

# Sustainable Food Technology

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## IN THIS ISSUE

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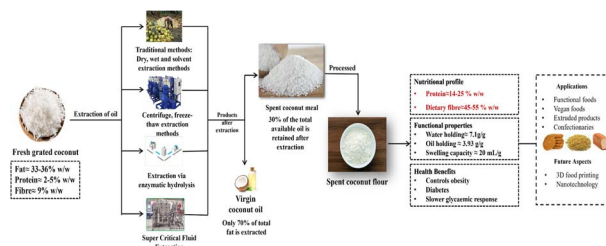
**Cover**  
See P. Nisha *et al.*, pp. 497–505. Image reproduced by permission of P. Nisha from *Sustainable Food Technol.*, 2024, 2, 497.

## REVIEWS

497

### Unlocking a nutritional treasure: health benefits and sustainable applications of spent coconut meal

Heeba Shakeela, Kavya Mohan and Nisha P\*



506

### Potential of Brazilian berries in developing innovative, healthy, and sustainable food products

Nayara Macêdo Peixoto Araujo,\* Paulo Berni, Lais Ramalho Zandoná, Nataly Maria Viva de Toledo, Paula Porrelli Moreira da Silva, Angélica Aparecida de Toledo and Mário Roberto Maróstica Junior



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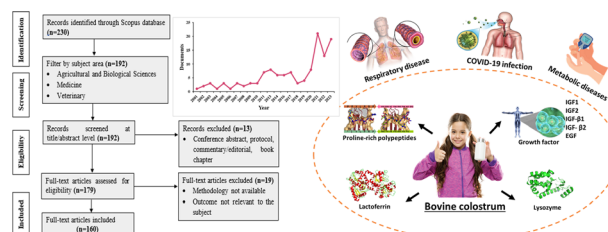
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## REVIEWS

531

**Bovine colostrum as a promising nutraceutical: a systematic review**

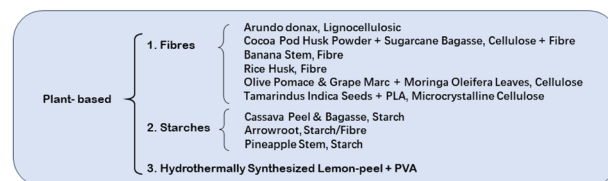
Akshay Ramani, Sathiya Taherabbas and Subhadip Manik\*



548

**Transitioning of petroleum-based plastic food packaging to sustainable bio-based alternatives**

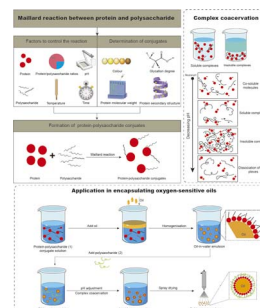
Yue Yin and Meng Wai Woo\*



567

**Modification of plant and algal proteins through the Maillard reaction and complex coacervation: mechanisms, characteristics, and applications in encapsulating oxygen-sensitive oils**

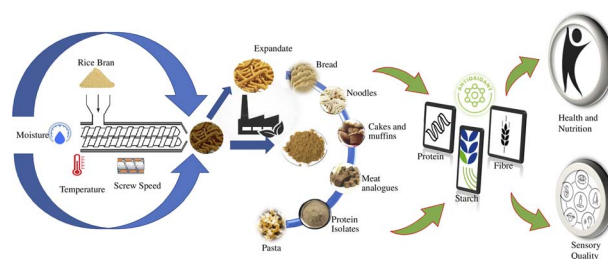
Zijia Zhang,\* Bo Wang, Jie Chen and Benu Adhikari\*



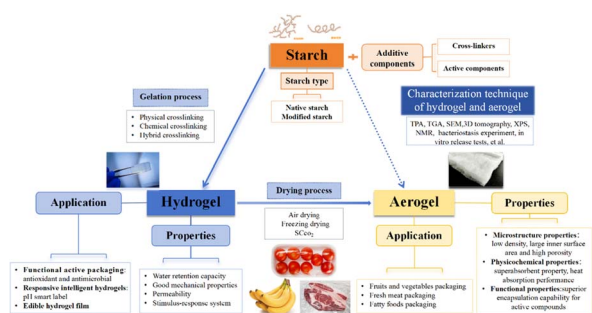
594

**Unlocking the potential of rice bran through extrusion: a systematic review**

Yadav KC, Jaquie Mitchell, Bhesh Bhandari and Sangeeta Prakash\*



615



## Recent advances in the fabrication, characterization and application of starch-based materials for active food packaging: hydrogels and aerogels

