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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		✓		

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Recent Articles

Integrative physiological, proteomic, and functional analyses reveal the antibacterial mechanism of lauroyl arginate ethyl against Salmonella Enteritidis
2027-1 Vol. 462 Pages 112032
Authors: Xiaohui Sun, Ruijun Di, Ruoxi Wang et al.
DOI: 10.1016/j.ijfoodmicro.2026.112032

Effects of Bacillus amyloliquefaciens fermentation on phytochemical, flavor characteristics, antithrombotic, and prebiotic activities of soybean/radish mixed substrate
2027-1 Vol. 462 Pages 112058
Authors: Hongkang Zhu, Nan Liu, Zhenquan Yang
DOI: 10.1016/j.ijfoodmicro.2026.112058

CMC/cassava starch films containing black wolfberry anthocyanins and tea polyphenols: Physicochemical characterization and preliminary application in cherry storage
2027-1 Vol. 462 Pages 112067
Authors: Pingyu Ge, Haoyang Du, Jialin Wang et al.
DOI: 10.1016/j.ijfoodmicro.2026.112067

Whole-genome sequencing links a Salmonella Newport ST164 outbreak on Fernando de Noronha to prior circulation in the Brazilian poultry supply chain
2027-1 Vol. 462 Pages 112041
Authors: Mariane Verinaud Soares, André Felipe das Mercês Santos, Pedro Panzenhagen et al.
DOI: 10.1016/j.ijfoodmicro.2026.112041

Antibacterial activity of food-derived lycopene against Vibrio vulnificus and its application potential for seafood safety via ferroptosis-like cell death
2027-1 Vol. 463 Pages 112116
Authors: Sujeong Kim, Dong Gun Lee
DOI: 10.1016/j.ijfoodmicro.2026.112116

Microbial transformation of Apocynum venetum L. tea by Eurotium cristatum during solid-state fermentation: Insights from multi-omics analysis
2027-1 Vol. 462 Pages 112070
Authors: Xiaoyu Yang, Jiawei Zhang, Jinyu Yang et al.
DOI: 10.1016/j.ijfoodmicro.2026.112070

Product-specific microbial community dynamics in egg-based processed foods: Integrated analysis of processing facility environments and retail products
2027-1 Vol. 462 Pages 112069
Authors: Young Eun Moon, Ji Won Lee, Ju Yeon Song et al.
DOI: 10.1016/j.ijfoodmicro.2026.112069

Combating colistin- and cefotaxime-resistant Shiga toxin-producing Escherichia coli in dairy-based products: Occurrence, characterization, and ε-poly-L-lysine growth inactivation
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Authors: Mahmoud Elafify, Hazim O. Khalifa, Qisen Xiang et al.
DOI: 10.1016/j.ijfoodmicro.2026.112095

Phenolic composition and antimicrobial activity of semi-arid Chilean propolis against human and plant pathogens associated with fresh produce
2027-1 Vol. 463 Pages 112090
Authors: Jessica Mejía, Claudia Giovagnoli-Vicuña, Andrea I. Moreno-Switt et al.
DOI: 10.1016/j.ijfoodmicro.2026.112090

Lactic acid bacteria-driven biotransformation of blue crab (Callinectes sapidus) carapace generates extracts with antimicrobial and metabolic-modulating activity
2027-1 Vol. 462 Pages 112080
Authors: Francesco Martelli, Javier Sanz Moxo, Caterina Nicolotti et al.
DOI: 10.1016/j.ijfoodmicro.2026.112080