

# Sustainable Food Technology

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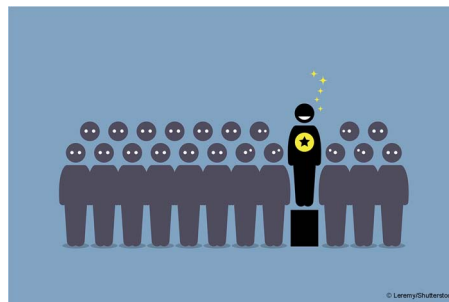
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See Guoqiang Zhang, Ziqian Li et al., pp. 1166–1182. Image reproduced by permission of Guoqiang Zhang from *Sustainable. Food Technol.*, 2024, 2, 1166.

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### Outstanding Reviewers for *Sustainable Food Technology* in 2023

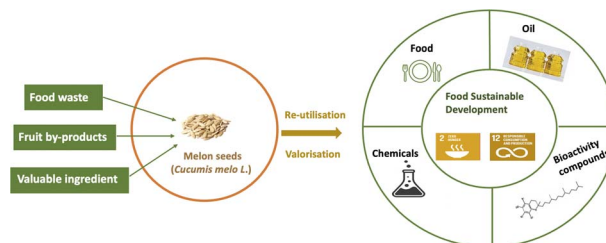


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### Road to valorisation of melon seeds (*Cucumis melo* L.): a comprehensive review of nutritional profiles, biological activities, and food applications

Guoqiang Zhang,\* Ziqian Li,\* Litai Liu and Qisen Xiang



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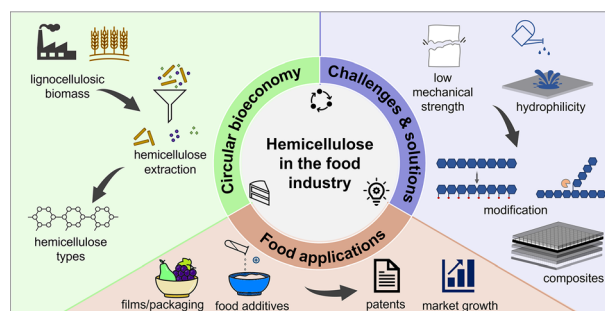


