

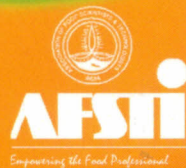
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## REVIEW ARTICLES

### Different stages of microbial community during the anaerobic digestion of food waste

P. Sharma · A. Bano · S.P. Singh · S.K. Srivastava · S.P. Singh · H.M.N. Iqbal · S. Varjani 2079

### Microbial production of nutraceuticals: Metabolic engineering interventions in phenolic compounds, polyunsaturated fatty acids and carotenoids synthesis

A. Madhavan · K.B. Arun · D. Alex · A.N. Anoopkumar · S. Emmanuel · P. Chaturvedi · S. Varjani · A. Tiwari · V. Kumar · R. Reshmy · M.K. Awasthi · P. Binod · E.M. Aneesh · R. Sindhu 2092

### Edible insects as emerging food products—processing and product development perspective

U. Gnana Moorthy Eswaran · S. Karunanithi · R.K. Gupta · S. Rout · P.P. Srivastav 2105

### A critical review on valorization of food processing wastes and by-products for pullulan production

B. Mishra · Y.K. Mohanta · S. Varjani · S.K. Mandal · N.S.V. Lakshmayya · P. Chaturvedi · M.K. Awasthi · Z. Zhang · R. Sindhu · P. Binod · R.R. Singhania · V. Kumar 2121

### Flow of spore-forming bacteria between suppliers of dairy powders and users in some developing countries: challenges and perspectives

F. Malek 2132

### Triglycerides of medium-chain fatty acids: a concise review

H.B. Jadhav · U.S. Annapure 2143

## ORIGINAL ARTICLES

### Effect of the addition of maltodextrin on metabolites and microbial population during kimchi fermentation

S.J. Park · M.J. Lee · Y.-J. Choi · M.-A. Lee · S.G. Min · H.-Y. Seo · Y.-B. Chung · J.-H. Yang · S.H. Park 2153

### Evaluation of nutritional profile, phytochemical potential, functional properties and anti-nutritional studies of *Citrus limetta* peels

D. Panwar · P.S. Panesar · H.K. Chopra 2160

### Valorization of clove (*Syzygium aromaticum*) by-products as potential stored grain protectants

P. Bandara · M. Senevirathne 2171

### Cookies and muffins containing biosurfactant: textural, physicochemical and sensory analyses

B.G. Ribeiro · V.L.X. de Souza Leão · J.M.C. Guerra · L.A. Sarubbo 2180

### Effect of the controlled fermented quinoa containing protective starter culture on technological characteristics of wheat bread supplemented with red lentil

E. Rouhi · A. Sadeghi · S.M. Jafari · M. Abdolhoseini · E. Assadpour 2193

### Sensory characterization, acceptance, and stability studies on low calories fruit jelly candies

R. Rivero · D. Archaina · N. Sosa · C. Schebor 2204

### Evaluation of producing gluten-free bread by utilizing amaranth and lipase and protease enzymes

S. Azizi · M.H. Azizi 2213

### “Optimization and evaluation of quality characteristics of traditional Indian snack (baked balls) made by using pumpkin peel powder”

M. Garg · R.L. Yadav · R. Chopra · B. Pani · V. Sablania 2223

### Utilization of different by-products to produce nutritionally rich gelled products

C.G. Pineda · D.K. Yamul · A.S. Navarro 2234

### Enrichment of green table olives by natural anthocyanins during fermentation

Z. Ardic · A.B. Aktas 2244

### A natural blue colorant from butterfly pea (*Clitoria ternatea*) petals for traditional rice cooking

O. Maneechot · W. Hahor · K. Thongprajukaew · N. Nuntapong · S. Bubaka 2255

### Gamma radiation processing for extending shelf-life and ensuring quality of minimally processed ready-to-eat onions

H.D. Khade · S. Saxena · S.N. Hajare · S. Gautam 2265

**Microencapsulated antioxidant stevia fraction fortifies whey protein and enhances its antidiabetic activity**

C.L.S. Cabeça · N.C. Nogueira · M.R.T. Zorzenon · A.S. Dacome · G.S. Madrona · C.E.M. da Costa · S.C. da Costa · P.G. Milani **2275**

**Structural and textural properties of walnut protein gels induced by ultrasound and transglutaminase: encapsulation and release of tea polyphenols**

S. Pei · Y. Wang · Y. Zhang · F. Wang **2286**

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