## Sustainable Food Technology

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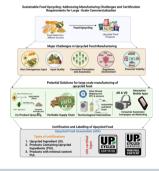
#### Cover

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.

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

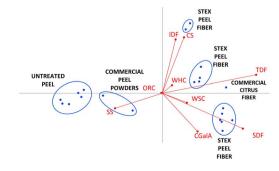
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Christina Dorado,\* Wei Zhao, Dave Wood and Anne Plotto







# Environmental Science: Atmospheres

Connecting communities and inspiring new ideas

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Fundamental questions Elemental answers

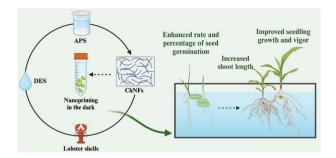


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Chitin nanofibers derived from deep eutectic solvent extraction and ammonium persulfate oxidation as a seed nanopriming agent for microgreen growth enhancement

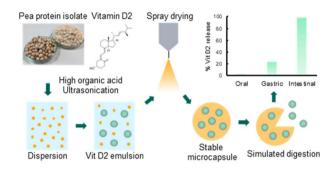
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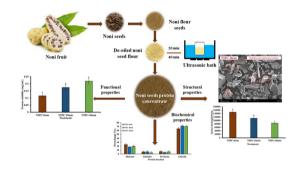
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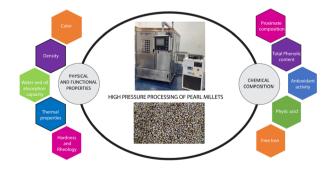
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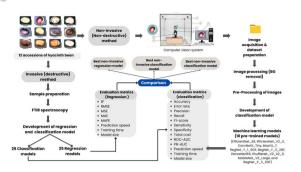
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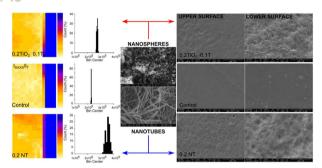
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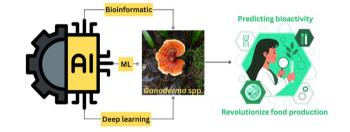
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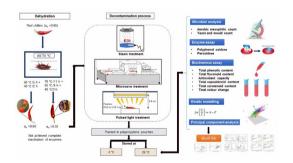
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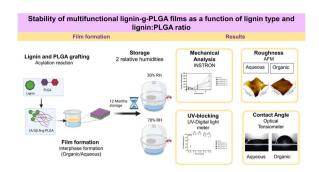
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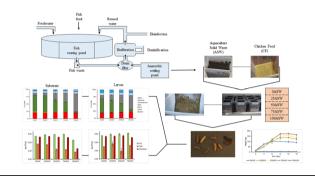
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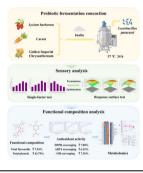
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