

Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 2(6) 1585–1772 (2024)



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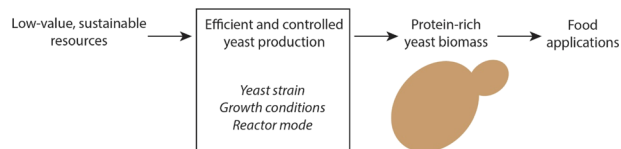
See Gregory J. O. Martin and Sitha Chan, pp. 1592–1609. Image reproduced by permission of Gregory J. O. Martin from *Sustainable Food Technol.*, 2024, 2, 1592.

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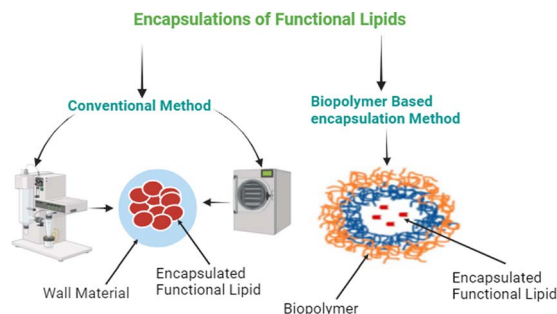
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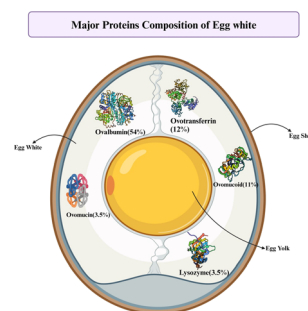
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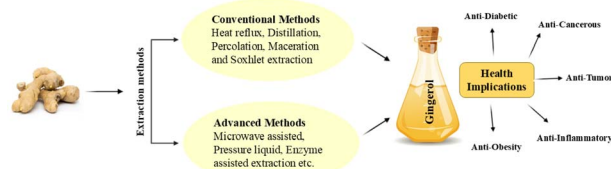
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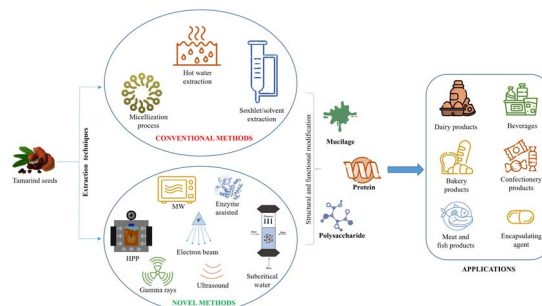
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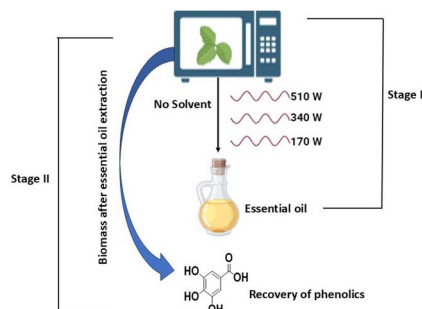


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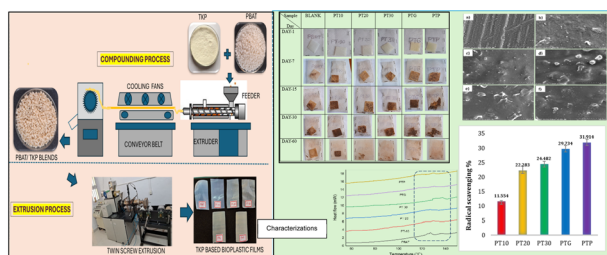
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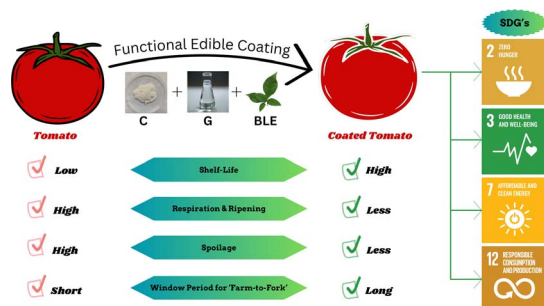
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Utilization of tamarind kernel powder for the development of bioplastic films: production and characterization

Rokalla Preethi, Amrutha N. R., P. S. Keshava Murthy and Jeevan Prasad Reddy*

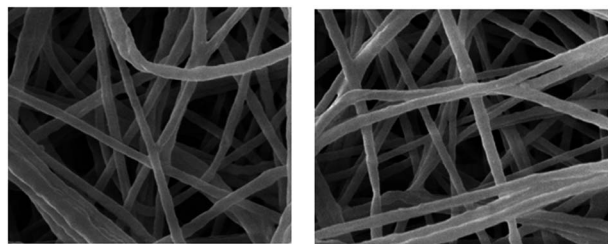
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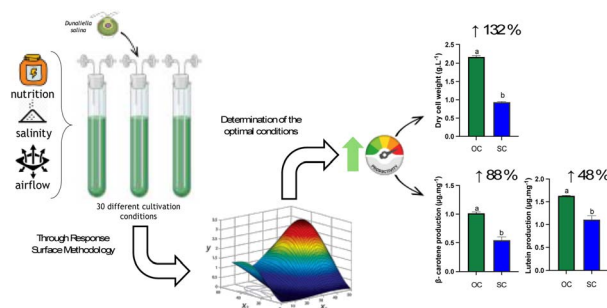
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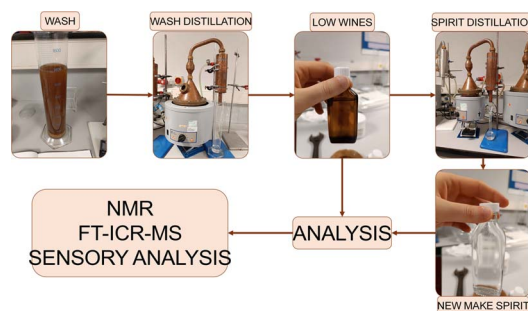


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