

Sustainable Food Technology

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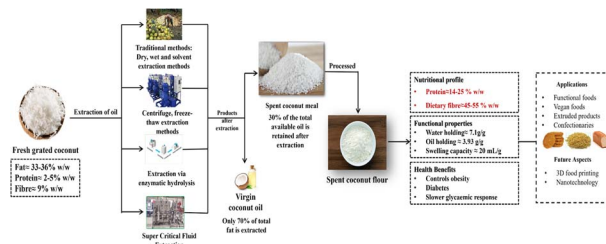
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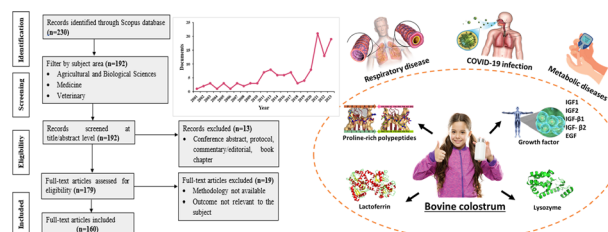


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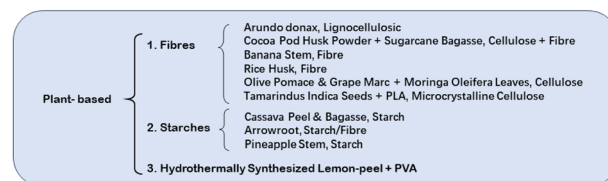
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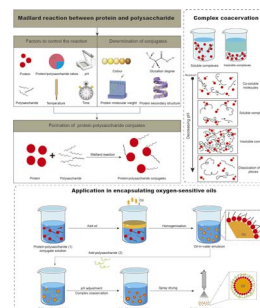
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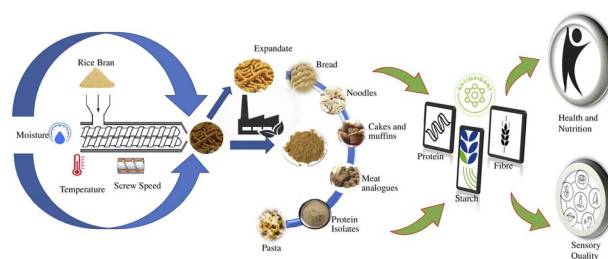
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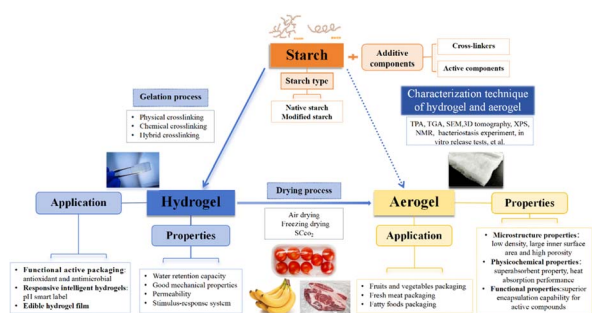
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Di Zhao, Xinyi Zhang, Yingying Zhang, Enbo Xu, Shengkun Yan, Huaide Xu and Mei Li*

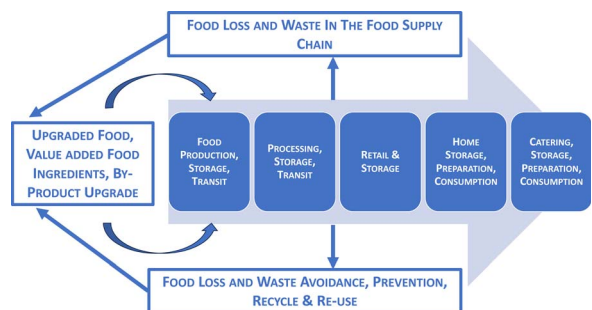
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Yuchen Wu, Qihui Mao, Guohua Zhao and Fayin Ye*

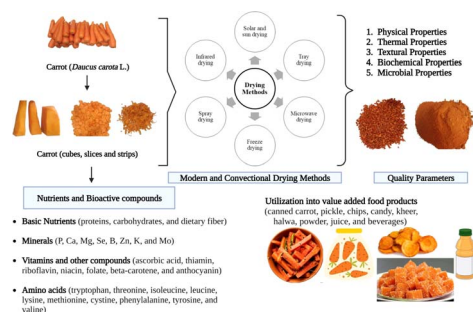
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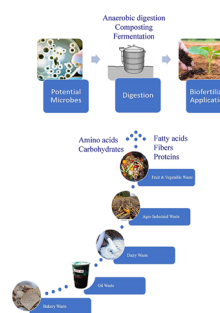


