

Sustainable Food Technology

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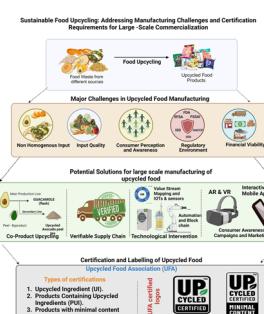
See Christina Dorado *et al.*, pp. 665–676. Image reproduced by permission of Sandra Matlack, Dr. Christina Dorado and Wei Zhao from *Sustainable. Food Technol.*, 2025, 3, 665.

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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*

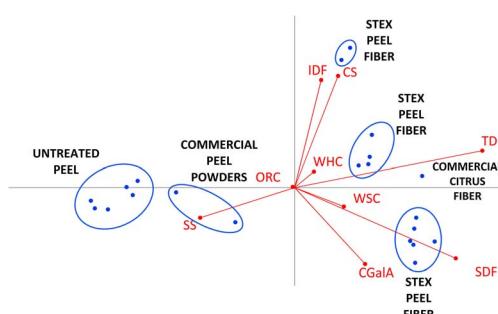


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Properties of steam exploded orange peel fiber as compared to commercial citrus fiber and peel powders

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



Environmental Science: Atmospheres



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Fundamental questions
Elemental answers

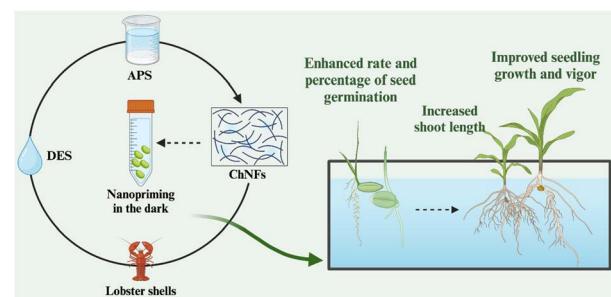


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Chitin nanofibers derived from deep eutectic solvent extraction and ammonium persulfate oxidation as a seed nanoprimer agent for microgreen growth enhancement

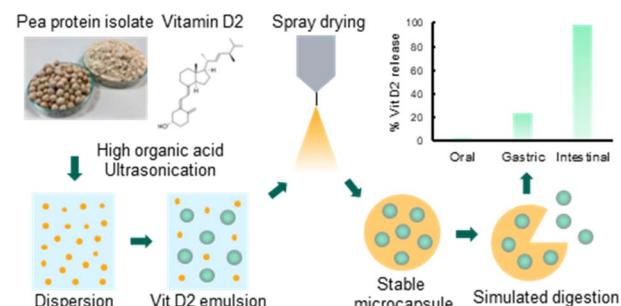
Honglin Zhu, Sunni Chen, Jingyi Xue, Ruiqi Wang, Xinhao Wang, Zhenlei Xiao* and Yangchao Luo*



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

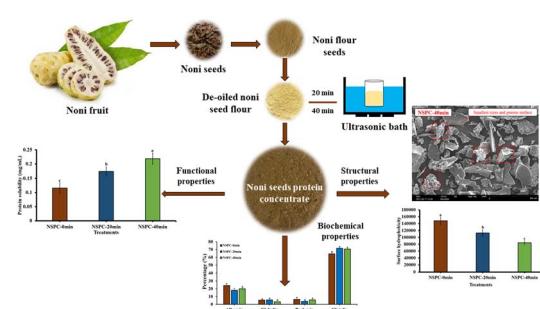
Luke Wayne Browning,* Huafu Wang, James Ward Taylor, Pete Wilde, Marc Rodriguez-Garcia, Lynette Anne Makins Holland and Tuomas P. J. Knowles



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

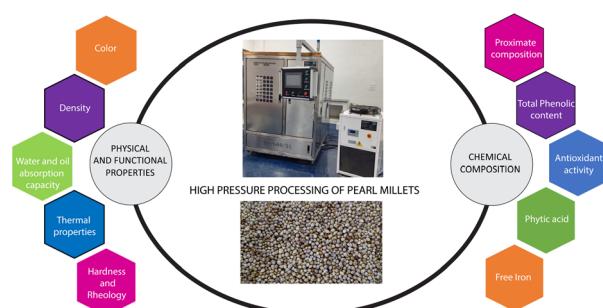
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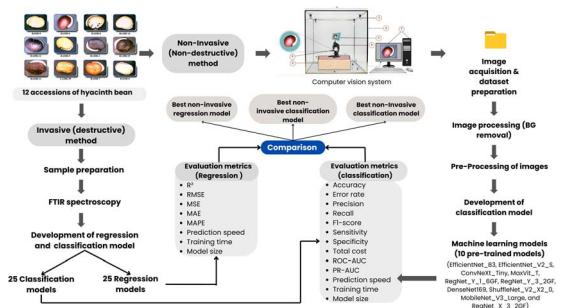
Effect of high-pressure soaking on the physicochemical, nutritional, and techno-functional properties of pearl millets

