

# Sustainable Food Technology

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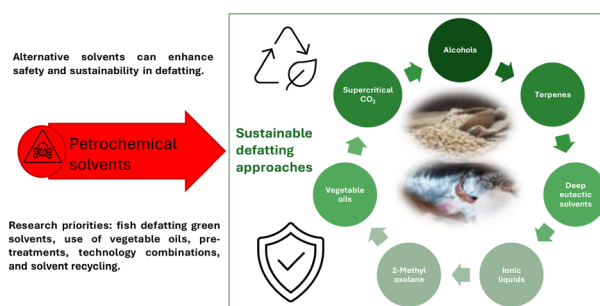
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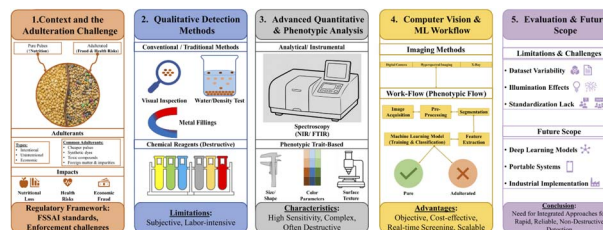
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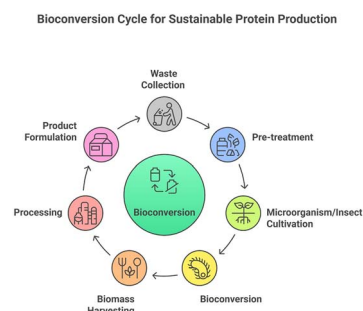
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## REVIEWS

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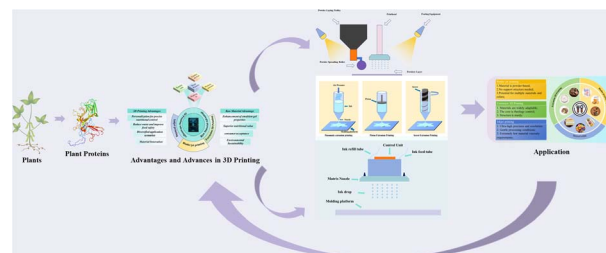
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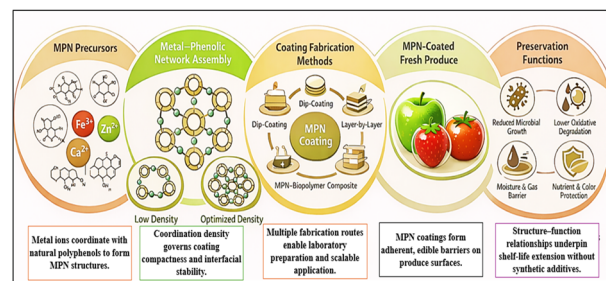
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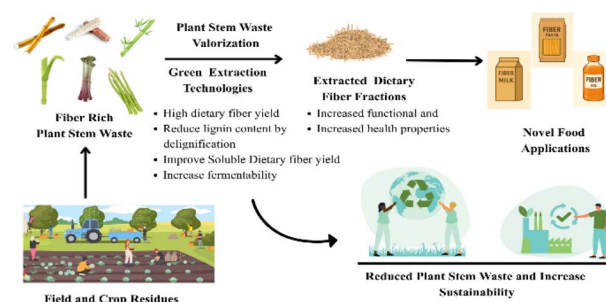
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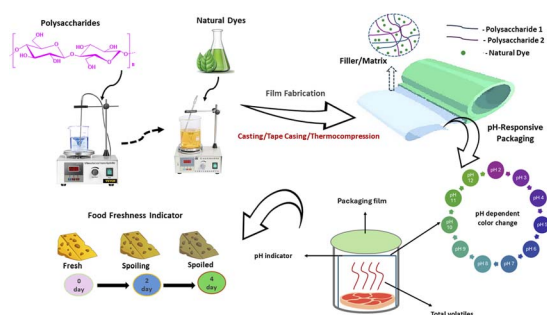
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P. D. N. Boteju, C. M. Senanayake and K. G. L. R. Jayathunge\*



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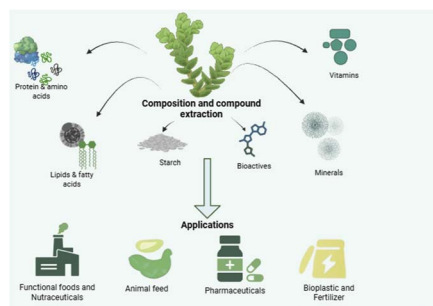
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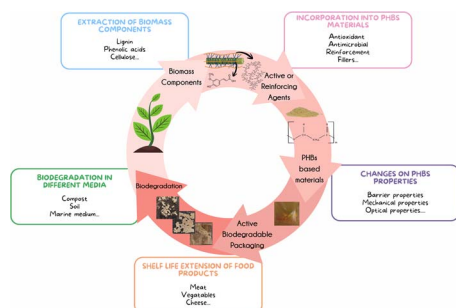
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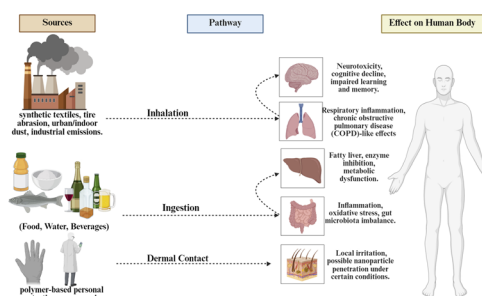
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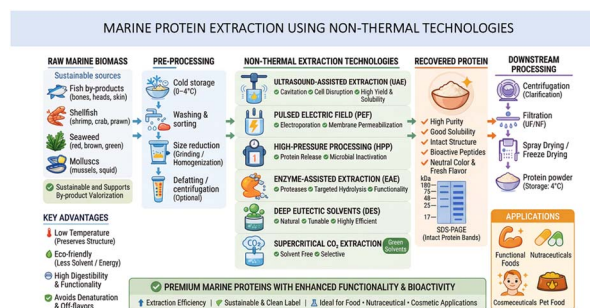
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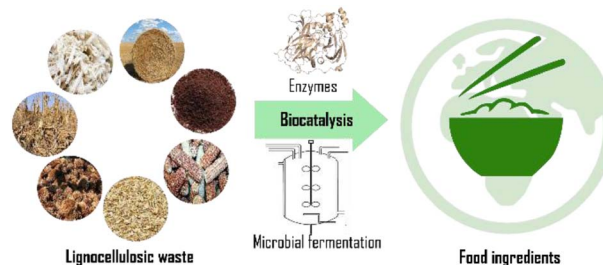
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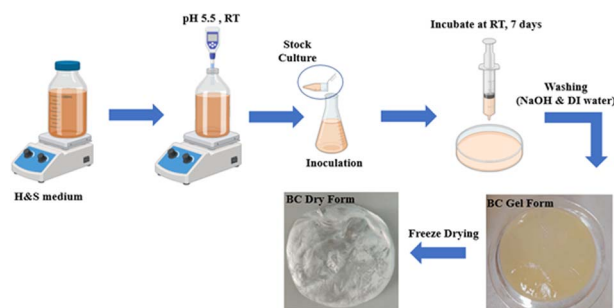
Mya Myintzu Hlaing, Naazneen Sofeo, David Wollborn, Netsanet Shiferaw Terefe and Barindra Sana\*



