

# Sustainable Food Technology

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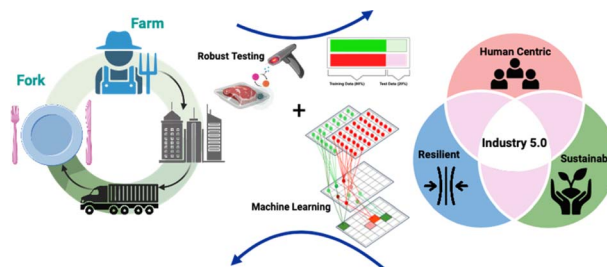
See Pola Goldberg Oppenheimer *et al.*, pp. 10–31. Image reproduced by permission of P. Goldberg Oppenheimer and Debarati Bhowmik from *Sustainable Food Technol.*, 2025, 3, 10.

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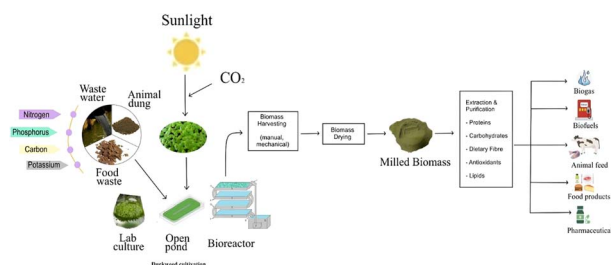


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## Duckweed: exploring its farm-to-fork potential for food production and biorefineries

Anim Ujong, Joncer Naibaho, Soudabeh Ghalamara, Brijesh K. Tiwari, Shay Hanon and Uma Tiwari\*

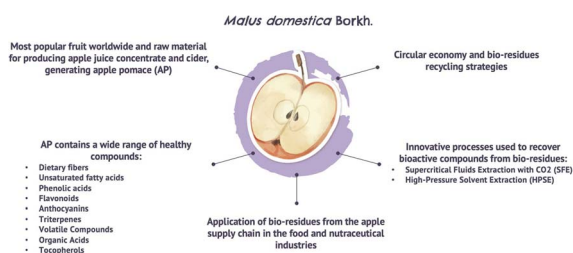


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Liege Aguiar Pascoalino, Lillian Barros, João C. M. Barreira, M. Beatriz P. P. Oliveira and Filipa S. Reis\*

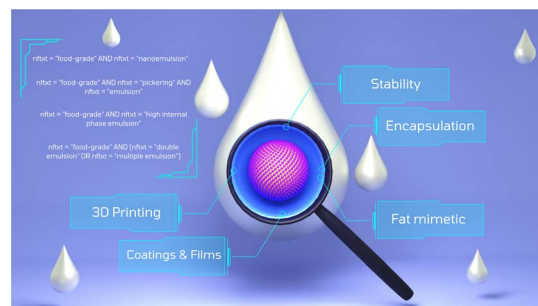
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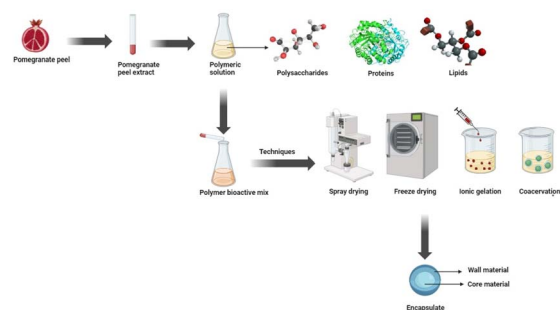
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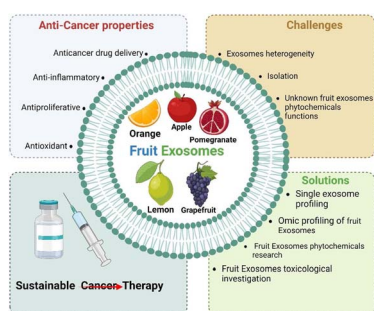
## Recent advances in encapsulation of pomegranate peel extract and combination of wall materials: a review of encapsulation technologies, characterization and applications in the food industry

Rahul P B, Ravindra Kumar Tiwari, Kshirod K. Dash\* and Maanas Sharma\*



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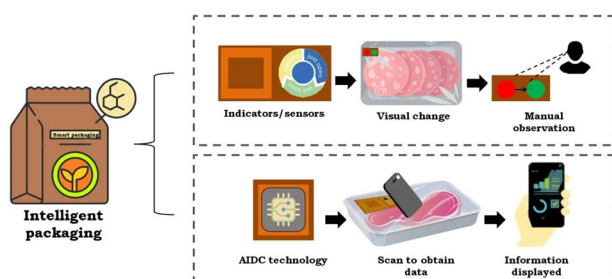
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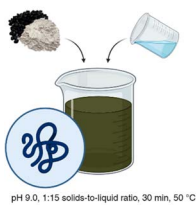
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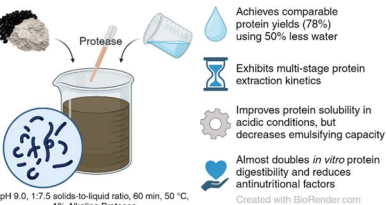
#### Aqueous Extraction Process

Conventional alkaline extraction process used widely in the food industry



#### Enzyme-Assisted Aqueous Extraction Process

Addition of food-grade protease to conventional process enhances protein extractability and modulates functional and biological properties



### Optimizing alkaline and enzymatic extraction of black bean proteins: a comparative study of kinetics, functionality, and nutritional properties

