

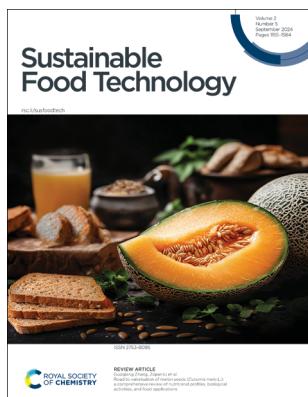
# Sustainable Food Technology

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## IN THIS ISSUE

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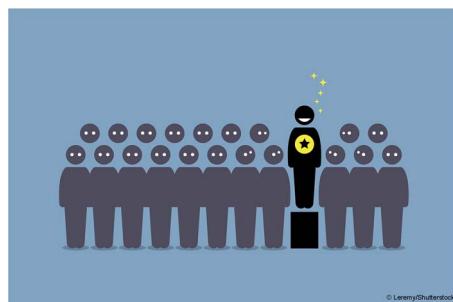
### Cover

See Guoqiang Zhang, Ziqian Li et al., pp. 1166–1182. Image reproduced by permission of Guoqiang Zhang from *Sustainable. Food Technol.*, 2024, 2, 1166.

## EDITORIAL

1165

**Outstanding Reviewers for Sustainable Food Technology in 2023**

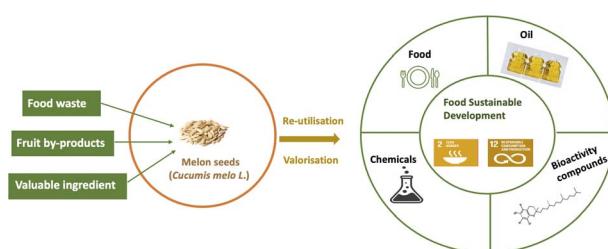


## REVIEWS

1166

**Road to valorisation of melon seeds (*Cucumis melo* L.): a comprehensive review of nutritional profiles, biological activities, and food applications**

Guoqiang Zhang,\* Ziqian Li,\* Litai Liu and Qisen Xiang



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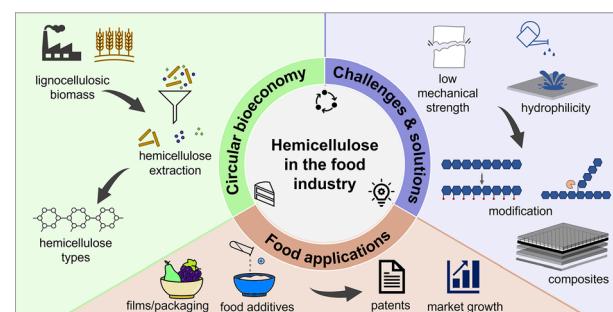


## REVIEWS

1183

## Hemicelluloses from bioresidues and their applications in the food industry – towards an advanced bioeconomy and a sustainable global value chain of chemicals and materials

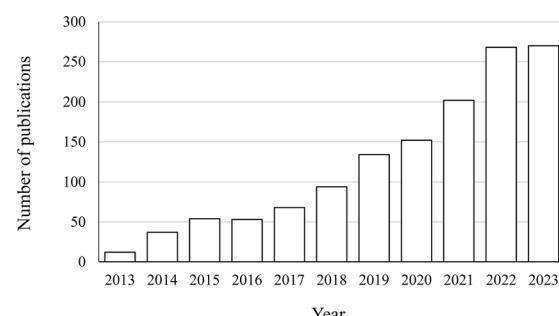
Sarah R. Mathura, Andrea C. Landázuri, Farrah Mathura, Ana Gabriela Andrade Sosa and Lourdes M. Orejuela-Escobar\*



1206

## Complexation and conjugation between phenolic compounds and proteins: mechanisms, characterisation and applications as novel encapsulants

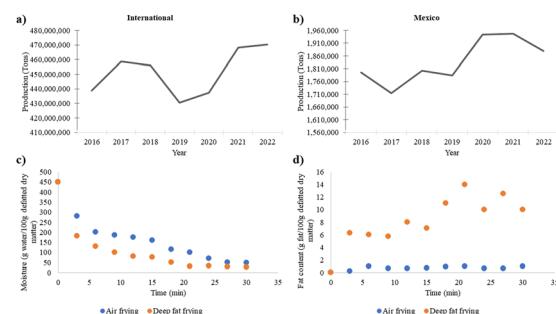
Bo Wang,\* Loc B. Pham and Benu Adhikari\*