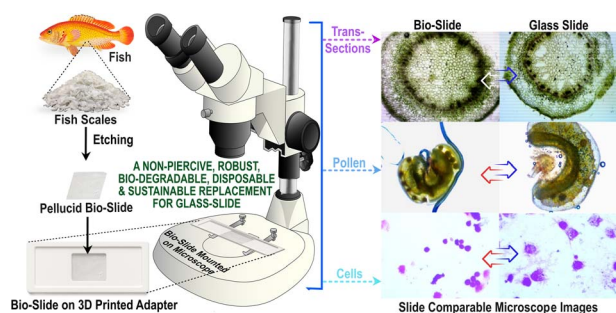
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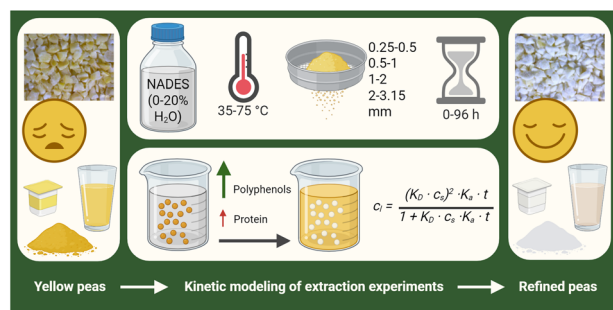


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## PAPERS

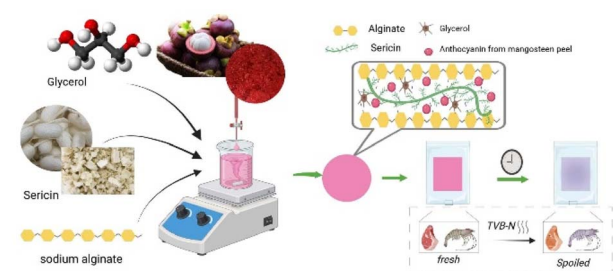
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Amy McMackin, Gloria Müller, Joseph Dumpler\* and Alexander Mathys

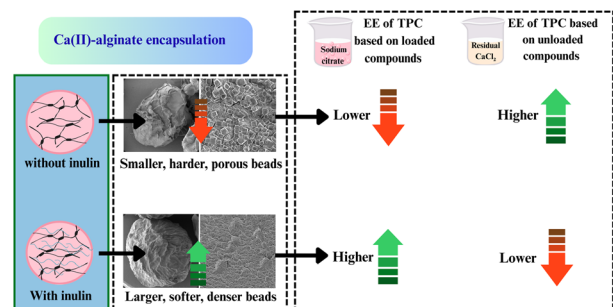
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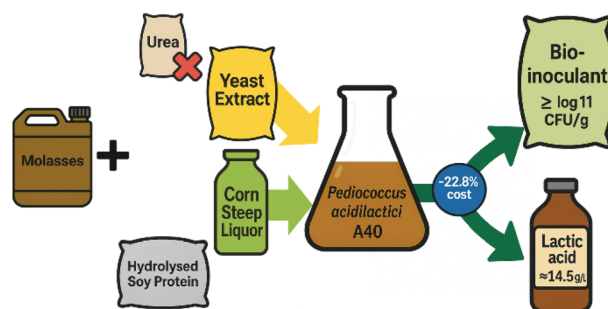
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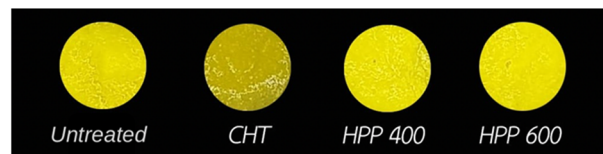
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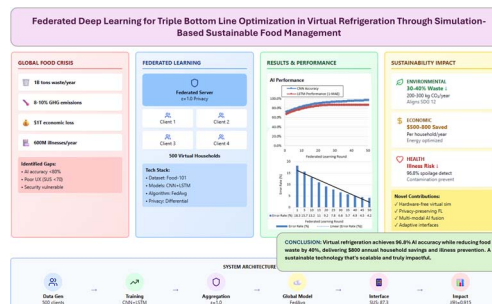
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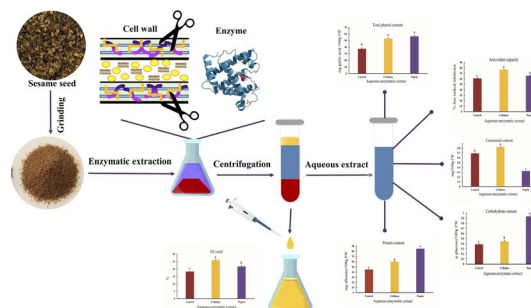
Muhammad Ovais Akhter\* and Shakir Karim Buksh



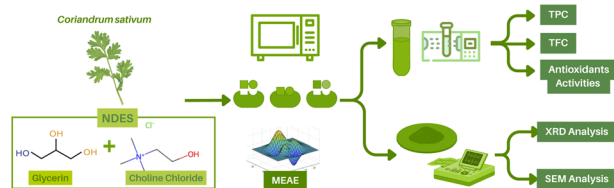
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## Recovery of phytochemical compounds from the aqueous extract remaining after enzymatic extraction of sesame oil using cellulase and pepsin

Zeinab Zaheri Abdehvand, Mohammad Javaherian,\*  
Maryam Kolahi\* and Mohammad Sabaeian



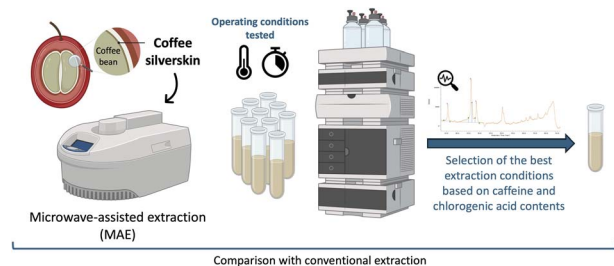
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Tan Phat Vo, Minh Thu Nguyen, Thuy Anh Nguyen, Gia Vinh Nguyen, Hoang Nhan Nguyen, Gia Bao Pham, Minh Hoa Ha\* and Dinh Quan Nguyen\*

