

# Sustainable Food Technology

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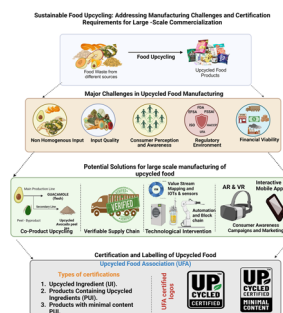
**Cover**  
See Christina Dorado *et al.*, pp. 665–676. Image reproduced by permission of Sandra Matlack, Dr. Christina Dorado and Wei Zhao from Sustainable. *Food Technol.*, 2025, 3, 665.

## 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\*

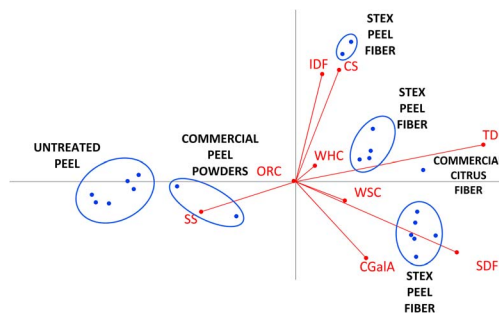


## PAPERS

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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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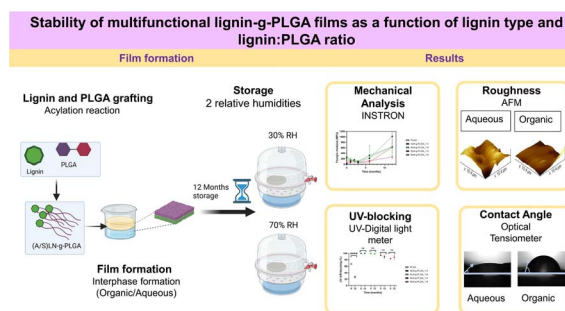




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## Stability of multifunctional lignin-g-PLGA films as a function of lignin type and lignin : PLGA ratio

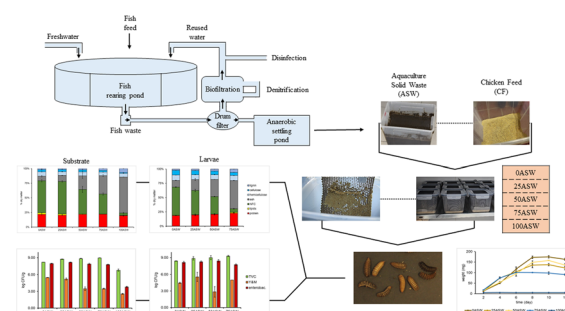
Omar Mendez, Carlos E. Astete, Rafael Cueto, Alvaro Garcia, Jessica R. Eberhard, Fannyuy V. Kewir, Kevin Hoffseth and Cristina M. Sabliov\*



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

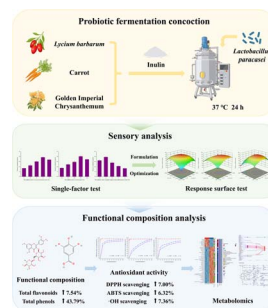
Giacomo Rossi, Shikha Ojha, Julia Hankel and Oliver K. Schlüter\*



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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 Claudie, Bárcena Nadia and Descalzo Adriana María\*

