Sustainable Food Technology

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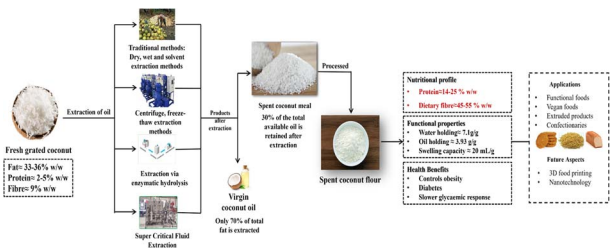
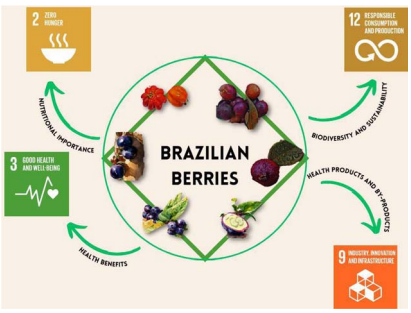
Cover
See P. Nisha *et al.*, pp. 497–505. Image reproduced by permission of P. Nisha from *Sustainable. Food Technol.*, 2024, **2**, 497.

REVIEWS





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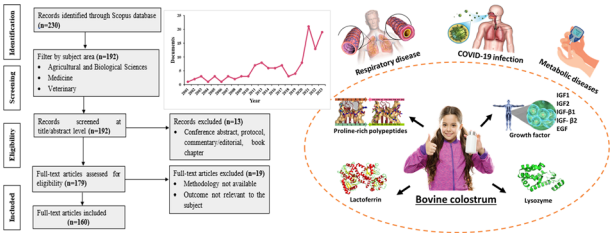

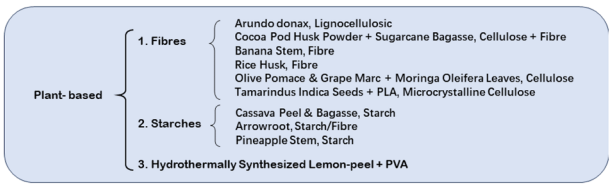

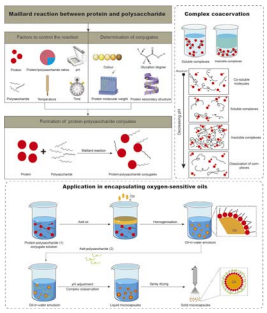

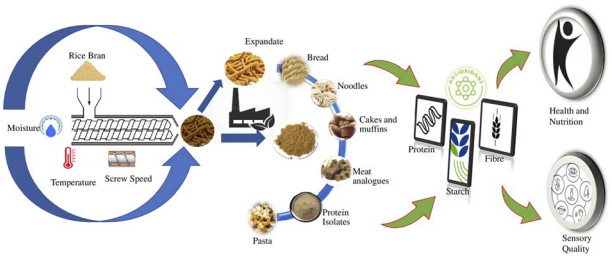

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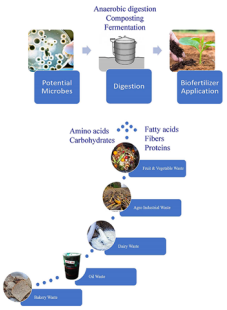

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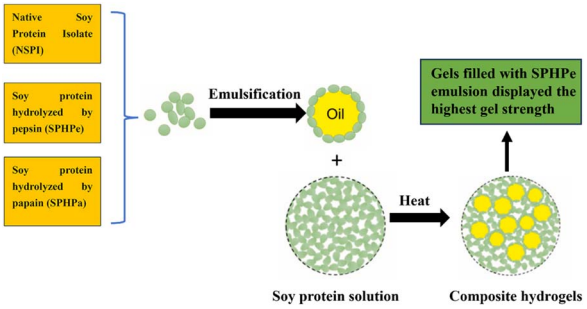

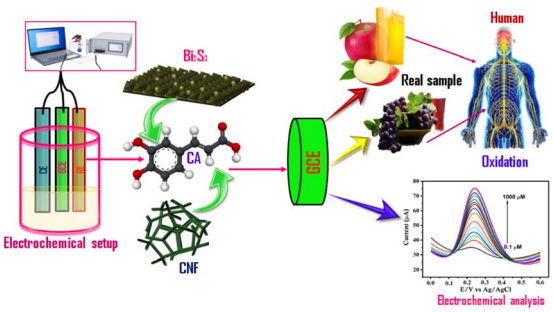

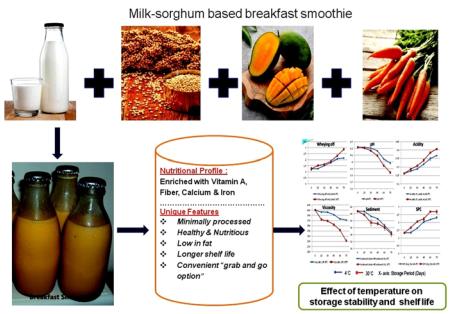

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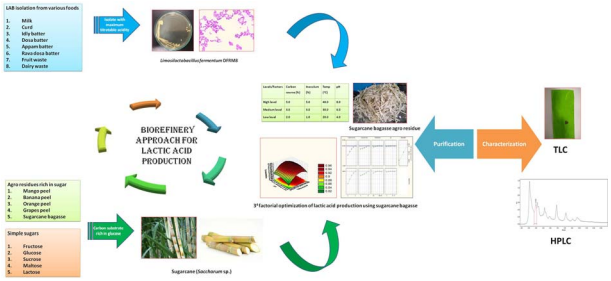

