

Sustainable Food Technology

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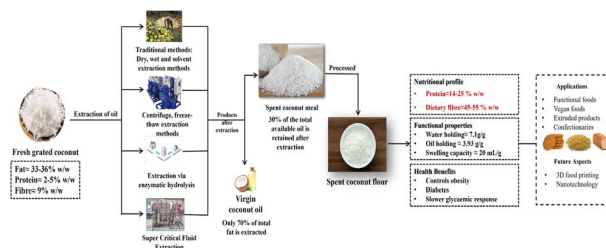
See P. Nisha *et al.*, pp. 497–505. Image reproduced by permission of P. Nisha from *Sustainable Food Technol.*, 2024, 2, 497.

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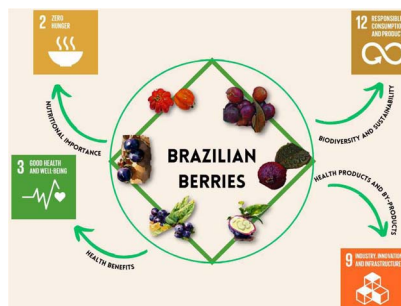
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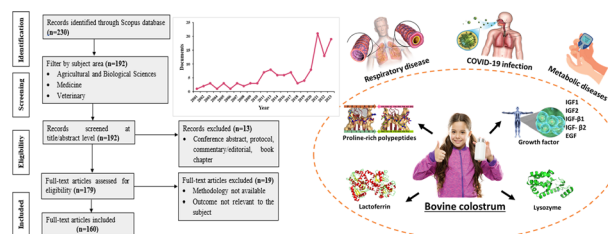