1228

## Advances in the quality characteristics of fried potato products with air frying technology: a mini review

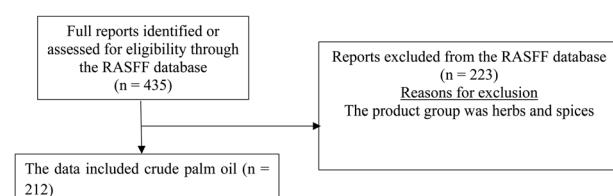
José A. Téllez-Morales\* and Abel Arce-Ortiz



1235

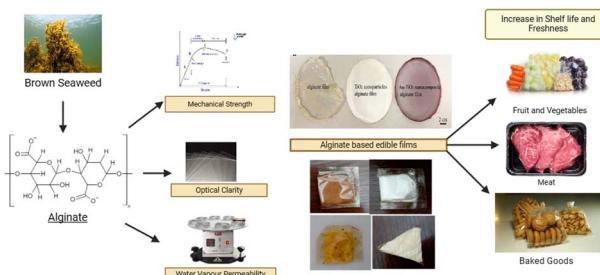
## 18 Year analysis of RASFF notifications on Sudan dye adulterated cases in palm oil (2004 to 2022) and the principles of the technique for its detection

Regina Nyorkeh, Ernest Teye,\* Edward Ken Essuman, Simon A. Haughey, Natasha Logan and Christopher T. Elliott



## REVIEWS

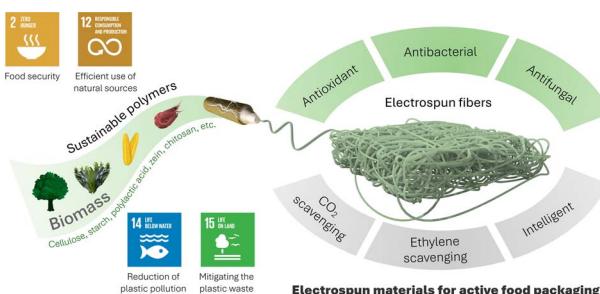
1246



## Recent advancements in alginate-based films for active food packaging applications

Chaitanya Metha, Shrutee Pawar and Vasanti Suvarna\*

1266



## Electrospinning of sustainable polymers from biomass for active food packaging

Fuat Topuz\* and Tamer Uyar\*

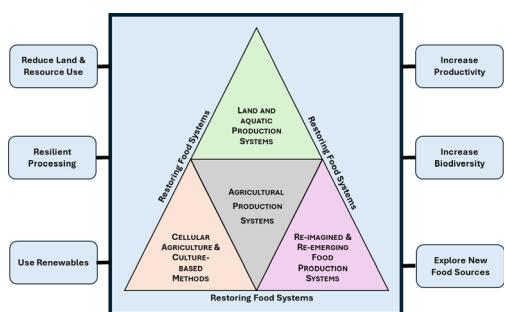
1297



## Advancements in sustainable food packaging: from eco-friendly materials to innovative technologies

Shokat Hussain, Raheela Akhter and Shrikant S. Maktedar\*

1365



## Food systems restoration

Dietrich Knorr\* and Mary Ann Augustin

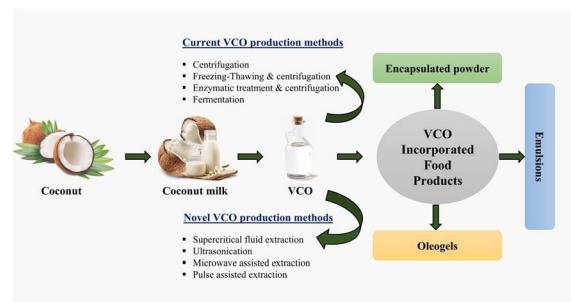


## REVIEWS

1391

**Virgin coconut oil: wet production methods and food applications – a review**

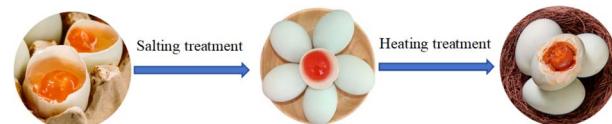
N. Sai Prasanna, Murugesan Selvakumar, Nilesh Choudhary and K. S. M. S. Raghavarao\*



1409

**A comprehensive review on salted eggs: quality formation mechanisms, innovative pickling technologies and value-added applications**

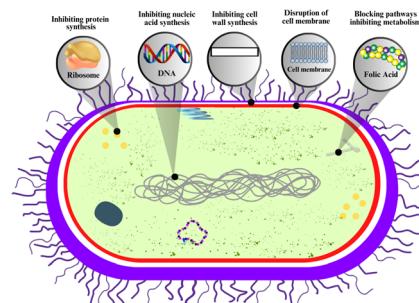
Xiaotuo Wang, Jingshou Zhang, Sriram K. Vidyarthi, Mingqiang Xu, Ziliang Liu, Chunjiang Zhang and Hongwei Xiao\*



