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Sustainable Food Technology

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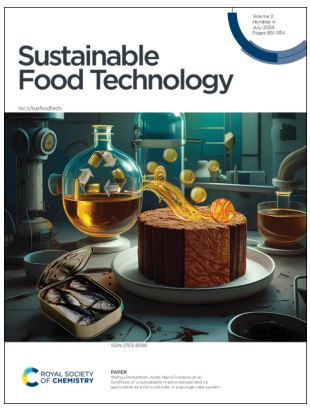

Cover
See Wahyu Ramadhan, Anita Nurul Firadaos *et al.*, pp. 1022–1032. Image reproduced by permission of Wahyu Ramadhan from *Sustainable. Food Technol.*, 2024, **2**, 1022.

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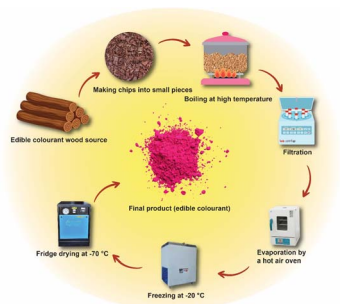

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REVIEWS

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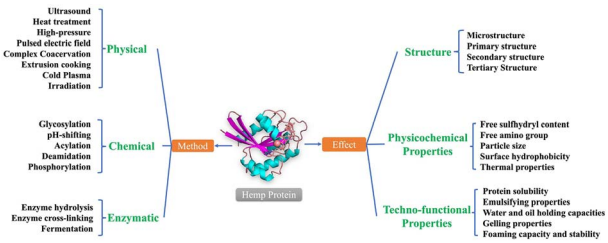
Recent advances in plant protein modification: spotlight on hemp protein

Xinye Liu,* Feng Xue* and Benu Adhikari*



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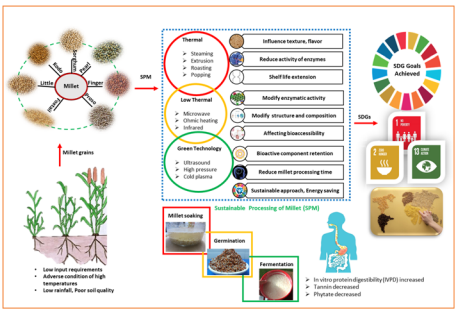
Anil Kumar Anal,* Ranjit Singh, Daniel Rice, Kingkan Pongtong, Udipta Hazarika, Dipika Trivedi and Sanjaya Karki



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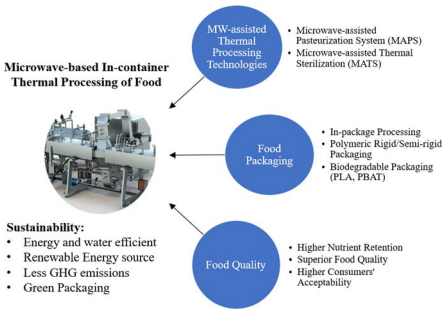

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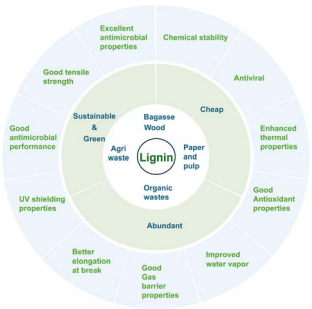
Muhammad Zubair, Zahid Rauf, Seerat Fatima and Aman Ullah*



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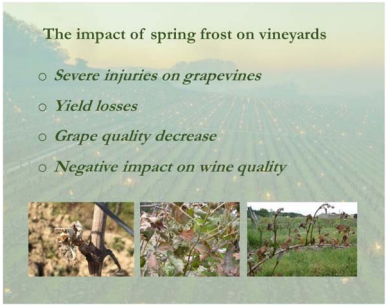

Sustainable solutions for mitigating spring frost effects on grape and wine quality: facilitating digital transactions in the viniculture sector

Antonia Terpou,* Olga S. Arvaniti, Nikolaos Afratis, Gina Athanasiou, Frank Binard and Theodore Zahariadis

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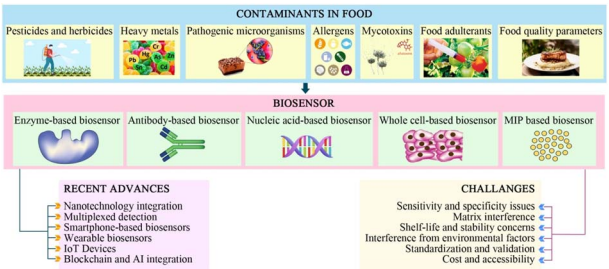

Advancements in food quality monitoring: integrating biosensors for precision detection

