

Sustainable Food Technology

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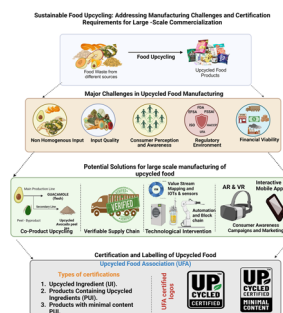
Cover
See Christina Dorado *et al.*, pp. 665–676. Image reproduced by permission of Sandra Matlack, Dr. Christina Dorado and Wei Zhao from Sustainable. *Food Technol.*, 2025, 3, 665.

REVIEW

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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*

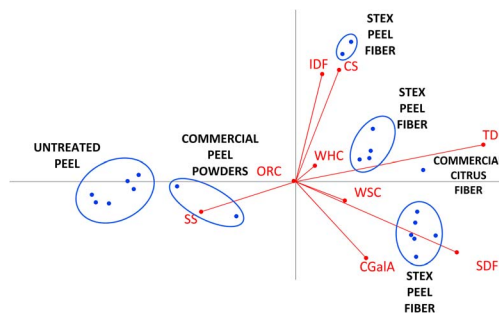


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Properties of steam exploded orange peel fiber as compared to commercial citrus fiber and peel powders

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



Environmental Science: Atmospheres

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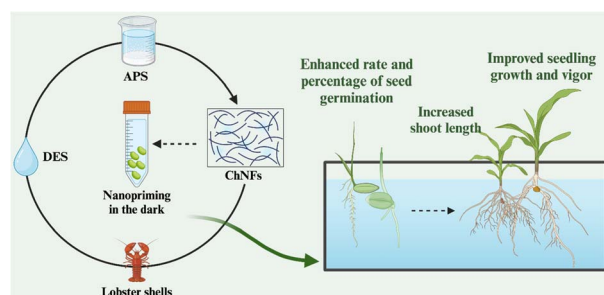
Fundamental questions
Elemental answers



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

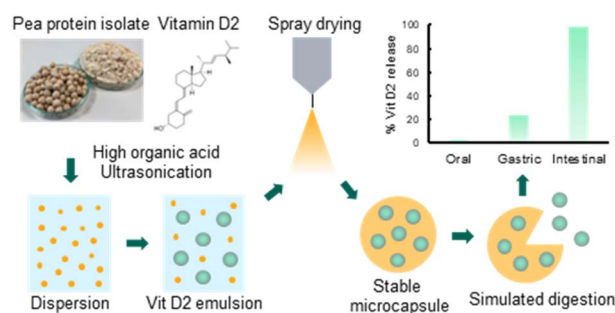
Honglin Zhu, Sunni Chen, Jingyi Xue, Ruiqi Wang, Xinhao Wang, Zhenlei Xiao* and Yangchao Luo*



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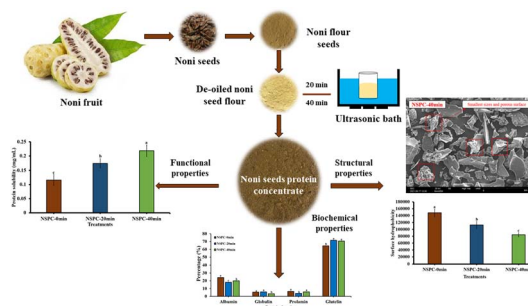
Luke Wayne Browning,* Huafu Wang, James Ward Taylor, Pete Wilde, Marc Rodriguez-Garcia, Lynette Anne Makins Holland and Tuomas P. J. Knowles



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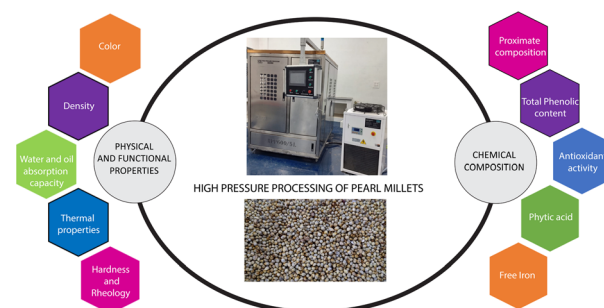
Kevin Ulises López-Mártir, José Armando Ulloa,* Judith Esmeralda Urías-Silvas, Petra Rosas-Ulloa and Blanca Estela Ulloa-Rangel



