Sustainable Food Technology

rsc.li/susfoodtech

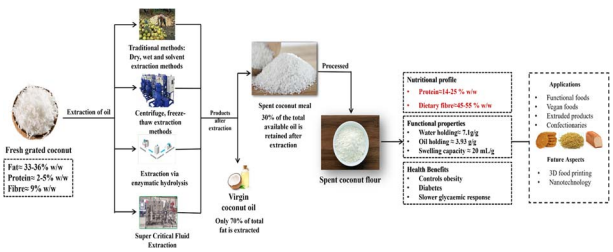
The Royal Society of Chemistry is the world's leading chemistry community. Through our high impact journals and publications we connect the world with the chemical sciences and invest the profits back into the chemistry community.

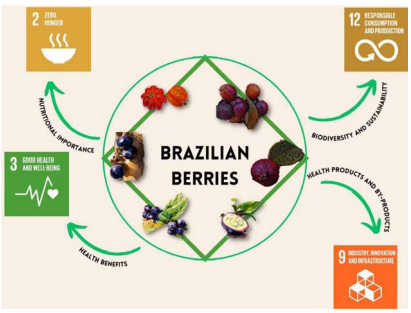
IN THIS ISSUE

ISSN 2753-8095 CODEN SFTUAG 2(3) 487–850 (2024)

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

REVIEWS





ROYAL SOCIETY OF CHEMISTRY

Royal Society of Chemistry approved training courses

Explore your options.
Develop your skills.
Discover learning that suits you.

Courses in the classroom, the lab, or online

Find something for every stage of your professional development. Search our database by:

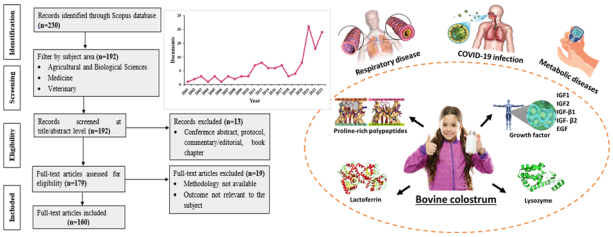
- subject area
- location
- event type
- skill level

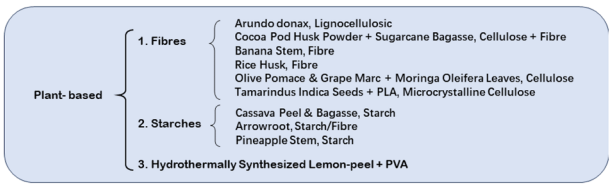
Members **get at least 10% off**

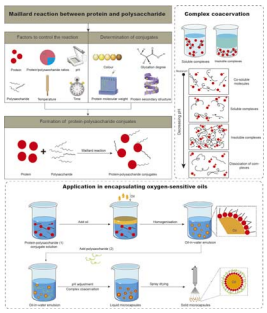
Visit **rsc.li/cpd-training**

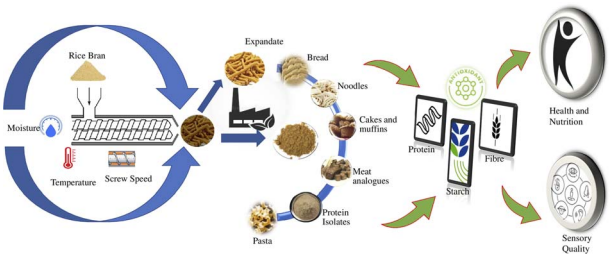
SAVE 10%

REVIEWS



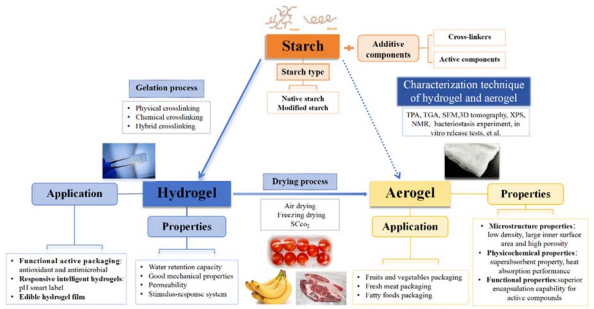






REVIEWS

615



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

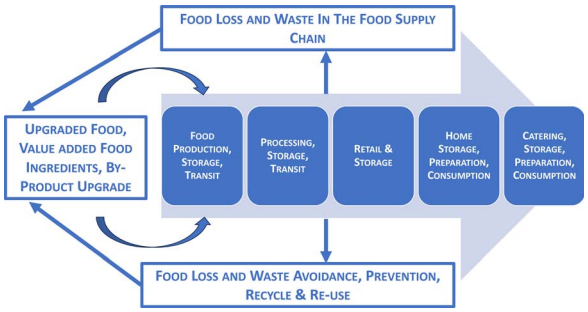
Di Zhao, Xinyi Zhang, Yingying Zhang, Enbo Xu, Shengkun Yan, Huaide Xu and Mei Li*

