

Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 3(5) 1237–1650 (2025)



Cover

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Elena Ibañez, Jose Mendiola and Lidia Montero

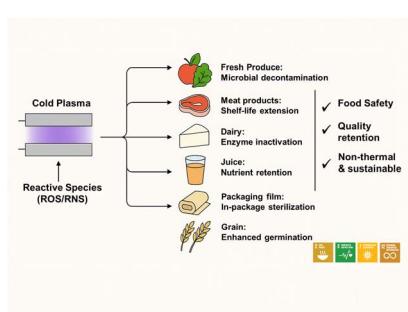


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Raju Sasikumar,* Selva Kumar T., Irengbam Barun Mangang, G. Kaviarasu, Ravinder Kaushik, Paul Mansingh, Vidisha Tomer and Amit K. Jaiswal*



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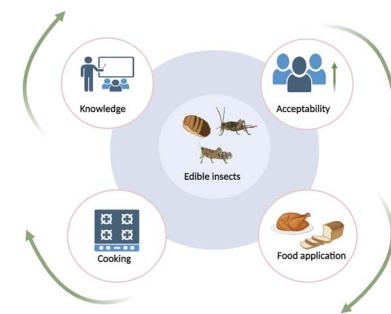


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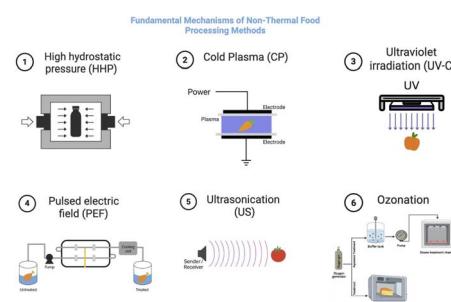
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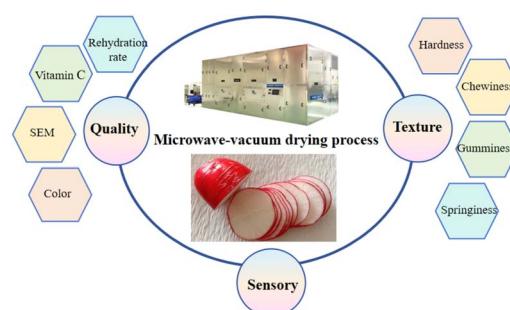


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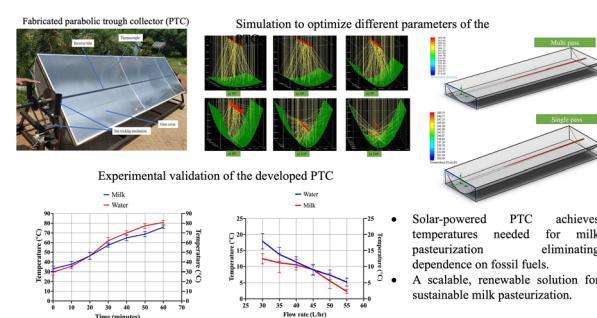


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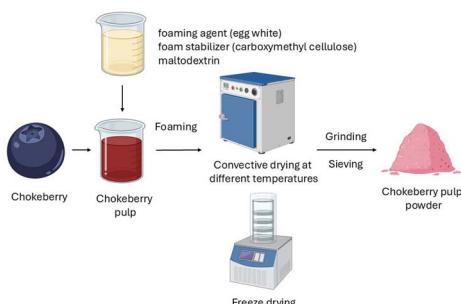
Design and development of a parabolic trough solar collector for pasteurization of milk

Shyam Kumar Singh* and Ashis Kumar Datta



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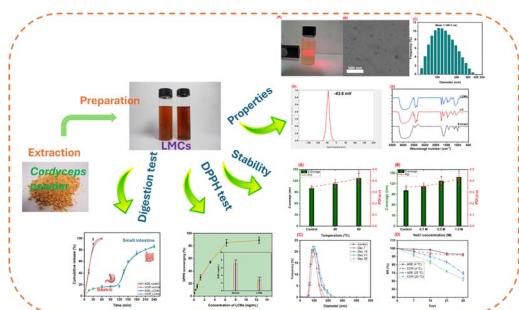
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Yasemin Yikilkhan, Ali Ali Redha,* Beyza Kaba, Hojjat Pasazadeh* and Ilkay Koca

