

# Sustainable Food Technology

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



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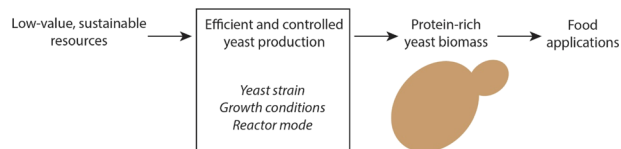
See Gregory J. O. Martin and Sitha Chan, pp. 1592–1609. Image reproduced by permission of Gregory J. O. Martin from *Sustainable Food Technol.*, 2024, 2, 1592.

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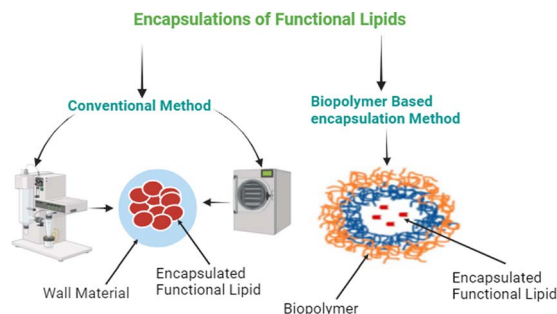
Gregory J. O. Martin\* and Sitha Chan



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### 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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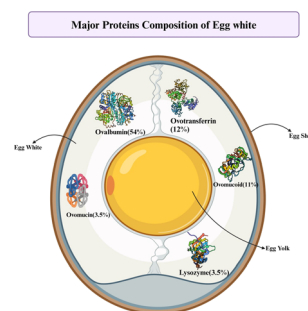
Fundamental questions  
Elemental answers

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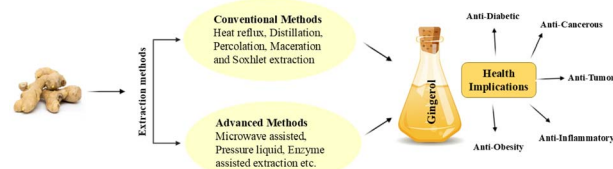
Ubaida Akbar, Shivangi Srivastava, Aamir Hussain Dar,<sup>\*</sup> Kshirod Kumar Dash, Sabir Ahmad Mondol, Vinay Kumar Pandey, Toiba Majeed and Urba Shafiq Sidiqi



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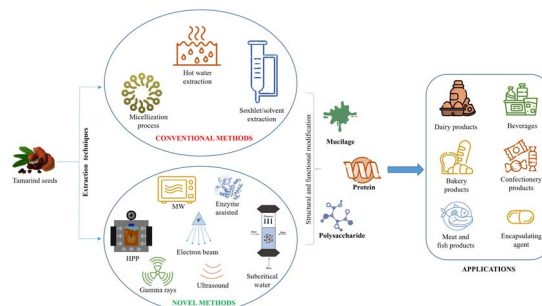
Mahesh Kumar Samota,<sup>\*</sup> Mandeep Rawat, Manpreet Kaur and Diksha Garg



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

M. Geethalaxmi, C. K. Sunil<sup>\*</sup> and N. Venkatachalapathy

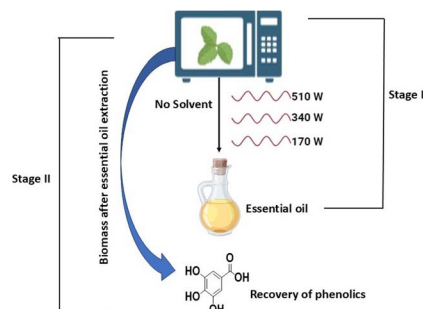


## PAPERS

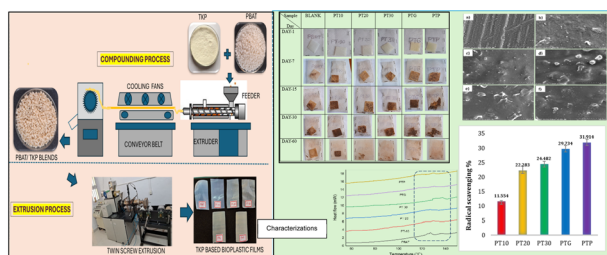
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### A two-stage extraction model for simultaneous extraction of essential oil and phenolics from tulsi leaves: implementing a blended mode microwave hydrodiffusion and gravity (MHG) model

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



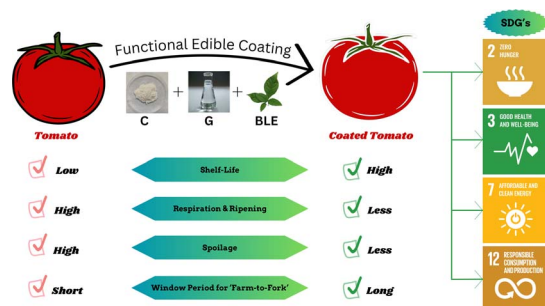
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### Utilization of tamarind kernel powder for the development of bioplastic films: production and characterization

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

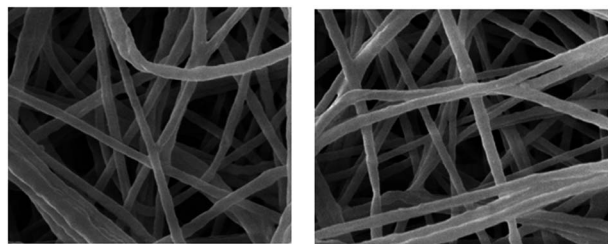
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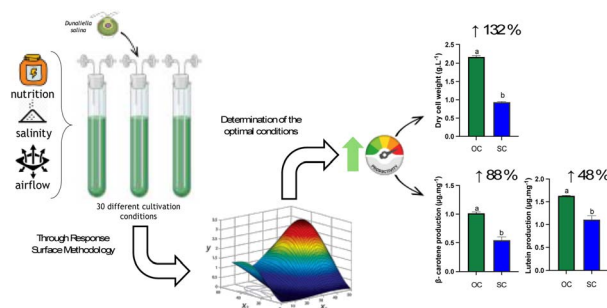
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### Development of highly effective growth strategies aiming at improving the content of carotenoids in *Dunaliella salina* IFDSAL-JY215

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



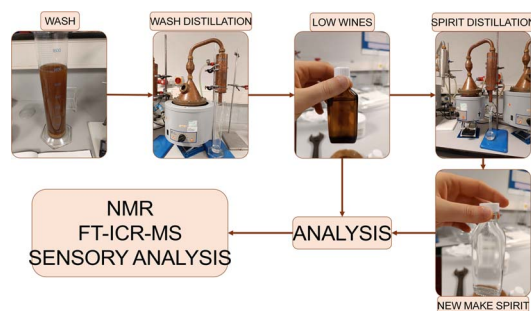


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