

# Sustainable Food Technology

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## IN THIS ISSUE

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### Cover

See Gregory J. O. Martin and Sitha Chan, pp. 1592–1609.

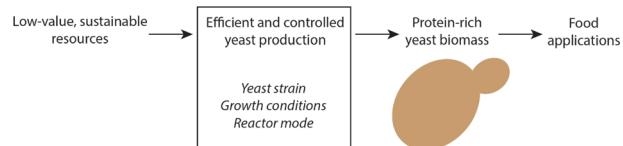
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## REVIEWS

1592

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

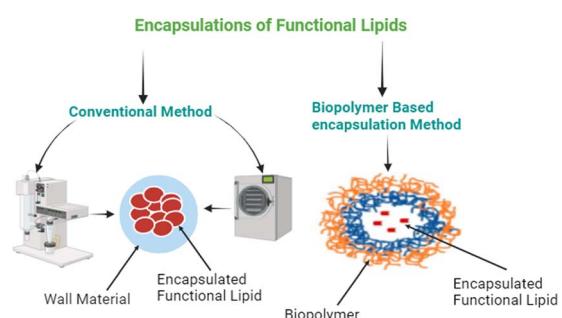
Gregory J. O. Martin\* and Sitha Chan



1610

### Recent trends in the encapsulation of functional lipids: comprehensive review

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





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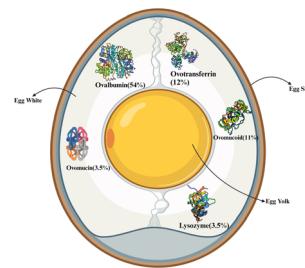
## REVIEWS

1631

**Potential of cold plasma in enhancing egg white protein for sustainable food applications: a comprehensive review**

Ubaida Akbar, Shivangi Srivastava, Aamir Hussain Dar,\* Kshirod Kumar Dash, Sabir Ahmad Mondol, Vinay Kumar Pandey, Toiba Majeed and Urba Shafiq Sidiqi

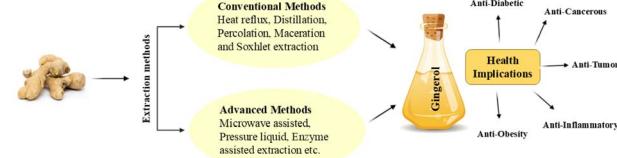
## Major Proteins Composition of Egg white



1652

**Gingerol: extraction methods, health implications, bioavailability and signaling pathways**

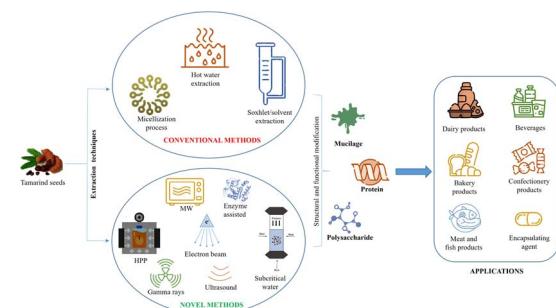
Mahesh Kumar Samota,\* Mandeep Rawat, Manpreet Kaur and Diksha Garg



1670

**Tamarind seed polysaccharides, proteins, and mucilage: extraction, modification of properties, and their application in food**

