

Sustainable Food Technology

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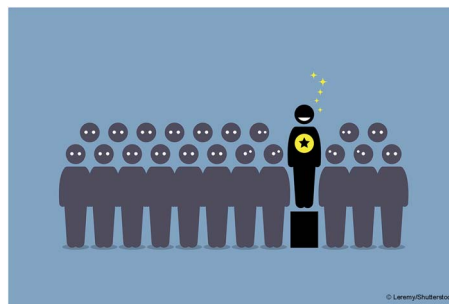
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See Peter R. Gracey and Elad Tako, pp. 861–874. Image reproduced by permission of Elad Tako from *Sustainable Food Technol.*, 2025, 3, 861.

EDITORIAL

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Outstanding Reviewers for *Sustainable Food Technology* in 2024

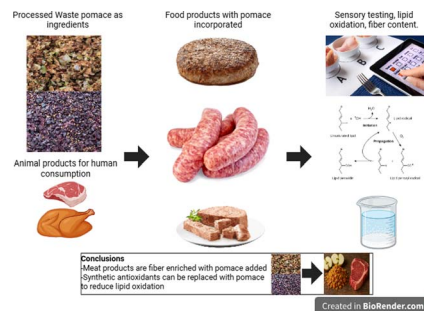


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Apple and grape pomace: emerging upcycled functional ingredients in processed meat products, designed to increase polyphenol and fiber contents

Peter R. Gracey and Elad Tako*



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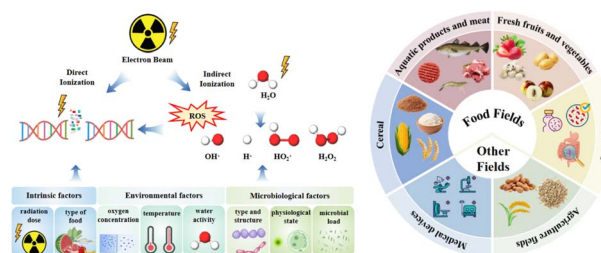


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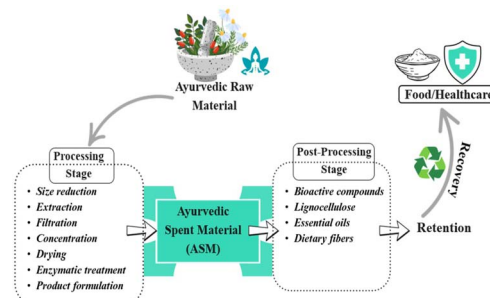
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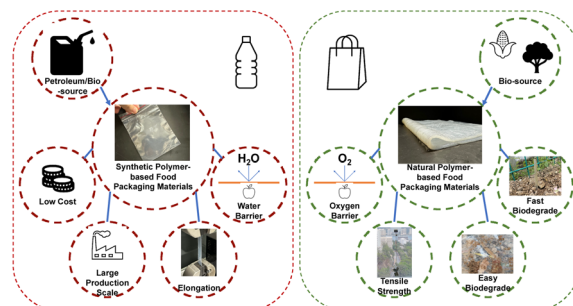
Billu Abraham, Shaheena Aziz A, Charles Brennan, Nitin Mantri, Nisha P* and Benu Adhikari*



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Natural polymer-based food packaging: paving the way to a greener future – a review

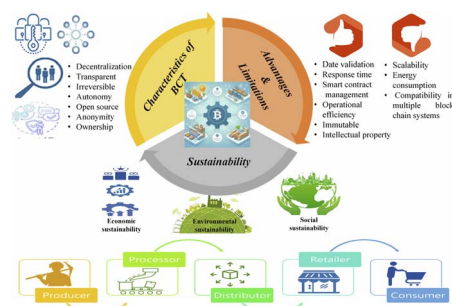
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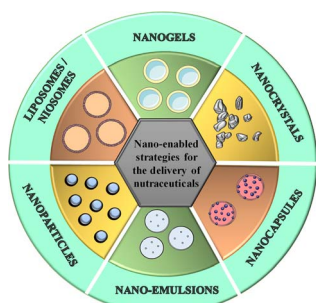
Blockchain technology in the food supply chain: a way towards circular economy and sustainability