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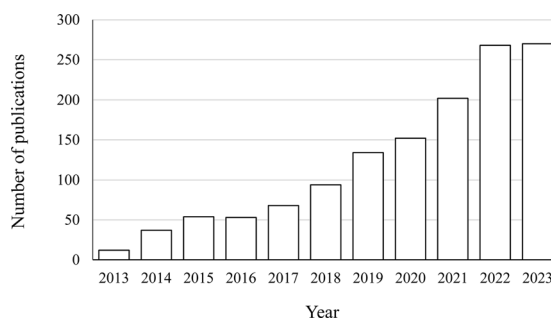
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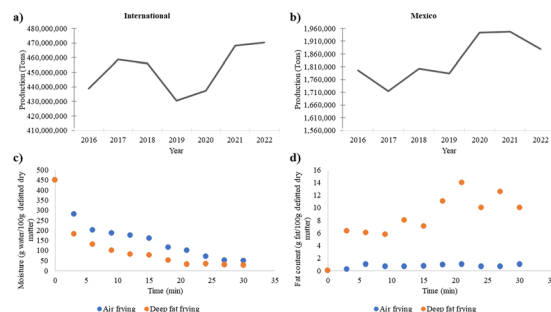
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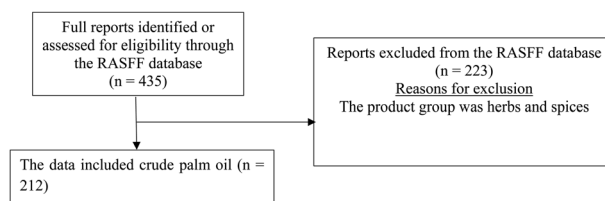
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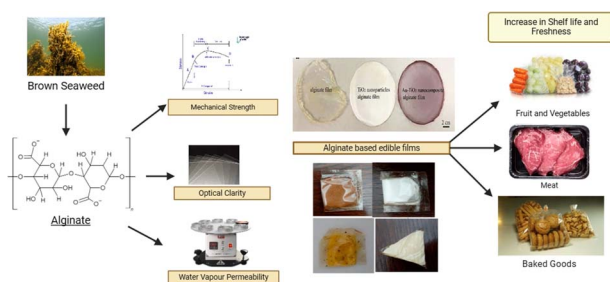
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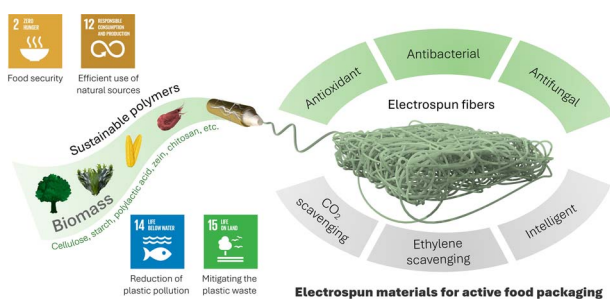
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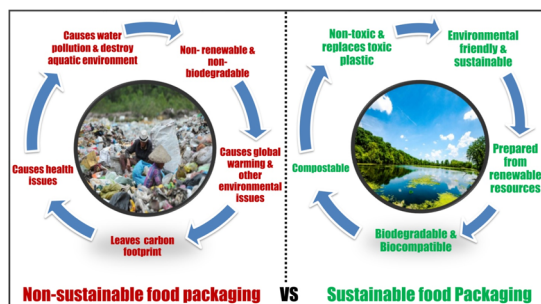
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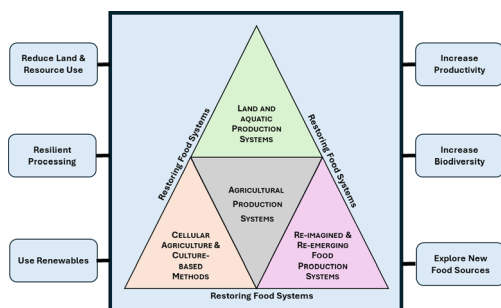
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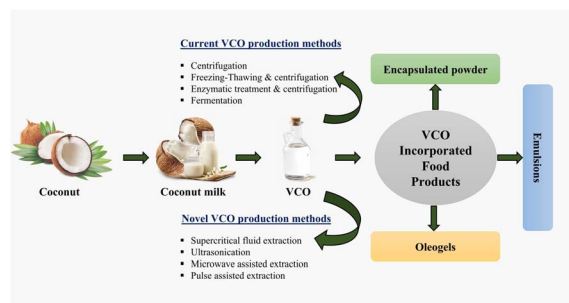


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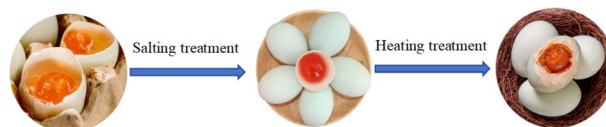
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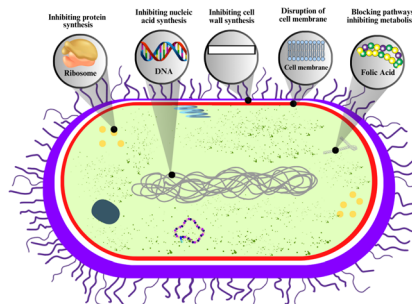
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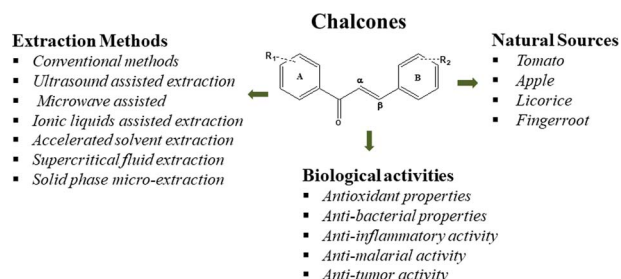
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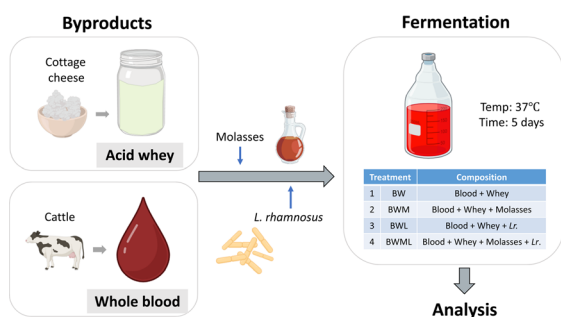
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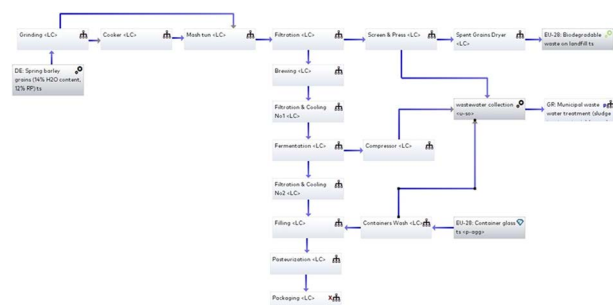
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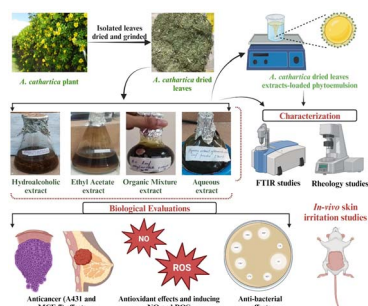
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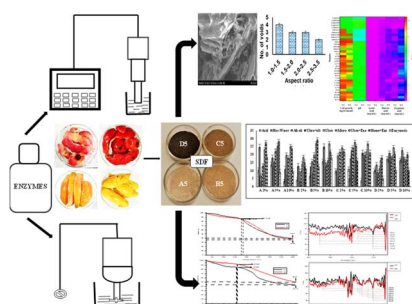
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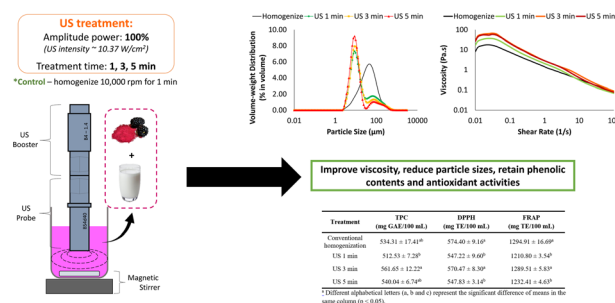


