

Sustainable Food Technology

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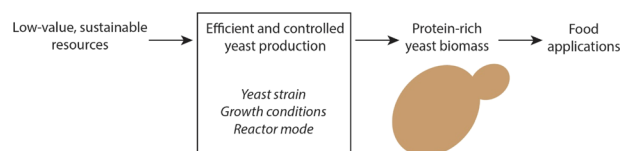
See Gregory J. O. Martin and Sitha Chan, pp. 1592-1609. Image reproduced by permission of Gregory J. O. Martin from *Sustainable Food Technol.*, 2024, 2, 1592.

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Future production of yeast biomass for sustainable proteins: a critical review

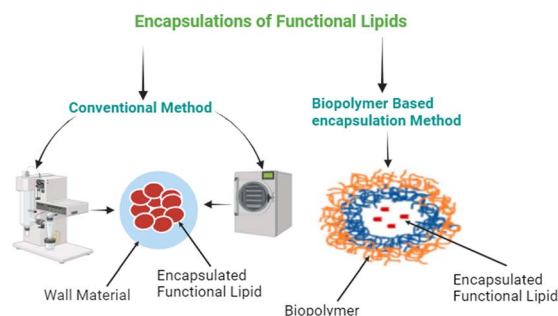
Gregory J. O. Martin* and Sitha Chan



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Anand Kumar, Upendra Singh, Swapnil G. Jaiswal, Jaydeep Dave,* Shuai Wei* and Gebremichael Gebremedhin Hailu*



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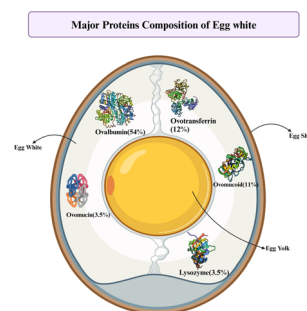
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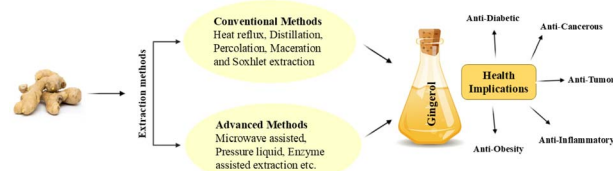
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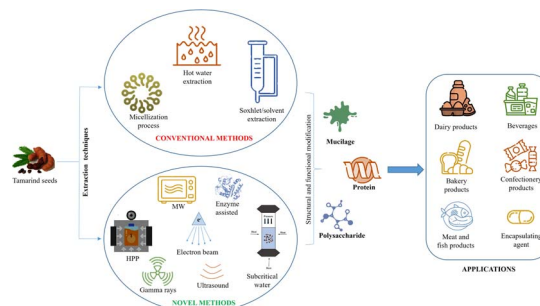
Mahesh Kumar Samota,^{*} Mandeep Rawat, Manpreet Kaur and Diksha Garg



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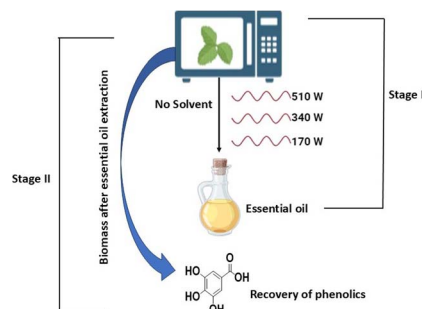


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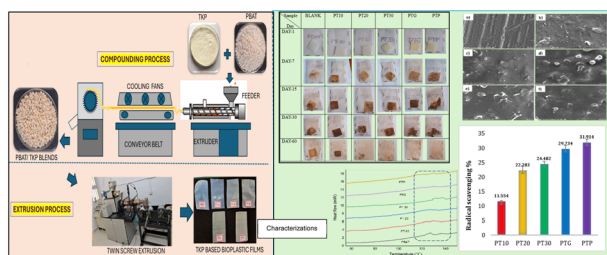
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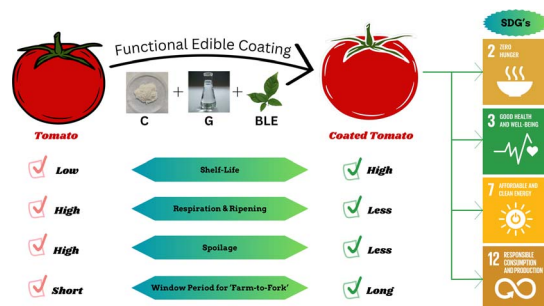
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Utilization of tamarind kernel powder for the development of bioplastic films: production and characterization

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

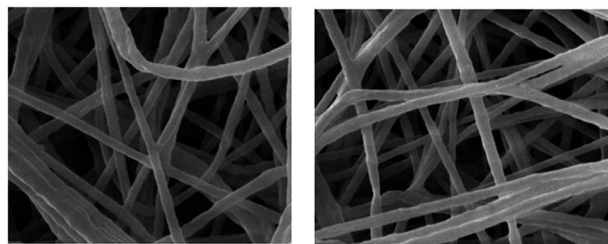
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Development and characterization of bael (*Aegle marmelos*) leaf extract incorporated chitosan-based functional edible coating and its application on stored tomatoes

Sanjib Kr Paul,* Himjyoti Dutta, Sayantan Chakraborty, Gunjana Deka, Sudipto Sarkar, Laxmi Narayan Sethi and Sujit Kumar Ghosh

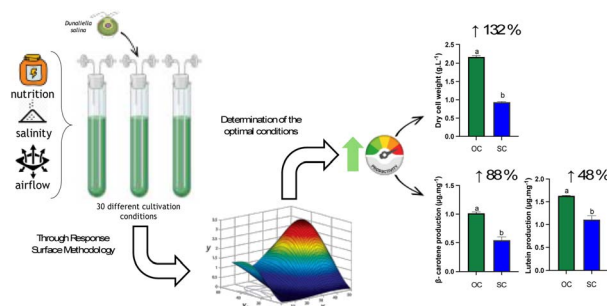
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Poly(ϵ -caprolactone) nanofibers functionalized with poultry feather hydrolysate as a novel antioxidant material

Flávio Fonseca Veras, Naiara Jacinta Clerici, Aline Aniele Vencato and Adriano Brandelli*

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Development of highly effective growth strategies aiming at improving the content of carotenoids in *Dunaliella salina* IFDSAL-JY215

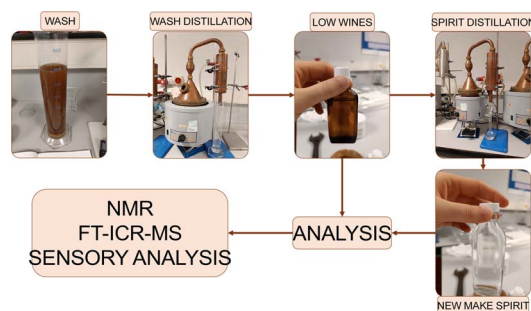
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Alina Manthei, Pedro Elez-Martinez, Olga Martin-Belloso and Robert Soliva-Fortuny*

