

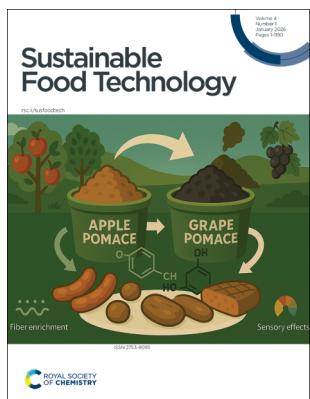
Sustainable Food Technology

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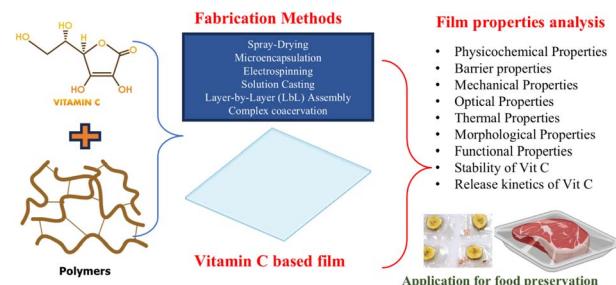
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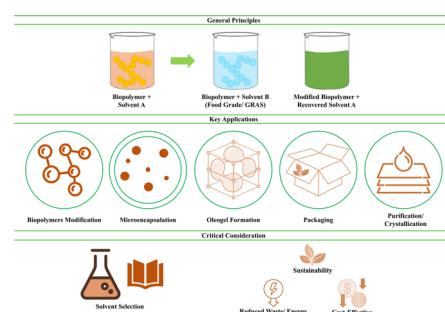
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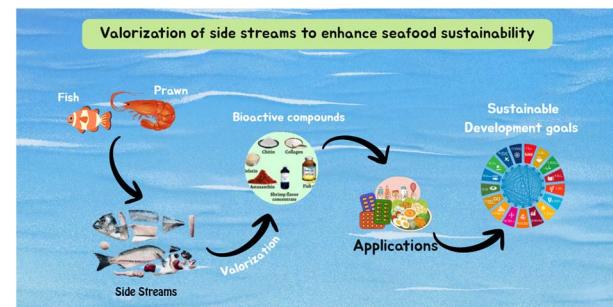
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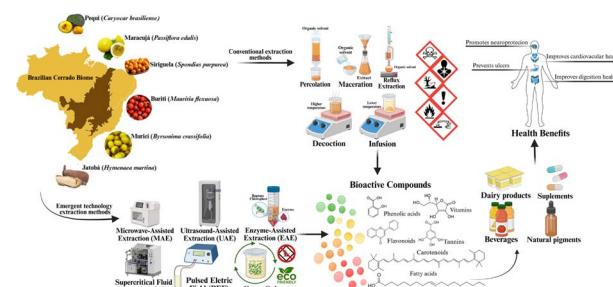
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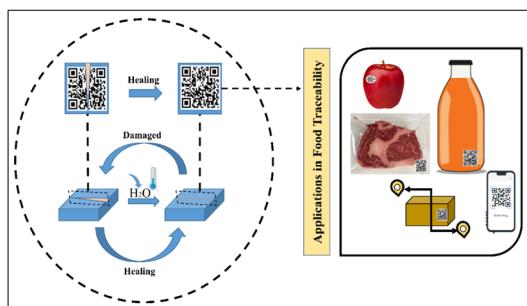
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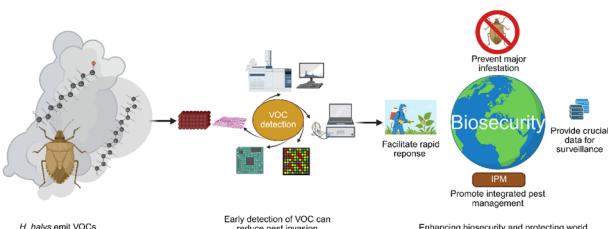
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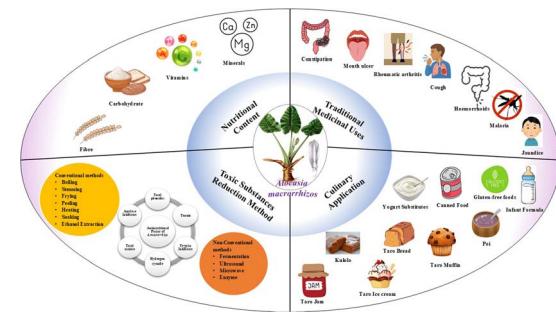


