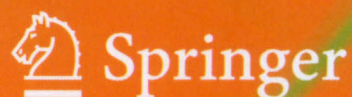
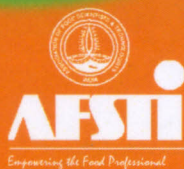


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Volume 63 · Number 7 · July 2026

REVIEW ARTICLE

Revolutionizing food science: a review on the role of nanotechnology in enhancing safety, quality, and sustainability

K. Nagaraj · M. Sharma · T.R. Arun · S. Kamalesu · L. Babu · K. Raja · R. Subramanian · T. Manimegalai · L.A. Devi · V. Umapathy 1203

ORIGINAL ARTICLE

Effect of coating with nano-chitosan and nano-calcium lactate on quality and storability indices of fresh-cut *Galia melon*

I. Salama · S. Abo-Elmaaty · A. Sulieman · M. Abdel-Hady · Y. Rashad · M. Hafez · A. Abd-ElGawad · M.H. EL-Saeid · M. Bourouah 1215

REVIEW ARTICLE

Artificial intelligence in food technology and processing: a review

R. Ravichandran 1228

ORIGINAL ARTICLES

Optimization of frying conditions for the development of *Moringa oleifera* leave-based tortilla chips and its quality evaluation

P. Dhar · G. Sanghvi · A. Shankar · K.S. Naidu · J. Balaji · A. Bhowmik 1241

Techno-functional and sensory properties of pigeon pea-rice protein blends for beverage applications

G.S.M. Coutinho · P.M.C. Prado · L.A.V. da Silva · M.E.T. Gonçalves · V.H.P. Jardim · A.E.C. Ribeiro · M.T. Nickerson · M. Caliri · M.S. Soares Júnior 1253

Nano formulation of *Sophora japonica* extract stimulates osteogenic activity in osteoblasts

A.R. Sharma · Y.-H. Lee · G. Sharma · D.Y. Lee · B.S. Seo · J.J. Choung · J.-S. Nam 1266

The alteration in volatile aroma compounds of red wines obtained from *Acikara* and *Fersun* during bottle storage; ancient grapes of the Western Mediterranean

A. Arslan Kulcan · Ö. Sucu Şen 1277

Survival of *Lactiplantibacillus plantarum*, metabolism of physicochemical properties, and sensory quality of coffee pulp fruit juice during fermentation

T.-N.-D. Duong · T.-H. Pham · Q.-B. Hoang 1287

Microencapsulation of carotenoids from peach palm byproducts (*Bactris gasipaes* Kunth): physicochemical characterization, bioactives, volatile profile, stability evaluation and application in margarine

L.R. de Souza · I.A. Santos · E.P. Pereira · E.V. de Barros Vilas Boas · D.A. Botrel · E.E.N. Carvalho · C. Damiani 1297

Exploring the effects of sugarcane bagasse extracts on human gut microbiota via fecal batch fermentation

T. Pongsuwanporn · E. Arunmas · P. Tunsagool · P. Chitprasert · M. Nakphaichit 1311

A study to enhance the milling recovery, functional properties and storage stability of 13 *Kharif* sorghum millet cultivars

B.D. Rao · K.S. Ignasimuthu · T. Niranjana 1323

Detection and interference analysis of lead in acid-containing fruits using gel/graphite paper electrode based on extraction-electrochemical detection

Y. Huang · H. Luo · J. Zhao · Y. Xiang 1334

A comparative analysis of gelatin, hydrolysates, and peptide fractions from *Katsuwonus pelamis* skin: Insights into characterization

J.M. Joy · A. Padmaprakashan · R.J. Mannuthy · S. Mathew 1344

Physicochemical characterization and optimization of sesame seed dehulling process: a RSM approach

D. Gojiya · V. Gohil · M. Dabhi · N. Dhamsaniya 1353

Protective agents to preserve lactic acid bacteria cell viability in type III sourdough dried by spray- and freeze-drying, and the influence on bread production

I. De Marco · F. Nunes Ferreira · E. Bancalari · B. Bottari · F. Martelli · S. Verruck · J. De Dea Lindner 1367

Nano-emulsified kesum essential oil-based gelatine-chitosan edible film enhanced with enzymatically reticulated microbial transglutaminase

Y.S. Chuan · Y.H. How · I. Kong · P. Degraeve · K.L. Nyam 1378

Production of symbiotic non-dairy beverage fermented by *Lactobacillus* sp. using a water-soluble extract from sprouted purple creole corn and xylo-oligosaccharides from corncobs

I. Andressa · N.A. Neves · G.K.S. do Nascimento · T.M. dos Santos · D.O. Teotônio · S.M. Rodrigues · P.S. Costa Sobrinho · L.O.F. Rocha · B.R.C. Leite Junior · V.M. Benassi · M. Schmiele **1389**

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