

Sustainable Food Technology

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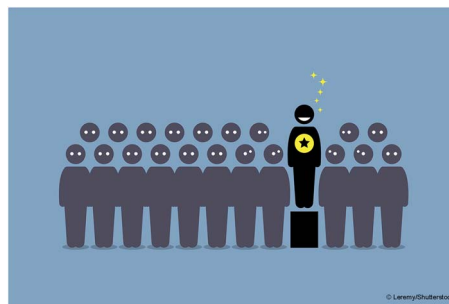
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See Peter R. Gracey and Elad Tako, pp. 861–874. Image reproduced by permission of Elad Tako from *Sustainable Food Technol.*, 2025, 3, 861.

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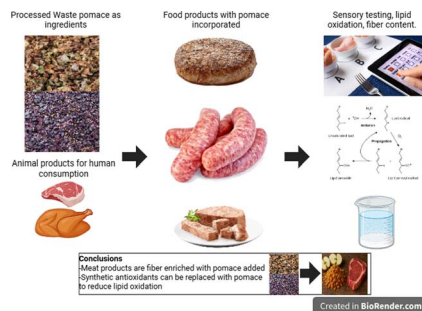


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Apple and grape pomace: emerging upcycled functional ingredients in processed meat products, designed to increase polyphenol and fiber contents

Peter R. Gracey and Elad Tako*



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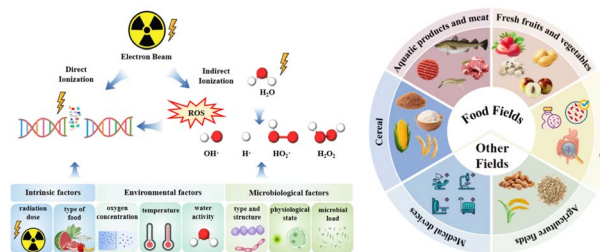
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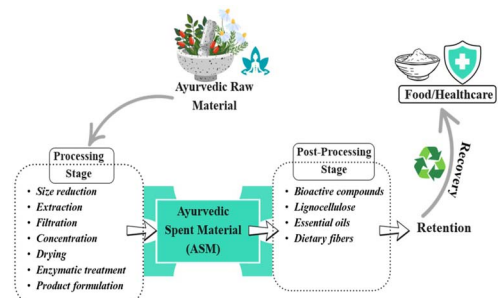
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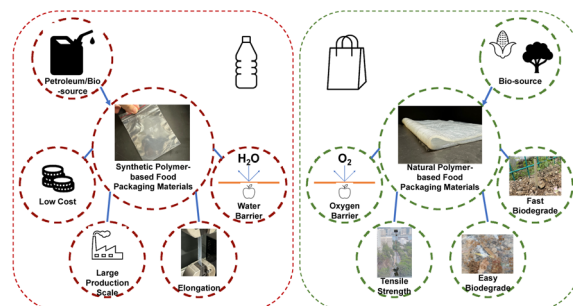
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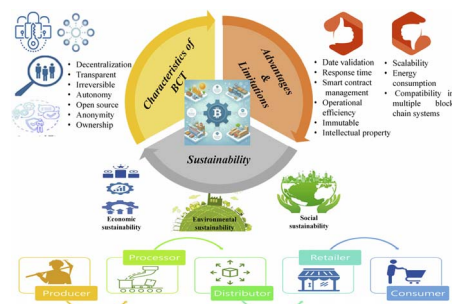
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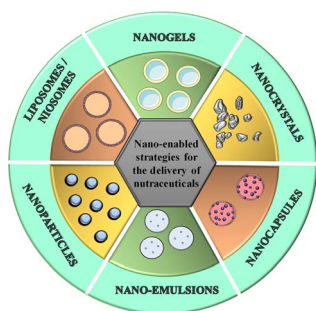
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Devraj V. Rajput, Pavankumar R. More, Preeti A. Adhikari and Shalini S. Arya*



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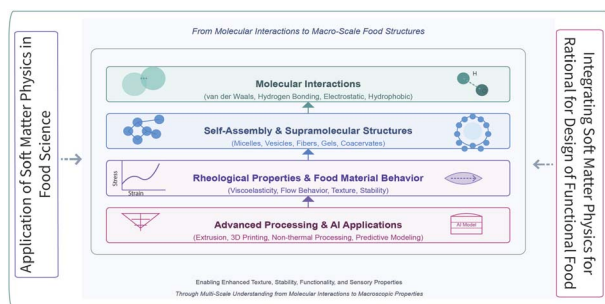
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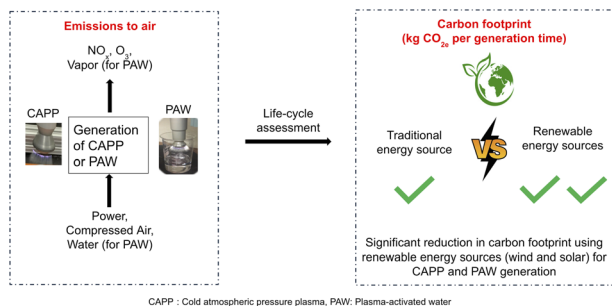


