

# Sustainable Food Technology

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## IN THIS ISSUE

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### Cover

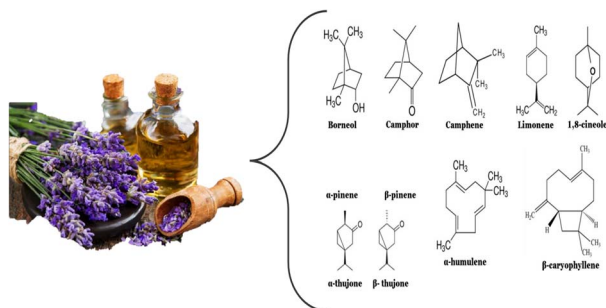
See Jayeeta Bhaumik, Maninder Meenu, and Monika Garg *et al.* pp. 414–424. Image reproduced by permission of Jayeeta Bhaumik and all authors of the article from Sustainable. *Food Technol.*, 2025, 3, 414.

## REVIEWS

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### Lavender essential oils as natural food protectants: myth or a viable substitute?

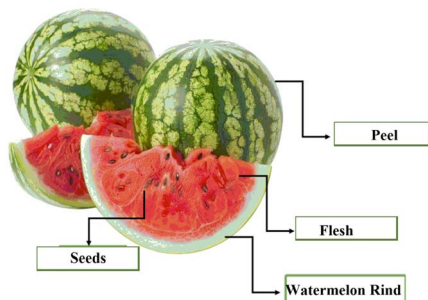
Dheeraj Kumar, Mahesh K. Samota, Somnath Roy, Ana Sanches Silva and Abhay K. Pandey\*



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### Nutritional composition and bioactive potential of watermelon seeds: a pathway to sustainable food and health innovation

Jasia Nissar, Urba Shafiq Sidiqi, Aamir Hussain Dar\* and Ubaida Akbar



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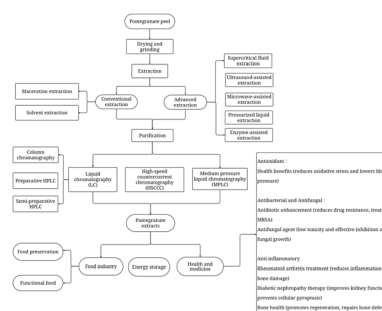
Fundamental questions  
Elemental answers

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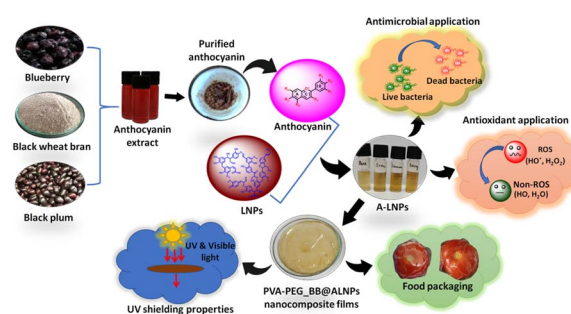


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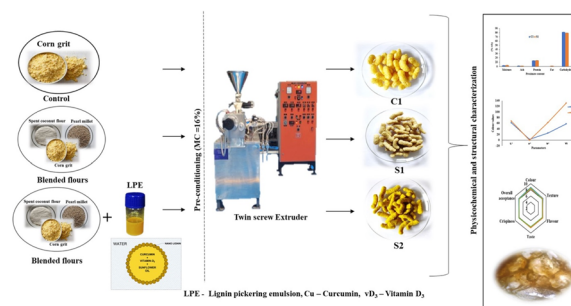
Maninder Meenu,\* Anil Kumar Pujari, Seema Kirar, Mansi, Aniket Thakur, Monika Garg and Jayeeta Bhaumik



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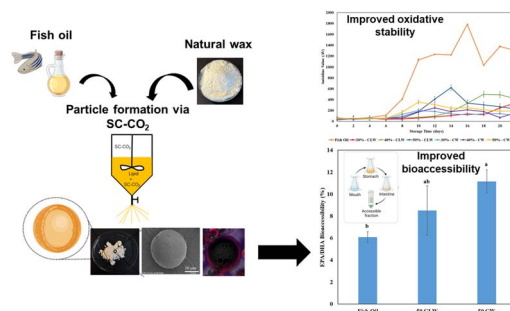
Billu Abraham, Heeba Shakeela, Pavithra Pathrakadavil Ajayan, Charles Brennan, Nitin Mantri, Benu Adhikari\* and Nisha P.\*