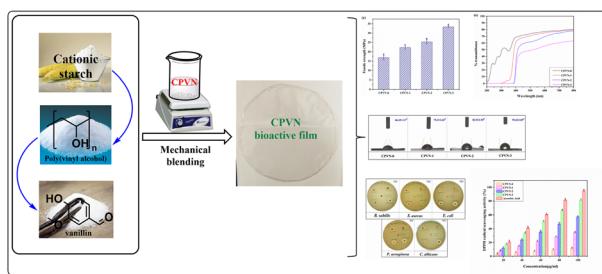
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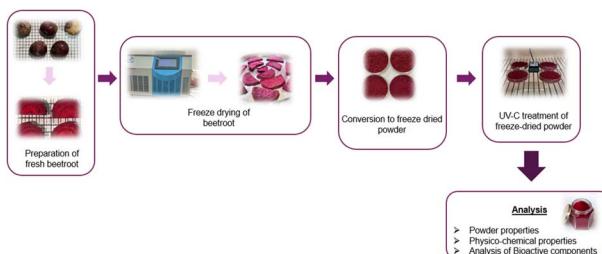
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Vanillin reinforced cationic starch/poly(vinyl alcohol) based antimicrobial and antioxidant bioactive films: sustainable food packaging materials

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Effects of UV-C irradiation on the physicochemical properties of freeze-dried beetroot (*Beta vulgaris*) powder

Karishma Dhowtal, Che John* and Rohanie Maharaj

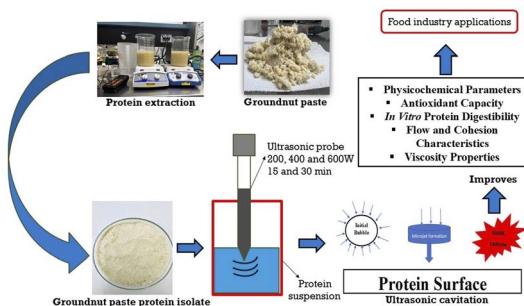


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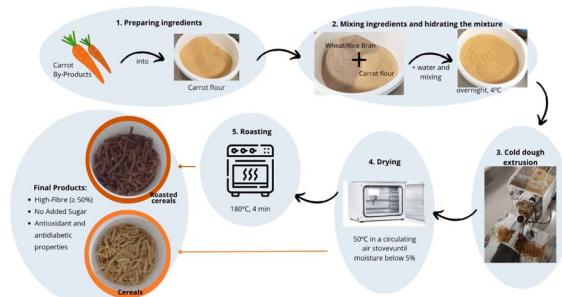
Ángel Efraín Rodríguez Rivera, José Armando Ulloa,* Nitzia Thalía Flores Jiménez and Judith Esmeralda Urías-Silvas



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High-fiber breakfast cereals using only carrot and cereal by-products

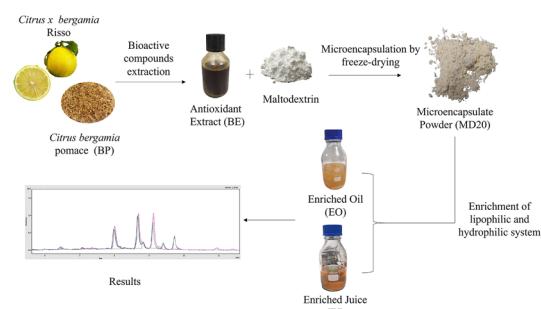
Diva Santos, Manuela Pintado and José A. Lopes da Silva*



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Freeze-dried microencapsulation of bergamot pomace extract: stability and antioxidant performance in hydrophilic and lipophilic systems

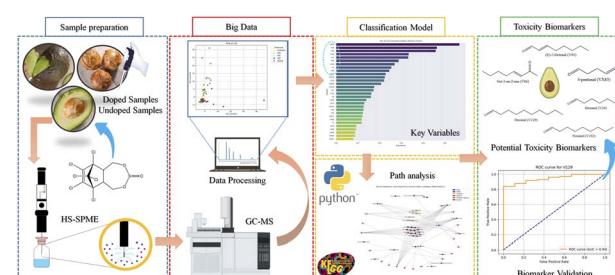
Antonio Gattuso, Corinne Giacondino, Simone Santacaterina, Amalia Piscopo and Alessandra De Bruno*



