

# Sustainable Food Technology

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



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### Introduction to 'Advances in valorising underexplored biomasses to obtain food ingredients, additives, and products'

Elena Ibañez, Jose Mendiola and Lidia Montero

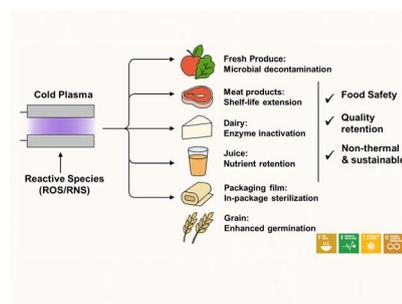


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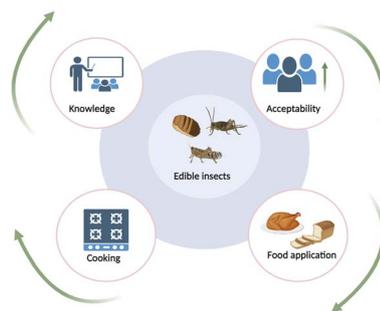
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## REVIEWS

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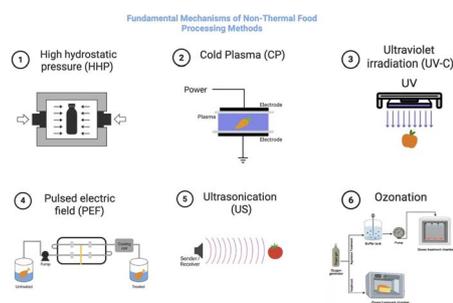
Guoqiang Zhang,\* Shaopu Liu, Feiyu An and Rina Wu



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Duygu Ağagündüz, Gamze Ayakdaş, Beyza Katircioğlu and Fatih Ozogul\*

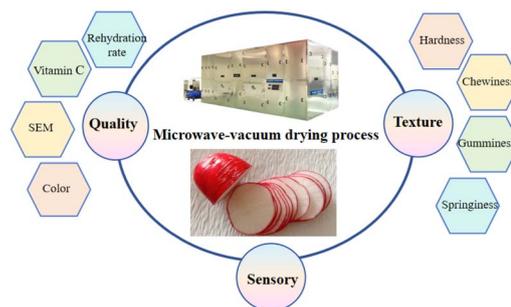


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Yage Xing,\* Tingting Zhang, Tianyi Yue, Rumeng Yi, Qinglian Xu and Li He

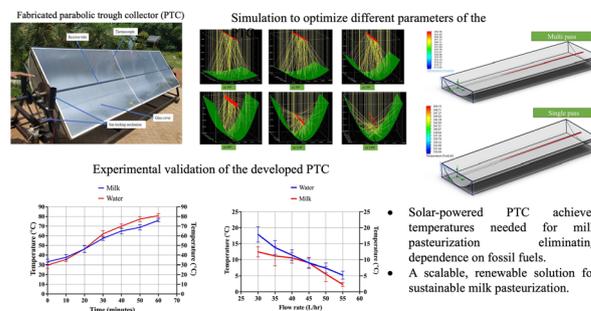


## PAPERS

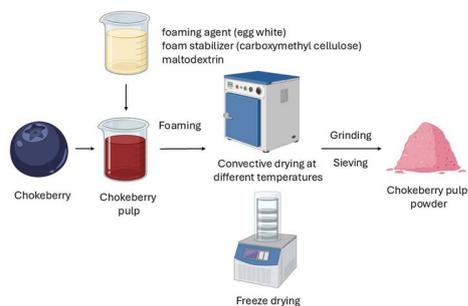
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Shyam Kumar Singh\* and Ashis Kumar Datta



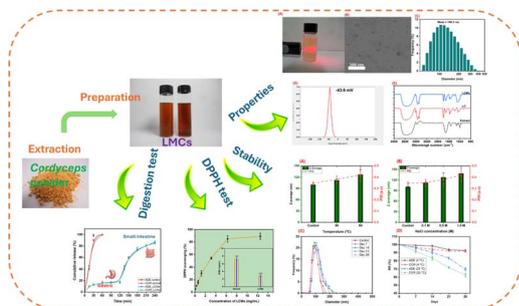
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Yasemin Yikilkan, Ali Ali Redha,\* Beyza Kaba, Hojjat Pasazadeh\* and Ilkay Koca

