

Sustainable Food Technology

rsc.li/susfoodtech

The Royal Society of Chemistry is the world's leading chemistry community. Through our high impact journals and publications we connect the world with the chemical sciences and invest the profits back into the chemistry community.

IN THIS ISSUE

ISSN 2753-8095 CODEN SFTUAG 2(5) 1155–1584 (2024)



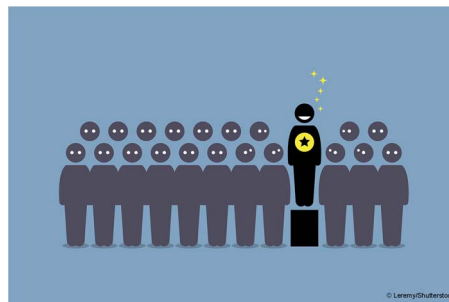
Cover

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

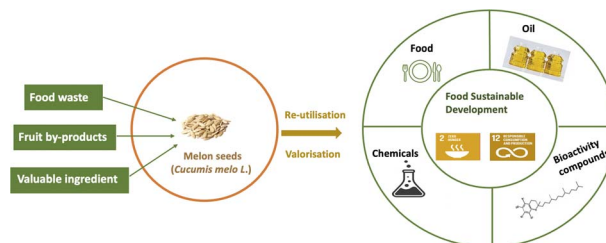


REVIEWS

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



Advance your career in science

with professional recognition that showcases
your **experience, expertise and dedication**

Stand out from the crowd

Prove your commitment
to attaining excellence in
your field

Gain the recognition you deserve

Achieve a professional
qualification that inspires
confidence and trust

Unlock your career potential

Apply for our professional
registers (RSci, RSciTech)
or chartered status
(CChem, CSci, CEnv)

Apply now

rsc.li/professional-development

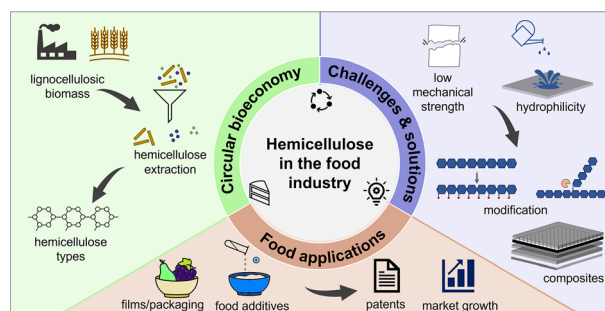


REVIEWS

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

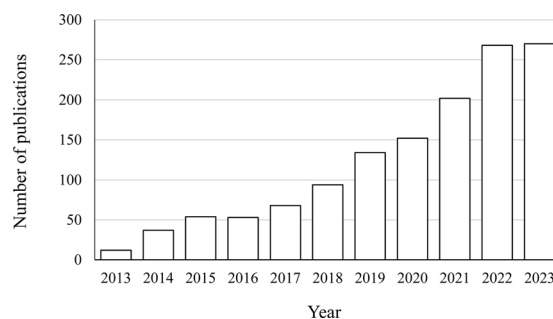
Sarah R. Mathura, Andrea C. Landázuri, Farrah Mathura, Ana Gabriela Andrade Sosa and Lourdes M. Orejuela-Escobar*



1206

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

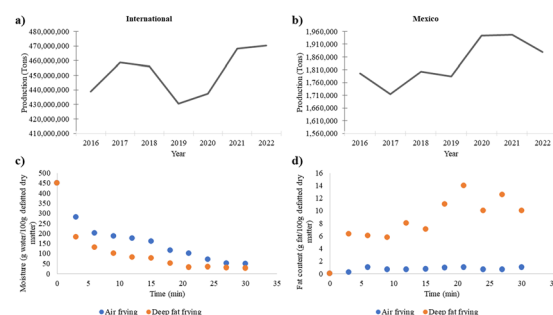
Bo Wang,* Loc B. Pham and Benu Adhikari*



1228

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

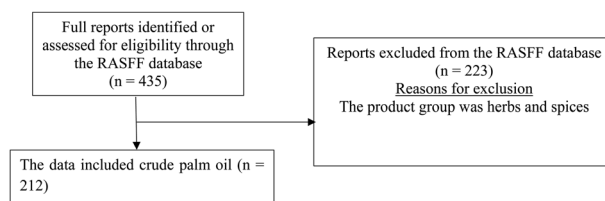
José A. Téllez-Morales* and Abel Arce-Ortiz



1235

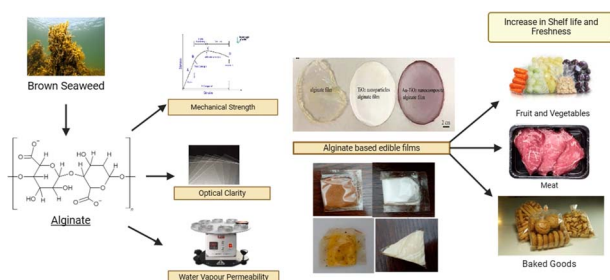
18 Year analysis of RASFF notifications on Sudan dye adulterated cases in palm oil (2004 to 2022) and the principles of the technique for its detection

