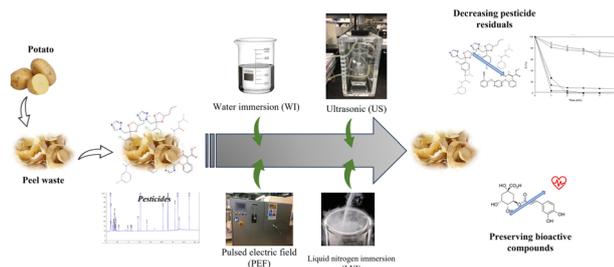
373



AI and CV based 2D-CNN algorithm: botanical authentication of Indian honey

Dilpreet Singh Brar,* Ashwani Kumar Aggarwal, Vikas Nanda, Sudhanshu Saxena and Satyendra Gautam

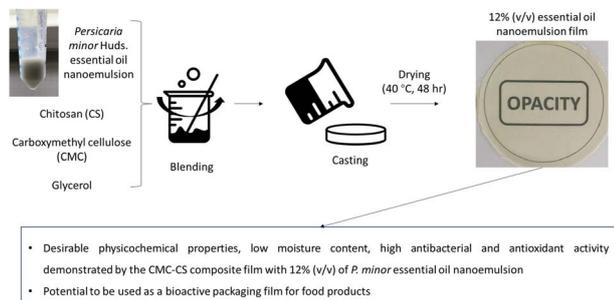
386



Converting potato peel waste into bioactive extracts: reduction of pesticides by traditional and novel pretreatment technologies

Thanh-Tri Nguyen,* Carmen Rosselló, Sergey Mikhaylin and Cristina Ratti

400



Development of carboxymethyl cellulose–chitosan based antibacterial films incorporating a *Persicaria minor* Huds. essential oil nanoemulsion

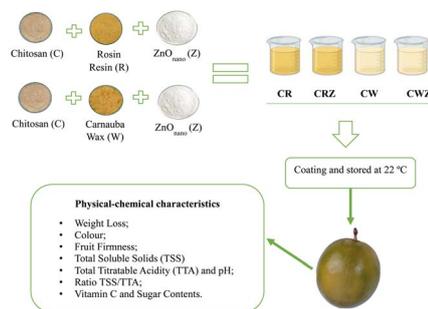
Yu-Hsuan How, Emily Min-Yan Lim, Ianne Kong, Phei-Er Kee and Liew-Phing Pui*



415

Application of rosin resin and zinc oxide nanocomposites to chitosan coatings for extending the shelf life of passion fruits

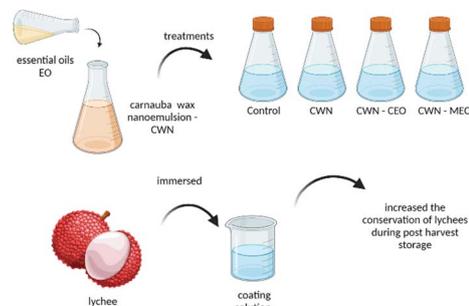
Jailton Ribeiro dos Santos Junior, Luiz Carlos Corrêa-Filho, Vitória Oliveira Pereira, Henriqueta Talita Guimarães Barboza, José Carlos Sá Ferreira, Antônio Gomes Soares, Renata Valeriano Tonon and Lourdes Maria Corrêa Cabral*



426

Effect of carnauba wax nanoemulsion associated with *Syzygium aromaticum* and *Mentha piperita* essential oils as an alternative to extend lychee post-harvest shelf life

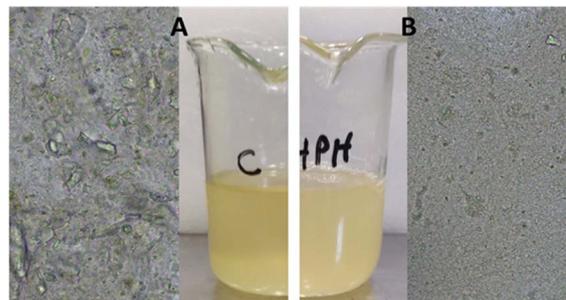
Conny W. T. Fukuyama, Larissa G. R. Duarte,* Isadora C. Pedrino, Milene C. Mitsuyuki, Stanislau Bogusz Junior and Marcos D. Ferreira



437

Effect of processing Verdejo grape must by UHPH using non-*Saccharomyces* yeasts in the absence of SO₂

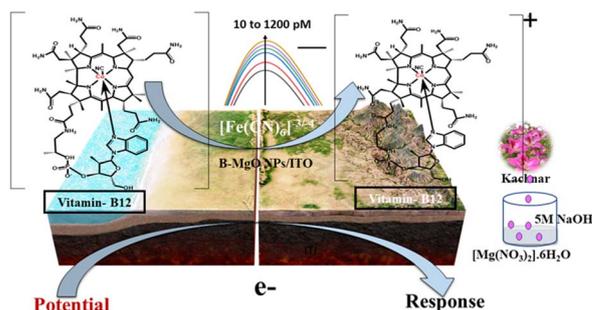
Carlos Escott, Cristian Vaquero, Juan Manuel del Fresno, Angelo Topo, Piergiorgio Comuzzo, Carmen Gonzalez and Antonio Morata*



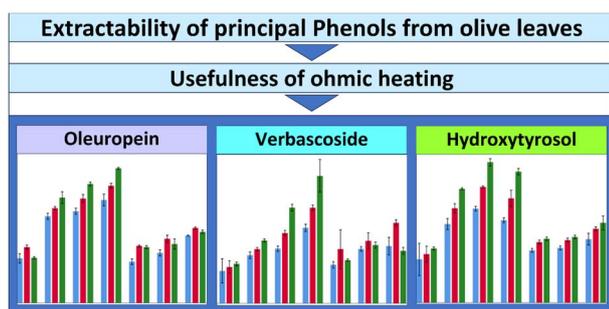
447

Biogenic-magnesium oxide nanoparticles from *Bauhinia variegata* (Kachnar) flower extract: a sustainable electrochemical approach for vitamin-B₁₂ determination in real fruit juice and milk

Sarita Shaktawat, Rahul Verma, Kshitij RB Singh and Jay Singh*



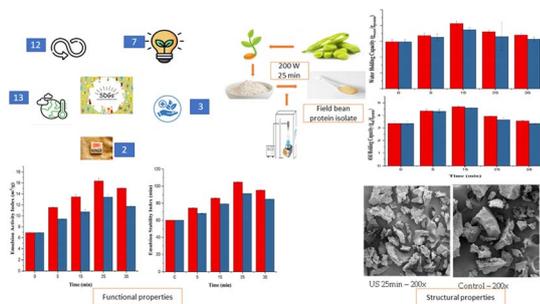
461



Extractability of oleuropein, hydroxytyrosol, tyrosol, verbascoside and flavonoid-derivatives from olive leaves using ohmic heating (a green process for value addition)

Fereshteh Safarzadeh Markhali* and José A. Teixeira

470



Modifications of physicochemical, functional, structural, and nutritional properties of a field bean protein isolate obtained using batch and continuous ultrasound systems

Bhakti Anand Narale, Addanki Mounika and Akalya Shanmugam*