635

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

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

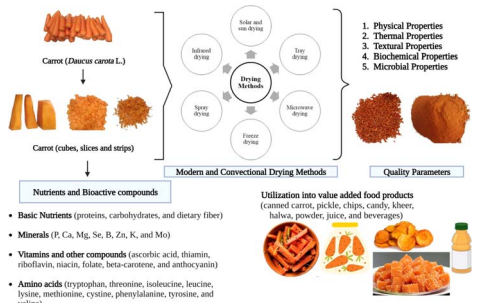
652



From kitchen scraps to delicacies to food waste

Dietrich Knorr* and Mary Ann Augustin

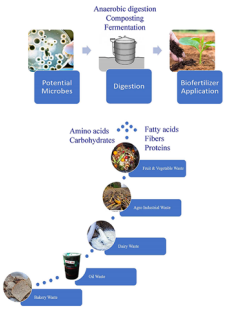
667



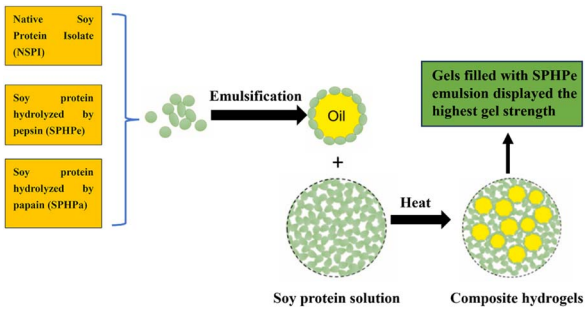
A comprehensive review on carrot (*Daucus carota* L.): the effect of different drying methods on nutritional properties and its processing as value-added foods

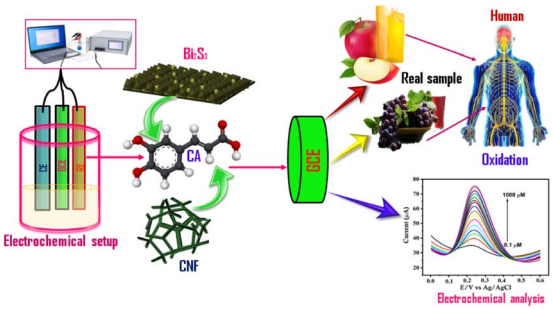
Shivani Motegaonkar, Amar Shankar, Humeera Tazeen, Mahendra Gunjal* and Sachin Payyanad