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



REVIEWS

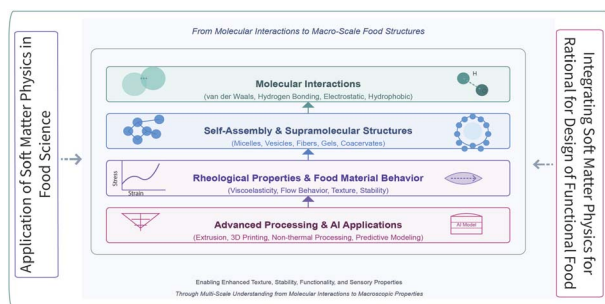
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Recent overview of nanotechnology based approaches for targeted delivery of nutraceuticals

Jhalak Mehta, Khushboo Pathania and Sandip V. Pawar*

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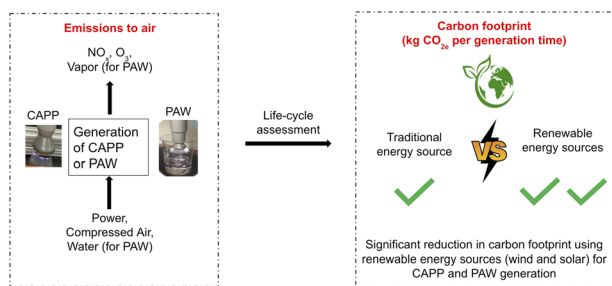


Applications of soft matter physics in food science: from molecular interactions to macro-scale food structures

Subhash Pawde and Jaydeep Dave*

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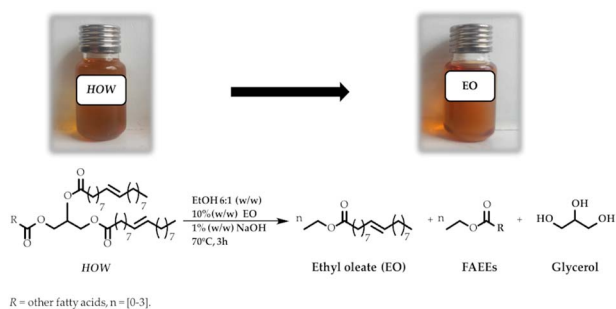


CAPP : Cold atmospheric pressure plasma, PAW: Plasma-activated water

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

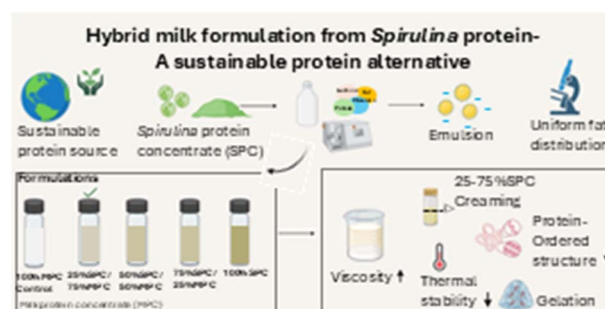
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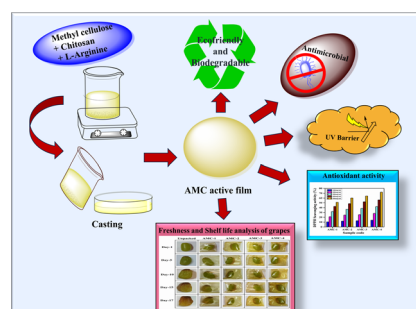
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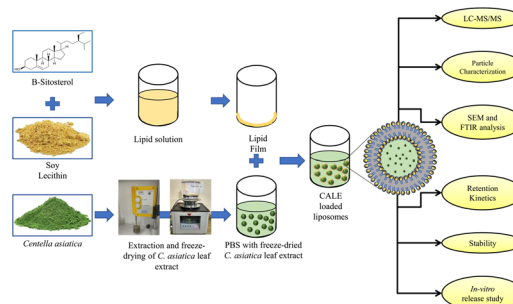
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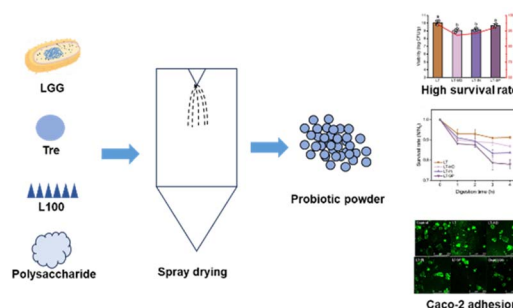
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Fabrication of microcapsules encapsulating *L. rhamnosus* GG with Eudragit® L100–trehalose and polysaccharides: a study on physicochemical properties and cell adhesion