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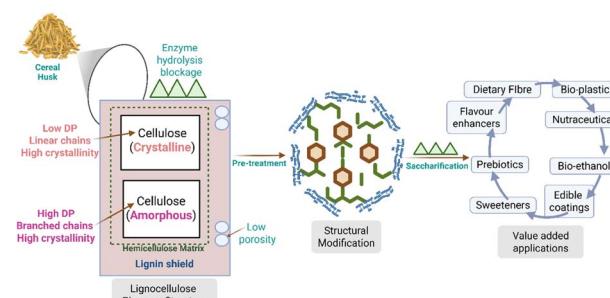
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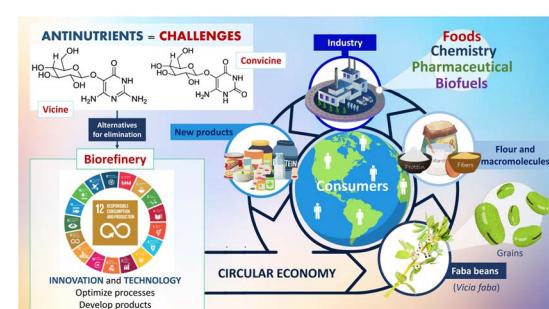
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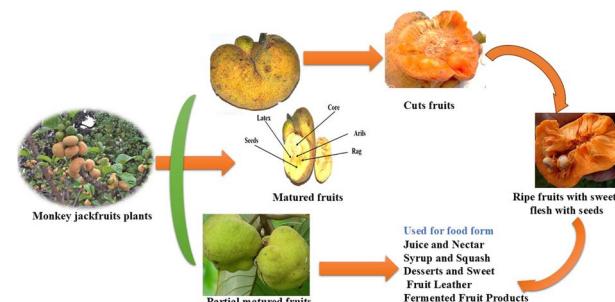
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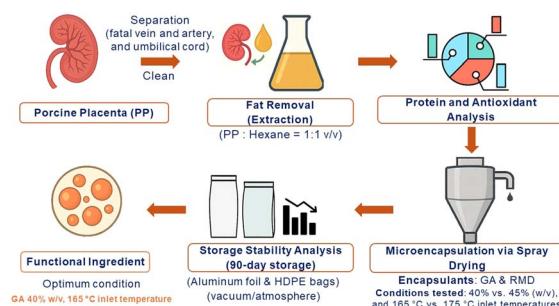
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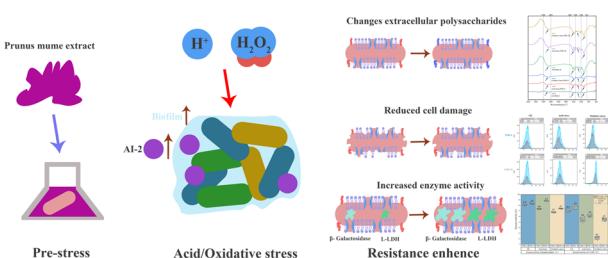
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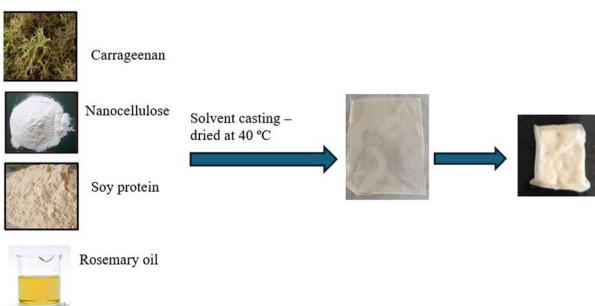
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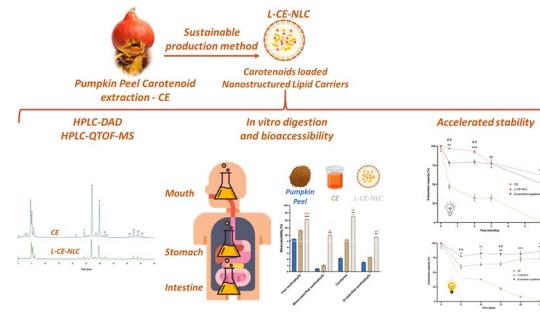


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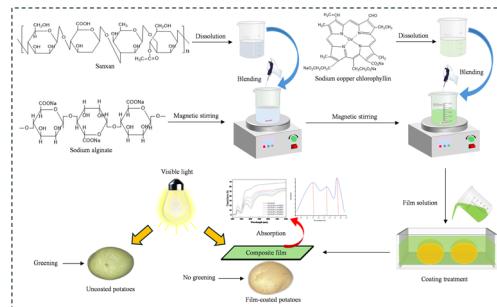
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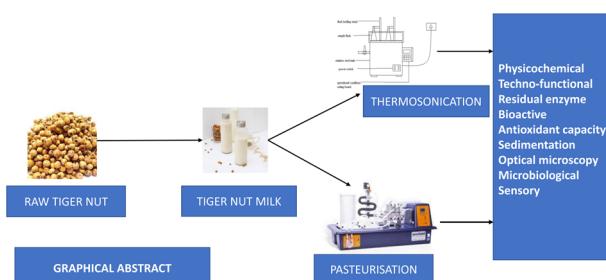
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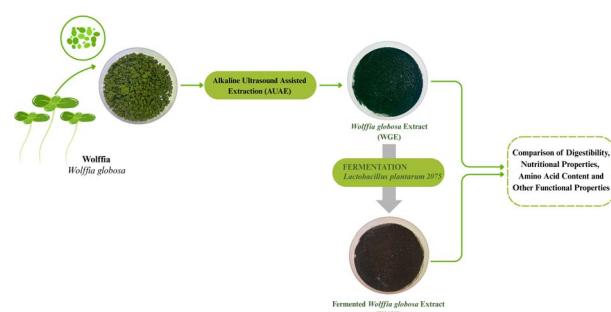
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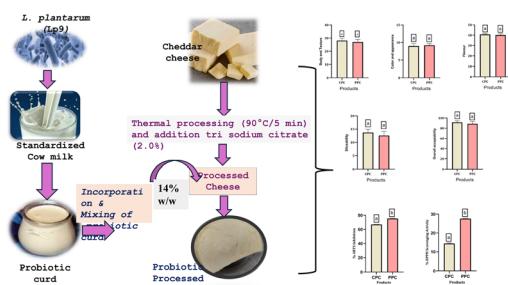
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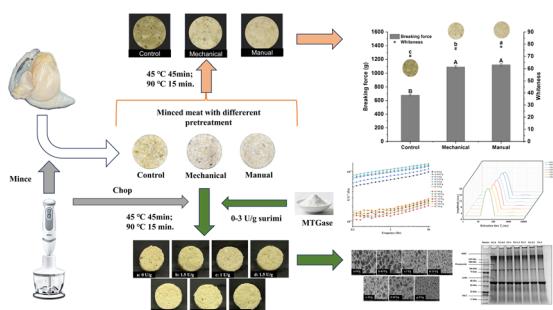
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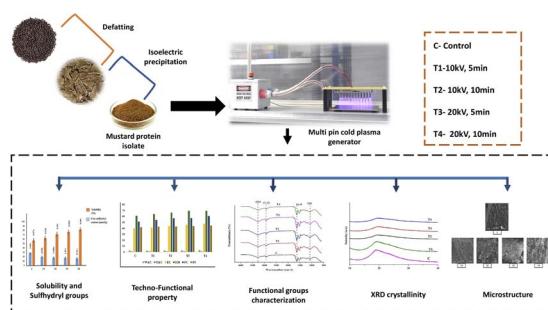
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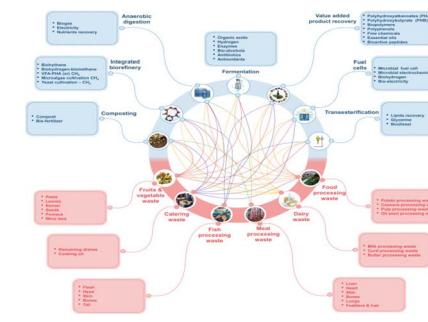


