

# Sustainable Food Technology

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## IN THIS ISSUE

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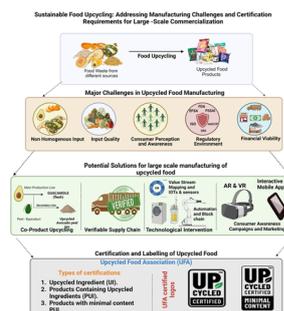
**Cover**  
See Christina Dorado *et al.*, pp. 665–676. Image reproduced by permission of Sandra Matlack, Dr. Christina Dorado and Wei Zhao from Sustainable. *Food Technol.*, 2025, 3, 665.

## REVIEW

648

### Sustainable food upcycling: perspectives on manufacturing challenges and certification requirements for large-scale commercialization

Arige Nikhil Swaraj, Jeyan Arthur Moses and Loganathan Manickam\*

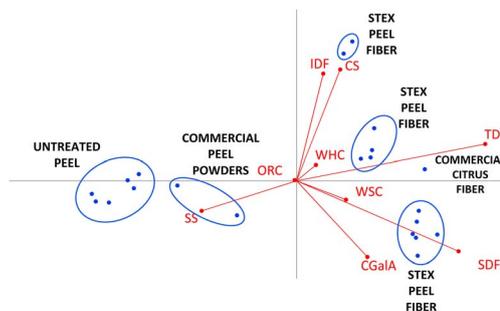


## PAPERS

665

### Properties of steam exploded orange peel fiber as compared to commercial citrus fiber and peel powders

Christina Dorado,\* Wei Zhao, Dave Wood and Anne Plotto



# Environmental Science: Atmospheres

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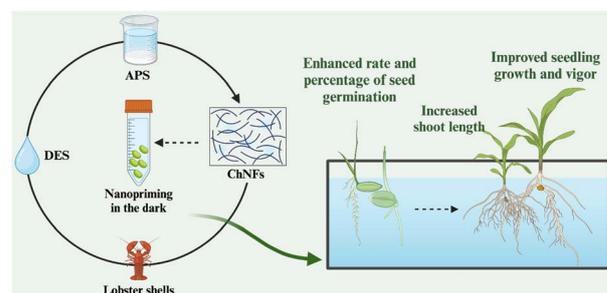
Fundamental questions  
Elemental answers



677

### Chitin nanofibers derived from deep eutectic solvent extraction and ammonium persulfate oxidation as a seed nanopriming agent for microgreen growth enhancement

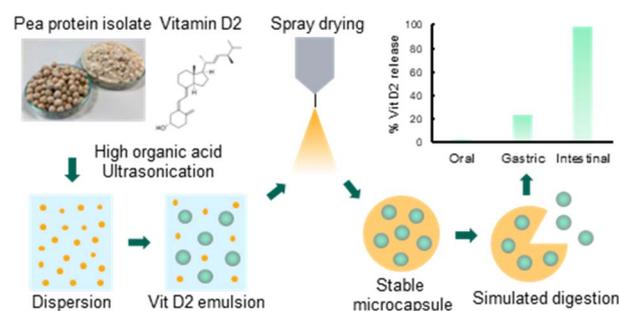
Honglin Zhu, Sunni Chen, Jingyi Xue, Ruiqi Wang, Xinhao Wang, Zhenlei Xiao\* and Yangchao Luo\*



689

### Digestibility and enteric release achieved with microencapsulates made from emulsion-templated plant proteins

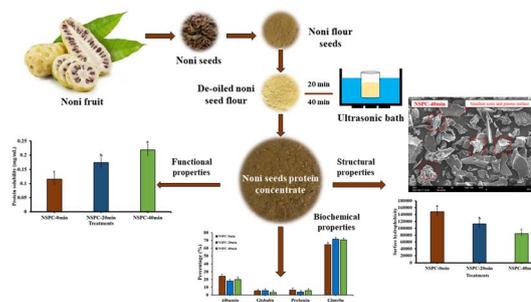
Luke Wayne Browning,\* Huafu Wang, James Ward Taylor, Pete Wilde, Marc Rodriguez-Garcia, Lynette Anne Makins Holland and Tuomas P. J. Knowles



700

### High-intensity ultrasound affects the physicochemical, structural and functional properties of proteins recovered from noni (*Morinda citrifolia*) seeds

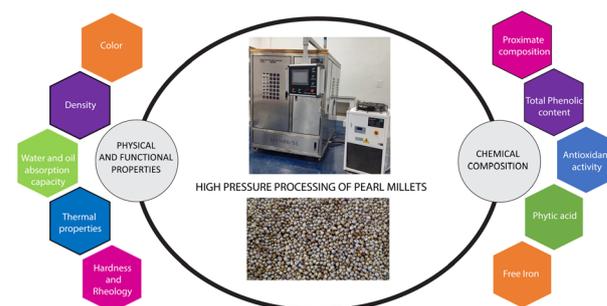
Kevin Ulises López-Mártir, José Armando Ulloa,\* Judith Esmeralda Urías-Silvas, Petra Rosas-Ulloa and Blanca Estela Ulloa-Rangel



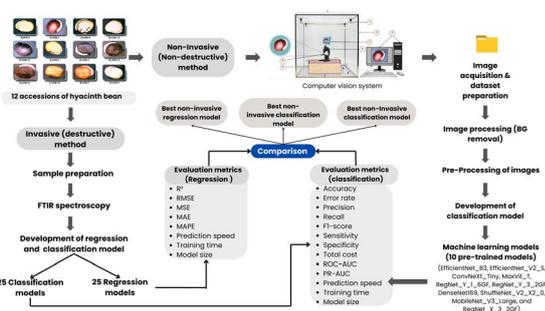
714

### Effect of high-pressure soaking on the physicochemical, nutritional, and techno-functional properties of pearl millets

