

# Sustainable Food Technology

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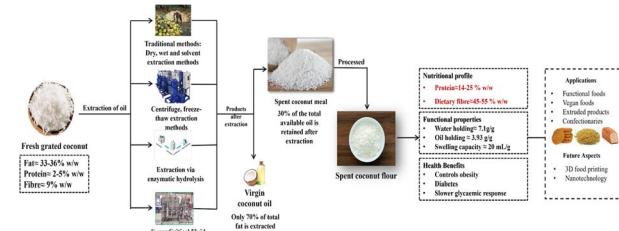
See P. Nisha et al.,  
pp. 497–505. Image  
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P. Nisha from *Sustainable  
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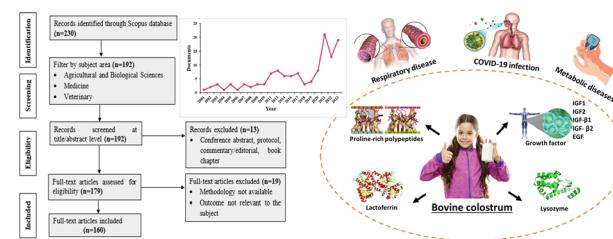


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Akshay Ramani, Sathiya Taherabbas and Subhadip Manik\*



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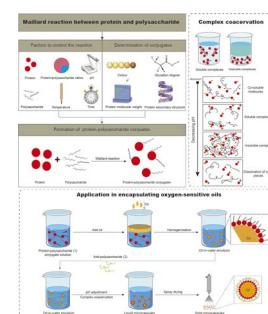
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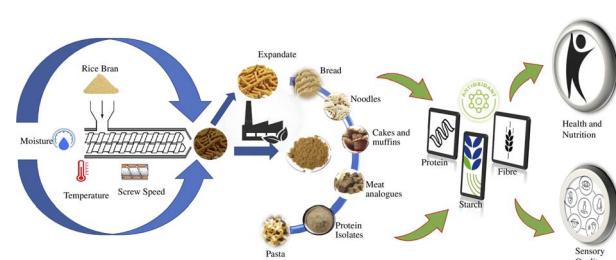
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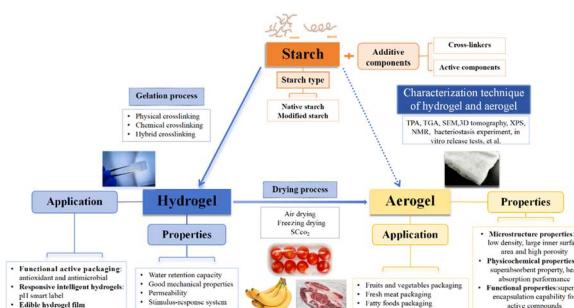
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## Recent advances in the fabrication, characterization and application of starch-based materials for active food packaging: hydrogels and aerogels

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

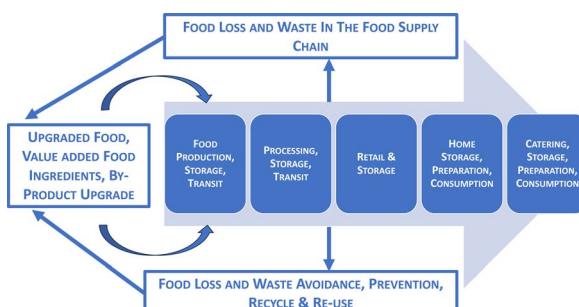
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## Tiger nut (*Cyperus esculentus*) starch: extraction, composition, structure, properties, modification and uses

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

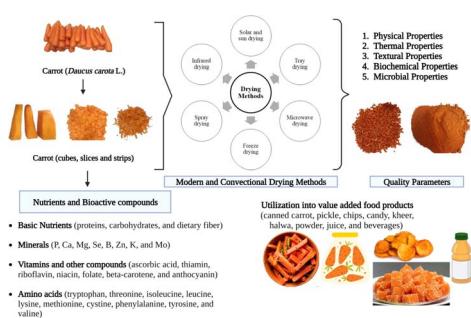
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Dietrich Knorr\* and Mary Ann Augustin