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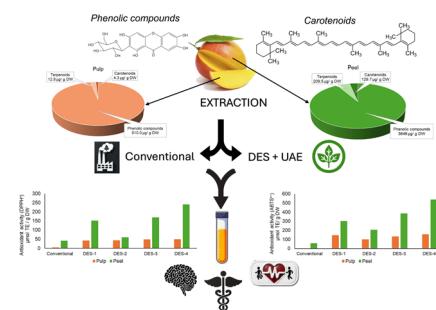
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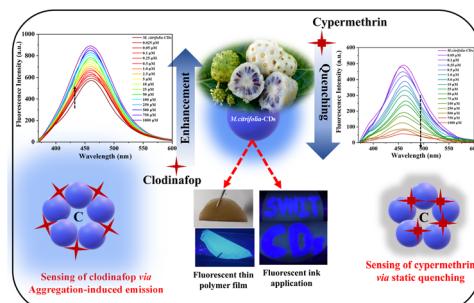
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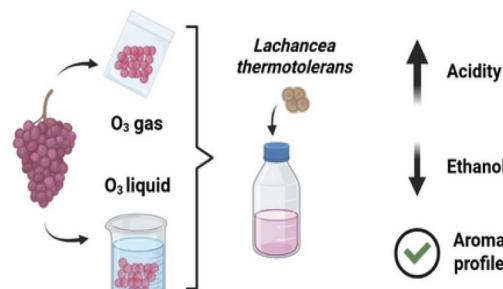
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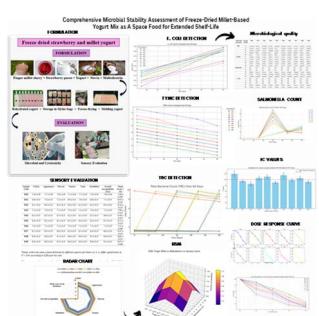
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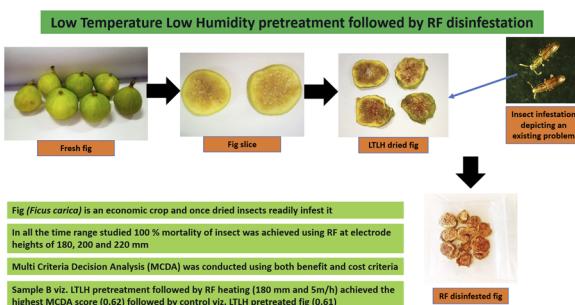
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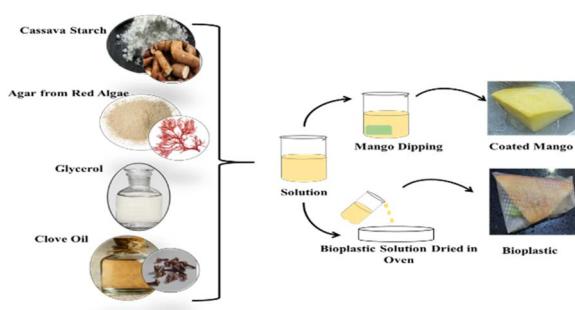
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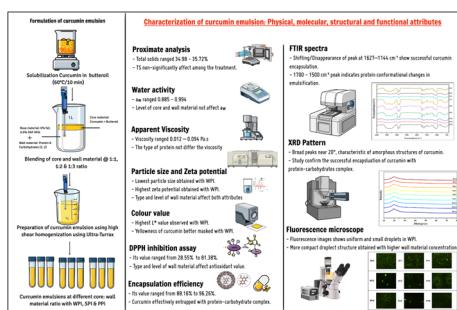
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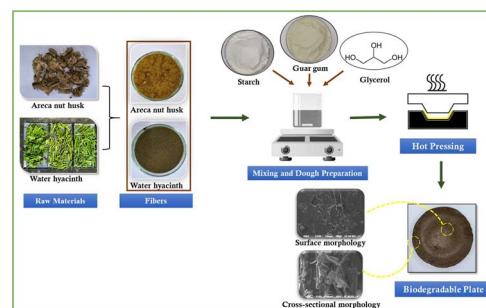


