

Sustainable Food Technology

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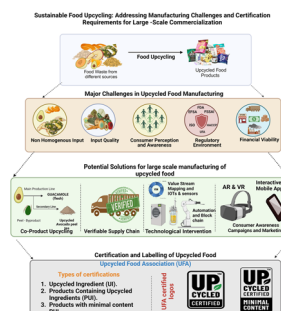
See Christina Dorado *et al.*, pp. 665–676. Image reproduced by permission of Sandra Matlack, Dr. Christina Dorado and Wei Zhao from Sustainable *Food Technol.*, 2025, 3, 665.

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

Arige Nikhil Swaraj, Jeyan Arthur Moses and Loganathan Manickam*

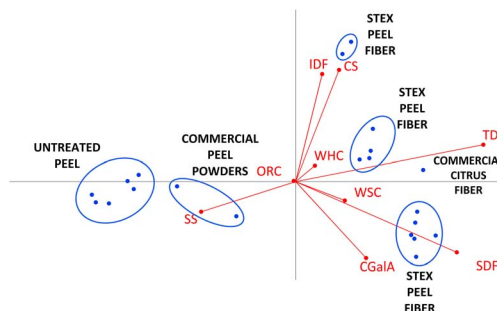


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Properties of steam exploded orange peel fiber as compared to commercial citrus fiber and peel powders

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



Environmental Science: Atmospheres

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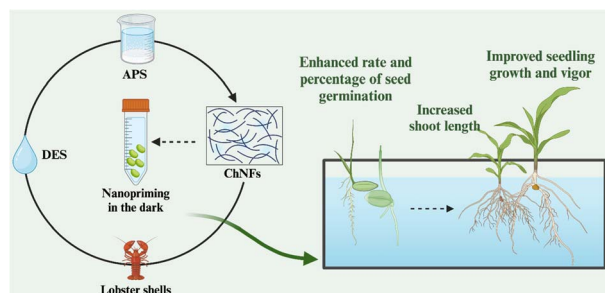
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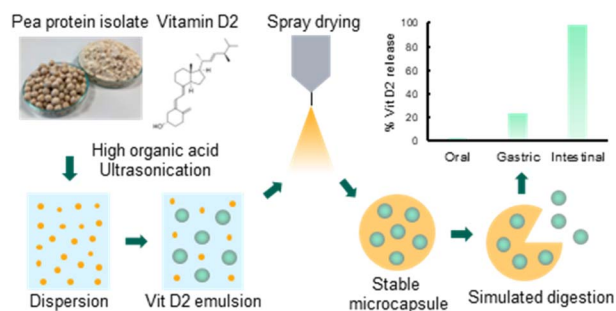
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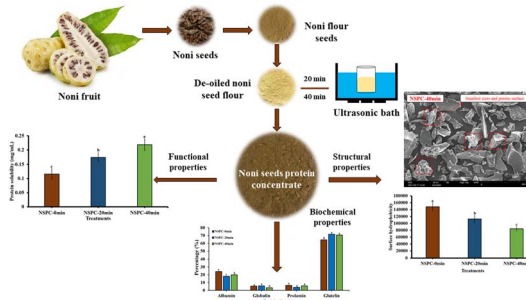
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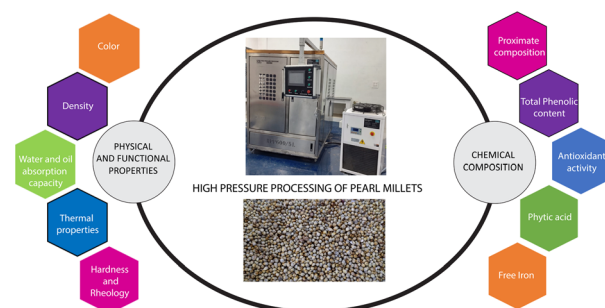
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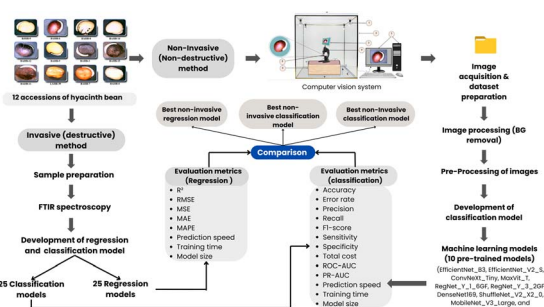
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P. Himashree and R. Mahendran*



