

Sustainable Food Technology

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IN THIS ISSUE

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Cover

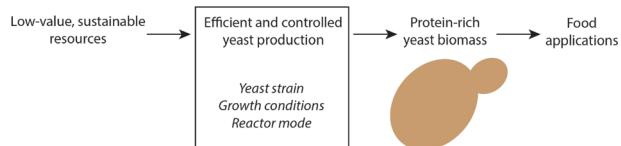
See Gregory J. O. Martin and Sitha Chan, pp. 1592–1609.
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REVIEWS

1592

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

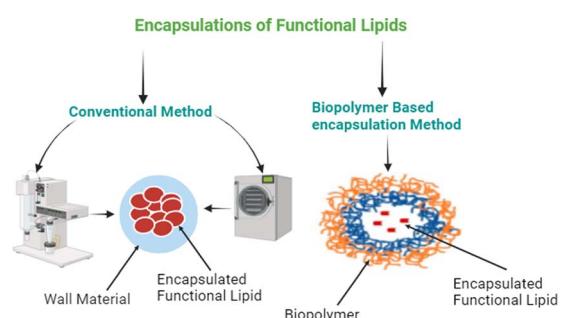
Gregory J. O. Martin* and Sitha Chan



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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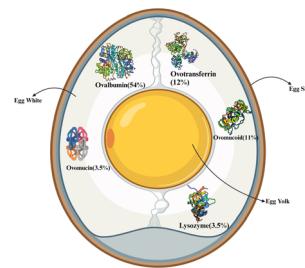
REVIEWS

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

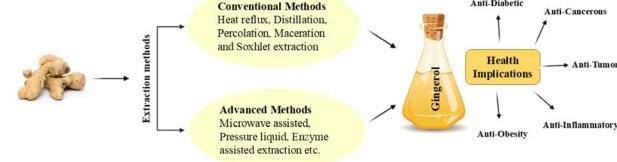
Major Proteins Composition of Egg white



1652

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

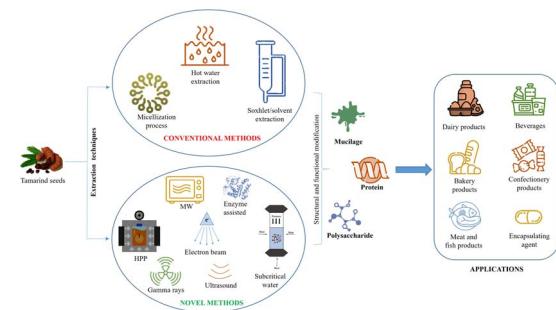
Mahesh Kumar Samota,* Mandeep Rawat, Manpreet Kaur and Diksha Garg



1670

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

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

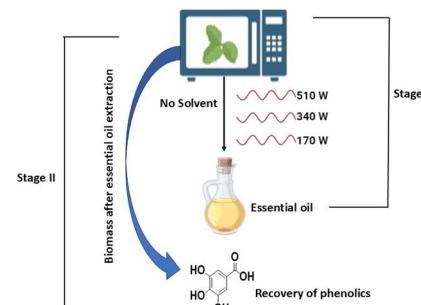


PAPERS

1686

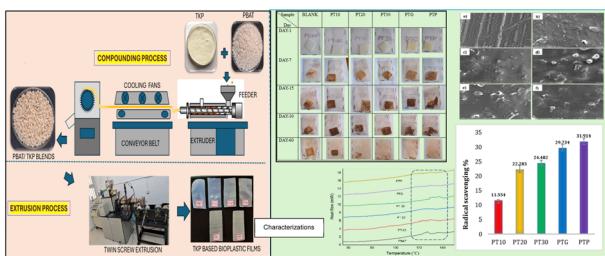
A two-stage extraction model for simultaneous extraction of essential oil and phenolics from tulsi leaves: implementing a blended mode microwave hydrodiffusion and gravity (MHG) model

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



PAPERS

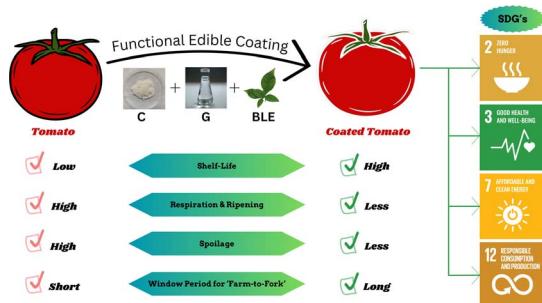
1697



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*

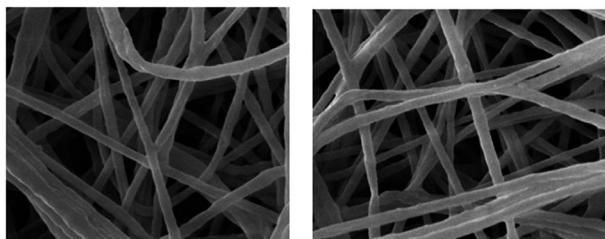
1709



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

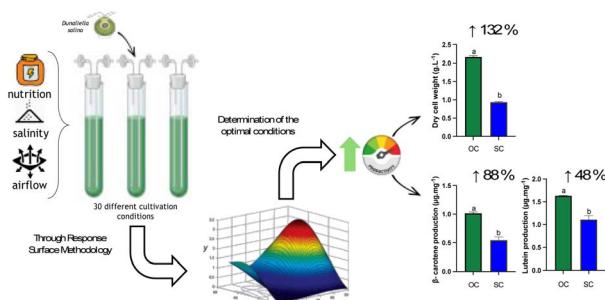
1724



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*

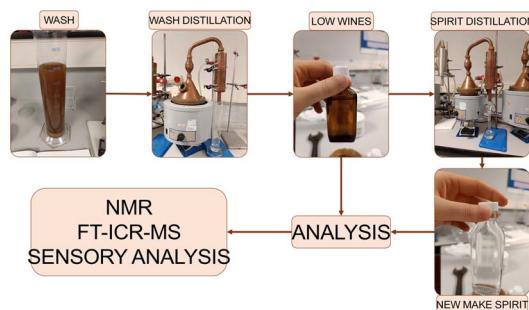


PAPERS

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*