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



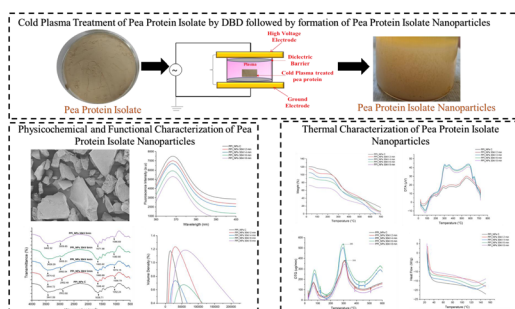
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Optimization of a novel probiotic-fermented pearl millet-based strained yoghurt-like functional dessert: physicochemical, microbial and sensory characterization

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

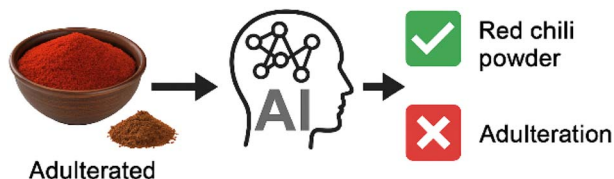
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Dielectric barrier discharge cold plasma-modified pea protein nanoparticles: enhancing functional and thermal properties for food and biopolymer applications

Srutee Rout* and Prem Prakash Srivastav

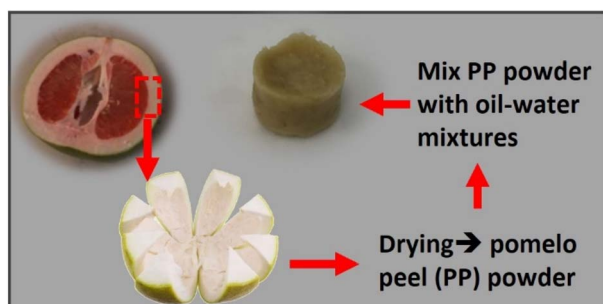
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An XAI-enabled 2D-CNN model for non-destructive detection of natural adulterants in the wonder hot variety of red chilli powder

Dilpreet Singh Brar,* Birmohan Singh and Vikas Nanda

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

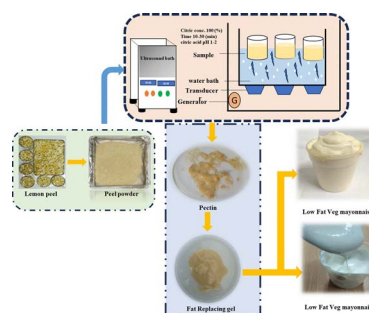
Haoxin Wang, Peng Wang, Stefan Kasapis and Tuyen Truong*



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

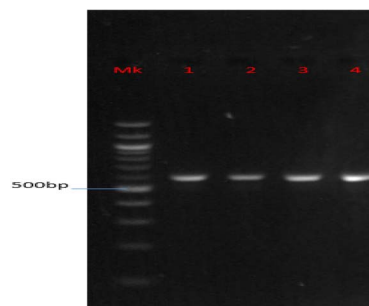
Nithish S, Ram Prasanna Kumar, Laxmi Kant Rawat, Nurin Afzia and Tabli Ghosh*