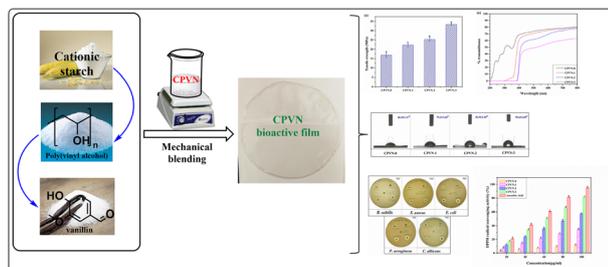
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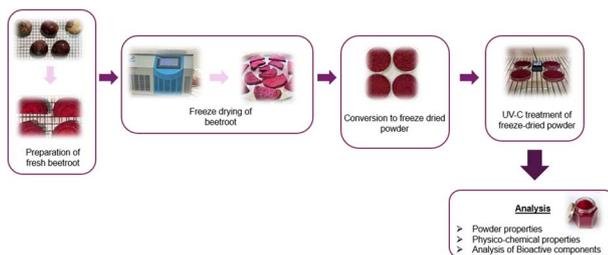
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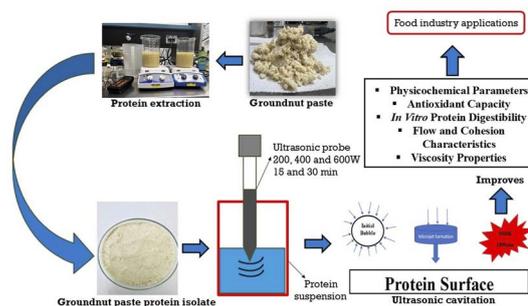
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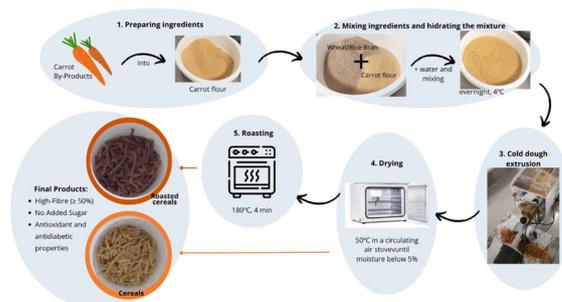
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Nitzia Thalía Flores Jiménez and Judith Esmeralda Urías-Silvas



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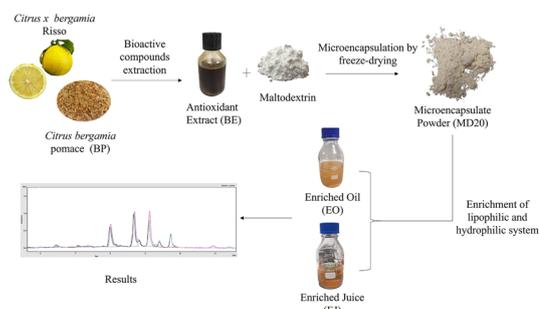
Diva Santos, Manuela Pintado and José A. Lopes da Silva\*



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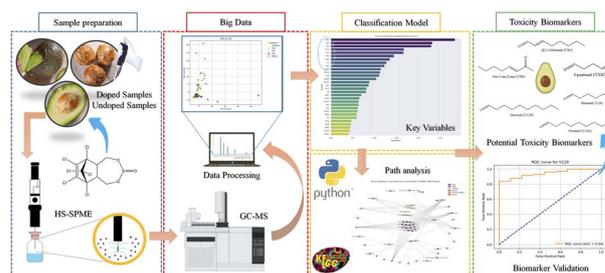
Antonio Gattuso, Corinne Giacondino,  
Simone Santacaterina, Amalia Piscopo and Alessandra De Bruno\*



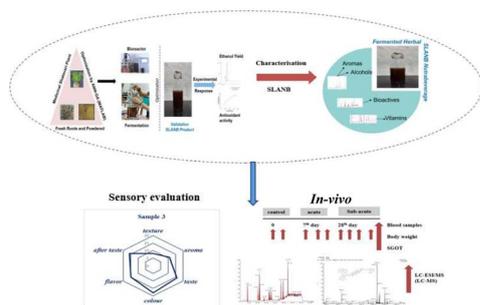
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## Xenovolatilomic profiling of Hass avocado (*Persea americana* Mill.) tissues exposed to endosulfan: identification of potential toxicity biomarkers

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



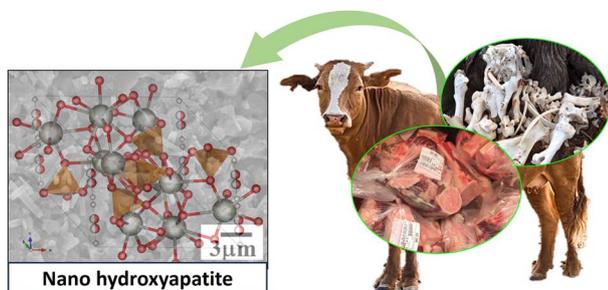
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Divya Choudhary,<sup>\*</sup> S. N. Naik, Vidushi Tyagi, Anirban Pal and P. Hariprasad