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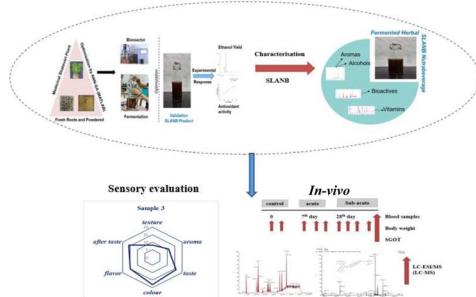
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Juan Pablo Betancourt Arango, Alejandro Patiño Ospina, Jhon Alexander Fiscal Ladino and Gonzalo Taborda Ocampo*



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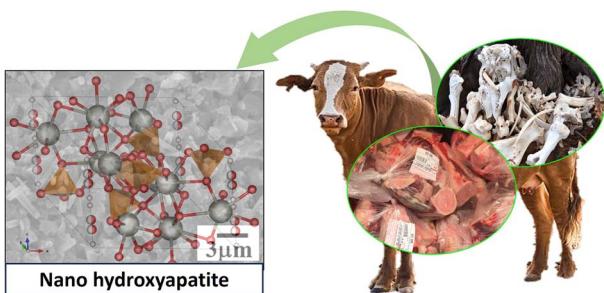
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Toxicological evaluation of *Asparagus racemosus* – based low-alcohol nutraceutical beverage: acute and subacute safety assessment in mice

Divya Choudhary,* S. N. Naik, Vidushi Tyagi, Anirban Pal and P. Hariprasad

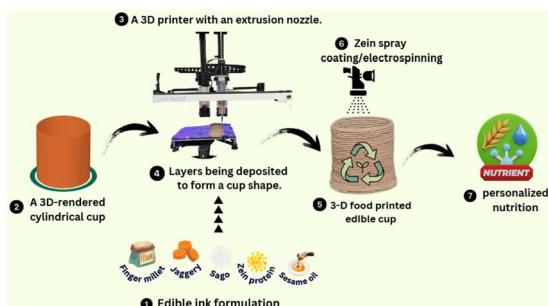
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Effects of vibro-milling time and sintering temperature on the formation and selected properties of nano-hydroxyapatite ceramics derived from bovine bone

Anirut Raksujarit and Tanagorn Sangtawesin*

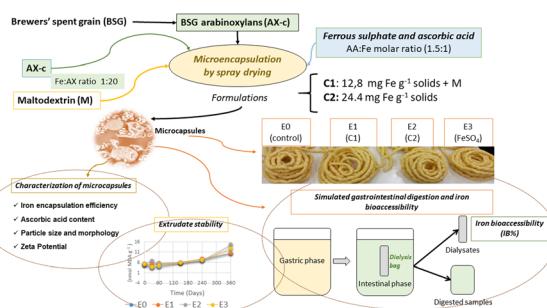
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Sustainable sips: optimising ragi–sago edible ink for 3D printing eco-friendly, edible cups

Dravin Pratap Singh, Harish Ganesan Sudha and Gopinath Packirisamy*

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Development of iron–ascorbic acid microcapsules using Brewer's spent grain arabinoxylans as wall materials and study of their application as fortifiers in extruded corn products

Gabriel D. Heinen, Raúl E. Cian and Silvina R. Drago*

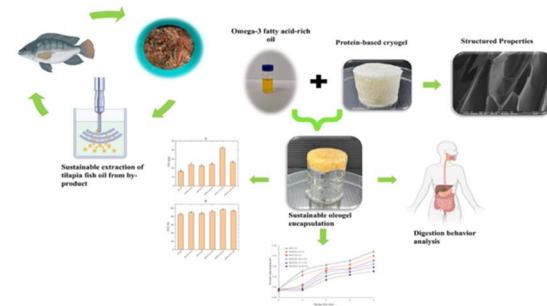


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Sustainable oleogel encapsulation of tilapia fish oil using protein-based cryogels: fabrication, characterization, and digestion behavior

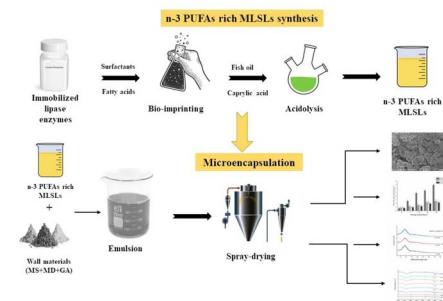
Daniel Tua Purba, Jaydeep Dave and Pichayada Somboon*



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Enhanced stability of n-3 PUFAAs rich structured lipids via spray-dried microencapsulation with tailored wall materials

