

Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 3(4) 849–1236 (2025)



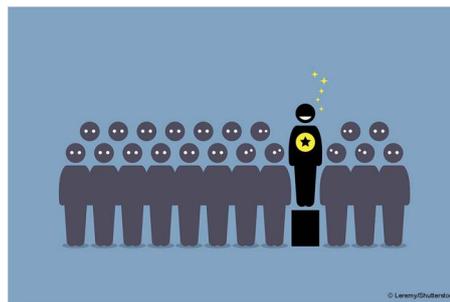
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See Peter R. Gracey and Elad Tako, pp. 861–874. Image reproduced by permission of Elad Tako from *Sustainable Food Technol.*, 2025, 3, 861.

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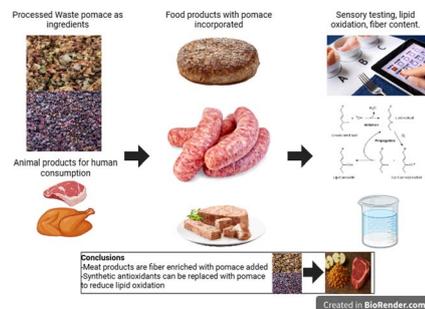


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Peter R. Gracey and Elad Tako*



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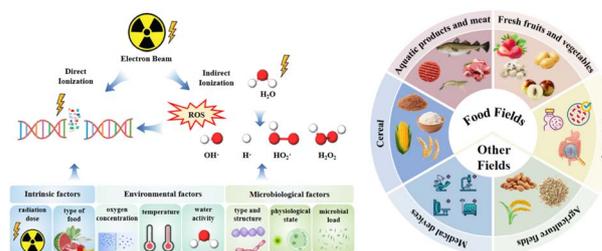
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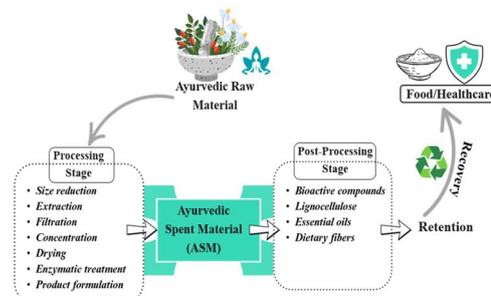
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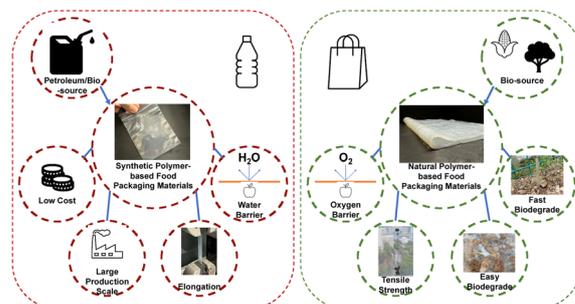
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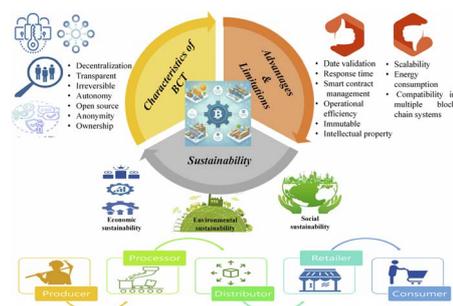
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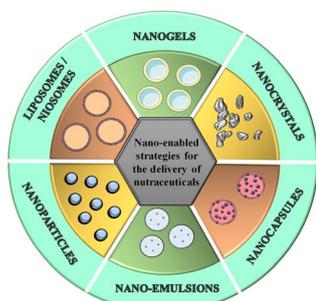
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Devraj V. Rajput, Pavankumar R. More, Preeti A. Adhikari and Shalini S. Arya*



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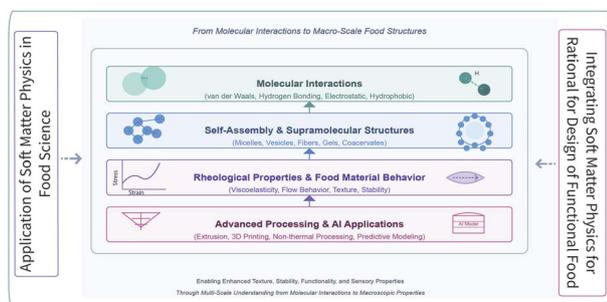
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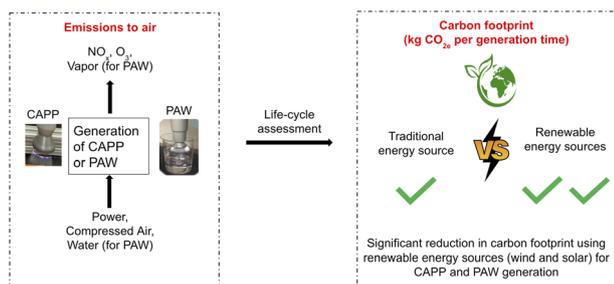