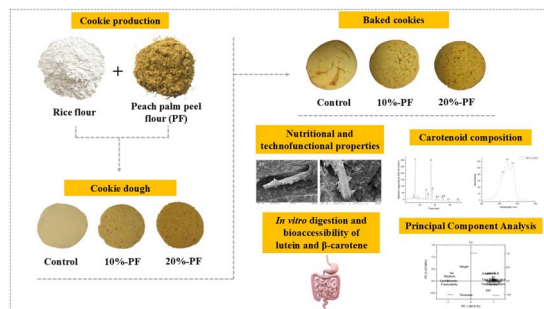
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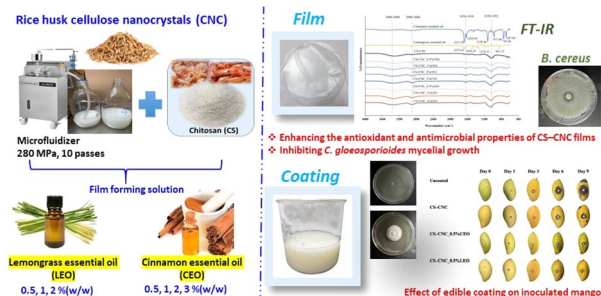
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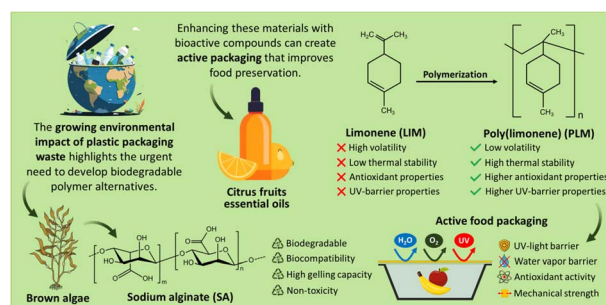
Namfon Samsalee, Jitrawadee Meerasri, Thidarat Bumrungpakdee, María Bernardita Pérez-Gago and Rungsinee Sothornvit\*



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## Comparative study of sodium alginate films loaded with limonene and poly(limonene): interactions, properties, and functional activities

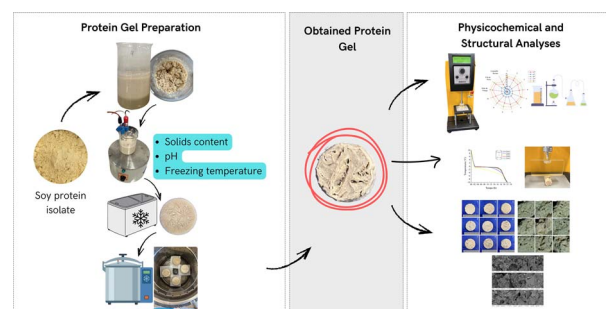
Matheus Milanez Leonetti, Vitor Emanuel de Souza Gomes, Guilherme Frey Schutz, Leticia Aliberti Galego Alves da Silva, Liliana de Oliveira Rocha, Roniérik Pioli Vieira and Luís Marangoni Júnior\*



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## Freezing as a structuring process for protein gels: process–structure relationship, material characterization, and comparison with meats

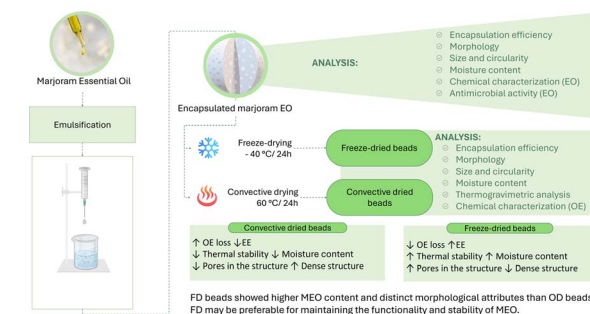
Israel Jovino Caneschi,\* Daniel Angelo Longhi, Charles Windson Isidoro Haminiuk and Maria Lucia Masson



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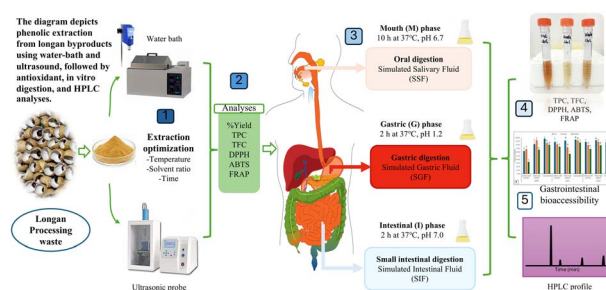
Karen Elbert Leal Mazza, André Mesquita Magalhães Costa, Humberto Ribeiro Bizzo and Renata Valeriano Tonon\*



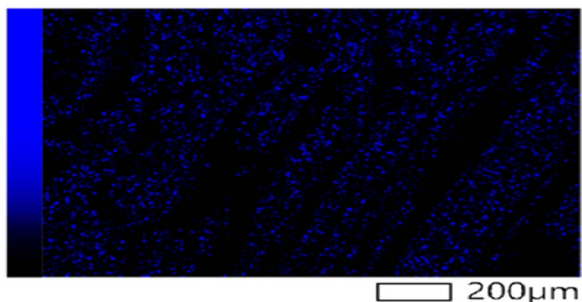
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Idris Kaida Zubairu, Noppol Leksawasdi, Sutee Wangtueai, Pinpanit Boonchuay, Su Lwin Htike, Fei Lao, Juan Manuel Castagnini and Yuthana Phimolsiripol\*



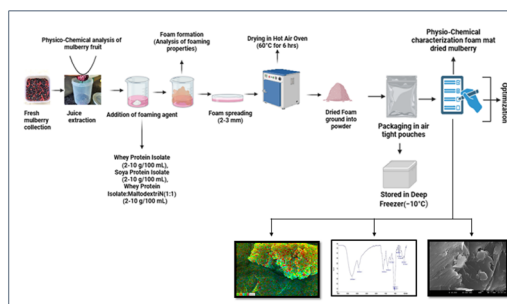
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### Mass transport phenomenon during ultrasound-assisted osmotic dehydration of skipjack tuna (*Katsuwonus pelamis*)

Guillermo P. Pantuhan,\* Arnold R. Elepaño, Kevin F. Yaptenco, Omar F. Zubia and Katherine Ann T. Castillo-Israel

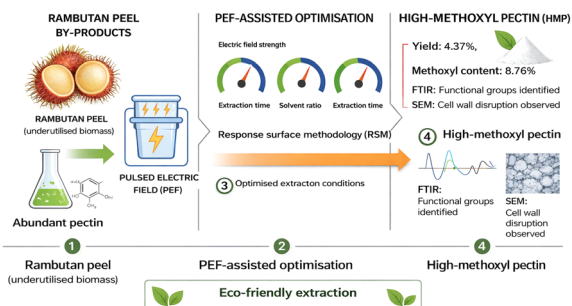
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### Optimization of pre-drying concentration and type of foaming agents to produce shelf-stable black mulberry juice powder using the foam mat drying technique