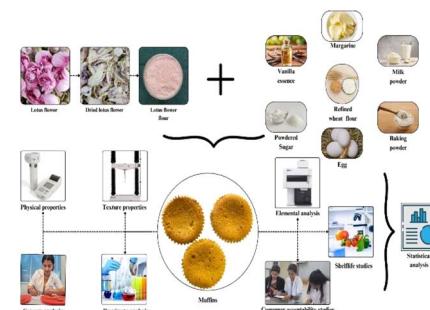
Mudassar Hussain, Abhishek Bisht, Imad Khan, Muneeba Naseer Chaudhary, Nida Kanwal, Muhammad Umair Khalid, Mst Nushrat Yiasmin, Arif Hussain and Xiaoqiang Zou*



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Development of muffins fortified with *Nelumbo nucifera* dried flower flour as a source of dietary fibre: analysis of quality, nutritional value, and consumer acceptability

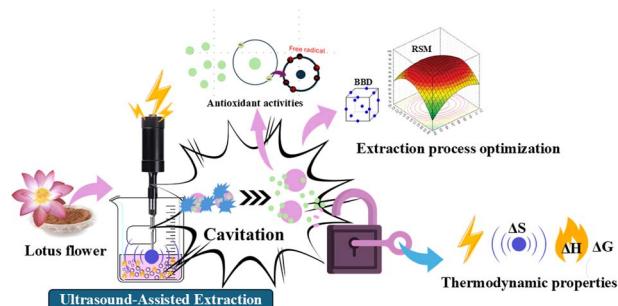
Ashoka S,* Revanna M L, Shamshad Begum S, Raju C A, Mounika Patiballa, Babu Rajaram Mohan Ray, Vasanth Kumar R, Vijayalaxmi K G, R. S. Upendra and R. Karthik



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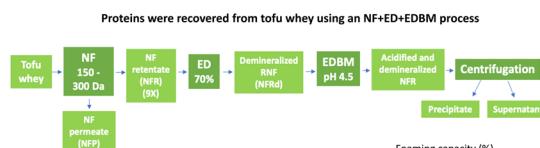
Sustainable recovery of bioactive compounds from *Nelumbo nucifera* using ultrasound-assisted extraction optimized through response surface methodology

Thiti Sonphakdi, Mohammad Fikry, Saranya Jansamut and Kitipong Assatarakul*

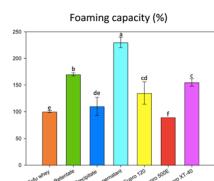


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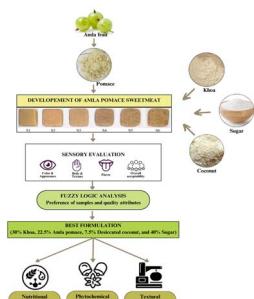
Despite the residual proteins in tofu whey fractions being predominantly small (under 1000 Da), they exhibited comparable, and in some cases even superior, functionality to commercial soy protein isolates composed of 75 and 115



Sustainable recovery of residual proteins from tofu whey by coupling nanofiltration with electromembrane processes and functional properties of resulting protein fractions

Rosie Deschênes Gagnon, Marie-Ève Langevin, Florence Lutin and Laurent Bazinet*

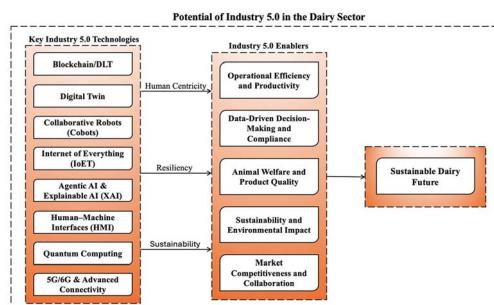
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Sustainable valorization of amla pomace: optimization of a sweetmeat using the fuzzy logic approach and its quality characterization

Sumaiya Fatima and Vivek Kumar*

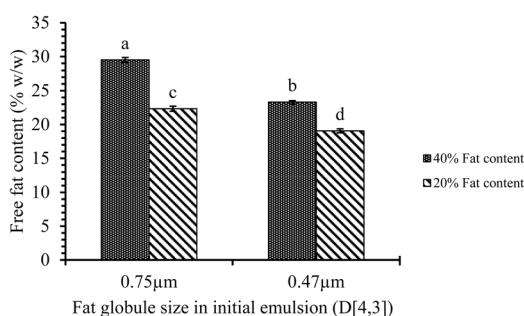
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Drivers of Industry 5.0 technologies in dairy industry: an exploratory study

