

Sustainable Food Technology

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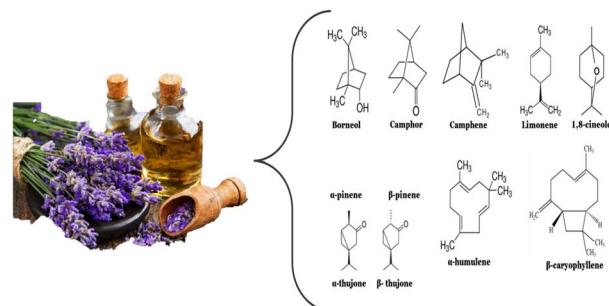
See Jayeeta Bhaumik, Maninder Meenu, and Monika Garg *et al.* pp. 414–424. Image reproduced by permission of Jayeeta Bhaumik and all authors of the article from *Sustainable. Food Technol.*, 2025, 3, 414.

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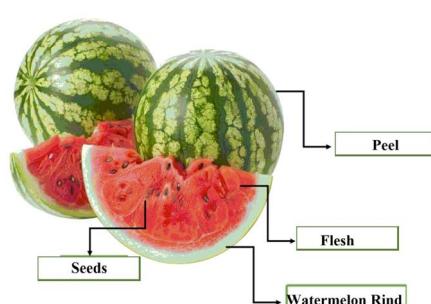
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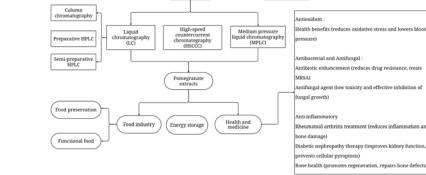
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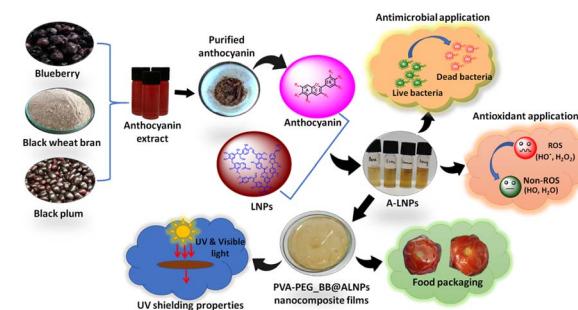


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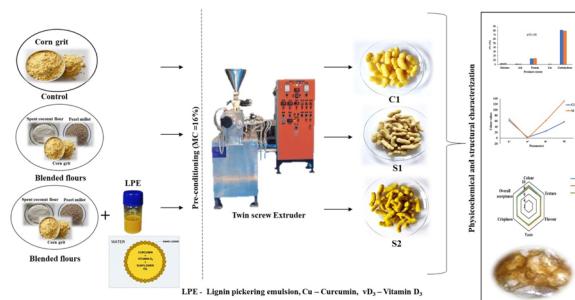
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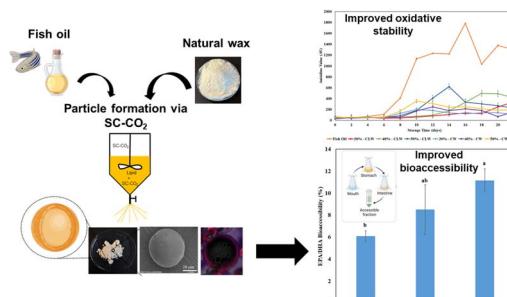
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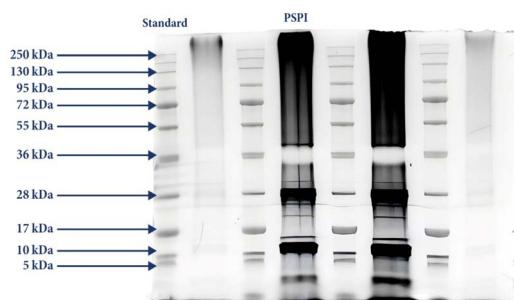
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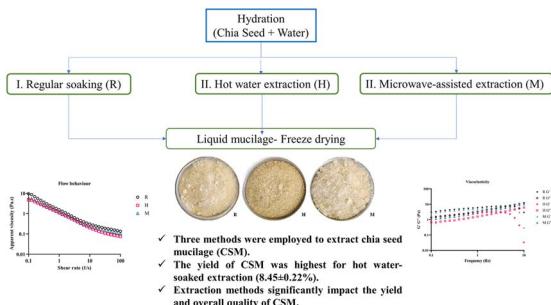
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Mehvish Habib, Sakshi Singh, Narashans Alok Sagar, Sameer Ahmad, Iqra Qureshi, Shumaila Jan, Kulsum Jan and Khalid Bashir*