K. P. Farzeen, Hamid,\* Navjot Kaur, Poonam Choudhary and Sandeep Mann

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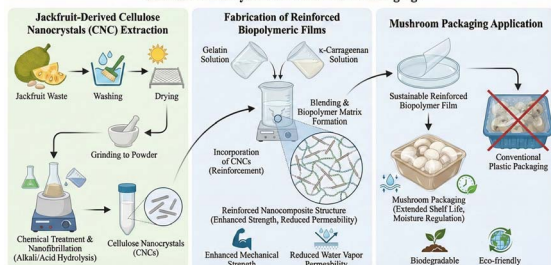


### Valorization of rambutan peel (*Nephelium lappaceum* L.) byproducts through pulsed electric field-assisted green extraction of pectin optimized by response surface methodology

Luqman Agung Wicaksono, Ganes Aurora Santoso, Muhammad Alfid Kurnianto, Anugerah Dany Priyanto, Teeradate Kongpichitchoke and Muhammad Rosyid Wardianto\*

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### Sustainable Biopolymeric Films of Gelatin/ $\kappa$ -Carrageenan Reinforced with Jackfruit-Derived Cellulose Nanocrystals for Mushroom Packaging.



### Sustainable biopolymeric films of gelatin/ $\kappa$ -carrageenan reinforced with jackfruit-derived cellulose nanocrystals for mushroom packaging

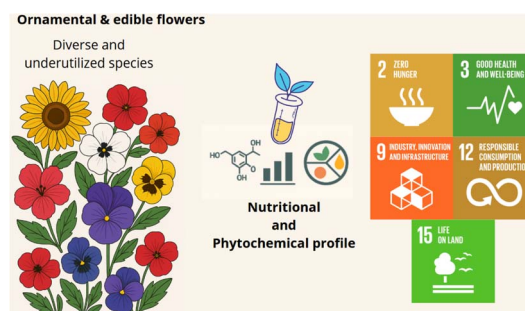
Ajitkumar Appayya Hunashyal, Saraswati P. Masti,\* Lingaraj Kariyappa Kurabetta, Manjushree Nagaraj Gunaki, Jennifer P. Pinto, Priyadarshini, Shiddalingesh G. Havanur, Bhagyalakshmi A. Sheeparamatti, Priyanka Baburao and Ravindra B. Chougale



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## Nutritional and bioactive compound profiling of 13 ornamental and edible flowers supports their potential as functional ingredients in sustainable food systems

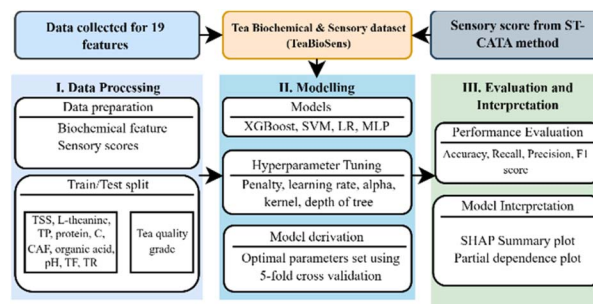
Débora Correia Santana,\* Ana Carolina Bianco Gomes, Ana Claudia Hertel Pereira, Aline Roseiro Carvalho, Luis Filipe Faria Verdan, Layla de Oliveira Lopes, Kariane Rodrigues de Sousa, Wanderson Romão and Denise Coutinho Endringer



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## Machine learning-based prediction of sensory quality in tea blends using a semi-trained panel assessment

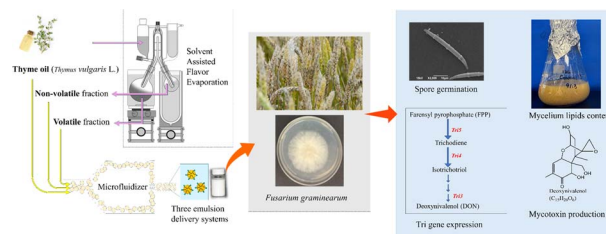
Onkar Sarma and Kavya Dashora\*



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## Roles of the volatile and non-volatile fractions of thyme (*Thymus vulgaris* L.) essential oil in inhibiting *Fusarium graminearum* growth and trichothecene mycotoxin production

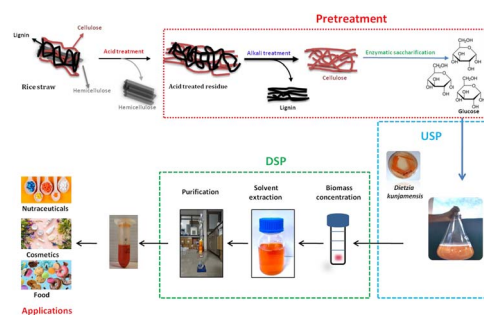
Xiaoxi Qi, Zixuan Xu, Yueqiang Leng, Zhao Jin, Bingcan Chen and Jiajia Rao\*



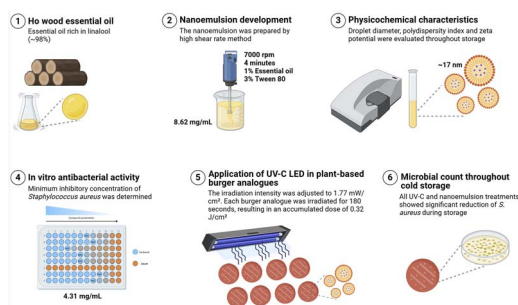
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## Valorization of rice straw residue for canthaxanthin production via sustainable bioprocessing

Devendra Pratap Singh, Priyanka, Tania Raheja, Saumya Singh, Neera Agarwal and Meena Krishania\*



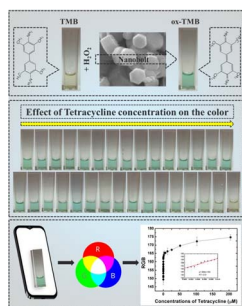
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## Ho Wood (*Cinnamomum camphora*) essential oil nanoemulsion as a natural alternative combined with UV-C LED for *Staphylococcus aureus* reduction in plant-based burger analogues

Bruno Dutra da Silva,<sup>\*</sup> Ana Carolina de Morais Mirres, Ana Julia Bento do Amaral, Carolina Ramos and Carlos Adam Conte-Junior