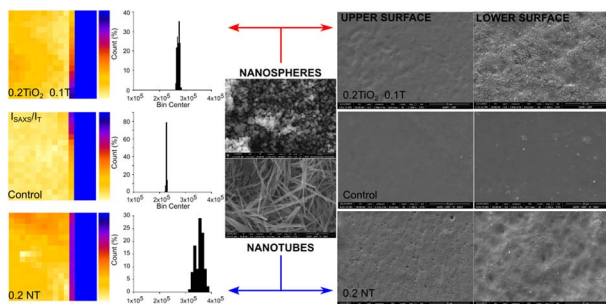
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Pratik Madhukar Gorde, Poonam Singha and Sushil Kumar Singh*

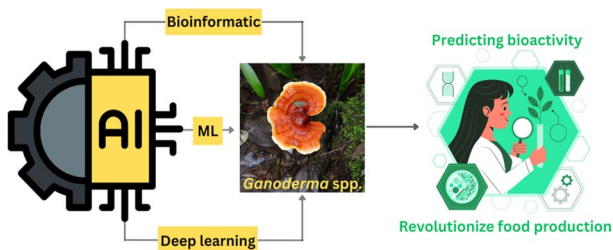
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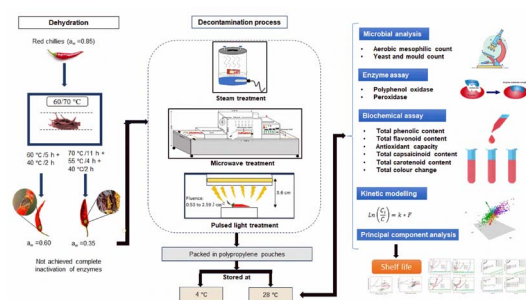
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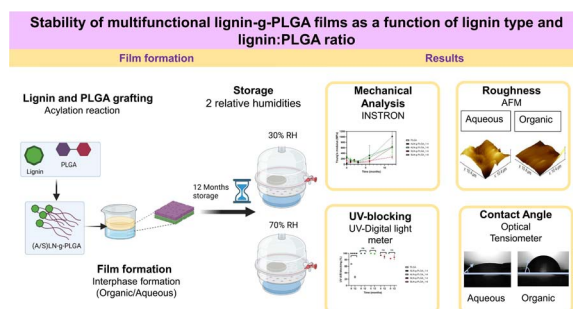
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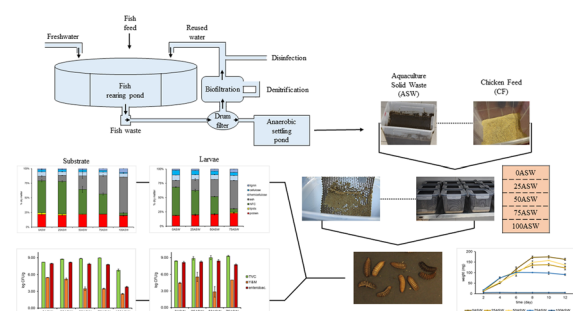
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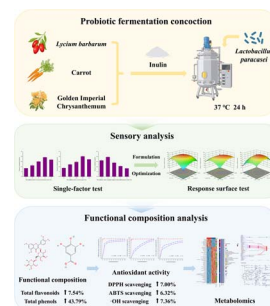
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