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Journal Information

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Classification History

Year	A+	A	B	C
2026		✓	✓	
2025		✓	✓	
2024		✓	✓	
2023		✓	✓	
2021/2022		✓	✓	
2020		✓	✓	
2019		✓	✓	
2018		✓		

Classification: The table above shows all journal classifications recorded for each classification year in the Green Journals database. A journal may have more than one classification in the same year.

Recent Articles

Ball milling induced structural changes in whole and core buckwheat flours: Effects on functional properties and starch digestibility
2026-11 Vol. 259 Pages 120095
Authors: Mengqi Ren, Tao Wu, Hongyang Zhang et al.
DOI: 10.1016/j.lwt.2026.120095

Direct ceramic membrane degumming of undiluted crude soybean oil: Quality changes and aqueous membrane regeneration
2026-11 Vol. 259 Pages 120119
Authors: Lili Gai, Yuyang He, Er-Fang Ren et al.
DOI: 10.1016/j.lwt.2026.120119

Pre-freezing enhances volatile aroma retention and essential oil quality during conventional grinding of black pepper
2026-11 Vol. 259 Pages 120085
Authors: Meng Zhang, Minhao Xie, Fei Pei et al.
DOI: 10.1016/j.lwt.2026.120085

Evolution of taste-active substances in oysters during enzymatic hydrolysis based on multivariate statistics and peptidomics analysis: Focusing on raw materials of different ploidy and harvest seasons
2026-11 Vol. 259 Pages 120088
Authors: Changzheng Wu, Tianchang Jia, Peifeng Guo et al.
DOI: 10.1016/j.lwt.2026.120088

Crosslinking-degree-dependent TGase–EGCG synergy stabilizes WPI-based walnut oil HIPPEs for use as a butter replacer
2026-11 Vol. 259 Pages 120125
Authors: Haina Yuan, Zeyue Zhang, Kai Chen et al.
DOI: 10.1016/j.lwt.2026.120125

Unveiling the preservation mechanism of fresh-cut ginger treated by a novel hydrogen-donor: First application of a low-cost FeCl3/ammonia borane system
2026-11 Vol. 259 Pages 120086
Authors: Wenwu Zhang, Rong Guo, Lin Zhu et al.
DOI: 10.1016/j.lwt.2026.120086

Texturization potential of a native cod backbone ingredient in hybrid meat analogs
2026-11 Vol. 259 Pages 120109
Authors: Liv Helene Kolberg Sickel, Åge Oterhals, Atze Jan van der Goot et al.
DOI: 10.1016/j.lwt.2026.120109

Effects of different ultrasound treatments on microwave vacuum drying characteristics, Weibull model fitting, and drying quality of garlic (Allium sativum L.) slices
2026-11 Vol. 259 Pages 120121
Authors: Jing Liu, Yuting Wang, Haixiang Wei et al.
DOI: 10.1016/j.lwt.2026.120121

An alr-based antibiotic-marker-free platform reveals distinct fermentation and metabolic responses to T6P- and Leloir-associated lactose utilization modules in Lacticaseibacillus paracasei Zhang
2026-11 Vol. 259 Pages 120133
Authors: Yuqi Zhao, Musu Zha, Yongfu Chen
DOI: 10.1016/j.lwt.2026.120133

Metabolomics elucidating the antimicrobial effect of graphene-based passive heating on “big six” Escherichia coli in pre-cooked outdoor foods
2026-11 Vol. 259 Pages 120149
Authors: Yue Wang, Huagen Li, Yuxi Song et al.
DOI: 10.1016/j.lwt.2026.120149