

Journal of Food Science and Technology

Association of
Food Scientists &
Technologists (India)

31/3/26
SB

REVIEW ARTICLES

Fried green burgers: a promising food for plant-based dieters. Ingredient characterization, processing, and future development

A.E. Edris · H.H. Salama 1

[Article Title]: negative impacts of elevated CO₂ on quality responses of Garlic scapes kept in low oxygen atmospheres

J. Chen · J. Yu · X. Zhu · Y. Hu 11

Instrumental detection of fish freshness in research and food industry: a review

M. Kundu · A. Vashisth · P. Krishnan 22

ORIGINAL ARTICLES

Optimization of composite flour for the production of thermo extrudates made from African breadfruit seeds, orange-fleshed sweet potato and tigernut

G.N. Duru · O.E. Kajihausa · G.O. Olatunde · O.O. Onabanjo 51

Market investigation of basic parameters for dietary exposure assessment of food contact materials of edible fungi, algae and their products in China

S.J. Liu · N. Jiang · M. Shi 65

Analysis of heavy metals and health risk assessment in edible seaweeds from Mandapam (Tamil Nadu), Okha and Veraval (Gujarat) India

T.A. Dharma · F. Bast 71

Optimization of vacuum impregnation technique for the improvement of bioactive compounds and quality of fresh-cut strawberries

M.A.F. Benenaula · A.M. Piagentini · M.E. Pirovani 78

Production of probiotic sweet lime juice powder: process optimization, quality assessment, and storage stability

S. Ghadge · H.B. Jadhav · S.R. Shewale · U. Annapure 90

Production of mead using *Saccharomyces cerevisiae* isolated from stingless BEE: IM8, JP14 E IP9 strains

M.S. Silva · E.L.M. de Almeida · M.X.D. Ramirez · W.S.B. Stange · V.J. Campos · P.H.A. da Silva · L.G. Fietto · W.C. Santana · M.R. Eller 102

Optimizing snap melon (*Cucumis melo* var. *momordica*) puree processing, sustainable long-term preservation and value addition

P.S. Gurjar · M.K. Berwal · D.K. Samadia · H. Ram · A.K. Verma 113

Physicochemical characterization and antibacterial properties of a honey-like extract from *Averrhoa carambola* fruits

A.R. Li · S.A. Johari · N.H.K.Z. Abidin · M.M. Isa · H.A. Wahab · M. Mohtar 124

Anti-food allergic activity of soymilk fermented by *Lactobacillus* in vitro

X. Xia · P. Tang · J. Bai · Y. Zhou · T. Shen · Z. Wu · X. Li · P. Tong · H. Chen · A. Yang 133

The combined fermentation of endophytic bacteria in *Zizyphus jujuba* and high sugar tolerant yeast to promote cAMP content and activity exploration in jujube juice

S. Wan · Q. Wang · Y. Yin · Z. Wang · H. Cai · D. Ren 145

Bioactive properties of fucoidan from Malaysian brown seaweed (*Sargassum binderi*) with an assessment of its anti-diabetic potential in 3T3-L1 adipocytes

N.A.S. Din · P. Aiemcharoen · D. Sermwittayawong · S.J. Lim · A.A. Ishak · N.-S. Sofian-Seng · N.S.M. Razali · H.A. Rahman · W.A.W. Mustapha 156

Performance analysis of oleic/caprylic acid phase change materials incorporated with copper oxide nanofluids for food processing applications

B.S.K. Subramaniam · S.S.J. Dhas · A.I. Almansour · S. Aswathappa 168