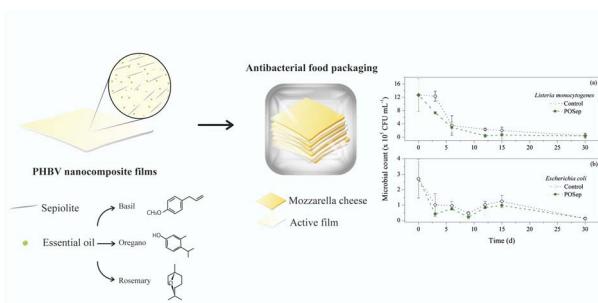
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Qiu Yi Tan, Divyang Solanki, Regis Badin and Sangeeta Prakash*

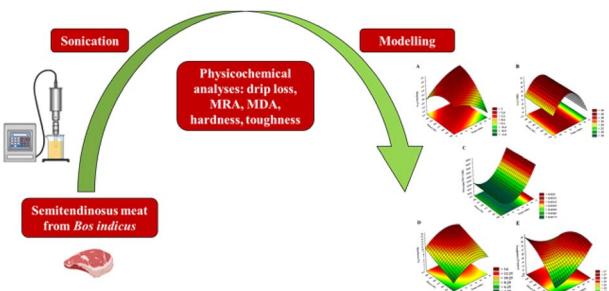
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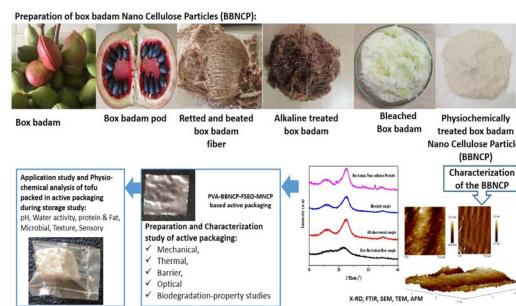


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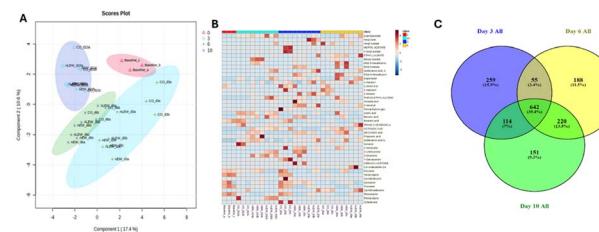
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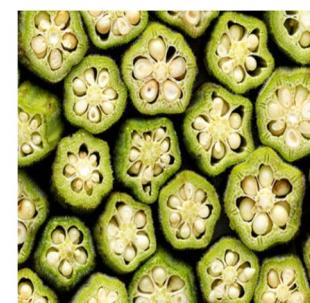
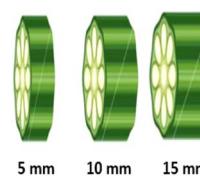
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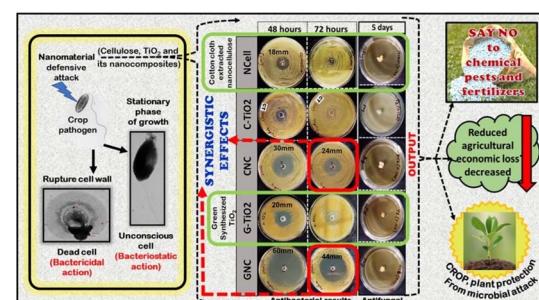
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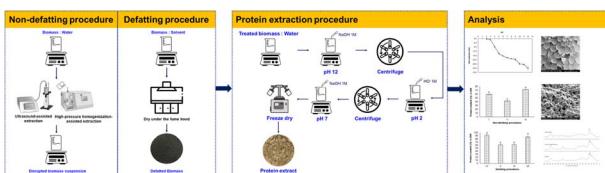
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Chhavi Sharma, Archana Rana, Amit Kumar Kesharwani, Dinesh Singh,* Ritu Srivastava and Shailesh Narain Sharma*