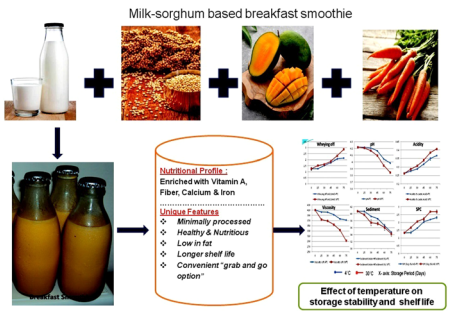
REVIEWS



PAPERS

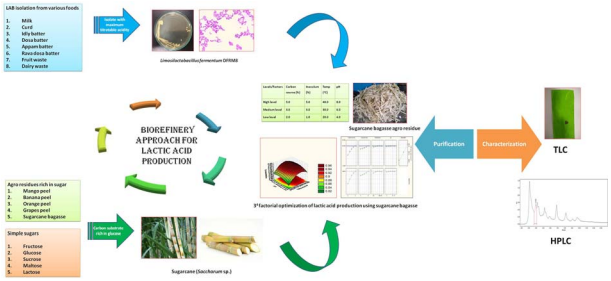






PAPERS

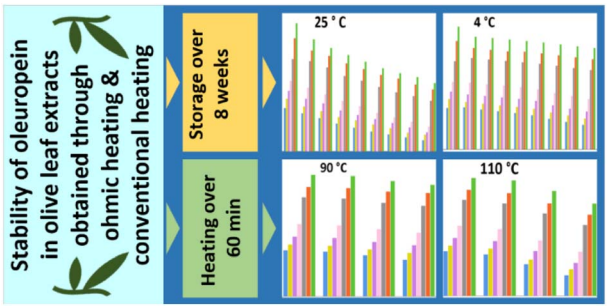
741



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

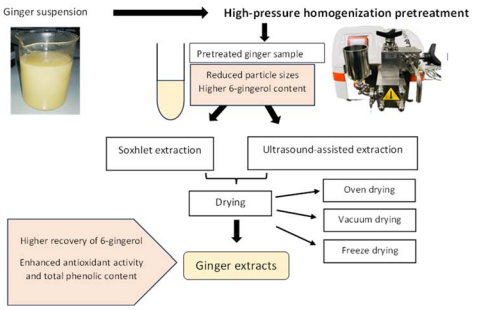
750



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

Fereshteh Safarzadeh Markhali* and José A. Teixeira

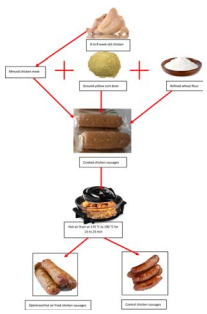
760



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*

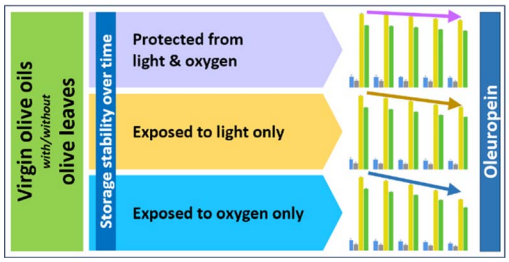
769

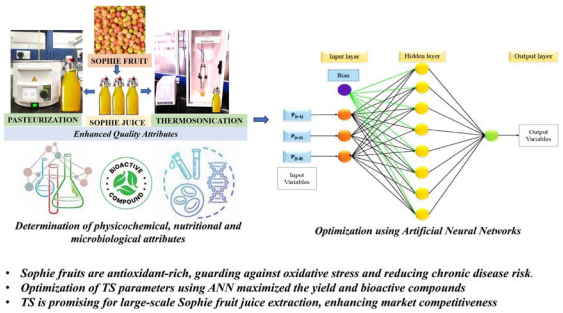


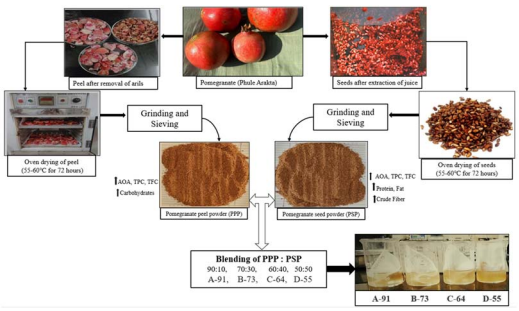
Response surface methodology for the optimization of process parameters during hot-air frying of chicken sausages incorporated with corn bran

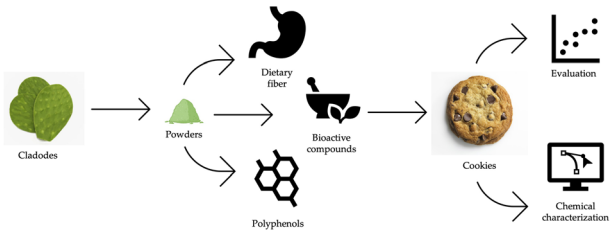
Akinlade Florence Adeola, Sobukola Olajide Philip,* Adebowale Abdul-Razaq Adesola, Bakare Henry Adegoke and Omidiran Adebukola Tolulope

PAPERS



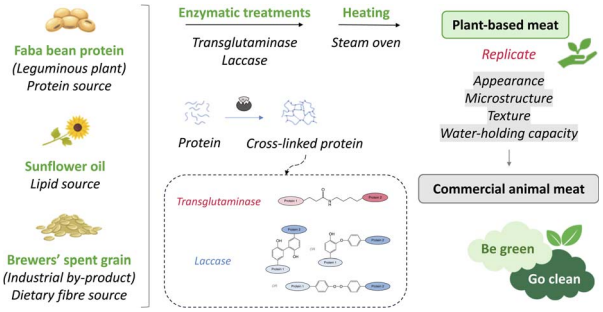






PAPERS

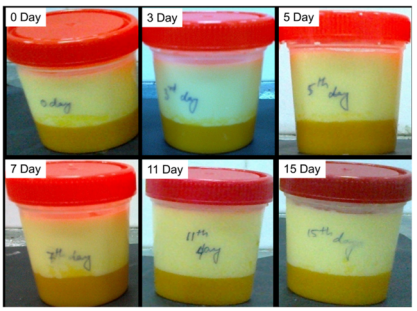
826



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 *Lacticaseibacillus rhamnosus* strain

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