1428

**Plant-based edible films and coatings for food-packaging applications: recent advances, applications, and trends**

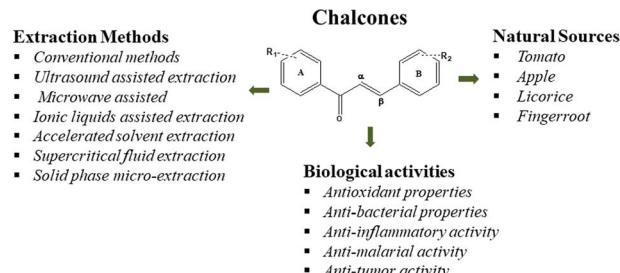
Divyanshu Gupta, Arshiya Lall, Sachin Kumar, Tejaswini Dhanaji Patil and Kirtiraj K. Gaikwad\*



1456

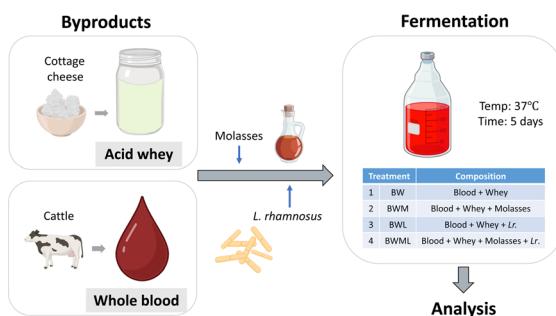
**Exploring natural chalcones: innovative extraction techniques, bioactivities, and health potential**

Mahesh K. Samota,\* Dinesh Kumar Yadav, Pushpendra Koli, Maninder Kaur, Manpreet Kaur, Heena Rani, Shilpa S. Selvan, Prakash Mahala, Kailashpati Tripathi and Sandeep Kumar



## PAPERS

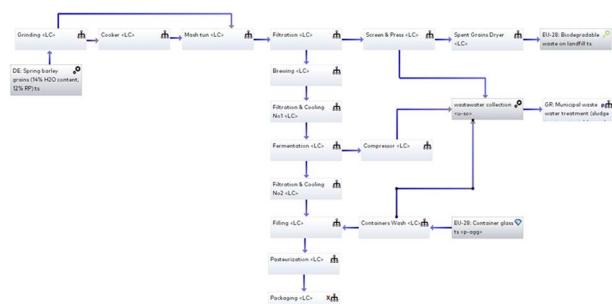
1469



## Valorization of byproducts from meat and dairy industries through fermentation to produce peptides

Chih-Chun Kuo,\* Da Chen, Rafael Jiménez-Flores, Macdonald Wick and Osvaldo Campanella\*

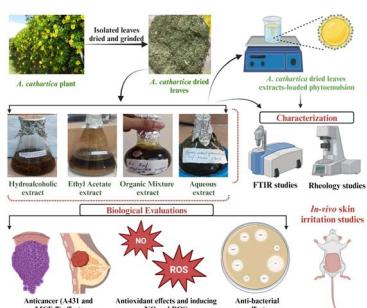
1476



## Life cycle assessment of innovative methods for treating wastewater and solid wastes: a case study focusing on their application within the brewing sector

Fotini Drosou, Tryfon Kekes,\* Christos Boukouvalas, Vasiliki Oikonomopoulou and Magdalini Krokida

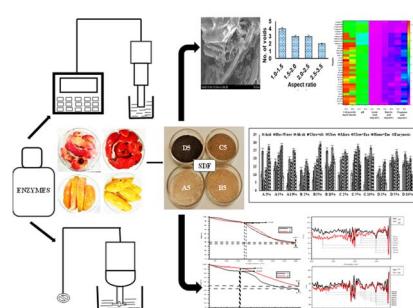
1490



## Allamanda cathartica (Linn.) leaf extract-encapsulated phytoemulsions: formulation, characterization and *in vitro*-*in vivo* biological evaluations

Ritu Tomar, Sabya Sachi Das,\* Vivek Sahu, Neha Kapoor, Divya Chaudhary, Jagannath Sahoo, Santosh Kumar Rath and Kavindra Kumar Kesari\*

1506



## Explicating the effect of extraction methods on the techno-functional, structural, and *in vitro* prebiotic potential of soluble dietary fibers from mango and pomegranate peel