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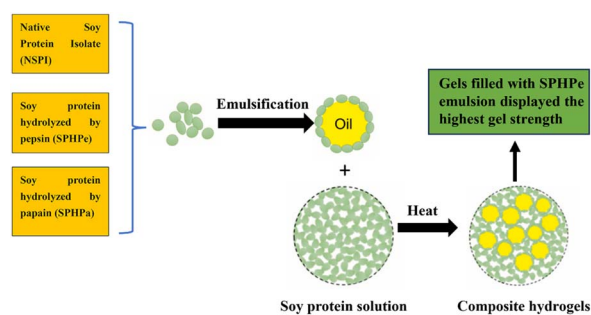


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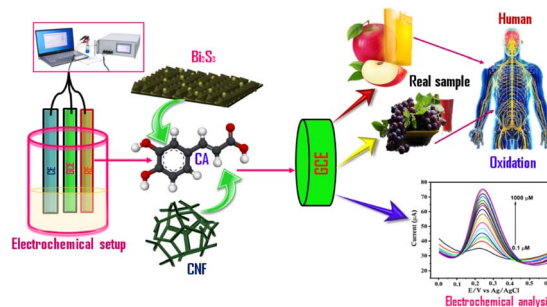
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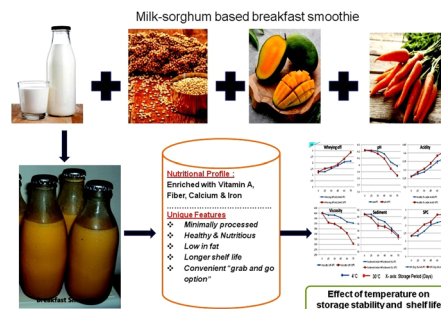
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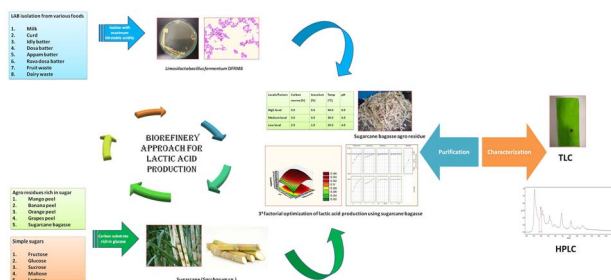
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Storage stability, nutritional profiling and consumer acceptability of a milk-sorghum-based breakfast smoothie

Rekha Rani,* Latha Sabikhi and Sathish Kumar M. H.



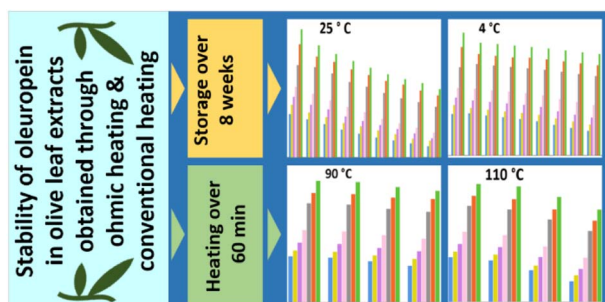
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Optimisation of lactic acid production using cost effective agro residue for food applications

Janifer Raj Xavier,* Ilaiyaraja Nallamuthu, Muthiah Pal Murugan and Om Prakash Chauhan

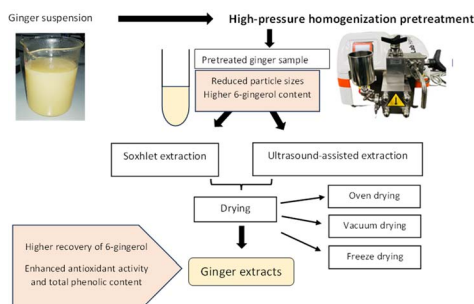
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Effect of storage, temperature, and pH on the preservation of the oleuropein content of olive leaf extracts

Fereshteh Safarzadeh Markhali* and José A. Teixeira

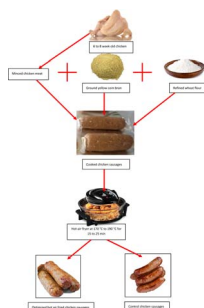
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Evaluation of high-pressure homogenization as a pretreatment for the extraction and drying of 6-gingerol from ginger