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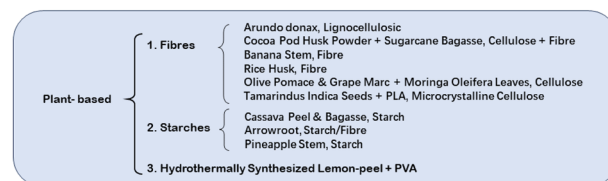
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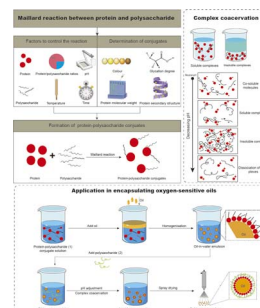
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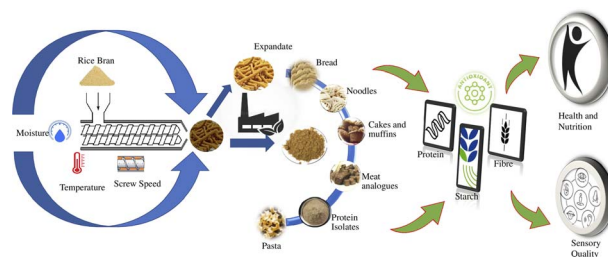
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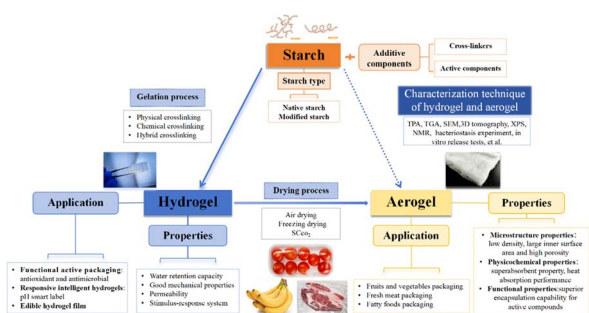
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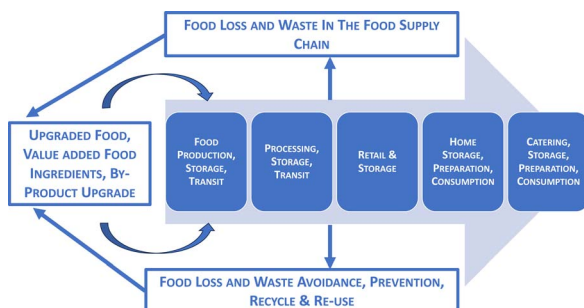
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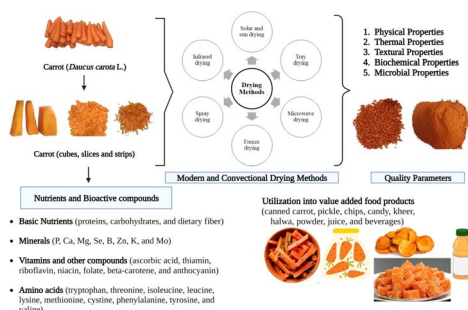
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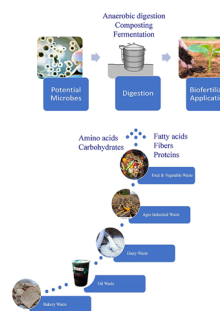
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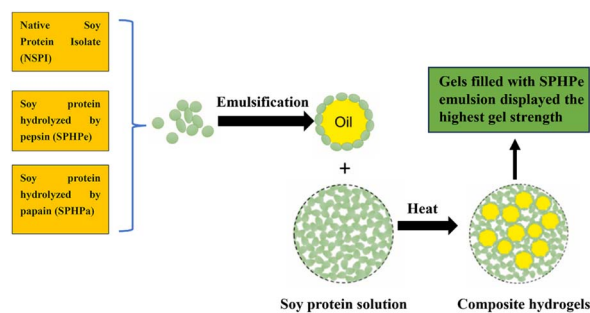
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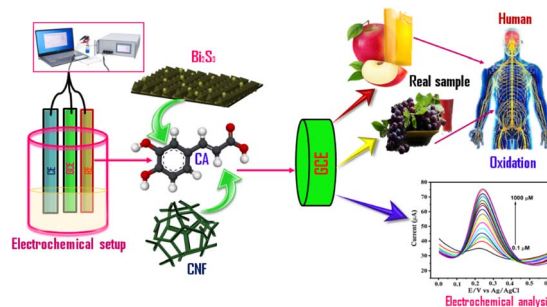
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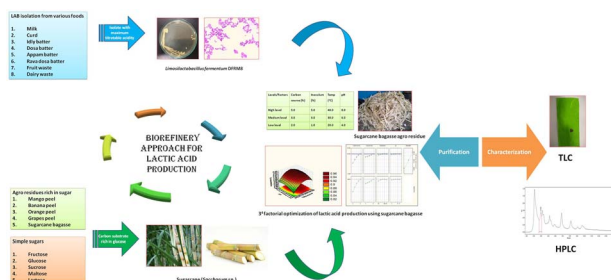
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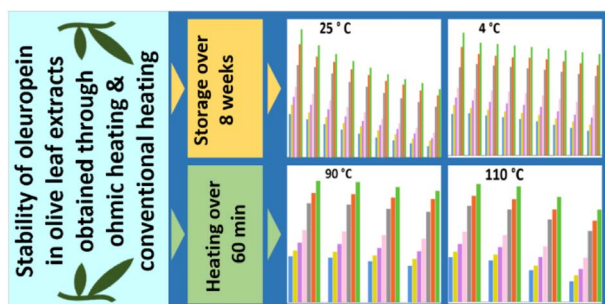
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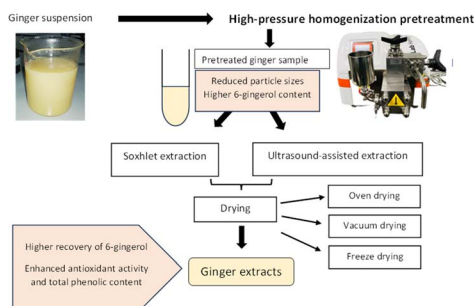
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Effect of storage, temperature, and pH on the preservation of the oleuropein content of olive leaf extracts