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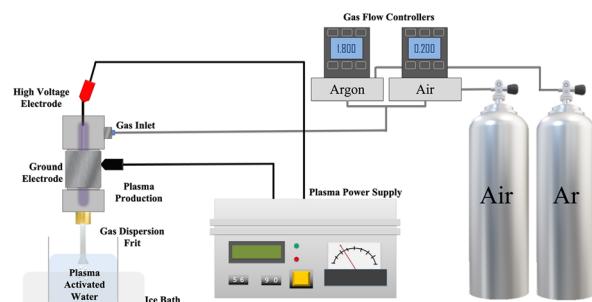
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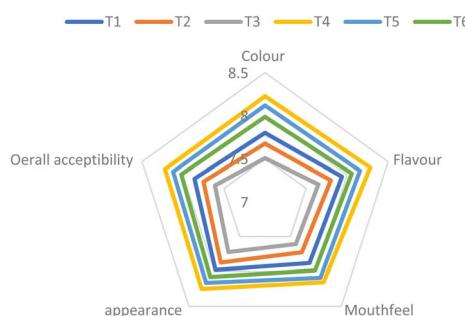
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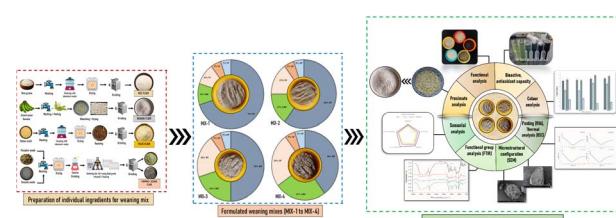
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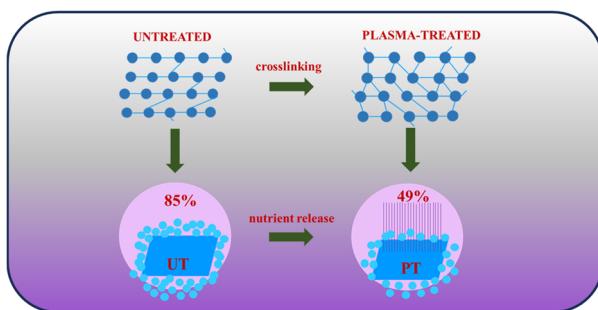
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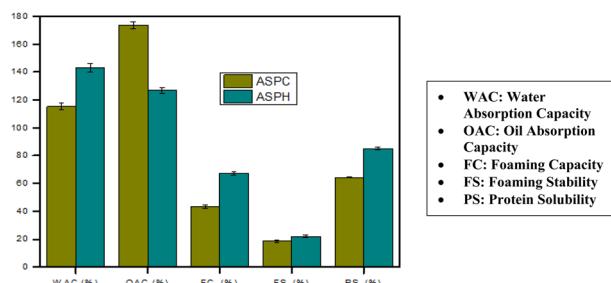
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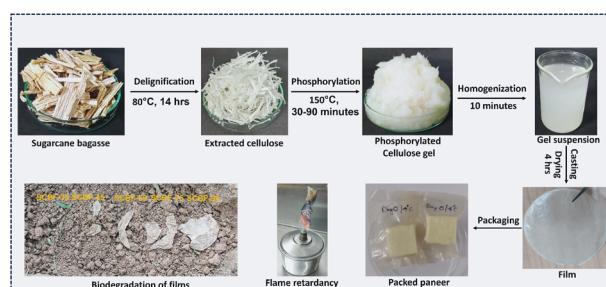
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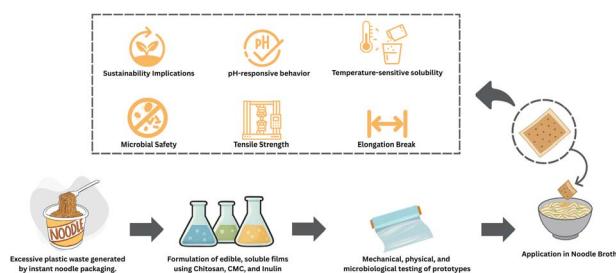
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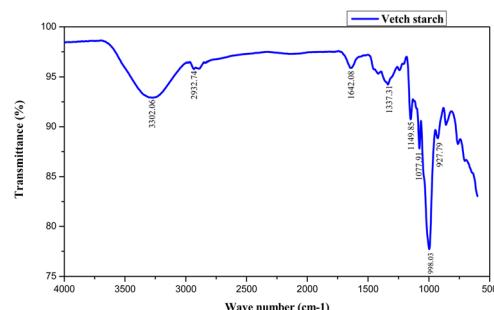


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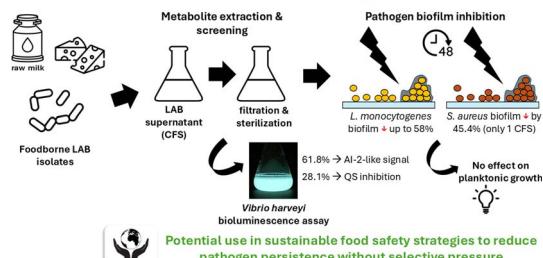