M. Geethalaxmi, C. K. Sunil\* and N. Venkatachalamathy

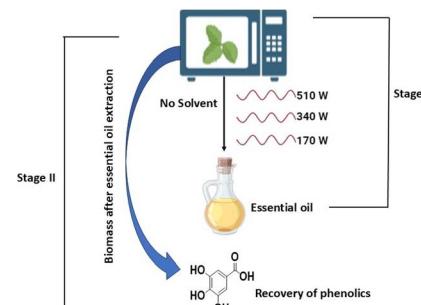


## PAPERS

1686

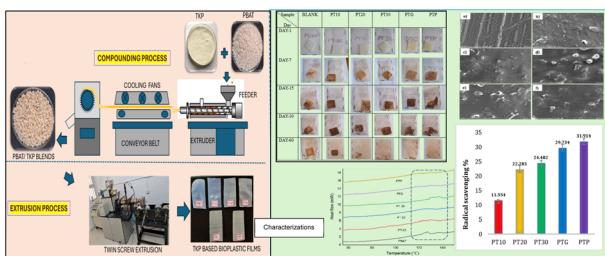
**A two-stage extraction model for simultaneous extraction of essential oil and phenolics from tulsi leaves: implementing a blended mode microwave hydrodiffusion and gravity (MHG) model**

Souvik Mukherjee, Monika Chandrakar, Pragya Gupta, Altamash Khan, Riya Pal, Apoorva Dwivedi, Kavi Bhushan Singh Chouhan, Sinchan Das, Arjun Patra and Vivekananda Mandal\*



## PAPERS

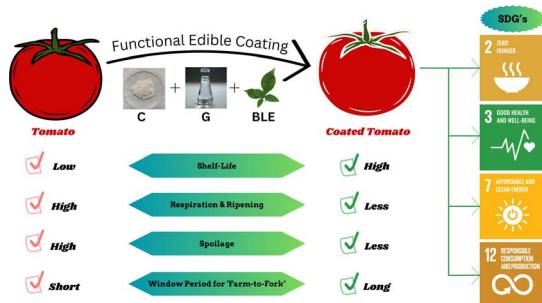
1697



## 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\*

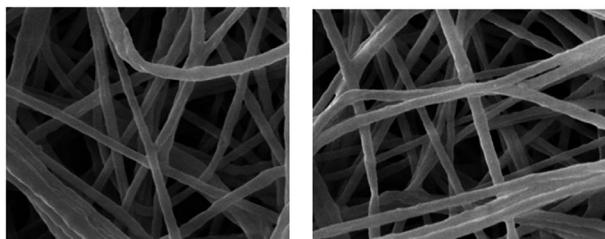
1709



## 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

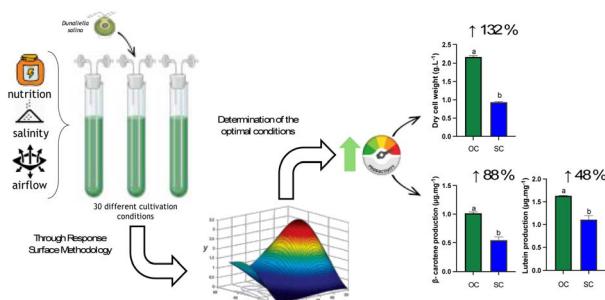
1724



## 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\*

1735



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

Vítor Sousa, Filipe Maciel, António A. Vicente, Óscar Dias and Pedro Geada\*

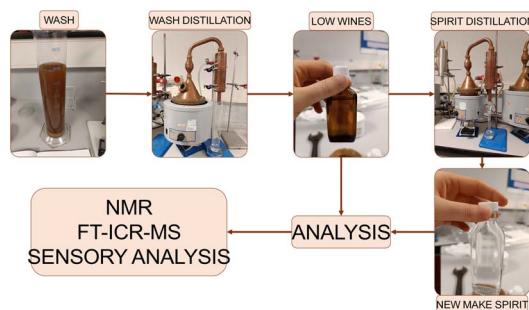


## PAPERS

1747

**An assessment of spent coffee grounds as a replacement for peat in the production of whisky: chemical and sensory analysis of new make spirits**

Kacper P. Krakowiak, Irene Baxter, Barry Harrison, Nicholas Pitts, Sam Ferguson, Nicholle G. A. Bell, David Ellis\* and Ruaraidh D. McIntosh\*



1757

**Modification of techno-functional and health-promoting properties of orange by-products through ultrasonication**

Alina Manthei, Pedro Elez-Martínez, Olga Martín-Belloso and Robert Soliva-Fortuny\*