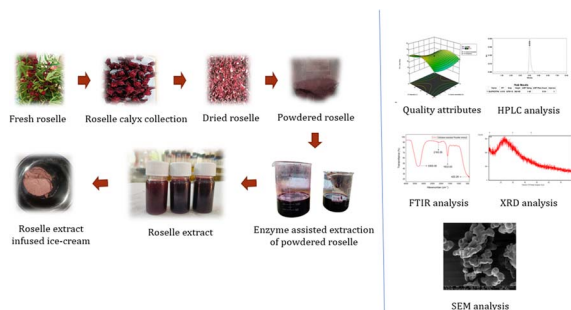
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## Portable smartphone enabled colorimetric detection of tetracycline in commercial milk samples via peroxidase-mimicking ZnO–Pd nanobolts

Ekta Arjundas Kukreja and Ravi Mani Tripathi<sup>\*</sup>

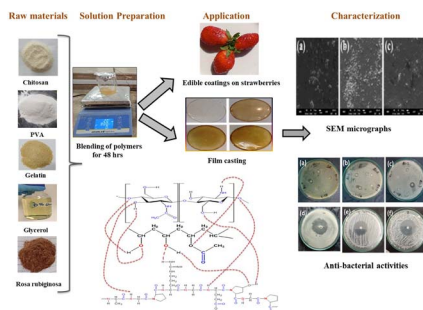
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## Enzyme-assisted extraction and characterization of red roselle calyx (*Hibiscus sabdariffa* L.) bioactives and their application in ice cream matrices

A. Priyanka, B. Nila Shireen, S. Ganga Kishore, Sudha Paramadhas,<sup>\*</sup> R. Rahul, Madhuresh Dwivedi,<sup>\*</sup> T. Pandiarajan, R. Divyabharathi and Nongmaithem Seema Chanu

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## Chitosan/PVA/gelatin derived biodegradable coatings enriched with *Rosa rubiginosa* for extended shelf life and preservation of strawberries

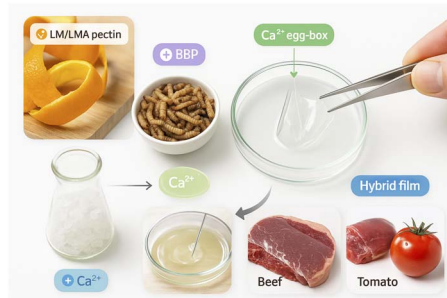
Beenish Sarwar, Muhammad Zubair, Asma Yaqoob, Faiz Ahmed, Sohail Shahzad<sup>\*</sup> and Aman Ullah<sup>\*</sup>



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## Dual-network low-methoxyl amidated pectin–protein films: mechanism, optimization, and application to fresh foods

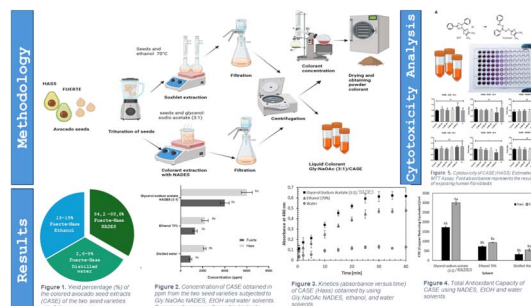
Y. Doan Trang Tran, Thi Thao Minh, Dinh Nhi Bui\* and Thi Dung Ha



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## Colored avocado (*Persea americana* Mill.) seed extract using a natural deep eutectic solvent for potential sustainable food coloring applications: towards a circular bioeconomy

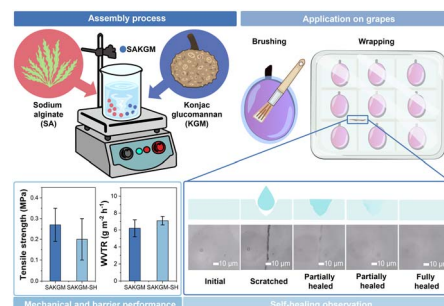
Lourdes M. Orejuela-Escobar,\* Carolina Tituaña, Arleth Gualle, Andrea C. Landázuri, Edgar J. Guerrón-Orejuela, Emilia Morales, Verónica Castañeda and Andrés Caicedo



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## Self-healable and biodegradable konjac-glucomannan-blended sodium alginate films for food packaging

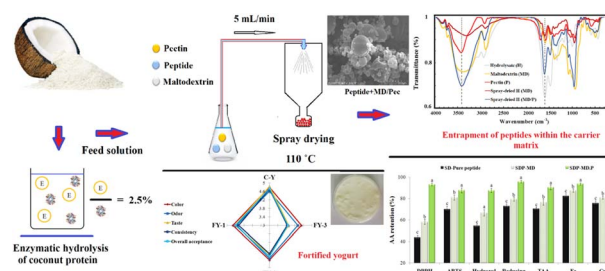
David Rusliman, Rizky Aflaha, Aulal Muna, Syahla Salsabila, Kuwat Triyana, Aditya Rianjanu, Condro Wibowo\* and Hutomo Suryo Wasisto\*



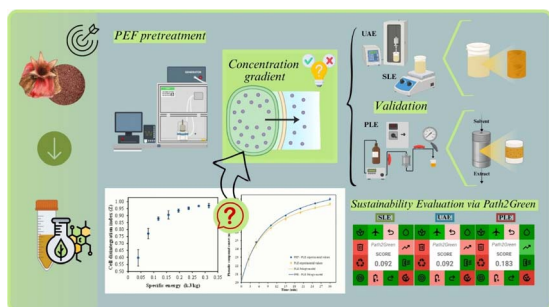
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## Development of stabilized coconut-waste peptides as bioactive ingredients to improve yogurt texture and functionality

Reza Mobasserfar, Atefeh Karimidastjerd, Yugal Kishore Mohanta, Fatemeh Yousefi Kopaei, Zahra Akbarbaglu\* and Khashayar Sarabandi\*



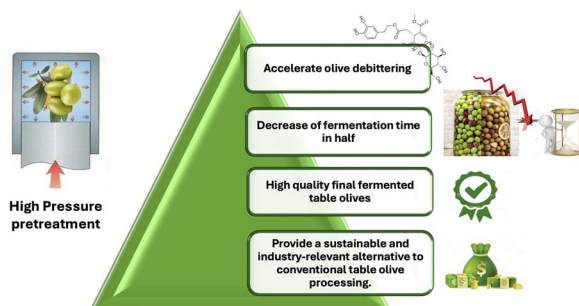
2981



## Pulsed electric field pretreatment reveals matrix-dependent mass transfer mechanisms in phenolic recovery from pomegranate peel

Gessica Maria Lopes Faria and Eric Keven Silva\*

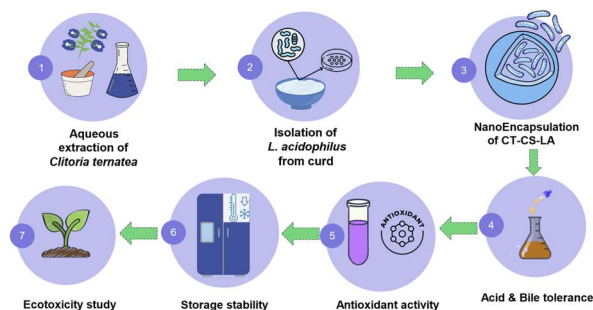
2997



## High-pressure technology: application as a pretreatment technique for de-bittering and fermentation acceleration of green table olives