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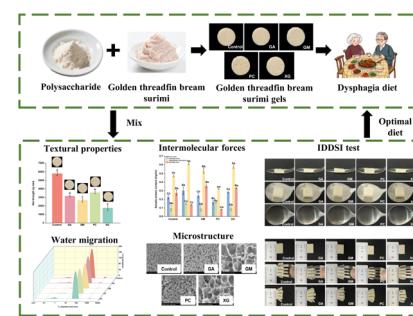
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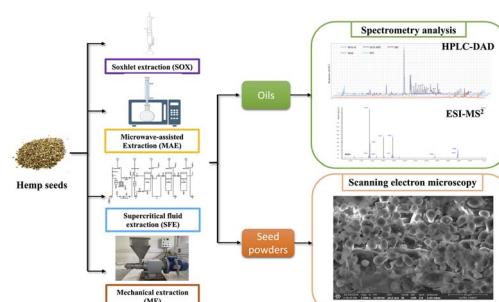
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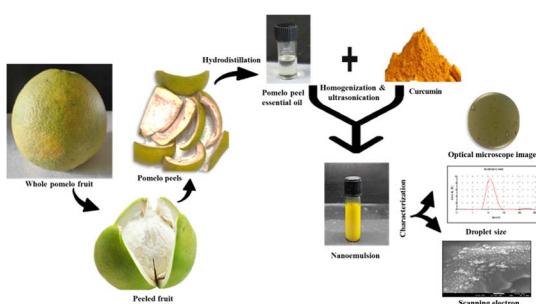
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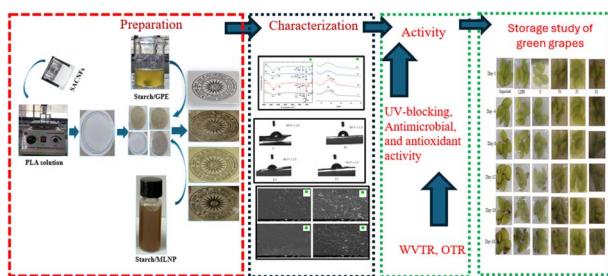
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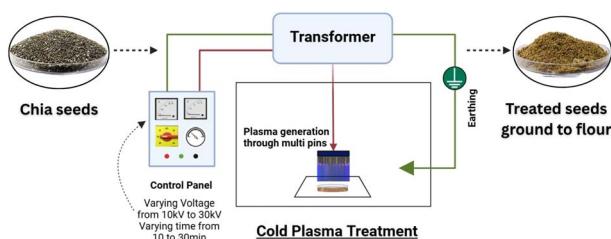
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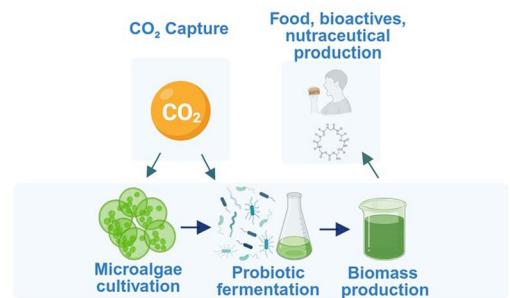


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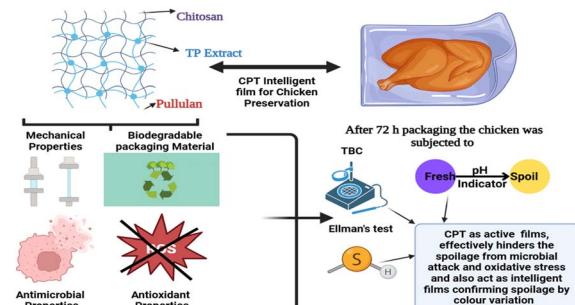
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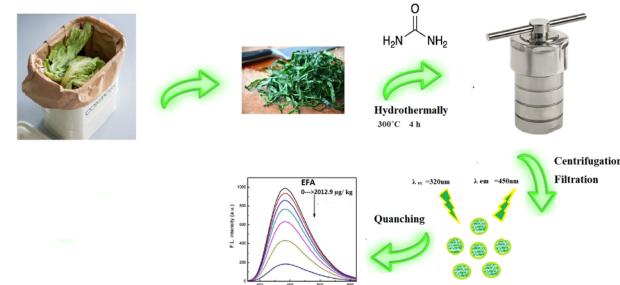
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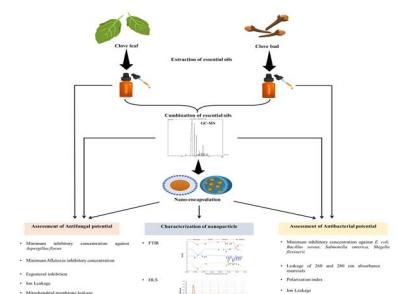
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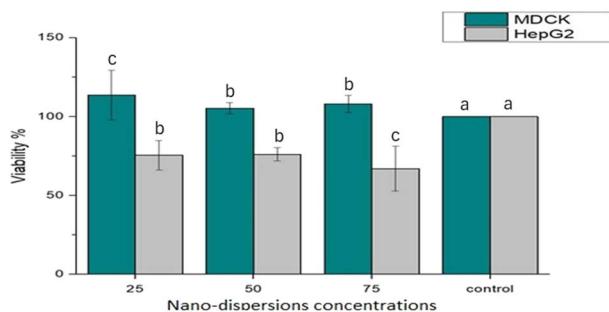
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Tanya Singh Raghuvanshi, Vishal Gupta and Bhanu Prakash*



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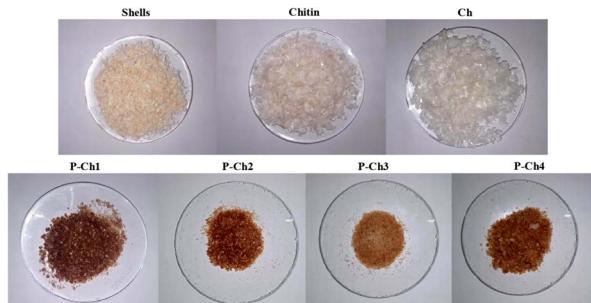
842