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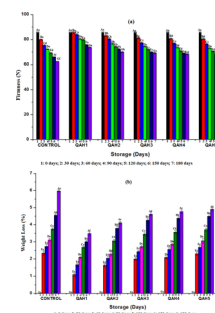
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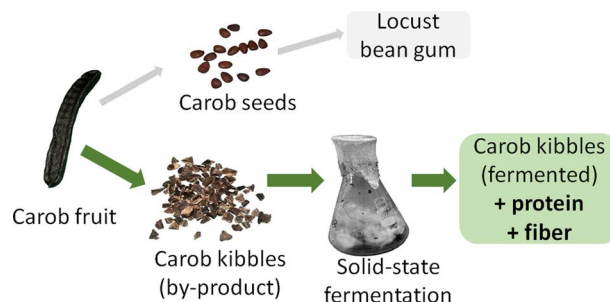
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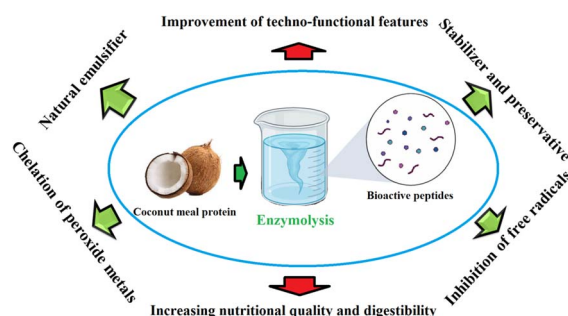
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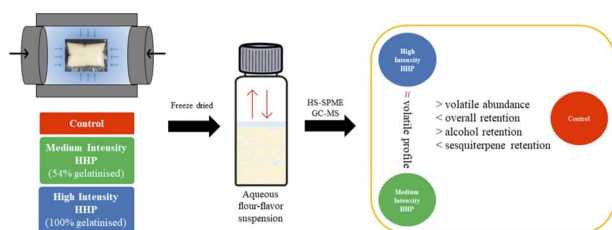
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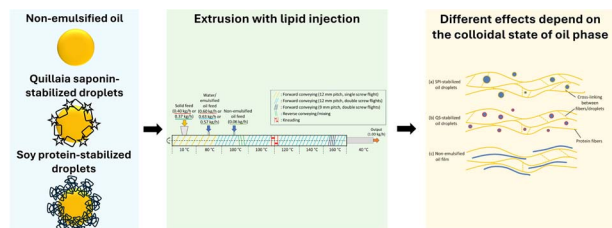
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