Soumitra Nath*

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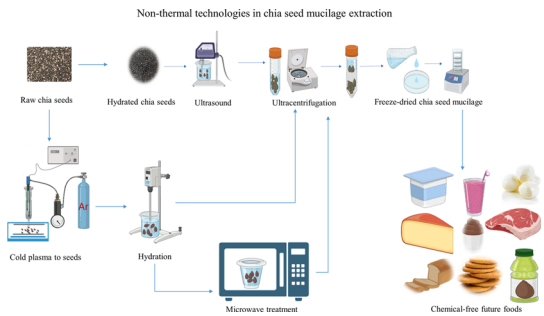

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Divyang Solanki, Indrawati Oey,* Sangeeta Prakash,* Bhesh Bhandari and Jatindra K. Sahu

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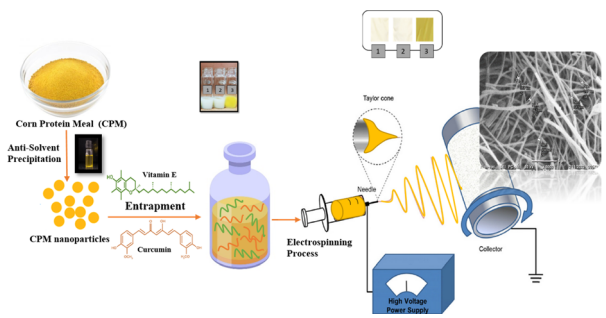

Sustainable nanofiber synthesis from corn protein meal for enhanced vitamin E and curcumin nutrient delivery in food systems

Vibhu Mishra, Dalveer Kaur, Saumya Singh, Devendra Pratap Singh and Meena Krishania*

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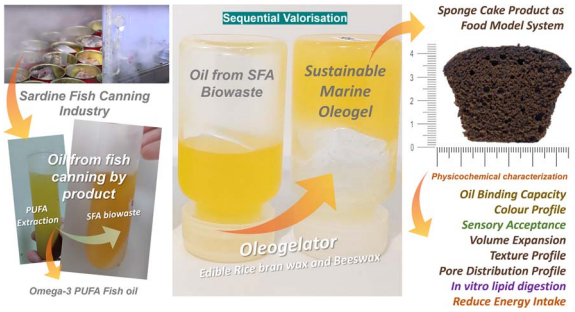
Synthesis of a sustainable marine oleogel and its application as a fat substitute in a sponge cake system

Wahyu Ramadhan,* Anita Nurul Firdaos, William Vito Krisnawan, Sugeng Heri Suseno, Bambang Riyanto, Wini Trilaksani and Joko Santoso



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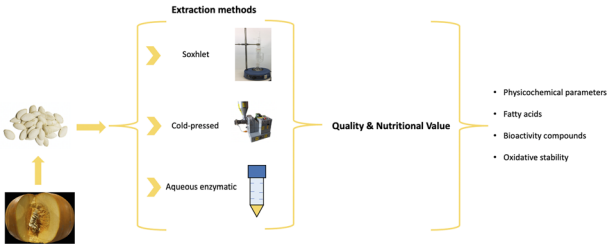
Comparison of quality and oxidative stability of pumpkin seed (*Cucurbita maxima*) oil between conventional and enzymatic extraction methods

Guoqiang Zhang,* Ziqian Li and Manfei Fu*



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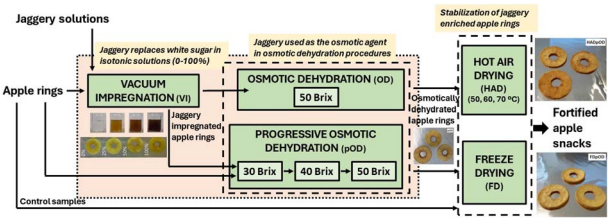
Cristina Barrera, Noelia Betoret and Lucía Seguí*



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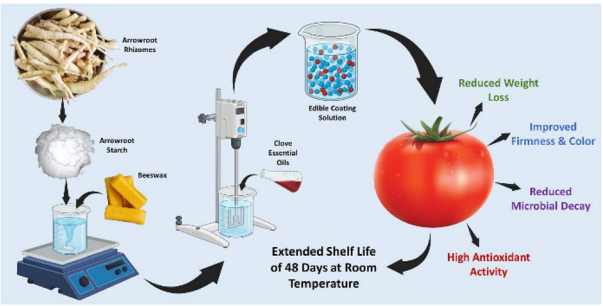
Clove essential oil emulsions-loaded arrowroot starch-beeswax-based edible coating extends the shelf life and preserves the postharvest quality of fresh tomatoes (*Solanum lycopersicum* L.) stored at room temperature

Nimesh Dileesha Lakshan, Chathuri M. Senanayake,* Thushari Liyanage and Ahinsa Lankanayaka