Varvara Andreou,\* Sofia Chanioti, Panagiota Stergiou and George Katsaros\*

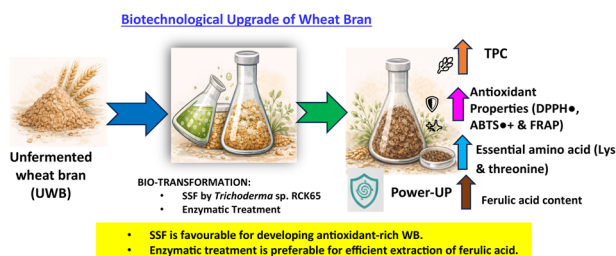
3008



## Chitosan based ecofriendly nanoencapsulation formulation of *Clitoria ternatea* extract coated bacterial probiotic strain *Lactobacillus acidophilus*: a sustainable approach to improve probiotic functionality, stability, and tolerance

M. Lavanya and S. Karthick Raja Namasivayam\*

3023



## Sustainable valorization of wheat bran through solid-state fermentation and enzymatic bioprocessing for enhanced antioxidant potential

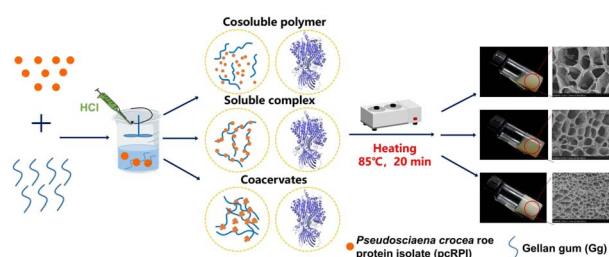
Tapati Bhanja Dey,\* Subhojit Chakroborty and Ramesh Chander Kuhad



3035

### Formation and characteristics of large yellow croaker (*Pseudosciaena crocea*) roe protein isolates/gellan gum composite gels: effects of pH and mass ratio

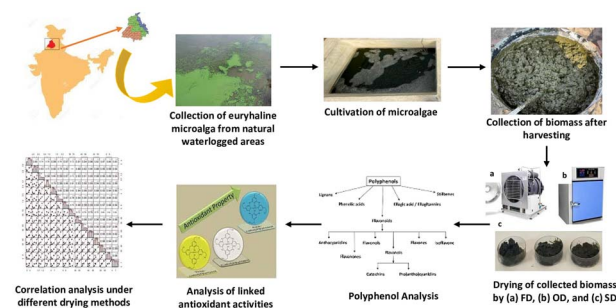
Yi-Nan Du, Jiao Jia, Zhi-Wen Lin, Shu-Xun Yang, Jia-Nan Yan and Hai-Tao Wu\*



3049

### Optimizing drying techniques in euryhaline microalgae to reveal strain-specific phenolic signatures and amplified antioxidant potency

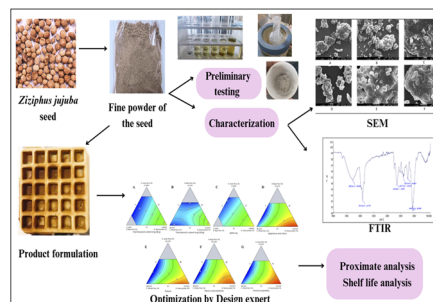
Manpreet Kaur,\* Surekha Bhatia, Kiran Tewari and Urmila Gupta



3061

### Characterization of *Ziziphus jujuba* seeds and optimization of waffle formulations via D-optimal mixture design

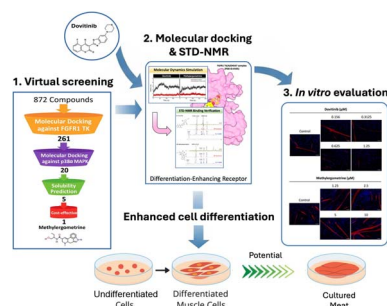
Aman Jyoti, Mahendra Gunjal, Prasad Rasane, Supriya Singh Gaur, Sezai Ercisli and Jyoti Singh\*



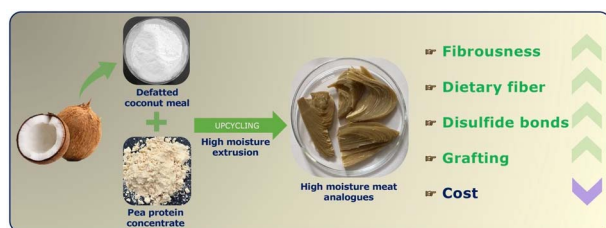
3079

### Targeted modulation of FGFR1 enhances myogenic differentiation for cultured meat production

Somsiri Udompaisarn, Prant Chotiphantawanon, Sakonwan Kuhadomlarp, Ratchakrit Srikuea, Sittiwat Wangwongpaiboon, Wasina Watcharanapapan, Thananya Soonkum, Dusit Laohasinnarong, Utid Suriya\* and Tavan Janvilisri\*



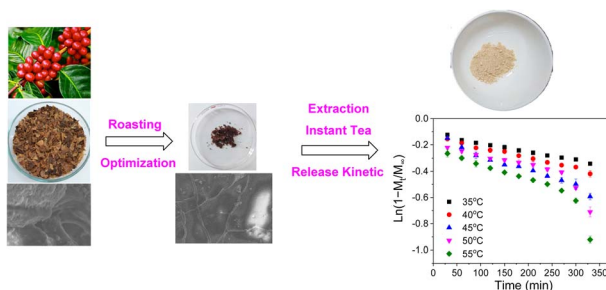
3094



### Defatted coconut meal: a novel upcycled ingredient to improve anisotropic structuring and nutritional value of high-moisture meat analogues

A. A. Anoop, Anjali Sunil Ojha and K. V. Ragavan\*

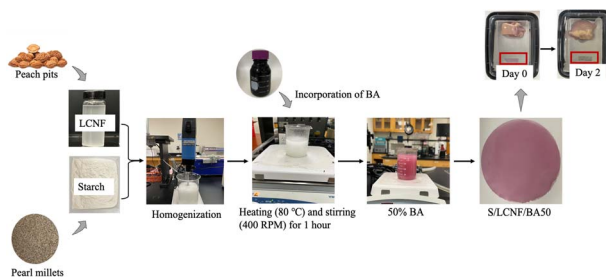
3108



### Sustainable conversion of waste robusta coffee husk into tea: optimization, properties and diffusion kinetics

Thi-Ngoc-Mai Tran, Duong Anh Tan, Nguyen Huu Trung, Thi-Hong-No Nguyen, Phung Van Trung, N. Trung-Tien Dieu, Van-Dung Le, Dinh Tri Mai,\* Phuoc-Dat Duong, Chi-Hien Dang, Cao-Hien Nguyen, Nguyen Thi Thanh Tu and Thanh-Danh Nguyen\*