P. Himashree and R. Mahendran*



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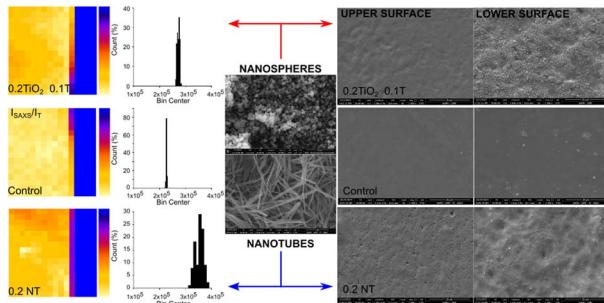
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Advanced machine learning techniques for hyacinth bean identification using infrared spectroscopy and computer vision

Pratik Madhukar Gorde, Poonam Singha and Sushil Kumar Singh*

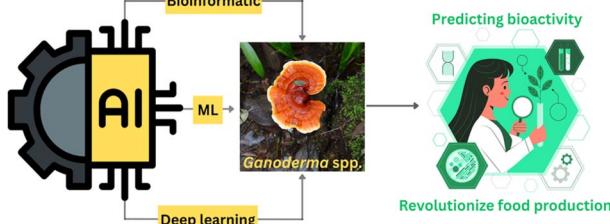
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Lina María Rodríguez Pineda, Dritan Siliqi, Virginia Borroni, Lucas Guz, Francesco Scattarella, Cinzia Giannini, Roberto Jorge Candal, Davide Altamura* and María Lidia Herrera*

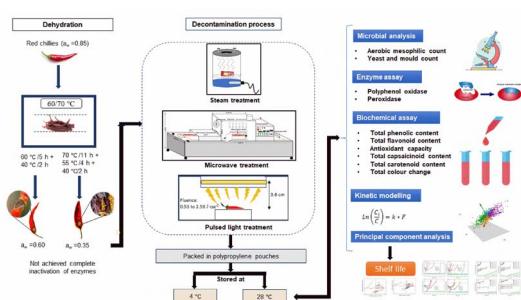
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Kosana Pravallika and Snehasis Chakraborty*



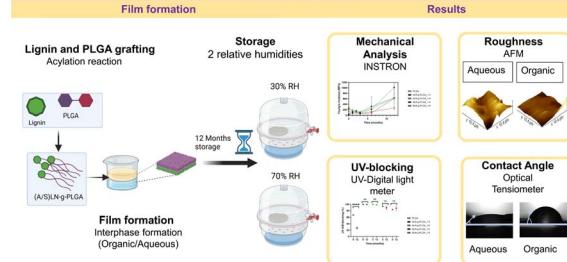
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Stability of multifunctional lignin-g-PLGA films as a function of lignin type and lignin : PLGA ratio

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

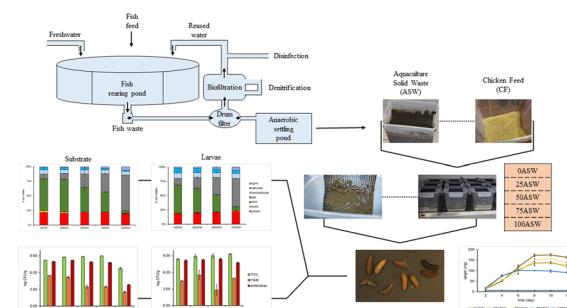
Stability of multifunctional lignin-g-PLGA films as a function of lignin type and lignin : PLGA ratio



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

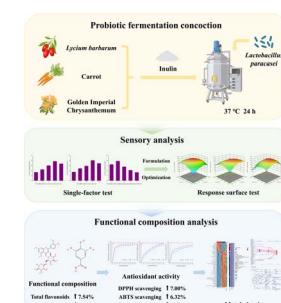
Giacomo Rossi, Shikha Ojha, Julia Hankel and Oliver K. Schlüter*



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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*



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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 Cláudie, Bárcena Nadia and Descalzo Adriana María*