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

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

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

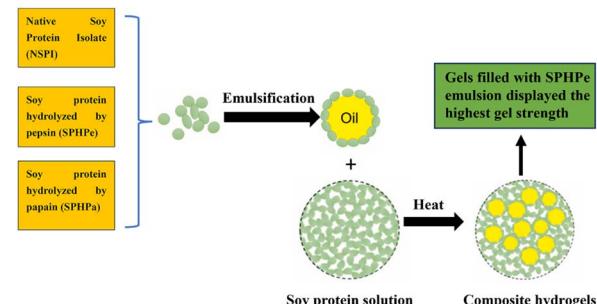


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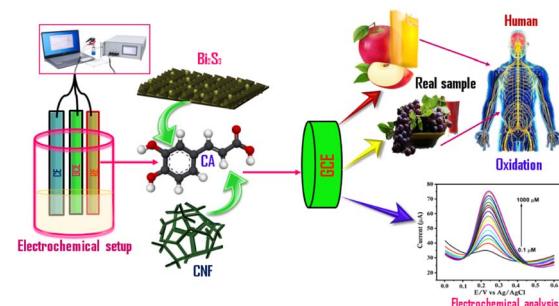
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**Rapid detection of caffeic acid in food beverages using a non-enzymatic electrochemical sensor based on a Bi2S3/CNF nanocomposite**

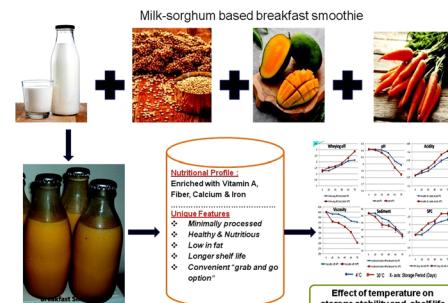
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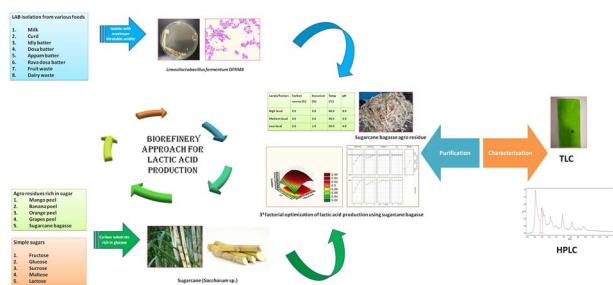
**Storage stability, nutritional profiling and consumer acceptability of a milk-sorghum-based breakfast smoothie**

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



## PAPERS

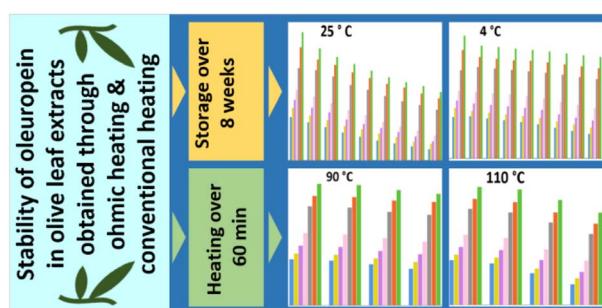
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## Optimisation of lactic acid production using cost effective agro residue for food applications

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

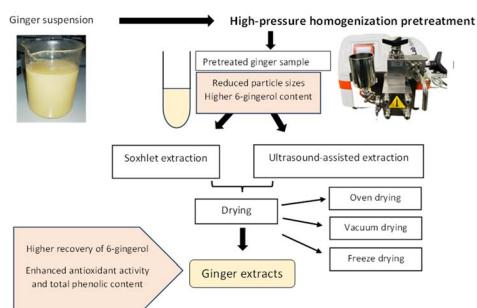
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## Effect of storage, temperature, and pH on the preservation of the oleuropein content of olive leaf extracts

Fereshteh Safarzadeh Markhali\* and José A. Teixeira

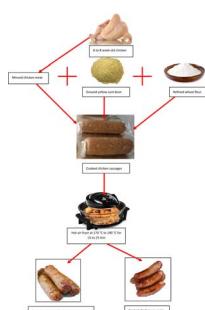
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## Evaluation of high-pressure homogenization as a pretreatment for the extraction and drying of 6-gingerol from ginger