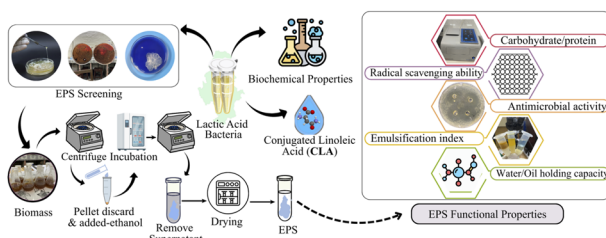
3120



### Lignocellulose nanofibers (LCNFs) reinforced starch-based intelligent film to detect chicken breast spoilage

Afreen Sultana, Sneha Punia Bangar\* and William Scott Whiteside\*

3135



### Exopolysaccharides and conjugated linoleic acids produced by selected lactic acid bacteria: physicochemical attributes, antimicrobial activity, and techno-functional properties of exopolysaccharides

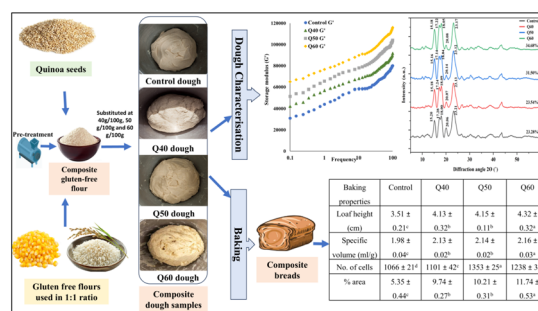
Md. Sadman Tahmid,\* Md. Abunaser, A. K. M. Masum, Mohammad Ashiqul Islam and Md. Harun-ur-Rashid\*



3154

## Effects of quinoa flour addition on composite gluten-free bread: a comprehensive study of microstructural, oscillatory rheology and baking properties of bread dough

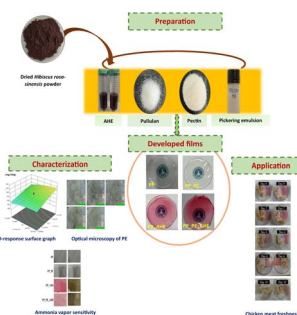
Priyana Garg, Gargi Ghoshal\* and Meenakshi Goyal



3168

## Development of pectin/pullulan-based freshness indicator films incorporated with hibiscus anthocyanin and cassava peel cellulose nanofiber-stabilized Pickering nanoemulsion

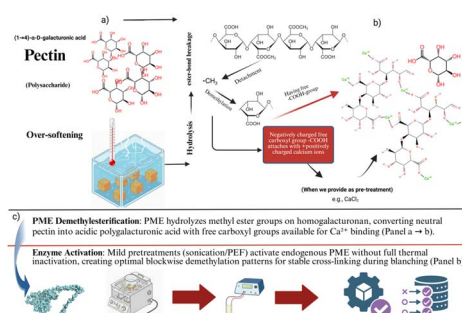
Nurin Afzia and Tabli Ghosh\*



3188

## Mitigation of apricot quality loss and waste during high-temperature processing via sonication and electric field pretreatments

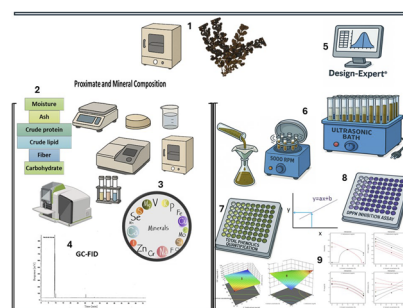
Nida Kanwal, Min Zhang,\* Erum Bux and Wang Xiaojing



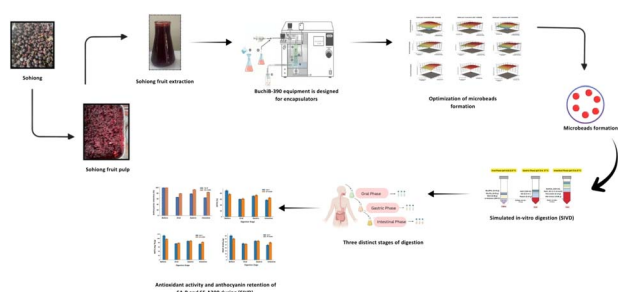
3203

## Optimization of extraction parameters for bioactive compounds from *Sargassum cinereum* using ultrasound-assisted extraction with insights into their chemical and nutritional composition

Pavitra Chippalakatti, Devarajan Thangadurai,\* Mansingraj Nimbalkar, Natália Cruz-Martins\* and Palanisamy Mookkan



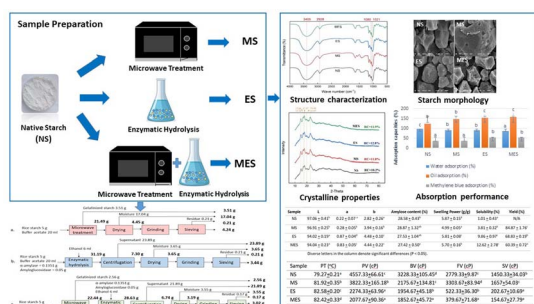
3216



### Optimisation of laminar jet flow microencapsulation variables to enhance the anthocyanin retention and antioxidant function of sohiong

Roshiya Nongmaithem, Raju Sasikumar,\* Kaviarasu G., Selva Kumar T., Ravikumar Rajarathinam, Paras Sharma, Sheena Haorongbam, Kowsalya T., K. Senthilkumar and Amit K. Jaiswal\*

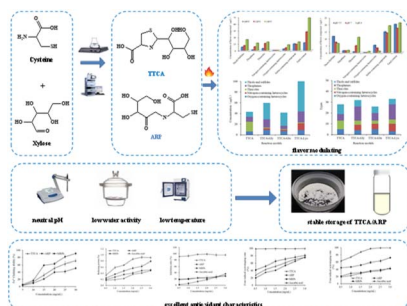
3227



### Improvement of structural, physicochemical, functional, and pasting properties and mass balance analysis of porous starch obtained from Indonesian local rice through microwave-assisted enzymatic hydrolysis

Elok Pawening Maharani, Priyanto Triwitono, Yudi Pranoto and Djagal Wiseso Marseno\*