Formulation of casein–curcumin nanodispersions using microfluidization and nano-precipitation methods: cytotoxicity and *in vitro* release in a mango drink

Maanya Mehrotra, Shashank Singh, Nikita Kansal, Kiran Verma, Anit Kumar* and Narashans Alok Sagar*

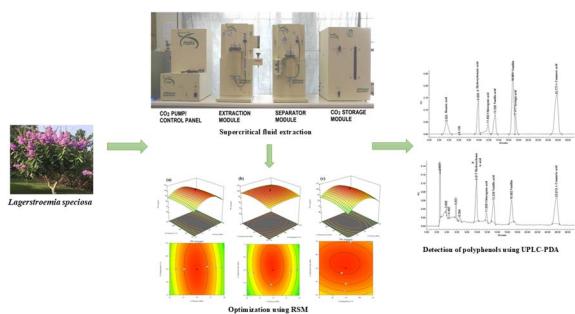
851



Sustainable conversion of *Penaeopsis serrata* waste into phosphorylated chitosan for agricultural drought mitigation

Fatima El Amerany,* Oumaima Ait Ali and Mohammed Rhazi

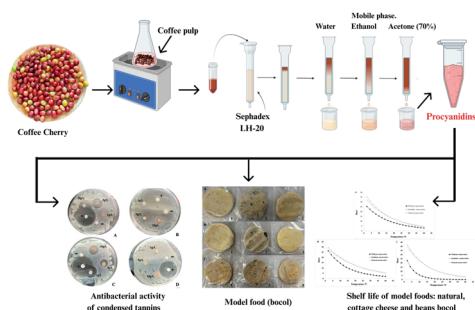
868



Optimization of supercritical fluid extraction of valuable compounds from *Lagerstroemia speciosa* leaves for *in vitro* antidiabetic and antioxidant activity

Kiran Khandare and Saswata Goswami*

885



Evaluation of condensed tannins from coffee pulp (*Coffea arabica*) as a natural preservative: study in a model food

Sandy R. García-Rodríguez, Hector Reynoso-Ponce, Diana B. Muñiz-Márquez, Abigail Reyes-Munguía, Martina de la Rosa-Hernández and Jorge E. Wong-Paz*

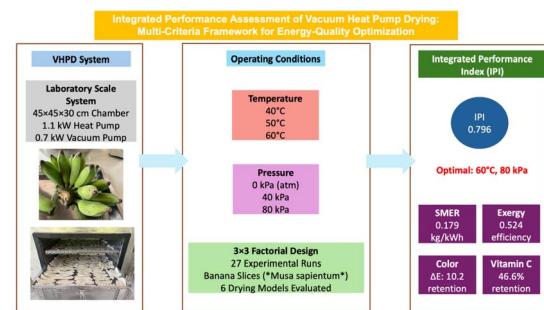


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894

Integrated performance assessment of vacuum heat pump drying: a multi-criteria framework for energy-quality optimization in banana slice drying

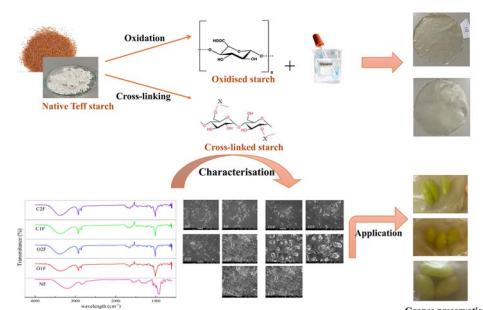
Thanapon Saengsuwan and Narathip Sujinda*



916

Eco-friendly biofilms from chemically modified Indian teff (*Eragrostis tef*) starch for quality maintenance and shelf-life improvement of green grapes

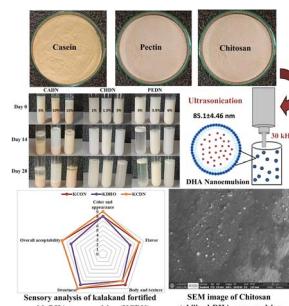
Ramandeep Kaur Sidhu,* C. S. Riar and Sukhcharn Singh



930

Ultrasound-assisted microalgal docosahexaenoic acid (DHA) nanoemulsion preparation using casein, chitosan, and pectin as emulsifiers for enhanced oxidative stability and shelf life for food fortification

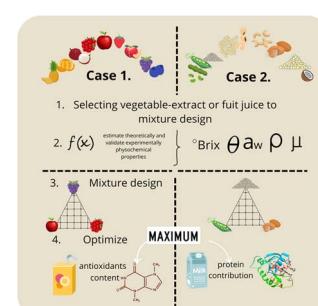
Sirajdeen Asmath Mubeena and Radhakrishnan Preetha*



947

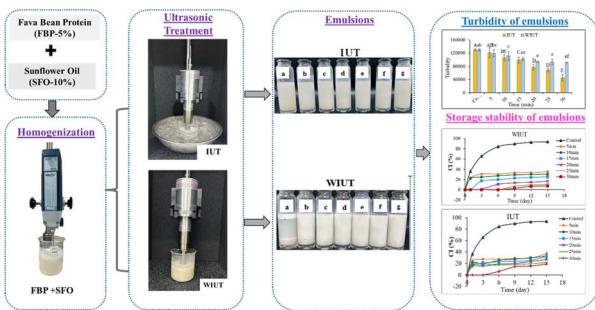
A comparative study of theoretical model-based optimization and experimental design approaches for functional beverage formulation