Fereshteh Safarzadeh Markhali* and José A. Teixeira

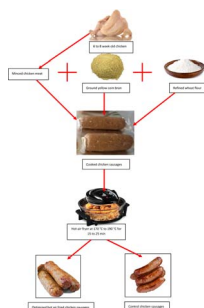
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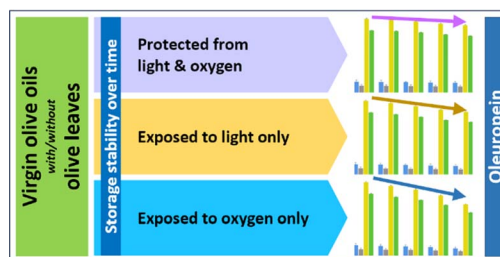


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Stability of target polyphenols of leaf-added virgin olive oil under different storage conditions over time

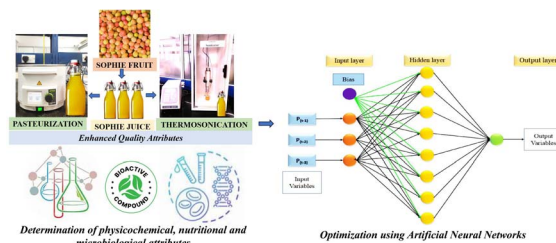
Fereshteh Safarzadeh Markhali* and José A. Teixeira



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

Puja Das, Prakash Kumar Nayak and Radha krishnan Kesavan*

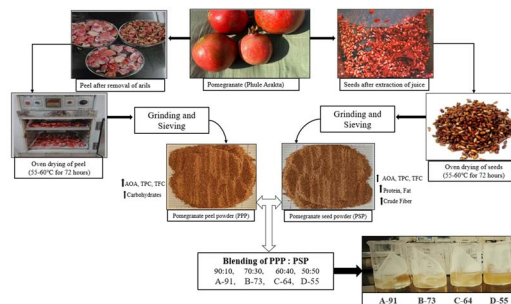


- Sohpie fruits are antioxidant-rich, guarding against oxidative stress and reducing chronic disease risk.
- Optimization of TS parameters using ANN maximized the yield and bioactive compounds
- TS is promising for large-scale Sohpie fruit juice extraction, enhancing market competitiveness

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

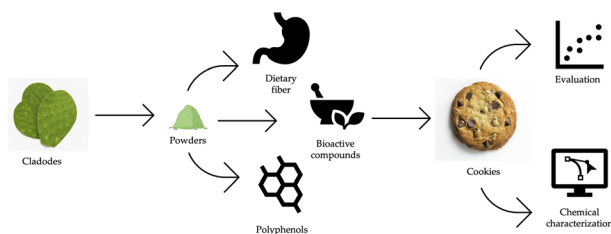
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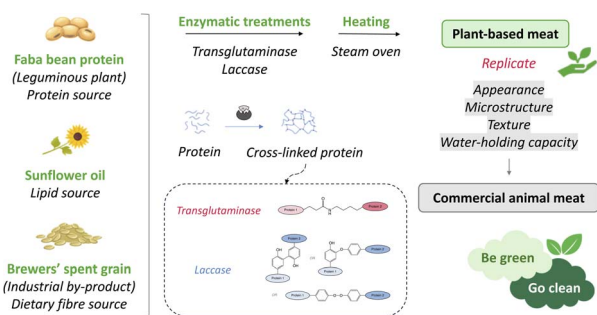
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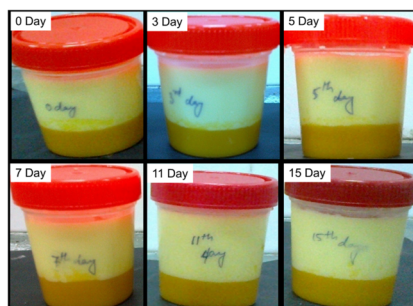
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Enhancement of the texture and microstructure of faba bean-based meat analogues with brewers' spent grain through enzymatic treatments

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

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