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



REVIEWS

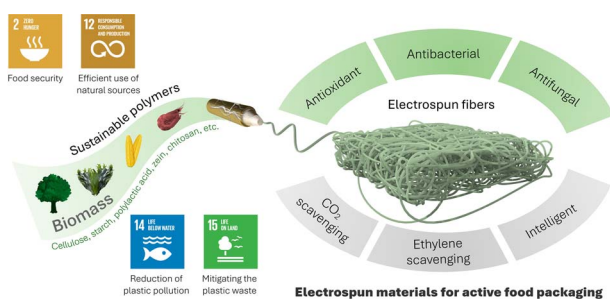
1246



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*

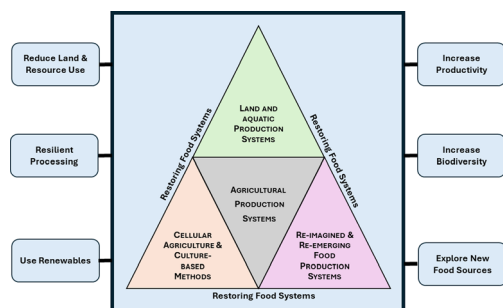
1297



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

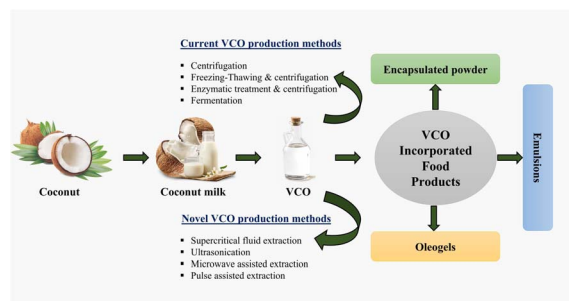


REVIEWS

1391

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

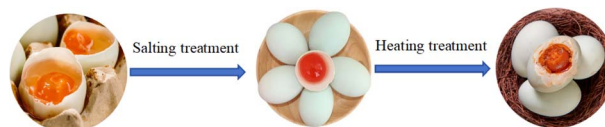
N. Sai Prasanna, Murugesan Selvakumar,
Nilesh Choudhary and K. S. M. S. Raghavarao*



1409

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

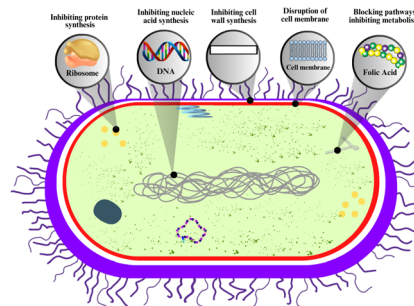
Xiaotuo Wang, Jingshou Zhang, Sriram K. Vidyarthi,
Mingqiang Xu, Ziliang Liu, Chunjiang Zhang
and Hongwei Xiao*



1428

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

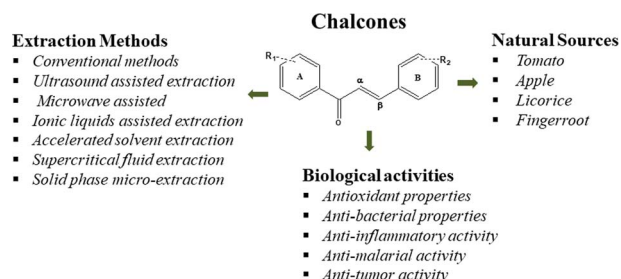
Divyanshu Gupta, Arshiya Lall, Sachin Kumar,
Tejaswini Dhanaji Patil and Kirtiraj K. Gaikwad*