Di Zhao, Xinyi Zhang, Yingying Zhang, Enbo Xu, Shengkun Yan, Huaide Xu and Mei Li\*

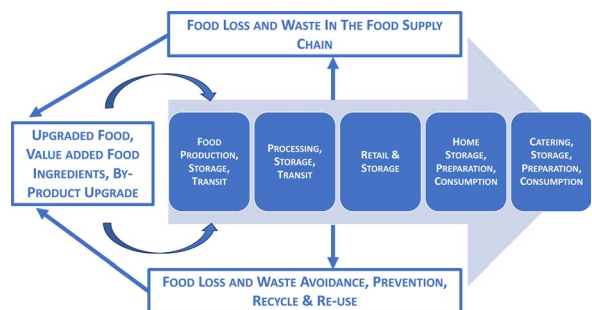
635



## Tiger nut (*Cyperus esculentus*) starch: extraction, composition, structure, properties, modification and uses

Yuchen Wu, Qihui Mao, Guohua Zhao and Fayin Ye\*

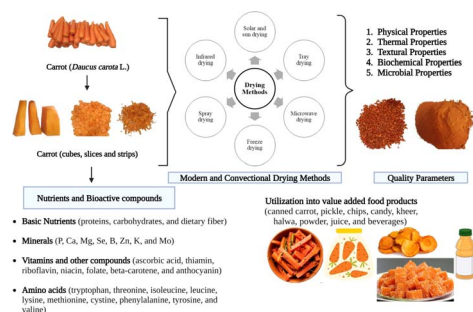
652



## From kitchen scraps to delicacies to food waste

Dietrich Knorr\* and Mary Ann Augustin

667



## A comprehensive review on carrot (*Daucus carota* L.): the effect of different drying methods on nutritional properties and its processing as value-added foods

Shivani Motegaonkar, Amar Shankar, Humeera Tazeen, Mahendra Gunjal\* and Sachin Payanad

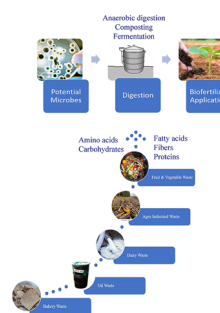


## REVIEWS

689

### Microbial bioconversion of food waste to bio-fertilizers

Pramod Kumar Mahish, Dakeshwar Kumar Verma,\*  
Anjali Ghritlahare, Charu Arora and Paz Otero\*

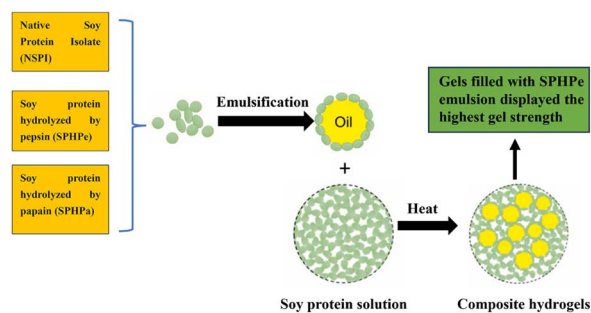


## PAPERS

709

### Soy protein hydrogels with filler emulsion particles coated by hydrolyzed protein

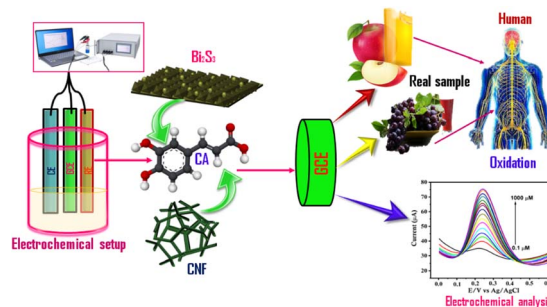
Guijiang Liang, Wenpu Chen, Maomao Zeng, Zhiyong He,  
Jie Chen\* and Zhaojun Wang\*



717

### Rapid detection of caffeic acid in food beverages using a non-enzymatic electrochemical sensor based on a Bi<sub>2</sub>S<sub>3</sub>/CNF nanocomposite