Regina Navarrete-González, Aurelio López-Malo, Enrique Palou and Nelly Ramírez-Corona*



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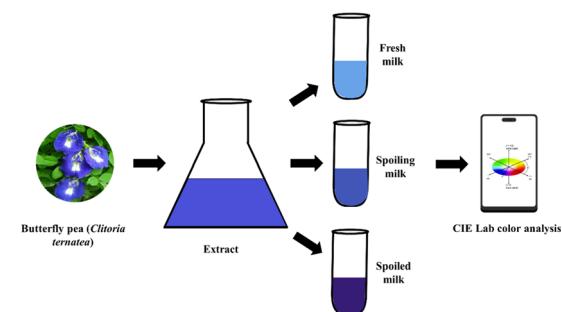


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Dual-indicator approach for real-time milk freshness detection using butterfly pea anthocyanins and riboflavin fluorescence

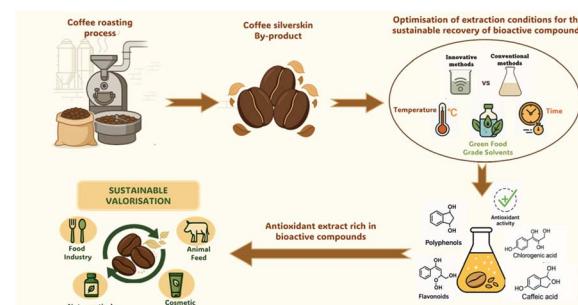
Parita A. Mangroliya, Tanmay Hazra,* Kunal Ahuja, Rohit Sindhab, Anamika Das, Subhadip Manik and Vimal Ramani



1032

Sustainable recovery of bioactive compounds from coffee silverskin

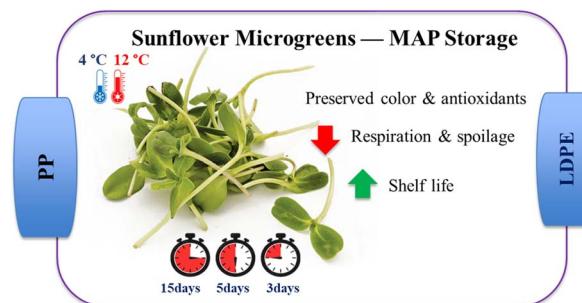
Miriam Arianna Boninsegna, Amalia Piscopo,* Alessandra De Bruno, Tiziana Taglieri, Valerio Chinè and Marco Poiana



1045

Modified atmosphere packaging of sunflower microgreens (*Helianthus annuus*) for quality and postharvest shelf-life extension

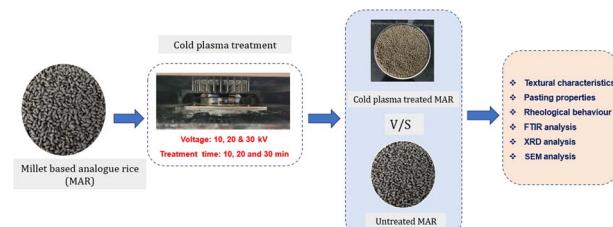
Elham Azarpazhooh,* Parvin Sharayei, Yeganeh Sabeghi, Fatemeh Zare, Xin Rui and Hosahalli S. Ramaswamy*



1057

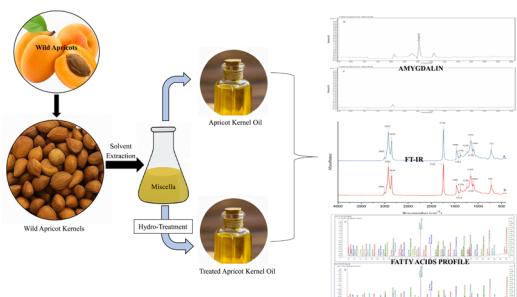
Enhancing millet-based analogue rice through sustainable cold plasma treatment: effects on mineral composition, structural, textural, cooking, and rheological properties

S. Ganga Kishore, Madhuresh Dwivedi,* R. Rahul, J. Deepa, G. Jeevarathinam,* K. Kamaleeswari, Gitanjali Jothiprakash and Abinaya Veluswamy



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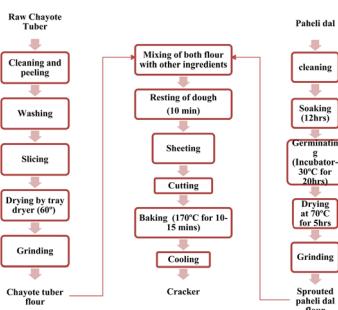
1073



Hydro-treatment of wild bitter apricot kernel oil: a cheap and cost-effective alternative for reducing toxicity and enhancing quality

Swati Joia, Himanshi Rao, Raashid Ahmad Siddiqi and Tajendra Pal Singh*

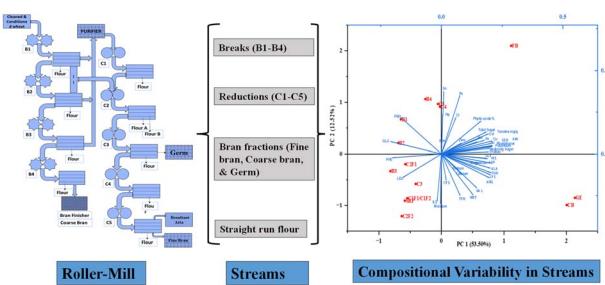
1083



Quality characterization, optimization and consumer acceptance of enriched gluten-free crackers through valorization of chayote tuber and sprouted paheli dal flour