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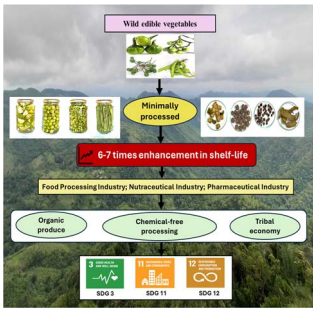

Effects of brining and standardized drying on the composition, shelf stability, microbial safety and antioxidant status of four wild edible vegetables

Gunjana Deka, Sayantan Chakraborty, Madhu Kumari, HC Lalbiakdiki, Tridip Kumar Hazarika and Himjyoti Dutta*

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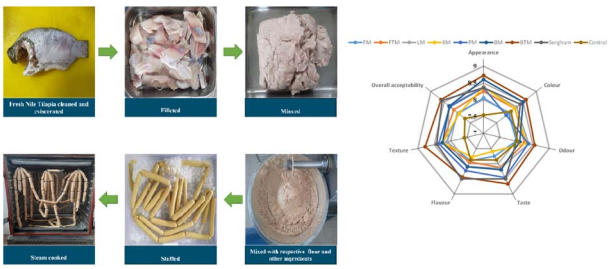

Millet flour as a potential ingredient in fish sausage for health and sustainability

Krishnamoorthy Elavarasan,* Mathew Malini, George Ninan, C. N. Ravishankar and B. R. Dayakar

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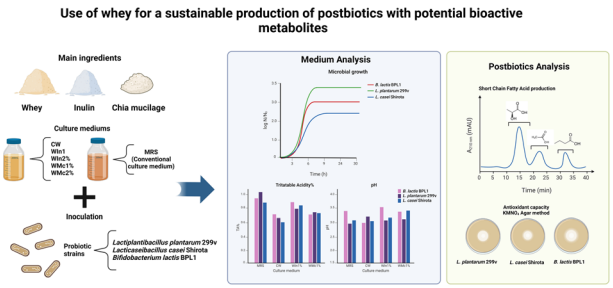

Use of whey for a sustainable production of postbiotics with potential bioactive metabolites

Victor E. Vera-Santander, Emma Mani-López, Aurelio López-Malo and Maria Teresa Jiménez-Munguía*

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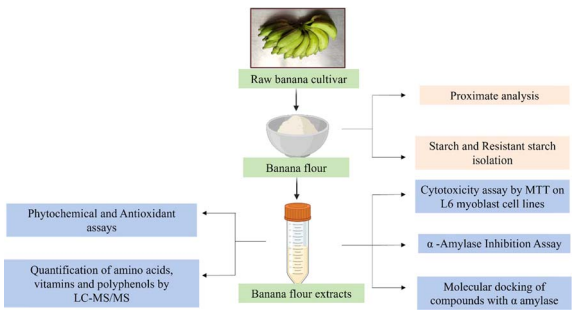

Exploring the nutritional, physicochemical and hypoglycemic properties of green banana flours from unexploited banana cultivars of southern India

V. S. Shini, Abraham Billu, Abhijith Suvachan and P. Nisha*

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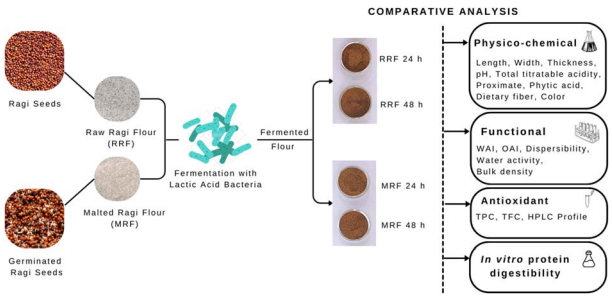
Effect of lactic acid fermentation on the physico-chemical, functional, and antioxidant properties, and *in vitro* protein digestibility of malted ragi (*Eleusine coracana* L.)

Rahul Dev, Shriya Bhatt and Mahesh Gupta*



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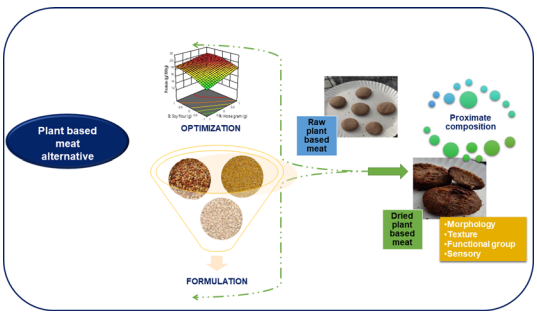
Formulation of plant-based meat alternatives and its optimization by experimental design using response surface methodology

T. Archana Devi, R. Rahul, H. Melvin Joshua, N. Naveen and Pothiyappan Karthik*



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