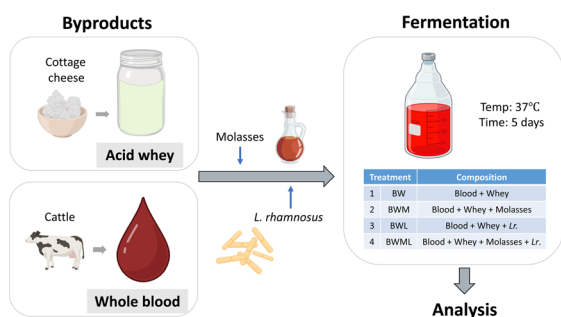
1456

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



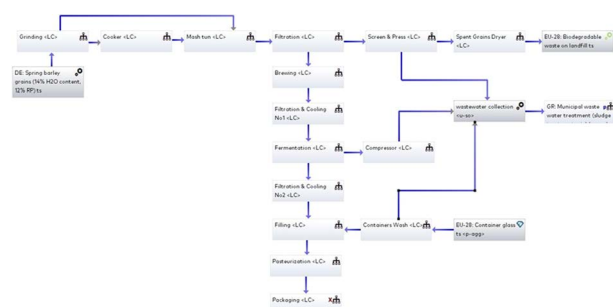
1469



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*

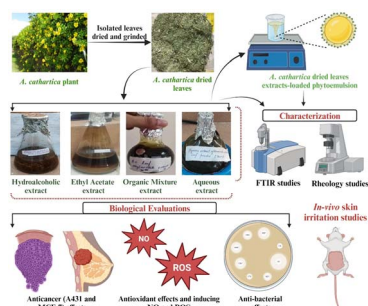
1476



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

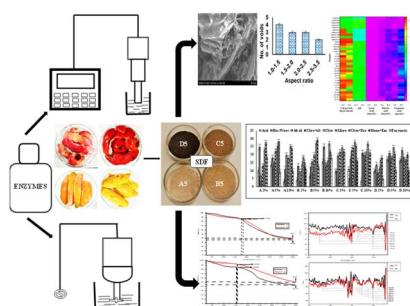
1490



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

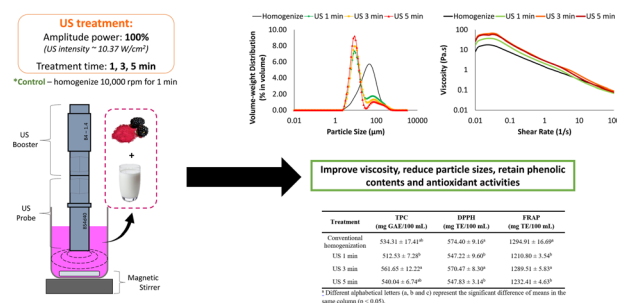
Shriya Bhatt and Mahesh Gupta*



1517

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

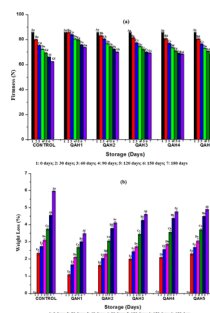
Gontorn Putsakum, Dilip K. Rai,* Brijesh K. Tiwari and Colm P. O'Donnell



1527

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

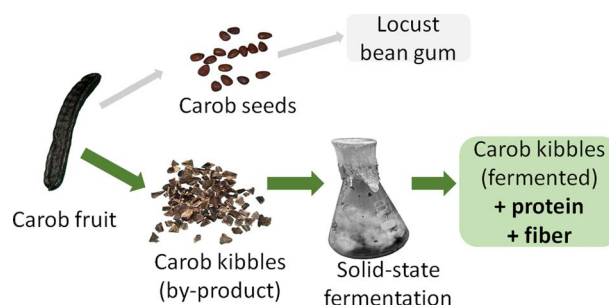
Sabreena Yousuf* and Shrikant S. Maktedar*



1537

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

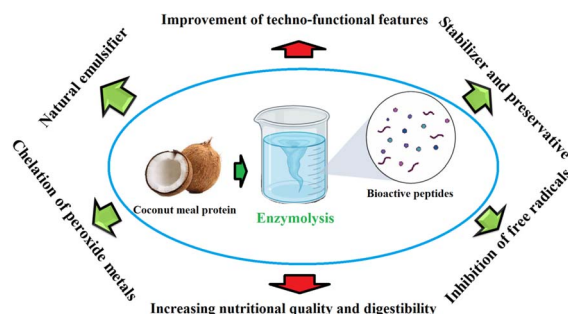
Shahab Iqbal, Özge Tirpanalan-Staben and Knut Franke*



1545

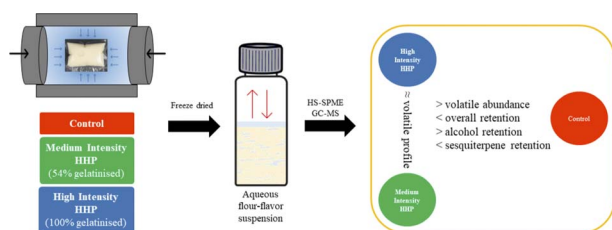
Enzymatic modification of cold pressed coconut meal protein: nutritional, functional and biological properties

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



PAPERS

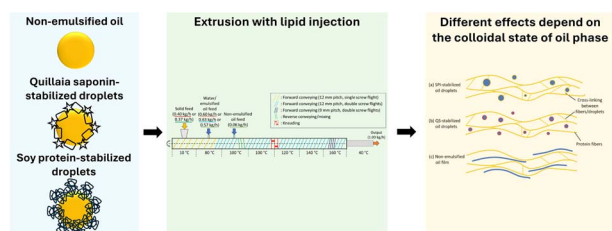
1558



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*