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## 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

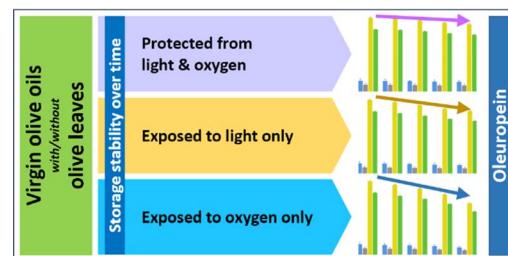


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## Stability of target polyphenols of leaf-added virgin olive oil under different storage conditions over time

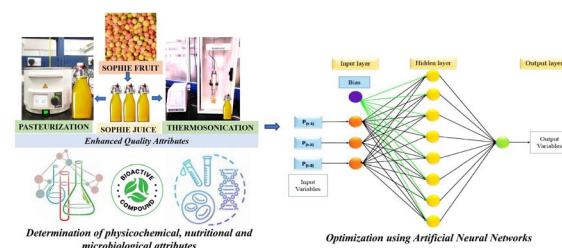
Fereshteh Safarzadeh Markhali\* and José A. Teixeira



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## Computational modeling for the enhancement of thermosonicated 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\*

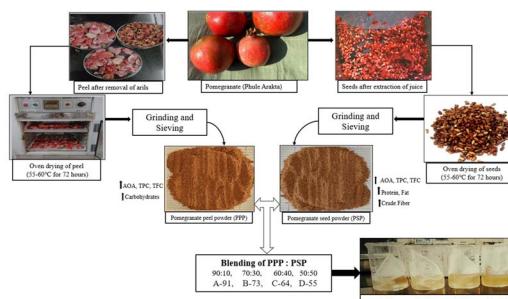


- Sophie fruits are antioxidant-rich, guarding against oxidative stress and reducing chronic disease risk.
- Optimization of TS parameters using ANN maximized the yield and bioactive compounds
- TS is promising for large-scale Sophie fruit juice extraction, enhancing market competitiveness

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

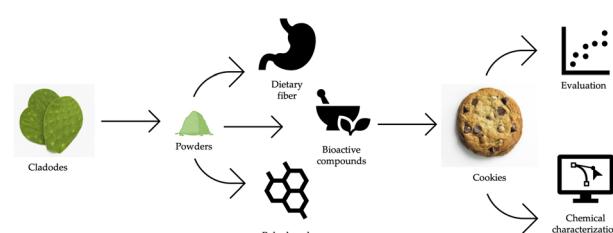
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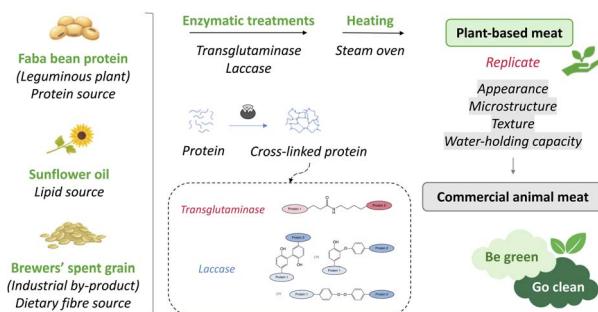
## Cladodes of *Opuntia ficus indica* as a functional ingredient in the production of cookies: physical, antioxidant and sensory properties

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



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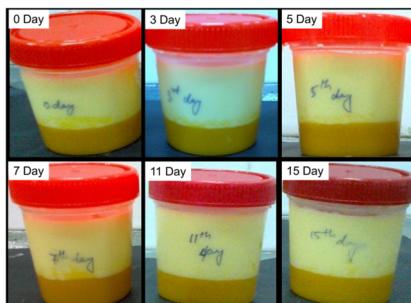
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## Enhancement of the texture and microstructure of faba bean-based meat analogues with brewers' spent grain through enzymatic treatments

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

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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 *Lacticaseibacillus rhamnosus* strain

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