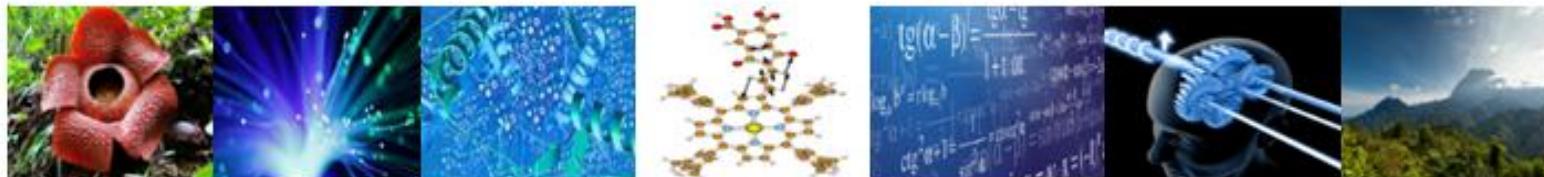
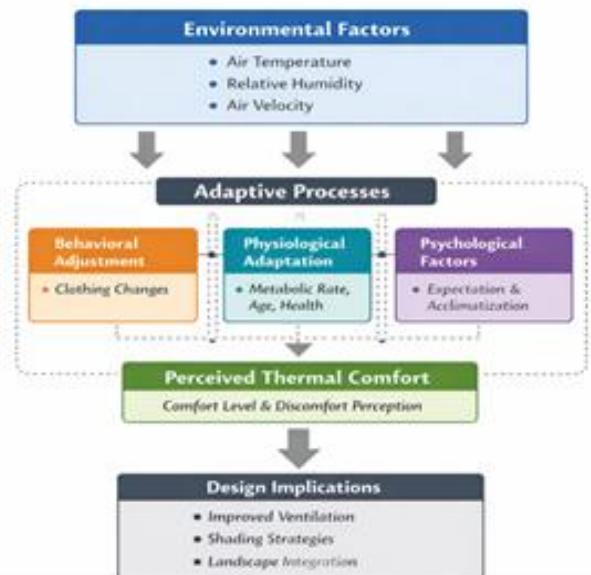


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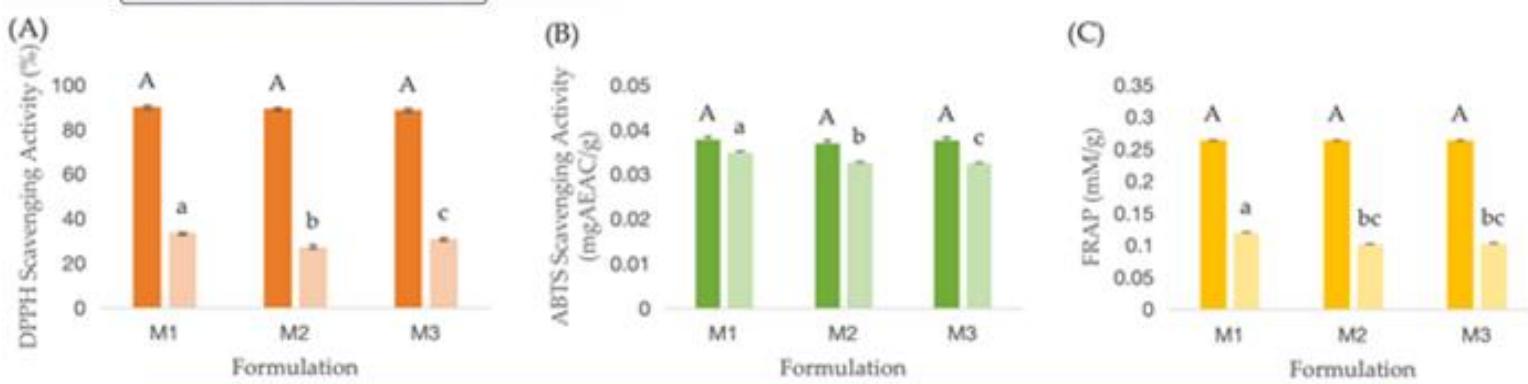


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Adaptive Thermal Comfort Framework for
Naturally Ventilated University Cafeterias



Mohiddin, D. R. A. & Jau Jia Ying, J. J. 2025. Assessment of factors influencing customer thermal comfort in Universiti Malaysia Sabah cafeterias. *Transactions on Science and Technology*, 12(3-3), Article ID FSMP25OA4, pp 1 - 10.



Razali, U. H. M., Mahadzir, M., Roslan, Y. I. N. B., Noor, N. Q. I. M. 2025. Effects of maltodextrin-to-collagen ratio on antioxidant activity, anthocyanin retention, and hydroxyproline content in spray-dried mulberry collagen powder. *Transactions on Science and Technology*, 12(3-3), Article ID FSMP25OA6, pp 1 - 7.

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Preface

The global food system is undergoing rapid transformation in response to escalating challenges related to population growth, climate change, food security, public health, and sustainability. Addressing these complex and interconnected issues requires an integrated approach that bridges food science, food technology, nutrition, and food service. In this context, the Special Issue entitled “*Shaping Future Food Systems Through Science, Technology, Nutrition, and Food Service*” aims to provide a comprehensive platform for disseminating high-quality research and scholarly perspectives that contribute to the development of resilient, sustainable, and health-oriented food systems.

This Special Issue highlights interdisciplinary and transdisciplinary approaches across the food system. Topics of interest include, but are not limited to, novel food ingredients and bioactive compounds, functional and health-promoting foods, food safety and quality management, nutrition interventions and food service practices. By integrating perspectives from science, technology, nutrition, and food service, this Special Issue seeks to foster knowledge exchange among researchers. The collective contributions aim to inform future research directions, support evidence-based decision-making, and inspire innovations that will shape healthier, more sustainable, and more resilient food systems for the future.

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