Mohit Malik, Rahul S Mor,* Vijay Kumar Gahlawat, Abdo Hassoun and Sandeep Jagtap

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Innovative formulations using spray-drying technology for plant-based high-oil powders: physicochemical and micro-structural analyses

Sudip Adhikari, Rewati Raman Bhattarai, Hani Al-Salami and Pramesh Dhungana*

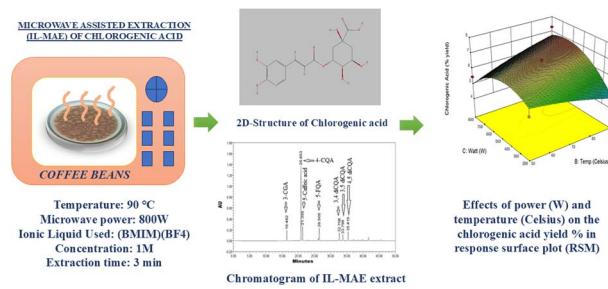


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Ionic liquid-based microwave-assisted extraction of chlorogenic acid from green coffee beans

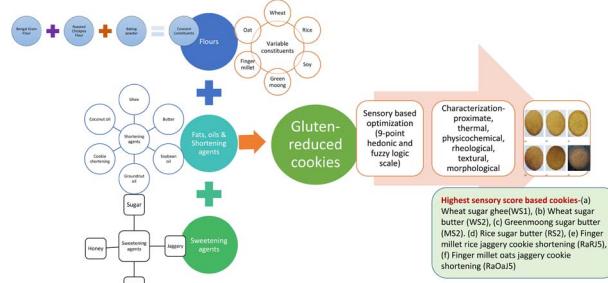
Ramalakshmi Kulathooran,* Subhapriya Pushparaju, Dhanapal Venkatachalam, Divyashree Jangam Seshagiri, Katyaini Panday and Jagan Mohan Rao Lingamallu



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Formulation and characterisation of sustainable nutritious gluten-reduced cookies with indigenous grains from Northeast India

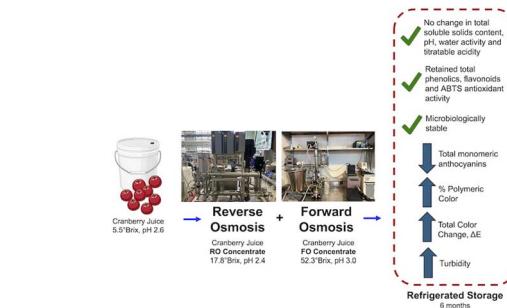
Paushali Mukherjee and Ramagopal Uppaluri*



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Reverse osmosis and forward osmosis concentration of cranberry juice: processing effects on juice quality

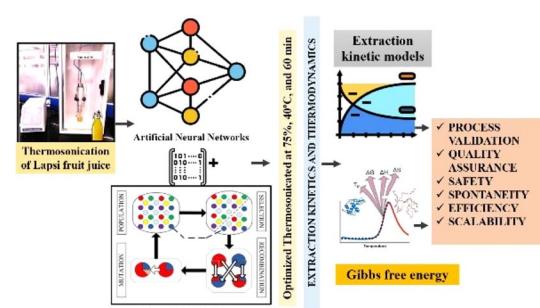
Mark Emile H. Punzalan and Olga I. Padilla-Zakour*

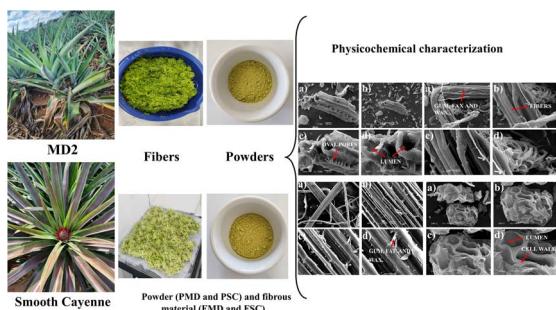


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Kinetic and thermodynamic characterization of thermosonication-assisted extraction of bioactives from lapi fruit juice optimized by ANN-GA

Puja Das, Prakash Kumar Nayak and Radha Krishnan Kesavan*





Physicochemical and techno-functional characterization of fibers and powders from leaves of stubble of two cultivars (MD2 and Smooth Cayenne) of pineapple (*Ananas comosus* L.)

Jennifer Patricia Silva-Cardenas, Ma.
Estela Vázquez-Barrios,* Luis F. Zubieta-Otero
and Mario E. Rodriguez-Garcia*