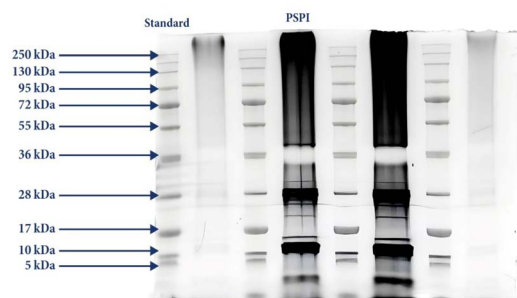
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Purlen Sezer Okur, Deniz Ciftci and Ozan N. Ciftci\*



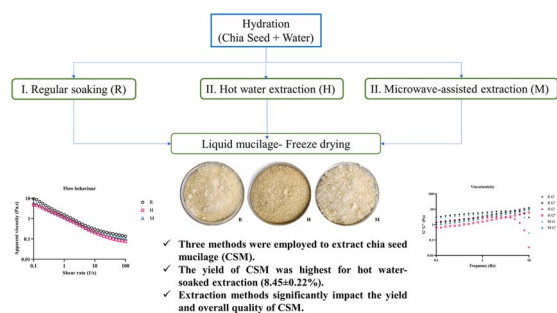
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Mehvish Habib, Sakshi Singh, Narashans Alok Sagar, Sameer Ahmad, Iqra Qureshi, Shumaila Jan, Kulsum Jan and Khalid Bashir\*

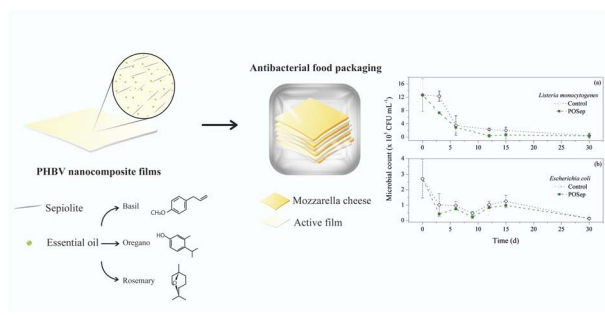
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Qiu Yi Tan, Divyang Solanki, Regis Badin and Sangeeta Prakash\*

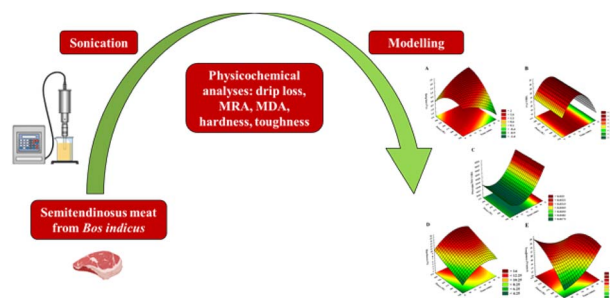
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Renata Cerruti da Costa, Pâmela Rosa Oliveira, Leandro Guarezi Nandi, Daiane Mara Bobermin, Marília Miotto, Ismael Casagrande Bellettini, Janaina da Silva Crespo, Tales da Silva Daitx, Cristiano da Silva Teixeira and Larissa Nardini Carli\*

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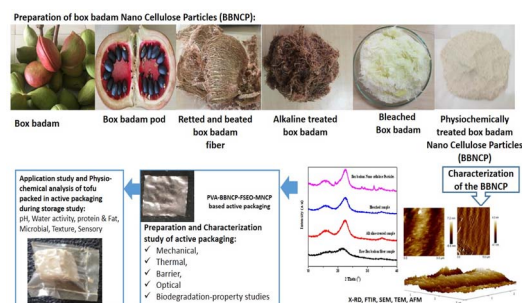
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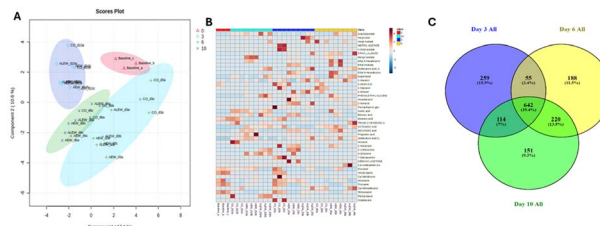
Ramesh Shruthy and Radhakrishnan Preetha\*



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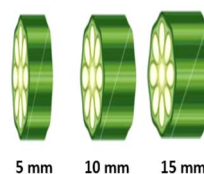
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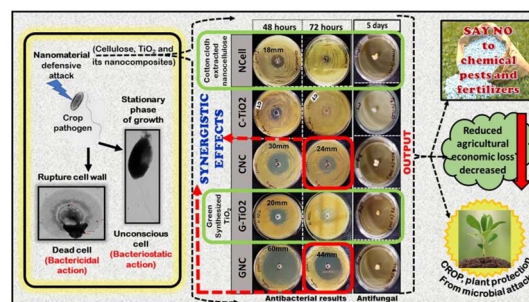
Nnaemeka Nwakuba,\* Nnaemeka Ezeanya, Ibiba Taiwo Horsfall, Victor Okafor, Chibuike Ononogbo, Macmanus Ndukwu, Marlin Simo-Tagne and Sabbas Asoegwu



