Sustainable Food Technology

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See Guogiang Zhang, Zigian Li et al., pp. 1166-1182. Image reproduced by permission of Guoqiang Zhang from Sustainable. Food Technol., 2024, 2, 1166.

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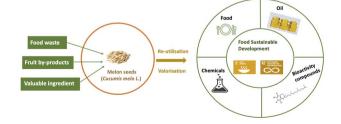
Outstanding Reviewers for Sustainable Food Technology in 2023



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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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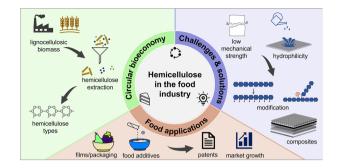


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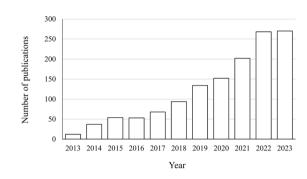
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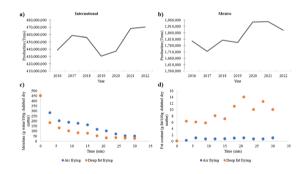
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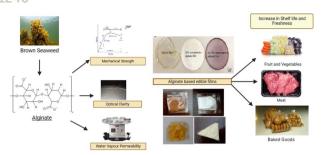
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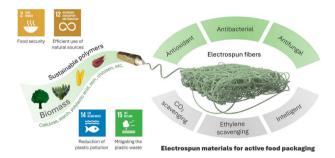
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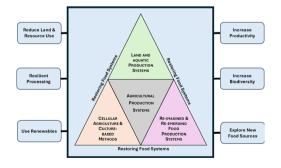
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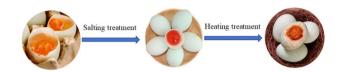
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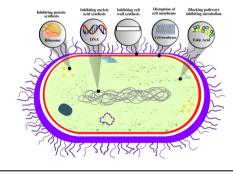
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Exploring natural chalcones: innovative extraction techniques, bioactivities, and health potential

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Extraction Methods

- Ultrasound assisted extraction
- Microwave assisted
- Ionic liquids assisted extraction
- Accelerated solvent extraction
- Supercritical fluid extraction
- Solid phase micro-extraction

Chalcones Natural Sources

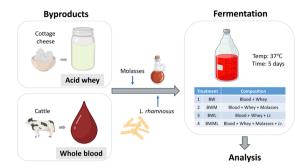
- Apple
 - Licorice
 - Fingerroot

Biological activities

- Antioxidant properties
- Anti-bacterial properties
- Anti-inflammatory activity
- Anti-malarial activity
- Anti-tumor activity

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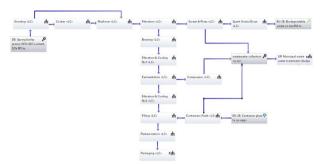
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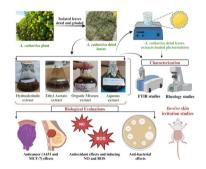
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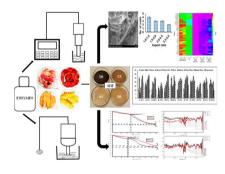
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Allamanda cathartica (Linn.) leaf extractencapsulated phytoemulsions: formulation, characterization and in vitro-in vivo biological evaluations

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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

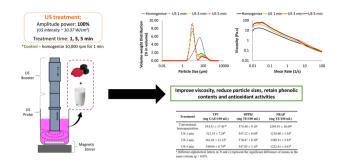
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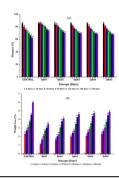
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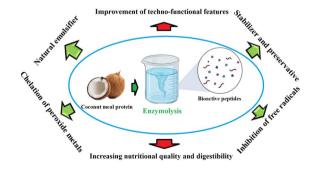
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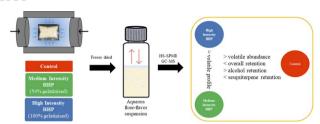
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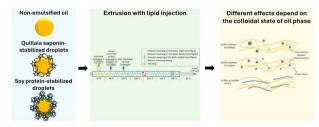
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