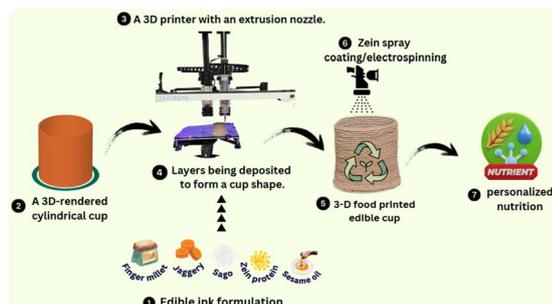
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Anirut Raksujarit and Tanagorn Sangtawesin<sup>\*</sup>

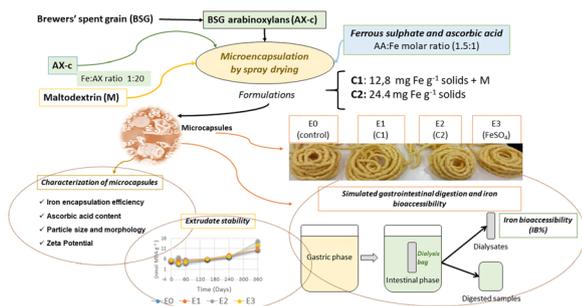
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Dravin Pratap Singh, Harish Ganesan Sudha and Gopinath Packirisamy<sup>\*</sup>

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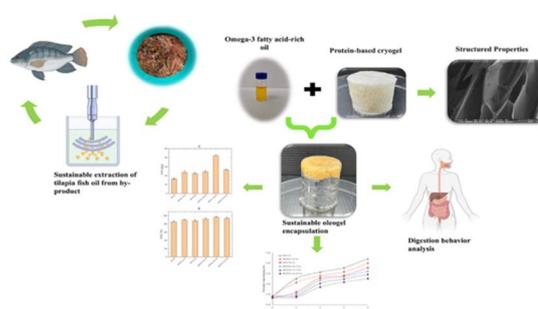
Gabriel D. Heinen, Raúl E. Cian and Silvina R. Drago<sup>\*</sup>



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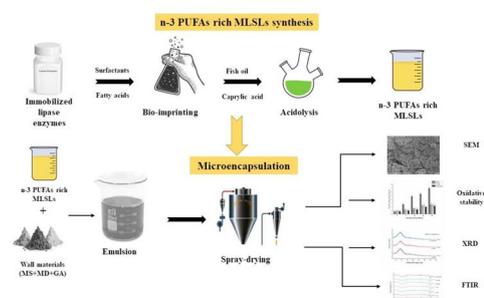
Daniel Tua Purba, Jaydeep Dave and Pichayada Somboon\*



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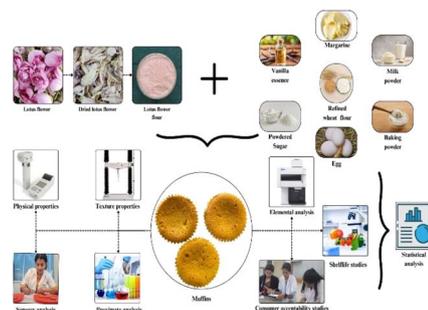
Mudassar Hussain, Abhishek Bisht, Imad Khan, Muneeba Naseer Chaudhary, Nida Kanwal, Muhammad Umair Khalid, Mst Nushrat Yiasmin, Arif Hussain and Xiaoqiang Zou\*



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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

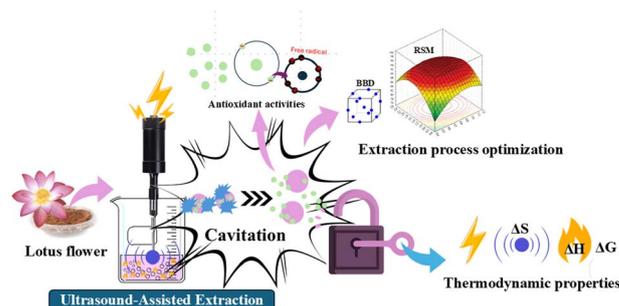
Ashoka S,\* Revanna M L, Shamshad Begum S, Raju C A, Mounika Patiballa, Babu Rajaram Mohan Ray, Vasantha Kumari R, Vijayalaxmi K G, R. S. Upendra and R. Karthik



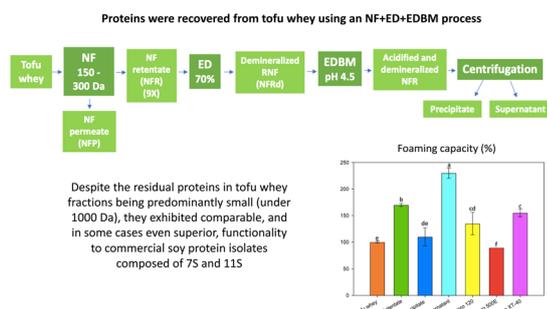
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Thiti Sonphakdi, Mohammad Fikry, Saranya Jansamutr and Kitipong Assatarakul\*