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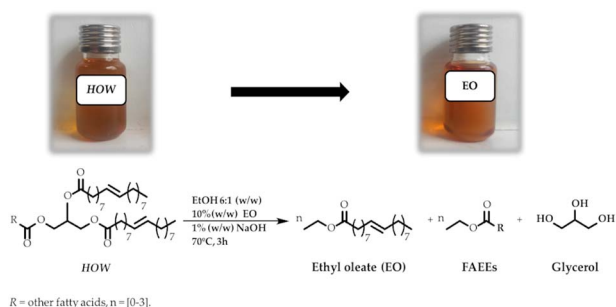


CAPP : Cold atmospheric pressure plasma, PAW: Plasma-activated water

Environmental impact assessment of generating cold atmospheric pressure plasma and plasma-activated water at lab scale

Urvi Shah, Minliang Yang* and Deepti Salvi*

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Sustainable synthesis and optimisation of ethyl oleate from high oleic acid waste: a pathway to valorise industrial byproducts

Ana Soares,* Ana Luiza Fontes, Francisca Teixeira, Paula Costa, Lúcia Pimentel,* Manuela Pintado and Luis Miguel Rodríguez-Alcalá*

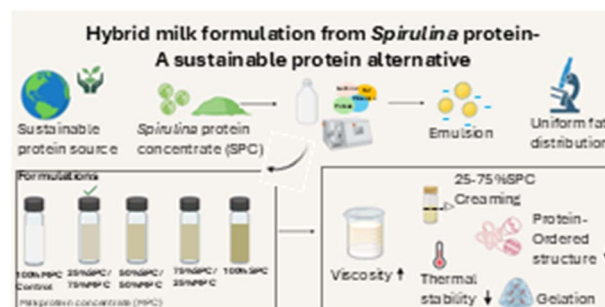


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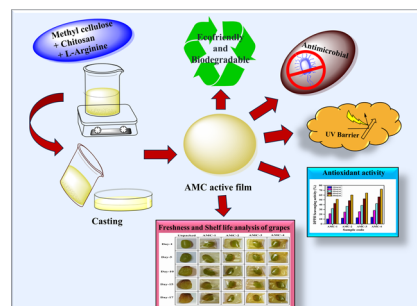
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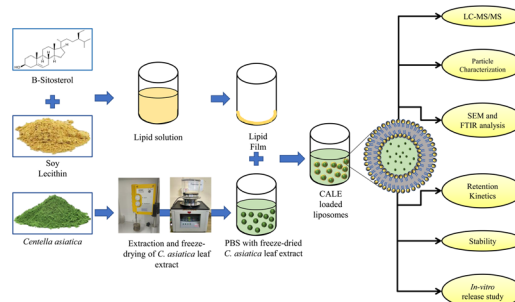
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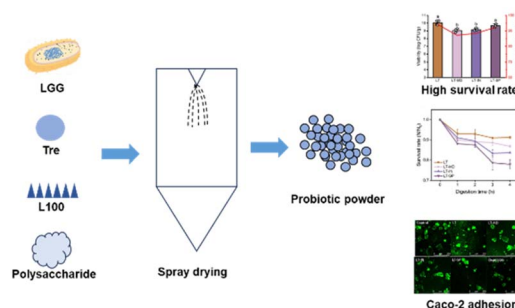
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Yuyan Xu, Shuangying Zhu, Xinyi Sun, Kai Shan, Chong Zhang, Hongmei Xiao, Xia Fan and Chuang Zhang*



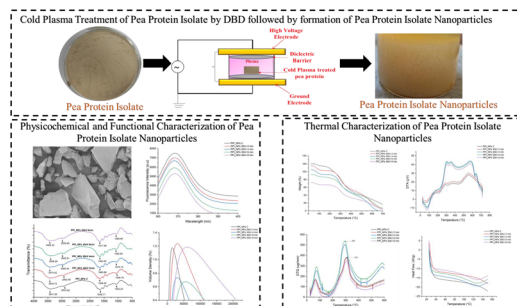
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Optimization of a novel probiotic-fermented pearl millet-based strained yoghurt-like functional dessert: physicochemical, microbial and sensory characterization

Manvik Joshi, Kamalesh Kumar Meena,* Arun Kumar and Sunil Meena

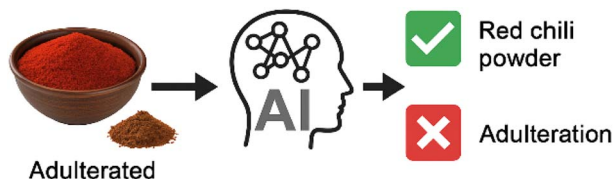
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Dielectric barrier discharge cold plasma-modified pea protein nanoparticles: enhancing functional and thermal properties for food and biopolymer applications