Robishini Akoijam, Dhamchoe Dolma Bhutia, Sujata Jena* and Prashant Pandharinath Said

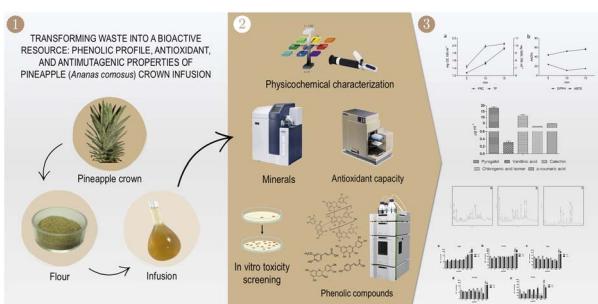
1099



Compositional variability in roller-mill processed streams: distribution of macro- and micronutrients, phytochemicals, and contaminants (heavy metals and anti-nutrients)

Veeranna Hitlamani, Swamy Gowda M. R., Salony Azam Sheikh, Nandini P. Shetty, Sridevi Annapurna Singh and Aashitosh Ashok Inamdar*

1115



Transforming waste into a bioactive resource: phenolic profile, antioxidant, and antimutagenic properties of pineapple (Ananas comosus) crown infusion

Talita Braga de Brito Nogueira, Lays Souza da Silva, Carlos Fernando Araujo Lima, Mateus Grilo de Oliveira Carvalho, Mônica Regina da Costa Marques, Israel Felzenszwalb, Juliano Lemos Bicas, Mariana Simões Larraz Ferreira* and Ana Elizabeth Cavalcante Fai*

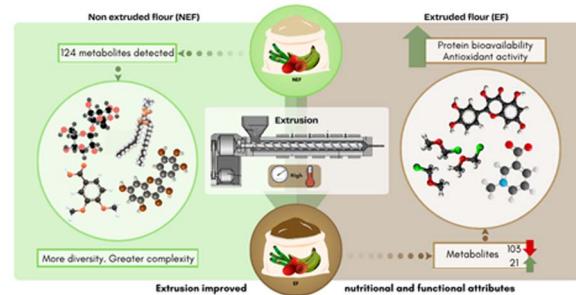


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Extrusion-driven metabolic shifts in composite flour from coffee and plantain byproducts

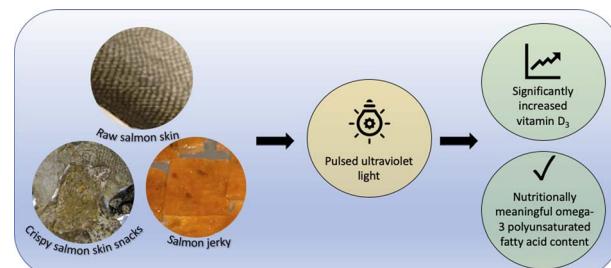
Laura Sofía Torres-Valenzuela,* Carolina Franco-Urbano, Diana Paola Navia-Porras, Jose Luis Plaza-Dorado and Mónica P. Cala



1136

Vitamin D biofortification of salmon (*Salmo salar*) processing offcuts to create novel shelf-stable foods

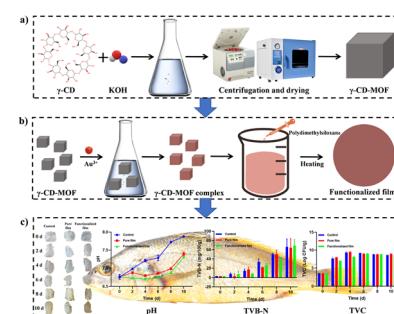
Eleanor Dunlop,* Wing Huen Chung, Janet Howieson, Belinda Neo, Welma Stonehouse, Paul Adorno, Georgios Dabos, Linda Portsmouth and Lucinda J. Black



1144

An antibacterial γ -CD-MOF complex functionalized film for fish meat safety and freshness

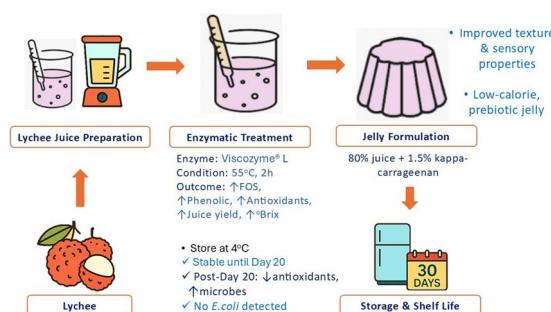
Meimei Guo, Tahirou Sogore, Jin Huang, Xinyu Liao, Mofei Shen* and Tian Ding*

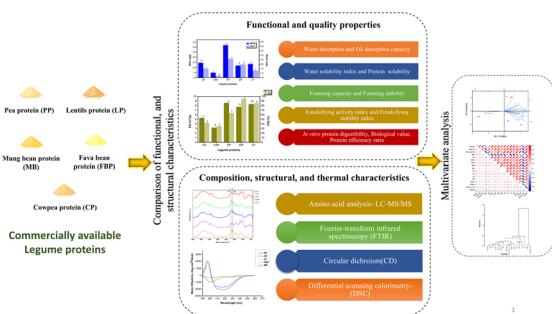


1157

Enzymatic bioprocessing of lychee juice for fructooligosaccharide enhancement and sustainable functional jelly formulation

Nattida Pongjuntuk, Saeid Jafari, Sochannet Chheng and Kitipong Assatarakul*





Functional and structural characterization of legume protein derivatives for advanced plant-based food applications

Harsha Varayil and Jayeeta Mitra*

