Green Journals

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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

Specific charge and a model-based electrochemical limit in pulsed electric field processing of high-chloride foods
2027-4 Vol. 426 Pages 113397
Authors: Panich Intra, Chatchawan Kantala, Papol Sardyoung
DOI: 10.1016/j.jfoodeng.2026.113397

Self-cooling assisted mapping of high pressure (HP) metastable phase diagrams of ice I-liquid water and ice III-liquid water in food model systems
2027-4 Vol. 426 Pages 113393
Authors: Bei Wang, Qiujin Zhu, Guanbo Feng et al.
DOI: 10.1016/j.jfoodeng.2026.113393

Machine learning-based analysis of process factors associated with quality variability in industrial probiotic manufacturing
2027-4 Vol. 426 Pages 113386
Authors: Yunjeong Jang, BoYoung Choi, Roneel V. Sharan et al.
DOI: 10.1016/j.jfoodeng.2026.113386

A parsimonious mechanistic model of aroma synthesis during wine fermentation
2027-4 Vol. 426 Pages 113363
Authors: Céline Casenave, Agustín G. Yabo, William Dangelser et al.
DOI: 10.1016/j.jfoodeng.2026.113363

Encapsulation of fish oil within a Maillard-reacted lecithin–dextrose matrix using simulated reactive-extrusion conditions: Physicochemical characteristics and oxidative stability
2027-3 Vol. 424 Pages 113306
Authors: Dila Donmez, Jasper Limon, Juan Pablo Russi et al.
DOI: 10.1016/j.jfoodeng.2026.113306

Continuous microchannel synthesis and crystallization engineering of tetramethylpyrazine: Process performance and product quality
2027-3 Vol. 425 Pages 113385
Authors: Hui Xu, Xuanrui Chen, Qunna Yang et al.
DOI: 10.1016/j.jfoodeng.2026.113385

Effects of intermittent heat-moisture treatment on the structure, physicochemical properties and digestibility of the corn starch-lysine complex under the xanthan gum system
2027-3 Vol. 424 Pages 113332
Authors: Wei Wang, Dongdong Huang, Zepeng Ding et al.
DOI: 10.1016/j.jfoodeng.2026.113332

Field-guided dielectric drying of foods: dynamic material properties, heating uniformity and scale-up boundaries
2027-3 Vol. 425 Pages 113381
Authors: Chao Xu, Jianfei Xing, Dengwen Lei et al.
DOI: 10.1016/j.jfoodeng.2026.113381

Scaling hempseed protein isolation from laboratory to pilot scale: Reproducibility, downstream processing challenges, and scale-dependent functionality shifts
2027-3 Vol. 424 Pages 113325
Authors: Anna Dziuballe, Franziska Hahn, Ismail-Hakki Acir et al.
DOI: 10.1016/j.jfoodeng.2026.113325

Non-equilibrium interfacial thermodynamics of freeze–thawed yellowfin tuna (Thunnus albacares): Ice surface tension and water-transport driving forces
2027-3 Vol. 424 Pages 113346
Authors: Pedro J. Fito, Alejandra Lagos-Soto, Rafael Gadea-Girones et al.
DOI: 10.1016/j.jfoodeng.2026.113346