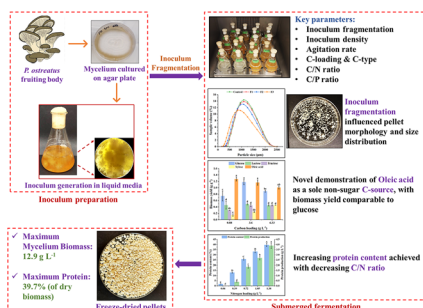
3239



### Unlocking the potential of cysteine-xylose Maillard reaction intermediates as natural flavor precursors: a comprehensive study on flavor regulation, storage stability, and antioxidant activity

Di Kang, Lin Jiang, Songjin Zheng, Yuan Hu, Haifeng Wang, Teng Li, Yuying Fu\* and Yun Zhai\*

3253



### Mushroom mycelium as a sustainable high-protein food source: effects of submerged fermentation conditions on mycoprotein production and mycelial morphology

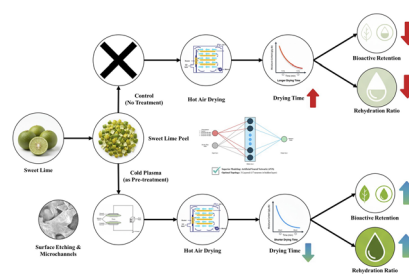
Krishna Kalyani Sahoo, Bruno Meireles Xavier, Mohammad Afiq Hafiy Mohammad Taufiq and Ke Wang\*



3269

## Effect of cold plasma pre-treatment on drying kinetics and nutritional compounds of sweet lime peel

Surveer Kaur, Sandhya Singh,\* Vimal Challana\* and Sumandeep Kaur

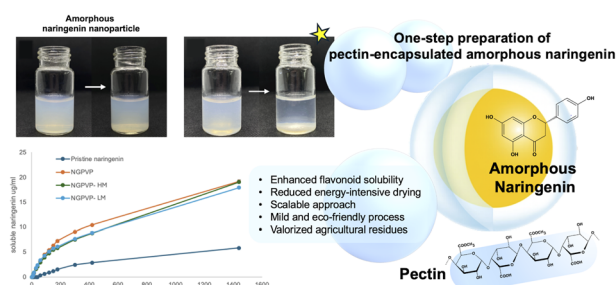


Cold Plasma is an Effective, Sustainable technique for Improving Drying performance and Nutritional Quality in fruit by-products

3280

## Pectin-encapsulated amorphous naringenin with enhanced aqueous solubility prepared by simple coacervation and precipitation

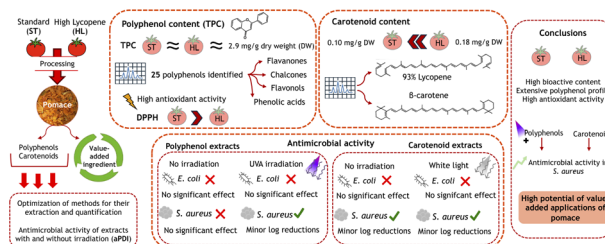
Weerapha Panatdasirisuk, Weerachai Chantana, Adisak Hawan, Phimonwan Wongjeen and Verawat Champreda\*



3289

## Valorisation of tomato pomace: bioactive compounds, antimicrobial activity and photodynamic inactivation

Raquel Nunes da Silva,\* Bárbara Maurício, Ana Fernandes, Iva Fernandes, Nuno Mateus and Victor de Freitas



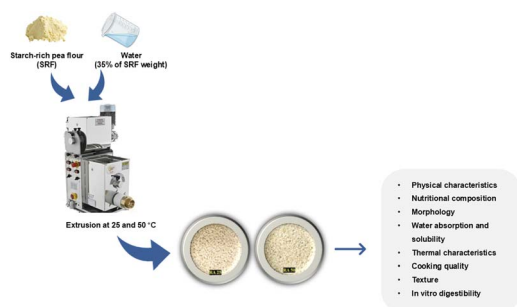
3299

## Freezing point and footprints: a comparative life cycle assessment of standard and high-freezing-point ice cream production

Faustina Sakyiwaah Sekyere, Scott A. Rankin, Douglas T. Reindl and Andrea Hicks\*



3311



### Valorisation of starch-rich pea byproduct into cold-extruded rice analogues: effects of processing temperature on physicochemical, functional, cooking, and *in vitro* digestibility properties

Smriti Chaturvedi,\* Prudhvi Pasumarthi,\* Mathad P. F. and Annamalai Manickavasagan\*

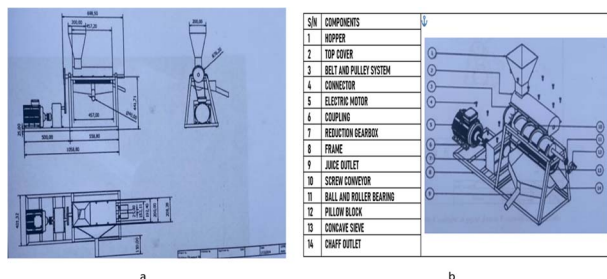
3322



### Ultrasound-IR combination improves physicochemical and antioxidant properties of Mushk budji rice

Nusrat Maqbool, Nusrat Bhat, Zakir Showkat Khan, Hilal A. Makroo and Thameed Aijaz\*

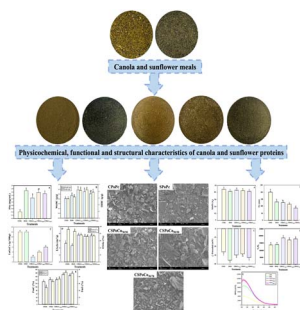
3333



### Development and performance evaluation of a cashew (*Anacardium occidentale* L.) juice extraction machine

A. K. Aremu, S. O. Adakole and T. O. Ajao\*

3344



### Valorization of sunflower (*Helianthus annuus* L.) and canola (*Brassica napus* L.) meals through protein coprecipitation: physicochemical, functional, and structural characterization

Nitzia Thalía Flores-Jiménez, José Armando Ulloa\* and Judith Esmeralda Urías-Silvas

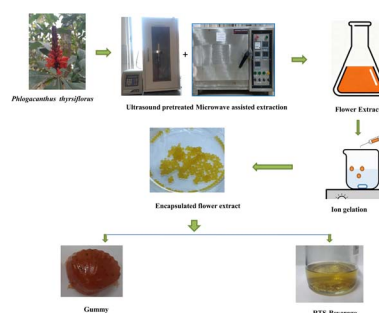


## PAPERS

3363

### Functional food formulation by incorporating the encapsulated extract of *Phlogacanthus thyrsoiflorus* flower

Indrani Chetia, Rituraj Chakraborty,  
Rupak Mukhopadhyay and Laxmikant S. Badwaik\*



## RETRACTION

3373

### Retraction: Microwave-assisted drying kinetics of cocoa pod husk (*Theobroma cacao* L.): physicochemical, techno-functional and phytochemical analysis

Esteban Jurado-Beizaga\*