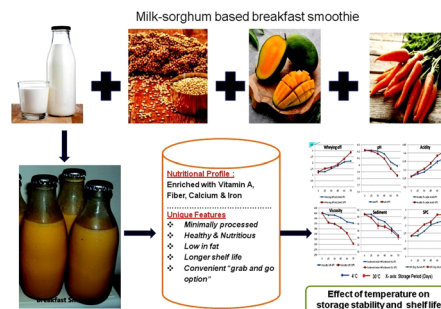
Balaji Parasuraman, SathishKumar Chinnapayan,  
Hariprasath Rangaraju, Shanmugam Paramasivam,  
Sambasivam Sangaraju, Pazhanivel Thangavelu\*  
and Chi-Hsien Huang\*



729

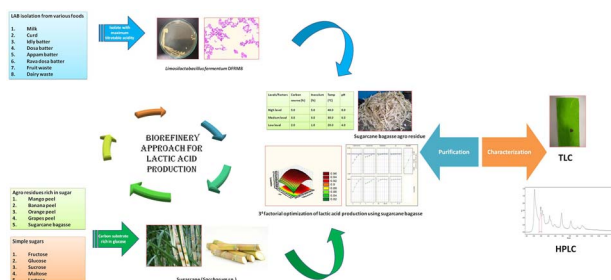
### Storage stability, nutritional profiling and consumer acceptability of a milk-sorghum-based breakfast smoothie

Rekha Rani,\* Latha Sabikhi and Sathish Kumar M. H.





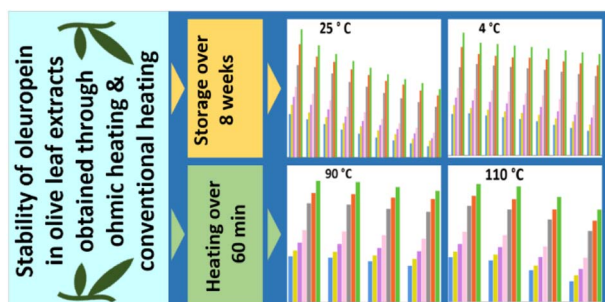
741



## Optimisation of lactic acid production using cost effective agro residue for food applications

Janifer Raj Xavier,\* Ilaiyaraja Nallamuthu, Muthiah Pal Murugan and Om Prakash Chauhan

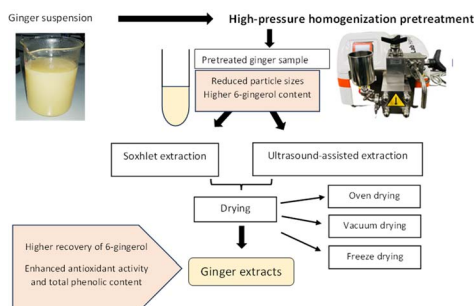
750



## Effect of storage, temperature, and pH on the preservation of the oleuropein content of olive leaf extracts

Fereshteh Safarzadeh Markhali\* and José A. Teixeira

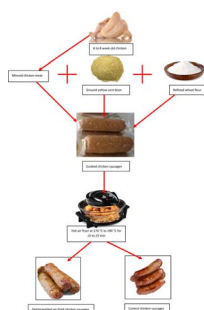
760



## Evaluation of high-pressure homogenization as a pretreatment for the extraction and drying of 6-gingerol from ginger

Ginithillawala Arachchilage Dilukshi Vichakshana, Su Chern Foo and Wee Sim Choo\*

769



## Response surface methodology for the optimization of process parameters during hot-air frying of chicken sausages incorporated with corn bran

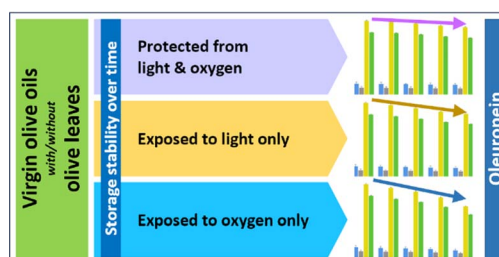
Akinlade Florence Adeola, Sobukola Olajide Philip,\* Adebowale Abdul-Razaq Adesola, Bakare Henry Adegoke and Omidiran Adebukola Tolulope