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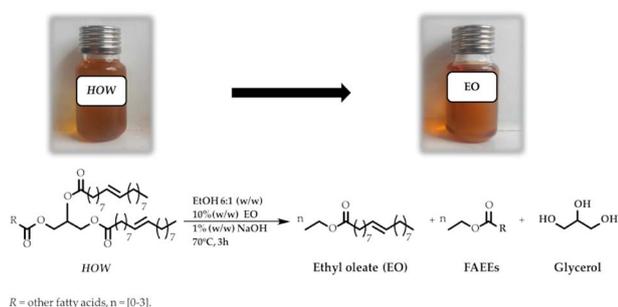
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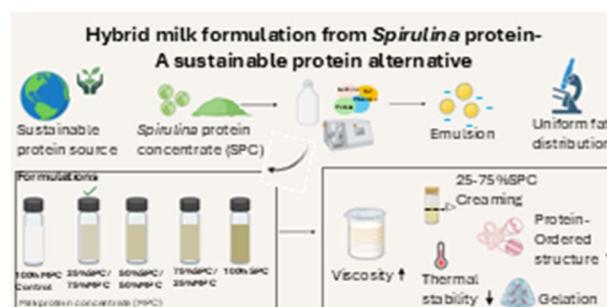
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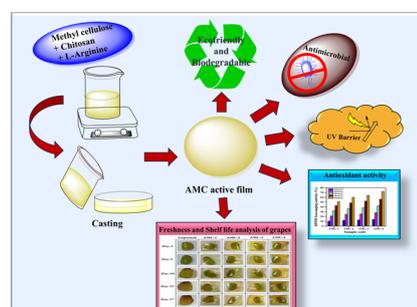
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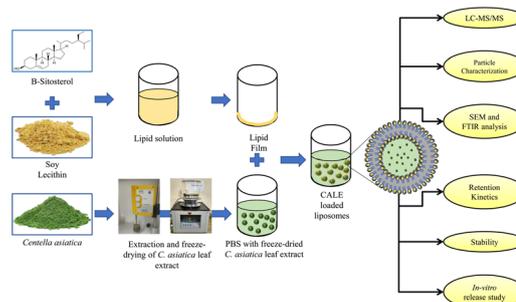
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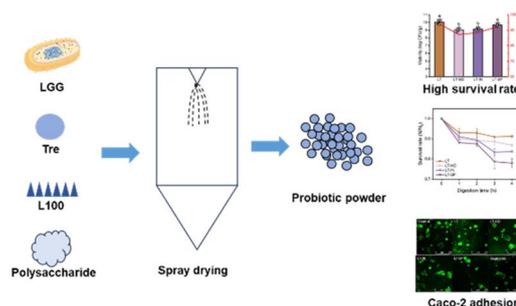
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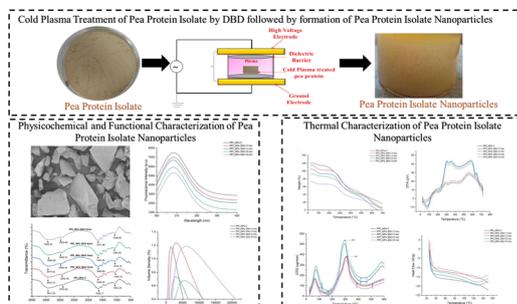
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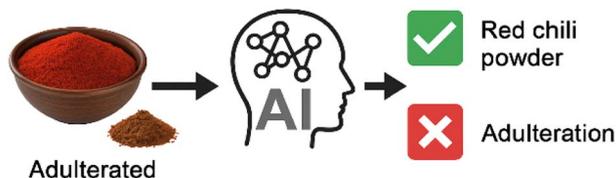
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Srutee Rout* and Prem Prakash Srivastav