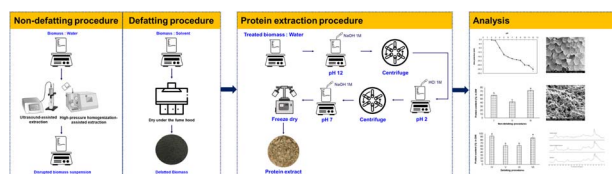
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Chhavi Sharma, Archana Rana, Amit Kumar Kesharwani, Dinesh Singh,\* Ritu Srivastava and Shailesh Narain Sharma\*



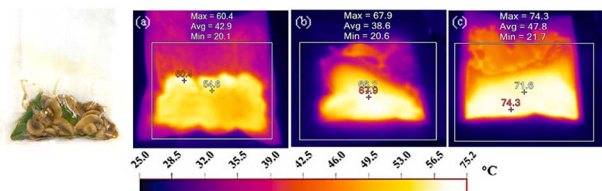
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### Comparison of extraction methods to obtain high-purity protein concentrate from green microalgae *Nannochloropsis oceanica*

Thi Phuong Linh Le,\* Jayani Samarathunga, Max Gabard, Katrina Strazdins, Jeroen Rens and Benu Adhikari\*

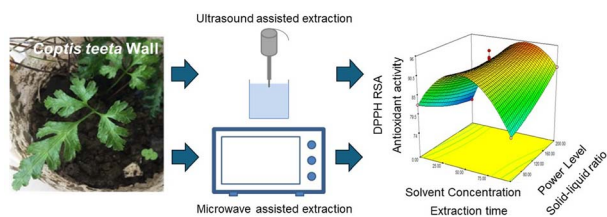
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Mengqi Huang, Guoqiang Zhang, Wuyue Li and Jicheng Xu\*

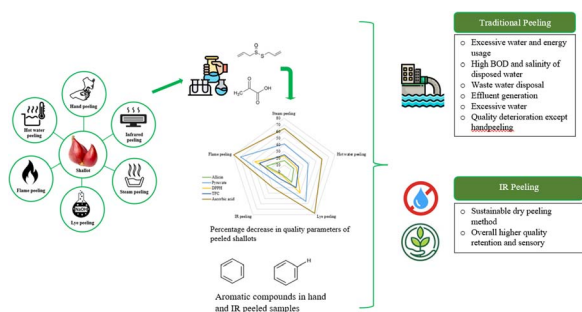
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Lopamudra Sarma, Falguni Patra, Pallab Kumar Borah, Sunil Meena and Raj Kumar Duary\*

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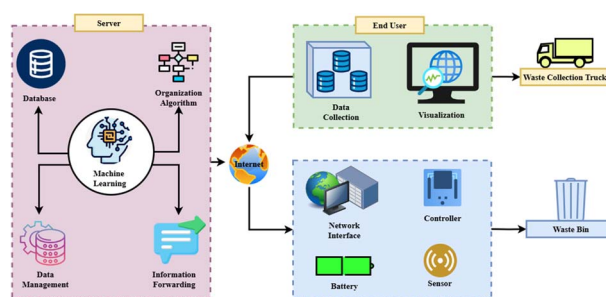
Deepika Sakthivel, Min Wu and P. P. Sutar\*



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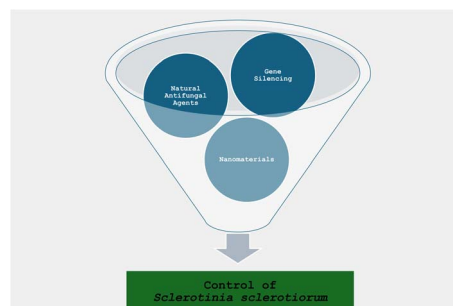
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Timothy O. Ajiboye,\* H. G. Visser, E. Erasmus and M. Schutte-Smith



## EXPRESSION OF CONCERN

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## Expression of concern: Protein complexations and amyloid fibrilization as novel approaches to improve techno-functionality of plant-based proteins

Zakir Showkat Khan,\* Shubham Mandliya, Shweta Suri, Seerat Bhinder, Pintu Choudhary, Shreya Mandal, Narender Kumar Chandla, Koyel Kar, Ömer Said Toker, Slim Smaoui, Mohamad Sayeed Bhat, Hari Niwas Mishra, Navdeep Singh Sodhi, Bhavnita Dhillon and Thameed Aijaz