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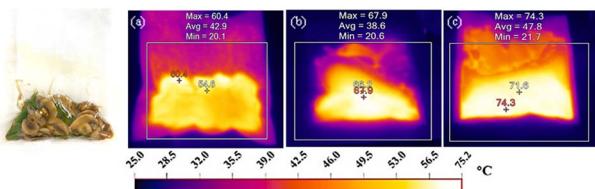
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Thi Phuong Linh Le,* Jayani Samaratunga, Max Gabard, Katrina Strazdins, Jeroen Rens and Benu Adhikari*

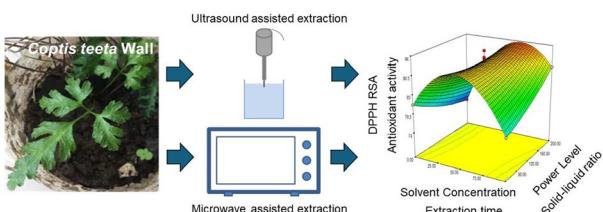
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Mengqi Huang, Guoqiang Zhang, Wuyue Li and Jicheng Xu*

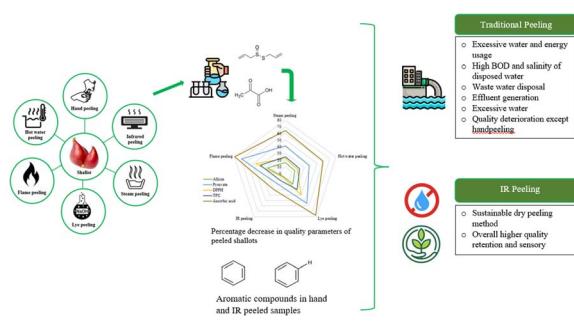
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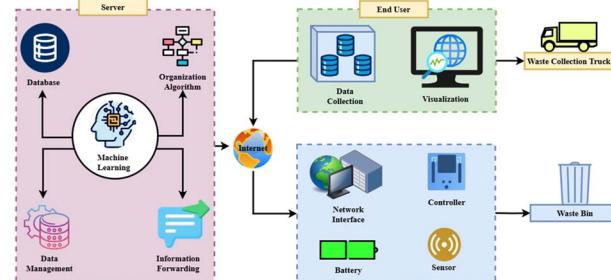


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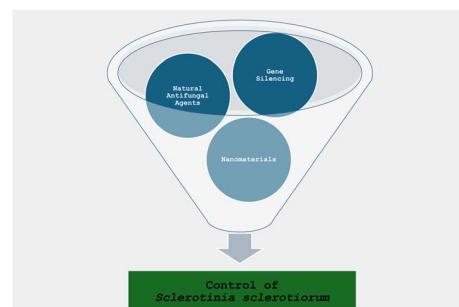
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Expression of concern: Protein complexations and amyloid fibrilization as novel approaches to improve techno-functionality of plant-based proteins

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