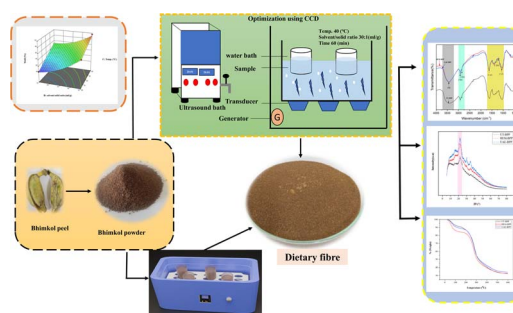
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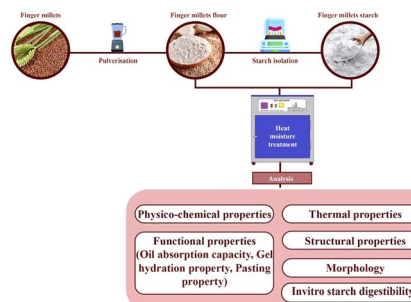
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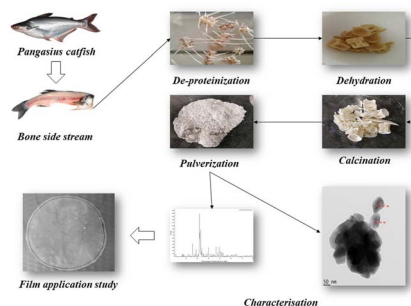
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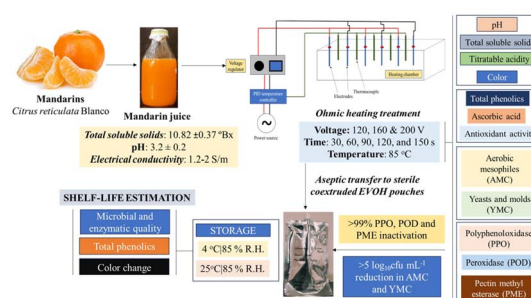
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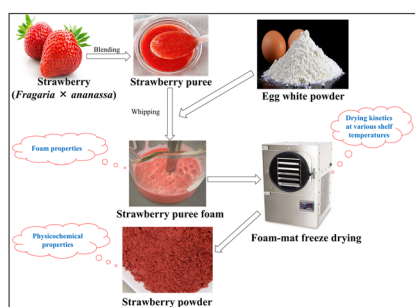
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Somnath Basak, Piyush Thakur and Snehasis Chakraborty\*



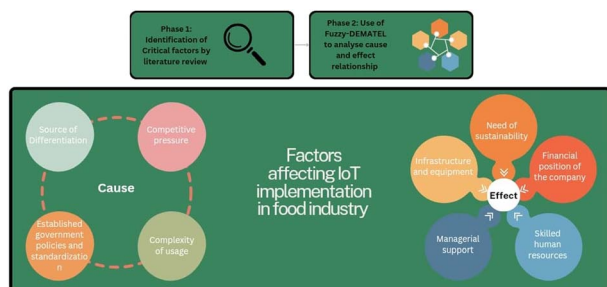
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Zhihao Zhou, Carlos Parra-Escudero, Hengjun Du, Xiaojing Guo, Qi Wang, Hang Xiao\* and Jiakai Lu\*

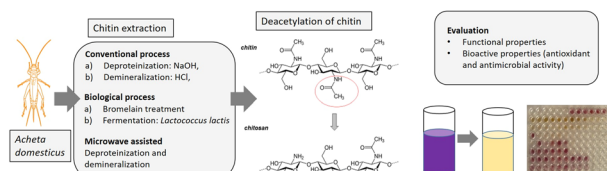
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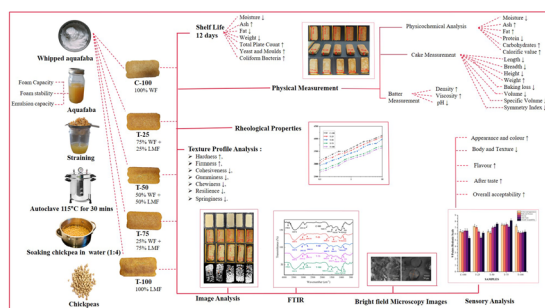
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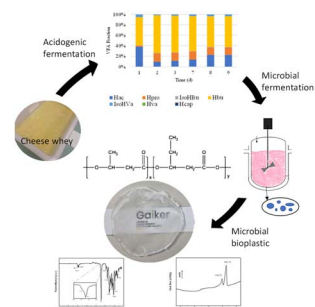
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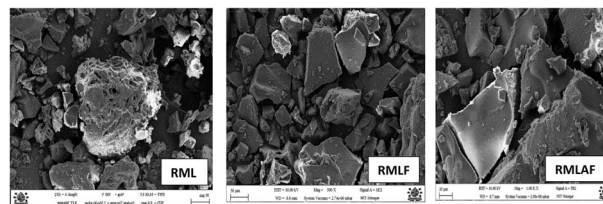
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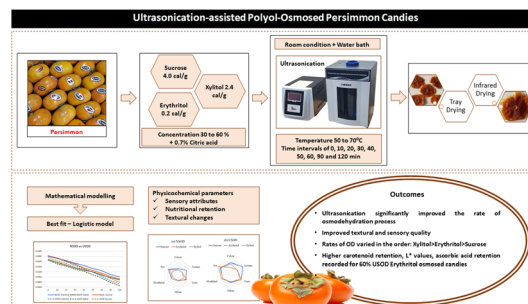
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