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

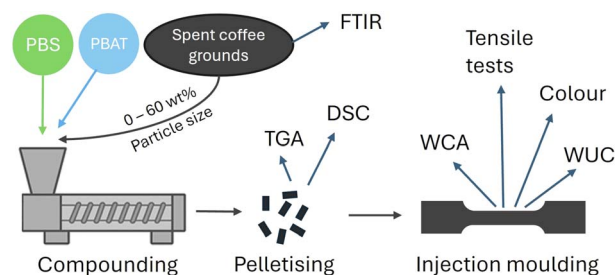
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Utilizing spent coffee grounds as sustainable fillers in biopolymer composites: influence of particle size and content

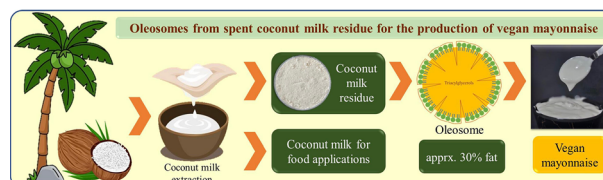
Gabriel Mäder, Nadine Rüegg, Tobias Tschichold and Selçuk Yildirim*



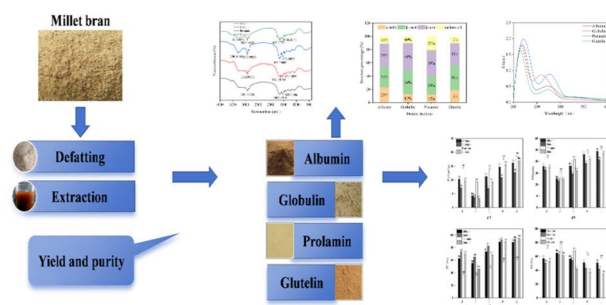
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Coconut oleosomes as a sustainable ingredient for food emulsion systems

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



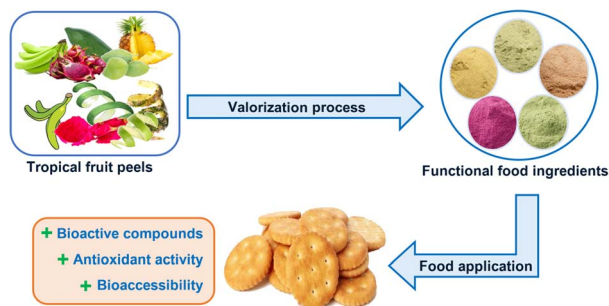
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Extraction, structural characterization and functional properties of protein fractions from millet bran

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

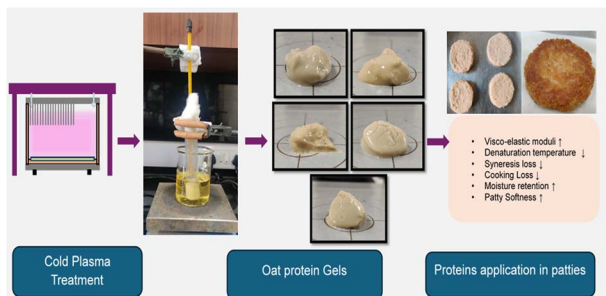
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Sustainable valorization of tropical fruit peels for sustainable production of natural antioxidants and functional food ingredients

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

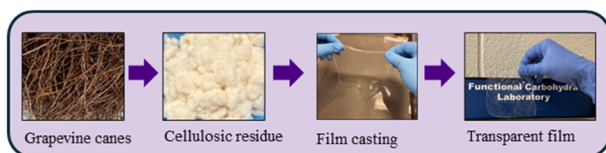
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Cold plasma enhanced gelation and thermal properties of oat protein and its application in a selected model food system

Gunaseelan Eazhumalai, Ranjitha Gracy T. K. and Uday S. Annapure*

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Valorization of grapevine agricultural waste into transparent and high-strength biodegradable films for sustainable packaging

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



CORRECTION

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Correction: Duckweed: exploring its farm-to-fork potential for food production and biorefineries

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