780

## Stability of target polyphenols of leaf-added virgin olive oil under different storage conditions over time

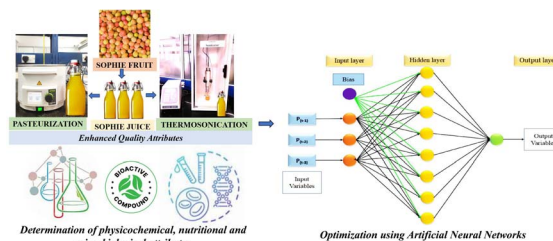
Fereshteh Safarzadeh Markhali\* and José A. Teixeira



790

## Computational modeling for the enhancement of thermosonicated Sophie (*Myrica esculenta*) fruit juice quality using artificial neural networks (ANN) coupled with a genetic algorithm

Puja Das, Prakash Kumar Nayak and Radha Krishnan Kesavan\*

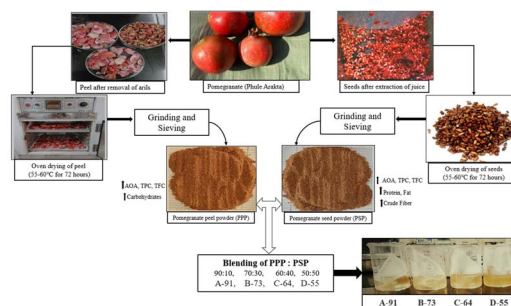


- Sophie fruits are antioxidant-rich, guarding against oxidative stress and reducing chronic disease risk.
- Optimization of TS parameters using ANN maximized the yield and bioactive compounds
- TS is promising for large-scale Sophie fruit juice extraction, enhancing market competitiveness

806

## Process characterization for tisane development using pomegranate waste: an herbal drink optimization strategy

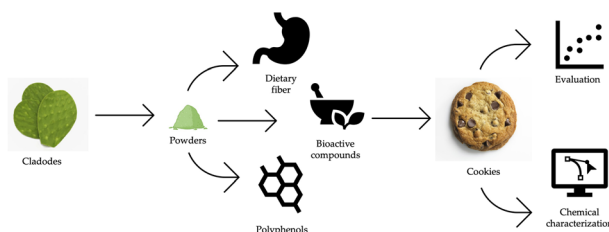
Aastha Dewan, Sanya Dawra, Nita Kaushik, Ajay Singh, Sheetal Thakur,\* Sandeep Kaur and Janifer Raj Xavier



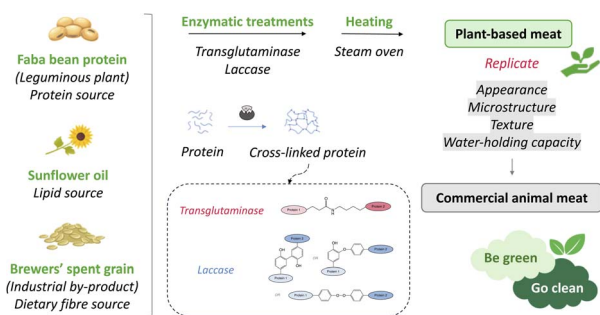
816

## Cladodes of *Opuntia ficus indica* as a functional ingredient in the production of cookies: physical, antioxidant and sensory properties

Rocío Aparicio-Ortuño, Oscar Jiménez-González, J. Daniel Lozada-Ramírez and Ana E. Ortega-Regules\*



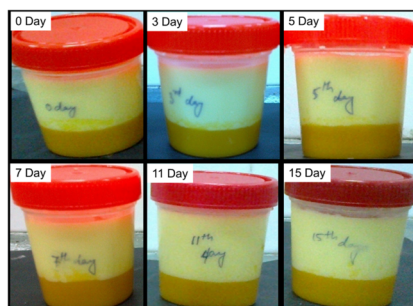
826



## Enhancement of the texture and microstructure of faba bean-based meat analogues with brewers' spent grain through enzymatic treatments

Yue Fan, Shiyu Zheng, Pratheep K. Annamalai, Bhesh Bhandari and Sangeeta Prakash\*

837



## Optimization of water chestnut (*Trapa bispinosa*) starch, fructo-oligosaccharide and inulin concentrations for low-fat flavoured yogurt consisting of a probiotic *Lactocaseibacillus rhamnosus* strain

Sangita Borah, Tridisha Kakoty, Pallab Kumar Borah, Nikhil Kumar Mahnot, Dibyakanta Seth, Falguni Patra and Raj Kumar Duary\*