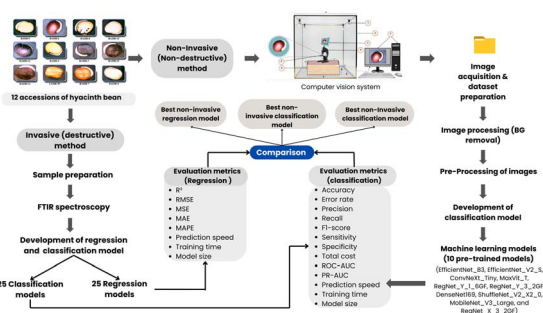
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Effect of high-pressure soaking on the physicochemical, nutritional, and techno-functional properties of pearl millets

P. Himashree and R. Mahendran*



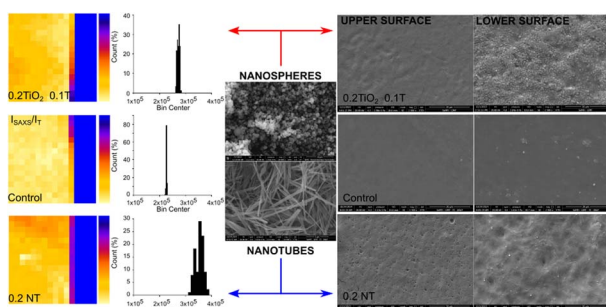
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Advanced machine learning techniques for hyacinth bean identification using infrared spectroscopy and computer vision

Pratik Madhukar Gorde, Poonam Singha and Sushil Kumar Singh*

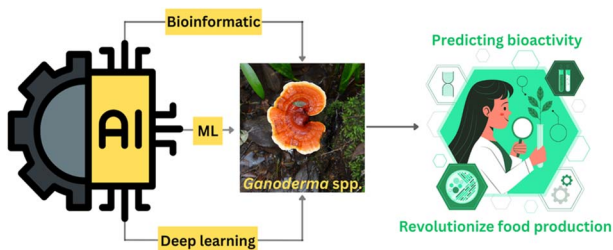
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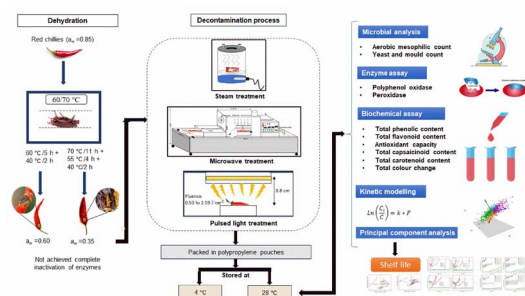
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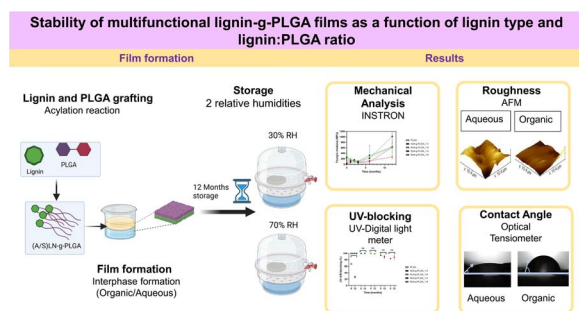
Kosana Pravallika and Snehasis Chakraborty*



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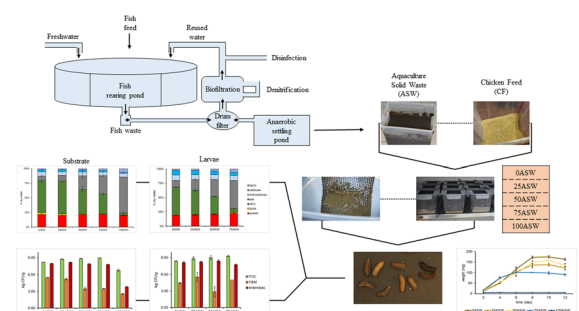
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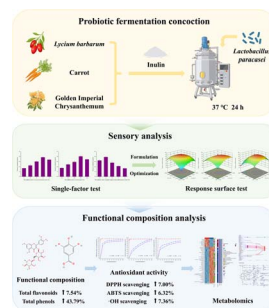
Giacomo Rossi, Shikha Ojha, Julia Hankel and Oliver K. Schlüter*



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



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