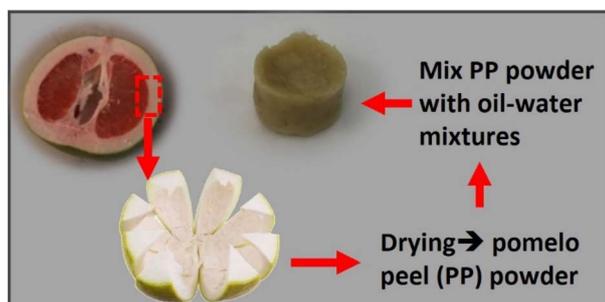
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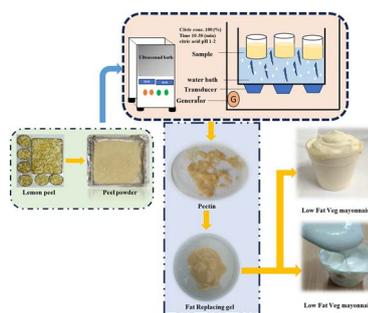
Haoxin Wang, Peng Wang, Stefan Kasapis and Tuyen Truong*



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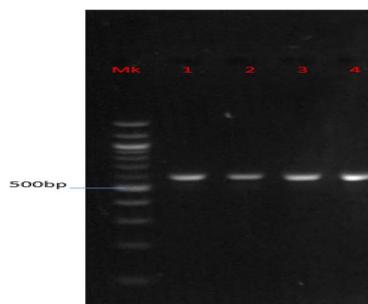
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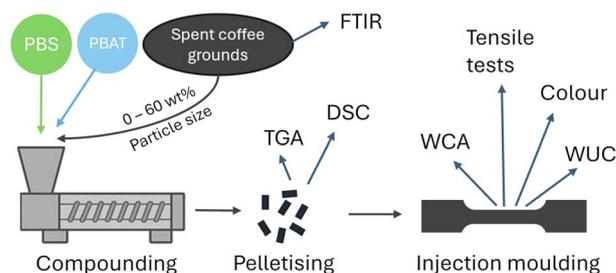
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Gabriel Mäder, Nadine Rüegg, Tobias Tschichold and Selçuk Yildirim*



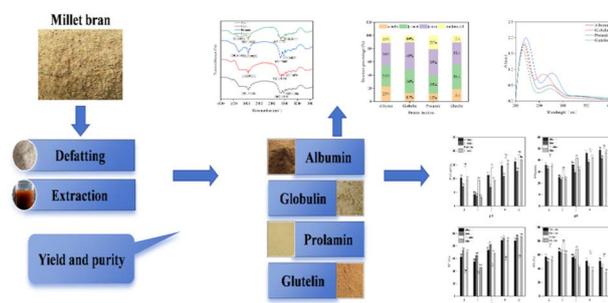
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Coconut oleosomes as a sustainable ingredient for food emulsion systems

A. A. Anoop, P. M. Ramees and K. V. Ragavan*



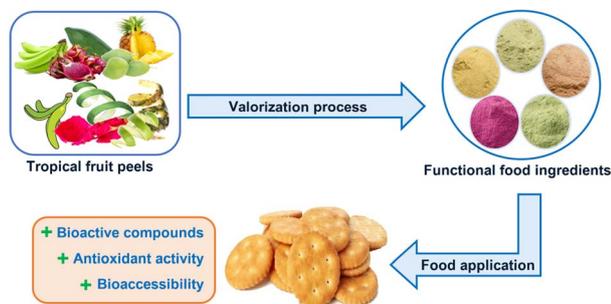
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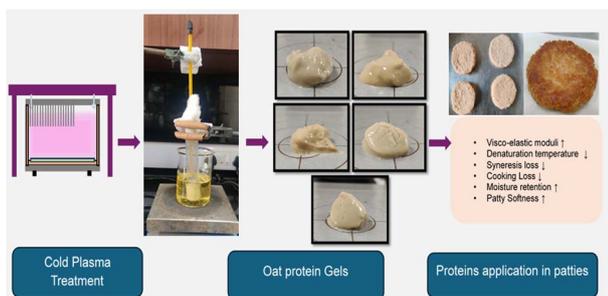
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Sustainable valorization of tropical fruit peels for sustainable production of natural antioxidants and functional food ingredients

Panorjit Nitisuk, Pitchaporn Wanyo,* Tossaporn Chamsai and Kiatipong Charoenjit

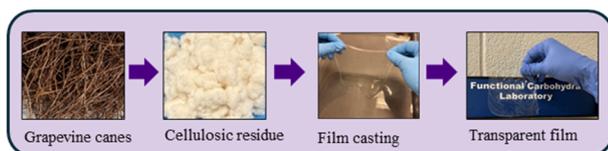
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Sandeep Paudel, Sumi Regmi, Sajal Bhattarai, Anne Fennell and Srinivas Janaswamy*



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Anim Ujong, Joncer Naibaho, Soudabeh Ghalamara, Brijesh K. Tiwari, Shay Hannon and Uma Tiwari*