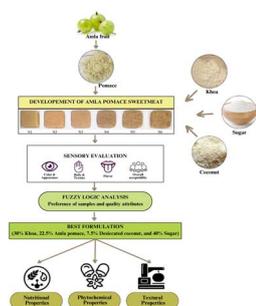
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Rosie Deschênes Gagnon, Marie-Ève Langevin, Florence Lutin and Laurent Bazinet\*

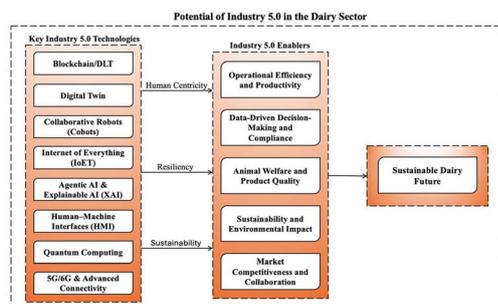
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Sumaiya Fatima and Vivek Kumar\*

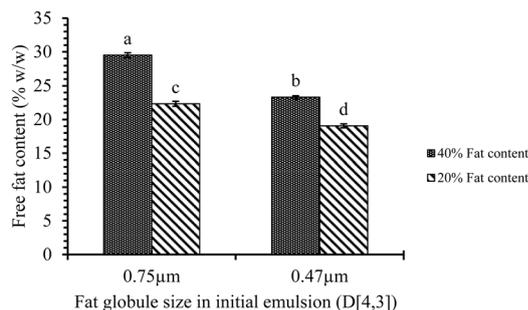
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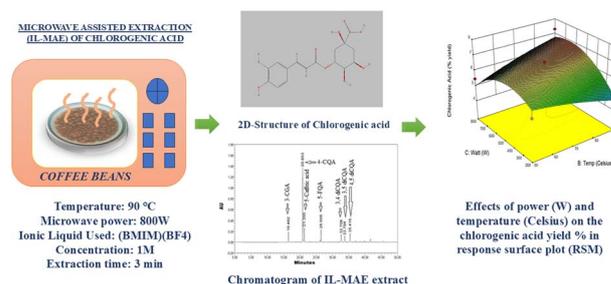
Sudip Adhikari, Rewati Raman Bhattarai, Hani Al-Salami and Pramesh Dhungana\*



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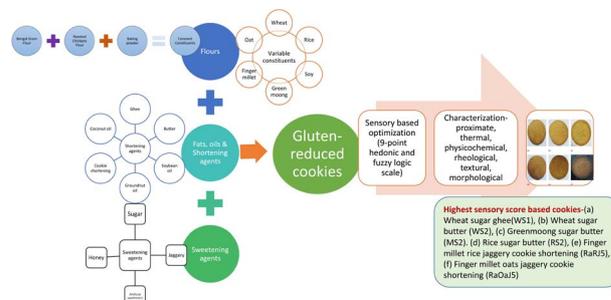
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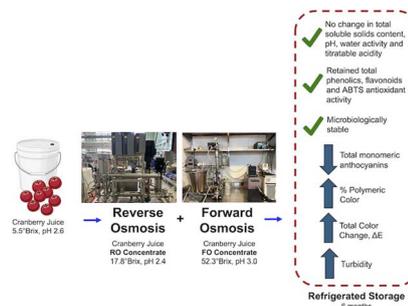
Paushali Mukherjee and Ramagopal Uppaluri\*



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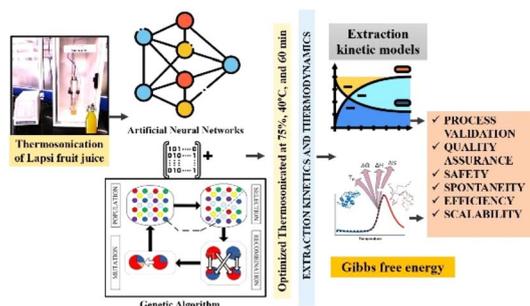
Mark Emile H. Punzalan and Olga I. Padilla-Zakour\*

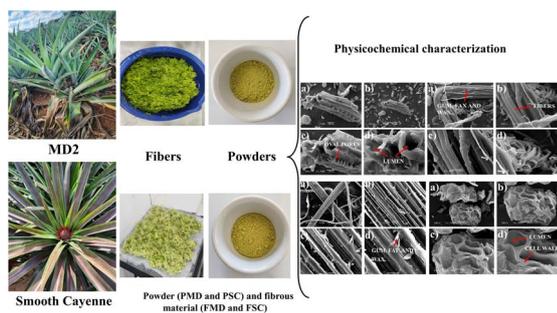


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Puja Das, Prakash Kumar Nayak and Radha krishnan Kesavan\*





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

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