Optimisation of lactic acid production using cost effective agro residue for food applications

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

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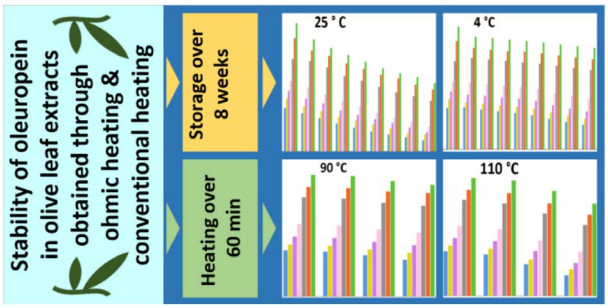

Effect of storage, temperature, and pH on the preservation of the oleuropein content of olive leaf extracts

Fereshteh Safarzadeh Markhali* and José A. Teixeira

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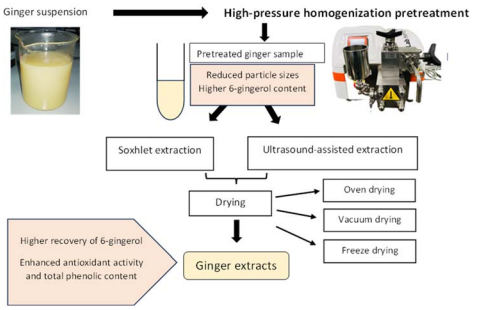

Evaluation of high-pressure homogenization as a pretreatment for the extraction and drying of 6-gingerol from ginger

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

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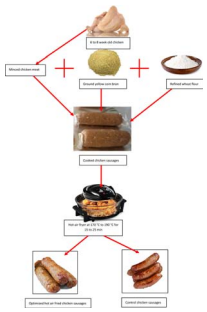

Response surface methodology for the optimization of process parameters during hot-air frying of chicken sausages incorporated with corn bran

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

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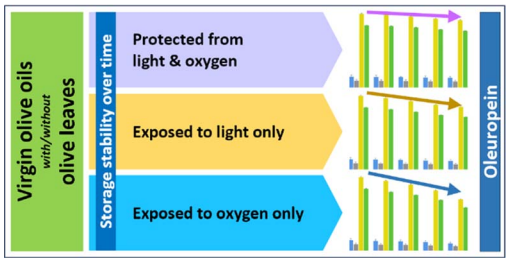

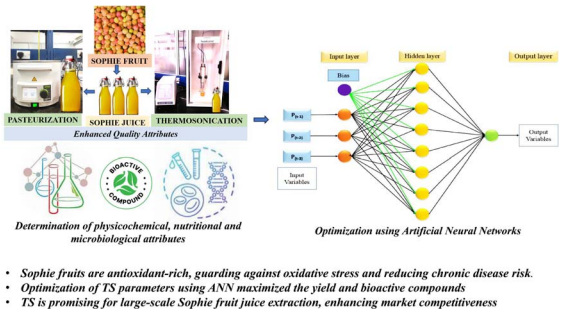

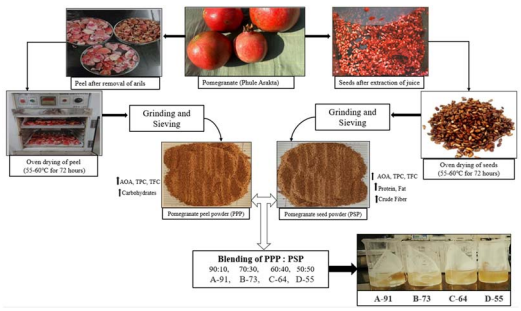

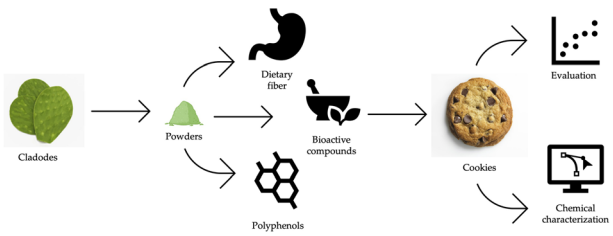

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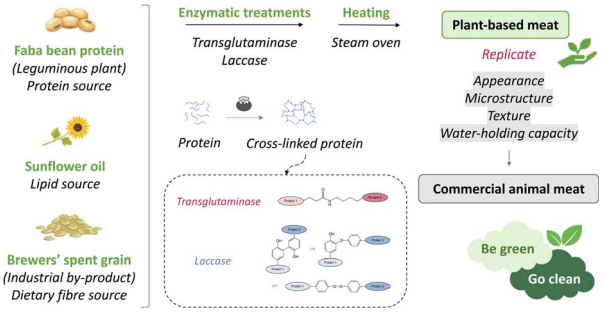

Enhancement of the texture and microstructure of faba bean-based meat analogues with brewers' spent grain through enzymatic treatments

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

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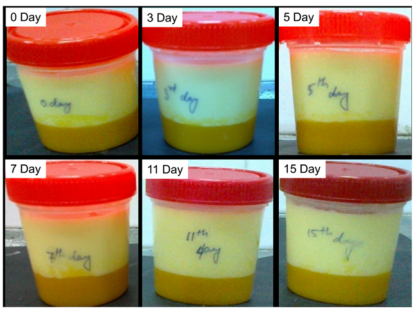

Optimization of water chestnut (*Trapa bispinosa*) starch, fructo-oligosaccharide and inulin concentrations for low-fat flavoured yogurt consisting of a probiotic *Lacticaseibacillus rhamnosus* strain

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