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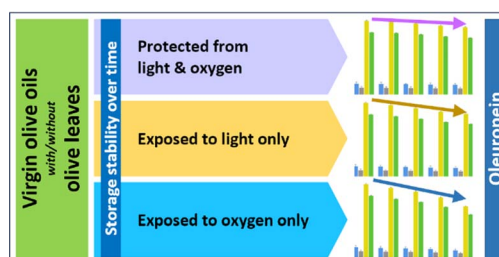
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Stability of target polyphenols of leaf-added virgin olive oil under different storage conditions over time

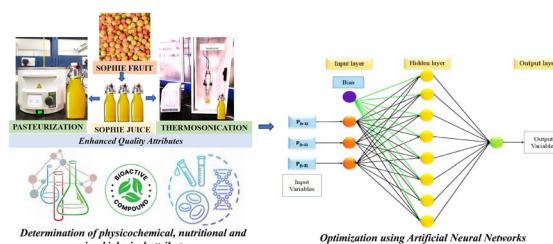
Fereshteh Safarzadeh Markhali* and José A. Teixeira



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Computational modeling for the enhancement of thermosonicated Sophie (*Myrica esculenta*) fruit juice quality using artificial neural networks (ANN) coupled with a genetic algorithm

Puja Das, Prakash Kumar Nayak and Radha Krishnan Kesavan*

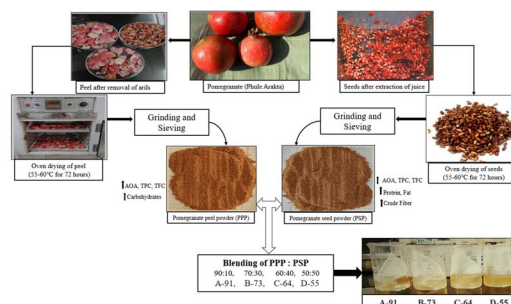


- Sophie fruits are antioxidant-rich, guarding against oxidative stress and reducing chronic disease risk.
- Optimization of TS parameters using ANN maximized the yield and bioactive compounds
- TS is promising for large-scale Sophie fruit juice extraction, enhancing market competitiveness

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Process characterization for tisane development using pomegranate waste: an herbal drink optimization strategy

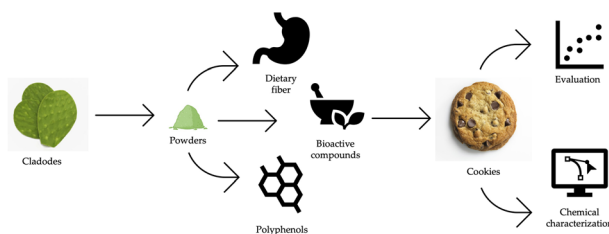
Aastha Dewan, Sanya Dawra, Nita Kaushik, Ajay Singh, Sheetal Thakur,* Sandeep Kaur and Janifer Raj Xavier



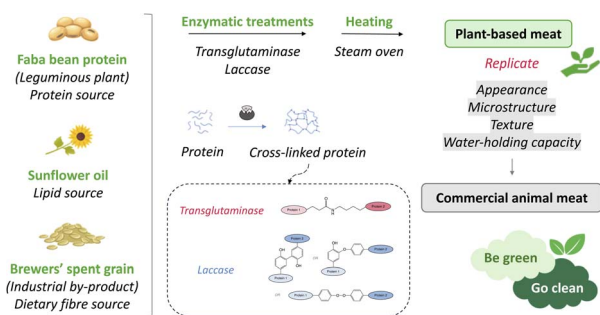
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Rocío Aparicio-Ortuño, Oscar Jiménez-González, J. Daniel Lozada-Ramírez and Ana E. Ortega-Regules*



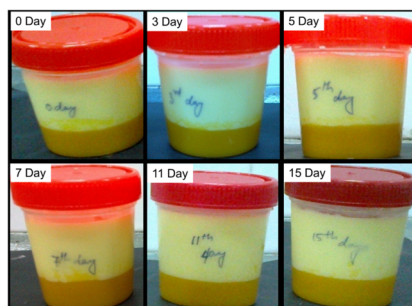
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Enhancement of the texture and microstructure of faba bean-based meat analogues with brewers' spent grain through enzymatic treatments

Yue Fan, Shiyu Zheng, Pratheep K. Annamalai, Bhesh Bhandari and Sangeeta Prakash*

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Optimization of water chestnut (*Trapa bispinosa*) starch, fructo-oligosaccharide and inulin concentrations for low-fat flavoured yogurt consisting of a probiotic *Lactobacillus rhamnosus* strain

Sangita Borah, Tridisha Kakoty, Pallab Kumar Borah, Nikhil Kumar Mahnot, Dibyakanta Seth, Falguni Patra and Raj Kumar Duary*