Srutee Rout* and Prem Prakash Srivastav

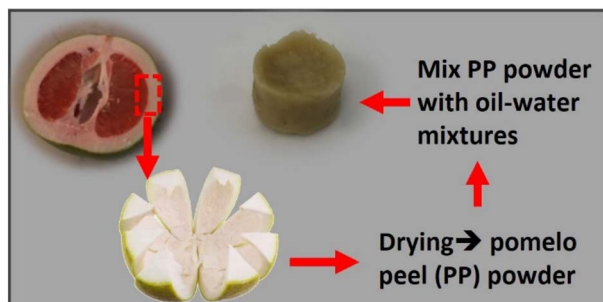
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Fabrication of gel-like sorbents derived from pomelo (*Citrus grandis* L.) peel powder via an immediate setting emulsion approach

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

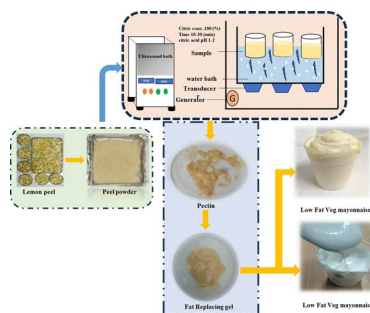


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Extraction of pectin from Assam lemon (*Citrus limon*) peel and its use in preparation of low-fat mayonnaise

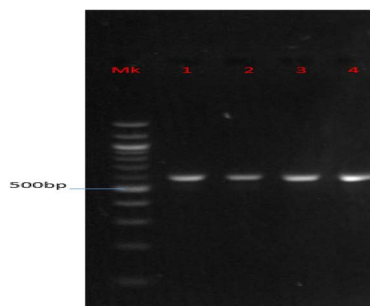
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Production and optimization of date fruit and honey wines using *Saccharomyces cerevisiae* isolated from various palm wine sources

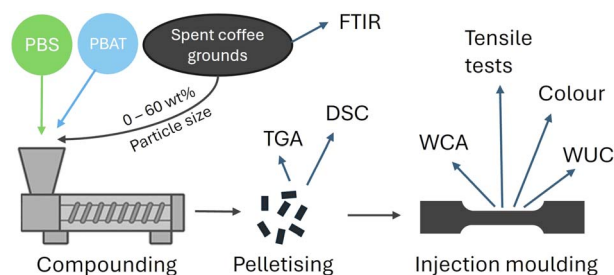
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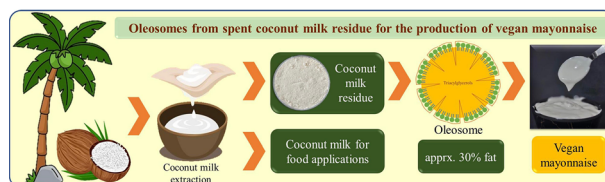
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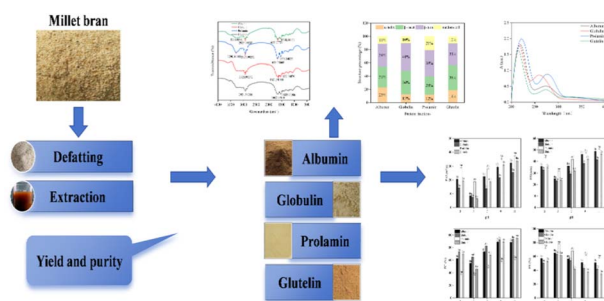
Coconut oleosomes as a sustainable ingredient for food emulsion systems

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



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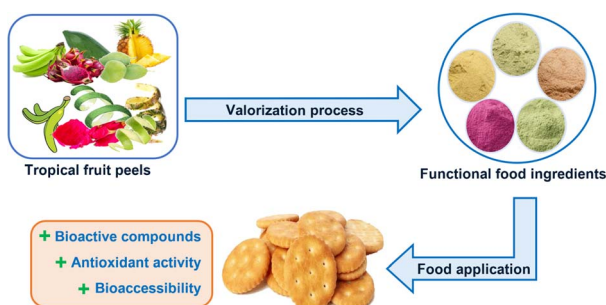
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Extraction, structural characterization and functional properties of protein fractions from millet bran

Wenjie Zhao, Xia Fan, Juan Shen, Fanqiang Meng, Fengxia Lv, Zhaoxin Lu and Haizhen Zhao*

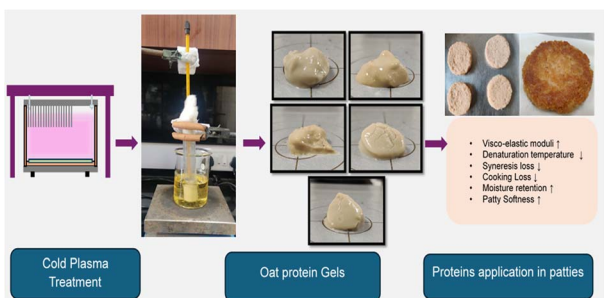
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Sustainable valorization of tropical fruit peels for sustainable production of natural antioxidants and functional food ingredients

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

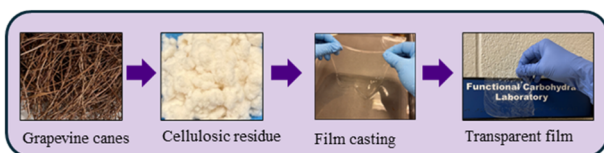
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