P. Himashree and R. Mahendran\*



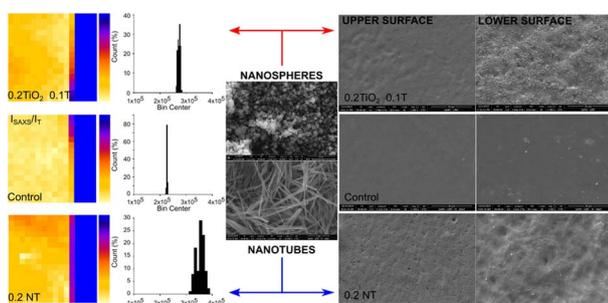
725



## Advanced machine learning techniques for hyacinth bean identification using infrared spectroscopy and computer vision

Pratik Madhukar Gorde, Poonam Singha and Sushil Kumar Singh\*

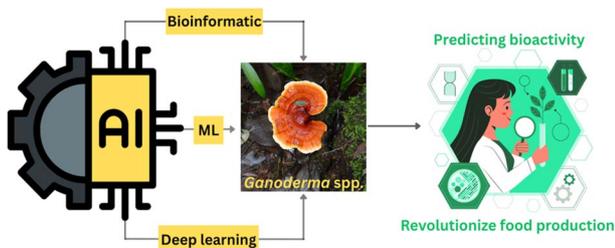
743



## The effect of nanoreinforcement geometry on the physical and structural properties of whey protein concentrate/omega-3 rich oil/TiO<sub>2</sub> nanocomposite films

Lina María Rodríguez Pineda, Dritan Siliqi, Virginia Borroni, Lucas Guz, Francesco Scattarella, Cinzia Giannini, Roberto Jorge Candal, Davide Altamura\* and María Lidia Herrera\*

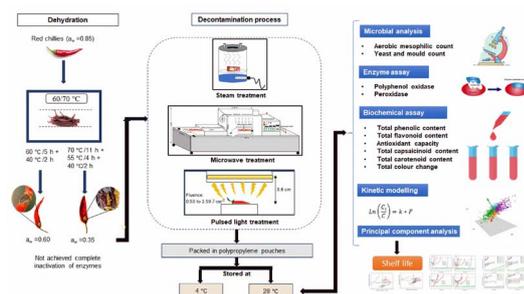
759



## Artificial intelligence-driven innovation in *Ganoderma* spp.: potentialities of their bioactive compounds as functional foods

Sonali Khanal, Aman Sharma, Manjusha Pillai, Pratibha Thakur, Ashwani Tapwal, Vinod Kumar, Rachna Verma and Dinesh Kumar\*

776



## Extending the shelf life of red chilies (*Capsicum annuum*): exploring steam, microwave, and pulsed light treatments under different storage conditions

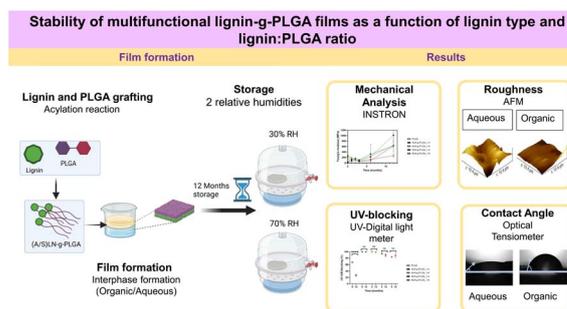
Kosana Pravallika and Snehasis Chakraborty\*



799

## Stability of multifunctional lignin-g-PLGA films as a function of lignin type and lignin : PLGA ratio

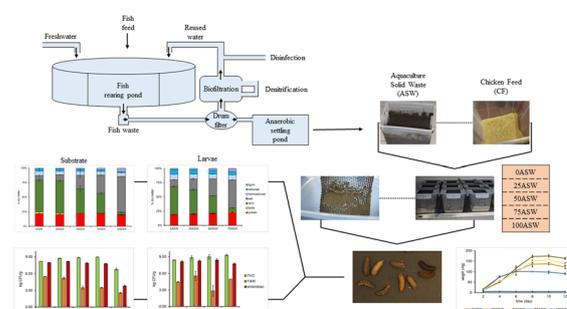
Omar Mendez, Carlos E. Astete, Rafael Cueto, Alvaro Garcia, Jessica R. Eberhard, Fannyuy V. Kewir, Kevin Hoffseth and Cristina M. Sabliov\*



811

## Insect-mediated valorisation of anaerobically digested aquaculture waste: bioconversion performances, nutritional composition and microbial safety of black soldier fly larvae

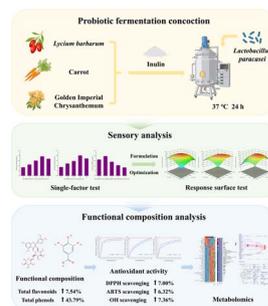
Giacomo Rossi, Shikha Ojha, Julia Hankel and Oliver K. Schlüter\*



822

## A novel concoction method of Chinese medicinal and edible plants: probiotic fermentation, sensory and functional composition analysis

Zhengxu An, Tong Ye, Junwei Yu, Hongjun Wu, Peirong Niu, Xiaobo Wei, Huiyan Liu\* and Haitian Fang\*



837

## Enhancing nutritional value through semi-solid fermentation of quinoa and mango–orange juice: a sustainable approach to food processing

Bordoni Antonella, Rossetti Luciana, Rizzo Sergio Aníbal, Dhuique-Mayer Claudie, Bárcena Nadia and Descalzo Adriana María\*