Shriya Bhatt and Mahesh Gupta\*

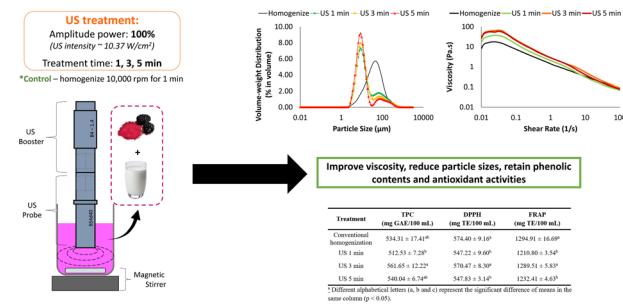


## PAPERS

1517

## Investigation of ultrasound processing for homogenisation of blackberry dairy-based beverages

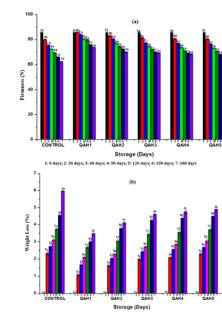
Gontorn Putsakum, Dilip K. Rai,\* Brijesh K. Tiwari and Colm P. O'Donnell



1527

## Exploring the use of quince seed mucilage as novel coating material for enhancing quality and shelf-life of fresh apples during refrigerated storage

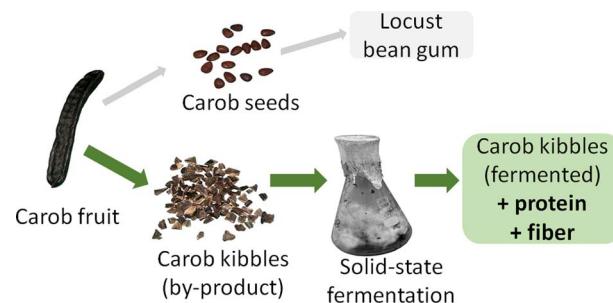
Sabreena Yousuf\* and Shrikant S. Maktedar\*



1537

## Effect of solid-state fermentation with *Pleurotus ostreatus* on the protein content and other nutritional components of de-seeded carob fruits

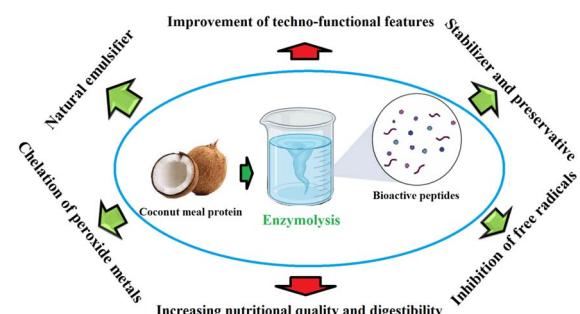
Shahab Iqbal, Özge Tirpanalan-Staben and Knut Franke\*



1545

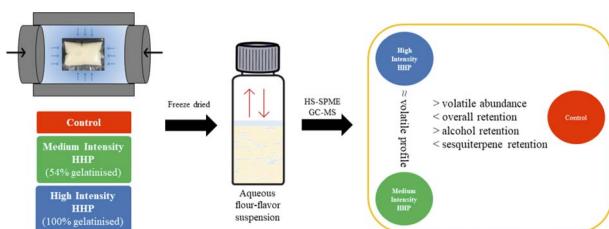
## Enzymatic modification of cold pressed coconut meal protein: nutritional, functional and biological properties

Zahra Akbarbaglu, Khashayar Sarabandi,\* Seyed Hadi Peighambardoust,\* Roxana Sarabandi, Hossein Samadi Kafil and Mohammad Ali Hesarinejad



## PAPERS

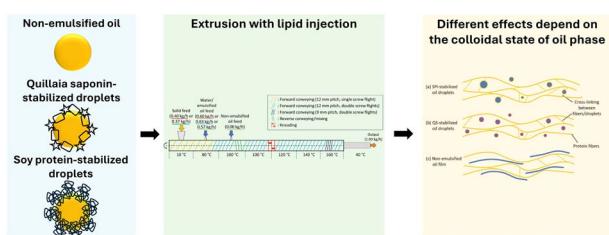
1558



## Influence of high hydrostatic pressure treatment on cassava flour's volatile retention performance

Ladie Anne Conde, Biniam Kebede and Indrawati Oey\*

1569



## Effect of oil–water colloidal states in liquid feeds on extrudability and textural attributes of high-moisture meat alternatives

Florian Stehle, Carlos Woern, Nicholle Kirsten Tan, Jochen Weiss and Lutz Grossmann\*

